

轻食 / 一人食 Dragons Light Meals



\$30

孜然牛肉蓋飯 / 蓋面
Cumin Beef with Chilli on Rice/ Noodles



\$30

粵式五味蓋飯 / 蓋面
Sweet Soya Sauce Slow Cooked Duck with Bokchoy and Soft Fried Egg on Rice/ Noodle



\$30

燒汁肥牛蓋飯 / 蓋面
Teriyaki Beef Rolls with Onions (served with Soft Fried Egg) on Rice/ Noodles



\$28

咖喱 / 燒汁鷄排蓋飯 / 蓋面
Classic Katsu Chicken with Curry Sauce/Teriyaki Sauce on Rice/Noodles



\$28

辣子鷄丁蓋飯 / 蓋面
Szechuan Chilli Chicken on Rice/Noodles



\$24

燒汁炸豆腐蓋飯 / 蓋面
Teriyaki Sauce Crispy Tofu on Rice/Noodles



\$28

叉燒雲吞湯麵 (4pc)
Prawn Wonton Noodles Soup with Charsiu



\$28

港式黯然叉燒蓋飯 / 蓋面
Malted Honey BBQ Pork served with Half Soft Egg on Rice / Noodles



\$16

皮蛋瘦肉粥 + 油條
Century Egg and Pork Congee with Chinese Donut



\$28

粵式脆皮燒肉蓋飯 / 蓋面
Cantonese Crispy Pork Belly with Bokchoy on Rice/ Noodles



\$28

粵式風味燒鴨蓋飯 / 蓋面
Cantonese Style Roasted Duck with Bokchoy on Rice/Noodles



\$20

鴨絲卷餅
Peking Style Shredded Duck Hawker Roll

Food may contain: nuts, mushrooms, wheat, egg, dairy, fish and sesame oil.
If you have any allergies, please ask our staff for help before ordering.



Entrée



Yum Char Day & Night

Steamed Options



韭菜餃 Chives & Shrimp Dumpling (4pc)	12	蝦餃 Prawn Dumplings (4pc)	12
菠菜餃 Spinach & Shrimp Dumpling (3pc)	12	香菜餃 Coriander & Shrimp Dumplings (4pc)	12
帶子餃 Scallop & Shrimp Dumplings (3pc)	13	風味辣餃 Spicy Prawn & Mushroom Dumpling (3pc)	12
黑鬆露蝦餃 Black Truffle and Shrimp Dumplings (4pc)	13	齊餃 Vegetarian Dumpling (5pc)	12
燒賣 Pork and Shrimp Dim Sum(4pc)	12	避風塘蝦餃 Prawn Dumplings With Golden Garlic Sand (4pc)	13
小籠包 Juicy Pork Dumplings (3pc)	12	糯米雞 Sticky Rice with Chicken and Pork in Lotus Leaf	13
柱侯牛肚 Beef Tripe	12	豉汁蒸鳳爪 Chicken Feet with Black Bean Sauce	12
黑椒牛仔骨 Beef Spareribs with Black Pepper Sauce	13	柱侯牛筋 Beef Tendons	12
七彩牛百葉 Beef Omasum Tripe	12	紅油炒手 Prawn Wonton poached in Spicy Chilli Oil (6pc)	20
雞軟骨 Steamed Ginger Chicken with Soft Bones and Goji Berry	12	豉汁蒸排骨 Steamed Pork Ribs with Black Bean Sauce	12

Sharing Platter

點心拼盤

38

Dumpling Taster (10pc)

(Prawn Dumpling, Chives & Shrimp Dumpling, Spinach & Shrimp Dumpling, Coriander & Prawn Dumpling, Spicy Prawn & Mushroom Dumpling)



Entrée



Deep Fried Options

鍋貼 Pork and Cabbage Dumplings (4pc)	14	韭菜餅 Pork and Chives Pancakes(4pc)	14
魷魚 Crispy Squid	13	春卷 Spring Roll (Chicken or Vegetarian) (4pc)	12
雞翅 Crispy Chicken Wing (4pc)	12	炸雲吞 (蝦 / 猪肉 / 素) Crispy Wonton (Prawn or Pork or Vegetarian)	13
炸天婦羅蝦 Tempura Prawn (5pc)	13	椒鹽豆腐 Salt & Pepper Tofu	12
香煎蘿蔔糕 Turnip Cake (3pc)	10	香煎芋頭糕 Taro Cake (3pc)	10
家鄉咸水角 Savoury Pork Pastries (3pc)	12	煎釀青椒 Stuffed Capsicums with Pork & Shrimp (3pc)	14
蝦多士 Prawn Toast (3pc)	12	煎釀茄子 Stuffed Eggplants with Fish and Shrimp Paste	14
蝦片 Prawn Crackers	8	雞肉泡菜煎餃 Chicken and Kimchi Dumplings (4pc)	14
		韓辣鷄米花 (Small) Chicky Popcorn (Spicy Garlic (Main) Sauce/ Garlic Honey Sauce)	20 38



Sharing Platter

龍盤

Dragons Platter (12pc)
(Spring Rolls, Pork & Chives Pancakes, Pork and Cabbage Dumplings,
Crispy Calamari, Chicken Wings Crispy Pork Wontons)

38

冷盤

Cold Dish



毛豆 Edamame Beans	12	海草沙拉 Seaweed salad	8
海蜇 Jellyfish in Vinaigrette Dressing	16	凉拌青瓜 Cucumber in Vinaigrette Dressing	14
麻辣手撕雞 Spicy chicken Salad	18	凉拌木耳 Wood Fungus in Vinaigrette Dressing	12
泡菜 Kimchi	8	五香牛肉 Beef Chin in Wu-Ma Spice	18
口水雞 Chicken in Sichuan Sauce (Bone-in) (Quarter)	20	紅油肚絲 Shredded Beef Tripe in Chilli Sauce	18

湯類

Soup

	S	M	L
海鮮羹 Seafood Soup	14	50	84
雞茸粟米羹 Chicken & Sweet Corn Soup	10	38	58
蟹肉粟米羹 Crab Meat & Sweet Corn Soup	12	48	78
粟米豆腐羹 Tofu & Sweet Corn Soup	10	38	58
西湖牛肉羹 Beef and Mushroom Soup	10	38	58
四川酸辣羹 Sichuan Hot & Sour Soup (BBQ Pork and Shrimp)	12	42	58
三絲羹 3 Treasure Soup (Chicken, Mushroom & Bamboo Shoot)	12	58	70
三絲魚肚羹 3 Treasure & Fish Maw Soup	28	78	120
蟹肉魚肚羹 Crab Meat & Fish Maw Soup	28	78	120
雲吞湯 Prawn Wonton Soup	20 (6pc)		38(12pc)



Take a Bao



Soup Dumplings

上海灌湯包 14 (4pc) 26 (8pc)
Classic Soup Dumplings with Pork

蟹黃灌湯包 12 (3pc) 22 (6pc)
Soup Dumplings with Crab Roe and Pork

黑鬆露灌湯包 12 (3pc) 22 (6pc)
Soup Dumplings with Black Truffle and Pork

叉燒包 12 (3pc)
Steamed BBQ Pork Buns

菜包子 12 (3pc)
Steamed Vegetable Baos

生煎包 12 (3pc)
Pan Fried Pork Baos

Bao Buns

燒肉刈包 18 (2pc)
Crispy Pork Belly Bao Buns

韓式泡菜炸雞刈包 18 (2pc)
Crispy Chicken Bao Buns and Kimchi with Siracha Mayo

蒜香蜜汁炸雞刈包 18 (2pc)
Crispy Chicken Bao Buns with Garlic Honey Sauce

炸豆腐刈包 16 (2pc)
Crispy Tofu Bao Buns

天婦羅蝦刈包 18 (2pc)
Tempura Prawns Bao Buns with Wasabi Mayo



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千絲萬縷蝦

Bang Bang Prawns (Crispy Prawns
Wrapped with Kataifi Filo served
with Sweet Chilli & Sircha Mayo)

48

廚師

Dragons' Best Chefs



招牌濃湯魚滑煲 56

Dragons' Special Fish Patties,
Vermicelli & Vegetable Casserole



黃金蝦粉絲煲 44

Wok Fried Vermicelli and Crispy
Shrimps with X.O. sauce



聚港五味鴨 (半) 44

Slow-Cooked Duck with
Cantonese Style Sweet Soya
Sauce (Half) (Bone-in)



蒜蓉粉絲蒸貴妃蚌 MP

Steamed Storm Shells with
Garlic and Vermicelli



鐵板燒汁茄子 40

Stuffed Eggplant with Fish
Mince served with Chinese
Brown Sauce



金湯肥牛金針菇粉絲煲 54

Poached Beef Rolls with Enoki
Mushrooms and Vermicelli in
Spicy and Sour Soup.



肉末玉子豆腐 38

Dragons' Homemade Silken
Tofu with Chicken Mince



粵式脆皮燒肉 42

Chinese Crispy
Roasted Pork



港式快手炒飯 30

Hong Kong Style Fried Rice,
with Spam, Chinese Sausage
& Pork Floss

推介

tell us their
Favourite dishes

秘制鵪鶉蛋紅燒肉
Braised Pork Belly & Quail
Eggs in Dragons Brown Sauce
52



黑鬆露海鮮炒飯 38
Black Truffle and Seafood
Fried Rice with Preserved
Meat



豉汁爆炒蛤蜊 MP
Wok Fried Fresh Tua Tuas
With Black Bean Sauce



蜜汁蒜香吉列雞排 38
Garlic Honey Soya Katsu
Chicken



鮑汁玉子豆腐 48
Homemade Silken Tofu with
Abalone Sauce, Red Dates,
Shrimps and Mushrooms



蟹粉海鮮豆腐煲 56
Golden Seafood Tofu
Casserole with Crab Roe
and Crab Claw Meat



鬼馬蝦滑油條 40
Fried Chinese Donuts Stuffed
with Prawn and Pineapple
in Mayonnaise



荔枝芝士蝦球(8pc) 48
Cheesy Lychee Shaped
Jumbo Prawn Balls



奇味香茅雞翅煲 46
Crispy Chicken Wings with
Lemon Grass Casserole



X.O. 嗜嗜魷魚煲 48
Wok Fried Squid with Capsicums
Onions, X.O. Sauce
in the Casseole

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北京鴨

Peking Duck



1 食) First Course 88

脆皮鴨片 Crispy Duck slices with pancake wraps

2 食) Second Course 98

鴨肉生菜包 Diced duck Meat with vegetable served with Lettuce Cup

3 食) Third Course 108

椒鹽鴨架 Crispy Salt and pepper Duck Bone

北京鴨半隻 Peking Duck with Pancakes (Half) 48

+ Plain Bao Buns (8pc) 14

時日生猛海鮮

live Seafood



龍蝦 Crayfish

龍蝦刺身
Sashimi

MP

芝士焗龍蝦 (伊麵)
Sauteed with Cheese Sauce
Serve with E-Fu Noodles

MP

上湯龍蝦 (伊麵)
Braised in Superior Stock Serve
with E-Fu Noodles

MP

蒜蓉粉絲蒸龍蝦
Steamed with Garlic and
Spring Onion with Vermicelli

MP

姜葱龍蝦 (伊麵)
Ginger & Spring Onion Serve
with E-Fu Noodles

MP

龍蝦粥
Rice Porridge

MP



生蠔 Jumbo Size Oysters

生蠔刺身
Oyster Sashimi

MP



蒜蓉粉絲蒸生蠔
Steamed Oysters with Vermicelli
and Roasted Garlic

MP



鮑魚 & 三文魚 Paua & Salmon

姜葱蒸鮑魚
Steamed Paua with Ginger and Spring Onion

MP

三文魚刺身
Salmon Sashimi

MP

豉汁蒸鮑魚
Steamed Paua with Black Bean Sauce

MP

豉汁蒸三文魚
Steamed Salmon with Black Bean Sauce

MP

姜葱爆炒黑金鮑
New Zealand Paua Wok Fried with
Ginger and Spring Onions

MP

清蒸三文魚
Steamed Salmon with Ginger & Spring Onion

MP





時魚 (筍殼魚) Whole Blue Cod

時魚兩吃 90

Fish of the Day – Two Courses:

1. 油泡魚球

Stir Fried Fish Fillet with Vegetable

2. 椒鹽魚骨 / 紅燒火腩

Fish belly- Salt & Pepper or Braised with Roasted Pork

清蒸時魚 70

Whole Fish Steamed with Ginger & Spring Onion

豉汁蒸時魚 70

Whole Fish Steamed with Black Bean Sauce

四川全魚 70

Crispy Whole Fish with Sichuan Sauce

甜酸時魚 70

Crispy Whole Fish with Sweet & Sour Sauce

甜酸松子時魚 80

Crispy Fish with Sweet & Sour Sauce sprinkled with Pine nuts (Boneless)

剝椒全魚 90

Whole Fish Steamed with Fresh Chilli and Garlic

紅燒全魚 80

Whole Fish Braised in Chinese Brown Sauce

姜蔥油浸筍殼魚 70

Crispy Bluecod with Ginger and Spring Onions and Sweet Soya Sauce



魚塊 / 筍殼魚塊

Fish Fillets / Bluecod Fish Fillets

時菜魚塊 / 筍殼魚塊 40 / 52
Stir Fried Fish Fillets with Seasonal Vegetable / Bluecod Fish Fillets

水煮魚塊 / 筍殼魚塊 50 / 62
Poached Fish Fillets in Sichuan Chilli Oil / Bluecod Fish Fillets

酸菜魚塊 / 筍殼魚塊 50 / 62
Poached Fish Fillets in Chilli Oil with Pickled Vegetable / Bluecod Fish Fillets

四川魚塊 / 筍殼魚塊 40 / 52
Crispy Fish Fillets with Szechuan Style Sweet and Chilli Sauce / Bluecod Fish Fillets

豉汁魚塊 / 筍殼魚塊 40 / 52
Sauteed Fish Fillets with Black Bean Sauce / Bluecod Fish Fillets

檸檬魚塊 / 筍殼魚塊 40 / 52
Crispy Fish Fillets with Lemon Sauce / Bluecod Fish Fillets

甜酸魚塊 / 筍殼魚塊 40 / 52
Crispy Fish Fillets with Sweet & Sour Sauce / Bluecod Fish Fillets

茄子燒魚塊 / 筍殼魚塊 50 / 62
Braised Crispy Fish Fillets with Eggplant / Bluecod Fish Fillets



蝦 King Prawn

- 時菜炒蝦球 44
Stir Fried King Prawn with Seasonal Vegetable
- 椒鹽大蝦 44
Crispy King Prawn with Salt & Pepper
- 黃金大蝦 48
Sauteed King Prawn with Golden Egg Yolk
- 白灼大蝦 44
Poached King Prawn served with Chilli Soya Sauce
- 香辣十三香大蝦 44
Poached King Prawn with Chilli and 13 Spices
- 宮保蝦球 44
Kung Bao King Prawn with Peanut and Chilli
- 甜酸蝦球 44
Sweet & Sour King Prawn
- 避風塘大蝦 44
Crispy King Prawn with Golden Garlic Sand
- 金絲大蝦丸 46
Crispy Dragons Jumbo Prawn Balls (6pc)
- 雀巢蝦球腰果 44
Sauteed King Prawn with Cashew Nut Served in Noodle Basket
- 蒜蓉粉絲蒸開邊蝦 48
Steamed King Prawn with Roasted Garlic and Vermicelli



帶子 Scallop

豉汁炒帶子 44
Sautéed Scallop with Black Bean Sauce

時菜炒帶子 44
Stir Fried Scallop with Seasonal Vegetable

X.O. 醬爆帶子 46
Stir Fried Scallop and Vegetables
with Dragons' X.O. Sauce

雀巢帶子腰果 44
Stir Fried Scallop with Cashew Nut
served in Noodle Basket

豉汁帶子蒸豆腐 46
Steamed Scallop with Tofu
with Black Bean Sauce

鮮魷 Calamari & Big Cuttlefish

椒鹽鮮魷 36
Crispy Calamari with Salt & Pepper

豉汁鮮魷 36
Stir Fried Calamari with Black Bean Sauce

時菜炒鮮魷 36
Sautéed Calamari with Seasonal Vegetable





粵式燒味

Cantonese BBQ



燒臘拼盤	56
BBQ Mixed Platter (Roasted Duck 1/4 , Crispy Skin Chicken 1/4 & BBQ Pork)	
白切雞 (半)	36
Steamed Young Chicken served with ginger Sauce (Half) (Bone-in) (Served lukewarm)	
菜膽雞 (半)	40
Steamed Young Chicken served with Seasonal Vegetable (Half) (Bone-in)	
霸王雞 (半)	40
Chicken Braised in Wu Ma Spice, Ginger and Spring Onion (Half) (Bone-in)	
鹽焗手撕雞	40
Shredded Chicken in Wu-Ma Spice (Half) (Boneless,cold dish)	
當紅炸子雞 (半)	34
Crispy Skin Chicken (Half) (Bone-in)	
大漠風沙雞 (半)	36
Crispy Skin Chicken Coated with golden garlic sand (Half) (Bone-in)	
明爐脆燒鴨 (半)	42
Chinese Roasted Duck (Half) (Bone-in)	
聚港五味鴨 (半)	44
Slow-Cooked Duck with Cantonese Style Sweet Soya Sauce (Half) (Bone-in)	
粵式脆皮燒肉	42
Chinese Crispy Roasted Pork Belly	
蜜汁叉燒	36
BBQ Pork with Malt Honey	
蜜桃鴨	46
Peachy Duck (Half) (Boneless)	
八珍扒鴨 (半)	46
Braised Duck with Mixed Meat and Vegetable (Half) (Boneless)	

雞

Chicken

雞肉生菜包	34 (小) Small 40 (大) Large
Stir Fried Chicken with Vegetables Served with Fresh Lettuce Cup	
時菜雞	36
Chicken Stir Fried with Seasonal Vegetable	
檸檬雞	36
Lemon Chicken	
甜酸雞	36
Sweet & Sour Chicken	
聚港滑雞煲	44
Dragons' Special Chicken and Water Chestnut Casserole	
雀巢雞肉腰果	36
Sauteed Chicken with Cashew Nut Served in a Noodle Basket	
香辣雞軟骨	38
Hot & Spicy Chicken Soft Bone with Dried Chilli	
宮保雞丁	36
Kung Bao Chicken with Peanut and Chilli	
椒鹽鷄柳	36
Crispy Chicken with Salt and Pepper and Chilli	
辣子雞丁	36
Szechuan Chilli Chicken with Capsicum	
蜜汁蒜香炸吉列雞排	40
Garlic Honey Soya Katsu Chicken	



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豬肉 Pork



魚香肉絲 38
Sautéed Pork with Bamboo Shoots and Chilli

豉椒肉片 36
Stir Fried Pork with Black Bean Sauce

水煮肉片 42
Poached Pork Slices in Sichuan Chilli Oil

宮保豬肉 36
Kung Bao Pork Slices

川椒豬肉 38
Stir Fried Pork with Fragrance Chilli

咕啫肉 36
Classic Sweet & Sour Pork

生煎鹹魚肉餅 38
Pan Fried Minced Pork and Salted Fish Patties

京都骨 42
Sautéed Pork Ribs in Sweet Brown Sauce

乾鍋肥腸 46
Sichuan Griddled Pork Tero Tero with Onion

椒鹽骨 38
Crispy Pork Spare Ribs with Salt & Pepper

蜜桃豬扒 46
Crispy Pork Streak with Honey Peach Sauce

蒜香骨 38
Crispy Pork Spare Ribs with Roasted Garlic

時菜肉片 36
Stir Fried Pork with Seasonal Vegetable

薄餅京醬肉絲 42
Peking Style Shredded Pork Served with Pancakes

芋頭扣肉 40
Stewed Pork Belly with Taro

雀巢豬肉腰果 36
Stir Fried Pork and Cashew Nut Served in a Noodle Basket



牛肉 Beef

- | | | | |
|---|----|---|---|
| 陳皮牛肉 | 36 |  |  |
| Orange Beef (Crispy Beef Fillet Coated with Sweet and Chilli Garlic Sauce and Dried Orange Peels) | | | |
| 雀巢牛肉腰果 | 36 |  |  |
| Stir Fried Beef with Cashew Nut Served in a Noodle Basket | | | |
| 時菜牛肉 | 36 |  |  |
| Stir Fried Beef with Seasonal Vegetable | | | |
| 豉椒牛肉 | 40 | | |
| Stir Fried Beef with Black Bean Sauce | | | |
| 川椒牛肉 | 36 | | |
| Stir Fried Beef with Fragrance Chilli | | | |
| 宮保牛肉 | 36 | | |
| Kung Bao Beef with Vegetables and Peanut | | | |
| 孜然牛肉 | 40 | | |
| Stir Fried Beef with Cumin & Chilli | | | |
| 水煮牛肉 | 50 | | |
| Poached Beef in Sichuan Chilli Sauce | | | |
| 毛血旺 | 60 | | |
| Chongqing Spicy Pot (Beef Offal, Pork Intestine Poached in Chili Oil) | | | |
| 聚港 X.O. 醬爆牛柳粒 | 46 | | |
| Stir Fried Beef Fillets with Dragons X.O. Sauce | | | |

羊肉 Lamb

- | | |
|--|----|
| 孜然羊肉 | 42 |
| Stir Fried Lamb Slices with Chilli & Cumin | |
| 川椒羊肉 | 42 |
| Sauteed Lamb Slices with Fragrance Chilli | |
| X.O. 醬爆羊肉 | 50 |
| Stir Fried Lamb Slices and Vegetable with Dragon' X.O. Sauce | |

鹿肉 Venison

- | | |
|---|----|
| 時菜鹿肉 | 42 |
| Stir Fried Venison with Seasonal Vegetable | |
| X.O. 醬爆鹿肉 | 50 |
| Stir Fried Venison with Dragons' X.O. Sauce | |

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鐵板

Sizzling Hot Plate

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|--|----|
| 鐵板燒汁茄子 | 40 |
| Stuffed Eggplant with Fish Mince served with Chinese Brown Sauce | |
| 鐵板豉汁鮮魷 | 34 |
| Sauteed Calamari with Black Bean Sauce | |
| 鐵板姜蔥蝦球 | 40 |
| Stir Fried King Prawn with Ginger & Spring Onion | |
| 鐵板姜蔥什海鮮 | 44 |
| Stir Fried Mixed Seafood with Ginger & Spring Onion | |
| 鐵板姜蔥牛肉 / 豬肉 / 雞肉 | 36 |
| Stir Fried Beef/ Pork/ Chicken with Ginger & Spring Onion | |
| 鐵板沙嗲牛肉 / 豬肉 / 雞肉 | 36 |
| Stir Fried Beef/ Pork/ Chicken with Taiwanese Satay Sauce | |
| 鐵板黑椒牛柳 | 48 |
| Sauteed Beef with Black Pepper Sauce | |
| 鐵板中式牛柳 | 48 |
| Sautéed Beef with Dragons Sweet Brown Sauce | |
| 鐵板醬爆羊肉 | 42 |
| Sauteed Lamb Slices with Spicy Beijing Soya Bean Sauce | |
| 鐵板姜蔥鹿肉 | 44 |
| Stir Fried Venison with Ginger & Spring Onion | |



煲仔

Casserole Hot Pot

招牌濃湯魚滑煲	56
Dragons' Special Fish Patties, Vermicelli & Vegetable Casserole	
上湯金針菇腐竹豆腐煲 (素)	42
Bean Curd Stick, Enoki Mushroom and Tofu	
蟹粉海鮮豆腐煲	56
Golden Seafood Tofu Casserole with Crab Roe and Crab Claw Meat	
川式魚香茄子煲	46
Sichuan Style Eggplant and Seafood	
海鮮豆腐煲	42
Mixed Seafood & Tofu	
咖喱牛腩煲	42
Curry Beef Brisket	
鹹魚雞粒茄子煲	40
Eggplant, Chicken & Salted Fish	
火腩豆腐煲	40
Roasted Pork & Tofu	
和味牛腩煲	42
Classic Stewed Beef Brisket	
八珍豆腐	40
Tofu & Assorted Mixed Meat	
紅燒肉	46
Hong Shao Rou (Red Braised Pork Belly)	



豆腐 Tofu

麻婆豆腐 32
Ma Po Tofu with Chicken Mince and Shrimp

椒鹽豆腐 (素) 32
Salt and Pepper Tofu

甜酸豆腐 (素) 32
Sweet & Sour Tofu with Capsicum and Pineapple



聚港海鮮玉子豆腐 46
Dragons' Homemade Silken Tofu with Seafood

川式魚香玉子豆腐 48
Dragons' Homemade Silken Tofu with Seafood and Vegetables in Sichuan Chilli

瑤柱海鮮扒豆腐 44
Sauteed Tofu with Mixed Seafood and Sun Dried Scallop

紅燒豆腐 34
Braised Tofu and Shiitake Mushroom in Chinese Brown Sauce

肉末玉子豆腐 40
Dragons' Homemade Silken Tofu with Chicken Mince

百花釀豆腐 42
Steamed Tofu stuffed with Minced Prawn served with Egg White Sauce

芙蓉蛋 Egg Foo Young

菜芙蓉 (素) 32
Vegetable Egg Foo Young

牛肉 / 雞肉 / 叉燒芙蓉 34
Beef/ Chicken/ BBQ Pork Egg Foo Young

什錦芙蓉 34
Combination Egg Foo Young

蝦球芙蓉 40
King Prawn Egg Foo Young

時菜 Vegetable

羅漢齋 36
Low Hong Chai- Vegetable, Bamboo Stick & Mixed Fungus

竹筴上素 36
Sautéed Mixed Dried Mushrooms with Bamboo Fungus

蒜蓉 / 蠔油時菜 30
Mixed Vegetable with Garlic or Oyster Sauce

金銀蒜蒸茄子 36
Steamed Eggplant with Garlic

上湯時菜 32
Seasonal Vegetable Poached in Superior Stock

雙菇扒時菜 36
Braised Seasonal Vegetable with Mushroom Combo

臘味時菜 36
Stir Fried Seasonal Vegetables with Chinese Sausage and Preserved Meat

乾煸四季豆 36
Stir Fried Round Beans with Chicken, Dried Shrimp & Chilli

荷塘月色 36
Stir Fried Celery, Lotus roots, Black Fungus, Ginko Nuts and Walnut

時令菜可選:

(菜心 / 芥蘭 / 生菜 / 空心菜 / 菠菜 / 荷蘭豆 / 上海白菜 / 西蘭花)

Choices of Seasonal Chinese Vegetables (Choysum/ Chinese Broccoli/ Bokchoy/ Snowpeas/Morning Glory)

Food may contain: nuts, mushrooms, wheat, egg, dairy, fish and sesame oil.
If you have any allergies, please ask our staff for help before ordering.





炒麵

Noodles

蝦球炒麵 36
King Prawn Cutlet and Vegetable Chow Mein

什錦炒麵 30
Combination Meat & Vegetable Chow Mein

什海鮮炒麵 34
Mixed Seafood & Vegetable Chow Mein

肉絲炒麵 26
Shredded Pork and Bean Sprout Chow Mein

雞肉炒麵 / 牛肉炒麵 / 叉燒炒麵 26
Chicken/ Beef/ BBQ Pork Chow Mein

乾炒牛肉河粉 28
Stir Fried Beef /Chicken/BBQ Pork with
Flat Rice Noodles (Ho Fan)

三絲伊麵 32
Braised E-fu Noodles with BBQ Pork, Mushroom & carrot

星洲炒米粉 26
Singaporean Rice Noodles (Pork & Shrimp)

豉油皇炒麵 20
Soya sauce & Bean Sprouts Chow Mein

菜炒麵 26
Vegetarian Chow Mein





白飯 (S) \$3.5 (M)\$8 (L) \$14
Steamed Jasmine Rice

蔥花蛋炒飯 20
Egg & Spring Onion Fried Rice

菜炒飯 26
Vegetable & Egg Fried Rice

什錦炒飯 30
Combination Fried Rice (Chicken, Beef, Pork & Shrimp)

揚州炒飯 28
Yang Chow Fried Rice (BBQ Pork & Shrimp)

蝦仁炒飯 30
Shrimp Fried Rice

什海鮮炒飯 34
Mixed Seafood Fried Rice

鹹魚雞粒炒飯 30
Chicken & Salted Fish Fried Rice

雞肉 / 牛肉 / 叉燒炒飯 26
Chicken/ Beef/ BBQ Pork Fried Rice



套餐 Set Menu

\$52/Head (Minimum 4 people)

Appetisers 頭盤

A choice of 4 different appetisers per table

- 1) Crispy Chicken/Vegetarian Spring Rolls 春卷
- 2) Crispy Pork Wontons 炸雲吞
- 3) Salt & Pepper Tofu 椒鹽豆腐
- 4) Crispy Squid 酥炸魷魚
- 5) Pan-Fried Pork Dumpling 鍋貼

Soup 湯 (1 soup per table)

- 1) Chicken and Sweet Corn Soup 雞絲粟米湯
- 2) Tofu And Sweet Corn Soup 豆腐粟米羹

Main dishes 主食

For 4-5 people, a choice of 4 different main. For 6-7 people, a choice of 6 different main. For 8-9 people, a choice of 7 different main. For 10 or more, a choice of 8 different main.

- 1) Sweet and sour pork or chicken 甜酸肉或雞肉
- 2) Crispy Chicken 炸子雞
- 3) Orange Beef 陳皮牛肉
- 4) Lemon Chicken 檸檬雞
- 5) Vegetable and Egg Fried Rice 菜炒飯
- 6) Salt and Pepper Calamari 椒鹽魷魚
- 7) Stir Fried Beef Or Chicken with Cashew Nut in A Noodle Basket 雀巢腰果牛肉或雞肉
- 8) Beef, Chicken Or Pork with Seasonal Vegetables 時菜牛肉, 猪肉或雞肉
- 9) Beef With Ginger Spring Onion On Sizzling Plate 鐵板薑蔥牛肉
- 10) Stir-Fried Mixed Vegetables 炒雜菜
- 11) Vegetable Chow Mein 菜炒麵
- 12) Beef / Chicken with Black bean Sauce 豉汁牛肉 / 雞肉

Food may contain: nuts, mushrooms, wheat, egg, dairy, fish and sesame oil.
If you have any allergies, please ask our staff for help before ordering.

套餐 Set Menu

\$62/Head (Minimum 4 people)

Appetisers 頭盤

A choice of 4 different appetisers per table

- 1) Crispy Chicken Spring Roll 春卷 / Vegetarian Spring Rolls 齋春卷
- 2) Crispy Prawn Wonton 蝦雲吞
- 3) Crispy Squid 炸魷魚
- 4) Pan-Fried Pork Dumpling 鍋貼
- 5) Salt & Pepper Tofu 椒鹽豆腐
- 6) BBQ Pork with Honey 叉燒

Soup 湯 (1 soup per table)

- 1) Seafood Soup 海鮮湯
- 2) Prawn Wonton Soup 雲吞湯
- 3) Chicken and Sweet Corn Soup 雞絲粟米湯

Main dishes 主食

For 4-5 people, a choice of 4 different main. For 6-7 people, a choice of 6 different main. For 8-9 people, a choice of 7 different main. For 10 or more, a choice of 8 different main.

- 1) Roast Duck 明爐燒鴨
- 2) Crispy Chicken 炸子雞
- 3) Fish Fillets with Black Bean Sauce 豉汁魚塊
- 4) King Prawn with Cashew Nut 腰果蝦球
- 5) Orange Beef 陳皮牛肉
- 6) Lemon Chicken 檸檬雞
- 7) Roasted Pork with Crackling Skin 脆皮燒肉
- 8) Chinese Style Beef Fillet 鐵板中式牛柳
- 9) Sweet and Sour Pork 甜酸肉
- 10) Garlic Round Beans 蒜蓉四季豆
- 11) Mixed Seafood on Sizzling Plate 鐵板雜海鮮
- 12) Szechuan Style Chilli Chicken 辣子雞丁
- 13) Combination Fried Rice 雜燴炒飯
/ Vegetable and Egg Fried Rice 菜炒飯
- 14) Vegetable Chow Mein 菜炒麵

Free Dessert of your choice : 1) Coconut Jelly 2) Chocolate Sundae

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If you have any allergies, please ask our staff for help before ordering.

经典甜品



奶黄包	10
Steamed custard buns	
豆沙包	10
Steamed Red Bean Buns (3pc)	
流沙包	12
Custard Lava Buns	
煎堆	14
Crispy Glutinous Rice Balls filled with Red Bean Paste (4pc)	
榴莲酥	14
Durian Puff (3pc)	
冰雪榴莲	14
Durian Mochi (3pc)	
椰汁糕	12
Coconut Jelly (3pc)	
香蕉船	16
Banana Split with Ice Cream	
雪糕糯米磁 (抹茶 / 巧克力)	16
Ice Cream Mochi Balls (Seasonal Flavours)	
提拉米苏	12
Classic Tiramisu Cup	
金银馒头 (半打)	12
Beijing Style Plain Bun served with Condensed Milk (6pc)	
蟠桃寿包 (半打)	16
Traditional Mini Birthday Buns with Red Bean Paste (6pc)	
冰火炸馒头雪糕	16
(抹茶炼乳 / 芒果香草)	
Dragons Crunchy Ice Cream Bao Paired with Matcha Ice Cream with Condensed Milk or Classic Vanilla Ice cream with Mango Sauce	
芒果布丁	10
Mango Pudding	
巧克力新地	10
Chocolate Sundae	
传统炸雪糕	16
Traditional Deep Fried Ice cream Seasonal Flavours	
什果冻	10
Mixed Fruit Jelly	
芒果椰米	12
Mango Sago with Coconut Cream	



Dessert

