

菜譜

Menu



Welcome to Emperor's Kitchen

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten) and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

本館牌內的各款菜式，可能含有/使用花生，堅果，海產品，大豆，牛奶，乳製品，雞蛋，芝麻，小麥，我們不能保證我們的任何產品都是 100%無過敏原。

10% surcharge applies on public holidays and some specified weekends.
公眾假期和特別指定的週末另加10%

Emperor's Kitchen Signature Peking Duck 順德公至尊北京鴨

(2 Courses 兩吃) \$56.30

(3 Courses 三吃) \$78.90

\$9.9 per extra person

COOKING STYLE 做法：

Duck Meat Fried Rice

鴨絲炒飯

Duck Meat Fried Noodle

鴨絲炒麵

Duck Meat Sang Chow Bow

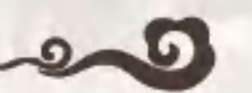
鴨絲生菜包

Duck Soup with Vegetable

鴨骨湯

廚師
推介

EMPEROR'S KITCHEN SIGNATURE



廚師推介

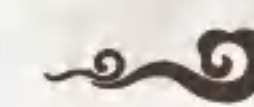
EMPEROR'S KITCHEN SIGNATURE



Cantonese Style
Braised Abalone and Pork Belly(Pre-order)
港式鮑魚紅燒肉(預訂)
\$118

廚師推介

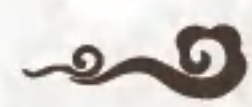
EMPEROR'S KITCHEN SIGNATURE



Stir Fried Lobster with
Glutinous Rice(Pre-order)
龍蝦生炒糯米飯(預訂)
M/P + \$25/kg

廚師推介

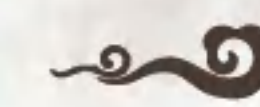
EMPEROR'S KITCHEN SIGNATURE



Poached Barramundi in
Pickle & Pumpkin Sauce
金湯浸曹魚
\$88

廚師推介

EMPEROR'S KITCHEN SIGNATURE

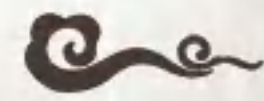


Thai Style Arrow Squid
in Sweet Chili Sauce
泰汁燒魷魚
\$41.8

點心

點心

DIM SUM



Steamed King Prawn Dumpling(4)
 順德蝦餃皇
 \$13.80



King Prawn & Pork Sui Mai(4) \$13.8
 蟹子燒賣皇

King Prawn & Chives Dumpling(3) \$12.8
 碧綠韭菜餃

Spare Ribs with Black Bean Sauce \$11.2
 豉汁蒸排骨

Chicken Feet with Spicy Sauce \$11.2
 百醬蒸鳳爪

Bean Curd Rolls with Oyster Sauce \$11.2
 鮑汁鮮竹卷

Lotus-leaf Glutinous Rice with Minced Chicken(2) \$11.2
 荷香糯米雞

BBQ Pork Buns(3) \$11.2
 笑口叉燒包

Golden Egg Yolk Buns(3) \$11.2
 黃金流沙包

Deep Fried King Prawn Dumplings with Mayonnaise \$13.8
 脆皮炸蝦餃 (4)

Deep Fried Seaweed Rolls (3) \$12.8
 百花紫菜卷

Deep Fried Man Tou (3) \$9.5
 炸饅頭

Steamed Man Tou (3) \$9.5
 蒸饅頭



Shanghai Juicy Pork Dumpling (4)
 上海小籠包
 \$12.20



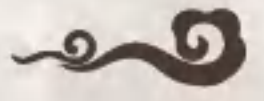
Roast Duck (Half)
 燒鴨 (半隻)
 \$27.4

燒

味

檔

ROAST BBQ



Roast Pork \$29.8
 燒肉

Soya Sauce Chicken (Half)
 豉油雞 \$23.2

BBQ Pork \$26.4
 叉燒



Roast BBQ
 Combination Platter
 燒味拼盤
 (S) \$38.2
 (L) \$51.0

頭盤

ENTEEE HOT



Chili Pepper Soft-shell Crab Salad
椒鹽軟殼蟹沙律 \$24.8



Chili Pepper Squid Tentacles
椒鹽魷魚酥 \$24.8



Emperor's Pork Sang Chow Bow
金不換肉鬆生菜包 4pcs \$22.8

Mixed Deep-fried Platter (Spring Rolls/ Wontons/
Prawn Toasts/ Squid Tentacles) \$53.8
四式炸拼 (春捲/雲吞/蝦多士/魷魚須)

Vegetarian Spring Rolls 6pcs \$11.8
齋春捲

Deep-fried Wonton with Pork 8pcs \$12.8
炸雲吞

Chicken/ Beef Satay Sticks 4pcs \$16.8
沙爹雞/牛

Prawn Toasts 4pcs \$12.8
蝦多士

Steamed Chicken with Chili Sauce \$16.8
口水雞

Jellyfish Salad \$20.8
水晶蜆絲

Sliced Beef Combination in Chili Sauce \$20.8
夫妻肺片



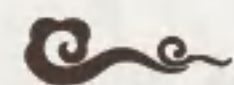
冷盤

冷盤

ENTEEE COLD

乾鍋系列

GRIDDLE



- Griddle Chicken Wings
乾鍋飄香雞 \$30.8
- Griddle Cauliflowers
乾鍋花菜 \$22.0
- Griddle Potatoes
乾鍋土豆 \$20.0
- Griddle Pork Intestines
乾鍋肥腸 \$34.9
- Griddle Fish Fillets
乾鍋魚片 \$30.8



Griddle Beef Tongues
乾鍋牛舌
\$30.8

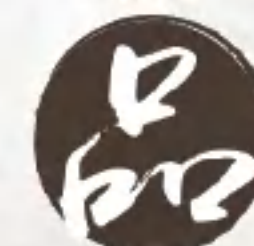
Wonton Soup
雲吞湯

\$10.6



Chicken & Sweet Corn Soup
雞茸粟米羹

\$10.6



Crab Meat & Sweet Corn Soup
蟹肉粟米羹

\$12.8



West Lake Minced Beef Soup
西湖牛肉羹

\$11.6

Hot & Sour Soup
酸辣湯

\$12.8

Seafood Tofu Soup
海鮮豆腐羹

\$12.8

Lobster 龍蝦
Market Price

COOKING STYLE 做法：

Garlic Butter / Ginger and Shallots / Black Pepper / Singapore Style / Stir Fried with Truffle Sauce / Steamed / Golden Egg Yolk / Chili Pepper

上湯 / 姜蔥 / 黑椒 / 星洲 / 黑松露醬炒 / 清蒸 / 黃金 / 椒鹽



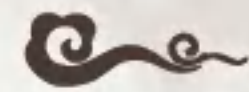
Snow Crab/Mud Crab
雪蟹/泥蟹 Market Price

COOKING STYLE 做法：

Garlic Butter / Ginger and Shallots / Black Pepper / Singapore Style / Steam with Egg White & Special Chinese Wine / Stir Fried with French Goose Liver Paste (Foie Gras) Extra \$5 / Steamed / Golden Egg Yolk / Chili Pepper

上湯 / 姜蔥 / 黑椒 / 星洲 / 花雕蛋白蒸 / 鵝肝醬炒 (加收\$5) / 清蒸 / 黃金 / 椒鹽





Perch Market Price
鱸魚

Perch Cod Market Price
鱸斑

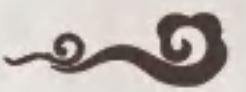
Barramundi Market Price
盲曹

Eel Market Price
鰻魚

Carol Trout Market Price
Pre-order
東星斑 (預訂)

COOKING STYLE 做法：

Steamed / Steamed with Preserved Vegetables / Fried / Braised /
Fried with Pine Nuts
清蒸 / 雙冬 / 油浸 / 紅燒 / 松子



Scallop (Min 2 pcs)
半殼帶子 (2個起)

\$12.8each

COOKING STYLE 做法：

Steamed / Steamed with Garlic Sauce and Vermicelli / Steamed
with XO Sauce and Vermicelli / Black Bean Sauce
清蒸 / 蒜蓉粉絲 / XO醬粉絲 / 豉汁



豬
肉
類

PORK



Sautéed Vermicelli with Minced Pork
螞蟻上樹

\$23.3

Sweet & Sour Pork	\$26.8
咕嚕肉	
Peking Pork Chop	\$29.8
京都豬扒	
Chili Pepper Pork Chop	\$29.8
椒鹽豬扒	
Deep-fried Pork Chop with Garlic	\$29.8
蒜香豬扒	
Honey & Black Pepper Pork Chop	\$29.8
蜜椒豬扒	
Shredded Pork with Spicy Garlic Sauce	\$26.6
魚香肉絲	
Shanghai Braised Pork in Soy Sauce	\$34.9
老上海紅燒肉	
Szechuan Style Double Cooked Pork Slices	\$29.8
川味回鍋肉	
Chili Pepper Intestines	\$34.9
椒鹽大腸	
Teochew Style Intestines with Preserved Vegetables	
潮式鹹菜大腸	\$34.9

豬
肉
類

PORK



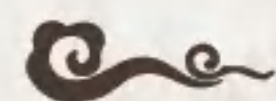
Pork Chop with Marinated Sauce \$29.8
芝麻色拉豬扒



Pork Chop with Orange Sauce \$29.8
香橙焗豬扒

雞
肉
類

CHICKEN



果酥小公鸡
Hot & Spicy Chicken
\$32.0

雞
肉
類

CHICKEN



Satay Chicken \$27.4
沙嗲雞球

Sweet & Sour Chicken \$27.4
甜酸雞球

Szechuan Chicken \$27.4
四川雞球

Honey Chicken \$27.4
蜜糖雞

Lemon Chicken \$27.4
檸檬雞

Mongolian Chicken \$27.4
蒙古雞球

Chicken with Cashew Nuts \$27.4
腰果雞

Crispy Skin Chicken (Half) \$28.4
脆皮炸子雞

Crispy Skin Chicken with Chili & Vinegar Sauce (Half) \$28.4
佛山雞

Steamed Chicken with Shredded Shallots & Soya Sauce (Half) \$28.4
姜蔥霸王雞

Steamed Chicken and Vegetables in Broth (Half) \$28.4
上湯菜膽雞

牛肉類

BEEF



Szechuan Style Beef Slices in Chili Oil
水煮牛肉
\$33.8



Fillet Steaks with BBQ Pear Sauce
梨子汁醬牛柳
\$33.8

Images are for Reference Only
圖片僅供參考

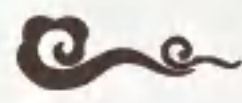
- Sizzling Fillet Steaks with Black Pepper Sauce \$33.8
鐵板黑椒牛柳
- Mongolian Beef \$28.6
蒙古牛肉
- Szechuan Beef \$28.6
四川牛肉
- Beef with Black Bean Sauce \$28.6
豆豉牛肉
- Satay Beef \$28.6
沙爹牛肉
- Beef with Ginger & Shallots \$28.6
姜蔥牛肉
- Beef with Kai Lan \$28.6
芥蘭炒牛肉
- Shanghai Crispy Beef \$28.6
上海脆牛肉
- Cantonese Style Fillet Steaks \$33.8
中式牛柳
- Fillet Steaks with XO Sauce \$33.8
XO醬牛柳

牛肉類

BEEF



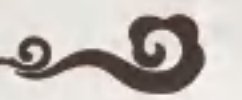
Stir-fried Beef with Fresh Mushroom in Oyster Sauce
蠔皇鮮菌炒牛肉
\$33.8



Chili/ Ginger & Shallot Clam
辣炒/姜蔥花蛤
\$29.8



Cuttle Fish with Black Bean and Chili Sauce
豉椒墨魚
\$29.8



- | | |
|--|--------|
| Sizzling King Prawn with Garlic Butter Sauce
鐵板蒜蓉牛油蝦球 | \$35.9 |
| King Prawn with Broccoli
西蘭花炒蝦球 | \$35.9 |
| Chili Pepper King Prawn
椒鹽蝦球 | \$35.9 |
| Kunpow King Prawn
宮保蝦球 | \$35.9 |
| King Prawn with Golden Egg Yolk
黃金蝦球 | \$36.9 |
| King Prawn in Shell with Golden Egg Yolk
黃金蝦碌 | \$40.8 |
| Chili Pepper King Prawn in Shell
椒鹽蝦碌 | \$39.8 |
| Steamed King Prawns in Shell and Rice Vermicelli with
Garlic Sauce
蒜蓉粉絲開邊蒸蝦碌 | \$42.8 |
| Scallops with Snow Peas in XO Sauce
XO醬荷豆炒帶子 | \$43.8 |
| Scallops with Broccoli
西藍花炒帶子 | \$42.8 |
| Cuttle Fish with Golden Egg Yolk
黃金墨魚 | \$30.8 |
| Chili Pepper Cuttle Fish
椒鹽墨魚 | \$29.8 |

海鮮小炒

SEAFOOD DISHES



Szechuan Style Fish Fillets with Pickled Cabbage & Chili in Soup
 酸菜魚 \$33.8



King Prawns with Truffle Sauce \$41.3
 黑松露醬蝦球

- Satay Cuttle Fish \$29.8
沙爹墨魚
- Fish Fillets with Ginger & Shallots \$29.8
姜蔥斑片
- Chili Pepper Fish Fillets \$29.8
椒鹽斑片
- Fish Fillets with Sweet Corn \$29.8
粟米斑片
- Fish Fillets with Broccoli \$29.8
西蘭花炒斑片
- Szechuan Style Fish Fillets in Chili Oil \$33.8
水煮魚
- Steamed Tooth Fish \$49.8
清蒸銀鱈魚
- Fried Tooth Fish \$49.8
香煎銀鱈魚
- Seafood Yam Basket \$42.8
海鮮佛手

海鮮小炒

SEAFOOD DISHES



Honey King Prawns \$35.9
 蜜糖蝦球

鴨

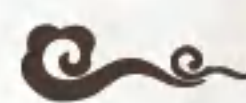
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羊

肉

類

DUCK & LAMB



Yam Duck
荔茸香酥鴨

\$34.9

Deep-fried Boneless Duck with Plum Sauce
梅汁鴨

\$29.8

Mongolian Lamb
蒙古羊

\$31.8

Szechuan Lamb
四川羊

\$31.8

Lamb with Shallots
蔥爆羊肉

\$31.8



Grilled Lamb Ribs with Thirteen Spices
十三香手抓羊排

\$41.8



Braised Mutton in Preserved Tofu with Bamboo Shoot
& Chinese Mushroom (Seasonal)
雙冬草羊煲 (季節限定)

\$60.8

Eggplant & Pork Minces with Spicy Garlic Sauce in Claypot
魚香茄子煲

\$25.4

Roast Pork with Bean Curd in Claypot
豆腐火腩煲

\$32.0

Seafood & Bean Curd in Claypot
海鮮豆腐煲

\$33.9

Mixed Vegetables & Bean Curd in Claypot
什菜豆腐煲

\$25.8



King Prawns with Shell and Rice Vermicelli Claypot in
XO Sauce
XO醬粉絲蝦碌煲

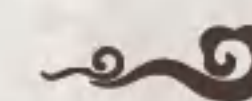
\$40.8

煲

仔

類

DUCK & LAMB



豆
腐
、
蛋
類

BEAN CURD & EGG



Fuzhou Bean Curd
福州豆腐 \$30.6

Sizzling Egg Tofu with Salted Fish & Minced Chicken
鐵板咸魚雞粒玉子豆腐 \$25.4

Mapo Tofu
麻婆豆腐 \$25.4

King Prawn Omelette
蝦球芙蓉蛋 \$32.8



Homemade Tofu with Mushroom in Oyster Sauce \$29.6
蠔皇鮮菌自制豆腐

BBQ Pork Omelette \$24.3
叉燒芙蓉蛋

Combination Omelette \$24.3
什錦芙蓉蛋

Vegetarian Omelette \$23.3
素芙蓉蛋



Chinese Scramble Egg White with Crab Meat \$30.8
蟹子賽螃蟹

豆
腐
、
蛋
類

BEAN CURD & EGG

蔬菜類

VEGETABLES

Kai Lan 芥蘭	\$22.2	Broccoli 西蘭花	\$22.2
Bok Choy 小白菜	\$22.2	Kang Kong 通菜	\$24.2
Spinich 菠菜	\$22.2	Mixed Vegetables 雜菜	\$22.2
Green Beans 四季豆	\$24.2		

COOKING STYLE 做法：

Garlic Sauce / Oyster Sauce / Ginger Sauce / in Broth / Chinese Mushroom / Preserved Bean Curd & Cut Chili / Sambal

\$5.5 Extra : Salted & Century Egg / Dried Scallops

蒜蓉 / 蠔油 / 姜汁 / 上湯 / 北菇扒 / 腐乳椒絲 / 參巴

\$5.5 Extra : 金銀蛋 / 瑤柱扒

Hot & Sour Shredded Potatoes \$19.8
清炒/酸辣土豆絲

Stir-fried Vegetable Deluxe \$31.8
荷塘小炒

Spinach with Salted & Century Egg in Broth \$27.7
金銀蛋菠菜



Extra \$2.50 for Upgrading to Fried Rice 絲苗白飯升級炒飯加 \$2.50/
Extra \$4.00 for Upgrading to Seafood 升級海鮮加 \$4.00/
Choose Dry Noodle or Noodle in Soup For Free 免費選擇乾撈麵或湯麵

Roast Duck with Rice/Noodle 燒鴨飯/麵	\$18.3
BBQ Pork with Rice/ Noodle 叉燒飯/麵	\$18.3
Roast Pork with Rice/ Noodle 燒肉飯/麵	\$19.3
Soya Sauce Chicken with Rice/ Noodle 油雞飯/麵	\$17.3
BBQ Combination (Choose Two) with Rice / Noodle 雙拼飯/麵	\$19.3
Wonton Noodle 雲吞麵	\$16.8
Wonton Noodle with BBQ Pork 叉燒雲吞麵	\$18.3
Beef Brisket with Rice/Noodle 牛腩飯/麵	\$18.3
Yang Zhou Fired Rice 揚州炒飯	\$17.3
Diced Chicken Fried Rice with Salted Fish 咸魚雞粒炒飯	\$18.3
Seafood Fried Rice with Pineapple 海鮮菠蘿炒飯	\$21.3
Eggplant & Pork Mince in Spicy Garlic Sauce with Rice 魚香茄子飯	\$17.3
Shredded Pork in Spicy Garlic Sauce with Rice 魚香肉絲飯	\$17.3

粉面飯

RICE & NOODLE

Fried Beef Ho Fun with Egg Sauce \$18.8
滑蛋牛河



粉
面
飯

RICE & NOODLE

Beef Fried Rice with Lettuce 生炒牛肉飯	\$17.3
Special Fried Rice 特別炒飯	\$18.3
Rice Noodle with Shredded Pork & Preserved Vegetables 雪菜肉絲炆米	\$18.3
Penang Fried Kway Teow 檳城炒貴刁	\$18.3
Hokkien Noodle 福建麵	\$18.3
Fried Udon with Cabbage & Shredded Pork 高麗菜肉絲炒烏冬	\$18.3
Fried Noodle with Shredded Chicken, Squid & Chinese Mushroom 三絲炒麵	\$18.3
Fried Noodle with Soya Sauce 豉油皇炒麵	\$16.3
E-Fu Noodle with Mushroom 乾燒伊麵	\$18.8
E-Fu Noodle with Seafood 海鮮扒伊麵	\$22.8
Singapore Fried Rice Noodle 星洲炒粉	\$18.3



Vegetarian Laksa Noodle Soup 素叻沙麵	\$17.0
Laksa Noodle Soup 叻沙麵	\$19.3
Crispy Chow Mein (Beef/ Chicken/ Combination) 兩麵黃 (牛肉/ 雞肉/ 什錦)	\$18.8
Fried Ho Fun (Beef/ Chicken/ Combination) (Dry/Gravy) 炒河粉 (牛肉/ 雞肉/ 什錦) (乾炒/濕炒)	\$18.3
Double Egg & Pork Congee 皮蛋瘦肉粥	\$15.8
Fish Fillet Congee 生滾魚片粥	\$18.3
Chicken & Mushroom Congee 香菇雞絲粥	\$15.8
Steamed Rice (Per Head) 絲苗白飯	\$4.0
Sago with Coconut Milk 椰汁西米露	\$10.2
Coconut Pudding 椰汁糕	\$10.2
Mango Pudding 芒果布丁	\$10.2
Red Bean Paste Pancakes 豆沙窩餅	\$18.6

粉
面
飯

RICE & NOODLE

甜
品

DESSERT

