

## 蒸蒸日上 Steamed Dim Sum

- ★ 澳洲龍蝦餃皇 (SKK)  
A1. Lobster Dumplings
- ★ 龍皇水晶蝦餃 (L)  
A2. Shrimp Dumplings (Har Kau)
- 飛魚子燒賣皇 (L)  
A3. Steamed Pork Shao Mai with Fish Roe
- 潮州粉果 (L)  
A4. Chiu Chow Dumplings w/Peanuts
- 山竹牛肉球 (M)  
A5. Beef Meatballs bedded w/Bean Sheets
- ★ 豉汁荔芋蒸排骨 (M)  
A6. Spareribs with Taro in Black Bean Sauce
- 金醬豉味蒸鳳爪 (M)  
A7. Chicken Feet in Black Bean Sauce
- 珍珠瑤柱糯米雞 (L)  
A8. Mini Sticky Rice wraps w/Assorted Meat
- ★ 上湯蝦丸浸魚麵 (L)  
A9. Fish Noodle in Broth with Shrimp Balls
- 蠔皇叉燒飽 (M)  
A10. BBQ Pork Buns
- ★ 黃金流沙飽 (L)  
A11. Creamy Egg Yolk Custard Buns
- ★ 鮑魚瑤柱粽 (SLK)  
A12. Abalone with Dried Scallops Rice Wrap
- 勁薑雞包仔 (M)  
A13. Steamed Buns w/Ginger, Prawn & Chicken
- 柱候牛肚牛筋 (L)  
A14. Beef Tripe & Tendon in Zhu Hou Sauce
- 薑葱蒸牛栢葉 (L)  
A15. Beef Omasum w/Ginger & Green Onion
- 蠔皇鮮竹卷 (L)  
A16. Bean Curd Wraps w/Prawns & Pork
- ★ 鴛鴦臘腸卷 (L)  
A17. 2 Kinds of Chinese Sausage Rolls
- 上海小籠包 (L)  
A18. Juicy Pork Dumplings Shanghai Style
- 黑松露香菇餃 (L)  
A19. Mushroom & Truffle Dumplings

檯號  
Table # \_\_\_\_\_

位數  
Guests \_\_\_\_\_

經手  
Server \_\_\_\_\_



Pictures for reference only.

## 金香煎炸 Fried Dim Sum

- B1. Pan Fried Bean Curd Wraps w/Shrimp
- ★ 金蒜蝦春卷皇 (L)  
B2. Deep Fried Shrimp Spring Rolls
- 安蝦菜脯咸水角 (L)  
B3. Deep Fried Dumplings w/Shrimp & Pork
- 雀巢雞粒芋角 (L)  
B4. Deep Fried Dumplings w/Taro & Chicken
- ★ 客家炸釀豆腐 (L)  
B5. Deep Fried Stuffed Tofu w/Shrimp Paste
- ★ 鮑汁釀茄子 (L)  
B6. Stuffed Eggplants w/Abalone Sauce
- ★ 金沙煎堆仔 (M)  
B7. Deep Fried Sesame Balls
- 香煎臘味蘿蔔糕 (M)  
B8. Pan Fried Daikon Cake
- 香炸韭菜鮮蝦餃 (L)  
B9. Deep Fried Shrimp Dumplings w/Chives
- 上海生煎飽 (L)  
B10. Pan Fried Pork Buns Shanghai Style
- 上海蔥油餅 (L)  
B11. Green Onion Pancake Shanghai Style
- 珍菌素春卷 (L)  
B12. Vegetarian Spring Rolls w/Mushroom



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## 巧手腸粉 Rice Flour Rolls

- ★ 脆竹魚茸滑腸粉 (L)  
C1. Rice Rolls w/Crispy Bean Curd & Fish Paste
- 三菇腸粉 (L)  
C2. Steamed Rice Rolls w/3 Kinds of Mushroom
- 絲苗淨齋腸粉 (M)  
C3. Steamed Plain Rice Rolls
- 韭黃鮮蝦腸粉 (L)  
C4. Steamed Rice Rolls w/Shrimp & Chives
- ★ 香茜牛肉腸粉 (L)  
C5. Steamed Rice Rolls w/Beef & Cilantro
- ★ 鮮帶子豆苗腸粉 (L)  
C6. Steamed Rice Rolls w/Scallops & Pea Leaves
- ★ 蔥花榨菜炸兩腸粉 (L)  
C7. Rice Rolls wraps w/Chinese Donut

## ★ 御廚推介 Chef Recommendation

## 新鮮出爐 Freshly Baked

- ★ 酥皮農家雞蛋撻 (M)  
D1. Egg Custard Tarts
- 龍皇貴妃飽 (M)  
D2. Neptune Baked BBQ Pork Buns
- 蜜汁紫薑叉燒酥 (M)  
D3. Baked BBQ Pork Puffs with Ginger
- ★ 龍皇首創松茸珍菌千葉酥 (L)  
D4. Matsutake Mushroom w/Truffle Party
- ★ 飄香榴槤酥 (L)  
D5. Baked Durian Puffs

## 甜甜蜜蜜 Sweet Dim Sum

- ★ 心太軟芒果凍布甸 (S)  
E1. Mango Pudding
- 豆沙南瓜餅 (M)  
E2. Pumpkin Pastry with Red Bean Paste
- 椰汁桂花糕 (M)  
E3. Chilled Osmanthus Gelatin w/Coconut Juice
- ★ 冰皮榴槤糯米糍 (L)  
E4. Chilled Sticky Rice Ball with Durian (4 pcs)
- ★ 薑汁燉奶 (L)  
E5. Milk Custard with Ginger Juice



Pictures for reference only.

## 特價 SPECIALS (9am ~ 11am)

- 北菇雞飯 \$5.68  
Rice in Casserole w/Chicken & Chinese Mushroom
- 臘腸排骨飯 \$5.68  
Rice in Casserole w/Spareribs & Chinese Sausage
- 皮蛋瘦肉粥 \$5.68  
Congee with Shredded Pork & Preserved Egg
- 菜乾豬骨粥 \$5.68  
Congee with Dried Bok Choy & Pork Bone

- \_\_\_ XO 醬 Spicy XO Sauce \$2.00
- (S \$4.38) (M \$5.98) (L \$6.98)
- (SK \$8.98) (SLK \$9.98) (SKK \$10.98)



**御廚小食 Kitchen Specialties**

- K1. 宮保雞丁 \$8.95  
Spicy Kung Pao Diced Chicken w/Peanuts
- K2. 豉汁炒蜆 \$11.95  
Stir Fried Clams with Black Bean Sauce
- K3. 味菜胡椒豬肚煲 \$10.95  
Pork Stomach with Peppercorn & Pickled Vegetable Hot Pot
- ★ K4. 生炒糯米飯 \$8.95  
Sticky Fried Rice w/Chinese Sausages
- ★ K5. 豉油皇炒麵 \$8.95  
Soy Sauce Chow Mein
- ★ K6. 豉油皇炒陳村粉 \$8.95  
Pan Fried Crystal Noodle in Soy Sauce
- ★ K7. 辣椒膏爆老虎蝦 \$12.95  
Tiger Prawns with Chili Pepper Paste
- ★ K8. 豉油皇煎腸粉 \$8.95  
Stir Fried Rice Rolls in Soy Sauce
- K9. 勁薑炒芥蘭 \$9.95  
Stir Fried Gai Lan with Ginger
- K10. 冲菜浸油菜心 \$9.95  
Choy Sum Greens w/Preserved Veggie
- ★ K11. 雙菇扒腐皮 \$9.95  
Bean Curd Sheets w/2 Kinds of Mushroom
- K12. 銀杏腐皮浸菜苗 \$9.95  
Bean Curd Sheets w/Greens & Ginkgo
- K13. 京葱頭抽蘇眉鮫 \$11.95  
Fish Collars in Soy Sauce & Scallions
- ★ K14. 美極沙孟魚 \$11.95  
Leather Jacket Fish in Maggi Sauce
- K15. XO 醬乾煸四季豆 \$8.95  
Green Bean & Minced Pork in XO Sauce
- K16. 金沙豆腐 \$8.95  
Deep Fried Garlic Tofu
- K17. 椒鹽豆腐 \$7.95  
Salt & Chili Pepper Tofu
- K18. 蒜蓉蒸茄子 \$8.95  
Steamed Eggplants with Garlic
- ★ K19. 泡椒鳳爪 \$11.95  
Sichuan Peppercorn Chicken Feet
- ★ K20. 椒鹽鮮魷 \$9.95  
Salt & Chili Pepper Squid
- K21. 鮑汁豆苗 \$11.95  
Sauteed Pea Leaves in Abalone Sauce
- ★ K22. 黑椒青瓜肥牛粒 \$11.95  
Black Pepper Diced Beef & Cucumber



- ★ K23. 金網 XO 醬蘿蔔糕 \$8.95  
Daikon Cake with Spicy XO Sauce
- K24. 麻辣鮮凍蝦 \$12.95  
Chilled Spicy Shrimp
- K25. 百合藕片 \$8.95  
Sauteed Lotus Roots & Lily Bulbs
- K26. 鹽酥雞膝 \$9.95  
Crispy Salted Chicken Knee
- K27. 白灼芥蘭 \$8.95  
Poached Gai Lan
- K28. 風沙雞翼 (6隻) \$8.95  
Deep Fried Chicken Wings (6 pcs)
- ★ K29. 南乳脆皮豬手 \$9.95  
Pork Hock with Fermented Bean Paste
- ★ K30. 豉汁蒸龍躉頭腩 \$9.95  
Steamed Lingcod Head & Belly with Black Bean Sauce
- ★ K31. 啫啫排骨豬潤腸粉煲 \$12.95  
Rice Roll Hot Pot w/Spareribs & Pork Liver
- K32. 黑椒香葉豬扒 \$9.95  
Black Pepper Pork Chops with Herbs
- ★ K33. 濃湯蘿蔔牛腩 \$12.95  
Beef Brisket & Daikon in Supreme Broth



**御廚精選 Signature Dishes**

- 特大美極老虎蝦 每隻 \$8.99  
Jumbo Tiger Prawn in Maggi Sauce (Each)
- 頭抽龍蝦陳村粉 \$36.80  
Fried Crystal Noodles w/Lobster in Soy Sauce
- 魚翅撈飯 每位 \$26.80

**心滿意粥 Congee (Rice Broth)**

- |                                      | Bowl    | Casserole |           | Bowl    | Casserole |
|--------------------------------------|---------|-----------|-----------|---------|-----------|
| ★ 游水原隻龍蝦粥                            |         | \$32.80   | 7. 生菜魚片粥  | \$8.95  | \$15.80   |
| 1. Whole Lobster Congee              |         |           | 8. 瑤柱白粥   | \$3.99  | \$9.00    |
| 桂花蚌粥                                 | \$14.80 | \$26.80   | 9. 生割鯉魚片粥 | \$8.95  | \$18.80   |
| 2. Sea Cucumber Muscles Congee       |         |           | 10. 海鮮粥   | \$12.80 | \$24.80   |
| 碎牛肉粥                                 | \$8.95  | \$15.80   | ★ 生割龍躉粥   | \$12.80 | \$24.80   |
| 3. Minced Beef Congee                |         |           | 11. 鮮龍躉粥  |         |           |
| ★ 南瓜魚茸粥                              | \$8.95  | \$15.80   |           |         |           |
| 4. Minced Fish & Pumpkin Congee      |         |           |           |         |           |
| 皮蛋瘦肉粥                                | \$8.95  | \$15.80   |           |         |           |
| 5. Lean Pork & Preserved Egg Congee  |         |           |           |         |           |
| 北菇雞球粥                                | \$7.95  | \$15.80   |           |         |           |
| 6. Chicken w/Chinese Mushroom Congee |         |           |           |         |           |

**炒粉麵飯 Noodles & Rice**

- 1. 黑椒蝦仁牛柳炒河 \$18.80  
Fried Rice Noodle w/Beef Tenderloin & Prawns in Black Bean Sauce
- 2. 菜遠乾炒牛河 \$16.80  
Fried Rice Noodle w/Beef & Vegetables
- ★ 3. 魚香茄子炒河粉 \$16.80  
Fried Rice Noodle with Shredded Pork, Eggplant & Chili Garlic
- ★ 4. 味菜牛柳炒麵 \$16.80  
Chow Mein with Beef Tenderloin & Pickled Vegetables
- 5. 海鮮炒麵 \$18.80  
Chow Mein with Seafood & Vegetables
- 6. 招牌炒麵 \$17.80  
Neptune House Special Chow Mein
- ★ 7. 煲仔海鮮炆伊麵 \$18.80  
E-Fu Noodle Hot Pot with Seafood
- 8. 星洲炒米粉 \$16.80  
Singapore Style Curry Fried Vermicelli
- ★ 9. 家鄉炒米粉 \$16.80  
Country Style Fried Vermicelli
- 10. 雪菜火鴨絲煎米粉 \$18.80  
Pan Fried Vermicelli with Duck Meat & Salted Vegetable
- 11. 羅漢齋炒麵 \$16.80  
Buddha's Feast Chow Mein
- ★ 12. XO 醬乾炒新竹米粉 \$16.80  
Stir Fried Vermicelli with Spicy XO Sauce
- 13. 瑤柱蛋白炒飯 \$16.80  
Egg Whites Fried Rice w/Dried Scallops
- 14. 揚州炒飯 \$16.80  
Yang Chow Fried Rice (BBQ Pork & Shrimp)
- 15. 雞絲炒飯 \$16.80  
Shredded Chicken Fried Rice
- ★ 16. 鹹魚雞粒炒飯 \$16.80  
Fried Rice w/Diced Chicken & Salted Fish
- ★ 17. 潮式攪菜肉鬆豆仔炒飯 \$16.80  
Fried Rice with Minced Pork, Green Bean & Olive Veggie



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**★ 御廚推介 Chef Recommendation**