



<b>Cold Dishes</b>		<b>Price</b>	<b>QTY</b>
Wood Ear Mushroom & Cucumber in Sichuan Style	✓	川式木耳青瓜	\$38 <input type="checkbox"/>
Sliced Cuttlefish on Ice with Wasabi Supreme Sauce		冰鎮墨魚片日本芥末醬油	\$68 <input type="checkbox"/>
Chuka Salad with Pomelo Lotus Root	✓	中華沙律柚子蓮藕片	\$38 <input type="checkbox"/>
Marinated Beef Shin & Sea Jellyfish		牛腩伴海蜇	\$52 <input type="checkbox"/>
<b>Steamed Dishes</b>		<b>Price</b>	<b>QTY</b>
Steamed BBQ Pork Bun (3pcs)		蠔皇蜜汁叉燒包 (3 件)	\$32 <input type="checkbox"/>
Shrimp & Pork Dumpling with Crab Roe (3 pcs)		蟹籽鮮蝦燒賣 (3 件)	\$40 <input type="checkbox"/>
Steamed Pork Ribs with Black Bean Sauce Chencun Noodles		豉汁蒸排骨陳村粉	\$45 <input type="checkbox"/>
Steamed Shrimp Dumpling (3pcs)		水晶蝦餃 (3 件)	\$44 <input type="checkbox"/>
Steamed Beef Ball with Bean Curd Sheet (2pcs)		山竹牛肉球 (2件)	\$36 <input type="checkbox"/>
Steamed Rice Roll with Shrimp & Scallop		鮮蝦帶子腸粉	\$52 <input type="checkbox"/>
Steamed Red Rice Roll with Fried Shrimp Spring Rolls		春風得意紅米蒸腸粉	\$44 <input type="checkbox"/>
Steamed Shrimp & Octopus Mousse in Fish Maw		百花釀魚肚	\$55 <input type="checkbox"/>
Crispy Bean Curd Sheet Rolls in Oyster sauce		古法蠔皇鮮竹卷	\$38 <input type="checkbox"/>
Fried Dace Meat Balls with Clam Sauce		蜆蚧鯪魚球	\$38 <input type="checkbox"/>
<b>Fried Dishes</b>		<b>Price</b>	<b>QTY</b>
BBQ Pork Puffs (3pcs)		叉燒酥 (3件)	\$38 <input type="checkbox"/>
Deep Fried Calamari		酥炸魷魚	\$54 <input type="checkbox"/>
Crispy Turnip Cake with Thousand Island Dressing (4 pcs)		千島脆皮蘿蔔糕 (4 件)	\$44 <input type="checkbox"/>
Deep-fried Spring Roll with Shrimps and Minced Garlic (3 pcs)		明蝦春卷 (3件)	\$45 <input type="checkbox"/>
Pan-fried Chicken Glutinous Rice Cake with XO Sauce		XO醬煎糯米雞	\$42 <input type="checkbox"/>
Deep-fried Glutinous Rice Balls with Dried Shrimp & Pork Stuffing (3pcs)		咸水角 (3 件)	\$38 <input type="checkbox"/>
Sichuan Spicy Wontons (5 pcs)		紅油抄手 (5 件)	\$52 <input type="checkbox"/>
<b>Main Dishes</b>		<b>Price</b>	<b>QTY</b>
Double Boiled Chicken Soup with Morels and Cordyceps		羊肚菌蟲草花燉雞湯	\$38 <input type="checkbox"/>
Seasonal Vegetables with Oyster Sauce		蠔皇時蔬	\$32 <input type="checkbox"/>
Beef Honeycomb Tripe with Chu-hou Sauce		柱侯金錢肚	\$38 <input type="checkbox"/>
Hokkien Style Fried Rice		福建炒飯	\$98 <input type="checkbox"/>
Stir-fried Flat Noodles with Beef & Satay Sauce		沙嗲牛河	\$98 <input type="checkbox"/>
Braised E-fu Noodles with Mushrooms	✓	野菌乾燒伊麵	\$98 <input type="checkbox"/>
<b>Dessert</b>		<b>Price</b>	<b>QTY</b>
Shan Shui Tofu Pudding		山水豆腐花	\$18 <input type="checkbox"/>
Black Glutinous Rice with Coconut Milk		椰汁紫米露	\$26 <input type="checkbox"/>
Black Sesame Rolls		芝麻卷	\$22 <input type="checkbox"/>

Tea charge \$10 per person 茶芥每位十元 | No service charge levied 不設加一服務費

Exclusively for Employees of Cathay Group Companies.