



下午茶套餐

供應時間：星期一至日及公眾假期 2:30pm-4:45pm (T7-T12 & T14至4:00pm)
Available Time: Mon to Sun and Public Holidays 2:30pm - 4:45pm. (T07-T12 & T14 until 4:00pm)

Afternoon Tea Set

*下午茶套餐份量比午餐輕盈
Afternoon Tea Set Portion is Smaller than Lunch Set



燒味湯粉麵/撈麵

Siu Mei with Noodles Soup or Lo Mein

可選：瀨粉、河粉、米粉、麵

Lai Fun, Hor Fun (Rice Noodles), Rice Vermicelli, Alkaline Noodles

T01. 蜂蜜叉燒

加拿大白豚瘦叉燒 / 波瀾壯闊肥腩叉 (燻面)

Char Siu in Honey (Canadian Lean Pork / Polish Pork Belly)

\$48 湯麵 / \$50 撈麵

T02. 荷蘭肥的燒腩肉

Boneless Crunchy Roasted Dutch Pork Belly

\$46 湯麵 / \$48 撈麵

T03. 貴妃雞

Poached Chicken

\$43 湯麵 / \$45 撈麵

T04. 醬油雞

Soy Sauce Chicken

\$43 湯麵 / \$45 撈麵

懷舊風味

Hong Kong Flavor

T05. 迷你厚切叉燒飯 (飯碗上)

Petite Size Char Siu on Rice

加拿大白豚瘦叉燒 / 波瀾壯闊肥腩叉 (燻面)

(Canadian Lean Pork / Polish Pork Belly)

厚切叉燒兩件 Thickly Cut Char Siu (2pcs)

\$45

*點餐前請考慮清楚夠唔夠食
想食飽啲請選午餐叉燒飯

NEW!

T06. 自家製蜂蜜加拿大白豚瘦叉燒包 (2個)

Canadian Lean Pork Char Siu Bun (2pcs)

\$38



中式粉麵飯

Chinese Noodles / Fried Rice

T07. 星洲炒米粉

Sir-fried Rice Vermicelli in Singaporean Style

\$53

T08. 黑松露帶子粒炒飯

Fried Rice with Bite Size Scallops and Black Truffle Sauce

\$53

T09. 茄子肉碎炆米粉

Braised Rice Vermicelli with Minced Pork, Eggplants

\$53

T10. 肉絲炒麵

Crispy Fried Noodles with Shredded Pork and Chives

\$53

T11. 芫茜皮蛋魚滑湯淮山麵

Yam Noodles Soup with Dace Fish Paste, Preserved Eggs and Coriander

\$46

T12. 乾燒伊麵

E-fu Noodles with Assorted Mushroom

\$46

其他小食

Toasts and Snack

T13. 多士 (牛油 / 果醬 / 煉奶 / 花生醬)

Toasts with Margarine / Marmalade / Condensed Milk / Peanut Butter

\$28

T14. 蜆蚶鯪魚球 (4粒)

Deep-fried Dace Fish Balls with Clams Mustard

\$50

*套餐追加：白灼西生菜 配蠔油 +\$10

Add-on: Boiled Lettuce with Oyster Sauce +\$10

上述套餐 (除T14) 配餐飲一杯 (支裝或罐裝汽水、梳打水、熱飲、凍豆漿)

All Sets (except T14) served with One Drink (Bottle / Can of Soft Drink, Soda Water, Hot Drinks or Cold Soy Milk)