

- 豉椒牛肉炒河粉 \$152
Flat Rice Noodles with Beef and Bell Pepper in Black Bean Sauce
- 鮮茄勝瓜魚片魚湯銀針粉 \$150
Sliced Fish Needle Shape Noodles with Tomato and Chinese Squash in Fish Broth
- 酸菜桂魚片湯銀針粉 \$180
Needle Shape Noodles in Soup with Mandarin Fish Fillet and Pickled Vegetables
- 滑蛋蝦仁帶子河粉 \$170
Fried Flat Rice Noodles with Shrimps, Scallops and Scrambled Egg
- 乾炒牛肉河粉 \$148
Fried Flat Rice Noodles with Sliced Beef
- 皮蛋芫茜魚片湯米線 \$168
Rice Noodles with Fish Fillet, Preserved Eggs and Coriander in Fish Broth
- 銀芽肉絲炒麵 \$148
Stir fried Noodles with shredded pork and bean sprout
- 漁香茄子炆伊麵 \$138
Braised E-fu Noodles with Eggplant and Spicy Meat Sauce
- 八旗泡飯 \$150
Simmered Rice with Seafood in Supreme Soup
- 古法羊腩煲 \$388
Chinese Style Lamb Stew
- 砂鍋鮑魚雞粒炒飯 \$180
Fried Rice with Abalone and Chicken in Casserole
- 黯然銷魂炒飯 \$140
Fried Rice with BBQ Pork and Assorted Preserved Meat
- 銅盤生焗桂魚球飯 \$160
Baked Rice with Mandarin Fish Fillet in Brass Pot
- 蝦球窩伊麵 \$168
Prawn and egg noodle in broth
- 銅盤焗臘味飯 \$178
Cured Meat on Steamed Rice in a Brass Pot
- 銅盤焗雙腸雞飯 \$168
Fermented Sausage and Chicken on Steamed Rice in a Brass Pot
- 蘆筍黑松露炒飯 \$118
Fried Rice with Asparagus and Black Truffle

甜品 Desserts

- 流心奶皇包 (三件) \$40
Steamed Buns with Custard Filling (3 Pcs)
- 養顏棗皇糕 (三件) \$38
Red Dates Pudding (3 Pcs)
- 爽滑薑汁糕 (三件) \$38
Steamed Ginger Pudding (3 Pcs)
- 馬蹄爆珠牛乳布甸 \$38
Water Chestnuts in Milk Pudding
- 祝壽蟠桃 (三件) \$63
Longevity Buns (3 Pcs)
- 桂花杞子椰汁糕 (三件) \$38
Chilled Coconut Puddings with Osmanthus and Wolfberry (3 Pcs)
- 香芒玉露 (每位) \$38
Mango Sago Cream with Pomelo (Per Person)
- 懷舊芝麻卷 \$38
Sesame Rolls (4 Pcs)
- 秘製陳皮燉雪梨 \$38
Double Boiled Peeled Pear with Preserved Mandarin Peel

- 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) \$60
Steamed Shrimp Dumplings (4 Pcs)
- 蟹子蒸燒賣 (四件) \$52
Steamed Pork and Shrimp Dumplings "Shao Mai" (4 Pcs)
- 鴛鴦臘腸卷 \$39
Steamed Fermented Sausage Rolls
- 蟹粉小籠包 (三件) \$68
Steamed Dumpling with Minced Pork and Crab Paste (3 Pcs)
- 蠔皇叉燒包 (三件) \$42
Steamed Barbecued Iberian Pork Buns (3 Pcs)
- 沙爹牛柏葉 \$48
Steamed Beef Tripe with Satay Sauce
- 蠔皇鮮竹卷 \$48
Bean Curd Sheet Roll With Oyster Sauce
- 帶子豆苗餃 (三件) \$50
Steamed dumplings with bean sprouts and scallop (3 Pcs)
- 咖哩蒸土魷 \$46
Steamed Squid In Curry
- 百花釀魚肚 \$50
Steamed Fish Maw with Shrimp Paste
- 陳村粉蒸肉排 \$42
Steamed Pork ribs and Chencun Rice
- 山竹牛肉球 (三件) \$42
Steamed Beef Balls with Beans Curd Sheet (3 Pcs)
- 豉汁蒸鳳爪 \$42
Steamed Chicken Feet with Black Bean Sauce
- 麻辣金錢肚 \$50
Hot and spicy sliced tripe

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) \$48
-  煎釀虎皮尖椒 (四件)
Deep fried Chili Pepper stuffed with Shrimps Paste (4 pcs) \$45
- 金網香芒鮮蝦卷 (四件)
Deep fried Spring Rolls with Shrimp and Mango (4 Pcs) \$48
- 鵝肝金荀咸水角 (三件)
Deep-fried Goose Liver and Carrot with Pork (3 Pcs) \$48
- 香煎芋絲糕 (三件)
Fried Taro Cake (3 Pcs) \$45

腸粉 Rice Flour Roll

-  公子招牌腸粉
Signature Steamed Rice Flour Rolls \$50
-  X.O.醬煎腸粉
Fried Rice Flour Rolls with X.O. Sauces \$63
- 露筍鮮蝦腸粉
Steamed Rice Rolls with Shrimp and Asparagus \$60
- 張公子叉燒腸粉
Steamed Rice Flour Rolls with BBQ Pork \$55
- 牛肉腸粉
Steamed Rice Flour Rolls with Beef \$55

小食 Snacks

- 蠔油灼菜
Poached Vegetables with Oyster Sauce \$50
-  秘製泡椒蓮藕苗
Chilled Lotus Root Shoots with Pickled Pepper \$55
-  水煮桂魚片
Poached Mandarin Fish Fillet in Spicy Soup Sichuan Style \$90
-  X.O.醬蘿蔔糕
Pan fried Turnip Cake with X.O. Sauce \$50
-  桂花淮山
Fresh Yam with Osmanthus Sauce \$68

烤肉 Roast Meat

- 張公子叉燒
Barbecued Pork with Caramel Glazed \$258
- 紅燒BB乳鴿
Roasted Crispy Pigeon \$68
- 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
-  珊瑚黃瓜伴海帶
Marinated cucumber with Seaweed \$52
-  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 \$138
- 蟹粉扒菜苗
Sautéed vegetable with Hairy Crab meat and roe \$188
- 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
- 乾煸四季豆
Stir fried Spring Bean with Spicy Minced Pork \$128
- 芥蘭炒牛肉
Stir Fried Chinese Kale with Beef \$148
- 啫啫芥蘭 / 唐生菜煲
Wok-fried Chinese Kale / Chinese Lettuce in Casserole \$128
- 芥蘭炒臘味
Stir Fry Cured Meat with Chinese Kale \$168
-  米皇淮山浸菜苗
Simmered Fresh Yam and Vegetables in Gruel \$122
- 豉汁蒸魚雲
Steamed Fish Head in Black Sauce \$138
- 云腿花膠芥菜煲
Fish Maw and Ham with Mustard Green in Casserole \$198
-  竹筍扒菜苗
Braised Vegetables with Bamboo Piths \$125
- 鴛鴦腸蒸雞
Steams Chicken with Fermented Sausage \$188
-  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

飯麵 Rice & Noodles

- 星洲炒米粉
Fried Rice Vermicelli in Singapore Style \$138
- 公子炒米粉
Wok fried Vermicelli with Minced Pork and Dried Shrimp \$128
- 上湯菌皇蝦球伊麵
E-fu Noodles with Prawns and Mushrooms with Supreme Sauce \$168
- 鮑汁花膠絲撈粗麵
Braised Flat Noodles with Shredded Fish Maw in Abalone Sauce \$170
- 豉椒魚腩煎米粉
Pan-fried Rice Noodles with Fish Belly and Bell Pepper \$118
- 潮式蠔仔粥
Porridge with Baby Oyster and Minced Pork \$138
- 豉油皇九龍吊片炒麵
Fried Noodles with Sliced Squid in Soy Sauce \$140