



南北

南北小廚

南北手藝 · 匠心入味

融合南北經典，堅守傳統工藝，
讓每一道菜回歸最純粹的味道。



明爐燒味

Barbecued Selection





明爐燒鴨

Roasted Duck

貴妃雞

Poached Chicken in Clear Broth

玫瑰豉油雞

Marinated Chicken in Soy Sauce

蜜汁叉燒皇

Honey Glazed Barbecued Pork

燒味雙拼

Assortment of Two Selections of Siu Mei

例牌
Standard

半隻
Half

一隻
Whole

120

238

120

238

120

238

86

125

肉滋料理

Meat Selection

推×薦 菠蘿咕嚕肉

Sweet & Sour Pork with Pineapple

\$115



推×薦 萵筍雲耳炒湖南臘肉

*Stir-fried Hunan Cured Meat
with Celtuce & Black Fungus*

\$118



推薦 鐵板黑椒菠蘿牛肉

*Sizzling Beef with Pineapple
in Black Pepper Sauce*

\$98



推薦 香酥排骨

Crispy Pork Ribs

\$99

紅酒牛柳粒

*Braised Beef Tenderloin Cubes in
Red Wine Sauce*

\$96

魚香茄子煲

*Braised Spicy Eggplant with Minced Pork
& Salted Fish in Clay Pot*

\$96

川味虎皮青椒爆牛肉

Sautéed Beef with Tiger Skin Peppers

\$96

芒果汁沙拉骨

*Crispy Pork Ribs with
Mango Mayonnaise Dressing*

\$99

四川泡椒酸菜牛肉

*Sichuan Boiled Beef with
Pickled Mustard Greens & Chili*

\$148

蓮藕煎肉餅

Pan-fried Pork Patty with Lotus Root

\$98

榨菜牛肉四季豆

*Stir-fried Beef with String Beans
& Pickled Mustard Tuber*

\$98

乾煸四季豆

Sautéed String Beans with Minced Pork

\$89

海鮮佳餚

Seafood Favourites



推薦

四川泡椒酸菜魚片

*Sichuan Boiled Fish with
Pickled Mustard Greens & Chili*

\$148

推薦

椒鹽或煎封小黃花魚(2條起)

*Salt & Pepper / Pan-fried Baby Yellow Croaker
(min. of 2 tails)*

\$48/條 tail



推薦 四川辣子蝦球

Sichuan Spicy Prawns with Dried Chili

\$157



推薦 XO醬碧綠炒蝦球帶子

*Stir-fried Prawn & Scallop
with Vegetables in XO Sauce*

\$188

南北二弄蝦球

King Prawns in Two Flavors

\$157

菠蘿甜酸蝦球

Sweet & Sour Prawns with Pineapple

\$157

火爆脆魚片

Spicy Crispy Fish Fillet

\$148

彩虹雲耳炒蝦仁花枝片

*Stir-fried Shrimp & Cuttlefish with
Black Fungus & Bell Peppers*

\$132

琥珀蝦仁花枝片

*Stir-fried Shrimp & Cuttlefish
with Candied Walnuts*

\$132

特色大蝦(6隻pcs)
(四選一口味:椒鹽/美極/茄汁/黃金)

\$172

King Prawns

(Choice of Salt & Pepper / Maggi Sauce / Tomato Sauce / Salted Egg Yolk)

菜甫帶子煎蛋角

\$138

*Pan-fried Omelet with
Scallop & Preserved Radish*

鮮蟹肉扒西蘭花

\$128

Braised Broccoli with Fresh Crab Meat

椒鹽或煎封黃立鯪 (2條起)

\$98/條 tail

*Salt & Pepper / Pan-fried
Golden Pomfret (min. of 2 tails)*

Poultry Selection
家禽美饌



脆皮炸子雞

Crispy Fried Chicken

半隻
Half

\$120

一隻
Whole

\$235



濃湯菜膽雲吞雞 **\$168/半隻 half**
Poached Chicken with Wonton & Chinese Cabbage in Rich Broth

重慶香椒雞煲 **\$155/半隻 half**
Chongqing Spicy Chicken Pot



四川香辣土豆雞丁 **\$117**
Sichuan Spicy Diced Chicken with Potatoes

紅燒乳鴿 **\$68**
Roasted Crispy Pigeon

川椒宮保雞丁 **\$96**
Sichuan Style Kung Pao Chicken

Soup
主廚湯羹



推薦 金瑤海鮮羹

Assorted Seafood & Conpoy
Thick Soup

\$120/高 tureen



“大廚精選慢火熬製，
選用經典食材，
湯底濃郁鮮甜，暖胃滋養。”

“Slow-simmered with classic ingredients,
creating a rich and comforting broth.”

西湖牛肉羹

West Lake Beef Soup

\$120/窩 tureen



芥菜鹹蛋肉片湯

Mustard Green with Salted Egg & Sliced Pork Soup

\$97/窩 tureen

金粟蟹肉羹

Crab Meat & Sweet Corn Thick Soup

\$118/窩 tureen

鮮茄豆腐魚片湯

Tomato with Tofu & Sliced Fish Soup

\$118/窩 tureen

心裏有素

Healthy Selection





“精選時蔬配搭天然食材，
以清新簡約的烹調方式，
呈現健康風味。”

“Fresh seasonal vegetables thoughtfully
prepared to highlight their natural flavours.”

碧綠腰果素雞

\$89

Stir-fried Vegetarian Chicken with Vegetables & Cashew Nuts



鮮百合雲耳炒泮塘

\$70

Stir-fried Lotus Root with Black Fungus & Fresh Lily Bulbs



翡翠野菌紅燒豆腐

\$79

Braised Tofu with Wild Mushrooms & Vegetables

椒絲腐乳唐生菜或通菜

\$70

*Stir-fried Chinese Lettuce / Water Spinach with Fermented Beancurd
& Shredded Chili*

金銀蛋浸莧菜或菠菜

\$70

Poached Amaranth / Spinach with Century & Salted Eggs in Broth

蒜蓉炒時菜

\$48

Stir-fried Seasonal Vegetable with Garlic

南北粉麵飯

Rice and Noodle





“經典港式與地方風味兼備，
每一道都是熟悉又滿足的滋味。”

“A selection of comforting rice and noodle favourites
inspired by classic Hong Kong and regional flavours.”

 高湯芹香冲菜皮蛋魚片窩米	\$100
<i>Rice Vermicelli with Sliced Fish, Century Egg & Preserved Vegetables in Broth</i>	
揚州炒飯	\$92
<i>Yangzhou Fried Rice</i>	
馬來炒貴刁	\$69
<i>"Char Kway Teow" Malaysian Style Stir-fried Flat Rice Noodles</i>	
港式乾炒牛河	\$69
<i>Hong Kong Style Stir-fried Flat Rice Noodles with Beef</i>	
福建炒飯	\$92
<i>Fujian Fried Rice</i>	
 帶子蛋白紅米炒飯	\$98
<i>Fried Red Rice with Conpoy & Egg White</i>	
絲苗白飯或明火白粥	\$9.5
<i>Steamed Rice / Rice Porridge</i>	

蒸蒸日上

Steamed Dish



錦綉翠塘豆腐

Steamed Egg with Assorted Seafood
& Tofu in Broth

\$88

梅子酸薑蒸排骨

Steamed Pork Ribs with
Pickled Ginger & Plum

\$99

甜甜蜜蜜
Dessert Selection



 咖啡奶層糕
Coffee Layer Pudding

\$17

紅豆水晶糕
Red Bean Crystal Pudding

\$17

杞子桂花糕
Osmanthus Pudding with Wolfberries

\$17

糕點拼盤(6件pcs)
Assorted Pudding Platter

\$26

精美糖水
Sweet Soup of the Day

\$17

鮮果盤
Fresh Fruit Platter

\$43/細 small

\$65/大 large

飲品 Drink



紅酒

Australia Red Kalamanda

\$45/杯 glass

\$155/支 bottle

白酒

Australia White Kalamanda

\$45/杯 glass

\$155/支 bottle

橙汁

Orange Juice

\$15/杯 glass

\$42/勺 jar

各式啤酒

青島 / 朝日

Tsing Tao / Asahi

\$24/罐 can

各式汽水

可樂 / 零系可樂 / 雪碧

Soft Drinks

Coca-Cola / Coke Light / Sprite

\$14.5/罐 can

茗茶

普洱 / 香片 / 壽眉

Chinese Tea

Pu'er / Jasmine / Shoumei

\$7/位 per person

包羅萬有 Steamed Bun



- ☐ 吉士馬拉盞
Steamed Custard Cantonese
Sponge Cake \$19
- ☐ 流沙奶皇包
Steamed Salted Egg Yolk
Custard Buns \$19
- ☐ 蜜汁叉燒包
Steamed BBQ Pork Buns \$19
- ☐ 蓮蓉包
Steamed Lotus Seed Paste Buns \$19
- ☐ 薑汁雞包仔
Steamed Chicken Buns with
Ginger Sauce \$17
- ☐ 寧波菜肉包
Steamed Pork & Vegetable Buns \$19
- ☒ 無錫素菜包
Steamed Vegetable Buns \$19
- ☐ 羊城豆沙包
Steamed Red Bean Paste Buns \$19

滑溜腸粉 Steamed Rice Roll



- ☒ 越式脆蝦腸粉
Steamed Rice Rolls with
Deep-fried Crispy Shrimp Roll \$30
- ☐ 蜜汁叉燒腸粉
Steamed Rice Rolls with BBQ Pork \$25
- ☐ 香茜牛肉腸粉
Steamed Rice Rolls with
Minced Beef and Coriander \$25
- ☐ 原隻鮮蝦腸粉
Steamed Rice Rolls with Shrimp \$30

台號 TABLE NO.: _____ 人數 NO. OF PEOPLE: _____ 經手人 CONTACT: _____

茶位費 (茗茶及開水) 每位\$7 · 相片只供參考
Tea charge (tea or hot water) at \$7 per person . Photo for reference only

星期一至六:11:00—16:00; 星期日及公眾假期:10:30—16:00
Monday—Saturday: 11:00—16:00 ; Sunday and Public Holiday: 10:30—16:00



南北小廚



蒸美點心 Steamed Dim Sum

TOP3
必吃
推薦



雲彩鮮蝦餃

TOP2
必吃
推薦



馬來沙嗲金錢肚

- | | | | | | |
|---|------|--|------|--|------|
| ☐ 陳村粉蒸排骨
Steamed Pork Ribs with Flat Rice Noodles in Black Bean Sauce | \$23 | ☐ 蟹籽燒賣
Steamed Minced Pork Dumplings with Crab Roe | \$26 | ☐ 百醬蒸鳳爪
Steamed Chicken Feet with Black Bean Sauce | \$22 |
| ☐ 潮州粉果
Steamed Dumplings in Chiu Chow Style | \$19 | ☒ 馬來沙嗲金錢肚
Steamed Beef Tripe with Satay Sauce | \$25 | ☐ 鮑汁鮮竹卷
Steamed Beancurd Sheet Rolls in Abalone Sauce | \$23 |
| ☐ 順德鯪魚球
Steamed Dace Fish Balls with Vegetables | \$22 | ☐ 鮮蝦韭菜餃
Steamed Shrimp & Chive Dumplings | \$23 | ☐ 迷你珍珠雞
Steamed Mini Glutinous Rice with Chicken Wrapped in Lotus Leaf | \$23 |
| ☐ 蒸素粉果 (素)
Steamed Vegetarian Dumplings (V) | \$17 | ☐ 山竹牛肉球
Steamed Minced Beef Balls with Beancurd Skin | \$20 | ☒ 雲彩鮮蝦餃
Steamed Shrimp Dumplings | \$26 |
| ☐ 咖喱魷魚
Steamed Curry Squid | \$23 | | | | |

香口滋味 Baked & Fried

TOP4
必吃
推薦



金粟炸蝦餅

TOP5
必吃
推薦



素菜長春卷

- | | | | | | |
|---|------|---|------|---|------|
| ☒ 素菜長春卷
Deep-fried Vegetarian Spring Rolls | \$20 | ☐ 炸雲吞
Deep-fried Wonton | \$22 | ☒ 金粟炸蝦餅
Deep-fried Corn & Shrimp Patties | \$22 |
| ☐ 香煎蘿蔔糕
Pan-fried Turnip Cakes | \$19 | ☐ 安蝦鹹水角
Deep-fried Glutinous Rice Dumplings with Dried Shrimp | \$20 | ☒ 香麻煎堆仔
Deep-fried Mini Sesame Balls | \$20 |

南北推介 Chef's Recommendations

TOP1
必吃
推薦



迷你桶仔鳳爪排骨飯

鮑魚燒賣

脆炸魷魚鬚

紅油抄手

- | | | | | | |
|--|------|---|------|--|------|
| ☒ 鮑魚燒賣
Steamed Minced Pork Dumplings with Abalone | \$38 | ☒ 紅油抄手
Spicy Wontons in Chili Oil | \$42 | ☒ 迷你桶仔鳳爪排骨飯
Steamed Rice with Chicken Feet & Pork Ribs in Mini Wooden Pot | \$29 |
| ☐ 鮑汁雞腳
Steamed Chicken Feet with Abalone Sauce | \$42 | ☒ 蟲草花上湯灌湯餃
Cordyceps Flower & Dumpling in Supreme Soup | \$43 | ☐ 迷你梅菜蒸雞粒飯
Mini Steamed Rice with Diced Chicken & Preserved Vegetables | \$29 |
| ☒ 脆炸魷魚鬚
Deep-fried Squid with Spicy Salt | \$43 | ☐ 北方蒸餃子
Steamed Dumplings | \$42 | ☐ 是日粥點·炸油條
Congee of the Day with Chinese Fried Dough Stick | \$23 |
| ☒ 韓式小籠包
Korean Style Steamed Dumplings | \$30 | ☒ 大良香滑嫩奶
Steamed Milk Pudding | \$28 | ☐ 自家製滑豆花
Homemade Silky Tofu Pudding | \$17 |

☒ 點心推薦 Signature Dim Sum