



## 頭盤 | BEGINNINGS

上素生菜捲 **VEGETARIAN LETTUCE WRAP** 8  
Straw mushrooms, pine nuts, water chestnuts and onions in hoisin sauce

■ 蒸毛豆素餃 **STEAMED EDAMAME DUMPLINGS** 10  
Topped with a gochujang chili vinaigrette

紫蘇生菜捲 **CHICKEN LETTUCE WRAP** 12  
Minced chicken, pine nuts, water chestnuts and garlic in hoisin sauce

薑絲豬肉春捲 **GINGER PORK EGG ROLLS** 7  
Shredded cabbage and carrots

招牌火箭捲 **CHEF'S ROCKET ROLLS** 10  
Crispy-fried scallions and bacon-wrapped shrimp

廣式豬肉餃 **CANTONESE PORK DUMPLINGS** 7  
Steamed or fried with ginger sauce

脆皮帝皇蝦 **CRISPY IMPERIAL SHRIMP** 16  
Lightly battered shrimp tossed with honey aioli and toasted walnuts

沙爹雞肉串 **CHICKEN SATAY** 10  
Served with spicy peanut dipping sauce

## 湯 | SOUP

附送白飯 | Comes with rice

燴牛尾湯 **BRAISED OXTAIL SOUP** 18  
Prepared in the ancient Chinese tradition

■ 越式鮮蛤酸辣湯  
**VIETNAMESE-STYLE HOT & SOUR CLAM SOUP** 24  
A spicy, tangy broth of lemongrass and cilantro, cooked with ocean-fresh Manila clams

## 湯麵 | BROTH NOODLES

牛腩湯麵 **MANDARIN BEEF STEW NOODLE SOUP** 17  
Marinated short rib beef with egg noodles

越南牛肉湯粉 **VIETNAMESE PHO NOODLE SOUP** 17  
Rare beef, beef ball, red chili, cilantro and yuzu lime

窩雲吞 **WOR WONTON** 18  
Shrimp, chicken and sliced BBQ pork with mixed vegetables and homemade wontons

海鮮湯麵 **SEAFOOD NOODLE SOUP WITH SCALLOPS, SHRIMP AND SQUID** 20  
Shrimp, scallops and squid with Chinese greens

魚蛋湯麵 **FISH BALL NOODLE SOUP** 15  
Fish ball, yu choy, scallions and fried shallots

日式炸豬扒湯烏冬  
**PANKO-CRUSTED PORK CHOP UDON SOUP** 19  
Marinated boneless pork chop

\*所有麵點皆可任選以下一種：麵、米粉或河粉  
\*ALL NOODLE SOUPS AVAILABLE WITH CHOICE OF EGG NOODLES, RICE NOODLES OR HO FUN

## 粥 | CONGEE

滑雞粥 **CONGEE WITH CHICKEN** 12

海鮮粥 **CONGEE WITH SEAFOOD** 15

皮蛋瘦肉粥 **CONGEE WITH PORK AND PRESERVED EGG** 12

■ 點菜時請說明你喜好小辣, 中辣, 特辣, 極辣  
PLEASE INDICATE LEVEL OF SPICINESS – MILD, MEDIUM, HOT, EXTRA SPICY

A FULL-SERVICE BAR IS AVAILABLE. PLEASE ASK YOUR SERVER.

- 冬菇什菜素麵 **STIR-FRIED SPINACH NOODLES** 18  
Stir-fried with an assortment of vegetables and shiitake mushrooms
- 泰式蝦炒麵 **SHRIMP PAD THAI** 22  
Stir-fried shrimp, rice noodles, tofu and egg with essence of tamarind
- 乾炒牛河 **BEEF CHOW FUN** 19  
Thin sliced beef and flat noodles in dark soy sauce
- 星洲炒米粉 **SINGAPORE RICE VERMICELLI** 19  
BBQ pork, chicken and shrimp stir-fry with vegetables and Indonesian curry sauce
- 揚州炒飯 **YANG CHOW FRIED RICE** 19  
Jasmine rice and vegetables stir-fried with chicken, BBQ pork and shrimp
- 海鮮炒烏冬麵 **SEAFOOD UDON NOODLES** 22  
Served with assorted seafood and Asian vegetables
- 龍蝦炒飯 **LOBSTER FRIED RICE** 22  
Sweet lobster, stir-fried jasmine rice and vegetables
- 雞片撈麵 **CHICKEN LO MEIN** 18  
Sliced tender chicken stir-fried with lo mein
- XO醬蟹肉炒飯 **"XO" LUMP CRABMEAT FRIED RICE** 30  
Stir-fried with vegetables, jasmine rice and "XO" sauce

## 招牌菜 | HOUSE SPECIALTIES

以下餐點均附送白飯 | Each entrée comes with rice

- 川味魚片 **SZECHWAN FISH FILLET** 27  
Crispy daily fish fillet tossed in a spicy Szechwan sauce
- XO醬鮮蝦帶子炒雜菜 **"XO" SHRIMP AND SCALLOPS** 29  
Shrimp and scallops stir-fried with Chinese vegetables and "XO" sauce
- 椒鹽肉排 **SALT AND PEPPER PORK CHOPS** 25  
Crispy boneless pork chops lightly wok-fried with chili peppers and onions
- 清蒸智利桂花魚 **CHILEAN SEA BASS** 45  
Steamed with the Asian trinity of flavors: soy, scallions and ginger
- 泰式咖喱雞片 **THAI BASIL CURRY CHICKEN** 25  
Tender chicken with assorted vegetables and potato in green curry with a hint of basil
- 陳皮牛 **MANDARIN ORANGE BEEF** 30  
Thin sliced sirloin wok-fried with Mandarin orange glaze
- 烤鴨 **ROASTED DUCK (半鴨 | HALF DUCK)** 30  
Marinated in chef's signature Chinese spices

韓式烤牛小排 **BULKALBI** 22  
Garlic-marinated Korean short ribs and kimchi

- 蜜汁燒羊排 **HOISIN-GLAZED LAMB CHOPS** 36  
Marinated with Shao Hsing wine and hoisin sauce with sweet and sour daikon salad
- 芝麻雞 **SESAME CHICKEN** 25  
Lightly battered chicken wok-fried in a sweet sesame sauce

## 蔬菜類 | VEGETABLES

- 川味榨菜四季豆 **SZECHWAN GREEN BEANS** 15  
Green beans and preserved cabbage in chili-garlic sauce
- 蠔油菜芯 **STEAMED CHINESE CHOY SUM** 12  
Served in oyster sauce
- 蠔油茄子 **EGGPLANT WITH OYSTER SAUCE** 15  
Japanese eggplant stir-fried in oyster sauce
- 冬菇燴嫩豆腐  
**TRADITIONAL SOFT TOFU WITH BLACK SHIITAKE MUSHROOMS** 17  
Lightly sautéed in oyster and hoisin sauces
- 麻婆豆腐 **MA PO TOFU** 17  
Soft tofu and shiitake mushrooms in a spicy Szechwan sauce

## 甜品 | DESSERTS

- 越南咖啡巧克力蛋糕 **VIETNAMESE COFFEE CHOCOLATE CAKE** 8
- 椰汁米布甸 **COCONUT RICE PUDDING** 8
- 綠茶提拉米蘇 **GREEN TEA TIRAMISU** 8

PLEASE ASK YOUR SERVER FOR THE DAILY SPECIAL