

康年海鮮酒家



CORPORATION
D.B.A.

FAR EAST CAFE
SEAFOOD CUISINE



**AN 18% GRATUITY WILL BE ADDED TO
YOUR CHECK FOR PARTIES OF 4 OR MORE.**

LIMIT 2 CREDIT CARDS PER TABLE.

Menu prices are subject to change without prior notice

We reserve the right to refuse service to anyone • We are not responsible for lost or stolen articles



WELCOME TO
FAR EAST CAFE

- SINCE 1920 -

Everything on our menu is carefully prepared with freshly picked ingredients available from the various food markets. We strive to serve you the very best food at a reasonable price.

Everyone in our restaurant from management to staffs of all levels are here for only one purpose - to welcome you into our home of fine food as our guest and ensure that you have a pleasurable and relaxed dining experience.

If you would like us to prepare your food in a certain way or make some slight changes because of special dietary needs, please inform our servers and we will be more than happy to accommodate you. In order to improve our food quality and services, your suggestions are highly valuable to us.

Thank you from all of us at Far East Cafe.

Bill Lee

Managing Director



**PEKING DUCK & LOBSTER
DINNER**

**BARBECUED SPARERIBS &
EGG ROLLS**

**VEGETARIAN SIZZLING
RICE SOUP**

PEKING DUCK WITH BUNS

**PRAWNS WITH
HONEY WALNUT**



VEGETARIAN DELIGHT

YANG CHOW FRIED RICE
(Diced BBQ Pork and Shrimp)

FORTUNE COOKIES



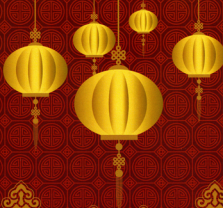
**5-6 PERSONS ADD
GENERAL CHOU'S
CHICKEN**



**7-8 PERSONS ADD
MAINE LOBSTER BAKED IN
SUPREME BROTH**

**9-10 PERSONS ADD
BEEF CUBE WITH VEGETABLES**

\$32 per person
Minimum 4 persons



SPECIAL DINNER

VEGETARIAN
SPRING ROLLS
EGG FLOWER SOUP
BEEF WITH BROCCOLI
CHICKEN FRIED RICE
FORTUNE COOKIES



**4-6 PERSONS ADD
SWEET AND SOUR
CHICKEN**

**7-8 PERSONS ADD
PRAWNS WITH
HONEY WALNUT**



**9-10 PERSONS ADD
HONG NIN ROASTED DUCK**

\$24 per person

Minimum 2 persons

FAR EAST DINNER

**FRIED PRAWNS &
BARBECUED SPARERIBS**

HOT AND SOUR SOUP
(Vegetarian)

**PRAWNS WITH
HONEY WALNUT**



**BEEF WITH
MIXED VEGETABLES**

YANG CHOW FRIED RICE
(Diced BBQ Pork and Shrimp)

FORTUNE COOKIES



**4-6 PERSONS ADD
KUNG PAO CHICKEN**



**7-8 PERSONS ADD
SWEET AND SOUR PORK**



**9-10 PERSONS ADD
PEKING DUCK WITH BUNS**

\$28 per person

Minimum 2 persons





CS1



**MAINE LOBSTER BAKED
IN SUPREME BROTH**

上海焗龍蝦
メインロブスターのオープン蒸し

M.P.

CS2



**FRESH CRAB SAUTÉED
WITH GINGER AND SCALLION**

薑蔥蟹
新鮮な蟹の生姜とねぎの炒め物

M.P.

CS5



**PEKING DUCK
WITH BUNS**

片皮鴨
北京ダックと中華風蒸しパン

52

CS6



**PRAWNS WITH
HONEY WALNUT**

蜜桃蝦球
エビマヨのクルミのキャラメリゼ和え

28

CONTAINS
NUTS

FOR PARTIES OF
18%
GRATUITY
WILL BE
ADDED
4 OR MORE



CS3



**FILET OF SOLE
WITH SPICY SALT**

椒鹽龍利球
ヒラメのピリ辛塩味風味

26



CS4

**THREE TREASURES WITH
BLACK BEAN SAUCE**

豉汁煎釀三寶
3種類の肉のブラックビーンソース

28



CS7

**FRESH BLACK MUSHROOMS
WITH TENDER GREENS**

鮮冬菇扒時菜
シイタケと青菜の炒め物

23



CS8

**STUFFED CHICKEN
WITH SWEET RICE**

八寶糯米雞
鶏肉のもち米の詰め物

80

(Advanced Order)



APPETIZERS

頭檯



- | | | | |
|----|--|----------------------------|----|
| A1 | BARBECUED PORK
蜜汁叉燒 | 自家製叉燒 | 14 |
| A2 | BARBECUED SPARERIBS
燒排骨 | バーベキュースペアリブ | 14 |
| A3 | CHICKEN SALAD
手撕雞 | チキンサラダ | 15 |
| A4 | COMBINATION PLATTER
<i>2 Spring Rolls, 4 Pot Stickers and Garlic Calamari</i>
康年拼盤 | 春巻き、餃子、いかのフライガーリック風味の盛り合わせ | 18 |
| A5 | FRIED CHICKEN WINGS (8)
炸雞翼 | 鶏肉の手羽フライ | 15 |
| A6 | FRIED PRAWNS (8)
炸蝦 | エビの衣揚げ | 16 |
| A7 | GARLIC CALAMARI
椒鹽鮮魷 | いかフライガーリック風味 | 16 |
| A8 | POT STICKERS (8)
鍋貼 | 焼き餃子 | 15 |
| A9 | VEGETARIAN SPRING ROLLS (4)
素菜春卷 | 野菜の春巻き | 12 |



FOO YOUNG

芙蓉

3 FOO YOUNG PER ORDER

- | | | | |
|----|----------------------------------|-----------|----|
| E1 | BARBECUED PORK FOO YOUNG
叉燒芙蓉 | 叉燒の中華風卵とじ | 18 |
| E2 | BEEF FOO YOUNG
牛肉芙蓉 | 牛肉の中華風卵とじ | 19 |
| E3 | PRAWNS FOO YOUNG
蝦芙蓉 | エビの中華風卵とじ | 20 |
| E4 | VEGETABLE FOO YOUNG
芙蓉蛋 | 野菜の中華風卵とじ | 17 |



SOUP

湯類

SERVE 2-3 PERSONS

- | | | |
|--|--|----|
| S1 | DICED WINTER MELON SOUP
<i>Winter melon and shrimp</i>
冬瓜粒湯 冬瓜のスープ | 14 |
| S2 | EGG FLOWER SOUP
蛋花湯 かきたまスープ | 12 |
|  S3 | HOT AND SOUR SOUP (Vegetarian)
<i>Thick broth with black fungus, bamboo shoots, tofu, eggs, scallion, vinegar and pepper</i>
酸辣湯 サンラータン | 12 |
| S4 | IMPERIAL SEAFOOD SOUP
<i>Shrimp and scallop with dried bamboo pith</i>
竹筴海皇羹 シーフードのスープ | 18 |
| S5 | MINCED CHICKEN CORN SOUP
粟米雞粒羹 鶏肉のひき肉入りコーンスープ | 14 |
| S6 | MIXED VEGETABLES WITH BEAN CAKE SOUP
什菜豆腐羹 野菜と豆腐のスープ | 13 |
| S7 | MUSTARD GREEN WITH PORK & SALTED EGG SOUP
鹹蛋肉片芥菜湯 からし菜、豚肉、塩漬け玉子のスープ | 16 |
| S8 | SEAFOOD TOFU SOUP
海鮮豆腐羹 シーフードと豆腐のスープ | 17 |
| S9 | SEAWEED SOUP
<i>Seaweed, minced pork, shrimp, peas, vegetables with chicken bouillon</i>
紫菜湯 豚肉と野菜入りわかめスープ | 17 |
| S10 | SHREDDED DRIED SCALLOP & CHICKEN SOUP
<i>Thick chicken broth with dried scallop, chives, bamboo shoots, mushroom and shredded chicken</i>
瑤柱羹 貝柱と野菜のチキンスープ | 20 |
| S11 | SIZZLING RICE SOUP (Vegetarian)
<i>Clear soup with vegetable topped with toasty crispy rice</i>
鍋巴湯 野菜のおこげスープ | 14 |
| S12 | WESTLAKE BEEF SOUP
<i>Minced beef, Chinese parsley and egg flower</i>
西湖牛肉羹 西湖風牛ひき肉と玉子のスープ | 15 |
| S13 | WON TON SOUP
<i>Chinese ravioli wrapped in shrimp, pork and vegetables</i>
雲吞湯 雲吞スープ | 14 |



SOUP BASE MAY CONTAIN FISH, CHICKEN AND PORK



CHICKEN

雞類



- | | | |
|-----|---|-----------|
| C1 | ALMOND CHICKEN
杏仁雞 雞肉とアーモンドの炒め物 | 23 |
| C2 | CASHEW NUT CHICKEN
腰果雞球 鶏肉のカシューナッツ炒め | 23 |
| C3 | CHICKEN WITH BLACK BEAN SAUCE
豉椒雞球 鶏肉とピーマンの
ブラックビーンソース炒め | 23 |
| C4 | CHICKEN WITH BROCCOLI
西蘭雞 鶏肉とブロッコリーの炒め物 | 23 |
| C5 | CHICKEN WITH DOUBLE MUSHROOMS
雙菇雞球 鶏肉と2種類のキノコの炒め物 | 23 |
| C6 | CHICKEN WITH SNOW PEAS
雪豆雞球 鶏肉とさやえんどうの炒め物 | 23 |
| C7 | CHICKEN WITH VEGETABLES
什菜雞球 鶏肉と野菜の炒め物 | 23 |
| C8 | CRISPY FRIED CHICKEN
當紅炸子雞 鶏肉のから揚げ | (HALF) 26 |
| C9 | CURRY CHICKEN
咖喱雞球 鶏肉の炒め物カレー風味 | 23 |
| C10 | GENERAL CHOU'S CHICKEN
左宗棠雞 ツォ將軍風揚げ鶏の甘辛ソース | 23 |
| C11 | HUNAN STYLE CHICKEN
干亨雞 鶏肉のピリ辛炒め | 23 |
| C12 | KUNG PAO CHICKEN
宮保雞丁 鶏肉と野菜のピリ辛豆板醬炒め | 23 |
| C13 | LEMON CHICKEN
西檸雞 鶏肉のから揚げレモンソース | 23 |
| C14 | MU SHU CHICKEN
<i>Served with 4 crepes (\$5.50 per extra crepe)</i>
木須雞 鶏肉ときくらげの野菜玉子
炒めと中華風クレープ | 23 |
| C15 | ORANGE CHICKEN
橙雞 鶏肉のから揚げオレンジソース | 23 |
| C16 | SESAME CHICKEN
芝麻雞 鶏肉の甘辛ゴマソース | 23 |
| C17 | SOY SAUCE CHICKEN
豉油雞 蒸し鶏の醤油ソース | (HALF) 26 |

C18	STEAMED CHICKEN 白切雞 蒸し鶏	(HALF) 26
C19	STEAMED CHICKEN WITH HAM 金華玉樹雞 蒸し鶏とハム	(HALF) 28
C20	STEAMED CHICKEN WITH SCALLION 蔥油雞 蒸し鶏のねぎソース	(HALF) 24
C21	SWEET AND SOUR CHICKEN 甜酸雞球 鶏肉の甘酢炒め	23

DUCK

鴨類



D1	HONG NIN ROASTED DUCK 馳名燒鴨 ローストダック	(HALF) 28
D2	PEKING DUCK WITH BUNS 片皮鴨 北京ダックと中華風蒸しパン	52
D3	PRESSED ALMOND DUCK 窩燒鴨 鴨のアーモンド風味	24

PORK

豬肉類



P1	BARBECUED PORK WITH VEGETABLES 時菜叉燒 叉燒の野菜炒め	22
P2	EGGPLANT WITH MINCED PORK 魚香茄子 ナスの豚ひき炒め	22
P3	MU SHU PORK Served with 4 crepes (\$5.50 per extra crepe) 木須肉 豚肉ときくらげの野菜 玉子炒めと中華風クレープ	22
P4	PEKING SPARERIBS 京都骨 北京風スペアリブ	22
P5	SPICY SPARERIBS 椒鹽骨 ピリ辛スペアリブ	22
P6	SWEET AND SOUR PORK 甜酸咕嚕肉 酢豚	22

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BEEF

牛肉類

	B1	BEEF WITH BLACK BEAN SAUCE 豉汁牛肉 牛肉の豆鼓ソース炒め	24
	B2	BEEF WITH BROCCOLI 西蘭牛肉 牛肉とブロッコリーの炒め物	24
	B3	BEEF WITH CHINESE BROCCOLI (Seasonal) 芥蘭牛肉 牛肉とチャイニーズブロッコリーの炒め物	24
	B4	BEEF WITH GINGER AND SCALLION 薑蔥牛肉 牛肉の生姜とねぎ炒め	24
	B5	BEEF WITH MIXED VEGETABLES 什菜牛肉 牛肉の野菜炒め	24
	B6	BEEF WITH OYSTER SAUCE 蠔油牛肉 牛肉のオイスターソース炒め	24
	B7	BEEF WITH SATAY SAUCE 沙爹牛肉 牛肉のサテソース	24
	B8	BEEF WITH SNOW PEAS 雪豆牛肉 牛肉とさやえんどうの炒め物	24
	B9	BEEF WITH TENDER GREENS 時菜牛肉 牛肉と青菜の炒め物	24
	B10	BEEF WITH TOFU 豆腐牛肉 牛肉と豆腐の炒め物	24
	B11	CURRY BEEF 咖喱牛肉 牛肉のカレー風味	24
	B12	FILET OF BEEF WITH SPECIAL SAUCE 醬爆牛柳絲 牛ひれ肉のスペシャルソース炒め	24
	B13	MONGOLIAN BEEF 蒙古牛肉 牛肉のピリ辛炒めモンゴル風	24
	B14	MU SHU BEEF <i>Served with 4 crepes (\$50 per extra crepe)</i> 木須牛肉 牛肉ときくらげの野菜玉子炒めと中華風クレープ	24
	B15	SCRAMBLED EGGS AND BEEF 滑蛋牛肉 牛肉の玉子炒め	24
	B16	STEAK CUBE WITH VEGETABLES 時菜士的球 牛肉サイコロステーキの野菜炒め	26
	B17	TOMATO BEEF 蕃茄牛肉 牛肉とトマトの炒め物	24



SEAFOOD

海鮮類

- | | | | | |
|--|------|---|-------------------|------|
| | SF1 | BAKED CRAB IN BROTH
上湯焗蟹 | 冬瓜のスープ | M.P. |
|  | SF2 | CASHEW PRAWNS
腰果蝦球 | 車エビとカシューナッツの炒め物 | 26 |
| | SF3 | CRAB WITH BLACK BEAN SAUCE
豉汁蟹 | 蟹の豆鼓ソース炒め | M.P. |
| | SF4 | FILET OF SOLE WITH GREENS
菜遠龍利球 | ヒラメの野菜炒め | 26 |
|  | SF5 | HOT AND SOUR PRAWNS
酸辣蝦 | 車エビの酸辣ソース | 26 |
|  | SF6 | HUNAN STYLE PRAWNS
干亨蝦 | 湖南風エビチリ | 26 |
|   | SF7 | KUNG PAO PRAWNS
宮保蝦球 | 車エビと野菜のピリ辛ソース炒め | 26 |
| | SF8 | LOBSTER WITH BLACK BEAN SAUCE
豉汁龍蝦 | ロブスターの豆鼓ソース | M.P. |
| | SF9 | LOBSTER WITH GINGER AND SCALLION
薑葱龍蝦 | ロブスターの生姜とねぎ炒め | M.P. |
| | SF10 | MINCED SEAFOOD WITH LETTUCE CUPS
海鮮生菜包 | 魚のミンチのレタス包み | 28 |
| | SF11 | PAN-FRIED SOLE FISH
乾煎龍利 | ヒラメの中華風ムニエル | 28 |
| | SF12 | PRAWNS WITH BLACK BEAN SAUCE
豉汁蝦球 | 車エビの豆鼓ソース | 26 |
|  | SF13 | PRAWNS WITH HONEY WALNUTS
蜜桃蝦球 | エビマヨのクルミのキャラメリゼ和え | 28 |
| | SF14 | PRAWNS WITH VEGETABLES
什菜蝦球 | 車エビの野菜炒め | 26 |
| | SF15 | SAUTÉED SCALLOPS WITH BLACK BEAN SAUCE
豉汁炒帶子 | ホタテの炒め物豆鼓ソース | 26 |
| | SF16 | SCALLOPS WITH TENDER GREENS
時菜帶子 | ホタテと青菜の炒め物 | 26 |
| | SF17 | SCRAMBLED EGG WITH PRAWNS
滑蛋蝦球 | 車エビの玉子炒め | 26 |

	SF18 SPICY SCALLOPS 椒鹽帶子	ホタテのから揚げピリ辛風味	26
	SF19 SPICY PRAWNS 椒鹽蝦球	車エビのピリ辛揚げ 塩コショウ風味物	26
	SF20 SPICY SEA BASS 椒鹽雪魚	スズキのピリ辛炒め	M.P.
	SF21 SWEET AND SOUR PRAWNS 甜酸蝦	車エビの甘酢ソース	26
	SF22 SZECHUAN PRAWNS 四川蝦球	四川風ピリ辛車エビ	26

TOFU

豆腐類

	T1 BRAISED TOFU 紅燒豆腐	豆腐の蒸し煮	20
	T2 DEEP FRIED TOFU 炸釀豆腐	豆腐のから揚げ	20
	T3 MAO PAO TOFU WITH MINCED PORK 麻婆豆腐	麻婆豆腐	22
	T4 PEI-PA TOFU 琵琶豆腐	豆腐とひき肉の蒸し団子	20
	T5 STEAMED STUFFED TOFU 蒸釀豆腐	エビ詰め豆腐の蒸し物	20
	T6 TOFU WITH MIXED VEGETABLES 什菜豆腐	豆腐の野菜炒め	20



HOT CLAY POT

煲仔類

- | | | | |
|---|--|--------------------|----|
| H1 | BEEF STEW CLAY POT
牛腩煲 | ビーフシチューの土鍋蒸し焼き | 22 |
| H2 | CHINESE MELON, BEAN VERMICELLI AND DRIED SHRIMP
節瓜蝦米粉絲煲 | 冬瓜、干しエビ、春雨の土鍋蒸し焼き | 20 |
|  H3 | EGGPLANT WITH MINCED PORK
魚香茄子煲 | ナスと豚ひきの土鍋蒸し焼き | 20 |
| H4 | FRIED BEAN CAKE WITH BLACK MUSHROOM CLAY POT
紅燒豆腐煲 | 厚揚げとマッシュルームの土鍋蒸し焼き | 20 |
| H5 | ROASTED PORK AND OYSTER CLAY POT
火腩生蠔煲 | 豚肉とカキの土鍋蒸し焼き | 22 |
| H6 | SALTED CABBAGE WITH STEWED PORK CLAY POT
梅菜扣肉煲 | キャベツの塩漬けと豚肉の土鍋蒸し焼き | 20 |
|  H7 | SATAY BEEF WITH BEAN VERMICELLI
沙爹牛肉煲 | 牛肉のサテソースと春雨の土鍋蒸し焼き | 22 |
| H8 | SEAFOOD COMBINATION CLAY POT
海鮮一品煲 | シーフードの土鍋蒸し焼き | 23 |
| H9 | TOFU, SALTED FISH AND DICED CHICKEN
咸魚雞粒豆腐煲 | 豆腐、塩漬け魚、鶏肉の土鍋蒸し焼き | 22 |

SEAFOOD COMBINATION CLAY POT



VEGETABLES

蔬菜類

- | | | |
|-----|---|----|
| V1 | BUDDHIST DELIGHT
羅漢燴上素 精進炒め | 22 |
| V2 | CHINESE BROCCOLI WITH OYSTER SAUCE
(Seasonal)
蠔油芥蘭 チャイニーズブロッコリーのオイスターソース炒め | 20 |
| V3 | SALTED AND PRESERVED DUCK EGGS WITH SPINACH IN BROTH
上湯金銀蛋菠菜 ビータンとほうれん草の煮物 | 20 |
| V4 | SAUTÉED CRABMEAT OVER SNOW PEAS SPROUTS (Seasonal)
蟹肉扒豆苗 蟹と豆もやしの炒め物 | 28 |
| V5 | SAUTÉED MUSTARD GREEN WITH GARLIC SAUCE 20
蒜蓉芥菜膽 からし菜の炒め物ガーリックソース | |
| V6 | SAUTÉED SNOW PEAS SPROUTS WITH GARLIC SAUCE (Seasonal)
蒜蓉豆苗 豆もやしの炒め物ガーリックソース | 22 |
| V7 | SAUTÉED SPINACH WITH GARLIC SAUCE 20
蒜蓉炒菠菜 ほうれん草の炒め物ガーリックソース | |
| V8 | SAUTÉED TENDER GREENS 20
清炒時菜 青菜の炒め物 | |
| V9 | SNOW PEAS AND WATER CHESTNUTS 20
蘭豆馬蹄 さやえんどうとクワイの炒め物 | |
| V10 | STIR FRIED DRY STRING BEANS WITH MINCED PORK (Vegetarian Option Available)
干扁四季豆 さやいんげんの炒め物 | 20 |
| V11 | VEGETARIAN DELIGHT 20
素什錦 野菜炒め | |



SPICY



BUDDHIST DELIGHT



STIR FRIED DRY STRING BEANS WITH MINCED PORK



CHOW MEIN

炒麵類

CM1	BARBECUED PORK CHOW MEIN 叉燒炒麵	叉燒焼きそば	17
CM2	BEEF AND VEGETABLES CHOW MEIN 時菜牛肉炒麵	牛肉と野菜の焼きそば	17
CM3	BEEF CHOW FUN 干炒牛河	牛肉の焼ききしめん	17
CM4	BEEF WITH BLACK BEAN SAUCE CHOW FUN 豉汁牛肉炒河	牛肉の豆豉ソース焼ききしめん	17
CM5	CHICKEN CHOW MEIN 雞炒麵	鶏肉の焼きそば	17
CM6	COMBINATION CHOW MEIN 康年炒麵	五目焼きそば	20
CM7	SEAFOOD CHOW FUN 海鮮炒河	シーフードの焼ききしめん	20
CM8	SEAFOOD CHOW MEIN 海鮮炒麵	シーフード焼きそば	20
CM9	SHRIMP CHOW MEIN 蝦球炒麵	エビ焼きそば	18
 CM10	SINGAPORE RICE NOODLES 星洲炒米	シンガポール風焼きビーフン	20
CM11	TOMATO BEEF CHOW MEIN 番茄牛肉炒麵	牛肉とトマトの焼きそば	17
CM12	VEGETABLE CHOW MEIN 什菜炒麵	野菜焼きそば	16



HONG KONG STYLE PAN FRIED NOODLE + \$2
港式煎麵 香港風かた焼きそば

FRIED RICE

炒飯類

FR1	BARBECUED PORK FRIED RICE 叉燒炒飯	叉燒チャーハン	16
FR2	CHICKEN AND SALTED FISH FRIED RICE 咸魚雞粒炒飯	鶏肉と塩漬け魚のチャーハン	20
FR3	CHICKEN FRIED RICE 雞炒飯	鶏肉のチャーハン	16
FR4	EGG WHITE AND SCALLOP FRIED RICE 瑤柱蛋白炒飯	卵白とホタテのチャーハン	24
FR5	FOOKIN FRIED RICE 福建炒飯	福建省風チャーハン	22
FR6	MINCED BEEF FRIED RICE 生炒牛肉飯	牛ひきのチャーハン	16
FR7	SEAFOOD FRIED RICE 海鮮炒飯	シーフードのチャーハン	20
FR8	SHRIMP FRIED RICE 蝦仁炒飯	エビチャーハン	18
FR9	STEAMED RICE 白飯	ご飯	2
FR10	YANG CHOW FRIED RICE <i>(Diced BBQ Pork and Shrimp)</i> 揚州炒飯	揚州風チャーハン (エビと角切りの豚肉)	18
FR11	YIN YAN FRIED RICE 鴛鴦炒飯	鶏肉とエビのチャーハン	22



CHICKEN
CHOW MEIN



YANG CHOW
FRIED RICE

WON TON & NOODLE SOUP

雲吞湯, 麵類

WS1	BARBECUED PORK NOODLE SOUP 叉燒湯麵	叉燒ヌードルスープ	18
WS2	BARBECUED PORK WON TON SOUP 叉燒雲吞	叉燒雲吞スープ	15
WS3	BEEF WON TON SOUP 牛肉雲吞	牛肉雲吞スープ	16
WS4	FAR EAST WON TON SOUP 窩雲吞湯	Far East 雲吞スープ	18
WS5	PRESERVED PICKLE WITH SHREDDED PORK RICE NOODLE SOUP 榨菜肉絲湯米	細切り豚肉と野菜の漬物のラ イスヌードルスープ	15
WS6	ROASTED DUCK NOODLE SOUP 火鴨湯麵	ローストダックのヌードルスープ	18
WS7	ROASTED DUCK WON TON SOUP 火鴨雲吞	ローストダック雲吞スープ	22
WS8	SHREDDED PORK AND SNOW CABBAGE RICE NOODLE SOUP 雪菜肉絲湯米	細切り豚肉とキャベツライス ヌードルスープ	15
WS9	SHRIMP WON TON SOUP 鮮蝦雲吞	エビ雲吞スープ	16
WS10	WON TON NOODLE SOUP 雲吞麵	雲吞麵	16
WS11	WON TON SOUP 雲吞湯	雲吞スープ	14
WS12	YANG CHOW YEE NOODLE SOUP 揚州伊麵	揚州風ヌードルスープ (エビと角切りの豚肉)	18
WS13	YI-FU WON TON SOUP 伊府雲吞	揚げ雲吞	19



BEVERAGES

飲品類

BEER (DOMESTIC) 啤酒	國產ビール	(PER BOTTLE) 6
BEER (IMPORTED) 進口啤酒	輸入ビール	(PER BOTTLE) 6
OOLONG TEA 烏龍茶	ウーロン茶	(PER PERSON) 2
ICED TEA 凍茶	アイ스티ー	(PER GLASS) 3.5
JUICE Apple, Cranberry or Orange Juice 果汁	ジュース	(PER GLASS) 4
SAKE 日本米酒	日本酒	(PER JAR) 8
SOFT DRINKS 汽水	ソフトドリンク	(PER GLASS) 3
SPARKLING WATER 礦泉水	炭酸水	(PER GLASS) 4
WINE Cabernet, Chardonnay, Merlot 葡萄酒	グラスワイン	(PER GLASS) 8

DESSERTS

甜品

LONGAN 龍眼	リュウガン	4
LYCHEE 荔枝	ライチ	4



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