

# Entrée 頭盤

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<b>Drunken Drunken Chicken (Cold)</b> Poached Chicken Marinated in a Supreme Chinese Wine	花雕醉雞	8.8
<b>Smoked Fish (Cold)</b> One of the Famous Shanghai Cold Dish, Served with Sweet Savoury Sauce with Herbs & Spices	五香燻魚	8.8
<b>Roti</b> Served with Satay Sauce	印度麵包 沙嗲汁	5.5
<b>Dragon King Prawn (2pcs)</b> Marinated King Prawns Coated with Golden Fried Shredded Wonton Pastry	龍鬚蝦	9.8
<b>Steamed Scallops (6pcs)</b> Steamed with Three Different Homemade Sauce(Ginger, Garlic, Sambal Chilli)	三色蒸帶子	22.8
<b>13 Aromatic Spices Lamb Skewers (2pcs)</b> One of Our Signature Dish	十三香羊柳串	9.5
<b>Lobak</b> Malay-Style Chicken & Waterchestnut Roll with Beancurd Skin	馬來腐皮雞肉卷	9.5
<b>Curry Puff (2pcs)</b> Curry Mix Vegetables Wrapped in Puff Pastry	素咖哩角	5.8
<b>Satay Chicken or Beef Skewers (2pcs)</b> Marinated Tender Chicken or Beef Fillet Served with Satay Sauce	沙嗲雞或牛串	6.8
<b>Spring Rolls (3pcs)</b> Crispy Fried & Served with Sauce	脆皮春卷	5.8
<b>Shanghai Spring Onion Pancake</b> Shallow Fried Homemade Pancake Encased in Spring Onion	蔥油餅	6.0

<b>Shredded Pork Floss Pancake</b> Shallow Fried Homemade Pancake Encased in Pork Floss		肉鬆蔥油餅	6.5
<b>Grilled Half Eggplant</b> with Szechuan Spicy Sauce		燒茄子	9.5
<b>San Choi Bao (1pc)</b> Wok Tossed Finely Chopped of Vegetables with in a Lettuce Cup	Chicken or Seafood or Roasted Duck	雞生菜包 海鮮生菜包 鴨肉生菜包	6.8 8.8 7.8
<b>Salt &amp; Pepper Calamari</b> Light Batter Tossed with Spicy Salt & Pepper		椒鹽鮮魷	10.8
<b>Cina Quail</b> Grilled & Tossed with Asian Spice Dressing		香爆鶴鶉	11.8
<b>Barbecue Pork</b> Sliced Pork in Honey Glazed Plum Sauce		蜜汁叉燒	7.8
<b>Soft Shell Crab</b> Deep Fried & Served with Wasbi Mayonnaise		酥炸軟壳蟹	11.8

## Soup 湯類

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<b>Double-boiled Chicken &amp; Wolfberry Soup</b> in Purple Clay Pot		紫砂壺清燉杞子雞湯	12.8
<b>Seafood Curry Laksa Soup</b>		海鮮喇沙湯	10.8

<b>Hot &amp; Sour Soup</b>	酸辣湯	6.8
<b>Shanghai Spinach Wonton Soup</b>	上海菜肉雲吞湯	6.0
<b>Tom Yum Soup with Mixed Seafood</b>	什錦冬陰湯	10.8
<b>Chicken &amp; Sweet Corn Soup</b>	雞茸粟米湯	6.0
<b>Fresh Mushroom Soup</b>	鮮菌湯	7.0