



南北小廚

明爐燒味 Siu Mei

- 明爐燒鴨 (1隻 Whole Bird) \$228
Roasted Duck (例 Regular) \$83
- 貴妃雞 (1隻 Whole Bird) \$228
Poached Chicken (例 Regular) \$83
- 玫瑰豉油雞 (1隻 Whole Bird) \$228
Marinated Chicken in Soy Sauce (例 Regular) \$83
- 蜜汁叉燒 (例 Regular) \$83
Barbecued Pork in Honey Sauce
- 燒味雙拼 (例 Regular) \$120
Assortment of Two Selections of Siu Mei

湯羹類 Soup

- 瑤柱海皇羹 (每窩 Tureen) \$113
Conpoy and Assorted Seafood Thick Soup
- 雞茸粟米魚肚羹 (每窩 Tureen) \$113
Mashed Chicken with Sweet Corn and Fish Maw Thick Soup
- 白菜仔豆腐肉片湯 (每窩 Tureen) \$93
Bok Choy with Tofu and Sliced Pork Soup
- 鮮茄豆腐肉片湯 (每窩 Tureen) \$93
Tomato with Tofu and Sliced Pork Soup

精美小菜 Signature Dish

- 重慶香辣滑雞煲 (半隻) \$152
Stewed Chicken with Spicy Sauce in Pot (Half Bird)
- 彩虹雲耳炒蝦腰花枝片 \$128
Stir-fried Shrimp with Sliced Cuttlefish, Black Fungus and Cordyceps Flower
- 四川香辣土豆雞丁 \$112
Sichuan Diced Chicken with Potato in Spicy Sauce
- 拔絲咕嚕肉 \$110
Sautéed Pork with Pineapple in Sweet and Sour Sauce
- 蜜梅柚子薯角小排骨 \$98
Braised Pork Ribs with Potato Wedge in Pomelo and Plum Sauce
- 川味虎皮椒爆肉片 \$93
Sichuan Sautéed Sliced Pork with Mixed Bell Peppers
- 川味炒牛肉 \$93
Sichuan Sautéed Sliced Beef
- 海皇雜菜煲 \$89
Assorted Seafood and Vegetable in Pot

南北風味小菜 China Garden Signature Dish

- 翡翠川汁鍋巴蝦球 \$172
Sautéed Prawn and Crispy Rice with Vegetable in Spicy Sauce
- 碧綠炒花枝青衣球 \$152
Sautéed Sliced Cuttlefish and Sliced Green Wrasse Fish with Vegetable
- 四川泡椒酸菜魚片 \$142
Sichuan Simmered Sliced Fish with Pickled Mustard Green & Pickled Pepper
- 四川麻辣水煮牛肉 \$142
Sichuan Simmered Sliced Beef in Pungent Sauce
- 四川香辣水煮魚片 \$142
Sichuan Simmered Sliced Fish in Pungent Sauce
- 蝦腰炒三色滑蛋 \$119
Scrambled Egg with Century Egg, Salted Egg and Shrimp
- 芫香美味滑雞煲 \$112
Stewed Chicken with Coriander in Pot

蒸蒸日上 Steamed Dish

- 剁椒蒸鴛鴦魚頭 \$168
Steamed Fish Head with Chopped Chili
- 榨菜紅棗雲耳蒸滑雞 \$92
Steamed Chicken with Pickled Mustard Tuber, Red Date & Black Fungus
- 剁椒蒸豆腐 \$75
Steamed Tofu with Chopped Chili
- 家常豆腐 \$68
Steamed Tofu with Prawn and Minced Pork

粉麵飯 Rice and Noodle

- 高湯芹香沖菜皮蛋魚片窩米 \$98
Sliced Fish, Chinese Celery, Preserved Kale Head and Century Egg with Rice Vermicelli in Soup
- 瑞士黃金炒飯 \$88
Golden Fried Rice with Bacon, Diced Carrot and Raisins
- 翡翠四川醬肉片撈河 \$65
Sichuan Flat Rice Noodle with Sliced Pork and Vegetable
- 港式干炒牛河 \$65
Stir-fried Flat Rice Noodle with Beef
- 絲苗白飯或明火白粥 \$8.5
Steamed Rice or Rice Porridge

健康素食 Vegetarian Dish

- 鮮百合雲耳炒伴塘 \$85
Stir-fried Fresh Lily Bulb with Black Fungus, Chinese Celery and Celery
- 蠔皇雞縱菌紅燒豆腐 \$75
Braised Tofu with Termitomyces Mushroom in Oyster Sauce
- 時味鮮冬菇煮四季豆 \$75
Sautéed String Bean with Fresh Shiitake Mushroom
- 拍蒜炒時蔬 \$43
Stir-fried Seasonal Vegetable with Garlic

甜品 Dessert

- 糕點拼盤 (6件 Pieces) \$25
Pudding Platter
- 紅豆水晶糕 \$16
Red Bean Pudding
- 杞子桂花糕 \$16
Wolfberry and Osmanthus Pudding
- 咖啡奶層糕 \$16
Coffee Layer Pudding
- 精美糖水 \$16
Sweet Soup of the Day
- 鮮果盤 (大 Large) \$62
(細 Small) \$40
Fresh Fruit Platter

飲品 Drink

- 各式啤酒 (生力 / 喜力 / 青島 / 朝日) (罐 Can) \$23
Beers (San Miguel / Heineken / Tsing Tao / Asahi)
- 咖啡啤酒 (支 Bottle) \$55
Coffee BOB
- 麵包啤酒 (支 Bottle) \$48
Original BOB
- Perrier法國有氣礦泉水 \$22
Mineral Sparkling Water
- 橙汁 (每杯 Glass) \$15
(每勺 Jar) \$42
Orange Juice
- 各式汽水 (罐 Can) \$14
Soft Drinks (Coca-Cola / Coke Zero / Coke Light / Sprite)
- 茗茶 (每杯 Per Person) \$6
(普洱 / 香片 / 壽眉)
Chinese Tea (Pu'er / Jasmine / Shoumei)



南北小廚

廚師推介

Chef's Recommendation

- | | |
|--|-------|
| 四川香辣烤魚
Spicy Grilled Fish in Sichuan Style | \$192 |
| 潮式濃湯胡椒豬肚雞煲
Pepper Chicken Pot with Pork Tripe
in Chiu Chow Style | \$170 |
| 四川火爆萵筍雲耳蝦球
Stir-fried Prawn, Black Fungus and
Celtuce in Sichuan Style | \$152 |
| 飄香美味椒鹽骨
Deep-fried Pork Ribs with Spicy Salt | \$98 |
| 紅酒牛柳粒
Braised Beef Cubes in Red Wine Sauce | \$93 |
| 大盤手撕包菜
Stir-fried Cabbage | \$80 |

*** 全日免加一 No Service Charge ***



南北小廚

檯號 : _____
入單時間 : _____
經手人 : _____

南北推介 Chef's Recommendations

- 椒鹽脆炸魷魚鬚
Deep-fried Squid with Spiced Salt (廚)
- 是日粥點 + 炸油條
Congee of the Day + Chinese Doughnut (大)
- 迷你桶仔鳳爪排骨飯
Steamed Rice with Chicken Feet and Pork Ribs in Mini Wooden Pot (精)
- 宮廷藥膳雞腳
Herbal Chicken Feet (廚)
- 新 迷你梅菜雞粒蒸飯
Mini Steamed Rice with Diced Chicken and Preserved Vegetable (精)
- 新 蟲草花金翅灌湯餃
Cordyceps Flower with Shark's Fin and Dumpling in Soup (廚)
- 北方紅油抄手
Poached Pork Dumpling in Spicy Chili Soya Sauce (廚)
- 南翔小籠包 (4個)
Steamed Xiaolongbao (4 pcs) (精)



蒸美點心 Steamed Dim Sum

- 陳村粉豉汁蒸排骨
Steamed Pork Ribs with Rice Noodle in Black Bean Sauce (大)
- 潮州粉果
Steamed Dumpling in Chiu Chow Style (中)
- 百醬蒸鳳爪
Steamed Chicken Feet with Assorted Paste (大)
- 蒸素粉果 (V)
Steamed Vegetarian Dumpling (V) (小)
- 新 咖喱魷魚
Curry Squid (大)
- 香菇蟹籽燒賣
Minced Pork Dumpling with Mushroom and Crab Roe (頂)
- 雲彩鮮蝦餃
Shrimp Dumpling (頂)
- 馬來沙嗲金錢肚
Steamed Ox Trip with Satay Sauce (頂)
- 鮑汁鮮竹卷
Beancurd Sheet Roll in Abalone Sauce (大)
- 迷你珍珠雞
Mini Glutinous Rice with Chicken Wrapped in Lotus Leaves (大)
- 山竹牛肉球
Minced Beef Meatball with Beancurd Skin (中)
- 鮮蝦韭菜糰
Shrimp and Chive Dumpling (大)
- 北菇棉花雞
Steamed Chicken with Fish Maw and Chinese Mushroom (精)

包羅萬有 Steamed Bun

- 流沙奶皇包
Steamed Egg Custard Bun (中)
- 蜜汁叉燒包
Steamed Barbecued Pork Bun (中)
- 南北蓮蓉包
Steamed Lotus Seed Paste Bun (中)
- 薑汁雞包仔
Steamed Chicken Bun with Ginger Sauce (小)
- 新 吉士馬拉盞
Custard Chinese Sponge Cake (中)
- 寧波菜肉包
Steamed Vegetable and Meat Bun (中)
- 羊城豆沙包
Red Bean Bun (中)
- 無錫素菜包 (V)
Steamed Vegetable Bun (V) (中)

香口滋味 Baked & Fried

- 安蝦咸水角
Deep-fried Minced Pork and Shrimp Puff (中)
- 金粟炸蝦餅
Deep-fried Corn and Shrimp Puff (大)
- 素菜長春卷 (V)
Vegetarian Long Spring Roll (V) (中)
- 香煎蘿蔔糕
Pan-fried Turnip Cake (中)
- 金黃糯米卷
Glutinous Rice Roll (中)
- 香麻煎堆仔
Deep-fried Mini Sesame Ball (中)



滑溜腸粉 Steamed Rice Flour Roll

- 越式脆蝦腸粉
Steamed Rice Flour Roll with Deep-fried Crispy Shrimp Roll (精)
- 蜜汁叉燒腸粉
Steamed Rice Flour Roll with BBQ Pork (頂)
- 香茜牛肉腸粉
Steamed Rice Flour Roll with Minced Beef and Coriander (頂)
- 原隻鮮蝦腸粉
Steamed Rice Flour Roll with Shrimp (精)



小 \$16 中 \$18 大 \$21
頂 \$24 精 \$28 廚 \$41

相片只供參考 Photo for Reference Only