

食物敏感通知

FOOD ALLERGY NOTICE

請注意, 這裡烹飪的食品可能含有以下成分: 牛奶, 雞蛋, 小麥, 大豆, 花生, 堅果, 魚, 和貝類
如閣下有任何食物過敏及特殊要求, 請提前告訴侍應生。否則本店不承擔任何責任。
謝謝合作, 祝您用餐愉快!

Please be advised that food prepared here may contain these ingredients:
Milk, Eggs, Soy, Nut, Shellfish. If you have any food allergy or special dietary requirement, please inform a member staff or ask for more information.
Otherwise we will NOT assume any responsibilities, thanks for your cooperation!

為協助列治文市政府【關於禁止使用一次性塑料及其他物品10000號附例】, 本餐廳將收取外賣紙袋費用, 每個\$0.50
Neptune Wonton Noodles is required to abide by the City of Richmond Bylaw 10000, and charge \$0.50 for each paper bag.

如需要打包, 每個外賣容器將收取 \$0.50 Take out containers will be charged \$0.50/each

午市精選套餐

LUNCH SPECIAL SETS

\$19.50 每款
/each

每款小菜
奉送 例湯 及 白飯 各一碗
Each Item Come with Soup & Steamed Rice

- 1 涼瓜炒肉排
Sauteed Bitter Melon w/ Spareribs in Black Bean Sauce
- 2 鮮茄滑蛋牛
Scrambled Egg w/ Beef & Tomato
- 3 紫蘿炒雞片
Sliced Chicken w/ Ginger & Pineapple
- 4 京都沙拉骨
Fried Spareribs in B.B.Q.Sauce & Mayonnaise
- 5 蜂蜜蒜子骨
Honey and Garlic Spareribs
- 6 菠蘿咕嚕肉
Sweet and Sour Boneless Pork w/ Pineapple
- 7 乾蔥爆雞球
Sauteed Chicken Ball w/ Ginger & Dried Onion
- 8 紅燒靚豆腐
Braised Bean Curd w/ Vegetables
- 9 咖喱煮牛肉
Sliced Beef w/ Curry Sauce

每天上午11時-下午2時半供應
Available Daily 11:00AM - 2:30PM



- 10 乾煸四季豆
Fried Green Bean w/ Minced Pork
- 11 叉燒炒滑蛋
Scrambled Egg w/ B.B.Q. Pork
- 12 咸魚炒芽菜
Sauteed Salted Fish w/ Bean Sprout
- 13 麻婆滑豆腐
Spicy Minced Pork w/ Bean Curd
- 14 醬爆回鍋肉
Sauteed Pork in Spicy Sauce
- 15 酸菜炒大腸
Preserved Vegetable w/ Pork Intestines
- 16 金菇腐皮球
Layer of Bean Curd, Mushroom w/ Oyster Sauce
- 17 蒜子蝦乾菜苗
Baby Vegetables w/ Dried Garlic & Dried Shrimp in Consomme
- 18 芥蘭炒牛肉
Sliced Beef w/ Gai Lan
- 19 潮州小炒皇
Mixed Shreds



自選粥.麵.點心套餐

SELECTIVE COMBO FOR TWO

每天上午11時-下午2時半供應

Available Daily 11:00AM - 2:30PM



\$30.50

任選三款 Choose 1 item from
(A, B, C各一款) each category

- A**
- 1 生滾碎牛粥
Minced Beef Congee
 - 2 荔灣艇仔粥
Hong Kong Style Sampan Congee
 - 3 皮蛋瘦肉粥
Preserved Duck Egg w/ Lean Pork Congee
 - 4 三元及第粥
Assorted Meat (pork, Liver, Kidney) Congee
 - 5 薑蔥土雞粥
Chicken w/ Ginger & Green Onion Congee
 - 6 菜絲火鴨粥
B.B.Q. Duck Congee
 - 7 生剖魚片粥
Fresh Sliced Tilapia Congee



- B**
- 1 水晶蝦餃皇
Shrimp Dumplings
 - 2 蟹皇北菇燒賣
Pork Siu Mai w/ Fish Eggs
 - 3 煉奶蒸/炸銀絲卷
Steamed or Deep Fried Sliced Bun
 - 4 金蒜蝦春卷
Shrimp & Garlic Spring Roll
 - 5 滑牛肉腸粉
Rice Roll Stuffed w/ Minced Beef
 - 6 即叫即炸油條
Chinese Donut
 - 7 蠔皇叉燒飽
B.B.Q. Pork Buns
 - 8 XO醬炒蘿蔔糕
Sauteed Turnip in X.O. Sauce



- C**
- 1 干炒滑牛河
Fried Sliced Beef w/ Rice Noodle
 - 2 廈門炒米粉
Fried Vermicelli w/ Shredded Pork
 - 3 三絲炒瀨粉
Fried Assorted Shredded Meat w/ Chinese Spaghetti
 - 4 叉燒炆伊麵
B.B.Q. Pork Stewed E-Fu Noodle
 - 5 豉油皇炒麵
Soya Sauce w/ Chow Mein
 - 6 星洲炒貴刁
Fried Singapore Style Rice Noodle
 - 7 干炒雞球麵
Chicken Fried Noodle
 - 8 蠔油西生菜
Oyster Sauce w/ Seasonal Greens



精美小食

全日供應
Available All Day

- 1 清湯切腩 16.50
Consomme Beef Brisket
- 2 柱候牛雜 16.50
Braised Assorted Beef Internal
- 3 南乳豬手 16.50
Preserved Bean Curd Pork Hock
- 4 椒鹽多春魚 17.50
Salt & Peppery Smelt
- 5 椒鹽豆腐 16.50
Salt & Peppery Tofu
- 6 椒鹽雞中翼 18.50
Salt & Peppery Chicken Winglet
- 7 椒鹽燒茄子 16.50
Salt & Peppery Eggplant
- 8 椒鹽魷魚鬚 17.50
Salt & Peppery Squid Tentacle
- 9 酥炸鮮蝦雲吞 16.50
Deep Fried Wonton
- 10 白灼腰潤 18.50
Blanched Pork Kidney & Liver
- 11 白灼牛柏葉 16.50
Blanched Beef Tripe
- 12 鹵水豆腐 16.50
Marinated Tofu
- 13 鹵水豬腸仔 16.50
Marinated Pork Intestine



- 14 蔥爆鯽魚頭腩 17.50
Fried Tilapia Head w/ Ginger & Green Onion
- 15 油條 4.25
Chinese Donut
- 16 鮑魚瑤柱粽 17.38
Glutinous Rice Wrap w/ Abalone & Conpoy in Bamboo Leaf
- 17 燒味雙拼 24.50
Two Kinds of B.B.Q. Meats (Pork, Duck, Chicken)
- 18 淨鮮蝦雲吞 14.50
Fresh Shrimp Wonton in Soup
- 19 淨鮮蝦水餃 14.75
Fresh Shrimp & Meat Dumpling in Soup
- 20 淨鮮蝦雲吞水餃 15
Fresh Shrimp Wonton & Meat Dumpling in Soup
- 21 淨手打福州包心魚丸 **NEW** 14.50
Fish Balls with Pork Stuffing **新品上市**
- 22 涼拌海蜇 20.50
Jelly Fish
- 23 蠔皇菜心 13.50
Oyster Sauce with Yu Choy
- 24 蠔皇芥蘭 13.50
Oyster Sauce with Gai Lan
- 25 蠔皇生菜 13.50
Oyster Sauce with Green Lettuce



- | | 碗
Small | 窩
Large |
|---|------------|------------|
| 1 游水龍蝦雞球粥 <i>Live Lobster & Chicken Congee</i> | / | 46.95 |
| 2 游水龍蝦粥 <i>Live Lobster Congee</i> | / | 43.95 |
| 3 青邊鮑魚粥 <i>Chef Special Sliced Abalone Congee</i> | 22.50 | 58.5 |
| 4 鳳鳴海鮮粥 <i>Neptune Special Seafood Congee</i> | 18.50 | 48 |
| 5 生滾鯽魚片粥 <i>Fresh Sliced Tilapia Congee</i> | 15.50 | 40.25 |
| 6 魚片肉丸粥 <i>Sliced Fish w/ Meat Ball Congee</i> | 14.75 | 38.5 |
| 7 魚片牛肉粥 <i>Sliced Fish w/ Tender Beef Congee</i> | 14.75 | 38.5 |
| 8 魚片豬潤粥 <i>Sliced Fish & Pork Liver Congee</i> | 14.75 | 38.5 |
| 9 爽脆腰潤粥 <i>Pork Kidney & Liver Congee</i> | 13.50 | 35 |
| 10 三元及第粥 <i>Assorted Meat Congee</i> | 13.50 | 35 |

- | | 碗
Small | 窩
Large |
|---|------------|------------|
| 11 生滾碎牛粥 <i>Minced Beef Congee</i> | 13.50 | 35 |
| 12 皮蛋瘦肉粥 <i>Preserved Duck Egg w/ Lean Pork Congee</i> | 13.50 | 35 |
| 13 荔灣艇仔粥 <i>Hong Kong Style Sampan Congee</i> | 13.50 | 35 |
| 14 薑蔥土雞粥 <i>Chicken with Ginger & Green Onion Congee</i> | 14.50 | 37.75 |
| 15 北菇滑雞粥 <i>Chicken Mushroom Congee</i> | 13.50 | 35 |
| 16 桂花蚌粥 <i>Sea Cucumber Intestine Congee</i> | 23.50 | 62.50 |
| 17 瑤柱白粥 <i>Plain Congee w/ Dried Scallop</i> | 6.25 | 16.25 |

生滾靚粥

全日供應
Available All Day

所有圖片僅供參考,請以實物為準
All pictures are for references only, actual product may vary.

炒飯

FRIED RICE

全日供應
Available All Day

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|---|-------|---|-------|
| 1 揚州蝦仁炒飯 <i>Yeung Chow Fried Rice</i> | 21.95 | 10 生炒臘味糯米飯 <i>Stired Fried Sticky Rice with Preserved Meat</i> | 26.95 |
| 2 福州瑤柱炒飯 <i>Dried Scallop & Mixed Seafood & Chicken Fried Rice</i> | 26.95 | 11 鮮茄牛肉飯 <i>Tomato & Beef on Rice</i> | 20.95 |
| 3 潮州欖菜肉碎炒飯 <i>Chiu Chow Style Veggie w/ minced Pork Fried Rice</i> | 20.95 | 12 滑蛋牛肉飯 <i>Scrambled Egg & Beef on Rice</i> | 20.95 |
| 4 玉蘭瑤柱蛋白炒飯 <i>Dried Scallop w/ Egg White Fried Rice</i> | 26.95 | 13 免治牛肉飯 <i>Minced Beef on Rice</i> | 20.95 |
| 5 麻婆豆腐炒飯 <i>Spicy Minced Pork w/ Tofu Fried Rice</i> | 20.95 | 14 粟米雞粒飯 <i>Diced Chicken & Sweet Corn on Rice</i> | 20.95 |
| 6 咸魚雞粒(或叉燒)炒飯 <i>Salty Fish & Diced Chicken (or BBQ Pork) Fried Rice</i> | 23.95 | 15 出位貴妃雞飯 <i>Empress Chicken on Rice</i> | 15 |
| 7 菠蘿雞粒炒飯 <i>Chicken w/ Pineapple Fried Rice</i> | 20.95 | 16 明爐燒鴨飯 <i>B.B.Q. Duck on Rice</i> | 19.5 |
| 8 海鮮粒炒飯 <i>Diced Seafood Fried Rice</i> | 26.95 | 17 蜜汁叉燒飯 <i>B.B.Q. Pork on Rice</i> | 15 |
| 9 生炒牛肉飯 <i>Minced Beef Fried Rice</i> | 20.95 | 18 油雞脾飯 <i>Soy Sauce Chicken Thigh on Rice</i> | 15 |

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|---|-------|--|-------|
| 1 招牌炒麵 <i>House Special Fried Noodle</i> | 25.95 | 14 星洲蝦仁炒米 <i>Singapore Style Noodle</i> | 21.95 |
| 2 上海粗炒麵 <i>Shanghai Stir Fried Thick Noodle</i> | 21.95 | 15 黑椒雙星炒瀨粉 <i>Shrimp & Scallop in Black Pepper Sauce on Chinese Spaghetti</i> | 29.95 |
| 3 豉油皇炒麵 <i>Soya Sauce Chow Mein</i> | 19.95 | 16 菜遠牛河 <i>Beef & Vegetable Top on Rice Noodle</i> | 20.95 |
| 4 肉絲炒麵 <i>Shredded Pork Chow Mein</i> | 20.95 | 17 干炒牛河 <i>Sliced Beef with Fried Rice Noodle</i> | 20.95 |
| 5 北菇雞絲炒麵 <i>Shredded Chicken & Mushroom Chow Mein</i> | 20.95 | 18 滑蛋牛肉炒河 <i>Scrambled Egg with Beef on Rice Noodle</i> | 20.95 |
| 6 味菜牛柳絲炒麵 <i>Pickled Mustard & Shredded Beef Chow Mein</i> | 22.95 | 19 滑蛋雙星炒河 <i>Scrambled Egg with shrimp & scallop on Rice Noodle</i> | 29.95 |
| 7 豉椒排骨炒麵 <i>Spareribs with Black Bean Sauce Fried Noodle</i> | 20.95 | 20 漁香茄子炒河 <i>Szechuan Style Eggplant on Rice Noodle</i> | 20.95 |
| 8 豉椒蝦球炒麵 <i>Shrimp with Black Bean Sauce Fried Noodle</i> | 26.95 | | |
| 9 海鮮炒麵 <i>Seafood Fried Noodle</i> | 27.95 | | |
| 10 雜菜炒麵 <i>Mixed Vegetable Fried Noodle</i> | 20.95 | | |
| 11 炸菜火鴨絲炆米 <i>Preserved Vegetable & Duck Meat Braised Vermicelli</i> | 21.95 | | |
| 12 蟹肉干燒伊麵 <i>Pan Fried E-Fu Noodle with Crab Meat</i> | 26.95 | | |
| 13 漁香茄子炆米粉 <i>Old Fashioned Stewed Eggplant Vermicelli</i> | 20.95 | | |

炒粉麵

全日供應
Available All Day



湯
麵
NOODLE IN SOUP

全日供應
Available All Day

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|----|---|-------|
| 1 | 澳洲青邊鮑魚湯麵 <i>Chef Special Abalone with Noodle in Soup</i> | 24.95 |
| 2 | 原隻游水龍蝦湯麵 <i>Live Lobster with Noodle in Soup</i> | 45.95 |
| 3 | 自制潮州墨魚丸湯麵 <i>Cuttlefish Balls with Noodle in Soup</i> | 15.50 |
| 4 | 紫菜雙寶湯麵 <i>Cuttlefish & Fish Balls with Seaweed Noodle in Soup</i> | 15.50 |
| 5 | 紫菜三寶湯麵 <i>Three Kinds of Meat Balls with Seaweed Noodle in Soup</i> | 15.50 |
| 6 | 鮮蝦雲吞湯麵 <i>Fresh Shrimp Wonton with Noodle in Soup</i> | 13.50 |
| 7 | 鮮蝦水餃湯麵 <i>Fresh Shrimp & Meat Dumpling with Noodle in Soup</i> | 13.50 |
| 8 | 清湯切腩湯麵 <i>Consomme Beef Brisket with Noodle in Soup</i> | 13.50 |
| 9 | 柱候牛腩湯麵 <i>Braised Beef Brisket with Noodle in Soup</i> | 13.50 |
| 10 | 柱候牛筋湯麵 <i>Beef Tendon with Noodle in Soup</i> | 13.50 |
| 11 | 爽滑牛肚湯麵 <i>Beef Omasum with Noodle in Soup</i> | 13.50 |
| 12 | 潮式牛什湯麵 <i>Mixed Beef Omasum, Brisket, Tendon with Noodle in Soup</i> | 14 |
| 13 | 南乳豬手湯麵 <i>Pork Hock with Noodle in Soup</i> | 13.50 |
| 14 | 潮式魚蛋湯麵 <i>Fish Balls with Noodle in Soup</i> | 13.50 |
| | NEW 新品上市 手打福州包心魚丸湯麵 <i>Fish Balls with Pork Stuffing Noodle in Soup</i> | 14.50 |



下午茶 奉送 熱飲 或 凍飲
(2時半-5時) (一杯) 或 (+\$1)

Complimentary Any ONE Hot Drink or Add \$1
for Any Cold Drink (from 2:30pm to 5:00pm)



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|----|--|-------|
| 15 | 滑牛肉湯麵 <i>Sliced Tender Beef with Noodle in Soup</i> | 13.50 |
| 16 | 燒鴨湯麵 <i>B.B.Q. Duck with Noodle in Soup</i> | 19.50 |
| 17 | 貴妃雞湯麵 <i>Marinated Chicken with Noodle in Soup</i> | 15.50 |
| 18 | 叉燒湯麵 <i>B.B.Q. Pork with Noodle in Soup</i> | 15.50 |

湯麵或撈麵改河粉、米粉、瀨粉、同價
Change to flat rice noodle, vermicelli, rice spaghetti
with no additional charge

改伊麵+\$2 For E-Fu Noodle +\$2

下午茶 奉送 熱飲 或 凍飲
(2時半-5時) (一杯) (+\$1)

Complimentary Any ONE Hot Drink or Add \$1
for Any Cold Drink (from 2:30pm to 5:00pm)

撈麵
TOSSED NOODLE

- | | | |
|----|---|-------|
| 1 | 墨魚丸大王撈麵 <i>Cuttlefish Balls with Tossed Noodle</i> | 17.50 |
| 2 | 鮮蝦雲吞撈麵 <i>Fresh Shrimp Wonton with Tossed Noodle</i> | 16 |
| 3 | 鮮蝦水餃撈麵 <i>Fresh Shrimp & Meat Dumpling with Tossed Noodle</i> | 16.75 |
| 4 | 清湯切腩撈麵 <i>Consomme Beef Brisket with Tossed Noodle</i> | 15.75 |
| 5 | 柱候牛腩撈麵 <i>Braised Beef Brisket with Tossed Noodle</i> | 15.75 |
| 6 | 柱候牛筋撈麵 <i>Braised Beef Tendon with Tossed Noodle</i> | 15.75 |
| 7 | 潮式牛雜撈麵 <i>Chiu Chow Beef Assorted Internal with Tossed Noodle</i> | 15.75 |
| 8 | 南乳豬手撈麵 <i>Pork Hock with Tossed Noodle</i> | 15.75 |
| 9 | 蠔油薑蔥撈麵 <i>Ginger & Green Onion with Tossed Noodle</i> | 15.75 |
| 10 | 滑牛肉撈麵 <i>Sliced Tender Beef with Tossed Noodle</i> | 15.75 |
| 11 | 鮮蝦雲吞水餃撈麵 <i>Fresh Shrimp Wonton & Meat Dumpling with Tossed Noodle</i> | 17 |
| | 手打福州包心魚丸撈麵 <i>Fish Balls with Pork Stuffing with Tossed Noodle</i> | 16.75 |

全日供應
Available All Day

NEW
新品上市

湯麵或撈麵改河粉、米粉、瀨粉、同價
Change to flat rice noodle, vermicelli, rice spaghetti
with no additional charge

改伊麵+\$2 For E-Fu Noodle +\$2



雞鴨

CHICKEN DUCK

◆ 補而不燥
◆ 暖身驅寒
◆ 提氣養血
◆ 滋陰健脾

招牌 鳳鳴藥膳 醉雞窩



Drunken Chicken Hotpot is rich with essential fatty acids and protein. Both help repair healthy muscle, strengthen bones, smoothen skin, and boost blood circulation.



SIGNATURE DRUNKEN CHICKEN HOTPOT

- ◆ 醉雞窩 30.95 *Drunken Chicken*
- ◆ 二人拚 48.95 *Drunken Chicken Assorted Plate (for 2 persons)*
- ◆ 四人拚 60.95 *Drunken Chicken Assorted Plate (for 4 persons)*



醉雞窩加點配料 *Drunken Chicken Add-On Items*

| | | | | | | | |
|--|---------|----------------------------|--------|---|---------|--|---------|
| 頂級肥羊卷 <i>Top Grade Lamb Slices</i> | \$29.80 | 豆腐 <i>Tofu</i> | \$9.00 | 魚腐 <i>Fish Puff</i> | \$13.5 | 金菇 <i>Enoki Mushroom</i> | \$13 |
| 雪花肥牛片 <i>Top Grade Beef Slices</i> | \$29.80 | 粉絲 <i>Vermicelli</i> | \$9.00 | 水餃 <i>Shrimp & Meat Dumpling</i> | \$13.75 | 腐皮 <i>Deep Fried Bean Curd</i> | \$14.50 |
| 桂花蚌 <i>Sea Cucumber Intestine</i> | \$43.95 | 生麵 <i>Egg Noodle</i> | \$7.00 | 鯽魚片 <i>Sliced Tilapia</i> | \$14.5 | 豬潤 <i>Pork Liver</i> | \$10 |
| 菜類(唐生菜/菠菜) <i>Chinese Lettuce/Spinach</i> | \$9 | 滑牛肉 <i>Sliced Beef</i> | \$12.5 | 手打墨魚丸 <i>Cuttle Fish Ball</i> | \$15.5 | 炸魚片(10片) <i>Fried Fish Cake (10pcs)</i> | \$10.95 |
| 牛柏葉 <i>Beef Tripe</i> | \$9 | 雲吞 <i>Shrimp Wonton</i> | \$13.5 | NEW 手打福州包心魚丸 <i>Fishballs w/ Pork Stuffing</i> | \$19.5 | 自製豬肉丸(6粒) <i>Pork Meat Ball (6pcs)</i> | \$12.5 |
| | | | | | | 烏冬 <i>Udon</i> | \$8 |

所有圖片僅供參考,請以實物為準 All pictures are for references only, actual product may vary.



馳名貴妃雞
Empress Chicken

13.50 例 QUARTER
23.50 半 HALF
38.50 全 WHOLE



潮州鹵水鴨
Chiu Chow Marinated Duck

17.50 例 QUARTER
33.5 半 HALF
63 全 WHOLE

TILAPIA 鯽魚

游水鯽魚兩食 TILAPIA TWO COURSES

薑蔥鯽魚頭腩
Braised Tilapia Head & Stomach in Ginger Sauce

韭菜花炒魚片或魚片粥
Sauteed Sliced Tilapia with Chives or Sliced Tilapia Congee

41.95

百變游水鯽魚 LIVE TILAPIA

清蒸·薑蔥焗·古法蒸·欖菜臘肉
梅菜蒸·油浸

Steam, Ginger & Scallion, Old Fashion Style,
Preserved Olive & Bacon, Preserved Vegetable, Fried

34.95



- 1 金蒜香辣蟹飯 (2 lb.)
Fried Garlic & Spicy Crabs on Rice
61.95

- 2 煎封或豉汁蒸黑魚
Pan Fired Steamed Black Cod w/ Black Bean Sauce
37.95

- 3 乳香蝴蝶骨
Sautee Pork Ribs w/ Preserved Bean curd Sauce
23.95

- 4 澳洲青邊三頭鮮鮑
Australia Abalone
83.8

- 5 姜蔥爆羊肉煲
Curried Lamb Stew
23.95

- 6 汕頭麻辣鮮凍蝦
Chilled Spicy Shrimps
22.95

- 7 海皇燕窩羹 (4-6位)
Seafood & Bird's Nest Soup
32.80

- 8 乾蔥風沙乳鴿
Fried Tender Squab
33.95

- 9 椒絲腐乳通菜牛肉
Stir Fried Water Spinach & Beef in Preserved Bean Curd Sauce
26.95

- 10 椒鹽軟殼蟹
Salt & Pepper Soft Shell Crab
19.80

啫啫白鱔煲

Sizzling Eel in Casserole

58.80



選擇
Choice of spiciness
微辣/中辣/勁辣
Mild / Medium / Extra Spicy

- 水晶蝦餃 9.5
Shrimp Dumplings
- 燒賣皇 9.5
Pork Shao Mai
- 金醬鳳爪 9.5
Chicken Feet
- 豉汁蒸排骨 9.5
Steamed Spareribs in Black Bean Sauce
- 牛肉球 9.5
Beef Ball
- 蠔皇叉燒包 9.25
BBQ Pork Bun
- 黃金流沙包 9.5
Golden Creamy Custard Buns
- 素春捲 (5pcs) 9.5
Vegetarian Spring Rolls
- 南翔小籠包 (5pcs) 9.5
Shanghai Style Steamed Pork Buns
- 煉奶蒸/炸銀絲卷 8
Steamed or Deep Fried Silver Roll

DIM SUM 精選點心



- 11 奇趣蝴蝶骨
Deep Fried Spareribs
26.95
- 12 潮州特色炒陳村粉
Sauteed Glutinous Rice Noodle in Homemade Style
23.95
- 13 魚香茄子老虎蝦
Sauteed Tiger Prawns with Spicy Eggplant
26.95
- 14 美極煎鴨下巴
Pan Fried Duck Chin with Maggi Sauce
23.95
- 15 豉椒田雞腿
Sauteed Frog Legs in Black Bean Sauce
24.95
- 16 潮式炸魚皮
Crispy Fish Skin
12.95
- 17 和風茄子牛柳粒
Sauteed Beef Tenderloin & Mixed Mushrooms
29.95
- 18 臘味炒台灣椰菜花
Sauteed Cauliflower with Preserved Meat
28.95
- 19 川辣水煮魚/牛肉/羊肉
Szechuan Style, Sole Filet, Beef, Lamb
26.95
- 20 油泡深海石斑球
Stir Fried Cod Fillet
28.95

CHEF SPECIAL 御廚推介



薑蔥爆羊肉煲

Curried Lamb Stew

精選湯羹

SOUP

| | 碗 Small (1 SERVING) | 窩 Large (8 SERVING) |
|--|---------------------------|---------------------------|
| 1 酸辣湯 <i>Hot & Sour Soup</i> | 12 | 31.25 |
| 2 粟米雞茸羹 <i>Minced Chicken & Sweet Corn Soup</i> | 11.5 | 30 |
| 3 西湖牛肉羹 <i>Minced Beef & bean Curd Soup</i> | 11.5 | 30 |
| 4 香茜皮蛋魚片湯 <i>Preserved Duck Egg with Fresh Sliced Fish Soup</i> | 12 | 31.25 |
| 5 明火例湯 <i>Soup of th Day(NO MSG)</i> | 6 | 15.5 |
| 6 蟹肉魚肚羹 <i>Crab Meat & Fish Maw Soup</i> | 13 | 33.75 |



全日供應
Available All Day

鳳鳴小菜

CHINESE DISHES

全日供應
Available All Day

- 1 金菇台式腐皮 20.95
Braised Mushroom & Bean Crud Taiwanese Style
- 2 XO醬韭菜花鮮魷 20.95
Sauteed Squid with Chives in XO Sauce
- 3 韭菜花炒咸肉 20.95
Sauteed Chive Flowers with Salted Sliced Pork
- 4 蝦醬韭菜花雙魚 20.95
Sauteed Silver Fish with chive & Shrimp Sauce
- 5 潮州小炒皇 20.95
Mixed Shreds
- 6 韭菜花炒鯽魚片 25.95
Sauteed Sliced Tilapia with Chives
- 7 欖菜肉碎四季豆 20.95
Minced Pork & Green Bean with Preserved Olive
- 8 干煸四季豆 20.95
Fried Bean with Minced Pork



- 9 方魚炒芥蘭 20.95
Sauteed Gai Lan with Dried Smoke Fish
- 10 金銀蛋浸菠菜 20.95
Spinach with Salted Egg & Century Egg
- 11 咸魚炒芽菜 20.95
Fried Salted Fish with Bean Sprout
- 12 津絲咸蛋浸芥膽 20.95
Mustard Green with Salted egg & Vermicelli
- 13 蒜子蝦乾浸豆苗 27.95
Pea Tips with Garlic & Dried Shrimp in Consomme
- 14 碧綠鮮帶子 34.95
Sauteed Scallop with Green Vegetables
- 15 XO醬韭菜花桂花蚌 43.95
Sauteed Sea Cucumber Intestine w/ Chives in XO Sauce



鳳鳴小菜

CHINESE DISHES

全日供應
Available All Day

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|----|---|-------|
| 16 | 紅燒豆腐 <i>Braised Tofu</i> | 20.95 |
| 17 | 珊瑚扒玉子豆腐 <i>Crab Meat with Bean Curd</i> | 23.95 |
| 18 | 冬菜濃湯浸白菜苗 <i>Baby Vegetables in Supreme Soup</i> | 20.95 |
| 19 | 豆醬四季豆豬頸脊 <i>Sauteed Pork @ Green Bean in Bean Sauce</i> | 21.95 |
| 20 | 白灼金菰牛肉 <i>Blanched Beef with Enoki Mushroom</i> | 20.95 |
| 21 | 潮州沙爹芥蘭牛肉 <i>Chiu Chow Satay Beef with Gai Lan</i> | 20.95 |
| 22 | 碧綠桂花蚌 <i>Sea Cucumber Intestine with Vegetable</i> | 43.95 |
| 23 | 咸菜炒大腸 <i>Pork Intestine with Pickled Mustard</i> | 20.95 |
| 24 | 滷水豆腐豬腸仔 <i>Marinated Tofu & Pork Intestine</i> | 20.95 |
| 25 | 醬爆回鍋肉 <i>Sauteed Pork in Spicy Sauce</i> | 21.95 |
| 26 | 薑蔥爆腰潤 <i>Fried Pork Kidney & Liver with Ginger Onion</i> | 21.95 |
| 27 | 菠蘿咕嚕肉 <i>Sweet & Sour Boneless Pork</i> | 20.95 |
| 28 | 京都沙拉骨 <i>Spareribs in BBQ Sauce & Salad Dressing</i> | 20.95 |
| 29 | 蜂蜜蒜子骨 <i>Honey & Garlic Spareribs</i> | 20.95 |
| 30 | 椒鹽燒排骨 <i>Salt & Pepper Spareribs</i> | 20.95 |



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|----|---|-------|
| 31 | 椒鹽燒鮮魷 <i>Salt & Pepper Squid</i> | 20.95 |
| 32 | 涼瓜炒牛肉 <i>Sauteed Beef with Bitter Melon</i> | 20.95 |
| 33 | 紫蘿炒牛肉 <i>Sauteed Beef with Ginger & Pineapple</i> | 20.95 |
| 34 | 紫蘿炒雞片 <i>Sauteed Sliced Chicken with Ginger & Pineapple</i> | 20.95 |
| 35 | 中式煎牛柳 <i>Stir Fried Fillet of Beef in Sweet & Sour Sauce</i> | 31.95 |
| 36 | 西檸煎軟雞 <i>Deep Fried Boneless Chicken with Chicken with Lemon Sauce</i> | 20.95 |
| 37 | 美極煎倉魚 <i>Pan Fried Promfret Fish in Maggie Sauce</i> | 21.95 |
| 38 | 滑蛋炒蝦仁 <i>Scrambled Egg and Shrimps</i> | 25.95 |
| 39 | 豉椒炒蝦球 <i>Sauteed Prawns in Black Bean Sauce</i> | 25.95 |
| 40 | 避風塘多春魚 <i>Neptune Specialty Smel</i> | 20.95 |

鳳鳴小菜

CHINESE DISHES

全日供應
Available All Day



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|----|--|-------|
| 41 | 避風塘雞中翼 | 20.95 |
| | <i>Neptune Specialty Chicken Winglette</i> | |
| 42 | 潮式煎珍珠蠔烙 | 21.95 |
| | <i>Chiu Chow Pan Fried Baby Oyster Omelette</i> | |
| 43 | 白飯魚煎蛋 | 21.95 |
| | <i>Pan Fried Silver Fish with Egg</i> | |
| 44 | 游水大蜆 | 23.95 |
| | <i>Clams (Black Bean Sauce, Chili Wine, Lemon Grass, White Pepper Sauce)</i> | |
| 45 | 涼瓜帶子炒蛋 | 25.95 |
| | <i>Sauteed Scallop & Bitter Melon with Eggs</i> | |
| 46 | 麻婆滑豆腐 | 20.95 |
| | <i>Braised Spicy Tofu with Minced Pork</i> | |
| 47 | 砵仔梅菜扣肉 | 22.95 |
| | <i>Pies Vegetable & Pork</i> | |
| 48 | 八珍豆腐煲 | 25.95 |
| | <i>BBQ Pork, Chicken, Fried Tofu & Assorted Seafood in Casserole</i> | |
| 49 | 薑蔥生蠔煲 | 31.95 |
| | <i>Braised Oyster with Ginger & Green Onion in Casserole</i> | |
| 50 | 魚香茄子煲 | 20.95 |
| | <i>Eggplant Hot Pot in Szechuan Sauce</i> | |
| 51 | 咖喱牛筋腩煲 | 20.95 |
| | <i>Curry Beef Tendon & Brisket in Casserole</i> | |
| 52 | 咖喱海中寶煲 | 27.95 |
| | <i>Curry Seafood in Casserole</i> | |
| 53 | 咖喱雞球煲 | 20.95 |
| | <i>Curry Chicken in Casserole</i> | |

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|----|--|-------|
| 54 | 柱候牛雜煲 | 20.95 |
| | <i>Braised Assorted Beef Internal with Radish in Casserole</i> | |
| 55 | 海鮮什菜煲 | 27.95 |
| | <i>Mixed Vegetables with Seafood in Casserole</i> | |
| 56 | 清湯牛坑腩煲 | 20.95 |
| | <i>Beef Brisket in Consomme in Casserole</i> | |
| 57 | 咸魚雞粒豆腐煲 | 20.95 |
| | <i>Salted Fish & Chicken with Tofu in Casserole</i> | |
| 58 | 沙爹牛肉粉絲煲 | 20.95 |
| | <i>Beef with Vermicelli in Satay Sauce in Casserole</i> | |
| 59 | 黑椒牛仔骨 | 28.95 |
| | <i>Beef Short Ribs with Black Pepper Sauce</i> | |
| 60 | 薑蔥生根牛肉煲 | 20.95 |
| | <i>Beef with Ginger & Green Onion in Casserole</i> | |
| 61 | 啫啫排骨煲 | 20.95 |
| | <i>Singing Spareribs with Pork Liver in Casserole</i> | |
| 62 | 薑蔥豆醬雞球煲 | 20.95 |
| | <i>Chicken Balls with Chiu Chow Bean Sauce in Casserole</i> | |
| 63 | 茄醬煎焗老虎蝦 | 29.95 |
| | <i>Pan Fried Tiger Prawn with Tomato Sauce</i> | |
| 64 | 叉燒炒滑蛋 | 20.95 |
| | <i>Scrambled Egg with BBQ Pork</i> | |



打冷宵夜



每天晚上9時 - 凌晨2時供應
Available Daily 9:00PM - 2:00AM

- | | | | | | |
|----|---|-------|----|--|-------|
| 1 | 滷水浸豆腐 <i>Marinated Tofu</i> | 13 | 17 | 豉椒炒豬肚 <i>Sauteed Pork Omasum with Black Bean</i> | 14.50 |
| 2 | 椒鹽滑豆腐 <i>Deep Fried Salt & Peppery Tofu</i> | 13 | 18 | 紫蘿炒雞片 <i>Sauteed Sliced Chicken with Ginger & Pineapple</i> | 14.50 |
| 3 | 咸魚炒芽菜 <i>Fried Salted Fish with Bean Sprout</i> | 13 | 19 | 紫蘿炒牛肉 <i>Sauteed Beef with Ginger & Pineapple</i> | 14.50 |
| 4 | 椒鹽燒茄子 <i>Salt & Peppery Eggplant</i> | 13 | 20 | 蜂蜜蒜子骨 <i>Honey & Garlic Spareribs</i> | 14.50 |
| 5 | 菜甫煎雞蛋 <i>Fried Egg with Preserved Vegetables</i> | 13 | 21 | 京都沙拉骨 <i>Spareribs in BBQ Sauce & Salad Dressing</i> | 14.50 |
| 6 | 涼拌海蜇絲 <i>Marinated Jelly Fish</i> | 17.95 | 22 | 椒鹽燒排骨 <i>Salt & Peppery Spareribs</i> | 14.50 |
| 7 | 干扁四季豆 <i>Fried Bean with Minced Pork</i> | 13.50 | 23 | 椒鹽白飯魚 <i>Salt & Peppery Small Silver Fish</i> | 16.50 |
| 8 | 滑蛋炒鱧魚片 <i>Sauteed Fish with Egg</i> | 18.50 | 24 | 椒鹽雞膝 <i>Salt & Peppery Chicken Knee</i> | 14.50 |
| 9 | 椒鹽玉子豆腐 <i>Deep Fried Salt & Peppery Egg Tofu</i> | 13 | 25 | 椒鹽鮮魷 <i>Salt & Peppery Squid</i> | 16.50 |
| 10 | 涼瓜煎雞蛋 <i>Fried Egg with Bitter Melon</i> | 13 | 26 | 酥炸鮮蝦雲吞 <i>Deep Fried Wonton</i> | 15.50 |
| 11 | 滷水豬腸仔 <i>Marinated Pork Intestine</i> | 14 | 27 | 椒鹽多春魚 <i>Salt & Peppery Smelt</i> | 14.50 |
| 12 | 叉燒炒滑蛋 <i>Scrambled Egg with BBQ Pork</i> | 13 | 28 | 薑蔥爆鯽魚頭腩 <i>Fried Tilapia Head with Ginger & Green Onion</i> | 15.50 |
| 13 | 欖菜肉碎四季豆 <i>Minced Pork & Green Bean with Preserved Olive</i> | 13.50 | 29 | 椒絲腐乳西生菜 <i>Sauteed Lettuce with Chilli & Preserved Tofu</i> | 15.50 |
| 14 | 紅燒滑豆腐 <i>Braised Bean Curd with Vegetable</i> | 13 | 30 | 腊味炒芥蘭 <i>Sauteed Gai Lan with Preserved Meat</i> | 17 |
| 15 | 酸菜炒大腸 <i>Pork Intestine with Pickled Mustard</i> | 14.50 | 31 | 方魚炒芥蘭 <i>Sauteed Gai Lan with Dried Smoke Fish</i> | 14.50 |
| 16 | 三色炒滑蛋 <i>Sauteed Egg, Preserved Egg & Salted Egg</i> | 13 | 32 | 蒜茸靚菜心 <i>Sauteed Choy Sum with Garlic</i> | 14.50 |



打冷宵夜
NIGHT SNACK



每天晚上9時 - 凌晨2時供應
Available Daily 9:00PM - 2:00AM

- | | | | | | |
|----|--|-------|----|---|-------|
| 36 | 咸蛋津絲浸芥膽 <i>Mustard Green with Salted Egg & Vermicelli</i> | 14.50 | 51 | 沙茶魷魚鬚 <i>Squid Tentacle with Satay Sauce</i> | 16.50 |
| 37 | 涼瓜炒牛肉 <i>Sauteed Beef with Bitter Melon</i> | 14.50 | 52 | 椒鹽墨魚丸 <i>Salt & Pepper Cuttlefish Ball</i> | 18.50 |
| 38 | 金銀蛋菠菜 <i>Spinach with Salted Egg & Century Egg</i> | 14.50 | 53 | 白灼豬潤豬腰 <i>Blanched Pork Liver & Kidney</i> | 16.50 |
| 39 | 潮州沙爹芥蘭牛肉 <i>Chiu Chow Satay Beef with Gai Lan</i> | 14.50 | 54 | 清湯牛坑腩☒ <i>Beef Brisket in Concomme in Casserole</i> | 15.50 |
| 40 | 韭菜花炒咸肉 <i>Sauteed Chive Flower with Salted Sliced Pork</i> | 14.50 | 55 | 咸魚雞粒豆腐☒ <i>Salted Fish & Chicken with Tofu in Casserole</i> | 14.50 |
| 41 | 蝦醬韭菜花炒雙魚 <i>Sauteed Silver Fish with Chives & Shrimp Paste</i> | 14.50 | 56 | 啫啫排骨☒ <i>Singing Spareribs with Pork Liver</i> | 14.50 |
| 42 | XO醬韭菜花鮮魷 <i>Sauteed Squid with Chives & XO Sauce</i> | 16 | 57 | 咖哩牛筋腩☒ <i>Curry Beef Tendon & Brisket in Casserole</i> | 15.50 |
| 43 | 潮州小炒皇 <i>Mixed Shreds</i> | 15.50 | 58 | 黑椒牛仔骨☒ <i>Beef Short Ribs with Black Pepper Sauce</i> | 20.95 |
| 44 | 白灼金菇牛肉 <i>Blanched Beef with Enoki Mushroom</i> | 15.50 | 59 | 薑蔥豆醬雞球☒ <i>Chicken Balls with Chiu Chow Bean Sauce</i> | 15.50 |
| 45 | 冬菜濃湯浸白菜苗 <i>Baby Vegetables in Supreme Soup</i> | 15.50 | 60 | 薑蔥生根牛肉☒ <i>Beef with Ginger & Green Onion Glutenous</i> | 15.50 |
| 46 | 蒜子蝦干浸豆苗 <i>Pea Tips with Garlic & Dried Shrimp in Consomme</i> | 18 | 61 | 沙爹粉絲牛肉☒ <i>Beef with Vermicelli in Satay Sauce</i> | 15.50 |
| 47 | 菠蘿咕嚕肉 <i>Sweet & Sour Boneless Pork</i> | 14.50 | 62 | 海鮮什菜☒ <i>Mixed Vegetables with Seafood in Casserole</i> | 18.5 |
| 48 | 薑蔥爆腰潤 <i>Sauteed Pork Liver & Kidney w/Ginger & Green Onion</i> | 16.50 | 63 | 游水大蜆 <i>Clams</i> | 17 |
| 49 | 白灼牛栢葉 <i>Blanched Beef Tripe</i> | 15.50 | | (豉汁炒, 辣酒, 香茅浸, 白胡椒浸) (Black Bean Sauce, Chili Wine, Lemon Grass, White Pepper Sauce) | |
| 50 | 醬爆牛肚栢葉 <i>Sauteed Beef Omasum & Tripe</i> | 15.50 | | | |

御廚甜品

DESSERT

全日供應
Available All Day

- 1 鳳鳴杏仁茶 7.5
Almond Tea
- 2 生磨芝麻糊 7.5
Grinded Black Sesame Paste
- 3 薑汁撞奶 7.5
Ginger Milk Pudding
- 4 心太軟芒果布甸 6.5
Mango Pudding
- 5 桂花糕 4.75
Lychee & Osmanthus Gelatin



| | 冷 COLD | 熱 HOT |
|--|-----------|----------|
| 1 檸檬茶 <i>Lemon Tea</i> | 5.75 | 4.50 |
| 2 奶茶 <i>Creamy Black Tea</i> | 5.75 | 4.50 |
| 3 鴛鴦 <i>Creamy Black Tea & Coffee</i> | 5.75 | 4.50 |
| 4 杏仁霜 <i>Almond Milk</i> | 5.75 | 4.50 |
| 5 阿華田 <i>Ovaltine</i> | 5.75 | 4.50 |
| 6 朱古力 <i>Chocolate</i> | 5.75 | 4.50 |
| 7 檸檬水 <i>Lemon Water</i> | 5.75 | 4.50 |
| 8 咖啡 <i>Coffee</i> | 5.75 | 4.50 |
| 9 檸蜜 <i>Lemon with Honey</i> | 6.25 | 4.75 |

飲品

DRINK

全日供應
Available All Day

酒

ALCOHOL

本地啤酒
Local Beer

6 / 330ml

進口啤酒
Imported Beer

7 / 330ml



PLEASE NOTE

Taxes are not included. Some Drinks are subject to Availability.
Table groups are not obligated to consume all bottles ordered.
All guests are subject to Neptune Wonton Noodles policies and LCLB regulations.

所有圖片僅供參考,請以實物為準
All pictures are for references only, actual product may vary.

RMD/WT/2023/MAY/P14