



Shangri-la

香格里拉宴會廳

經手人：

茶：

檯號：

蒸彩萬千 STEAMED			38. 泰汁煙肉蝦 Bacon & Shrimp in Thai Sauce		
1. 鮮拆龍蝦灌湯飽	Dumpling w/ Lobster in Supreme Soup	SP	39. 香芹雞絲春卷	Spring Roll w/ Shredded Chicken & Celery	M
2. 梅花水晶鮮蝦餃	Dumpling w/ Shrimp	L	40. 菩提腐皮上素卷	Bean Curd Roll w/ Vegetables	M
3. 瑤柱燒賣皇	Siu Mai w/ Conpoy	L	41. 蜂巢芋角	Deep Fried Taro Dumpling	M
4. 手剁小籠花色餃	Dumpling w/ Hand-chopped Shrimp & Mixed Veg.	L	42. 蜜汁牛仔骨	Short Rib w/ Honey Sauce	XL
5. 蟲草花野菌餃	Dumpling w/ Cordyceps Flower & Mushrooms	L	43. 煎韭菜水晶蝦餅	Pan-fried Shrimp Mousse & Chives Cake	L
6. 潮陽蒸粉果	Dumpling in Chiu Chow Style	M	44. 五香炸龍鬚	Spicy Cuttle Fish Tentacle	XL
7. 紫氣東來	Mixed Veg. w/ Winter Melon & Seaweed Roll	M	45. 金鈎咸水角	Deep Fried Dumpling w/ Shrimp & Pork	S
8. 貴妃牛仔筋	Bovine Tendon	L	46. 肉鬆黑椒牛柳飽	Beef Bun w/ Black Pepper Topped by Shredded Dry Pork	L
9. 蝦乾瑤柱蒸蘿蔔糕	Conpoy & Preserved Shrimp Turnip Cake	L	47. 海皇煎薄餅	Seafood Pan Cake	XL
10. 沙茶金蒜鮮魷圈	Octopus in Satay & Garlic Sauce	L	48. 燒汁響螺海鮮批	Baked Conch & Seafood Pie	L
11. 風味節瓜甫	Fuzzy Melon w/ Shrimp & Pork	L	49. 金香菠蘿叉燒酥	Puff w/ BBQ Pork	M
12. 醬汁蒸鳳爪	Chicken Feet in Special Sauce	S	50. 沙爹串燒雞	Satay Chicken Skewers	XL
13. 陳皮山竹牛肉球	Beef Balls	S	甜甜蜜蜜 DESSERT		
14. 雙歧蒸排骨	Spare Ribs with Black Bean Sauce	S	51. 皇子雞蛋撻	Egg Yolk Tart	S
15. 蒜香銀絲老虎蝦	Tiger Shrimp with Vermicelli w/ Garlic	XL	52. 椰香花生甜薄蟬	Sweeten Pancake w/ Peanuts	L
16. 五香芋頭柱侯鴨	Duck w/ Taro in 5 Spices Sauce	L	53. 金瓜流沙煎堆	Sesame Ball w/ Pumpkin & Egg Yolk	M
17. 蟲草棉花雞	Chicken w/ Fish Maw & Cordyceps Flower	L	54. 香芋芒果雙色凍	Layered Taro & Mango Cake	L
18. 鮑汁鮮竹卷	Bean Curd Roll in Abalone Sauce	L	55. 芒果千層馬拉糕	Custard Cake w/ Mango	L
19. 香瑤珍珠雞	Sticky Rice w/ Conpoy	L	56. 法式焦糖炖蛋	Caramel Egg Pudding	L
20. 羌蔥牛柏葉	Beef Tripe w/ Ginger & Green Onion	M	57. 鮮奶紅豆糕	Red Bean Cake	M
21. 鮑汁叉燒包	Bun w/ BBQ Pork in Abalone Sauce	S	58. 杏香芋蓉煎軟餅	Glutinous Rice Cake w/ Taro Paste & Almond	M
22. 薑粒瑤柱雞飽	Bun w/ Chicken, Conpoy and Diced Ginger	M	特式午市廚點 (11 時後供應)		
23. 上海紅油抄手	Wontons in Chili Sauce Shanghai Style	XL	LUNCH SPECIAL (after 11 am)		
腸粉至尊 RICE NOODLE			1. 椒鹽豆腐	Deep Fried Spicy Tofu	\$5.50
24. 韭黃鮮蝦腸粉	Steamed Rice Noodle w/ Shrimp and Yellow Chives	L	2. 清湯牛腩	Braised Beef Brisket in Clear Supreme Broth	\$7.95
25. 芹香翠蘆牛肉腸	Steamed Rice Noodle w/ Beef and Celery	L	3. 金沙炒涼瓜 (午)	Stirfried Bitter Melon w/ Salty Egg Yolk	\$6.95
26. 金網海皇紅米腸	Brown Rice Noodles w/ Crunchy & Seafood	XL	4. XO醬炒腸粉	Pan Fried Rice Noodles in XO Sauce	\$6.95
27. 翡翠黃金腸	Steamed Rice Noodle w/ Deep Fried Tofu	L	5. 星洲炒蘿蔔糕	Turnip Cake in Singapore Style	\$6.95
28. 金瑤炸兩腸粉	Steamed Rice Noodle w/ Conpoy & Fried Dough	L	6. 羗汁炒芥蘭 (午)	Stirfried Chinese Broccoli in Ginger Sauce	\$6.95
29. 纖體紅米齋腸	Plain Brown Rice Noodles	L	7. 蒜子上湯白菜苗 (午)	Baby Bok Choy w/ Garlic in Broth	\$6.95
心滿意粥 CONGEE			8. 豉油皇銀芽炒麵	Stirfried Egg Noodles w/ Bean Sprouts & Soy Sauce	\$6.95
30. 白粥、油條	Congee & Deep Fried Dough Stick	M	9. 妙手炒粉絲	Stirfried Vermicelli w/ Julienned Fried Egg & Bean Sprouts	\$14.00
31. 芥菜咸骨粥	Congee w/ Salty Ribs & Vegetables	L	10. 乾炒牛河	Rice Noodles w/ Beef & Bean Sprouts	\$14.00
32. 海參魚肚海皇粥	Congee w/ Assorted Dried Seafood	SP	11. 竹筴上素炒麵	Stirfried Egg Noodles w/ Assorted Vegetables	\$14.00
33. 南瓜鮮百合銀杏粥	Congee w/ Pumpkin, Fresh Lily and Ginkgo	L	12. 肉絲炒麵	Fried Noodles w/ Shredded Pork	\$14.00
香飄四座 BAKED / DEEP FRIED			13. 雪菜火鴨絲炆米	Vermicelli w/ shredded Roast Duck & Pickled Cabbage	\$15.00
34. 香脆龍蝦酥	Lobster Puff	SP	14. 方魚肉鬆蠔仔泡飯	Chiu Chow Minced Pork & Baby Oyster w/ Rice in Soup	\$15.00
35. 吉列石斑塊	Deep Fried Fish Cutlet	L	15. 揚州炒飯	Fried Rice in Yeung Chow Style	\$14.00
36. 煙肉香蔥卷	Bun w/ Diced Bacon & Green Onion	L	16. 咸魚雞粒炒飯	Fried Rice w/ Diced Chicken and Salty Fish	\$14.00
37. 沙律鮮蝦筒	Wrap of Shrimp & Mayo	L	17. 籠仔福州炒飯	Fook Kin Fried Rice in Bamboo Basket	\$16.00

S - \$2.90 M - \$3.90 L - \$4.90 XL - \$5.90 SP - \$7.00

早茶優惠(現金結賬): 11:00 am 前入單, 大、中、小點一律 \$2.90 中西假日及節日除外