



水晶羊肉 蒜泥黄瓜

Mutton Terrine, Marinated Cucumbers with Chopped Garlic

薺菜雞絲鮮菌羹

Wild Mushrooms Soup with Shredded Chicken

黑松露醬蝦球

Stir-fried Prawns with Black Truffle Sauce

宮保雞丁

Sautéed Diced Chicken in Chilli Sauce with Cashew Nuts

上湯菜苗

Poached Seasonal Vegetables

北京炒拉麵

Fried Noodles with Chicken, Bamboo Shoots and Cabbage

兩位用港幣 HK\$598 (For 2 Persons)

外攜四人套餐 Takeaway Menu for Four Persons

蔥油海蜇頭 米椒拌木耳 四喜烤麩

Jelly Fish Tossed with Scallion, Black Fungus with Spicy Chilli Braised Wheat Gluten with Mushrooms & Bamboo Shoots

文思豆腐羹

(香港旅發局-美食之最大賞-金獎)

Bean Curd Soup with Shredded Fungus and Dried Duck Brisket [Hong Kong Tourism Board's "Best of the Best Culinary Awards"- Gold with Distinction Award]

蔥爆羊肉

Stir-fried Fillet of Mutton with Leeks

香酥大鴨 (半隻)

Deep-fried Crispy Duck (Half portion)

珍菌扒菜苗

Braised Seasonal Vegetables with Assorted Mushrooms

三鮮炒飯

Fried Rice with Shrimps, Sea Cucumber and Chicken

四位用港幣 HK\$1,188 (For 4 Persons)



蟹肉粟米羹 Sweet Corn Soup with Crab Meat

蜜汁叉燒併豉油雞 Honey Roasted Barbecued Pork with Soya Chicken

尖椒青椒炒牛肉 Stir-Fried Beef Fillets with Green Pepper and Chilli

南乳粗齋煲 Stewed Vegetables and Fungus with Fermented Bean Curd

瑤柱菜粒蛋白炒飯 Fried Rice with Conpoy, Egg White and Diced Vegetables

兩位用港幣 HK\$598 (For 2 Persons)

外攜四人套餐 Takeaway Menu for Four Persons

瑤柱四寶羹 Conpov Soup with Fish Maw and Mushroom

炭燒三層肉併脆皮燒鵝 Charcoal Grilled Pork Belly with Roasted Crispy Goose

桂花蟹肉炒銀絲 Sautéed Crab Meat with Scrambled Eggs and Vermicelli

> 咸魚蒸手剁肉餅 Steamed Minced Pork with Salted Fish

金銀蛋肉碎浸菜苗 Poached Young Vegetables with Salted Eggs and Preserved Eggs

帝苑蟹籽炒香苗 Fried Rice with Crab Roes, Diced Taro and Vegetables

四位用港幣 HK\$1,188 (For 4 Persons)



外攜二人套餐

Takeaway Menu for Two Persons

越式併盤

Appetizers Combination

越式蒸粉包

Steamed Rice Flour Rolls with Minced Pork and Dried Shrimp

香煎越南扎肉 Pan-fried Vietnamese Sausages

越式牙車快沙律 Vietnamese Cabbage & Chicken Salad

燒豬柳米紙卷 Rice Paper Rolls with Roasted Pork Fillet

主菜

Main Dishes

五味燒法國春雞

Roasted French Spring Chicken with Five Spiced Herbs

越式炒時蔬

Stir-fried Seasonal Vegetable "Vietnamese" Style

生拆蟹肉炒飯 Fried Rice with Crab Meat

兩位用港幣 HK\$498 (For 2 Persons)

外攜四人套餐 Takeaway Menu for Four Persons

越式併盤

Appetizers Combination

越式香茅牛油雞翼

Deep-fried Chicken Wings with Lemongrass in "Vietnamese" Style

越式蒸粉包

Steamed Rice Flour Rolls with Minced Pork and Dried Shrimp

香露燒鮮蝦茄子

Marinated Eggplants with Fish Soya and Shrimps

带子、鱿魚、鲜蝦柚子沙律

Pomelo Salad with Scallops, Squids and Shrimps

主菜

Main Dishes

越南香茅豬扒

Grilled Pork Chop flavored with Lemongrass

越式炒時蔬

Stir-fried Seasonal Vegetable "Vietnamese" Style

以下湯河請選4客

Please choose below for 4 orders

越南熟牛肉、牛筋湯金邊粉

Vietnamese Beef Noodle in Soup

或 or

越式雞絲湯金邊粉

Shredded Chicken Noodle in Soup

四位用港幣 HK\$988 (For 4 Persons)





番茄沙律 Tomato Salad

鐵板神戶黑豚平燒 Teppanyaki Kobe Pork

> 銀鱈魚西京燒 Grilled Cod Fish

鐵板炒雜菜 Teppanyaki Fried Vegetables

野菜炒飯/ 味噌汁/ 漬物 Vegetables Fried Rice / Miso Soup / Pickles

兩位用港幣 HK\$698 (For 2 Persons)

外攜四人套餐 Takeaway Menu for Four Persons

番茄沙律 Tomato Salad

鐵板神戶黑豚平燒 Teppanyaki Kobe Pork

鐵板美國安格斯牛肉薄燒 Teppanyaki U.S Angus Sliced Beef

> 鐵板燒雞扒 Teppanyaki Chicken Fillet

鐵板炒雜菜 Teppanyaki Fried Vegetables

櫻花蝦炒飯/ 味噌汁/ 漬物 Sakura Ebi Fried Rice / Miso Soup / Pickles

四位用港幣 HK\$1,188 (For 4 persons)





外攜四人套餐 Takeaway Menu for Four Persons

水牛芝士伴番茄沙律配帕爾馬火腿 Mozzarella Cheese with Fresh Tomato and Parma Ham

或 or

傳統意式雜菜湯 Traditional Italian Vegetables Soup

意式鴨肉醬闊麵 Pappardelle Pasta with Traditional Duck Ragout

或 or

香烤意大利雜菜 Grilled Vegetables Italian Style with Balsamic Vinegar and Garlic Olive Oil

> 招牌拿破崙 Signature Napoleon

兩位用港幣 HK\$888 (For 2 Persons)

地中海八爪魚薯仔沙律伴番茄配水瓜柳 Mediterranean Octopus and Potato Salad with Tomatoes, Capers and Oregano

或 or

牛肝菌濃湯 Porcini Mushrooms Soup

意式肉醬千層麵 The Original Oven-baked Lasagna Bolognese Style 或 or

自家製香薯麵團配番茄及香草 Homemade Potato Gnocchi with Tomato and Basil

> 招牌拿破崙 Signature Napoleon

四位用港幣 HK\$1,788 (For 4 Persons)