

點心 | DIM SUM

	HKD
F1 都爹利蝦餃皇 Duddell's shrimp dumpling	58
F2 金柱燒賣 Pork and shrimp dumpling, conpoy	68
F3 蠔皇豚肉叉燒包 Steamed BBQ pork bun	58
F4 雞包仔 Steamed chicken bun	58
F5 上素粉果 🍄 Fungus dumpling	52
F6 潮州粉果 Dried shrimp, pork and peanut dumpling	58
F7 蒜蓉蝦春卷 Shrimp spring roll, garlic	48
F8 奶皇流沙包 Molten salted egg custard bun	52
F9 豉椒陳村粉蒸排骨 Steamed spare ribs in black bean sauce with flat rice noodles	58
F10 手拉布腸粉 Steamed rice roll	48
F11 叉燒腸粉 Steamed rice roll with BBQ pork	58

F12 鮮蝦腸粉 Steamed rice roll with shrimp	68
F13 糯米雞 Steamed glutinous rice with chicken in lotus leaf	58
F14 豉椒排骨蒸飯 Steamed spare ribs in black bean sauce, served on rice	58
F15 北菇滑雞蒸飯 Steamed chicken and black mushroom, served on rice	58

燒味 | BBQ

	HKD
R1 叉燒 (例牌) BBQ pork (Standard)	118
R2 貴妃雞 (全隻) Poached chicken (Whole)	278
R3 貴妃雞 (半隻) Poached chicken (Half)	168
R4 貴妃雞 (例牌) Poached chicken (Standard)	98
R5 脆皮燒腩仔 (例牌) Crispy pork belly (Standard)	148
R6 潮蓮黑鬃鵝 (全隻) Roast goose (whole)	800
R7 潮蓮黑鬃鵝 (半隻) Roast goose (Half)	450

R8 潮蓮黑鬃鵝 (例牌) Roast goose (Standard)	178
R9 自選燒味雙拼 (叉燒/貴妃雞/燒腩仔) Two roasted combination (BBQ Pork / Chicken / Pork belly)	148
R10 自選燒鵝雙拼 (叉燒/貴妃雞/燒腩仔) Roast goose combination (BBQ Pork / Chicken / Pork belly)	188
R11 蜜餞豚肉叉燒配飯 BBQ pork with rice	78
R12 貴妃雞配飯 Poached chicken with rice	78
R13 燒腩仔配飯 Pork belly with rice	88
R14 潮蓮黑鬃鵝配飯 Roast goose with rice	128
R15 自選燒味雙拼配飯 (叉燒/貴妃雞/燒腩仔) (潮蓮黑鬃鵝加\$30) Two roasted combination with rice (BBQ Pork / Chicken / Pork belly) (Goose add \$30)	118
R16 燒味拼盤 (燒鵝, 叉燒, 貴妃雞及燒腩仔) Roasted platter (Goose, BBQ pork, Chicken and Pork belly)	348

小菜 | WOK

	HKD
W1 魚香茄子	98
Spicy eggplant, minced pork	
W2 麻婆豆腐	88
Mapo tofu, spicy sauce, minced pork	
W3 時蔬炒牛肉	128
Sautéed seasonal vegetable, beef	
W4 傳統鳳梨咕嚕雞球	128
Sweet and sour crispy chicken, pineapple	
W5 川椒蘆筍炒蝦	188
Sautéed shrimp with asparagus in Sichuan spicy sauce	

飯麵 | FRIED RICE & NOODLES

W6 欖菜肉碎炒飯	88
Fried rice with preserved vegetable, minced pork	
W7 揚州炒飯	98
Yangzhou fried rice (with Barbecued pork and shirmp)	
W8 紅米菜粒炒飯	88
Fried red rice with vegetable	
W9 鳳梨雞粒炒飯	88
Fried rice with chicken and pineapple	

W10 乾炒牛河	108
Fried rice noodles with beef	
W11 香蒜肉片炒麵	108
Fried noodles with pork and garlic	
W12 滑蛋蝦球炒河	158
Fried rice noodles with shrimp and egg white sauce	
W13 豉油皇炒麵	88
Fried noodles with soy sauce	
W14 白飯	12
Steamed rice	

蔬菜 | VEGETABLES

W16 田園郊外油菜	58
Poached seasonal vegetable	
W17 蒜蓉炒時蔬	78
Sautéed seasonal vegetable, garlic	

涼拌小食 | COLD SNACK

W26 陳醋雲耳青瓜	48
Cucumber and fungus with aged vinegar sauce	
W27 麻辣三菇	48
Mixed mushrooms in spicy sauce	

湯麵 | SOUP NOODLES

W18 上湯菜遠麵	50
Vegetable soup noodles	
W19 北菇素湯麵	58
Black mushroom soup noodles	
W20 紫菜貢丸麵	72
Mushroom pork meat ball & seaweed soup noodles	
W21 魚蛋魚片湯麵	68
Fish ball and sliced fish cake soup noodles	
W22 潮汕牛丸湯麵	75
Beef meat ball soup noodles	
W23 墨魚丸湯麵	68
Cuttlefish ball soup noodles	
W24 雙丸湯麵 (牛丸及墨魚丸)	78
Beef and cuttlefish ball soup noodles	
W25 韭菜豬肉水餃湯麵	78
Pork and leek dumpling with soup noodles	

湯粉麵可選: 麵, 河粉, 米粉或瀨粉
Noodle type selection: egg noodles, rice noodles, vermicelli or thick rice noodles

湯 | SOUP

W15 紫菜貢丸湯	28
Mushroom pork meatball & seaweed soup	

二人套餐 | SET MENU FOR TWO

SM1 貴妃雞 HKD 288

傳統鳳梨咕嚕雞球
田園郊外油菜
白飯 (兩碗)
紫菜貢丸湯 (兩碗)

Poached Chicken
Sweet and sour crispy chicken, pineapple
Poached seasonal vegetable
Two bowls of Steamed rice
Two bowls of Mushroom pork meatball
and seaweed soup



SM2 貴妃雞 HKD 288

魚香茄子
田園郊外油菜
白飯 (兩碗)
紫菜貢丸湯 (兩碗)

Poached Chicken
Spicy eggplant, minced pork
Poached seasonal vegetable
Two bowls of Steamed rice
Two bowls of Mushroom pork meatball
and seaweed soup



SM3 貴妃雞 HKD 288

時蔬炒牛肉
田園郊外油菜
白飯 (兩碗)
紫菜貢丸湯 (兩碗)

Poached Chicken
Sautéed beef with seasonal vegetables
Poached seasonal vegetable
Two bowls of Steamed rice
Two bowls of Mushroom pork meatball
and seaweed soup

