



## 燒味美食 **BBQ DELIGHTS** (not on Rice nor Noodle)

<u>Code</u>			四分一隻 <u>(Quarter)</u>	半隻 <u>(Half)</u>	全隻 <u>(Whole)</u>
B BD1	豉油王雞	Soya Sauce Chicken .....	\$6.50	\$9.00	\$16.50
B BD2	明爐燒鴨	BBQ Beijing Duck .....	\$10.00	\$18.00	\$34.00
				小碟(一至二人) <u>Small (1 to 2 People)</u>	大碟(三至五人) <u>Large (3 to 5 People)</u>
B BD3	蜜味叉燒 (\$34/kg)	Honey BBQ Pork .....		\$10.00	\$14.00
B BD4	脆皮燒肉 (\$34/kg)	Crispy Roast Pork .....		\$10.00	\$14.00
B BD5	各式雙併	Two Combinations .....		\$15.00	\$20.00
B BD6	各式三併	Three Combinations .....		\$20.00	\$28.00
B BD7	各式四併	Four Combinations .....		\$25.00	\$36.00

## 頭盆 **APPETIZERS**



<u>Code</u>			
B AP1	脆炸蝦片	Crispy Prawn Crackers .....	\$3.00
B AP2	炸素春卷	Vegetarian Spring Rolls ( 2 pieces per order) .....	\$3.00
B AP3	香炸雲吞	Deep Fried Wontons ( 6 pieces per order) .....	\$3.00



## 湯類 **SIMPLE SOUPS**

<u>Code</u>			一碗(一至二人) <u>Small (1 to 2 People)</u>	大窩(三至五人) <u>Large (3 to 5 People)</u>
B SS1	每日中式例湯	Chinese Soup of The Day .....	\$2.00	\$6.00
B SS2	雲吞湯	Wonton Soup .....	\$8.00	\$14.00
B SS3	酸辣湯	Spicy & Sour Soup .....	\$8.00	\$14.00
B SS4	雞蓉粟米湯	Sweet Corn & Chicken Soup .....	\$8.00	\$14.00
B SS5	雜菜湯	Mixed Vegetables Soup (Vegetarian) .....	\$8.00	\$14.00
B SS6	白魚丸湯	Fish Ball Soup .....	\$8.00	\$14.00
B SS7	牛丸湯	Beef Ball Soup .....	\$8.00	\$14.00
B SS8	墨魚丸湯	Cuttle-fish Ball Soup .....	\$8.00	\$14.00

## 美味碟食 **SIMPLE DISHES** (not on Rice nor Noodle)



<u>Code</u>			
B S1	鹵水鴨掌翼 (有限供應)	Marinated Duck Feet & Wings (Limited Supply) .....	\$6.00
B S2	淨牛腩	Beef Brisket .....	\$10.00
B S3	淨火腩豆腐	Bean Curd & Roast Pork .....	\$10.00
B S4	淨豉汁排骨	Pork Spare Ribs in Black Bean Sauce .....	\$10.00

## 湯粉麵 SIMPLE SOUP NOODLES



Code			
B SSN1	雲吞麵	Wonton Noodle Soup .....	\$8.00
B SSN2	雜菜麵	Combination Vegetables Noodle Soup (Vegetarian) .....	\$8.00
B SSN3	牛腩麵	Beef Brisket Noodle Soup .....	\$8.00
B SSN4	火腩豆腐麵	Bean Curd & Roast Pork Noodle Soup .....	\$8.00
B SSN5	豉汁排骨麵	Pork Spare Ribs in Black Bean Sauce Noodle Soup .....	\$8.00
B SSN6	叉燒麵	Honey BBQ Pork Noodle Soup .....	\$8.00
B SSN7	豉油雞麵	Soya Sauce Chicken Noodle Soup .....	\$8.00
B SSN8	燒肉麵	Crispy Roast Pork Noodle Soup .....	\$8.00
B SSN9	燒鴨麵	BBQ Beijing Duck Noodle Soup .....	\$8.00
B SSN10	白魚丸麵	Fish Ball Noodle Soup .....	\$8.00
B SSN11	牛丸麵	Beef Ball Noodle Soup .....	\$8.00
B SSN12	墨魚丸麵	Cuttle-fish Ball Noodle Soup .....	\$8.00
B SSN13	各式雙併麵	Two Combination Noodle Soup .....	\$10.00
B SSN14	豉油雞腿麵	Soya Sauce Chicken Leg Noodle Soup .....	\$10.00
B SSN15	燒鴨腿麵	BBQ Beijing Duck Leg Noodle Soup .....	\$10.00
B SSN16	淨麵	Plain Noodle Soup .....	\$6.00

幼蛋麵 / 粗蛋麵 / 河粉 /  
米粉 / 烏冬麵 - 同價

Choice of Thin Egg Noodle / Flat Egg Noodle / Flat Rice Noodle /  
Thin Rice Noodle / Udon Noodle - Same Price

乾撈加 \$1.00

Add \$1.00 for Noodles Prepared Dry.

湯麵分開放加 \$1.00

Add \$1.00 for Soup Separated from Noodles

## 窩粉麵 BIG BOWL SOUP NOODLES



Code		
B SN1 *	雪菜或雜菜, 肉絲 (牛肉或雞肉) 窩麵 .....	\$14.00
	Shredded Pork (Beef or Chicken) with Pickled Cabbages or Combination Vegetables	
B SN2	雪菜或雜菜, 火鴨絲 窩麵 .....	\$16.00
	Shredded Roast Duck Meat with Pickled Cabbages or Combination Vegetables	
B SN3	雪菜或雜菜, 海鮮 窩麵 .....	\$16.00
	Assorted Seafoods with Pickled Cabbages or Combination Vegetables	

\* 轉炒雜肉加 \$1.00

\* Change to Combination Meats (Pork, Beef & Chicken) - Add \$1.00

\* 轉炒叉燒或燒肉加 \$1.00

\* Change to Honey BBQ Pork or Crispy Roast Pork instead - Add \$1.00

幼蛋麵 / 粗蛋麵 / 河粉 /  
米粉 / 烏冬麵 - 同價

Choice of Thin Egg Noodle / Flat Egg Noodle / Flat Rice Noodle /  
Thin Rice Noodle / Udon Noodle - Same Price

## 各式碟頭飯 SIMPLE MEAL (on STEAM RICE)



Code			
B RM1	牛腩飯	Beef Brisket on Steam Rice .....	\$9.00
B RM2	火腩豆腐飯	Bean Curd & Roast Pork on Steam Rice .....	\$9.00
B RM3	豉汁排骨飯	Pork Spare Ribs in Black Bean Sauce on Steam Rice .....	\$9.00
B RM4	叉燒飯	Honey BBQ Pork on Steam Rice .....	\$9.00
B RM5	豉油雞飯	Soya Sauce Chicken on Steam Rice .....	\$9.00
B RM6	燒肉飯	Crispy Roast Pork on Steam Rice .....	\$9.00
B RM7	燒鴨飯	BBQ Beijing Duck on Steam Rice .....	\$9.00
B RM8	各式雙併飯	Two Combinations on Steam Rice .....	\$10.50
B RM9	各式三併飯	Three Combinations on Steam Rice .....	\$13.00
B RM10	豉油雞腿飯	Soya Sauce Chicken Leg on Steam Rice .....	\$10.50
B RM11	燒鴨腿飯	BBQ Beijing Duck Leg on Steam Rice .....	\$10.50
B RM12	腿肉併飯 **	Leg Coml Chicken Leg & Duck Leg on Steam Rice .....	\$13.00
(** 雞腿或鴨腿併 RM1至RM7 其中一款 Chicken Leg or Duck Leg with One Choice from RM1 to RM7)			
B RM13	豉油雞腿併燒鴨腿飯	Chicken Leg & Duck Leg on Steam Rice .....	\$15.00

堂食碟頭飯併每日中式例湯加 \$1.50

Dine-in Simple Meal with Chinese Soup of The Day - Add \$1.50

外賣碟頭飯併每日中式例湯加 \$2.00

Take-away Simple Meal with Chinese Soup of The Day - Add \$2.00

轉炒飯 /炒麵 /炒河 /炒米粉底加 \$3.00

Change to Fried Rice or Fried Noodles - Add \$3.00

## 生滾粥 RICE PORRIDGE (Congee)



Code			
B RP1	淨白粥	Plain Congee .....	\$5.00
B RP2	皮蛋瘦肉粥	Pork & Preserved Duck Egg Congee .....	\$8.50
B RP3	皮蛋粥	Preserved Duck Egg Congee .....	\$7.00
B RP4	火鴨絲粥	Roast Duck Meat Congee .....	\$7.00
B RP5	雞肉粥	Chicken Meat Congee .....	\$7.00
B RP6	肉片粥	Pork Congee .....	\$7.00
B RP7	牛肉粥	Beef Congee .....	\$7.00
B RP8	豬腰粥	Kidney Congee .....	\$7.00
B RP9	豬肝粥	Liver Congee .....	\$7.00
B RP10	叉燒粥	Honey BBQ Pork Congee .....	\$7.00
B RP11	燒肉粥	Crispy Roast Pork Congee .....	\$7.00
B RP12	白魚丸粥	Fish Ball Congee .....	\$7.00
B RP13	牛丸粥	Beef Ball Congee .....	\$7.00
B RP14	墨魚丸粥	Cuttle-fish Ball Congee .....	\$7.00
B RP15	各式雙併粥	Two Combinations Congee .....	\$9.00
B RP16	鮮魚片粥	Sliced Fish Fillet Congee .....	\$8.00

窩蛋(生雞蛋)加 \$1.00

With Whole Raw Chicken Egg - Add \$1.00

# 炒粉麵 FRIED NOODLES



## Code

B FN1 *	干炒牛河	Fried Beef with Flat Rice Noodle .....	\$11.00
B FN2 *	干炒肉絲麵	Fried Shredded Pork with Egg Noodle .....	\$11.00
B FN3	干炒雜菜麵	Fried Shredded Vegetables with Egg Noodle (Vegetarian) .....	\$11.00
B FN4	豉油王銀芽炒麵	Fried Egg Noodle with Bean Sprouts in Soya Sauce (Vegetarian) ...	\$11.00
B FN5	星洲炒米 [辣]	<b>Curry</b> Fried Thin Rice Noodle with BBQ Pork & Shrimp [Mild Hot] ....	\$12.00
B FN6	廈門炒米 [甜酸]	<b>Sweet &amp; Sour</b> Fried Thin Rice Noodle with BBQ Pork & Shrimp..	\$12.00
B FN7	上海粗麵	Shanghai Fried Noodle (Udon) with Cabbage & BBQ Pork ....	\$14.00
B FN8 *	雜菜肉片炒麵	Pork with Combination Vegetables on Egg Noodle .....	\$14.00
B FN9 *	滑蛋牛河	Scramble Egg & Beef on Flat Rice Noodle .....	\$14.00
B FN10 *	沙爹牛河 [辣]	Beef in Satay Sauce on Flat Rice Noodle [Mild Hot] .....	\$14.00
B FN11 *	味菜肉片炒麵	Pork with Preserved Vegetables on Egg Noodle .....	\$14.00
B FN12 *	豉椒肉片炒麵	Pork with Capsicums in Black Bean Sauce on Egg Noodle .....	\$14.00
B FN13 *	濕炒肉絲麵	Pork Chop Suey on Egg Noodle .....	\$14.00
B FN14 *	濕炒雜菜麵	Vegetables Chop Suey on Egg Noodle (Vegetarian) .....	\$14.00
B FN15	雜菜海鮮炒麵	Seafoods with Combination Vegetables on Egg Noodle .....	\$17.00

\* 可選豬肉或牛肉或雞肉

\* 轉炒雜肉加 \$1.00

\* 轉炒叉燒或燒肉加\$1.00

蛋麵, 河粉, 米粉, 白飯 或  
炒飯 - 同價

轉脆麵底加 \$1.00

(脆麵底只可做於 FN8 至 15 菜式)

\* Choice of Meats include Pork, Beef or Chicken - Same Price

\* Change to Combination Meats (Pork, Beef & Chicken) - Add \$1.00

\* Change to Honey BBQ Pork or Crispy Roast Pork instead - Add \$1.00

Choice of Egg Noodle, Flat Rice Noodle, Thin Rice Noodle, Steam Rice  
or Fried Rice - Same Price

Change to Crispy Egg Noodle - Add \$1.00

(Only for Dishes FN8 to 15)



## 炒飯 FRIED RICE

所有炒飯加有雞蛋，閣下如不要雞蛋，請於落單時註明。謝謝！  
**All Fried Rice is stir-fried with Egg. If you like your order without Egg,  
 please tell us when you place order. Thank You!**

<b>Code</b>			
B FR1	雜菜碎炒飯	Combination Vegetables Fried Rice (Vegetarian) .....	<b>\$11.00</b>
B FR2	生炒雞飯	Chicken Fried Rice .....	<b>\$11.00</b>
B FR3	生炒牛肉飯	Beef Fried Rice .....	<b>\$11.00</b>
B FR4	生炒肉片飯	Pork Fried Rice .....	<b>\$11.00</b>
B FR5	叉燒粒炒飯	Diced BBQ Pork Fried Rice .....	<b>\$11.00</b>
B FR6	燒肉炒飯	Roast Pork Fried Rice .....	<b>\$12.00</b>
B FR7	揚州炒飯	BBQ Pork & Shrimp Fried Rice .....	<b>\$12.00</b>
B FR8	星洲炒飯 [辣]	Curry Fried Rice with BBQ Pork & Shrimp [Mild Hot] .....	<b>\$12.00</b>
B FR9	西炒飯 [甜酸]	BBQ Pork & Shrimp Fried Rice in Tomato Sauce [Sweet & Sour] .....	<b>\$12.00</b>
B FR10	菠蘿雞 (豬或牛)炒飯	Pineapple with Chicken (Pork or Beef) Fried Rice .....	<b>\$12.00</b>
B FR11	蝦仁炒飯	Shrimp Fried Rice .....	<b>\$12.00</b>
B FR12	雜肉炒飯	Combination Meats (Pork, Beef & Chicken) Fried Rice .....	<b>\$12.00</b>
B FR13	腊味炒飯	Chinese Sausage & Preserved Pork Fried Rice .....	<b>\$13.00</b>
B FR14	四寶炒飯	Fried Rice with Four Mains Diced (Roast Duck Meat, BBQ Pork, Vegetable & Chicken) .....	<b>\$13.00</b>
B FR15	蛋炒飯	Plain Egg Fried Rice (Vegetarian) .....	<b>\$10.00</b>

各式炒飯加 " 咸魚 " 只加**\$2.00** Wth **Diced Salted Fish** Stir-fried Just Add **\$2.00**

## 經濟小炒 (1) MAIN COURSE



### Code

B MC1 *	雜菜肉片(牛或雞)	Pork (Beef or Chicken) with Combination Vegetables .....	<b>\$14.00</b>
B MC2 *	紫蘿肉片(牛或雞)	Pork (Beef or Chicken) with Ginger & Pineapple [Sweet & Sour] .....	<b>\$14.00</b>
B MC3 *	銀芽肉片(牛或雞)	Pork (Beef or Chicken) with Bean Sprouts & Spring Onion .....	<b>\$14.00</b>
B MC4 *	西蘭花肉片(牛或雞)	Pork (Beef or Chicken) with Broccoli .....	<b>\$14.00</b>
B MC5 *	味菜肉片(牛或雞)	Pork (Beef or Chicken) with Preserved Vegetables .....	<b>\$14.00</b>
B MC6 *	豉椒肉片(牛或雞)	Pork (Beef or Chicken) & Capsicums in Black Bean Sauce ...	<b>\$14.00</b>
B MC7 *	芙蓉蛋肉片(牛或雞)	Egg Fu Yoong with Pork (Beef or Chicken) .....	<b>\$14.00</b>
B MC8	甜酸肉	Sweet & Sour Pork .....	<b>\$14.00</b>
B MC9	麻婆豆腐 [辣]	Ma Po Tofu with Pork Mince [Hot] .....	<b>\$14.00</b>
B MC10 *	滑蛋肉片(牛或雞)	Pork (Beef or Chicken) in Scramble Egg .....	<b>\$14.00</b>
B MC11	滑蛋蝦仁	Shrimp in Scramble Egg .....	<b>\$14.00</b>
B MC12	干燒四季豆 [辣]	Chilli Round Beans with Pork Mince [Hot] .....	<b>\$14.00</b>
B MC13 *	紅咖哩肉片 (牛或雞) [辣]	Pork (Beef or Chicken) in Red Curry Paste [Hot] .....	<b>\$14.00</b>
B MC14 *	沙爹炒牛肉 (豬肉或雞肉)[辣]	Beef (Pork or Chicken) Stir-fried in Satay Sauce [Mild Hot] .....	<b>\$14.00</b>

\* 轉炒雜肉加 \$1.00

\* Change to Combination Meats (Pork, Beef & Chicken) - Add \$1.00

\* 轉炒叉燒或燒肉加\$1.00

\* Change to Honey BBQ Pork or Crispy Roast Pork instead - Add \$1.00

## 經濟小炒 (2) MAIN COURSE



<u>Code</u>			
B MC15 *	五香炸牛肉 (豬肉或雞肉)[辣]	Deep Fried Beef (Pork or Chicken) with Five Spices [Hot] ...	<b>\$15.00</b>
B MC16 *	薑蔥肉片(牛或雞)	Pork (Beef or Chicken) with Ginger & Spring Onion .....	<b>\$15.00</b>
B MC17 *	蘑菇肉片(牛或雞)	Button Mushroom with Pork (Beef or Chicken) .....	<b>\$15.00</b>
B MC18 *	四季豆肉片(牛或雞)	Seasonal Round Bean with Pork (Beef or Chicken) .....	<b>\$15.00</b>
B MC19 *	荷蘭豆肉片(牛或雞)	Snow Pea with Pork (Beef or Chicken) .....	<b>\$15.00</b>
B MC20	甜酸雞	Sweet & Sour Chicken .....	<b>\$15.00</b>
B MC21	檸檬雞	Lemon Chicken .....	<b>\$16.00</b>
B MC22	椒鹽肉扒[辣]	Hot Chilli Pork Loin ( <b>Deep Fried</b> ) .....	<b>\$16.00</b>
B MC23	京都肉扒	Pork Loin in Sweet & Sour Sauce .....	<b>\$16.00</b>
B MC24	美味汁肉扒[辣]	Pork Loin in In-house Style Sauce [Hot] .....	<b>\$16.00</b>
B MC25	椒鹽鮮魷	Hot Chilli Squid ( <b>Deep Fried</b> ) .....	<b>\$16.00</b>
B MC26	豉椒鮮魷	Squid & Capsicums in Black Bean Sauce .....	<b>\$16.00</b>
B MC27	蝦醬鮮魷	Squid in Shrimp Paste .....	<b>\$16.00</b>
B MC28	腊味荷蘭豆	Snow Peas with Chinese Sausage and Preserved Pork .....	<b>\$17.00</b>
B MC29	咸魚腊味芥蘭	Salted Fish, Chinese Sausage & Preserved Pork with Kai Lan .....	<b>\$17.00</b>
B MC30	雜菜海鮮	Seafoods with Combination Vegetables .....	<b>\$17.00</b>
B MC31	宮保雞柳 (牛或豬肉)[辣]	Hot Chilli Chicken (Beef or Pork) with Peanuts & Bamboo Shoots .....	<b>\$16.00</b>
B MC32	椒鹽鳳尾蝦[辣]	Hot Chilli Prawn Cutlets ( <b>Deep Fried</b> ) .....	<b>\$23.00</b>
B MC33	茄汁鳳尾蝦	Prawn Cutlets in Tomato Sauce ( <b>Deep Fried</b> ) .....	<b>\$23.00</b>
B MC34	白灼羌蔥鳳尾蝦	Steam Prawn Cutlets in Spring Onion & Ginger Soya Sauce .....	<b>\$23.00</b>

\* 轉炒雜肉加 \$1.00

\* Change to Combination Meats (Pork, Beef & Chicken) - Add \$1.00

\* 轉炒叉燒或燒肉加 \$1.00

\* Change to Honey BBQ Pork or Crispy Roast Pork instead - Add \$1.00



## 時蔬豆類 SEASONAL GREENS & BEANS

可做 清炒 / 白灼加鴨汁 / 白灼加蠔油 / 蒜蓉炒 / 腐乳炒 或 蝦醬炒

Cooked with Choice of Sauces : Plain Sauce, Duck Sauce, Garlic Sauce,  
Oyster Sauce, Bean Curd Sauce or Shrimp Paste Sauce

Code			小碟(一至二人)	大碟(二至四人)
			Small (1 to 2 People)	Large (2 to 4 People)
B SG1	西式雜菜	Combination Vegetables .....	\$10.00	\$12.00
B SG2	小白菜	Baby Pai Choy .....	\$10.00	\$12.00
B SG3	生菜	Lettuce .....	\$10.00	\$12.00
B SG4	菜心	Choy Shum .....	\$10.00	\$12.00
B SG5	芥蘭	Kai Lan .....	\$10.00	\$12.00
B SG6	四季豆	Round Bean .....		\$13.00
B SG7	荷蘭豆	Snow Pea with Black Fungus .....		\$13.00
B SG8	西蘭花	Broccoli .....		\$13.00



## 煲仔小菜 CASSEROLES

Code				
B CR1	沙爹牛肉粉絲煲[辣]	Beef with Vermicelli in Satay Sauce [Mild Hot] .....		\$15.00
B CR2	魚香茄子煲[辣]	Braised Eggplant with Salted Fish & Pork Mince [Hot] .....		\$16.00
B CR3	紅燒豆腐煲	Braised Tofu with BBQ Pork .....		\$16.00
B CR4	咸魚雞粒豆腐煲	Braised Tofu with Diced Chicken & Salted Fish .....		\$17.00
B CR5	魚柳豆腐煲	Braised Tofu with Fish Fillet .....		\$17.00
B CR6	海鮮豆腐煲	Braised Tofu with Seafoods .....		\$17.00
B CR7 ^	羊腩煲	Braised Lamb Flap .....		\$18.00
B CR8 ^	八珍豆腐煲	Braised Tofu with Vegetables, Seafoods & Assorted Meats .....		\$21.00

^ {烹調時間需約 15至 20分鐘} {Cooking time may need 15 to 20 minutes}



## 燒鴨美食 ROAST DUCK DELIGHTS



<u>Code</u>	
B RD1	雜菜火鴨絲 Roast Duck Meat with Combination Vegetables (No Bone) ..... \$16.00
B RD2	銀芽火鴨絲 Roast Duck Meat with Bean Sprouts & Spring Onion (No Bone) ... \$16.00
B RD3	紅咖哩火鴨絲 Roast Duck Meat in Red Curry [Mild Hot] ..... \$16.00
B RD4	薑蔥火鴨絲 Roast Duck Meat with Ginger & Spring Onion (No Bone) ..... \$17.00
B RD5	美味椒醬鴨 Spicy Roast Duck (Half a Duck Portion, With Bone) ..... \$23.00
B RD6	荔芋香酥鴨 Deep Fried Crispy Roast Duck in Taro (Half a Duck Portion, No Bone) . \$23.00
{烹調時間需約 15 至 20分鐘} {Cooking time may need 15 to 20 minutes}	
B RD7	時菜扒鴨 Mixed Vegetables on Roast Duck (Half a Duck Portion, With Bone) ..... \$25.00
B RD8	八珍扒鴨 Seafoods, Assorted Meats & Mixed Vegetables on Roast Duck (Half a Duck Portion, With Bone) ..... \$31.00

## 鐵板餐 SIZZLING PLATES



<u>Code</u>	
B SP1	黑椒火鴨絲[辣] Roast Duck Meat in Black Pepper [Hot] ..... \$19.00
B SP2	中式牛柳絲 Beef Fillet Mignon Chinese Style [Sweet & Sour] ..... \$17.00
B SP3	味菜牛柳絲 Beef Fillet Mignon with Preserved Vegetables ..... \$17.00
B SP4	海鮮雜燴 Mixed Seafoods Sizzling Plate ..... \$17.00
B SP5	黑椒牛柳 [辣] Beef Fillet Mignon in Black Pepper [Hot] ..... \$17.00
B SP6	黑椒雞柳 [辣] Chicken Fillet in Black Pepper [Hot] ..... \$17.00
B SP7	黑椒鮮魷 [辣] Squid in Black Pepper [Hot] ..... \$17.00
B SP8	黑椒豬柳 [辣] Pork Scotch Fillet in Black Pepper [Hot] ..... \$17.00
B SP9	洋蔥豬柳 Pork Scotch Fillet in Onion Sauce ..... \$17.00



## 全魚菜式 WHOLE FISH DISHES

<u>Code</u>	
B WF1	油浸時魚(炸) Deep Fried Whole Fish in Spring Onion & Ginger Soya Sauce ..... \$26.00
B WF2	清蒸時魚 Steam Whole Fish in Spring Onion & Ginger Soya Sauce ..... \$26.00
B WF3	甜酸炸時魚 Deep Fried Whole Fish in Sweet & Sour Sauce ..... \$26.00
B WF4	辣汁炸時魚[辣] Deep Fried Whole Fish in Spicy Sauce ..... \$26.00
B WF5	豉汁(蒸或炸)時魚 Whole Fish in Black Bean Sauce (Steam or Deep Fried) ..... \$26.00
B WF6	美味汁炸時魚[辣] Deep Fried Whole Fish in In-house Style Sauce ..... \$26.00

{全魚菜式烹調時間需約 20分鐘} {Whole Fish Dishes Cooking time may need 20 minutes}

## 素菜美食 VEGETARIAN DISHES



<u>Code</u>		
B VD1	雙菇扒菜蕈	Chinese Mushrooms & Straw Mushrooms on Seasonal Vegetables ..... <b>\$16.00</b>
B VD2	七色素菜絲	RainBow Delights (Mixed carrot, bamboo shoot, ginger, mushroom, bean sprout & spring onion) ..... <b>\$14.00</b>
B VD3	雜菜豆腐	Tofu with Combination Vegetables ..... <b>\$14.00</b>
B VD4	素紅燒豆腐	Vegetarian Braised Tofu Casserole..... <b>\$14.00</b>
B VD5	素麻婆豆腐 [辣]	Vegetarian Ma Po Tofu [Hot] ..... <b>\$14.00</b>
B VD6	欖角四季豆 [辣]	Shredded Black Olive with Round Bean [Hot] ..... <b>\$14.00</b>
B VD7	素香辣茄子	Vegetarian Braised Egg Plant [Hot] ..... <b>\$14.00</b>
B VD8	雜菜芙蓉蛋	Combination Vegetables Egg Fu Yoong ..... <b>\$14.00</b>
B VD9	雜菜粉絲煲	Mixed Vegetables & Vermicelli Casserole (Vegetarian) ..... <b>\$14.00</b>
B VD10	素菇炒粉絲	Vegetarian Stir-fried Vermicelli with Straw Mushrooms ..... <b>\$14.00</b>
B VD11	清蒸豆腐	Steam Tofu in Soya Sauce ..... <b>\$14.00</b>
B VD12	香滑炸豆腐	Deep Fried Smooth Tofu in Soya Sauce ..... <b>\$14.00</b>
B VD13	椒鹽豆腐 [辣]	Hot Chilli Tofu (Deep Fried) ..... <b>\$14.00</b>

***You may also find some more Vegetarian Dishes at other columns from this menu!***

## 飲品及甜品 DRINKS & DESSERTS



<u>Code</u>		
B DD1	各式罐裝汽水	Soft Can Drinks (Coca Cola, Diet Coke, Sprite, Fanta) ..... <b>\$2.00</b>
B DD2	各式台灣罐裝飲品	Taiwanese Can Drinks ..... <b>\$2.00</b>
B DD3	甜豆漿 (熱 或 凍)	Soya Bean Milk Sweeten (Hot OR Cold)..... <b>\$2.50</b>
B DD4	鮮檸檬加可樂	Coca Cola with Fresh Lemon ..... <b>\$4.00</b>
B DD5	鮮檸檬加雪碧	Sprite with Fresh Lemon ..... <b>\$4.00</b>
B DD6	淨雪糕	Plain Ice Cream ..... <b>\$3.00</b>
B DD7	雪糕加菠蘿	Ice Cream with Pineapple ..... <b>\$4.00</b>



套餐附送每日中式例湯及白飯

Set Meal Comes with Chinese Soup of The Day & Steam Rice

**Set (A) \$55**

1. 各式鳳尾蝦  
Selection of Prawn Cutlets Dish from Menu
2. 鐵板中式牛柳絲  
(Sizzling) Beef Fillet Mignon Chinese Style [Sweet & Sour]
3. 各式時菜  
Seasonal Vegetable in Selection of Sources

**Set (B) \$55**

1. 時菜扒鴨  
Mixed Vegetables on Roast Duck (Half a Duck Portion, with Bone)
2. 宮保雞柳 (豬肉或牛肉) [辣]  
Hot Chilli Chicken (Pork or Beef) with Peanuts & Bamboo Shoots
3. 各式時菜  
Seasonal Vegetable in Selection of Sources

**Set (C) \$60**

1. 美味椒醬鴨  
Spicy Roast Duck
2. 八珍豆腐煲  
Braised Tofu with Vegetables, Seafoods & Assorted Meats Casserole
3. 各式時菜  
Seasonal Vegetable in Selection of Sources

**Set (D) \$60**

1. 燒味雙併  
Selection of BBQ Delight Two Combinations
2. 各式時魚  
Selection of Whole Fish Dish from Menu
3. 各式時菜  
Seasonal Vegetable in Selection of Sources

(此 '四至五人套餐' 不設外賣 This 'Set Meal' is not available for Take-away)



## Balmoral 廚師好介紹 **SPECIALLY RECOMMENDED**

### Code

B SR1	蕃茄蛋炒牛肉	Fresh Tomatoes Stir-fried Egg & Beef .....	<b>\$15.00</b>
B SR2	銀芽咸魚	Diced Salted Fish with Bean Sprouts & Spring Onion .....	<b>\$15.00</b>
B SR3	蝦醬燒肉	Roast Pork with Capsiums in Shrimp-paste Sauce .....	<b>\$15.00</b>
B SR4	芥蘭蝦醬燒肉	Roast Pork with Kai Lan in Shrimp-paste Sauce .....	<b>\$16.00</b>
B SR5	蠔油牛肉生菜	Oyster Sauce Beef on Lettuce .....	<b>\$16.00</b>
B SR6	甜酸炸魚柳	Sweet & Sour Deep Fried Fish Fillet .....	<b>\$16.00</b>
B SR7	南乳蓮藕肉片	Sliced Lotus Roots with Pork in Red Bean Curd Sauce .....	<b>\$16.00</b>
B SR8	椒麻花生雞豆腐 [辣]	Chilli Chicken in Sesame Sauce with Peanuts & Tofu .....	<b>\$16.00</b>
B SR9 ^	蠔油蒜香雞	Garlic Chicken in Oyster Sauce .....	<b>\$16.00</b>
B SR10 ^	茄子燴三絲	Long Eggplant Braised with Roast Duck Meat, Shredded Pork & Chinese Mushroom .....	<b>\$19.00</b>
B SR11 ^	南乳蓮藕炆鴨	Brasied Roast Duck (Half a Duck Portion, with Bone) with Lotus Roots in Red Bean Curd Sauce .....	<b>\$23.00</b>
B SR12 ^^	香芋炆鴨	Brasied Roast Duck (Half a Duck Portion, with Bone) with Taro in Gravy .....	<b>\$23.00</b>

^ {烹調時間需約 15分鐘} {Cooking time may need 15 minutes}