套餐
BANQUET A

$58.80 每位 PER PERSON

招牌小籠包 (2粒)/位
Signature Xiao Long Bao (2 Pieces)/Per Person

紅油抄手 (2粒)/位
Wontons with Szechuan Chilli Oil (2 Pieces)/Per Person

猪肉生菜包
Pork San Choi Bao

蒜片黑椒牛柳粒
Stir Fried Diced Eye Fillets with Black Pepper and Garlic Slices

飘雪糖醋小排
Pork Spare Ribs with Sweet Vinegar Sauce

满堂红招牌炒饭
Man Tong Special Fried Rice

炸香蕉雪糕
Deep Fried Banana Fritter with Ice Cream

SIGNATURE DISH  HOT
$78.80 每位 PER PERSON

招牌小籠包 (2粒)/位
Signature Xiao Long Bao (2 Pieces)/Per Person

红油抄手 (2粒)/位
Wontons with Szechuan Chilli Oil (2 Pieces)/Per Person

北京片皮鴨 (2片)/位
Peking Duck (2 pieces)/Per Person

雞茸粟米湯
Chicken Sweet Corn Soup

蒜茸炒蝦球
Stir Fried King Prawns with Garlic Sauce

蜜椒牛柳粒
Diced Eye Fillets with Honey Pepper Sauce

素干煸四季豆
Stir Fried String Beans in Szechuan Style (V)

满堂红招牌炒饭
Man Tong Special Fried Rice

炸香蕉雪糕
Deep Fried Banana Fritter with Ice Cream

SIGNATURE DISH  HOT
$108.80 每位 PER PERSON

招牌小籠包 (2粒)/位
Signature Xiao Long Bao (2 Pieces)/Per Person

紅油抄手 (2粒)/位
Wontons with Szechuan Chilli Oil (2 Pieces)/Per Person

北京片皮鴨 (2片)/位
Peking Duck (2 pieces)/Per Person

蟹肉粟米湯
Crab Meat Sweet Corn Soup

椒鹽龍蝦球
Stir Fried Lobster in Spicy Salt and Pepper

芥蘭炒帶子
Stir Fried Scallops with Chinese Broccoli

蒙古鐵板牛肉
Sizzling Mongolian Beef

滿堂紅招牌炒飯
Man Tong Special Fried Rice

炸香蕉雪糕
Deep Fried Banana Fritter with Ice Cream
HOT POT

湯底 Stock
Clear Stock - $28 / Spicy Stock - $28 / Mix Stock - $35

醬料 Sauce
$5.00 每位 PER PERSON
XO 酱 / 新鮮辣椒 / 芝麻醬 / 腐乳 / 蒜蓉 / 香菜 / 麻油 / 辣椒油
(XO Sauce / Fresh Chilli / Sesame Paste / Fermented Bean Curd / Mashed Garlic / Caraway / Sesame Oil / Chilli Oil)

游水海鮮 Live Seafood
時價 Seasonal Price
皇帝蟹 龍蝦 雪花蟹 青邊鮑 生蚝 東興斑 三刀 彩衣 花鯧 盲曹 游水蝦 (時令)
(King Crab/ Lobster/ Snow Crab/ Green Lip Abalone/ Oyster/ Coral Trout/ Morwong/ Parrot/ Murray Cod/ Barramundi/ Live Prawn (Seasonal))

肉類 Meat
頂級雪花和牛 – $90 / 100g 澳洲和牛 – $42 / 100g 肥牛 – $18
肥羊 – $18 午餐肉 – $18 牛板葉 – $18 豬紅 – $18
Premium Wagyu Beef - $90 / 100g / Wagyu Beef - $42 / 100g
/ Tender Beef - $18 / Tender Lamb - $18 / Pork Luncheon Meat - $18
/ Beef Tripe - $18 / Pig Bleed - $18

菇類 Mushroom
金針菇 – $14 平菇 – $14 鮑魚菇 – $14 菇類拼盤 – $30
Enoki Mushrooms - $14 / Oyster Mushroom - $14
/ Abalone Mushroom - $14 / Mixed Mushroom - $30
火鍋
HOT POT

丸子 Ball

魚丸 - $16 蝦丸 - $16 牛肉丸 - $16
Fish Ball - $16 / Prawn Ball - $16 / Beef Ball - $16

蔬菜 Vegetable

土豆 - $12 海帶 - $12 蘿卜 - $12 玉米 - $12 油面筋 - $12 菠菜苗 - $12
小唐菜 - $12 大白菜 - $12 蘿蔔 - $12 空心菜 - $12 蔬菜拼盤 - $26
(Potato - $12 / Kelp - $12 / Turnip - $12 / Sweet Corn - $12
/ Fried Gluten puff - $12 / Spinach - $12 / Baby Bok Choi - $12
/ Chinese cabbage - $12 / Chrysanthemum Coronarium - $12
/ Water Spinach - $12 / Mixed Vegetable - $26

粉面類 Noodle

粉絲 - $12 粉條 - $12 雞面 - $12 烏冬面 - $12
Vermicelli - $12 / Potato Vermicelli - $12
/ Egg Noodle - $12 / Udon Noodle - $12
點點心意

**DIM SIM & DUMPLING**

蒸點心類 STEAMED DUMPLINGS

 Crab Roe Xiao Long Bao with Black Truffle (4 pieces) - $28.80

 Mixed Steamed Dumplings (Pork Siu Mai, Prawn and Ginger Dumpling, Prawn Dumpling) (6 pieces) - $18.80

 Signature Xiao Long Bao (4 pieces) - $8.80

 Wontons with Szechuan Chilli Oil (8 pieces) - $15.80

 Steamed Pork Dumplings (6 pieces) - $12.80

 Steamed Chicken Dumplings (6 pieces) - $13.80

 Ginger & Prawn Dumplings (3 pieces) - $11.80

 Spinach & Vegetables Dumplings (6 pieces) - $11.80

 Chive & Prawn Dumplings (3 pieces) - $11.80

 Prawn Dumplings (3 pieces) - $11.80

 Pork Siu Mai (3 pieces) - $11.80

 BBQ Pork Buns (2 pieces) - $11.80

 Dumpling Platter A: Ginger & Prawn Dumplings, Signature Xiao Long Bao, Pork Siu Mai, Spinach & Vegetables Dumplings (Total 8 pieces) - $32.00

 **SIGNATURE DISH** | **HOT**
炸點心類  PAN FRIED OR DEEP FRIED DUMPLINGS

銀絲卷 (蒸或炸) (1條)
Silver Thread Rolls (1 Piece of Steamed or Fried) - $12.00

生煎餃貼 (6粒)
Pan Fried Pork Dumplings (6 Pieces) - $16.80

素春卷 (3條)
Vegetarian Spring Rolls (3 pieces) - $11.80

香炸春卷 (3條)
Spring Rolls (Pork) (3 pieces) - $11.80

鴨肉春卷 (3條)
Duck Spring Rolls (3 pieces) - $12.80

筷子春卷 (3條)
Chopsticks Spring Rolls (Shrimp) (3 Pieces) - $12.80

蘿卜絲酥餅 (3條)
Shredded Turnip Pastries (3 pieces) - $11.80

蔥油餅 (4塊)
Spring Onion Pancake (4 pieces) - $10.80

芝麻蝦 (3塊)
Sesame Prawns Toast (3 pieces) - $11.80

黃燜燒餅 (3塊)
Roasted Ham & Spring Onion Pancakes (3 pieces) - $12.80

點心拼盤B: 黃燬燒餅, 香炸春卷, 芝麻蝦, 蘿卜絲酥餅 (共8個)
Dumpling Platter B: Roasted Ham & Spring Onion Pancakes, Spring Rolls,
Sesame Prawn, Turnip Pastries (Total 8 pieces) - $32.00
特色小吃
SPECIAL SNACKS

熱小食  HOT APPETIZER AND MANTONG TAPAS

龍蝦生菜包  
Lobster San Choi Bao - $18.00

海鮮生菜包  
Seafood San Choi Bao - $18.00

猪肉生菜包  
Pork San Choi Bao - $12.00

雞肉生菜包  
Chicken San Choi Bao - $12.00

鴨肉生菜包  
Duck San Choi Bao - $12.00

素食生菜包  
Vegetarian San Choi Bao - $10.00

秘制臘腸  
Chinese Sausage - $12.00

沙爹鷄串串  
Satay Chicken Skewer - $19.80

沙爹牛串串  
Satay Beef Skewer - $19.80

北京烤鴨 (2片)  
Peking Duck (2 pieces) - $13.00

椒鹽魷魚塊  
Deep Fried Squids with Spicy Salt & Pepper - $15.80

椒鹽銀魚  
Deep Fried Whitebaits with Spicy Salt & pepper - $18.80

椒鹽豆腐  
Deep Fried bean curds with Spicy Salt & pepper - $12.80

原只椒鹽鵝雞  
Deep Fried Quail with Spicy Salt & pepper - $18.80

蜜汁叉燒  
BBQ Pork with Honey - $18.00

紅燒脆皮乳鴿  
Crispy Pigeon - $38.00

SIGNATURE DISH  HOT
精美好食
APPETIZER AND MANTONG TAPAS

冷菜&卤水 COLD & MARINATED

蔥香黃瓜
Fresh Diced Cucumber with Crushed Garlic - $12.80

爽木耳
Wood Fungus with Homemade Dressing - $12.80

香拌雲絲
Shredded Bean Curd with Coriander - $12.80

香櫛毛豆林
Green Soy Bean with Superior Pickle Sauce - $12.80

美味熏魚
Homemade Smoked Fish - $18.80

上海醉鴿
Shanghainese Marinated Pigeon with Rice Wine - $48.00

上海醉鷄
Shanghainese Marinated Chicken with Rice Wine - $19.80

葱香咸鶏
Sliced Chicken with Spring Onion Sauce - $19.80

川味口水鴨卷餅
Shredded Chicken Pancake with Szechuan Chilli - $8.80/piece

焼衣白肉
Pork Belly Slices with Spicy Sauce - $18.80

夫妻肺片
Beef combination in Szechuan Chilli Sauce - $23.80

金陵鹽水鴨
Nanjing Style Salty Duck - $23.80

陳皮鹽鴨
Duck with Tangerine Peel Sauce - $23.80

蔥香海蜇
Shredded Jellyfish with Fragrant Spring Onion - $15.8

SIGNATURE DISH  HOT
精美小食

APPETIZER AND MANTONG TAPAS

冷菜&卤水 COLD & MARINATED

滷水拼盤
Marinated Combination Platter - $28.80

滷水鴨翅
Marinated Duck Wings - $16.80

滷水牛展
Marinated Shin Shank - $18.80

滷水鴨舌
Marinated Duck Tongue - $18.80

🔥剁椒皮蛋
Preserved Egg with chilli - $15.80

hibit式皮蛋豆腐
Tofu With Preserved Egg - $15.80

🔥四喜烤麸
Steamed Gluten with Special Sauce - $19.80

🔥剁椒蒸金針菇
Enoki Mushrooms with Chopped Hot Chilli - $15.80

挂霸花生
Sugarcoating Peanut - $12.80

SIGNATURE DISH 🔥 HOT
Soup of the Day - $18.00

Fish and Mushroom Soup - $16.80

Hot & Sour Soup - $11.00

Chicken Sweet Corn Soup - $11.00

Crab Meat Sweet Corn Soup - $13.00

Short Soup (Wontons) - $11.00

Shredded Duck & Dried Scallop Soup - $11.00

Fish Head Soup (Small/Medium) - $19.80/32.80

Tomato and Egg Soup with Pickled Cabbage (4 Person) - $15.00

Sea Cucumber and Mushroom in Chicken Soup - $108/person
生猛游水海鮮
LIVE SEAFOOD

至尊皇帝蟹（蟹王炒飯/蟹王蒸蛋）
Live King Crab Seasonal Price
做法：姜蔥/避風塘/椒鹽/香辣/鵝肝醬/咸蛋黃/黑椒

南極雪花蟹/肉蟹
Live Antarctic Snow Crab/Mud Crab Seasonal Price
做法：姜蔥/避風塘/椒鹽/香辣/鵝肝醬/咸蛋黃/XO醬粉絲煲/花雕蛋白蒸

生猛龍蝦
Australia Live Lobster Seasonal Price
做法：芝士焗/上湯牛油焗/刺身/蒜蓉炒/蛋白蒸/避風塘/椒鹽/香辣/蒜蓉粉絲蒸/XO醬爆

青邊鮑魚
Australia Live Green Lip Abalone Seasonal Price
做法：爆炒/豉油浸/油泡/老幹媽炒/冰鎮
Cooking Methods: Hot Pot / Congee / Stir Fried / Szechuan Sauce / Chilled on Ice

鰻魚
Live Eel Seasonal Price
做法：蒜子火腩醃/香煎/豉汁蒸/燒汁串燒/咸菜蒸/什羅菜
Cooking Methods: Braised Carbonados in Garlic / Pan Fried / Steamed with Black Bean / Soy Sauce / Steamed Pickles / Mixed Mushroom
生猛游水海鮮
LIVE SEAFOOD

東星斑
Live Coral Trout Seasonal Price
做法：翅湯浸/清蒸/蟲草花燴/兩食
(肉炒球，頭骨：清蒸/燴湯/豉汁蒸/剁椒蒸)
Cooking Methods: Shark Fin Soup/Steamed/Cordyceps Flower
/Two Way(Steamed/In Soup/Steamed with black bean sauce
/Steamed with Cut Chilli)

野生三刀
Live Morwong Seasonal Price
做法：翅湯浸/清蒸/兩食
(肉炒球，頭骨：清蒸/燴湯/豉汁蒸/剁椒蒸)
Cooking Methods: Braised Shark Fin/Steamed/Stir Fried
/in Soup/Black bean/Fresh cut chilli

盲曹/花鱸
Live Barramundi/Murray Cod Seasonal Price
做法：翅湯浸/清蒸/古法蒸/雪菜煮/幹燒/紅燒/鬮丸/雙冬蒸/豆豉橄欖菜蒸
Cooking Methods: Braised Shark Fin/Steamed/Steamed with lotus leaf
/Steamed with pickled cabbage/ Stir Fried in Chili with Minced Pork Style
/in Soy Sauce/Sweet and Sour Sauce/ Steamed with Preserved Vegetables
/ Steamed with Black Bean &Kale Borecole

彩衣
Live Parrot Fish Seasonal Price
做法：清蒸/幹燒/紅燒/鬮丸
Cooking Methods: Steamed/Stir Fried in Chili with Minced Pork Style
/in Soy Sauce/Sweet and Sour Sauce

鮑魚仔
Baby Abalone Seasonal Price
做法：清蒸/蒜蓉蒸/XO香菇/剁椒蒸/豉汁蒸
Cooking Methods: Steamed/Garlic Sauce/XO Sauce
/Fresh Cut Chilli/Black Bean

塔省生蚝
Tasmania Fresh Oyster (Pacific) Seasonal Price
做法：清蒸/蒜蓉蒸/XO香菇/剁椒蒸/豉汁蒸
Cooking Methods: Steamed/Garlic Sauce/XO Sauce
/Fresh Cut Chilli/Black Bean

🔥SIGNATURE DISH🔥
REGAL COMBINATION

**Fish**

*Supreme Shark Fin - $258.00/seat*

*Braised Shark Fin with Dried Scallops - $168.00/seat*

*Braised Shark Fin with Crab Meat - $168.00/seat*

*Braised Shark Fin with Oyster Sauce - $168.00/seat*

*Shark Fin with Sea Urchin & Sweet Osmanthus "Guihua" - $178.00/seat (minimum 2 seats)*

*Braised Shark Fin in Rich Stock - $48.00*

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**Abalone**

*Green Lip Whole Abalone with Oyster Sauce - $168.00/piece*

*Whole South Africa Abalone - $228.00*
REGAL COMBINATION

辽宁 Sea Cucumber

虾浆酿参
Stuffed Sea Cucumber with Special Sauce (1 Piece) - $88.00/條

翡翠螺皇味豉参
Braised Sea Cucumber with Oyster Sauce (1 Piece) - $78.00/條

燕窝 Bird Nest

上湯竹笙炖官燕
Double Boiled Bird’s Nest with Bamboo Fungus - $78.00

杏汁炖官燕
Double Boiled Bird’s Nest with Almond Milk - $78.00

椰汁炖官燕
Double Boiled Bird’s Nest with Coconut Milk - $78.00

金湯雞蓉炖燕窝
Double Boiled Bird’s Nest with Chicken Stock - $78.00
特色风味
SPECIAL DISH

海皇魚翅撈飯
Shark’s Fin with Rice - $38.80/位

鮑魚撈飯
Abalone with Rice - $42.80/位

芥蘭白玉伴魚片
Steamed Fish Fillets with Chinese Broccoli and Bean Curd - $39.80

豆醃辣椒白玉蒸魚球
Steamed Fish Fillet Balls with Chilli and Black Bean Sauce - $39.80

風沙小黃魚
Crispy Little Yellow Croaker with Fried Garlic - $38.80

香辣花蟹
Deep Fried Sea Crabs with Hot Chilli Sauce - $58.80

金玉花蟹粉絲煲
Sea Crabs and Vermicelli in Clay Pot - $58.80

黑松露翡翠炒鮑魚片
Stir Fried Sliced Abalone with Black Truffle - $68.80

XO炒蠔米粉底
XO Sauce Stir Fried Pipis with Rice Flour - $32.80

芝士黃油烤龍蝦（原祇/半祇）(Seasonal Price)
Cheese Butter Baked Frozen Lobster（Whole / Half）

小龍蝦（Seasonal Price）
Yabby

做法：椒鹽爆 / 紅燒 / 水煮 / 蒜蓉蒸 / 麻辣
Cooking Methods: Spicy Salt and Pepper / Stir Fried in Soy Sauce / Szechuan Style in Chilli Oil / Steam with Garlic Sauce / Hot and Spicy

聖子（Seasonal Price）
Razor Clam

做法：聖子蒸豆腐 / 清蒸聖子 / 豆豉粉絲蒸聖子
Cooking Methods: Steam with Tofu / Steamed / Steam with Vermicelli in Black Bean Sauce

東風螺（Seasonal Price）
Babylonia

做法：水煮 / 白灼
Cooking Methods: Szechuan Style in Chilli Oil / Scalded

SIGNATURE DISH HOT
特色风味
SPECIAL DISH

赛蟹
Crab Meat Scramble Egg in Shanghai Style - $39.80

砂锅粉皮虾球
King Prawns with Vermicelli in Clay Pot - $42.80

蒜香原瓣蒸鲜虾
Steamed King Prawns With Garlic - $58.80

滋味酱汁骨
Pork Ribs with Special Sour Sauce - $29.80

南瓜蒸蛋
Steamed Egg with Pumpkin - $28.80

黑松露蒸水蛋
Steamed Egg with Black Truffle - $58.80

瑶柱海鲜蒸水蛋
Steamed Egg With Dried Scallops and Seafood - $32.80

黑松露泉水豆腐
Stir Fried Tofu with Black Truffle - $38.80

星洲胡椒虾球
Stir Fried Prawns with Black Pepper in Singapore Style - $39.80

芙蓉炒鱼柳
Stir Fried Fish Fillets with Egg White - $32.80

蜜辣蒜片牛仔粒
Stir Fried Diced Beef with Honey and Garlic - $33.80

SIGNATURE DISH  HOT
海外情懷  SEAFOOD

京式爆海參
Stir Fried Sea Cucumbers with Mandarin Sauce - $58.00

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宋雲水煮魚
Szechuan Style Fish Fillets in Chilli Oil - $39.80

酸菜魚片
Fish Fillets in Pickled Mustard Soup - $39.80

姜蔥時菜炒魚片
Stir Fried Fish Fillets & Vegetables with Spring Onion Sauce - $38.80

椒芐蒸銀鰤魚
Steamed Cod Fish with Fresh Cut Chili - $59.80

冬菜蒸銀鰤魚
Steamed Cod Fish with Preserved Vegetables - $58.80

椒鹽魷魚
Deep Fried Squids with Spicy Salt & Pepper - $29.80

蟹子海鮮炒蛋白
Stir Fried Seafood & Crab Roe with Egg White - $39.80

醉風塘軟殼蟹
Deep Fried Soft Shell Crabs with Spicy Salt & Garlic - $38.80

椒鹽軟殼蟹
Deep Fried Soft Shell Crabs with Spicy Salt & Pepper - $38.80

蒜蓉牛油蝦
Deep Fried King Prawns with Garlic and Butter - $39.80

咸蛋黃炒蝦球
Deep Fried King Prawns with Salted Egg Yolk - $39.80
Stir Fried Prawns & Vegetables with Spring Onion Sauce - $39.80

Szechuan Chilli Prawns - $39.80

Deep Fried Prawns with Honey - $39.80

Deep Fried Prawns with Thousand Island Sauce - $39.80

Deep Fried School Prawns - $29.80

Deep Fried King Prawns with Spicy Salt & Pepper - $39.80

Sizzling Curry Prawns - $39.80

Sizzling Satay Prawns - $39.80

Steamed King Prawns with Garlic - $58.80

Deep Fried Scallops with Honey - $39.80

Stir Fried Scallops & Vegetables with Ginger & Shallots - $39.80

Stir Fried Scallops with Snow peas in XO Sauce - $39.80

SIGNATURE DISH

HOT
四川風味
SZECHUAN FLAVOUR

🔥 Szechuan Style Fish Fillets in Chilli Oil - $39.80
🔥 Szechuan Style Beef in Chilli Oil - $33.80
🔥 Szechuan Style Beef Combination in Chilli Oil - $38.80
🔥 家乡回锅肉
Szechuan Style Twice-Cooked pork - $29.80
🔥 宫保鸡丁
Diced Chicken with Peanut & Chilli - $29.80
🔥 川番茄條
Szechuan Style Eggplant Strips - $24.80
🔥 麻婆豆腐
Mapo Tofu (Beancurd, Pork Mince, Spicy Szechuan Sauce) - $24.80
🔥 烧鵝汁虎皮尖椒
Whole Peppers with Roast Chicken Sauce - $24.80
🔥 宫保自磨豆腐
Szechuan Style Homemade Tofu with Chilli Sauce - $24.80
🔥 焦香杏鲍菇
Abalone Mushroom with Szechuan Chili Sauce - $24.80
🔥 麻辣幹鍋蝦
Szechuan Chili King Prawns in Clay Pot - $58.80
🔥 幹鍋鴨
Szechuan Chili Duck in Clay Pot - $38.80
🔥 幹鍋鴨翅
Szechuan Chili Chicken Wings in Clay Pot - $33.80
🔥 幹鍋辣肥腸
Szechuan Chili Pork Intestines in Clay Pot - $28.80
🔥 幹鍋臘肉菜花
Szechuan Chili Cured Meat and Cauliflower in Clay Pot - $32.80

🔥 SIGNATURE DISH | 🔥 HOT
江 南 風 味

SHANGHAI FLAVOUR

排骨年糕
Braised Spare Ribs with Shanghainese Rice Cake - $28.80

砂鍋粉絲油面筋塞肉
Stuffed Gluten with Vermicelli in Clay Pot - $29.80

紅燒油面筋塞肉
Braised Stuffed Gluten in Special Soy Sauce - $26.80

糯米獅子頭（4粒）
Minced Pork Meatballs with Sticky Rice (4 pieces) - $38.80

上海炒鱸絲
Stir Fried Shredded Eel in Shanghainese Style - $34.80

花雕蒸走地雞（半只/整只）
Rice Wine Steamed Free Range Chicken (Half/Full) - $48.00/$88.00

外婆紅燒肉
Braised Pork Belly in Special Soy Sauce - $29.80

八寶辣醬伴蝦絲卷
Pork and Seafood in Shanghainese Sauce - $39.80

江南紅燒豆腐
Braised Tofu with Chinese Mushroom & Bamboo Shoots - $26.80

秘制紅燒蘿卜
Braised Radish in Rich Soy Sauce - $25.80

雪菜毛豆炒肉絲
Stir Fried Shredded Pork with Pickled Vegetables and Green Soy Bean - $28.80

雪菜毛豆炒豆幹
Stir Fried Shredded Pork with Diced Bean Curd and Green Soy Bean - $28.80

SIGNATURE DISH / HOT
**BEEF**

頂級雪花和牛
*Premium Wagyu Beef - $90.00/100g*

做法：火鍋/香煎/黑椒/燒汁什爾
*Cooking Methods: Hot Pot/Pan Fried/Black Pepper/Mixed Mushroom*

幹燒和牛粒
*Stir Fried Wagyu Beef with Homemade Soy Sauce - $118.00/300g*

香煎澳洲和牛
*Pan Fried Wagyu - $42.00/100g*

**堂灼澳洲和牛**
*Wagyu Beef Cooked in Hot Pot - $42.00/100g*

**水煮牛肉**
*Szechuan Style Beef in Chilli Oil - $33.80*

**鐵板XO炒肥牛**
*Sizzling Tender Beef with XO Sauce - $29.80*

幹燒牛柳粒
*Stir Fried Diced Eye Fillets in Homemade Soy Sauce - $36.80*

土芹鮮菇豆腐浸肥牛
*Beef with Mushrooms and Celery in Broth - $33.80*

茶香牛柳粒
*Diced Eye Fillets with Tea Flavor - $36.80*

蒜香牛柳粒
*Stir Fried Diced Eye Fillets in Garlic Sauce - $36.80*
中式煎牛柳  
Eye Fillets in Cantonese Sauce - $34.80

京式牛柳絲  
Crispy Shredded Beef in Spicy Mandarin Sauce - $34.80

豉汁牛肉  
Sliced Beef in Black Bean Sauce - $29.80

鐵板蒙古牛肉  
Sizzling Mongolian Beef - $29.80

孜然炒牛肉  
Stir Fried Beef with Cumin - $29.80

黑椒牛柳粒  
Stir Fried Diced Eye Fillets with Black Pepper - $29.80

蜜椒牛柳粒  
Stir Fried Diced Eye Fillets with Honey and Pepper Sauce - $29.80

鐵板牛柳杏鮑菇  
Sizzling Beef with Abalone Mushroom - $38.80

鐵板黑椒牛仔骨  
Sizzling Short Ribs with Black Pepper Sauce - $48.80

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鐵板蜜椒牛仔骨  
Sizzling Short Ribs with Honey and Pepper Sauce - $48.80

鐵板沙爹牛  
Sizzling Satay Beef - $29.80

鐵板咖喱牛  
Sizzling Curry Beef - $29.80
鸡

Crispy Chicken Ribs with Garlic - $29.80

Crispy Salted Chicken - $29.80

Crispy Chicken Ribs with Spicy Salt & Pepper - $29.80

Deep Fried Chicken with Honey Sauce - $29.80

Chicken & Vegetables with Ginger & Shallots - $29.80

Dice Chicken with Peanut & Chilli - $29.80

Lemon Chicken with Sesame - $29.80

Crispy Skin Chicken with Fried Garlic - $29.80

Crispy Boneless Chicken with Dried Chilli - $29.80

Taiwanese San Pei Chicken - $29.80

Deep Fried Chicken Fillets With Salted Egg Yolk - $29.80

Sizzling Chicken with Black Bean & Dried Shallots - $29.80

Sizzling Satay Chicken - $29.80

Sizzling Curry Chicken - $29.80

Salt Baked Chicken in Hakka Style (Half/Whole) - $88.00/$48.00

SIGNATURE DISH  HOT
麻婆豆腐
Mapo Tofu (Bean curd, Pork Mince, Spicy Szechuan Sauce) - $24.80

瀝雪檀醋小排
Pork Spare Ribs with Sweet Vinegar - $29.80

鳳梨古老肉
Sweet & Sour Pork - $29.80

菜包香酥肉
Crispy Diced Pork Belly with Lettuce Cups - $29.80

家鄉回鍋肉
Szechuan Style Twice-Cooked Pork - $29.80

京都排骨
Pork Ribs with Mandarin Sauce - $29.80

滷式椒鹽骨
Pork Spare Ribs in Spicy Salt and Pepper - $29.80

榨菜肉末夾餅
Stir fried Pork and Pickled Cabbage with Pancake - $29.80

XO醬炒爽肉
Stir Fried Pork Jowl with XO Sauce - $33.80

老幹媽什菌炒爽肉
Stir Fried Pork Jowl and Mushroom with Szechuan Sauce - $38.00

外婆紅燒肉
Braised Pork Belly in Special Soy Sauce - $29.80

蒜香肉排
Pork Chop with Garlic - $29.80

幹煸四季豆
Szechuan Style Stir Fried String Beans with Pork Mince - $23.80

蒜頭辣椒炒煙肉
Stir Fried Roast Pork with Garlic & Chilli - $34.80

筍肉炒花菜
Stir Fried Cauliflower and Bacon with Spring Onion Sauce - $28.80

魚香肉絲
Shredded Pork in Szechuan Chilli Sauce - $29.80

**SIGNATURE DISH**
**HOT**
半只烤鴨 (8片)
Peking Duck - Half (8 Pieces) - $45.00

整只烤鴨 (16片)
Peking Duck - Whole (16 Pieces) - $85.00

乾鴨
Szechuan Chilli Duck in Clay Pot - $38.80

醇堂香酥鴨
Deep Fried Crispy Fragrant Duck - $38.00

風味茶鴨
Smoked Tea Duck in Szechuan Style - $39.80

碳烤鴨胸
Deep Fried Crispy Fragrant Duck Breast - $38.80

廣東明爐燒鴨 (半隻 / 整隻)
Cantonese Roast Duck - On The Bone - $29.80/half  $48.00/whole
Mutton and Bean curds in Ceramic Pot - $88.00

Stir Fried Lamb in Special Soy Sauce - $58.80

Szechuan Style Lamb in Chilli Oil - $33.80

Stir Fried Lamb with Cumin - $33.80

Sizzling Mongolian Lamb - $33.80

Lamb with Black Pepper & Garlic Stem - $33.80

Pan Fried Lamb Cutlets (4 Pieces) - $42.80/4塊
煲仔/锅仔
CLAY POT

 sapi捞海皇粉丝煲
Seafood & Vermicelli in Clay Pot - $33.80

 鱼香茄子煲
Eggplants with Szechuan Chili Sauce in Clay Pot - $24.80

 鱼香茄子带子煲
Scallops and Eggplants with Szechuan Chili Sauce in Clay Pot - $39.80

 瑶柱金菇烧茄子
Eggplants with Dried Scallops & Enoki Mushrooms in Clay Pot - $34.80

 金针菇青菜面筋煲
Braised Enoki Mushroom, Gluten & Vegetables in Clay Pot - $28.80

 海皇豆腐煲
Seafood and Tofu in Clay Pot - $39.80

 石烧海胆滑豆腐
Stone Grilled Sea Urchin with Silken Tofu - $38.80

 腩味香芋煲
Chinese Sausage, Preserved Pork & Taro in Clay Pot - $34.80

 梅菜扣肉煲
Braised Pork Belly with Preserved Vegetable in Clay Pot - $29.80

 咸鱼鹅粒茄子煲
Salty Fish with Diced Chicken & Eggplants in Clay Pot - $34.80

 农家豆腐什菌煲
Braised Tofu with Mixed Mushroom in Clay Pot - $28.80

 什锦海鲜煲
Seafood Combination in Clay Pot - $39.80

 咸蛋肉碎海参煲
Sea Cucumber and Pork Mince with Egg Yolk Sauce in Clay Pot - $58.00

 燃烧肝茄子鳗鱼煲
Cod Fish and Eggplants with Goose Liver Paste in Clay Pot - $58.00

 SIGNATURE DISH  HOT
健康時蔬

VEGETABLES

自制鲍汁豆腐
Homemade Tofu with Abalone Sauce - $29.80

辣椒自家豆腐
Deep Fried Homemade Tofu with Spicy Salt & Pepper - $28.80

铁板玉子豆腐
Sizzling Tofu with Oyster Sauce - $29.80

松仁西芹炒木耳
Stir Fried Wood Fungus with Pine Nut and Celery - $24.80

咸蛋黄炒南瓜
Stir Fried Crispy Pumpkins with Egg Yolk - $29.80

青椒土豆丝
Stir Fried Shredded Potato with Green Peppers - $24.80

酸辣土豆丝
Stir Fried Shredded Potato with Hot & Sour Sauce - $24.80

铁板黑椒炒蘑菇
Sizzling Black Pepper Mushrooms - $26.80

咸肉蒸大白菜
Steamed Bacon & Chinese Cabbage in Spring Onion Sauce - $26.80

香菇扒菜心
Baby Bok Choi with Chinese Mushroom - $26.80

鼎湖上素
Stir Fried Mixed Seasonal Vegetables with Oyster Sauce - $28.80

田園素什锦
Stir Fried Mixed Seasonal Vegetables - $26.80

上湯蒜子浸時蔬
Steamed Seasonal Vegetables with Fried Garlic in Clear Broth - $24.80

咸豆漿浸時蔬
Steamed Seasonal Vegetables with Salty Soybean Milk - $26.80

SIGNATURE DISH  🌶️ HOT
菠菜
做法：金針菇扒/銀銀蛋/清炒/蒜茸炒/上湯浸
Cooking Methods: Spinach (Enoki Mushrooms / Preserved & Salted Egg
/ Spring Onion Sauce / Garlic / in Broth) - $24.80

芥蘭
做法：姜汁炒/蝦醬炒/蒜茸炒/清炒/蠔油
Cooking Methods: Chinese Broccoli (Ginger Sauce / Shrimp Paste
/ Garlic / Spring Onion Sauce / Oyster Sauce) - $23.80

豆苗
做法：鵝油炒/蒜茸炒/清炒/蟹肉扒/上湯
Cooking Methods: Snow Pea Sprout (Chicken Fat / Garlic Sauce
/ Spring Onion Sauce / Crab Meat / Braised) - $28.80

四季豆
做法：幹煸/蒜茸/清炒
Cooking Methods: String Bean (with Szechuan Chili
/ Garlic Sauce / Spring Onion Sauce) - $26.80

通心菜
做法：蒜茸/椒絲腐乳/清炒/蝦醬
Cooking Methods: Water Spinach (Garlic Sauce
/ Fermented Bean Curd and Chilli / Spring Onion Sauce
/ Prawn Paste) - $24.80
RICE & NOODLE

滿堂紅招牌炒飯
Man Tong Special Fried Rice - $19.80

健康素炒飯
Vegetarian Fried Rice - $18.80

咸魚雞粒炒飯
Diced Chicken & Salted Fish Fried Rice - $26.80

瑶柱蛋白炒飯
Special Fried Rice with Dried Scallops & Egg White - $26.80

黑松露蝦仁炒飯
Shrimp and Black Truffle Fried Rice - $38.80

福建炒飯
Hokkien Style Fried Rice with Seafood - $26.80

肯味煲仔飯（中/大）

Combination Cured Meat with Rice in Clay Pot (Medium/Large) - $48.00/$88.00 (Please Allow 30 Minutes Cooking Time)

XO酱茄子焖面
Braised Noodles with Eggplant in XO Sauce - $23.80

幹炒牛河
Stir Fried Rice Noodles with Sliced Beef - $22.80

雪菜肉絲湯面
Shredded Pork with Pickled Vegetables Noodle Soup - $19.80

上海雞炒面
Shanghai Fried Noodles (Pork and Vegetable) - $19.80

上海炒年糕

Stir Fried Shanghainese Rice Cake with Mixed Vegetables - $19.80

鴨絲炒面
Stir Fried Noodles with Shredded Duck and Vegetables - $22.80

四川搶擔面

Spicy Szechuan Soup Noodles with Minced Pork - $19.80

老北京雜醬面
Peking Noodles with Minced Pork - $19.80

海鮮兩面黃

Deep Fried Noodles with Seafood Combination - $29.80

XO肥牛兩面黃

Deep Fried Noodles with Tender Beef in XO Sauce - $29.80

絲苗白飯
Steamed Rice - $3.50/Per Person

SIGNATURE DISH  HOT
Prawn Dumplings (3 Pieces) - $11.80
Chive & Prawn Dumplings (3 Pieces) - $11.80
Scallop Dumplings (3 Pieces) - $11.80
Chicken Sweet Corn Soup - $11.00
Hot & Sour Soup - $11.00
Shredded Duck & Dried Scallop Soup - $11.00
Mixed Vegetables Clear Soup - $11.00
Szechuan Style Fish Fillets in Chilli Oil (GF) - $39.80
Steamed Fish Fillets with Chinese Broccoli and Bean Curd (GF) - $39.80
Stir Fried Prawns & Vegetables with Spring Onion Sauce (GF) - $39.80
Stir Fried Scallops & Vegetables with Ginger & Shallots (GF) - $39.80
Sweet & Sour Pork (GF) - $29.80
Crispy Pork Belly with Lettuce Cups (GF) - $29.80
Szechuan Style Twice-Cooked Pork (GF) - $29.80
GLUTEN FREE

Szechuan Style Stir Fried String Beans with Pork Mince (GF) - $23.80

Pan Fried Lamb Cutlets (4pc) (GF) - $42.80

Beef with Mushrooms and Celery in Broth (GF) - $33.80

Deep Fried Homemade Tofu with Spicy Salt & Pepper (GF) - $28.80

Crispy Chinese Broccoli (with Garlic/Spring Onion Sauce) (GF) - $24.80

Spinach (Spring Onion Sauce/Garlic Sauce) (GF) - $24.80

Man Tong Special Fried Rice (GF) - $19.80

Vegetarian Fried Rice (GF) - $18.80
甜甜蜜蜜
DESSERT

抹茶提拉米蘇
Greentea Tiramisu - $13.00

煎豆沙鍋餅配冰淇淋
Pan Fried Mashed Red Bean Pancake with Ice Cream - $12.00

當季鮮果盤（小/中/大）
Seasonal Fresh Fruit Platter (Small/Medium/Large) - $10.00/$18.00/$28.00

芒果布丁配冰淇淋
Mango Pudding with Ice Cream - $12.00

鮮果炸雪糕
Deep Fried Ice Cream with Fruits - $12.00

炸香蕉雪糕
Deep Fried Banana Fritter with Ice Cream - $12.00

桂花酒釀湯圓
Glutinous Rice Balls in Fermented Rice Wine - $8.00

陳皮紅豆沙
Sweet Red Bean Soup - $6.00

海帶綠豆沙
Sweet Green Bean & Kelp Soup - $6.00

綠茶雪糕
Green Tea Ice Cream - $9.00

紅豆雪糕
Red Bean Ice Cream - $9.00

香草雪糕
Vanilla Ice Cream - $9.00

SIGNATURE DISH  HOT