

甜品 Dessert

05 鮮果拿破崙 Fresh fruit napoleon

\$188

例 Regular

06 公主啫喱 Princess jelly with fruit

\$78

三件 3 pieces

07 凍抹茶豆腐伴紅豆 **新** Chilled matcha tofu pudding, red bean

\$98

每碗 per bowl

08 米奇玫瑰椰汁軟糕 **新** Mickey's steamed coconut & rose cake

\$62

兩件 2 pieces

香芒楊枝甘露 Chilled sago cream with mango purée, pomelo

\$72

每碗 Per bowl

得意小白兔 Jumpy bunny marshmallow

\$68

三件 3 pieces

夢幻咖啡糕 Mickey-shaped coffee pudding

\$68

三件 3 pieces

蛋白杏仁茶 Almond cream, egg white

\$58

每碗 Per bowl



新 New

另加茶位費、前菜費及加一服務費。相片只供參考。以上所有價格一律以港幣計算
Plus tea charge, pre-meal snacks charge & 10% service charge • Photos for reference only
All listed prices are calculated in Hong Kong Dollars

其他收費 Other Charges

茶位費 (茗茶或開水) Tea charge (Chinese tea or hot water)

- \$29 (每位 Per person)

前菜 Pre-meal snacks

- \$29 (每碟 Per small plate)

- 客人如不需前菜，請於前菜上枱前向侍應提出 If customers do not require pre-meal snacks, please notify our staff before it is served
- 每枱按人數供應前菜 Plates of pre-meal snacks are served according to the number of persons per table: 一碟 One small plate (1-5位 Persons); 兩碟 Two small plates (6-12位 Persons); 三碟 Three small plates (13位或以上 Persons or above)

- 其他附加收費如下 Additional other charges are as follows :

汁醬類 Sauce	XO醬 XO sauce \$30 (每小碟 Per small plate); 辣椒豉油 Chilli soy sauce \$15 (每小碟 Per Small Plate)
配料類 Other ingredients	指天椒 / 蒜茸 / 蒜片 / 蒜子 / 薑片 / 薑茸 / 洋葱 / 檸檬片 / 檸檬角 / 甘筍片 Chilli / Mashed garlic / Sliced garlic / Garlic / Sliced ginger / Mashed ginger / Onion / Sliced lemon / Lemon wedges / Sliced carrot \$15 (每小碟 Per small plate)
果仁類 Nuts	炸腰果 / 炸蝦片 Deep-fried cashew / Deep-fried shrimp strips \$38 (每小碟 Per small plate)
粉麵類 Noodles	轉伊麵 Change to e-fu noodles \$5 (每碗 Per bowl); \$8 (例牌 Regular)
鮮果類 Fruit	特式生果盤 Fresh fruit platter \$55 (每位 Per person); 米奇鮮果杯 Mickey Fresh fruits \$88 (每杯 Per cup)
其他 Others	外賣盒/袋 Takeaway box/bag \$1 (每個 each); 外賣餐具 Takeaway cutlery \$1 (每套 each set)

- 上述價目另加一服務費 All prices are subject to 10% service charge
- 以上所有價格一律以港幣計算 All listed prices are calculated in Hong Kong Dollar
- 個別食品如有售罄，敬請見諒 Items are subject to availability. Thank you for your kind understanding
- 餐牌以外之其它食品恕不能盡錄，如有任何需要請與侍應查詢 Please contact our staff if items out of menu are needed
- 賓客如有食物過敏或其他與健康有關的飲食限制，我們樂於與您商討及嘗試為您的特別飲食所需作出安排。For our guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

最低消費每位 \$150

Minimum spending of \$150 per person

PLAZA INN
廣場飯店

HOSTED BY

茶茶居

CHA CHA ROOM

前菜 Appetizer

椒鹽脆豆腐

Crispy tofu

\$88

例 Regular

豉蒜炒虎皮尖椒 新

Stir-fried green chilli pepper,
black bean sauce, garlic

\$88

例 Regular

雨花海蜆頭

Jellyfish, sesame oil

\$98

例 Regular

刀拍醬青瓜 辣

Cucumber, spicy sauce

\$82

例 Regular

胡麻素鴨方

Tofu sheets, sesame sauce

\$98

例 Regular

01 老城口水雞 辣

Chicken, chilli sauce

\$178

例 Regular

港式燒味 Siu Mei

02 脆皮燒鵝皇

Roasted goose

\$218

例 Regular

\$408

半隻 Half

\$780

全隻 Whole

頭抽頻倫雞

Marinated chicken, soy sauce

\$178

例 Regular

\$248

半隻 Half

瑤柱貴妃雞

Poached chicken, conpoy sauce

\$178

例 Regular

\$248

半隻 Half

炭燒黑豚叉燒

Charcoal grilled Kurobuta pork

\$268

例 Regular

蜜汁叉燒皇

Honey-glazed barbecue pork

\$218

例 Regular

燒味拼盆

Assortments of siu mei

\$258

雙拼 Two selections

\$308

三拼 Three selections

湯羹 Soup

竹笙蟹肉燴素燕窩

Braised vegetarian bird's nest
soup, crabmeat, bamboo pith

\$118

每位 Per person

瑤柱粟米羹

Conpoy & corn purée

\$88

每位 Per person

鮮蟹肉燴素翅

Braised mock shark's fin,
crabmeat

\$118

每位 Per person

主菜 Main Course

03 菠蘿咕嚕肉

Sweet & sour pork, pineapple

\$228

例 Regular

懷舊中式牛柳

Pan-fried sliced beef tenderloin

\$238

例 Regular

翡翠川汁蝦球 新 辣

Sautéed prawns, vegetables,
chilli sauce

\$298

例 Regular

韭黃鮮菇炒魚片 新

Sautéed sliced fish,
mushroom, chives

\$298

例 Regular

紅洋蔥豉椒炒雞球 新

Sautéed chicken, black bean sauce,
red onion

\$228

例 Regular

菜遠炒牛肉

Sautéed beef, vegetables

\$218

例 Regular

原隻鮑魚皇

Braised whole superior abalone

\$668

每隻約150g approx. 150g each

滑蛋炒蝦仁

Sautéed shrimp, scrambled egg

\$228

例 Regular

04 貴妃脆蝦球

Crispy prawns, mango mayonnaise
sauce

\$248

例 Regular

粟米脆炸斑塊

Deep-fried garoupa fillets,
sweet corn sauce

\$338

例 Regular

主菜 Main Course

西蘭花帶子炒蝦仁

Stir-fried broccoli, prawns, scallops

\$258

例 Regular

涼瓜炆龍躉斑腩

Braised garoupa fillets,
bitter melon

\$248

例 Regular

拍蒜清炒青蔬

Sautéed vegetables, garlic

\$168

例 Regular

鮮冬菇扒翡翠苗

Braised vegetable, dried mushrooms

\$188

例 Regular

川味麻婆豆腐 辣

Mapo tofu, minced beef

\$192

例 Regular

薑汁炒芥蘭遠

Sautéed Chinese kale,
ginger sauce

\$168

例 Regular

濃湯花膠絲瑤柱浸翡翠苗 新

Poached vegetables in broth,
fish maw, conpoy

\$208

例 Regular

飯 麵 Rice . Noodles

老茶居乾炒牛河

Stir-fried flat rice noodles, beef

\$228

例 Regular

韭黃乾燒伊麵

Braised e-fu noodles,
mushrooms, chives

\$208

例 Regular

揚州炒飯

Fried rice, shrimps, diced pork

\$218

例 Regular

雞球兩面黃

Crispy noodles, chicken

\$238

例 Regular

福建式炒飯

Fried Rice, diced seafood,
chicken

\$238

例 Regular

鮮蝦雲吞麵

Shrimp wonton noodles

\$118

每碗 Per bowl

台式紅燒牛肉麵

Braised beef noodles in soup

\$118

每碗 Per bowl

白飯/白粥

Rice / Congee

\$29

每碗 Per bowl

另加茶位費、前菜費及加一服務費。· 相片只供參考。· 以上所有價格一律以港幣計算。
Plus tea charge, pre-meal snacks charge & 10% service charge。· Photos for reference only.
All listed prices are calculated in Hong Kong Dollars

賓客如有食物過敏或其他與健康有關的飲食限制，我們樂於與筵席計及嘗試為您的特別飲食所需作出安排。
For our guest with food allergies or other health-related dietary restrictions,
we are happy to discuss and attempt to accommodate your special dietary requests.

新 新 New

辣 辣 Spicy

前菜 Appetizer

- ☐ 刀拍醬青瓜 
Cucumber, spicy sauce
\$82
- ☐ 雨花海蜇頭
Jellyfish, sesame oil
\$98
- ☐ 豉蒜炒虎皮尖椒 
Stir-fried green chilli pepper with black papper & garlic
\$88
- ☐ 老城口水雞 
Chicken, chilli sauce
\$178
- ☐ 胡麻素鴨方
Tofu sheets, sesame sauce
\$98
- ☐ 椒鹽脆豆腐
Golden tofu
\$88

港式燒味 Siu Mei

- ☐ 脆皮燒鵝皇
Roasted goose
\$218 例 Regular
- ☐ 蜜汁叉燒皇
Honey-glazed barbecue pork
\$218 例 Regular
- ☐ 炭燒黑豚叉燒
Charcoal grilled Kurobuta pork
\$268 例 Regular
- ☐ 頭抽頻倫雞
Marinated chicken, soy sauce
\$178 例 Regular
\$248 半隻 Half
- ☐ 瑤柱貴妃雞
Poached chicken, conpoy sauce
\$178 例 Regular
\$248 半隻 Half
- ☐ 燒味拼盆
Assortments of siu mei
\$258 雙拼 Two selections
\$308 三拼 Three selections

甜品 Dessert

- ☐ 鮮果拿破崙
Fresh fruit napoleon
\$188 例 Regular
- ☐ 夢幻咖啡糕
Mickey-shaped coffee pudding
\$68 三件 3 pieces
- ☐ 公主啫喱
Princess jelly, fruit
\$78 三件 3 pieces
- ☐ 香芒楊枝甘露
Chilled sago cream, mango purée, pomelo
\$72 每碗 Per bowl
- ☐ 蛋白杏仁茶
Almond cream, egg white
\$58 每碗 Per bowl
- ☐ 凍抹茶豆腐伴紅豆
Chilled matcha tofu pudding, red bean
\$98 每碗 Per bowl

其他收費 Other Charges

茶位費 (茗茶或開水) Tea charge (Chinese tea or hot water)
• \$29 (每位 Per person)

前菜 Pre-meal snacks
• \$29 (每碟 Per small plate)

• 客人如不需前菜，請於前菜上枱前向侍應提出 If customers do not require pre-meal snacks, please notify our staff before it is served

• 每枱按人數供應前菜 Plates of pre-meal snacks are served according to the number of persons per table : 一碟 One small plate (1-5位 Persons) ; 兩碟 Two small plates (6-12位 Persons) ; 三碟 Three small plates (13位或以上 Persons or above)

• 其他附加收費如下 Additional other charges are as follows :

汁醬類 Sauce	XO醬 XO sauce \$30 (每小碟 Per small plate) ; 辣椒豉油 Chilli soy sauce \$15 (每小碟 Per Small Plate)
配料類 Other Ingredients	指天椒 / 蒜茸 / 蒜片 / 蒜子 / 薑片 / 薑茸 / 洋蔥 / 檸檬片 / 檸檬角 / 甘筍片 Chilli / Mashed garlic / Silced garlic / Garlic / Silced ginger / Mashed ginger / Onion / Silced lemon / Lemon wedges / Silced carrot \$15 (每小碟 Per small plate)
果仁類 Nuts	炸腰果 / 炸蝦片 Deep-fried cashew / Deep-fried shrimp strips \$38 (每小碟 Per small plate)
粉麵類 Noodles	轉伊麵 Change to e-fu noodles \$5 (每碗 Per bowl) ; \$8 (例牌 Regular)
鮮果類 Fruit	特式生果盤 Fresh fruit platter \$55 (每位 Per person) ; 米奇鮮果杯 Mickey Fresh fruits \$88 (每杯 Per cup)
其他 Others	外賣盒/袋 Takeaway box/bag \$1 (每個 Each) ; 外賣餐具 Takeaway cutlery \$1 (每套 Each set)

• 上述價目另加一服務費 All prices are subject to 10% service charge

• 以上所有價格一律以港幣計算 All listed prices are calculated in Hong Kong Dollar

• 個別食品如有售罄，敬請見諒 Items are subject to availability. Thank you for your kind understanding

• 餐牌以外之其它食品恕不能盡錄，如有任何需要請與侍應查詢 Please contact our staff if items out of menu are needed

• 賓客如有食物過敏或其他與健康有關的飲食限制，我們樂於與您商討及嘗試為您的特別飲食所需作出安排。For our guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

最低消費每位 \$150
Minimum spending of \$150 per person



招牌名點 Signature Dim Sum



- 竹筴狀元大蝦餃
Deluxe shrimp dumpling
\$62 每位 Per person



- 鬼唔搭八春卷
Spring roll, shrimp
\$88 三件 3 pieces



- 米奇流沙包
Mickey's egg custard buns
\$68 三件 3 pieces



- 椒鹽魷魚鬚
Deep-fried squid feelers
\$98



- 鮑魚汁炆鳳爪
Braised chicken feet,
abalone sauce
\$95



- 筍尖鮮蝦餃
Shrimp dumpling,
bamboo shoot
\$72 三件 3 pieces

招牌名點 Signature Dim Sum



- 蜆蚧酥炸鯪魚球
Golden mud carp
balls, clam sauce
\$98

- 香菇雞包仔
Steamed chicken &
mushroom bun
\$62 三件 3 pieces

蒸炸點心 Steamed/Deep-fried Dim Sum

- 北菇棉花雞
Steamed chicken, fish tripe,
mushroom
\$72

- 鮮竹牛肉球
Steamed minced beef balls
\$65 三件 3 pieces

- 五香炆牛雜
Braised ox offal, tendon & tripe
in five flavored spices
\$95

- 鮮蝦韭菜餃
Steamed chive dumplings,
pork, shrimp
\$68 三件 3 pieces

- 欖豉蒸排骨
Steamed spare rib, preserved olive
\$68



- 原隻鮑魚荷葉飯
Steamed rice wrapped with
lotus leaf, abalone
\$98 每位 Per person

- 蠔皇鮮竹卷
Steamed bean curd sheet rolls
with oyster sauce
\$65 三件 3 pieces

- 米奇香煎蘿蔔糕
Mickey's turnip
cake
\$58 三件 3 pieces



- 米奇玫瑰椰汁軟糕
Mickey's steamed
coconut & rose cake
\$62 兩件 2 pieces



- 帶子蒸燒賣
Steamed shrimp
& pork dumpling,
scallop
\$72 三件 3 pieces



- 鬆脆雞蛋撻
Baked egg tart
\$62 三件 3 pieces

主食 Rice . Noodles

- 翡翠蝦仁炒飯
Fried rice, shrimp,
vegetable
\$218 例 Regular

- 鮮蝦雲吞麵
Shrimp wonton noodles
\$118 每碗 Per bowl

- 韭黃乾燒伊麵
Braised e-fu noodles,
mushrooms, chives
\$208 例 Regular

- 老茶居乾炒牛河
Stir-fried flat rice noodles, beef
\$228 例 Regular

- 白飯/白粥
Rice / Congee
\$29 每碗 Per bowl

煲仔飯 . 粥 Clay Pot Rice . Congee

- 瑤柱粟米魚肚粥
Congee, conpoy, corn,
fish maw
\$72

- 皮蛋瘦肉粥
Congee, preserved egg,
pork
\$72



- 台式紅燒牛肉麵
Braised beef noodles
in soup
\$118 每碗 Per bowl

- 黑豚煎蛋飯
Kurobuta pork rice,
pan-fried egg
\$168 每碗 Per bowl

- 福建式炒飯
Fried Rice, diced seafood,
chicken
\$238 例 Regular

- 鳳爪排骨煲仔飯
Clay pot rice, chicken
feet, spare ribs
\$79

即拉布腸粉 Rice Roll

- 韭黃鮮蝦腸粉
Steamed shrimp rice
roll, chives
\$75 三件 3 pieces

- 蜜汁叉燒腸粉
Steamed barbecued
pork rice roll
\$70 三件 3 pieces

- 陳皮牛肉腸粉
Steamed minced
beef rice roll
\$70 三件 3 pieces



主菜 Main Course

- 川味麻婆豆腐
Mapo tofu, minced beef
\$192



- 鮮冬菇扒翡翠苗
Braised vegetable,
mushroom
\$188

- 濃湯花膠絲瑤柱浸翡翠苗
Poached vegetables in broth,
fish maw, conpoy
\$208

- 拍蒜清炒時蔬
Sautéed vegetables
with garlic
\$168

- 薑汁炒芥蘭遠
Sautéed Chinese kale,
ginger sauce
\$168

*另加茶位費、前菜費及加一服務費*以上所有價格一律以港幣計算*相片只供參考
*Plus tea charge, pre-meal snacks charge and 10% service charge
*All listed prices are calculated in Hong Kong Dollar*Photos for reference only

PLAZA INN

廣場飯店

HOSTED BY

翠園

JADE GARDEN

碧綠炒斑球

Sautéed garoupa fillets with vegetables

\$348
例·regular



SIGNATURE DISHES

必點推介

明爐燒鵝皇

Roasted goose

\$218
例·regular

\$408
半隻·half

\$780
一隻·whole



點心
Dim Sum

三式燒賣
鮑魚燒賣, 鮮蝦燒賣, 帶子燒賣
Steamed minced shrimp
& pork dumpling trio
Steamed minced shrimp & pork dumpling
topped with abalone, shrimp & scallop

\$102
各一件·1 piece of each

三式蒸餃
鮮蝦餃, 菜苗餃, 帶子餃
Steamed dumpling trio
Shrimp & bamboo pith, Conpoy, shrimp
& vegetable, Scallop, shrimp & bamboo pith

\$92
各一件·1 piece of each

花膠瑤柱灌湯餃
Fish maw & conpoy
dumpling in soup

\$98
每位·per person

碧綠帶子菜苗餃
Steamed vegetable
& scallop dumplings

\$78
三件·3 pieces

竹笙狀元大蝦餃
Deluxe shrimp dumpling

\$62
每位·per person

龍蝦湯鮮竹卷
Steamed bean curd sheet rolls
with lobster broth

\$85
三件·3 pieces

新 唐老鴨菜肉飽
Donald's pork & vegetables bun

\$82
三件·3 pieces

蜜汁叉燒包
Steamed barbecued pork bun

\$68
兩件·2 pieces

新 米妮雞粒撻
Minnie's diced chicken tart

\$92
三件·3 pieces

米妮雞粒撻
Minnie's diced chicken tart



唐老鴨菜肉飽
Donald's pork & vegetables bun



新 新 New

另加茶位費、前菜費及加一服務費·相片只供參考·以上所有價格一律以港幣計算
Plus tea charge, pre-meal snacks charge & 10% service charge • Photos for reference only
All listed prices are calculated in Hong Kong Dollars

點心
Dim Sum

黑毛豬焗叉燒酥
Barbecued Iberico pork puff

\$85
三件·3 pieces

炸釀阿拉斯加蟹鉗
Deep-fried Alaska crab claw

\$105
三件·3 pieces

新 小熊維尼草莓夾心餅
Winnie The Pooh's strawberry
flaky pastry

\$85
三件·3 pieces

鬆脆雞蛋撻
Baked egg tarts

\$62
三件·3 pieces

香芒炸蝦筒
Deep-fried shrimp roll with mango

\$98
三件·3 pieces

瑤柱蔥花炸兩腸
Dough fritter rice roll with conpoy
& scallion

\$82
一份·per portion

新 翡翠帶子腸粉
Steamed rice rolls with scallop
& vegetables

\$108
三件·3 pieces

新 米奇朱古力吉士酥
Mickey's chocolate custard puff pastry

\$85
三件·3 pieces

鮑魚柚皮扣鳳爪
Steamed chicken feet
with abalone & pomelo skin

\$105
一份·per portion

米奇朱古力吉士酥
Mickey's chocolate custard
puff pastry



小熊維尼草莓夾心餅
Winnie The Pooh's strawberry
flaky pastry



另加茶位費、前菜費及加一服務費·相片只供參考·以上所有價格一律以港幣計算
Plus tea charge, pre-meal snacks charge & 10% service charge • Photos for reference only
All listed prices are calculated in Hong Kong Dollars

燒味 Siu Mei

炭燒黑豚叉燒
Charcoal grilled Kurobuta pork
\$268
例·regular

頭抽頻倫雞
Marinated chicken in soy sauce
\$178
例·regular

瑤柱貴妃雞
Poached chicken in conpoy sauce
\$178
例·regular

燒味拼盆
Assortments of siu mei
\$258
雙拼·two selections

蜜汁叉燒皇
Honey-glazed barbecue pork
\$218
例·regular

前菜 Appetizer

新 胡麻醬百合鮮淮山
Chinese yam & lily bulb,
sesame dressing
\$88
例·regular

雨花海蜇頭
Jellyfish with sesame oil
\$98
例·regular

椒鹽脆豆腐
Crispy tofu
\$88
例·regular

新 豉蒜炒虎皮尖椒
Stir-fried green chilli pepper
with black bean sauce & garlic
\$88
例·regular

胡麻醬百合鮮淮山
Chinese yam & lily bulb,
sesame dressing



原隻鮑魚皇
Braised whole superior abalone



新 新 New 辣 Spicy

另加茶位費、前菜費及加一服務費·相片只供參考·以上所有價格一律以港幣計算
Plus tea charge, pre-meal snacks charge & 10% service charge • Photos for reference only
All listed prices are calculated in Hong Kong Dollars

湯羹·尊尚 Soup · Premium

原隻鮑魚皇
Braised whole superior abalone
\$668
每隻約150g·approx. 150g each

蟹肉粟米羹
Crabmeat & corn purée
\$95
每位·per person

花膠鮑魚燴素翅
Braised mock shark's fin
with shredded fish maw & abalone
\$138
每位·per person

龍蝦湯蛋白燴素燕窩
Braised lobster soup with vegetarian
bird's nest & egg white
\$118
每位·per person

X.O.醬帶子珊瑚蚌
Sautéed coral mussels
with scallops in X.O. sauce



海鮮 Seafood

新 鮮百合蘆筍炒蝦鬆
Sautéed minced shrimp
with asparagus & lily bulb
\$278
例·regular

新 蘆筍淮山炒鮮鮑魚
Sautéed abalone with Chinese yam
& asparagus
\$288
例·regular

乾煎大蝦碌
Pan-fried prawns
\$268
例·regular

滑蛋炒蝦仁
Sautéed shrimps
with scrambled egg
\$228
例·regular

新 辣 X.O.醬帶子珊瑚蚌
Sautéed coral mussels
with scallops in X.O. sauce
\$278
例·regular

涼瓜炆斑頭腩
Braised garoupa fillets
with bitter melon
\$248
例·regular

乾煎大蝦碌
Pan-fried prawns



另加茶位費、前菜費及加一服務費·相片只供參考·以上所有價格一律以港幣計算
Plus tea charge, pre-meal snacks charge & 10% service charge • Photos for reference only
All listed prices are calculated in Hong Kong Dollars

家禽·肉類
Poultry

鮮蘆筍炒安格斯牛
Sautéed Angus beef with asparagus
\$278
例·regular

當紅炸子雞
Deep-fried crispy chicken
\$268 半隻·half \$488 一隻·whole

新 涼瓜豉蒜炆雞球
Sautéed chicken with bitter melon, black bean sauce & garlic
\$228
例·regular

新 沙茶蘭遠炒牛肉
Sautéed beef & Chinese kale with sa cha sauce
\$218
例·regular

菠蘿咕嚕肉
Sweet & sour pork with pineapple
\$228
例·regular

青菜·豆腐
Vegetable

新 米奇蝦籽豆腐
Braised Mickey's tofu with shrimp roe & broccoli
\$192
例·regular

花菇紅燒豆腐
Braised deep-fried tofu with mushrooms & vegetables
\$182
例·regular

新 上湯杞子浸菜遠
Poached vegetables with wolfberry in broth
\$192
例·regular

拍蒜清炒青蔬
Sautéed vegetables with garlic
\$168
例·regular

鮮蟲草花銀芽翡翠苗
Stir-fried pea sprouts, cordyceps flowers & bean sprouts
\$192
例·regular

飯麵·主食
Rice · Noodles

新 米奇炒飯
Fried rice with crabmeat, smoked salmon, crab roe & egg
\$238
例·regular

醬油安格斯牛肉炒飯
Fried rice with Angus beef
\$238
例·regular

乾燒伊麵
Braised e-fu noodles with mushrooms
\$208
例·regular

新 滑蛋蝦仁炒河粉
Fried flat rice noodles with egg & shrimp
\$228
例·regular

新 辣椒 XO 醬雜菌炒魚麵
Fried fish noodles with mixed mushrooms & XO sauce
\$238
例·regular

鮮蝦雲吞麵
Shrimp wonton noodles
\$118
每碗·per bowl

紅燒牛肉麵
Braised beef noodles in soup
\$118
每碗·per bowl

白飯/白粥
Rice / Congee
\$29
每碗·per bowl

當紅炸子雞
Deep-fried crispy chicken



米奇蝦籽豆腐
Braised Mickey's tofu with shrimp roe & broccoli



鮮蘆筍炒安格斯牛
Sautéed Angus beef with asparagus



米奇炒飯
Fried rice with crabmeat, smoked salmon, crab roe & egg



新 新 New 辣 Spicy

另加茶位費、前菜費及加一服務費 · 相片只供參考 · 以上所有價格一律以港幣計算
Plus tea charge, pre-meal snacks charge & 10% service charge · Photos for reference only
All listed prices are calculated in Hong Kong Dollars

另加茶位費、前菜費及加一服務費 · 相片只供參考 · 以上所有價格一律以港幣計算
Plus tea charge, pre-meal snacks charge & 10% service charge · Photos for reference only
All listed prices are calculated in Hong Kong Dollars

甜品 Dessert

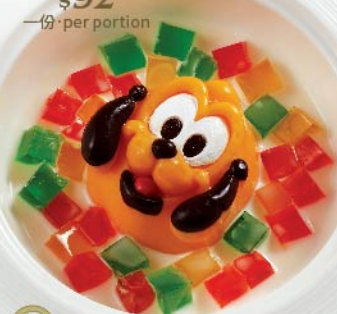
鮮果拿破崙
Fresh fruit napoleon

\$188
例·regular



布魯托芒果布甸
Pluto's mango pudding
with jelly

\$92
一份·per portion



米妮桂花豆沙酥
Minnie's red bean paste
& osmanthus cake

\$85
三件·3 pieces



蛋白杏仁茶
Almond cream,
egg white

\$58
每碗·per bowl



香芒楊枝甘露
Chilled sago cream
with mango purée,
pomelo

\$72
每碗·per bowl



藍莓奶凍
Blueberry pudding

\$72
每碗·per bowl



新 新 New

其他收費 OTHER CHARGES

茶位費(茗茶及開水) Tea Charge (Chinese Tea & Hot Water) \$30 (每位 per person)

前菜 Pre-meal Snacks \$30 (每碟 per small plate)

客人如不需前菜,請於前菜上枱前向侍應提出

If customers do not require pre-meal snacks, please notify our staff before it is served

每枱按人數供應前菜 Plates of pre-meal snacks are served according to the number of persons per table;

一碟 one small plate (1-5位 persons); 兩碟 two small plates (6-12位 persons);

三碟 three small plates (13位或以上 persons or above)

其他附加收費如下 Additional other charges are as follows :

汁醬類 Sauce	X.O.醬 X.O. Sauce \$30 (每小碟 Per Small Plate); 辣椒豉油 Chilli Soy Sauce \$15 (每小碟 Per Small Plate)
配料類 Other ingredients	指天椒 / 蒜茸 / 蒜片 / 蒜子 / 薑片 / 薑茸 / 洋蔥 / 檸檬片 / 檸檬角 / 甘筍片 Chilli / Mashed garlic / Sliced garlic / Garlic / Sliced ginger / Mashed ginger / Onion / Sliced lemon / Lemon wedges / Sliced carrot \$15 (每小碟 Per Small Plate)
果仁類 Nuts	炸腰果 / 炸蝦片 Deep-fried cashew / Deep-fried shrimp strips \$38 (每小碟 Per Small Plate)
粉麵類 Noodles	轉伊麵 Change to e-fu noodles \$5 (每碗 Per Bowl); \$8 (例 Regular)
鮮果類 Fruit	特式生果盤 Fresh Fruit Platter \$55 (每位 Per Person); 米奇鮮果杯 Mickey Fresh Fruits \$88 (每杯 Per Cup)
其他 Others	外賣盒/袋 Takeaway box/bag \$1 (每個 each); 外賣餐具 Takeaway cutlery \$1 (每套 each set)

· 上述價目另加一服務費 All prices are subject to 10% service charge

· 以上所有價格一律以港幣計算 All listed prices are calculated in Hong Kong Dollar

· 個別食品如有售罄,敬請見諒 Items are subject to availability. Thank you for your kind understanding

· 餐牌以外之其它食品恕不能盡錄,如有任何需要請與侍應查詢 Please contact our staff if items out of menu are needed

· 賓客如有食物過敏或其他與健康有關的飲食限制,我們樂於與您商討及嘗試為您的特別飲食所需作出安排 For our guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

最低消費每位 \$150
Minimum spending of \$150 per person

