

点心点心...

点点心思...

彭德和师傅

HOUSE SPECIAL 高朋特点

D1 Salted Egg Yolk Custard Bun
流沙包
\$4.80



D2 Lo Mai Kai
糯米鸡
\$4.80



D3 Crispy Bean Curd Roll Cheong Fun (Till 5pm)
腐皮卷肠粉 (至下午五点)
\$5.90



D4 Lychee Chicken Ball
荔枝鸡球
\$4.80



D5 Bean Curd Puff w/ Black Bean Sauce
豉汁酿豆卜
\$4.80



D6 Homemade Fish Dumpling
自制鱼羹
\$4.80



D7 Five Spices Meat Roll (Wu Xiang)
五香肉卷
\$4.80



D8 Crispy Duck Roll
香酥鸭春卷
\$4.80



STEAMED 蒸

D9 Prawn Dumpling (Har Gow)
虾饺
\$5.20



D10 Siew Mai w/ Tabiko
鱼子蒸烧卖
\$4.80



D11 Steamed Pork Dumpling
小笼包
\$4.80



D12 Bean Curd Skin Roll w/ Chicken
蚝皇鲜竹卷
\$4.80



D13 Spare Ribs in Plum Sauce
梅子蒸排骨
\$4.50



D14 Chicken Feet in Homemade Sauce
靚汁蒸凤爪
\$4.50



D15 Teochew Chicken Dumpling
潮州蒸粉果
\$4.80



D16 Seafood Cabbage Roll
绍菜四宝丸
\$5.00



D17 Char Siew Bao
叉烧包
\$4.80



D18 Spicy Sze-Chuan Dumpling
红油抄手
\$5.00



D19 Radish Cake
萝卜糕
\$4.50



D20 Chinese Chives Dumpling
韭菜饺
\$4.80



CONGEE 粥 (Till 5PM)

C1 Claypot Congee w/ Dried Scallops, Fish Dumpling & Spinach
干贝鱼滑菜粥
\$12.80



C2 Congee w/ Seafood & Pumpkin
海鲜南瓜粥
\$10.50



C3 Congee w/ Prawn & Scallops
鲜虾带子粥
\$10.50



C4 Congee w/ Dried Scallops
明火干贝粥
\$6.50



C5 Congee w/ Fresh Fish Slices
生滚鱼片粥
\$6.50



C6 Congee w/ Century Egg & Shredded Pork
皮蛋瘦肉粥
\$6.20



SIDE DISH 小食

SD1 Steamed Beijing Dumplings
京川饺
\$7.80



SD2 Claypot Trotters in Black Vinegar
豉汁猪脚筋
\$11.80



SD3 Thai-Style Fried Tofu
泰式炸豆腐
\$7.80



SD4 Deep-Fried Wonton
豉汁炸云吞
\$6.80



APPETISER 前菜

A1 Soft Shell Crab w/ Salted Egg
咸蛋炒壳蟹
\$13.80



A2 Crispy Fish Skin w/ Salted Egg
咸蛋脆鱼皮
\$11.50



A3 Pumpkin w/ Salted Egg
黄金南瓜条
\$11.50



A4 Sliced Pork w/ Garlic Sauce
蒜泥白肉
\$9.80



A5 Steamed Dover Sole Filet w/ Green Ginger Sauce
青姜蒜泥龙利鱼
\$19.80



A6 Stir-Fried Dover Sole Fish Slices w/ Ginger & Spring Onions
姜葱炒龙利鱼片
\$17.80



A7 Steamed Cod Fish w/ Emperor Black Truffle Sauce
黑松露鳕鱼球
\$12.00



A8 Scallops & Asparagus (K.O. Sauce / Stir-Fried)
芦笋炒带子 (K.O. Sauce / 清炒)
\$22.80



A9 Pan-Fried Prawn w/ Spicy Sauce
干烧虾球
\$20.80



A10 Prawn w/ Salted Egg
回味咸香虾球
\$18.50



MEAT 肉

M1 Fragrant Crispy Duck
香酥鸭
\$13.80 (regular/例)
\$26.00 (half/半只)



M2 Pork Ribs w/ Honey Rock Sugar Sauce
冰花蜜汁骨
\$16.80



M3 Sweet & Sour Pork w/ Lychees
荔枝咕噜肉
\$15.50



M4 Pork Ribs w/ Honey Rock Sugar Sauce
冰花蜜汁骨
\$16.80



M5 Yuzu Marmite Chicken
柚子焗鸡
\$15.50



BEAN CURD & VEGETABLES 豆腐和菜

V1 Stir-Fried Lotus Root, Lily Bulb & Asparagus w/ Black Pepper
黑椒芦笋百合炒脆藕
\$14.50



V2 Homemade Tofu w/ Dried Scallops
自制干贝豆腐
\$14.80



V3 Abalone Slices & Vegetables w/ Superior Stock
上汤焗鲍片时蔬
\$14.50



V4 Spinach in Century & Salted Egg
金银蛋菠菜
\$13.50



V5 Sauerkraut & Fried Kailan
相宜芥兰
\$13.50



V6 Baby French Beans w/ Dried Shrimp
鲜米炒四季豆苗
\$12.80



NOODLE & RICE 面和饭

N1 Fried Rice w/ Dried Scallops & Seafood
干贝海鲜炒饭
\$13.80



N2 Yang Zhou Fried Rice
扬州炒饭
\$13.50



N3 Seafood Fried Noodles
海鲜炒面
\$13.50



N4 Abalone & Mushroom Noodles
鲍鱼花菇捞面
\$14.80



N5 Prawn Dumpling Noodles (Dry / Soup)
鲜虾云吞面 (干/汤)
\$9.80



N6 Wonton Noodles (Dry / Soup)
鲜虾云吞面 (干/汤)
\$8.80



DESSERT 甜品

D1 Durian Tempura w/ Mango Cream
酥炸榴梿伴香芒甘露
\$8.80



D2 Apple Jelly w/ Aloe Vera
芦荟苹果冻
\$4.50



D3 Mango Sago Cream w/ Pomelo
杨枝甘露
\$5.20



D4 Osmanthus Jelly w/ Wolfberry
枸杞蜜糖桂花糕
\$4.50



D5 Eight Treasure Flower Tea
八宝茶
\$4.20 (H)



D6 Hawthorn Chrysanthemum Flower Tea
山楂菊花茶
\$4.20 (H)



D7 Red Dates Jasmine Flower Tea
红枣茉莉花茶
\$4.20 (H)



D8 Purple Lover 情人雪
\$3.80 (C)



D9 Lemon Story 柠檬树下
\$3.50 (H/C)



SEAFOOD 海鲜

S1 Steamed Dover Sole Filet w/ Green Ginger Sauce
青姜蒜泥龙利鱼
\$19.80



S2 Stir-Fried Dover Sole Fish Slices w/ Ginger & Spring Onions
姜葱炒龙利鱼片
\$17.80



S3 Steamed Cod Fish w/ Emperor Black Truffle Sauce
黑松露鳕鱼球
\$12.00



S4 Scallops & Asparagus (K.O. Sauce / Stir-Fried)
芦笋炒带子 (K.O. Sauce / 清炒)
\$22.80



S5 Pan-Fried Prawn w/ Spicy Sauce
干烧虾球
\$20.80



S6 Prawn w/ Salted Egg
回味咸香虾球
\$18.50



SOUP & BISQUE 汤和羹

S7 Abalone Soup w/ Fish Maw in Superior Broth
瑶柱鲍鱼翅羹
\$7.80 (1 Pax)
\$18.80 (6-8 Pax)



S8 Soup of the Day
明火例汤
\$6.00 (1 Pax)
\$16.00 (6-8 Pax)




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