

米芝蓮套餐  
Michelin Set

點心拼盤  
Dim Sum Platter

是日精選老火湯  
Soup of the Day

紅酒梨黑醋脆豬柳  
Braised Pork Filets with Dark Vinegar  
and served with Marinated Pear

蒜香珍菌炒菜苗  
Sautéed Seasonal Vegetables  
with Mushrooms and Garlic

翠亨靚一雞 (半隻)  
Marinated Boneless Chicken  
with Ground Ginger (Half)

招牌炒米粉  
Sautéed Rice Vermicelli  
with Shredded Barbecued Pork ,  
Shrimps and Pickles

是日甜品  
Dessert of the Day

\$998

4位用 For 4 persons

湯水篇  
Nourishing Soup

每日老火湯 \$188 (4位 Persons)  
Soup of the Day \$58 (每位 Per person)

花膠雪耳螺頭湯 \$648 (4-6位 Persons)  
Double-boiled Sea Whelk Soup with Fish Maw and Snow Fungus \$168 (每位 Per person)

海底椰響螺燉瘦肉湯 \$308 (4-6位 Persons)  
Double-boiled Sea Whelk Soup with Sea Coconut and Pork

杏汁燉白肺湯 \$298 (4-6位 Persons)  
Double-boiled Pig's Lung Soup with Almond Cream and Pork

推介美饌  
Hot Picks



南瓜枝竹秀珍菌 \$188  
Braised Fungi with Pumpkin and Dried Bean Curd Sheet



花雕醉鵲 \$120 (每隻 Each)  
Simmered Pigeon in Chinese Wine



星洲軟殼蟹 \$88  
Soft-shell Crab in Singaporean Style



皇牌蜜汁叉燒 \$188  
Honey-glazed Barbecued Pork

頭盤小食  
Appetizers

秘製甜醋豬腳薑 \$128  
Pork Knuckles and Ginger Stew in Sweet Vinegar

椒鹽脆皮豆腐 \$128  
Crispy Bean Curd with Spicy Salt

香麻海蜇 \$128  
Jelly Fish in Sesame Oil

茄子炆鱈魚腩 \$128  
Braised Cod Fish Belly with Eggplants in Casserole

紅油抄手 \$88  
Pork Dumplings with Chili Oil

滷水鴨舌 \$98  
Marinated Duck Tongues

滷水豬腳仔 \$88  
Marinated Pork Knuckles

滷水豆腐 \$68  
Marinated Bean Curd

馳名燒味  
Signature Barbecued

脆皮燒鵝 \$288 (例 Regular)  
Roasted Goose \$380 (半隻 Half)

乳豬燒味拼盤 \$288  
Roasted Suckling Pig and Barbecued Meat Platter

叉燒拼燒腩仔 \$228  
Roasted Pork Belly and Barbecued Pork

脆皮燒腩仔 \$168  
Roasted Pork Belly

翠亨靚一雞 \$260 (半隻 Half)  
Marinated Boneless Chicken with Ground Ginger \$520 (一隻 Whole)

瓦罉豉油雞 \$260 (半隻 Half)  
Braised Chicken with Soy Sauce in Casserole

廚師推介  
Chef's Recommendations

香煎腐皮素卷 \$68 (半份 Half)  
Pan-fried Vegetarian Bean Curd Sheet Rolls \$128 (一份 Whole)

錦鹵脆雲吞 \$68 (半份 Half)  
Deep-fried Wontons served with Sweet and Sour Sauce \$128 (一份 Whole)

樂從煎釀虎皮椒 \$68 (半份 Half)  
Pan-fried Chili Peppers stuffed with Minced Fish \$128 (一份 Whole)

梅菜扣肉 \$188  
Braised Pork Belly with Pickled Vegetables

潮式煎蠔餅 \$168  
Pan-fried Scrambled Eggs with Baby Oysters in Chaozhou Style

鎮江排骨煲 \$188  
Braised Pork Ribs with Sweet Black Vinegar in Casserole

牛鬆番茄炒蛋 \$168  
Scrambled Eggs with Minced Beef and Tomato

腐竹魚湯浸時蔬 \$138  
Simmered Seasonal Vegetables with Dried Bean Curd Sheets in Fish Broth (Chinese Cabbage or Chinese Lettuce)

招牌腸粉  
Rice Flour Rolls

X.O.醬炒腸粉 \$68  
Sautéed Rice Flour Rolls in X.O. Chili Sauce

脆瓜金菇牛肉腸粉 \$68  
Steamed Rice Flour Rolls stuffed with Zucchini, Enoki Mushroom and Minced Beef

蜜汁叉燒腸粉 \$68  
Steamed Rice Flour Rolls stuffed with Barbecued Pork

大米蒸腸粉 \$48  
Steamed Rice Flour Rolls

韭黃鮮蝦腸粉 \$88  
Steamed Rice Flour Rolls stuffed with Shrimps and Chives

特選點心  
Dim Sum Specials

竹笙魚翅灌湯餃 \$98 (每位 Per person)  
Steamed Shark's Fin Dumpling with Bamboo Pith in Supreme Soup

筍尖鮮蝦餃 \$48  
Steamed Shrimps Dumplings with Bamboo Shoot

蟹籽瑤柱燒賣 \$48  
Steamed Shrimp and Pork Dumplings with Crab Roe

蠔皇叉燒包 \$42  
Steamed Barbecued Pork Buns

鮮竹牛肉球 \$48  
Steamed Minced Beef Balls with Bean Curd Sheets

豉汁蒸排骨 \$58  
Steamed Spare Ribs with Preserved Beans

薑蔥牛柏葉 \$48  
Steamed Ox-tripe with Spring Onions and Ginger

沙嗲金錢肚 \$48  
Steamed Beef's Stomach in Satay Sauce

豉汁蒸鳳爪 \$48  
Steamed Chicken Feet in Black Bean Sauce

帶子菜苗餃 \$48  
Steamed Scallop with Vegetable Shoots Dumpling

彩蔬水晶球 \$48  
Steamed Dumplings stuffed with Assorted Vegetables

上海小籠包 \$48  
Steamed Minced Pork Dumplings filled with Supreme Broth

珊瑚鱈魚餃 \$58  
Steamed Dumplings with Minced Cod Fish, Shrimps and Asparagus

瑤柱珍珠雞 \$48  
Steamed Glutinous Rice with Chicken and Conpoy

菠蘿叉燒餐包 \$48  
Baked Barbecued Pork Buns

上湯煎粉果 \$58  
Pan-fried Dumplings in Supreme Broth

皮蛋薑炸蝦筒 \$48 (3件 Pieces)  
Deep-fried Shrimp Spring Rolls with Preserved Duck Eggs and Ginger

芙蓉蛋白春卷 \$48  
Deep-fried Spring Rolls with Shrimps and Egg White

蜆芥鯪魚球 \$48  
Deep-fried Minced Carp Balls served with Clam Sauce

脆皮蘿蔔糕 \$48 (5件 Pieces)  
Crispy Turnip Cakes

粉、麵、飯  
Rice and Noodles

滑蛋蝦球帶子炒河 \$248  
Wok-fried Flat Rice Noodles with Scallops, Shrimps and Scrambled Eggs

味菜和牛絲兩面黃煎麵 \$208  
Pan-fried Noodles with Preserved Vegetables and Shredded Wagyu Beef

鮮茄斑骨湯米線 \$188  
Rice Noodles with Garoupa Bone and Belly in Tomato Soup

銀芽肉絲兩面黃煎麵 \$168  
Pan-fried Noodles with Shredded Pork and Bean Sprouts

福建炒飯 \$168  
Fried Rice with Shredded Conpoy in Fujian Style

南瓜海鮮炆飯 \$168  
Braised Rice with Seafood and Diced Pumpkin

翠亨邨招牌炒米粉 \$168  
Sautéed Rice Vermicelli with Shredded Barbecued Pork, Shrimps and Pickles

黑松露醬雞絲翡翠炆伊麵 \$148  
Braised E-Fu Noodles with Shredded Chicken and Black Truffle Paste

番茄雜菜粒炆米粉 \$148  
Braised Vermicelli with Tomato and Mixed Vegetables

生滾斑片粥 \$128 (每位 Per person)  
Boiled Congee with Sliced Sea Bass

生滾皮蛋瘦肉粥 \$88 (每位 Per person)  
Boiled Congee with Pork and Preserved Duck Eggs

潮式蠔仔粥 \$88 (每位 Per person)  
Boiled Oyster Congee in Chaozhou Style

精選甜品  
Desserts

大良燉鮮奶 \$48 (每位 Per person)  
Double-boiled Fresh Milk in Shunde Style

栗蓉焗布甸 \$48 (每位 Per person)  
Baked Chestnut Purée Pudding

菲林芝麻卷 \$48 (3件 Pieces)  
Chilled Black Sesame Rolls

椰汁紅豆糕 \$48 (4件 Pieces)  
Chilled Coconut Milk and Red Bean Pudding

擂沙湯丸 \$48 (4件 Pieces)  
Glutinous Black Sesame Rice Dumplings coated with Peanut Powder

芝麻煎堆仔 \$48 (4件 Pieces)  
Deep-fried Sesame Balls with Lotus Seed Purée

黑糖馬拉糕 \$48 (每件 Each)  
Steamed Sponge Cake with Brown Sugar

鮮奶合桃包 \$48 (3件 Pieces)  
Sweet Fresh Milk and Walnut Bun