

## 晚市套餐 Dinner set

供應時間 Serving period 18:00-20:30

#### 二人套餐 Dinner for two

是日例湯 Daily soup

家常小菜(任選2款) Chinese specialities (choose 2)

> 蒜蓉炒菜心/生菜 Stir fried choy sum or lettuce with garlic

> > 絲苗白飯 Steamed rice

> > > \$168

### 四人套餐 Dinner for four

是日例湯 Daily soup

**泰式海南雞**(半隻) Thai style Hainan chicken (half)

**家常小菜**(任選3款) Chinese specialities (choose 3)

蒜蓉炒菜心/生菜

Stir fried choy sum or lettuce with garlic

絲苗白飯 Steamed rice

\$328

是日例湯可改 \$19或以下熱飲

轉凍飲 +\$3

東南亞/懷舊飲品 +\$8

Daily soup can be changed to any hot drink at \$19 or below iced drink +\$3, Southeast Asia drink and nostalgic drink +\$8

# 金峰南岸店

#### 家常小菜 Chinese specialities

DN3 泰式炒辣肉碎 Thai style spicy minced pork	\$78	Y17 西蘭花雞柳 Stir fried chicken with broccoli	\$68
Y01 椒鹽豬扒 Salt and chilli pork chop	\$78	Y18 西蘭花牛肉 Stir fried beef with broccoli	\$68
Y02 咖喱牛腩煲 Curry beef brisket in pot	\$78	Y19 鹹魚蒸肉餅 Steamed pork patty with salted fish	\$68
Y03 <b>蠔仔煎蛋</b> Omelet with baby oyster	\$78	Y20 泰式煎肉餅 Thai style pan fried pork patty	\$68
Y04 菠蘿京都豬扒 Sweet & sour pork chop with pineapple	\$78	Y21 瑤柱蒸水蛋 Steamed egg with conpoy	\$68
Y06 青檸雞 Deep fried chicken with lime sauce	\$78	Y34 蝦仁炒蛋 Scrambled egg with shrimp	\$68
Y07 沙爹粉絲金菇肥牛煲 Satay sauce beef with glass noodle in pot	\$78	Y35 胡椒支竹猪肚煲 Pork stomach with pepper and tofu sheet	\$68
Y32 咖喱薯仔牛筋腩煲 Curry simmered beef tendon and potato in pot	\$78	Y36 蝦醬啫啫菜花煲 Cauliflower with shrimp paste in pot	\$58
Y33 <b>柱侯蘿蔔牛筋腩煲</b> Braised simmered beef tendon and turnip in pot	\$78	Y23 魚香茄子煲 Braised eggplant with minced	\$58
Y08 北菇蒸滑雞 Steamed chicken with shiitake mushroom	\$68	pork and šalty fish  Y24 三色蒸水蛋  Steamed egg with salted egg	\$58
Y09 滑蛋牛肉 Stir fried beef with scrambled egg	\$68	and preserved egg  Y25 椒鹽粟米	\$58
Y10 豉汁蒸排骨 Steamed pork rib with black bean sauce	\$68	Salt and chilli corn  Y26 上湯娃娃菜	\$58
Y11 彩椒咕嚕肉 Sweet and sour pork with bell pepper	\$68	Baby cabbage in broth	<b>,</b> , , ,
Y12 梅菜蒸肉餅 Steamed pork patty with preserved	\$68	Y27 上湯菜心 Choy sum in broth	\$58
vegetable  (Y13 清蒸皖魚腩  Steamed grass carp	\$68	Y28 欖菜肉鬆四季豆 Stir fried green bean with minced pork and preserved olive	\$58
Y14 涼瓜排骨 Sauteed pork rib with bitter melon	\$68	Y29 泰式肉鬆四季豆 Thai style stir fried green bean with minced pork and preserved olive	\$58
Y15 涼瓜牛肉 Sauteed beef with bitter melon	\$68	Y30 蒜蓉炒菜心 Stir fried choy sum with garlic	\$48
Y16 彩椒牛肉 Stir fried beef with bell pepper	\$68	Y31 蒜蓉炒生菜 Stir fried lettuce with garlic	\$48
川式乾鍋 Sichuan pot dish			
Y37 乾鍋辣子雞 Spicy chicken in pot	\$78	Y39 乾鍋肥腸 Pig's intestine in pot	\$78
Y38 乾鍋大蝦 Fried prawn in pot	\$78	Y40 乾鍋菜花 Cauliflower in pot	\$58