



美 | 食 | 坊 | 海 | 鲜 | 阁

Fusion Delight

美味養生 美食坊

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若閣下欣賞并欲帶走本菜譜，需以 \$200/ 本購買。

圖片僅供參考，出品以實物為準。

All pictures are only for reference, please according to real object.

喜宴、婚宴、壽宴、生日宴……

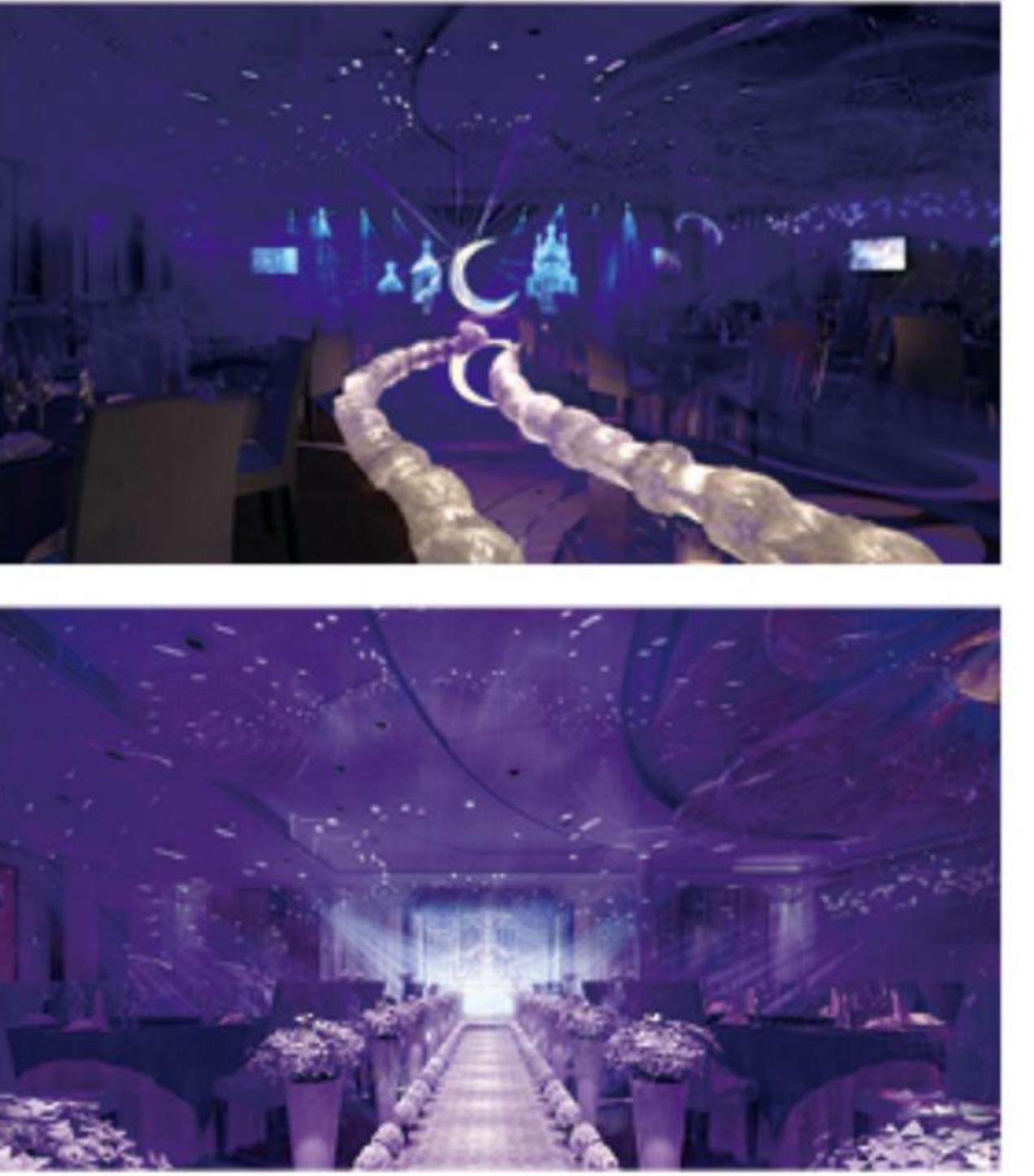
歡聚有時，美味盡享— Fully enjoy delicacies during happy reunion!

美食坊飲食集團採用現代酒店飲食模式管理，已在美國擁有多家分店。菜式出品全球調配，在吸收傳統粵菜精華的基礎上不斷創新，務求美味賓客能享受星級環境、高效周全的服務，還可體會溫暖的人情味。美食坊秉持集團宗旨“裝修考究，舒適豪華，氣派盡顯，廚師經驗豐富，務求以精、鮮、味美的食品和合理的價格，滿足賓客的味蕾，同時更貼飲食潮流，不斷研究並推出新菜式，配合本地新鮮食材，照顧本地食客的口味。美食坊走高檔時尚餐飲路線，主打個性宴會定制，從美酒珍饈，佳肴香料到令人驚嘆贊嘆的會場布置，無論是喜慶宴請，還是奢華生日宴，專業強大的團隊都將為賓客提供創意精細服務，美食坊用專業品質和優質服務為賓客創造精緻溫馨、優美難忘的時刻。

歡聚有時，美味盡享！

Meishifang Diet Group manages through the dietary pattern of modern hotel and owns many branches in America; the dishes are prepared around the world and the continuous innovations are made based on the essence of traditional Cantonese dishes in order to enable that the guests can enjoy star-rated environment and effective and comprehensive service and experience the warm-hearted kindness. Meishifang adheres to the aims of Group and the decoration is elegant, comfortable and deluxe with magnificence. The cooks are experienced and we strive to satisfy your taste bud by delicate, fresh and delicious food and reasonable price; meanwhile, we keep up with the dietary trend, constantly develop new dish styles and take the tastes of local people into consideration by mixing local fresh food materials. Meishifang follows the high-end fashionable catering line and features personal customized feast; for wedding feast or birthday feast, the strong professional Group will provide creative and elaborate services from delicacy and wine to the amazing site layout and Meishifang will create a delicate, warm and unforgettable moment for the guests through professional quality and first-rate service.

Fully enjoy delicacies during happy reunion!



您的
专属宴会
主题

YOUR
CUSTOMIZED
FEAST

精美涼菜

COLD DISHES

Steamed Chicken w/ Chili Sauce
口水鷄

\$15.95/半隻 \$27.95/隻



Spicy Combo Beef

夫妻肺片

\$15.95



Wasabi Pork Tripe
芥末肚絲

\$13.95



Marinated Pork Feet
滷水豬腳仔

\$12.95



Marinated Cucumber
刀拍日本脆青瓜

\$7.95



Black Fungus in Vinegar
山西陳醋拌雲耳

\$9.25



Boiled Okra
白灼秋葵

\$10.95

餐前美食

APPETIZER



Duck Chin w/ Maggi Soy Sauce

美極醬皇鴨下巴

\$17.95 (10pcs)



Duck Tongue w/ Maggi Sauce

美極鴨舌

\$ 18.95



Salted Egg Yolk Chicken Wings

咸蛋黃鷄亦

\$ 16.95 (8pcs)

Salted & Pepper Chicken Wings

椒鹽鷄亦 (8pc)

\$ 13.95

Salt & Pepper Crispy Calamari

蒜香酥脆鮮魷

\$ 13.95

Egg Rolls

素春卷

\$ 6.95



Spicy General Chicken Wings [8pcs]

香辣幹烹鷄翼

\$ 14.95



Spicy Chicken Feet

辣味鷄腳

\$ 11.95



Braised Spare Ribs w/ Honey Sauce

蜜絲蒜香骨 / 秘制蒜香骨

\$ 16.95



Chef's Tofu

百味豆腐

\$ 11.95



Geoduck Clam Sashimi

象拔蚌刺身

\$ 時價

Items are served raw or undercooked, or contain or may contain raw or undercooked ingredients



Sashimi Platter

刺身拼盤

\$ 時價

Items are served raw or undercooked, or contain or may contain raw or undercooked ingredients



Lobster Sashimi

龍蝦刺身

\$ 時價

Items are served raw or undercooked, or contain or may contain raw or undercooked ingredients



Salmon Sashimi

三文魚刺身

\$ 3.00pc

Salmon Belly

三文魚腩刺身

\$ 3.50pc

SASHIMI
刺身

炖湯



Fotiaoqiang

足料佛跳牆 (预定)

\$ 時價



Double Boiled Soup w/ Mushroom & Black Chicken

黑虎掌菌燉竹絲鷄

\$ 48.95



Double Boiled Soup w/ Mushroom & Chicken

姬鬆茸燉老鷄

\$ 33.95

Double Boiled Soup w/ Mixed Mushrooms & Chicken

雲南山珍菌燉鷄

\$ 33.95

Double Boiled Soup w/ Sea Coconut & Chicken

海底椰燉鷄

\$ 33.95

Double Boiled Soup w/ Shi Hu & Chicken

石斛麥冬燉鷄

\$ 33.95

White Melon Cup

時令冬瓜盅

\$ 時價

Double Boiled Soup w/ Turtle & Herbal Cuisine

藥膳燉水魚

\$ 時價



Sea Cucumber Soup with Black Truffle

黑鬆露海參羹

\$ 42.95

Braised Bird's Nest w/ Crab Meat Soup

蟹肉燴官燕

\$ 38.95

Crab Meat or Minced Chicken & Sweet Corn Soup

蟹肉或鷄茸粟米羹

\$ 14.95

Combination Sea Food & Tofu Soup

海鮮豆腐羹

\$ 14.95

Deluxe Combination Dried Scallop Soup

韭黃花膠瑶柱羹

\$ 18.95

Combination Wonton Soup

足料窩雲吞湯

\$ 14.95

Combination Sea Food w/ Rice Cake Soup

海鮮窩巴湯

\$ 14.95

以上炖汤每日轮流供应，湯品份量僅供 6~8 人食用。

燒味

BBQ Platter



Peking Duck

北京片皮鴨

\$ 36.95 /隻

Crispy Roasted Duck

招牌港式燒鴨

\$ 18.95 /半隻



Chicken w/ Onion

葱油鮮味鷄

\$ 26.95

Chicken w/ Pork Tripe

豬肚撈鷄

\$ 18.95 /半隻

Steamed & Soy Chicken

幸福鴛鴦鷄

\$ 26.95

Soy Sauce Chicken

金牌豉油鷄

\$ 26.95 /隻

Empress Chicken

清香貴妃鷄

\$ 26.95 /隻



Roasted Chicken

脆皮吊燒鷄

\$ 29.95 /隻

燒味

BBQ Platter



Salt-Baked Chicken(Whole)

招牌手撕鷄（隻）

\$ 32.95



乳猪

烤乳猪是广州最著名的特色菜，并且是“满汉全席”中的主打菜肴之一。



BBQ Sucking Pig [whole / half / by order]

金牌乳豬

\$ 288.00 /隻 (預定)

\$ 148.00 /半隻 (預定)

\$ 33.95



Roasted Squab

紅燒乳鴿

\$ 24.95 /隻



Braised Pig Feet w/ Sand Ginger Sauce

沙姜豬手

\$ 15.95



Crispy Skin Roasted Pork

脆皮燒腩仔

\$ 18.95

BBQ Platter

燒味



House Special BBQ Pork
招牌黑叉燒

\$ 18.95



Special Mixed Chicken

特式撈三寶鷄

\$ 18.95 /半隻 \$ 36.95 /隻

Assorted Barbecue Platter

燒味拼盤

\$ 39.95

House Combination BBQ Platter w/ Suckling Pig
錦绣乳豬拼盤

\$ 69.95



Marinated Duck Wings

滷水鴨翼

\$ 12.95



German Style Braised Pork Trotter

德國咸豬手

\$ 15.95

鮑參花膠

ABALONE & SEA CUCUMBER & FISH MAW

燒味

BBQ Platter



Grilled Beef Ribs W/ Charcoal

炭燒牛肋皇

\$ 38.95



Braised Goose Web w/ Mushroom and Abalone Sauce

鮑汁白靈菇扣鵝掌 (位)

\$ 12.95

Braised Goose Feet W/ Sea Cucumber

鵝掌扒海參 (位)

\$ 26.95



Dried South African Abalone & Sea Cucumber W/ Sauce (Person)

南非幹鮑拼海參 (位)

(預定)

生猛海鮮

FRESH SEAFOOD

鮑參花膠

ABALONE & SEA CUCUMBER & FISH MAW



鮑魚

鮑鱼，一种原始的海洋贝类，肉质细嫩，鲜而不腻；营养丰富，清而味浓，烧菜、调汤，妙味无穷。其营养价值很高，还被誉为“海中黄金”。



Whole Abalone

原隻蚝皇鮑

\$ 時價



Braised Sea Cucumber & Fresh Mushroom w/
Green in Abalone Oyster Sauce

菜膽鮮冬菇燴海參

\$ 32.95

Steamed Spotted Garoupa

清蒸東星斑

\$ 時價



生猛海鮮

FRESH SEAFOOD

生猛游水海鮮 FRESH FROM THE SEA

建议煮法: 清蒸 豉汁蒸 两条 原条红烧 煎封 凉瓜焖 五柳甜酸 生焗

Suggested Serving: Steamed, Steamed w/ Soy Sauce, Two Pieces, Braised w/ Whole, Pan-Fried, Braised w/ Bitter Melon, Sweet & Sour, Braised

Pacific Sea Trout

Rock Cod

老鼠斑

石斑

Coral Trout

東星斑

Sesame Cod

芝麻斑

Channal Cod

Turbot Fish

Grass Bass Cod

紅龍斑

多寶魚

龍躉斑

黑斑

Barramundi

Cabazon

銀鮠

石九公

貝殼 FRESH SHELLFISH FROM THE SEA

建议煮法: 白灼 蒜茸粉丝蒸 两食 水蛋 九层塔炒 避风塘 油泡 豉油皇 XO 酱蒸 椒盐 滚粥 刺身 豉油皇 生果沙律
[预定]

Suggested Serving: Scalded, Steamed w/ Vermicelli & Garlic, Two Kinds of Ways, Steamed Egg, Stir-Fried w/ Basil, Typhoon Shelter, Soaked in Oil, Soy Sauce, Steamed w/ XO Sauce, Salt & Pepper, Congee, Sashimi, Fruit Salad (Advance Reserve)

Oyster
生蚝

Geoduck
象拔蚌

Empress or Queen Clam
貴妃蚌

Manila Clam
大蜆

Abalone
游水鮮鮑



Scalped King Crab in Rice Soup

粥水皇帝蟹

\$ 時價

龍蝦 / 蟹 / 游水鮮鮑 LOBSTER / CRAB / FRESH ABALONE

建议煮法: 上汤焗 姜葱焗 芝士牛油 九层塔炒 法式香草 蒜茸蒸 金沙蛋 椒盐 荷香糯米蒸 滚粥 刺身 避风塘 XO 酱焗 豉油皇 焖伊面

Suggested Serving: Baked in Broth, Baked w/ Ginger & Scallion, Cheese & Butter, Stir-Fried w/ Basil, French Vanilla, Steamed w/ Garlic, Fried Egg, Salt & Pepper, Steamed Glutinous Rice in Lotus Leaf, Congee, Sashimi, Typhoon Shelter, Baked w/ XO Sauce, Soy Sauce, Braised E-fu Noodle

King Crab
帝皇蟹

Alaska King Crab
亞拉斯加蟹

Cal. Dungeness Crab
加州本地蟹

Aus. Crystal Crab
澳洲水晶蟹

Boston Lobster
波士頓龍蝦

Pacific Lobster
太平洋龍蝦

Aus. Lobster
澳洲龍蝦

Coral Shrimp
珊瑚蝦

以上海鮮均為時價。



Hong kong Style Stri Fried Shrimp

招牌避風塘大蝦

\$ 18.95

SEA FOOD
海鮮新煮意

海鮮新煮意

SEA FOOD



Sautéed Sea Cucumber w/ Mushroom with XO Sauce

XO 醬珍菌炒遼參

\$ 32.95

Sautéed Sea Cucumber w/ Ginger Seallion

姜葱炒腰參

\$ 48.95

Pan Fried Sole Fish

幹煎原條龍利魚

\$ 18.95

Stir-Fried Fish Fillet w/ Garlic Chives

韭黃油泡斑球

\$ 16.95

Stir-Fried Sole Fish

骨香原條龍利魚

\$ 20.95



Curry Prawns

咖喱大蝦

\$ 19.95



Sautéed Sea Bass Fillet w/ Asparagus

創意鮭魚蓋

\$ 28.95

Pan Fried Sea Cucumber & Whitebait w/ Cordycep Flower

蟲草花銀魚海參小炒皇

\$ 21.95

Honey Glazed Walnut King Prawns

沙律核挑明蝦球

\$ 18.95

Stir-Fried Fresh Clams w/ Thai Basil

九層塔大蜆

\$ 16.95

Baked Sea Bass Fillet

招牌焗鮕魚

\$ 68.95

Stir-Fried Fresh Clams w/ Black Bean Sauce

豉汁炒大蜆

\$ 16.95

King Prawns w/ Lobster Sauce

蝦龍糊

\$ 19.95

Stir-Fried King Prawns & Scallop w/ Garlic Chives

韭黃油泡蝦球帶子

\$ 19.95

Stir-Fried Fish Fillet & Green Onion w/ Black Pepper Sauce

京葱黑椒爆炒斑球

\$ 19.95

Salt & Pepper King Prawns w/ Shell

椒鹽中蝦

\$ 19.95

Stir-Fried King Prawns & Scallop & Fresh Mixed

Mushroom w/ XO Sauce

XO 醬什菌蝦球帶子

\$ 19.95

蒸蒸日上

STEAMED



Steamed Sea Bass w/ Preserved Cabbage

冬菜蒸銀鮫魚骨腩

\$ 20.95



Oyster w/ Garlic Sauce

蒜茸蒸生蚝

\$ 18.95 (6 pcs)



Steamed Minced Pork w/ Preserved Vegetable

頭菜蒸豬肉餅

\$ 15.95



Steamed Egg w/ Pork Mince

醬肉蒸水蛋

\$ 15.95

Steamed Tofu Stuffed w/ Shrimp

百花蒸釀豆腐

\$ 14.95



Deep Fried Oyster w/ XO Sauce

XO 醬炸生蚝

\$ 20.95 (6 pcs)

Steamed Oyster w/ Black Bean Sauce in Shell

豉汁蒸殼蚝

\$ 18.95 (6 pcs)

Steamed Prawn w/ Vermicelli & Garlic

蒜茸粉絲蒸大蝦

\$ 18.95

Steamed Egg w/ Clam

大蜆蒸水蛋

\$ 15.95

經典熱菜

HOT SPECIAL



Pan Fried Country Style Lotus & Fish Minced

香煎蓮藕滑魚餅

\$ 15.95



Stir Fried Chicken Soft

錦綉粒粒脆

\$ 19.95

Sweet & Sour Chicken

菠蘿咕嚕雞

\$ 16.95

Sweet & Sour Prawns

菠蘿咕嚕蝦

\$ 18.95



Steamed Chicken w/ Black Fungus

順德污糟鷄

\$ 18.95



Steamed Chicken w/ Shallot

紅蔥頭蒸鷄

\$ 18.95



Sweet & Sour Pork

菠蘿咕嚕肉

\$ 16.95



Stir-Fried Sweet & Sour Spare Ribs

生炒糖醋骨

\$ 16.95



Stri-Fried Rice Noodle w/ Tuber Truffle

黑鬆露桂花炒粉絲

\$ 19.95



Taro or Pumpkin Spare Ribs

香芋 / 南瓜排骨

\$ 18.95

Peking Spare Ribs

京都排骨

\$ 16.95

Salt & Pepper Spare Ribs

椒鹽排骨

\$ 16.95



Braised Pork w/ Chive Leaf
頭菜韭菜炒豬面肉

\$ 21.95



Braised Sea Cucumber & Asparagus
蘆筍燙海參

\$ 22.95



Backed Beef with Ginger and Shallots
姜葱粒炒牛展

\$ 24.95



Sautéed Rib Eye w/ Asparagus & Lily
露筍百合炒肉眼

\$ 25.95

Braised Seasonal Vegetable w/ Fish Maw in Broth
濃湯魚肚浸時蔬

\$ 18.95

Braised Melon w/ Fish Slide in Broth
濃湯魚滑浸節瓜

\$ 18.95

Beef Fillet w/ Mixed Mushroom & Peppers
什菌雙椒牛柳粒

\$ 24.95

Black Pepper Beef Fillet w/ Peking Scallion
京葱黑椒牛柳

\$ 24.95

French Style Beef Steak
法式牛柳

\$ 24.95

Braised Vermicelli w/ Crab Roe & Foie Gras
鵝肝醬蟹籽粉絲

\$ 22.95





Pan Fried Crystal Vermicelli w/ Chive Leaf

鐵板韭香水晶粉

\$ 16.95



Stir-Fried Dried Fish w/ Leek Flower & Lily

韭菜花鮮百合炒銀魚幹

\$ 18.95



Stir-Fried EggPlant

豉汁焗茄子

\$ 18.95



Braised Salmon Head w/ Bitter Melon

涼瓜燜三文魚頭

\$ 22.95

Stuffed Tofu w/ Abalone Sauce in Sizzling Plate

鐵板鮑汁農家釀豆腐

\$ 18.95

Sliced Pork & Pickled Cabbage w/ Egg Tofu in Sizzling Plate

鐵板雪菜肉絲玉子豆腐

\$ 18.95

Scallop & Egg Tofu w/ Shrimp Paste in Sizzling Plate

鐵板蝦醬帶子玉子豆腐

\$ 21.95

Curry Fish Head in Clay Pot

咖喱魚頭煲

\$ 22.95

Fish Head w/ Ginger & Scallion in Clay Pot

砂鍋姜葱魚頭煲

\$ 22.95

煲 煲 飄 香

CLAY POT



Abalone & Chicken w/ Home Made Soy Sauce in Clay Pot

三杯鮮鮑燜焗黃毛鷄煲

\$ 28.95



Beef w/ Vermicelli & Dried Shrimp in Clay Pot

沙茶金鈎粉絲牛鬆煲

\$ 16.95

Diced Beef in Clay Pot

砂鍋陳醋肥牛粒

\$ 24.95



Goose Web w/ Sea Cucumber & Fish Maw in Clay Pot

海參花膠鵝掌煲

\$ 68.95

Sea Cucumber & Tofu in Clay Pot

八珍海參豆腐煲

\$ 23.95

Stir-Fried Beef Brisket w/ Scallion

鍋仔香葱爆牛腩

\$ 18.95

Braised Grouper w/ Tofu in Clay Pot

紅燒斑腩豆腐煲

\$ 16.95

Braised Tofu w/ Salted Fish & Chicken in Clay Pot

咸魚鷄粒豆腐煲

\$ 16.95

Braised Fish Maw w/ Melon in Clay Pot

特色花膠節瓜煲

\$ 16.95

Sea Food & Tofu in Clay Pot

大千海鮮豆腐煲

\$ 16.95

Braised Eggplant w/ Salted Fish & Chicken in Clay Pot

咸魚鷄粒茄子煲

\$ 16.95

Clear Beef Brisket Soup

原煲清湯牛腩

\$ 22.95

煲 煲 飘 香

CLAY POT



Braised Pork w/ Preserved Vegetable in Clay Pot

梅菜扣肉煲

\$ 22.95



San Shui Style Duck in Clay Pot

三水燜鴨煲

\$ 18.95



Lotus Root & Duck in Clay Pot

蓮藕燜鴨煲

\$ 18.95



Braised Spare Ribs w/ Brown Sauce

秘制好味骨

\$ 19.95



Lamb Brisket & Bean Curd Skin in Clay Pot

支竹羊腩煲

\$ 20.95



Braised Sea Cucumber w/ Peking Scallion

京葱燒海參蹄根

\$ 28.95

Beef Ribs in Clay Pot

砂鍋醬汁牛仔骨

\$ 22.95

川湘風味

SPICY DISHES



Dried Tofu w/ Shredded Pork & Hotbed Chives

韭黃肉絲豆幹

\$ 18.95



Stir-Fried Chicken w/ Green Pepper

重慶辣子鷄丁

\$ 16.95



Stir-Fried Green Beans w/ Black Cob

幹煸鱈魚粒四季豆

\$ 28.95



Stir-Fried Pork w/ Pepper

尖椒小炒肉

\$ 18.95

Kung Pao Shrimp

宮保蝦球

\$ 16.95

Ma Po Tofu (Spicy)

麻婆豆腐

\$ 18.95

Stir-Fried String Bean

幹煸四季豆

\$ 19.95

Mongolian Beef

蒙古牛肉

\$ 15.95



Stir Fried Pork Intestine in Clay Pot

幹鍋肥腸

\$ 18.95



Stir-Fried Walnut w/ Black Fungus & Lily

蜜豆雲耳百合炒核桃

\$ 15.95



Griddle Cooked Baby Cabbage

幹鍋娃娃菜

\$ 19.95

四季時蔬

SEASONAL VEGETABLE

根据你喜爱的口味选择烹调方法：Cook the Way You Like

Mustard Leaf: in Broth, Stir-Fried w/ Garlic, Mixed Mushroom, Oyster Sauce, Preserved Egg in Broth

芥菜膽：上湯，蒜茸炒，蚝油，什菌扒 (+\$2), 金銀蛋浸 (+\$2) \$ 18.95

Pepper Leaves: in Broth, Preserved Egg in Broth

辣椒葉：上湯，金銀蛋浸 (+\$2) \$ 21.95

Pea Shoot: Stir-Fried w/ Garlic, in Broth, Stir-Fried, Mixed Mushroom w/ Egg Tofu, Crab Meat, Fresh Mushroom, Ginkgo Bamboo Sticks, Cordyceps Seafood

豆苗：蒜茸炒，上湯，清炒，什菌玉子豆腐 (+\$2), 蟹肉扒 (+\$2), 鮮冬菇扒 (+\$2), 白果支竹浸 (+\$2), 海味蟲草花 (+\$2) \$ 21.95

Chinese Broccoli: Stir-Fried w/ Chinese Wine, Stir-Fried w/ Garlic, Stir-Fried, Dry Fish Sauce, Oyster Sauce, Ginger Shallot Sauce

芥蘭：糖酒，蒜茸炒，清炒，大地魚，蚝油，姜汁 \$ 19.95

Choi Sum: Stir-Fried w/ Garlic, Stir-Fried, Stir-Fried w/ Garlic, Bamboo Pitch Mixed Mushroom, in Broth

菜心：蒜茸炒，清炒，蒜子生炒，竹笙什菌浸 (+\$2), 上湯 \$ 18.95

Water Spinach: Stir-Fried w/ Garlic, Shrimp Paste, Red Chili & Fermented Tofu Stir-Fried

通菜：蒜茸炒，蝦醬，椒絲腐乳炒 \$ 19.95

Sweet Potato Leaves: Stir-Fried w/ Garlic, Stir-Fried, in Broth, Fermented Tofu Stir-Fried, Fermented Tofu Steamed

番薯苗：蒜茸炒，清炒，上湯，腐乳炒，上湯腐乳蒸 \$ 19.95

Spinach: Stir-Fried w/ Garlic, Stir-Fried, in Broth, Preserved Egg in Broth

菠菜：蒜茸炒，清炒，上湯，金銀蛋浸 (+\$2) \$ 19.95

String Bean: Stir-Fried w/ Garlic, Stir-Fried, Preserved Veggie & XO Sauce, Spicy Garlic Sauce

四季豆：蒜茸炒，清炒，幹煸，XO 醬雪菜蝦幹 (+\$2) \$ 19.95



Stir-Fried Cauliflower w/ Pork

豬頸肉炒菜花

\$ 21.95



Buddha's Delight

羅漢上素

\$ 18.95

Stir Fried Pork w/ Green Beans and Black Olives

四季豆欖角炒豬頸肉

\$ 21.95

\$ 21.95

四季時蔬

SEASONAL VEGETABLE



Braised Fish Maw with Dried Beancurd Sticks in Shark's Broth

濃湯鮮竹浸魚肚

\$ 22.95

Deep Fried Pumpkin
金沙南瓜

\$ 15.95

Braised Tofu w/ Vegetables
紅燒豆腐

\$ 19.95



Choy Sum & Wolfberry in Rice Soup

米湯杞子菜心粒

\$ 18.95



Stir-Fried Mixed Mushroom w/ Cordyceps Flower

蟲草花什菌炒豆仔

\$ 21.95



Stir-Fried Cabbage

生炒包心菜

\$ 18.95



Stir-Fried Vegetables

田園小炒皇

\$ 19.95



Stir-Fried Okra w/ Pickled Cabbage & Yam

雪菜淮山炒秋葵

\$ 19.95

精選主食

CHOW MEIN CHOW FUN & RICE



Classic Special Fried Rice in Clay pot

砂窩魚子八寶炒飯

\$ 18.95



Chef Fried Rice

名廚炒飯

\$ 18.95

Pan Fried Rice Noodle Dried Scallop & Egg White
瑤柱蛋白炒米

\$ 16.95

Pan Fried Rice Noodle Country Style
家鄉炒米

\$ 16.95

Shredded Pork Meat & Preserved Vegetable w/ Rice Noodle in Soup
雪菜肉絲湯河粉

\$ 14.95

Double Egg Special Fried Rice

金雙蛋炒飯

\$ 16.95

Yang Chow Fried Rice

古法揚州炒飯

\$ 14.95

Minced Beef Fried Rice w/ Egg White

蒜香牛鬆蛋白炒飯

\$ 14.95

Combination Shredded Meats Chow Fun w/ XO Sauce

XO 醬三絲幹炒河

\$ 15.95

Mixed Mushroom Pan Fried Egg Noodle

豉油皇什菌炒面

\$ 15.95

Beef w/ Flat Egg Noodle in Ginger Shallot Sauce

姜葱肥牛撈粗面

\$ 14.95

Braised E-fu Noodle & White Beech Mushroom

瑤柱茶樹菇燜伊面

\$ 18.95

Dried Scallop & Salted Fish Fried Rice w/ Egg White

瑤柱魚香蛋白炒飯

\$ 16.95

Country Style Fried Rice

菜心粒鄉下仔炒飯

\$ 15.95

Beef Chow Fun

幹炒牛河

\$ 16.95

Scallop & Squid Chow Fun w/ Preserved Vegetable

豉椒味菜花枝帶子炒河

\$ 18.95

House Combination Pan Fried Egg Noodle

招牌什燴煎面

\$ 15.95

Braised E-fu Noodle w/ Crab Meat Sauce

蟹肉鴻圖燴伊面

\$ 16.95



Pan Fried Rice Noodle Singapore Style
星洲炒米

\$ 16.95



Fried Wild Rice w/ Mixed Grain
健康野米雜糧炒飯

\$ 18.95



Fried Rice w/ Dried Scallop & Egg White
瑤柱鬆子菜心蛋白炒飯

\$ 15.95

甜品

DESSERT



Stewed Milk w/ Ginger Juice

姜汁炖奶 (位)

\$ 5.75



Double Boiled Bird's Nest w/ Peach Gum

桃膠炖燕窩 (位)

\$ 28.95



Papaya Peach Gum

桃膠炖木瓜

\$ 9.95



Double Boiled Bird's Nest w/ Rock Candy

冰糖炖燕窩 (位)

\$ 28.95