



A Lifestyle Dining Concept by TCC

# 精选菜单

jīng xuǎn cài dān

**CURATED MENU**

食

shí

FOOD

## 开胃菜 Appetizer

酱腌青瓜云耳 Marinated Japanese Cucumber and Black Fungus	\$8.00
金沙松菇 Deep-fried Hon Shimeji Mushroom with Golden Crumbs 	\$8.00
凉拌海蜇 Marinated Jelly Fish	\$10.00
香脆鲜虾云吞 Crispy Shrimp Wanton (6pcs)	\$12.00
椒盐白饭鱼 Crisp-fried Silver Bait with Salt and Pepper	\$12.80
金汁奶油软壳蟹 Deep-fried Soft Shell Crab with Pumpkin Sauce	\$16.00
黄金鱼皮 Fried Fish Skin with Golden Egg Yolk	\$12.80
XO酱扇贝海鲜萝卜糕 Scallop and Prawn Radish Cake with XO Sauce (6pcs)	\$14.00
百花脆皮乳猪 Crispy Suckling Pig with Prawn Paste (6pcs) 	\$36.00



Signature dish



Spicy

## 肉类 Meat Selections

烧鸭

Roasted Duck

\$58.00 (whole)

\$28.80 (half)

\$16.80 (small)

招牌炸子鸡

Signature Roasted Chicken 

\$28.00 (whole)

\$16.00 (half)

蜜汁叉烧

BBQ Pork with Honey Sauce

\$16.00 (per portion)

脆皮烧肉

Roasted Crispy Pork Cube (8pcs)

\$12.00 (per portion)

牛肉粒

Sautéed Beef Cube 

\$28.00

Choice of preparation

黑椒 Black Pepper Sauce 

彩椒鲜菇 Stir-fried with Fresh Mushroom and Capsicum

蜜豆鲜淮山 Sautéed with Sweet Peas and Fresh Chinese Yam

姜葱鹿肉

Sautéed Venison Meat with Spring Onion and Ginger

\$28.00

菠萝咕佬肉

Sweet and Sour Pork with Pineapples

\$18.00




Signature dish



Spicy

## 汤水 Soup

虫草花干贝炖鸡汤 Double-boiled Chicken Soup with Cordyceps Flower and Conpoy	\$16.80
鱼鳔蟹肉羹 Fish Maw Soup with Fresh Crab Meat	\$16.80
海鲜粒酸辣汤 Hot and Sour Soup with Diced Seafood 	\$10.80
鸡肉粟米羹 Thick Corn Soup with Diced Chicken Meat	\$8.80
黄耳菜胆竹笙素汤 Double-boiled Vegetarian Soup with Yellow Fungus, Bamboo Pith and Tien Shin Cabbage	\$10.80



Signature dish



Spicy

## 海鲜类 Seafood

虾球  
Fried Prawn \$26.00

Choice of preparation

芥末 Wasabi Cream

黄金 Golden Egg Yolk

麦片 Oats Cereal

鲜虾球炒野菌  
Sautéed Prawn with Wild Mushroom \$26.00

海鲜百合炒西兰花  
Stir-fried Prawn, Scallop and Sliced Fish with  
Broccoli and Fresh Lily Bulb \$32.00

姜葱鱼片  
Sautéed Sliced Fish with Spring Onion and Ginger \$18.00

糖醋鱼片  
Sweet and Sour Sliced Fish \$18.00

酱烧原只鲜鱿  
Grilled Hokkaido Squid \$16.00



Signature dish



Spicy

## 健康蔬菜与豆腐类 Vegetables and Beancurd

苋菜  
Local Spinach \$16.00

Choice of preparation

金银蛋 Poached with Trio Eggs

上汤 Poached with Wolfberries in Superior Stock

蒜茸炒 Stir-fried with Minced Garlic

金鲍仔豆腐苋菜  
Braised Golden Abalone with  
Homemade Beancurd and Local Spinach \$16.00 (per person)

蟹肉豆腐苋菜  
Braised Bean curd with Local Spinach and Crab Meat \$18.00

云耳鲜百合炒芦笋  
Stir-fried U.S. Asparagus with  
Black Fungus and Fresh Lily Bulb \$18.00

干扁四季豆  
Stir-fried French Beans with Minced Meat \$16.00

Choice of vegetables  
白菜苗 Baby Cabbage / 芦笋 U.S. Asparagus /  
芥兰 Hong Kong Kai Lan / 西兰花 Broccoli \$16.00

Choice of preparation

Stir-fried with

蒜茸炒 Garlic / 蚝油 Oyster Sauce / XO酱 Sautéed with XO Chili Sauce 



Signature dish



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## 油头粉面 Rice / Noodle

鲍鱼仔松露烩饭 Braised Baby Abalone and Superior Broth Rice with Truffle Sauce	\$16.00 (per person)
海鲜粒干炒面线 Fried Mian Xian Noodle with Assorted Diced Seafood	\$18.00
滑蛋海鲜河粉 Wok-fried Hor Fun with Seafood in Egg Sauce	\$20.00
干烧伊面 Stewed Ee-fu Noodle with Chives	\$16.00
蟹肉蛋白瑶柱炒饭 Fried Rice with Fresh Crab Meat, Egg White and Conpoy	\$22.00
黑松露海鲜粒炒饭 Fried Black Truffle Rice with Diced Seafood	\$18.00
扬州炒饭 Yang Zhou Fried Rice	\$16.00
XO酱肉碎炒饭 Fried Rice with Minced Meat and XO Sauce 	\$16.00
荷叶芋香腊味 Steamed Fried Rice with Chinese Sausages in Lotus Leaf	\$18.00



Signature dish



Spicy





## 甜在心 Dessert

黑糯米雪糕 Chilled Black Glutinous Rice with Coconut Ice Cream	\$6.80
杨枝甘露 Chilled Mango Sago with Pomelo	\$6.80
白果芋泥 Warm Yam Paste with Gingko Nuts	\$6.80
香煎糯米糍 Pan-fried Glutinous Rice Cake	\$6.00
柑酸果冻 Calamansi Jelly	\$5.00