







M	lain en la	<u>Member</u>	<u>Guest</u>
57.	Sweet and Sour Pork 咕嚕肉	\$13.00	\$14.00
58.	Peking Pork Spare Ribs 京都骨	\$15.00	\$16.00
59.	Honey Pepper Pork Ribs 20 蜜椒骨	\$15.00	\$16.00
60.	Salt and Pepper Pork Chop 💋 椒鹽骨	\$15.00	\$16.00
61.	Salt and Pepper Squid 40 椒鹽鮮魷	\$15.00	\$16.00
62.	Thai Salt and Pepper Soft Shell Crab 20 泰式椒鹽軟殼蟹	\$15.50	\$16.50
63.	Salt and Pepper King Prawn ⊿ 椒鹽大蝦	\$18.00	\$19.00
	Chinese Style Fillet Steak 中式牛柳	\$16.50	\$17.50
	Lemon / Honey Chicken 檸檬 / 蜜糖雞	\$14.00	\$15.00
	Honey King Prawns 蜜糖蝦	\$18.00	\$19.00
67.	Beef Brisket, Tendon & White Turnip in Chu Hou Sauce 柱侯牛筋腩	\$15.00	\$16.00
68.	Hong Kong Style Curry Beef Brisket and Tendon A 港式咖喱牛筋腩	\$15.00	\$16.00
69.	Roasted Pork Belly and Tofu 火腩豆腐	\$15.50	\$16.50
70.	Thai Green Curry Chicken 40 泰式綠咖喱雞	\$14.50	\$15.50
71.		\$14.50	\$15.50
72.	Thai Stir Fried King Prawn with Chilli Basil 乡 泰式辣椒九層塔炒蝦球	\$19.00	\$20.00
73.	Stir Fried Mixed Vegetables in Ginger Sauce 薑汁炒雜菜	\$8.00	\$9.00
74.	Steamed Vegetables in Oyster Sauce 蠔油雜菜	\$8.00	\$9.00
75.	Thai Stir Fried Chicken / Beef with Cashew Nuts 泰式腰果炒雞 / 牛	\$14.50	\$15.50
76.	時菜炒雞 / 牛	\$13.50	\$14.50
77.	Szechuan Style Chicken / Beef⊿ 川椒雞 / 牛	\$14.00	\$15.00
78.	Cashew Nuts Chicken / Beef 腰果雞 / 牛	\$14.00	\$15.00
79.	Satay Chicken / Beef ⊿ 沙嗲雞 / 牛	\$14.00	\$15.00
80.	Mongolian Chicken / Beef ⊿ 蒙古雞 / 牛	\$14.00	\$15.00
81.	Black Bean Chicken / Beef 夕 豉椒雞 / 牛	\$14.00	\$15.00

Item 75-81, \$4.00 Extra for Change to Combination / King Prawn 75-81號,如要改雜燴或大蝦,需另加\$4.00









BE	BQ (Dine In)	Member	Guest
82.	Roast Duck 燒鴨	\$14.50(H) \$27.00(W)	\$15.50(H)
83.	Honey Glazed BBQ Pork 蜜汁叉燒例牌	\$16.30	\$17.30
84.	Crispy Skin Pork Belly 脆皮燒肉例牌	\$16.30	\$17.30
85.	Soya Chicken Maryland 玫瑰豉油雞全腿	\$6.50	\$7.00
86.	One Choice with Rice (One Item from 82-85) 燒味飯	\$10.00	\$10.50
87.	Two Choices with Rice (Two Items from 82-85) 雙拼飯	\$12.00	\$12.50
88.	Three Choices with Rice (Three Items from 82-85) 三拼飯	\$15.00	\$15.50
89.	One Choice with Noodle / Noodle Soup (One Item from 82-85) 燒味撈麵 / 湯麵	\$11.00	\$11.50
90.	Two Choices with Noodle / Noodle Soup (Two Items from 82-85) 雙拼撈麵 / 湯麵	\$13.00	\$13.50
91.	Three Choices with Noodle / Noodle Soup (Three Items from 82-85) 三拼撈麵 / 湯麵	\$16.00	\$16.50

\* Items Cannot Be Duplicate for Two Choices and Three Choices Meals

\* 雙拼,三拼燒味選擇不可重?

BE	BQ (Take Away Only)	Member Guest
92.	Roast Duck	\$14.50(H) \$15.50(H)
	明爐燒鴨	\$27.00(W) \$28.00(W)
93.	Honey Glazed BBQ Pork	\$27.00/kg\$28.00/kg
	蜜汁叉燒	
94.	Crispy Skin Pork Belly	\$27.00/kg \$28.00/kg
	脆皮燒肉	
95.	Soya Chicken Maryland	\$6.50 \$7.00
	<b>妆</b> 神 动 油	



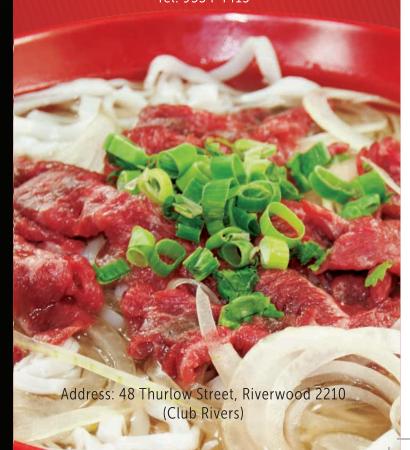
## Take away

Trading Hours

Monday – Sunday 11:00am-9:30pm

Open 7 Days

Tel: 9534 4413







E	<u>ntrée</u>	<u>Member</u>	<u>Guest</u>
1.	Chicken & Sweet Corn Soup 雞蓉粟米羹	\$4.00	\$4.50
2.	Vietnamese Spring Rolls (4p) 越式春卷	\$5.00	\$5.50
3.	Vegetarian Spring Rolls (8p) 越式素春卷	\$5.00	\$5.50
4.	Deep Fried Chicken Wings (5p) 蒜香炸雞翼	\$5.50	\$6.00
5.	Steamed Dumplings (5p) 蒸餃子	\$5.50	\$6.00
6.	Thai Mini Seafood Spring Rolls (6p) 泰式海鮮春卷	\$5.50	\$6.00
7.	Thai Fish Cakes (6p) 40 泰式魚餅	\$5.50	\$6.00
8.	Hong Kong Style Deep Fried Fish Balls (6p) Ø 港式炸魚蛋	\$5.50	\$6.00
9.	BBQ Duck Fresh Rice Paper Rolls (3p) 越式烤鴨券	\$6.50	\$7.00
10.		\$6.50	\$7.00



Vietnamese Noodle Soup	Member	Guest
11. Combination Beef Soup	\$9.50	¢0.00
(Tripe, Tendons, Beef Balls, Raw & Cooked Beef) 特別牛肉湯粉	\$9.50	\$9.80
12. Beef Soup (Raw Beef) 牛牛肉湯粉	\$8.50	\$8.80
工士內海初 13. Beef Soup (Raw & Cooked Beef)	\$9.50	\$9.80
生熟牛肉湯粉	¢0.50	ć0.00
14. Beef Soup (Beef Balls) 牛肉丸湯粉	\$8.50	\$8.80
15. Crispy Chicken Soup	\$8.50	\$9.00
燒雞腿湯粉 16. Grilled Pork Chop Soup	\$9.00	\$9.50
<b>烤豬扒湯粉</b>		





<u>No</u>	<u>odle</u>	Member	Guest
17.	Wonton Noodle Soup 餛飩湯麵	\$8.50	\$9.00
18.		\$14.50	\$15.00
19.	Seaweed Fish Ball with Rice Noodle in Soup 紫菜魚蛋湯河	\$8.50	\$9.00
20.	Beef Brisket & Tendon Noodle / Noodle Soup 柱侯牛筋腩撈麵 / 湯麵	\$9.50	\$10.00
21.	Curry Beef Brisket & Tendon Noodle / Noodle Soup 咖喱牛筋腩撈麵 / 湯麵	\$9.50	\$10.00
22.	Thai Chicken / Beef Laksa 💋 泰式雞肉 / 牛肉叻沙	\$9.50	\$10.00
23.	Thai Combination / King Prawn Laksa 4 泰式雜燴 / 大蝦叻沙	\$12.50	\$13.00
24.	Thai Seafood Laksa A 泰式海鮮叻沙	\$14.00	\$14.50
25.	Tom Yum Chicken / Beef Soup with Rice Noodle 冬蔭雞肉 / 牛肉湯河	\$9.50	\$10.00
26.	Tom Yum Combination / King Prawn Soup with Rice Noodle ✓ 冬蔭雜燴 / 大蝦湯河	\$12.50	\$13.00
27.	Tom Yum Seafood Soup with Rice Noodle⊿ 冬蔭海鮮湯河	\$14.00	\$14.50
28.	Stir Fried Chicken / Beef with Rice Noodle 乾炒雞 / 牛河	\$9.00	\$9.50
29.	Stir Fried Chicken / Beef with Rice Noodle in Black Bean Sauce    豉椒雞 / 牛河	\$9.50	\$10.00
30.	Stir Fried Shredded Pork / BBQ Duck with Noodle 肉絲 / 鴨絲炒麵	\$10.50	\$11.00
31.	Stir Fried Shanghai Noodle in XO Sauce (Pork / Chicken) — XO醬炒拉麵 (豬肉 / 雞肉)	\$11.00	\$11.50
32.	Singapore Noodle 夕 星洲炒米	\$9.50	\$10.00
33.	Chicken / Beef Chow Mein / Rice Noodle 雞肉 / 牛肉炒麵 / 炒河	\$9.50	\$10.00
34.	Combination Chow Mein / Rice Noodle 雜燴炒麵 / 炒河	\$11.00	\$11.50
35.	King Prawn Chow Mein / Rice Noodle 大蝦炒麵 / 炒河	\$14.50	\$15.00
36.	Pad See Ew (Combination) 泰式炒河粉 (雜燴)	\$12.00	\$12.50
37.		\$12.00	\$12.50

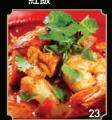








Ri	<u>ce</u>	Member	Guest
38.	Crispy Chicken with Tomato Rice 燒雞腿紅飯	\$8.50	<u>Guest</u> \$9.00
39.	Grill Pork Chop with Tomato Rice 烤豬扒紅飯	\$9.00	\$9.50
40.	Rainbow Diced Beef with Rice (Capsicum) 彩虹牛柳粒白飯	\$10.50	\$10.80
41.	Black Pepper Diced Beef with Rice 黑椒牛柳粒白飯	\$10.50	\$10.80
42.		\$8.50	\$9.00
43.		\$10.50	\$11.00
44.	Mixed Vegetables and Tofu with Rice 雜菜豆腐飯	\$8.50	\$9.00
45.	Beef Brisket and Tendon with Rice 柱侯牛筋腩飯	\$11.00	\$11.50
46.	Hong Kong Style Curry Beef Brisket and Tendon with Rice / 港式咖喱牛筋腩飯	\$11.00	\$11.50
47.		\$9.00	\$9.50
48.	Chicken / Beef Fried Rice 生炒雞 / 牛飯	\$9.50	\$10.00
49.	Pineapple Chicken Fried Rice 菠蘿雞粒炒飯	\$9.50	\$10.00
50.	Chicken and Salted Fish Fried rice 鹹魚雞粒炒飯	\$10.50	\$11.00
51.	Indonesian Fried Rice 4 印尼炒飯	\$11.00	\$11.50
52.	Cheese Baked Pork Chop in Tomato Sauce with Fried Rice 茄汁焗豬扒飯	\$11.00	\$11.50
53.		\$11.00	\$11.50
54.		\$14.00	\$14.50
55.		\$2.50	\$3.00
56.		\$3.00	\$3.50







Item 38-46 Upgrade from Plain Rice to Egg Fried Rice / Tomato Rice for \$1.00 Extra 飯類 38-46 白飯改蛋炒飯 / 紅飯另加\$1.00