

檯號
TABLE NO.

經手人
BY

香茗 每位 \$8
Tea Charge \$8 per person

南園

頭盤小食

APPETIZERS

早上11點後供應
Available after 11 a.m.



- 001 脆皮燒腩仔 \$48 ☐
Roasted Pork Belly
- 002 蜜汁叉燒 \$48 ☐
Honey BBQ Pork
- 003 海蜆燻蹄 \$42 ☐
Marinated Sliced Pork
Knuckle & Jellyfish
- 004 椒鹽魷魚鬚 \$52 ☐
Deep-fried Salt and Pepper Squid



- 005 脆皮蜜瓜鮮奶 ☒ \$42 ☐
Deep-fried Melon Milk Custard

蔬菜推介

VEGETABLES

- 049 瑤柱上湯浸時蔬 \$68 ☐
Braised Seasonal vegetables
in Broth with Dried Scallops
- 050 魚湯蝦乾浸娃娃菜 \$62 ☐
Boiled Baby Chinese Cabbage with
Dried Shrimps in Fish Broth
- 051 時菜上湯水餃子 \$38 ☐
Seasonal Vegetable with Pork
and Shrimp Dumplings in Broth



- 008 X.O. 醬蘿蔔糕 \$42 ☐
Pan-fried Radish Cake
with XO Sauce
- 009 鎮江小耳 \$28 ☐
Zhenjiang Vinegared Black Fungus
- 010 泰青檸莧筍絲 ☒ \$42 ☐
Thai Lime and Lettuce Shreds
- 011 X.O. 醬煎腸粉 \$32 ☐
Pan-fried Rice Rolls with
XO Sauce
- 012 蜜椒雞中翼 \$58 ☐
Honey Pepper Chicken Wings
- 013 金沙涼瓜 \$42 ☐
Salted Egg Bitter Melon



- 014 椒鹽脆豆腐 ☒ \$32 ☐
Deep-fried Tofu with Pepper Salt



- 052 啫啫唐生菜 \$48 ☐
Sizzling Lettuce with Dried Shrimps
and Minced Pork
- 053 白灼菜心 ☒ \$32 ☐
Poached Choy Sum
- 054 白灼唐生菜 ☒ \$32 ☐
Poached Chinese Lettuce
- 055 白灼娃娃菜 ☒ \$32 ☐
Poached Baby Chinese Cabbage

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精美點心

DIM SUMS

\$19

小點S

\$22

中點M

\$24

大點L

\$28

特點XL

\$33

頂點XXL

- 015 晶瑩蝦餃皇
Steamed Shrimp Dumplings 頂點 XXL
- 016 蟹籽燒賣皇
Steamed Shrimp and Pork Siu Mai with Crab Roe 頂點 XXL
- 017 菩提素粉果 
Steamed Vegetarian Dumplings 中點 M
- 018 鮮蝦菜苗餃
Fresh Prawn Chive Dumplings 特點 XL
- 019 蛋黃珍珠雞
Steamed Glutinous Rice in Lotus with Egg Yolk 特點 XL
- 020 蒜蓉蒸排骨
Steamed Pork Ribs with Garlic 大點 L
- 021 上湯鮮竹卷
Steamed Stuffed Shrimps & Pork in Tofu Skin Roll in Superior Soup 大點 L
- 022 潮州蒸粉果
Steamed Chiu Chow Pork and Chinese Chives Dumplings 大點 L
- 023 沙嗲蒸金錢肚
Satay Steamed Money Bags 特點 XL
- 024 脆皮鮮蝦腐皮卷
Deep-fried Bean Curd Skin Roll Stuffed with Shrimp 特點 XL
- 025 蜜汁叉燒包
Steamed BBQ Pork Buns 中點 M

生滾粥

CONGEE

早上11點後供應
Available after 11 a.m.

- 038 生滾斑粒粥
Fish Fillet Congee \$35
- 039 生滾牛肉粥
Beef Congee \$28
- 040 生滾雞球粥
Chicken Congee \$28
- 041 涼瓜肉碎粥
Minced Pork & Bitter Gourd Congee \$22
- 042 野菌粟米粥 
Corn & Mushroom Congee \$22
- 043 皮蛋瘦肉粥
Preserved Egg & Lean Meat Congee \$26

- 026 脆皮炸雲吞
Crispy Fried Wontons 大點 L
- 027 流沙奶皇包
Salted Egg Yolk Custard Bun 大點 L
- 028 香煎馬蹄糕 
Pan-fried Water Chestnut Cake 小點 S
- 029 原籠馬拉糕 
Steamed Cantonese Sponge Cake 中點 M
- 030 豉汁蒸鳳爪
Steamed Chicken Feet in Black Bean Sauce 小點 S
- 031 山竹牛肉球
Steamed Beef Balls 大點 L
- 032 咖喱蒸土魷
Curry Steamed Cuttlefish 頂點 XXL
- 033 田園鮮蝦春卷
Garden Fresh Prawn Spring Rolls 精點 XL
- 034 薑汁蒸軟糕 
Steamed Ginger Cake 小點 S
- 035 香煎韭菜餃
Pan-fried Chive Dumplings 大點 L
- 036 椰汁馬豆糕 
Coconut Red Bean Pudding 小點 S
- 037 精美甜品
Dessert of the Day \$8

招牌腸粉

RICE ROLLS

- 044 鮮蝦蒸腸粉
Steamed Rice Rolls with Shrimp \$34
- 045 上素野菌腸粉 
Steamed Rice Rolls with Wild Mushrooms \$30
- 046 香茜牛肉腸粉
Steamed Rice Rolls with Beef & Coriander \$32
- 047 春風得意腸粉
Steamed Rice Roll with Shrimps & Pork Spring Roll \$34
- 048 叉燒腸粉
Steamed Rice Roll with BBQ Pork \$32

燒味飯/湯麵

BARBECUED RICE /
NOODLE COMBOS

早上11點後供應
Available after 11 a.m.

- 056 蜜汁叉燒皇飯
Rice with BBQ Pork \$42
- 057 脆皮燒腩仔飯
Rice with Crispy Pork Belly \$42
- 058 瑤柱香妃雞飯
Rice with Poached Chicken and Conpoy \$42
- 059 玫瑰豉油雞飯
Rice with Soy Sauce Chicken \$42
- 060 明爐燒鴨飯
Rice with Roasted Duck \$42
- 061 叉燒煎蛋飯
Roasted BBQ Pork and Fried Egg with Rice \$44
- 062 燒味單拼飯 / 湯粉麵
Barbecued Items with Rice / Soup Noodles (1 items) \$42
- 063 燒味雙拼飯 / 湯粉麵
Barbecued Items with Rice / Soup Noodles (2 items) \$44

供 059-060 食品選擇：For items 059-060 use：

- | | |
|--|--|
| ☐ 燒肉
Crispy Pork Belly | ☐ 白飯
Rice |
| ☐ 白切雞
Poached Chicken | ☐ 米粉
Rice Vermicelli |
| ☐ 油雞
Soy Sauce Chicken | ☐ 河粉
Flat Rice Noodles |
| ☐ 叉燒
BBQ Pork | ☐ 生麵
Noodles |
| ☐ 燒鴨
Roasted Duck | ☐ 瀨粉
Rice Spaghetti |

- 065 秘製燒鵝湯粉麵(碗)
Roast Goose Rice with Soup Noodles (Bowl) \$58
- 066 玫瑰豉油雞(例牌)
Rose Soy Sauce Chicken (Standard) \$78
- 067 白切香妃雞(例牌)
White Cut Fragrant Chicken (Standard) \$78
- 068 明爐燒鴨(例牌)
Roast Duck (Standard) \$88
- 069 燒味拼盆
Barbecue Meat Platter \$128

精選粉麵飯

SELECTED FRIED
NOODLES AND RICE



- 070 福建炒飯
Fujian Fried Rice \$98
- 071 生炒牛肉飯
Stir-fried Beef Rice \$78
- 072 揚州炒飯
Yangzhou Fried Rice \$88
- 073 太極鴛鴦飯
Tai Chi Ying Yang Fried Rice \$88
- 074 X.O醬豬爽肉炒河
X.O. Sauce Stir-fried Pork with Rice Noodles \$78
- 075 乾炒牛河
Stir-Fried Rice Noodle with Beef \$78
- 076 豉椒牛肉炒河
Stir-fried Beef Rice Noodles with Black Bean Sauce \$88
- 077 沙嗲牛肉煎米粉
Satay Beef Pan Fried Vermicelli \$78
- 078 星洲炒米粉
Singapore Fried Vermicelli \$78
- 079 羅漢齋炒飯
Luohan Vegetarian Fried Rice \$68
- 080 雪菜火鴨絲炆粉
Shredded Duck with Pickled Mustard Greens on Noodles \$78
- 081 野菌干燒伊麵 
Braised E-fu Noodles with Wild Mushrooms \$68
- 082 上湯水餃伊麵
Noodles with Shrimp Dumplings in Superior Soup \$88
- 083 豉油皇炒麵
Stir-Fried Egg Noodle with Soy Sauce \$68
- 084 菜遠肉絲炒麵
Stir-fried Noodles with Shredded Pork and Gai Lan \$78

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南園

明爐燒味

ROASTED MEATS

蜜汁叉燒皇	\$88
Signature Honey-Glazed BBQ Pork	
脆皮燒腩仔	\$88
Crispy Roasted Pork Belly	
掛爐燒鴨(例)	\$88
Traditional Roasted Duck (Portion)	
海蜆燻蹄(例)	\$88
Jellyfish with Smoked Pork Shank (Portion)	
玫瑰豉油雞(半隻)	\$108
Rose Soy Sauce Chicken (Half)	
招牌香妃雞(半隻)	\$108
Signature Fragrant Princess Chicken (Half)	
錦繡燒味拼盆	\$138
Assorted BBQ Meat Platter	

合時靚湯

SOUPS

老火煲靚湯(例)	\$78
Slow-Boiled Daily Soup (Portion)	
蟹肉粟米魚肚羹(例)	\$88
Crab Meat, Sweet Corn & Fish Maw Thick Soup (Portion)	
豆腐海皇羹(例)	\$88
Seafood & Tofu Thick Soup (Portion)	
紅燒海皇素翅(例)	\$98
Braised Vegetarian Shark's Fin with Seafood (Portion)	
紅燒瑤柱雞絲羹(例)	\$98
Braised Chicken & Conpoy Thick Soup (Portion)	

餐前小食

APPETIZERS

金磚豆腐粒	\$48
Golden Brick Tofu Cubes	
涼伴萵筍絲(辣/不辣)	\$48
Chilled Celtuce Strips (Spicy/Non-Spicy)	
鎮江小耳	\$48
Zhenjiang Vinegared Black Fungus	
椒鹽龍鬚	\$58
Salt & Pepper Dragon Beard Greens	

特式小菜

SIGNATURE

百花炸釀蟹鉗(1隻)	\$58
Deep-Fried Crab Claw Stuffed with Shrimp Paste (1 pc)	
清炒時蔬 (蒜茸/腐乳)	\$58
Stir-Fried Seasonal Vegetables (Garlic/Fermented Bean Curd)	
X.O醬/蝦醬炒時蔬	\$68
Seasonal Vegetables with XO Sauce/Shrimp Paste	
金銀蛋浸時蔬	\$68
Poached Seasonal Greens with Salted & Century Egg	
招牌金磚豆腐	\$68
Signature Golden Brick Tofu	
魚香茄子煲	\$68
Braised Eggplant in Garlic Sauce (Clay Pot)	
菠蘿咕嚕肉	\$78
Sweet & Sour Pork with Pineapple	
柚子芝麻骨	\$78
Yuzu Sesame Pork Ribs	
金粟脆魚柳	\$78
Crispy Fish Fillet with Creamed Corn	
豆豉爆雞煲	\$78
Clay Pot Chicken with Black Bean Sauce	

X.O醬翡翠豬爽肉	\$78
Stir-Fried Pork Jowl with Greens in XO Sauce	
粉絲海味雜菜煲	\$78
Seafood & Mixed Vegetables with Vermicelli (Clay Pot)	
豉汁涼瓜西冷牛肉	\$88
Sirloin Beef with Bitter Melon in Black Bean Sauce	
馬友咸魚蓮藕煎肉餅	\$88
Pan-Fried Pork Patty with Salted Fish & Lotus Root	
土魷蒸肉餅	\$88
Steamed Pork Patty with Dried Cuttlefish	
紅燒竹筍野菌豆腐	\$88
Braised Bamboo Pith with Wild Mushrooms & Tofu	
醬皇彩鳳花姿	\$88
Mixed Chicken & Squid in Supreme Sauce	
咖喱薯仔雞煲	\$88
Curry Chicken & Potato Hot Pot	
梅菜扣肉煲	\$88
Braised Pork Belly with Preserved Vegetables	
沙爹粉絲牛肉煲	\$88
Beef & Vermicelli in Satay Sauce (Clay Pot)	

金針雲耳牛肉煲	\$88
Beef with Golden Lily & Black Fungus (Clay Pot)	
金粟煎蝦餅	\$98
Pan-Fried Shrimp Cake with Creamed Corn	
桂花炒素翅	\$98
Stir-Fried Vegetarian Shark's Fin with Egg (Osmanthus Style)	
百花煎釀豆腐	\$98
Pan-Fried Tofu Stuffed with Shrimp Paste	
燒汁野菌牛柳粒	\$98
Beef Cubes with Wild Mushrooms in Grilled Sauce	
黑椒薯仔牛柳粒	\$98
Beef Cubes with Potato in Black Pepper Sauce	
薑蔥霸皇雞(半隻)	\$108
Ginger & Scallion Supreme Chicken (Half)	
菜膽上湯雞(半隻)	\$108
Chicken in Supreme Broth with Baby Greens (Half)	
百花炸釀香芒球	\$108
Deep-Fried Mango Balls Stuffed with Shrimp Paste	
脆皮金沙蝦	\$108
Crispy Prawns with Salted Egg Yolk	

山葵脆皮蝦	\$108
Crispy Wasabi Prawns	
荷香金腿麒麟蒸雞	\$128
Steamed Chicken with Jinhu Ham in Lotus Leaf	
豉油皇干煎蝦	\$148
Pan-Fried Prawns in Premium Soy Sauce	
蛋黃金沙蝦	\$148
Prawns in Creamy Salted Egg Yolk Sauce	
富貴花姿玉帶子	\$148
Scallops with Squid & Vegetables in Rich Sauce	
欖角豬脾骨(4件)	\$148
Braised Pork Soft Bones with Olive Pickles (4 pcs)	
椒鹽豬脾骨(4件)	\$148
Salt & Pepper Pork Soft Bones (4 pcs)	
X.O醬爆鳳鴛蚌	\$168
Twin Clams Stir-Fried in XO Sauce	
山葵醬脆皮龍躉球	\$168
Crispy Garoupa Fillet with Wasabi Sauce	
鮮露筍紫淮山鮮百合龍躉球	\$188
Garoupa Fillet with Asparagus, Chinese Yam & Fresh Lily Bulbs	
百花煎釀龍躉球	\$188
Pan-Fried Garoupa Fillet Stuffed with Shrimp Paste	