

<input type="checkbox"/>	潮式蠔仔粥 Porridge with Baby Oyster and Minced Pork	\$138
<input type="checkbox"/>	鮮茄勝瓜魚片魚湯銀針粉 Sliced Fish Needle Shape Noodles with Tomato and Chinese Squash in Fish Broth	\$158
 <input type="checkbox"/>	酸菜魚片湯銀針粉 Needle Shape Noodles in Soup with Fish Fillet and Pickled Vegetables	\$188
<input type="checkbox"/>	滑蛋帶子炒河粉 Fried Flat Rice Noodles with Shrimps and Scallops	\$178
<input type="checkbox"/>	乾炒牛肉河粉 Fried Flat Rice Noodles with Sliced Beef	\$148
<input type="checkbox"/>	豉椒牛肉炒河粉 Flat Rice Noodles with Beef and Bell Pepper in Black Bean Sauce	\$158
<input type="checkbox"/>	皮蛋茺茜魚片湯米線 Rice Noodles with Fish Fillet Preserved Eggs and Coriander in Fish Broth	\$178
<input type="checkbox"/>	鮑汁花膠絲撈粗麵 Braised Flat Noodles with Shredded Fish Maw in Abalone Sauce	\$178
<input type="checkbox"/>	雪菜火鴨絲炆米 Braised Vermicelli with Shredded Duck Meat and Pickled Vegetables	\$108
<input type="checkbox"/>	豉油皇魷魚炒麵 Fried Noodles with Sliced Squid in Soy Sauce	\$140
<input type="checkbox"/>	銀芽肉絲炒麵 Stir-fried Noodles with Shredded Pork and Bean Sprout	\$148
<input type="checkbox"/>	八旗泡飯 Simmered Rice with Seafood in Supreme Soup	\$168
<input type="checkbox"/>	泡菜海皇粒炒飯 Fried Rice with Kimchi and Seafood Cube	\$148
<input type="checkbox"/>	砂鍋鮑魚雞粒炒飯 Fried Rice with Abalone and Chicken in Casserole	\$188
<input type="checkbox"/>	黯然銷魂炒飯 Fried Rice with BBQ and Assorted Preserved Meat	\$148
<input type="checkbox"/>	X.O.醬紅蔥滷肉木桶拌飯 Mix Rice with Braised Pork, Shallot and X.O. Sauce in Wooden Bowl	\$168
<input type="checkbox"/>	豬油紅蔥肉碎木桶拌飯 Mix Rice with Pork, Shallot and Lard in Wooden Bowl	\$168
<input type="checkbox"/>	蟹粉鳳梨鮮茄粒炒飯 Fried Rice with Hairy Crab Meat, Pineapple and Tomato Cube	\$148
<input type="checkbox"/>	銅盤焗沙薑雞飯 Roasted Chicken with Aromatic Ginger on Steamed Rice in a Brass Pot	\$188
<input type="checkbox"/>	銅盤焗筍殼頭腩飯 Roasted Pork and Marble Goby on Steamed Rice in a Brass Pot	\$178
<input type="checkbox"/>	花膠絲鮑汁撈五常飯 Braised Rice with Shredded Fish Maw in Abalone Sauce	\$188

## 甜品 Desserts

<input type="checkbox"/>	流沙合桃包 (三件) Steamed Buns with Walnut and Custard Filling (3 Pcs)	\$43
 <input type="checkbox"/>	養顏棗皇糕 (三件) Red Dates Pudding (3 Pcs)	\$39
 <input type="checkbox"/>	爽滑薑汁糕 (三件) Steamed Ginger Pudding (3 Pcs)	\$39
 <input type="checkbox"/>	馬蹄爆珠牛乳布甸 Water Chestnuts in Milk Pudding	\$39
 <input type="checkbox"/>	祝壽蟠桃 (三件) Steamed Longevity Buns (3 Pcs)	\$66
 <input type="checkbox"/>	桂花杞子椰汁糕 (三件) Chilled Coconut Puddings with Osmanthus and Wolfberry (3 Pcs)	\$39
<input type="checkbox"/>	圓籠馬拉糕 Steamed Cantonese Sponge Cake	\$42
<input type="checkbox"/>	石金錢龜苓膏 Turtle Jelly (For adults)	\$36
<input type="checkbox"/>	龜苓膏 (啜啜裝) Turtle Jelly (For kids)	\$36
<input type="checkbox"/>	香芒玉露(位) Mango Sago Cream with Pomelo (Per Person)	\$48

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

 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



檯號

人數

## 精美蒸點 Steamed Dim Sum

<input type="checkbox"/>	生拆蝦餃皇 (四件) Steamed Shrimp Dumplings (4 Pcs)	\$62
<input type="checkbox"/>	蟹子蒸燒賣 (四件) Steamed Pork and Shrimp Dumplings "Shao Mai" (4 Pcs)	\$53
<input type="checkbox"/>	鮮菇棉花雞 Steamed Fish Maw with Chicken and Dried Shiitake Mushroom	\$53
<input type="checkbox"/>	蟹粉小籠包 (三件) Steamed Dumpling with Minced Pork and Crab Paste (3 Pcs)	\$69
<input type="checkbox"/>	蠔皇叉燒包 (三件) Steamed Barbecued Iberian Pork Buns (3 Pcs)	\$45
<input type="checkbox"/>	荷香珍珠雞 Steamed Sticky Rice Wrapped in Lotus Leaves	\$59
<input type="checkbox"/>	帶子菜苗餃 Steamed Dumplings with Vegetables and Scallop	\$59
 <input type="checkbox"/>	柱侯黑椒金錢肚 Sliced Tripe with Black Pepper and Chu Hou Sauce	\$59
<input type="checkbox"/>	海中籠皇伴金魚餃 (三件) Steamed Sea Cucumber and Carrot Dumplings (3 Pcs)	\$62
 <input type="checkbox"/>	咖喱蒸土魷 Steamed Squid In Curry	\$48
<input type="checkbox"/>	百花釀魚肚 Steamed Fish Maw with Shrimp Paste	\$52
<input type="checkbox"/>	豉汁蒸排骨 Steamed Spare Ribs with Soy Sauce	\$43
<input type="checkbox"/>	山竹牛肉球 (三件) Steamed Beef Balls with Beans Curd Sheet (3 Pcs)	\$43
<input type="checkbox"/>	豉汁蒸鳳爪 Steamed Chicken Feet with Black Bean Sauce	\$43
<input type="checkbox"/>	糖醋鳳梨麵筋 Steamed Pineapple Gluten	\$48

## 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
- ☐ 酥炸鮮蝦春卷  
Deep fried Shrimp Pastry Stick \$58
-  ☐ 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
- ☐ 鮑粒叉燒角 (三件)  
Deep-fried Diced Abalone Puffs Stuffed with Barbecue 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
- ☐ 日本櫻花蝦腸粉  
Steamed Rice Flour with Japanese Sakura Shrimps \$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

- ☐ 蠔油灼菜  
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

## 明爐燒味 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
- ☐ 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
- ☐ 椒鹽沙鮑魚  
Deep-Fried Sillaginidae \$88
- ☐ 椒鹽魷魚鬚  
Deep Fried Squid with Spicy and Salt \$78
- ☐ 椒鹽南瓜  
Deep Fried Pumkkin \$88
- ☐ 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
- ☐ 醬滷蘿蔔  
Marinated Turnip \$69

## 小菜 Dishes

- ☐ 艷影蝦球 (六件)  
Deep fried Prawn with Homemade Sauce \$178
- ☐ 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
- ☐ 清炒蓮藕苗  
Stir-fried Lotus Root Shoot \$138
- ☐ 瑤柱 / 蟹粉扒菜苗  
Vegetable with Hairy Crab Meat or Dried Scallop \$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
- ☐ 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
- ☐ 泡菜年糕大虎蝦煲(六隻)  
Braised Prawns and Korean Rice Cake with Kimchi (6Pcs Prawns) \$298
- ☐ 上湯浸菠菜苗  
Spanish in Soup \$138
- ☐ 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
-  ☐ 竹笙扒菜苗  
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
- ☐ 潮式蠔仔餅  
Deep-Fried Crispy Baby Oyster Omelette \$188
- ☐ 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 Quantify 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
- ☐ 味菜黑椒牛柳絲炒麵  
Fried Noodles with Sliced Beef and Pickled Vegetable in Black Pepper \$168