

## 頭枱 *Appetizers*

### #1 椒盐鷄翼

**SALT & PEPPER CHICKEN WINGS** (6pcs) \$19  
Scallions, Fried Garlic

### #4 上海素卷

**VEGETABLE SPRING ROLLS** (3pcs) \$11  
Cabbage, Celery, Carrots, Bean Threads, Hot Mustard & Duck Sauce

### #2 芝士蟹角

**CRAB RANGOON** (5pcs) \$13  
Crabmeat, Onions, Cream Cheese

### #5 港式燒鴨

**ROAST DUCK** (1/3) \$36  
Asian Spice Rub

### #7 蜜汁叉燒

**BBQ ROAST PORK** \$24  
Honey glazed

### #3 煎猪肉高貼

**TRADITIONAL POT STICKERS** (5pcs) \$12  
Wok Seared, Minced Pork & Cabbage Dumplings

### #6 猪肉上湯小籠包

**GOLDEN DRAGON PORK SOUP DUMPLINGS** (4pcs) \$12  
Scallion, Gold Flake

## 本樓特別頭盤 *SPECIALTIES*

### #8 日本A-5和牛扒

**JAPANESE A-5 WAYGU BEEF TATAKI** \$50  
Radish, Ponzu, Togarashi,  
Petit Asian Greens

### #11 金蒜椒鹽生蠔

**SALT & PEPPER FRIED OYSTERS** (4pcs) \$21  
Tempura Battered Oysters, Bell Peppers, Fried Garlic,  
Scallions, Togarashi Spiced Mayonnaise

### #9 意大利芝士烘葱油餅

**BURRATA** \$18  
Chili Sauce, Crispy Garlic, Scallion Pancakes

### #10 紅燒五花腩併荷叶包

**DRAGON BELLY BAO** \$16  
Crispy Pork Belly, Lotus Buns, Cucumber, Red Onion, Cilantro,  
Pickled Carrots, Kimchee, Hoisin

### #12 辣沙汁大蝦

**DRAGON SHRIMP** \$19  
Fried Shrimp, Siracha Mayonnaise, Togarashi, Scallions

## 湯 *Soups*

### #21 港式雲吞湯

**HONG KONG - STYLE WONTON SOUP** \$12  
Pork & Shrimp Dumplings, Chicken Broth

### #24 牛尾湯

**CHINESE- STYLE OXTAIL SOUP** \$29  
Oxtail, Fresh Tomato, Potato, Celery, Beef Broth

### #22 蛋花湯

**EGG DROP SOUP** \$10  
Egg, Scallions, Chicken Broth

### #25 生滾海鮮粥

**SEAFOOD CONGEE** \$21  
Rice Porridge, Shrimps, Scallops, Squid, Top Shell Conch,  
Ginger, Scallions

### #23 酸辣湯

**HOT & SOUR SOUP** \$11  
Shredded Pork, Tofu, Bamboo Shoots, Wood Ear Mushroom, Egg

### #26 薑蔥雞粥

**CHICKEN CONGEE** \$19  
Rice Porridge, Chicken, Ginger, Scallions

## 湯麵 *Noodle Soups*

### #27 港式雲吞湯麵

**HONG KONG-STYLE WONTON NOODLE** \$17  
Pork & Shrimp Dumplings, Egg Noodles, Chicken Broth

### #30 辣味噌拉面

**SPICY MISO RAMEN** \$21  
Soy Chicken, Toasted Nori, Fried Shitake Mushrooms, Scallions

### #28 柱候牛腩湯麵

**BEEF STEW NOODLE SOUP** \$19  
Bok Choy, Egg Noodles

### #31 越南牛肉湯粉

**BEEF PHO** \$19  
Shaved Beef Ribeye, Thai Basil, Bean Sprouts, Lime, Fresh Cilantro,  
Jalapeno

### #33 火鴨湯麵

**ROASTED DUCK NOODLE SOUP** \$25  
Bok Choy, Egg Noodles (Substitute Soy Chicken \$19)

### #29 豬骨拉面

**TONKOTSU RAMEN** \$25  
Pork Broth, Pork Belly, Toasted Nori, Fried Shitake Mushrooms, Scallions

### #32 豉油雞湯河粉

**SOY CHICKEN** \$19  
Ho Fun Noodles, Chicken Broth (Substitute Duck \$25)

## 炒飯 *Fried Rice*

### #41 各式炒飯

**CLASSIC FRIED RICE** \$17  
Choice of Beef, BBQ Pork, Shrimp, Chicken or Vegetable

### #44 蟹肉炒飯

**CRAB FRIED RICE** \$23  
Crab Meat, Egg, Carrots, Peas, Scallions

### #42 泡菜炒飯

**KIMCHI FRIED RICE** \$18  
Kimchi, Onions, Scallions

### #43 海鮮炒飯

**SEAFOOD FRIED RICE** \$21  
Shrimp, Top Shell Conch, Baby Squid, Egg, Carrots, Peas, Scallions

### #45 龍蝦海膽炒飯

**LOBSTER-UNI FRIED RICE** \$26  
Lobster Meat, Deep Fried Uni, Fried Egg, Carrots, Peas, Scallions,  
Tempura Crunch

## 粉麵 *Stir-Fried Noodles*

### #51 星洲炒米粉

**SINGAPORE NOODLES** \$21  
Spicy Curry, BBQ Pork, Baby Shrimp, Onions, Bell Peppers,  
Rice Stick Noodles, Egg, Bean Sprouts

### #54 海鮮煎麵

**HONG KONG -STYLE SEAFOOD NOODLES** \$34  
Shrimp, Scallops, Squid, Top Shell Conch, Carrots,  
Pan Fried Crispy Thin Noodles, White Sauce

### #52 各式撈麵

**LO MEIN** \$18  
Choice of Beef, BBQ Pork, Shrimp, Chicken or Vegetables,  
Stir-Fried Cabbage, Scallions, Egg Noodles

### #55 乾炒牛河

**BEEF CHOW FUN** \$19  
Pan-Fried Flat Rice Noodles, Bean Sprouts, Scallions

### #53 泰式炒棵条

**SHRIMP & CHICKEN PAD-THAI** \$23  
Stir-Fried Shrimp, Chicken, Bean Sprouts, Bell Peppers,  
Rice Noodles, Egg, Peanuts, Lime & Chili Sauce

## 本樓特別餐 *SIGNATURE ITEMS*

### #56 金龍椒盐蒜香海鮮拼盤

**GOLDEN DRAGON SEAFOOD FEAST** \$200  
Tempura Whole Lobster, Whole Dungeness Crab, Sea Scallops,  
Jumbo Shrimp, Bell Peppers, Scallions, Fried Garlic, Togarashi

### #59 紅燒吋啤魚

**WHOLE FRIED BIG MOUTH BASS** MKT  
(任選一款醬汁: 黑椒, 豉椒 或 魚香)  
Choice of Black Pepper, Black Bean, or Brown Garlic Sauce

### #57 天婦羅炸帝皇蟹腳

**TEMPURA FRIED KING CRAB LEGS** MKT  
1/2 lb. and 1 lb. . . Spicy Mayonnaise

### #60 紅燒醬燜羊膝

**BRAISED LAMB SHANK** \$57  
(任選一款醬汁: 黑椒, 豉椒 或 魚香)  
Choice of Black Pepper, Black Bean, or Brown Garlic Sauce, Bok Choy

### #58 海胆奶油醬釀龍蝦

**STUFFED "STONINGTON" LOBSTER** \$120  
Torched Uni-Mornay, Spicy Mayonnaise

### #61 黑椒日本A-5和牛扒

**JAPANESE A-5 WAYGU BLACK PEPPERED STRIP STEAK** \$110  
Furikake-Scallion Rice

## 牛 *Beef*

### #62 四季時蔬炒牛肉

#### BEEF STIR-FRY \$23

Sliced Flank Steak, Baby Corn, Broccoli, Bok Choy, Celery, Carrots

### #65 芝麻牛肉

#### SESAME BEEF \$24

Lightly Battered & Fried Beef, Broccoli, Sesame Sauce

### #63 蒙古牛肉

#### MONGOLIAN BEEF \$23

Sautéed Flank Steak, Onions, Scallions, Spicy Sauce

### #66 陳皮牛肉

#### ORANGE BEEF \$24

Lightly Battered & Fried Beef, Broccoli, Orange Peel, Ginger, Scallions

### #64 蜜汁牛仔骨

#### HONEY SHORT RIBS \$36

Bone-In Beef Short Ribs, Sweet Onions, Honey Sauce

### #67 泡菜牛仔骨

#### KIMCHI SHORT RIBS \$36

Bone-In Beef Short Ribs, Kimchi, Bell Peppers, Pineapple, Korean Hot Sauce

## 豬 *Pork*

### #72 上海白菜炒叉燒

#### ROAST PORK & SHANGHAI BOK CHOY \$22

Stir-Fried Roast Pork, Shanghai Bok Choy

### #74 五香五花腩

#### FIVE SPICED PORK BELLY \$24

Fried Pork Belly, Szechuan Style Eggplant, Minced Garlic, Bell Peppers, Celery, Spicy Szechuan Sauce

### #73 京都豬扒

#### BEIJING PORK CHOPS \$22

Fried Bone-In Pork Chops, Sautéed Onions

## 家禽 *Poultry*

### #81 香辣左宗雞

#### GENERAL TSO CHICKEN \$23

Lightly Battered & Fried, Bell Peppers

### #84 豉油雞

#### SOY CHICKEN \$30

Soy Marinated, Bone In Half Chicken

### #87 陳皮雞

#### ORANGE PEEL CHICKEN \$24

Lightly Battered Chicken, Orange Peel, Broccoli, Ginger, Scallions

### #82 西芥蘭炒雞

#### CHICKEN & BROCCOLI \$21

Stir-Fried Chicken, Broccoli, Carrot

### #85 脆皮蒜香雞

#### CRISPY GARLIC CHICKEN \$30

Bone-In Deep Fried Half Chicken, Crispy Garlic Chips

### #88 蜜汁雞

#### HONEY CHICKEN \$24

Lightly Battered Chicken, Bell Peppers, Onions, Honey Sauce

### #83 香辣雞

#### HOT & SPICY CHICKEN \$21

Stir-Fried Chicken, Celery, Baby Corn, Bell Peppers, Onions, Hot & Spicy Sauce

### #86 北京片皮烤鴨

#### IMPERIAL PEKING DUCK \$56

Half Peking Duck, Cucumber, Lotus Buns, Cilantro, Pickled Ginger, Hoisin Dipping Sauce

### #89 芝麻雞

#### SESAME CHICKEN \$24

Lightly Battered Chicken, Broccoli, Sesame Sauce

## 海鮮 *Seafood*

### #91 沙汁合桃大蝦

#### CORAL SHRIMP \$32

Battered Fried Shrimp, Broccoli, Glazed Walnuts, Citrus Mayonnaise

### #94 香辣蝦球

#### HOT & SPICY SHRIMP \$28

Stir-Fried Shrimp, Celery, Baby Corn, Red & Green Peppers, Onion, Hot & Spicy Sauce

### #97 清蒸或炸大龍利

#### WHOLE GREY SOLE \$48

Ginger & Scallions, Steamed or Fried

### #92 西芥蘭炒蝦球

#### SHRIMP & BROCCOLI \$29

Stir-Fried Shrimp, Broccoli, Carrots, White Garlic Sauce

### #95 薑蔥豉油皇乾煎大蝦

#### PAN-FRIED SHRIMP \$29

Special Sauce, Ginger, Scallions

### #98 溫哥華大蟹

#### VANCOUVER DUNGNESS CRAB MKT

Salt & Pepper Fried, Garlic Steamed or Ginger Scallion Sauce

### #93 炒三鮮

#### EVERYTHING FROM THE SEA \$39

Shrimp, Baby Squid, Top Shell Conch, Celery, Broccoli, Carrots, White Garlic Sauce

### #96 黑椒海鮮

#### BLACK PEPPER SEAFOOD \$32

Jumbo Shrimp, Baby Cuttlefish, Scallops, Top Shell Conch, Broccoli, Bell Peppers, Black Pepper Sauce

### #99 各式大龍蝦

#### GINGER SCALLION LOBSTER MKT

Cold Water Lobster Choice: Salt & Pepper Fried, Garlic Steamed or Ginger Scallion Sauce

## 蔬菜 *Vegetables*

### #110 魚香四川茄子

#### SZECHUAN CHINESE EGGPLANT \$19

Stir-Fried Eggplant, Braised Minced Pork, Celery, Red Peppers, Spicy Szechuan Sauce

### #113 家常蔬菜豆腐

#### FRIED TOFU & ORIENTAL VEGETABLES \$19

Stir-Fried Broccoli, Bok Choy, Baby Corn, Celery, Carrots

### #111 白菜炒蒜茸或蠔油

#### BOK CHOY \$16

Choice of Garlic or Oyster Sauce

### #112 唐芥蘭炒蒜茸或蠔油

#### SAUTÉED CHINESE BROCCOLI \$18

Choice of Garlic or Oyster Sauce

### #114 油菜炒蒜茸或蠔油

#### YU CHOI \$18

Choice of Garlic or Oyster Sauce

## 中国手工茶 *Artisinal Chinese Teas*

### #121 烏龍茶

#### OOLONG TEA \$4

Earthy, Smooth Finish

### #122 綠茶

#### GREEN TEA \$6

Smoky, Vegetal, Citrus Aromas

### #123 茉莉花茶

#### JASMINE TEA \$6

Delicate, Floral, Light

### #124 普洱茶

#### PUHERH TEA \$10

Fermented, Unique, Pungent

### #125 開花茶

#### BLOOMING TEA \$10

Dragon Pearl Flower