





稻香海鮮酒家

STAR HOUSE CHINESE RESTAURANT

稻香海鮮酒家承蒙各界人士多年惠顧及支持,本酒家全體同仁,致衷心感謝。 Star House Chinese Restaurant management & staff would like to express our thanks & appreciation to customers & friends who have been supported loyalty & advised us through the years.

因部分食物含有味精調味料及小麦,如閣下對味精或小麦敏感,點菜時請通知服務員。
Some of our dishes may contain MSG or Gluten.
Please mention this to our staffs when place your order.









營業時間 Operating Hours

Monday to Friday

Lunch 11:00am – 3:30pm **Dinner** 5:00pm till late

Saturday & Sunday

Lunch 10:30am – 3:30pm **Dinner** 5:00pm till late

恕不接受酒水、食物分開付款。 Please note that we do not separate bills.

晚市最低消費每位 \$25。 Dinner minimum charge - \$25 per head.

刷卡最低消費 \$20。 EFTPOS minimum - \$20.

公眾假期附加服務費每位 \$2, 星期日附加服務費每位 \$1。 Public Holiday surcharge - \$2 per head. Sunday surcharge - \$1 per head.

本菜牌所有圖片僅供參考,請以實物為準。 All the photos appear in this menu are for reference ONLY.

稻香海鮮酒家始終保留最終解釋權。 All rights reserved by Star House Chinese Restaurant.





蝦餃/帶子餃/韭菜餃 (3)

\$10.8 Steamed Prawn Dumplings (3) or

Steamed Scallop Dumplings (3) or Steamed Chives & Prawn Dumplings (3)



四色海鮮餃 (4)

Assorted Dumplings (4)





叉燒包 (3)

Steamed BBQ Pork Buns (3)



燒賣 (4)

Dim Sim (4)



春卷 (素) (3)

\$10.8

Spring Rolls (Veg) (3)

\$8.8





特色生菜包 (4)

Sanchoy Bao (4) (Pork/Chicken/Duck)



凉拌海蜇

麻油/麻辣/火鴨絲/雞絲
Shredded Jellyfish (Cold)
Sesame Seed Oil/Spicy/Shredded Duck/Shredded Chicken



稻香蔥油餅 (2)

Shallot Pancakes (2)



凉拌拍黃瓜 🥖

\$12.8

Cucumber Salad (Cold)

\$18



E \$15.8 M \$29

白雲鳳爪

\$11.8

Chicken Feet (Cold)

White Chicken Feet (Cold)





椒鹽軟殼蟹 🥖

E \$18.8 M \$36.8

Salt & Pepper Soft Shell Crab



凉拌鴨掌 (麻醬/芥末)

\$16.8

Duck Feet in Sesame Sauce (Cold) (Sesame Sauce/Wasabi)



川味口水雞 ///

E \$15.8 M \$28

Szechuan Chicken in Red Chili Sauce (Cold)



麻辣牛展 ///

E \$15.8 M \$28

Spicy Beef Shank (Cold)





椒鹽魷魚須 🥖

Salt & Pepper Squid Tentacles



甜酸脆牛

Sweet & Sour Crispy Beef



沙爹雞串 (2)

Satay Chicken (2)



椒鹽茄子 🥖

E \$15.8 M \$28

E \$13.8 M \$26 Salt & Pepper Eggplant



椒鹽豆腐 🥖

E \$13.8 M \$26

Salt & Pepper Tofu

E-Entree M-Main





特色大拼盤

Mixed Platter

3拼(3 kinds) \$45.8

4拼(4 kinds) \$55.8

5拼 (5 kinds) **\$65.8**

可選 Selections

- ・海蜇 Jellyfish (Cold)
- ・ 叉燒 BBQ Pork (Warm)
- ・鴨掌 Duck Feet in Sesame Sauce (Cold)
- 口水雞 Exquisite Taste Shredded Chicken (Cold)
- ・麻辣肚絲 //// Spicy Shredded Ox Tripe (Cold)
- · 椒鹽茄子 ≠ Salt & Pepper Eggplant (Warm)
- · 椒鹽魷魚須 ≠ Salt & Pepper Squid Tentacles (Warm)
- 甜酸脆牛 Sweet & Sour Beef (Warm)
- ・麻辣牛展 /// Spicy Beef Shank (Cold)
- · 凉拌拍黃瓜 ≠ Cucumber Salad (Cold)

自 选 拼 盘 Pla







太極羹 \$88/中窝 (For 6 People) \$128/大窩 (For 10 People)

\$26.8/位

Yin Yang Soup (Spinach & Seafood)



極品鮑魚花膠雞燉翅

Steamed Shark Fin with Abalone, Sea Cucumber, Fish Maw & Chicken Soup



紅燒魚翅羹

蟹肉/雞絲 Braised Shark Fin Soup with Crab Meat or Chicken



紅燒大鮑翅

\$108/位 (起)

Braised Supreme Shark Fin Soup in Abalone Sauce





雞蓉/蟹肉粟米羹 \$8.8/位 Chicken or Crab Meat Sweet Corn Soup



蘑菇雞片蛋花湯/鴨絲羹 \$8.8/位 Shredded Chicken or Duck with Mushroom Soup



蔬菜豆腐蛋花湯\$8.8/位Vegetable Bean Curd Soup



酸辣湯 // \$9. 海鮮/鴨絲
Hot & Sour Seafood or Duck
Meat Soup



紫菜蛋花豆腐湯 \$8.8/位 Seaweed Bean Curd Soup



瑶柱海鮮羹 \$9.8/位 Dried Scallop with Seafood Soup



游水海等Seaf



龍蝦

Live Lobster

Market Price

刺身兩食 Sashimi (2 Courses) 加收手工費 Processing Extra \$30

1st: 龍蝦肉刺身 配芥末和刺身醬油 Lobster Meat Sashimi Dip with Wasabi & Japanese Soy Sauce

2nd: 姜蔥焗龍蝦 或 椒鹽龍蝦 Stir-fried Lobster Shell & Claws with Ginger & Shallot or Deep Fried with Salt & Pepper





上湯焗龍蝦伊麵 Market Price
Braised Live Lobster with Chicken Soup

做法可選 Selections

- 薑蔥焗 Braised with Ginger & Shallot
- ・椒鹽 / Deep Fried with Salt & Pepper
- 上湯焗 Braised with Chicken Soup
- ・ 泰式香辣 🎢 Thai Style
- · 芝士牛油焗 加收 Extra \$10 Braised with Cheese & Butter
- · 花雕蛋白蒸 加收 Extra \$20 Steamed with Chinese Hua Chiew & Egg White
- ・四川辣子 //// 加收 Extra \$20 Deep Fried in Szechuan Sauce (Dry)
- ・水煮麻辣 //// 加收 Extra \$20 with Hot Chilli Sauce in Szechuan Style
- XO 粉絲煲 加收 Extra \$25 Stir-fried with Vermicelli & XO Sauce
- ・鹹蛋黃 加收 Extra \$25 with Salted Egg Yolk
- 避風塘 加收 Extra \$15 Typhoon Shelter Style
- 加伊麵 加收 Extra \$13/份 Add Noodles
- 加煎麵 加收 Extra \$15/份 Add Crispy Egg Noodles
- 加煎米粉 加收 Extra \$15/份 Add Crispy Vermicelli
- ・龍蝦兩食 2 Courses 加收 Extra \$25





皇帝蟹兩食

Live King Crab (2 Courses)

Market Price

1st: 蟹身椒鹽/薑蔥焗/避風塘/清蒸 Deep Fried with Salt & Pepper or Braised with Ginger & Shallot or Typhoon Shelter Style or Steamed 2nd: 蟹王伊麵 或 蟹王炒飯 或 蟹王蒸蛋

Braised Noodle with Crab Roe or Fried Rice with Crab Roe or Steamed Crab Roe with Egg

或 蟹王海鮮羹 加收 Extra \$8 per head/每位 or Seafood Soup with Crab Roe







法國鵝肝醬焗雪花蟹 Market Price
Wok Fried Snow Crab in French Goose
Liver Paste

肉蟹 / 雪花蟹

Live Mud Crab/Live Snow Crab

Market Price

- 薑蔥焗 Braised with Ginger & Shallot
- · 椒鹽 / Deep Fried with Salt & Pepper
- · 清蒸 Steamed
- ・ 泰式香辣 // Thai Style
- 避風塘炒 Typhoon Shelter Style 加收 Extra \$15
- ・四川辣子 //// 加收 Extra \$10 Deep Fried in Szechuan Sauce (Dry)
- ・水煮麻辣 //// 加收 Extra \$20 with Hot Chilli Sauce in Szechuan Style
- XO 粉絲煲 加收 Extra \$25 Stir-fried with Vermicelli & XO Sauce in Hot Pot
- 花雕蛋白蒸 加收 Extra \$15 Steamed with Chinese Hua Chiew & Egg White
- 星加坡咖喱 加收 Extra \$15 with Singapore Curry Sauce
- 大千蟹煲 加收 Extra \$20
 Stir-fried with Vermicelli & Black Bean & Chilli Garlic
- ・ 鵝肝醬 Goose Liver Paste 加收 Extra\$30/份
- ・鹹蛋黃 with Salted Egg Yolk 加收 Extra \$25/份
- 加伊麵 Add Noodles 加收 Extra \$13/ 份
- 加煎麵 Add Crispy Egg Noodles 加收 Extra \$15/份
- 加煎米粉 Add Crispy Vermicelli 加收 Extra \$15/份
- 加油條 Add Fried Chinese Donut 加收 Extra \$6/條







游水盲曹魚/花鱸魚 Market Price

Live Barramundi/Murray Cod

- 清蒸 Steamed
- 椒鹽 Salt & Pepper
- 薑茸香蔥窩焗 加收 Extra \$18 with Shallot & Ginger Hot Pot
- ・ 松子魚 Sweet & Sour 加收 Extra \$25

- ・水煮 in Hot Chilli Sauce 加收 Extra \$15
- ・ 潮式蒸 Steamed in Chow Style 加收 Extra \$15
- 蔬菜豆腐湯 in Tofu & Vege Soup 加收 Extra \$28
- 美極油煎 Fried in Maggi Sauce 加收 Extra \$10



游水東星斑 Market Price

Live Coral Trout

- · 清蒸 Steamed
- 骨香斑 加收 Extra \$25 Stir-fried in Canton Style
- 堂灼 配三拼蔬菜 加收 Extra \$45 Steam Boat with 3 Kinds of Vegetable Platter





帶子 (半打/一打) Market Price

Scallop (Half Dozen/One Dozen)

- 薑蔥蒸 Steamed with Ginger & Shallot
- · XO 粉絲蒸 Steamed with Vermicelli & XO Sauce
- ・ 蒜蓉粉絲蒸 Steamed with Vermicelli & Garlic Sauce





生蠔 (半打/一打) Market Price

Oyster (Half Dozen/One Dozen)

- 刺身 Natural 椒鹽 Salt & Pepper
- 薑蔥蒸 Steamed with Ginger & Shallot
- XO 粉絲蒸 Steamed with Vermicelli & XO Sauce
- 蒜蓉粉絲蒸 Steamed with Vermicelli & Garlic Sauce

游水花甲(500g 起) Market Price

Live Pipi (From 500g)

- XO 醬炒/ Stir-fried with XO Sauce
- 豉椒炒 / Stir-fried with Black Bean Sauce
- · 薑蔥炒 Stir-fried with Ginger & Shallot
- · 泰式香辣 ≠ Thai Style
- 加伊麵 Add Noodles 加收 Extra \$13/份
- 加煎米粉 Add Crispy Vermicelli 加收 Extra \$15/份
- 加油條 Add Fried Chinese Donut 加收 Extra \$6/條



鮑參翅肚





蠔皇原隻鮑魚

from \$108 起

Braised Whole Abalone with Oyster Sauce (Each)





鮑魚仔(薑葱蒸/XO 粉絲蒸/蒜蓉粉絲蒸)

Baby Abalone (Steamed with Ginger & Shallot or XO Sauce with Vermicelli or Garlic Sauce with Vermicelli)



原隻鮑魚花膠海參煲

Abalone, Fish Maw & Sea Cucumber Hot Pot



特級花膠黃玉海參煲

Market Price

\$158

Brised Dried Sea Cucumber & Fish Maws with Oyster Sauce in Hot Pot



青邊鮑魚仔啫走地雞煲

\$138

\$78

Braised Free Range Chicken with Abalone Hot Pot



特色推介。 特色推介。



法國黑松露炒和牛粒 (300g)

\$88

Stir-fried Diced Wagyu Beef with French Black Truffle (300g)



大盤特色醬炒長豆角 🖊

\$28

Stir-fried Long Bean in Sweet & Spicy Sauce



手打蝦丸浸時蔬

\$30.8

Handmade Prawn Balls with Seasonal Vegetable





港式正宗蘿蔔清湯牛腩

Stew Chunk Steak with Radish Hotpot in HK Style



海味乾煸粉絲煲

\$28.8

\$58

\$25.8

Stir-fried Vermicelli & Dry Shrimp & Pork Mince Hot Pot



和風金蒜片焗澳洲和牛粒 (300g)

Stir-fried Wagyu Beef in Teriyaki Sauce with Golden Garlic (300g)



酸薑話梅豬手

\$28

Stew Pork Trotters with Bay Berries in Hot Pot





香葉茄條炒金錢肚 🥖

\$26.8

Stir-fried Ox Tripe with Sliced Eggplant & Basil



荷香海鮮竹籠蒸豆腐

\$28

Star House Steamed Bean Curd with Seafood



潮式煎蠔餅

\$28

Chow Style Oyster Pancake



稻香小炒皇

\$28

Star House Special



風味蘿蔔金錢肚

\$25.8

Braised Ox Tripe & Chinese Radish Hot Pot





竹網香煎銀鱈魚 (配蒜蓉白汁)

Pan-fried Tooth Fish with Garlic Butter Sauce



金銀蒜豆腐蒸銀鱈魚

\$78

Steamed Tooth Fish with Tofu in Garlic Sauce



陽澄湖賽螃蟹

Stir-fried Egg White with Scallop & Salty Egg Yolk



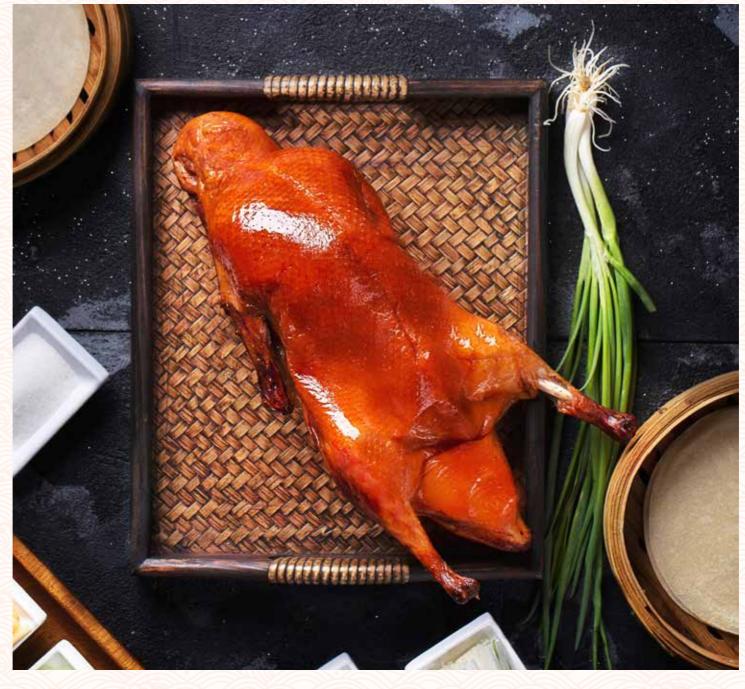
怀旧香芋扣肉煲

\$30.8

Stewed Pork Belly with Taro Hot Pot



京港集器 BB(



北京烤鴨 (2 吃) Peking Duck

\$73.8 (2 Courses)

另加配菜及醬料一份 \$6 Extra Vegetable & Sauce 另加餅皮一份 \$11.8 Extra Pancake

可選 Selections

- ・鴨骨湯 Soup 加米粉 (加收 \$10) Add Vermicelli (Extra \$10)
- 鴨絲炒飯 / 炒面 Stri-fried Rice or Noodle with Duck Meat
- · 斬件鴨架 Duck Pieces
- ・椒鹽鴨架 Salt & Pepper Duck Pieces
- 生菜包 (4) (加收 \$10)Sanchoy Bao (4)(Extra \$10)
- 鴨絲炒時蔬 Stri-fried Seasonal Vegetables with Duck Meat





廣東燒鴨 (半隻/一隻)

\$29.8/\$58.8

Canton Roast Duck (Half/Whole)



招牌廣東白切雞 (冷/熱) (半隻/一隻)

\$30/\$60

Steamed Free Range Chicken in Canton Style (Cold/Warm) (Half/Whole)



港式蜜汁叉燒

\$26.8

BBQ Pork



港式叉燒拼海蜇

\$28

Assorted Jellyfish & BBQ Pork Platter



港式燒肉

\$28

Crispy Roasted Pork



港式燒味三拼 (燒鴨/燒肉/叉燒)

Assorted BBQ Platter (Roast Duck, Crispy Roasted Pork & BBQ Pork)



廣州東山少爺雞 (半隻/一隻)

\$30/\$60

Special Soy Sauce Chicken in Canton Style (Half/Whole)



鴛鴦少爺小姐雞

\$53.8

\$60

Special Soy Sauce Chicken in Canton Style (Half) & Steamed Free Range Chicken in Canton Style (Half)





五香香酥鴨 (半隻) (配刈包)

Five Spice Deep Fried Duck (Half) (with Gua Bao)

\$35



脆皮炸子雞 (半隻)

Crispy Skin Chicken (Half)



\$38

瑤柱扒菜膽雞 (半隻)

Steamed Free Range Chicken with Vegetables in Dried Scallop Soup (Half)



蔥油淋農家走地雞 (半隻) \$30

Steamed Free Range Chicken with Ginger & Shallot (Half)





潮汕鹵水片鴨 (半隻/一隻)

\$28/\$55

Chao Shan Duck in Spiced Soy Sauce (Half/Whole)



川味中式辣子雞 (有骨/無骨) /////

\$28

Fried Chicken with Chilli & Chinese Pepper in Szechuan Style (Dry, Bone or Boneless)



碧綠川椒雞 🥖

\$24.8

Stir-fried Chicken with Pepper Corn in Szechuan Style



腰果/宮保雞柳

Chicken with Cashew Nuts or Kung Pao Chicken

\$24.8



椒鹽/蜜糖/甜酸雞柳

\$23.8

Salt & Pepper Chicken / or Honey Chicken or Sweet & Sour Chicken





稻香幸運燒雞

Star House Fortune Roasted Chicken (Whole)



魚香/黑椒雞柳煲

\$33.8

E-Shan Chicken Hot Pot or Black Pepper Chicken Hot Pot



雞柳三拼 (甜酸雞柳、蜜糖雞、椒鹽雞柳)

Assorted Chicken Platter (3) (Sweet & Sour, Honey, Salt & Pepper)



農家小炒雞 (有骨/無骨)

\$26.8

\$24.8

Stir-fried Chicken with Chilli & Black Bean Sauce Hot Pot (Bone or Boneless)



Pork & Beef





鐵板黑椒牛柳

Sizzling Beef with Black Pepper Sauce

\$24.8



菠蘿咕咾肉

Sweet & Sour Pork



荷香豉汁蒸排骨

\$28

Steamed Pork Spare Ribs in Black Bean Sauce







\$32.8 鐵板黑椒澳洲牛仔骨 Sizzling Beef Spare Ribs in Black Pepper Sauce



\$32.8 黃金蒜香骨

\$32.8

Shredded Pork in Peking Sauce with Pancake

京酱肉丝配卷饼

Crispy Pork Ribs with Garlic





鐵板蒙古牛肉 🥖

Sizzling Mongolian Beef



香辣回鍋五花肉 ///

\$25.8

Stir-fried Pork Belly Slices with Bean Curd & Capsicum in Spicy Sauce



椒鹽/京都肉排

Salt & Pepper Pork Chop / or Pork Chop in Peking Sauce



蠔油鮮菇炒牛肉

\$24.8

Braised Beef & Mushroom in Oyster Sauce





紅燒圓蹄

Braised Taste Pork Trotter



鐵板洋蔥黑椒豬扒

Sizzling Pork Chop in Black Pepper Sauce



鎮江香醋骨

\$32.8

\$28.8

\$25.8

Stew Pork Spare Ribs in Zhenjiang Vinegar



魚香肉丝 🎢

\$25.8

Stir-fried Shredded Pork in E-shan Sauce



椒鹽/糖醋排骨

\$24.8

Salt & Pepper Pork Spare Ribs / or Sweet & Sour Pork Spare Ribs



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椒鹽大蝦碌/蝦球 (8)

\$30.8 ^{蝦球} / \$45.8 ^{蝦碌} Shell

Salt & Pepper King Prawns (Shell or Shell Off) (8)



雀巢錦繡蝦仁

\$32.8

西蘭花炒蝦球

\$30.8

Sur-III

Stir-fried Prawns in Crispy Bird Nest with Cashew Nuts

Stir-fried King Prawns with Broccoli





美極蝦球 (8) \$30.8

Dried Fried King Prawns with Maggi Sauce (8)



XO 醬粉絲蝦碌煲 \$49.8

Stewed King Prawns with Vermicelli in XO Sauce Hotpot



蜜糖蝦球 (8) \$30.8 Honey Prawns (8)



鐵板薑蔥/蒜蓉蝦球(8) \$30.8
Sizzling Prawns with Ginger & Shallot or Garlic (8)



川汁炒蝦球 (8) // \$30.8 Stir-fried Chilli Prawns in Szechuan Style Hot Pot (8)





鹹蛋黃香煎蝦碌/蝦球 (8)

Golden Fried King Prawns with Salty Egg Yolk (Shell or Shell Off) (8)



鐵板XO醬爆碧綠帶子蝦球/ \$30.8 Sizzling Scallop & Prawn with XO Sauce



蒜蓉/XO醬粉絲開邊蒸大蝦 (10)

Steamed Tiger King Prawns with Vermicelli in Garlic Sauce or XO Sauce (Shell) (10)



椒鹽魷魚 🥖

\$25.8

Salt & Pepper Squid





極品水煮魚 ////

Supreme Fish Fillets in Hot Chilli Sauce



雀巢錦繡帶子

\$32.8

Stir-fried Scallops in Crispy Bird Nest with Cashew Nuts



荷豆/西蘭花炒帶子

\$32.8

Braised Scallops with Snow Peas or Broccoli



極品酸菜魚 ///

\$32.8

Supreme Fish Fillets with Chinese Preserved Vegetables in Special Spicy Soup





特色跳水魚 (盲曹活魚)

Braised Live Barramundi with Chinese Pepper & Chili in Szechuan Style

鮮花椒金湯牛 ///

\$39.9

Sliced Angus Beef with Golden Mushrooms in Sour & Pepper Soup

宮保荔枝鍋包雞 ///

\$33.8

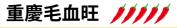
\$78

Deep Fried Chicken with Lychees in Kung Pao Style



稻香海鮮酒家

STAR HOUSE CHINESE RESTAURANT



\$38.8

Braised Duck Blood & Some Things in Hot Chili Sauce

風味麻辣鴨 (半隻) ////

\$38.8

Roasted Duck in Hot Chili Pepper Sauce (Half)

南山泉水雞 ////

\$38

Braised Free Range Chicken with Spicy Hot Pepper Chili in Nanshan Style (with Bone or Boneless) 鹽幫水煮牛 /////

\$35.8

Authentic Szechuan Beef in Hot Chili Pepper Sauce



盆盆蝦 /////

\$58

Braised Tiger Prawns with Chinese Pepper in Hot Chili Sauce Hot Pot

絕代雙椒和牛粒

\$58

Stir Fried Wagyu Beef with Dried Chili & Black Pepper in Sweet Soy Sauce

霸王魚兩食

Live Fish in Szechuan Style (2 Courses)

Market Price 時價 + Extra 手工費 \$40

1st: 雙味魚頭

Steamed Fish Head & Wings in Yin Yang Chopped Chili Sauce

2nd: 麻辣魚片

Sliced Fish Fillets with Hot Chili Sauce & Szechuan Pepper

紅油老壇酸菜魚 /////

\$58

Spicy Fish Fillets with Preserves Vegetables & Vermicelli



福香海鮮酒家 STAR HOUSE CHINESE RESTAURANT

乾煸牛仔骨 ///

\$38

Deep Fried Beef Spare Ribs with Chili & **Chinese Pepper**

香辣肥腸 ///

\$32.8

Deep Fried Crispy Intestines with Chinese Pepper & Hot Chili

尖椒小炒肉 ////

\$28

Stir Fried Slices Pork with Hot Pepper Chili in Black Bean Sauce

金沙玉米

\$26.8

Golden Deep Fried Sweet Corn with Salty Egg



煲 Hot Pot 翻香



麻婆豆腐煲(豬/牛) // \$2 Mapo Bean Curd with Pork or Beef Hot Pot



啫啫薑蔥雞柳/牛柳煲 \$24.8 Sizzling Chicken or Beef with Ginger & Shallot Hot Pot



E-shan Eggplant Hot Pot



蝦米肉鬆茄子煲 \$22.8 Pork Mince & Preserved Shrimp with Eggplant Hot Pot



柱侯牛腩煲 \$25.8 Stewed Chunk Steak Hot Pot





海鮮一品豆腐煲

\$30.8

Supreme Stewed Seafood with Bean Curd Hot Pot



梅菜扣肉煲

\$26.8

Stewed Pork Belly with Preserved Vegetable Hot Pot



鮮蝦蛋黃滑豆腐

\$29.8

Tofu & Shrimp in Egg Yolk Sauce Hot Pot



鹹魚雞粒豆腐煲

\$22.8

Salty Fish & Chicken Mince with Bean Curd Hot Pot



鹹魚雞粒茄子煲

\$22.8

Salty Fish & Chicken Mince with Eggplant Hot Pot



Kegetable 孫業篇



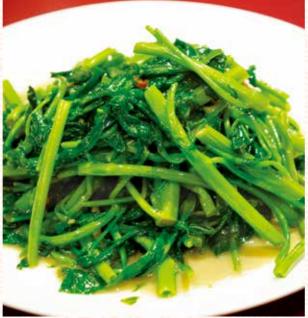
Stewed Spinach/Bok Choy with Preserved Eggs



金銀蛋上湯浸節瓜 \$26.8 Stewed Hairy Melon with Preserved Eggs



Braised Abalone Mushrooms with Vegetables in Oyster Sauce



椒絲腐乳/蒜蓉炒通心菜 \$25.8 Stir-fried Kang Kong with Chilli & Preserved Bean Curd or Garlic



雪菜毛豆豆腐乾 \$22.8
Chinese Chutney Broad Bean &
Bean Curd







\$25.8

String Bean in XO Sauce / or Black Bean Sauce or Garlic Sauce



大地魚炒芥蘭

\$22.8

Stir-fried Chinese Broccoli with Dry Flatfish

白菜 (蒜蓉/蠔油)

\$20.8

Stir-fried Bok Choy in Garlic or Oyster Sauce

芥蘭 (蒜蓉/薑汁/蠔油)

\$20.8

Stir-fried Chinese Broccoli in Garlic or Ginger or Oyster Sauce

雜菜 (蒜蓉/蠔油)

\$25

Stir-fried Mix Vegetable in Garlic or Oyster Sauce



茼蒿 (上湯/蒜蓉/金銀蛋/大地魚加收\$3)

\$23.8

Chrysanthemum with Soup or Garlic or Preserved Eggs or Dry Flatfish (Extra \$3)



好味蝦醬啫啫生菜

\$25.8

Sizzling Lettuce Hotpot with Prawn Sauce, Preserved Bean Curd & Garlic

生菜(蒜蓉/椒絲腐乳/蠔油)

\$22.8

Poached Lettuce with Garlic Sauce or Salted Bean Curd Sauce or Oyster Sauce

荷蘭豆 (清炒/蒜蓉)

\$26.8

Stir-fried Snow Peas with Garlic Sauce

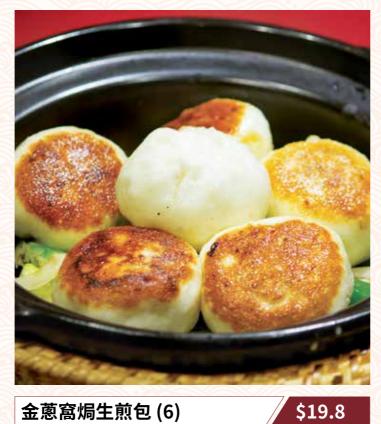
西蘭花 (蒜蓉)

\$20.8

Stir-fried Broccoli in Garlic Sauce



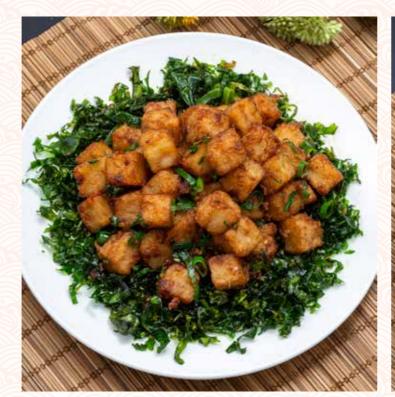
珠主念 Cakes



金蔥窩焗生煎包 (6) Pan-fried Pork Buns (6)



(10) \$22.8 鴛鴦饅頭 (6) \$16.8 Fried Buns & Steamed Buns



XO 蘿蔔糕

\$19.8

Fried Radish Cake in XO Sauce



大籠家鄉馬拉糕 (3)

\$19.8

Mala Cakes (3)







海鮮福建炒飯

\$25.8

Fried Rice Fujian Style (Gravy)



瑤柱紅米海鮮炒飯

\$28

Brown Rice with Dried Scallops & Seafood Fried Rice



紅燒魚翅撈飯

\$29.8/位

Shark Fin with Fried Rice



瑤柱芥蘭蛋白炒飯

\$25.8

鹹魚雞粒炒飯

\$20.8

Fried Rice with Egg White, Dried Scallops & Chinese Broccoli

Fried Rice with Salted Fish & Chicken

稻香XO酱肉鬆炒飯

\$20.8

素菜炒飯

\$18.8

Star House XO Sauce Fried Rice with Dried Pork Mince

Vegetarian Fried Rice

揚州炒飯

\$18.8

絲苗白飯 (碗)

\$2.8

Special Fried Rice

Steamed Rice (per Bowl)



\$26.8 羅漢齋炒河粉

Vegetarian Rice Noodle



什會濕炒**麵/河**粉

Stir-fried Combination Egg Noodle or Rice Noodle (Gravy)

\$29.8



乾炒牛/雞河粉

Stir-fried Fresh Rice Noodle with Beef or Chicken

黑椒牛柳絲炒麵 Stir-fried Noodle with Shredded Beef in Bla Pepper Sauce	\$26.8 ck	菜遠牛腩湯面/煎麵 Stewed Beef with Egg Noodle Soup or Fried Egg Noodle	\$23.8
滑蛋蝦仁/蝦松炒河粉 Stir-fried Rice Noodle with Shrimps or Praw Cake & Scrambled Egg	\$29.8 /n	海鮮炒麵/河粉 (乾炒/濕炒) Stir-fried Noodle or Rice Noodle with Seafood (Gravy/Dry)	\$29.8
豉油王炒麵 Stir-fried Noodle with Soy Sauce	\$19.8	乾燒伊麵 Stir-fried E-main Noodle with Soy Sauce	\$19.8
星洲炒米粉 Singapore Noodle	\$20.8	薑蔥燴伊麵 Braised E-main Noodle with Ginger & Shallo	\$23





鮑魚瑤柱雞絲粥

Porridge with Abalone & Chicken (5 Live Abalone)



滑蛋生蠔海鮮粥

Porridge with Oyster, Seafood & Scrambled Egg



滑蛋牛肉粥

Egg

\$16.8 Porridge with Beef & Scrambled

生滾魚片粥

Porridge with Fish Fillets



皮蛋瘦肉粥

\$16.8

\$6

\$16.8

\$38

Porridge with Pork & Preserved Eggs

瑤柱白粥 \$13.8 Plain Porridge with Dried Scallop 油條

Fried Chinese Donut





原隻夏威夷木瓜燕窩 (冰糖/牛奶/椰汁)

\$68/份

Steamed Bird's Nest with Hawaii Papaya (Rock Sugar/Milk/Coconut) (Sweet)



燕窩鮮燉 (冰糖/椰汁)

\$48/盅

Bird's Nest (Rock Sugar/Coconut) (Sweet) (50g)



特浓奶黄糯米糍 (3)

\$14.8

Sweet Sticky Rice Ball with Custard (3)



香芒凍布甸

\$9.8

Mango Pudding





\$9.8

香滑椰汁糕 (3) Coconut Jelly (3)



招牌奶皇/紅豆鍋餅 \$9.8

Custard or Red Bean Pancake



焦糖香草烤布蕾 \$15.8

Vanilla Cream Brulee



聖代冰淇淋 \$9.8 巧克力/焦糖/草莓 Sundae (Chocolate/Caramel/ Strawberry Topping)



脆皮炸雪糕 \$14.8 巧克力/焦糖/草莓 Fried Ice Cream (Chocolate/Caramel/Strawberry)



\$15.8

炸香蕉雪糕Banana Fritter

洲洲

THANK YOU

