

MUST TRY! Specials



Seafood



Fresh Steamed Sea Bass 清蒸鲈鱼
(S 500-600gm, M 700-800gm) **\$32 / \$48**
Choice Of Sauce:

- 1. Duo Jiao Chopped Chilli 剁椒
- 2. Thai Lime Style 泰国酸橙风格
- 3. HK Style In Soy Sauce 香港式酱油



4. Signature Steamed Sweet Pickled Green Chilli Barramundi Fish Fillet On Rice Noodles
泡椒蒸鲈鱼片伴河粉 **\$18**



5. Signature Shrimp Paste Barramundi With Pomelo Salad
香茅虾 酱 炸鱼配柚子沙拉 (S/M)
\$20.80 / \$31.20



6. Salted Yolk King Prawn 咸蛋大虾 (S/M)
\$22.00 / \$33.00



7. Fried Handmade Prawn Ball 手工酥炸虾球配辣椒酱
(6/12 pcs)
\$15 / \$23.80



8. Handmade Prawn Pork Dumpling In Sichuan Chilli Oil 四川红油抄手
(5 pcs/10 pcs)
\$9 / \$18



9. Crispy Tofu Skin Stuffed With Fish Paste 私房煎腐皮卷
(4 pcs/6 pcs)
\$8.00 / \$12.00

Meats



10. Leg Of Pork With Chinese Vinegar, Ginger & Garlic 秘制猪脚醋 \$17



11. Tropical Fruits Sweet & Sour Pork 水果咕佬肉 (S/M) \$16 / \$24



12. Shrimp Paste Fried Chicken Wings 虾酱鸡 (6/9 pcs) \$9.00/ \$13.50



13. Gourmet Pork and Duck Liver Lap Cheong/Chinese sausages 腊味拼盘 \$26

Tofu. Vegetables



14. Golden Egg Tofu With Minced Pork & Fried Olive Leaves In Spicy Sichuan Mapo Sauce 手工黄金麻婆豆腐配橄榄菜 (S/M) \$14 / \$21



15. Golden Egg Tofu With Crispy Cai Po 手工黄金菜脯豆腐 (S/M) \$14 / \$21



16. Sweet & Crunchy French Beans With Crispy Olive Leaves & Minced Pork 橄榄菜干煸四季豆 \$15

Rice. Noodles



17. Curry Fried Rice 咖喱炸鸡块炒饭 \$17



18. Fried Kway Teow With Cai Po 菜脯干炒河粉 \$15 (Option: Add on HK lap cheong/sausages 加腊肠 +\$3)



19. Hakka Lo Shi Fan 客家干炒老鼠粉 \$15

20. XO Lo Shi Fan XO酱干炒老鼠粉 \$15



21. Black truffle fried rice with premium Yunnan ham & egg 黑松露火腿炒饭 \$17

22. XO Fried Rice XO酱炒饭 \$15

All prices subjected to 10% service charge and prevailing GST