



三菜一湯 \$19.95, 每加一菜 \$6.50

(\$19.95 for Three Entrée & Soup, Additional Entrée \$6.50)

Dine In: Weekday: 11AM-6PM, Weekend: 1:30-5:00PM, Except Holiday (\$21.95 From 10PM-2AM)

Carry Out: 11AM-6PM Daily, Except Holiday, (\$21.95 From 10PM-2AM)

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| #1 西湖牛肉羹, 海鮮豆腐羹, 魚片湯, 蜆湯, 酸菜豬肚湯, 酸辣湯, 蛋花湯, 例湯
Beef & Egg Flower Soup, Seafood & Tofu Soup, Fish Fillet Soup, Clam Soup, Hot & Sour Soup, Egg Drop Soup, House | #2 蜜汁叉燒
Roasted Pork | #42 西芥蘭雞
Chicken with Broccoli |
| #3 脆皮火肉
Roasted Pig | #43 椒鹽雞絲
Fried Shredded Chicken with Spicy Pepper | |
| #4 鹽焗雞(1/2)
Salted Chicken(1/2) | #44 雪豆雞片
Chicken with Snow Pea | |
| #5 豉油雞(1/2)
Soy Sauce Chicken(1/2) | #45 菠蘿雞片
Pineapple Chicken | |
| #6 貴妃雞(1/2)
Chicken with Ginger & Scallion(1/2) | #46 酸菜牛柏葉
Beef Tripe with Sour Cabbage | |
| #7 火鴨(1/4)
Roasted Duck(1/4) | #47 蘿卜牛腩
Beef Brisket with Turnip | |
| #8 * X O 醬石斑
Sautéed Grouper Fillet with XO Sauce | #48 蘿卜牛什
Beef Tripe with Turnip | |
| #9 油爆石斑球
Sautéed Grouper Fillet | #49 酸菜牛肉
Beef with Sour Cabbage | |
| #10 涼瓜石斑球
Sautéed Grouper Fillet with Bitter Melon | #50 聖瓜炒牛肉
Beef with Chinese Squash | |
| #11 甜酸石斑球
Sweet & Sour Fish Fillet | #51 涼瓜牛肉
Beef with Bitter Melon | |
| #12 * 椒鹽石斑球
Fried Fish Fillet with Spicy Pepper Salt | #52 中芥蘭牛肉
Beef with Chinese Broccoli | |
| #13 玉茸石斑球
Sautéed Grouper Fillet with Corn | #53 蠔油牛肉
Beef with Oyster Sauce | |
| #14 * 椒鹽帶頭蝦
Fried Shrimp in Shell with Spicy Pepper Salt | #54 蔥爆牛肉
Mongolian Beef | |
| #15 * 椒鹽鮮魷
Fried Squid with Spicy Pepper Salt | #55 * 沙茶牛肉
Beef in Sha Cha Sauce | |
| #16 酸菜鮮魷
Sautéed Squid with Sour Cabbage | #56 * X O 醬牛肉
Beef with XO Sauce | |
| #17 * 豉椒鮮魷
Sautéed Squid with Black Bean Sauce | #57 雪豆牛肉
Beef with Snow Pea | |
| #18 腰果蝦仁
Shrimp with Cashew Nuts | #58 紅燒豆腐
Braised Bean Curd | |
| #19 * 宮保蝦仁
Kung Pao Shrimp | #59 * 麻婆豆腐
Ma Po Bean Curd | |
| #20 招牌炒海鮮
House Special Seafood | #60 * 椒鹽豆腐
Fried Bean Curd with Spicy Pepper Salt | |
| #21 海鮮豆腐
Seafood with Bean Curd | #61 鹹魚雞粒豆腐
Bean Curd with Salted Fish, Chicken | |
| #22 * 避風塘炒蜆
Clams Thai Style | #62 * 黑椒牛仔骨
Beef Short Rib with Black Pepper Sauce | |
| #23 * 豉汁炒鮮蜆
Clams in Black Bean Sauce | #63 鹹魚雞粒茄子
Eggplant with Salted Fish, Chicken | |
| #24 京都排骨
Kingdom Pork Chop | #64 * X O 醬茄子
Eggplant with XO Sauce | |
| #25 生炒骨
Sweet & Sour Pork Chop, Hong Kong Style | #65 * 幹扁四季豆
Sautéed String Bean | |
| #26 * 椒鹽排骨
Fried Pork Chop with Spicy Pepper Salt | #66 清炒菠菜
Sautéed Spinach | |
| #27 * 沙茶肉片
Sliced Pork in Sha Cha Sauce | #67 清炒通心菜
Sautéed Chinese Water Cress | |
| #28 叉燒雪豆
Roasted Pork with Snow Pea | #68 蠔油中芥蘭
Chinese Broccoli with Oyster Sauce | |
| #29 酸菜肉片
Sour Cabbage with Pork | #69 清炒薯苗
Sautéed Sweet Potato Leaves | |
| #30 支竹炆豬手
Pig's Leg with Tofu Skin | #70 豉油皇炒麵
Soy Sauce Chow Mein | |
| #31 豆腐火腩
Roasted Pig with Tofu | #71 干炒牛河
Beef Chow Foon | |
| #32 薑蔥鴨紅
Sautéed Duck Blood with Ginger & Scallion | #72 廈門炒米粉
Rice Noodle, Amoy Style | |
| #33 韭菜鴨紅
Sautéed Duck Blood with Chinese Chives | #73 聖瓜炒石斑球
Sautéed Grouper Fillet with Chinese Squash | |
| #34 酸菜大腸
Sour Cabbage with Pig's Intestine | #74 聖瓜炒雞片
Sautéed Chicken with Chinese Squash | |
| #35 * 豉椒大腸
Intestine with Black Bean Sauce | #75 炒豆角
Sautéed Chinese String Bean | |
| #36 北菇鴨腳
Duck Feet with Black Mushroom | #76 脆皮釀豆腐
Stuffed Bean Curd with Shrimp Paste | |
| #37 豉汁雞腳
Chicken Feet with Black Bean Sauce | #77 羅卜仔炒河粉
Chow Foon with Preserved Dry Turnip | |
| #38 腊味小炒
Chinese Sausage with Vegetable | #78 大蒜炒白菜
Sautéed Bok Choy with Garlic | |
| #39 蓮藕小炒
Sautéed Lotus Root | #79 豉汁炒涼瓜
Sautéed Bitter Melon Black Bean Sauce | |
| #40 薑蔥雞片
Sliced Chicken with Ginger & Scallion | #80 * 左公雞
General Tao's Chicken | |
| #41 鮮菇雞片
Chicken with Mushroom | | |

* Hot and Spicy , Served with Steamed Rice or Plain Bun, Except Noodle, \$0.75 for additional

