

晚市餐牌

Dinner Menu



美味廚 Megan's Kitchen 於2005基於創辦人執愛美食的緣故而創立。開業至今已超過20個年頭。

由開業到今天，我們的團隊用永不言敗的精神及堅毅的動力，用心創作不同的特色廣東小菜及創意火鍋料理來滿足顧客的需求及口味。直到今天，我們獨創的火鍋湯底超過40款（如：梳乎厘蟹皇蕃茄忌廉湯、冬蔭功Cappuccino等），特色自家製丸子及餃子超過100款（如：梅菜豬肉丸、黑松露牛肉餃等），而特色廣東菜如梳乎厘梅菜扣肉、黑松露牛尾、香濃芝士焗龍蝦伊麵、海龍皇陳川粉等，也一直獲得顧客的喜愛。

由2012年開始，我們連續14年榮獲米芝蓮必比登推介，同時榮獲香港旅遊發展局「優質旅遊服務」計劃認可優質商戶及衛生署三星「星級有營食肆」等專業餐飲殊榮。這全靠由開業至今堅守崗位的資深廚師團隊和一群優秀的廳面服務團隊，以真誠用心的服務，確保每位客人有賓至如歸的用餐感受，務求達到我們餐廳的宗旨：美味動人，廚藝用心。

Megan's Kitchen was founded in 2005 out of the founders' passion for delicious food. It has been in operation for over 20 years by now.

From its inception to today, our team has embraced a spirit of perseverance and determination, crafting unique Cantonese dishes and creative Hotpot recipes to satisfy the needs and tastes of our customers. To date, we have created over 40 unique hotpot soup bases (e.g., Tomato & Crab Soup in Souffle Finish, Tom Yum Koong Cappuccino) and more than 100 varieties of specialty handmade meatballs and dumplings (e.g., Pork Ball with Mui Choy, Beef Dumpling with Black Truffle). Our signature Cantonese dishes, such as Braised Pork Belly & Mui Choy with Souffle Topping, Braised Ox Tail in Black Truffle Sauce, Baked Lobster in Cheese Sauce with E-Fu Noodles, and Fresh Seafood in Superior Sauce with Noodles, have also been consistently loved by our customers.

Since 2012, we have been recognized with the Michelin Bib Gourmand recommendation for 14 consecutive years. Additionally, we have been accredited by the Hong Kong Tourism Board's "Quality Tourism Services" Scheme and awarded the Department of Health's three-star "EatSmart Restaurant" rating, among other professional dining accolades. These achievements are made possible because of our dedicated team of seasoned chefs and excellent front-of-house staff, who ensure every guest enjoys a warm and welcoming dining experience.

This dedication aligns with our restaurant's mission: Delicious Food, Touching Moments that are Crafted with Heart.

梳乎厘梅菜扣肉

Braised Pork Belly & Mui Choy
With Souffle Topping



豉椒蜆子皇脆煎米粉

Sauteed Razor Clams In Black Bean
Chili Sauce With Pan Fried Rice Noodle



四位招牌套餐

Signature Menu For 4 Persons

脆炸黑松露豆腐 及 脆炸鮮海蝦多士

Deep Fried Truffle Tofu & Deep Fried Fresh Prawn Toast

瑤柱響螺鮑魚燉鮮雞湯

Double Boiled Chicken Soup With Conch And Conpoy

當紅脆皮石岐乳鴿 (每位半隻)

Roasted Baby Pigeon (Half For Each)

豉椒蜆子皇脆煎米粉

Sauteed Razor Clams In Black Bean Chili Sauce With Pan Fried Rice Noodle

黑松露菌醬燴牛尾

Braised Ox Tail In Black Truffle Sauce

梳乎厘梅菜扣肉

Braised Pork Belly & Mui Choy With Souffle Topping

千層腐皮唐生菜煲

Layer Beancurd Sheet & Chinese Lettuce In Supreme Broth

薑茶芝麻大湯丸

Sesame Dumplings In Ginger Tea

\$ 2,288

多謝加一服務費。

Subject to 10% Service Charge

美味廚百花雞
Fried Boneless Chicken Stuffed With
Fresh Tiger Prawn Paste



八位招牌套餐

Signature Menu For 8 Persons

請先預訂 Please Order In Advance

五福喜臨門

脆炸北海道鮮奶、脆炸鮮海蝦多士、蔥花爽脆拌海蜇、
椒鹽鮮魷、溏心皮蛋伴子薑

Signature Appetizers

Crispy Fried Hokkaido Milk, Deep Fried Fresh Prawn Toast, Jelly Fish With Sesame Oil & Spring Onion,
Deep Fried Squid With Spicy Salt, Thousand Years Eggs With Ginger Pickle

生拆鮮蟹肉腿蓉冬茸羹

Minced Winter Melon Soup With Fresh Crab Meat & Chinese Ham

雞油花彫蛋白蒸大肉蟹鉗

Steamed Flowery Crab Claw In Egg White, Chicken Oil And Hua Diao Wine

翡翠蘭花鮑片伴鵝掌

Braised Sliced Abalone With Goose Feet And Vegetables

梅子燉東坡肉

Braised Belly Pork With Plum Sauce

霸皇葱油蒸深海大虎斑

Steamed Deep-Sea Giant Grouper With Supreme Scallion Oil

美味廚百花雞

Fried Boneless Chicken Stuffed With Fresh Tiger Prawn Paste

生拆鮮蟹肉扒西蘭花

Fresh Crab Meat With Broccoli

日本櫻花蝦揚州炒飯

Yangzhou Fried Rice With Sakura Shrimps & Spring Onion

薑茶芝麻大湯丸

Sesame Dumplings In Ginger Tea

\$ 8,888

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Subject to 10% Service Charge

脆炸鮮海蝦多士
Deep Fried Fresh Prawn Toast



椒鹽鮮魷
Deep Fried Squid With Spicy Salt



脆炸黑松露豆腐
Deep Fried Truffle Tofu



餐前小食 Appetizers

溏心皮蛋伴子薑

Thousand Years Eggs With Ginger Pickle

🌿 \$12 (半隻)
(Half Egg)

惹味醬燒茄子

Roasted Eggplant With Homemade Sauce

🌿 \$58

手拍青瓜

Cucumber With Minced Garlic & Seasoning

🌿 \$68

黃金豆腐粒

Fried Diced Tofu In Salty Egg Yolk Paste

🌿 \$68

蔥花爽脆拌海蜇

Jelly Fish With Sesame Oil & Spring Onion

🍱 \$78

滷水牛腩

Braised Beef Shin

🍱 \$98

冰鎮花雕醉南非鮑

Iced Hua Diao South Africa Abalone

🍷 \$98 (每隻)
(Each)

脆炸黑松露豆腐

Deep Fried Truffle Tofu

🍷 \$98 (八件)
(8 Pcs)

椒鹽九肚魚

Deep Fried Bombay Duck With Spicy Salt

🍷 \$98

椒鹽鮮魷

Deep Fried Squid With Spicy Salt

🍷 \$98

脆炸鮮蝦丸

Deep Fried Shrimp Balls

\$98

脆炸鮮蝦多士

Deep Fried Fresh Prawn Toast

🍷 \$168 (四件)
(4 Pcs)

🍴 美味廚推介
Chef's Recommendation

🌿 素食
Vegetarian

🍷 3少之選
Less Oil, Salt & Sugar

🌶️ 辛辣
Spicy

📞 請先預訂
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滋補佛跳牆燉湯
Buddha's Temptations Double Boiled
Supreme Soup



湯
Soup

每天自家製扶元養生零味精老火湯 Daily Nutritious Soup (No Msg)	\$25	(每位) (Each)
雞茸粟米羹 Sweet Corn Soup With Diced Chicken	\$68	(每位) (Each)
西湖牛肉羹 Minced Beef Soup With Parsley	\$68	(每位) (Each)
生拆蟹肉冬茸羹 Minced Winter Melon Soup With Fresh Crab Meat	🍷 \$128	(每位) (Each)
原隻鮑魚花膠響螺菜膽燉雞湯 Double Boiled Chicken Soup With Whole Abalone, Fish Maw, Conch & Vegetable	🍷 \$228	(每位) (Each)
椰皇響螺仙翁米燉火腫瑤柱老雞湯 Double Boiled Chicken Soup With Conch, Conpoy With Nostoc In Baby Coconut	🍷 \$228	(每位) (Each)
西洋菜生魚西施骨湯 Pork Soup With Watercress & Fish	🍷 \$288	(四至六位) (4-6 Pax)
鮮杏汁燉豬肺湯 Pig's Lung Soup With Almond Juice	🍷 \$298	(四至六位) (4-6 Pax)
花膠杞子烏雞湯 Black-Bone Chicken Soup With Fish Maw & Wolfberry	🍷 \$488	(四至六位) (4-6 Pax)
天麻當歸魚頭湯 Fish Head Soup With Gastrodia Angelica	🍷 \$588	(四至六位) (4-6 Pax)
花膠響螺燉火腫瑤柱老雞湯 Double Boiled Chicken Soup With Fish Maw And Chinese Ham	🍷 \$688	(四至六位) (4-6 Pax)
響螺花膠美果爵士湯 Jazzy Day-Double Boiled Pork Bone Soup With Fish Maw, Conch & Melon	🍷 \$688	(四至六位) (4-6 Pax)
澳洲青邊鮑魚燉火腫瑤柱老雞湯 Double Boiled Chicken Soup With Australian Green Abalone	🍷 \$1288	(四至六位) (4-6 Pax)
滋補佛跳牆燉湯 Buddha's Temptations Double Boiled Supreme Soup	🍷 \$1888	(四至六位) (4-6 Pax)

雞油花彫蛋白蒸大肉蟹筍

Steamed Flowery Crab Claw In
Egg White, Chicken Oil And Hua Diao Wine



海龍皇陳川粉

Fresh Seafood In Superior Sauce
With Flat Rice Noodles



海鮮

Seafood

蟹 Crab

蛋白賽螃蟹

Scrambled Egg Whites With Crab Meat & Egg yolk

\$148

蟹肉炒桂花素翅

Scrambled Eggs With Crab Meat & Vegetarian Shark's Fins

\$168

鮮蟹肉洋蔥芝士焗釀蟹蓋

Baked Stuffed Crab Shell With Cheese And Fresh Crab Meat

訂 \$168 (每隻)
(Each)

大肉蟹筍 (椒鹽 / 雞油花彫蛋白蒸)

Steamed Fresh XL Crab Claw

(Spicy Salt/Egg White, Chicken Oil And Hua Diao Wine)

訂 \$298 (每隻)
(Each)

荷香籠仔大肉蟹蒸糯米飯

Steamed Fresh Crab With Glutinous Rice In Lotus Leaf Wrap

訂 \$988

薑蔥炒本地大肉蟹伴煎米粉

Stir-Fried Fresh Crab With Falt Rice Noodle

訂 \$1488

海龍皇陳川粉

Fresh Seafood In Superior Sauce With Flat Rice Noodles

訂 \$1488

阿拉斯加長腳蟹

(三食-避風塘長腳蟹爪/雞油雕黃蛋白蒸/長腳蟹羔蛋炒飯)

Fresh Alaska Crab

(3 Ways: Deep Fried Legs In Spicy Garlic, Steamed Crab Meat In Hua Diao Chicken Oil Sauce, Crab Roe Fried Rice)

訂 \$2888 (三斤半起)
(From 3.5 Catty)

其他 Others

大連鮑魚仔 (陳皮蔥花蒸/薑蔥焗/椒鹽)

Fresh Dalian Abalone

(Steamed With Dried Tangerine Peels And Spring Onion / Baked Ginger And Spring Onion / Spicy Salt)

\$78 (每隻)(二隻起)
(Each) (2 Pcs Up)

新鮮海蜆子皇 (豉椒炒配煎米粉底/蒜蓉粉絲蒸)

Fresh Razor Clams

(Black Bean Chili Sauce With Pan Fried Rice Noodle / Steamed With Minced Garlic And Vermicelli)

\$108 (每隻)(二隻起)
(Each) (2 Pcs Up)

豉椒炒海蜆

Sauteed Sea Clams With Black Bean Chili Sauce

\$168

琥珀核桃北海道鮮奶帶子

Stir Fried Fresh Milk With Hokkaido Scallops & Walnuts

\$188

葡汁鮮菌焗釀原隻響螺

Baked Whole Conch With Mushrooms In Portuguese Sauce

\$198 (每隻)
(Each)

野生澳洲青邊珍寶鮑魚 (起片薑蔥炒/起片豉椒炒)

Fresh Australia Green Lip Abalone (Stir Fried With Ginger And Spring Onion/ Black Bean Sauce)

\$980

美味廚推介
Chef's Recommendation

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Vegetarian

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Less Oil, Salt & Sugar

辛辣
Spicy

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生猛海老虎斑
Steamed Giant Garoupa



紅燒深海龍躉斑翅
Braised Fresh Giant Grouper's Fins



海鮮
Seafood

魚 Fish

砂鍋蒜子鮮魚球煲 Braised Fish Fillet With Roasted Pork, Garlic And Beancurd Sheets Pot		\$198
豉汁蒸白鱈 Steamed Eel With Black Bean Sauce		\$238
豉汁蒸海黃鱮 Steamed Pampano With Black Bean Sauce		\$288
游水海石蚌魚 (清蒸 / 原條煎封) Fresh Star Snapper (Steamed / Pan Fried)		\$388
生猛海老虎斑 Fresh Giant Garoupa		\$980 (約二斤) (Around 2 Catty)
游水海東星斑 Fresh Leopard Coral Grouper		\$988 (約一斤二兩) (Around 1.2 Catty)
深海龍躉斑翅 (紅燒/ 陳皮紅棗脆薑絲蒸) Fresh Giant Grouper's Fins (Braised/ Steamed with Red Dates Tangerine Peels and Crispy Ginger)		\$1080
椒鹽海鷹鯧伴鮮果沙律 Deep Fried Fresh Big Promfret With Spicy Salts Served With Mixed Fruits Salad		\$1488(約一斤四兩) (Around 1.4 Catty)

 煮法 Cooking Methods:

-清蒸 Steamed	-紅炆 Red Braised
-紅棗陳皮脆薑絲蒸 Steamed With Red Dates And Dried Tangerine Peels And Crispy Ginger	-椒鹽配鮮果沙律醬 Deep Fried In Spicy Salts Served With Mixed Fruits Salad
-霸王蔥油蒸 Steamed With Scallion Oil	-脆炸伴香濃粟米汁 Deep Fried With Sweet Corn Sauce
-玉樹麒麟蒸 Steamed With Mushroom And Chinese Ham	-水煮 Boiled In Hot Sichuan Sauce

香濃芝士焗龍蝦伊麵。
Baked Fresh West Australia Lobster
In Cheese Sauce With Noodles



羊肚菌釀手打蝦膠
Steamed Morel Mushrooms With
Fresh Prawn Paste Stuffing In Superior Sauce



薑蔥焗生猛龍蝦撈生麵
Fresh Lobster Braised With Ginger Spring
Onion Sauce With Noodles



海鮮

Seafood

龍蝦 Lobster

西澳洲生猛龍蝦
Fresh West Australia Lobster

 \$888

南澳洲生猛龍蝦
Fresh South Australia Lobster

 \$1888 (約一斤六兩)
(Around 1.6 Catty)

蝦 Shrimps

百花蒸釀豆腐
Steamed Tofu With Fresh Prawn Paste Stuffing

 \$148

基圍蝦炒滑蛋
Scrambled Eggs With Fresh Shrimps

\$188

薑蔥粉絲海蝦煲
Sauteed Fresh Prawns & Vermicelli With Ginger & Spring Onion Pot

\$238

羊肚菌釀手打蝦膠
Steamed Morel Mushrooms With Fresh Prawn Paste Stuffing In Superior Sauce

 \$388

紮紮跳生猛海中蝦
Fresh Sea Prawns

 \$388

 煮法 Cooking Methods:

- 三色芝士焗配長壽伊麵
Baked In Cheese Sauce With Noodles
- 薑蔥焗撈生麵
Baked With Ginger & Spring Onion And Egg Noodles
- 豉椒炒配米粉
Stir-Fried In Black Bean Sauce With Rice Noodles
- 雕黃雞油蛋白蒸
Steamed With Egg White, Chicken Oil And Hua Diao Wine

 煮法 Cooking Methods:

- 豉油王煎
Pan Fried With Superior Soy Sauce
- 鮮茄汁煎
Pan Fried With Ketchup
- 奶油黃金爆
Fried In Salty Egg Yolk Paste
- 蒜蓉粉絲開邊蒸
Steamed With Garlic And Vermicelli
- 胡椒瓦撐焗
Baked With Pepper In Claypot
- 椒鹽
Deep Fired With Spicy Salt
- 火焰玫瑰焗
Flaming With Rose Wine

 美味廚推介
Chef's Recommendation

 素食
Vegetarian

 3少之選
Less Oil, Salt & Sugar

 辛辣
Spicy

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牛

Beef

蜜汁洋蔥香煎牛脷托

Pan Fried Beef Tongue With Onions In Honey Sauce

\$148

(六件)

美味廚中式燴牛尾

Megan's Kitchen Braised Ox Tail In Chinese Style

\$168

翡翠炒頂級牛頸脊

Sauteed Prime Snowflake Beef Chuck With Vegetables

\$168

陳皮馬蹄蒸手剉牛肉餅

Steamed Hand Minced Fresh Beef Patty With Tangerine Peels

\$168

咖喱鮮牛筋坑腩煲

Curry Beef Brisket And Tendon Pot

\$188

柱候蘿蔔鮮牛筋坑腩煲

Braised Beef Brisket And Tendon With Turnip In Chu Hou Sauce Pot

\$188

黑松露菌醬燴牛尾

Braised Ox Tail In Black Truffle Sauce



\$288

(四件)

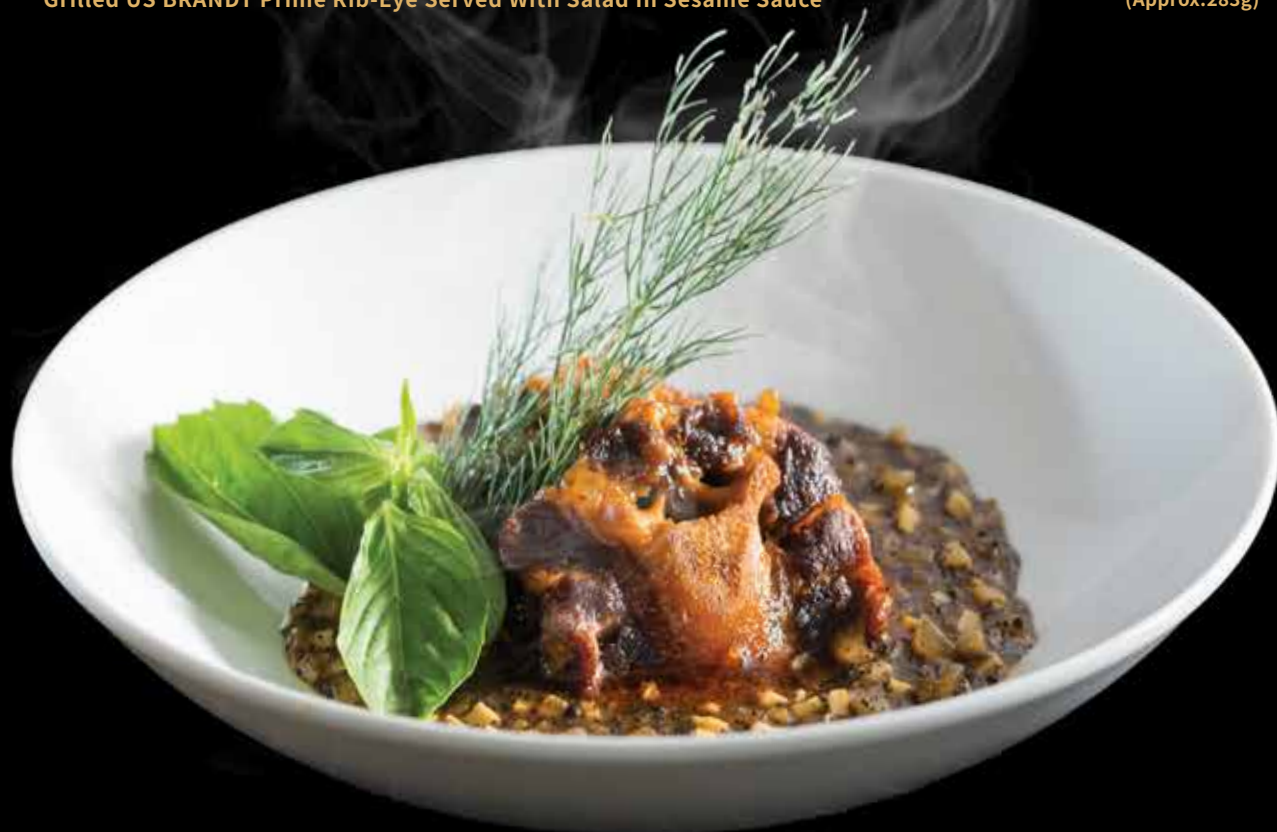
炭燒美國BRANDT肉眼扒伴胡麻沙律

Grilled US BRANDT Prime Rib-Eye Served With Salad In Sesame Sauce



\$448

(約283克)



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日本宮崎和牛

Japanese Miyazaki Beef

日本宮崎A4牛柳

Japanese Miyazaki A4 Tenderloin



\$398 (約100克)
(Approx.100g)

日本宮崎A4牛柳心

Japanese Miyazaki A4 Tenderloin Centre



\$498 (約100克)
(Approx.100g)

日本宮崎A4西冷

Japanese Miyazaki A4 Sirloin



\$868 (約220克)
(Approx.220g)

日本宮崎A5西冷

Japanese Miyazaki A5 Sirloin



\$898 (約220克)
(Approx.220g)

和牛牛油鐵鍋飯

Wagyu Beef Oil Rice In Cast Iron Pot

\$98

(四位)
(4 pax)



煮法 Cooking Methods:

蒜片時蔬炒

Stir Fried With Seasonal Vegetables And Crispy Garlic



煮法 Cooking Methods:

炭燒, 伴椰菜胡麻沙律

Charcoal Grill, Cabbage With Sesame Dressing

日本蘿蔔柱侯炆



Braised With Japanese Daikon In Chu Hou Bean Paste Sauce

堂煎, 伴椰菜胡麻沙律

Pan Seared, Cabbage With Sesame Dressing

炸和牛柳配香濃咖哩汁

Deep Fried With Spicy Curry Sauce



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玫瑰普洱茶燻雞 Smoked Chicken In Puer Tea & Roses



鮑汁鵝掌配時蔬 Braised Goose Feet In Abalone Sauce With Vegetables



家禽 Poultry

鮑汁鵝掌配時蔬

Braised Goose Feet In Abalone Sauce With Vegetables

\$88 (每隻)
(Each)

糯米飯釀脆雞翼

Deep Fried Boneless Chicken Wing Stuffed With Glutinous Rice

\$88 (每隻)
(Each)

當紅脆皮石岐鮮乳鴿

Roasted Baby Pigeon

\$148 (每隻)
(Each)

四川紅袍麻辣雞

Sichuan Chili And Spicy Chicken

\$168

秘制去骨沙薑雞

Boneless Chicken In Sand Ginger Sauce

\$228 (半隻) \$368 (全隻)
(Half) (Whole)

美味廚水晶粉皮豉油雞

Megan's Kitchen Sweet Soy Sauce Chicken With Rice Flake Noodles

\$228 (半隻) \$398 (全隻)
(Half) (Whole)

當紅脆皮炸子雞

Deep Fried Chicken

\$228 (半隻) \$398 (全隻)
(Half) (Whole)

玫瑰普洱茶燻雞

Smoked Chicken In Puer Tea & Roses

\$498 (全隻)
(Whole)

美味廚百花雞

Fried Boneless Chicken Stuffed With Fresh Tiger Prawn Paste

\$598 (全隻)
(Whole)

糯米飯釀脆皮燒雞

Deep Fried Chicken Stuffed With Glutinous Rice

\$598 (全隻)
(Whole)

糯米飯釀脆雞翼

Deep Fried Boneless Chicken Wing
Stuffed With Glutinous Rice



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糖醋匈牙利髹毛豬肋排
Hungary Mangalica Spareribs In
Sweet Black Vinegar Sauce



本地黑毛豬蜜汁叉燒
Barbecued Local Black Pork



士多啤梨生炒骨
Sauteed Spare Ribs With Strawberries



豬 Pork

士多啤梨生炒骨 Sauteed Spare Ribs With Strawberries	 \$138
菜圃肉碎煎蛋角 Omelette With Minced Pork & Preserved Vegetable Fillings	\$138
菠蘿彩椒咕嚕肉 Sweet & Sour Pork With Pineapple & Bell Peppers	\$138
梅子燉東坡肉 Braised Belly Pork With Plum Sauce	\$168
梳乎厘梅菜扣肉煲 Braised Pork Belly & Mui Choy With Souffle Topping	 \$168
魚香茄子煲 Braised Eggplants With Spicy Minced Pork Sauce Pot	\$168
馬蹄土魷蒸手剁肉餅 Steamed Minced Pork Patty With Squid & Waterchestnut	\$168
香煎臘腸蓮藕餅 Pan Fried Lotus Root With Minced Pork & Preserved Pork Sausage	\$188 (八件) (8 Pcs)
糖醋匈牙利髹毛豬肋排 Hungary Mangalica Spareribs In Sweet Black Vinegar Sauce	 \$248
豉蜜欖角西班牙豬肋條 Braised Iberico Pork Ribs With Olives Honey Sauce	 \$248
本地黑毛豬蜜汁叉燒 Barbecued Local Black Pork	\$248



香煎琵琶豆腐
Fried Tofu With Dace Fish Paste



椰汁南瓜鮮蔬白玉卷
Cabbage Rolls with Assorted Mushrooms
& Vegetables In Pumpkin & Coconut Sauce



菜 Vegetable

冰灼翠綠芥蘭   \$98
Chilled Chinese Kale

清炒時菜 (啫啫 / 麵醬 / 蒜茸 / 自家製XO醬) \$98
Stir Fried Vegetable (Fine Shrimp Sauce / Bean Sauce / Garlic Sauce / XO Sauce)

上湯金銀蛋浸菜蔬  \$98
Seasonal Vegetables With Preserved Duck Eggs & Thousand Years Eggs Broth

上湯鮮腐皮浸菜蔬   \$118
Seasonal Vegetables With Beancurd Sheets In Supreme Broth

美味廚海味什菜煲  \$128
Megan's Kitchen Mixed Vegetables With Dried Seafood Pot

咕嚕蘋果鮮淮山  \$128
Sweet And Sour Apple And Chinese Yam

南乳炆齋煲  \$128
Brasied Assorted Vegetables In Red Beancurd Paste

碧綠八寶炒爽菜  \$128
Sauteed 8 Kinds Of Seasonal Crispy Vegetables

香煎琵琶豆腐  \$138
Fried Tofu With Dace Fish Paste

千層腐皮唐生菜煲  \$138
Layer Beancurd Sheet & Chinese Lettuce In Supreme Broth

原隻南瓜葡汁焗四蔬  \$138
Baked Whole Pumpkin With Assorted Vegetables In Portuguese Sauce

北菇紅燒豆腐  \$138
Brasied Tofu With Mushrooms

椰汁南瓜鮮蔬白玉卷  \$138
Cabbage Rolls with Assorted Mushrooms & Vegetables In Pumpkin & Coconut Sauce

 美味廚推介
Chef's Recommendation

 素食
Vegetarian

 3少之選
Less Oil, Salt & Sugar

 辛辣
Spicy

 請先預訂
Please Order in Advance

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



藍莓芝士蛋糕
Blueberries Cheese Cake

甜品
Dessert

每天秘製糖水 Daily Dessert (Sweet Soup)	\$25
美味廚特製芝士蛋糕 Megan's Kitchen Signature Cheese Cake	\$25
楊枝甘露 Mango Sago Soup With Grapefruit	\$30
焗西米蓮蓉布甸 Baked Sago Pudding With Lotus Seeds Paste	\$30
薑茶芝麻大湯丸 Sesame Dumplings In Ginger Tea	\$30 (兩粒) (2 Pcs)
合桃荔枝桂花冰粉 Konjac Jelly With Walnuts And Lychee In Osmanthus Syrup	\$30
杏仁豆腐 Almond Tofu	\$40
Haagen-Daz 雪糕 Haagen-Dazs Ice Cream	\$48
藍莓芝士蛋糕 Blueberries Cheese Cake	\$338 (一磅) (1 Lb)
士多啤梨芝士蛋糕 Strawberries Cheese Cake	\$338 (一磅) (1 Lb)
芒果芝士蛋糕 Mangoes Cheese Cake	\$338 (一磅) (1 Lb)

美味廚推介
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飲品

Drinks

自家製竹蔗馬蹄水

Sugar Cane and Water Chestnut Drink



\$15 (杯)
(Glass)

\$68 (勺)

(Jar)

自家製酸梅湯

Hawthorn and Plum Drink



\$15 (杯)
(Glass)

\$68 (勺)

(Jar)

Bonaqua 礦物質水

Bonaqua Mineral Water

\$18

San Pellegrino 意大利有汽天然礦泉水

San Pellegrino Sparkling Mineral Water

\$30

罐裝汽水

Canned Soft Drink

\$18

支裝啤酒

Bottled Beer

\$30

健力士啤酒

Guinness Beer

\$38

朝日生啤

Asahi Draught Beer

\$48 (300毫升)

(300ml)

\$68 (500毫升)

(500ml)

朝日生啤啤酒塔

Asahi Draught Beer Tower

\$248 (2公升)

(2L)

其他

Others

白飯

Steamed Rice

\$12

茶水

Tea & Water Charge

\$12

切餅費

Cakeage

\$50

來賓須知 Notes To Guest

若你對某種食材過敏或有特別膳食需求，請與餐廳經理聯絡。

If You Are Allergic To Any Ingredients Or Have Special Dietary Needs, Please Contact The Restaurant Manager.

請勿攜帶任何非本點提供的食物和飲品進入本餐廳內享用。

Please Do Not Bring Any Food Or Drinks Not Provided By Our Restaurant Into The Premises For Consumption.