

茗茶 / 開水 \$20/ 位

Tea \$20/person

普茸 / 香片 / 鐵觀音 / 龍井 / 菊花

Pu-er/ Jasmine/ Tie Guanyin/ Longjiang/ Chrysanthemum

前菜每碟 \$ 2 4

Pickle \$24 per dish

益新頂級XO醬 每碟 \$25

Yixin Premium XO Sauce \$25 per dish

手切指天椒 每碟 \$20

Fresh Chopped Chilli \$20 per dish

開瓶費 \$150

Corkage Fee \$150

切餅費 \$150

Cake Cutting Fee \$150



益新, 一個老朋友

我們同樣出生於50年代的香港，同是由我的父親用盡畢生心血和時間孕育成長；我們一起經歷了香港由一個小小的魚港發展成今天的繁榮國際都會。從過去六十多年，到未來，我堅持跟益新一同為所有食客提供最用心烹調的美饌，舒適的環境和最貼心的服務，期盼您們每一次光臨益新都能留下一個又一個愉快和難忘的回憶。這就是我一直將益新辦下去的最大目標。

美冰

Yixin -an old friend

This restaurant and I share a legacy. Born in the 1950s. We were both raised and nurtured by my father. Together we witnessed Hong Kong's transformation from a trading hub to a modern metropolis. Though years have passed, one thing remains unchanged: We still strive to provide our customers with best food, service and great ambience - all the necessary elements for a memorable dinning experience. This is the reason I am taking up the challenge of continuing my father's legacy.

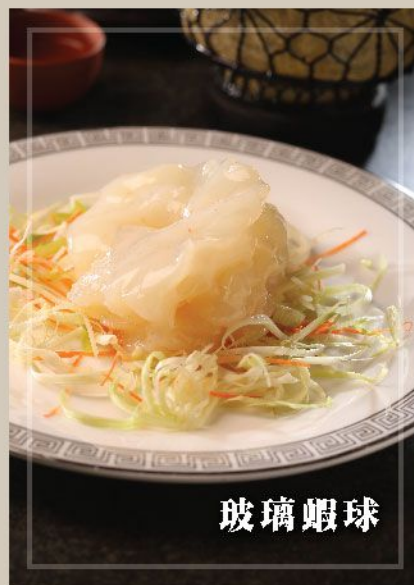
-May

益新美食館
Yixin Restaurant

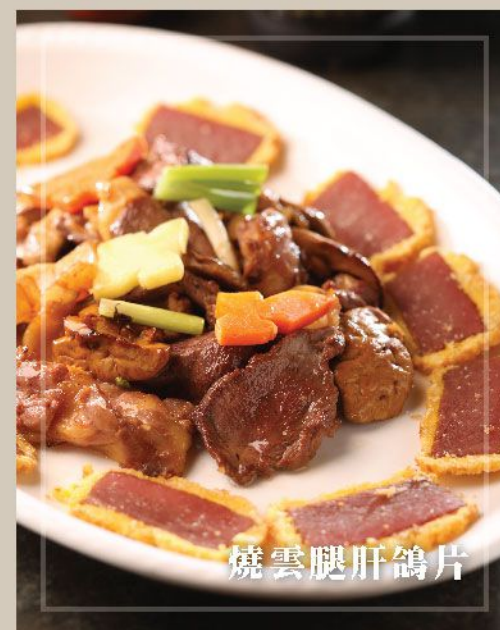
預訂菜譜 PRE ORDER MENU



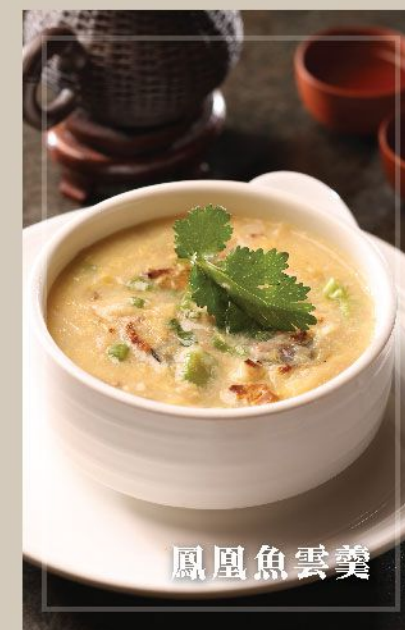
煎釀鯪魚



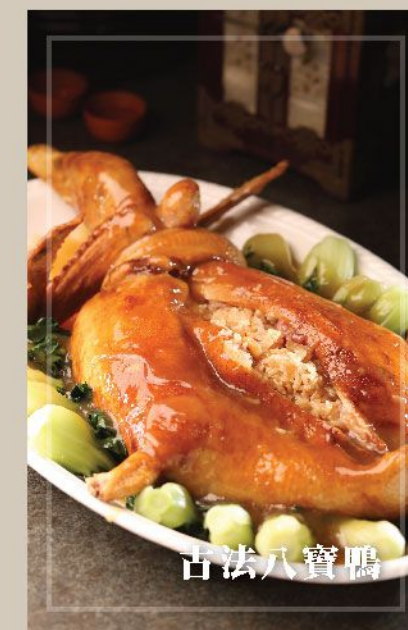
玻璃蝦球



燒雲腿肝鴿片



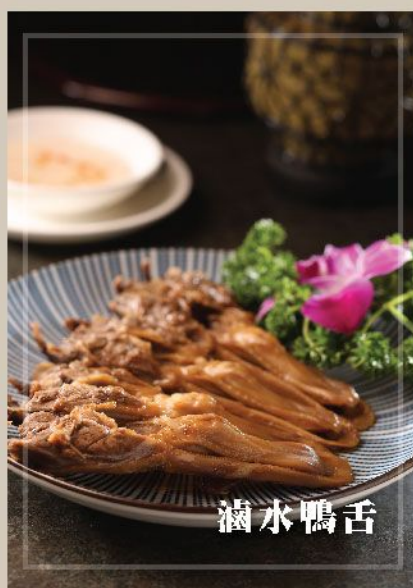
鳳凰魚雲羹



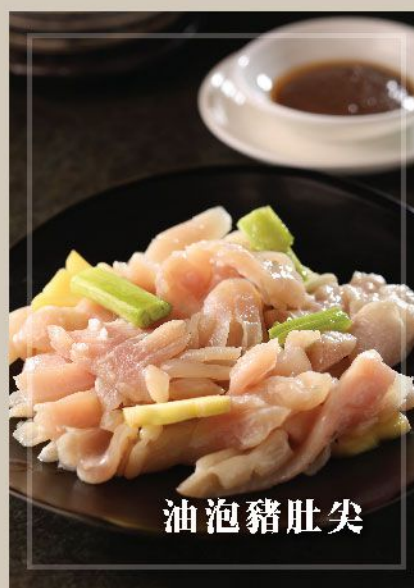
古法八寶鴨



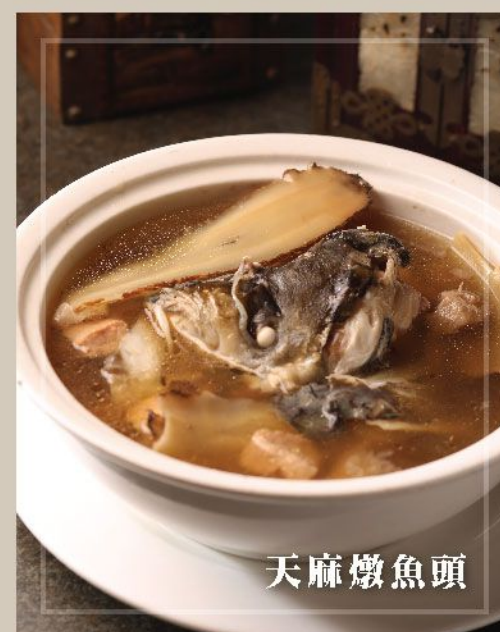
吊燒鳳肝



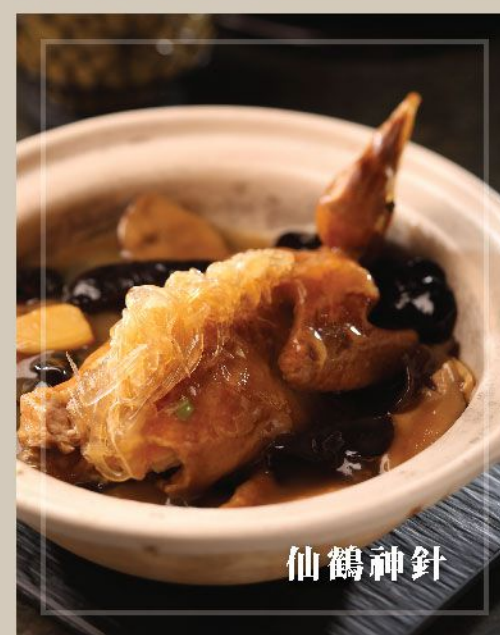
滷水鴨舌



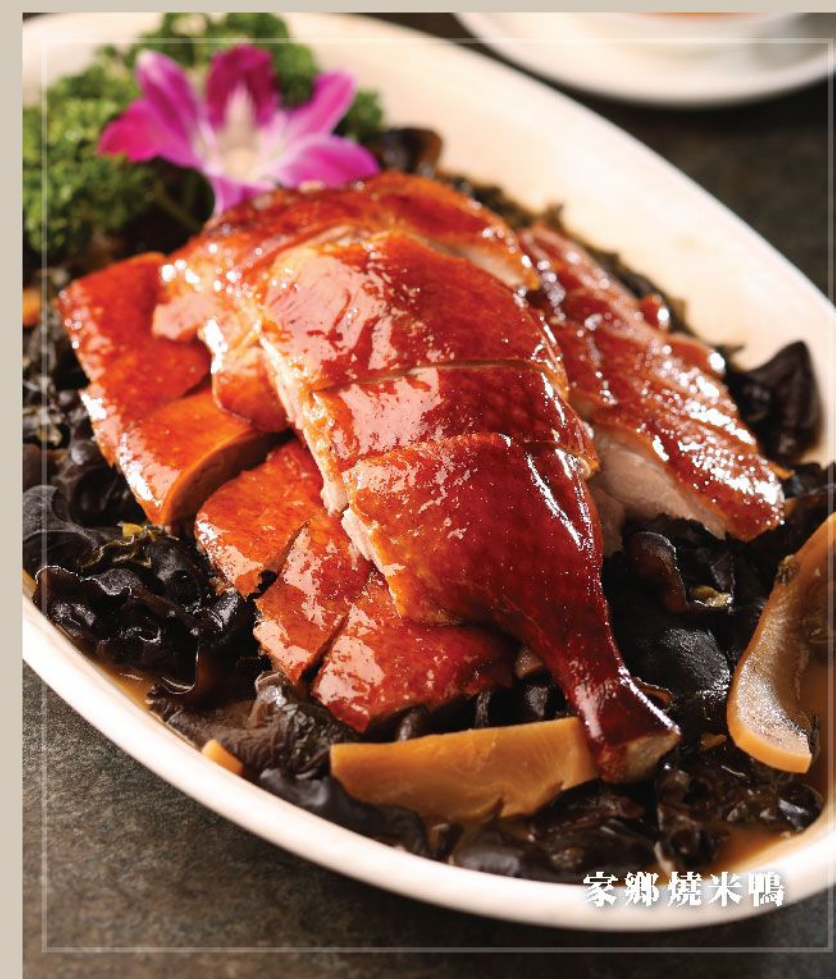
油泡豬肚尖



天麻燉魚頭



仙鶴神針



家鄉燒米鴨

益新為了保留及傳承這些懷舊菜式，特別推出了這個預訂菜譜。
要烹調這些懷舊菜式，除了師傅的巧手、繁複的工序外，
還要尋找現今稀有的食材，我們不會吝嗇成本，用心盡力
為顧客尋找昔日的味道。顧客如要索取更詳盡的資料，
可以瀏覽我們的網站 www.yixinrestaurant.com
或向我們的職員查詢。

Please kindly visit our website www.yixinrestaurant.com or ask our staff for the information on our secret pre order menu, it is a selection of our nostalgic dishes which some were inherited from our head chef "Lee" 60 years ago.

益新名菜 OUR SIGNATURE DISHES



益新叉燒皇 \$178
Honey Glazed Barbecued Pork in Thick Slices

可以說是非常傳統的燒味，但要做到甘香黏化，除了經挑選的一級梅頭及獨特醃制方式外，還需擁有幾十年經驗的師傅根據不同脂肪分佈及厚度來燒制。



馳名琵琶鴨 \$460 一隻 Whole
\$230 半隻 Half
Roasted Duck in Pipa-Style

一道經典名菜，60年代坊間稱之為廣鴨，「琵琶鴨」這個名稱是「益新」50多年前的大廚命名的，這道菜看似一般燒鴨，但其工序非常繁複，除了挑選過的鴨身，開胸上叉再用20多種秘製醃料入味，再風乾10數小時，然後放入特制燒爐。出來後皮脆肉嫩，再點上師傅自己調制的鴨醬更添美味。



豉油王煎中蝦 時價
Fresh Live Prawns Fried
with Premium Soya Sauce

蝦一定要用上游水海中蝦，加上嚴選過的頭抽醬油下鑊快炒，基本上不需要太多調味料，醬油會輕輕的掛在香脆的蝦殼上令鮮甜的蝦肉更為突出！



沙律煙倉魚 \$438
Smoked Pomfret

相信對新一代較為陌生，因這道菜要做得好，要花較多的工序，所以現時大部份食店都很少做了。這道古早名菜，祇用鹽會再加以自家秘方醃料入味，再放入煙燻爐加杉木燻煙成的，做得表面乾身，食下夾雜濃濃的煙燻香味，令人回味無窮。



鳳凰焗魚腸 \$158
Baked Fish Cuts with Egg

順德名菜，需用鯪魚腩、魚肝、雞翼及優質果皮才能入口甘香，由於工序繁複，非一般酒樓食肆會做的菜式。



西檸煎軟雞 \$490 一隻 Whole
\$245 半隻 Half
Boneless Chicken in Lemon Sauce

用上揀手西檸加上煎得香軟的雞塊，大廚以檸檬和牛油來調味，比例要百份百精準，雞肉香軟汁豐，是「益新」的招牌菜。



蟹肉大良炒鮮奶 \$168
Fried Fresh Milk and Egg White with Crab meat

是一道非常考功夫的菜式，此道菜「益新」的蛋白比例較坊間一般的多，但獨有的優質奶源令其奶味突出，加上蘑菇，令蟹肉更鮮味；火一睇控制得宜，炒出來入口嫩滑，才能成為「益新」的長青名菜。

燒味/滷水

BARBECUED AND SOYED FAVOURITES



4025
Roasted Duck in Pipa-Style
馳名琵琶鴨



4051
Soyed Beef
五香金錢脰



4053
Jelly Fish Mixed with Sesame Oil
舟山海蜆



4041
Honey Glazed Barbecued Pork in Thick Slices
蜜汁叉燒皇



4056
Soyed Pork
佛山薰蹄

4051	Soyed Beef 五香金錢脰	\$95
4056	Soyed Pork 佛山薰蹄	\$95
4053	Jelly Fish Mixed with Sesame Oil 舟山海蜆	\$95
787	Diced Cucumber and Bean Curd in Garlic Vinegar Sauce 碧綠素鷄	\$95
 4054	Poached Chicken GIBLETS 家鄉灼珍肝	\$105
4057	Peedan Eggs with Sliced Ginger 七彩皮蛋薑	\$80
 4041	Honey Glazed Barbecued Pork in Thick Slices 蜜汁叉燒皇	\$178
 4025	Roasted Duck in Pipa-Style 馳名琵琶鴨	\$230/半隻 Half \$460/一隻 Whole
4030	Barbecued Platter (Choice of Two Barbecued Items) 燒味雙拼	\$188
4151	Barbecued Platter (Choice of Three Barbecued Items) 燒味三拼盆	\$228

 廚師推介 Chef's Recommendation



137

Deep Fried Minced Shrimp on Toast
窩貼蝦多士



Baked in Superior Soup
with Prawns
上湯焗中蝦



1610 Baked Live Prawns
with Vermicelli in Clay Pot
粉絲焗蝦碎

蝦 PRAWNS



Fresh Live Prawns

游水海中蝦

烹調方法：椒鹽 / 豉油皇 / 白灼 /
花雕蛋白蒸 / 上湯焗 / 蒜茸粉絲蒸

Cooking Methods:

Deep Fried in Shell/ Fried with Premium Soya Sauce/
Steamed/ Steamed with Egg White and Chinese Wine/
Baked in Superior Soup/ Steamed with Garlic and Vermicelli

時價
Seasonal
Pieces

1627 Stir-Fried Shrimps
清炒蝦仁

\$228

1616 Shrimps and Scrambled Egg
滑蛋蝦仁

\$185

1635 Prawn and Vegetables
菜遠蝦球

\$185

1636 Deep Fried Prawn on Toast
窩貼明蝦

\$208

1619 Sweet and Sour Prawn
鳳梨咕嚕蝦球

\$185



137 Deep Fried Minced Shrimp on Toast
窩貼蝦多士

\$188

1610 Baked Live Prawns
with Vermicelli in Clay Pot
粉絲焗蝦碎

\$188

1603 Sautéed Prawns
油泡蝦球

\$288

廚師推介 Chef's Recommendation

Fresh Live Meat Crab/ Fresh Live Cream Crab

生猛肉蟹 / 羔蟹

烹調方法：薑蔥焗 / 花雕蛋白蒸 /
清蒸 / 粉絲碎 / 臺山生焗

Cooking Methods:

Baked with Ginger and Spring Onion/ Steamed/

Steamed with Egg White and Chinese Wine/

Baked with Pork and Egg in Clay Pot/

Baked with Vermicelli Clay Pot



蟹 CRABS



新品 Fresh Live Meat Crab/ Fresh Live Cream Crab 時價

生猛肉蟹 / 羔蟹

烹調方法：薑蔥焗 / 花雕蛋白蒸 /
清蒸 / 粉絲碎 / 臺山生焗

Cooking Methods:

Baked with Ginger and Spring Onion/ Steamed/

Steamed with Egg White and Chinese Wine/

Baked with Pork and Egg in Clay Pot/

Baked with Vermicelli Clay Pot

Seasonal
Pieces

新品 2610 Fried Fresh Milk and Egg White \$168

with Crab meat

蟹肉大良炒鮮奶

3350 Fried Minced Prawn Crab Claw (8 Pieces) \$440

百花炸釀蟹鉗 (八隻)

廚師推介 Chef's Recommendation



3350

Fried Minced Prawn Crab Claw (8 Pieces)

百花炸釀蟹鉗 (八隻)

2395

American Oysters

美國桶螺

烹調方法：薑蔥焗 / 椒鹽 / 碎酒焗

Cooking Methods: Baked with Ginger and Spring Onion

/ Deep Fried with Salt and Pepper / Baked with Port



1766 Deep Fried Fresh Cuttle Fish
with Salt and Pepper
椒鹽鮮魷



1815 Fried Scallops with Minced Shrimp
百花煎釀帶子

海鮮 SEAFOOD

金龍	2395	American Oysters 美國桶螺 烹調方法：薑蔥焗 / 椒鹽 / 碎酒焗 Cooking Methods: Baked with Ginger and Spring Onion / Deep Fried with Salt and Pepper / Baked with Port	\$268	3294	Sautéed Scallops and Broccoli 西蘭花帶子	\$238
	1763	Fried Fresh Cuttle Fish with Salted Vegetables Chilli and Black Bean 豉椒味菜鮮魷	\$138	2487	Steamed Scallops and Bean Curd with Black Beans 豉汁帶子蒸豆腐	\$238
	1766	Deep Fried Fresh Cuttle Fish with Salt and Pepper 椒鹽鮮魷	\$138	金龍 1815	Fried Scallops with Minced Shrimp 百花煎釀帶子	\$258
				103	Steamed Egg White with Assorted Diced Seafood 海鮮蒸乳酪	\$220

金龍 廚師推介 Chef's Recommendation



Catch of the day
游水海魚



1920
Baked Fish Guts with Egg
鳳凰焗魚腸



1909
Deep Fried Minced Dace Balls
小欖鯪魚球

魚 FISH

品類	菜名	時價 Seasonal Pieces	品類	菜名	價格
游水海魚	Catch of the day 游水海魚 烹調方法：清蒸 / 枝竹涼瓜炆 / 煎封 / 油浸 Cooking Methods: Steamed with Ginger and Spring Onion/ Stewed with Bean Curd Sheet and Bitter Melon/ Deep Fried		2721	Baked Fish Head with Bean Curd Sheet in Clay Pot 枝竹魚頭煲	\$180
	1919 Smoked Pomfret 煙焗倉魚	\$438	1909	Deep Fried Minced Dace Balls 小欖鯪魚球	\$148
	1920 Baked Fish Guts with Egg 鳳凰焗魚腸	\$158	1935	Fried Minced Dace Cakes 干煎鯪魚餅	\$148
	1898 Steamed Fish Head with Chilli and Black Bean Sauce 豉椒蒸魚雲	\$180	1911	Fried Minced Dace Cakes with Vegetables 鳳城鯪魚餅	\$148
	1901 Baked Fish Head with Ginger and Spring Onion 薑蔥焗魚雲	\$180	2762	Dace Balls and Bean Curd in soup in Clay Pot 鯪魚球豆腐煲	\$148
			1934	Baked Shredded Dace with Vermicelli and Shredded Pork in Clay Pot 魚茸焗雙絲	\$155
			1051	Steamed/ Fried Sliced Salted Fish 煎 / 蒸咸魚件	鱈白\$190 馬友\$190

廚師推介 Chef's Recommendation

702

Braised Canned Abalone and Goose Web with Oyster Sauce
原隻湯鮑扣鵝掌



海味

MARINE DELICACIES



2736 Braised Sea Cucumber and Goose Web
with Oyster Sauce
婆參鵝掌

702	Braised Canned Abalone with Oyster Sauce 原隻湯鮑	\$280/每位 Per Person	2708	Braised Sea Cucumber and Vegetables in Clay Pot (4 Pieces) 四寶婆參煲 (四件)	\$480
3111	Braised Sea Cucumber 原件婆參	\$118/每位 Per Person	2724	Braised Goose Web with Vegetables in Clay Pot (4 Pieces) 四寶鵝掌煲 (四件)	\$240
1908	Stewed Shark's Fin Skirt with Shrimp Roe 蝦子魚唇	\$460	1904	Thin Fish Maw with Scrambled Egg 炒桂花魚肚	\$238
2736	Braised Sea Cucumber and Goose Web with Oyster Sauce in Clay Pot (4 Pieces) 婆參鵝掌煲 (四件)	\$650	2914	Bamboo Fungus with Thin Fish Maw and Vegetables 竹笙魚肚扒菜膽	\$198

廚師推介 Chef's Recommendation


808

Braised Shark's Fin Soup with Crab Roe (1.5Tael/serving)
蟹黃散翅 (足一兩半/位)



魚翅

SHARK'S FIN

- | | | |
|---|---|--|
| 838 | Braised Premium Shark's Fin
in Thick Soup (2Tael/serving)
紅燒鮑翅 (足二兩) | \$720/每位
Per Person |
| 804 | Doubled Boiled Premium Shark's Fin
Soup with Vegetables (2Tael/serving)
菜膽燉鮑翅 (足二兩) | \$720/每位
Per Person |
| 834 | Shark's Fin Soup (2Tael/serving)
清湯散翅 (足二兩) | \$525/每位
Per Person |
| 836 | Braised Shark's Fin Thick Soup
(2Tael/serving)
紅燒散翅 (足二兩) | \$525/每位
Per Person |
|  808 | Braised Shark's Fin Soup
with Crab Roe (1.5Tael/serving)
蟹黃散翅 (足一兩半/位) | \$480/每位
Per Person
\$1850/例窩
Regular |
| 807 | Braised Shark's Fin Soup with
Shredded Chicken (1.5Tael/serving)
鷄絲生翅 (足一兩半/位) | \$428每位
Per Person
\$1500/例窩
Regular |
| 871 | Fried Scrambled Egg with Shark's Fin
(3 Tael/serving)
炒桂花翅 (足三兩) | \$1180 |
|  830 | Fried Fresh Milk and Egg White
with Shark's Fin and Crab Meat (1 Tael/serving)
西施炒翅 (足一兩) | \$438 |

 廚師推介 Chef's Recommendation



838 Braised Premium Shark's Fin
in Thick Soup (2Tael/serving)
紅燒鮑翅 (足二兩)

910

Stuffed Bird's Nest in Bamboo Fungus
(Minimum Order 2 Pieces)

竹笙釀官燕(兩件起)



909 Bird's Nest in Partridge Broth
燕窩鵪鶉羹

燕窩

BRID'S NEST

	909 Bird's Nest in Partridge Broth	\$368/每位	911 Braised Bird's Nest with Crab Roe	\$1680
	燕窩鵪鶉羹	Per Person	蟹黃扒官燕蓋	
		\$1380/窩		
		Regular		
	910 Stuffed Bird's Nest in Bamboo Fungus	\$308/每件	9044 Double Boiled Bird's Nest	\$368/每位
	(Minimum Order 2 Pieces)	Pieces	with Coconut Milk/	Per Person
	竹笙釀官燕(兩件起)		Almond Milk/ Rock Sugar	
			椰汁 / 杏汁 / 冰花 / 燉官燕	

廚師推介 Chef's Recommendation

10008

Double Boiled Almond Juice and Pig's Lung Soup
杏汁燉豬肺湯

湯 / 羹 SOUP

	544	Double Boiled Dried Scallops and Shark's Fin Skirt, Mushroom and Vegetables Soup 花膠筍四寶燉菜膽湯	\$280
	555	Double Boiled Wolf berries, Chinese Wild Yam, Chicken Feet and Dried Sea Whelk Soup 淮杞鳳足燉螺頭湯	\$280
	10008	Double Boiled Almond Juice and Pig's Lung Soup 杏汁燉豬肺湯	\$680
	909	Bird's Nest in Partridge Broth 燕窩鷓鴣羹	\$1380
	501	Boiled Soup of the Day 明火煲例湯	\$168
	513	Sliced Pork, Vegetables and Salted Egg Soup 時菜咸蛋肉片湯	\$158
	507	Vegetables, Bean Curd Fish Soup 時菜豆腐魚雲湯	\$208
	559	Double Boiled Mushroom and Vegetables Soup 花菇燉菜膽湯	\$188
	664	Beef with Egg White Thick Soup 西湖牛肉羹	\$168
	604	Minced Chicken and Dried Scallops Thick Soup 鷄蓉瑤柱羹	\$188
	623	Seafood and Bean Curd Thick Soup 海鮮豆腐羹	\$188
	644	Crab Meat and Corn Thick Soup 蟹肉粟米羹	\$168

 廚師推介 Chef's Recommendation



1291
Salt Baked Chicken
古法鹽焗雞



1209 Boneless Chicken in Lemon Sauce
西檸煎軟雞



1252 Deep Fried Chicken Wings
with Salt and Pepper (6 pieces)
椒鹽鮮雞翼 (6 隻全翼)

家禽 POULTRY

1209	Boneless Chicken in Lemon Sauce 西檸煎軟雞	\$245/半隻 Half \$490/一隻 Whole	1237	Fried Chopped Chicken in Shallots 干蔥爆雞	\$245/半隻 Half \$490/一隻 Whole
1201	Fried Chopped Chicken in Peking Sauce 京都烤雞	\$245/半隻 Half \$490/一隻 Whole	1241	Steamed Chopped Chicken with Red Date Black Fungus and Wolf berries 紅棗雲耳杞子蒸雞	\$245/半隻 Half \$490/一隻 Whole
1291	Salt Baked Chicken 古法鹽焗雞	\$245/半隻 Half \$490/一隻 Whole	1252	Deep Fried Chicken Wings with Salt and Pepper (6 Pieces) 椒鹽鮮雞翼 (6 隻全翼)	\$180
1224	Deep Fried Chicken with Crispy Skin 脆皮炸肥雞	\$245/半隻 Half \$490/一隻 Whole	1443	Sautéed Minced Pigeon Served with Lettuce 生菜片鴿崙	\$168
1230	Fried Chopped Chicken in Black Bean Sauce 羅定豆豉雞	\$245/半隻 \$490/一隻 Whole			

廚師推介 Chef's Recommendation



1015
Fried Minced Pork and Salted Fish Cake
煎咸魚肉餅




1902
Deep Fried Salted Fish and Minced Pork
魚香脆玉寶

豬

PORK

1039	Sweet and Sour Pork (Boneless) 咕嚕肉脯	\$158	1037	Spare Ribs with Peking Sauce 京都肉排	\$158
1001	Sweet and Sour Pork Ribs 生炒排骨	\$158	1052	Steamed Minced Pork with Salted Fish 咸魚蒸肉餅	\$158
1020	Salt and Pepper Spare Ribs 椒鹽排骨	\$158	 1015	Fried Minced Pork and Salted Fish Cake 煎咸魚肉餅	\$158

 廚師推介 Chef's Recommendation

1016	Steamed Minced Pork and Salted Egg 咸蛋蒸肉餅	\$148	2457	Ma Po Tofu 麻婆豆腐	\$138
1014	Steamed Minced Pork with Fresh Cuttle Fish 鮮魷蒸肉餅	\$148	2563	Minced Pork Scrambled Egg 菜甫肉鬆煎蛋	\$138
			 1902	Deep Fried Salted Fish and Minced Pork 魚香脆玉寶	\$188

 廚師推介 Chef's Recommendation



1016
Steamed Minced Pork and Salted Egg
咸蛋蒸肉餅

1175

Stir-Fried Sliced Beef with Deep Fried

Bread Stick and Water Chestnut

鬼馬牛肉



牛

BEEF

1133 Stir-Fried Sliced Beef with Vegetables \$158
菜遠牛肉

1135 Stir-Fried Sliced Beef with Black Bean and Chili \$158
豉椒牛肉

1175 Stir-Fried Sliced Beef with Deep Fried Bread Stick and Water Chestnut \$158
鬼馬牛肉

1149 Fried Shredded Beef with Peking Sauce \$178
干燒牛柳絲

2714 Sliced Beef with Vermicelli and Satay Sauce in Clay Pot \$158
沙爹粉絲牛肉煲

1111 Stir-Fried Sliced Beef with Shallots \$158
干蔥爆牛肉

1116 Poached Sliced Beef with Ginger and Spring Onion with Chinese Lettuce \$188
白灼唐生菜馬尾牛

1112 Fried Beef Fillet with Onion in Peking Sauce \$208
中式牛柳

1160 Stir-Fried Diced Beef with Black Pepper Sauce \$198
黑椒牛柳粒

廚師推介 Chef's Recommendation



2714 Sliced Beef with Vermicelli and Satay Sauce in Clay Pot
沙爹粉絲牛肉煲



1111 Stir-Fried Sliced Beef with Shallots
干蔥爆牛肉



1116 Poached Sliced Beef with Ginger and Spring Onion with Chinese Lettuce
白灼唐生菜馬尾牛

3653



Fried Vegetables with Salted Fish
咸魚茸菜苗

2737



Fresh Mushroom, Snow Cabbage
and Fried Bean Curd in Clay Pot
鮮菇雪菜豆腐煲

3915

Baked Mixed Vegetables
in Portuguese Sauce in Clay Pot
葡汁焗四蔬



蔬菜 / 豆腐

VEGETABLES/ TOFU

3915	Baked Mixed Vegetables in Portuguese Sauce in Clay Pot 葡汁焗四蔬	\$175	新到	2737	Fresh Mushroom, Snow Cabbage and Fried Bean Curd in Clay Pot 鮮菇雪菜豆腐煲	\$138
2402	Stewed Mixed Vegetables 燴羅漢齋	\$155	新到	2469	Baked Stuffed Bean Curd with Minced Dace in Portuguese Sauce in Clay Pot 葡汁焗豆腐	\$168
2707	Dried Scallops with Vermicelli and Chinese Cabbage in Clay Pot 瑤柱粉絲津白煲	\$155		2819	Stir-Fried Chinese Lettuce with Dried Shrimp Paste in Clay Pot 啫啫唐生菜	\$118
2464	Braised Fried Tofu with Bamboo Fungus in Clay Pot 竹筍紅燒豆腐	\$178		3666	Sautéed Kale with Chinese Wine and Ginger Juice 薑汁炒芥蘭	\$118
3653	Fried Vegetables with Salted Fish 咸魚茸菜苗	\$138		3276	Boiled Vegetables and Roasted Garlic in Superior Soup 蒜子上湯浸時菜	\$128
3911	Stewed Mushrooms and Vegetables 三菇扒時菜	\$138		3275	Boiled Vegetables with Peedan Eggs and Salted Eggs in Superior Soup 金銀蛋浸時菜	\$145
3118	Stewed Vegetables and Bamboo Fungus 竹筍扒時菜	\$155		3316	Boiled Vegetables with Bamboo Fungus and Wolf berries in Superior Soup 竹筍杞子浸時菜	\$150
2859	Stewed Mixed Vegetables with 'Nam Yu' Sauce 南乳溫公齋煲	\$138				
2461	Steamed Eggplant and Bean Curd with Preserved Vegetables 梅菜蒸茄子豆腐	\$138				

新到 廚師推介 Chef's Recommendation

飯 / 麵 RICE/NOODLES

4442	Noodles with Mushrooms 北菇辦麵	\$155	4565	Preserved Cabbage and Sliced Duck with Rice Vermicelli in Soup 雪菜火鴨窩米	\$168
 4401	Fried E-Fu Noodles with Mushrooms topped with Shrimp Roes 蝦子干燒伊麵	\$155	4556	Stir-Fried Preserved Cabbage and Sliced Pork with Rice Vermicelli 雪菜肉絲炆米	\$168
4727	Stir-Fried Noodles with Shredded Pork and Bean Sprouts 銀芽肉絲炒麵	\$155	4506	Fried Rice Vermicelli in Singaporean Style 星州炒米粉	\$155
4421	Crab Meat and Egg White with E-Fu Noodles in Superior Soup 鴻圖窩伊麵	\$188	4634	Stir-fried Rice Stick with Sliced Beef in Chilli and Black Bean Sauce 豉椒炒牛河	\$155
210	Noodles with Barbecued Pork, Ginger and Spring Onion 薑蔥叉燒撈麵	\$148	4609	Stir-Fried Rice Stick with Kale and Sliced Beef in Satay Sauce 玉蘭沙爹牛河	\$155
5214	Noodles in Supreme Soup 上湯生麵	\$128/窩 Regular \$68/碗 Bowl	4601	Stir-Fried Rice Stick with Beef 干炒牛河	\$155
 4511	Shredded Pork and Chinese Cabbage with Rice Vermicelli in Soup 家鄉煮米粉	\$168	4738	Stir-Fried Rice Stick with Seafood 海鮮干炒河	\$175
4509	Stir-Fried Shredded Pork and Chinese Cabbage with Rice Vermicelli 家鄉炒米粉	\$155	9901	Plain Rice 白飯	\$20/碗 Bowl
			9902	Congee with Dried Scallops 瑤柱白粥	\$26/碗 Bowl

廚師推介 Chef's Recommended



Fried E-Fu Noodles
with Shredded Pork and Bean Sprouts
蝦子干燒伊麵



Stir-Fried Rice Stick with Seafood
海鮮干炒河粉



Shredded Pork and Chinese Cabbage
with Rice Vermicelli in Soup
家鄉煮米粉



1977
Baked Rice with Dried Octopus and
Diced Chicken in Duck's Sauce in Clay Pot
章魚鴨汁鷄粒焗飯

飯 / 麵 RICE/NOODLES

4949	Baked Rice with Minced Beef in Tomato Sauce 鮮茄牛崧焗飯 (加煎蛋 \$15)	\$155	4901	Fried Rice in Fukien Style 福建炒飯	\$175
 1977	Baked Rice with Dried Octopus and Diced Chicken in Duck's Sauce in Clay Pot 章魚鴨汁鷄粒焗飯	\$155	4909	Fried Rice in Yeung Chau Style 揚州炒飯	\$155
4924	Baked Rice with Diced Chicken in Portuguese Sauce in Clay Pot 葡汁焗雞粒飯	\$155	4920	Fried Rice with Dried Scallops and Egg White 瑤柱蛋白炒飯	\$165
4913	Baked YingYang Rice in Clay Pot 生焗鴛鴦飯	\$155	4912	Fried Rice with Garlic and Diced Seafood 蒜茸海鮮炒飯	\$175
4925	Baked Rice with Seafood in Portuguese Sauce in Clay Pot 葡汁焗海鮮飯	\$175	4907	Fried Rice with Salted Fish and Diced Chicken 咸魚鷄粒炒飯	\$165

廚師推介 Chef's Recommended