

## 明爐燒味 Barbecued Selection

明爐燒鴨 Roasted Duck	(1隻 Whole Bird) (例 Standard)	\$235 \$85
貴妃雞 Poached Chicken	(1隻 Whole Bird) (例 Standard)	\$235 \$85
玫瑰豉油雞 Marinated Chicken in Soy Sauce	(1隻 Whole Bird) (例 Standard)	\$235 \$85
蜜汁叉燒 Barbecued Pork in Honey Sauce	(例 Standard)	\$85
燒味雙拼 Assorted of Two Selections of Siu Mei	(例 Standard)	\$123

## 肉滋料理 Meat Selection

川味虎皮椒爆牛肉 Sichuan Spicy Beef with Green Chili Pepper		\$95
四川泡椒酸菜牛肉 Sichuan Simmered Sliced Beef with Pickled Mustard Green & Pickled Pepper		\$146
紅酒牛柳粒 Diced Beef Stew in Red Wine Sauce		\$95
菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple		\$112
香酥排骨 Deep-fried Pork Ribs		\$99
萵筍雲耳炒湖南臘肉 Stir-fried Celtuce with Black Fungus and Cured Meat		\$118
魚香茄子煲 Eggplant with Salted Fish and Minced Pork in Pot		\$96
南乳蓮藕肉片 Stir-fried Lotus Root and Sliced Pork in Red Fermented Beancurd Sauce		\$95
干煸四季豆 Sauteed String Beans		\$88

## 海鮮佳餚 Seafood Favourites

四川辣子蝦球 Sichuan Spicy Prawn		\$155
火爆脆魚片 Spicy Fried Sliced Fish		\$146
四川泡椒酸菜魚片 Sichuan Simmered Sliced Fish with Pickled Mustard Green & Pickled Pepper		\$146
彩虹雲耳炒蝦仁花枝片 Stir-fried Shrimp with Sliced Cuttlefish, Black Fungus and Sugar Snap Peas		\$132
鮮蟹肉扒西蘭花 Braised Broccoli with Crab Meat		\$128
椒鹽或煎封小黃花魚(2條起) Salted Pepper / Pan-fried Baby Yellow Croaker (min. of 2 tails)		\$48/條tail
豉油皇煎大蝦(6隻Pieces) Pan-fried Prawn in Soy Sauce		\$172
XO醬碧綠炒蝦球帶子 Stir-fried Shrimp and Scallop with Vegetables in XO Sauce		\$188
韭黃蝦仁炒滑蛋 Scrambled Eggs with Shrimp and Yellow Chive		\$138

## 家禽美饌 Poultry Selection

重慶香椒雞煲 Chongqing Spicy Chicken Pot	(半隻 Half)	\$152
四川香辣土豆雞丁 Sichuan Spicy Diced Chicken with Potato		\$115
紅燒乳鴿 Roasted Pigeon		\$68
炸雞 Fried Chicken	(半隻 Half Bird)	\$120

## 主廚湯羹 Soup

南瓜海皇羹 Pumpkin and Assorted Seafood Thick Soup	(每窩Tureen) \$116
金瑤海鮮羹 Conpoy and Assorted Seafood Thick Soup	(每窩Tureen) \$116
金粟蟹肉羹 Crab Meat and Sweet Corn Thick Soup	(每窩Tureen) \$116
芥菜鹹蛋肉片湯 Mustard Greens with Salted Egg and Sliced Pork Soup	(每窩Tureen) \$96
鮮茄豆腐魚片湯 Tomato with Tofu and Sliced Fish Soup	(每窩Tureen) \$116

## 心裏有素 Healthy Selection (V)

鮮百合雲耳炒伴塘 Stir-fried Fresh Lily Bulb with Black Fungus and Lotus Root	\$87
翡翠野菌紅燒豆腐 Braised Tofu with Assorted Mushroom and Vegetables	\$77
椒絲腐乳唐生菜 Chinese Lettuce with Fermented Beancurd Sauce	\$68
金銀蛋浸時菜 Poached Seasonal Vegetable with Salted Egg and Preserved Egg in Broth	\$70
蒜蓉炒時菜 Stir-fried Seasonal Vegetable with Garlic	\$45

## 南北粉麵飯 Rice and Noodle

高湯芹香沖菜皮蛋魚片窩米 Sliced Fish, Chinese Celery, Preserved Kale Head and Century Egg with Rice Vermicelli in Soup	\$100
揚州炒飯 Yangzhou Fried Rice	\$90
攪菜肉鬆炒飯 Fried Rice with Minced Pork and Preserved Vegetable	\$67
港式干炒牛河 Stir-fried Flat Rice Noodle with Beef	\$67
福建炒飯 Fujian Fried Rice	\$90
絲苗白飯或明火白粥 Steamed Rice or Rice Porridge	\$9

## 蒸蒸日上 Steamed Dish

三色蒸水蛋 Steamed Trio Eggs	\$88
蟲草花紅棗蒸滑雞 Steamed Chicken with Cordyceps Flower and Red Dates	\$98
清蒸海上鮮 Steamed Fish	\$168

## 甜甜蜜蜜 Dessert Selection

糕點拼盤(6件Pieces) Pudding Platter	\$26
紅豆水晶糕 Red Bean Pudding	\$17
杞子桂花糕 Wolfberry and Osmanthus Pudding	\$17
咖啡奶層糕 Coffee Layer Pudding	\$17
精美糖水 Sweet Soup of the Day	\$17
鮮果盤 Fresh Fruit Platter	(大 Large) \$65 (細 Small) \$43

## 飲品 Drink

各式啤酒 (生力/喜力/青島/朝日)(San Miguel/Heineken/Tsing Tao/Asahi)	(罐 Can) \$24
咖啡啤酒 Coffee BOB	(支 Bottle) \$57
麵包啤酒 Original BOB	(支 Bottle) \$50
Perrier 法國有氣礦泉水 Mineral Sparkling Water	\$23
橙汁 Orange Juice	(每杯 Glass) \$15 (每勺 Jar) \$42
各式汽水 (可樂/零系可樂/健怡可樂/雪碧) Soft Drinks (Coca-Cola / Coke Zero / Coke Light / Sprite)	(罐 Can) \$14.5
茗茶 (普洱/香片/壽眉(白牡丹)) Chinese Tea (Puer / Jasmine / Shoumei)	(每位 Per Person) \$6.5



檯號 : \_\_\_\_\_

入單時間 : \_\_\_\_\_

經手人 : \_\_\_\_\_

南北小廚



## 南北推介 Chef's Recommendations

- 椒鹽脆炸魷魚鬚  
Deep-fried Squid with Spiced Salt
- 迷你桶仔鳳爪排骨飯  
Steamed Rice with Chicken Feet and Pork Ribs in Mini Wooden Pot
- 迷你梅菜雞粒蒸飯  
Mini Steamed Rice with Diced Chicken and Preserved Vegetable
- 北方紅油抄手  
Poached Pork Dumpling in Spicy Chili Soya Sauce

- 是日粥點 + 炸油條  
Congee of the Day + Chinese Doughnut
- 宮廷藥膳雞腳  
Herbal Chicken Feet
- 蟲草花金翅灌湯餃  
Cordyceps Flower with Shark's Fin and Dumpling in Soup
- 南翔小籠包 (4個)  
Steamed Xiaolongbao (4 pcs)



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

## 包羅萬有 Steamed Bun

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

## 香口滋味 Baked & Fried

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

## 滑溜腸粉 Steamed Rice Flour Roll

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



小 \$17   中 \$19   大 \$22  
頂 \$25   精 \$29   廚 \$42

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