

頭盤小食及冷盤類

Appetizers and cold dishes

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| 蜜汁叉燒 Barbecue pork tenderloin Served with braised honey sauce | \$9.00 |
| 脆皮春捲 Spring roll (2 pieces) Chicken or vegetarian served with prawn sauce | \$7.80 |
| 酥炸雲吞 Crispy fried won ton Wrapped with shrimp and meat patties Served with sweet and sour sauce | \$8.00 |
| 芝麻蝦 Sesame prawn (2 pieces) Minced prawn meat with sesame toast served with sweet and sour sauce | \$10.40 |
| 高麗蝦 Korean prawn Lightly fried king prawn stuffed with minced prawn and scallop | \$10.80 |
| 釀蟹鉗 Stuffed crab claw stuffed with minced prawn served with sweet and sour sauce | \$12.00 |
| 椒鹽鶉鶉 Crispy quail Sauteed with five spicy salt | \$10.80 |
| 北京片皮鴨 (2片) Peking duck (2 pieces) Roast duck meat wrapped in pancake | \$10.80 |
| 特色沙爹雞肉/牛肉串 Satay chicken or beef skewers (2 pieces) Pan fried satay skewers served with satay peanut | \$11.00 |

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| 椒鹽鮮魷 | | |
| Crispy calamari | | \$12.80 |
| Crispy sauteed tossed with spicy salt and pepper | | |
| 椒鹽軟殼蟹 | | |
| Soft shell crab | | \$10.80 |
| Crispy sauteed tossed with spicy salt and pepper | | |
| 生菜包 | | |
| Sung choi bao (Chicken or seafood) | CHICKEN | \$9.00 |
| Fresh lettuce filled with diced water chesnut ,mushrrom and bamboo shoots | SEAFOOD | \$12.00 |
| 三式點心 | | |
| Steamed Dim Sum | | \$8.40 |
| 3 varieties dumpling from a steaming hot bamboo basket | | |
| 羅漢上素餃 | | |
| Steamed vegetarian Dim Sum | | \$8.40 |
| Vegetarian dumpling from a steaming hot bamboo basket | | |
| 上海小籠包 | | |
| Steamed Shanghai dumpling | | \$8.40 |
| Minced pork and vegetables served with ginger and dark vinegar | | |
| 薑蔥帶子殼 | | |
| Ginger scallop | | \$12.00 |
| Sauteed with ginger and shallot | | |
| 清爽海蜇 | Crispy jelly fish | \$15.00 |
| 醬豬蹄 | Braised pork knuckle | \$15.00 |
| 醬牛展 | Braised marinated beef | \$15.00 |
| 芥末鴨掌 | De-boned duck webs in mustard | \$15.00 |
| 鹵水鴨舌 | Braised duck tongue in mustard stock | \$18.00 |
| 涼拌黑木耳 | Marinated black fungus from southeast China | \$15.00 |
| 拍黃瓜 | Marinated cucumber with garlic chilli and vinegar | \$15.00 |

湯羹類

Soup

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| 佛跳牆 (6人以上) Advance order double boiled buddish jump | 預定 |
| 特別原盅滋補煨湯 (8人以上) Advance order double boiled soup | 預定 |
| 是日煨湯 Daily double boiled soup | \$13.80 |
| 雞茸粟米湯 Chicken and sweet corn soup | \$8.00 |
| 鮮蝦雲吞湯 Wonton soup | \$8.00 |
| 海鮮酸辣湯 Hot and sour soup in prawn | \$9.80 |
| 海鮮豆腐羹 Seafood and beancurd soup | \$12.00 |
| 陳皮鴨絲羹 Shredded duck and mushroom soup | \$9.80 |
| 鮮蝦帶子蛋花羹 Diced scallop and prawn in egg white soup | \$12.00 |
| 鮮蟹肉菠菜羹 Fresh crab meat with spinach soup | \$13.80 |
| 蟹肉魚翅羹 Braised shark fin soup with crab meat | \$38.00 |

湯鮮/蝦/帶子類
King prawn and scallops

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| 薑蔥炒蝦球 Ginger king prawn sauteed with ginger and shallot | \$36.00 |
| 蜜豆雲耳炒蝦球 sauteed king prawn with sugar peas and black fungus | \$36.00 |
| 蒜蓉牛油蝦 sauteed king prawn with garlic butter sauce | \$36.00 |
| 香草芥末蝦 sauteed king prawn with wasabi sauce | \$36.00 |
| 薑茱咖喱蝦 sauteed king prawn in curry and turmeric sauce | \$36.00 |
| 星洲甜椒蝦球 sauteed king prawn with sweet chilli sauce | \$36.00 |
| 時菜炒蝦球 sauteed king prawn with seasonal vegetable | \$36.00 |
| 幹燒蝦球 sauteed king prawn with mandarin sauce | \$36.00 |
| 香脆黃金蝦 Crispy king prawn tossed with golden egg yolk | \$36.00 |
| 川汁辣椒蝦 sauteed king prawn with szechuan chilli sauce | \$36.00 |
| 七味鹽炸帶子 Lightly fried scallop in battered with seven spicy | \$38.00 |
| 辣椒炒鮮帶子 Sauteed scallop with chilli sauce | \$38.00 |
| 宮保夏果炒帶子 Sauteed scallop with kong pow chilli and macadamia nuts | \$38.00 |
| 醬燒汁煎玉帶子 Pan fried crispy scallop with BBQ sauce | \$38.00 |

魚/鮮魷類
Fish and calamari

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| 薑蔥炒魚球 Tossed sliced fish with ginger and shallot | \$28.00 |
| 鼓油皇炒魚塊 Sauteed sliced fish with supreme soy sauce | \$28.00 |
| 幹焗魚塊 Lightly fried fish fillet in batter with mandarin sauce | \$28.00 |
| 紅燒斑片煲 Braised fish fillet with mushroom and beancurd in claypot | \$34.00 |
| 蒜香辣椒鮮魷 (避風塘) Lightly fried fish fillet with garlic spicy and dry shallot | \$30.00 |
| XO醬炒鮮魷 Sauteed calamari with XO chilli sauce | \$30.00 |
| 果皮鼓椒炒鮮魷 Sauteed calamari with black bean sauce | \$30.00 |
| 油泡彩椒鮮魷 Wok tossed mix capsicum and sugar peas | \$30.00 |

燒臘/滷味
Double roast dishes

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| 吊燒蜜汁叉燒 Roast BBQ pork tenderloin | \$28.00 |
| 吊燒豬腩肉 Roast BBQ pork belly | \$28.00 |
| 脆皮炸子雞 Golden fried crispy skin chicken | \$24.00 |
| 鼓油皇浸雞 Chef's special soy sauce chicken | \$28.00 |
| 脆皮吊燒鴨 Roast BBQ duck | \$28.00 |
| 滷水浸鴨 Braised duck in master stock soy sauce | \$28.00 |
| 乳鴿（紅燒，醉熏，鼓油皇，冬菇焗煲）需預定 Squab (BBQ, Drunken, soy, braised) | \$36.00 |
| 北京片皮鴨（半隻） Roast Peking duck wrapped in pancake (half) | \$32.00 |
| 北京片皮鴨（一隻） Roast Peking duck wrapped in pancake (whole) | \$58.00 |

牛肉/豬肉/羊肉類

Beef/pork/lamb

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| 涼瓜鼓汁牛肉 Sautéed sliced beef with bitter melon in black bean sauce | \$28.00 |
| 芥蘭炒牛肉 Sautéed sliced beef with Chinese broccoli | \$28.00 |
| 沙爹金菇粉絲牛肉煲 Satay beef with enoki mushroom with rice vermicelli cooked in claypot | \$28.00 |
| 幹燒牛柳絲 Crispy fried shredded beef fillet with mandarin sauce | \$34.00 |
| 芥末牛柳球 Wok fried diced beef cube with mustard sauce | \$34.00 |
| 燒汁牛柳球 Wok fried diced beef cube with BBQ sauce | \$34.00 |
| 香煎牛柳（西汁，黑椒，川汁） Wok fried eye fillet (Mandarin, black pepper, szechuan chilli) | \$34.00 |
| 京醬焗肉排 Crispy pork ribs with mandarin sauce | \$28.00 |
| 蒜香焗肉排 Crispy pork ribs with garlic and chilli | \$28.00 |
| 椒鹽焗肉排 Crispy pork ribs with spicy salt and pepper | \$28.00 |
| 酸子古老肉 Wok tossed pork in batter with sweet and sour sauce | \$28.00 |
| 蒙古羊柳煲 Lamb tenderloin with Mongolian sauce cooked in claypot | \$28.00 |
| 芥末籽煎羊架 Wok fried lamb cutlet with seed mustard | \$28.00 |
| 川椒汁煎羊架 Wok fried lamb cutlet with szechuan chilli sauce | \$28.00 |

雞/鴨類
Chicken/duck

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| 脆皮炸子雞 Golden fried crispy skin chicken | \$24.00 |
| 脆皮火焰蒜香雞 Flamming roast crispy skin chicken with garlic and chilli | \$26.00 |
| 脆皮一品吊燒雞 Roast marinated crispy chicken | \$26.00 |
| 檸汁脆炸軟雞柳 Crispy fried chicken fillet in batter with lemon sauce | \$24.00 |
| 蜜糖雞球 Lightly fried chicken in batter with honey sauce | \$24.00 |
| 腰果雞球 Wok fried diced chicken with cashew nuts | \$24.00 |
| 椰汁咖喱雞 Sauteed chicken in curry coconut sauce | \$24.00 |
| 川椒炒雞球 Sauteed chicken with szechuan sauce | \$24.00 |
| 冬菇菜膽扒鴨肉 Braised soft duck with mushroom and vegetable | \$28.00 |
| 西湖鴨 Crispy boneless duck in batter with sweet and sour ginger sauce | \$28.00 |

豆腐/蔬菜類
Beancurd/vegetable

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| 清炒時菜 Sauteed seasonal vegetable | \$22.00 |
| 健康上素 Sauteed assorted healthy vegetable | \$22.00 |
| 金銀蛋菠菜苗 Sauteed spinach sprout with preserved egg | \$28.00 |
| 金菇瑤柱扒菜苗 Sauteed dry scallop and enoki mushroom with seasonal vegetable | \$28.00 |
| 鼓油皇炒什菌 Braised mixed fresh mushroom with soy | \$28.00 |
| 什菇扒時蔬 Sauteed mixed fresh mushroom with seasonal vegetable | \$28.00 |
| 竹筍冬菇扒豆腐 Braised bamboo pite with mushroom and beancurd | \$28.00 |
| 脆皮玉子豆腐 Crispy soft beancurd with seven spicy salt on side | \$22.00 |
| 羅漢上素煲 Braised buddish vegetable and fungus in claypot | \$28.00 |
| 幹煸四季豆 Wok fried string bean with minced chicken | \$26.00 |

飯/麵類

Rice/noodles

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| 揚州炒飯 (小) | \$9.80 |
| Special fried rice with pork and prawn (S) | |
| 揚州炒飯 (大) | \$14.80 |
| Special fried rice with pork and prawn (L) | |
| 瑤柱蛋白炒飯 | \$28.00 |
| Fried rice with dry scallop and egg white | |
| 金龍宮特色炒飯 | \$32.00 |
| Golden Dragon Palace combination fried rice | |
| 福建炒飯 | \$28.00 |
| Fried rice in Fujin style with gravy | |
| 鹹魚雞粒炒飯 | \$24.00 |
| Fried rice with chicken and salted fish | |
| 上素炒飯 | \$18.00 |
| Vegetarian fried rice with chopped vegetable | |
| 沙爹金菇牛肉炒麵 | \$24.00 |
| Sauteed enoki mushroom and beef with crispy egg noodles in satay | |
| 肉絲炒麵 | \$24.00 |
| Stir fried shredded chicken or pork in crispy egg noodles | |
| 海鮮炒麵 | \$24.00 |
| Stir fried seafood combination in crispy egg noodles | |
| 雪菜肉絲煎米粉 | \$24.00 |
| Stir fried pickled vegetable with shredded pork in crispy egg noodles | |
| 幹炒牛河 | \$24.00 |
| Stir fried sliced beef with soft thick rice noodles in soy | |
| 幹燒伊面 | \$22.00 |
| Stir fried E fu noodles with sliced mushroom and oyster sauce | |
| 鴻途蟹肉湯伊面 | \$29.00 |
| E Fu noodles with crab meat in chicken broth | |
| 蝦籽帶子粒焗伊面 | \$32.00 |
| Soft E Fu noodles with diced scallop and spicy shrimp | |
| 絲苗白飯 | \$3.00 |
| Steamed rice | |

甜品
Dessert

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| 荔枝雪糕 Lychees with ice cream | \$7.00 |
| 草莓雪糕 Fresh strawberries with ice cream | \$8.00 |
| 炸香蕉雪糕 Banana fritters with ice cream | \$9.00 |
| 炸鳳梨雪糕 Pineapple fritters with ice cream | \$9.00 |
| 什果味啫喱雪糕 Mixed fruit flavor jelly with ice cream | \$9.00 |
| 芒果布丁 Cold mango pudding | \$8.00 |
| 雙色雪糕 Mixed two-flavor ice cream | \$9.00 |
| 豆沙窩餅 Red bean pancake | \$7.50 |
| 生果拼盤 Fresh fruit platter (minimum 2 people) | \$6.50 |