

Table	

Guest:

Prepared fresh daily, cook to order / 自製點心 即叫即蒸

Waikiki Special / 特點

SP2	*Steamed Kona Abalone 清蒸鮑魚	\$24.95	
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SP3	*Steamed Kahuku Garlic Shrimp 蒜蓉蒸蝦	\$18.95	
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Appetizer / 前菜

A1	Cucumber in Spicy Sauce 手拍青瓜	\$9.95	
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Baked / 焗點

B1	*Baked BBQ Pork Bun (3 pieces) 酥皮焗叉燒包 3個	\$7.50	
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Blanched / 白灼

✓ BL1	Blanched Lettuce 白灼生菜	\$6.50	
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✓ BL2	Blanched Chinese Broccoli with Fried Garlic 蒜蓉芥蘭	\$9.95	
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Congee / 粥品

C1	*Congee with Pork and Preserved Egg 金銀蛋瘦肉粥	\$6.50	
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Braised / 炆品

BR1	*Braised Chicken Feet with Abalone Sauce and Peanut 美味炆汁鳳爪	\$6.75	
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Soup / 湯類

SO3	*Won Ton Noodle Soup 港式雲吞面	\$13.95	
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Pan Fried / 煎點

PF1	*Pan Fried Turnip Cake 香煎臘味蘿蔔糕	\$6.95	
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✓ PF2	Pan Fried Noodles 豉油皇炒麵	\$7.95	
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PF3	Pan Fried Chicken Dumpling with Ginger Essence 薑汁雞肉餃	\$7.95	
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Deep Fried / 炸點

F1	*Deep Fried Dumplings filled with Pork and Dried Shrimp 家鄉鹹水角	\$6.95	
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F2	*Deep Fried Spring Roll with Egg White and Shrimp 蛋白蝦春卷	\$6.95	
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F3	*Deep Fried Eggplant filled with Shrimp 百花煎釀茄子	\$7.25	
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Steamed Rice / 盅頭飯

R1	Steamed Rice with Chicken and Cordyceps 蟲草花滑雞飯	\$7.50	
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R2	Steamed Rice with Pork Spare Rib and Chicken Feet 鳳爪排骨飯	\$7.50	
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R3	Steamed Rice with Minced Beef and Pan Fried Egg 煎蛋牛肉飯	\$7.50	
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Chef Recommendation / 廚師推薦

S20	*Won Ton in Spicy Sauce 辣汁抄手	\$7.50	
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S17	Classic Steamed Cod 清蒸鱈魚	\$29.95	
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S19	Steamed Short Rib with Black Pepper Sauce 黑椒蒸牛仔骨	\$11.95	
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PF4	*Pan Fried Rice Roll with Homemade XO sauce 特製XO醬炒腸粉	\$15.95	
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PF6	Pan Fried Noodles with BBQ Pork 豉油皇叉燒炒麵	\$12.50	
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Steamed / 蒸點

S1	*Steamed Beef Ball with Bean Curd Skin 陳皮牛肉球	\$6.95	
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S2	*Seamed Dumplings with Shrimp and Chives 鮮蝦韭菜餃	\$6.95	
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S3	Steamed Pork Spare Rib with Black Bean Sauce 豉汁蒸排骨	\$6.95	
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S4	*Sticky Rice in Lotus Leaf 古法糯米雞	\$8.95	
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S5	*Steamed Bean Curd filled with Shrimp, Meat and Vegetables 美味炆鮮竹卷	\$6.95	
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S6	*Steamed Shrimp Dumplings (Har Gow) 晶瑩鮮蝦餃	\$6.95	
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S7	*Steamed Pork Dumplings with Shrimp (Siu Mai) 鮮蝦燒賣皇	\$6.95	
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✓ S10	*Steamed Egg Cake 香滑馬拉糕	\$6.50	
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✓ S11	Steamed Vegetable Dumplings 荷芹素菜餃	\$6.95	
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Steamed Rice Roll / 腸粉

RR1	Steamed Rice Roll stuffed with BBQ Pork 蜜味叉燒腸	\$7.50	
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RR2	Steamed Rice Roll stuffed with Minced Beef 免治牛肉腸	\$7.50	
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RR3	*Steamed Rice Roll stuffed with Shrimp and Chinese Chives 韭菜鮮蝦腸	\$7.95	
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✓ RR4	Steamed Plain Rice Roll with Scallions 布拉蔥白腸粉	\$6.25	
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Dessert / 甜品

D1	*Sweet Osmanthus Jelly with Goji Berries 杞子桂花糕	\$5.50	
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✓ D6	*Lava Custard Sesame Ball 流沙奶皇煎堆	\$6.95	
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✓ D7	*Sweet Coconut Cream with Taro and Sago 香芋西米露	\$6.25	
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