



樂天小香港 CANTON PARADISE

ESSENCE OF HONG KONG

正如香港电视剧，樂天小香港让您充满期待，不知道下一刻会有怎样的惊喜！富有香港传统茶楼的热闹气氛、搭配充满活力的室内设计以及现代饮食潮流的巧妙结合，您可以在樂天小香港享用最原汁原味的港式美食。招牌菜肴包括各式烧腊，全天供应的传统点心，以及选择众多的粥品、饭面和热炒。

樂天小香港的美味佳肴与振奋人心的气氛，肯定会是您的心头最爱！

Like Hong Kong dramas, Canton Paradise keeps you in anticipation, wanting to know what the next moment brings. Canton Paradise spells oriental chic with vibrant chirpy interiors akin to the bustling activity present in Cantonese eateries. Savour the authenticity of Hong Kong with various tea house fare at Canton Paradise. Serving an assortment of roasted meats - a signature of our restaurant, our extensive menu also feature all-day dim sum delights and traditional favourites like noodles, congee and wok dishes that will be sure to delight diners.

Relish the finest Cantonese fare, soak up the bustling atmosphere and pursue the love affair with the best of Hong Kong at Canton Paradise.

面与粥

NOODLE & CONGEE

对世代代的食客而言，港式面是香港佳肴当中永垂不朽的美食之一。为了追求道地的口味和富有嚼劲的口感，樂天小香港使用高品质精制面粉，为您呈现香滑可口的港式面。

结合了高品质的一等中级细粒大米和顶级的泰国香米，与其它新鲜的食材，以长时间反复熬煮而成的樂天小香港粥品，不仅才能尝到口感绵绸却不失鲜甜的香滑美味，更肯定让您齿颊留香，满足你的味蕾！

In pursuit of the classic Hong Kong springy and textured wanton noodles, Canton Paradise uses finely milled flour of the highest quality, coupled with perfect cooking temperature and preparation method, dishing out plates of silk smooth noodles.

With the perfect balance of premium pearl rice, aromatic Thai rice, and other oriental ingredients, Canton Paradise serves sumptuous and nourishing bowls of velvety and flavourful congee.

采用香港
进口云吞面
WANTON NOODLE
IMPORTED FROM
H.K.

全天点心

ALL-DAY DIM SUM

在众多的经典港式料理中，点心是数一数二、老少都喜爱的美食。小巧精致的点心包裹着满满的馅料如鲜虾、肉类或蔬菜等等，保证让您吃了回味无穷！

Dim sum is a popular favourite amongst the many classic Hong Kong dishes. Filled with fresh ingredients, these delicate and exquisitely handmade dim sums continue to excite and delight diners with our chefs' continuous innovation.

港式烧味

H.K. ROAST FARE



烧味在香港是必尝的当地美食。以木炭高温烘烤出来的烧味，深受各地人们喜爱。烧味不仅可以单作主食，也可是桌桌必点的一道美味佳肴。在樂天小香港，中华烧味是绝对的首选。经验丰富的厨师团队，搭配精心挑选的优质禽肉，定能让食客们大饱口福。

Roast delicacies are a common sight in Hong Kong, and Canton Paradise's stellar team of chefs have with them years of experience with perfected skills of roasting barbeque meat which is bound to please your taste buds.

经典热炒

CLASSIC WOK DISHES

在樂天小香港，您可以品尝到香港最地道的顺德美食，进求速度大火的快炒，或使用砂锅来保留食材的原汁原味，专属于粤菜传统的烹调方式，促成一道道充满锅气的美食。

Savour the authenticity of Hong Kong cuisine and nostalgic Shunde specialties, with a focus on high temperature cooking in wok, and usage of claypot to preserve the authentic taste of ingredients in Cantonese cuisine.



招牌四宝

SIGNATURE DIM SUM

为您呈现我们最新推出的招牌四宝，展现了富有现代气息的正宗粤式点心。
从每一口都能体验到不同的口感的脆网叉烧肠粉，到以传统流心包而启发的黄金奶黄酥，
尽情享受每一道菜带来的愉悦惊喜。

Presenting our newly launched signatures, featuring modern interpretations of authentic Cantonese dim sums at their best. From our Crispy Rice Roll with BBQ Pork Filling that offers varying textures in every mouthful, to the flaky Baked Golden Custard Pastry inspired from the usual steamed custard lava bun, embark on a journey of pleasant surprises with every dish.

A13 黑松露野菌饺
Steamed Mushroom
and Truffle Dumpling
(3pc)
\$10.80

A26 脆网叉烧肠粉
Crispy Rice Roll with
BBQ Pork Filling
\$10.80

A20 黄金奶黄酥
Baked Golden
Custard Pastry (3pc)
\$9.30

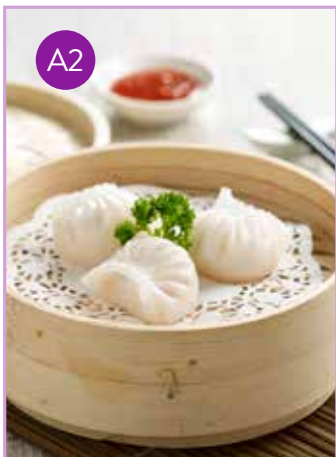
A21 黑金蛋挞
Baked Charcoal
Mini Egg Tart (3pc)
\$8.80

蒸蒸日上 STEAMED DIM SUM



A1

鲍鱼鲜虾饺
Signature Steamed Prawn
Dumpling topped with Whole
Abalone (3pc)
\$19.80 香



A2

笋尖鲜虾饺
Steamed Prawn
Dumpling 'Ha Kao' (3pc)
\$9.50



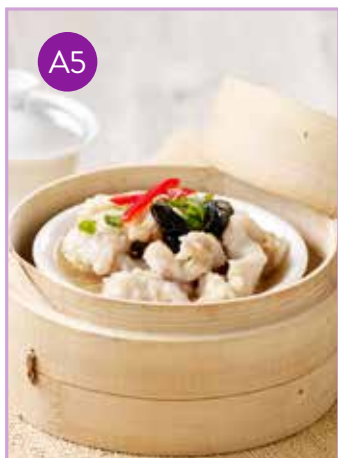
A3

鱼子蒸烧卖皇
Steamed Pork Dumpling
'Siew Mai' (3pc)
\$9.30



A4

红油抄手
Pork Wonton in Chilli
Vinaigrette (5pc)
\$9.90



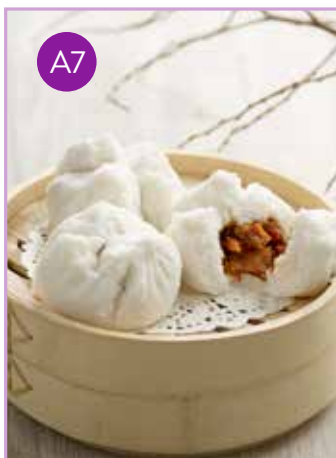
A5

豉蒜蒸排骨
Steamed Spare Rib with
Black Bean Sauce and
Minced Garlic
\$9.30



A6

豉汁蒸凤爪
Steamed Chicken Claw
with Black Bean Sauce
\$8.80



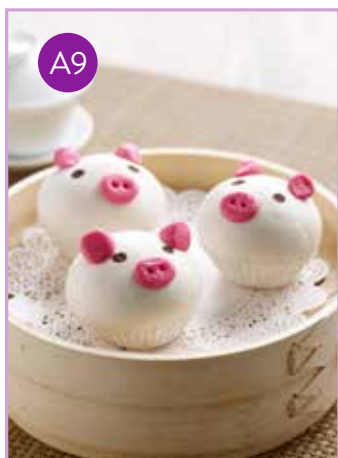
A7

蚝皇叉烧包
Steamed BBQ
Honey Pork Bun (3pc)
\$8.50



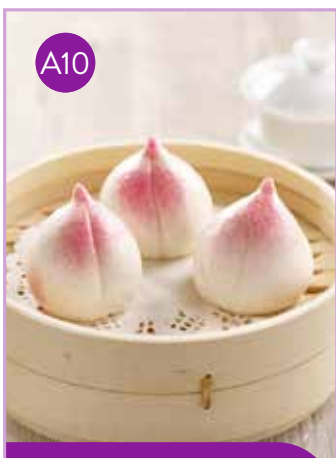
A8

上海小笼包
Steamed Xiao Long Bao
(4pc)
\$8.80



A9

猪仔流沙包
Steamed Molten Salted
Egg Yolk Custard Piggy Bun
(3pc)
\$9.80 香



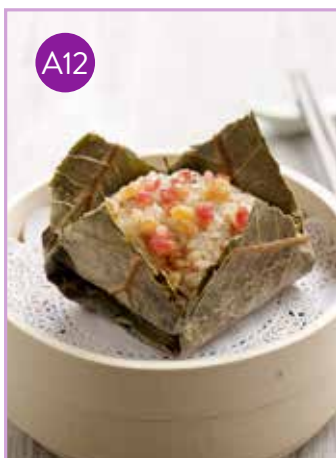
A10

南瓜子莲蓉
迷你寿桃
Lotus Seed Paste
with Pumpkin Seed
Longevity Bun (3pc)
\$7.80



A11

香滑黑糖马来糕
Steamed Black Sugar
Sponge Cake
\$6.90



A12

珍珠糯米鸡
Steamed Glutinous Rice
with Chicken wrapped in
Lotus Leaf (1pc)
\$7.80

图片仅供参考。价格未包括服务费(堂食)与消费税。

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煎焗美点 FRIED & BAKED DIM SUM

A14



脆皮叉烧包

Crispy BBQ Honey Pork Bun (3pc)

\$9.50

香

A15



腊味萝卜糕

Pan-fried Radish Cake (3pc)

\$7.80

A16



酥脆香芒虾卷

Crispy Prawn and Mango Fritter

\$10.30

A17



鲜虾腐皮卷

Beancurd Skin Prawn Fritter

\$10.30

A18



黄金三丝卷

Crispy Vegetable Spring Roll (3pc)

\$8.80

A19



蜜汁叉烧酥

Baked BBQ Pork Pastry (3pc)

\$9.80

肠粉 RICE ROLL



A22

香港车仔街边肠粉
Hong-Kong Street Style Steamed Rice Roll
with Sweet and Peanut Sauce
\$7.80



A23

炸两肠粉
Steamed Rice Roll with Dough Fritter
\$7.80



A24

叉烧蒸肠粉
Steamed Rice Roll with BBQ Pork Filling
\$9.80



A25

鲜虾蒸肠粉
Steamed Rice Roll with Fresh Prawn Filling
\$10.30



广东面/汤类 H.K. NOODLE / SOUP

采用香港
进口云吞面
WANTON NOODLE
IMPORTED FROM
H.K.

B1



招牌鲜虾云吞汤
Signature Canton Jumbo Prawn Wonton Soup (6pc)
\$17.80



B2



凤凰水饺汤
Prawn Dumpling Soup (5pc)
\$17.80



B3



招牌鲜虾云吞面 (汤/捞)
Signature Canton Jumbo Prawn Wonton Noodle
(4pc) (Soup/Dry)
\$17.30



B4



凤凰水饺面 (汤/捞)
Prawn Dumpling Noodle (3pc) (Soup/Dry)
\$17.30



B5



柱候牛腩牛筋面 (汤/捞)
Stewed Beef Brisket and Tendon Noodle (Soup/Dry)
\$17.90

B6



柱候牛腩面 (汤/捞)
Stewed Beef Brisket Noodle (Soup/Dry)
\$17.90

DRIED SHRIMPS ARE USED IN THE BREWING OF SOUP

CHEF'S RECOMMENDATION SPICY MAY CONTAIN FISH BONE CONTAINS PRAWN

采用香港
进口云吞面
WANTON NOODLE
IMPORTED FROM
H.K.

广东面/汤类 H.K. NOODLE / SOUP



B7

虾籽捞面
Shrimp Roe Noodle (Dry)
\$10.80



B8

全蛋银丝面 (汤/捞)
Plain Noodle (Soup/Dry)
\$7.90



B9

秘制黑叉烧面 (汤/捞)
Charred BBQ Pork Noodle (Soup/Dry)
\$18.50



B10

水晶真味鸡面 (汤/捞)*
Steamed Kampong Chicken in Canton Style Noodle
(Soup/Dry)
\$17.50



B11

金牌爱尔兰烧肥鸭面 (汤/捞)*
Crispy Roasted Irish Fat Duck Noodle (Soup/Dry)
\$18.90



B12

脆皮烧腩肉面 (汤/捞)
Crackling Pork Belly Noodle (Soup/Dry)
\$17.90

* 换腿选择 Upgrade to Drumstick:

鸡腿 Chicken Drumstick
\$2.00

鸭腿 Duck Drumstick
\$3.30

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香滑生滚粥 CONGEE

B13



鲍鱼招牌粥

Signature Canton Congee

\$20.80

B14



鲍鱼粥

Braised Abalone Congee

\$22.80

B15



鲜虾球粥

Fresh Prawn Congee

\$16.80



B16



鱼片粥

Sliced Fish Congee

\$15.80



B17



状元及第粥

Mixed Pig's Organ Congee

\$16.80



B18



爽滑肉丸粥

Handmade Meatball Congee

\$15.80





香滑生滚粥 CONGEE

B19



皮蛋爽肉粥

Century Egg and Shredded Pork Congee

\$15.80

B20



荔湾艇仔粥

'Ting Zai' Style Congee

\$16.30

B21



北菇鸡球粥

Sliced Chicken and Mushroom Congee

\$14.80

B22




生滚牛肉粥

Sliced Beef Congee

\$17.80

B23




生滚明火粥

Plain Congee

\$6.80

B24



双拼粥*

Duo Combination Congee

\$16.80

B25



三拼粥*

Trio Combination Congee

\$17.80

* 材料选择 Selection of Ingredient:

- 1) 鱼片 Sliced Fish 2) 肉丸 Meatball 3) 爽肉 Shredded Pork 4) 皮蛋 Century Egg
5) 猪腰 Pig's Kidney 6) 猪肝 Pig's Liver 7) 猪肚 Pig's Stomach 8) 鸡肉 Chicken 9) 牛肉 Sliced Beef

另加食材 TOP-UP INGREDIENT:

- 1) 鸡蛋 Egg \$1.50 2) 皮蛋 Century Egg \$2.90 3) 油条块 Crispy Dough Stick Pieces \$2.00

港式烧味 H.K. ROAST FARE

我们使用进口的爱尔兰肥鸭有着独特的脂肪比例，
在烧烤之后达成完美的烧鸭。香脆的鸭皮与多汁的鸭肉，
即美味又富有口感，让您吃了赞不绝口。

Widely known as the 'wagyu of ducks' we use irish fat duck imported from ireland that boast a perfect fat percentage for an impeccable roast.
Indefinitely more fragrant and juicier, the crispy skin hides a delicious layer of fat that imbues the tender and succulent meat with bursting flavour and texture.



** 烧味选择 Selection of Roast Specialty:

秘制黑叉烧 Charred BBQ Pork with Honey Sauce, 金牌爱尔兰烧肥鸭 Crispy Roasted Irish Fat Duck, 水晶真味鸡 Steamed Kampong Chicken in Canton Style

*更换选择 UPGRADE OPTION:

鸡腿
Chicken Drumstick
\$2.00

鸭腿
Duck Drumstick
\$3.30

脆皮烧腩肉
Crackling Pork Belly
\$2.30

港式烧味 H.K. ROAST FARE

C1



秘制黑叉烧
Charred BBQ Pork with Honey Sauce
\$21.30

C2



脆皮烧腩肉
Crackling Pork Belly
\$22.80

C3



金牌爱尔兰烧肥鸭
Crispy Roasted Irish Fat Duck
\$26.30 Regular (例)* | \$46.30 Half (半只)

C4



水晶真味鸡
Steamed Kampong Chicken in Canton Style
\$20.80 Regular (例)* | \$32.30 Half (半只) 香

C5



烧味双拼**
BBQ Combination (2 Varieties)
\$33.80

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小食 APPETISER



D1
脆皮椒盐豆腐
Crisp-fried Tofu with Salt and Pepper
\$14.80



D2
香葱虫草花拌海蜇
Chilled Jellyfish with Cordyceps Flower
in Scallion Oil
\$15.30



D3
烧椒皮蛋
Century Egg with Vinaigrette and Chilli Oil
\$9.80



D4
酥炸咸蛋鱼皮
Crisp-fried Fish Skin with Salted Egg Yolk
\$16.30




D5
XO酱炒萝卜糕
Wok-fried Carrot Cake in XO Sauce
\$16.30




D6
肉松炸茄子
Crisp-fried Eggplant with Pork Floss
\$15.80

汤品 SOUP

E1



海鲜酸辣汤
Hot and Spicy Soup with Seafood
\$14.30



E2



清炖鸡汤
Double-boiled Superior Chicken Soup
\$16.80



E3



虫草花炖鸡汤
Double-boiled Superior Chicken Soup
with Cordyceps Flower
\$17.80



E4



花胶炖鸡汤
Double-boiled Superior Chicken Soup with Fish Maw
\$29.80

E5



鱼鳔豆腐羹
Dried Fish Maw with Tofu Thick Soup
\$16.80

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经典热炒 CLASSIC WOK DISH

F1



京都排骨王
Imperial Sweet and Sour Pork Rib
\$21.80

F2



咕嚕肉
Sweet and Sour Pork
\$20.80

F3



碧绿松菇炒猪颈肉
Stir-fried Pork Collar with Pine Mushroom
\$24.80

F4



虾酱火腩豆腐煲
Braised Tofu with Shrimp Paste
and Pork Belly in Claypot
\$25.30



F5



啫啫腩仔骨
Braised Pork Rib in Claypot
\$24.80

F6



虾酱猪颈肉油麦菜煲
Wok-fried Tender Pork Collar with Shrimp Paste and
Lettuce in Claypot
\$25.30



经典热炒 CLASSIC WOK DISH

F7



黑椒炒肥牛

Stir-fried Sliced Marbled Beef with Black Pepper

\$27.80

F8



姜葱炒肥牛

Stir-fried Sliced Marbled Beef with Ginger and Spring Onion

\$27.80

F9



宫保鸡柳

Stir-fried Gong Bao Chicken Fillet

\$20.30

F10



豉椒鸡柳

Stir-fried Chicken Fillet with Black Bean Sauce

\$20.30

F11



酱皇野菌鲍鱼鸡柳

Stir-fried Abalone and Chicken Fillet with Wild Mushroom

\$38.80

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经典热炒 CLASSIC WOK DISH

F12



野菌焖豆腐
Braised Firm Tofu with Assorted Mushroom
\$20.30

F13



鱼香茄子鸡粒豆腐煲
Braised Eggplant with Tofu and Diced Chicken
in Claypot
\$23.80

F14



砂煲虾滑豆腐
Braised Prawn Paste with Tofu and Vermicelli in Claypot
\$25.80



F15



姜葱炒鱼片
Stir-fried Sliced Fish with
Ginger and Spring Onion
\$25.80



F16



豉椒炒鱼片
Stir-fried Sliced Fish with Black Bean Sauce
\$25.80



经典热炒 CLASSIC WOK DISH

F17



清蒸鲽鱼
Steamed Flounder in Hong Kong Style
\$33.80

F18



蒜蓉蒸鲽鱼
Steamed Flounder with Minced Garlic and Chilli
\$33.80

F19



油浸鲽鱼
Crisp-fried Flounder with Supreme Soya Sauce
\$33.80

F20



九层塔焗鲽鱼
Braised Crisp-fried Flounder with Mushroom and Basil
\$32.80

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经典热炒 CLASSIC WOK DISH

F21



咸蛋虾球
Crisp-fried Crystal Prawn tossed with Salted Egg Yolk
\$32.80



F22



沙律虾球
Crisp-fried Crystal Prawn tossed with Salad Sauce
\$32.80



F23



芥末虾球
Crisp-fried Crystal Prawn tossed with Wasabi Mayonnaise
\$32.80



F24



咕嚕虾球
Sweet and Sour Prawn Ball
\$31.80



F25



羊角豆炒虾球
Stir-fried Prawn Ball with Lady Finger
\$31.80



F26



蒜蓉粉丝蒸虾球
Steamed Prawn Ball and Vermicelli with Minced Garlic
\$32.80



F27



油泡虾球西兰花
Stir-fried Crystal Prawn with Broccoli
\$31.80



经典热炒 CLASSIC WOK DISH

F28



蒜蓉炒菠菜
Stir-fried Spinach with Minced Garlic
\$16.80

F29



清炒油麦菜
Stir-fried Local Lettuce
\$16.80

F30



蒜蓉炒西兰花
Stir-fried Broccoli with Minced Garlic
\$17.30

F31



蒜蓉炒芥兰
Stir-fried Kai Lan with Minced Garlic
\$17.30

F32



榄菜四季豆
Stir-fried French Bean with Minced Pork and Preserved Olive Vegetable
\$18.80

F33



肉碎上汤金银蛋苋菜
Poached Chinese Spinach with Trio Egg and Minced Pork
\$18.80

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饭面 RICE & NOODLE

G1



虾仁炒饭
Shrimp Fried Rice
\$18.80



G2



扬州炒饭
Yang Zhou Fried Rice
\$18.80

G3



咸鱼鸡粒炒饭
Fried Rice with Salted Fish and Diced Chicken
\$18.80



G4



干炒牛肉河
Wok-fried Hor Fun with Sliced Beef
\$22.30



G5



肉丝脆面
Crispy Noodle with Shredded Pork
\$18.80

饭面 RICE & NOODLE

G6



家乡炒面线
Wok-fried Traditional Hometown Vermicelli
\$19.80



G7



虾籽焖伊面
Stewed Ee-Fu Noodle with Shrimp Roe
\$19.80



G8



XO酱茄子焖伊面
Stewed Ee-fu Noodle with Eggplant in XO Sauce
\$19.80



G9



黑椒鸡柳炒乌冬面
Wok-fried Udon with Black Pepper Chicken Fillet
\$19.80



G10



海鲜滑蛋河粉
Braised Hor Fun with Seafood and Scrambled Egg
\$20.80



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甜品 DESSERT

J1



杨枝甘露
Mango Purée with Sago and Pomelo

\$6.80

J2



桂花糕
Osmanthus Cake

\$6.80

J3



芦荟酸柑梅子冻
Chilled Aloe Vera with Lime Juice and Sour Plum

\$6.80

香

J4



银耳炖桃胶 (热/冷)
Double-boiled Peach Resin (Hot/Cold)

\$7.80

饮品 BEVERAGE

K1	至尊奶茶 (热/冷) Milk Tea (Hot/Cold)	\$5.50 (热) 每杯 Per Glass \$6.50 (冷) 每杯 Per Glass
K2	鲜柠檬蜜糖水 (热/冷) Fresh Honey Lemon (Hot/Cold)	\$5.80 每杯 Per Glass
K3	柠檬西洋菜蜜 (热/冷) Watercress Honey Lemon Drink (Hot/Cold)	\$5.80 每杯 Per Glass
K4	薏米水 (热/冷) Barley (Hot/Cold)	\$5.80 每杯 Per Glass
K5	马蹄水 (热/冷) Water Chestnut (Hot/Cold)	\$5.80 每杯 Per Glass
K6	港式冻柠茶 Ice Lemon Tea	\$5.80 每杯 Per Glass
K7	可乐 Coke	\$4.50 每罐 Per Can
K8	零度可乐 Coke Zero	\$4.50 每罐 Per Can
K9	雪碧 Sprite	\$4.50 每罐 Per Can
K10	苹果汁 Fruit Tree Apple Juice	\$4.50 每瓶 Per Bottle
K11	瓶装食用水 Bottled Drinking Water	\$2.90 每瓶 Per Bottle
K12	嘉士伯啤酒 Carlsberg Pilsner	\$12.00 每罐 Per Can
K13	糯米沱普洱茶 Glutinous Rice Pu-Erh Tea	\$2.90 每位 Per Person
K14	菊普茶 Chrysanthemum Pu-Erh Tea	\$2.90 每位 Per Person

套餐 SET MENU A

精选拼盘

(鱼子蒸烧卖皇，笋尖鲜虾饺，
黄金三丝卷)

Combination Platter of Steamed Pork Dumpling
'Siew Mai', Steamed Prawn Dumpling 'Ha Kao'
and Crispy Vegetable Spring Roll

烧味双拼

(金牌爱尔兰烧肥鸭，水晶真味鸡)

BBQ Combination of Crispy Roasted Irish Fat Duck
and Steamed Kampong Chicken in Canton Style

鱼鳔豆腐羹

Dried Fish Maw with Tofu Thick Soup

咕噜虾球

Sweet and Sour Prawn Ball

港蒸龙虎斑

Steamed Dragon Grouper with Supreme Soya Sauce

鲍鱼扒西兰花

Braised Abalone with Broccoli

蟹肉蛋白炒饭

Fried Rice with Crab Meat and Egg White

精美甜品

Dessert of the Day

\$528.00
(6 PERSONS 六位)

套餐 SET MENU B

精选拼盘

(XO酱炒萝卜糕，脆皮椒盐豆腐，烧椒皮蛋)

Combination Platter of Wok-fried Carrot Cake
in XO Sauce, Crisp-fried Tofu with Salt and Pepper
and Century Egg with Vinaigrette and Chilli Oil

金牌爱尔兰烧肥鸭 (半只)

Crispy Roasted Irish Fat Duck (Half)

花胶炖鸡汤

Double-boiled Superior Chicken Soup with Fish Maw

鸳鸯虾球 (沙律虾球，咸蛋虾球)

Combination Platter of Crisp-fried Crystal Prawn
tossed with Salad Sauce and Crisp-fried Crystal Prawn
tossed with Salted Egg Yolk

港蒸笋壳鱼

Steamed Marble Goby with Supreme Soya Sauce

鱼鳔花菇扒西兰花

Braised Fish Maw and Shiitake Mushroom with Broccoli

XO酱茄子焖伊面

Stewed Ee-fu Noodle with Eggplant in XO Sauce

精美甜品

Dessert of the Day

\$628.00
(6 PERSONS 六位)



Available for dine-in and takeaway. Prices are subject to service charge (dine-in) and prevailing GST. Items in set menu are available while stocks last. Management reserves the right to replace items of equivalent value, or amend terms and conditions of the promotion without prior notice.

套餐 SET MENU C

精选拼盘

(鱼子蒸烧卖皇, 鲜虾腐皮卷,
蜜汁叉烧酥)

Combination Platter of Steamed Pork Dumpling
'Siew Mai', Beancurd Skin Prawn Fritter and Baked
BBQ Pork Pastry

金牌爱尔兰烧肥鸭 (一只)

Crispy Roasted Irish Fat Duck (Whole)

鲍鱼炖鸡汤

Double-boiled Superior Chicken Soup with Abalone

菜卜蒸龙虎斑

Steamed Dragon Grouper with Preserved Turnip
in Supreme Soya Sauce

鸳鸯虾球 (沙律虾球, 咸蛋虾球)

Combination Platter of Crisp-fried Crystal Prawn
tossed with Salad Sauce and Crisp-fried Crystal
Prawn tossed with Salted Egg Yolk

XO酱炒带子香港芥兰

Stir-fried Hong Kong Kai Lan with Scallop
in XO Sauce

蟹肉蛋白炒饭

Fried Rice with Crab Meat and Egg White

精美甜品

Dessert of the Day

\$828.00

(10 PERSONS 十位)

套餐 SET MENU D

精选拼盘

(肉松炸茄子, 香葱虫草花拌海蜇,
XO酱炒萝卜糕)

Combination Platter of Crisp-fried Eggplant with
Pork Floss, Chilled Jellyfish with Cordyceps Flower in
Scallion Oil, and Wok-fried Carrot Cake in XO Sauce

烧味双拼

(金牌爱尔兰烧肥鸭, 水晶真味鸡)

BBQ Combination of Crispy Roasted Irish Fat Duck
and Steamed Kampong Chicken in Canton Style

虫草花炖鸡汤

Double-boiled Superior Chicken Soup
with Cordyceps Flower

港蒸笋壳鱼

Steamed Marble Goby with Supreme Soya Sauce

黑松露野菌鲍鱼虾球

Stir-fried Prawn Ball with Abalone and Mushroom
in Black Truffle Sauce

蟹肉扒香港芥兰

Stir-fried Hong Kong Kai Lan with Crab Meat

带子松菇焖伊面

Stewed Ee-fu Noodle with Scallop
and Pine Mushroom

精美甜品

Dessert of the Day

\$868.00

(10 PERSONS 十位)



Available for dine-in and takeaway. Prices are subject to service charge (dine-in) and prevailing GST. Items in set menu are available while stocks last. Management reserves the right to replace items of equivalent value, or amend terms and conditions of the promotion without prior notice.



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*Serving you from more than 150 restaurants globally
across multiple dining concepts*

