

廚師精選推介

Chef's Recommendations

牛肉 BEEF

蜜汁香煎牛腩托 (6件) \$118
Pan-fried Ox Tongue with
Honey Sauce (6pcs)

柱候蘿蔔鮮牛筋坑腩煲 \$148
Braised Beef Brisket and Tendon with
Turnip in Chu Hou Sauce Pot

黑松露燴牛尾 (4件) \$198
Braised Ox Tail in
Black Truffle Sauce (4pcs)

海鮮 SEAFOOD

百花蒸釀豆腐 \$108
Steamed Tofu with Prawn Paste Stuffing

金粟脆香魚塊 \$138
Fish Fillet in Corn Sauce

脆炸鮮蝦多士 (4件) \$168
Deep Fried Fresh Prawn Toast (4pcs)



豬肉 PORK

西班牙蜜汁叉燒 \$168
Megan's Kitchen Special BBQ Pork
using Spanish Pork

豉蜜欖角西班牙豬肋條 \$168
Spanish Spare Ribs with Olives
in Honey Sauce

 糖醋匈牙利鬃毛豬肋排 \$198
Hungary Mangalica Spareribs in
Sweet Black Vinegar Sauce

雞鵝鴿 CHICKEN/GOOSE/PIGEON

糯米飯釀脆雞翼(每隻) \$58
Deep Fried Chicken Wing Stuffed
with Glutinous Rice (Each)

鮑汁鵝掌配時菜(每隻) \$68
Goose Feet and Vegetables with
Abalone Sauce (Each)

當紅脆皮石岐
鮮乳鴿(每隻) \$118
Roasted Pigeon (Each)

4 位 午 市 套 餐 \$718

Set Lunch For 4 Persons

湯 Soup

(每位隨餐奉送 | Complimentary)

零味精老火湯

Daily Nutritious Soup (no MSG)

湯類升級 Soup Upgrade

生拆蟹肉冬茸羹

Minced Winter Melon Soup
with Fresh Crab Meat

每位另加 \$30

Additional \$30 per person

雞蓉粟米羹

Sweet Corn Soup
with Diced Chicken

或
Or

西湖牛肉羹

Minced Beef Soup
with Parsley

每位另加 \$20

Additional \$20 per person

主 菜 Main Course

(每位隨餐奉送絲苗白飯 | Complimentary Steamed Rice)

中式燴牛尾

Braised Ox Tail in Chinese Style

秘制去骨沙薑雞

Boneless Chicken with Ginger Sauce

(半隻 | Half Chicken)

士多啤梨生炒骨

Sauteed Spare Ribs
with Strawberries

美味廚海味什菜煲

Megan's Kitchen Mixed Vegetables
with Dried Seafood Pot

金粟脆炸魚塊

Fish Fillet in Corn Sauce

甜品 Dessert

(每位隨餐奉送 | Complimentary)

時令滋潤糖水

Daily Dessert (Sweet Soup)



6 位 午 市 套 餐 \$1,080

Set Lunch For 6 Persons

湯 Soup

(每位隨餐奉送 | Complimentary)

零味精老火湯

Daily Nutritious Soup (no MSG)

湯類升級 Soup Upgrade

生拆蟹肉冬茸羹

Minced Winter Melon Soup
with Fresh Crab Meat

每位另加 \$30

Additional \$30 per person

雞蓉粟米羹

Sweet Corn Soup
with Diced Chicken

或
Or

西湖牛肉羹

Minced Beef Soup
with Parsley

每位另加 \$20

Additional \$20 per person

主 菜 Main Course

(每位隨餐奉送絲苗白飯 | Complimentary Steamed Rice)

石窩澳洲和牛燒

Grilled Australia
Wagyu Beef in Stone Pot

黃魷鮑

Pampano

(煎封/清蒸/豉汁)

(Pan Fried / Steamed with Ginger &
Spring Onion / Black Bean Sauce)

基圍蝦炒滑蛋

Scrambled Eggs with
Fresh Shrimps

梳乎里梅菜扣肉

Steamed Pork Belly & Mui Choy
with Souffle Topping

水晶粉皮豉油雞

Megan's Kitchen Chicken with Rice
Flake Noodles in Sweet Soy Sauce

(全隻 | Whole Chicken)

干層腐皮唐生菜煲

Layer Beancurd Sheet & Chinese
Lettuce in Supreme Broth

甜品 Dessert

(每位隨餐奉送 | Complimentary)

時令滋潤糖水

Daily Dessert (Sweet Soup)




餐 前 小 食 / 湯

Appetizers / Soup


餐前小食 APPETIZERS

溏心皮蛋伴子薑 (半隻) \$12
Thousand Years Eggs with Ginger Pickle (Half Egg)

 脆炸黑松露豆腐 (8件) \$78
Deep Fried Truffle Tofu (8pcs)

湯 SOUP

每天自家製零味精老火湯 (每位) \$25
Daily Nutritious Soup (no MSG) (Each)

 瑤柱響螺燉鮮雞湯 (每位) \$148
Chicken Soup with Conch and Conpoy (Each)

 澳洲青邊珍寶鮑魚燉雞湯 (6位用) 時 價
Double Boiled Chicken Soup with Australian Green Abalone (6 pax) Current Price



海鮮

Seafood

蝦 PRAWN



百花蒸釀豆腐

Steamed Tofu with Prawn Paste Stuffing

\$108



香芒咖喱蝦球煲

Curry Prawns with Mangoes Pot

\$128



薑蔥粉絲海蝦煲

Sauteed Fresh Prawns & Vermicelli with Ginger & Spring Onion Pot

\$128

百花煎釀滑豆腐

Pan Fried Tofu with Prawn Paste Stuffing

\$138



咕嚕柚子蝦球

Fried Prawns with Pomelo in Sweet & Sour Sauce

\$138

基圍蝦炒滑蛋

Scrambled Eggs with Fresh Shrimps

\$148



櫻花蝦滑蛋蝦仁

Scrambled Eggs with Fresh Shrimps & Sakura Shrimps

\$158



脆炸鮮蝦多士 (4件)

Deep Fried Fresh Prawn Toast (4pcs)

\$168



海 鮮

Seafood

蟹 CRAB

百花炸釀蟹鉗 (每隻)(2隻起) \$ 58
Deep Fried Crab Claw Stuffed with Shrimp Paste (Each)(Min. 2 pcs)

 蟹肉炒桂花素翅 \$ 88
Scrambled Eggs with Crab Meat & Vegetarian Shark's Fins

蛋白賽螃蟹 \$ 98
Scrambled Egg Whites with Crab Meat

魚 FISH

 砂鍋蒜子鮮魚球煲 \$ 118
Braised Fish Fillet with Pork Bellies, Garlic and Beancurd Sheets Pot

豆腐火腩魚球煲 \$ 118
Braised Fish Fillet with Tofu & BBQ Pork Pot

 紅棗陳皮蒸魚柳 \$ 118
Steamed Fish Fillet with Red Dates & Tangerine Peels

金粟脆香魚塊 \$ 138
Fish Fillet in Corn Sauce

黃立鯧 (煎封 / 清蒸 / 豉汁) \$ 168
Pampano (Pan Fried / Steamed with Ginger & Spring Onion / Black Bean Sauce)



海 鮮

Seafood

其他 OTHERS

- | | | |
|---|--|--------------|
|  | 美味廚海味什菜煲
Megan's Kitchen Mixed Vegetables with Dried Seafood Pot | \$88 |
|  | 豉椒炒海蜆
Sauteed Sea Clams with Black Bean Chili Sauce | \$98 |
|  | 巧手椒鹽鮮魷
Deep Fried Sliced Squid with Spicy Salt | \$108 |



豬 肉

Pork

梅菜蒸手剁肉餅

Steamed Hand Beaten Minced Pork twith Mui Choy

\$78



麻婆醬肉鬆粉絲節瓜煲

Hairymelon with Miced Pork and Vermicelli in Spicy Sauce Pot

\$78

菜圃肉碎煎蛋角

Omelette with Minced Pork & Preserved Vegetable Fillings

\$88

欖菜肉碎四季豆

Stir Fried String Beans with Miced Pork & Preserved Vegetable

\$88

菠蘿彩椒咕嚕肉

Sweet & Sour Pork with Pineapple & Bell Peppers

\$88

魚香茄子煲

Braised Eggplants with Minced Pork Pot

\$98

馬蹄土魷蒸手剁肉餅

Steamed Minced Pork with Squid & Waterchestnut

\$98



豬 肉

Pork

蜜糖芥末煎豬扒

Pan Fried Pork Chop with Honey Sauce & Mustard

\$ 98



士多啤梨生炒骨

Sauteed Spare Ribs with Strawberries

\$ 98

椒鹽焗肉排

Sauteed Spare Ribs with Spicy Salt

\$ 98



梳乎里梅菜扣肉

Steamed Pork Belly & Mui Choy with Soufflé Topping

\$ 108

石窩京都骨燒

Grilled Spare Ribs In Stone Pot

\$ 108

自家製蜜汁叉燒

Homemade Honey BBQ Pork

\$ 118



蒸野菜日本黑豚肉

Steamed Japan Supreme Black Pork with Assorted Vegetables on Bamboo Basket

\$ 128



豉蜜欖角西班牙豬肋條

Spanish Spare Ribs with Olives In Honey Sauce

\$ 168



西班牙蜜汁叉燒

Megan's Kitchen Special BBQ Pork Using Spanish Pork

\$ 168



牛肉

Beef

牛肉 BEEF

鮮茄滑蛋炒牛肉 \$78
Scrambled Eggs with Tomato & Sliced Beef

陳皮蒸手剁牛肉餅 \$108
Steamed Head Beaten Minced Beef with Tangerine Peels

蠔皇草菇牛肉 \$108
Beef and Straw Mushroom in Oyster Sauce

菜遠炒滑牛 \$108
Stir Fried Beef with Vegetables

鬼馬炒牛肉 \$108
Sauteed Beef with Water Chestnut and Fried Dough

 中式燴牛尾 \$108
Braised Ox Tail in Chinese Style

中式牛柳 \$108
Pan Fried Beef Fillet with Onion

 蜜汁香煎牛脷托 (6件) \$118
Pan Fried Beef Tongue with Honey Sauce (6 pcs)

三蔥爆美國肥牛 \$138
Sauteed U.S. Rib Eye with Onions



牛肉 / 羊肉

Beef / Lamb

牛肉 BEEF

豉汁涼瓜炒牛肉

Stir Fried Beef with Bitter Melon in Black Bean Sauce

\$128



沙嗲肥牛粉絲煲

Fatty Beef with Vermicelli in Satay Sauce Pot

\$128



柱候蘿蔔鮮牛筋坑腩煲

Braised Beef Brisket and Tendon with Turnip in Chu Hou Sauce Pot

\$148

石窩澳洲和牛燒

Grilled Australia Wagyu Beef in Stone Pot

\$148



咖喱鮮牛筋坑腩煲

Curry Beef Brisket and Tendon Pot

\$148



黑松露燴牛尾 (4件)

Braised Ox Tail in Black Truffle Sauce (4 pcs)

\$198



蒸野菜美國牛肋骨

Steamed US Short Ribs with Assorted Vegetables on Bamboo Basket

\$228

羊肉 LAMB

石窩京蔥羊肉燒

Grilled Lamb Slices with Beijing Spring Onion in Stone Pot

\$168



家 禽

Poultry

雞 CHICKEN



糯米飯釀脆雞翼 (每隻)

Deep Fried Chicken Wing Stuffed with Glutinous Rice (Each)

\$58

南乳醬燒雞中翼 (6隻)

Grilled Chicken Wings with Preserved Red Beancurd Sauce (6 pcs)

\$88

紅棗杞子蒸雞

Steamed Chicken with Red Dates and Wolfberry

\$88

老鎮江糖醋雞

Chicken in Sweet Black Vinegar Sauce

\$88

雲腿魚肚木耳蒸雞

Steamed Chicken with Black Fungus, Fish Maw & Chinese Ham

\$98



秘制椰汁咖喱雞煲

Curry Chicken Pot

\$98

西檸雞

Lemon Chicken

\$98



胡椒豬肚雞煲

Black Pepper & Salt Preserved Vegetable with Pig Tripe & Chicken

\$118

乾蔥豆豉雞煲

Sauteed Chicken with Shallots in Black Bean Sauce

\$138




家 禽

Poultry

雞 CHICKEN

鮮淮山冬筍砂鍋雞 \$98
Claypot Chicken with Bamboo Shoots & Chinese Yam

 四川紅袍麻辣雞 \$98
Sichuan Chili and Spicy Chicken

 秘制去骨沙薑雞 (全隻 | 半隻 | 例) \$298 \$168 \$118
Boneless Chicken with Ginger Sauce
(Whole Chicken | Half Chicken)

 美味廚水晶粉皮豉油雞 (全隻 | 半隻 | 例) \$328 \$188 \$128
Megan's Kitchen Chicken with Rice Flake
Noodles in Sweet Soy Sauce (Whole Chicken | Half Chicken)

 當紅脆皮炸子雞 (全隻 | 半隻) \$368 \$198
Deep Fried Chicken (Whole Chicken | Half Chicken)

乳鴿 PIGEON

 當紅脆皮石岐鮮乳鴿 (每隻) \$ 118
Roasted Pigeon (Each)

鵝 GOOSE

 鮑汁鵝掌配時菜 (每隻) \$ 68
Goose Feet and Vegetables with Abalone Sauce (Each)



素菜 / 豆腐類

Vegetables / Tofu

黃金豆腐粒 \$78
Diced Tofu in Salty Egg Yolk Paste

梅菜蒸茄子 \$78
Steamed Eggplants with Mui Choy



上湯浸時蔬 (金銀蛋 / 什菌 / 蒜子銀杏) \$78
Seasonal Vegetables in Supreme Broth
(With Preserved Duck Eggs & Salty Eggs / Assorted Mushroom / Garlic & Gingko)

清炒時菜 (啫啫 / 麵醬 / 蒜茸 / 自家製XO醬) \$78
Stir Fried Vegetables
(Fine Shrimp Sauce / Bean Sauce / Garlic Sauce / XO Sauce)

咕嚕蘋果鮮淮山 \$88
Sweet and Sour Apple & Chinese Yam

干層腐皮唐生菜煲 \$88
Layer Beancurd Sheet & Chinese Lettuce in Supreme Broth



三菇清湯浸菜苗 \$88
Seasonal Vegetables with Assorted Mushrooms in Supreme Broth



上湯鮮腐皮浸菜蔬 \$88
Seasonal Vegetables with Beancurd Sheets in Supreme Broth

碧綠八寶炒爽菜 \$88
Sauteed 8 kinds of Seasonal Crispy Vegetables


蜜桃OmniPork素咕嚕肉 \$88
Sweet & Sour Omnipork Vegetarian Pork with Peach

南乳炆齋煲 \$88
Brasied Assorted Vegetables with Red Beancurd Paste



素菜 / 豆腐類

Vegetables / Tofu

 香煎琵琶豆腐 \$88
Pan Fried Tofu with Dace Fish Paste

 OmniPork素豬肉魚香茄子煲 \$98
Braised Eggplants Pot with Minced Omnipork Vegetarian Pork

 OmniPork素豬肉麻婆豆腐 \$98
Tofu with Omnipork Minced Vegetarian Pork & Chili Bean Sauce

 煎免治Beyond Meat素牛肉薯茸餅 \$98
Pan Fried Beyond Meat Vegetarian Beef & Mash Potato

 免治Beyond Meat素牛肉蕃茄炒蛋 \$98
Scrambled Eggs with Tomato & Minced Beyond Meat Vegetarian Beef

 蒜香Beyond Meat素牛肉乾炒粉絲 \$98
Stir Fried Minced Beyond Meat Vegetarian Beef with Garlic & Vermicelli

 北菇紅燒豆腐 \$98
Brasied Tofu with Mushrooms

 原隻南瓜葡汁焗四蔬 \$98
Baked Whole Pumpkin with Assorted Vegetables in Portuguese Sauce

  窩蛋OmniPork肉絲炒時蔬 \$118
Sauced Vegetables with Omnipork Shredded Vegetarian Pork & Raw Egg



飯 / 粉 麵

Rice / Noodles

飯 RICE

絲苗白飯 \$12
Steamed Thailand Jasmine Rice

日本櫻花蝦炒飯 \$98
Fried Rice with Sakura Shrimps
& Spring Onion

福建炒飯 \$98
Fried Rice in "Fu Ken" Style
(Shrimp, Chicken, Mushroom, Dried Conpoy)

瑤柱蛋白菜粒炒飯 \$88
Fried Rice with Dried Conpoy,
Egg White & Diced Vegetables

揚州炒飯 \$98
Yangzhou Fried Rice

粉麵 NOODLES

豉椒雞球炒麵 \$88
Fried Egg Noodle with Chicken and
Bell Peppers in Black Bean Sauce

免治鮮牛煎米粉 \$88
Pan Fried Rice Noodle with
Minced Beef

魚香茄子肉鬆炆米 \$88
Braised Rice Noodle with
Minced Pork & Eggplants

豉油皇炒麵 \$88
Fried Egg Noodles with
Soy Souce

乾燒伊麵 \$88
Braised E-Fu Noodles with
Straw Mushrooms

星州炒米 \$108
Fried Rice Noodle
Singapore Style



甜品

Dessert

雜果啫喱 (凍)
Fruit Jelly (Cold)

\$20

美味廚特製芝士蛋糕
Megan's Kitchen Cheese Cake

\$25

每天秘製糖水
Daily Dessert (Sweet Soup)

\$25

焗西米蓮蓉布甸
Baked Sago Pudding with
Lotus Seeds Paste

\$30

薑茶芝麻大湯丸 (2粒)
Seasame Dumplings in Ginger Tea
(2pcs)

\$30

楊枝甘露
Mango Sago with Grapefruit
(Sweet Soup)

\$30

杏仁豆腐 (凍)
Almond Tofu (Cold)

\$40

Haagen-Dazs 雪糕
Haagen-Dazs Ice Cream

\$48

訂 士多啤梨芝士蛋糕 (1磅) \$338
Strawberries Cheese Cake (1 lb)

芝士蛋糕 (1磅) \$188
Cheese Cake (1 lb)

訂 藍啤梨芝士蛋糕 (1磅) \$338
Blueberries Cheese Cake (1 lb)

訂 芒果芝士蛋糕 (1磅) \$338
Mangoes Cheese Cake (1 lb)

新鮮水果拼盤 (小|中|大) \$68
Fresh Fruit Platter (Small | Medium | Large)

\$128 \$188



飲品

Drinks

Bonaqua Mineral Water (500毫升) \$18
Bonaqua Mineral Water (500ml)

Perrier 巴黎純天然有氣礦泉水 (330毫升) \$28
Perrier Sparkling Mineral Water (330ml)

San Pellegrino 意大利有汽天然礦泉水 (500毫升) \$30
San Pellegrino Sparkling Mineral Water (500ml)

Acqua Panna 普娜天然礦泉水 (玻璃樽裝 / 500毫升) \$30
Acqua Panna Natural Mineral Water (Glass Bottle / 500ml)

罐裝汽水 (可樂 / 健怡可樂 / 無糖可樂 / 雪碧 / 忌廉 / 梳打水) \$18
Canned Soft Drink
(Coke / Coke Light / Coke Zero / Sprite / Cream Soda / Soda Water)

寶礦力 \$18
Pocari

自家製竹蔗馬蹄水 \$68 \$15
Homemade Sugar Cane and Water Chestnut Drink (勺 / Jar) (杯 / Glass)

自家製酸梅湯 \$68 \$15
Homemade Hawthorn and Plum Drink (勺 / Jar) (杯 / Glass)

鮮榨西瓜汁 \$75 \$28
Fresh Wafer Melon Juice (勺 / Jar) (杯 / Glass)

朝日Dry Zero 無酒精啤酒 \$30
Asahi Dry Zero Beer (non-alcohol)

朝日生啤 (500毫升/300毫升) \$68 \$48
Asahi Draught Beer (500ml / 300ml)

朝日生啤啤酒塔 (2公升) \$248
Asahi Draught Beer Beer Tower (2L)

健力士啤酒 \$38
Guinness Beer

支裝啤酒 (青島 / 藍妹 / 嘉士伯) \$30
Bottled Beer (Tsing Tao / Blue Girl / Carlsberg)