


Monday - Friday 999+ per person

明爐燒味 House-made Chinese Barbecue

- 秘制靚叉燒 Barbecued Pork Glazed with Honey Sauce
- 白卤水汾蹄 Chilled Marinated Sliced Pork Knuckle
- 香卤水鸭翅 Marinated Duck Wings in Dark Soya Sauce
- 卤水豆腐 Braised Bean Curd with Herbal Soya Sauce
- 芥末手撕鸡 Marinated Shredded Chicken with Wasabi
- 酸辣脆黄瓜 Sliced Cucumber in Hot and Sour Sauce


湯羹 Soup and Broth

- 是日湯羹 Soup of The Day
- 四川酸辣羹 Szechuan Sauce Hot and Sour Soup
- 发菜豆腐羹 Black Moss Tofu Soup with Egg 
- 香浓灌汤饺 Assorted Meat Dumplings in Superior Stock

點心 Dim Sum

- 晶莹鲜虾饺 Steamed Shrimp Dumplings with Coriander
- 枸杞蒸烧卖 Steamed Pork Dumplings
- 蜜汁叉烧包 Steamed Glazed Fluffy Barbecued Pork Buns
- 时蔬牛肉球 Steamed Beef Balls with Seasonal Vegetables
- 豉汁蒸排骨 Steamed Pork Ribs with Black Beans
- 四川蒸凤爪 Steamed Chicken Feet in Szechuan Sauce
- 荷叶珍珠鸡 Steamed Glutinous Rice with Chicken, Mushroom, and Salted Egg
- 萝卜丝鸡肉包 Steamed Pork and White Radish Bun 
- 香滑马拉糕 Steamed Chinese cupcake "Mai Lai Kou" 
- 鲜虾芦荟饺 Steamed Aloe Vera Dumpling with Shrimp 

肠粉类 Rice Roll

- 叉烧蒸肠粉 Steamed Rice Roll with Barbecued Pork
- 香茜鲜虾肠粉 Steamed Rice Roll with Shrimps and Coriander
- 血米香茜牛肉肠粉 Steamed Violet Rice Roll with Minced Beef and Coriander 

煎炸点心 Deep-Fried and Baked

- 香芒炸虾筒 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
- 锦卤炸云吞 Crispy Shrimp and Pork Wonton
- 蜜糖叉烧酥 Baked Barbecued Pork Pastries
- 香煎萝卜糕 Pan Fried Radish Cake with Sausage

- ☐ 香煎牛肉包 Shanghai-style Pan-fried Beef 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
- ☐ 脆皮莲蓉包 Deep-fried Lotus Paste Buns
- ☐ 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
- ☐ 芹香碧绿炒花腩 Sautéed Sliced Pork Belly with Celery 
- ☐ 菠萝古老肉 Sweet and Sour Pork
- ☐ 蚝皇草菇牛片 Sautéed Sliced Beef with Straw Mushroom in Oyster Sauce
- ☐ 蒜茸蒸斑块 Steamed Garoupa Fillet with Garlic
- ☐ 红烧豆腐 Braised Bean Curd with Mushroom
- ☐ 蒜蓉菠菜 Stir-fried Spinach with Garlic
- ☐ 蚝油芦笋 Boiled Asparagus with Oyster Sauce

饭及面类 Rice, Noodles and Congee

- ☐ 时蔬焖伊面 Braised E-Fu Noodles with Seasonal Greens
- ☐ 上海炒面 Shanghai-style Fried Noodles with Shredded Pork, Mushroom, and Vegetables
- ☐ 黑椒叉烧炒黄面 Wok-fried Yellow Noodle with BBQ Pork and Black Pepper Sauce 
- ☐ 咸鱼鸡粒炒饭 Fried Rice with Diced Chicken and Salted Fish
- ☐ 是日靚粥 Congee of The Day

甜品 Dessert

- ☐ 扬枝甘露 Chilled Mango Sago with Pomelo
- ☐ 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

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，

如果您对一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

Saturday, Sunday & Holiday 1,388+ per person

明爐燒味 House-made Chinese Barbecue

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- 白卤水汾蹄 Chilled Marinated Sliced Pork Knuckle
- 芝麻紅油海蜆花 Jelly Fish with Chili Oil and Sesame
- 香卤水鴨翅 Marinated Duck Wings in Dark Soya Sauce
- 玉碟香芒鴨 Sliced Roasted Duck with Mango and Mayonnaise
- 卤水豆腐 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
- 酸辣云吞豆腐羹 Hot and Sour Tofu Soup with Shrimp Wontons
- 香茜皮蛋滑子菇魚片湯 Traditional Cantonese Fish Fillet Soup with Chinese Parsley, Mizuni Mushroom, and Century Egg
- 發菜豆腐羹 Black Moss Tofu Soup with Egg 


點心 Dim Sum

- 晶瑩鮮蝦餃 Steamed Shrimp Dumplings with Coriander
- 枸杞蒸燒賣 Steamed Pork Dumplings
- 蜜汁叉燒包 Steamed Glazed Fluffy Barbecued Pork Buns
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- 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
- 萝卜絲雞肉包 Steamed Pork and White Radish Bun 
- 黑炭流沙包 Steamed Charcoal Bun with Egg Yolk Paste 
- 小籠包 Steamed Traditional Xiao Long Bao
- 凤眼帶子餃 Steamed Scallop Dumpling 
- 香滑馬拉糕 Steamed Chinese cupcake "Mai Lai Kou" 
- 鮮蝦芦荟餃 Steamed Aloe Vera Dumpling with Shrimp 

腸粉类 Rice Roll

- 叉燒蒸腸粉 Steamed Rice Roll with Barbecued Pork
- 香茜鮮蝦腸粉 Steamed Rice Roll with Shrimps and Coriander
- 血米香茜牛肉腸粉 Steamed Violet Rice Roll with Minced Beef and Coriander 

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
- 脆炸金菇培根卷 Deep-fried Enoki Mushroom Bacon Roll 
- 蜜糖叉燒酥 Baked Barbecued Pork Pastries
- 錦卤炸云吞 Crispy Shrimp and Pork Wonton

- ☐ 香煎萝卜糕 Pan-fried Radish Cake with Sausage
- ☐ 香煎牛肉包 Shanghai-style Pan-fried Beef Bun 

素点心 Vegetarian Dim Sum

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- ☐ 菠萝古老肉 Sweet and Sour Pork
- ☐ 芹香碧绿炒花腩 Sautéed Sliced Pork Belly with Celery 
- ☐ 蚝皇草菇牛片 Sautéed Sliced Beef with Straw Mushroom in Oyster Sauce
- ☐ 四川酱西芹炒牛肉 Sautéed Beef with Celery in Szechuan Sauce
- ☐ 蒜茸蒸斑块 Steamed Garoupa Fillet with Garlic
- ☐ 椒丝腐乳西生菜 Stir-fried Lettuce with Preserved Bean Curd Paste 
- ☐ 红烧豆腐 Braised Bean Curd with Mushrooms
- ☐ 蒜蓉菠菜 Stir-fried Spinach with Garlic
- ☐ 蚝油芦笋 Asparagus 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
- ☐ 黑椒叉烧炒黄面 Wok-fried Yellow Noodle with BBQ Pork and Black Pepper Sauce 
- ☐ 生炒牛松饭 Beef Fried Rice with Ginger and Asparagus 
- ☐ 扬州炒饭 Yang Chow-style Fried Rice with Diced Honey Pork and Shrimps
- ☐ 咸鱼鸡粒炒饭 Fried Rice with Diced Chicken and Salted Fish
- ☐ 是日靓粥 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
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