

Dim Sum 點心

is the Cantonese term for a type of dish that involves small individual portions.....Perfect for sharing, 4 pieces per order

Chicken Spring Rolls	雞肉春捲
Pork Pot Stickers	豬肉鍋貼
(V) Steamed Vegetable Dumplings	蒸素菜餃
Deep Fried Crispy Shrimp Dumplings	沙律蝦角
Crispy Black Pepper Beef & Green Peas Dumplings	脆皮黑椒牛肉青豆餃
“Shumai” Steamed Pork & Shrimp Dumplings	魚子蒸燒賣

Dim Sum Tasting Platter CHEF'S SELECTION (8 PCS)	點心拼盤
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Barbeque Appetizers 燒烤

Pork Spare Ribs MARINATED & SLOW ROASTED, HONEY-ORANGE SAUCE	密味燒排骨
Char Siu TRADITIONALLY SPICED & COOKED PORK BELLY	蜜汁叉燒

Appetizers 開胃菜

Chilled Crab & Watermelon PLUM-LIME SAUCE	嘢味蟹球伴梅子醬
Smoked Duck Salad MIXED GREENS, WATER CHESTNUTS, ORANGE GINGER SAUCE	香酥鴨沙拉菜
Calamari with Dried Black Beans MINCED GARLIC, TOASTED SEASONED BREADCRUMBS	港式避風塘魷魚
Oven Roasted Chicken Wings SPICY HONEY SOY	辣味蜜汁烤雞翅
Seafood Lettuce Wraps SHRIMPS, SCALLOPS & LOBSTER, CRUNCHY NOODLES, BAMBOO SHOOTS	龍蝦海鮮生菜包

Soups 湯

Chicken Wonton

BABY BOK CHOY, GREEN ONIONS, LIGHT GINGER STOCK

鶏肉云吞湯

Imperial "Szechuan" Hot and Sour Soup

CHICKEN, SHRIMP, TOFU, BLACK FUNGUS MUSHROOM, BAMBOO SHOOTS

川府酸辣湯

Seafood 海鮮

Lobster with Singapore Chili Sauce

STIR FRIED WITH GINGER, ONION, GARLIC, CHILI PASTE

星加坡醬炒龍蝦

Mixed Seafood with Garlic-Oyster Sauce

LOBSTER, SHRIMPS, SCALLOPS, CALAMARI, SEASONAL VEGETABLES

蠔油素菜烩海鮮

Steamed Seabass

GARLIC, SWEET POTATO, SUPERIOR SOY SAUCE

小島蒜香蒸雪魚

X.O. Scallops

ASPARAGUS, CARROTS, SOUTHERN CHINESE X.O. SAUCE

X.O. 極品醬芦筍炒帶子

King Prawns Coated with Crispy Potato

WASABI MAYONNAISE, MANGO SALSA

金絲芥茉蝦伴芒果莎莎

Meat 肉家禽

Wok-Fried Beef Cubes

SHIMEJI MUSHROOM, ONION, BLACK PEPPER SAUCE

黑椒松菇牛肉粒

Hong Kong Beef with Sugar Snap Peas

SLICED BEEF, BELL PEPPERS, ONION, STEAK SAUCE

燒汁牛肉

Crispy Golden Sanded Chicken

ROASTED CHICKEN WITH GARLIC, PEPPER AND CANE SUGAR DUST

金沙烤雞

Kung Pao Chicken

FIERY CHICKEN, TOASTED PEANUTS, ASPARAGUS

宮保雞丁

Chicken with Hot Chili Bean Paste

SAUTEED DICED CHICKEN, GOURMET MIXED MUSHROOMS

豆板醬炒雞球

Sweet & Sour Pork

FRESH PINEAPPLE, BELL PEPPERS, ONION

香菠咕老肉

Chop Stix Specialty 筷子特色

Traditional Peking Duck

北京烤鸭

1/2 DUCK, SCALLIONS, LEEK, CUCUMBER, HOISIN SAUCE, PANCAKES

Rice & Noodles 飯面

Chop Stix Fried Rice

筷子特色炒飯

CONCH, TEMPURA PRAWN, VEGETABLES, X.O. SAUCE

“Yang Zhou” Fried Rice

“揚州” 叉燒蝦炒飯

BBQ PORK & SHRIMP

Chicken Chow Mein

雞肉炒麵

SOFT EGG NOODLES, ASIAN VEGETABLES, OYSTER SAUCE

Singapore Noodles

新加坡炒米粉

RICE NOODLES, SHRIMPS, CHICKEN, CURRY SPICE MIX

Wok-Fired Udon Noodles

锅炒日式烏东面選擇

CHOICE OF BEEF, CHICKEN OR SHRIMPS, MIXED VEGETABLES, OYSTER SAUCE

TOFU CAN BE SUBSTITUTED INTO MANY OF OUR DISHES PLEASE ASK YOUR SERVER.

Vegetables 小菜

Baby Bok Choy with Garlic

蒜蓉小唐菜

Edamame

毛豆

Stir Fried Market Vegetables

什錦炒蔬菜

Baby Spinach with Fried Tofu, Ginger Essence

蒜蓉炒幼菠菜

Eggplant, Spicy Szechwan Style

川式炒茄子

Broccoli with Garlic Sauce

蒜蓉炒西兰花

ALL PRICING SUBJECT TO 7.5% VAT

A 15% GRATUITY IS AUTOMATICALLY ADDED TO ALL FOOD AND BEVERAGE CHECKS

ANTOINEZ HIGGS – MANAGER

JOHN CHU – ASIAN CHEF DE CUISINE