



## TO START, (開胃菜)

**CHILLI BURRATA** \$21  
CHINKIANG VINEGAR, CRISPY CHILLI, FRIED BREAD  
醬香牛乳芝士炸糰

**TEMPURA EGGPLANT** \$16  
BLACK VINEGAR, HINT OF HONEY  
糖衣茄條

**PRAWN & SCALLOPS SAN CHOY BAO** (2) \$19  
瑤柱鮮蝦生菜包

**TYPHOON SHELTER SOFT SHELL CRAB** \$21  
避風塘軟殼蟹

**STEAMED BABY BLACK LIP ABALONE** (2) \$24  
CHILLI, GARLIC, CORIANDER, HOUSE XO SAUCE, VERMICELLI  
XO極品醬銀絲蒸青邊鮑

**STEAMED SHELL ABROHLOS ISALND SCALLOPS** (2) \$18  
CHILLI, GARLIC, CORIANDER, HOUSE XO SAUCE, VERMICELLI  
XO極品醬蒜蓉銀絲蒸帶子

**PRAWN TOAST** (3) \$16  
SESAME, SIRRACHA SWEET CHILLI MAYO  
芝麻蝦卷

**VEGETARIAN SPRING ROLLS** (3) \$12  
脆香齋春捲 (V)

## DIM SUM, (傳統點心)

**BLACK TRUFFLE & PORK XIAO LONG BAO** (5) \$19  
黑松露小籠包

**STEAMED PRAWN & CHIVES JADE HAU- GAU** (3) \$16  
蝦皇韭菜水晶蒸餃

**STEAMED CURRY CHICKEN JADE DUMPLINGS** (3) \$14  
咖喱雞蓉芫茜餃

**PAN-FRIED PORK & CABBAGE POT STICKERS** (5) \$19  
鮮肉白菜鍋貼

**SHEPHERD'S PURSE AND PORK WONTON, RED CHILLI OIL** (6) \$19  
紅油抄手

**STEAMED MUSHROOM & ASPARAGUS JADE DUMPLINGS** (3) \$16  
磨菇蘆筍餃 (V) (GF)

**VEGAN STEAMED PRAWN JADE HUA GAU** (3) \$16  
雙色素蝦餃 (GF) (VE)

## BEEF & LAMB, (牛羊)

**MASSAMAN WAGYU BEEF CURRY** \$38  
DUTCH CREAM POTATOES  
泰式紅咖喱和牛

**SIZZLING WAGYU DICES** \$39  
BLACK PEPPER SAUCE  
黑椒爆牛粒

**RICE WINE BRAISED WAGYU DICES** \$39  
SESAME OIL, SUPREME SOY SAUCE, BASIL  
三杯焗牛粒

**ANGUS BEEF CUBES** \$39  
HOUSE WASABI SAUCE  
芥末和牛粒

**ANGUS BEEF RIB** \$38  
GRILLED & SERVED WITH HOUSE BLACK PEPPER GRAVY  
黑椒牛仔骨

**SIGNATURE GRILLED LAMB SHORT RIBS** \$39  
FERMENTED CHILLI RELISH, LIME  
奧爾良羊仔骨

**MONGOLIAN LAMB FILLETS** \$38  
ON A SIZZLING HOT PAN  
鐵板蔥爆蒙古羊

## POULTRY, (家禽)

**ROASTED MAREMMA DUCK 2 COURSES (HALF/WHOLE)** \$56/98  
1ST COURSE: DUCK PANCAKE  
2ND COURSE: CHOICE OF DUCK SAN CHOY BAO OR CRISPY NOODLES WITH SHREDDED DUCK  
港式明爐片皮鴨兩食 (半隻56 /一隻98)

**SALT & PEPPER DUCK** \$32  
RUBBED WITH SEA SALT, PEPPER, CITRUS  
椒鹽鴨

**FREE-RANGED POACHED CHICKEN** \$29/58  
CHINESE HERBS, GINGER & SHALLOT PASTE (HALF/WHOLE)  
貴妃走地雞 (半隻/一隻)

**ROASTED CRISPY CHICKEN** \$32  
CHERRY WOOD SMOKED ROASTED WITH CHINESE HERBS, GINGER & SHALLOT PASTE  
菠蘿脆皮山東雞

**COARSE SALT-ROASTED CHICKEN** \$29  
HAND PULLED WITH SESAME OIL & SALT  
麻香鹽焗雞絲

**TERIYAKI CHICKEN TENDERLOIN** \$29  
FRESH MINT PASTE, LIME  
薄荷醬照燒雞丁

## SEAFOOD, (海鮮)

**SALT & PEPPER SQUID** \$32  
椒鹽雙脆

**KING PRAWN, THPHOON SHELTER STYLE** \$39  
避風塘蝦碌

**SAUTEED KING PRAWN, GARLIC BUTTER SAUCE ON HOT SIZZLING PAN** \$39  
蒜子牛油鐵板蝦碌

**LIGHTLY FRIED KING PRAWN, SALTY EGG YOLK FLOSS** \$39  
金衣蝦球

**PIPI, HOUSE XO SAUCE (500G)** \$68  
+ PAN SEARED VERMICELLI NOODLE \$15  
XO 極品醬炒蜆 + \$15 煎米粉底

**STEAMED WHOLE FISH (LIVE CATCH OF THE DAY) 游水魚** MP  
With Chinese kimchi & mushrooms or ginger & Shallot  
雙冬蒸或姜蔥蒸

**MUD CRAB 肉蟹** MP  
With choice of : ginger & shallot / Garlic butter /Singapore style / golden sands with ground chicken & vermicdelli  
選擇: 姜蔥/蒜子牛油/香辣新洲風格/金沙肉末粉絲  
ADD E-FU NOODLES OR FRIED BREAD \$15  
+ \$15 伊麵底或油條

**LOBSTER 塔斯馬尼亞紅龍** MP  
With choice of : ginger & shallot/ salt & pepper /garlic butter/ black pepper  
選擇: 姜蔥/椒鹽/蒜子牛油/黑椒  
ADD E-FU NOODLES OR FRIED BREAD \$15  
+ \$15 伊麵底或油條

## PORK, (豬肉)

**HONEY GLAZED PORK CHOPS** \$34  
CHINKING VINEGAR  
鎮江風味豬扒

**GOLDEN SAND PORK RIBS** \$34  
GARLIC & HERBS  
金沙蒜香豬扒

**CRISPY PORK BELLY** \$34  
FIVE SPICES  
南乳脆香煎腩排

**SWEET & SOUR PORK TENDERLOIN** \$32  
WITH PINEAPPLE  
菠蘿酸甜咕嚕肉

THERE WILL BE A SURCHARGE 1.5% ON PUBLIC HOLIDAYS

## NOODLE & RICE, (主食)

**VEGETARIAN BLACK TRUFFLE FRIED RICE** \$29  
黑松露齋炒飯 (V)

**KING PRAWN & SCALLOPS FRIED RICE** \$32  
EGG WHITE, FISH ROE, HOUSE XO SAUCE  
極品醬帶子蝦皇炒飯

**PINEAPPLE FRIED RICE, GROUND CHICKEN** \$26  
菠蘿雞粒炒飯

**HONGKONG STYLE FLAT RICE NOODLE** \$26  
STIR FRIED ANGUS BEEF FILLETS, SUPREME SOY SAUCE, CHIVE YELLOW  
乾炒牛河

**BRIASED E-FU NOODLE** \$22  
STIR FRIED WITH ASSORTED MUSHROOMS , CHIVES & OYSTER SAUCE (V)  
乾燒素伊麵

**CRISPY NOODLES** \$26/29  
SHREDDED DUCK OR ASSORTED SEAFOOD  
火鴨絲/海鮮炸脆麵

**JASMINE RICE** \$4  
絲苗米飯

## VEGGIE & GREENS, (時令蔬菜)

**LIGHTLY FRIED TOFU** \$26  
SALTY EGG FLOSS  
金衣豆腐

**JADE TOFU IN CLAY POT** \$32  
SHRIMP, DICED SCALLOPS, HOUSE XO  
極品醬石鍋海鮮玉子豆腐

**CRISPY TOFU** \$24  
SALT , PEPPER & FRIED GARLIC CRUMB  
椒鹽豆腐

**TWICE COOKED LONG GREEN BEANS** \$26  
HOUSE XO SAUCE (V)  
極品醬乾煸四季豆

**SEASONAL ASIAN GREENS** \$26  
WOK-FRIED , ENOKI MUSHROOMS, GARLIC  
田園雙菇時蔬

**STIR FREID SAUTEED BABY SPINACH WITH XO SAUCE** \$27  
極品醬炒菠菜苗

## DESSERT, (甜品)

**MANGO SAGO** \$12  
芒果西米露

**DEEP FRIED VANILLA ICED CREAM** \$16  
CHOCOLATE FUDGE , POPCORNS  
炸香草雪糕

**PAN-FIRED PUMPKIN PIE** (2) \$12  
RED BEAN PASTE FILLED (SERVED WARM)  
黃金南瓜紅豆餅