

DRINK MENU

Red Wine

	Bottle	Glass
Juggernaut Hillside Cabernet Sauvignon 2020, California	\$45/750ml	\$12
Bogle Phantom 2019 red wine from California	\$45/750ml	\$12
Chateau Tour Du Pas, St. Georges, France	\$55/750ml	\$15

White Wine

Juggernaut Sonoma Coast Chardonnay 2021, California	\$45/750ml	\$12
Pine Ridge Chenin Blanc – Vicgnier 2021, California	\$45/750ml	\$12
Dr. Loosen Riesling, Germany	\$55/750ml	\$15



Beer

Tsingtao	\$4.5
Heineken	\$4
Sapporo	\$4
Stealla	\$4
Corona	\$4

Sake

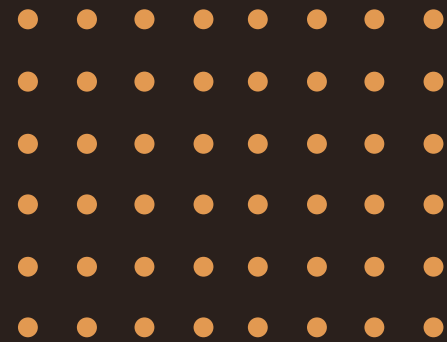
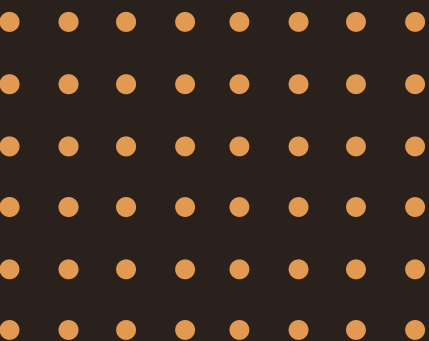
白壁藏 Shirakabegura Tokubetsu Junmai Sake	\$19/300ml
久保田 Kuboto Junmai Daiginjo Sake	\$24/300ml
久保田純米大吟釀 Kubota Junmai Daiginjo Daiginjo Sake	\$24/300ml \$66/720ml
八海山 Hakkaisan Sake	\$30/300ml \$66/720ml
日本焼酒 Japanese Sake	\$49/750ml
lichiko	\$49/750ml



熱銷冷菜

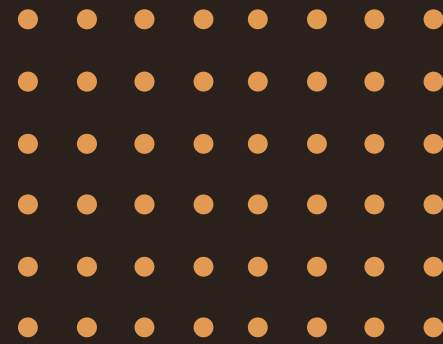
Cold Dishes

青菜豆干毛豆	Vegetables, Dry Bean Curd, and Edamame	\$10
蒜泥黃瓜	Mashed Garlic Cucumbers	\$9
糖醋小排	Pork Ribs, Shanghai Style	\$11
四喜烤麩	Gluten, Fungus, Dry Mushrooms	\$10
老上海熏魚	Smoked Fish, Shanghai Style	\$12
麻醬拌麵筋	Gluten, Mung Bean Sprouts, Mixed with Vinegar and Sesame Sauce	\$12
香炸小河蝦	Fried River Shrimps	\$12
醬油醉蟹(1只)(生)	Soy Sauce Drunk Crab(1 pc)(Not cooked and fresh)	\$10
醬油日本醉蝦	Soy Sauce Drunk Cipango Sweet Shrimps	\$18

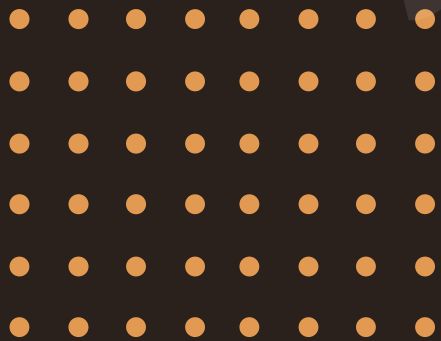


中式點心

Dim Sum



蔥油餅	Scallion Pancake	\$6
奶油黃金小饅頭	Cream Steam and Deep-Fried Mini Buns (6)	\$8
特製鮮蝦春卷	Chef Special Fresh Shrimp Spring Roll (5)	\$13



主食

Main Dish

雞絲炒麵	Sauteed Chicken Noodles with Vegetables	\$12
牛肉絲炒麵	Sauteed Beef Noodles with Vegetables	\$12
素炒麵	Sauteed Vegetables Noodles	\$12
本樓炒麵	House Special Noodles Mixed chicken, beef, shrimp balls, and vegetables	\$16
雞炒飯	Chicken Fried Rice Chicken, onion, carrot, green beans	\$12
牛炒飯	Beef Fried Rice Beef, onion, carrot, green beans	\$13
蝦炒飯	Shrimp Fried Rice Shrimp, onion, carrot, green beans	\$14
素炒飯	Vegetable Fried Rice	\$12
特色炒飯	House Special Fried Rice Mixed beef, chicken, shrimp balls, and vegetables	\$16
白飯	Steamed White Rice (bowl)	\$2



主菜

Main Course

- | | |
|---|------|
| 黃師傅精品北京烤鴨 (1隻)(附送老鴨湯)
Chef Huang No. 1 Peking Duck w. Special Duck Soup (Whole) | \$80 |
| 黃師傅精品北京烤鴨(半隻)
Chef Huang No. 1 Peking Duck (Half) | \$41 |
| 新鄉紅燜全羊鍋(配菜) (適合4-5位)
Braised Spicy Lamb Hot Pot with a Basket of Vegetables (4-5 people) | \$88 |
| 酥餅低溫慢煮牛助排
Chef's Special beef Ribs with Crispy Crust | \$38 |
| 酥皮罐燜牛腩
Braised Beef Brisket with Crispy pancake in a Pot | \$25 |
| 芥菜沙律蝦球
Shrimp Balls with Mustard Salad Sauce | \$22 |
| 甜酸蝦球
Shrimp Balls with Sweet and Sour Sauce | \$22 |
| 香辣蝦球
Hot Spicy Dry Shrimp Balls | \$22 |
| 香辣大蝦
Hot Spicy Whole Dry Shrimps | \$22 |
| 香辣龍蝦(需提前預訂)
Hot Spicy Lobster (Order in Advance) | S.P |
| 香辣溫哥華大蟹(需提前預訂)
Hot Spicy Dungeness Crab (Order in Advance) | S.P |



主菜

Main Course

- 
- 
- | | |
|---|------|
| 本店特色麻辣烤歐洲盲曹魚
House Special Big Mouth Bass with Vegetables | \$49 |
| 香酥鹽烤海鱸魚
Crispy Salt-Roasted Boneless Sea Bass | \$32 |
| 黑椒汁比目魚排
Boneless Flatfish Steak with Black Pepper Sauce | \$38 |
| 山東特色蔥燒南美參
Braised Sea Cucumbers with Scallion | \$55 |
| 特色小爐羊肉串
House Special BBQ Lamb Kebab (5) | \$13 |
| 特色小爐黑椒牛肉串
House Special BBQ Beef Shewers with Black Pepper Sauce (5) | \$13 |
| 大廚自製無骨大吉大利雞排
Chef Special Crispy Boneless Chicken Steak | \$18 |
| 清炒/蒜炒豆苗
Sauteed Pea Shoots with Garlic | \$20 |
| 清炒/蒜炒上海菜
Sauteed Shanghai Vegetables with Garlic | \$15 |
| 包漿豆腐
Special Brined Lava Tofu | \$15 |
- 
- 

甜品

Dessert

特色松露巧克力 動物冰淇淋	Special Truffle Chocolate Animal Ice Cream	S \$10 L \$20
芒果千層蛋糕	Mango Layer Cake	\$6
抹茶千層蛋糕	Matcha Layer Cake	\$6
炸湯圓	Fried Sweet Tang Yuan (10)	\$10

飲料

Drinks

汽水	Soda	\$2
	Coke, Diet Coke, Zero Sugar Coke, Sprite, Fanta, Ginger Ale	
橙汁	Orange Juice	\$4
有機芒果汁	Organic Mango Juice	\$4
有機西柚汁	Organic Guava Juice	\$4
王老吉	Chinese Ice Tea (Wong Lo Kat)	\$3.5
椰奶	Coconut Milk	\$3.5
北冰洋汽水	BeiBing Yang	\$4
蘇打水	Sparkling Water 750 ml	\$6
精品熱茶	Hot Tea (pot)	\$4
精品碧螺春茶	Hot BiLuo Chun Tea (pot)	\$4
精品茉莉花茶	Hot Jasmine Tea	\$4
精品菊花茶	Hot Chrysanthemum Tea	\$4
精品紅茶	Hot Black Tea	\$4

