

漢宮

歡迎光臨

WELCOME TO CHINA GARDEN

大廚推薦
CHEF'S RECOMMENDATIONS



花卷北京鴨
PEKING DUCK
HALF \$21.75
WHOLE \$41.50





1
薑蔥焗龍蝦
SAUTÉED FRESH MAINE LOBSTER
W/GINGER, SPRING ONION (IN SHELL)
S.P.



2
漢宮牛柳粒
FILET MIGNON
"CHINA GARDEN" STYLE
\$19.75



3
清蒸鮮鱈魚
STEAMED FRESH COD FISH
"CANTONESE" STYLE
\$33.75



4
煙焗原隻大生蠔
SMOKED BAKED OYSTERS
S.P.



5
椒鹽大明蝦★
SALT & PEPPER
JUMBO SHRIMP
\$24.75



6
香骨龍利球
SAUTÉED FILET OF WHOLE
FLOUNDER WITH VEGETABLES
S.P.



7
沙汁玻璃蝦
SAUTÉED CRYSTAL SHRIMP
WITH HOUSE SALAD DRESSING
\$18.75



8
金沙焗龍蝦
LOBSTER WITH SALTY EGGS
S.P.



9
鐵板黑椒牛仔骨★
SIZZLING BLACK PEPPER
SHORT RIBS
\$17.75



10
京都焗排骨
DELICIOUS KINGDOM
SPARE RIBS
\$15.75



11
豉油皇大頭蝦
KING PRAWN WITH SOY SAUCE
\$18.75



12
上湯海瓜子粉絲
BRAISED CLAMS WITH RICE
NOODLES IN SUPREME CLEAR BROTH
\$18.75



13
避風塘加拿大蟹
DUNGENESS CRAB IN
TYPHOON SHELTER STYLE
S.P.



14
西施炒飯
XISHI FRIED RICE W/DRIED SCALLOPS,
FRESH SEAFOOD & EGG WHITES
\$16.75



15
乾燒大明蝦
JUMBO SHRIMP IN
KINGDOM SAUCE
\$24.75



16
琵琶釀豆腐
STUFFED BEAN CURD &
CHINESE SEASONAL GREENS
\$14.75



17
鐵板黑椒帶子★
SIZZLING FRESH SEA SCALLOPS
IN BLACK PEPPER SAUCE
\$21.75



18
鮮腐竹羊腩煲
SIZZLING BRAISED LAMB BRISKETS
WITH DRIED BEAN CURD SKIN
\$18.75



19
洞庭蝦
DONGTING SHRIMP
\$18.75



20
荔蓉香酥鴨
STUFFED CRISPY DUCK
WITH MASHED TARO
\$21.75



21
玉子豆腐扒雜菌
EGG TOFU WITH
MIXED MUSHROOMS
\$17.75



22
車仔煲
SIZZLING FISH BALLS WITH PIG
SKIN & PIG BLOOD IN CASSEROLE
\$17.75

★ HOT AND SPICY

大廚推薦

CHEF'S RECOMENDATIONS



清蒸鮮鱈魚
STEAMED FRESH COD FISH
"CANTONESE" STYLE
\$33.75

- 椒鹽軟殼蟹★ FRESH SOFT SHELL CRABS W/CHILI & SPICY SALT\$23.75**
CHOICE FRESH MARYLAND BLUE CRABS, FRIED W/CHOPPED ONIONS, HOT CHILI PEPPER & SALT
- X O 醬炒雙蚌★ SAUTÉED DELICIOUS DOUBLE SEA CUCUMBER INTESTINE WITH XO SAUCE\$28.75**
- 韭黃炒雙蚌 SAUTÉED DELICIOUS DOUBLE SEA CUCUMBER INTESTINE WITH YELLOW LEEKS..\$28.75**
- X O 醬炒貴妃蚌 ATLANTIC CLAM WITH XO SAUCE\$25.75**
- X O 醬韭黃螺片★ SAUTÉED FRESH SLICED CONCH & YELLOW LEEKS WITH XO SAUCE\$35.75**
- 臘味田雞煲 SIZZLING FRESH FROG WITH CHINESE SAUSAGE & PORK IN CASSEROLE\$25.75**
- 蘿蔔牛腩煲 SIZZLING STEWED BEEF BRISKET WITH TURNIPS IN CASSEROLE\$15.75**
- 攪菜豆腐蒸鱈魚 STEAMED FRESH COD FISH WITH BEAN CURD & OLIVE VEGETABLES\$33.75**
- 時菜鮮魚片 SAUTÉED FILET OF FRESH FISH WITH VEGETABLES\$16.75**
SAUTÉED CHOICE FILET OF FRESH FISH W/SEASON VEGETABLES
- 鮮腐竹扒菜苗 SAUTÉED FRESH CHINESE SEASONAL GREEN WITH FRESH BEAN CURD\$15.75**
SELECTED YOUNG GREEN VEGETABLES, SAUTÉED WITH FRESH TOFU SHEETS IN LIGHT SAUCE
- 上湯蒜子扒豆苗 BRAISED SNOW PEAS SPROUTS WITH FRESH GARLIC IN SUPREME CLEAR BROTH ..\$18.75**
AN ORIENTAL FAVORITE GREEN VEGETABLE, SELECTED FRESH & YOUNG LEAVES FROM SNOW PEAS TIPS, SAUTÉED W/FRESH GARLIC IN A CHICKEN BROTH
- 火鴨荔芋煲 SIZZLING BRAISED ROAST DUCK WITH SLICED TARO\$16.75**
BRAISED SLICED MOIST TARO WITH TASTY ROAST DUCK IN CASSEROLE
- 鹹魚雞粒茄子煲 HOUSE SPECIAL EMPRESS CHICKEN (HALF)\$16.75**
CHOICE FRESH YOUNG CHICKEN, BOILED IN CHEF'S SPECIAL BROTH, THEN CHOPPED TO SERVE, DIP W/GINGER SAUCE
- 香滑豉油雞 HOUSE SOY SAUCE CHICKEN (HALF)\$16.75**
- 鹹魚雞粒茄子煲 SIZZLING BRAISED EGGPLANT WITH CHICKEN & SALTY FISH\$15.75**
FRESH CUT EGGPLANT STIR FRIED WITH DICED CHICKEN & PRESERVED SALTY FISH SERVED IN A PRE-HEATED POT

★ HOT AND SPICY

六個人以上我們會加18%服務費
18% GRATUITY ADDED FOR GROUPS OF 6 PEOPLE AND MORE



午餐 LUNCHEON

11:30AM - 3:00PM (MONDAY THRU FRIDAY ONLY)

左	公	雞	NO.01	★	GENERAL TSO'S CHICKEN		\$9.75
芝	麻	雞	NO.02		SESAME CHICKEN		\$9.75
湖南	(雞/牛/蝦)		NO.03	★	HUNAN (CHICKEN/BEEF +\$1/SHRIMP +\$2)		\$9.75
宮保	(雞/牛/蝦)		NO.04	★	KUNG-PO (CHICKEN/BEEF +\$1/SHRIMP +\$2)		\$9.75
乾	煊	牛	NO.05	★	CRISPY HUNAN BEEF		\$10.75
蝦	龍	糊	NO.06		SHRIMP WITH LOBSTER SAUCE (MEAT)		\$11.75
四川	(雞/牛/蝦)		NO.07	★	SZECHUAN (CHICKEN/BEEF +\$1/SHRIMP +\$2)		\$9.75
湖	南	菜	NO.08	★	HUNAN VEGETABLES		\$9.75
炒飯	(雞/牛/蝦)		NO.09		FRIED RICE (CHICKEN/BEEF +\$1/SHRIMP +\$2/COMBINATION +\$2)		\$9.75
炒粉	(雞/牛/蝦)		NO.10		CHOW FUN (CHICKEN/BEEF +\$1/SHRIMP +\$2/COMBINATION +\$2)		\$9.75
撈麵	(雞/牛/蝦)		NO.11		LO MEIN (CHICKEN/BEEF +\$1/SHRIMP +\$2/COMBINATION +\$2)		\$9.75

PLEASE ORDER BY NUMBER



頭臺 APPETIZERS



海	鮮	生	菜	包	SEAFOOD COMBINATION LETTUCE CURL WRAP		\$15.75
素	粒	生	菜	包	DICED MIXED VEGETABLES LETTUCE CURL WRAP		\$13.75
春				卷	CRISPY SPRING ROLL (2)		\$3.75
素	菜	春		卷	CRISPY VEGETABLE SPRING ROLL (2)		\$3.75
串		燒	牛		BEEF CHO CHO (4)		\$7.75
百	花	釀	蟹	鉗	DEEP FRIED STUFFED CRAB CLAW		\$6.75
蟹	肉	芝	士	餛	CRAB RANGOON (6)		\$6.75
炸		大		蝦	FRIED BIG SHRIMP		\$7.75
涼	拌	海	蜆	絲	COLD SHREDDED JELLY FISH NATURAL		\$6.75
鍋	貼	蒸	餃	(豬/雞)	PAN-FRIED OR STEAMED MEAT/CHICKEN DUMPLING (6)		\$7.75
素	菜	鍋	貼	蒸	PAN-FRIED OR STEAMED VEGETABLE DUMPLING (6)		\$7.75
鹵	水	墨		魚	MARINATED CUTTLE FISH		\$7.75
佛	山	燻		蹄	SLICED COLD PIG KNUCKLE		\$7.75
五	香	牛		腰	MARINATED FIVE-FLAVOR BEEF		\$7.75
三	色	拼		盤	TRIPLE DELIGHT COLD CUT PLATTER		\$21.75
五	色	拼		盤	FIVE TREASURE COLD CUT PLATTER		\$35.75
花	卷	北	京	鴨	PEKING DUCK (SERVED WITH 6 STEAMED BUNS) (HALF)		\$21.75

上湯類 SOUP

金叉雞四	牌燒蓉川	蛋雲粟酸	花吞米辣	湯湯湯湯	★	GOLDEN EGG DROP SOUP (SMALL BOWL)		\$2.75		
						DELICIOUS WONTON SOUP (SMALL BOWL)		\$3.25		
						MINCED CHICKEN WITH SWEET CORN SOUP (SMALL BOWL)		\$3.25		
						HOT AND SOUR SOUP "SZECHUAN" STYLE (SMALL BOWL)		\$3.25		
								S	M	L
								(FOR 2-3)	(FOR 4-6)	(FOR 7-10)
碧雞西火海海蟹蟹雞瑤瑤	玉茸湖珍腿皇鮮肉肉茸柱柱	魚冬牛鹹瓜冬豆冬蘆魚米冬	蓉瓜肉芥粒冬瓜腐蓉魚肚冬絲	羹羹湯湯羹羹湯湯羹羹羹						

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海鮮類 SEAFOOD

龍蝦 LOBSTER

STYLE CHOICE	薑葱 GINGER AND SCALLIONS / 椒鹽牛油 BUTTER PEPPER / 金沙 SALTY EGG	S.P.
	廣東式 CANTONESE STYLE / 避風塘+\$1 TYPHOON SHELTER STYLE +\$1 / XO醬+\$2 XO SAUCE +\$2	

加拿大蟹 DUNGENESS CRAB

STYLE CHOICE	薑葱 GINGER AND SCALLIONS / 椒鹽牛油 BUTTER PEPPER / 金沙 SALTY EGG	S.P.
	廣東式 CANTONESE STYLE / 避風塘+\$1 TYPHOON SHELTER STYLE +\$1 / XO醬+\$2 XO SAUCE +\$2	

龍利魚 FLOUNDER

STYLE CHOICE	清蒸 STEAMED / 乾煎 DRY FRIED / 香骨龍利球 STIR FRIED FILET	S.P.
	XO醬香骨龍利球+\$2 XO SAUCE STIR FRIED FILET +\$2	

鱈魚 COD

STYLE CHOICE	清蒸 STEAMED / 乾煎 DRY FRIED / 攪菜豆腐 BEAN CURD WITH OLIVE VEGETABLE	\$33.75
	煙燻 (提前預定S.P.) PAN FRIED & BAKED (RESERVE ONLY S.P.)	

生蠔 OYSTER

STYLE CHOICE	清蒸 STEAMED / 焗釀 BAKED / 薑葱 GINGER & SCALLIONS / 椒汁 PEPPER SAUCE	S.P.
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貴妃蚌 ATLANTIC CLAM

STYLE CHOICE	清蒸 STEAMED / 椒汁 PEPPER SAUCE / 韭黃 YELLOW LEEKS / XO醬+\$2 XO SAUCE +\$2	\$25.75
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新鮮海瓜子(蜆) LIVE CLAM

STYLE CHOICE	清蒸 STEAMED / 椒汁 PEPPER SAUCE / 韭黃 YELLOW LEEKS / XO醬+\$2 XO SAUCE +\$2	\$18.95
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大明蝦 JUMBO SHRIMP

STYLE CHOICE	乾燒 DRY BRAISED / 椒鹽 SALT & PEPPER / 金沙 SALTY EGG / 豉油皇 SOY SAUCE	\$24.75
	避風塘+\$1 TYPHOON SHELTER STYLE +\$1 / XO醬+\$2 XO SAUCE +\$2	

大頭蝦 KING PRAWN

STYLE CHOICE	椒鹽 SALT & PEPPER / 白灼 BOILED / 酸子 TAMARIND / 金沙 SALTY EGG / 豉油皇 SOY SAUCE	\$18.75
	避風塘+\$1 TYPHOON SHELTER STYLE +\$1	

帶子 SCALLOP

STYLE CHOICE	碧綠 VEGETABLE / 黑椒鐵板 BLACK PEPPER / 椒鹽 SALT & PEPPER	\$19.75
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椒 鹽 三 鮮	MIXED SEAFOOD WITH SALT AND PEPPER (帶子 SCALLOP, 蝦 SHRIMP, 魷魚 SQUID)	\$19.75
沙 汁 玻 璃 蝦	SAUTÉED CRYSTAL SHRIMP WITH HOUSE SALAD DRESSING	\$18.75
椒 鹽 軟 殼 蟹 ★	BAKED FRESH SOFT SHELL CRAB WITH HOT CHILI & SPICY SALT	\$23.75
玉 蘭 蝦 球	SAUTÉED CRYSTAL SHRIMP WITH CHINESE BROCCOLI	\$18.75
蝦 龍 糊	FRESH SHRIMP WITH LOBSTER SAUCE (MEAT)	\$18.75
洞 庭 蝦	DONGTING SHRIMP	\$18.75
北 菇 菜 膽 扒 鮑 魚	BRAISED SLICED ABALONE WITH MUSHROOMS AND GREEN VEGETABLES	\$39.75
海 參 北 菇 扒 鮑 魚	BRAISED SLICED ABALONE WITH SEA CUCUMBER	\$49.75
菜 膽 鴨 掌 扒 鮑 魚	BRAISED SLICED ABALONE WITH DUCK FEET AND GREEN VEGETABLES	\$39.75
時 菜 炒 雙 鮮	SAUTÉED SCALLOP & SHRIMP WITH VEGETABLES (帶子、蝦球)	\$20.75
X O 醬 炒 魚 片	SAUTÉED FILET OF FRESH FISH IN XO SAUCE	\$18.75
時 菜 炒 魚 片	SAUTÉED FILET OF FRESH FISH WITH CHINESE VEGETABLES	\$16.75
韭 黃 炒 雙 蚌	SAUTÉED DELICIOUS DOUBLE SEA CUCUMBER INTESTINE WITH YELLOW LEEKS	\$28.75
X O 醬 炒 雙 蚌	SAUTÉED DELICIOUS DOUBLE SEA CUCUMBER INTESTINE WITH XO SAUCE	\$29.75
韭 黃 炒 螺 片	SAUTÉED FRESH SLICED CONCH WITH YELLOW LEEKS	\$35.75

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雞鴨鵝類 CHICKEN, DUCK, & SQUAB

鮮菇海蜆炒雞柳	SAUTÉED SHREDDED CHICKEN AND JELLY FISH WITH STRAW MUSHROOMS	\$15.75
豉椒炒雞柳★	SHREDDED CHICKEN WITH HOT CHILI AND BLACK BEAN SAUCE	\$14.75
湖南陳皮雞★	CRISPY CHICKEN IN HOT & SPICY ORANGE FLAVOR SAUCE (HUNAN STYLE)	\$14.75
咖喱雞	CURRY CHICKEN	\$15.75
西芹炒雞柳	SHREDDED CHICKEN SAUTÉED WITH CELERY	\$13.75
蔥薑炒鴨絲	SHREDDED ROAST DUCK SAUTÉED WITH GINGER & SPRING ONION	\$13.75
磨菇炒雞片	MOO GOO GAI PAN (SLICED CHICKEN WITH MUSHROOMS & VEGETABLES)	\$13.75
腰果炒雞丁	DICED CHICKEN SAUTÉED WITH CASHEW NUTS OR ALMONDS	\$13.75
宮保炒雞丁★	KUNG-PO CHICKEN (DICED CHICKEN AND PEANUTS WITH SPICY SAUCE)	\$13.75
湖南炒雞片★	HUNAN CHICKEN	\$13.75
古魯甜酸雞	SWEET AND SOUR CHICKEN	\$13.75
芝麻雞	CRISPY SESAME CHICKEN IN PLUM SAUCE	\$14.75
左公雞★	GENERAL TSO'S CHICKEN	\$14.75
西檸煎軟雞	PAN-FRIED CHICKEN IN LEMON SAUCE	\$15.75
金牌炸子雞	GOLDEN ROAST CHICKEN “CANTONESE” STYLE	HALF \$16.75 / WHOLE \$31.50
香滑貴妃雞	HOUSE SPECIAL EMPRESS CHICKEN	HALF \$16.75 / WHOLE \$31.50
掛爐脆皮鴨	ROAST DUCK “CANTONESE” STYLE	HALF \$18.75 / WHOLE \$36.75
荔蓉香酥鴨	DEEP FRIED STUFFED CRISPY DUCK WITH MASHED TARO	HALF \$21.75 / WHOLE \$41.50
脆皮燒乳鴿	ROAST SQUAB “CANTONESE” STYLE	WHOLE \$28.75
花卷茶皇鴨	CRISPY TEA SMOKED DUCK SERVED WITH STEAMED BUNS	HALF \$21.75 / WHOLE \$41.50
花卷北京鴨	PEKING DUCK (SERVED WITH 6 STEAMED BUNS)	HALF \$21.75 / WHOLE \$41.50

豬牛羊類 BEEF, PORK, & LAMB

京都焗排骨	DELICIOUS KINGDOM SPARE RIBS	\$15.75
生炒排骨	SAUTÉED SPARE RIBS WITH SWEET & SOUR SAUCE HOME STYLE	\$13.75
椒鹽焗排骨★	BAKED SPARE RIBS (PORK CHOPS) WITH HOT CHILI & SPICY SALT	\$13.75
魚香豬肉絲★	SHREDDED PORK SAUTÉED WITH HOT GARLIC SAUCE	\$13.75
古魯甜酸肉	SWEET AND SOUR PORK	\$13.75
木須肉	MOO SHI PORK OR BEEF (SERVED WITH 4 PANCAKES)	\$14.75
醬爆鮮牛腰	SAUTÉED FRESH BEEF SHANK WITH CHEF'S SPECIAL SAUCE	\$13.75
涼瓜炒牛肉	SAUTÉED SLICED BEEF WITH BITTER MELON	\$14.75
玉蘭炒牛肉	SLICED BEEF SAUTÉED WITH CHINESE BROCCOLI	\$14.75
西蘭炒牛肉	SLICED BEEF SAUTÉED WITH AMERICAN BROCCOLI	\$14.75
青椒炒牛肉	GREEN PEPPER STEAK	\$14.75
雪豆炒牛肉	SLICED BEEF SAUTÉED WITH SNOW PEAS	\$14.75
時菜炒牛肉	SLICED BEEF SAUTÉED WITH SEASONAL VEGETABLES	\$14.75
薑蔥爆牛肉	SLICED BEEF SAUTÉED WITH GINGER AND SPRING ONION	\$14.75
宮保炒牛肉★	KUNG-PO BEEF (OR ROAST PORK)	\$14.75
豉椒牛肉絲★	SHREDDED BEEF SAUTÉED WITH HOT CHILI & BLACK BEAN SAUCE	\$14.75
咖喱燴牛肉	SAUTÉED BEEF IN CURRY SAUCE	\$14.75
椒鹽牛仔骨★	BAKED SHORT RIBS WITH HOT & SPICY SALT	\$19.75
豉椒牛百葉★	BEEF TRIPE SAUTÉED WITH HOT CHILI & BLACK BEAN SAUCE	\$13.75
酸菜牛百葉	BEEF TRIPE SAUTÉED WITH SOUR CABBAGE	\$13.75
乾煸牛肉絲★	SHREDDED CRISPY BEEF, DRY SAUTÉED, HUNAN STYLE	\$16.75
湖南陳皮牛★	ORANGE BEEF	\$15.75
漢宮牛柳粒	FILET MIGNON “CHINA DRAGON” STYLE	\$19.75
黑椒牛柳粒	FILET MIGNON BLACK PEPPER	\$18.75
中式焗牛柳	FILET MIGNON “CANTONESE” STYLE (SPECIAL SWEET & SOUR SAUCE)	\$18.75
鐵板黑椒牛柳★	SIZZLING BLACK PEPPER STEAK	\$18.75
鐵板黑椒牛仔骨★	SIZZLING BLACK PEPPER SHORT RIBS	\$19.75
蔥爆羊肉片	SLICED FRESH LAMB SAUTÉED WITH GINGER & SPRING ONION	\$18.75
湖南羊肉片★	SLICED FRESH LAMB SAUTÉED “HUNAN” STYLE	\$18.75

砂鍋煲仔菜 CASSEROLE

車仔煲	SIZZLING FISH BALL WITH PIG SKIN AND PIG BLOOD IN CASSEROLE	\$17.75
鹹魚雞粒茄子煲	SIZZLING CHICKEN & EGGPLANT WITH SALTY FISH IN CASSEROLE	\$15.75
鹹魚雞粒豆腐煲	SIZZLING CHICKEN & BEAN CURD WITH SALTY FISH IN CASSEROLE	\$15.75
家鄉牛腩煲	BEEF SHANK IN CASSEROLE, CHEF'S SPECIALTY	\$15.75
蘿蔔牛腩煲	SIZZLING STEWED BEEF BRISKET WITH TURNIPS IN CASSEROLE	\$15.75
羅漢豆腐煲	SIZZLING BUDDHA'S VEGETABLES “LO HON STYLE” IN CASSEROLE	\$13.75
八珍豆腐煲	SIZZLING BEAN CURD WITH ASSORTED MEATS & SEAFOOD IN CASSEROLE	\$16.75
海鮮豆腐湯煲	SEAFOOD COMBINATION WITH BEAN CURD SOUP IN CASSEROLE	\$18.75
麻辣海鮮煲★	HOT SIZZLING SPICY SEAFOOD COMBINATION IN CASSEROLE	\$21.75
家鄉豆腐煲	CRISPY BEAN CURD IN CASSEROLE	\$14.75
蝦球粉絲煲	SIZZLING FRESH SHRIMP WITH VERMICELLI IN CASSEROLE	\$18.75
沙茶牛肉粉絲煲	SIZZLING SHREDDED BEEF & VERMICELLI WITH BARBECUE SAUCE IN CASSEROLE	\$16.75
薑蔥豆腐鱈魚煲	SIZZLING FRESH COD FISH WITH BEAN CURD IN CASSEROLE	\$23.75
火鴨芋頭煲	SIZZLING ROAST DUCK WITH SLICED TARO IN CASSEROLE	\$16.75
臘味田雞煲	SIZZLING FRESH FROG WITH CHINESE SAUSAGE & PORK IN CASSEROLE	\$25.75
枝竹羊腩煲	SIZZLING FRESH LAMB WITH DRIED BEAN CURD SKIN	\$18.75
枝竹田雞煲	SIZZLING FRESH FROG WITH DRIED BEAN CURD SKIN	\$25.75
龍蝦粉絲煲	SIZZLING FRESH LOBSTER WITH BEAN THREAD (WHOLE LOBSTER)	S.P.

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蔬菜類 VEGETABLES

素粒生菜包	DICED MIXED VEGETALBES LETTUCE CURL WRAP	\$13.75
蠔油中芥蘭	CHINESE BROCCOLI WITH OYSTER SAUCE	\$11.75
蒜炒菠菜	SAUTÉED SPINACH WITH FRESH GARLIC SAUCE	\$11.75
腐乳椒絲唐生菜★	SAUTÉED FRESH CHINESE LETTUCE WITH BEAN CURD SAUCE	\$11.75
豉汁四季豆★	SAUTÉED STRING BEANS WITH BLACK BEAN SAUCE	\$11.75
乾煸四季豆★	SAUTÉED STRING BEANS “SZECHUAN” STYLE	\$11.75
正宗羅漢齋	VEGETARIAN, LO HON STYLE	\$13.75
蝦醬通心菜	SAUTÉED ON-TOY WITH SALTY SHRIMP'S SAUCE	\$14.75
椒絲腐乳通心菜★	SAUTÉED ON-TOY WITH CHILI & BEAN CURD SAUCE	\$14.75
X O 醬通心菜	SAUTÉED ON-TOY WITH SALTY XO SAUCE	\$15.75
上湯蒜子浸菜苗	BRAISED FRESH CHINESE SEASONAL GREEN W/FRESH GARLIC IN SUPREME CLEAR BROTH..	\$12.75
金銀蛋上湯豆苗	BRAISED FRESH SNOW PEAS SPROUT W/PRESERVED EGG IN SUPREME CLEAR BROTH	\$16.75
鮮枝竹扒菜苗	BRAISED FRESH CHINESE SEASONAL GREEN W/FRESH BEAN CURD SKINS	\$15.75
蟹肉扒豆苗	CRAB MEAT WITH STAW PEAS SPROUTS	\$16.75
蒜蓉炒豆苗	SAUTÉED SNOW PEAS SPROUT WITH FRESH GARLIC SAUCE	\$15.75
北菇扒菜膽	CHINESE MUSHROOMS WITH GREEN VEGETABLES	\$15.75
蠔油炒雙冬	SAUTÉED BAMBOO SHOOTS & CHINESE MUSHROOMS IN OYSTER SAUCE	\$13.75
煎釀茄子	PAN-FRIED STUFFED EGGPLANT(WITH MASHED SHRIMP & PORK)	\$15.75
鹹魚粒中芥蘭	SAUTÉED CHINESE BROCCOLI WITH SALTY FISH	\$14.75
攪菜肉碎炒涼瓜	SAUTÉED FRESH BITTER MELON W/MINCED PORK AND OLIVE VEGETABLES	\$13.75
鹹魚粒韭菜花	SALTED FISH WITH CHIVES	\$14.75

豆腐 BEAN CURD

椒鹽脆皮豆腐★	CRISPY SKIN BEAN CURD WITH SALT AND PEPPER POWDER	\$13.75
紅燒豆腐	BRAISED BEAN CURD WITH CHINESE VEGETABLES	\$13.75
麻婆豆腐★	BRAISED BEAN CURD WITH MINCED PORK IN SPICY SESAME SAUCE	\$13.75
炸釀豆腐角	DEEP FRIED STUFFED BEAN CURD	\$14.75
蒸釀豆腐角	STEAMED STUFFED BEAN CURD	\$14.75
琵琶釀豆腐	STUFFED CRISPY BEAN CURD WITH MINCED SEAFOOD AND VEGETABLES	\$14.75

粉面飯類 NOODLES & FRIED RICE

乾炒牛河	BEEF CHOW FOON (DRY)	\$12.75
芥蘭濕炒牛河	BEEF CHOW FOON WITH CHINESE BROCCOLI (IN GRAVY)	\$12.75
XO 醬乾炒牛河★	SPICY CHOW FOON (DRY) WITH HOUSE SPECIAL XO SAUCE	\$14.75
海鮮炒河粉	SEAFOOD COMBINATION CHOW FOON “CANTONESE” STYLE	\$15.75
酸菜牛百葉炒河	BEEF TRIPE AND SOUR CABBAGE CHOW FOON	\$12.75
羅漢炒河粉	VEGETARIAN, “LO-HON” STYLE CHOW FOON	\$12.75
星洲炒米粉★	SAUTÉED RICE NOODLES “SINGAPORE” STYLE	\$12.75
星洲炒貴刁★	SINGAPORE CHOW FOON	\$12.75
廈門炒米粉	AMOY RICE NOODLES	\$12.75
豉椒牛米粉★	PAN FRIED RICE NOODLES WITH BEEF IN HOT CHILI & BLACK BEAN SAUCE	\$12.75
又燒撈麵	ROAST PORK LO-MEIN (SOFT NOODLES)	\$12.75
肉絲炒麵	SHREDDED PORK CHOW MEIN “CANTONESE” STYLE	\$12.75
雞絲炒麵	SHREDDED CHICKEN CHOW MEIN “CANTONESE” STYLE	\$12.75
什會炒麵	COMBINATION CHOW MEIN “CANTONESE” STYLE	\$14.75
蝦球炒麵	CRYSTAL SHRIMP CHOW MEIN “CANTONESE” STYLE	\$15.75
海鮮炒麵	SEAFOOD COMBINATION CHOW MEIN “CANTONESE” STYLE	\$15.75
揚州窩面	NOODLES IN SOUP WITH ASSORTED MEATS AND SEAFOOD	\$15.75
西施炒飯	XISHI FRIED RICE (WITH DRIED SCALLOPS, FRESH SEAFOOD & EGG WHITE)	\$16.75
揚州炒飯	FRIED RICE “YOUNG-CHOW” STYLE (SHRIMP AND ROAST PORK)	\$12.75
潮式炒飯	FRIED RICE “CHOW CHU” STYLE	\$12.75
鹹魚雞粒炒飯	SALTY FISH FRIED RICE WITH CHICKEN	\$14.75
乾燒伊麵	MINCED HAM & MUSHROOM CHOW YEE MEIN	\$14.75
雪菜火鴨絲窩米	RICE NOODLE IN SOUP WITH SHREDDED DUCK & PICKLED CABBAGE	\$14.75

★ HOT AND SPICY

六個人以上我們會加18%服務費
18% GRATUITY ADDED FOR GROUPS OF 6 PEOPLE AND MORE

漢宮



SPECIALITY OF COMPLETE DINNER

A

APPETIZERS

SPRING ROLL &
BEEF CHO CHO

CHOICE OF SOUP

★ HOT AND SOUR SOUP
OR
WONTON SOUP

ENTRÉES

(CHOOSE ONE FOR EACH PERSON)

PEKING DUCK (SERVED WITH STEAMED BUNS)(HALF)

- ★ SIZZLING FRESH SEA SCALLOPS IN BLACK PEPPER SAUCE
- ★ FRESH WHOLE JUMBO SHRIMP IN SPICY KINGDOM SAUCE
- CHINA GARDEN FILET MIGNON
- SAUTÉED FILET OF FRESH FISH WITH VEGETABLES

DESSERT

HOUSE DESSERT

\$28.75
PER PERSON



B

APPETIZERS

SPRING ROLL &
BEEF CHO CHO

CHOICE OF SOUP

WONTON SOUP
OR
CHICKEN CORN SOUP

ENTRÉES

(CHOOSE ONE FOR EACH PERSON)

DELICIOUS KINGDOM SPARE RIBS

- SAUTÉED CRYSTAL SHRIMP WITH HOUSE SALAD DRESSING
- STUFFED BEAN CURD & CHINESE SEASONAL GREENS
- ★ KUNG PO CHICKEN
- ★ SHREDDED CRISPY BEEF DRY SAUTÉED HUNAN STYLE

DESSERT

HOUSE DESSERT

\$25.75
PER PERSON



十人以上酒席菜單請向本樓經理詢問
10 PERSONS OR MORE BANQUET MENU AVAILABLE, PLEASE ASK OUR MANAGER.

★ HOT AND SPICY

六個人以上我們會加18%服務費
18% GRATUITY ADDED FOR GROUPS OF 6 PEOPLE AND MORE