

和平花园 Peace Garden

中国疆域辽阔，物产丰富，饮食差异不同，南甜北咸，东辣西酸。各种美食繁多，本餐厅在传承经典美食、名人名吃的基础上，中西合璧，推出一些列的美食美点，集文化、营养于一体，本着“适口者珍，药食同源”的理念，为中外食客精心制作美味佳肴，弘扬中华饮食文化。特聘营养师为我们推荐和平、健康、绿色的滋补靓汤和增加免疫功能的特色靓汤。

China is a vast country with diverse food preferences, ranging from the sweet flavours of the southern region to the savoury flavours of the northern region, as well as the spicy flavours of the eastern region and the sour flavours of the western region. Inheriting traditional and famous dishes, the restaurant combines elements from the Eastern and Western to offer many unique dishes that incorporate both culture and nutrition. The restaurant prepares delicious dishes for all guests in line with the concept of "There is no fixed taste for food, what suits the taste is the best" in order to promote Chinese food culture. The restaurant also has a nutritionist to recommend calm, healthy and green nourishing soups as well as specialised soups to boost the immune system.

本餐厅可以根据食客要求、口味、习惯，为您量身定制会议用餐、团体用餐、生日宴会、婚庆宴会等等。

The restaurant provide tailor-made meals for meetings, groups, birthday parties, wedding receptions, and other events based on the customers' requirements, tastes, and habits.

菜单上所有价格已包含VAT。

All prices include VAT.

菜单上的图片仅供参考。

All dishes pictures are for illustration purposes only.

Food Allergies and Intolerances

Guests with allergies or intolerances should make a member of the team aware, before placing an order for food or beverages. Some dishes may contain traces of the following ingredients: Celery, Gluten, Wheat, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame Seeds, Soybeans, Sulphur Dioxide and sulphites. If you have any allergy concerns, please consult a member of the team.

食物过敏和不耐受

宾客如有食物过敏或不耐受的，请在订餐及饮料前告诉我们的职员。某些菜肴可能包含以下过敏原：芹菜，小麦，麸质，甲壳类动物，鸡蛋，鱼，羽扇豆，牛奶，软体动物，芥末，坚果，花生，芝麻籽，大豆，二氧化硫或酒精。如果您有任何关于对菜肴的过敏原内容的疑问，请向我们的职员咨询。

国宴首选

北京烤鸭

PEKING DUCK

A national banquet main course



北京烤鸭

PEKING DUCK

£ 48.00/只 Whole

£ 28.00/半只 Half

北京烤鸭经过烫胚、晾胚、烤制等工艺，具有色泽红润，肉质细嫩，外脆里嫩，味道醇厚，肥而不腻的特色，被誉为“天下美味”。国宴菜品首选。

The Peking duck is roasted and has a rosy red colour, is crispy on the outside and tender on the inside, and has a smooth and rich flavour. It is known as "one of the world's great dishes." It is one of the most popular dishes for state banquets.

毛氏红烧肉

MAO'S BRAISED PORK

£ 15.80/例

又名毛家红烧肉，是一道色香味俱全的传统名肴，属于湘菜系。毛氏红烧肉选用带皮五花肉为主料，冰糖糖色加盐代替酱油为肉着色调味慢火烧制而成。这样烹制的红烧肉咸鲜不失、甜味兼得。成菜后，色泽金黄，油而不腻。是毛主席最爱吃的红烧肉

It is a traditional dish with a combination of colour, flavour, and taste that belongs to the Hunan cuisine family. Mao's braised pork starts with skin-on pork belly and is slow-cooked with icing sugar and salt instead of soy sauce to colour and season the meat. This method of cooking the meat creates a savoury and sweet flavour. When the dish is ready, it is golden in colour and moist but not heavy. It is the favourite dish of President Mao.

毛主席之最爱

毛氏红烧肉

MAO'S BRAISED PORK

President Mao's favorite food



图片仅供参考，请以实物为准。

The picture is for reference only. Please refer to the object.

扬州狮子头

YANGZHOU STYLE BRAISED PORK BALLS

£ 6.80/位

国宴菜的名角之一就是“扬州狮子头”。1949年10月1日开国大典宴会，周总理最喜爱的一道国宴菜，此菜选用肥四瘦六的精品五花肉手工切成石榴粒大小，马蹄和高级清汤制作而成。这个菜形态丰满，犹如雄狮之首。具有汤清味浓，肥而不腻的特点。

One of the most famous dishes served at the State Banquet was the 'Yangzhou Style Braised Pork Balls', a favourite dish of Premier Zhou at the State Opening Ceremony on 1 October 1949. The dish is made from the best quality pork, which is cut by hand into pomegranate seed-sized pieces and served with water chestnuts and a fine soup. The meatballs in the shape of a lion's head. The broth is clear, with a rich, full-bodied flavour that is not overpowering.

周总理之最爱

扬州狮子头

PREMIER ZHOU

Premier Zhou Enai's favorite food



干烧鲈鱼

PAN-FRIED WHOLE SEA BASS

£ 21.80

梨园京剧大师梅兰芳独爱的川菜。干烧鲈鱼，是四川地区特色传统名菜，属于川菜系。选用鲜鱼配以郫县豆瓣酱等调料烹制而成。特点是汁色红亮，鱼肉细嫩，味浓郁芳香，咸鲜微辣略带酸甜。

A Sichuan dish exclusively loved by the master of Peking Opera, Mei Lanfang. Pan-Fried Whole Sea Bass is a special traditional dish from the Sichuan region. It is made from fresh fish cooked with Pixian bean paste and other seasonings. It is characterised by its bright red sauce, tender fish meat, rich and aromatic taste, salty, slightly spicy and slightly sweet and sour.

干烧鲈鱼

PAN-FRIED WHOLE SEA BASS

京剧大师梅兰芳之最爱

Favorite of Peking Opera master Mei Lanfang

图片仅供参考，请以实物为准。

The picture is for reference only. Please refer to the object.

爱国诗人屈原之最爱

菊花鱼

CRISPY FISH IN SWEET & SOUR SAUCE

Patriotic poet Qu Yuan's favorite



菊花鱼

CRISPY FISH IN SWEET & SOUR SAUCE

£ 23.80

菊花鱼是一道汉族传统名菜，技术上却具有很大的难度，它集原料选择、刀工处理、糊粉处理、火候掌握、油温控制、调味勾芡等技巧为一体，能够充分体现厨师的基本功。成菜宛如朵朵盛开的菊花，造型逼真，色泽鲜艳，散发出阵阵诱人的芳香；吃起来口感外酥里嫩，酸甜爽口是战国爱国诗人屈原的最爱

Crispy fish is a traditional Chinese dish it combines the skills of ingredient selection, knife handling, batter handling, temperature control of oil, seasoning coating, and so on, which can fully reflect the chef's basic skills. The finished dish looks like a blooming chrysanthemum flower, realistic in shape, bright in colour, and delicious; it tastes crispy on the outside and tender on the inside, sweet and sour, and was a favourite of the Chinese poet Qu Yuan.

北方佛跳墙

NORTHERN STYLE BUDDHA JUMPS OVER THE WALL

£ 36.00/位

佛跳墙又名福寿全，此菜以海参、鲍鱼、干贝、鱼肚，火腿，鸽蛋、香菇、笋尖。集山珍海味之精品于一盅，精心烹制，开坛飘香，味道鲜醇，有诗赞曰“坛启荤香飘四邻，佛闻弃禅跳墙来”。

民国初年大总统袁世凯喜爱的一道菜。

The dish is made with the finest seafood and mountain delicacies in one cup, carefully cooked with a mouthwatering fragrance and freshness taste. President Yuan Shikai liked it during the early years of the Republic of China..

袁世凯之最爱

北方佛跳墙

NORTHERN STYLE BUDDHA JUMPS OVER THE WALL

Yuan Shikai's favorite



图片仅供参考，请以实物为准。

The picture is for reference only. Please refer to the object.

金汤百合虾球

LILY BULBS AND KING PRAWN BALLS IN GOLDEN SOUP

£ 18.00

宋庆龄与孙中山旅居国外。这道金汤百合虾球是宋庆龄最爱的家菜之一。唇齿留香久而不散。

When Song Qingling was living abroad with Sun Yat-sen, this golden soup with lily bulb and king prawn balls was one of her favourite home dishes. It has a long-lasting sweet aroma that lingers.

宋庆龄之最爱

金汤百合虾球

LILY BULBS AND KING PRAWN BALLS IN GOLDEN SOUP

A national banquet main course



广式烧鸭

CANTONESE ROAST DUCK

£ 38.00/只 Whole

£ 22.00/半只 Half



香酥鸭

CRISPY AROMATIC DUCK

£ 18.00/半只 Half

£ 36.00/只 Whole

£ 9.00/¼ Quarter



图片仅供参考，请以实物为准。

The picture is for reference only. Please refer to the object.

金汤菜肴

GOLDEN SOUP



金汤肥羊 £ 14.80

SLICED MUTTON
IN GOLDEN SOUP



金汤鱼片 £ 13.80

SLICED BASA FISH FILLET
IN GOLDEN SOUP

金汤肥牛 £ 14.80

SLICED BEEF
IN GOLDEN SOUP



图片仅供参考，请以实物为准。
The picture is for reference only. Please refer to the object.

滋补靓汤

NOURISHING SOUP

枸杞炖羊排 £ 5.80/ 位

BRAISED LAMB CHOPS WITH GOJI BERRY SOUP

功效：枸杞子滋阴补血，益精明目。羊排益气补虚，温中暖下。

The health benefit of Goji berries include improve immunity and lamb chops provides nutrition to the body.



三宝炖牛腩 £ 5.80/ 位

BRAISED BEEF BELLY WITH GOJI BERRY, YAM AND LONGAN

功效：桂圆肉益心脾，补气血，安神。枸杞补肝肾。山药健脾益气，补肺固肾。合用具有补五脏，益气血功能。

Longan fruits are low in calories and Yams are great resources of fibre.



当归炖老鸡

STEWED CHICKEN WITH ANGELICA

功效：补血益气，肝脾血虚，扶持虚弱。

DangGui is beneficial to people of all ages and, when combined with Ginseng and Goji berries, may help with fatigue.

£ 4.20/ 位



香菇、莲藕炖猪骨

BRAISED PORK BACKBONE WITH MUSHROOM AND LOTUS

功效：补血益气，肝脾血虚，扶持虚弱。

This combination will be both appetising and beneficial to the skin.

£ 4.20/ 位



百合鱼汤

BRAISED SEA BASS WITH LILY BULBS

功效：鲜鱼具有补中益气，润泽皮肤。百合止咳润肺，清心安神。

Lily bulbs are used to soothe coughs and dry throats, and sea bass is high in vitamin B-6.

£ 19.80/ 位



罐焖牛尾

BRAISED OX TAIL IN CLAY POT

功效：补气养阴，清火生津，益气血，强筋骨。

Oxtail is rich in Collagen, a vital protein for our body's growth and repair.

£ 8.80/ 位

图片仅供参考，请以实物为准。

The picture is for reference only. Please refer to the object.

滋补靓汤

NOURISHING SOUP



花生猪手煲 £ 13.80

PIG'S TROTTERS WITH PEANUTS IN CASSEROLE

功效：补血，通乳，托疮，润肠通便。

Pig trotters are low in fat and the edible parts are very high in protein, particularly Collagen in tendons and skin.



红枣银耳汤 £ 3.60/ 位

SNOW FUNGUS RED DATES SWEET SOUP

功效：当归补血和血，调经止痛，润燥滑肠。红枣益气补中，养血安神。银耳养阴清肺，润燥化痰。

Snow fungus and red dates can nourish the bodies, healing dry coughs, and clearing heat in the lungs.

冰糖、百合、莲子汤

£ 3.60/ 位

SNOW FUNGUS WITH LILY BULB AND LOTUS SEEDS SWEET SOUP

功效：百合润肺止咳，清心安神。莲子养心补脾，益肾涩精。

Lily bulbs are used to soothe coughs and dry throats. Lotus seeds are rich in antioxidants and micronutrients.



美味汽锅鸡

£ 14.80

NOURISHING CHICKEN IN STEAMER CLAY POT

功效：补益肝肾，养阴退热

Chicken meat is one of the leading sources of proteins.



鲜虾一桶豆腐

£ 15.80

TOFU AND PRAWN CASSEROLE



图片仅供参考，请以实物为准。

The picture is for reference only. Please refer to the object.

经典凉菜

STARTERS

老汤牛腱 £ 10.80

BRAISED SLICED BEEF IN
TRADITIONAL STOCK



红油肚丝 £ 9.80

COLD SHREDDED PIG'S TRIPE IN
CHILLI OIL SAUCE

红油口水鸡

COLD CHICKEN IN CHILLI OIL SAUCE

£ 10.80



凉拌藕片

LOTUS SALAD WITH HOT & SOUR SAUCE

£ 9.80



芥末菠菜

SPINACH IN MUSTARD OIL

£ 8.80



皮蛋拌豆腐

PRESERVED EGGS & TOFU

£ 9.80



八珍茄子

ASSORTED VEGETABLES AND AUBERGINE

£ 8.80

白切鸡

POACHED CHICKEN WITH GARLIC AND SPRING ONION

£ 10.80

图片仅供参考，请以实物为准。

The picture is for reference only. Please refer to the object.

精品头盘

STARTERS



吉利虾排 £ 12.80
**SNOWFLAKE FRIED KING PRAWN
(WITH SHELL)**

椒盐排骨 £ 8.80
SALT & PEPPER RIBS



芝麻虾多士(4块) £ 6.80
SESAME PRAWN ON TOAST (4 PCS)



椒盐鸡翅 £ 7.80
SALT & PEPPER CHICKEN WINGS



酥炸海草 £ 4.80
CRISPY SEAWEED



炸蟹钳 £ 8.80
FRIED CRAB CLAWS

酥炸春卷(3条) £ 4.20
CRISPY SPRING ROLLS (3 PCS)

椒盐吊筒仔 £ 10.80
SALT & PEPPER BABY SQUID

沙爹鸡串(2串) £ 4.80
**CHICKEN SKEWERS IN PEANUT
SATAY SAUCE (2 PCS)**

营养汤羹

NUTRITIONAL SOUP

老北京疙瘩汤 £ 6.80

BEIJING STYLE EGG &
TOMATOES SOUP



虾肉云吞汤 £ 7.80

PRAWN WON TON SOUP

西京汤 £ 5.80

BEIJING STYLE HOT &
SOUR SOUP



芙蓉鸡米汤

CHICKEN & SWEETCORN SOUP

£ 3.50/ 位

海鲜系列

SEAFOOD

清蒸鲈鱼 £ 21.80

STEAMED WHOLE SEA
BASS WITH SOY SAUCE

水煮白鱼片 £ 12.80

SPICY HOT POACHED SLICED
BASA FISH FILLET IN CHILLI OIL

香辣烤鱼

£ 25.80

GRILLED WHOLE SEA BASS IN HOT & SPICY SAUCE

金沙软蟹

£ 28.80

STIR-FRIED SOFT SHELL CRAB

咸蛋黄大虾 (可去壳)

£ 18.80

FRIED KING PRAWNS (WITH OR WITHOUT SHELL) WITH SALTY DUCK EGG YOLK

图片仅供参考，请以实物为准。

The picture is for reference only. Please refer to the object.

海鲜系列

SEAFOOD

酥皮大虾 £ 22.80
CRISPY KING PRAWNS
(SHELL ON)



葱烧海参 £ 38.80
BRAISED SEA CUCUMBERS WITH
SPRING ONION

宫保虾球 £ 19.80
GONGBAO PRAWNS WITH
PEANUTS & DRIED CHILLI



罗汉大虾
TWO STYLE KING PRAWNS

£ 23.80

蒜蓉粉丝蒸大虾 £ 22.00
STEAMED KING PRAWNS (SHELL ON) IN VERMICELLI WITH GARLIC

蒜蓉粉丝蒸带子 (有壳) £ 5.80/只
STEAMED SCALLOP (SHELL ON) IN VERMICELLI WITH GARLIC

美味家常菜

HOME STYLE



宫保鸡丁 £ 12.80
GONGBAO DICED CHICKEN WITH
PEANUTS & DRIED CHILLI



水煮牛肉 (羊肉/豆腐) £ 13.80
SPICY HOT POACHED BEEF OR IN
CHILLI OIL (MUTTON/ TOFU)



鱼香肉丝 £ 12.80
SAUTEED SHREDDED PORK WITH BLACK
FUNGUS IN SWEET & SPICY GARLIC SAUCE



蚝油牛肉 £ 13.80
STIR FRIED BEEF IN OYSTER SAUCE



京酱肉丝 £ 12.80
SAUTEED SHREDDED PORK IN
HOI-SIN SAUCE



锅包肉 £ 13.80
CRISPY DOUBLE COOKED
SWEET PORK SLICES

菠萝咕咾鸡
SWEET & SOUR CHICKEN

£ 12.80

豉椒牛肉
STIR FRIED BEEF IN BLACK BEAN SAUCE

£ 13.80

美味家常菜

HOME STYLE



葱爆羊肉 **£ 12.80**
**BEIJING HOT WOK SLICED
MUTTON WITH SPRING ONION**



香酥羊排 **£ 13.80**
ROASTED LAMB RIBS



溜腰花 **£ 12.80**
STIR FRIED PIG'S KIDNEY

孜然羊肉 **£ 14.80**
STIR FRIED HOT ROAST SLICED MUTTON WITH ONION, CUMIN & CORIANDER

酸豆角牛肉粒 **£ 12.80**
STIR FRIED DICED BEEF WITH PICKLED BEANS

蒜苗炒肉丝 **£ 12.80**
STIR FRIED GREEN GARLIC WITH SHREDDED PORK

干煸四季豆 **£ 11.80**
HOT WOK STRING BEANS

美味家常菜

HOME STYLE



麻婆豆腐

£ 11.80

SPICY MAPO TOFU

荷塘月色

£ 11.80

STIR - FRIED YAM, BEANS,
BLACK, FUGUS AND PEPPER



咸蛋黄豆腐

£ 15.80

FRIED TOFU COATED WITH SALTY
DUCK EGG YOLK



地三鲜

£ 10.80

STIR-FRIED POTATOES, AUBERGINE,
GREEN PEPPER & RED PEPPER



鱼香茄子

£ 11.80

BRAISED AUBERGINE WITH
SWEET & SPICY SAUCE

通菜 (清炒/蒜蓉)

£ 12.80

TONG CHOI (STIR FRIED/ CRUSHED GARLIC)



尖椒土豆丝

£ 9.80

SAUTEED SHREDDED POTATO
WITH SLICED CHILLI

小唐菜 (清炒/蒜蓉)

£ 12.80

PAK CHOI (STIR FRIED/ CRUSHED GARLIC)

图片仅供参考, 请以实物为准。

The picture is for reference only. Please refer to the object.

特色主食

DIM SUM

三鲜水饺 (12个) £ 9.60
HANDMADE PORK & SEAFOOD
DUMPLINGS (12 PCS)



冰花煎饺 (6个) £ 8.80
BEIJING STYLE PAN FRIED MINCED
PORK DUMPLINGS (6 PCS)



葱油饼 (2个) £ 7.80
FRIED SPRING ONION PANCAKE (2 PCS)



灌汤小笼包 (4个) £ 6.80
STEAMED JUICY PORK BUNS (4 PCS)

酱肉包 (3个) £ 6.80
BRAISED PORK BUNS (3 PCS)

京东肉饼 £ 9.80
JINGDONG STUFFED PANCAKE WITH MINCED PORK

京味锅贴 (6个) £ 8.80
BEIJING STYLE PAN FRIED MINCED PORK GUOTIE DUMPLINGS (6 PCS)

辣鸡包 (4个) £ 6.80
SPICY CHICKEN STEAMED BUN (4 PCS)

传统面点

DIM SUM

老北京红豆包 (3个)

£ 6.80

BEIJING STYLE STEAMED RED BEAN BUNS (3 PCS)

鱼籽虾肉烧麦 (4个)

£ 6.80

FISH ROE & PRAWN SIU MAI (4 PCS)

古法马拉糕

£ 5.80

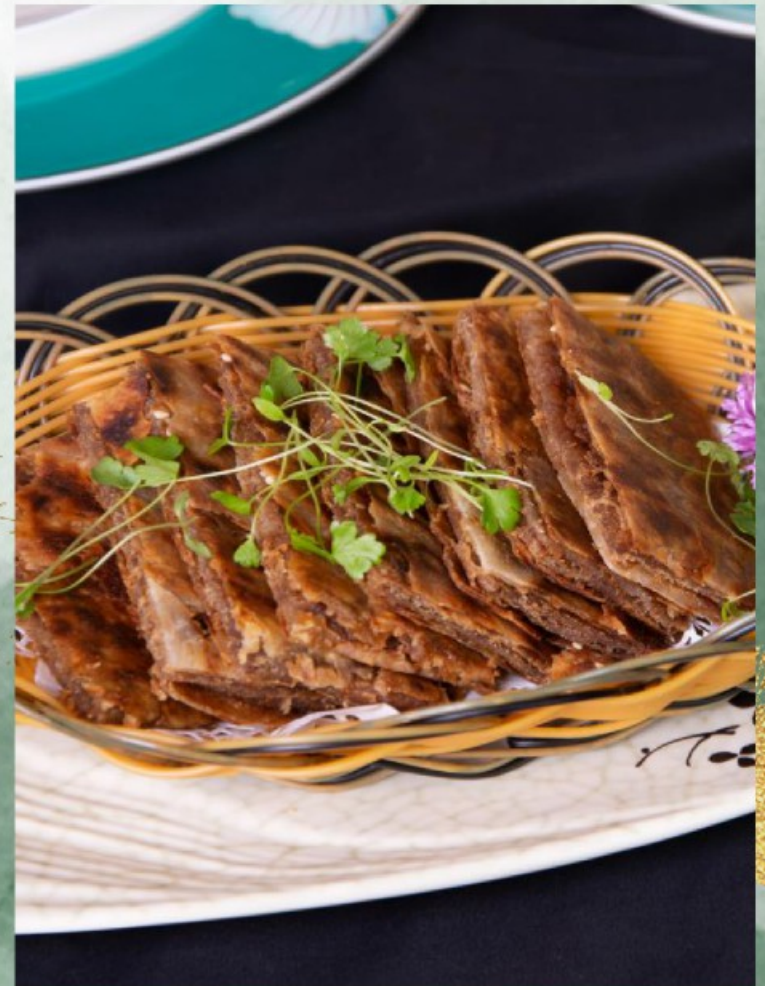
TRADITIONAL STEAMED SPONGE CAKE



红糖锅盔 (4个)

£ 6.80

GUO KUI TRADITIONAL SLOW BAKED
BREAD WITH BLACK SUGAR SAUCE
(4 PCS)



芝麻酱糖饼 £ 7.80

SWEET SESAME SAUCE PAN CAKE

主食

RICE & NOODLES



老北京炸酱面

£ 10.80

BEIJING STYLE MINCED PORK SAUCE WITH NOODLES

排骨面

£ 10.80

HANDMADE PORK & SEAFOOD DUMPLINGS (12 PCS)

芽菜炒面

£ 8.80

STIR-FRIED VEGETABLE SOFT NOODLES

牛腩面

£ 11.80

BRAISED BEEF BELLY IN NOODLES SOUP

担担面

£ 10.80

DANDAN NOODLE SOUP WITH MINCED PORK AND CHILLI SAUCE

白米饭

£ 2.50/ 位

BOILED RICE

鸡蛋炒饭

£ 3.30/ 位

EGG FRIED RICE

老干妈大虾炒饭

£ 9.80

PRAWN FRIED RICE IN CHILI BEANS SAUCE

扬州炒饭

£ 10.80

DICED HAM & SHRIMPS WITH VEGETABLE FRIED RICE

Xo酱海鲜鱼籽炒饭

£ 14.80

FRIED RICE WITH SEAFOOD AND FISH ROE IN XO SAUCE

图片仅供参考，请以实物为准。

The picture is for reference only. Please refer to the object.

精美甜品

DESSERTS



驴打滚 (6个) £ 6.80
SOYBEAN CAKES (6 PCS) (V)



流沙青团 (4个) £ 7.80
SALTED EGG YOLK LAVA MOCHI (4 PCS)



南瓜糕 (4个) £ 5.80
PUMPKIN CAKE (4 PCS)



蛋煎糍粑 (3个) £ 6.80
EGG & GLUTINOUS RICE CAKE (3 PCS)



豌豆黄 (6个) £ 6.80
YELLOW PEA CAKE (6 PCS) (V)

美味套餐A £28.00/位 (2人起)

Banquet A PER PERSON (MINIMUM 2 PERSON)

芙蓉鸡米汤 或 西京汤

Chicken& Sweetcorn Soup or Beijing Style Hot& Sour Soup

椒盐骨 酥炸海草 芝麻虾多士 酥炸春卷

Salt& Pepper Spare Ribs, Crispy Seaweed, SesamePrawn on Toast and Crispy Spring Rolls

香酥鸭 Crispy Aromatic Duck

姜葱牛柳 菠萝咕咾鸡 什锦炒杂菜

(2人) 鸡蛋炒饭 (3人) 脱骨清蒸鱼 (4人) 孜然羊肉

Fillet Steak with Ginger and Spring Onion , Sweet& Sour Chicken
Stir- Fried Mixed Vegetables

(For 2 person as above plus) Egg Fried Rice

(For 3 person as above plus) Steamed Sea Bass without Bones

(For 4 person as above plus) Stir Fried Hot Roast Sliced Mutton
with Onion, Cumin & Coriander

甜品和水果 Dessert & Fruit

美味套餐B £32.00/位 (2人起)

Banquet B PER PERSON (MINIMUM 2 PERSON)

芙蓉鸡米汤 或 西京汤

Chicken& Sweetcorn Soup or Beijing Style Hot& Sour Soup

椒盐骨 酥炸海草 芝麻虾多士 酥炸春卷

Salt& Pepper Spare Ribs, Crispy Seaweed, SesamePrawn on Toast and Crispy Spring Rolls and Salt& Pepper Baby Squid

香酥鸭 吉利虾排

Crispy Aromatic Duck Snowflake Fried King Prawns (with Shell)

黑椒牛柳 五彩虾球 什锦炒杂菜

(2人) 扬州炒饭 (3人) 菠萝咕咾鸡 (4人) 脱骨糖醋脆皮鱼

Fillet Steak with Black Pepper Sauce , Stir- Fried King Prawns
Stir- Fried Mixed Vegetables

(For 2 person as above plus) Diced Ham& Shrimps with Vegetable Fried Rice

(For 3 person as above plus) Sweet& Sour Chicken

(For 4 person as above plus) Fried Sea Bass with
Sweet& Sour Sauce (without bones)

甜品和水果 Dessert & Fruit

图片仅供参考, 请以实物为准。

The picture is for reference only. Please refer to the object.

美味套餐C £38.00/位 (2人起)

Banquet C PER PERSON (MINIMUM 2 PERSON)

海鲜粟米汤 或 西京汤

Seafood & Sweetcorn Soup or Beijing Style Hot & Sour Soup

椒盐排骨 酥炸春卷 酥炸海草 吉利虾排 酥炸蟹钳

Salt & Pepper Spare Ribs, Crispy Seaweed, Sesame Prawn on Toast and Crispy Spring Rolls

香酥鸭 蒜蓉粉丝蒸带子 (有壳)

Crispy Aromatic Duck

Steamed Scallop (Shell on) in Vermicelli with Garlic

中式牛柳 咕咾大虾 (去壳) 什锦炒杂菜

(2人) 三鲜玉米粒炒饭 (3人) 宫保鸡丁 (4人) 脱骨菊花鱼

Fillet Steak Cantonese Style, Sweet & Sour King Prawns

(without shell), Stir-Fried Mixed Vegetables

(For 2 person as above plus) Seafood and Sweetcorn Fried Rice

(For 3 person as above plus) Gong Bao Diced Chicken with

Peanuts & Dried Chilli

(For 4 person as above plus) Crispy Fish with Sweet & Sour

Sauce (without bones)

甜品和水果 Dessert & Fruit



图片仅供参考, 请以实物为准。

The picture is for reference only. Please refer to the object.