

LUNCH MENU

午餐菜單

Lunch Special

Complementary spring rolls(2 pcs) and salad
Complementary steamed rice

Gong Po Chicken with nuts
Satay Chicken with vegetables
Oyster Sauce Chicken with vegetables
Black Bean Beef
Szechuan Beef
Szechuan Shredded Pork
Oyster Sauce Beef with Vegetables
Bean Curd with Seasonal Vegetables
Bean Curd in Family Style

Sweet and Sour Chicken
Sweet and Sour Pork
Sweet and Sour Fish

Cashew Nut Prawn with Vegetables
Garlic King Prawn
Stir Fried Scallops with vegetables
Ziran Chilli Lamb

特價午餐

包括春卷兩條和沙拉
包括白飯

宮保雞丁 9.8
沙爹雞球 9.8
耗油雞球 9.8
豆豉牛肉 9.8
魚香牛肉 9.8
魚香肉絲 9.8
耗油牛肉 9.8
時菜豆腐 9.8
家常豆腐 9.8

咕咾雞球 10.8
生炒排骨 10.8
甜酸魚片 10.8

腰果蝦球 12.8
蒜子蝦球 12.8
時菜帶子 12.8
孜然羊肉 12.8

Appetizer

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| Soup For the Day |
| Modern Style Egg Pancake Roll (4 pcs) |
| Shanghai Spring Onion Pancake(2 pcs) |
| Crispy Rice |
| Szechuan Pork Spring Roll (2 pcs) |
| Coconut Shrimps |
| Spicy and Salty Broad Bean |
| Steamed Beef |
| Vegetarian Spring Rolls (2 pcs) |
| Soft Shell Crab (1 pc) |
| Deep-fired Fragrant Spring Onion Pastry (1pc) |
| Silver Thread Bread Roll (2 pcs) |

小吃類

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| 每日例湯 | 2 |
| 法式蛋捲 | 4 |
| 上海蔥油餅 | 2.5 |
| 干香鍋巴 | 2 |
| 川香粉蒸肉 | 3.5 |
| 椰香炸蝦球 | 3.5 |
| 椒香豆瓣酥 | 3 |
| 五香小龍牛 | 5 |
| 羅漢素春卷 | 3 |
| 椒鹽軟殼蟹 | 8 |
| 廣式蔥油餅 | 5 |
| 蒸炸銀絲卷 | 4.8 |

Style Lunch

Red Braised Pork Chops and Egg with rice

Red Braised Meat balls and Egg with rice

Red Braised Pork with Rice in Pot

Curry Chicken with rice

Fried Chicken Drum with rice

Shanghai Fried Thick Noodle

Shanghai Rice Cake

Singapore Noodles

Vegetarian Singapore Noodles

Special Fried Rice

Vegetarian Fried Rice

Grandma's Secret Fried Rice

Shanghai Dumpling Soup

Crispy Noodle with Beef Slices

Crispy Noodle with Seafood

各式午餐

大排滷蛋飯 8.8

滷蛋獅子頭飯 8.8

紅燒肉燜飯 7.8

咖喱雞飯 7.8

特色雞腿飯 8.8

上海粗炒面 10.8

上海炒年糕 10.8

星洲炒米粉 12.8

素星洲米粉 12.8

揚州炒飯 9.8

齋素炒飯 9.8

阿婆炒飯 10.8

上海餛飩湯 9.8

牛肉兩面黃 9.8

海鮮兩面黃 12.8

Special Noodle Lunch

Noodle Soup Base

Or Dry Noodle with Spring Onion Base

Extra Red Soy Sauce Pork Chops

Extra Red Soy Sauce Meat Ball

Extra Stir Fried Eel Slices

Extra Red Braised Egg

Extra Tofu and Vegetables

Extra Smoked Fish

Extra Egg Dumpling

Extra Mixed Slices

Extra Shanghai Eight Delicious Chilli

Extra Bean Curd Family Style

Extra Seafood

面類

陽春面 5.5

蔥油拌面 6.5

加紅燒大排 3

加紅燒肉圓 2

加響油鱧絲 6

加燜蛋 0.5

加時菜豆腐 4

加燻魚 3

加蛋餃 3

加三絲 4

加八寶辣醬 3

加家常豆腐 4

加海鮮 6

Fresh Dumplings

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|-----------------------------------|
| Steamed Shanghai Dumplings (1 pc) |
| Shanghai Pan Fried Buns (4 pcs) |
| Seafood Dumpling (1 pc) |
| Prawn Dumpling (1 pc) |
| Pork Shao Mai (1 pc) |
| Vegetarian Dumpling (1 pc) |
| Chicken Dumpling (1pc) |
| Pan Fried Pork Dumplings (4 pcs) |
| Pan Fried Prawn Dumplings(4 pcs) |
| BBQ Pork Bun (1 pc) |
| Dim-Sims (1 pc) |

點心類

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|-------|-----|
| 上海小籠包 | 1 |
| 上海生煎包 | 6.8 |
| 海鮮餃 | 2 |
| 蝦餃 | 2 |
| 豬肉燒賣 | 1.8 |
| 素齋餃 | 1.5 |
| 雞肉小籠包 | 1.8 |
| 豬肉鍋貼 | 6.8 |
| 蝦肉鍋貼 | 6.8 |
| 叉燒包 | 3 |
| 西式燒賣 | 1.2 |

◆ All dumplings require cooking time for approximately 10 minutes

