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南北小廚

明爐燒味

Siu Mei

明爐燒鴨 (隻 Whole Bird) \$200
Roasted Duck (例 Regular) \$78

貴妃雞 (隻 Whole Bird) \$200
Poached Chicken (例 Regular) \$78

玫瑰豉油雞 (隻 Whole Bird) \$200
Marinated Chicken in Soy Sauce (例 Regular) \$78

蜜汁叉燒 (例 Regular) \$78
Barbecued Pork in Honey Sauce

湯羹類

Soup

鮮茄豆腐魚片湯 (每窩 Tureen) \$98
Sliced Fish, Bean Curd and Tomato Thick Soup

蟹肉粟米羹 (每窩 Tureen) \$79
Sweet Corn and Crab Thick Soup

精美小菜

Signature Dish

風味土豆辣子雞丁 \$98
Spicy Diced Chicken with Potato

拔絲咕嚕肉 \$90
Sweet and Sour Pork

淮山雜菌炒牛肉 \$79
Sautéed Beef with Assorted Mushroom and Chinese Yam

水煮牛肉 \$78
Boiled Sliced Beef in Chilli Oil

蟲草花雲耳蒸雞 \$78
Steamed Chicken with Cordyceps and Black Fungus

怡香肉碎茄子 \$75
Braised Eggplant with Minced Pork in Chilli Sauce

麻婆豆腐 \$72
Mapo Tofu

海鮮

Seafood

碧綠炒玉帶 \$148
Sautéed Cuttlefish and Scallop with Vegetables

豉汁帶子蒸豆腐 \$138
Steamed Bean Curd with Scallop in Black Bean Sauce

滑蛋炒蝦球 \$108
Sautéed Scrambled Egg with Shrimp

水煮魚塊 \$108
Boiled Fish Fillet in Chili Oil

健康素食

Vegetarian Dish

淮山雜菌紅燒豆腐 \$72
Braised Bean Curd with Assorted Mushroom and Chinese Yam

蒜茸茄子蒸豆腐 \$62
Steamed Bean Curd with Eggplant and Garlic

粉絲雜菜煲 \$58
Assorted Vegetable and Vermicelli in Pot

蒜茸炒時蔬 \$40
Fried Seasonal Vegetable with Garlic

粉麵飯

Noodle & Rice

香茜皮蛋魚片窩米 \$88
Braised Rice Vermicelli with Sliced Fish, Preserved Egg and Coriander

瑤柱蛋白海鮮炒飯 \$78
Fried Rice with Seafood, Conpoy and Egg White

芫香粒粒炒粉絲 \$68
Fried Bean Vermicelli with Diced Vegetable and Coriander

豉椒牛肉炒麵 \$60
Fried Noodles with Beef in Black Bean Sauce

金菇瑤柱炆伊麵 \$58
Braised E-fu Noodle with Conpoy and Enoki Mushroom

絲苗白飯 \$7
Steamed Rice

甜品

Dessert

糕點拼盤 (6件 Pcs) \$22
Pudding Platter

紅豆洋羹糕 \$14
Red Bean and Coconut Pudding

杞子桂花糕 \$14
Wolfberry and Osmanthus Pudding

香芒布甸 \$14
Mango Pudding

咖啡糕 \$14
Coffee Pudding

芋蓉珍珠糕 \$14
Chinese Taro Pudding

精美糖水 \$14
Sweet Soup of the Day

鮮果盤 (大 Large) \$56
Fresh Fruit Platter (細 Small) \$36

飲品

Drink

各式啤酒 (罐 Can) \$21
(生力 / 喜力 / 青島 / 朝日)
Beers (San Miguel / Heineken / Tsing Tao / Asahi)

橙汁 (杯 Glass) \$13
Orange Juice (勺 Jar) \$39

各式汽水 (罐 Can) \$12
(可樂 / 零系可樂 / 健怡可樂 / 雪碧)
Soft Drinks (Coca-Cola / Coke Zero / Coke Light / Sprite)

茗茶 (位 Person) \$5.5
(普洱 / 香片 / 壽眉)
Chinese Tea (Pu'er / Jasmine / Shoumei)



南北小廚

廚師推介

Chef's Recommendation

香辣烤魚

Spicy Grilled Fish

\$188

干鍋肥腸

Griddled Pork Intsetines

\$118

酸菜魚

Fish & Pickles in Sour & Spicy soup

\$108

桂花小肉排

Braised Pork Ribs in Osmanthus Sauce

\$88

大盤花菜

Sautéed Spicy Cauliflower

\$78

*** 全日免加一 No Service Charge ***



檯號 : _____

入單時間 : _____

經手人 : _____

南北小廚



南北推介 Chef's Recommendations

- 椒鹽脆炸魷魚鬚
Deep-fried Squid with Spiced Salt
- 迷你桶仔鳳爪排骨飯
Steamed Rice with Chicken Feet and Pork Ribs in Mini Wooden Pot
- ^新 迷你梅菜雞粒蒸飯
Mini Steamed Rice with Diced Chicken and Preserved Vegetable
- 紅油抄手
Poached Pork Dumpling in Spicy Chili Soya Sauce

- 是日粥點 + 炸油條
Congee of the Day + Chinese Doughnut
- 宮廷藥膳雞腳
Herbal Chicken Feet
- ^新 蟲草花上湯灌湯餃
Cordyceps Flower and Dumpling in Soup
- 南翔小籠包 (4個)
Steamed Xiaolongbao (4 pcs)



蒸美點心 Steamed Dim Sum

- 陳村粉豉汁蒸排骨
Steamed Pork Ribs with Rice Noodle in Black Bean Sauce
- 順德鯪魚球
Dace Fish Ball with Vegetable
- 潮州粉果
Steamed Dumpling Chiu Chow Style
- 百醬蒸鳳爪
Steamed Chicken Feet with Assorted Paste
- 蒸素粉果 (V)
Steamed Vegetarian Dumpling (V)
- ^新 咖喱魷魚
Curry Squid
- 蟹籽燒賣
Minced Pork Dumpling with Crab Roe
- 雲彩鮮蝦餃
Shrimp Dumpling
- 南乳花生蒸豬手
Steamed Pork Knuckle with Peanuts in Fermented Red Beancurd Sauce
- 鮑汁鮮竹卷
Beancurd Sheet Roll in Abalone Sauce
- 迷你珍珠雞
Mini Glutinous Rice with Chicken Wrapped in Lotus Leaves
- 山竹牛肉球
Minced Beef Meatball with Beancurd Skin

包羅萬有 Steamed Bun

- 流沙奶皇包
Steamed Egg Custard Bun
- 蜜汁叉燒包
Steamed Barbecued Pork Bun
- 南北蓮蓉包
Steamed Lotus Seed Paste Bun
- 薑汁雞仔包
Steamed Chicken Bun with Ginger Sauce
- ^新 吉士馬拉盞
Custard Chinese Sponge Cake
- 寧波菜肉包
Steamed Vegetable and Meat Bun
- 椰香小饅頭
Mini Chinese Steamed Bun
- 無錫素菜包 (V)
Steamed Vegetable Bun (V)

香口滋味 Baked & Fried

- 安蝦咸水角
Deep-fried Minced Pork and Shrimp Puff
- ^新 香炸鯪魚餅
Deep-fried Mud Carp Cake
- 素菜長春卷 (V)
Vegetarian Long Spring Roll (V)
- 香煎蘿蔔糕
Pan-fried Turnip Cake
- 金黃糯米卷
Glutinous Rice Roll
- 香麻煎堆仔
Deep-fried Mini Sesame Ball



滑溜腸粉 Steamed Rice Flour Roll

- 越式脆蝦腸粉
Steamed Rice Flour Roll with Deep-fried Crispy Shrimp Roll
- 蜜汁叉燒腸粉
Steamed Rice Flour Roll with BBQ Pork
- 香茜牛肉腸粉
Steamed Rice Flour Roll with Minced Beef and Coriander
- 原隻鮮蝦腸粉
Steamed Rice Flour Roll with Shrimp



\$14 \$16 \$19

\$22 \$26 \$39

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