

HK DINERS

港大黃克兢飯堂

現已開業
OPEN NOW

港式 HK STYLE



港式燒味飯
Hong Kong Style
Siu Mei with Rice



即製西多士
French Toast



沙嗲牛肉公仔麵
Satay Beef with
Instant Noodle in Soup



港式奶茶
Milk Tea in Hong Kong Style

西式 WESTERN



經典焗飯
Classic Baked Rice



鮮茄湯通粉
Macaroni in Tomato Soup



精美扒飯
Steak with Rice



香濃咖喱系列
Curry Series

日式 JAPANESE



日式拉麵
Japanese Ramen



日式丼飯
Japanese Donburi



日式咖喱飯
Japanese Curry Rice



日式料理檔
Japanese Food Counter

NEW
LOOK

開業啦

HK DINERS記得嚟食

萬眾期待！HK DINERS港大黃克兢飯堂於6月22日正式開業啦。餐廳以港式美食廣場為主題，提供一系列港式、日式及西式美食為港大師生帶來多元化嘅餐飲體驗。依家就約埋朋友仔一齊嚟HK DINERS食飯啦！

NEW LOOK NEW FOOD @ HAKING WONG CANTEEN - "HK DINERS"

A brand-new canteen named "HK DINERS" opens on 22 June. The canteen revamps into a more lifestyle local style food court to serving on local HK style food and multinational cuisines such as Japanese, European and Western for HKU users. Come to visit us NOW and have a good meal with your friends @ HK DINERS!



HK DINERS

地址
ADDRESS

香港薄扶林香港大學主座黃克兢樓4樓
4/F, Haking Wong Bldg, Main Campus, University of Hong Kong, Pokfulam, HK

電話
TEL

2175 7728

This menu is for reference only. For daily menu and latest promotion, please visit or contact the outlet directly.

Click [HERE](#) to view their live menu via caterer's online ordering platform (payment in outlet).

GourMax Catering

Menu & Pricing Proposal for HK DINERS

Type / 產品類別	產品名稱	Menu Items	Price/售價/HK\$
粥類餐 Congee Set	皮蛋瘦肉粥 · 蘿蔔糕	Preserved Egg and Lean Meat Congee · Turnip Cake	\$18.0
	皮蛋瘦肉粥 · 家鄉炒米粉	Preserved Egg and Lean Meat Congee · Homestyle Fried Rice Vermicelli	\$18.0
	皮蛋瘦肉粥 · 豉油皇炒麵	Preserved Egg and Lean Meat Congee · Fried Noodle in Soy Sauce	\$18.0
	皮蛋瘦肉粥 · 叉燒包	Preserved Egg and Lean Meat Congee · Barbecued Pork Bun	\$20.0
	皮蛋瘦肉粥 · 奶皇包	Preserved Egg and Lean Meat Congee · Custard Bun	\$20.0
	皮蛋瘦肉粥 · 雞仔包	Preserved Egg and Lean Meat Congee · Chicken Bun	\$20.0
	皮蛋瘦肉粥 · 蓮蓉包	Preserved Egg and Lean Meat Congee · Lotus Seed Paste Bun	\$20.0
	皮蛋瘦肉粥 · 菜肉包	Preserved Egg and Lean Meat Congee · Pork and Vegetable Bun	\$20.0
	皮蛋瘦肉粥 · 混醬腸粉	Preserved Egg and Lean Meat Congee · Rice Roll with Mixed Sauce	\$20.0
	皮蛋瘦肉粥 · 魚肉燒賣	Preserved Egg and Lean Meat Congee · Fish Meat Siu Mai	\$20.0
	粥 · 蘿蔔糕	Congee · Turnip Cake	\$18.0
	粥 · 家鄉炒米粉	Congee · Homestyle Fried Rice Vermicelli	\$18.0
	粥 · 豉油皇炒麵	Congee · Fried Noodle in Soy Sauce	\$18.0
	粥 · 叉燒包	Congee · Barbecued Pork Bun	\$20.0
	粥 · 奶皇包	Congee · Custard Bun	\$20.0
	粥 · 雞仔包	Congee · Chicken Bun	\$20.0
	粥 · 蓮蓉包	Congee · Lotus Seed Paste Bun	\$20.0
	粥 · 菜肉包	Congee · Pork and Vegetable Bun	\$20.0
粥類 Congee	大芥菜豬骨粥	Leaf Mustard and Pork Bone Congee	\$10.0
	蠔豉肉片粥	Dried Oyster and Sliced Pork Congee	\$10.0
	菜乾豬骨粥	Dried Vegetable and Pork Bone Congee	\$10.0
	北菇鹹雞粥	Chinese Mushroom and Salted Chicken Congee	\$10.0
	柴魚花生粥	Dried Stockfish and Peanut Congee	\$10.0
	皮蛋瘦肉粥	Preserved Egg and Lean Meat Congee	\$10.0
	金銀蛋肉碎粥	Salted Egg, Preserved Egg and Minced Pork Congee	\$10.0
	花生豬骨粥	Peanut and Pork Bone Congee	\$10.0
	鹹蛋肉碎粥	Salted Egg and Minced Pork Congee	\$10.0
	粟米磨菇粥	Sweet Corn and Mushroom Congee	\$10.0
	艇仔粥	Sampan Congee	\$10.0
	南瓜排骨粥	Pumpkin and Pork Ribs Congee	\$10.0
	粟米素雞粥	Sweet Corn and Mock Chicken Congee	\$10.0
	南瓜素雞粥	Pumpkin and Mock Chicken Congee	\$10.0
	西洋菜豬軟骨粥	Watercress and Pork Cartilage Congee	\$10.0
	北菇雞絲粥	Chinese Mushroom and Shredded Chicken Congee	\$10.0
	花生肉碎粥	Peanut and Minced Pork Congee	\$10.0
	南瓜磨菇粥	Pumpkin and Mushroom Congee	\$10.0
	花生雞絲粥	Peanut and Shredded Chicken Congee	\$10.0
	鮮雜菌魚片粥	Assorted Mushroom and Sliced Fish Congee	\$10.0
	金銀菜排骨粥	Dried Vegetables and Pork Ribs Congee	\$10.0
	漁家艇仔粥	Sampan Congee	\$10.0
	粟米肉碎粥	Sweet Corn and Minced Pork Congee	\$10.0
	北菇鹹雞絲粥	Chinese Mushroom and Salted Shredded Chicken Congee	\$10.0
	鹹魚花生排骨粥	Salted Fish, Peanut and Pork Ribs Congee	\$10.0
	生菜肉丸粥	Lettuce and Meat Ball Congee	\$10.0
	涼瓜排骨粥	Bitter Melon and Pork Ribs Congee	\$10.0
	仿鮑片雞絲粥	Mock Abalone and Shredded Chicken Congee	\$10.0
	鹹蛋瘦肉粥	Salted Egg and Lean Meat Congee	\$10.0
	荔灣艇仔粥	Sampan Congee	\$10.0
	雙菇瘦肉粥	Mixed Mushroom and Lean Meat Congee	\$10.0
	南瓜肉碎粥	Pumpkin and Minced Pork Congee	\$10.0
	地瓜粥	Sweet Potato Congee	\$10.0
	明火白粥	Plain Congee	\$8.0
	雜菇粥	Assorted Mushroom Congee	\$10.0
	南瓜粥	Pumpkin Congee	\$10.0
	粟米粥	Sweet Corn Congee	\$10.0
	銀杏腐竹粥	Ginkgo and Beancurd Stick Congee	\$10.0
	五色豆粥	Mixed Bean Congee	\$10.0
	粟米豆干粥	Sweet Corn and Dried Tofu Congee	\$10.0
	腐竹豆干粥	Beancurd Stick and Dried Tofu Congee	\$10.0
	鮮菇雪耳粥	Mushroom and White Fungus Congee	\$10.0

Menu & Pricing Proposal for HK DINERS

<u>Type / 產品類別</u>	<u>產品名稱</u>	<u>Menu Items</u>	<u>Price/售價/HK\$</u>
	北菇素雞粥	Chinese Mushroom and Mock Chicken Congee	\$10.0
	白果腐竹素粥	Ginkgo and Beancurd Stick Congee	\$10.0
	三菇甘筍粥	Mixed Mushroom and Carrot Congee	\$10.0
	粟米南瓜粥	Sweet Corn and Pumpkin Congee	\$10.0
	粟米冬菇粥	Sweet Corn and Black Mushroom Congee	\$10.0
	磨菇素雞粥	Mushroom and Mock Chicken Congee	\$10.0
	粟米杞子粥	Sweet Corn and Wolfberry Congee	\$10.0
點心類	混醬腸粉	Steamed Rice Roll with Mixed Sauce	\$12.0
Dim Sum	香煎蘿蔔糕	Pan-fried Turnip Cake	\$11.0
	豉油皇炒麵	Fried Noodle in Soy Sauce	\$11.0
	三絲炒米粉	Fried Rice Vermicelli with Shredded Meat and Vegetables	\$11.0
	三絲炒油麵	Fried Yellow Noodle with Shredded Meat and Vegetables	\$11.0
	銀芽炒麵	Fried Noodle with Bean Sprout	\$11.0
	叉燒包	Steamed Barbecued Pork Bun	\$12.0
	奶皇包	Steamed Custard Bun	\$12.0
	雞仔包	Steamed Chicken Bun	\$12.0
	蓮蓉包	Steamed Lotus Seed Paste Bun	\$12.0
	菜肉包	Steamed Pork and Vegetable Bun	\$12.0
	鮮竹卷	Steamed Beancurd Sheet Roll with Oyster Sauce	\$12.0
	馬拉糕	Steamed Cantonese Sponge Cake	\$12.0
	珍珠雞	Mini Steamed Glutinous Rice with Chicken / Glutinous Rice Dumpling	\$15.0
	糯米雞	Steamed Glutinous Rice with Chicken / Glutinous Rice Dumpling	\$22.0
	牛肉球	Steamed Beef Ball	\$15.0
	鯪魚球	Steamed Dace Ball	\$15.0
	糯米卷	Steamed Glutinous Rice Roll	\$14.0
	排骨腸粉	Steamed Rice Roll with Pork Ribs	\$16.0
	生煎包	Pan-fried Pork Bun	\$16.0
	素粉果	Steamed Vegetarian Dumpling	\$14.0
	豉汁鳳爪	Steamed Chicken Feet in Black Bean Sauce	\$15.0
	豉汁排骨	Steamed Pork Ribs in Black Bean Sauce	\$15.0
	迷你蒸飯	Mini Steamed Rice	\$20.0
	迷你鳳爪排骨蒸飯	Mini Steamed Rice with Pork Ribs and Chicken Feet	\$22.0
扒類	脆炸魚柳	Deep-fried Fish Fillet	\$20.0
Steak	脆炸魚柳 · 火腿	Deep-fried Fish Fillet · Ham	\$24.0
	脆炸魚柳 · 腸仔	Deep-fried Fish Fillet · Sausage	\$24.0
	脆炸魚柳 · 餐肉	Deep-fried Fish Fillet · Luncheon Meat	\$24.0
	脆炸魚柳 · 煎雙蛋	Deep-fried Fish Fillet · Two Pan-fried Eggs	\$24.0
	脆炸魚柳 · 炒滑蛋	Deep-fried Fish Fillet · Scrambled Egg	\$24.0
	香煎豬扒	Pan-fried Pork Chop	\$20.0
	香煎豬扒 · 火腿	Pan-fried Pork Chop · Ham	\$24.0
	香煎豬扒 · 腸仔	Pan-fried Pork Chop · Sausage	\$24.0
	香煎豬扒 · 餐肉	Pan-fried Pork Chop · Luncheon Meat	\$24.0
	香煎豬扒 · 煎雙蛋	Pan-fried Pork Chop · Two Pan-fried Eggs	\$24.0
	香煎豬扒 · 炒滑蛋	Pan-fried Pork Chop · Scrambled Egg	\$24.0
	香煎雞扒	Pan-fried Chicken Steak	\$20.0
	香煎雞扒 · 火腿	Pan-fried Chicken Steak · Ham	\$24.0
	香煎雞扒 · 腸仔	Pan-fried Chicken Steak · Sausage	\$24.0
	香煎雞扒 · 餐肉	Pan-fried Chicken Steak · Luncheon Meat	\$24.0
	香煎雞扒 · 煎雙蛋	Pan-fried Chicken Steak · Two Pan-fried Eggs	\$24.0
	香煎雞扒 · 炒滑蛋	Pan-fried Chicken Steak · Scrambled Egg	\$24.0
	香煎牛扒	Pan-fried Beef Steak	\$25.0
	香煎牛扒 · 火腿	Pan-fried Beef Steak · Ham	\$29.0
	香煎牛扒 · 腸仔	Pan-fried Beef Steak · Sausage	\$29.0
	香煎牛扒 · 餐肉	Pan-fried Beef Steak · Luncheon Meat	\$29.0
	香煎牛扒 · 煎雙蛋	Pan-fried Beef Steak · Two Pan-fried Eggs	\$29.0
	香煎牛扒 · 炒滑蛋	Pan-fried Beef Steak · Scrambled Egg	\$29.0
	和牛漢堡	Wagyu Patty	\$23.0
	和牛漢堡 · 火腿	Wagyu Patty · Ham	\$28.0
	和牛漢堡 · 腸仔	Wagyu Patty · Sausage	\$28.0

Menu & Pricing Proposal for HK DINERS

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	和牛漢堡 · 餐肉	Wagyu Patty · Luncheon Meat	\$28.0
	和牛漢堡 · 煎雙蛋	Wagyu Patty · Two Pan-fried Eggs	\$28.0
	和牛漢堡 · 炒滑蛋	Wagyu Patty · Scrambled Egg	\$28.0
配	牛油多士 · 奶茶或咖啡	served with Toast and Butter · Coffee / Milk Tea	
	轉凍飲 加		\$2.5
港式早餐			
	仿鮑火腿通粉 · 餐肉煎蛋	Mock Abalone and Ham with Macaroni in Soup · Luncheon Meat and Pan-fried Egg	\$23.0
	仿鮑火腿通粉 · 腸仔煎蛋	Mock Abalone and Ham with Macaroni in Soup · Sausage and Pan-fried Egg	\$23.0
	仿鮑火腿通粉 · 火腿煎蛋	Mock Abalone and Ham with Macaroni in Soup · Ham and Pan-fried Egg	\$23.0
	仿鮑火腿通粉 · 炒滑蛋	Mock Abalone and Ham with Macaroni in Soup · Scrambled Egg	\$23.0
	仿鮑火腿通粉 · 煎雙蛋	Mock Abalone and Ham with Macaroni in Soup · Two Pan-fried Eggs	\$23.0
	雪菜肉絲米粉 · 腸仔煎蛋	Shredded Pork and Preserved Vegetable with Rice Vermicelli in Soup · Sausage and Pan-fried Egg	\$22.0
	雪菜肉絲米粉 · 餐肉煎蛋	Shredded Pork and Preserved Vegetable with Rice Vermicelli in Soup · Luncheon Meat and Pan-fried Egg	\$22.0
	雪菜肉絲米粉 · 火腿煎蛋	Shredded Pork and Preserved Vegetable with Rice Vermicelli in Soup · Ham and Pan-fried Egg	\$22.0
	雪菜肉絲米粉 · 炒滑蛋	Shredded Pork and Preserved Vegetable with Rice Vermicelli in Soup · Scrambled Egg	\$22.0
	雪菜肉絲米粉 · 煎雙蛋	Shredded Pork and Preserved Vegetable with Rice Vermicelli in Soup · Two Pan-fried Eggs	\$22.0
	濃香沙嗲牛肉米粉 · 餐肉煎蛋	Satay Beef with Rice Vermicelli in Soup · Luncheon Meat and Pan-fried Egg	\$23.0
	濃香沙嗲牛肉米粉 · 腸仔煎蛋	Satay Beef with Rice Vermicelli in Soup · Sausage and Pan-fried Egg	\$23.0
	濃香沙嗲牛肉米粉 · 火腿煎蛋	Satay Beef with Rice Vermicelli in Soup · Ham and Pan-fried Egg	\$23.0
	濃香沙嗲牛肉米粉 · 炒滑蛋	Satay Beef with Rice Vermicelli in Soup · Scrambled Egg	\$23.0
	濃香沙嗲牛肉米粉 · 煎雙蛋	Satay Beef with Rice Vermicelli in Soup · Two Pan-fried Eggs	\$23.0
	濃香沙嗲牛肉即食麵 · 餐肉煎	Satay Beef with Instant Noodle in Soup · Luncheon Meat and Pan-fried Egg	\$23.0
	濃香沙嗲牛肉即食麵 · 腸仔煎	Satay Beef with Instant Noodle in Soup · Sausage and Pan-fried Egg	\$24.0
	濃香沙嗲牛肉即食麵 · 火腿煎	Satay Beef with Instant Noodle in Soup · Ham and Pan-fried Egg	\$24.0
	濃香沙嗲牛肉即食麵 · 炒滑蛋	Satay Beef with Instant Noodle in Soup · Scrambled Egg	\$24.0
	濃香沙嗲牛肉即食麵 · 煎雙蛋	Satay Beef with Instant Noodle in Soup · Two Pan-fried Eggs	\$24.0
配	牛油多士 · 奶茶或咖啡	served with Toast and Butter · Coffee / Milk Tea	
	轉凍飲 加		\$2.5
通粉Macaroni			
	鮮茄午餐肉湯通粉	Luncheon Meat with Macaroni in Tomato Soup	\$18.0
	鮮茄雞肉湯通粉	Chicken with Macaroni in Tomato Soup	\$18.0
	鮮茄牛肉湯通粉	Beef with Macaroni in Tomato Soup	\$20.0
	鮮茄小雲耳湯通粉	Black Fungus with Macaroni in Tomato Soup	\$18.0
	火腿湯通粉	Ham with Macaroni in Soup	\$16.0
	腸片湯通粉	Sliced Sausage with Macaroni in Soup	\$16.0
	榨菜肉絲湯通粉	Shredded Pork and Pickled Mustard Tuber with Macaroni in Soup	\$16.0
	雪菜肉絲湯通粉	Shredded Pork and Preserved Vegetable with Macaroni in Soup	\$16.0
	五香肉丁湯通粉	Spiced Diced Pork with Macaroni in Soup	\$18.0
	沙嗲牛肉湯通粉	Satay Beef with Macaroni in Soup	\$18.0
	沙嗲雞絲湯通粉	Satay Shredded Chicken with Macaroni in Soup	\$16.0
	沙嗲肉片湯通粉	Satay Sliced Pork with Macaroni in Soup	\$16.0
配	奶茶或咖啡	served with Coffee / Milk Tea	\$5.0
配	凍飲 加		\$7.5
米粉			
	火腿湯米粉	Ham with Rice Vermicelli in Soup	\$16.0
Rice Vermicelli	腸片湯米粉	Sliced Sausage with Rice Vermicelli in Soup	\$16.0
	榨菜肉絲湯米粉	Shredded Pork and Pickled Mustard Tuber with Rice Vermicelli in Soup	\$16.0
	雪菜肉絲湯米粉	Shredded Pork and Preserved Vegetable with Rice Vermicelli in Soup	\$16.0
	五香肉丁湯米粉	Spiced Diced Pork with Rice Vermicelli in Soup	\$18.0
	沙嗲牛肉湯米粉	Satay Beef with Rice Vermicelli in Soup	\$18.0
	沙嗲雞絲湯米粉	Satay Shredded Chicken with Rice Vermicelli in Soup	\$16.0
	沙嗲肉片湯米粉	Satay Sliced Pork with Rice Vermicelli in Soup	\$16.0
	配 奶茶或咖啡	served with Coffee / Milk Tea	\$5.0
	配 凍飲 加		\$7.5
即食麵			
Instant Noodle	雞扒 · 煎蛋公仔麵	Chicken Steak · Pan-fried Egg with Instant Noodle in Soup	\$20.0
	豬扒 · 煎蛋公仔麵	Pork Chop · Pan-fried Egg with Instant Noodle in Soup	\$20.0
	雞翼 · 煎蛋公仔麵	Chicken Wing · Pan-fried Egg with Instant Noodle in Soup	\$20.0
	沙嗲牛肉 · 煎蛋公仔麵	Satay Beef · Pan-fried Egg with Instant Noodle in Soup	\$20.0
	五香肉丁 · 煎蛋公仔麵	Spiced Diced Pork · Pan-fried Egg with Instant Noodle in Soup	\$20.0
	雪菜肉絲 · 煎蛋公仔麵	Shredded Pork and Preserved Vegetable · Pan-fried Egg with Instant Noodle in Soup	\$18.0

Menu & Pricing Proposal for HK DINERS

Type / 產品類別	產品名稱	Menu Items	Price/售價/HK\$
	榨菜肉絲・煎蛋公仔麵	Shredded Pork and Pickled Mustard Tuber・Pan-fried Egg with Instant Noodle in Soup	\$18.0
	腸仔・煎蛋公仔麵	Sausage・Pan-fried Egg with Instant Noodle in Soup	\$18.0
	餐肉・煎蛋公仔麵	Luncheon Meat・Pan-fried Egg with Instant Noodle in Soup	\$18.0
	火腿・煎蛋公仔麵	Ham・Pan-fried Egg with Instant Noodle in Soup	\$18.0
	火腿湯即食麵	Ham with Instant Noodle in Soup	\$16.0
	腸片湯即食麵	Sliced Sausage with Instant Noodle in Soup	\$16.0
	榨菜肉絲湯即食麵	Shredded Pork and Pickled Mustard Tuber with Instant Noodle in Soup	\$16.0
	雪菜肉絲湯即食麵	Shredded Pork and Preserved Vegetable with Instant Noodle in Soup	\$16.0
	五香肉丁湯即食麵	Spiced Diced Pork with Instant Noodle in Soup	\$16.0
	沙嗲牛肉湯即食麵	Satay Beef with Instant Noodle in Soup	\$18.0
	沙嗲雞絲湯即食麵	Satay Shredded Chicken with Instant Noodle in Soup	\$16.0
	沙嗲肉片湯即食麵	Satay Sliced Pork with Instant Noodle in Soup	\$16.0
配	奶茶或咖啡	served with Coffee / Milk Tea	\$5.0
配	凍飲 加		\$7.5
出前一丁麵	豬扒・煎蛋出前一丁麵	Pork Chop・Pan-fried Egg with Demae Ramen	\$22.0
Demae Ramen	雞扒・煎蛋出前一丁麵	Chicken Steak・Pan-fried Egg with Demae Ramen	\$22.0
Instant Noodle	雞翼・煎蛋出前一丁麵	Chicken Wing・Pan-fried Egg with Demae Ramen	\$22.0
	濃香沙嗲牛肉・煎蛋出前一丁麵	Satay Beef・Pan-fried Egg with Demae Ramen	\$22.0
	五香肉丁・煎蛋出前一丁麵	Spiced Diced Pork・Pan-fried Egg with Demae Ramen	\$22.0
	雪菜肉絲・煎蛋出前一丁麵	Shredded Pork and Preserved Vegetable・Pan-fried Egg with Demae Ramen	\$20.0
	榨菜肉絲・煎蛋出前一丁麵	Shredded Pork and Pickled Mustard Tuber・Pan-fried Egg with Demae Ramen	\$20.0
	腸仔・煎蛋出前一丁麵	Sausage・Pan-fried Egg with Demae Ramen	\$20.0
	餐肉・煎蛋出前一丁麵	Luncheon Meat・Pan-fried Egg with Demae Ramen	\$20.0
	火腿・煎蛋出前一丁麵	Ham・Pan-fried Egg with Demae Ramen	\$20.0
配	奶茶或咖啡	served with Coffee / Milk Tea	\$5.0
配	凍飲 加		\$7.5
螺絲粉	龍蝦濃湯腸片螺絲粉	Sliced Sausage with Fusilli in Lobster Bisque	\$18.0
Fusilli	龍蝦濃湯腸片螺絲粉・煎雙蛋	Sliced Sausage with Fusilli in Lobster Bisque・Two Pan-fried Eggs	\$22.0
	龍蝦濃湯腸片螺絲粉・炒滑蛋	Sliced Sausage with Fusilli in Lobster Bisque・Scrambled Egg	\$22.0
	龍蝦濃湯腸片螺絲粉・烱蛋	Sliced Sausage with Fusilli in Lobster Bisque・Boiled Egg	\$22.0
	龍蝦濃湯腸片螺絲粉・火腿	Sliced Sausage with Fusilli in Lobster Bisque・Ham	\$22.0
	龍蝦濃湯腸片螺絲粉・餐肉	Sliced Sausage with Fusilli in Lobster Bisque・Luncheon Meat	\$22.0
	龍蝦濃湯腸片螺絲粉・腸仔	Sliced Sausage with Fusilli in Lobster Bisque・Sausage	\$22.0
	龍蝦濃湯腸片螺絲粉・煙肉	Sliced Sausage with Fusilli in Lobster Bisque・Bacon	\$22.0
配	奶茶或咖啡	served with Coffee / Milk Tea	\$5.0
配	凍飲 加		\$7.5
麥皮	蛋白麥皮	Oatmeal with Egg White	\$12.0
Oatmeal	煎雙蛋・蛋白麥皮	Two Pan-fried Eggs・Oatmeal with Egg White	\$18.0
	炒滑蛋・蛋白麥皮	Scrambled Egg・Oatmeal with Egg White	\$18.0
	雙烱蛋・蛋白麥皮	Two Boiled Eggs・Oatmeal with Egg White	\$18.0
	鴛鴦蛋・蛋白麥皮	Mixed Egg・Oatmeal with Egg White	\$18.0
配	牛油多士・奶茶或咖啡	served with Toast and Butter・Coffee / Milk Tea	
	轉凍飲 加		\$2.5
[日式飯]	滑蛋豬扒飯	Pork Chop and Scrambled Egg with Rice	\$30.0
	牛肉照燒飯	Teriyaki Beef with Rice	\$30.0
	月見豚肉飯	Onsen Tamago/Tsukimi and Pork with Rice	\$28.0
	雞肉生薑燒飯	Ginger Chicken in Teriyaki Sauce with Rice	\$28.0
	照燒雞扒飯	Teriyaki Chicken Steak with Rice	\$28.0
	咖喱魚柳飯	Curry Fish Fillet with Rice	\$30.0
	日式咖喱雜菜飯	Curry Assorted Vegetable with Rice	\$28.0
[日式定食]	燒鯖魚・御飯	Grilled Mackerel Set Meal	\$32.0
	吉列豬扒・御飯	Deep-fried Pork Chop Set Meal	\$32.0
	月見大蔥牛粒・御飯	Onsen Tamago/Tsukimi Green Onion and Diced Beef with Rice	\$32.0
配	麵鼓湯・甜品・綠茶	with Miso Soup, Dessert and Green Tea	\$5.0
[日式拉麵]	肥牛肉拉麵	Sliced Beef Ramen	\$30.0

Menu & Pricing Proposal for HK DINERS

<u>Type / 產品類別</u>	<u>產品名稱</u>	<u>Menu Items</u>	<u>Price/售價/HK\$</u>
	豬軟骨拉麵	Pork Cartilage Ramen	\$30.0
	日式叉燒拉麵	Japanese BBQ Pork Ramen	\$30.0
	熊本雞球拉麵	Kumamoto Chicken Ramen	\$28.0
	野菌雜菜拉麵	Wild Mushroom and Assorted Vegetable Ramen	\$28.0
	日式海老拉麵	Japanese Shrimp Ramen	\$30.0
	日式海鮮拉麵	Japanese Seafood Ramen	\$30.0
	日式餃子拼雞串拉麵	Japanese Dumpling with Chicken Skewer Ramen	\$28.0
	日式粟米餃子拉麵	Japanese Dumpling with Sweet Corn Ramen	\$28.0
[日式咖喱]	日式咖喱豬柳片飯	Curry Sliced Pork Fillet with Rice in Japanese Style	\$28.0
	日式咖喱豬柳飯	Curry Pork Fillet with Rice in Japanese Style	\$28.0
	日式咖喱魚塊飯	Curry Fish Fillet with Rice in Japanese Style	\$30.0
	日式咖喱雞飯	Curry Chicken with Rice in Japanese Style	\$28.0
	日式咖喱牛腩飯	Curry Beef Brisket with Rice in Japanese Style	\$32.0
	日式咖喱排骨飯	Curry Pork Ribs with Rice in Japanese Style	\$28.0
	日式咖喱牛肉飯	Curry Beef with Rice in Japanese Style	\$30.0
[上海湯麵套餐]	上海五香排骨湯麵	Shanghainese Noodle Soup with Deep-fried Spiced Pork Chop	\$28.0
	滬式雞扒湯麵	Shanghainese Noodle Soup with Chicken Steak	\$30.0
	八寶辣醬湯麵	Shanghainese Noodle Soup with Eight Treasures Chili Sauce	\$30.0
	上海雪菜雲吞湯麵	Shanghainese Noodle Soup with Preserved Vegetable and Wonton	\$28.0
	青菜香菇湯麵	Shanghainese Noodle Soup with Black Mushroom and Vegetable	\$28.0
[重慶酸辣粉]	豬軟骨酸辣粉	Chongqing Style Hot and Sour Sweet Potato Vermicelli with Pork Cartilage	\$30.0
	腩肉酸辣粉	Chongqing Style Hot and Sour Sweet Potato Vermicelli with Pork Belly	\$28.0
	豬肚絲酸辣粉	Chongqing Style Hot and Sour Sweet Potato Vermicelli with Shredded Pork Tripe	\$30.0
	炸醬酸辣粉	Chongqing Style Hot and Sour Sweet Potato Vermicelli with Minced Pork	\$26.0
[川味水煮系列]	川式水煮時魚	Sichuan Style Boiled Fish in Spicy Chili Soup	\$33.0
	川式水煮滑牛肉	Sichuan Style Boiled Beef in Spicy Chili Soup	\$35.0
	川式水煮海鮮窩	Sichuan Style Boiled Seafood in Spicy Chili Soup	\$35.0
	川式水煮滑雞窩	Sichuan Style Boiled Chicken in Spicy Chili Soup	\$33.0
	川式水煮鮮菌豆腐窩	Sichuan Style Boiled Mushroom and Tofu in Spicy Chili Soup	\$33.0
[生滾湯飯]	紅酒牛尾湯三色飯	Tri-Color Rice in Red Wine Oxtail Soup	\$35.0
	皮蛋茺茜魚片湯飯	Rice in Soup with Sliced Fish, Preserved Egg and Coriander	\$33.0
	陳皮鴨肉湯飯	Rice in Soup with Duck and Tangerine Peels	\$35.0
	上盛紫菜蝦干湯飯	Rice in Soup with Dried Shrimp and Premium Seaweed	\$33.0
	鮮魚腐竹豆腐湯飯	Rice in Soup with Fish, Tofu and Beancurd Stick	\$33.0
	蘿蔔牛腩湯飯	Rice in Soup with Beef Brisket and Radish	\$35.0
	田園雜菌清湯飯	Rice in Soup with Assorted Mushroom and Green Vegetable	\$30.0
車仔麵	兩餸車仔麵	Two Choices Cart Noodle	\$28.0
	三餸車仔麵	Three Choices Cart Noodle	\$33.0
	四餸車仔麵	Four Choices Cart Noodle	\$38.0
自選配料 Toppings	紅腸	Red Sausage	
	牛丸	Beef Ball	
	潮州牛丸	Chaozhou Beef Ball	
	貢丸	Meat Ball	
	汕頭墨魚丸	Shantou Cuttlefish Ball	
	蘿蔔	Turnip / Radish	
	時菜	Seasonal Vegetable	
	生菜	Lettuce	
	唐生菜	Chinese Lettuce	
	韭菜	Leek	
	冬菇	Black Mushroom	
	蠔皇小花菇	Mini Black Mushroom in Oyster Sauce	
	豬紅	Pig Blood Curd / Coagulated Pig Blood	
	豬皮	Pig Skin	
	豆腐卜	Beancurd Puff	

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	魚片頭	Deep-fried Fish Cake	
	咖喱麵根	Curry Wheat Gluten	
	咖喱魚蛋	Curry Fish Ball	
	咖喱魷魚	Curry Squid	
	司華力腸	Cervelat	
	滷水豬大腸	Marinated Pig Intestine	
	滷水雞翼尖	Marinated Chicken Wing Tip	
	滷水雞翼	Marinated Chicken Wing	
	魚肉春卷	Fish Meat Roll	
	魚腐	Fish Tofu	
	沙嗲牛肉	Satay Beef	
	五香肉丁	Spiced Diced Pork	
	榨菜肉絲	Shredded Pork with Pickled Mustard Tuber	
	雪菜肉絲	Shredded Pork with Preserved Vegetable	
	豬手	Pork Knuckle	
	豬蹄	Pork Trotter	
	牛根腩	Beef Brisket	
	柱侯牛腩	Chu Hou Beef Brisket	
	墨魚丸	Cuttlefish Ball	
	豬軟骨	Pork Cartilage	
	香茅雞中翼	Lemongrass Chicken Wing	
	豉汁鳳爪	Chicken Feet in Black Bean Sauce	
	豬大腸	Pig intestine	
	豬頸肉	Pork Neck / Pork Jowl	
	芝士腸	Cheese Sausage	
	蝦米辣肉	Spicy Pork with Dried Shrimp	
	紅燒雞脾腿/	Braised Chicken Drumstick	
	雲吞	Wonton	
	豬肉丸	Pork Ball	
	墨魚卷	Cuttlefish Roll	
	麻辣蓮藕	Spicy Lotus Root	
	魷魚	Squid	
	牛柏葉	Beef Tripe / Omasum	
	五香牛肚	Spiced Beef Tripe	
	豬肚	Pork Tripe / Pig Stomach	
	豬腩	Pork Belly	
	魚皮餃	Fish Dumpling	
	酸齋	Sweet and Sour Wheat Gluten	
	豬耳	Marinated Pork Ear	
自選麵 Noodles	粗麵	Thick Egg Noodle	
	幼麵	Thin Egg Noodle	
	米粉	Rice Vermicelli	
	河粉	Flat Rice Noodle	
	油麵	Yellow Noodle	
	瀨粉	Round Rice Noodle / Rice Spaghetti	
娘家雙併大碗飯	豬扒・餐肉飯	Pork Chop and Luncheon Meat with Rice	\$28.0
	豬扒・火腿飯	Pork Chop and Ham with Rice	\$28.0
	豬扒・牛仔腸飯	Pork Chop and Veal Sausage with Rice	\$28.0
	豬扒・司華力腸飯	Pork Chop and Cervelat with Rice	\$28.0
	豬扒・腸仔飯	Pork Chop and Sausage with Rice	\$28.0
	豬扒・煎蛋飯	Pork Chop and Pan-fried Egg with Rice	\$28.0
	雞扒・餐肉飯	Chicken Steak and Luncheon Meat with Rice	\$28.0
	雞扒・火腿飯	Chicken Steak and Ham with Rice	\$28.0
	雞扒・牛仔腸飯	Chicken Steak and Veal Sausage with Rice	\$28.0
	雞扒・司華力腸飯	Chicken Steak and Cervelat with Rice	\$28.0
	雞扒・腸仔飯	Chicken Steak and Sausage with Rice	\$28.0
	雞扒・煎蛋飯	Chicken Steak and Pan-fried Egg with Rice	\$28.0
	吉列豬扒・餐肉飯	Pork Cutlet / Cutled Pork Chop and Luncheon Meat with Rice	\$28.0
	吉列豬扒・火腿飯	Pork Cutlet / Cutled Pork Chop and Ham with Rice	\$28.0
	吉列豬扒・牛仔腸飯	Pork Cutlet / Cutled Pork Chop and Veal Sausage with Rice	\$28.0

Menu & Pricing Proposal for HK DINERS

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	吉列豬扒 · 司華力腸飯	Pork Cutlet / Cutlet Pork Chop and Cervelat with Rice	\$28.0
	吉列豬扒 · 腸仔飯	Pork Cutlet / Cutlet Pork Chop and Sausage with Rice	\$28.0
	吉列豬扒 · 煎蛋飯	Pork Cutlet / Cutlet Pork Chop and Pan-fried Egg with Rice	\$28.0
	葱油雞扒 · 肉燥茄子飯	Chicken Steak with Scallion Oil · Minced Pork and Eggplant with Rice	\$28.0
	葱油豬扒 · 肉燥茄子飯	Pork Chop with Scallion Oil · Minced Pork and Eggplant with Rice	\$28.0
	葱油魚柳 · 肉燥茄子飯	Fish Fillet with Scallion Oil · Minced Pork and Eggplant with Rice	\$28.0
	香茅雞扒 · 肉燥茄子飯	Lemongrass Chicken Steak · Minced Pork and Eggplant with Rice	\$28.0
	香茅豬扒 · 肉燥茄子飯	Lemongrass Pork Chop · Minced Pork and Eggplant with Rice	\$28.0
	香茅雞中雞 · 肉燥茄子飯	Lemongrass Chicken Wing · Minced Pork and Eggplant with Rice	\$28.0
	椒鹽豬扒 · 肉燥茄子飯	Pork Chop with Spicy Salt / Salt and Pepper · Minced Pork and Eggplant with Rice	\$28.0
	椒鹽雞中雞 · 肉燥茄子飯	Chicken Wing with Spicy Salt / Salt and Pepper · Minced Pork and Eggplant with Rice	\$28.0
	椒鹽雞扒 · 肉燥茄子飯	Chicken Steak with Spicy Salt / Salt and Pepper · Minced Pork and Eggplant with Rice	\$28.0
	葱油雞扒 · 欖菜肉鬆四季豆飯	Chicken Steak with Scallion Oil · Sautéed String Beans, Minced Pork and Olive Pickles with Rice	\$28.0
	葱油豬扒 · 欖菜肉鬆四季豆飯	Pork Chop with Scallion Oil · Sautéed String Beans, Minced Pork and Olive Pickles with Rice	\$28.0
	葱油魚柳 · 欖菜肉鬆四季豆飯	Fish Fillet with Scallion Oil · Sautéed String Beans, Minced Pork and Olive Pickles with Rice	\$28.0
	香茅雞扒 · 欖菜肉鬆四季豆飯	Lemongrass Chicken Steak · Sautéed String Beans, Minced Pork and Olive Pickles with Rice	\$28.0
	香茅豬扒 · 欖菜肉鬆四季豆飯	Lemongrass Pork Chop · Sautéed String Beans, Minced Pork and Olive Pickles with Rice	\$28.0
	香茅雞中雞 · 欖菜肉鬆四季豆飯	Lemongrass Chicken Wing · Sautéed String Beans, Minced Pork and Olive Pickles with Rice	\$28.0
	椒鹽豬扒 · 欖菜肉鬆四季豆飯	Pork Chop with Spicy Salt / Salt and Pepper · Sautéed String Beans, Minced Pork and Olive Pickles with Rice	\$28.0
	椒鹽雞中雞 · 欖菜肉鬆四季豆飯	Chicken Wing with Spicy Salt / Salt and Pepper · Sautéed String Beans, Minced Pork and Olive Pickles with Rice	\$28.0
	椒鹽雞扒 · 欖菜肉鬆四季豆飯	Chicken Steak with Spicy Salt / Salt and Pepper · Sautéed String Beans, Minced Pork and Olive Pickles with Rice	\$28.0
	葱油雞扒 · 鮮茄炒蛋飯	Chicken Steak with Scallion Oil · Scrambled Egg and Tomato with Rice	\$28.0
	葱油豬扒 · 鮮茄炒蛋飯	Pork Chop with Scallion Oil · Scrambled Egg and Tomato with Rice	\$28.0
	葱油魚柳 · 鮮茄炒蛋飯	Fish Fillet with Scallion Oil · Scrambled Egg and Tomato with Rice	\$28.0
	香茅雞扒 · 鮮茄炒蛋飯	Lemongrass Chicken Steak · Scrambled Egg and Tomato with Rice	\$28.0
	香茅豬扒 · 鮮茄炒蛋飯	Lemongrass Pork Chop · Scrambled Egg and Tomato with Rice	\$28.0
	香茅雞中雞 · 鮮茄炒蛋飯	Lemongrass Chicken Wing · Scrambled Egg and Tomato with Rice	\$28.0
	椒鹽豬扒 · 鮮茄炒蛋飯	Pork Chop with Spicy Salt / Salt and Pepper · Scrambled Egg and Tomato with Rice	\$28.0
	椒鹽雞中雞 · 鮮茄炒蛋飯	Chicken Wing with Spicy Salt / Salt and Pepper · Scrambled Egg and Tomato with Rice	\$28.0
	椒鹽雞扒 · 鮮茄炒蛋飯	Chicken Steak with Spicy Salt / Salt and Pepper · Scrambled Egg and Tomato with Rice	\$28.0
	葱油雞扒 · 麻婆豆腐飯	Chicken Steak with Scallion Oil · Mapo Tofu with Rice	\$28.0
	葱油豬扒 · 麻婆豆腐飯	Pork Chop with Scallion Oil · Mapo Tofu with Rice	\$28.0
	葱油魚柳 · 麻婆豆腐飯	Fish Fillet with Scallion Oil · Mapo Tofu with Rice	\$28.0
	香茅雞扒 · 麻婆豆腐飯	Lemongrass Chicken Steak · Mapo Tofu with Rice	\$28.0
	香茅豬扒 · 麻婆豆腐飯	Lemongrass Pork Chop · Mapo Tofu with Rice	\$28.0
	香茅雞中雞 · 麻婆豆腐飯	Lemongrass Chicken Wing · Mapo Tofu with Rice	\$28.0
	椒鹽豬扒 · 麻婆豆腐飯	Pork Chop with Spicy Salt / Salt and Pepper · Mapo Tofu with Rice	\$28.0
	椒鹽雞中雞 · 麻婆豆腐飯	Chicken Wing with Spicy Salt / Salt and Pepper · Mapo Tofu with Rice	\$28.0
	椒鹽雞扒 · 麻婆豆腐飯	Chicken Steak with Spicy Salt / Salt and Pepper · Mapo Tofu with Rice	\$28.0
	南乳花生豬手 · 麻婆豆腐飯	Braised Pork Knuckle and Peanut in Fermented Red Beancurd Sauce · Mapo Tofu with Rice	\$28.0
	南乳花生腩肉 · 麻婆豆腐飯	Braised Pork Belly and Peanut in Fermented Red Beancurd Sauce · Mapo Tofu with Rice	\$28.0
	南乳花生雞球 · 麻婆豆腐飯	Braised Chicken and Peanut in Fermented Red Beancurd Sauce · Mapo Tofu with Rice	\$28.0
	南乳花生豬手 · 鮮茄炒蛋飯	Braised Pork Knuckle and Peanut in Fermented Red Beancurd Sauce · Scrambled Egg and Tomato with Rice	\$28.0
	南乳花生腩肉 · 鮮茄炒蛋飯	Braised Pork Belly and Peanut in Fermented Red Beancurd Sauce · Scrambled Egg and Tomato with Rice	\$28.0
	南乳花生雞球 · 鮮茄炒蛋飯	Braised Chicken and Peanut in Fermented Red Beancurd Sauce · Scrambled Egg and Tomato with Rice	\$28.0
	南乳花生豬手 · 欖菜肉鬆四季豆飯	Braised Pork Knuckle and Peanut in Fermented Red Beancurd Sauce · Sautéed String Beans, Minced Pork and Olive Pickles with Rice	\$28.0
	南乳花生腩肉 · 欖菜肉鬆四季豆飯	Braised Pork Belly and Peanut in Fermented Red Beancurd Sauce · Sautéed String Beans, Minced Pork and Olive Pickles with Rice	\$28.0
	南乳花生雞球 · 欖菜肉鬆四季豆飯	Braised Chicken and Peanut in Fermented Red Beancurd Sauce · Sautéed String Beans, Minced Pork and Olive Pickles with Rice	\$28.0
	南乳花生豬手 · 肉燥茄子飯	Braised Pork Knuckle and Peanut in Fermented Red Beancurd Sauce · Minced Pork and Eggplant with Rice	\$28.0
	南乳花生腩肉 · 肉燥茄子飯	Braised Pork Belly and Peanut in Fermented Red Beancurd Sauce · Minced Pork and Eggplant with Rice	\$28.0
	南乳花生雞球 · 肉燥茄子飯	Braised Chicken and Peanut in Fermented Red Beancurd Sauce · Minced Pork and Eggplant with Rice	\$28.0
加配	汽水或湯	Additional Soft Drink or Soup	\$5.0
中式小菜套餐(豬)	蓮藕炆豬手	Braised Pork Knuckle with Lotus Root	\$30.0
	蘿蔔炆豬手	Braised Pork Knuckle with Turnip	\$30.0
	黑椒豬手	Braised Pork Knuckle with Black Pepper Sauce	\$30.0
	花生蘿蔔炆豬手	Braised Pork Knuckle with Turnip and Peanut	\$30.0
	花生炆豬手	Braised Pork Knuckle with Peanut	\$30.0
	南乳豬手	Braised Pork Knuckle with Fermented Red Beancurd Sauce	\$30.0
	南乳蘿蔔炆豬手	Braised Pork Knuckle with Turnip in Fermented Red Beancurd Sauce	\$30.0
	節瓜炆豬手	Braised Pork Knuckle with Fuzzy Melon	\$30.0

Menu & Pricing Proposal for HK DINERS

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	南乳蓮藕炆豬手	Braised Pork Knuckle with Lotus Root in Fermented Red Beancurd Sauce	\$30.0
	栗子炆豬手	Braised Pork Knuckle with Chestnut	\$30.0
	花生蓮藕炆豬手	Braised Pork Knuckle with Lotus Root and Peanut	\$30.0
	蘿蔔豆卜豬手	Braised Pork Knuckle with Turnip and Beancurd Puff	\$30.0
	蓮藕炆腩肉	Braised Pork Belly with Lotus Root	\$30.0
	薯仔炆腩肉	Braised Pork Belly with Potato	\$30.0
	花生炆腩肉	Braised Pork Belly with Peanut	\$30.0
	冬瓜炆火腩	Braised Pork Belly with Winter Melon	\$30.0
	南瓜炆排骨	Braised Pork Ribs with Pumpkin	\$30.0
	涼瓜炆排骨	Braised Pork Ribs with Bitter Melon	\$30.0
	蘿蔔炆排骨	Braised Pork Ribs with Turnip	\$30.0
	薯仔炆排骨	Braised Pork Ribs with Potato	\$30.0
	芋頭炆排骨	Braised Pork Ribs with Taro	\$30.0
	茄子炆排骨	Braised Pork Ribs with Eggplant	\$30.0
	蓮藕炆排骨	Braised Pork Ribs with Lotus Root	\$30.0
	豉椒炆排骨	Braised Pork Ribs with Green Pepper in Black Bean Sauce	\$30.0
	冬瓜炆排骨	Braised Pork Ribs with Winter Melon	\$30.0
	豆腐炆排骨	Braised Pork Ribs with Bean Curd	\$30.0
	節瓜炆排骨	Braised Pork Ribs with Fuzzy Melon	\$30.0
	南乳薯仔炆排骨	Braised Pork Ribs with Potato in Fermented Red Beancurd Sauce	\$30.0
	麵根炆排骨	Braised Pork Ribs with Wheat Gluten	\$30.0
	涼瓜黃豆炆排骨	Braised Pork Ribs with Bitter Melon and Soybean	\$30.0
	南乳蓮藕炆排骨	Braised Pork Ribs with Lotus Root in Fermented Red Beancard Sauce	\$30.0
	青瓜雲耳炆排骨	Braised Pork Ribs with Cucumber and Black Fungus	\$30.0
	冬瓜豆卜炆排骨	Braised Pork Ribs with Winter Melon and Beancurd Puff	\$30.0
	節瓜豆卜炆排骨	Braised Pork Ribs with Fuzzy Melon and Beancurd Puff	\$30.0
	生炒排骨	Sweet and Sour Pork Ribs	\$30.0
	咕嚕排骨	Sweet and Sour Pork Ribs	\$30.0
	菠蘿生炒骨	Sweet and Sour Pork Ribs with Pineapple	\$30.0
	鎮江排骨	Pork Ribs with Chinese Black Vinegar Sauce / Pork Ribs in Zhenjiang Style	\$30.0
	西汁燴排骨	Stewed Pork Ribs	\$30.0
	節瓜枝竹炆排骨	Braised Pork Ribs with Fuzzy Melon and Beancurd Stick	\$30.0
	蒜香骨	Deep-fried Pork Ribs with Garlic	\$30.0
	豉汁南瓜炆排骨	Braised Pork Ribs with Pumpkin in Black Bean Sauce	\$30.0
	枝竹炆排骨	Braised Pork Ribs with Beancurd Stick	\$30.0
	豆角炆排骨	Braised Pork Ribs with Green Bean	\$30.0
	翠玉瓜炆排骨	Braised Pork Ribs with Zucchini	\$30.0
	咖喱排骨	Curry Pork Ribs	\$30.0
	蘿蔔豆卜炆排骨	Braised Pork Ribs with Turnip and Beancurd Puff	\$30.0
	炸醬排骨	Pork Ribs in Fried Bean Sauce	\$30.0
	味菜排骨	Pork Ribs with Preserved Vegetable	\$30.0
	沙嗲蘿蔔排骨	Satay Pork Ribs with Turnip	\$30.0
	冬瓜枝竹排骨	Pork Ribs with Winter Melon and Beancurd Stick	\$30.0
	花生炆排骨	Braised Pork Ribs with Peanut	\$30.0
	黃豆鹹菜炆排骨	Braised Pork Ribs with Soybean and Salted Vegetable	\$30.0
	鹹菜蘿蔔煮排骨	Braised Pork Ribs with Salted Vegetable and Turnip	\$30.0
	咖喱蘿蔔排骨	Curry Pork Ribs with Turnip	\$30.0
	冬瓜北菇排骨	Braised Pork Ribs with Winter Melon and Chinese Mushroom	\$30.0
	豆卜枝竹炆排骨	Braised Pork Ribs with Beancurd Puff and Beancurd Stick	\$30.0
	栗子炆排骨	Braised Pork Ribs with Chestnut	\$30.0
	枝竹豆腐炆排骨	Braised Pork Ribs with Beancurd Stick and Bean Curd	\$30.0
	蘿蔔枝竹炆排骨	Braised Pork Ribs with Turnip and Beancurd Stick	\$30.0
	白豆角枝竹炆排骨	Braised Pork Ribs with Long Bean and Beancurd Stick	\$30.0
	意式鮮茄炆排骨	Italian Style Braised Pork Ribs with Tomato	\$30.0
	意式雜菜燴排骨	Italian Style Stewed Pork Ribs with Assorted Vegetable	\$30.0
	鮮茄雜菜燴排骨	Stewed Pork Ribs with Tomato and Assorted Vegetable	\$30.0
	豆卜油根炆排骨	Braised Pork Ribs with Beancurd Puff and Wheat Gluten	\$30.0
	枝竹油根炆排骨	Braised Pork Ribs with Beancurd Stick and Wheat Gluten	\$30.0
	木瓜豆卜炆排骨	Braised Pork Ribs with Papaya and Beancurd Puff	\$30.0
	枝竹蓮藕炆排骨	Braised Pork Ribs with Beancurd Stick and Lotus Root	\$30.0
	冬菇枝竹炆排骨	Braised Pork Ribs with Black Mushroom and Beancurd Stick	\$30.0

Menu & Pricing Proposal for HK DINERS

<u>Type / 產品類別</u>	<u>產品名稱</u>	<u>Menu Items</u>	<u>Price/售價/HK\$</u>
	節瓜油根炆排骨	Braised Pork Ribs with Fuzzy Melon and Wheat Gluten	\$30.0
	葡汁燴排骨	Stewed Pork Ribs with Portuguese Sauce	\$30.0
	三冬炆排骨	Braised Pork Ribs with Mixed Mushroom	\$30.0
	蘿蔔豬皮排骨	Braised Pork Ribs with Turnip and Pig Skin	\$30.0
	豉椒蘿蔔炆排骨	Braised Pork Ribs with Turnip and Green Pepper in Black Bean Sauce	\$30.0
	鮮潤啫啫骨	Braised Pork Ribs with Pork Liver	\$30.0
	節瓜冬菇排骨	Braised Pork Ribs with Fuzzy Melon and Black Mushroom	\$30.0
	麵醬薯仔炆排骨	Braised Pork Ribs with Potato in Bean Sauce	\$30.0
	佛手瓜炆排骨	Braised Pork Ribs with Chayote	\$30.0
	沙爹薯仔炆排骨	Braised Satay Pork Ribs with Potato	\$30.0
	蘿蔔油根炆排骨	Braised Pork Ribs with Turnip and Wheat Gluten	\$30.0
	麵醬蘿蔔炆排骨	Braised Pork Ribs with Turnip in Bean Sauce	\$30.0
	豆卜原豉蒸排骨	Steamed Pork Ribs with Beancurd Puff and Black Bean	\$30.0
	豉汁蒸排骨	Steamed Pork Ribs with Black Bean Sauce	\$30.0
	雲耳蒸排骨	Steamed Pork Ribs with Black Fungus	\$30.0
	榨菜蒸排骨	Steamed Pork Ribs with Pickled Mustard Tuber	\$30.0
	冬瓜豆卜蒸排骨	Steamed Pork Ribs with Winter Melon and Beancurd Puff	\$30.0
	柚子蒸排骨	Steamed Pork Ribs with Pomelo	\$30.0
	陳皮黃金醬蒸排骨	Steamed Pork Ribs with Tangerine Peel in Salted Egg Yolk Sauce	\$30.0
	梅子蒸排骨	Steamed Pork Ribs with Plum	\$30.0
	鹹魚蓉蒸排骨	Steamed Pork Ribs with Mashed Salted Fish	\$30.0
	欖菜蒸排骨	Steamed Pork Ribs with Olive Pickles	\$30.0
	川醬蒸排骨	Steamed Pork Ribs with Sichuan Chili Sauce	\$30.0
	蝦醬蒸排骨	Steamed Pork Ribs with Shrimp Sauce	\$30.0
	草菇蒸排骨	Steamed Pork Ribs with Straw Mushroom	\$30.0
	鮮菇蒸排骨	Steamed Pork Ribs with Mushroom	\$30.0
	北菇蒸排骨	Steamed Pork Ribs with Chinese Mushroom	\$30.0
	麵根蒸排骨	Steamed Pork Ribs with Wheat Gluten	\$30.0
	豉汁鳳爪蒸排骨	Steamed Pork Ribs with Chicken Feet in Black Bean Sauce	\$30.0
	梅菜蒸排骨	Steamed Pork Ribs with Preserved Vegetable	\$30.0
	豆卜梅菜蒸排骨	Steamed Pork Ribs with Beancurd Puff and Preserved Vegetable	\$30.0
	麵醬蒸排骨	Steamed Pork Ribs with Bean Sauce	\$30.0
	金銀蘿蔔蒸排骨	Steamed Pork Ribs with Mixed Turnip	\$30.0
	臘腸蒸排骨	Steamed Pork Ribs with Preserved Sausage	\$30.0
	潤腸豆卜蒸排骨	Steamed Pork Ribs with Preserved Liver Sausage and Beancurd Puff	\$30.0
	潤腸蒸排骨	Steamed Pork Ribs with Preserved Liver Sausage	\$30.0
	豉汁蒸排骨	Steamed Pork Ribs with Black Bean Sauce	\$30.0
	吉列豬扒	Pork Cutlet	\$30.0
	西汁燴肉片	Braised Sliced Pork	\$30.0
	涼瓜炒肉片	Stir-fried Sliced Pork with Bitter Melon	\$30.0
	回鍋肉	Twice-Cooked Pork	\$30.0
	回鍋肉片	Twice-Cooked Sliced Pork	\$30.0
	雙花炒肉片	Stir-fried Sliced Pork with Broccoli and Cauliflower	\$30.0
	西蘭花肉片	Stir-fried Sliced Pork with Broccoli	\$30.0
	四季豆炒肉片	Stir-fried Sliced Pork with String Bean	\$30.0
	鮮茄肉片	Stir-fried Sliced Pork with Tomato	\$30.0
	翠玉瓜炒肉片	Stir-fried Sliced Pork with Zucchini	\$30.0
	黑椒椰菜炒肉片	Stir-fried Sliced Pork with Cauliflower in Black Pepper Sauce	\$30.0
	椰菜炒肉片	Stir-fried Sliced Pork with Cauliflower	\$30.0
	豆角炒肉片	Stir-fried Sliced Pork with Green Bean	\$30.0
	茄子炒肉片	Stir-fried Sliced Pork with Eggplant	\$30.0
	玉豆炒肉片	Stir-fried Sliced Pork with String Bean	\$30.0
	蘿蔔炒肉片	Stir-fried Sliced Pork with Turnip	\$30.0
	豆腐肉片	Stir-fried Sliced Pork with Bean Curd	\$30.0
	麻辣回鍋肉片	Spicy Twice-Cooked Sliced Pork	\$30.0
	青瓜炒肉片	Stir-fried Sliced Pork with Cucumber	\$30.0
	南瓜肉片	Stir-fried Sliced Pork with Pumpkin	\$30.0
	節瓜炒肉片	Stir-fried Sliced Pork with Fuzzy Melon	\$30.0
	大豆芽炒肉片	Stir-fried Sliced Pork with Bean Sprouts	\$30.0
	黑椒西芹炒肉片	Stir-fried Sliced Pork with Celery in Black Pepper Sauce	\$30.0
	鮮茄滑蛋肉片	Scrambled Egg with Sliced Pork and Tomato	\$30.0

Menu & Pricing Proposal for HK DINERS

<u>Type / 產品類別</u>	<u>產品名稱</u>	<u>Menu Items</u>	<u>Price/售價/HK\$</u>
	麻辣西芹炒肉片	Stir-fried Spicy Sliced Pork with Celery	\$30.0
	青瓜雲耳炒肉片	Stir-fried Sliced Pork with Cucumber and Black Fungus	\$30.0
	時菜炒肉片	Stir-fried Sliced Pork with Seasonal Vegetable	\$30.0
	豉椒炒肉片	Stir-fried Sliced Pork with Green Pepper in Black Bean Sauce	\$30.0
	紅燒肉片豆腐	Braised Sliced Pork with Bean Curd	\$30.0
	翠玉瓜雲耳洋蔥炒肉片	Stir-fried Sliced Pork with Zucchini, Black Fungus and Onion	\$30.0
	翠玉瓜雲耳炒肉片	Stir-fried Sliced Pork with Zucchini and Black Fungus	\$30.0
	薯仔肉片	Stir-fried Sliced Pork with Potato	\$30.0
	荔芋炆肉片	Braised Sliced Pork with Taro	\$30.0
	紅燴肉片	Stewed Sliced Pork	\$30.0
	冬瓜豆卜炒肉片	Stir-fried Sliced Pork with Winter Melon and Beancurd Puff	\$30.0
	西芹雲耳炒肉片	Stir-fried Sliced Pork with Celery and Black Fungus	\$30.0
	椰菜花炒肉片	Stir-fried Sliced Pork with Cauliflower	\$30.0
	冬瓜炆肉片	Braised Sliced Pork with Winter Melon	\$30.0
	青咖喱肉片	Green Curry Sliced Pork	\$30.0
	鮮茄蝦仁炒肉片	Stir-fried Sliced Pork with Shrimp and Tomato	\$30.0
	麵醬豆角炒肉片	Stir-fried Sliced Pork with Green Bean in Bean Sauce	\$30.0
	沙嗲蘿蔔肉片	Satay Sliced Pork with Turnip	\$30.0
	豉汁南瓜肉片	Sliced Pork with Pumpkin in Black Bean Sauce	\$30.0
	沙嗲沙葛肉片	Satay Sliced Pork with Yam Bean	\$30.0
	沙嗲翠玉瓜炒肉片	Stir-fried Satay Sliced Pork with Zucchini	\$30.0
	香辣翠玉瓜炒肉片	Stir-fried Spicy Sliced Pork with Zucchini	\$30.0
	紹菜炒肉片	Stir-fried Sliced Pork with Cabbage Chinese	\$30.0
	西芹味菜炒肉片	Stir-fried Sliced Pork with Celery and Preserved Vegetable	\$30.0
	菜遠炒肉片	Stir-fried Sliced Pork with Vegetable	\$30.0
	豉椒豆卜炒肉片	Stir-fried Sliced Pork with Beancurd Puff and Green Pepper in Black Bean Sauce	\$30.0
	滑蛋炒肉片	Stir-fried Sliced Pork with Scrambled Egg	\$30.0
	青瓜蘑菇炒肉片	Stir-fried Sliced Pork with Cucumber and Mushroom	\$30.0
	鮮菌翠玉瓜炒肉片	Stir-fried Sliced Pork with Zucchini and Mushroom	\$30.0
	西芹鮮菇炒肉片	Stir-fried Sliced Pork with Celery and Mushroom	\$30.0
	沙嗲芥蘭炒肉片	Stir-fried Satay Sliced Pork with Chinese Kale	\$30.0
	雲耳沙葛炒肉片	Stir-fried Sliced Pork with Black Fungus and Yam Bean	\$30.0
	川辣青瓜炒肉片	Stir-fried Sliced Pork with Cucumber in Sichuan Chili Sauce	\$30.0
	忌廉蘑菇豬柳片	Stir-fried Sliced Pork Fillet with Mushroom in Cream Sauce	\$30.0
	意式雜菜豬柳片	Italian Style Sliced Pork Fillet with Assorted Vegetable	\$30.0
	甜酸鳳梨肉片	Sweet and Sour Sliced Pork with Pineapple	\$30.0
	芥蘭炒肉片	Stir-fried Sliced Pork with Chinese Kale	\$30.0
	菜心炒肉片	Stir-fried Sliced Pork with Choy Sum	\$30.0
	青瓜炒雙片	Stir-fried Sliced Mixed Meat with Cucumber	\$30.0
	葡汁雙蔬燴肉片	Stewed Sliced Pork with Mixed Vegetable in Portuguese Sauce	\$30.0
	瑞士豬柳片	Sliced Pork Fillet in Swiss Sauce	\$30.0
	西芹三鮮炒肉片	Stir-fried Sliced Pork with Seafood and Celery	\$30.0
	北菇冬瓜燴肉片	Stewed Sliced Pork with Chinese Mushroom and Winter Melon	\$30.0
	雲耳肉片蘿蔔	Sliced Pork with Black Fungus and Turnip	\$30.0
	青瓜豆卜炒肉片	Stir-fried Sliced Pork with Cucumber and Beancurd Puff	\$30.0
	枝竹豆卜雲耳肉片	Stir-fried Sliced Pork with Beancurd Stick, Beancurd Puff and Black Fungus	\$30.0
	西芹枝竹炒肉片	Stir-fried Sliced Pork with Celery and Beancurd Stick	\$30.0
	椰菜花炒雙片	Stir-fried Sliced Mixed Meat with Cauliflower	\$30.0
	羅漢肉片	Sliced Pork with Assorted Mushroom and Vegetable	\$30.0
	時菜炒肉片	Stir-fried Sliced Pork with Seasonal Vegetable	\$30.0
	西蘭花炒肉片	Stir-fried Sliced Pork with Broccoli	\$30.0
	豉椒味菜炒肉片	Stir-fried Sliced Pork with Preserved Vegetable and Green Pepper in Black Bean Sauce	\$30.0
	麵根鹹菜炒肉片	Stir-fried Sliced Pork with Wheat Gluten and Salted Vegetable	\$30.0
	節瓜雲耳炒肉片	Stir-fried Sliced Pork with Fuzzy Melon and Black Fungus	\$30.0
	西蘭花三鮮炒肉片	Stir-fried Sliced Pork with Seafood and Broccoli	\$30.0
	沙嗲肉片	Satay Sliced Pork	\$30.0
	青瓜鮮菇炒肉片	Stir-fried Sliced Pork with Cucumber and Mushroom	\$30.0
	豉蒜涼瓜炒肉片	Stir-fried Sliced Pork with Bitter Melon in Black Bean and Garlic Sauce	\$30.0
	川辣西芹炒肉片	Stir-fried Sliced Pork with Celery in Sichuan Chili Sauce	\$30.0
	西芹青瓜炒肉片	Stir-fried Sliced Pork with Celery and Cucumber	\$30.0
	榨菜蒸肉片	Steamed Sliced Pork with Pickled Mustard Tuber	\$30.0

Menu & Pricing Proposal for HK DINERS

<u>Type / 產品類別</u>	<u>產品名稱</u>	<u>Menu Items</u>	<u>Price/售價/HK\$</u>
	蝦醬豆卜蒸肉片	Steamed Sliced Pork with Beancurd Puff in Shrimp Sauce	\$30.0
	豆卜梅菜蒸肉片	Steamed Sliced Pork with Beancurd Puff and Preserved Vegetable	\$30.0
	勝瓜雲耳炒肉片	Stir-fried Sliced Pork with Angled Luffa and Black Fungus	\$30.0
	榨菜蒸腩片	Steamed Sliced Pork Belly with Pickled Mustard Tuber	\$30.0
	蝦醬油根蒸腩片	Steamed Sliced Pork Belly with Wheat Gluten in Shrimp Sauce	\$30.0
	西芹花生炒肉粒	Stir-fried Diced Pork with Celery and Peanut	\$30.0
	醬爆西芹炒肉粒	Stir-fried Diced Pork with Celery in Bean Sauce	\$30.0
	香菇肉粒扒豆腐	Braised Diced Pork with Bean Curd and Mushroom	\$30.0
	雪菜肉粒扒豆腐	Braised Diced Pork with Bean Curd and Preserved Vegetable	\$30.0
	忌廉粟米肉粒	Diced Pork with Sweet Corn in Cream Sauce	\$30.0
	黑椒蘑菇肉粒	Diced Pork with Mushroom in Black Pepper Sauce	\$30.0
	香辣西芹炒肉丁	Stir-fried Spicy Diced Pork with Celery	\$30.0
	南瓜燴肉粒	Stewed Diced Pork with Pumpkin	\$30.0
	黑椒薯仔肉粒	Diced Pork with Potato in Black Pepper Sauce	\$30.0
	西芹麥米炒肉粒	Stir-fried Diced Pork with Celery and Wheat	\$30.0
	川味粗麥炒肉粒	Stir-fried Diced Pork with Wheat Gluten in Sichuan Style	\$30.0
	麥米豉炒肉粒	Stir-fried Diced Pork with Wheat and Black Bean	\$30.0
	秀珍菇青瓜炒肉粒	Stir-fried Diced Pork with Oyster Mushroom and Cucumber	\$30.0
	西芹榨菜肉絲	Shredded Pork with Celery and Pickled Mustard Tuber	\$30.0
	大豆芽炒肉絲	Stir-fried Shredded Pork with Bean Sprouts	\$30.0
	三絲炒四季豆	Stir-fried String Bean with Shredded Meats	\$30.0
	火腿絲炒芽菜	Stir-fried Shredded Ham and Bean Sprouts	\$30.0
	四季豆炒肉絲	Stir-fried Shredded Pork with String Bean	\$30.0
	雙花炒肉絲	Stir-fried Shredded Pork with Cauliflower and Broccoli	\$30.0
	味菜大豆芽炒三絲	Stir-fried Shredded Meats with Preserved Vegetable and Bean Sprouts	\$30.0
	蠔油肉絲炆冬瓜	Braised Winter Melon with Bean Vermicelli in Oyster Sauce	\$30.0
	大豆芽炒三絲	Stir-fried Shredded Meats with Bean Sprouts	\$30.0
	冬菇肉絲扒節瓜	Braised Fuzzy Melon with Shredded Pork and Black Mushroom	\$30.0
	節瓜粉絲肉鬆蝦米	Minced Pork and Dried Shrimp with Fuzzy Melon and Bean Vermicelli	\$30.0
	腐乳大豆芽炒肉絲	Stir-fried Shredded Pork with Bean Sprouts in Fermented Beancurd Sauce	\$30.0
	榨菜肉絲炒青瓜	Stir-fried Cucumber with Shredded Pork and Pickled Mustard Tuber	\$30.0
	豉汁肉絲炆南瓜	Braised Pumpkin with Shredded Pork in Black Bean Sauce	\$30.0
	北菇大豆芽炒肉絲	Stir-fried Shredded Pork with Chinese Mushroom and Bean Sprouts	\$30.0
	大豆芽味菜炒肉絲	Stir-fried Shredded Pork with Preserved Vegetable and Bean Sprouts	\$30.0
	紅燒肉絲節瓜	Braised Shredded Pork with Fuzzy Melon	\$30.0
	紹菜雲耳肉絲	Shredded Pork with Cabbage Chinese and Black Fungus	\$30.0
	西芹炒肉絲	Stir-fried Shredded Pork with Celery	\$30.0
	黑椒西芹炒肉絲	Stir-fried Shredded Pork with Celery in Black Pepper Sauce	\$30.0
	節瓜粉絲肉絲	Shredded Pork with Fuzzy Melon and Bean Vermicelli	\$30.0
	青瓜炒火腿絲	Stir-fried Shredded Ham with Cucumber	\$30.0
	豆角肉絲	Shredded Pork with Green Bean	\$30.0
	榨菜肉絲茄子	Shredded Pork with Eggplant and Pickled Mustard Tuber	\$30.0
	冬菇肉絲炆冬瓜	Braised Winter Melon with Shredded Pork and Black Mushroom	\$30.0
	大豆芽素三絲	Shredded Mock Meats with Bean Sprouts	\$30.0
	味菜大豆芽炒肉絲	Stir-fried Shredded Pork with Preserved Vegetable and Bean Sprouts	\$30.0
	雙菇肉絲紹菜	Shredded Pork with Cabbage Chinese and Mixed Mushroom	\$30.0
	鮮菇肉絲紹菜	Shredded Pork with Cabbage Chinese and Mushroom	\$30.0
	榨菜大豆芽炒肉絲	Stir-fried Shredded Pork with Pickled Mustard Tuber and Bean Sprouts	\$30.0
	肉鬆茄子	Minced Pork with Eggplant	\$30.0
	豆角肉鬆	Minced Pork with Green Bean	\$30.0
	肉鬆鮮菇炆冬瓜	Braised Winter Melon with Minced Pork and Mushroom	\$30.0
	香辣肉鬆炆南瓜	Braised Pumpkin with Spicy Minced Pork	\$30.0
	肉鬆炒白菜仔	Stir-fried Minced Pork with Chinese White Cabbage / Baby Pak Choi	\$30.0
	冬菇肉鬆津菜	Minced Pork with Chinese Cabbage / Tainjin Cabbage and Black Mushroom	\$30.0
	青瓜炒肉鬆	Stir-fried Minced Pork with Cucumber	\$30.0
	節瓜肉鬆	Minced Pork with Fuzzy Melon	\$30.0
	香辣肉鬆蝦米菜脯	Spicy Minced Pork with Dried Shrimp and Dried Radish	\$30.0
	雙菇肉鬆炒紹菜	Stir-fried Cabbage Chinese with Minced Pork and Mixed Mushroom	\$30.0
	榨菜肉鬆浸青菜	Braised Vegetable with Minced Pork and Pickled Mustard Tuber in Broth	\$30.0
	豉汁肉鬆炆涼瓜	Braised Bitter Melon with Minced Pork in Black Bean Sauce	\$30.0
	紹菜草菇炒肉鬆	Stir-fried Minced Pork with Cabbage Chinese and Straw Mushroom	\$30.0

Menu & Pricing Proposal for HK DINERS

<u>Type / 產品類別</u>	<u>產品名稱</u>	<u>Menu Items</u>	<u>Price/售價/HK\$</u>
	豉鼓肉鬆油麥菜	Minced Pork with Indian Lettuce / Chinese Leaf Lettuce and Black Bean	\$30.0
	南瓜肉鬆	Minced Pork with Pumpkin	\$30.0
	上湯蒜子肉鬆紹菜	Minced Pork with Garlic and Cabbage Chinese in Broth	\$30.0
	麻辣肉鬆茄子	Spicy Minced Pork with Eggplant	\$30.0
	攪菜肉鬆炒豆角	Stir-fried Green Bean with Minced Pork with Olive Pickles	\$30.0
	香菇肉鬆茄子	Minced Pork with Eggplant and Mushroom	\$30.0
	翠玉瓜雲耳炒肉鬆	Stir-fried Minced Pork with Zucchini and Black Fungus	\$30.0
	豉汁南瓜肉鬆	Minced Pork with Pumpkin in Black Bean Sauce	\$30.0
	紹菜粉絲蝦米肉鬆	Minced Pork and Dried Shrimp with Cabbage Chinese and Bean Vermicelli	\$30.0
	紹菜雲耳肉鬆	Minced Pork with Cabbage Chinese and Black Fungus	\$30.0
	肉鬆炆上海白菜	Braised Shanghai Pak Choi with Minced Pork	\$30.0
	榨菜肉鬆炒豆角	Stir-fried Green Bean with Minced Pork and Pickled Mustard Tuber	\$30.0
	紹菜粉絲肉鬆	Minced Pork with Cabbage Chinese and Bean Vermicelli	\$30.0
	紹菜蝦米肉鬆	Minced Pork with Cabbage Chinese and Dried Shrimp	\$30.0
	榨菜肉鬆茄子	Minced Pork with Eggplant and Pickled Mustard Tuber	\$30.0
	乾扁四季豆	Sautéed / Dry-fried String Beans	\$30.0
	四季豆炒肉鬆	Stir-Fried Minced Pork with String Bean	\$30.0
	豉椒南瓜炆肉鬆	Braised Minced Pork with Pumpkin and Green Pepper in Black Bean Sauce	\$30.0
	香辣肉碎茄子	Spicy Minced Pork with Eggplant	\$30.0
	冬菇蒸肉餅	Steamed Meat Patty with Black Mushroom	\$30.0
	榨菜蒸肉餅	Steamed Meat Patty with Pickled Mustard Tuber	\$30.0
	粟米蒸肉餅	Steamed Meat Patty with Sweet Corn	\$30.0
	梅菜蒸肉餅	Steamed Meat Patty with Preserved Vegetable	\$30.0
	冬菜蒸肉餅	Steamed Meat Patty with Preserved Vegetable / Dried Cabbage	\$30.0
	茄子蒸肉餅	Steamed Meat Patty with Eggplant	\$30.0
	鹹蛋蒸肉餅	Steamed Meat Patty with Salted Egg	\$30.0
	草菇蒸肉餅	Steamed Meat Patty with Straw Mushroom	\$30.0
	火腿絲蒸肉餅	Steamed Meat Patty with Shredded Ham	\$30.0
	菜甫蒸肉餅	Steamed Meat Patty with Dried Radish	\$30.0
	鹹魚蒸肉餅	Steamed Meat Patty with Salted Fish	\$30.0
	土魷蒸肉餅	Steamed Meat Patty with Squid	\$30.0
	銀魚乾蒸肉餅	Steamed Meat Patty with Dried Whitebait	\$30.0
	北菇蝦米蒸肉餅	Steamed Meat Patty with Chinese Mushroom and Dried Shrimp	\$30.0
	雞蛋蒸肉餅	Steamed Meat Patty with Egg	\$30.0
	鱈魚蒸肉餅	Steamed Meat Patty with Dried Octopus	\$30.0
	馬蹄蒸肉餅	Steamed Meat Patty with Water Chestnut	\$30.0
	北菇蒸肉餅	Steamed Meat Patty with Chinese Mushroom	\$30.0
	咖喱汁豬肉漢堡	Pork Patty in Curry Sauce	\$30.0
	燒汁豬肉漢堡	Pork Patty in Gravy / Brown Sauce	\$30.0
	洋蔥雞肉漢堡扒	Chicken Patty with Onion	\$30.0
	肉醬焗薯仔肉丸	Baked Meatball and Potato with Bolognese	\$30.0
	肉燥肉丸	Meatball with Minced Pork	\$30.0
	咖喱蘿蔔肉丸	Curry Meatball with Turnip	\$30.0
	芝士雙蔬肉丸	Meatball with Cheese and Mixed Vegetable	\$30.0
	沙嗲蘿蔔雙丸	Satay Mixed Meatball with Turnip	\$30.0
	咖喱蘿蔔雙丸	Curry Mixed Meatball with Turnip	\$30.0
	沙嗲蘿蔔四寶丸	Satay Assorted Meatballs with Turnip	\$30.0
	咖喱蘿蔔四寶丸	Curry Assorted Meatballs with Turnip	\$30.0
	沙嗲蘿蔔豬皮雜丸	Satay Mixed Meatballs with Pig Skin and Turnip	\$30.0
	西汁雜菜焗肉丸	Baked Meatball with Mixed Vegetable in Tomato Sauce	\$30.0
	白汁燴豬柳	Stewed Pork Fillet in Cream Sauce	\$30.0
	西燴豬柳	Stewed Pork Fillet	\$30.0
	洋蔥豬柳	Pork Fillet with Onion	\$30.0
	忌廉薯仔豬柳	Pork Fillet with Potato in Cream Sauce	\$30.0
	葡汁豬柳	Pork Fillet in Portuguese Sauce	\$30.0
	夏威夷豬柳	Hawaiian Pork Fillet	\$30.0
	茄子豬柳	Pork Fillet with Eggplant	\$30.0
	荔芋炒豬柳	Pork Fillet with Taro	\$30.0
	西芹炒豬柳	Stir-fried Pork Fillet with Celery	\$30.0
	菠蘿咕嚕肉	Sweet and Sour Pork with Pineapple	\$30.0
	咕嚕肉	Sweet and Sour Pork	\$30.0

Menu & Pricing Proposal for HK DINERS

<u>Type / 產品類別</u>	<u>產品名稱</u>	<u>Menu Items</u>	<u>Price/售價/HK\$</u>
	蜜桃咕嚕肉	Sweet and Sour Pork with Peach	\$30.0
	鮮茄豬扒	Pork Chop with Tomato	\$30.0
	鮮茄酸甜豬扒	Sweet and Sour Pork Chop with Tomato	\$30.0
	洋蔥豬扒	Pork Chop with Onion	\$30.0
	椒鹽肉排	Pork Chop with Spicy Salt / Salt and Pepper	\$30.0
	京都豬扒	Peking Pork Chop	\$30.0
	黑椒西芹豬扒	Pork Chop with Celery in Black Pepper Sauce	\$30.0
	西芹豬扒	Pork Chop with Celery	\$30.0
	豉椒豬扒	Pork Chop with Green Pepper in Black Bean Sauce	\$30.0
	黑椒肉排	Pork Chop in Black Pepper Sauce	\$30.0
	洋蔥黑椒豬扒	Pork Chop with Onion in Black Pepper Sauce	\$30.0
	菠蘿燴豬扒	Stewed Pork Chop with Pineapple	\$30.0
	蓮藕炆豬肉	Braised Pork with Lotus Root	\$30.0
	川辣青瓜炒鹹肉	Stir-fried Spicy Salted Meat with Cucumber	\$30.0
	雲耳勝瓜炒鹹肉	Stir-fried Salted Meat with Black Fungus and Angled Luffa	\$30.0
	芥蘭炒鹹肉	Stir-fried Salted Meat with Chinese Kale	\$30.0
	西芹炒鹹肉	Stir-fried Salted Meat with Celery	\$30.0
	鮮茄香腸燴肉	Bacon with Sausage and Tomato	\$30.0
	椰菜炒燴肉	Stir-fried Bacon with Cauliflower	\$30.0
	青瓜炒餐肉	Stir-fried Luncheon Meat with Cucumber	\$30.0
	西芹蘑菇炒餐肉	Stir-fried Luncheon Meat with Celery and Mushroom	\$30.0
	味菜炒豬肚	Stir-fried Pork Tripe with Preserved Vegetable	\$30.0
	味菜大豆芽炒豬肚絲	Stir-fried Shredded Pork Stripe with Preserved Vegetable and Bean Sprouts	\$30.0
	薑蔥爆豬潤	Stir-fried Pork Liver with Ginger and Scallion	\$30.0
	香辣黃沙潤	Spicy Pork Liver	\$30.0
	黑椒西芹炒豬潤	Stir-fried Pork Liver with Celery in Black Pepper Sauce	\$30.0
	涼瓜炒豬潤	Stir-fried Pork Liver with Bitter Melon	\$30.0
	豉椒炒豬潤	Stir-fried Pork Liver and Green Pepper in Black Bean Sauce	\$30.0
	薑汁芥蘭炒豬肝	Stir-fried Pork Liver with Chinese Kale in Ginger Sauce	\$30.0
	芥蘭炒豬肝	Stir-fried Pork Liver with Chinese Kale	\$30.0
	黑椒青瓜炒豬肝	Stir-fried Pork Liver with Cucumber in Black Pepper Sauce	\$30.0
	菜遠炒豬心	Braised Pork Heart with Vegetable	\$30.0
	大豆芽炒豬心	Stir-fried Pork Heart with Bean Sprouts	\$30.0
	芥蘭炒豬心	Stir-fried Pork Heart with Chinese Kale	\$30.0
	時菜炒豬心	Stir-fried Pork Heart with Seasonal Vegetable	\$30.0
	黑椒西芹炒豬心	Stir-fried Pork Heart with Celery in Black Pepper Sauce	\$30.0
	沙嗲西芹炒豬心	Stir-fried Satay Pork Heart with Celery	\$30.0
	咖喱蘿蔔豬皮	Curry Pig Skin with Turnip	\$30.0
	味菜蘿蔔炆腩皮	Braised Pork Belly Skin with Preserved Vegetable and Turnip	\$30.0
	咖喱蘿蔔豬皮油根	Curry Wheat Gluten with Pig Skin and Turnip	\$30.0
	豉椒西芹炒豬雜	Stir-fried Pork Offal with Celery and Green Pepper in Black Bean Sauce	\$30.0
	青瓜炒豬雜	Stir-fried Pork Offal with Cucumber	\$30.0
	翠玉瓜炒叉燒	Stir-fried Barbecued Pork with Zucchini	\$30.0
	青瓜炒叉燒	Stir-fried Barbecued Pork with Cucumber	\$30.0
	西芹炒叉燒	Stir-fried Barbecued Pork with Celery	\$30.0
	西燴豬軟骨	Stewed Pork Cartilage	\$30.0
	泰式豬頸肉	Thai Style Pork Neck	\$30.0
	火腿絲炒椰菜	Stir-fried Cauliflower with Shredded Ham	\$30.0
	青瓜雲耳炒扎肉	Stir-fried Vietnamese Sausage with Cucumber and Black Fungus	\$30.0
	西芹炒紅腸	Stir-fried Red Sausage with Celery	\$30.0
	豆角炒紅腸	Stir-fried Red Sausage with Green Bean	\$30.0
	青瓜炒紅腸	Stir-fried Red Sausage with Cucumber	\$30.0
	大豆芽炒紅腸	Stir-fried Red Sausage with Bean Sprouts	\$30.0
	玉豆炒紅腸	Stir-fried Red Sausage with String Bean	\$30.0
	雙花炒紅腸	Stir-fried Red Sausage with Broccoli and Cauliflower	\$30.0
	大豆芽味菜紅腸	Red Sausage with Preserved Vegetable and Bean Sprouts	\$30.0
	椒絲腐乳大豆芽紅腸	Red Sausage with Bean Sprouts and Shredded Pepper in Fermented Beancurd Sauce	\$30.0
	香辣青瓜紅腸	Spicy Red Sausage with Cucumber	\$30.0
	西芹雞脾菇炒紅腸	Stir-fried Red Sausage with Celery and Chicken Leg Mushroom	\$30.0
	西芹雪耳炒紅腸	Stir-fried Red Sausage with Celery and White Fungus	\$30.0
	紅腸粉絲	Red Sausage with Bean Vermicelli	\$30.0

Menu & Pricing Proposal for HK DINERS

<u>Type / 產品類別</u>	<u>產品名稱</u>	<u>Menu Items</u>	<u>Price/售價/HK\$</u>
	青瓜雲耳炒紅腸	Stir-fried Red Sausage with Cucumber and Black Fungus	\$30.0
	醬爆青瓜炒紅腸	Stir-fried Red Sausage with Cucumber in Bean Sauce	\$30.0
	黑椒西芹炒紅腸	Stir-fried Red Sausage with Celery in Black Pepper Sauce	\$30.0
	翠玉瓜秀珍菇炒紅腸	Stir-fried Red Sausage with Zucchini and Oyster Mushroom	\$30.0
	翠玉瓜炒紅腸	Stir-fried Red Sausage with Zucchini	\$30.0
	翠玉瓜雲耳炒紅腸	Stir-fried Red Sausage with Zucchini and Black Fungus	\$30.0
	荷豆炒臘腸	Stir-fried Chinese Sausage with Snow Pea	\$30.0
	青瓜炒臘腸	Stir-fried Chinese Sausage with Cucumber	\$30.0
	芥蘭炒臘腸	Stir-fried Chinese Sausage with Chinese Kale	\$30.0
	臘腸炆紹菜	Braised Cabbage Chinese with Preserved Liver Sausage	\$30.0
配	白飯	served with Rice	
加配	湯	Additional Soup	\$2.0
加配	上湯浸菜	Additional Vegetable in Broth	\$8.0
中式小菜套餐(牛)	西芹炒牛肉	Stir-fried Beef with Celery	\$32.0
	南瓜牛肉	Stir-fried Beef with Pumpkin	\$32.0
	雙花炒牛肉	Stir-fried Beef with Broccoli and Cauliflower	\$32.0
	豆角炒牛肉	Stir-fried Beef with Green Bean	\$32.0
	玉豆炒牛肉	Stir-fried Beef with String Bean	\$32.0
	鮮茄炒牛肉	Stir-fried Beef with Tomato	\$32.0
	涼瓜炒牛肉	Stir-fried Beef with Bitter Melon	\$32.0
	翠玉瓜炒牛肉	Stir-fried Beef with Zucchini	\$32.0
	回鍋牛肉	Twice-Cooked Beef	\$32.0
	紹菜炒牛肉	Stir-fried Beef with Cabbage Chinese	\$32.0
	椰菜炒牛肉	Stir-fried Beef with Cauliflower	\$32.0
	蝦醬生炒牛肉	Stir-fried Beef with Shrimp Sauce	\$32.0
	黑椒西芹炒牛肉	Stir-fried Beef with Celery in Black Pepper Sauce	\$32.0
	四季豆炒牛肉	Stir-fried Beef with String Bean	\$32.0
	鮮茄滑蛋炒牛肉	Stir-fried Beef with Scrambled Egg and Tomato	\$32.0
	大豆芽炒牛肉	Stir-fried Beef with Bean Sprouts	\$32.0
	豉汁南瓜牛肉	Beef with Pumpkin in Black Bean Sauce	\$32.0
	青瓜炒牛肉	Stir-fried Beef with Cucumber	\$32.0
	茄子炒牛肉	Stir-fried Beef with Eggplant	\$32.0
	翠玉瓜炒沙嗲牛肉	Stir-fried Satay Beef with Zucchini	\$32.0
	青瓜雲耳炒牛肉	Stir-fried Beef with Cucumber and Black Fungus	\$32.0
	節瓜炒牛肉	Stir-fried Beef with Fuzzy Melon	\$32.0
	沙葛炒牛肉	Stir-fried Beef with Yam Bean	\$32.0
	沙葛雲耳炒牛肉	Stir-fried Beef with Yam Bean and Black Fungus	\$32.0
	翠玉瓜雲耳炒牛肉	Stir-fried Beef with Zucchini and Black Fungus	\$32.0
	菜心炒牛肉	Stir-fried Beef with Choi Sum	\$32.0
	西蘭花炒牛肉	Stir-fried Beef with Broccoli	\$32.0
	西芹雲耳炒牛肉	Stir-fried Beef with Celery and Black Fungus	\$32.0
	紫蘿炒牛肉	Stir-fried Beef with Pickled Ginger and Pineapple	\$32.0
	滑蛋炒牛肉	Stir-fried Beef with Scrambled Egg	\$32.0
	黑椒蘑菇炒牛肉	Stir-fried Beef with Mushroom in Black Pepper Sauce	\$32.0
	豉椒炒牛肉	Stir-fried Beef with Green Pepper in Black Bean Sauce	\$32.0
	京蔥炒牛肉	Stir-fried Beef with Scallion	\$32.0
	味菜豉椒炒牛肉	Stir-fried Beef with Preserved Vegetable and Green Pepper in Black Bean Sauce	\$32.0
	豉汁涼瓜牛肉	Beef with Bitter Melon in Black Bean Sauce	\$32.0
	四季豆炒牛柳絲	Stir-fried Shredded Beef Fillet with String Bean	\$32.0
	大豆芽炒牛柳絲	Stir-fried Shredded Beef Fillet with Bean Sprouts	\$32.0
	青瓜炒牛柳絲	Stir-fried Shredded Beef Fillet with Cucumber	\$32.0
	豆角炒牛柳絲	Stir-fried Shredded Beef Fillet with Green Bean	\$32.0
	咖喱牛肉	Curry Beef	\$32.0
	沙嗲牛肉	Satay Beef	\$32.0
	芋頭炆牛肉	Braised Beef with Taro	\$32.0
	薯仔炆牛肉	Braised Beef with Potato	\$32.0
	南乳薯仔炆牛肉	Braised Beef and Potato in Fermented Red Beancurd Sauce	\$32.0
	蘿蔔炆牛肉	Braised Beef with Turnip	\$32.0
	沙嗲沙葛炆牛肉	Braised Satay Beef with Yam Bean	\$32.0
	冬瓜卜牛肉	Beef with Winter Melon and Beancurd Puff	\$32.0

Menu & Pricing Proposal for HK DINERS

<u>Type / 產品類別</u>	<u>產品名稱</u>	<u>Menu Items</u>	<u>Price/售價/HK\$</u>
	節瓜豆卜牛肉	Beef with Fuzzy Melon and Beancurd Puff	\$32.0
	西汁燴牛肉	Stewed Beef in Tomato Sauce	\$32.0
	紅酒燴牛肉	Stewed Beef in Red Wine Sauce	\$32.0
	白酒鮮菌燴牛肉	Stewed Beef with Mushroom in White Wine Sauce	\$32.0
	陳皮芫茜蒸牛肉餅	Steamed Beef Patty with Tangerine Peel and Coriander	\$32.0
	茄子蒸牛肉餅	Steamed Beef Patty with Eggplant	\$32.0
	香茜蒸牛肉餅	Steamed Beef Patty with Coriander	\$32.0
	西汁燴牛腩	Stewed Beef Shank in Tomato Sauce	\$32.0
	薯仔炆牛腩	Braised Beef Brisket with Potato	\$32.0
	南瓜炆牛腩	Braised Beef Brisket with Pumpkin	\$32.0
	家鄉炆牛腩	Homestyle Braised Beef Brisket	\$32.0
	蘿蔔炆牛腩	Braised Beef Brisket with Turnip	\$32.0
	枝竹炆牛腩	Braised Beef Brisket with Beancurd Stick	\$32.0
	蓮藕炆牛腩	Braised Beef Brisket with Lotus Root	\$32.0
	蘿蔔炆牛筋腩	Braised Beef Tendon and Brisket with Turnip	\$32.0
	配 白飯	served with Rice	
	加配 湯	Additional Soup	\$2.0
	加配 上湯浸菜	Additional Vegetable in Broth	\$8.0
中式小菜套餐(雞)	西芹雞球	Chicken with Celery	\$30.0
	冬瓜豆卜雞球	Chicken with Winter Melon and Beancurd Puff	\$30.0
	茄子雞球	Chicken with Eggplant	\$30.0
	南瓜雞球	Chicken with Pumpkin	\$30.0
	豆卜雞球	Chicken with Beancurd Puff	\$30.0
	雙菇豆卜雞球	Chicken with Mixed Mushroom and Beancurd Puff	\$30.0
	紅燴雞球	Braised Chicken	\$30.0
	薯仔雞球	Chicken with Potato	\$30.0
	荔芋雞球	Chicken with Taro	\$30.0
	回鍋雞球	Twice-Cooked Chicken	\$30.0
	菠蘿雞球	Chicken with Pineapple	\$30.0
	黑椒雞球	Chicken in Black Pepper Sauce	\$30.0
	上海回鍋雞球	Shanghainese Twice-Cooked Chicken	\$30.0
	豉椒雞球	Chicken with Green Pepper in Black Bean Sauce	\$30.0
	黑椒椰菜炒雞球	Stir-fried Chicken with Cauliflower in Black Pepper Sauce	\$30.0
	黑椒蘑菇雞球	Stir-fried Chicken with Mushroom in Black Pepper Sauce	\$30.0
	照燒茄子雞球	Teriyaki Chicken with Eggplant	\$30.0
	咖喱薯仔雞球	Curry Chicken with Potato	\$30.0
	葡汁洋蔥雞球	Chicken with Onion in Portuguese Sauce	\$30.0
	葡汁雞球	Chicken in Portuguese Sauce	\$30.0
	葡汁洋蔥薯仔雞球	Chicken with Potato and Onion in Portuguese Sauce	\$30.0
	洋蔥雞球	Chicken with Onion	\$30.0
	醬爆雞球	Stir-fried Chicken in Bean Sauce	\$30.0
	南乳雞球	Chicken in Fermented Red Beancurd Sauce	\$30.0
	白汁蘑菇燴雞球	Stewed Chicken with Mushroom in Cream Sauce	\$30.0
	忌廉粟米雞球	Chicken with Sweet Corn in Cream Sauce	\$30.0
	麻辣雞球	Spicy Chicken	\$30.0
	羅漢湯雞球	Chicken with Mixed Mushroom and Vegetable / Lo Hon Chicken	\$30.0
	雙冬雞球	Chicken with Mixed Mushroom	\$30.0
	麻辣茄子雞球	Spicy Chicken with Eggplant	\$30.0
	白汁火腿燴雞球	Stewed Chicken with Ham in Cream Sauce	\$30.0
	味菜豉椒雞球	Chicken with Preserved Vegetable and Green Pepper in Black Bean Sauce	\$30.0
	栗子雞球	Chicken with Chestnut	\$30.0
	金粟雞球	Chicken with Sweet Corn	\$30.0
	鳳梨咕嚕雞球	Sweet and Sour Chicken with Pineapple	\$30.0
	翠玉瓜炒雞球	Stir-fried Chicken with Zucchini	\$30.0
	豆卜雲耳雞球	Chicken with Beancurd Puff and Black Fungus	\$30.0
	椰汁土豆雞球	Chicken with Potato in Coconut Sauce	\$30.0
	西班牙燴雞球	Spanish Braised Chicken	\$30.0
	雜菌忌廉焗雞球	Baked Chicken with Assorted Mushroom in Cream Sauce	\$30.0
	粟米汁雜菜焗雞球	Baked Chicken with Assorted Vegetable in Sweet Corn Sauce	\$30.0
	香爆乾蔥雞	Sautéed Chicken with Scallion	\$30.0

Menu & Pricing Proposal for HK DINERS

<u>Type / 產品類別</u>	<u>產品名稱</u>	<u>Menu Items</u>	<u>Price/售價/HK\$</u>
	薑蔥豬潤炒雞球	Stir-fried Chicken and Pork Liver with Ginger and Scallion	\$30.0
	澳門葡汁燴雞球	Stewed Chicken in Portuguese Sauce	\$30.0
	蠔油薯仔炆雞球	Braised Chicken and Potato in Oyster Sauce	\$30.0
	荔芋炆雞球	Braised Chicken with Taro	\$30.0
	南瓜炆雞球	Braised Chicken with Pumpkin	\$30.0
	蘿蔔炆雞球	Braised Chicken with Turnip	\$30.0
	涼瓜炆雞球	Braised Chicken with Bitter Melon	\$30.0
	豆角炆雞球	Braised Chicken with Green Bean	\$30.0
	豉汁南瓜炆雞球	Braised Chicken with Pumpkin in Black Bean Sauce	\$30.0
	葡汁雙蔬炆雞球	Braised Chicken with Mixed Vegetable in Portuguese Sauce	\$30.0
	鹹菜冬瓜炆雞球	Braised Chicken with Salted Vegetable and Winter Melon	\$30.0
	麻辣豆腐炆雞球	Braised Chicken with Spicy Bean Curd	\$30.0
	榨菜炆雞球	Braised Chicken with Pickled Mustard Tuber	\$30.0
	紹菜粉絲雞球	Braised Chicken with Cabbage Chinese and Bean Vermicelli	\$30.0
	西芹青瓜燴雞球	Braised Chicken with Celery and Cucumber	\$30.0
	雲耳豆卜蒸雞球	Steamed Chicken with Black Fungus and Beancurd Puff	\$30.0
	榨菜蒸雞球	Steamed Chicken with Pickled Mustard Tuber	\$30.0
	涼瓜雞	Chicken with Bitter Melon	\$30.0
	咕嚕雞	Sweet and Sour Chicken	\$30.0
	咖喱雞	Curry Chicken	\$30.0
	台式三杯雞	Taiwanese Three-Cup Chicken	\$30.0
	白汁燴雞皇	Braised Chicken in Cream Sauce	\$30.0
	葡汁焗雞皇	Baked Chicken in Portuguese Sauce	\$30.0
	泰式炸雞	Thai Style Deep-fried Chicken	\$30.0
	甜酸日式炸雞	Japanese Sweet and Sour Deep-fried Chicken	\$30.0
	馬來薯仔咖喱雞	Malaysian Curry Chicken with Potato	\$30.0
	海南咖喱雞	Hainanese Curry Chicken	\$30.0
	西檸香炸雞	Deep-fried Chicken in Lemon Sauce	\$30.0
	椰香荔芋雞	Chicken with Taro in Coconut Sauce	\$30.0
	蠔皇雙冬燴滑雞	Stewed Chicken with Mixed Mushroom in Oyster Sauce	\$30.0
	沙薑枝竹雞	Ginger Chicken with Beancurd Stick	\$30.0
	羅定豆豉雞	Braised Chicken with Black Bean Sauce	\$30.0
	節瓜豆卜炆雞	Braised Chicken with Fuzzy Melon and Beancurd Puff	\$30.0
	節瓜炆雞	Braised Chicken with Fuzzy Melon	\$30.0
	冬瓜炆雞	Braised Chicken with Winter Melon	\$30.0
	枝竹蘿蔔炆雞	Braised Chicken with Beancurd Stick and Turnip	\$30.0
	蓮藕炆雞	Braised Chicken with Lotus Root	\$30.0
	薯仔洋蔥炆雞	Braised Chicken with Potato and Onion	\$30.0
	豆豉炆雞	Braised Chicken with Black Bean	\$30.0
	雙菇炆雞	Braised Chicken with Mixed Mushroom	\$30.0
	冬瓜冬菇炆雞	Braised Chicken with Winter Melon and Black Mushroom	\$30.0
	蘿蔔麵筋炆雞	Braised Chicken with Turnip and Wheat Gluten	\$30.0
	沙嗲蘿蔔炆雞	Satay Braised Chicken with Turnip	\$30.0
	冬菇蘿蔔炆雞	Braised Chicken with Black Mushroom and Turnip	\$30.0
	冬瓜枝竹炆雞	Braised Chicken with Winter Melon and Beancurd Stick	\$30.0
	節瓜枝竹炆雞	Braised Chicken with Fuzzy Melon and Beancurd Stick	\$30.0
	南孔蓮藕炆雞	Braised Chicken with Lotus Root in Fermented Red Beancurd Sauce	\$30.0
	枝竹炆雞	Braised Chicken with Beancurd Stick	\$30.0
	栗子炆雞	Braised Chicken with Chestnut	\$30.0
	冬瓜油根炆雞	Braised Chicken with Winter Melon and Wheat Gluten	\$30.0
	味菜豆卜炆雞	Braised Chicken with Preserved Vegetable and Beancurd Puff	\$30.0
	麵醬冬瓜炆雞	Braised Chicken with Winter Melon in Bean Sauce	\$30.0
	節瓜香菇炆雞	Braised Chicken with Fuzzy Melon and Black Mushroom	\$30.0
	雜菌豆腐炆雞	Braised Chicken with Assorted Mushroom and Bean Curd	\$30.0
	麵醬蘿蔔枝竹炆雞	Braised Chicken with Turnip and Beancurd Stick in Bean Sauce	\$30.0
	冬瓜雲耳炆雞	Braised Chicken with Winter Melon and Black Fungus	\$30.0
	麵筋豆卜炆雞	Braised Chicken with Wheat Gluten and Beancurd Puff	\$30.0
	南乳薯仔炆雞	Braised Chicken with Potato in Fermented Red Beancurd Sauce	\$30.0
	南乳荔芋炆雞	Braised Chicken with Taro in Fermented Red Beancurd Sauce	\$30.0
	北菇蒸滑雞	Steamed Chicken with Chinese Mushroom	\$30.0
	豆卜蒸雞	Steamed Chicken with Beancurd Puff	\$30.0

Menu & Pricing Proposal for HK DINERS

<u>Type / 產品類別</u>	<u>產品名稱</u>	<u>Menu Items</u>	<u>Price/售價/HK\$</u>
	雲耳蒸雞	Steamed Chicken with Black Fungus	\$30.0
	榨菜蒸雞	Steamed Chicken with Pickled Mustard Tuber	\$30.0
	豆卜蒸滑雞	Steamed Chicken with Beancurd Puff	\$30.0
	金針雲耳蒸雞	Steamed Chicken with Enokitake / Golden Mushroom and Black Fungus	\$30.0
	蟲草花蒸雞	Steamed Chicken with Cordyceps Flower	\$30.0
	雲耳節瓜蒸滑雞	Steamed Chicken with Black Fungus and Fuzzy Melon	\$30.0
	紅棗榨菜蒸雞	Steamed Chicken with Red Dates and Pickled Mustard Tuber	\$30.0
	柚子蒸滑雞	Steamed Chicken with Pomelo	\$30.0
	鮮菇雲耳蒸雞	Steamed Chicken with Mushroom and Black Fungus	\$30.0
	鮮草菇蒸雞	Steamed Chicken with Straw Mushroom	\$30.0
	雙菇蒸雞	Steamed Chicken with Mixed Mushroom	\$30.0
	草菇雲耳蒸雞	Steamed Chicken with Straw Mushroom and Black Fungus	\$30.0
	川醬蒸雞	Steamed Chicken in Sichuan Chili Sauce	\$30.0
	豉汁蒸雞	Steamed Chicken in Black Bean Sauce	\$30.0
	腐乳蒸雞	Steamed Chicken in Fermented Red Beancurd Sauce	\$30.0
	腐乳豆卜蒸雞	Steamed Chicken with Beancurd Puff in Fermented Red Beancurd Sauce	\$30.0
	北菇雲耳蒸雞	Steamed Chicken with Chinese Mushroom and Black Fungus	\$30.0
	鴛鴦腸蒸雞	Steamed Chicken with Mixed Preserved Sausage	\$30.0
	臘腸蒸雞	Steamed Chicken with Preserved Sausage	\$30.0
	杞子蟲草蒸雞	Steamed Chicken with Wolfberry and Cordyceps Flower	\$30.0
	潤腸蒸雞	Steamed Chicken with Preserved Liver Sausage	\$30.0
	紅棗雲耳蒸雞	Steamed Chicken with Red Dates and Black Fungus	\$30.0
	紅棗蒸雞	Steamed Chicken with Red Dates	\$30.0
	草菇紅棗蒸雞	Steamed Chicken with Straw Mushroom and Red Dates	\$30.0
	紹菜炒雞柳	Stir-fried Chicken Fillet with Cabbage Chinese	\$30.0
	翠玉瓜炒雞柳	Stir-fried Chicken Fillet with Zucchini	\$30.0
	洋蔥鮮茄炒雞柳	Stir-fried Chicken Fillet with Onion and Tomato	\$30.0
	鮮茄雞柳	Chicken Fillet with Tomato	\$30.0
	大豆芽炒雞柳	Stir-fried Chicken Fillet with Bean Sprouts	\$30.0
	青瓜炒雞柳	Stir-fried Chicken Fillet with Cucumber	\$30.0
	椒絲大豆芽炒雞柳	Stir-fried Chicken Fillet with Shredded Pepper and Bean Sprouts	\$30.0
	西芹炒雞柳	Stir-fried Chicken Fillet with Celery	\$30.0
	豆角炒雞柳	Stir-fried Chicken Fillet with Green Bean	\$30.0
	勝瓜炒雞柳	Stir-fried Chicken Fillet with Angled Luffa	\$30.0
	雲耳翠玉瓜炒雞柳	Stir-fried Chicken Fillet with Black Fungus and Zucchini	\$30.0
	大豆芽榨菜炒雞柳	Stir-fried Chicken Fillet with Bean Sprouts and Pickled Mustard Tuber	\$30.0
	味菜大豆芽炒雞柳	Stir-fried Chicken Fillet with Preserved Vegetable and Bean Sprouts	\$30.0
	冬瓜豆卜雞柳	Chicken Fillet with Winter Melon and Beancurd Puff	\$30.0
	鹹菜麵筋炒雞柳	Stir-fried Chicken Fillet with Salted Vegetable and Wheat Gluten	\$30.0
	青瓜草菇炒雞柳	Stir-fried Chicken Fillet with Cucumber and Straw Mushroom	\$30.0
	涼瓜炒雞柳	Stir-fried Chicken Fillet with Bitter Melon	\$30.0
	節瓜粉絲炒雞柳	Stir-fried Chicken Fillet with Fuzzy Melon and Bean Vermicelli	\$30.0
	魚香茄子雞柳	Chicken Fillet with Salted Fish and Eggplant	\$30.0
	鮮茄滑蛋雞柳	Chicken Fillet with Tomato and Scrambled Egg	\$30.0
	黑椒西芹炒雞柳	Stir-fried Chicken Fillet with Celery in Black Pepper Sauce	\$30.0
	香辣青瓜炒雞柳	Stir-fried Spicy Chicken Fillet with Cucumber	\$30.0
	香麻茄子雞柳	Spicy Chicken Fillet with Eggplant	\$30.0
	雲南小瓜炒雞柳	Stir-fried Chicken Fillet with Yunnan Baby Melon	\$30.0
	豉椒味菜雞柳	Chicken Fillet with Preserved Vegetable and Green Pepper in Black Bean Sauce	\$30.0
	紹菜雙菇炒雞柳	Stir-fried Chicken Fillet with Cabbage Chinese and Mixed Mushroom	\$30.0
	西芹雲耳炒雞柳	Stir-fried Chicken Fillet with Celery and Black Fungus	\$30.0
	香麻翠玉瓜炒雞柳	Stir-fried Spicy Chicken Fillet with Zucchini	\$30.0
	鮮菌西芹炒雞柳	Stir-fried Chicken Fillet with Mushroom and Celery	\$30.0
	芥蘭炒雞柳	Stir-fried Chicken Fillet with Chinese Kale	\$30.0
	翠芹雜菇炒雞柳	Stir-fried Chicken Fillet with Celery and Assorted Mushroom	\$30.0
	節瓜粉絲炆雞柳	Braised Chicken Fillet with Fuzzy Melon and Bean Vermicelli	\$30.0
	西芹炒雞粒	Stir-fried Diced Chicken with Celery	\$30.0
	忌廉粟米雞粒	Diced Chicken with Sweet Corn in Cream Sauce	\$30.0
	西芹麥米炒雞粒	Stir-fried Diced Chicken with Celery and Wheat	\$30.0
	菜脯雞粒	Diced Chicken with Dried Radish	\$30.0
	麻辣雞粒茄子	Spicy Diced Chicken with Eggplant	\$30.0

Menu & Pricing Proposal for HK DINERS

<u>Type / 產品類別</u>	<u>產品名稱</u>	<u>Menu Items</u>	<u>Price/售價/HK\$</u>
	雞粒茄子	Diced Chicken with Eggplant	\$30.0
	紹菜蝦米雞粒	Diced Chicken with Cabbage Chinese and Dried Shrimp	\$30.0
	翠玉瓜炒雞丁	Stir-fried Diced Chicken with Zucchini	\$30.0
	榨菜雞粒炆茄子	Braised Eggplant with Diced Chicken and Pickled Mustard Tuber	\$30.0
	鮮茄雞絲	Shredded Chicken with Tomato	\$30.0
	紹菜粉絲炒雞絲	Stir-fried Shredded Chicken with Cabbage Chinese and Bean Vermicelli	\$30.0
	翠玉瓜蘑菇炒雞絲	Stir-fried Shredded Chicken with Zucchini and Mushroom	\$30.0
	蝦米紹菜雞絲	Shredded Chicken with Dried Shrimp and Cabbage Chinese	\$30.0
	白汁粟米雞絲	Shredded Chicken with Sweet Corn in Cream Sauce	\$30.0
	白汁火腿雞絲	Shredded Chicken with Ham in Cream Sauce	\$30.0
	大豆芽榨菜炒雞絲	Stir-fried Shredded Chicken with Bean Sprouts and Pickled Mustard Tuber	\$30.0
	西芹青瓜炒雞片	Stir-fried Sliced Chicken with Celery and Cucumber	\$30.0
	西芹炒雞腎	Stir-fried Chicken Kidney with Celery	\$30.0
	青瓜炒雞腎	Stir-fried Chicken Kidney with Cucumber	\$30.0
	涼瓜炆鳳爪	Braised Chicken Feet with Bitter Melon	\$30.0
	枝竹炆鳳爪	Braised Chicken Feet with Beancurd Stick	\$30.0
	花生炆鳳爪	Braised Chicken Feet with Peanut	\$30.0
	香茅雞中翼	Lemongrass Chicken Wingette	\$30.0
	豉油皇雞翼	Soy Sauce Chicken Wingette	\$30.0
	香茅雞翼	Lemongrass Chicken Wingette	\$30.0
	甜酸雞翼	Sweet and Sour Chicken Wingette	\$30.0
	酥炸雞全翼	Deep-fried Chicken Wing	\$30.0
	香酥雞翼腿	Deep-fried Chicken Drumette	\$30.0
	滷水雞全翼	Marinated Chicken Wing	\$30.0
	黑椒雞翼	Chicken Wingette in Black Pepper Sauce	\$30.0
	泰醬雞翼腿	Chicken Drumette with Thai Chili Sauce	\$30.0
	椒鹽雞翼腿	Chicken Drumette with Spicy Salt / Salt and Pepper	\$30.0
	蒜蓉雞翼腿	Garlic Chicken Drumette	\$30.0
	瑞士雞腿	Chicken Drumette in Swiss Sauce	\$30.0
	滷水雞腿	Marinated Chicken Drumette	\$30.0
	西檸脆雞翼腿	Deep-fried Chicken Drumette in Lemon Sauce	\$30.0
	咖喱雞翼腿	Curry Chicken Drumette	\$30.0
	葡汁雞翼腿	Chicken Drumette in Portuguese Sauce	\$30.0
	甜酸雞翼腿	Sweet and Sour Chicken Drumette	\$30.0
	黑椒雞翼腿	Chicken Drumette in Black Pepper Sauce	\$30.0
	貴妃雞上髀	Poached Chicken Thigh	\$30.0
	香煎雞肉漢堡	Pan-fried Chicken Patty	\$30.0
	香煎雞肉漢堡扒	Pan-fried Chicken Patty	\$30.0
	黑椒雞肉漢堡扒	Pan-fried Chicken Patty in Black Pepper Sauce	\$30.0
	洋蔥雞扒	Chicken Steak in Onion Sauce	\$30.0
	吉列炸雞扒	Deep-fried Chicken Steak / Chicken Cutlet	\$30.0
	咖喱汁雞扒	Chicken Steak in Curry Sauce	\$30.0
	蘑菇汁雞扒	Chicken Steak in Mushroom Sauce	\$30.0
	鮮茄雞扒	Chicken Steak in Tomato Sauce	\$30.0
	照燒雞扒	Teriyaki Chicken	\$30.0
	香煎雞扒	Pan-fried Chicken Steak	\$30.0
	黑椒雞扒	Pan-fried Chicken Steak in Black Pepper Sauce	\$30.0
	配 白飯	served with Rice	
	加配 湯	Additional Soup	\$2.0
	加配 上湯浸菜	Additional Vegetable in Broth	\$8.0
中式小菜套餐(鴨)	芋頭炆鴨	Braised Duck with Taro	\$30.0
	涼瓜炆鴨	Braised Duck with Bitter Melon	\$30.0
	蘿蔔炆鴨	Braised Duck with Turnip	\$30.0
	枝竹炆鴨	Braised Duck with Beancurd Stick	\$30.0
	蓮藕炆鴨	Braised Duck with Lotus Root	\$30.0
	柱侯荔芋炆鴨	Braised Duck with Taro in Chu Hou Sauce	\$30.0
	蘿蔔炆火鴨	Braised Duck with Turnip	\$30.0
	瑤柱蘿蔔炆鴨	Braised Duck with Conpoy and Turnip	\$30.0
	茄子炆火鴨	Braised Duck with Eggplant	\$30.0
	冬瓜草菇炆鴨	Braised Duck with Winter Melon and Straw Mushroom	\$30.0

Menu & Pricing Proposal for HK DINERS

<u>Type / 產品類別</u>	<u>產品名稱</u>	<u>Menu Items</u>	<u>Price/售價/HK\$</u>
	冬瓜炆鴨	Braised Duck with Winter Melon	\$30.0
	青瓜炒鴨胸	Stir-fried Duck Breast with Cucumber	\$30.0
	西芹炒鴨胸	Stir-fried Duck Breast with Celery	\$30.0
	青瓜雲耳炒鴨胸	Stir-fried Duck Breast with Cucumber and Black Fungus	\$30.0
	翠玉瓜炒鴨胸	Stir-fried Duck Breast with Zucchini	\$30.0
	大豆芽炒鴨胸	Stir-fried Duck Breast with Bean Sprouts	\$30.0
	白豆鴨胸	Stir-fried Duck Breast with Cannellini	\$30.0
	西芹雲耳炒鴨胸	Stir-fried Duck Breast with Celery and Black Fungus	\$30.0
	川辣西芹炒鴨胸	Stir-fried Spicy Duck Breast with Celery	\$30.0
	青瓜鮮菇炒鴨胸	Stir-fried Duck Breast with Cucumber and Mushroom	\$30.0
	腐乳節瓜鴨胸	Duck Breast with Fuzzy Melon in Fermented Red Beancurd Sauce	\$30.0
	翠玉瓜草菇炒鴨胸	Stir-fried Duck Breast with Zucchini and Straw Mushroom	\$30.0
	菜遠炒鴨胸	Braised Duck Breast with Vegetable	\$30.0
	芥蘭炒鴨胸	Stir-fried Duck Breast with Chinese Kale	\$30.0
	翠玉瓜秀珍菇炒鴨胸	Stir-fried Duck Breast with Zucchini and Oyster Mushroom	\$30.0
	翠玉瓜鮮菌炒鴨胸	Stir-fried Duck Breast with Zucchini and Mushroom	\$30.0
	翠玉瓜雲耳炒鴨胸	Stir-fried Duck Breast with Zucchini and Black Fungus	\$30.0
	西芹鮮菌炒鴨胸	Stir-fried Duck Breast with Celery and Mushroom	\$30.0
	冬瓜北菇鴨掌	Braised Duck Feet with Winter Melon and Chinese Mushroom	\$30.0
	冬瓜蠔鼓鴨掌	Braised Duck Feet with Winter Melon and Dried Oyster	\$30.0
	蘿蔔北菇鴨掌	Braised Duck Feet with Turnip and Chinese Mushroom	\$30.0
	大豆芽炒鴨絲	Stir-fried Shredded Duck with Bean Sprouts	\$30.0
	雜菌萵筍牛肉	Stir-fried Beef with Assorted Mushroom and Asparagus Lettuce	\$30.0
	雲耳勝瓜炒雞柳	Stir-fried Chicken Fillet with Black Fungus and Angled Luffa	\$30.0
	配 白飯	served with Rice	
	加配 湯	Additional Soup	\$2.0
	加配 上湯浸菜	Additional Vegetable in Broth	\$8.0
中式小菜套餐(魚)	豉汁蒸鯰魚	Steamed Catfish in Black Bean Sauce	\$32.0
	川醬蒸鯰魚	Steamed Catfish in Sichuan Chili Sauce	\$32.0
	剝椒蒸鯰魚	Steamed Catfish with Chopped Chili	\$32.0
	冬菇肉絲蒸鯰魚	Steamed Catfish with Shredded Pork and Black Mushroom	\$32.0
	榨菜薑絲蒸鯰魚	Steamed Catfish with Shredded Ginger and Pickled Mustard Tuber	\$32.0
	鴛鴦檸檬蒸鯰魚	Steamed Catfish with Mixed Lemon	\$32.0
	鹹檸檬蒸鯰魚	Steamed Catfish with Salted Lemon	\$32.0
	豉汁欖角蒸鯰魚	Steamed Catfish with Black Olive in Black Bean Sauce	\$32.0
	陳皮香蒜蒸鯰魚	Steamed Catfish with Garlic and Tangerine Peel	\$32.0
	金銀蒜蒸鯰魚	Steamed Catfish with Mixed Garlic	\$32.0
	豉汁鯰魚蒸豆腐	Steamed Catfish and Bean Curd in Black Bean Sauce	\$32.0
	鮮檸梅醬蒸鯰魚	Steamed Catfish with Lemon and Plum Sauce	\$32.0
	川醬鯰魚蒸豆腐	Steamed Catfish and Bean Curd in Sichuan Chili Sauce	\$32.0
	冬菜蒸魚	Steamed Fish with Preserved Vegetable / Dried Cabbage	\$32.0
	蒜蓉辣椒蒸魚	Steamed Fish with Garlic and Chili	\$32.0
	梅菜蒸魚	Steamed Fish with Preserved Vegetable	\$32.0
	榨菜蒸魚	Steamed Fish with Pickled Mustard Tuber	\$32.0
	豉汁蒸河鮮	Steamed Fish in Black Bean Sauce	\$32.0
	惠州梅菜蒸河鮮	Steamed Fish with Preserved Vegetable	\$32.0
	五香肉丁蒸魚	Steamed Fish with Spiced Diced Pork	\$32.0
	蟲草花蒸魚	Steamed Fish with Cordyceps Flower	\$32.0
	川醬榨菜蒸魚塊	Steamed Fish Fillet with Pickled Mustard Tuber in Sichuan Chili Sauce	\$32.0
	杞子銀耳蒸魚塊	Steamed Fish Fillet with White Fungus and Wolfberry	\$32.0
	金銀蒜魚柳豆腐	Steamed Fish Fillet and Bean Curd with Mixed Garlic	\$32.0
	豉汁魚柳蒸豆腐	Steamed Fish Fillet and Bean Curd in Black Bean Sauce	\$32.0
	配 白飯	served with Rice	
	加配 湯	Additional Soup	\$2.0
	加配 上湯浸菜	Additional Vegetable in Broth	\$8.0
中式小菜套餐(蛋)	火腿絲蒸水蛋	Steamed Egg with Shredded Ham	\$28.0
	五香肉丁蒸水蛋	Steamed Egg with Spiced Diced Pork	\$28.0
	餐肉蒸水蛋	Steamed Egg with Luncheon Meat	\$28.0
	肉鬆蒸水蛋	Steamed Egg with Minced Pork	\$28.0

Menu & Pricing Proposal for HK DINERS

Type / 產品類別	產品名稱	Menu Items	Price/售價/HK\$
	粟米肉鬆蒸水蛋	Steamed Egg with Minced Pork and Sweet Corn	\$28.0
	蜆肉蒸水蛋	Steamed Egg with Clam	\$28.0
	粉絲肉鬆蒸水蛋	Steamed Egg with Minced Pork and Bean Vermicelli	\$28.0
	蜆肉肉鬆蒸水蛋	Steamed Egg with Minced Pork and Clam	\$28.0
	蟹柳餐肉蒸水蛋	Steamed Egg with Luncheon Meat and Imitation Crab Stick	\$28.0
	南瓜肉鬆蒸水蛋	Steamed Egg with Minced Pork and Pumpkin	\$28.0
	蝦米肉鬆蒸水蛋	Steamed Egg with Minced Pork and Dried Shrimp	\$28.0
	魚片蒸水蛋	Steamed Egg with Sliced Fish Cake	\$28.0
	蝦米粉絲蒸水蛋	Steamed Egg with Dried Shrimp and Bean Vermicelli	\$28.0
	鹹牛肉蒸水蛋	Steamed Egg with Corned Beef	\$28.0
	日式蒸水蛋	Japanese Steamed Egg	\$28.0
	皮蛋肉鬆蒸水蛋	Steamed Egg with Minced Pork and Preserved Egg	\$28.0
	火腿肉鬆蒸水蛋	Steamed Egg with Minced Pork and Ham	\$28.0
	菇絲肉鬆蒸水蛋	Steamed Egg with Minced Pork and Shredded Mushroom	\$28.0
	蟹柳肉鬆蒸水蛋	Steamed Egg with Minced Pork and Imitation Crab Stick	\$28.0
	蟹柳蒸水蛋	Steamed Egg with Imitation Crab Stick	\$28.0
	腿絲蔥花蒸水蛋	Steamed Egg with Shredded Ham and Chopped Scallion	\$28.0
	三色蒸水蛋	Steamed Three Colour Eggs	\$28.0
	三色肉鬆蒸水蛋	Steamed Three Colour Eggs with Minced Pork	\$28.0
	皮蛋蒸水蛋	Steamed Egg with Preserved Egg	\$28.0
	粉絲蝦米肉鬆蒸水蛋	Steamed Egg with Minced Pork, Dried Shrimp and Bean Vermicelli	\$28.0
	和風蟹柳蒸水蛋	Japanese Style Steamed Egg with Imitation Crab Stick	\$28.0
	日式雜錦蒸水蛋	Japanese Style Steamed Egg with Assorted Meat/Vegetable	\$28.0
	冬菇肉絲蒸水蛋	Steamed Egg with Shredded Pork and Black Mushroom	\$28.0
	榨菜肉鬆蒸水蛋	Steamed Egg with Minced Pork and Pickled Mustard Tuber	\$28.0
	冬菇蝦米肉鬆蒸水蛋	Steamed Egg with Minced Pork, Dried Shrimp and Black Mushroom	\$28.0
	蝦仁肉鬆蒸水蛋	Steamed Egg with Minced Pork and Peeled Shrimp	\$28.0
	金銀蛋肉鬆蒸水蛋	Steamed Egg with Minced Pork, Preserved Egg and Salted Egg	\$28.0
	香蔥鮮蝦蒸水蛋	Steamed Egg with Shrimp and Chive	\$28.0
	頭抽肉鬆蒸水蛋	Steamed Egg with Minced Pork in Premium Light Soy Sauce	\$28.0
	元貝肉鬆蒸水蛋	Steamed Egg with Minced Pork and Scallop	\$30.0
	蟹柳火腿蒸水蛋	Steamed Egg with Ham and Imitation Crab Stick	\$28.0
	海皇蒸水蛋	Steamed Egg with Seafood	\$30.0
	瑤柱肉鬆蒸水蛋	Steamed Egg with Minced Pork and Conpoy	\$28.0
	鮮茄肉鬆炒蛋	Scrambled Egg with Minced Pork and Tomato	\$28.0
	鮮茄火腿炒蛋	Scrambled Egg with Ham and Tomato	\$28.0
	洋蔥鮮茄炒蛋	Scrambled Egg with Tomato and Onion	\$28.0
	鮮茄餐肉粒炒蛋	Scrambled Egg with Diced Luncheon Meat and Tomato	\$28.0
	餐肉炒蛋	Scrambled Egg with Luncheon Meat	\$28.0
	鮮茄腸仔炒蛋	Scrambled Egg with Sausage and Tomato	\$28.0
	番茄薯仔炒蛋	Scrambled Egg with Potato and Tomato	\$28.0
	鮮茄雜錦炒蛋	Scrambled Egg with Assorted Meat and Tomato	\$28.0
	潮汕涼瓜菜甫蛋	Fried Egg with Dried Radish and Bitter Melon	\$28.0
	韭王火腿炒滑蛋	Scrambled Egg with Ham and Chives	\$28.0
	洋蔥腸片炒雞蛋	Scrambled Egg with Sliced Sausage and Onion	\$28.0
	韭王洋蔥雞絲炒蛋	Scrambled Egg with Shredded Chicken, Chives, and Onion	\$28.0
	紅腸粒炒雞蛋	Scrambled Egg with Diced Red Sausage	\$28.0
	雜錦炒蛋	Scrambled Egg with Assorted Meat	\$28.0
	叉燒炒蛋	Scrambled Egg with Barbecued Pork	\$30.0
	滑蛋蝦仁	Scrambled Egg with Peeled Shrimp	\$30.0
	餐肉洋蔥炒蛋	Scrambled Egg with Luncheon Meat and Onion	\$28.0
	潮州菜圃肉鬆蛋	Fried Egg with Minced Pork and Dried Radish	\$28.0
	配 白飯	served with Rice	
	加配 湯	Additional Soup	\$2.0
	加配 上湯浸菜	Additional Vegetable in Broth	\$8.0
中式小菜套餐(素)	蒜蓉炒菜心	Stir-fried Choi Sum with Garlic	\$28.0
	羅漢齋	Buddha's Delight / Lo Hon Mixed Vegetable	\$30.0
	蒜蓉炒雙花	Stir-fried Broccoli and Cauliflower with Garlic	\$28.0
	旺菜炒雲耳	Stir-fried Chinese Cabbage with Black Fungus	\$28.0
	旺菜炒珍珠筍	Stir-fried Chinese Cabbage and Baby Corn	\$28.0

Menu & Pricing Proposal for HK DINERS

<u>Type / 產品類別</u>	<u>產品名稱</u>	<u>Menu Items</u>	<u>Price/售價/HK\$</u>
	旺菜粉絲炒甘筍	Stir-fried Chinese Cabbage with Carrot and Bean Vermicelli	\$28.0
	旺菜雲耳草菇	Chinese Cabbage with Black Fungus and Straw Mushroom	\$28.0
	蒜蓉炒白菜	Stir-fried Pak Choi with Garlic	\$28.0
	粉絲紹菜	Chinese Cabbage with Bean Vermicelli	\$28.0
	蒜蓉炒椰菜	Stir-fried Cauliflower with Garlic	\$28.0
	泰式炒雜菜	Thai Style Stir-fried Assorted Vegetable	\$28.0
	葡汁四蔬	Mixed Vegetable in Portuguese Sauce	\$28.0
	葡汁西蘭花	Broccoli in Portuguese Sauce	\$28.0
	紹菜冬菇	Cabbage Chinese with Black Mushroom	\$28.0
	三色炒時蔬	Stir-fried Three Colour Seasonal Vegetables	\$28.0
	甘筍炒雙花	Stir-fried Broccoli and Cauliflower with Carrot	\$28.0
	味菜椒絲大豆芽	Bean Sprouts with Preserved Vegetable and Shredded Pepper	\$28.0
	芝士焗雙花	Baked Broccoli and Cauliflower with Cheese	\$28.0
	泰式魚露炒雜菜	Stir-fried Assorted Vegetable in Thai Fish Sauce	\$28.0
	雲耳西芹炒冬筍片	Stir-fried Sliced Winter Bamboo Shoot with Black Fungus and Celery	\$28.0
	葡汁燴雙蔬	Braised Mixed Vegetable in Portuguese Sauce	\$28.0
	椒絲腐乳西洋菜	Watercress with Shredded Pepper in Fermented Beanurd Sauce	\$28.0
	雲耳雜菌炒西蘭花	Stir-fried Broccoli with Black Fungus and Assorted Mushroom	\$28.0
	蒜蓉炒椰菜	Stir-fried Cabbage with Garlic	\$28.0
	魚露炒雜菜	Stir-fried Assorted Vegetable in Fish Sauce	\$28.0
	蝦米粉絲紹菜	Cabbage Chinese with Dried Shrimp and Bean Vermicelli	\$28.0
	北菇粉絲紹菜	Cabbage Chinese with Chinese Mushroom and Bean Vermicelli	\$28.0
	紹菜炒粉絲	Stir-fried Cabbage Chinese with Bean Vermicelli	\$28.0
	紹菜齋	Stir-fried Cabbage Chinese with Mixed Vegetable	\$28.0
	蝦米炒紹菜	Stir-fried Cabbage Chinese with Dried Shrimp	\$28.0
	川爆炒椰菜	Stir-fried Cauliflower in Sichuan Chili Sauce	\$28.0
	羅漢齋茄子	Buddha's Delight / Lo Hon Mixed Vegetable with Eggplant	\$28.0
	蒜蓉炒椰菜花	Stir-fried Cauliflower with Garlic	\$28.0
	黑椒西芹炒雜燴	Stir-fried Mixed Vegetable with Celery in Black Pepper Sauce	\$28.0
	鮮茄炒雜燴	Stir-fried Mixed Vegetable with Tomato	\$28.0
	紅燒三冬	Braised Winter Melon, Black Mushroom and Winter Bamboo Shoot	\$28.0
	椒絲腐乳大豆芽	Bean Sprouts with Shredded Pepper in Fermented Beancurd Sauce	\$28.0
	清炒菜遠	Stir-fried Vegetable	\$28.0
	清炒芥蘭	Stir-fried Chinese Kale	\$28.0
	馬拉盞炒通菜	Stir-fried Water Spinach with Belacan	\$28.0
	鹹魚蓉炒芥蘭	Stir-fried Chinese Kale with Mashed Salted Fish	\$28.0
	清炒菜心	Stir-fried Choy Sum	\$28.0
	蒜蓉炒白菜仔	Stir-fried Baby Pak Choy with Garlic	\$28.0
	薑汁炒芥蘭	Stir-fried Chinese Kale with Ginger Sauce	\$28.0
	清炒時菜	Stir-fried Seasonal Vegetable	\$28.0
	翠玉瓜素鴨	Mock Duck with Zucchini	\$28.0
	翠玉瓜雲耳炒雞脾菇	Stir-fried Chicken Leg Mushroom with Zucchini and Black Fungus	\$28.0
	翠玉瓜炒雲耳	Stir-fried Zucchini with Black Fungus	\$28.0
	翠玉瓜炒珍珠筍	Stir-fried Zucchini with Baby Corn	\$28.0
	翠玉瓜炒雲耳	Stir-fried Zucchini with Black Fungus	\$28.0
	翠玉瓜炒雙菇	Stir-fried Zucchini with Mixed Mushroom	\$28.0
	翠玉瓜炒雜菌	Stir-fried Zucchini with Assorted Mushroom	\$28.0
	雜菇翠玉瓜	Zucchini with Assorted Mushroom	\$28.0
	翠玉瓜菜甫炒素雞	Stir-fried Mock Chicken with Zucchini and Dried Radish	\$28.0
	節瓜粉絲	Fuzzy Melon with Bean Vermicelli	\$28.0
	節瓜雲耳	Fuzzy Melon with Black Fungus	\$28.0
	北菇節瓜	Fuzzy Melon with Chinese Mushroom	\$28.0
	麵筋節瓜	Fuzzy Melon with Wheat Gluten	\$28.0
	節瓜北菇粉絲	Fuzzy Melon with Chinese and Bean Vermicelli	\$28.0
	紅燒節瓜甫	Braised Fuzzy Melon	\$28.0
	腐乳炒節瓜	Stir-fried Fuzzy Melon in Fermented Beancurd Sauce	\$28.0
	節瓜扒雙菇	Stir-fried Assorted Mushroom with Fuzzy Melon	\$28.0
	節瓜扒雙菇	Braised Mixed Mushroom with Fuzzy Melon	\$28.0
	節瓜炒甘筍	Stir-fried Carrot with Fuzzy Melon	\$28.0
	紅燒節瓜	Braised Fuzzy Melon	\$28.0
	豉汁煮南瓜	Pumpkin in Black Bean Sauce	\$28.0

Menu & Pricing Proposal for HK DINERS

<u>Type / 產品類別</u>	<u>產品名稱</u>	<u>Menu Items</u>	<u>Price/售價/HK\$</u>
	椰汁南瓜	Pumpkin in Coconut Sauce	\$28.0
	豉汁麥米炆南瓜	Braised Pumpkin with Wheat in Black Bean Sauce	\$28.0
	香辣麥米炆南瓜	Braised Spicy Pumpkin with Wheat	\$28.0
	豉蒜炆南瓜	Braised Pumpkin in Black Bean and Garlic Sauce	\$28.0
	南瓜北菇	Pumpkin with Chinese Mushroom	\$28.0
	青瓜雲耳炒雜菌	Stir-fried Assorted Mushroom with Cucumber and Black Fungus	\$28.0
	青瓜炒雲耳	Stir-fried Cucumber with Black Fungus	\$28.0
	青瓜雲耳粟米粒	Cucumber with Black Fungus and Sweet Corn	\$28.0
	珍珠筍青瓜炒雲耳	Stir-fried Black Fungus with Baby Corn and Cucumber	\$28.0
	花生黃豆炒青瓜	Stir-fried Cucumber with Peanut and Soybean	\$28.0
	青瓜雲耳炒鮮菌	Stir-fried Mushroom with Cucumber and Black Fungus	\$28.0
	花生黃豆麥米炒青瓜	Stir-fried Cucumber with Peanut, Soybean and Wheat	\$28.0
	青瓜炒雜菌	Stir-fried Assorted Mushroom with Cucumber	\$28.0
	青瓜磨菇麵筋	Wheat Gluten with Cucumber and Mushroom	\$28.0
	青瓜炒雙菇	Stir-fried Cucumber with Mixed Mushroom	\$28.0
	蠔皇北菇冬瓜	Winter Melon with Chinese Mushroom in Oyster Sauce	\$28.0
	冬瓜枝竹	Winter Melon with Beancurd Stick	\$28.0
	冬瓜枝竹雙筍	Winter Melon with Beancurd Stick and Mixed Bamboo Shoot	\$28.0
	冬瓜炆枝竹北菇	Braised Winter Melon with Beancurd Stick and Chinese Mushroom	\$28.0
	蠔皇冬瓜油筋	Winter Melon with Wheat Gluten in Oyster Sauce	\$28.0
	豉汁炆木瓜	Braised Papaya in Black Bean Sauce	\$28.0
	豉汁炒涼瓜	Stir-fried Bitter Melon in Black Bean Sauce	\$28.0
	紅燒雙冬	Braised Black Mushroom with Winter Bamboo Shoot	\$28.0
	西芹雲耳炒鮮菇	Stir-fried Mushroom with Celery and Black Fungus	\$28.0
	西芹炒麥米	Stir-fried Celery with Wheat	\$28.0
	西芹炒雲耳	Stir-fried Celery with Black Fungus	\$28.0
	西芹素雞	Mock Chicken with Celery	\$28.0
	西芹炒鮮菌	Stir-fried Mushroom with Celery	\$28.0
	雲耳雜菌炒西芹	Stir-fried Celery with Black Fungus and Assorted Mushroom	\$28.0
	西芹雲耳炒雞脾菇	Stir-fried Chicken Leg Mushroom with Celery and Black Fungus	\$28.0
	冬筍西芹炒草菇	Stir-fried Straw Mushroom with Winter Bamboo Shoot and Celery	\$28.0
	西芹炒麵筋	Stir-fried Wheat Gluten with Celery	\$28.0
	榨菜花生西芹黃豆	Celery with Soybean, Pickled Mustard Tuber and Peanut	\$28.0
	香辣花生炒西芹	Stir-fried Spicy Celery and Peanut	\$28.0
	雲耳甘筍炒西芹	Stir-fried Celery with Black Fungus and Carrot	\$28.0
	蓮藕西芹炒雲耳	Stir-fried Celery with Lotus Root and Black Fungus	\$28.0
	草菇珍珠筍炒西芹	Stir-fried Celery with Straw Mushroom and Baby Corn	\$28.0
	西芹雲耳炒秀珍菇	Stir-fried Celery with Black Fungus and Oyster Mushroom	\$28.0
	黑椒西芹炒鮮菌	Stir-fried Celery with Mushroom in Black Pepper Sauce	\$28.0
	西芹雲耳炒甘筍	Stir-fried Celery with Black Fungus and Carrot	\$28.0
	西芹雲耳炒雜菌	Stir-fried Celery with Black Fungus and Assorted Mushroom	\$28.0
	蘿蔔雲耳	Black Fungus with Turnip	\$28.0
	玉豆炒雲耳	Stir-fried Black Fungus with String Bean	\$28.0
	椰菜炒雲耳	Stir-fried Black Fungus with Cauliflower	\$28.0
	豆角炒雲耳	Stir-fried Black Fungus with Green Bean	\$28.0
	雙菇炒椰菜	Stir-fried Cauliflower with Mixed Mushroom	\$28.0
	草菇炒椰菜花	Stir-fried Cauliflower with Straw Mushroom	\$28.0
	南乳花生蓮藕	Lotus Root with Peanut in Fermented Red Beancurd Sauce	\$28.0
	雲耳枝竹	Beancurd Stick with Black Fungus	\$28.0
	洋蔥炒豆角	Stir-fried Green Bean with Onion	\$28.0
	北菇紹菜	Cabbage Chinese with Chinese Mushroom	\$28.0
	草菇炒紹菜	Stir-fried Cabbage Chinese with Straw Mushroom	\$28.0
	香辣茄子	Spicy Eggplant	\$28.0
	香蔥日式燒茄子	Japanese Braised Eggplant with Scallion	\$28.0
	雙花炒雜菌	Stir-fried Assorted Mushroom with Broccoli and Cauliflower	\$28.0
	大豆芽炒雜菌	Stir-fried Assorted Mushroom with Bean Sprouts	\$28.0
	大豆芽炒三絲	Stir-fried Shredded Meats with Bean Sprouts	\$28.0
	北菇味菜大豆芽	Bean Sprouts with Chinese Mushroom and Preserved Vegetable	\$28.0
	甜酸麵筋	Sweet and Sour Wheat Gluten	\$28.0
	甜酸齋	Sweet and Sour Mixed Vegetable	\$28.0
	沙嗲麵筋	Satay Wheat Gluten	\$28.0

Menu & Pricing Proposal for HK DINERS

<u>Type / 產品類別</u>	<u>產品名稱</u>	<u>Menu Items</u>	<u>Price/售價/HK\$</u>
	咖喱麵筋	Curry Wheat Gluten	\$28.0
	雙花麵筋	Wheat Gluten with Broccoli and Cauliflower	\$28.0
	蠔油粗齋	Wheat Gluten in Oyster Sauce	\$28.0
	蠔皇雙冬麵筋	Wheat Gluten with Mixed Mushroom in Oyster Sauce	\$28.0
	咖喱蘿蔔油根	Curry Wheat Gluten with Turnip	\$28.0
	咖喱油根	Curry Wheat Gluten	\$28.0
	南乳齋	Mixed Vegetable in Fermented Red Beancurd Sauce	\$28.0
	茄子粗齋	Wheat Gluten with Eggplant	\$28.0
	甜酸鴛鴦麵筋	Sweet and Sour Mixed Wheat Gluten	\$28.0
	蠔皇鴛鴦麵筋	Mixed Wheat Gluten in Oyster Sauce	\$28.0
	配 白飯	served with Rice	
	加配 湯	Additional Soup	\$2.0
	加配 上湯浸菜	Additional Vegetable in Broth	\$8.0
中式小菜套餐(豆腐)	雪菜肉鬆豆腐	Bean Curd with Minced Pork and Preserved Vegetable	\$28.0
	麻婆豆腐	Mapo Tofu	\$28.0
	四川麻婆豆腐	Sichuan Mapo Tofu	\$28.0
	雙菇肉鬆豆腐	Bean Curd with Minced Pork and Mixed Mushroom	\$28.0
	蝦醬肉鬆豆腐	Bean Curd with Minced Pork in Shrimp Sauce	\$28.0
	蝦仁肉鬆燴豆腐	Braised Bean Curd with Minced Pork and Peeled Shrimp	\$28.0
	紅燒肉鬆豆腐	Braised Bean Curd with Minced Pork	\$28.0
	冬菇肉鬆燴豆腐	Braised Bean Curd with Minced Pork and Black Mushroom	\$28.0
	鹹魚肉鬆豆腐	Bean Curd with Minced Pork and Salted Fish	\$30.0
	鹹魚肉鬆燴豆腐	Stewed Bean Curd with Minced Pork and Salted Fish	\$30.0
	麻辣肉鬆豆腐	Spicy Bean Curd with Minced Pork	\$28.0
	魚香肉鬆豆腐	Bean Curd with Minced Pork and Diced Salted Fish	\$28.0
	魚香肉鬆燴豆腐	Stewed Bean Curd with Minced Pork and Diced Salted Fish	\$28.0
	肉鬆蒸豆腐	Steamed Bean Curd with Minced Pork	\$28.0
	牛肉鬆蒸豆腐	Steamed Bean Curd with Minced Beef	\$28.0
	粉絲肉鬆豆腐	Bean Curd with Minced Pork and Bean Vermicelli	\$28.0
	蠔油牛鬆燴豆腐	Braised Bean Curd with Minced Beef in Oyster Sauce	\$30.0
	麻辣牛鬆燴豆腐	Braised Spicy Bean Curd with Minced Beef	\$30.0
	榨菜牛鬆豆腐	Bean Curd with Minced Beef and Pickled Mustard Tuber	\$28.0
	牛肉鬆蒸豆腐	Steamed Bean Curd with Minced Beef	\$28.0
	雪菜肉粒燴豆腐	Stewed Bean Curd with Diced Pork and Preserved Vegetable	\$28.0
	肉粒燴豆腐	Braised Bean Curd with Diced Pork	\$28.0
	鹹魚肉粒豆腐	Bean Curd with Diced Pork and Salted Fish	\$28.0
	雲耳肉粒炆豆腐	Braised Bean Curd with Diced Pork and Black Fungus	\$28.0
	香菇肉粒扒豆腐	Braised Bean Curd with Diced Pork and Mushroom	\$28.0
	鹹魚肉粒燴豆腐	Stewed Bean Curd with Diced Pork and Salted Fish	\$28.0
	鹹魚雞粒豆腐	Bean Curd with Diced Chicken and Salted Fish	\$28.0
	麻婆雞粒豆腐	Bean Curd with Diced Chicken in Chili Sauce	\$28.0
	草菇雞粒豆腐	Bean Curd with Diced Chicken and Straw Mushroom	\$28.0
	雞粒燴豆腐	Braised Bean Curd with Diced Chicken	\$28.0
	蝦醬雞粒豆腐	Braised Bean Curd with Diced Chicken in Shrimp Sauce	\$28.0
	雜錦雞粒燴豆腐	Braised Bean Curd with Diced Chicken and Assorted Meat/Vegetable	\$28.0
	榨菜雞粒燴豆腐	Braised Bean Curd with Diced Chicken and Pickled Mustard Tuber	\$28.0
	粟米雞粒豆腐	Bean Curd with Diced Chicken and Sweet Corn	\$28.0
	冬菇雞粒蒸豆腐	Steamed Bean Curd with Diced Chicken and Black Mushroom	\$28.0
	雜菜雞粒燴豆腐	Braised Bean Curd with Diced Chicken and Assorted Vegetable	\$28.0
	章魚雞粒蒸豆腐	Steamed Bean Curd with Diced Chicken and Dried Octopus	\$28.0
	雙菇雞粒豆腐	Bean Curd with Diced Chicken and Mixed Mushroom	\$28.0
	蝦醬雞粒蒸豆腐	Steamed Bean Curd with Diced Chicken in Shrimp Sauce	\$28.0
	川辣雞粒燴豆腐	Braised Bean Curd with Diced Chicken in Sichuan Chilli Sauce	\$28.0
	雪菜雞粒豆腐	Bean Curd with Diced Chicken and Preserved Vegetable	\$28.0
	鹹魚蓉雞粒蒸豆腐	Steamed Bean Curd with Diced Chicken and Mashed Salted Fish	\$28.0
	蜆肉雞粒燴豆腐	Braised Bean Curd with Diced Chicken and Clam	\$28.0
	雞粒蒸豆腐	Steamed Bean Curd with Diced Chicken	\$28.0
	香蝦雞粒蒸豆腐	Steamed Bean Curd with Diced Chicken and Shrimp	\$28.0
	麻辣雞粒豆腐	Spicy Bean Curd with Diced Chicken	\$28.0
	榨菜肉絲滑豆腐	Bean Curd with Shredded Pork and Pickled Mustard Tuber	\$28.0

Menu & Pricing Proposal for HK DINERS

<u>Type / 產品類別</u>	<u>產品名稱</u>	<u>Menu Items</u>	<u>Price/售價/HK\$</u>
	紅燒肉絲豆腐	Braised Bean Curd with Shredded Pork	\$28.0
	北菇肉絲蒸豆腐	Steamed Bean Curd with Shredded Pork and Chinese Mushroom	\$28.0
	雪菜肉絲豆腐	Bean Curd with Shredded Pork and Preserved Vegetable	\$28.0
	冬菇肉絲豆腐	Bean Curd with Shredded Pork and Black Mushroom	\$28.0
	榨菜肉絲豆腐	Bean Curd with Shredded Pork and Pickled Mustard Tuber	\$28.0
	雪菜肉絲燴豆腐	Braised Bean Curd with Shredded Pork and Preserved Vegetable	\$28.0
	麻辣雞絲豆腐	Bean Curd with Spicy Shredded Chicken	\$28.0
	榨菜雞絲豆腐	Bean Curd with Shredded Chicken and Pickled Mustard Tuber	\$28.0
	紅燒肉片豆腐	Braised Bean Curd with Sliced Pork	\$28.0
	雲耳肉片豆腐	Bean Curd with Sliced Pork and Black Fungus	\$28.0
	紅燒叉燒豆腐	Braised Bean Curd with Barbecued Pork	\$28.0
	榨菜雞柳豆腐	Bean Curd with Chicken Fillet and Pickled Mustard Tuber	\$28.0
	香菇雞柳燴豆腐	Braised Bean Curd with Chicken Fillet and Mushroom	\$28.0
	榨菜雞柳燴豆腐	Braised Bean Curd with Chicken Fillet and Pickled Mustard Tuber	\$28.0
	鯪魚肉蒸豆腐	Steamed Bean Curd with Dace Meat	\$28.0
	海鮮粒燴豆腐	Braised Bean Curd with Diced Seafood	\$28.0
	魚蓉蒸釀豆腐	Steamed Stuffed Bean Curd with Mashed Fish	\$30.0
	紅燒海鮮豆腐	Braised Bean Curd with Seafood	\$30.0
	日式海鮮燴豆腐	Japanese Braised Bean Curd with Seafood	\$30.0
	香蔥墨魚膠蒸豆腐	Steamed Bean Curd with Mashed Cuttlefish and Scallion	\$30.0
	紅燒蜆肉燴豆腐	Braised Bean Curd with Clam	\$30.0
	花枝膠蒸豆腐	Steamed Bean Curd with Mashed Squid	\$30.0
	香辣魚柳蒸油豆腐	Steamed Beancurd Puff with Spicy Fish Fillet	\$30.0
	火腿蝦仁豆腐	Bean Curd with Ham and Peeled Shrimp	\$30.0
	紅燒蜆肉豆腐	Braised Bean Curd with Clam	\$30.0
	麻辣雙鮮豆腐	Spicy Bean Curd with Seafood	\$30.0
	紅燒豆腐	Braised Bean Curd	\$28.0
	家常豆腐	Homestyle Bean Curd	\$28.0
	粟米豆腐	Bean Curd with Sweet Corn	\$28.0
	紅燒雜錦豆腐	Braised Bean Curd with Assorted Meat	\$28.0
	家鄉古法蒸豆腐	Homestyle Traditional Steamed Bean Curd	\$28.0
	客家蒸豆腐	Hakka Steamed Bean Curd	\$28.0
	廈門燴豆腐	Xiamen Braised Bean Curd	\$28.0
	羅漢豆腐	Lo Hon Tofu	\$28.0
	雜菌燴豆腐	Braised Bean Curd with Assorted Mushroom	\$28.0
	日式雜錦豆腐	Japanese Bean Curd with Assorted Meat	\$28.0
	雲耳家常豆腐	Homestyle Bean Curd with Black Fungus	\$28.0
	八寶滑豆腐	Bean Curd with Assorted Meat / Eight Treasures	\$28.0
	紅燒雙冬豆腐	Braised Bean Curd with Black Mushroom and Winter Bamboo Shoot	\$28.0
	雙菇燴豆腐	Braised Bean Curd with Mixed Mushroom	\$28.0
	家鄉蒸釀豆腐	Homestyle Steamed Stuffed Bean Curd	\$28.0
	紅燒八珍豆腐	Braised Bean Curd with Assorted Meat / Eight Treasures	\$28.0
	金銀蒜蒸豆腐	Steamed Bean Curd with Mixed Garlic	\$28.0
	麻辣雙菇豆腐	Spicy Bean Curd with Mixed Mushroom	\$28.0
	雙菇紅燒滑豆腐	Braised Bean Curd with Mixed Mushroom	\$28.0
	福建燴豆腐	Fujian Braised Bean Curd	\$28.0
	日式雜錦燴豆腐	Japanese Braised Bean Curd with Assorted Meat	\$28.0
	翠玉瓜豆腐	Bean Curd with Zucchini	\$28.0
	雜菜雙菇豆腐	Bean Curd with Mixed Mushroom and Assorted Vegetable	\$28.0
	榨菜燴豆腐	Braised Bean Curd with Pickled Mustard Tuber	\$28.0
	北菇紅燒豆腐	Braised Bean Curd with Chinese Mushroom	\$28.0
	老少平安	Steamed Bean Curd with Dace Meat and Scallion	\$28.0
	雙冬紅燒豆腐	Braised Bean Curd with Black Mushroom and Winter Bamboo Shoot	\$28.0
	節瓜豆卜	Beancurd Puff with Fuzzy Melon	\$28.0
	節瓜粉絲豆卜	Fuzzy Melon with Bean Vermicelli and Beancurd Puff	\$28.0
	北菇豆卜炆節瓜	Braised Fuzzy Melon with Chinese Mushroom and Beancurd Puff	\$28.0
	蠔皇豆卜炆冬瓜	Braised Winter Melon with Beancurd Puff in Oyster Sauce	\$28.0
	豆卜冬瓜北菇	Winter Melon with Chinese Mushroom and Beancurd Puff	\$28.0
	青瓜豆卜北菇	Cucumber with Beancurd Puff and Chinese Mushroom	\$28.0
	蘿蔔北菇豆卜	Turnip with Chinese Mushroom and Beancurd Puff	\$28.0
	蘿蔔豆卜燴北菇	Braised Chinese Mushroom with Turnip and Beancurd Puff	\$28.0

Menu & Pricing Proposal for HK DINERS

Type / 產品類別	產品名稱	Menu Items	Price/售價/HK\$
	旺菜雲耳豆卜	Chinese Cabbage with Black Fungus and Beancurd Puff	\$28.0
	旺菜豆卜粉絲	Chinese Cabbage with Bean Vermicelli and Beancurd Puff	\$28.0
	紹菜豆卜	Chinese Cabbage with Beancurd Puff	\$28.0
	南乳豆卜炆紹菜	Braised Cabbage Chinese with Beancurd Puff in Fermented Red Beancurd Sauce	\$28.0
	咖喱薯仔豆卜	Curry Potato with Beancurd Puff	\$28.0
	大豆芽豆卜	Bean Sprouts with Beancurd Puff	\$28.0
	大豆芽雲耳豆卜	Bean Sprouts with Black Fungus and Beancurd Puff	\$28.0
	配 白飯	served with Rice	
	加配 湯	Additional Soup	\$2.0
	加配 上湯浸菜	Additional Vegetable in Broth	\$8.0
中湯/例湯	老黃瓜豬骨湯	Pork Bone with Yellow Cucumber Soup	\$10.0
Chinese Soup	西洋菜生魚豬骨湯	Pork Bone with Watercress and Snakehead Fish Soup	\$10.0
	節瓜鯨魚眉豆花生豬骨湯	Pork Bone with Fuzzy Melon, Dried Octopus, Black Eyed Pea and Peanut Soup	\$10.0
	清補涼豬骨湯	Pork Bone with Chinese Herbs Soup / Ching Po Leung Pork Bone Soup	\$10.0
	粉葛鯪魚豬骨湯	Pork Bone with Kudzu and Dace Soup	\$10.0
	南瓜甘筍豬骨湯	Pork Bone with Pumpkin and Carrot Soup	\$10.0
	老黃瓜甘筍豬骨湯	Pork Bone with Yellow Cucumber and Carrot Soup	\$10.0
	節瓜豬骨湯	Pork Bone with Fuzzy Melon Soup	\$10.0
	合掌瓜豬骨湯	Pork Bone with Chayote Soup	\$10.0
	蕃茄薯仔豬骨湯	Pork Bone with Tomato and Potato Soup	\$10.0
	粟米甘筍豬骨湯	Pork Bone with Sweet Corn and Carrot Soup	\$10.0
	蓮藕豬骨湯	Pork Bone with Lotus Root Soup	\$10.0
	木瓜甘筍豬骨湯	Pork Bone with Papaya and Carrot Soup	\$10.0
	西洋菜豬骨湯	Pork Bone with Watercress Soup	\$10.0
	無花果雪耳豬骨湯	Pork Bone with Dried Fig and White Fungus Soup	\$10.0
	青紅蘿蔔豬骨湯	Pork Bone with Green Turnip and Carrot Soup	\$10.0
	赤小豆蓮藕豬骨湯	Pork Bone with Rice Bean/Small Red Bean and Lotus Root Soup	\$10.0
	粉葛赤小豆豬骨湯	Pork Bone with Rice Bean/Small Red Bean and Kudzu Soup	\$10.0
	冬瓜豬骨湯	Pork Bone with Winter Melon Soup	\$10.0
	木瓜雪耳豬骨湯	Pork Bone with Papaya with White Fungus Soup	\$10.0
	合掌瓜粟米豬骨湯	Pork Bone with Chayote and Sweet Corn Soup	\$10.0
	冬瓜薏米豬骨湯	Pork Bone with Winter Melon and Barley Soup	\$10.0
	雪耳粟米甘筍排骨湯	Pork Ribs with White Fungus, Sweet Corn and Carrot Soup	\$10.0
	蓮藕排骨湯	Pork Ribs with Lotus Root Soup	\$10.0
	金銀菜排骨湯	Pork Ribs with Dried Vegetables Soup	\$10.0
	節瓜章魚排骨湯	Pork Ribs with Fuzzy Melon and Dried Octopus Soup	\$10.0
	佛手瓜眉豆排骨湯	Pork Ribs with Chayote and Black Eyed Pea Soup	\$10.0
	老黃瓜煲排骨湯	Pork Ribs with Yellow Cucumber Soup	\$10.0
	鯨魚節瓜煲排骨湯	Pork Ribs with Dried Octopus and Fuzzy Melon Soup	\$10.0
	蓮藕鯨魚煲排骨湯	Pork Ribs with Lotus Root and Dried Octopus Soup	\$10.0
	青紅蘿蔔排骨湯	Pork Ribs with Green Turnip and Carrot Soup	\$10.0
	蓮藕鯨魚排骨湯	Pork Ribs with Lotus Root and Dried Octopus Soup	\$10.0
	老黃瓜眉豆排骨湯	Pork Ribs with Yellow Cucumber and Black Eyed Pea Soup	\$10.0
	木瓜花生雞腳湯	Chicken Feet with Papaya and Peanut Soup	\$10.0
	鯨魚節瓜湯	Dried Octopus with Fuzzy Melon Soup	\$10.0
	蛋花肉片雲耳湯	Sliced Pork with Egg Drop and Black Fungus Soup	\$10.0
	無花果雪耳瘦肉湯	Lean Meat with Dried Fig and White Fungus Soup	\$10.0
	木瓜雪耳甘筍湯	Carrot with Papaya and White Fungus Soup	\$10.0
	家鄉蛋花湯	Homestyle Egg Drop Soup	\$10.0
	紫菜豆腐肉鬆湯	Minced Pork with Seaweed and Bean Curd Soup	\$10.0
西湯	粟米火腿忌廉湯	Cream of Ham and Sweet Corn Soup	\$10.0
Western Soup	白菌忌廉湯	Cream of Mushroom Soup	\$10.0
	蘑菇忌廉湯	Cream of Mushroom Soup	\$10.0
	粟米魚蓉忌廉湯	Cream of Mashed Fish and Sweet Corn Soup	\$10.0
	甘筍腿蓉忌廉湯	Cream of Mashed Ham and Carrot Soup	\$10.0
	維也納雜菜湯	Viennese Assorted Vegetable Soup	\$10.0
	俄羅斯牛肉菜湯	Borscht with Beef	\$10.0
	意大利雜菜湯	Minestrone	\$10.0
	美式雜菜湯	American Assorted Vegetable Soup	\$10.0
	羅宋湯	Borscht	\$10.0

Menu & Pricing Proposal for HK DINERS

<u>Type / 產品類別</u>	<u>產品名稱</u>	<u>Menu Items</u>	<u>Price/售價/HK\$</u>
	洋葱湯	Onion Soup	\$10.0
	龍蝦湯	Lobster Bisque	\$10.0
	紐西蘭蜆肉周打湯	New Zealand Style Clam Chowder	\$10.0
	周打魚湯	Fish Chowder	\$10.0
	薑汁南瓜湯	Pumpkin Soup with Ginger Sauce	\$10.0
	南瓜湯	Pumpkin Soup	\$10.0
	粟米雞粒湯	Diced Chicken and Sweet Corn Soup	\$10.0
	西班牙蕃茄湯	Spanish Tomato Soup / Gazpacho	\$10.0
	紅菜頭甘筍湯	Beetroot and Carrot Soup	\$10.0
	荷蘭青豆湯	Erwtensoepe / Pea Soup	\$10.0
	濃粟米湯	Sweet Corn Soup	\$10.0
	牛肉雜菜湯	Assorted Vegetable Soup with Beef	\$10.0
	大蒜薯蓉湯	Mashed Potato Soup with Garlic	\$10.0
單拼飯	蜜汁叉燒飯	Honey Barbecued Pork with Rice	\$22.0
One Choice of	蜜汁燒雞腩飯	Honey Barbecued Chicken Leg with Rice	\$22.0
BBQ Item	豉油皇雞飯	Soy Sauce Chicken with Rice	\$22.0
	豉油雞腩飯	Soy Sauce Chicken Leg with Rice	\$22.0
	白切雞飯	Poached Chicken with Rice	\$22.0
	白切雞腩飯	Poached Chicken Leg with Rice	\$28.0
	明爐燒鴨飯	Roast Duck with Rice	\$22.0
	明爐燒鴨腩飯	Roast Duck Leg with Rice	\$28.0
	脆皮燒腩仔飯	Crispy Roast Pork Belly with Rice	\$28.0
	鹹蛋1隻	Salted Egg (Whole)	\$5.0
	鹹蛋半隻	Salted Egg (Half)	\$2.5
雙拼飯	油雞・燒鴨飯	Soy Sauce Chicken and Roast Duck with Rice	\$25.0
Two Choice of	白切雞・燒鴨飯	Poached Chicken and Roast Duck with Rice	\$25.0
BBQ Items	油雞・紅腸飯	Soy Sauce Chicken and Red Sausage with Rice	\$25.0
	燒鴨・紅腸飯	Roast Duck and Red Sausage with Rice	\$25.0
	白切雞・紅腸飯	Poached Chicken and Red Sausage with Rice	\$25.0
	叉燒・油雞飯	Barbecued Pork and Soy Sauce Chicken with Rice	\$25.0
	叉燒・紅腸飯	Barbecued Pork and Red Sausage with Rice	\$25.0
	叉燒・白切雞飯	Barbecued Pork and Poached Chicken with Rice	\$25.0
	叉燒・燒鴨飯	Barbecued Pork and Roast Duck with Rice	\$25.0
	燒腩仔・燒鴨飯	Roast Pork Belly and Roast Duck with Rice	\$28.0
	燒腩仔・油雞飯	Roast Pork Belly and Soy Sauce Chicken with Rice	\$28.0
	燒腩仔・紅腸飯	Roast Pork Belly and Red Sausage with Rice	\$28.0
	燒腩仔・切雞飯	Roast Pork Belly and Poached Chicken with Rice	\$28.0
	燒腩仔・叉燒飯	Roast Pork Belly and Barbecued Pork with Rice	\$28.0
	叉燒・五香肉丁豆腐飯	Barbecued Pork・Spiced Diced Pork and Bean Curd with Rice	\$28.0
	切雞・五香肉丁豆腐飯	Poached Chicken・Spiced Diced Pork and Bean Curd with Rice	\$28.0
	油雞・五香肉丁豆腐飯	Soy Sauce Chicken・Spiced Diced Pork and Bean Curd with Rice	\$28.0
	燒鴨・五香肉丁豆腐飯	Roast Duck・Spiced Diced Pork and Bean Curd with Rice	\$28.0
	叉燒・肉燥豆腐飯	Barbecued Pork・Minced Pork and Bean Curd with Rice	\$28.0
	切雞・肉燥豆腐飯	Poached Chicken・Minced Pork and Bean Curd with Rice	\$28.0
	燒鴨・肉燥豆腐飯	Roast Duck・Minced Pork and Bean Curd with Rice	\$28.0
	油雞・肉燥豆腐飯	Soy Sauce Chicken・Minced Pork and Bean Curd with Rice	\$28.0
	叉燒・麻婆豆腐飯	Barbecued Pork・Mapo Tofu with Rice	\$28.0
	切雞・麻婆豆腐飯	Poached Chicken・Mapo Tofu with Rice	\$28.0
	燒鴨・麻婆豆腐飯	Roast Duck・Mapo Tofu with Rice	\$28.0
	油雞・麻婆豆腐飯	Soy Sauce Chicken・Mapo Tofu with Rice	\$28.0
	白玉肉燥・叉燒飯	Minced Pork and Winter Melon・Barbecued Pork with Rice	\$28.0
	白玉肉燥・切雞飯	Minced Pork and Winter Melon・Poached Chicken with Rice	\$28.0
	白玉肉燥・油雞飯	Minced Pork and Winter Melon・Soy Sauce Chicken with Rice	\$28.0
	白玉肉燥・燒鴨飯	Minced Pork and Winter Melon・Roast Duck with Rice	\$28.0
	南乳燒雞扒・叉燒飯	Grilled Chicken Steak in Fermented Red Beancurd Sauce・Barbecued Pork with Rice	\$29.0
	南乳燒雞扒・燒鴨飯	Grilled Chicken Steak in Fermented Red Beancurd Sauce・Roast Duck with Rice	\$29.0
	南乳燒雞扒・油雞飯	Grilled Chicken Steak in Fermented Red Beancurd Sauce・Soy Sauce Chicken with Rice	\$29.0
	南乳燒雞扒・切雞飯	Grilled Chicken Steak in Fermented Red Beancurd Sauce・Poached Chicken with Rice	\$29.0
	煎蛋・叉燒飯	Barbecued Pork and Pan-fried Egg with Rice	\$29.0

Menu & Pricing Proposal for HK DINERS

Type / 產品類別	產品名稱	Menu Items	Price/售價/HK\$
燒味湯粉 Noodle in Soup with BBQ Items	燒鴨瀨粉	Roast Duck with Round Rice Noodle in Soup	\$23.0
	切雞瀨粉	Poached Chicken with Round Rice Noodle in Soup	\$23.0
	油雞瀨粉	Soy Sauce Chicken with Round Rice Noodle in Soup	\$23.0
	叉燒瀨粉	Barbecued Pork with Round Rice Noodle in Soup	\$23.0
	紅腸瀨粉	Red Sausage with Round Rice Noodle in Soup	\$23.0
	燒鴨米粉	Roast Duck with Rice Vermicelli in Soup	\$23.0
	切雞米粉	Poached Chicken with Rice Vermicelli in Soup	\$23.0
	油雞米粉	Soy Sauce Chicken with Rice Vermicelli in Soup	\$23.0
	叉燒米粉	Barbecued Pork with Rice Vermicelli in Soup	\$23.0
	紅腸米粉	Red Sausage with Rice Vermicelli in Soup	\$23.0
下午茶	脆炸雞腩	Deep-fried Chicken Leg	\$18.0
	脆炸雞腩・薯條/沙律	Deep-fried Chicken Leg・French Fries / Salad	\$23.0
	炸雞腩・沙律	Deep-fried Chicken Leg・Salad	\$23.0
	炸雞腩・薯條	Deep-fried Chicken Leg・French Fries	\$23.0
	豉油雞腩	Soy Sauce Chicken Leg	\$18.0
	豉油雞腩・薯條/沙律	Soy Sauce Chicken Leg・French Fries / Salad	\$23.0
	油雞腩・沙律	Soy Sauce Chicken Leg・Salad	\$23.0
	油雞腩・薯條	Soy Sauce Chicken Leg・French Fries	\$23.0
	紅燒雞腩	Braised Chicken Leg	\$18.0
	紅燒雞腩・薯條/沙律	Braised Chicken Leg・French Fries / Salad	\$23.0
	紅燒雞腩・沙律	Braised Chicken Leg・Salad	\$23.0
	紅燒雞腩・薯條	Braised Chicken Leg・French Fries	\$23.0
	炸雞腩・紅豆冰	Deep-fried Chicken Leg・Red Bean Ice	\$25.0
	油雞腩・紅豆冰	Soy Sauce Chicken Leg・Red Bean Ice	\$25.0
	紅燒雞腩・紅豆冰	Braised Chicken Leg・Red Bean Ice	\$25.0
	茶餐Tea Set	叉燒湯意粉・火腿炒蛋・牛油	Barbecued Pork with Spaghetti in Soup・Scrambled Egg and Ham・Bread with Butter
叉燒湯意粉・火腿炒蛋・牛油		Barbecued Pork with Spaghetti in Soup・Scrambled Egg and Ham・Toast with Butter	\$28.0
迷你叉燒飯・是日糖水		Mini Barbecued Pork with Rice・Sweet Soup of the Today	\$28.0
迷你叉燒飯・碗仔素翅		Mini Barbecued Pork with Rice・Mock Shark's Fin Soup	\$28.0
迷你燒鴨飯・肉絲素碗仔翅		Mini Roast Duck with Rice・Mock Shark's Fin Soup with Shredded Pork	\$28.0
迷你油雞飯・肉絲素碗仔翅		Mini Soy Sauce Chicken with Rice・Mock Shark's Fin Soup with Shredded Pork	\$28.0
迷你切雞飯・肉絲素碗仔翅		Mini Poached Chicken with Rice・Mock Shark's Fin Soupwith Shredded Pork	\$28.0
迷你雞扒煎蛋飯・肉絲素碗仔翅		Mini Chicken Steak with Rice and Pan-fried Egg・Mock Shark's Fin Soup with Shredded Pork	\$28.0
配 奶茶或咖啡		served with Coffee or Tea	
轉凍飲 加		Iced drink add	\$2.5
糖水 Sweet Soup	木瓜雲耳糖水	Papaya and Snow Fungus Sweet Soup	\$10.0
	桑寄生蓮子蛋茶	Mistletoe Lotus Seed and Egg Tea	\$10.0
	蕃薯糖水	Sweet Potato Soup	\$10.0
	雞蛋腐竹糖水	Egg and Beancurd Sheet Sweet Soup	\$10.0
	桃膠燉雪耳糖水	Peach Gum and Snow Fungus Sweet Soup	\$10.0
	杞子燉雪梨糖水	Snow Pear and Wolfberry Sweet Soup	\$10.0
	冰糖雪梨燉桃膠糖水	Rock Sugar, Snow Pear and Peach Gum Sweet Soup	\$10.0
	椰汁紅棗雪耳燉桃膠糖水	Red Dates, Snow Fungus and Peach Gum Sweet Soup with Coconut Milk	\$10.0
	桃膠紅棗桂圓糖水	Peach Gum, Red Dates and Longan Sweet Soup	\$10.0
	紅豆沙	Red Bean Sweet Soup	\$10.0
	綠豆沙	Green Bean Sweet Soup	\$10.0
	芝麻糊	Black Sesame Sweet Soup	\$10.0
	粟米西米露	Sweet Corn and Sago Sweet Soup	\$10.0
	紫米露	Black Glutinous Rice Sweet Soup	\$10.0
	[湯粉小食茶餐]	雪菜肉絲湯米粉・薯條	Shredded Pork and Preserved Vegetable with Rice Vermicelli in Soup・Fre
雪菜肉絲湯米粉・奶醬厚多士		Shredded Pork and Preserved Vegetable with Rice Vermicelli in Soup・Thick Toast with Condensed Milk and Peanut Butter (Half)	\$20.0
雪菜肉絲湯米粉・魚肉燒賣		Shredded Pork and Preserved Vegetable with Rice Vermicelli in Soup・Fisl	\$20.0
雪菜肉絲湯米粉・咖喱魚蛋		Shredded Pork and Preserved Vegetable with Rice Vermicelli in Soup・Cui	\$20.0
雪菜肉絲湯米粉・炸迷你饅頭		Shredded Pork and Preserved Vegetable with Rice Vermicelli in Soup・Mii	\$20.0
配 奶茶或咖啡		served with Coffee / Milk Tea	\$5.0

Menu & Pricing Proposal for HK DINERS

<u>Type / 產品類別</u>	<u>產品名稱</u>	<u>Menu Items</u>	<u>Price/售價/HK\$</u>
配 凍飲 加			\$7.5
[吉列魚柳包茶餐]	吉列魚柳包	Deep-fried Fish Fillet Burger	\$15.0
	吉列魚柳包。薯條	Deep-fried Fish Fillet Burger . French Fries	\$20.0
	吉列魚柳包。魚肉燒賣	Deep-fried Fish Fillet Burger . Fish Meat Siu Mai	\$20.0
	吉列魚柳包。咖喱魚蛋	Deep-fried Fish Fillet Burger . Curry Fish Ball	\$20.0
	吉列魚柳包。炸迷你饅頭	Deep-fried Fish Fillet Burger . Mini Deep-fried Bun	\$20.0
配 奶茶或咖啡		served with Coffee / Milk Tea	\$5.0
配 凍飲 加			\$7.5
熱飲 Hot Drink	即磨咖啡	Freshly Brewed Coffee	\$7.5
	港式奶茶	Hong Kong Style Milk Tea	\$7.5
	奶茶	Tea with Milk	\$7.5
	鴛鴦	Coffee and Tea Mix	\$7.5
	檸檬茶	Lemon Tea	\$7.5
	檸檬水	Lemon Water	\$7.5
	好立克	Horlicks	\$7.5
	阿華田	Ovaltine	\$7.5
	檸檬咖啡	Coffee with Lemon	\$7.5
	鮮檸檬蜜	Lemon Water with Honey	\$7.5
	低糖綠茶	Low Sugar Green Tea	\$7.5
	低糖豆漿	Low Sugar Soybean Milk	\$7.5
	檸檬可樂	Coke with Lemon	\$7.5
	柚子蜜	Honey Pomelo Tea	\$14.5
	桂圓杞子茶	Dried Longan and Wolfberry Tea	\$14.5
	桂圓杞子紅棗茶	Red Dates Tea with Longan and Wolfberry	\$14.5
	薏仁薑蜜	Honey Tea with Barley and Ginger	\$14.5
	中國茶	Chinese Tea	\$5.0
凍飲 Iced Drink	咖啡	Coffee	\$10.0
	港式奶茶	Hong Kong Style Milk Tea	\$10.0
	奶茶	Tea with Milk	\$10.0
	鴛鴦	Coffee and Tea Mix	\$10.0
	檸檬茶	Lemon Tea	\$10.0
	檸檬水	Lemon Water	\$10.0
	好立克	Horlicks	\$10.0
	阿華田	Ovaltine	\$10.0
	朱古力	Chocolate	\$10.0
	檸檬咖啡	Coffee with Lemon	\$10.0
	鮮檸檬蜜	Lemon Water with Honey	\$10.0
	百事汽水	Pepsi	\$7.5
	七喜汽水	7-Up	\$7.5
	橙汁汽水	Mirinda	\$7.5
	低糖綠茶	Low Sugar Green Tea	\$10.0
	低糖豆漿	Low Sugar Soybean Milk	\$10.0
	檸檬可樂	Coke with Lemon	\$10.0
	柚子蜜	Honey Pomelo Tea	\$16.0
	紅豆冰	Red Bean Fleecy	\$16.0
	橙汁	Orange Juice	\$12.0
	蘇打水	Soda Water	\$7.5
	外賣包裝(每套)		\$1.0