

Saturday, Sunday & Holiday 1,388+ per person

## 明爐燒味 House-made Chinese Barbecue

- 秘制靚叉燒 Barbecued Pork Glazed with Honey Sauce
- 白鹵水汾蹄 Chilled Marinated Sliced Pork Knuckle
- 芝麻紅油海蜆花 Jelly Fish with Chili Oil and Sesame
- 香鹵水鴨翅 Marinated Duck Wings in Dark Soya Sauce
- 玉碟香芒鴨 Sliced Roasted Duck with Mango and Mayonnaise
- 鹵水豆腐 Braised Bean Curd with Herbal Soya Sauce
- 芥末手撕雞 Marinated Shredded Chicken with Wasabi
- 酸辣脆黃瓜 Sliced Cucumber in Hot and Sour Sauce

## 湯,羹 Soup and Broth

- 是日湯羹 Soup of The Day
- 金瑤粟米羹 Sweet Corn Soup with Dry Scallops
- 香茜皮蛋滑子菇魚片湯 Traditional Cantonese Fish Fillet Soup with Chinese Parsley, Mizuni Mushroom and Century Egg
- 碧玉翡翠羹 Bean Curd Spinach Egg Soup **NEW**

## 點心 Dim Sum

- 晶瑩鮮蝦餃 Steamed Shrimp Dumplings with Coriander **NEW**
- 枸杞蒸燒賣 Steamed Pork Dumplings
- 蜜汁叉燒包 Steamed Glazed Fluffy Barbecued Pork Buns
- 時蔬牛肉球 Steamed Beef Balls with Seasonal Vegetables
- 豉汁蒸排骨 Steamed Pork Ribs with Black Beans
- 四川蒸鳳爪 Steamed Chicken Feet in Szechuan Sauce
- 荷葉珍珠雞 Steamed Glutinous Rice with Chicken, Mushroom and Salted Egg
- 小籠包 Steamed Traditional Xiao Long Bao
- 香滑豆沙包 Steamed Red Bean Bun **NEW**
- 香菇蝦醬蒸花腩 Steamed Pork Belly and Shitake Mushroom with Shrimp Paste **NEW**
- 百花釀鮮菇 Steamed Fresh Mushroom with Shrimp Paste in Egg White Sauce **NEW**
- 千層紫菜卷 Steamed Sea Weed Roll with Pork Filling, Shrimp and Asparagus **NEW**

## 腸粉類 Rice Roll

- 叉燒蒸腸粉 Steamed Rice Roll with Barbecued Pork
- 香茜鮮蝦粉腸 Steamed Rice Roll with Shrimps and Coriander **NEW**
- 牛肉榨菜翡翠腸粉 Steamed Spinach Rice Roll with Minced Beef Preserved Vegetables

## 煎炸點心 Deep-Fried and Baked

- 香芒炸蝦筒 Deep-fried Rice Paper Rolls with Shrimps and Mango
- 蜂巢荔蓉角 Deep-fried Mashed Yam Puff Dumpling with Chicken Dice and Mushroom
- 蜜糖叉燒酥 Baked Barbecued Pork Pastries
- 錦鹵炸雲吞 Crispy Shrimp and Pork Wonton
- 香煎萝卜糕 Pan-fried Radish Cake with Sausage

☐ 猪肉鲜虾煎包 “Shanghai” Style Pan-fried Pork & Shrimp Bun

### 素点心 Vegetarian Dim Sum

☐ 水晶素粉果 Steamed Crystal Dumpling with Vegetables

☐ 素菜腐皮卷 Steamed Bean Curd Rolls with Vegetables

☐ 潮州粉果 Steamed “Chui Chow” Dumplings

☐ 脆皮豆沙包 Deep Fried Red Bean Paste Buns **NEW**

☐ 素菜春卷 Deep-fried Vegetable Spring Rolls

### 主菜 Main Course

☐ 热情沙律虾 Crispy Fried Prawn Salad with Mixed Fruit

☐ 西柠煎软鸡 Classic Cantonese Fried Chicken with Lemon Sauce

☐ 豉汁炒鸡球 Sautéed Sliced Chicken with Bell Peppers and Black Bean Sauce

☐ 东坡肉 Dong Po-style Braised Pork Belly

☐ 菠萝古老肉 Sweet and Sour Pork

☐ 蚝皇草菇牛片 Sautéed Sliced Beef with Straw Mushroom in Oyster Sauce

☐ 宫保鸡球 Kung Pao Chicken **NEW**

☐ 蒜茸蒸斑块 Steamed Garoupa Fillet with Garlic

☐ 红烧豆腐 Braised Bean Curd with Mushrooms

☐ 蒜蓉菠菜 Stir-fried Spinach with Garlic

☐ 川汁孜然芹香炒牛片 Stir-fried Slice Beef and Celery with Cumin Chili Sauce **NEW**

☐ 蚝油西生菜 Lettuce with Oyster Sauce

### 饭及面类 Rice, Noodles, and Congee

☐ 蟹肉金菇干烧伊面 Braised E-Fu Noodles with Crab Meat and Enoki Mushrooms

☐ 上海炒面 Shanghai-style Fried Noodles with Shredded Pork, Mushroom and Vegetables

☐ 扬州炒饭 Yang Chow-style Fried Rice with Diced Honey Pork and Shrimps

☐ 姜蓉榄粒炒饭 Fried Rice with Seasonal Vegetables & Ginger **NEW**

☐ 是日靚粥 Congee of the Day

### 甜品 Dessert

☐ 扬枝甘露 Chilled Mango Sago with Pomelo

☐ 香茅芦荟冻 Chilled Lemongrass Jelly with Aloe Vera and Calamansi Juice

☐ 椰香西米露 Chilled Coconut Milk and Sago

☐ 杏仁滑豆腐 Almond Bean Curd with Fresh Fruits

☐ 莲蓉芝麻枣 Sesame Ball with Lotus Paste

☐ 鳄梨龙须卷 Kataifi Roll with Avocado

☐ 葡式蛋挞仔 Baked Mini Portuguese Egg Tart

**NEW** New

All prices are in PHP, VAT-inclusive, and subject to 10% service charge.

Please inform your order taker if you are suffering from food allergies.

We will do our best to accommodate your dietary preferences.

价格以比索为准，已包含消费税，需令收10%服务费，

如果您对某些食物过敏请告知我们的服务员，我们将会尽可能的满足您的饮食偏好