



客戶姓名: _____ 聯絡電話: _____ 送餐時間: _____
 送餐地址: _____
 備註: _____ 付款方式: []現金 []套票 []八達通 []轉帳

餐價:
 套餐: \$59 時菜: \$14
 淨湯: \$48 湯料: \$7
 淨飯: \$39
 白飯: \$9

訂餐表格

(訂餐熱線: 21913133, 傳真: 21913882)

日期	代號	餐單內容	價目	數量	
12月3日 星期一	A	A. 黨參蓮子麥米棗仁圓肉螺片竹絲雞湯 (消脂解毒)	\$48.00		
		A. Chicken Soup with dangshen, lotus seed, red date, dried longan, sliced whelk.			
	B	B. 雪耳木瓜花生蓮子紅蘿蔔粟米素菜湯 (清潤美肌)	\$48.00		
		B. Vegeterian soup with snow fungus, papaya, peanuts, lotus seed, carrot and corn			
	1	葡國薯仔雞飯	Chicken with potato in Portuguese style	\$39.00	
	2	大白菜獅子頭	Meat ball rice with Chinese cabbage & sauce	\$39.00	
	3	菠蘿咕嚕素雞飯(素)	Vegetarian chick with sweet and sour sauce	\$39.00	
	4	咸蛋蒸肉餅飯(4)	Steam minced pork patty with Salty Egg.	\$39.00	
	湯料A		\$7.00		
	湯料B		\$7.00		
		時菜	\$14.00		
12月4日 星期二	A	A. 花膠鮑片靈芝猴頭菇舞茸黃豆豬展煲雞 (健脾益氣)	\$48.00		
		A. Chicken Soup with Dried Scallop, Fish maw, reishi mushroom, Monkey head mushroom, maitake mushroom, soya bean, pork shank			
	B	B. 螺片海底椰無花果龍皇杏蘋果百合粟米栗子煲豬展 (清肝潤肺)	\$48.00		
		B. Pork soup with Saussurea involucreta, Ficus carica, apple, lotus and corns			
	1	北菇臘腸蒸滑雞飯	Steam Chicken with chinese sausage and mushroom	\$39.00	
	2	醬爆回鍋肉飯 - 微辣	Twice cooked sliced pork with brown sauce	\$39.00	
	3	白汁磨菇雞絲燴意粉	Spaghetti with shredded chicken and mushroom in cream sauce	\$39.00	
	4	炸菜馬蹄蒸肉餅飯	Steam Minced Pork Patty with water chestnut and fried vegetable	\$39.00	
	湯料A		\$7.00		
	湯料B		\$7.00		
		時菜	\$14.00		
12月5日 星期三	A	A. 花膠石斛舞茸雪耳木瓜蓮子圓肉煲雞湯 (補血健胃)	\$48.00		
		A. Chicken soup with dendrobium, maitake, snow fungus, papaya, lotus seed, dried longan			
	B	B. 瑤柱螺頭五指毛桃蓮藕百合陳皮煲豬展 (健脾化濕)	\$48.00		
		B. Pork Soup with Dried scallop, lotus root, lilly, dried orange peel, hairy mountain fig.			
	1	洋蔥豆瓣醬爆雞球飯-微辣	Fried chicken with onion and thick broad-bean sauce	\$39.00	
	2	鎮江豬軟骨配菜飯	Rice mixed with Vegetable top with Pork soft bone in Sweet and sour vinegar sauce	\$39.00	
	3	蠔皇金菇肉鬆豆腐飯	Bean curd cooked with Enoki Mushroom and minced pork in oyster sauce	\$39.00	
	4	章魚蒸肉餅飯	Steamed minced pork patty with dried octopus with rice	\$39.00	
	湯料A		\$7.00		
	湯料B		\$7.00		
		時菜	\$14.00		
12月6日 星期四	A	A. 花膠蟲草菌淮山杞子栗子紅腰豆蜜棗陳皮豬骨鷓鴣湯 (保健強身)	\$48.00		
		A. Partridge Soup with fish maw, cordyceps sinensis, wolfberry, chestnuts, red kidney bean, candied date, dried orange peel and bones.			
	B	B. 金華火腿陳腎合掌瓜無花果茶樹菇黃豆煲西施骨 (保健消化)	\$48.00		
		B. Pork Shank soup with Chinese Ham, duck kidney,, tea mushroom, yellow bean fig, cucumber			
	1	椰香青咖哩雞飯-微辣	Coconut Green Curry Chicken side with rice	\$39.00	
	2	蜜味蒜香豬扒飯	Honey pork chop with fried garlic	\$39.00	
	3	瑤柱肉鬆蒸水蛋(3)	Steam egg and Dried scallop with Minced port and mushroom	\$39.00	
	4	土魷雞粒蒸肉餅飯(4)	Steam minced pork patty with diced chicken and squid	\$39.00	
	湯料A		\$7.00		
	湯料B		\$7.00		
		時菜	\$14.00		
12月7日 星期五	A	A. 螺片栗子合桃蓮藕無花果黑豆紅棗陳皮煲雞湯 (補益脾胃)	\$48.00		
		A. Chicken soup with dried scallop chest nut walut lotus root fig black bean red date and dried orange peel			
	B	B. 五行素菜湯 (冬菇,牛蒡,白蘿蔔,紅蘿白,薯仔) (降脂降壓)	\$48.00		
		B. Vegeterian soup with mushroom, burdock, white radish, carrot and potato			
	1	日式照燒汁雞扒飯	Chicken fillet with Teriyaki sauce	\$39.00	
	2	菠蘿薯仔沙嗲肉片飯	Sliced pork with potato and pineapple in satay sauce	\$39.00	
	3	雲耳什菌炆伊麵(素)	Veeterian Black fungus mushroom fried with noodles	\$39.00	
	4	銀魚仔蒸肉餅飯	Steamed Minced pork with salangid	\$39.00	
	湯料A		\$7.00		
	湯料B		\$7.00		
		時菜	\$14.00		



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(訂餐熱線: 21913133, 傳真: 21913882)

日期	代號	餐單內容	價目	數量	
12月10日 星期一	A	A.花膠鮑片杜仲栗子甘筍粟米紅腰豆陳皮煲雞湯(強腰補腎)	\$48.00		
		A. Chicken soup with fish maw, sliced abalone, Eucommia, chestnut, carrot, corn, red kidney bean, dried orange peel.			
	B	B.猴頭菇羅漢果雪耳粟米栗子甘筍素菜湯(清肝潤燥)	\$48.00		
		B. Vegetarian soup with monkey head mushroom, white fungus, corn, carrot and chestnut			
	1	XO醬翠瓜炒肉片飯	Slice chicken cooked with Zucchini and XO sauce	\$39.00	
	2	秘制無錫骨配白飯(2)	Wuxi pork ribs side with plain rice	\$39.00	
	3	南乳羅漢齋飯	Chinese Vegetarian food with red bean curd sauce side with rice	\$39.00	
	4	土魷馬蹄蒸肉餅飯(4)	Steam minced pork patty with squid and water chestnut	\$39.00	
	湯料A		\$7.00		
	湯料B		\$7.00		
	時菜		\$14.00		
12月11日 星期二	A	A.象拔蚌螺頭瑤柱淮山蓮子茨實杞子圓肉紅棗煲竹絲雞湯(增強體質)	\$48.00		
		A. Chicken soup with Conch, Geoduck, Dried Scallop, Yam, lotus seed, Euryale ferox, wolfberry, dried longan and red date.			
	B	B.鮑片赤芝川貝枇杷葉蘋果無花果螺片南北杏煲瘦肉(清喉潤肺)	\$48.00		
		B. Pork soup with sliced abalone, ganoderma lucidum, apple, conch and dried figs			
	1	茶香蜜糖雞翼飯	Chicken Wings with Honey Chinese Tea sauce	\$39.00	
	2	日式咖喱薯仔豬扒飯	Pork chop with Japanese Curry Sauce side with rice	\$39.00	
	3	蒜茸雞粒滑豆腐飯(3)	Diced Chicken with Bean Curd and Garlic sauce	\$39.00	
	4	櫻花蝦蓮藕蒸肉餅飯	Steamed minced pork patty with lotus top with sakura shrimp	\$39.00	
	湯料A		\$7.00		
	湯料B		\$7.00		
	時菜		\$14.00		
12月12日 星期三	A	A.花膠瑤柱鮑片金華火腿竹筍雪耳煲雞(健胃養顏)	\$48.00		
		A. Chicken Soup with Chinese Ham, Fish Mew, dried scallop Chinese ham with winter melon			
	B	B.燕窩銀耳香汁海底椰汁冰糖燉鮮奶(養血美肌)	\$48.00		
		B. Steam Milk with Bird nest, Coconut juice, sea coconut			
	1	香草鮮茄磨菇雞扒飯	Chicken fillet with tomato mushroom in cream sauce	\$39.00	
	2	越式香茅煎肉餅飯	Pan fried minced pork patty in Vietnamese Style	\$39.00	
	3	叉燒豆角炒蛋配白飯	Fried egg with BBQ pork and green beans	\$39.00	
	4	梅菜蒸肉餅飯	Steam minced pork patty with preserved vegetable	\$39.00	
	湯料A		\$7.00		
	湯料B		\$7.00		
	時菜		\$14.00		
12月13日 星期四	A	A.鮑片瑤柱黨蔘北其圓肉杞子紅棗豬尾骨煲雞(補氣補血)	\$48.00		
		A. Chicken Soup with Abalone, Dried Scallop, Pork Tail, Dong Sum, Red Date, jujube and wolfberry			
	B	B.西洋菜瑤柱螺片陳腎甘筍粟米南北杏陳皮煲西施骨(清肝潤燥)	\$48.00		
		B. Pork bone soup with Watercress, dried scallop, sliced whelk, carrot, corn, dried duck kidney, almond, dried orange peel.			
	1	西檸西柚汁蜜桃雞球飯	Sliced chicken with peach in lemon and grapefruit sauce	\$39.00	
	2	金銀蒜粉絲蒸魚柳飯	Steam fish fillet with garlic and vermicell side with rice	\$39.00	
	3	芥蘭臘味炒飯(3)	Chinese Sausage and Chinese kale with fried rice	\$39.00	
	4	章魚雞粒蒸肉餅飯(4)	Steamed Minced pork patty cooked with octopus and diced chicken	\$39.00	
	湯料A		\$7.00		
	湯料B		\$7.00		
	時菜		\$14.00		
12月14日 星期五	A	A.花膠瑤柱鮑片冬菇茶樹菇姬菇松茸圓肉煲雞(益胃生津)	\$48.00		
		A. Chicken Soup with dried scallop, abalone, mushroom, Bread tooth mushroom,			
	B	B.象拔蚌螺片章魚蓮藕百合花生雞腳紅棗煲豬尾骨	\$48.00		
		B. Pork Bone soup, with Geoduck, Octopus, whelk, lotus, peanut, red date, chicken leg			
	1	金針雲耳蒸雞飯	Steam Chicken with black fungus	\$39.00	
	2	椒鹽豬扒飯(2)	Fried Pork Chop with spicy salt	\$39.00	
	3	魚香茄子炆米	Braised Vermicelli with Pickled Vegetable and salted fish	\$39.00	
	4	北菇馬蹄蒸肉餅飯配紅米飯	Steamed minced pork patty with mushroom and water chestnuts side with red cargo rice	\$39.00	
	湯料A		\$7.00		
	湯料B		\$7.00		
	時菜		\$14.00		



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日期	代號	餐單內容	價目	數量	
12月17日 星期一	A	A.螺頭靈芝猴頭菇姬松茸鮑片豬展煲雞(增強體質)	\$48.00		
		A.Chicken Soup with whelk, Ganoderma Lucidum, Pork string bearded Tooth Mushroom			
	B	B.白菜菜乾紅蘿蔔粟米紅棗陳皮素菜湯(清熱潤肺)	\$48.00		
		B. Vegeterian soup with preserved vegetable carrot, corn, chinese red date, dried orange peel.			
	1	椒絲腐乳蒸滑雞飯	Steamed Chicken with Fermented Bean Curd	\$39.00	
	2	美極洋蔥豬扒飯	Onion Pork chop in Maggi sauce	\$39.00	
	3	雞啤菇藕片炒素雞飯	Vegeterian Chicken fried with lotus and king trumpet mushroom	\$39.00	
	4	章魚馬蹄蒸肉餅飯 (4)	Steamed minced pork patty with water chestnut and dried octopus	\$39.00	
	湯料A		\$7.00		
	湯料B		\$7.00		
	時菜		\$14.00		
12月18日 星期二	A	A.花膠瑤柱黨蔘北其蟲草圓肉杞子紅棗豬展煲雞(行氣補血)	\$48.00		
		A.Chicken soup with dried scallop, fish maw, radix codonopsis, dried longan, red date, wolfberry and pork			
	B	B.螺頭鮮淮山雪耳百合南北杏蜜棗合掌瓜豬肺瘦肉湯(養顏潤膚)	\$48.00		
		B. Pork lungs soup with whelk, yam, lily, snow fungus, almond and Chayote			
	1	洋蔥瑞士汁雞扒飯	Chicken with sweets sauce and onion	\$39.00	
	2	蒜香蜜汁薯仔肉片飯	Sliced pork with potato cooked with honey sauce and garlic	\$39.00	
	3	香菇肉鬆蒸水蛋(3)	Steam egg with mushroom side with red cargo rice	\$39.00	
	4	咸魚蒸肉餅飯	Steam minced pork patty with salty fish	\$39.00	
	湯料A		\$7.00		
	湯料B		\$7.00		
	時菜		\$14.00		
12月19日 星期三	A	A.象拔蚌鮑片墨魚乾陳皮蓮藕花生無花果雞胸肉湯(滋補肝腎)	\$48.00		
		B. Chicken chest meat soup with Dried octopus, dried orange peel, fig, peanut, lotus			
	B	B.瑤柱螺片木瓜雪耳無花果南北杏蘋果煲豬展(潤燥生肌)	\$48.00		
		B. Pork shank soup with dried scallop, papaya, white fungus, apple and almond			
	1	椰香咖喱薯仔雞翼飯-微辣	Curry Chicken side with Potato	\$39.00	
	2	紅燒豆腐魚柳飯	Fish fillet with fried bean curd side with rice	\$39.00	
	3	臘味花生糯米飯 (3)	Glutinous rice with Peanuts and Chinese sausage	\$39.00	
	4	金粟冬菇蒸肉餅飯	Steam Minced Pork Patty with corns and mushroom	\$39.00	
	湯料A		\$7.00		
	湯料B		\$7.00		
	時菜		\$14.00		
12月20日 星期四	A	A.花膠鮑片沙蔘玉竹百合麥冬雪梨蘋果豬展煲雞湯(清心潤燥)	\$48.00		
		A. Chicken Soup with Fist maw, Ophiopogon japonicus, abalone, Lilly, pear, apple and pork			
	B	B.鯪魚粉葛土茯苓赤小豆扁豆螺片陳皮豬展煲西施骨(利尿祛濕)	\$48.00		
		B. Fish soup with whelk, Puerarialobata, chan pi, red bean, thin bean, pork bones and Glabrous Greenbrier Rhizome.			
	1	冬菇紅棗蒸滑雞飯	Steam Chicken with mushroom and red date side with rice	\$39.00	
	2	黑糖醋排骨飯 (2)	Sour and sweet pork ribs side with rice	\$39.00	
	3	干炒黑椒叉燒炒意粉	Spaghetti fried with BBQ pork and Black pepper	\$39.00	
	4	茶樹菇蓮藕蒸肉餅飯	Steamed minced pork patty with tea plant mushroom and lotus	\$39.00	
	湯料A		\$7.00		
	湯料B		\$7.00		
	時菜		\$14.00		
12月21日 星期五	A	A.象拔蚌鮑片瑤柱椰子雪耳杞子紅棗煲竹絲雞(潤肺養顏)	\$48.00		
		A. Chicken soup with sliced abalone, dried scallop, coconut, white fungus, wolfberry and red date			
	B	B.西洋菜羅漢果南北杏杞子紅蘿蔔粟米紅棗陳皮素菜湯(清燥潤肺)	\$48.00		
		B. Vegeterian soup with watercress, almond, wolfberry, red date, corn and orange peel.			
	1	醬爆薑蔥雞球飯	Chicken with giner and scallion green onion	\$39.00	
	2	上海排骨菜飯	Pork Rib with Vegetable mixed rice in Shanghai style	\$39.00	
	3	炸菜素肉絲麻婆豆腐飯	Veeterian sliced pork with preserved vegetable, bean curd in chili oil	\$39.00	
	4	蟲草花蒸肉餅飯	Steamed minced pork patty with Cordyceps flowers	\$39.00	
	湯料A		\$7.00		
	湯料B		\$7.00		
	時菜		\$14.00		



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日期	代號	餐單內容	價目	數量
12月24日 星期一	A	<h1>12月24 至 12月31日</h1> <h1>聖誕及新年假期休息</h1>		
	B			
	1			
	2			
	3			
	4			
1月1日 星期二	A	<h1>2019年1月1日</h1> <h1>新年快樂</h1>		
	B			
	1			
	2			
	3			
	4			
1月2日 星期三	A	A.花膠瑤柱鮑片杜仲鹿腳筋紅腰豆圓肉煲雞(強筋健骨) A. Chicken soup with fish maw, sliced abalone, tendon of deer's leg, red kidney bean and pork shank	\$48.00	
	B	B.燕窩銀耳杏汁海底椰汁冰糖燉鮮奶(養血美肌) B. Steam Milk with Bird nest, Coconut juice, sea coconut	\$48.00	
	1	鮮淮山杞子蒸雞飯 Steamed chicken with fresh chinese yam and red date	\$39.00	
	2	蜜汁芥末豬扒飯 Fried pork chop mixed with wasabi and honey side with rice	\$39.00	
	3	金針雲耳翠瓜炒素肉絲飯-素 Zucchini cook with vegetarian pork , orange daylily and black fungus	\$39.00	
	4	菜脯馬蹄蒸肉餅飯 Steam Minced Pork Patty with water chestnut and preserved vegetable	\$39.00	
		湯料A	\$7.00	
		湯料B	\$7.00	
		時菜	\$14.00	
1月3日 星期四	A	A.象拔蚌瑤柱木瓜花生眉豆淮山茨實豬展煲雞(滋陰補腎) A. Chicken soup with dried scallop, conch, peanut, papaya Euryale fero and pork shank	\$48.00	
	B	B.瑤柱螺片霸王花龍皇杏無花果佛手瓜煲瘦肉湯(潤肺清熱) B. Pork soup with dried scallop sliced whelk, King spent, Fig and Chayote	\$48.00	
	1	柚子蜜雞扒飯 Chicken fillet in pomelo Sauce	\$39.00	
	2	XO醬翠瓜炒肉片飯 Slice pork cook with Zucchini and XO sauce	\$39.00	
	3	蝦仁火腿炒蛋配白飯 Fried egg with ham and shrimp side with rice	\$39.00	
	4	臘腸蒸肉餅飯 Steamed minced pork patty with Chinese Sausage	\$39.00	
		湯料A	\$7.00	
		湯料B	\$7.00	
		時菜	\$14.00	
1月4日 星期五	A	A.花膠雪耳猴頭菇沙參麥冬百合圓肉煲雞湯(滋陰潤燥) A. Chicken Soup with Fish maw, White fungus, Monkey head mushroom, ophiopogon root, sha seng and longan	\$48.00	
	B	B.瑤柱螺片赤靈芝川貝龍利葉雪梨無花果南北杏煲鷓鴣(清肝潤肺) B. partridge soup with whelk, dried scallop, pear, ganoderma lucidum, apricot kernel ,fig and Dragon's Tongue Leaf	\$48.00	
	1	蜜汁黑椒雞翼飯 Chicken wings with black pepper and honey sauce	\$39.00	
	2	咸魚蓮藕煎肉餅 Pan fry minced pork patty with lotus and Salty fish	\$39.00	
	3	瑤柱雞粒荷葉飯 (3) Fried Rice with dried scallop and diced chicken in Lotus Leaf	\$39.00	
	4	杞子冬菇蒸肉餅飯 Steamed minced pork patty with wolfberry and mushroom	\$39.00	
		湯料A	\$7.00	
		湯料B	\$7.00	
		時菜	\$14.00	