




# 菜譜

湯、羹 Soups

蟲草花螺頭北菇燉菜膽 Double-boiled Sea Whelk with Cordyceps Mushrooms and Vegetables in Supreme Broth	\$80
是日精選例湯 Soup of the Day	\$54
<div><div><div></div><div></div></div>素酸辣湯 </div> <div>Vegetarian Hot &amp; Sour Soup</div>	\$54

時令精選 Seasonal Specialties

<div><div><div></div><div></div></div>老乾媽肉碎四季豆 </div> <div>Sautéed French Beans with Minced Pork and Chili</div>	\$102
京蔥爆羊片 Stir-fried Sliced Lamb with Leek	\$154
XO 醬蒜芯炒肥牛 Stir-fried Sliced Beef with Garlic Shoots and XO sauce	\$150



廚師推介

齋菜

蛋奶素菜

無麩質菜式

含酒精菜式

Signature Dish

Vegan

Lacto-ovo Vegetarian

Gluten-free

Contains Alcohol

如對任何食物敏感請提前通知服務同事  
Please inform us if you have any food allergies or intolerance  
所有外帶或包裝剩餘餸菜須加收五元塑膠器皿費用  
Prevent waste: take your leftovers home (\$5 packaging fee)

甜品 Desserts

<div><div><div></div><div></div></div>薑茶湯丸</div> <div>Chinese Sweet Dumplings with Ginger Tea</div>	\$36
<div><div><div></div><div></div></div>香滑杏仁茶</div> <div>Sweetened Almond Cream</div>	\$40
<div><div><div></div><div></div></div>陳皮紅豆沙</div> <div>Sweetened Adzuki Bean Cream with Mandarin Peel</div>	\$40
<div><div><div></div><div></div></div>鮮果拼盤</div> <div>Mixed Fresh Fruit Platter</div>	\$74

中國茶 Chinese Tea

	Per Pot 3 persons or more	Per Person
香片 Jasmine	\$58	\$21
普洱 Pu Erh	\$58	\$21
鐵觀音 Tie Guanyin	\$58	\$21
龍井 Longjing		\$35



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素菜類 Vegetables & Beancurd

<div><div><div>V</div><div>👍</div></div><div>椒鹽豆腐🌶️</div></div> <div>Crispy Tofu with Spicy Salt</div> <div>\$84</div>
<div><div><div>V</div><div>A</div></div><div>👍 紅燒山根豆腐煲</div></div> <div>Braised Beancurd and Fried Gluten Puffs in Clay Pot</div> <div>\$85</div>
<div><div><div>V</div><div>A</div></div><div>👍 欖菜辣椒乾煸四季豆🌶️</div></div> <div>Sautéed French Beans with Dried Chili and Preserved Vegetables</div> <div>\$91</div>
<div><div><div>V</div><div>G</div></div><div>蒜茸炒時蔬</div></div> <div>Sautéed Seasonal Vegetables with Garlic</div> <div>\$85</div>

飯麵類 Rice & Noodles

<div>瑤柱福建炒飯</div> <div>Hokkien Fried Rice</div> <div>\$144</div>
<div>火鴨絲薑蔥撈粗麵</div> <div>Egg Noodles with Shredded Roast Duck, Minced Ginger and Scallions</div> <div>\$107</div>
<div>鮮蝦雲吞麵</div> <div>Wonton noodle soup</div> <div>\$85</div>
<div><div>A</div><div>煎蛋免治牛肉飯</div></div> <div>Minced Beef on Rice with a Fried Egg</div> <div>\$103</div>
<div><div>V</div><div>雜菜炒麵、飯或河粉</div></div> <div>Fried Rice, Noodles or Ho Fan with Vegetables</div> <div>\$96</div>

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海鮮、海味 Fish & Seafood

<div>乾炒蛋絲蝦米粉絲</div> <div>Fried Vermicelli with Egg and Dried Shrimp</div> <div>\$102</div>
<div>魚香海參豆腐煲</div> <div>Braised Sea Cucumber with Tofu and Salted Fish in Clay Pot</div> <div>\$144</div>
<div><div>A</div><div>豉汁西蘭花斑片煲</div></div> <div>Garoupa and Broccoli Ragout with Bean Sauce in Clay Pot</div> <div>\$167</div>
<div><div>👍</div><div>椒鹽鮮魷🌶️</div></div> <div>Deep-fried Squid with Spicy Salt</div> <div>\$153</div>
<div>豉汁蒸三文魚玉子豆腐</div> <div>Steamed Salmon and Silken Tofu with Fermented Bean Sauce</div> <div>\$134</div>
<div><div>A</div><div>四川蝦仁🌶️</div></div> <div>Sautéed Prawns with Sichuan Chili Sauce</div> <div>\$190</div>

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家禽 Poultry

火鴨崧生菜包 \$103  
Minced Duck in Lettuce Wrap

香酥辣椒雞片 \$100  
Deep-fried Chicken with Dried Chili

香茅咖喱洋蔥雞煲 \$102  
Stewed Chicken Fillet with Lemongrass and Curry in Clay Pot

👍乾蔥豆豉雞煲 \$103  
🍷 Stir-fried Skinless Chicken with Shallots and Preserved Beans in Clay Pot

廚師招牌雞 \$377 whole (一隻)  
Chef's Special Chicken \$206 half (半隻)

👍脆皮炸子雞 \$377 whole (一隻)  
FCC Crispy-fried Chicken \$206 half (半隻)

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肉類 Pork & Beef

照燒汁牛仔骨 \$123  
Stir-fried Beef Short Ribs with Terayaki Sauce

🍷 中式洋蔥牛肉 \$133  
Sliced Beef with Onions and Fragrant Sauce

🍷 秋葵雜菌炒牛肉 \$119  
Sautéed Beef with Mushrooms and Okra

🍷 👍四川麻婆豆腐 \$101  
Braised Tofu with minced Beef in Sichuan Chili Sauce

👍鳳梨咕嚕肉 \$112  
Sweet & Sour Pork

🍷 菜遠炒牛肉 \$108  
Sautéed Sliced Beef with Choy Sum

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