

Cold Dishes

涼菜



手拍黃瓜



夫妻肺片



潮式滷水鴨亦



蒜味四季豆 (冷)



芥末肚絲



百味豆腐



潮式滷水豆腐



香醋爽口野生木耳



蒜香拌秋葵

BBQ OVEN 燒味



紅燒乳鴿皇



鮮味露鳳爪



秘制黑叉燒



招牌口水雞



玫瑰豉油雞



泡椒鳳爪



脆皮燒腩仔



深井燒鴨



招牌貴妃雞



上海素鴨



脆皮乳豬



滷水豬腳仔



滷水豬腳仔

House Special Fried Rice & Noodle

精美炒飯及面



名廚炒飯



星洲炒米



干炒牛河



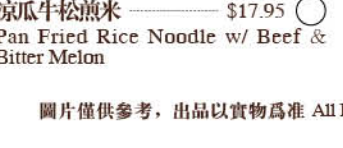
砂窩魚子炒飯



雜菌豉油皇炒面



蒙古牛肉炒河粉



泰式炒米



糯米龍蝦炒飯



瑤柱蛋白炒飯



家鄉菜脯炒越南裸條



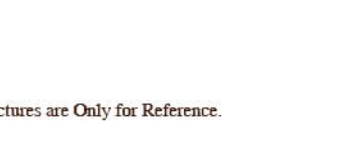
菜心粉鄉下仔炒飯



三文魚時尚炒飯



味菜牛肉炒河粉



金雙蛋炒飯

Dessert

甜點



椰汁桂花糕



糯沙湯丸 (3)



串燒馬蹄糕



咖啡千層糕



角米炖桃膠



原味雙皮奶



龜苓膏



芒果布丁

Chinese Tea 中國名茶

\$1.50

鐵觀音

Iron Goddess

烏龍茶

Oolong

枸杞菊花

Chrysanthemum & Wolfberry

香片

Jasmine

日本米花

Japanese Rice Flower

雲南滇紅茶

Original Melody Black Tea

雲南普洱

Original Melody Puer

菊普

Chrysanthemum w/ puer

糯香普洱

Sticky Rice Puer

杭州胎菊王

Chrysanthemum

\$2.00

臺灣高山清茶

Mountain Tea

正山小種

Zheng Shan Xiao Zhong

達摩生普茶

Original Melody Puer

30 年陳年普洱

30 Years Puer

甘普茶

Orange Puer Tea

西湖龍井茶

Dragonwell

圖片僅供參考，出品以實物為準 All Pictures are Only for Reference.



桌號	TABLE	
人數	NUMBER	
時間	TIME	
Price	S:\$ 4.25 K:\$ 8.50	M:\$ 5.55 A:\$ 8.95
	L:\$ 6.25 B:\$ 9.95	XL:\$ 7.50
LUNCHES		DINNERS
Mon-Fri 10:00am -3:00pm		Mon-Thu 5:00pm-9:30pm
Saturday 9:30am -3:00pm		Fri&Sat 5:00pm-10:00pm
Sunday 9:30am -3:00pm		Sunday 5:00pm-10:00pm
Tel: 510 895-1818 Fax: 510 895-1816		
699 Lewelling Blvd, # 212, San Leandro, CA 94579		
18% Gratuity will be automatically added to party of 6 or more.		
6 人以上將會自動添加 18% 的小費		
Prices are subject to change without notice		
價格如有變動，恕不另行通知		

Bun 包包 BAO



多汁小籠包 (6只) (K) 〇
Small Juicy Xiao Long Bao



椰香燕麦包 (M) 〇
Steamed Coconut wheat Bun



砂窩菜肉包 (L) 〇
Pork Bun in Clay Pot



特色生煎包 (L) 〇
House Special Pan Fried Bun



可愛猪仔包 (M) 〇
Cutie Pork Bun



叉燒焗餐包 (M) 〇
Bun with Honey-Stewed Bbq Pork



焗麥香包 (M) 〇
Baked Wheat Bun



菠蘿流沙包 (M) 〇
Baked Egg Custard Bun



雪山叉燒包 (L) 〇
Baked B.B.Q. Pork Bun



蜜汁叉燒包 (M) 〇
Steamed B.B.Q. Pork Bun



雪山香芋包 (M) 〇
Baked Taro Bun

Steamer 蒸點



雜菌餃 \$13.95 〇
za jun jiao



煎千層姜汁糕 (M) 〇
Shrimp Dumpling



蒸千層姜汁糕 (M) 〇
Steamed layered Ginger Cake



瑤柱豆苗餃 (L) 〇
Dried Scallop & Pea Sprout Dumpling



潮州粉果 (M) 〇
Dumpling w/ Pork & Peanuts



鮮蝦干蒸燒賣 (L) 〇
Siu Mai w/ Shrimp



陳皮牛肉丸 (M) 〇
Steamed Beef Ball



姜蔥牛百葉 (L) 〇
Beef Tripe w/ Ginger & Onion

Chef Special 味點



柱侯蘿卜牛什 (K) 〇
Stewed Beef Varieties



XO 醬炒蘿卜糕 (K) 〇
Pan Fried Daikon Cake w/ XO Sauce



鮑汁鳳爪 (K) 〇
Chicken Feet w/ Abalone Sauce



金沙蛋南瓜 (K) 〇
Sautéed Pumpkin w/ Salty Egg Yolk



川汁抄手 (A) 〇
Stirred Wontons in Spicy Sauce



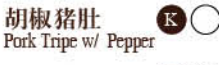
鵝蛋豬腳姜 (K) 〇
Ginger Pork Feet&Egg



藥膳鷄爪 (K) 〇
Medicated Chicken Feet



豉汁炒蜆 (K) 〇
Clam w/ Black Bean Sauce



胡椒豬肚 (K) 〇
Pork Tripe w/ Pepper



椒鹽淮山 (K) 〇
Ding ri cai dan she ji



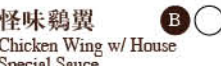
百花釀蘑菇 (K) 〇
Stuffed Mushrooms



椒鹽雞翼 (B) 〇
Salt & Pepper Chicken Wing



椒鹽蝦 (A) 〇
Salt & Pepper Shrimp



怪味雞翼 (B) 〇
Chicken Wing w/ House Special Sauce



百花釀茄子 (K) 〇
Stuffed Eggplants



百花釀豆腐 (K) 〇
Stuffed Tofu



椒鹽魷魚 (K) 〇
Salt & Pepper Squid



怪味雞翼 (B) 〇
Chicken Wing w/ House Special Sauce



百花炸釀三寶 (B) 〇
Shrimp Paste Stuffed Egg Plant, Tofu, & Pepper



生炒糯米飯 (K) 〇
Sticky Rice w/ Chinese Sausage



雪菜肉絲炒年糕 (K) 〇
Pork w/ Rice Cake



椒鹽魷魚 (K) 〇
Salt & Pepper Squid



麻辣菜肉餃 (K) 〇
Sichuan Spicy Pork Dumplings w/ Veggie



珍珠糯米雞 (M) 〇
Sticky Rice w/ Meat Wrap in Lotus Leaf



原只鮑魚荷葉飯 \$13.95 〇
Sticky Rice w/ Abalone Wrap in Lotus Leaf



香軟馬拉糕 (S) 〇
Malaysia Sponge Cake



珍珠糯米雞 (M) 〇
Sticky Rice w/ Meat Wrap in Lotus Leaf



豉汁蒸鳳爪 (L) 〇
Chicken Feet w/ Black Bean Sauce



奶黃馬拉卷 (M) 〇
Yellow Milk Sponge Cake



蚝皇鮮竹卷 (M) 〇
Pork & Shrimp Tofu Skin Wrap in Oyster Sauce



香芋豉汁蒸排骨 (M) 〇
Black Bean Sauce w/ Spare ribs & Taro



益生菌菇餃 (M) 〇
Mushroom Dumpling

Deep Fried & Baked 煎炸焗點



鮮蝦腐皮卷 (L) 〇
Deep Fried Tofu Skin Wrap w/ Shrimps



芥末三文魚撻 (L) 〇
Wasabi Salmon Tart



安蝦咸水角 (M) 〇
Deep Fried Meat Dumpling



干煎尖椒 (B) 〇
Pan Fried Green Pepper



香煎芋頭糕 (S) 〇
Pan Fried Taro Cake



香煎蓮藕餅 (4) (K) 〇
Pan Fried Country Style Lotus & Fish Minced



香煎芋頭糕 (S) 〇
Pan Fried Taro Cake



南乳蔥油餅 (M) 〇
Onion Bean Pancake



招牌葡撻 (L) 〇
Baked Porto Tart



金沙紫薯果 (L) 〇
Purple Yam Balls Stuffed w/ Egg Yolk



蒸 / 炸饅頭 (S) 〇
Fried Bun w/ Condense Milk



避風塘蝦餃 (XL) 〇
Shrimp Dumpling w/ Deep Fried Pumpkin Ball



脆皮南瓜煎堆 (M) 〇
Deep Fried Pumpkin Ball



臘味蘿卜糕 (S) 〇
Daikon Cake w/ Sausage



香煎韭菜果 (L) 〇
Pan Fried Shrimp & Chive Dumpling



芋茸炸芋角 (M) 〇
Deep Fried Taro Dumpling



天鵝榴蓮酥 (XL) 〇
Baked Durian Puff



香脆春卷 (L) 〇
Crispy Spring Rolls



金絲炸蝦丸 (L) 〇
Deep Fried Shrimp Ball



魚香蘿卜餅 (3) (K) 〇
Ding ri cai dan she ji



蛋煎糯米雞 (XL) 〇
Ding ri cai dan she ji



飄香榴蓮酥 (XL) 〇
Ding ri cai dan she ji

CONGEE 粥品



海參花膠粥 (B) 〇
Sea Cucumber & Fish Maw Congee



西洋菜咸猪骨粥 (B) 〇
Watercress and Salted Pork Congee



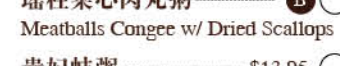
蟲草花咸骨粥 (B) 〇
Herbal & Salty Pork Congee



黃毛雞粥 (B) 〇
Chicken Congee



窩蛋牛肉粥 (B) 〇
Beef & Egg Congee



瑤柱菜心肉丸粥 (B) 〇
Meatballs Congee w/ Dried Scallops



大斑兩味 (頭肺滾粥 / 炒河粉) \$38.95 〇
Fish & Congee Combo (Chow Fun / Fish Cheek Congee)



貴妃蚌粥 \$13.95 〇
Boiled Geoduck Congee

Hand Pull Rice Noodle 腸粉



牛腩腸粉煲 (B) 〇
Beef Stew Rice Noodle Roll in Clay Pot



港式炸兩 (L) 〇
Rice Noodle Roll w/ Donut



韭黃鮮蝦腸粉 (L) 〇
Shrimp Rice Noodle Roll w/ Yellow Chive



脆皮紅米腸 (XL) 〇
Crispy Rice Noodle Roll



野米菌菇腸粉 (XL) 〇
Rice Noodle Roll w/ Mixed Mushroom & Wild Rice



排骨蒸粉 (XL) 〇
Rice Noodle Roll w/ Spare ribs



涼瓜雞絲腸粉 (L) 〇
Rice Noodle Roll w/ Chicken & Bitter Melon



XO 煎腸粉 (K) 〇
Rice Noodle Roll w/ XO Sauce



香茜牛肉腸粉 (L) 〇
Rice Noodle Roll w/ Beef



芫茜腸粉 (L) 〇
Rice Noodle Roll w/ Cilantro



蜜汁叉燒腸粉 (L) 〇
BBQ Pork Rice Noodle Roll

Poach in Premium Broth 白灼



白灼三鮮餃 (B) 〇
Boiled Dumplings Stuffed w/ Three Fresh Delicacies(10)



蚝油芥蘭 (K) 〇
Boiled Chinese Broccoli



白灼秋葵 (K) 〇
Boiled Okra



豆苗浸木耳仔 (B) 〇
Peas Sprouts Black Fungus in Soup



白灼菜心 (K) 〇
Boiled Tender Green



白灼牛百葉 (K) 〇
Boiled Beef Tripe



拍蒜唐生菜 (K) 〇
Lettuce w/ Garlic Sauce



杞子竹笙浸菜遠 (B) 〇
Bamboo Fungus and Vegetables in Soup