

◆
TASTING MENU

\$68 PP (MINIMUM 4)

◆
TO START

CHICKEN SAN CHOY BAO
雞蓉生菜包

**STEAMED PRAWN & CHIVES
JADE HAU-GAU**
蝦皇韭菜水晶蒸餃

◆
MAIN

LIGHTLY FRIED KING PRAWN,
SALTY EGG YOLK GLOSS
金衣蝦球

COARSE SALT-ROASTED CHICKEN
HAND PULLED WITH SESAME OIL & SALT
(FREE RANGE CHICKEN)
麻香鹽焗手撕走地雞

SIZZLING WAGYU DICES
BLACK PEPPER SAUCE
黑椒爆牛粒

CRISPY PORK BELLY
FIVE SPICES
南乳脆香煎腩排

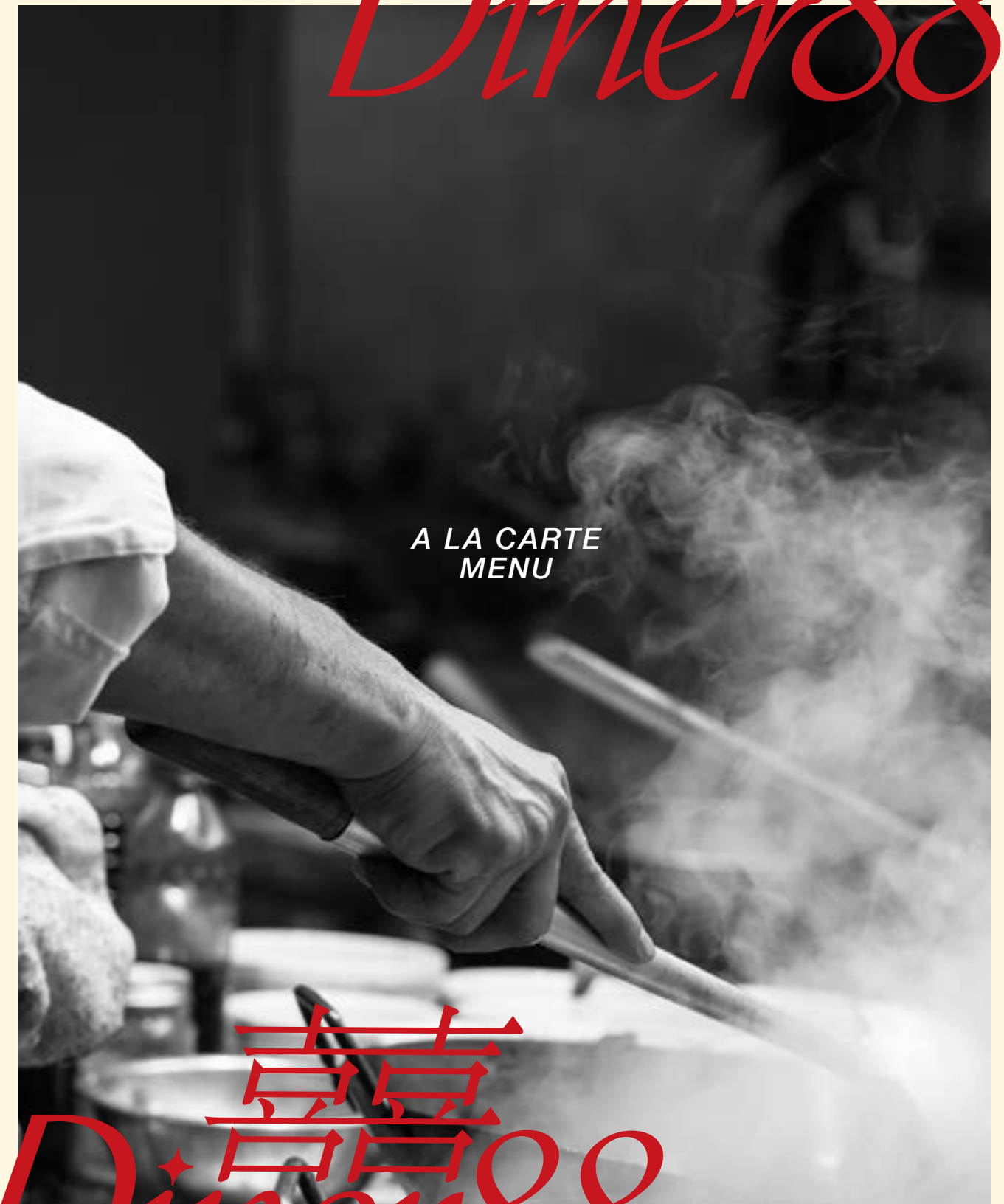
◆
GREENS

**WOK- FRIED SEASONAL
ASIAN GREENS & ENOKI MUSHROOMS**
田園雙菇時蔬

◆
RICE

**KING PRAWN & SCALLOPS FRIED RICE, EGG WHITE, FISH ROE,
HOUSE XO SAUCE**
極品醬帶子蝦皇炒飯

喜喜
Diner88



**A LA CARTE
MENU**

喜喜
Diner88

TO START,(開胃菜)

CHILLI BURRATA \$21
CHINKIANG VINEGAR, CRISPY CHILLI, FRIED BREAD
醬香牛乳芝士炸糰

TEMPURA EGGPLANT \$16
BLACK VINEGAR, HINT OF HONEY
糖衣茄條

**PRAWN & SCALLOPS
SAN CHOY BAO** (2) \$19
瑤柱鮮蝦生菜包

TYPHOON SHELTER SOFT SHELL CRAB \$21
避風塘軟殼蟹

**STEAMED BABY BLACK LIP
ABALONE OR SCALLOPS** (2) \$24/18
CHILLI, GARLIC, CORIANDER, HOUSE XO SAUCE, VERMICELLI
XO極品醬銀絲蒸青邊鮑 | 蒜蓉銀絲蒸帶子

PRAWN TOAST (3) \$16
SESAME, SIRRACHA SWEET CHILLI MAYO
芝麻蝦卷

VEGETARIAN SPRING ROLLS (3) \$12
脆香齋春捲 (V)

FISH MAW [FA GUA] SOUP (1) \$19
SLOW COOKED WITH SHRIMP, EGG WHITE
海鮮魚肚羹

CHICKEN SWEET CORN SOUP (1) \$12
CHICKEN, SCRAMBLED EGG WHITE
雞蓉玉帶粟米羹

DIM SUM, (傳統點心)

**BLACK TRUFFLE & PORK
XIAO LONG BAO** (5) \$19
黑松露小籠包

**STEAMED PRAWN & CHIVES
JADE HAU- GAU** (3) \$16
蝦皇韭菜水晶蒸餃

**STEAMED CURRY CHICKEN
JADE DUMPLINGS** (3) \$14
咖哩雞蓉芫茜餃

**PAN-FRIED PORK & CABBAGE
POT STICKERS** (5) \$19
鮮肉白菜鍋貼

**SHEPHERD'S PURSE AND
PORK WONTON, RED CHILLI OIL** (6) \$19
紅油抄手

**STEAMED MUSHROOM & ASPARAGUS
JADE DUMPLINGS** (3) \$16
磨菇蘆筍餃 (V) (GF)

**VEGAN STEAMED PRAWN
JADE HUA GAU** (3) \$16
雙色素蝦餃 (GF) (VE)

BEEF & LAMB, (牛羊)

MASSAMAN WAGYU BEEF CURRY \$38
DUTCH CREAM POTATOES
泰式紅咖喱和牛

SIZZLING WAGYU DICES \$39
BLACK PEPPER SAUCE
黑椒爆牛粒

RICE WINE BRAISED WAGYU DICES \$39
SESAME OIL, SUPREME SOY SAUCE, BASIL
三杯焗牛粒

ANGUS BEEF CUBES \$39
HOUSE WASABI SAUCE
芥末和牛粒

ANGUS BEEF RIB \$38
GRILLED & SERVED WITH HOUSE BLACK PEPPER GRAVY
黑椒牛仔骨

**SIGNATURE GRILLED LAMB
SHORT RIBS** \$39
FERMENTED CHILLI RELISH, LIME
奧爾良羊仔骨

MONGOLIAN LAMB FILLETS \$38
ON A SIZZLING HOT PAN
鐵板蔥爆蒙古羊

POULTRY, (家禽)

**ROASTED MAREMMA DUCK
2 COURSES (HALF/WHOLE)** \$56/98
1ST COURSE: DUCK PANCAKE
2ND COURSE: CHOICE OF DUCK SAN CHOY BAO
OR CRISPY NOODLES WITH SHREDDED DUCK
港式明爐片皮鴨兩食 (半隻56 /一隻98)

SALT & PEPPER DUCK \$32
RUBBED WITH SEA SALT, PEPPER, CITRUS
椒鹽鴨

FREE-RANGED POACHED CHICKEN \$29/58
CHINESE HERBS, GINGER & SHALLOT PASTE (HALF/WHOLE)
貴妃走地雞 (半隻/一隻)

ROASTED CRISPY CHICKEN \$32
CHERRY WOOD SMOKED ROASTED WITH
CHINESE HERBS, GINGER & SHALLOT PASTE
菠蘿脆皮山東雞

COARSE SALT-ROASTED CHICKEN \$29
HAND PULLED WITH SESAME OIL & SALT (FREE RANGE CHICKEN)
麻香鹽焗手撕走地雞

TERIYAKI CHICKEN TENDERLOIN \$29
FRESH MINT PASTE, LIME
薄荷醬照燒雞丁

SEAFOOD,(海鮮)

SALT & PEPPER SQUID \$32
椒鹽雙脆

KING PRAWN,THPHOON SHELTER STYLE \$39
避風塘大蝦

**SAUTEED KING PRAWN, GARLIC BUTTER
SAUCE ON HOT SIZZLING PAN** \$39
蒜子牛油鐵板蝦

**LIGHTLY FRIED KING PRAWN,
SALTY EGG YOLK FLOSS** \$39
金衣蝦球

**SWEET & SOUR DEEP FRIED ORANGE
ROUGHY FILLETS, WITH PINE NUTS** \$38
酸甜松子鱸魚片

STIR- FIRED SCALLOPS \$39
SUGAR SNAP PEAS & ASPARAGUS
翡翠帶子

PIPI, HOUSE XO SAUCE (500G) \$68
+ PAN SEARED VERMICELLI NOODLE \$15
XO 極品醬炒蜆 + \$15 煎米粉底

**STEAMED WHOLE FISH
(LIVE CATCH OF THE DAY) 游水魚** MP
With Chinese kimchi & mushrooms or ginger & Shallot
雙冬蒸或姜蔥蒸

MUD CRAB 肉蟹 MP
With choice of : ginger & shallot / Garlic butter /Singapore style
/ golden sands with ground chicken & vermicdelli
選擇: 姜蔥/蒜子牛油/香辣新洲風格/金沙肉末粉絲
ADD E-FU NOODLES OR FRIED BREAD \$15
+ \$15 伊麵底或油條

LOBSTER 塔斯馬尼亞紅龍 MP
With choice of : ginger & shallot/ salt & pepper
/garlic butter/ black pepper
選擇: 姜蔥/椒鹽/蒜子牛油/黑椒
ADD E-FU NOODLES OR FRIED BREAD \$15
+ \$15 伊麵底或油條

PORK, (豬肉)

HONEY GLAZED PORK CHOPS \$34
CHINKING VINEGAR
鎮江風味豬扒

GOLDEN SAND PORK RIBS \$34
GARLIC & HERBS
金沙蒜香豬扒

CRISPY PORK BELLY \$34
FIVE SPICES
南乳脆香煎腩排

SWEET & SOUR PORK TENDERLOIN \$32
WITH PINEAPPLE
菠蘿酸甜咕嚕肉

NOODLE & RICE, (主食)

BLACK TRUFFLE FRIED RICE \$33/29
KING PRAWN, SCALLOPS, & SCRAMBLED EGG | VEGETARIAN
黑松露帶子蝦皇玉帶炒飯/ 齋炒飯 (V)

KING PRAWN & SCALLOPS FRIED RICE \$32
EGG WHITE, FISH ROE,
招牌海鮮炒飯

PINEAPPLE FRIED RICE, \$26
GROUNDED CHICKEN
菠蘿雞粒炒飯

HONGKONG STYLE FLAT RICE NOODLE \$26
STIR FRIED ANGUS BEEF FILLETS, SUPREME SOY SAUCE, CHIVE YELLOW
乾炒牛河

BRIASED E-FU NOODLE \$22
STIR FRIED WITH ASSORTED MUSHROOMS , CHIVES & OYSTER SAUCE (V)
乾燒素伊麵

CRISPY NOODLES \$26/29
SHREDDED DUCK OR ASSORTED SEAFOOD
火鴨絲/海鮮炸脆麵

‘YANG ZHOU’ FRIED RICE \$26
PRAWNS, BERKSHIRE PORK CHAR SIU & ASPARAGUS
揚州炒飯

VEGGIE & GREENS, (時令蔬菜)

LIGHTLY FRIED TOFU \$26
SALTY EGG FLOSS
金衣豆腐

JADE TOFU IN CLAY POT \$32
SHRIMP, DICED SCALLOPS, HOUSE XO
極品醬石鍋海鮮玉子豆腐

CRISPY TOFU \$24
SALT , PEPPER & FRIED GARLIC CRUMB
椒鹽豆腐

TWICE COOKED LONG GREEN BEANS \$26
HOUSE XO SAUCE (V)
極品醬乾煸四季豆

SEASONAL ASIAN GREENS \$26
WOK-FRIED , ENOKI MUSHROOMS, GARLIC
田園雙菇時蔬

**STIR FREID SAUTEED BABY
SPINACH WITH XO SAUCE** \$27
極品醬炒菠菜苗

DESSERT, (甜品)

MANGO SAGO \$12
芒果西米露

DEEP FRIED VANILLA ICED CREAM \$16
CHOCOLATE FUDGE , POPCORNS
炸香草雪糕

PAN-FIRED PUMPKIN PIE (2) \$12
RED BEAN PASTE FILLED (SERVED WARM)
黃金南瓜紅豆餅

THERE WILL BE A SURCHARGE 1.5% ON PUBLIC HOLIDAYS