

- 潮式蠔仔粥 \$138  
Porridge with Baby Oyster and Minced Pork
- 鮮茄勝瓜魚片魚湯銀針粉 \$158  
Sliced Fish Needle Shape Noodles with Tomato and Chinese Squash in Fish Broth
- 酸菜魚片湯銀針粉 \$188  
Needle Shape Noodles in Soup with Fish Fillet and Pickled Vegetables
- 滑蛋帶子炒河粉 \$178  
Fried Flat Rice Noodles with Shrimps and Scallops
- 乾炒牛肉河粉 \$148  
Fried Flat Rice Noodles with Sliced Beef
- 豉椒牛肉炒河粉 \$158  
Flat Rice Noodles with Beef and Bell Pepper in Black Bean Sauce
- 皮蛋芫茜魚片湯米線 \$178  
Rice Noodles with Fish Fillet Preserved Eggs and Coriander in Fish Broth
- 鮑汁花膠絲撈粗麵 \$178  
Braised Flat Noodles with Shredded Fish Maw in Abalone Sauce
- 雪菜火鴨絲炆米 \$108  
Braised Vermicelli with Shredded Duck Meat and Pickled Vegetables
- 豉油皇魷魚炒麵 \$140  
Fried Noodles with Sliced Squid in Soy Sauce
- 銀芽肉絲炒麵 \$148  
Stir-fried Noodles with Shredded Pork and Bean Sprout
- 八旗泡飯 \$168  
Simmered Rice with Seafood in Supreme Soup
- 泡菜海皇粒炒飯 \$148  
Fried Rice with Kimchi and Seafood Cube
- 砂鍋鮑魚雞粒炒飯 \$188  
Fried Rice with Abalone and Chicken in Casserole
- 黯然銷魂炒飯 \$148  
Fried Rice with BBQ and Assorted Preserved Meat
- 蟹粉鳳梨鮮茄粒炒飯 \$148  
Fried Rice with Hairy Crab Meat, Pineapple and Tomato Cube
- 銅盤焗沙薑雞飯 \$188  
Roasted Chicken with Aromatic Ginger on Steamed Rice in a Brass Pot
- 銅盤焗筍殼頭腩飯 \$178  
Roasted Pork and Marble Goby on Steamed Rice in a Brass Pot
- 銅盤焗臘味飯 \$178  
Baked Rice with Assorted Preserved Meat in a Brass Pot

## 甜品 Desserts

- 流沙合桃包 (三件) \$43  
Steamed Buns with Walnut and Custard Filling (3 Pcs)
- 養顏棗皇糕 (三件) \$39  
Red Dates Pudding (3 Pcs)
- 爽滑薑汁糕 (三件) \$39  
Steamed Ginger Pudding (3 Pcs)
- 馬蹄爆珠牛乳布甸 \$39  
Water Chestnuts in Milk Pudding
- 祝壽蟠桃 (三件) \$66  
Longevity Buns (3 Pcs)
- 桂花杞子椰汁糕 (三件) \$39  
Chilled Coconut Puddings with Osmanthus and Wolfberry (3 Pcs)
- 圓籠馬拉糕 \$42  
Steamed Cantonese Sponge Cake
- 秘製陳皮燉雪梨 \$48  
Double Boiled Peeled Pear with Preserved Mandarin Peels
- 龜苓膏 (成人裝) \$36  
Turtle Jelly (For adults)
- 龜苓膏 (兒童裝) \$32  
Turtle Jelly (For kids)

- 中國茗茶 (每位) \$18  
Chinese Tea (Per Person)
- 蛋糕費 (每個) \$100  
Cake Cutting Charge (Per Cake)
- 開瓶費 (每枝 750ml 葡萄酒) \$200  
Corkage Charge (Wine 750ml Per Bottle)

 辣 Spicy

 素食 Vegetarian Dish

另收加一服務費 | 圖片只供參考  
All prices are subjected to 10% service charge | Photos are for reference only

為閣下健康著想 如對任何食物有過敏反應 請與服務員聯絡。  
Please inform your server of any food related allergies as your well-being and comfort are our greatest concern



## 精美蒸點 Steamed Dim Sum

- 生拆蝦餃皇 (四件) \$62  
Steamed Shrimp Dumplings (4 Pcs)
- 蟹子蒸燒賣 (四件) \$53  
Steamed Pork and Shrimp Dumplings "Shao Mai" (4 Pcs)
- 鮮菇棉花雞 \$53  
Steamed Fish Maw with Chicken and Dried Shiitake Mushroom
- 蟹粉小籠包 (三件) \$69  
Steamed Dumpling with Minced Pork and Crab Paste (3 Pcs)
- 蠔皇叉燒包 (三件) \$45  
Steamed Barbecued Iberian Pork Buns (3 Pcs)
- 沙爹牛柏葉 \$49  
Steamed Beef Tripe with Satay Sauce
- 柱侯黑椒金錢肚 \$59  
Sliced Tripe with Black Pepper and Chu Hou Sauce
- 帶子豆苗餃 (三件) \$52  
Steamed Dumplings with Bean Sprouts and Scallop (3 Pcs)
- 咖哩蒸土魷 \$48  
Steamed Squid In Curry
- 百花釀魚肚 \$52  
Steamed Fish Maw with Shrimp Paste
- 陳村粉蒸肉排 \$43  
Steamed Pork ribs and Chencun Rice
- 山竹牛肉球 (三件) \$43  
Steamed Beef Balls with Beans Curd Sheet (3 Pcs)
- 豉汁蒸鳳爪 \$43  
Steamed Chicken Feet with Black Bean Sauce
- 魚湯鮮竹卷 \$48  
Fresh Bean Curb Sheet in Fish Soup

## 煎炸點心 Deep fried Dim Sum & Pastries

- 帶子芋蓉盒 (三件)  
Deep fried Scallop stuffed in Mashed Taro (3 Pcs) \$49
-   煎釀虎皮尖椒 (四件)  
Deep fried Chili Pepper stuffed with Shrimps Paste (4 pcs) \$48
- 金網香芒鮮蝦卷 (四件)  
Deep-fried Spring Rolls with Shrimp and Mango (4 pcs) \$49
- 鮑粒啤梨鹹水角 (三件)  
Deep-fried Diced Abalone Puffs Stuffed with Pork (3 Pcs) \$49
- 香煎芋絲糕 (三件)  
Fried Taro Cake (3 Pcs) \$46

## 腸粉 Rice Flour Roll

-   公子招牌腸粉  
Signature Steamed Rice Flour Rolls \$52
-   X.O.醬煎腸粉  
Fried Rice Flour Rolls with X.O. Sauces \$66
- 露筍原隻鮮蝦腸粉  
Steamed Rice Flour with Shrimps and Asparagus \$62
- 張公子叉燒腸粉  
Steamed Rice Flour Rolls with BBQ Pork \$56
- 牛肉腸粉  
Steamed Rice Flour Rolls with Beef \$56

## 小食 Snacks

- 蠔油炆菜  
Poached Vegetables with Oyster Sauce \$52
-   秘製泡椒蓮藕苗  
Chilled Lotus Root Shoots with Pickled Pepper \$56
-   水煮筍殼魚片  
Poached Marble Goby Fillet in Spicy Soup Sichuan Style \$98
-   X.O.醬蘿蔔糕  
Pan fried Turnip Cake with X.O. Sauce \$52
-   桂花淮山  
Fresh Yam with Osmanthus Sauce \$69

## 烤肉 Roast Meat

- 張公子叉燒  
Barbecued Pork with Caramel Glazed \$258
- 紅燒BB乳鴿  
Roasted Crispy Pigeon \$48
- 潮蓮燒鵝  
Roasted Goose \$268 半隻 half / \$498 全隻 whole
- 頭抽豉油雞  
Marinated Chicken with soy sauce \$238 半隻 half / \$458 全隻 whole

## 公子風味 Appetizers

- 公子魚翅灌湯餃(一隻)  
Sharkfin and Marble Goby Dumpling in Soup (1 Pcs) \$68
-   八味豆腐  
Deep fried Tofu with Assorted Chili Pepper \$50
- 陳醋海參脆青瓜  
Marinated Crispy Cucumber and Sea Cucumber with Aged Black Vinegar \$98
-   深山小雲耳  
Marinated Cloud Ear Fungus Agaric \$52
- 黃金鍋巴  
Crispy Rice with Salted Egg Yolk \$55
- 椒鹽沙鮭魚  
Deep-Fried Sillaginidae \$68
- 椒鹽魷魚鬚  
Deep Fried Squid with Spicy and Salt \$78
- 椒鹽牛舌  
Pork Aspic with Aged Black Vinegar \$78
- 陳醋水晶肴肉  
Pork Aspic with Aged Black Vinegar \$58
- 糟鹵鳳爪  
Chicken Feet with Chinese Marinade \$78
- 繡球海蜇  
Marinated Jelly Fish Head \$88
- 千層素鵝  
Vegetarian Goose \$80

## 小菜 Dishes

- 艷影蝦球 (六件)  
Deep fried Prawn with Homemade Sauce \$168
- 花膠絲浸菜苗  
Simmered Vegetables with Shredded Fish Maw \$142
- 奶湯雲吞煲  
Casserole with Wontons in Thick Broth \$148
- 瑤柱 / 蟹粉扒豆苗  
Bean Sprouts with Hairy Crab Meat or Dried Scallop \$178
- 咕嚕咕嚕  
Sweet and Sour Pork \$148
- 銅鍋魚湯石爆筍殼魚 (四位用)  
Marble Goby Cooked with Lava Stones and Fish Broth in Copper Pot.(For 4 persons) \$380

- 順德魚蓉羹  
Fish thick soup Shuntak style (Pot) \$188
- 紅燒豆腐  
Braised Tofu \$128
- 乾煸四季豆  
Stir-fried Spring Bean with Spicy Minced Pork \$128
- 涼瓜炒牛肉  
Stir-Fried Bitter Melon with Beef \$148
- 上湯浸豆苗  
Bean Sprouts in Soup \$148
- 金銀蛋浸菜苗  
Vegetables with sliced salty egg and preserved egg \$128
-   米皇淮山浸菜苗  
Simmered Fresh Yam and Vegetables in Gruel \$138
- 豉汁蒸魚雲  
Steamed Fish Head in Black Sauce \$138
-   竹筍扒菜苗  
Braised Vegetables with Bamboo Piths \$128
-   碧綠川椒雞  
Stir-fried Chicken Fillet with Chili Sauce \$148
- 淮山牛柳粒  
Wok fried Beef Cubes with Yam \$108
- 薑汁炒芥蘭  
Stir-fried Kale with Ginger Sauce \$138
- 菌皇筍殼頭腩煲  
Roasted Pork and Marble Goby with Mushrooms in Casserole \$178

## 飯麵 Rice & Noodles

- 勁量重手芝士大蝦球伊麵  
Prawn and E-fu Noodles with a Large Quantity of Cheese \$198
- 蝦球窩伊麵  
Prawn and E-fu Noodles in Broth \$178
- 上湯菌皇蝦球伊麵  
E-fu Noodles with Prawns and Mushrooms with Supreme Sauce \$168
- 漁香茄子炆伊麵  
Braised E-fu Noodles with Eggplant and Spicy Meat Sauce \$138
- 豉椒魚腩煎米粉  
Pan-fried Rice Noodles with Fish Belly and Bell Pepper \$118
- 公子炒米粉  
Wok-fried Vermicelli with Minced Pork and Dried Shrimp \$138