



PRINCE
香港太子酒店
馬可孛羅酒店集團

DELUXE MENU
菜單

August 8月	15 Monday 星期一	16 Tuesday 星期二	17 Wednesday 星期三	18 Thursday 星期四	19 Friday 星期五	20 Saturday 星期六	21 Sunday 星期日
早餐 Breakfast	火腿通粉 Ham and Macaroni in Soup	南瓜粟米粥 Congee with Pumpkin and Corn	蠔皇鮮竹卷 Steamed Bean Curd Sheet Rolls in Oyster Sauce	家鄉銀針粉 Fried Silver Needle Noodles	煙肉通粉 Bacon and Macaroni in Soup	瑤柱珍珠雞 Steamed Conpoy and Glutinous Rice wrapped in Lotus Leaf	香滑奶皇包 Steamed Lava Custard Bun
	豬柳蛋漢堡拼焗蛋 Pan-fried Pork Burger and Boiled Egg	素菜包 Vegetable Bun	豉油皇炒麵 Fried Noodles with Soy Sauce	蠔皇鮮竹卷 Steamed Bean Curd Sheet Rolls in Oyster Sauce	火腿拼芝士腸 Pan-fried Ham and Cheese Sausage	香菇雞包仔 Steamed Mushroom and Chicken Bun	蒸臘味蘿蔔糕 Steamed Turnip Cake with Preserved Meat
	牛油餐包 Butter Bun	乾蒸牛肉 Steamed Beef Dumpling	鮮磨豆漿 Fresh Soy Milk	畔塘馬蹄糕 Pan-fried Water Chestnut Cake	牛油餐包 Butter Bun	鮮磨豆漿 Fresh Soy Milk	南瓜粟米粥 Congee with Pumpkin and Corn
午餐 Lunch	豆豉慢煮豚肉 Steamed Pork Ribs with Black Beans	北京宮爆雞柳 Sautéed Chicken Fillet with Chilli	白汁粟米豚肉 Braised Pork and Sweet Corn in Cream Sauce	鮮茄肉醬 Bolognese	手剝家豬蒸鴨蛋 Steamed Minced Pork with Salted Eggs	雙椒小瓜蝦仁 Sautéed Shrimps & Cucumber with Bell Peppers	涪陵榨菜炆豬青肉 Steamed Sliced Pork with Preserved Vegetables
	大澳蝦乾炒黃菜 Fried Cabbage with Dried Shrimps	香辣花菜 Sautéed White Cabbage	橄欖油拌白椰菜 Mixed Cauliflower with Olive Oil	蒜香時蔬伴雞柳 Fried Chicken Fillet with Vegetables	XO醬煮津白 Fried Cabbage with X.O Sauce	鮮菌菜芯苗 Fried Vegetables with Assorted Mushrooms	蟲草花銀線小豆苗 Sautéed Pea Sprouts and Bean Sprouts with Cordyceps Flower
	絲苗白飯 Steamed Rice	雞蛋炒飯 Fried Rice with Eggs	雞蛋炒飯 Fried Rice with Eggs	炒意粉 Fried Spaghetti	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice
晚餐 Dinner	蠔皇雙菰炆雞柳 Braised Chicken with Assorted Mushrooms in Oyster Sauce	京城回鍋肉 Sautéed Sliced Pork with Red and Green Pepper	陳醋鳳梨甜酸肉 Deep-fried Pork and Pineapple with Sweet and Sour Sauce	香菇紅腐乳蒸滑雞 Steamed Chicken and Mushroom with Fermented Red Bean Curd	鮮茄肉醬 Bolognese	鮮茄燒豚肉炒滑蛋 Fried Eggs with BBQ Pork and Tomatoes	粟米白汁雞柳 Chicken Fillets with Corn in Cream Sauce
	金銀蒜茄子 Steamed Eggplants with Garlic	頭抽蒸茄子 Steamed Eggplants with Soy Sauce	惹味涼菜 Pickled Vegetables	蒜茸炒白菜苗 Fried Cabbage with Garlic	黑胡椒炒三色彩椒 Fried Assorted Pepper with Black Pepper	四喜烤麩 Marinated Bean Curd with Black Fungus	珍珠筍伴蜜糖豆 Sautéed Snap Peas with Carrots
	雞蛋炒飯 Fried Rice with Eggs	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	意式長螺絲粉 Fried Fusilli	絲苗白飯 Steamed Rice	雞蛋炒飯 Fried Rice with Eggs
	香滑芝麻糕 Sesame Pudding	凍紅豆糕 Red Bean Pudding	奶滑椰汁糕 Coconut Pudding	杞子桂花糕 Osmanthus Pudding	千層咖啡糕 Coffee Pudding	京城豌豆黃 Yellow Pea Custard	西米芋蓉糕 Mashed Taro with Sago Pudding

All menu items are subject to change without prior notice 以上菜式如有更改, 恕不另行通知



PRINCE
香港太子酒店
馬可孛羅酒店集團

DELUXE MENU
菜單

August 8月	22 Monday 星期一	23 Tuesday 星期二	24 Wednesday 星期三	25 Thursday 星期四	26 Friday 星期五	27 Saturday 星期六	28 Sunday 星期日
早餐 Breakfast	香煎雞扒 Pan-fried Chicken Chop	南瓜粟米粥 Congee with Pumpkin and Corn	豉油皇炒麵 Fried Noodles with Soy Sauce	香滑奶皇包 Steamed Lava Custard Bun	煎豬柳漢堡 Pan-fried Pork Burger	蔥花卷 Steamed Green Onion Roll	家鄉銀針粉 Fried Silver Needle Noodles
	煙肉、茄汁豆、烩蛋 Bacon and Beans in Tomato Sauce and Boiled Egg	蔥花卷 Steamed Green Onion Roll	蠔皇鮮竹卷 Steamed Bean Curd Sheet Rolls in Oyster Sauce	蒸臘味蘿蔔糕 Steamed Turnip Cake with Preserved Meat	芝士腸、茄汁豆、烩蛋 Cheese Sausage and Beans in Tomato Sauce and Boiled Egg	香菇雞包仔 Steamed Mushroom and Chicken Bun	蠔皇鮮竹卷 Steamed Bean Curd Sheet Rolls in Oyster Sauce
	牛油餐包 Butter Bun	蜜汁叉燒包 Steamed Barbecued Pork Bun	鮮磨豆漿 Fresh Soy Milk	瑤柱珍珠雞 Steamed Conpoy and Glutinous Rice wrapped in Lotus Leaf	牛油餐包 Butter Bun	瑤柱白粥 Congee	鮮磨豆漿 Fresh Soy Milk
午餐 Lunch	西蘭花炒蝦仁 Sautéed Broccoli with Shrimps	香煎豬肉漢堡 Pan-fried Pork Burger	黑醋蜜桃豚肉 Sautéed Pork with Peach in Black Vinegar	椒鹽雞中翼 Deep-fried Chicken Wings	香煎雞肉漢堡 Pan-fried Chicken Burger	四季豆炒雞柳 Stir-fried Chicken with Vegetables	香茅雞中翼 Pan-fried Lemongrass Chicken Wings
	菠蘿咕嚕肉 Deep-fried Pork with Pineapple in Sweet and Sour Sauce	清炒西蘭花 Stir-fried Broccoli	豉蒜涼瓜炒雞柳 Sautéed Sliced Chicken with Bitter Melon	醬爆腰果雞丁 Sautéed Diced Chicken and Cashew Nut in Chilli Sauce	蒜茸西蘭花 Stir-fried Broccoli with Garlic	家鄉榨菜雲耳蒸肉片 Steamed Sliced Pork with Black Fungus & Preserved Vegetables	X.O醬珍菌蝦仁 Sautéed Shrimps with Mushroom in X.O Sauce
	絲苗白飯 Steamed Rice	肉醬貝殼粉 Conchiglie with Minced Pork	雞蛋炒飯 Fried Rice with Eggs	絲苗白飯 Steamed Rice	茄醬燴螺絲粉 Fusilli with Tomato Sauce	雞蛋炒飯 Fried Rice with Eggs	絲苗白飯 Steamed Rice
晚餐 Dinner	燒汁豬扒 Pan-fried Pork with Soy Sauce	煙燻鴨胸 Smoked Duck Breast	瑤柱貴妃雞 Poached Chicken in Conpoy Sauce	蜜汁叉燒皇 Honey-glazed Barbecue Pork	黑椒雞扒 Pan-fried Chicken Chop with Black Pepper	玫瑰豉油雞 Marinated Chicken in Soy Sauce	煙燻鴨胸 Smoked Duck Breast
	脆炸薯角 Deep-Fried Potatoes	麵醬四季豆豬頸肉 Sautéed Pork Neck with Preserved Vegetables in Noodle Sauce	椰菜花炒牛肉 Fried Cauliflower with Beef	蝦乾雲耳煮津菜 Braised Chinese Cabbage with Dried Shrimps and Black Fungus	小黃瓜炒珍菌 Sautéed Mushrooms with Zucchini	彩椒小黃瓜炒蝦仁 Sautéed Shrimps and Zucchini with Mixed bell Peppers	芥蘭炒牛肉 Fried Vegetables with Beef
	椰菜花 Poached Cauliflower	雞蛋炒飯 Fried Rice with Eggs	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	雞蛋炒飯 Fried Rice with Eggs
	南瓜蛋糕 Pumpkin Cake	鬆軟馬拉糕 Spongy Cake	香滑咖啡糕 Coffee Pudding	倫敦黃糖糕 Brown Sugar Cake	斑蘭蛋糕 Pandan Cake	順德白糖糕 Rice and Sugar cake	黑糖蜂巢糕 Honey Cake

All menu items are subject to change without prior notice 以上菜式如有更改, 恕不另行通知



PRINCE
香港太子酒店
馬可孛羅酒店集團

DELUXE MENU
菜單

August 8月 / September 9月	29 Monday 星期一	30 Tuesday 星期二	31 Wednesday 星期三	1 Thursday 星期四	2 Friday 星期五	3 Saturday 星期六	4 Sunday 星期日
早餐 Breakfast	香煎雞扒 Pan-fried Chicken Chop	南瓜粟米粥 Congee with Pumpkin and Corn	豉油皇炒麵 Fried Noodles with Soy Sauce	香滑奶皇包 Steamed Lava Custard Bun	煎豬柳漢堡 Pan-fried Pork Burger	蔥花卷 Steamed Green Onion Roll	家鄉銀針粉 Fried Silver Needle Noodles
	煙肉、茄汁豆、烩蛋 Bacon and Beans in Tomato Sauce and Boiled Egg	蔥花卷 Steamed Green Onion Roll	蠔皇鮮竹卷 Steamed Bean Curd Sheet Rolls in Oyster Sauce	蒸臘味蘿蔔糕 Steamed Turnip Cake with Preserved Meat	芝士腸、茄汁豆、烩蛋 Cheese Sausage and Beans in Tomato Sauce and Boiled Egg	香菇雞包仔 Steamed Mushroom and Chicken Bun	蠔皇鮮竹卷 Steamed Bean Curd Sheet Rolls in Oyster Sauce
	牛油餐包 Butter Bun	蜜汁叉燒包 Steamed Barbecued Pork Bun	鮮磨豆漿 Fresh Soy Milk	瑤柱珍珠雞 Steamed Conpoy and Glutinous Rice wrapped in Lotus Leaf	牛油餐包 Butter Bun	瑤柱白粥 Congee	鮮磨豆漿 Fresh Soy Milk
午餐 Lunch	豆豉慢煮豚肉 Steamed Pork Ribs with Black Beans	北京宮爆雞柳 Sautéed Chicken Fillet with Chilli	白汁粟米豚肉 Braised Pork and Sweet Corn in Cream Sauce	鮮茄肉醬 Bolognese	手剝家豬蒸鴨蛋 Steamed Minced Pork with Salted Eggs	雙椒小瓜蝦仁 Sautéed Shrimps & Cucumber with Bell Peppers	涪陵榨菜炆豬青肉 Steamed Sliced Pork with Preserved Vegetables
	大澳蝦乾炒黃菜 Fried Cabbage with Dried Shrimps	香辣花菜 Sautéed White Cabbage	橄欖油拌白椰菜 Mixed Cauliflower with Olive Oil	蒜香時蔬伴雞柳 Fried Chicken Fillet with Vegetables	XO醬煮津白 Fried Cabbage with X.O Sauce	鮮菌菜芯苗 Fried Vegetables with Assorted Mushrooms	蟲草花銀線小豆苗 Sautéed Pea Sprouts and Bean Sprouts with Cordyceps Flower
	絲苗白飯 Steamed Rice	雞蛋炒飯 Fried Rice with Eggs	雞蛋炒飯 Fried Rice with Eggs	炒意粉 Fried Spaghetti	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice
晚餐 Dinner	蠔皇雙菇炆雞柳 Braised Chicken with Assorted Mushrooms in Oyster Sauce	鮮茄肉醬 Bolognese	陳醋鳳梨甜酸肉 Deep-fried Pork and Pineapple with Sweet and Sour Sauce	香菇紅腐乳蒸滑雞 Steamed Chicken and Mushroom with Fermented Red Bean Curd	京城回鍋肉 Sautéed Sliced Pork with Red and Green Pepper	鮮茄燒豚肉炒滑蛋 Fried Eggs with BBQ Pork and Tomatoes	粟米白汁雞柳 Chicken Fillets with Corn in Cream Sauce
	金銀蒜茄子 Steamed Eggplants with Garlic	黑胡椒炒三色彩椒 Fried Assorted Pepper with Black Pepper	惹味涼菜 Pickled Vegetables	蒜茸炒白菜苗 Fried Cabbage with Garlic	頭抽蒸茄子 Steamed Eggplants with Soy Sauce	四喜烤麩 Marinated Bean Curd with Black Fungus	珍珠筍伴蜜糖豆 Sautéed Snap Peas with Carrots
	雞蛋炒飯 Fried Rice with Eggs	意式長螺絲粉 Fried Fusilli	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	雞蛋炒飯 Fried Rice with Eggs
	香滑芝麻糕 Sesame Pudding	凍紅豆糕 Red Bean Pudding	奶滑椰汁糕 Coconut Pudding	杞子桂花糕 Osmanthus Pudding	千層咖啡糕 Coffee Pudding	京城豌豆黃 Yellow Pea Custard	西米芋蓉糕 Mashed Taro with Sago Pudding

All menu items are subject to change without prior notice 以上菜式如有更改, 恕不另行通知



PRINCE
香港太子酒店
馬哥孛羅酒店集團

VEGETARIAN MENU 素菜菜單

August 8月	15 Monday 星期一	16 Tuesday 星期二	17 Wednesday 星期三	18 Thursday 星期四	19 Friday 星期五	20 Saturday 星期六	21 Sunday 星期日
早餐 Breakfast	粟米通粉 Sweet Corn and Macaroni in Soup	南瓜粟米粥 Congee with Pumpkin and Corn	鮮磨豆漿 Fresh Soy Milk	三式銀針粉 Fried Silver Needle Noodles	粟米通粉 Sweet Corn and Macaroni in Soup	鮮磨豆漿 Fresh Soy Milk	南瓜粟米粥 Congee with Pumpkin and Corn
	素菜包 Vegetable Bun	蒸饅頭 Steamed Bun	豉油皇炒麵 Fried Rice Vermicelli	馬拉盞 Spongy Cake	素菜包 Vegetable Bun	鬆軟馬拉糕 Spongy Cake	蒸饅頭 Steamed Bun
	畔塘馬蹄糕 Pan-fried Water Chestnut Cake	油炸鬼 Dough Fritter	懷舊車仔腸粉 Steamed Plain Rice Rolls	鮮磨豆漿 Fresh Soy Milk	畔塘馬蹄糕 Pan-fried Water Chestnut Cake	懷舊車仔腸粉 Steamed Plain Rice Rolls	油炸鬼 Dough Fritter
午餐 Lunch	什菌炒小黃瓜 Fried Cucumbers with Assorted Mushrooms	四喜烤麩 Marinated Bean Curd with Black Fungus	欖菜四季豆 Fried String Beans with Olive Leaf	羅漢素齋 Sautéed Assorted Vegetables	家常豆腐 Braised Bean Curd with Red & Green Peppers	珍珠筍伴蜜糖豆 Sautéed Snap Peas with Carrots	蟲草花炒翡翠苗 Sautéed Bean Sprouts with Cordyceps Flower
	惹味涼菜 Pickled Vegetables	炒素什錦 Sautéed Assorted Vegetables	金銀蒜茄子 Steamed Eggplants with Garlic	惹味涼菜 Pickled Vegetables	鮮枝竹雞毛菜 Poached Vegetables with Bean Curd Sheet	蒜香西蘭花 Sautéed Broccoli with Garlic	雲耳南乳蓮藕片 Sautéed Sliced Lotus and Fungus with Fermented Red Tofu Sauce
	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice
晚餐 Dinner	雙菰炆豆腐 Braised Bean Curd with Mushrooms	珍珠筍伴蜜糖豆 Sautéed Snap Peas with Carrots	羅漢素齋 Sautéed Assorted Vegetables	金粟燴豆腐 Braised Bean Curd with Corn	頭抽蒸茄子 Steamed Eggplants with Soy Sauce	炒田園蔬 Sautéed Assorted Vegetables	四喜烤麩 Marinated Bean Curd with Black Fungus
	銀線小豆苗 Sautéed Pea Sprouts & Bean Sprouts	鮮菌菜芯苗 Fried Vegetables with Assorted Mushrooms	惹味涼菜 Pickled Vegetables	蟲草花炒翡翠苗 Sautéed Bean Sprouts with Cordyceps Flower	咕嚕鮮什菌 Fried Assorted Mushrooms in Sweet & Sour Sauce	惹味涼菜 Pickled Vegetables	什菌炒小黃瓜 Fried Cucumbers with Assorted Mushrooms
	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice
	香滑芝麻糕 Sesame Pudding	凍紅豆糕 Red Bean Pudding	奶滑椰汁糕 Coconut Pudding	杞子桂花糕 Osmanthus Pudding	千層咖啡糕 Coffee Pudding	京城豌豆黃 Yellow Pea Custard	西米芋蓉糕 Mashed Taro with Sago Pudding

All menu items are subject to change without prior notice 以上菜式如有更改, 恕不另行通知



PRINCE
香港太子酒店
馬哥孛羅酒店集團

VEGETARIAN MENU 素菜菜單

August 8月	22 Monday 星期一	23 Tuesday 星期二	24 Wednesday 星期三	25 Thursday 星期四	26 Friday 星期五	27 Saturday 星期六	28 Sunday 星期日
早餐 Breakfast	馬拉盞 Spongy Cake	南瓜粟米粥 Congee with Pumpkin and Corn	上素炒麵 Fried Rice Vermicelli	馬拉糕 Spongy Cake	香菇炒米粉 Fried Rice Vermicelli with Mushrooms	雜菜粥 Congee with Mixed Vegetables	家鄉銀針粉 Fried Silver Needle Noodles
	素菜包 Vegetable Bun	蒸饅頭 Steamed Bun	素春卷 Vegetarian Spring Rolls	素菜包 Vegetable Bun	黑芝麻藜麥饅頭 Steamed Black Sesame Quinoa Bun	上素鮮竹卷 Steamed Bean Curd Sheet Rolls	馬拉盞 Spongy Cake
	懷舊車仔腸粉 Steamed Plain Rice Rolls	油炸鬼 Dough Fritter	鮮磨豆漿 Fresh Soy Milk	懷舊車仔腸粉 Steamed Plain Rice Rolls	鮮磨豆漿 Fresh Soy Milk	油炸鬼 Dough Fritter	鮮磨豆漿 Fresh Soy Milk
午餐 Lunch	翡翠腰果炒素雞 Sautéed Vegetarian Chicken with Cashew and Vegetables	雲耳甘筍炒小黃瓜 Sautéed Zucchini with Fungus & Carrot	南乳炆粗齋 Braised Assorted Vegetables with Fermented Red Tofu	菠蘿咕嚕豆腐 Sweet and Sour Tofu	麵醬素雞炆茄子 Sautéed Vegetarian Chicken with Eggplants	花菇素燒豆腐 Braised Tofu with Mushrooms and Vegetables	菜心苗炒素帶子 Sautéed Vegetables with Vegan Scallops
	菜遠羅漢上素 Braised Mixed Vegetables	三菇燒豆腐 Braised Mixed Mushrooms with Tofu	翠玉瓜炒本菇 Sautéed Zucchini with Mushrooms	雜菌炒西蘭花 Sautéed Mixed Mushrooms with Broccoli	椰菜花炒鮮冬菇 Sautéed Mixed Mushrooms with Cabbage	玉豆炒素雞柳 Sautéed Vegetarian Chicken with Green Beans	冬菇粒素雞炆豆腐 Sautéed Vegetarian Chicken with Tofu
	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice
晚餐 Dinner	珍菌紅燒豆腐 Braised Tofu with Mushrooms and Vegetables	西蘭花炒素蝦仁 Sautéed Vegetarian Shrimp with Broccoli	青瓜雲耳炒素雞 Sautéed Vegetarian Chicken with Black Fungus and Cucumber	菜遠炒素蝦仁 Sautéed Vegetarian Shrimp with Vegetables	西芹炒素帶子 Sautéed Vegetarian Scallop with Celery	鮮淮山炒蜜糖豆 Sautéed Snap Peas with Fresh Huaishan	小棠菜燒雜菌 Sautéed Vegetables with Mushrooms
	攪菜菇皇四季豆 Braised String Beans with Mushrooms and Preserved Vegetables	大豆芽炒豆乾 Sautéed Soybean Sprouts with Dried Tofu	豉汁茄子炆豆腐 Braised Eggplants with Tofu and Garlic Sauce	素蠔油草菇炆豆卜 Braised Tofu with Mushrooms	青瓜馬蹄炒花菇 Sautéed Mushrooms with Water Chestnut and Cucumber	雲耳南乳蓮藕片 Sautéed Sliced Lotus and Fungus with Fermented Red Tofu Sauce	畔塘炒五秀 Sautéed Mixed Vegetables
	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice
	南瓜蛋糕 Pumpkin Cake	鬆軟馬拉糕 Spongy Cake	香滑咖啡糕 Coffee Pudding	倫敦黃糖糕 Brown Sugar Cake	斑蘭蛋糕 Pandan Cake	順德白糖糕 Rice and Sugar Cake	黑糖蜂巢糕 Honey Cake

All menu items are subject to change without prior notice 以上菜式如有更改, 恕不另行通知



PRINCE
香港太子酒店
馬哥孛羅酒店集團

VEGETARIAN MENU
素菜菜單

August 8月/ September 9月	29 Monday 星期一	30 Tuesday 星期二	31 Wednesday 星期三	1 Thursday 星期四	2 Friday 星期五	3 Saturday 星期六	4 Sunday 星期日
早餐 Breakfast	馬拉盞 Spongy Cake	南瓜粟米粥 Congee with Pumpkin and Corn	上素炒麵 Fried Rice Vermicelli	馬拉糕 Spongy Cake	香菇炒米粉 Fried Rice Vermicelli with Mushrooms	雜菜粥 Congee with Mixed Vegetables	家鄉銀針粉 Fried Silver Needle Noodles
	素菜包 Vegetable Bun	蒸饅頭 Steamed Bun	素春卷 Vegetarian Spring Rolls	素菜包 Vegetable Bun	黑芝麻藜麥饅頭 Steamed Black Sesame Quinoa Bun	上素鮮竹卷 Steamed Bean Curd Sheet Rolls	馬拉盞 Spongy Cake
	懷舊車仔腸粉 Steamed Plain Rice Rolls	油炸鬼 Dough Fritter	鮮磨豆漿 Fresh Soy Milk	懷舊車仔腸粉 Steamed Plain Rice Rolls	鮮磨豆漿 Fresh Soy Milk	油炸鬼 Dough Fritter	鮮磨豆漿 Fresh Soy Milk
午餐 Lunch	什菌炒小黃瓜 Fried Cucumbers with Assorted Mushrooms	四喜烤麩 Marinated Bean Curd with Black Fungus	欖菜四季豆 Fried String Beans with Olive Leaf	羅漢素齋 Sautéed Assorted Vegetables	家常豆腐 Braised Bean Curd with Red & Green Peppers	珍珠筍伴蜜糖豆 Sautéed Snap Peas with Carrots	蟲草花炒翡翠苗 Sautéed Bean Sprouts with Cordyceps Flower
	惹味涼菜 Pickled Vegetables	炒素什錦 Sautéed Assorted Vegetables	金銀蒜茄子 Steamed Eggplants with Garlic	惹味涼菜 Pickled Vegetables	鮮枝竹雞毛菜 Poached Vegetables with Bean Curd Sheet	蒜香西蘭花 Sautéed Broccoli with Garlic	雲耳南乳蓮藕片 Sautéed Sliced Lotus and Fungus with Fermented Red Tofu Sauce
	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice
晚餐 Dinner	雙菰炆豆腐 Braised Bean Curd with Mushrooms	珍珠筍伴蜜糖豆 Sautéed Snap Peas with Carrots	羅漢素齋 Sautéed Assorted Vegetables	金粟燴豆腐 Braised Bean Curd with Corn	頭抽蒸茄子 Steamed Eggplants with Soy Sauce	炒田園蔬 Sautéed Assorted Vegetables	四喜烤麩 Marinated Bean Curd with Black Fungus
	銀線小豆苗 Sautéed Pea Sprouts & Bean Sprouts	鮮菌菜芯苗 Fried Vegetables with Assorted Mushrooms	惹味涼菜 Pickled Vegetables	蟲草花炒翡翠苗 Sautéed Bean Sprouts with Cordyceps Flower	咕嚕鮮什菌 Fried Assorted Mushrooms in Sweet & Sour Sauce	惹味涼菜 Pickled Vegetables	什菌炒小黃瓜 Fried Cucumbers with Assorted Mushrooms
	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice	絲苗白飯 Steamed Rice
	香滑芝麻糕 Sesame Pudding	凍紅豆糕 Red Bean Pudding	奶滑椰汁糕 Coconut Pudding	杞子桂花糕 Osmanthus Pudding	千層咖啡糕 Coffee Pudding	京城豌豆黃 Yellow Pea Custard	西米芋蓉糕 Mashed Taro with Sago Pudding

All menu items are subject to change without prior notice 以上菜式如有更改, 恕不另行通知