

**世界各款特色麵食 Various Noodles from Around the World**

- 牛氣冲天 (澳洲和牛伴湯拉麵) \$268  
 La Mian with Australian Wagyu Beef
- 春滿人間 (泰式冬陰功湯河粉)  \$128  
 Rice Noodles with Prawns and Fish Balls in Tung Yam Kung Soup
- 十全十美 (日式豬扒湯蘭州拉麵) \$105  
 "Japanese Style" Lan Zhou La Mian with Deep-fried Pork Chop
- 風生水起 (薑蔥撈粗麵) \$48  
 Braised Noodles with Ginger and Spring Onion

**小食 Appetizer**

- 青春好年華 (涼拌青瓜) \$42  
 Chilled Cucumber with Vinegar
- 八方來財 (皮蛋酸薑) \$30  
 Thousand Year Egg and Young Ginger

**即制北方餃子**

- 更歲交子 (東北酸菜餃子) (6粒) \$38  
 Dumplings with Pork and Preserved Vegetables (6 piece)
- 團團圓圓 (桂花酒釀丸子) \$32  
 Glutinous Rice Dumplings and Osmanthus Flavored with Rice Liqueur


**粥麵莊地道小炒 Main Dish**

- 發財又好市 (髮菜蠔豉) \$248  
 Braised Sea Moss with Dried Oyster
- 籌碼滾滾來 (乾燒子薑帶子)  \$138  
 Sautéed Scallops with Young Ginger
- 哈哈大笑 (左宗棠蝦球)  \$145  
 Sautéed Prawns with Bell Pepper and Young Ginger
- 紅紅火火必有餘 (金不換水煮鱸魚片)    \$88  
 Fried Pomfret and Bean Sheet Pasta with Spicy Oil
- 盤滿鉢滿 (砂鍋小雲吞雞) \$115  
 Wontons and Chicken with Chicken Broth in Casserole
- 贏霸天下 (香酥霸王雞球)    \$78  
 Deep-fried Ba Von Chicken Fillet

**明火生滾粥 Cantonese Congee**

- 心滿意足 (叉燒皮蛋粥) \$88  
 Congee with Thousand Year Egg and Barbecued Pork in Crab Base
- 金銀富足 (蘿蔔絲肉絲生滾粥) \$68  
 Congee with Turnip and Shredded Pork

**素食 Vegetarian**

- 金玉滿堂 (素菜酸辣湯)  \$42  
 Hot and Sour Soup with Imperial Fungus
- 羅漢獻花 (秘制羅漢齋) \$68  
 Braised Imperial Fungus with White Bean Paste

**飯麵類 Cantonese Rice & Noodles**

- 橫財就手 (上海紅燒小元蹄《可配白飯或生麵》) \$115  
 "Shanghaiese Style" Stewed Mini Pork Trotter Served With Tossed Noodles or Rice
- 萬年糧米 (椰香絲苗白飯) \$20  
 Steamed Rice with Coconut Juice

