

品粹弊

TASTE ON THE ROCKS







花雕醉雞 \$26.8 "Drunken" Chicken



鎮江餚肉 \$28.8 Chinkiang Chilled Crystal Ham



農家豬臉肉 \$26.8 Home Made Pork Cheek



上海燻魚 \$28.8 Shanghai Style Five Spices Fish



涼拌黄瓜 \$18.8 Cold Cucumber

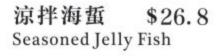


Duck Feet with Mild Mustard

芥末鮮掌

麻辣鮮掌 \$26.8 Duck Feet in Chili Sauce

\$26.8



四喜烤麸 \$20.8 Delicious Gluten with Fungi

小魚花生 \$10.8 Fried Silver Fish with Peanuts



糟滷肚尖 \$28.8 Wine Marinated Pork Tripe Tip



鹽水豬肝 \$28.8 Salted Pork Liver



上海油爆蝦 \$32.8 Shanghai Dynamite Shrimp



雪菜大湯黃魚 8.8
Preserved Cabbage with
Yellow Fish Soup

湯類 SOUP — 2 —

素菜豆腐湯 \$12.8 Vegetable with Bean Curd Soup

雞茸粟米湯 \$12.8 Chicken Sweet Corn Soup

蟹肉粟米湯 \$12.8 Crab Meat Sweet Corn Soup

\$12.8

上湯生面 Long Soup 上湯雲吞

Wonton Soup (6 Pcs)

紅燒蟹肉翅

Shark's Fin with Crab Meat Soup

\$24.8/Person \$78.8/4 People

砂鍋雲吞雞

Double Boiled Chicken Soup with Wonton

\$32.8/S

\$16.8

\$46.8/L



酸辣湯 Hot and Sour Soup \$12.8



紅燒雞絲翅 Shark's Fin with Shredded Chicken Soup

\$24.8/ Person \$78.8/4 People



鸭血豆腐羹 Duck Blood with Tofu Soup \$38.8



生菜包 (雞) \$26.8 Chicken San Choy Bow (4 Pcs)



吉列蝦 \$20.8 Extra Large King Prawn Cutlets (4 Pcs)



蝦春卷 \$16.8 Shrimp Spring Rolls (6 Pcs)



春卷 Spring Rolls (4 Pcs)

頭盤 ENTREE — 3 —

生菜包 (海鮮) \$28.8 Seafood San Choy Bow (4 Pcs)

芝麻蝦 \$12.8 Sesame Prawns

蔥油饼 \$12.8 Shallots Pancake (2 Pcs)

蝦餃 \$14.8 Steamed Prawns Dim Sim (4 Pcs)

燒賣 \$12.8 Steamed Pork Dim Sim (4 Pcs)



游水龍蝦 LIVE LOBSTER

梅乾菜

Preserved Mustard Vege (+\$15)

黑松露

Black Truffle (+\$30)

薑蔥

Ginger and Shallot

蒜子牛油

Garlic Butter

鵝肝醬

Foie Gras (+\$60)

避風塘

Typhoon Shelter

香辣

Hot Spicy

伊麵, 年糕 Extra E-fu Noodle/ Rice Cake (+\$20) 上海油酱年糕

Shanghai Rice Cake

泡飯

Soak Cooked Rice in Soup (+\$20)

鹹蛋黃

Salted Duck Egg Yolk(+20)

醉酒蛋白蒸

Steam with Chinese Wine and Egg White

新加坡辣椒

Singapore Chili

*二食

Two Course(+\$30)





梅乾菜

Preserved Mustard Vege (+\$15)

黑松露

Black Truffle (+\$30)

薑蔥

Ginger and Shallot

蒜子牛油

Garlic Butter

鵝肝醬

Foie Gras (+\$60)

避風塘

Typhoon Shelter

香辣

Hot Spicy

伊麵, 年糕

Extra E-fu Noodle/ Rice Cake (+\$20)

上海油酱年糕

Shanghai Rice Cake

泡飯

Soak Cooked Rice in Soup (+\$20)

鹹蛋黃

Salted Duck Egg Yolk(+20)

醉酒蛋白蒸

Steam with Chinese Wine and Egg White

新加坡辣椒

Singapore Chili

*二食 Two Course(+\$30)



游水活魚 LIVE FISH **—6**—

薑蔥蒸

Steam with Ginger Shallot

干燒

Dry Braised with Minced Pork (+\$20)

紅燒

Pan Fried with Soy Sauce

煎封

Pan Fried with Ginger and Shallot

油浸

Oil Immersion

酸菜砂鍋

Sauerkraut in Casserole (+\$20)

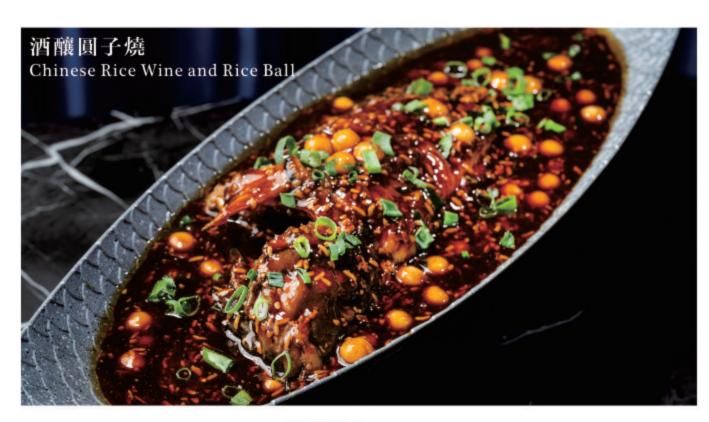


風味烤魚 Grilled Fish (+\$20)



剁椒蒸 Steam with Chop Bell Pepper

*烤魚可加肥腸 (+\$40) /血旺 (+\$16) /牛蛙 (+\$40) *Add Pork Intestines (+\$40)/ Duck Blood (+\$16)/ Frog (+\$40)



图片仅供参考 Picture Only For Reference



品粹私房菜 TRADITIONAL PRIVATE KITCHEN

蠔皇原隻鮑魚(三兩)(預定)

\$148

Whole Large Abalone Braised in Supreme Sauce (Pre-order)

鮑魚撈飯

\$68

Braised Small Abalone with Steam Rice

金湯扒金鈎翅(二兩起)

\$198

Braised Shark's Fin in Pumpkin Sauce

黑松露珍珠肉赛螃蟹

\$158

Braised Crab Meat, Egg White and Pearl Meat with Black Truffle Sauce



Double Boiled Soup with Cordyceps Flower, Braised Superior Sharks Fin in Brown Sause Dried Fish Maw and Abalone (Pre-order) (Pre-order)



蟲草花花膠鮑魚湯(四位起訂) \$68 紅燒金鈎翅(二兩起) (預定) \$198



干鍋/尖椒炒 肥腸 \$46.8 Chili Hot Pot/ Stir Fried with Green Chili Pepper Pork Intestines



火焰燒墨魚烤肉 \$38.8 Pork Belly with Cuttlefish



农家小炒肉 \$38.8 Flame Pork Belly in Sichuan Style



瓦罐魚皮雲吞 \$28.8 Premium Fish Dumpling in Hot Pot



醬爆/剁椒炒 豬肝 \$38.8 Soy Sauce/ Chop Bell Pepper Pork Liver



三套獅子頭 \$42.8 Meat Ball with Fish and Salted Duck Egg Yolk



黃金酸湯和牛 \$88.8 Braised Lean Wagyu with Pumpkin Paste



揚洲煮干絲 \$35.8 Shredded Bean Curd Yang Zhou Style



秘制鍋仔走地鷄 \$38.8 Free Range Chicken in Casserole



一品蔥油雞 \$38.8 Steamed Chicken with Shallot Oil



火腿松仁炒甜豆 \$32.8 Stir Fried Jinhua Ham & Pine Hunts with Sweet Peas



麻辣肥腸血旺臭豆腐煲 \$68.8 Spicy Stinky Tofu Casserole with Duck Blood and Pork Intestines



湘西土匪鸭 \$34.8 Braised Duck in Hot Wok

11



家鄉泥鳅 \$42.8 Spiny Goby in Home Style



韭黄肉絲炒豆干 \$42.8 Stir Fried Shredded Pork with Chives Sprouts and Bean Curd

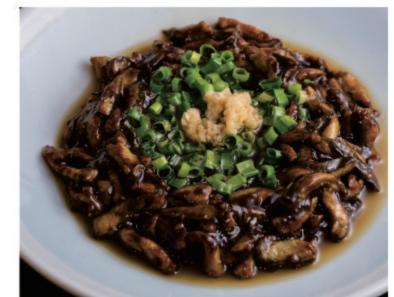


油炸/清蒸/毛豆辣椒炒 臭豆腐 Deep Fried/ Steam/ Stir Fried Stinky Tofu \$30.8



水晶河蝦仁 Stir Fired Shrimp Meat

\$58.8



響油鳝糊 Yellow Eel with Shanghai Style



苔條拖黃魚 \$46.8 \$42.8 Deep Fried Yellow Fish with Seaweed

韭黃鱔糊 Yellow Eel with Chives Sprouts

辣燒海黃魚 \$52.8 \$42.8 Hot Spicy Yellow Fish

韭菜炒鴨血 \$28.8 Stir Fried Duck Blood with Chives

毛豆辣椒炒小魚乾 \$38.8 Stir Fried Dried Fish with Edamame and Chili

絕味/干辣/椒鹽/干鍋 牛蛙 \$68.8 Chili Hot Pot Frog

咸肉津白砂鍋 \$36.8 Casserole /Hot Dry Pepper/ Salt and Pepper/ Salted Lean Pork and Chinese Cabbage in Casserole

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RAW SEAFOOD

嗆蝦(預定) \$時價Market Price Shanghai Raw Shrimp (Pre-order)

上海醉蟹(预定) Shanghai Raw Crab (Pre-order) Shigh Market Price



香辣游水龍蝦 Live Lobster

\$時價(Market Price)

香辣游水蟹 Live Crab \$時價(Market Price)

香辣活魚 Live Fish \$時價(Market Price)

香辣走地雞 Free Range Chicken

\$34.8

香辣蝦球 King Prawn \$42.8

香辣排骨 Pork Ribs \$36.8

香辣豆腐

\$26.8



干辣系列 HOT SICHUAN PEPPER

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干辣蝦球 \$42.8

King Prawn

\$45.8

干辣帶子 Scallop

干辣羊肉 \$38.8

Lamb



干辣排骨 \$36.8 Pork Ribs

干辣走地雞 \$34.8 Free Range Chicken



干辣臭豆腐 Stinky Tofu

\$30.8



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干鍋系列 CHILI HOT POT — •

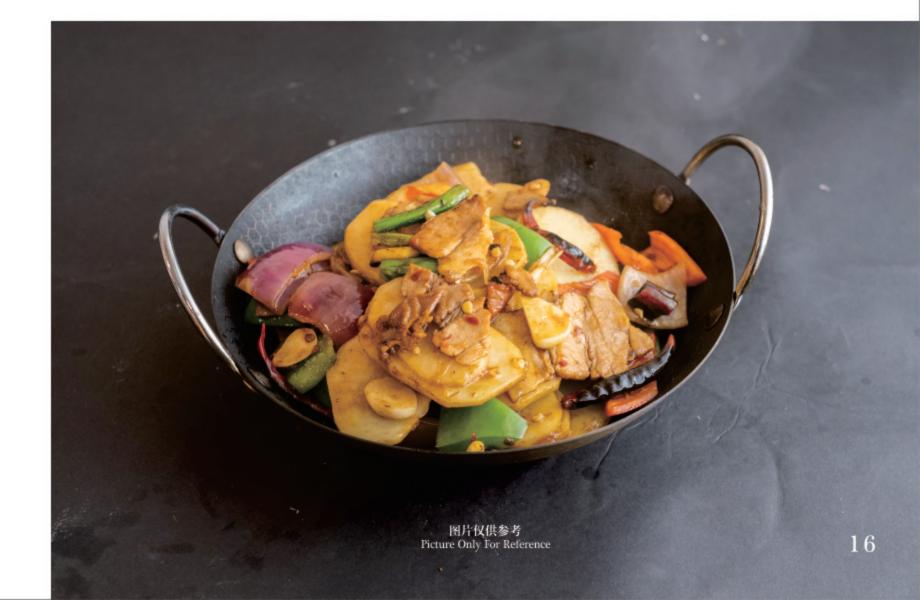
干鍋魚塊 \$32.8 Fish Fillet

干鍋蝦球 \$42.8 King Prawn

干鍋土豆 \$26.8 Potato

干鍋包菜 \$26.8 Cabbage

干鍋肥腸 \$46.8 Pork Intestines



SPECIAL SALTED DUCK EGG YOLK



鹹蛋黃游水龍蝦 \$時價(Market Price) Live Lobster

鹹蛋黄帶子 Scallop	\$45.8	鹹蛋黄豆腐 Bean Curd	\$28.8
鹹蛋黄蝦球 King Prawn	\$42.8	鹹蛋黄南瓜 Pumpkin	\$28.8
鹹蛋黄茄子 Eggplant	\$28.8	鹹蛋黄鍋巴 Crispy Rice Cake	\$28.8





酸辣海多 \$58.8 Hot and Sour Sea Cucumber

金湯海多 \$58.8 Sea Cucumber with Pumpkin Paste

家常海參 \$58.8 Country Style Sea Cucumber

三鮮鍋巴 \$38.8 Assorted Seafood with Crispy Rice 咸肉蒸豆腐 \$28.8 Steamed Tofu with Salted Lean Pork

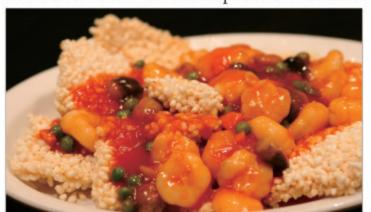
海鮮豆腐煲 \$32.8 Assorted Seafood with Tofu in Hot Pot

家常豆腐 \$28.8 Country Style Tofu with Vegetable

椒鹽豆腐 \$28.8 Salt and Pepper Tofu



蝦子蔥燒海參 \$58.8 Sea Cucumber with Shrimp Roe and Shallot



茄汁蝦仁鍋巴 \$38.8 Braised Shrimp Meat in Tomato Sauce with Crispy Rice



黑松露賽螃蟹 \$38.8 Braised Crab Meat with Black Truffle and Egg White

帶子類 SCALLOPS 一●一

蒜香帶子 \$45.8 Garlic Scallops

油爆帶子 \$45.8 Wok Fried Scallops with Seasonal Vegetable

鐵板川式帶子 \$45.8 Sizzling Scallops in Sichuan Style





椒鹽蝦球 咖喱蝦球 \$42.8 \$42.8 Salt and Pepper King Prawns King Prawns with Curry Sauce 星洲蝦球 鐵板干燒蝦球 \$42.8 \$42.8 Sizzling King Prawns in Peking Chili Sauce Singapore Chili King Prawns XO醬蝦球 \$42.8 Braised King Prawns in XO Sauce 沙爹蝦球 \$42.8 Satay King Prawns 時菜蝦球 鐵板川式蝦球 \$42.8 \$42.8 Sizzling Sichuan King Prawns King Prawns with Seasonal Vegetable



魚/魷魚 FISH/CALAMARI

醩溜魚片 \$34.8 Stewed Sliced Fish in Wine Sauce

川式魚柳 \$34.8 Fish Fillet in Sichuan Style

糖醋魚塊 \$34.8 Sweet and Sour Fish Fillet

豉汁魚柳 \$34.8 Fish Fillet with Black Bean Sauce

黃金酸湯魚 \$34.8 Fish Fillet with Pumpkin Paste

沙爹魷魚 Satay Calamari



椒鹽魷魚 \$32.8 Salt and Pepper Calamari



酸菜魚片 \$34.8 Pickled Sour Mustard with Fish Fillet





北京烤鴨二食(二食可選生菜包/ \$108 鴨肉炒飯/鴨肉炒麵/炒蔬菜/湯(+\$20)

Peking Duck (whole Duck Served with 2 Courses)

1 Course: Served with Shallot & Cucumber, Duck Sauce & 12 pcs Pancakes

2 Course: San Choy Bow, Fried Rice, Noodles, Vegetable or (Soup+\$20)

鸭餅 \$1.00
Pancake

意 \$2.00
Shallot
青瓜 \$2.00
Cucumber

雞類 CHICKEN —®—

檸檬雞 \$34.8

當紅炸子雞 \$34.8 Crispy Skin Chicken

Lemon Chicken

腰果雞 \$34.8

Wok Fried Chicken with Cashew Nuts

Garlic Chicken

蒜香雞



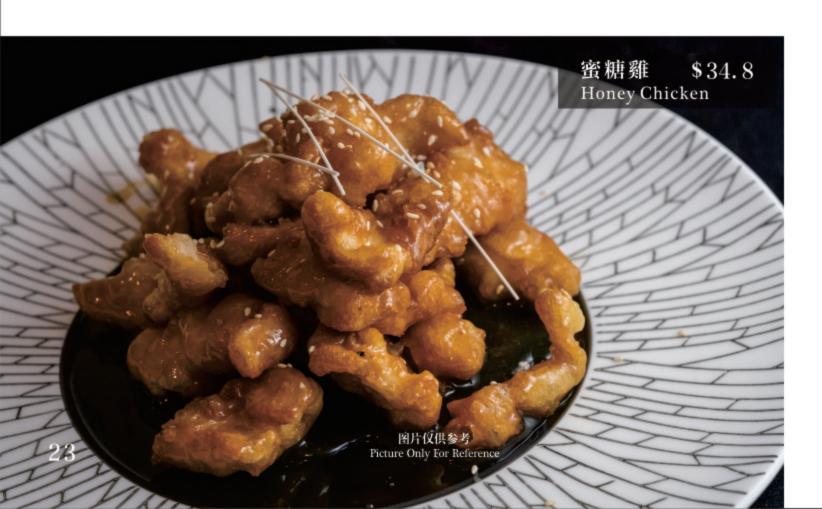
咖喱雞 \$34.8 Wok Fried Chicken with Curry Sauce

\$34.8

鐵板川式雞 \$34.8 Sizzling Sichuan Chicken

沙爹雞 Satay Chicken

星洲雞柳 \$34.8 Singapore Chili Chicken



牛肉類 BEEF —●—

蜜汁焗牛柳煲 \$42.8 Braised Beef Fillet with Honey Black Pepper

中式牛柳 \$42.8 Beef Fillet with Chinese Style

碧綠蠔皇牛柳 \$42.8 Beef Fillet with Vegetable in Oyster Sauce

沙爹牛肉 Satay Beef \$34.8

川式牛肉 \$34.8 Beef in Sichuan Style

豉汁牛肉 \$34.8 Beef with Black Bean Sauce



鐵板蔥爆牛 \$34.8 Sizzling Shallot Beef



陳皮醬炒牛柳粒 \$45.8 芥末牛柳粒 Beef Fillet with Tangerine Beef Fillet with Peel Sauce



芥末牛柳粒 \$42.8 Beef Fillet with Wasabi Sauce





蔥爆羊肉
Wok Fried Lamb with Shallot\$38.8蒜香羊肉
Garlic Lamb\$38.8鐵板孜然羊肉
Sizzling Lamb with Cumin\$38.8

奄列類 Omelette 一**①**—

蝦奄列
King Prawns Omelette

什會奄列
Combination Omelette

雞球奄列
Chicken Omelette

雜菜奄列
Vegetable Omelette

\$35.8

\$32.8

\$28.8



椒鹽骨 \$32.8 Salt and Pepper Pork Ribs

古老肉 \$32.8 Sweet and Sour Pork

醬爆肉絲 \$32.8
Stir Fried Shredded Pork in Shanghai Style



京都骨 \$32.8 Peking Pork Ribs



魚香肉絲 \$32.8 Stir Fried Shredded Pork with Special Chili

荷豆什菜 \$24.8 Snow Peas and Mixed Vegetable

蠔油玻璃生菜 \$20.8 Lettuce with Oyster Sauce

生熟蒜蒸茄子 \$24.8 Steamed Eggplant with Garlic 魚香茄子煲 \$24.8 Braised Eggplant with Special Chili

火腿小棠菜 \$28.8 Steamed Chinese Green with Jinhua Ham



豆醬芸豆 \$28.8 Flat Bean with Soy Bean Sauce



水芹菜香乾 \$28.8 Water Celery with Dried Bean Curd



奶油津白 \$26.8 Steamed Chinese Cabbage with Cream Sauce



香菇扒菜心 \$24.8 Chinese Mushroom with Green Vegetable



小籠包 \$15.8 Xiao Long Dumpling (6 Pcs)



海鮮炒拉面 \$32.8 Assorted Seafood Peking Noodle



蔥油饼 \$12.8 Shallots Pancake (2 Pcs)



干炒牛河 \$24.8 Stir Fried Beef with Flat Rice Noodle in Soy Sauce Shanghai Scallion Oil Mixed Noodles



上海粗炒 \$24.8 Shanghai Style Fried Noodle

雪菜肉絲拉面 \$24.8 Shredded Pork and Pickles Shanghai Noodle

什燴湯面 \$26.8 Combination Noodle Soup

什燴雲吞湯 \$26.8 Combination Wonton Soup

海鮮炒面 \$32.8 Assorted Seafood with Fried Noodle

什燴炒面 \$26.8 Combination Fried Noodle

上海蔥油拌面 \$24.8 海鮮炒飯 \$32.8 Assorted Seafood Fried Rice

瑤柱蛋白粒炒飯 \$32.8 Sun Dried Scallops and Broccoli Fried Rice

揚洲炒飯 \$24.8 "Yeung Chau" Fried Rice

\$32.8 福建炒飯 Hokkien Fried Rice

素菜炒飯 \$20.8 Vegetarian Fried Rice

蝦球炒河 \$28.8 King Prawns and Vegetable with Flat Rice Noodle

白飯 \$3.5 Jasmine Rice



星洲炒米 \$24.8 Singapore Rice Noodle



火腿菜炒飯 \$28.8 Jinhua Ham and Vegetable Fried Rice



鹹肉菜飯 \$28.8 Bacon and Vegetables Fried Rice



甜品 DESSERTS



\$16.8

豆沙鍋餅 Mashed Red Bean Pancake



金絲椰青卷 \$16.8 Deep Fried Coconut Roll (6 Pcs)



桂花酒釀圓子 \$10.8/Person Rice Balls in Osmanthi \$30.8/4 People Fragrantis Flos Rice Wine Soup

脆皮香芋卷 \$16.8 Deep Fried Taro Roll (6 Pcs)

中國茶 Chinese Tea



椰汁燉燕窩 \$68 Double Boiled Bird's Nest with Coconut Paste Sweet Soup

冰糖燉燕窩 \$68 Double Boiled Bird's Nest with Rock Sugar Sweet Soup

\$3.5/Person 雪糕

Plain Ice Cream

\$8.8



Pay by Credit Card, Debt Card or American Express will be apply extra 2.5% Corkage \$6 per head

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