甜點
Dessert

Ⓥ 鮮果拼盤 **$80**
Ⓖ Mixed fresh fruit platter

Ⓥ 椰汁蓮子燉桃膠 **$72**
Double-boiled peach gum and lotus seeds in coconut milk

Ⓥ 脆皮古法紅糖糍粑 (4件) **$56**
Traditional homemade crispy sticky rice cakes with brown sugar syrup

Ⓥ 薑茶湯丸 **$45**
Chinese sweet black sesame/ peanut dumplings in ginger tea

中國茶
Chinese Tea

	Per Pot 3 Persons or more	Per Person
香片 Jasmine	$67	$24
普洱 Pu Erh	$67	$24
鐵觀音 Tie Guanyin	$67	$24
龍井 Longjing		$41

– Chef Recommendations

Ⓥ齋菜 Vegan　Ⓛ蛋奶素菜 Lacto-ovo Vegetarian　Ⓖ無麩質菜式 Gluten-free　Ⓐ含酒精菜式 Contains Alcohol

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

湯,羹
Soup

雲腿、菜乾雞腳燉豬肺 **$118**
Double-boiled Yuannan ham with chicken feet and pig lung

蟹肉粟米羹 **$88**
Creamy sweet corn broth with crabmeat

是日精選例湯 **$65**
Soup of the day

Ⓥ 素酸辣湯 **$68**
Vegan sour & spicy soup

魚,海鮮
Fish and Seafood

Ⓐ 薑蔥生蠔煲 **$408**
Sautéed oyster with scallion & ginger in casserole

竹籠荷葉 • 金銀蒜粉絲蒸鱈魚腩 **$218**
Steamed sustainable cod fish fillets with duo garlic and glass vermicelli in lotus leaf

Ⓐ 四川蝦仁 **$195**
Sautéed prawns with Sichuan chili sauce

Ⓐ 椒鹽鮮魷 **$168**
Deep-fried squid with pepper & salt

芝心金沙蝦棗 **$138**
Prawn balls stuffed with cheddar in salted egg yolk sauce

– Chef Recommendations

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家禽
Poultry

廚師招牌雞 (全隻 Whole) $395 (半隻 Half) $216
Chef's special chicken

脆皮炸子雞 (全隻 Whole) $395 (半隻 Half) $216
FCC crispy-fried chicken

Ⓐ 紅燒頂鴿 (每隻 Each) $138
Deep-fried pigeon

Ⓐ 火鴨崧生菜包 $118
Minced duck in lettuce wrap

Ⓐ 乾蔥豆豉雞煲 $128
Stir-fried skinless chicken with shallots
and preserved beans in clay pot

鮮肉
Pork and Beef

馬友咸香煎肉餅 $138
Pan-fried pork patties with salted fish

鮮菠蘿咕嚕肉 $128
Sweet & sour pork collar with fresh pineapple

蜜椒牛仔骨 $128
Fried short ribs with honey and black pepper

湖南小背排 $125
Hunan-style braised U.S. baby back pork spare ribs

四川麻婆豆腐 $108
Braised tofu with minced beef in Sichuan chili sauce

– Chef Recommendations

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素菜
Vegetables

Ⓥ 麻辣川油雞塚菌蒸滑豆腐 $118
Steamed silken tofu with Sichuan spicy termite mushroom

Ⓛ 賽螃蟹鮮茄上湯草菇浸菜苗 $108
Braised straw mushroom and vegetables in tomato bouillon with
scrambled egg white

Ⓥ 欖菜辣椒乾煸四季豆 $98
Sautéed French beans with dried chili
and preserved vegetables

Ⓥ 蒜茸炒時蔬 $92
Sautéed seasonal vegetables with garlic

粉麵
Rice & Noodles

瑤柱福建炒飯 $148
Hokkien fried rice

Ⓥ 蔥油薑米菜粒五穀砂窩炒飯 $118
Clay pot vegetable fried five grains rice with ginger, and scallion oil

火鴨絲薑蔥炆伊麵 $115
Braised e-fu noodles with shredded roast duck,
minced ginger and scallions

Ⓥ 雜菜炒麵、飯或河粉 $98
Fried rice, noodles or ho fan with vegetables

– Chef Recommendations

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