

明爐燒味◆CHINESE BARBECUE

明爐燒鵝 Roast Goose	\$248 ()
👍 生浸豉油雞 (半隻) Marinated Chicken with Soy Sauce (half)	\$228 ()
脆皮燒腩仔 Crispy Roast Pork Belly	\$198 ()
👍 蜜味叉燒 Honey-glazed Char Siu	\$198 ()
滷水豆腐拼滷水蛋 Marinated Tofu and Egg	\$98 ()

冷盤◆COLD DISH

👍 蒜泥白肉卷 Sliced Pork with Garlic Sauce	\$108 ()
👍 話梅胭脂石榴 Marinated Guajava in Preserved Plum Sauce	\$98 ()
金醬豬手粒 Diced Pork Knuckle with Spicy Garlic Sauce	\$98 ()
👍 香麻海蜇 Chilled Jellyfish with Sesame Oil	\$98 ()
👍 胡麻鮮淮山 Chinese Yam with Sesame Sauce	\$98 ()

湯◆SOUP

是日精選老火湯	窩 per casserole	位 per person
\$188 ()	\$58 ()	

Soup of the Day

👍 廚師推介 Chef's Recommendation

🍃 素菜 Vegetarian Dish

蒸點心◆STEAMED DIM SUM

👍 蟹籽燒賣 Siu Mai with Crab Roe	\$88 ()
筍尖明蝦餃 Shrimp Dumplings with Bamboo Shoots	\$88 ()
👍 時菜牛肉球 Beef Balls with Seasonal Vegetables	\$88 ()
👍 鮮肉小籠包 Xiao Long Bao	\$88 ()
豉汁蒸鳳爪排骨 Chicken Feet and Spare Ribs with Black Bean Sauce	\$78 ()
👍 黑松露素餃 Mixed Vegetables Dumplings with Black Truffle	\$78 ()
五香潮州粉果 Chiu Chow Style Dumplings	\$78 ()
蠔皇叉燒包 Char Siu Bao	\$78 ()
👍 上海素菜包 Shanghai Style Vegetarian Bun	\$78 ()

特色小食◆APPETISER

黃金墨魚餅 Crispy Cuttlefish Cakes	\$108 ()
👍 蒜香牛柳粒 Stir-fried Diced Beef Tenderloin with Garlic	\$108 ()
避風塘四寶 Assorted Platter with Garlic and Chilli (茄子、豆腐卜、青椒、紅椒) (Eggplant, Tofu Puff, Green Pepper, Red Pepper)	\$108 ()
沙薑雞腳 Braised Chicken Feet with Sand Ginger Sauce	\$98 ()
椒鹽魷魚鬚 Crispy Squid Tentacles with Spicy Salt	\$98 ()

香滑腸粉◆RICE FLOUR ROLL

滑蛋叉燒煎腸粉 Pan-fried Rice Flour Rolls with Scrambled Egg and Char Siu	\$108 ()
X.O.醬煎腸粉 Pan-fried Rice Flour Rolls with X.O. Sauce	\$98 ()
👍 竹炭鮮蝦米網腸 Crispy Shrimp Rice Flour Roll Wrapped with Rice Paper, Charcoal Style	\$98 ()
鮮蝦 Shrimps	\$98 ()
陳皮免治牛肉 Minced Beef with Aged Tangerine Peel	\$78 ()
叉燒 Char Siu	\$78 ()

煎炸點心◆FRIED DIM SUM

👍 三色蘿蔔糕 Assorted Turnip Puddings (X.O.醬、甜酸醬及鹹蛋黃醬) (X.O. Sauce, Sweet & Sour Sauce and in Salted Egg Paste)	\$98 ()
懷舊蝦多士 Crispy Shrimp Toast	\$88 ()
👍 陳皮叉燒酥 Char Siu Puff Pastries with Aged Tangerine Peel	\$88 ()
紫薯咸水角 Crispy Purple Yam Glutinous Rice Dumplings with Shrimp and Pork	\$88 ()

飯麵◆RICE AND NOODLES

👍 冬瓜雞粒湯泡飯 Rice in Winter Melon Soup with Chicken	\$188 ()
👍 明園炒飯 Ming Yuen Signature Fried Rice	\$188 ()
滑蛋牛肉煎米粉 Crispy Rice Vermicelli with Sliced Beef and Fried Egg	\$188 ()
👍 黑松露炆伊麵 Braised E-fu Noodles with Black Truffle	\$188 ()
生滾粥 Cantonese Congee (魚/牛/雞/雙丸-墨魚、豬肉) (Fish / Beef / Chicken / Homemade Cuttlefish Balls and Meatballs)	\$78 ()

甜點◆DESSERT

👍 滑嘟嘟豆腐花 Silky Smooth Tofu Pudding	\$98 ()
👍 香滑芝麻卷 Sweetened Black Sesame Rolls	\$68 ()
懷舊馬拉糕 Steamed Sponge Cake	\$68 ()
黑糖蜂巢糕 Brown Sugar Honeycomb Cake	\$68 ()
👍 香芒凍布甸 Chilled Fresh Mango Pudding	\$68 ()
楊枝甘露 Sago Delight with Pomelo and Mango	\$68 ()
薑茶湯圓 Glutinous Rice Dumplings in Ginger Soup	\$68 ()
生磨合桃露 Sweetened Walnut Paste	\$68 ()
👍 蛋白杏仁茶 Almond Cream with Egg White	\$68 ()
陳皮紅豆沙 Sweetened Red Bean Soup with Aged Tangerine Peel	\$68 ()
南瓜蓮蓉煎堆仔 Deep Fried Sesame Glutinous Balls with Pumpkin Lotus Paste	\$68 ()
金磚脆忌廉鮮奶 Crispy Milk Custard	\$68 ()
酥皮蛋撻仔 Baked Mini Egg Custard Tarts	\$68 ()

另收加一服務費 Subject to 10% Service Charge

 如閣下對任何食物過敏，請告知服務員，本餐廳將會盡力配合。
If you have any food allergies, please let our restaurant staff know and we will do our best to accommodate.