



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
5月21日 星期一		休息一天		
5月22日 星期二		佛誕假期		
5月23日 星期三	A	A.花膠太子參北芪淮山蓮子圓肉紅棗煲雞湯(強健補氣) A. Chicken soup with fish maw, pseudostellaria heterophylla, astragali, wild yam, lotus seed, dried longan and red date	\$48.00	
	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) B. Pork soup with sliced abalone, ganodrema lucidum, apple, conch and dried figs	\$48.00	
	1	香橙煎軟雞飯 Pan Fried Chicken with mandarin sauce	\$39.00	
	2	冬菇肉絲炆節瓜飯(3) Sliced Pork Chop with Mushroom and Hairy Gourd	\$39.00	
	3	XO醬茄子肉碎飯 Eggplant with mince in XO sauce	\$39.00	
	4	金針雲耳蒸肉餅飯 Steamed Minced pork patty with black fungus and vegetable	\$39.00	
		湯料A	\$7.00	
		湯料B	\$7.00	
		時菜	\$14.00	
5月24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.荷葉冬瓜土茯苓綠豆薏米花扁豆蜜棗章魚豬展湯(消熱去濕) B. Pork shank soup with dried octopus red date green bean winter melon and lotus leaf	\$48.00	
	1	冬菇蒸雞飯 Steamed Chicken with Mushroom	\$39.00	
	2	秘制無錫骨配菜飯(2) Wuxi pork ribs with rice mixex with vegetable	\$39.00	
	3	三色蒸水蛋 Steam egg with diced salted egg and preserved egg	\$39.00	
	4	章魚蓮藕蒸肉餅飯 Steamed minced pork patty with Lotus and dried octopus	\$39.00	
		湯料A	\$7.00	
		湯料B	\$7.00	
		時菜	\$14.00	
5月25日 星期五	A	A.花膠瑤柱黨參北其蟲草圓肉杞子紅棗豬展煲雞(行氣補血) A.Chicken soup with dried scallop, fish maw, radix codonopsis, dried longan, red date, wolfberry and pork	\$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	洋蔥蠔油皇雞中翼 Chicken wings with oyster sauce and onion	\$39.00	
	2	香煎粟米肉餅飯 Pan fried Minced Pork Patty with corn	\$39.00	
	3	豉油皇雞柳炒麵 Fried noodles with chicken fillet and soy sauce	\$39.00	
	4	北菇蒸肉餅飯(4) Steamed minced pork patty with mushroom	\$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	
5月28日 星期一	A	A.花膠瑤柱淮山茨實蓮子百合紅棗陳皮甘筍煲雞 (保健強身)	\$48.00		
		A. Chicken Soup with Fish maw, carrot, Lilly, red date, lotus seed, dried scallop and dried orange peel			
	B	B.象拔蚌漢果白菜茶乾蓮子百合陳腎南北杏瘦肉煲豬肺 (清肝潤肺)	\$48.00		
		B. Pork Lung Soup with dried scallop, red date, dried vegetable, Siraitia grosvenorii			
	1	花雕杞子蒸滑雞	Chicken steam with wolfberries	\$39.00	
	2	燒汁雲耳絲伴獅子頭飯	Meat ball with sliced fugus in BBQ sauce	\$39.00	
	3	蝦仁火腿炒蛋	Fried egg with ham and shrimp	\$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		
5月29日 星期二	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.猴頭菇粉葛赤小豆扁豆紅蘿蔔粟米素菜湯	\$48.00		
		B. Vegeterian soup with monkey head mushroom, carrot, corn, Kudzu, ricebeans,hyacinth bean.			
	1	沙薑雞翼飯	Chicken wing cooked with sand ginger powder sauce	\$39.00	
	2	粟米魚柳飯	Fish Fillet with Corn soup	\$39.00	
	3	冬菇素雞什菜荷葉飯	Steam rice with Vegeterian chicken, mushroom in lotus leaf	\$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		
5月30日 星期三	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.燕窩銀耳杏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	紅棗雲耳蒸滑雞飯	Steam Chicken with black fungus and red date	\$39.00	
	2	蒜香豬扒配菜飯	Vegetable mixed rice top with Fried garlic Pork chop	\$39.00	
	3	星洲炒米	Fried rice vermicelli Singapore style	\$39.00	
	4	金粟蓮藕蒸肉餅飯	Steam Minced Pork Patty with lotus And corns Mixed	\$39.00	
	湯料A		\$7.00		
	湯料B		\$7.00		
		時菜	\$14.00		
5月31日 星期四	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.蟲草花螺片茶樹菇粟米南北杏陳皮煲豬展湯(滋肺補腎)	\$48.00		
		B. Pork soup with dry scallop tea plant mushroom, corn, Cordyceps flowers, dried orange peel and almond			
	1	西檸西柚汁蜜桃雞球飯	Sliced chicken with peach in lemon and grapefruit sauce	\$39.00	
	2	醬爆蓮藕肉片飯 - 微辣	Fried sliced pork with lotus and brown sauce	\$39.00	
	3	蒜茸雞粒滑豆腐(3)	Diced Chicken with Bean Curd and Garlic 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		
6月1日 星期五	A	A.花膠鮑片瑤柱金華火腿竹筍圓肉雞湯燉冬瓜茸(清熱降火)	\$48.00		
		A. Chicken Soup with Chinese Ham, Fish Maw, dried scallop chinese ham with winter melon			
	B	B.瑤柱鮑片節瓜章魚南北杏密棗豬骨湯(增強體質)	\$48.00		
		B. Pork Bone soup with dried scallop abalone, octopus, apricot kernel, honey date, apple cucumber			
	1	洋蔥瑞士汁雞扒	Chicken with sweets sauce and onion	\$39.00	
	2	冬瓜支竹炆火腩飯	Roasted pork with wax ground and bean curd skin 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	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		



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6月4日 星期一	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, Euryle ferox, wolfberry, dried longan and red date.			
	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	時菜雲耳雞球飯	Chicken cooked with black fungus and vegetable side with rice	\$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	南乳羅漢齋飯	Chinese Vegeterian food with red bean curd sauce side with rice	\$39.00	
	4	蟲草花蒸肉餅	Steamed minced pork patty with Cordyceps flowers	\$39.00	
	湯料A		\$7.00		
	湯料B		\$7.00		
	時菜		\$14.00		
6月5日 星期二	A	A.花膠雪耳猴頭菇沙參麥冬百合圓肉鳳雞湯	\$48.00		
		A. Chicken Soup with Fish maw, White fungus, Monkey head mushroom, ophiopogon root, sha seng and longan			
	B	B.老黃瓜螺片陳腎土茯苓赤小豆扁豆粟米陳皮煲豬展(消熱去濕)	\$48.00		
		B. Pork Shank soup, with Yellow Cucumber, chan pi, ducky kidney, red bean, corns, Rhizoma Smilacis Glabrae.			
	1	金針雲耳蒸雞飯	Steam Chicken with black fungus	\$39.00	
	2	京都洋蔥豬扒	Pork Chop and onion with Sweet and sour sauce	\$39.00	
	3	九層塔肉碎炒豆角	Pork fried with basil and beans	\$39.00	
	4	櫻花蝦蓮藕蒸肉餅	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		
6月6日 星期三	A	A.蟲草花螺頭淮山杞子紅棗陳皮紅蘿蔔煲雞湯(補腎護肝)	\$48.00		
		A. Chicken Soup with dried scallop, Cordyceps flowers, red date, Wolfberries, dried orange peel and carrot			
	B	B.螺頭百合杞子牛蒡粟米甘筍陳皮山斑魚煲瘦肉湯(養心安神)	\$48.00		
		B. Fish soup with whelk, lily, wolfberry, Burdock, corn, carrot and dried orange peel			
	1	蒜香腐乳蒸雞翼飯	Steam Chicken wings with fermented bean curd sauce and garlic	\$39.00	
	2	紅燒豆腐魚柳飯	Fish fillet with fried bean curd side with rice	\$39.00	
	3	瑤柱肉鬆蒸水蛋配紅米飯	Steam egg and Dried scallop with Minced port and mushroom with red cargo rice	\$39.00	
	4	北菇馬蹄蒸肉餅飯(4)	Steamed minced pork patty with mushroom and water chestnuts	\$39.00	
	湯料A		\$7.00		
	湯料B		\$7.00		
	時菜		\$14.00		
6月7日 星期四	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.瑤柱螺片赤靈芝川貝龍利葉雪梨無花果南北杏煲鷓鴣(清肝潤肺)	\$48.00		
		B. partridge soup with whelk, dried scallop, pear, ganoderma lucidum, apricot kernel, fig and Dragon's Tongue Leaf			
	1	越式香茅雞扒	chicken fillet lemon grass in Vietnamese Style	\$39.00	
	2	台式肉燥飯配滷水蛋	Taiwanese tastes minced pork rice with Marinated Egg	\$39.00	
	3	魚香茄子炆米	Braised Vermicelli with Pickled Vegetable and salted fish	\$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		
6月8日 星期五	A	A.鮑片瑤柱黨參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.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 involucrata, Ficus carica, apple, lotus and corns			
	1	蒜蓉豆豉炆雞飯	Chicken cooked with Garlic black soy bean	\$39.00	
	2	香茅豬扒飯(2)	Fry Pork Chop with Lemon Grass in Vietnam style	\$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	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		



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6月11日 星期一	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) A. Partridge Soup with fish maw, cordyceps sinensis, wolfberry, chestnuts, red kidney bean, candied date, dried orange peel and bones.	\$48.00	
	B	B.雪耳木瓜花生蓮子紅蘿蔔粟米素菜湯 (清潤美肌) B. Vegeterian soup with snow fungus, papaya, peanuts, lotus seed, carrot and corn	\$48.00	
	1	粟米火腿雞絲飯 Sliced chicken with corn and ham	\$39.00	
	2	咸魚蓮藕煎肉餅 Pan fry minced pork patty with lotus and Salty fish	\$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	
6月12日 星期二	A	A.鮑片赤小豆扁豆生熟薏米螺頭老雞煲冬瓜湯 A. Chicken Soup with sliced abalone, red bean, Semen Coicis Winter Melon	\$48.00	
	B	B.瑤柱螺片竹蔗栗子粟米甘筍雪梨西施骨煲豬展 (清心潤燥) B. Pork bone soup with dried scallop, sliced whelk, sugar cane, corn, chestnut, carrot and pear.	\$48.00	
	1	西檸芝麻雞扒飯 Chicken fillet with lemon sauce and sesame	\$39.00	
	2	XO醬翠瓜金菇炒肉片飯 Sliced pork with zucchini enoki mushroom in XO sauce	\$39.00	
	3	馬來炒貴刁 Malaysian Fried Kway Teow	\$39.00	
	4	咸蛋馬蹄蒸肉餅 (4) Steam Minced pork patty, with salty egg	\$39.00	
		湯料A	\$7.00	
		湯料B	\$7.00	
		時菜	\$14.00	
6月13日 星期三	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) A. Chicken Soup with Fish maw, Ophiopogon japonicus, abalone, Lilly, pear, apple and pork	\$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	洋蔥豆瓣醬爆雞球飯 Fried chicken with onion and thick broad-bean sauce	\$39.00	
	2	乳香蓮藕炆肉排 Pork ribs stew with lotus root in preserved bean 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	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	
6月14日 星期四	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) A. Chicken soup with sliced abalone, dried scallop, coconut, white fungus, wolfberry and red date	\$48.00	
	B	B.白菜菜乾紅蘿蔔粟米紅棗陳皮素菜湯 (清熱潤肺) B. Vegeterian soup with preserved vegetable carrot, corn, chinese red date, dried orange peel.	\$48.00	
	1	薯仔炆雞翼 Chicken Wing with Potato	\$39.00	
	2	泰汁菠蘿炸魚柳飯 Fried fish fillet side with pineapple in thai sauce	\$39.00	
	3	雲耳什菌炆伊麵(素) Vegeterian Black fungus mushroom fried with noodles	\$39.00	
	4	土魷蒸肉餅飯 Steam minced pork patty with diced squid	\$39.00	
		湯料A	\$7.00	
		湯料B	\$7.00	
		時菜	\$14.00	
6月15日 星期五	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.瑤柱螺頭五指毛桃蓮藕百合陳皮煲豬展 (健脾化濕) B. Pork Soup with Dried scallop, lotus root, lilly, dried orange peel, hairy mountain fig.	\$48.00	
	1	淮山杞子蒸雞飯 Steamed chicken with chinese yam and red date	\$39.00	
	2	上海排骨菜飯 Pork Rib with Vegetable mixed rice in Shanghai style	\$39.00	
	3	涼瓜肉碎炒蛋飯 Fried egg with Bitter Melon and minced pork	\$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	