



Menu A

西班牙黑毛豬叉燒

Spanish Iberico Barbecued Pork

原盅菜膽雞燉翅

Double-Boiled Shark's Fin with Chicken and Cabbages in Superior Soup

百花炸釀蟹筍

Deep-Fried Shrimps Mousse Coated with Crab Claw

清蒸東星斑

Steamed Spotted Grouper with Soy Sauce

油鹽水沖菜浸時蔬

Poached Vegetables with oil and brine

王子炒飯

Prince's Fried Rice

海帶綠豆沙

Sweet Kelp Green Bean Soup

敬父壽桃

Steamed Longevity Buns

\$2,988 供四位用

Each Table \$2,988 For 4 People

Menu B

即燒脆皮乳豬(半隻)

Roasted Sucking Pig (Half)

原盅菜膽雞燉翅

Double-Boiled Shark's Fin with Chicken and Cabbages in Superior Soup

XO 醬翡翠炒螺片蝦球

Sautéed Sliced Sea Whelk and Prawns with Vegetables in XO Sauce

清蒸東星斑

Steamed Spotted Grouper with Soy Sauce

蜜椒一口牛柳

Sautéed Diced Beef with Asparagus in Black Pepper & Honey Sauce

油鹽水沖菜浸時蔬

Poached Vegetables with oil and brine

菠蘿帶子炒飯

Fried Rice with Scallop and pineapple

海帶綠豆沙

Sweet Kelp Green Bean Soup

敬父壽桃

Steamed Longevity Buns

\$3,888 供六位用

Each Table \$3,888 For 6 People

Menu C

即燒脆皮乳豬全體

Roasted Sucking Pig

羊肚菌響螺燉花膠湯

Doubled-Boiled Supreme Soup with Sea Whelk, Morchella Esculenta and Fish Maw

XO 翡翠炒海參帶子

Sautéed Sea Cucumber and Scallop with Seasonal Vegetables in XO Sauce

燕麥金莎蝦球

Deep-Fried Prawns with Salty Egg & Oatmeal

清蒸東星斑

Steamed Spotted Grouper with Soy Sauce

油鹽水沖菜浸時蔬

Poached Vegetables with oil and brine

瑤柱嘉美雞

Poached Local Chicken with Conpoy

櫻花蝦炒飯

Fried Rice with Sergestid Shrimps

海帶綠豆沙

Sweet Kelp Green Bean Soup

敬父壽桃

Steamed Longevity Buns

\$5,888 供八位用

Each Table \$5,888 For 8 People

圖方店

九龍尖沙咀柯士甸道西 1 號圖方 1028C 號舖

Shop 1028C, Elements 1 Austin Road West Tsim Sha Tsui Kln.

Reservation : 2577-4888 Fax : 2577-4038

京川滬廚房

九龍尖沙咀廣東道 2A, 「1881」209 號舖

Shop 209, 1881 Heritage, 2A Canton Road, Tsim Sha Tsui Kln.

Reservation : 2366-1308 Fax : 2366-2992

本店出品不用味精及人造色素 No MSG & Artificial Pigment

*多謝加一服務費 10% Service Charge