

招牌菜

SIGNATURE DISHES



砂窩胡椒海中蝦

FRIED PRAWN WITH PEPPER IN CASSEROLE



川麻豆腦龍蝦

SICHUAN STYLE LOBSTER
& BEAN CURD

招牌脆皮血旺
DEEP-FRIED DUCK BLOOD

\$148

蒜泥白肉
SLICED PORK BELLY
WITH MASHED GARLIC

\$178

花雕豬手煲
PORK KNUCKLE WITH CHINESE
YELLOW WINE IN CASSEROLE

\$218

樟茶鴨
SMOKED DUCK IN SICHUAN STYLE

全隻 WHOLE \$388
半隻 HALF \$238

招牌辣子雞
SAUTÉED DICED CHICKEN
WITH SPICY RED CHILLI

大 LARGE \$438
小 SMALL \$338

水煮厚切牛腩
SICHUAN STYLE STEWED OX TONGUE

\$488

砂窩胡椒海中蝦
FRIED PRAWN WITH PEPPER IN CASSEROLE

\$498

桂花魚
MANDARIN FISH

大 LARGE \$588
小 SMALL \$488

水煮/酸菜煮/青椒清香/貴州酸湯
SICHUAN STYLE STEWED /
STEAMED WITH PICKLED CHILI /
GREEN CHILI & SICHUAN PEPPERCORN STEWED
GUIZHOU TOMATO FISH SOUP

川麻豆腦龍蝦
SICHUAN STYLE LOBSTER & BEAN CURD

\$68
每兩 PER TAEI

小食前菜

APPETIZERS

話梅淮山

CHINESE YAM WITH PICKLED PLUMS

\$128

燒椒醬皮蛋

PRESERVED EGG WITH GREEN CHILLI

\$138

虎皮尖椒

PAN-FRIED GREEN PEPPER

\$138

煙燻三色素鵝

CRISPY BEAN CURD SKIN
STUFFED WITH MIXED VEGETABLES

\$138

招牌脆皮血旺

DEEP-FRIED DUCK BLOOD

\$148

椒鹽九肚魚

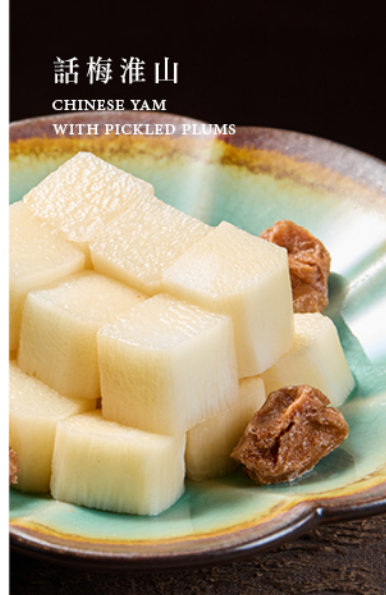
DEEP-FRIED BOMBAY DUCK FISH
WITH SPICY SALT

\$178

蒜泥白肉

SLICED PORK BELLY
WITH MASHED GARLIC

\$178



話梅淮山

CHINESE YAM
WITH PICKLED PLUMS



招牌脆皮血旺

DEEP-FRIED DUCK BLOOD



煙燻三色素鵝

CRISPY BEAN CURD SKIN
STUFFED WITH MIXED VEGETABLES



蒜泥白肉

SLICED PORK BELLY
WITH MASHED GARLIC



燒椒醬皮蛋

PRESERVED EGG
WITH GREEN CHILLI

薑蔥田雞煲

BAKED FROG WITH GINGER
& SPRING ONION IN CASSEROLE



油浸筍殼魚

DEEP-FRIED MARBLE GOBY FISH



粵菜風味

CANTON STYLE

大蜆

CLAM

\$218

油鹽水 / 豉椒炒

POACHED IN SALTY SOUP /
STIR-FRIED WITH BLACK BEANS AND PEPPERS

薑蔥魚春

STIR-FRIED FISH BLADDER

\$268

· 因應季節性限量供應 SEASONAL SUPPLY ·

薑蔥田雞煲

BAKED FROG WITH GINGER
& SPRING ONION IN CASSEROLE

\$398

雞油花雕蒸馬友

STEAMED THREAD FIN
WITH CHINESE YELLOW WINE & CHICKEN OIL

\$498

油浸筍殼魚

DEEP-FRIED MARBLE GOBY FISH

\$498

東星斑兩食

SPOTTED GROUPEL IN TWO COURSES

\$88

每兩 PER TAEI

翡翠炒球及紅燒頭腩

STIR-FRIED WITH VEGETABLES & BRAISED IN CASSEROLE

清蒸東星斑

STEAMED SPOTTED GROUPEL
WITH SOYA SAUCE

\$88

每兩 PER TAEI

清蒸老虎斑

STEAMED TIGER GROUPEL
WITH SOYA SAUCE

\$78

每兩 PER TAEI

川菜系列

CHUAN'S SPECIAL

麻婆豆腐

BRAISED BEAN CURD & MINCED PORK IN CHILLI OIL

\$198

大腸

PIG INTESTINES

乾鍋 / 辣子

SAUTÉED WITH SPICY CHILLI/
SAUTÉED WITH SPICY RED CHILLI

\$328

乾鍋魚春

WOK-FRIED MANDARIN FISH ROE IN SICHUAN STYLE

· 因應季節性限量供應 SEASONAL SUPPLY ·

\$258

麻辣魚春

STIR-FRIED MANDARIN FISH ROE

· 因應季節性限量供應 SEASONAL SUPPLY ·

\$268

田雞

FROG

麻辣 / 辣子 / 乾鍋

STIR-FRIED WITH SICHUAN SPICY SAUCE/
SAUTÉED WITH SPICY RED CHILLI / WOK-FRIED

\$378

水煮田雞

SICHUAN STYLE STEWED FROG

\$398

藤椒筍殼魚

STEAMED MARBLE GOBY FISH WITH SICHUAN PEPPER

\$498



砂窩胡椒海中蝦

FRIED PRAWN WITH PEPPER IN CASSEROLE



桂花魚

MANDARIN FISH

招牌辣子雞

SAUTÉED DICED CHICKEN
WITH SPICY RED CHILLI



招牌辣子雞

SAUTÉED DICED CHICKEN
WITH SPICY RED CHILLI

大 LARGE \$438
小 SMALL \$388

水煮厚切牛脷

SICHUAN STYLE STEWED OX TONGUE

\$488

水煮牛肉

SICHUAN STYLE STEWED BEEF

大 LARGE \$568
小 SMALL \$468

砂窩胡椒海中蝦

FRIED PRAWN WITH PEPPER IN CASSEROLE

\$498

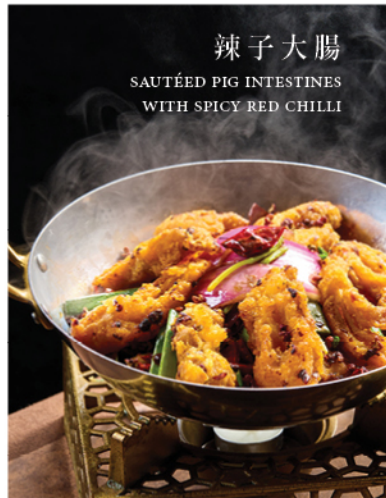
水煮牛肉

SICHUAN STYLE
STEWED BEEF



辣子大腸

SAUTÉED PIG INTESTINES
WITH SPICY RED CHILLI



桂花魚

MANDARIN FISH

大 LARGE \$588
小 SMALL \$488

水煮 / 酸菜煮 / 青椒清香 / 貴州酸湯
SICHUAN STYLE STEWED /
STEAMED WITH PICKLED CHILI /
GREEN CHILI & SICHUAN PEPPERCORN STEWED
GUIZHOU TOMATO FISH SOUP

東星斑

SPOTTED GROUPEL

\$88

每兩計 PER TAEI

原條水煮 / 青椒清香 / 剝椒蒸 / 酸菜煮

SICHUAN STYLE STEWED / SICHUAN PEPPERCORN STEWED
STEAMED WITH CHILI PEPPER / STEAMED WITH PICKLED
CHILI

老虎斑

TIGET GROUPEL

\$78

每兩計 PER TAEI

原條水煮 / 青椒清香 / 剝椒蒸 / 酸菜煮

SICHUAN STYLE STEWED / SICHUAN PEPPERCORN STEWED
STEAMED WITH CHILI PEPPER / STEAMED WITH PICKLED
CHILI

川麻豆腦龍蝦

SICHUAN STYLE LOBSTER & BEAN CURD

\$68

每兩計 PER TAEI



麻婆豆腐

BRAISED BEAN CURD
& MINCED PORK
IN CHILLI OIL

蔬菜

VEGETABLES

京湯燴千絲茭白

BRAISED WATER BAMBOO IN BROTH
WITH GREEN PEPPER

\$158

燴炒 / 香菇萵筍絲

SAUTEED SHERRED ASPARAGUS LETTUCE
IN SICHUAN STYLE / WITH MUSHROOM

\$168

燴炒蘿蔔絲

SAUTEED SHERRED RADISH IN SICHUAN STYLE

\$168

豬油渣椰菜花

STIR-FRIED CAULIFLOWER WITH LARDS

\$178

魚湯鮮枝竹浸時蔬

SEASONAL VEGETABLES
WITH FRESH BEAN CURD SKIN IN FISH SOUP

\$198

甘藍苗

KALE
肉鬆炒 STIR-FRIED WITH MEAT FLOSS / 啫啫 SIZZLING IN CASSEROLE

\$198

板藍根菜

INDIGOWOAD ROOT VEGETABLES
金銀蛋浸 WITH SALTED AND PRESERVED EGGS /
上湯京都腐竹 KYOTO BEAN CURD SHEET IN FISH SOUP

\$238

炒山蘇

STIR-FRIED BIRD'S-NEST FERN WITH
甘樹子 BIRD LIME / 蒜茸 GARLIC

\$288

甘樹子炒山蘇

STIR-FRIED BIRD'S-NEST FERN WITH BIRD LIME



魚湯鮮枝竹浸時蔬

SEASONAL VEGETABLES
WITH FRESH BEAN CURD SKIN IN FISH SOUP



肉鬆炒甘藍苗

STIR-FRIED KALE WITH MEAT FLOSS

滋潤湯水

SOUP

松茸螺頭燉花膠湯

DOUBLE-BOILED FISH MAW SOUP
WITH SEA CONCH & MATSUTAKE

每位 \$298
PER PERSON

川辣海鮮酸辣湯

HOT & SOUR SEAFOOD SOUP

窩 POT \$468

黑蒜海玉竹燉雞湯

DOUBLE-BOILED CHICKEN SOUP
WITH BLACK GARLIC & PLYGONATUM ROOT

窩 POT \$588

川芎天麻燉魚頭湯

DOUBLE BOILED WILD FISH HEAD
SOUP WITH CHINESE HERB

十二位用 \$1180
FOR 12 PERSON

· 需於一天前預訂 ORDER MADE ONE DAY IN ADVANCE

黑蒜海玉竹燉雞湯

DOUBLE-BOILED CHICKEN SOUP

自選火鍋

HOTPOT

精選火鍋湯底 STOCK

芫荽皮蛋湯鍋

CORIANDER AND PRESERVED EGG

每窩 POT \$168

貴州酸湯鍋

GUIZHOU TOMATO FISH SOUP

每窩 POT \$168

水煮湯鍋

SICHUAN STYLE

每窩 POT \$188

青椒清香湯鍋

GREEN CHILI & SICHUAN PEPPERCORN

每窩 POT \$188

酸菜湯鍋

PICKLED CHILI

每窩 POT \$188

正宗麻辣湯鍋

HOT AND SPICY

每窩 POT \$198

牛雜鍋 (每日限量發售)

BEEF OFFAL (LIMITED SUPPLY)

每窩 POT \$398

部分湯底可選辣度及麻度

雙拼湯底價錢會以較高價之湯底價錢計算

LEVEL OF SPICE AND NUMBNESS CAN BE ADJUSTED

FOR SOME SOUP STOCKS PRICE OF DOUBLE COMBO STOCK

WILL CALCULATE AS WHICHEVER IS HIGHER.



自選火鍋拼盤

(四人份量) \$888

牛肉 BEEF

以下選一款 CHOOSE ONE

金錢脷/肺頭/挽手/吊龍/
手切安格斯牛肉

BEEF SHANK / BEEF FLANK / BEEF BRISKET NAVEL
RIBEYE / ANGUS BEEF

肉類 MEAT

以下選一款 CHOOSE ONE

鮮雞件/豬下青/豬大腸/豬潤
SLICED CHICKEN / PORK NECK /
PORK INTESTINE / PORK LIVER

自家製丸類 MEAT BALLS

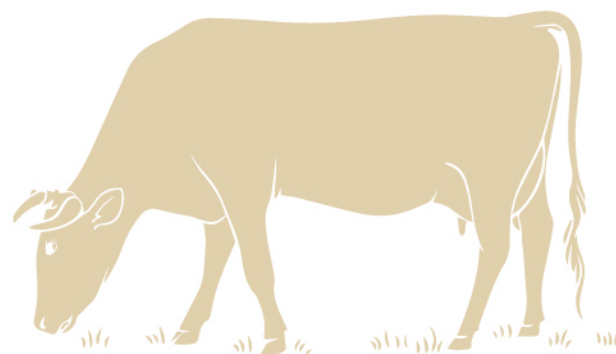
以下選兩款 CHOOSE TWO

墨魚丸/鮮蝦丸/鯪魚丸/牛肉丸
CUTTLEFISH BALLS / SHRIMP BALLS /
DACE FISH BALLS / BEEF BALLS

其他 OTHERS

以下選兩款 CHOOSE TWO

自家製水餃/鮮蝦雲吞/芝士腸/蜂巢豆腐/
CHUAN CHUAN DUMPLINGS / PRAWN WONTONS /
CHEESE COCKTAIL SAUSAGES / HONEYCOMB BEAN CURD /



鬮牛 STEER BEEF

金錢脷

BEEF SHANK

小 SMALL \$468

大 LARGE \$768

無悔(肺頭)

BEEF FLANK

小 SMALL \$468

大 LARGE \$768

挽手

BEEF BRISKET NAVEL

小 SMALL \$468

大 LARGE \$768

無憾(吊龍)

RIBEYE

小 SMALL \$468

大 LARGE \$768

雙拼加 \$50 (只限大份並以價格較高者計算)

EXTRA \$50 FOR COMBO

(LARGE SIZE ONLY AND WILL BE CALCULATED WITH THE ITEM IN HIGHER PRICE)

肉類 MEATS

豬膶 PORK LIVER	\$78
午餐肉 LUNCHEON MEAT	\$98
鮮雞件 SLICED CHICKEN	\$108
豬下青 PORK NECK	\$108
豬大腸 PORK INTESTINE	\$108
厚切牛脷 OX TONGUE	\$258
手切安格斯牛肉 ANGUS BEEF	\$468

海鮮河鮮 SEAFOOD & AQUATIC

象拔蚌 GEODUCK	時價
· 需於一天前預訂 ORDER MADE ONE DAY IN ADVANCE	
東星斑 SPOTTED GROUPER	每兩 EACH TAEI \$55 UP
杉斑 CAMOUFLAGE GROUPER	每兩 EACH TAEI \$78 UP
澳洲龍蝦 FRESH AUSTRALIAN LOBSTER	每兩 EACH TAEI \$68 UP
鮮田雞 FRESH FROG	\$108
花膠 FISH MAW	\$148
澳洲帶子 AUSTRALIAN SCALLOP	\$188
花甲 CLAMS	\$188
桂花魚片 SLICED MANDARIN FISH	\$198
美國桶蠔 PACIFIC OYSTER	\$248
游水海中蝦 FRESH SHRIMP	六隻 6 PCS \$328

蔬菜 VEGETABLES

娃娃菜 BABY CABBAGE	\$58
高筍 CELTUCE	\$58
皇帝菜 CROWN DAISY	\$58
唐生菜 CHINESE CABBAGE	\$58
鮮淮山 FRESH YAM	\$58
蘿蔔件 CHOPPED RADISH	\$58

自家製丸類 MEAT BALLS 雙拼 COMBO

鮮蝦丸 SHRIMP BALLS	\$98
鯪魚丸 DACE FISH BALLS	\$98
牛肉丸 BEEF BALLS	\$98
四寶丸 ASSORTED MEAT BALLS	\$118
墨魚丸 CUTTLEFISH BALLS	\$118

雙拼加\$10 (以價格較高者作計算)
EXTRA \$10 FOR COMBO. (CALCULATE WITH THE HIGHER PRICE.)

其他 OTHERS

鮮雞蛋 EGG	\$15
出前一丁 INSTANT NOODLES	\$38
糖心皮蛋 PRESERVED EGGS	\$48
米粉 RICE VERMICELLI	\$48
日本稻庭烏冬 JAPANESE INANIWA UDON	\$58
滑豆腐 TOFU	\$58
蜂巢豆腐 HONEYCOMB BEAN CURD	\$68
金菇 ENOKI MUSHROOM	\$68
豆卜 FRIED BEAN CURD	\$68
自家薯粉 GLUTEN NOODLES	\$68
炸魚皮 DEEP-FRIED FISH SKIN	\$78
芝士腸 CHEESE COCKTAIL SAUSAGES	\$78
嫩滑鴨血 DUCK BLOOD JELLY	\$88
自家製水餃 CHUAN CHUAN DUMPLINGS	\$98
鮮蝦雲吞 PRAWN WONTONS	\$98



滑蛋蝦仁炒河



乾炒牛河



豉油皇炒麵

炒粉麵飯

STAPLES FOOD

正宗四川擔擔麵

DAN DAN NOODLES

每位 \$98
PER PERSON

家常酸辣麵

HOT & SOUR NOODLES

每位 \$98
PER PERSON

陽春麵

PLAIN NOODLES

每碗 \$138
EACH BOWL

(三選一：豬手/河蝦仁/牛筋)

(CHOOSE 1: PORK KNUCKLE / SAUTÉED SHELLED RIVER SHRIMPS / BEEF TENDON)

老乾媽豉油王炒麵

FRIED NOODLES WITH SOYA SAUCE
AND SPICY SAUCE

\$238

麻辣乾炒牛河

SLICED BEEF FRIED NOODLES
WITH SICHUAN SPICY SAUCE

\$268

酸辣蝦球河

STIR FRIED RICE NOODLES WITH SHRIMP
IN SOUR AND SPICY SAUCE

\$288

蒸饅頭

DEEP-FRIED STEAMED BUN

\$78

甜品

DESSERTS

蛋黃蓮蓉萬壽包

BUN WITH LOTUS PASTE & EGG YOLK

每件 PER PC \$26

兩件起 MIN ORDER 2PCS

十年陳皮紅豆沙●

RED BEAN SOUP WITH AGED MANDARIN PEEL

每位 \$78

PER PERSON

焦糖銀耳露●

CARAMEL SILVER FUNGUS SOUP

每位 \$68

PER PERSON

懷舊黑糖糕

STEAMED BROWN SUGAR CAKES

六件 6 PCS \$78

養顏千層棗皇糕

RED DATES LAYER CAKE

三件 3 PCS \$68

生磨日本芝麻卷

BLACK SESAME ROLLS

三件 3 PCS \$78

生磨蛋白杏仁茶

ALMOND TEA WITH EGG WHITE

每位 \$88

PER PERSON



松茸螺頭燉花膠湯

DOUBLE-BOILED FISH MAW SOUP
WITH SEA CONCH & MATSUTAKE

川

C H U Ā N

州

其他收費 OTHERS:

中國茗茶 / 熱水 每位 PER PERSON \$30
CHINESE TEA / HOT WATER

白飯 \$25
STEAMED RICE

切餅費 每個 PER CAKE \$250
CAKE CHARGE

開瓶費 每枝 PER BOTTLE \$500
CORKAGE CHARGE

豁免開瓶費、切餅費、甜品後，仍須支付其所產生之加一服務費
AFTER WAIVING CORKAGE, CAKEAGE AND DESSERT FEE, ONE WOULD NEED TO PAY THE ASSOCIATED SERVICE CHARGE
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