

荔枝戀人 Lychee Special \$ 6.99

檸檬可樂 Coke w/ Lemon \$ 4.99

鮮榨西瓜汁 Watermelon Juice \$ 6.99

蜜餞菠蘿冰 Honey Pineapple Special \$ 6.99

奶茶 Milk Tea \$ 4.99 (H) \$ 5.99 (C)

檸檬茶 Lemon Tea \$ 4.99 (H) \$ 5.99 (C)

1. 松茸鮑魚灌湯餃 \$13.98  
Abalone Dumpling in Consommé

2. 上湯鮮竹卷 (SP)  
Beancurd Wrap with Minced Pork & Shrimp in Broth

3. 濃雞汁肉心滑豆腐 (SL)  
Stuffed Shrimp Paste W/ Egg Tofu

4. 至尊鮑魚燒賣皇 \$13.98  
Prince Abalone Siu Mai

5. 生滾魚片牛肉粥  
Beef & Fish Fillets Congee

6. 生滾走地雞瘦肉粥  
Free Range Chicken & Pork Congee

7. 皮蛋瘦肉粥  
Shredded Pork W/ Century Egg Congee

8. 一品海鮮粥 (蝦球, 帶子, 魚片)  
Seafood Congee

9. 安格斯牛肉球 (L)  
Steamed Angus Beef Balls

10. 濃情潮州粉粿 (L)  
Steamed Meat, Dried Shrimp & Peanut Dumplings

11. 黑松露野菌餃 (SP)  
Black Truffle & Wild Mushroom Dumplings

12. 瑤柱野米珍珠雞 (SL)  
Sticky Wild Rice Wrap Stuffed w/ Dried Scallop & Minced Pork

13. 京醬蒸鳳爪 (SP)  
Steamed Chicken Feet w/ Hoisin Sauce

14. 金蒜蒸排骨 (L)  
Steamed Spareribs w/ Garlic Sauce

15. XO五彩牛柏葉 (SL)  
Sliced Beef Tripe w/ X.O. Sauce

16. 灌湯小籠包 (L)  
Steamed Xiao Long Bao

17. 蜜汁叉燒包 (L)  
Steamed BBQ Pork Buns

18. 香煎Q彈墨魚餅 (L)  
Pan Seared Cuttlefish Cakes

19. 脆炸韭菜盒子 (L)  
Deep Fried Chive Dumplings

20. 香酥荔芋帶子甫 (SL)  
Deep Fried Scallop, Minced Pork & Taro Pastries

### 粥品 congee

	碗 Bowl	第一次落單 1st order	第二次落單 2nd order	窩 Casserole	第一次落單 1st order	第二次落單 2nd order
37. 生滾魚片牛肉粥 Beef & Fish Fillets Congee	\$ 13. <sup>98</sup>	—	—	\$ 26. <sup>98</sup>	—	—
38. 生滾走地雞瘦肉粥 Free Range Chicken & Pork Congee	\$ 13. <sup>98</sup>	—	—	\$ 26. <sup>98</sup>	—	—
39. 皮蛋瘦肉粥 Shredded Pork W/ Century Egg Congee	\$ 12. <sup>98</sup>	—	—	\$ 24. <sup>98</sup>	—	—
40. 一品海鮮粥 (蝦球, 帶子, 魚片) Seafood Congee	\$ 16. <sup>98</sup>	—	—	\$ 36. <sup>98</sup>	—	—
41. 養生南瓜竹筴野米粥 Pumpkin & Bamboo Fungus Wild Rice Congee	\$ 12. <sup>98</sup>	—	—	\$ 24. <sup>98</sup>	—	—
42. 貢苗豬潤魚片粥 Pork Liver, Fish Fillet & Pea Shoots Congee	\$ 13. <sup>98</sup>	—	—	\$ 24. <sup>98</sup>	—	—
43. 生滾桂花蚌帶子粥 Sea Cucumber Muscle & Scallop Congee	\$ 18. <sup>98</sup>	—	—	\$ 36. <sup>98</sup>	—	—
44. 生滾肉片野生龍躉粥 Ling Cod & Pork Slices Congee	\$ 15. <sup>98</sup>	—	—	\$ 33. <sup>98</sup>	—	—

17. 蜜汁叉燒包 (L)  
Steamed BBQ Pork Buns

18. 香煎Q彈墨魚餅 (L)  
Pan Seared Cuttlefish Cakes

19. 脆炸韭菜盒子 (L)  
Deep Fried Chive Dumplings

20. 香酥荔芋帶子甫 (SL)  
Deep Fried Scallop, Minced Pork & Taro Pastries

### 甜品 dessert

45. 焦糖葡撻 (M)  
Baked Egg Tarts

46. 桂花擂沙湯丸 (M)  
Sesame Glutinous Riceballs with Peanut Powder

47. 玉米爆珠布甸 (S)  
Chilled Mango Pudding

48. 百香果千層慕絲(4件) (M)  
Passion Fruit Mousse (4 pcs)

### 腸粉 rice rolls

	第一次落單 1st order	第二次落單 2nd order
29. 港式絲苗腸粉 (L) Steamed Plain Rice Rolls	—	—
30. 自制明爐叉燒腸粉 (L) Steamed Rice Rolls W/ BBQ Pork	—	—
31. 菲皇鮮蝦腸粉 (SP) Steamed Rice Rolls W/ Prawns & Chives	—	—
32. 香茜牛肉腸粉 (L) Steamed Rice Rolls W/ Beef & Cilantro	—	—
33. 炸菜肉鬆蝦米腸粉 (L) Steamed Rice Rolls W/ Dried Shrimp, Dried Pork & Pickled Mustard Stems	—	—
34. 苗皇黃沙豬潤腸粉 (L) Steamed Rice Rolls W/ Pork Liver & Pea Tips	—	—
35. 脆竹魚茸腸 (SL) Steamed Rice Rolls W/ Fish Paste & Crispy Beancurd Sheet	—	—
36. 黑野米春風得意腸粉 (SL)(含芝士) Steamed Black Wild Rice Rolls W/ Shrimp Spring Rolls (contain cheese)	—	—

21. 龍鳳大春卷 (L)  
Deep Fried Prawn Spring Rolls with Cheese

22. 百花釀原條茄子 (SL)  
Pan Fried Whole Eggplants w/ Shrimp Paste

23. 鰻魚叉燒酥 (SL)  
Baked BBQ Pork & Sea Eel Pastries

24. 鴛鴦咸水角 (SP)  
Deep Fried Minced Pork & Dried Shrimp Dumplings

25. 黑白無雙生煎包 (SP)  
Pan Fried Pork Buns

26. 鳳城煎魚餅 (SL)  
Pan Seared Crispy Fish Purée Cake

27. 和風翡翠滑豆腐 (L)  
Deep Fried Tofu with Seaweed

28. 香煎芋絲蘿蔔糕 (SP)  
Pan Seared Turnip Cake w/ Shredded Taro Root

29. 港式絲苗腸粉 (L)  
Steamed Plain Rice Rolls

30. 自制明爐叉燒腸粉 (L)  
Steamed Rice Rolls W/ BBQ Pork

31. 菲皇鮮蝦腸粉 (SP)  
Steamed Rice Rolls W/ Prawns & Chives

32. 香茜牛肉腸粉 (L)  
Steamed Rice Rolls W/ Beef & Cilantro

33. 炸菜肉鬆蝦米腸粉 (L)  
Steamed Rice Rolls W/ Dried Shrimp, Dried Pork & Pickled Mustard Stems

34. 苗皇黃沙豬潤腸粉 (L)  
Steamed Rice Rolls W/ Pork Liver & Pea Tips

35. 脆竹魚茸腸 (SL)  
Steamed Rice Rolls W/ Fish Paste & Crispy Beancurd Sheet

36. 黑野米春風得意腸粉 (SL)(含芝士)  
Steamed Black Wild Rice Rolls W/ Shrimp Spring Rolls (contain cheese)

小點 S \$7.68 中點 M \$9.68 大點 L \$10.68 特點 SP \$11.38 頂點 SL \$13.58

如對任何食材有過敏反應, 請於落單前通知服務員。 Please inform the server if you have allergy on any ingredient.

外賣塑盒或紙袋 - 每個 Take Out Container or Paper Bag - Each \$ 0.5 茶芥每位 TEA \$1.90 / Person



誠意推介 自家烤制明爐燒味



化皮乳豬  
Suckling Pig

全自然蜜汁叉燒  
BBQ PORK



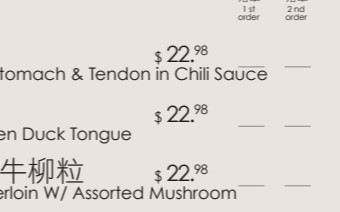
\$12.99\*

\* 現惠顧滿 \$50 (稅前), 即可以優惠價 \$12.99 享用一客全自然蜜汁叉燒。

\* Enjoy a regular BBQ Pork dish at a special price of \$12.99 with a dine-in purchase over \$50 (before tax).

精美廚點  
chef's special

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|--|----------------------|---|---|
| 53. 椒鹽滑豆腐<br>Deep Fried Tofu In Spicy Salt                                 | \$ 15. <sup>98</sup> | — | — |
| 54. 手拉豉油皇煎腸粉<br>Pan Fried Rice Rolls With Supreme Soy Sauce                | \$ 15. <sup>98</sup> | — | — |
| 55. 七味金沙滑豆腐<br>Seven Spices Deep Fried Tofu                                | \$ 15. <sup>98</sup> | — | — |
| 56. 米網XO醬炒蘿蔔糕<br>Stir-fried Radish Cake In Spicy X.O. Sauce                | \$ 15. <sup>98</sup> | — | — |
| 57. 濃湯蝦乾蘿蔔泡年糕<br>Rice Cake W/ Dried Shrimp & Turnip in Consommé            | \$ 19. <sup>98</sup> | — | — |
| 58. 脆炸蒜香魷魚鬚<br>Deep Fried Squid Tentacles With Garlic                      | \$ 17. <sup>98</sup> | — | — |
| 59. 安康豬鮮果咕嚕肉<br>Sweet & Sour Sakura Farm Pork                              | \$ 18. <sup>98</sup> | — | — |
| 60. 金蒜鹽香脆雞膝<br>Crispy Chicken Joints W/ Golden Garlic                      | \$ 18. <sup>98</sup> | — | — |
| 61. 風味沙薑白雲豬手<br>Marinated Pork Hock (Chilled)                              | \$ 18. <sup>98</sup> | — | — |
| 62. 胡椒味菜豬肚煲<br>Pork Stomach W/ Peppercorn & Pickled Cabbage In Casserole   | \$ 18. <sup>98</sup> | — | — |
| 63. 沙薑藥膳浸鳳爪<br>Marinated Chicken Feet In Chinese Herbal Soup               | \$ 18. <sup>98</sup> | — | — |
| 64. 美極脆烤哈利拔<br>Grill Halibut W/ Maggi Sauce                                | \$ 17. <sup>98</sup> | — | — |
| 65. 檸香泰式鳳爪<br>Marinated Chicken Feet in Thai Style                         | \$ 18. <sup>98</sup> | — | — |
| 66. 牛筋腩陳村粉<br>Beef Brisket & Tendon W/ Thick Rice Noodle                   | \$ 23. <sup>98</sup> | — | — |
| 67. 手拍老陳醋青瓜<br>Marinated Cucumber W/ Sweetened Black Vinegar               | \$ 15. <sup>98</sup> | — | — |
| 68. 潮式滷水雙拼 (鵝掌、鴨翼)<br>Marinated Goose Webs & Duck Wings in Chiu Chow Style | \$ 22. <sup>98</sup> | — | — |



粉麵飯  
noodle & rice

**風味籠仔蒸飯 Steamed Rice**

- 窩蛋土魷肉餅籠仔飯 \$ 14.<sup>98</sup>  
Dried Squid & Minced Pork Cake W/ Egg Steamed Rice
- 窩蛋臘味籠仔飯 \$ 14.<sup>98</sup>  
Preserved Meat W/Egg Steamed Rice
- 窩蛋香菇雞球排骨籠仔飯 \$ 14.<sup>98</sup>  
Sparreribs, Chicken & Chinese Mushroom W/ Egg Steamed Rice

只限星期一至五供應, 假日除外  
Available Monday to Friday, except holiday



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|--|------------------------|------------------------|---|---|
| 85. 雜錦海鮮湯烏冬<br>Assorted Seafood w/ Udon in Soup  | \$ 18. <sup>98</sup> 碗 | \$ 32. <sup>98</sup> 窩 | — | — |
| 86. 牛筋腩手拉湯河<br>Flat Rice Noodle W/ Beef Brisket & Tendon                                   | \$ 17. <sup>98</sup> 碗 | \$ 29. <sup>98</sup> 窩 | — | — |
| 87. 魚腐嫩雞野菌湯麵<br>Noodle Soup W/ Chicken, Fish Puff & Mushroom                               | \$ 17. <sup>98</sup> 碗 | \$ 29. <sup>98</sup> 窩 | — | — |
| 88. 豉油皇銀芽炒麵<br>Stir Fried Noodle W/ Supreme Soy Sauce                                      | \$ 22. <sup>98</sup>   | —                      | — | — |
| 89. XO醬菲黃銀芽陳村粉<br>Stir Fried Thick Rice Noodle W/ Yellow Chive & Bean Sprout In X.O. Sauce | \$ 24. <sup>98</sup>   | —                      | — | — |
| 90. 黑椒牛柳絲炒烏冬<br>Stir Fried Shredded Beef Tenderloin Udon w/ Black Pepper                   | \$ 32. <sup>98</sup>   | —                      | — | — |
| 91. 飛魚子瑤柱蛋白炒飯<br>Dried Scallop, Egg White & Tobiko Fried Rice                              | \$ 32. <sup>98</sup>   | —                      | — | — |
| 92. 飄香生拆蟹肉籠仔飯<br>Stir Fried Sticky Rice W/ Fresh Crab Meat                                 | \$ 36. <sup>98</sup>   | —                      | — | — |
| 93. 甘香火腩絲味菜炒飯<br>Shredded Roasted Pork & Pickled Mustard Fried Rice                        | \$ 28. <sup>98</sup>   | —                      | — | — |
| 94. 金瑤有機黑野米炒飯<br>Fried Wild Rice W/ Dried Scallop, Shredded Chicken                        | \$ 36. <sup>98</sup>   | —                      | — | — |



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| 69. 夫妻肺片<br>Marinated Beef Stomach & Tendon in Chili Sauce             | \$ 22. <sup>98</sup> | — | — |
| 70. 糟鹵酒香鴨脷<br>Marinated Drunken Duck Tongue                            | \$ 22. <sup>98</sup> | — | — |
| 71. 和風極上雪花牛柳粒<br>Diced Beef Tenderloin W/ Assorted Mushroom            | \$ 22. <sup>98</sup> | — | — |
| 72. 鮑汁雙菇扒玉子豆腐<br>Braised Egg Tofu & Mushroom In Abalone Sauce          | \$ 18. <sup>98</sup> | — | — |
| 73. 蒜香風沙雞翼<br>Deep Fried Chicken Wings w/ Minced Garlic & Ginger       | \$ 18. <sup>98</sup> | — | — |
| 74. 柱候牛筋牛坑腩煲<br>Beef Brisket & Tendon In Chu Hou Sauce                 | \$ 23. <sup>98</sup> | — | — |
| 75. 金蒜唐芹炒脆菜花<br>Stir Fried Chinese Celery With Cauliflower             | \$ 18. <sup>98</sup> | — | — |
| 76. 干炒野山菌羅漢上素<br>Stir Fried Deluxe Vegetarian Feast W/ Mixed Mushrooms | \$ 19. <sup>98</sup> | — | — |
| 77. 蟲草花雲耳藕片炒山藥<br>Stir Fried Chinese Yam & Lotus Root W/ Mixed Fungus  | \$ 18. <sup>98</sup> | — | — |
| 78. 蒜香茄豆合炒<br>Stir Fried Eggplant & String Bean w/ Garlic              | \$ 18. <sup>98</sup> | — | — |
| 79. 馬拉盞生炒芥蘭<br>Stir Fried Gai Lan W/ Belacan                           | \$ 18. <sup>98</sup> | — | — |
| 80. 魚湯腐皮浸豆苗<br>Pea Shoots With Beancurd Sheet In Fish Broth            | \$ 20. <sup>98</sup> | — | — |
| 81. 蒜子魚腐浸菜芯苗<br>Poached Fish Puff w/ Choy Sum & Garlic in Consommé     | \$ 18. <sup>98</sup> | — | — |
| 82. 窩蛋肉鬆浸西洋菜<br>Poached Watercress W/ Minced Pork & Egg                | \$ 19. <sup>98</sup> | — | — |
| 83. 蒜香炒芥膽<br>Sautéed Shredded Mustard Green w/ Garlic                  | \$ 18. <sup>98</sup> | — | — |
| 84. 阿媽豬腳薑<br>Pork Knuckle in Sweetened Vinegar                         | \$ 28. <sup>98</sup> | — | — |



星期一至五11:30am前結賬離座, 點心八八折優惠。

(公眾假期除外)

Close the bill and check out before 11:30am from Monday to Friday (except public holiday). dim sum section will entitle a 12% discount.

點心菜單

檯號	人數
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604.430.6808

2881 Grandview Hwy, Vancouver, BC

