中華軒炒飯碟

Signature Fried Rice (plate)

櫻花蝦炒飯(碟) Fried Rice w/ Sakura Shrimp (plate)

鰻魚炒飯(碟)

Fried Rice w/ Eel (plate)

豉油皇炒麵(碟)

Fried Noodles w/ Soy Sauce (plate)

雪菜燒鵝炆米(碟)

Braised Vermicelli w/ Roasted Duck and Preserved Vegetable (plate)

金沙脆豆腐 Deep-fried Diced Tofu w/ Shichimi

沙薑無骨豬手

Boneless Pork Knuckle w/ Sand Ginger Powder

陳醋雲耳

Black Fungus in Vinegar Sauce

拍蒜青瓜

Chilled Cucumber w/ Garlic

松子雞絲粉皮

Greenbean Sheets w/ Shredded Chicken in Sesame Sauce





Signature Dishes 相牌

鹹蛋豬腳薑 (2位 For 2) / (4位 For 4) Stewed Pork Trotter, Ginger and Salted Egg in Sweet Vinegar

玫瑰燒鱔片 (半例 Half)/(例牌 Regular) Grilled Eel w/ Chinese Rose Wine

user of Items 明燒 爐味 黑毛豬叉燒 (例牌 Regular) Roasted Iberico Barbecued Pork

脆皮燒鵝 (半隻 Half) / (每隻 Whole) Roasted Crispy Goose

古銅麻香雞 (半隻 Half)/(每隻 Whole) Baked Chicken w/Seasame

鹽香乳鴿(每隻) Roasted Crispy Pigeon (whole)

沙薑雞 (半隻 Half)/(每隻 Whole) Steamed Chicken w/ Sand Ginger

dnos

杏汁燉白肺 (每位 For 1) / (4位 For 4) / (6位 For 6) Soup w/ Almond and Pig Lung

私小 移 菜

酸菜花斑魚份

Sichuan Style Fish Fillet w/ Pickled Vegetables (serving)

煎焗魚嘴

Pan-fried Fish Mouth

大澳蝦醬骨

Deep-fried Pork Chop

沙薑胡椒雞

Steamed Chicken w/ Sand Ginger and Black Pepper

宮保蝦球

Sautéed Prawn w/Chili in Kung Pao Style

黑蒜和牛粒

Wagyu w/ Black Garlic

鮮菠蘿咕嚕肉

Sweet and Sour Pork w/ Fresh Pineapple

梅菜扣肉

Braised Pork w/ Preserved Vegetable

茄子花膠煲

Eggplants w/Fish Maw in Clay Pot

私房雜菜煲

Braised Assorted Vegetables in Clay Pot

乾焗四季豆

Dry-fried Green Bean

羊肚菌炆豆腐

Stewed Tofu w/ Morel

京蔥爆牛肉

Stir-fried Beef w/ Scallion

秘製鎮江骨

Stewed Pork Ribs in Zhengjiang Style

馬蹄剁肉餅

Steamed Pork Patty

菩提小炒

Stir-fried Mixed Vegetables

拌水芹香

Stir-fried Celery and Lotus Root

紅燒豆腐

Braised Tofu