

Price Update: Soup Combo \$61, Soup \$49, Rice \$41, Vegetable \$16, Cooked Soup Ingredient \$8

11月06日(一)每週1素	11/6/2023
A.花膠章魚太子蔘牛大力土茯苓淮山赤小豆蜜棗煲雞湯 (益氣健脾)	
A. Chicken Soup with FishMaw, Tu Fu Ling, Yam, NiuDaLi, Dried Octopus, CandiedDate, Small Red Bean	
B.雪耳木瓜花生蓮子紅蘿蔔粟米素菜湯 (清潤美肌)	
B. Vegetarian Soup with Sweet Corn, Carrot, Lotus Seed, White fungus, papaya, Peanut	
1.青檸柚子蜜雞扒飯	Chicken fillet with lime and Pomelo sauce
2.日式薑汁洋蔥肉片飯	Sliced pork with ginger and onion in japanese style
3.金針雲耳翠瓜炒素肉絲飯-素	Zucchini cook with vegetarian pork , orange daylily and black fungus
4.瑤柱蒸肉餅飯	Steamed minced pork patty with dried scallop

11月07日(二)	11/7/2023
A.蟲草花螺頭淮山杞子紅棗陳皮紅蘿蔔煲雞湯(補腎護肝)	
A. Chicken Soup with Conch head, Yam, Wolfberries, RedDate, Carrot, Cordyceps Flowers, Cordyceps Flowers, Dried Orange peel	
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. LeanPork Soup with sliced conch, SlicedAbalone, Apricot kernel, Fritillaria Bulb, Fig, loquat leaf, Apple	
1.巴東薯仔雞飯-小辣	Chicken Rendang with potato side with Rice - Spicy
2.蜜糖吊燒骨飯	Fried pork ribs with honey sauce
3.瑤柱菜甫肉鬆炒蛋配白飯	Fried Egg mixed and mince pork, salted vegetable and dried scallop side with rice
4.茶樹菇蓮藕蒸肉餅飯	Steamed minced pork patty with tea plant mushroom and lotus

11月08日(三)	11/8/2023
A.花膠瑤柱鮑片冬菇茶樹菇圓肉紅蘿蔔煲雞 (益胃生津)	
A. Chicken Soup with FishMaw, DriedScallop, SlicedAbalone, Hime-Matsutakemushroom, TeaMushroom, Mushroom, Dried Longan	
B.瑤柱鮑片節瓜章魚南北杏密棗豬骨湯 (增強體質)	
B. PorkBone Soup with DriedScallop, SlicedAbalone, Apricot kernel, Dried Octopus, hairy gourd	
1.椒絲腐乳蒸雞翼飯	Steamed Chicken wings in Fermented Bean Curd sauce
2.家鄉煎藕餅飯	Pan fried Minced Pork Patty with lotus root
3.澳門炒飯(蝦醬,燒肉,翠肉瓜,黑水欖)	Macau fried rice (shrimp paste, roast pork, Zucchini, Black olive)
4.臘腸蒸肉餅飯	Steamed minced pork patty with Chinese Sausage

11月09日(四)	11/9/2023
A.鮑片瑤柱黨蔘北芪圓肉杞子紅棗豬尾骨煲雞(補氣補血)	
A. Pork Bone Chicken Soup with Dried Scallop, Sliced Abalone, BeiQi, Dang Shen, Wolfberries, RedDate, Dried Longan	
B.瑤柱螺頭五指毛桃蓮藕百合陳皮煲豬展 (健脾化濕)	
B. PorkShin Soup with DriedScallop, Conch head, Hairy Fig, Lily Bulb, Lotus Root, Dried Orange peel	
1.土豆黃燜醬炆雞飯	Brasied chicken in hot pot sauce
2.蒜香豬扒配菜飯	Vegetable mixed rice top with Fried garlic Pork chop
3.魚香肉鬆豆腐飯	Tofu cook with minced pork and salty fish
4.北菇蒸肉餅飯	Steamed minced pork patty with mushroom

11月10日(五)	11/10/2023
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 FishMaw, DriedScallop, SlicedAbalone, DuZhong, Dried Longan, Red kidney bean	
B.蟲草花薯仔牛蒡煲瘦肉家常湯(補益肝腎 止咳化痰)	
B. LeanPork Soup with Burdock, Cordyceps Flowers and Potato	
1.川香辣子雞球飯-小辣	Fried chicken with chili in SiChuan style
2.秘制無錫骨配白飯	Wuxi pork ribs side with plain rice
3.揚州炒飯	Mixed Vegetable and Meat fry rice
4.金針雲耳蒸肉餅飯	Steamed Minced pork patty with black fungus and vegetable

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11月13日(一)是日初1		11/13/2023
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. SilkieChicken Soup with DriedScallop, Geoduck, SlicedAbalone, Coconut, Wolfberries, RedDate, White fungus		
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)		
B. Vegetarian Soup with Apricot kernel, Wolfberries, Sweet Corn, RedDate, Carrot, Monk Fruit , Dried Orange peel, watercres		
1.茶香蜜糖雞翼拼餐肉	Honey Chicken wing w/ luncheon meat side with rice	
2.豉椒鳳爪排骨飯	Steam Pork ribs and chicken feet side with rice	
3.蟲草花雜菌炒娃娃菜-素	Mixed mushroom and Cordyceps flowers fried with Chinese cabbage	
4.咸蛋蒸肉餅飯	Steam minced pork patty with Salted Egg.	

11月14日(二)		11/14/2023
A.花膠瑤柱鮑片金華火腿竹筍雪耳煲雞 (健胃養顏)		
A. Chicken Soup with Fish Maw, Dried Scallop, Chinese ham, Sliced Abalone, Bamboo Fungus, White fungus		
B.象拔蚌螺片章魚蓮藕百合花生雞腳紅棗煲豬尾骨(保健養顏)		
B. PorkBone Soup with sliced conch, Geoduck, Lily Bulb, Dried Octopus, RedDate, Lotus Root, Peanut		
1.乾蔥豆豉爆雞球	Sauteed Chicken with green onion and black bean	
2.磨菇粟米魚柳飯	Fish Fillet with corn and mushroom sauce	
3.臘味糯米飯	Glutinous rice with Chinese sausage	
4.梅菜蒸肉餅飯	Steam minced pork patty with preserved vegetable	

11月15日(三)		11/15/2023
A.鮑片沙蔘玉竹百合麥冬雪梨蘋果豬展煲雞湯 (清心潤燥)		
A. PorkShin Chicken Soup with SlicedAbalone, Radix, Yu Zhu, Lily Bulb, Apple, Bretschneider Pear, MaiDong		
B.鮫魚粉葛赤小豆螺片陳皮煲西施骨(利尿祛濕)		
C.燕窩銀耳杏汁海底椰汁冰糖燉鮮奶 (養血美肌)		
B. PorkShin PorkBone Fish Soup with sliced conch, Tu Fu Ling, Kudzu, Dried Orange peel, BianDou, Small Red Bean		
C. Steam Milk with Bird nest, Coconut juice, sea coconut		
1.麻辣口水雞扒飯-辣	Chicken fillet with SiChuan chili oil	
2.菠蘿生炒排骨飯	Fried pork rib with pineapple in sweet and sour sauce	
3.美極叉燒豉油皇炒麵	Fried Noodle with BBQ pork in Maggi Sauce	
4.金粟蓮藕蒸肉餅飯	Steam Minced Pork Patty with lotus And corns Mixed	

11月16日(四)		11/16/2023
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)		
A. Chicken Soup with FishMaw, DriedScallop, Yam, Lily Bulb, RedDate, Lotus Seed, Dried Orange peel, Carot		
B.象拔蚌羅漢果白菜菜乾蓮子百合陳腎南北杏瘦肉煲豬肺 (清肝潤肺)		
B. LeanPork Pork Lung Soup with Geoduck, Apricot kernel, Lily Bulb, Monk Fruit , Lotus Seed, Chinese cabbage		
1.花雕杞子蒸滑雞	Chicken steam with wolfberries in chinese wine	
2.蜜汁薯仔牛柳粒配白飯	Diced Beef and potato in honey sauce side with rice	
3.雪菜肉絲炆米	Braised Vermicelli with Pickled Vegetable & Shredded Pork	
4.咸魚蒸肉餅飯	Steam minced pork patty with salty fish	

11月17日(五)		11/17/2023
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)		
A. Silkie Chicken Soup with Dried Scallop, Conch head, Geoduck, Yam, Wolfberries, RedDate, Lotus Seed, Dried Longan		
B.五果潤肺瘦肉家常湯(金羅漢果,蘋果,雪梨,無花果,紅棗) (滋陰潤肺)		
#N/A		
1.椰香青咖喱雞飯-微辣	Coconut Green Curry Chicken side with rice	
2.美極洋蔥豬扒飯	Onion Pork chop in Maggi sauce	
3.瑤柱肉鬆蒸水蛋	Steam egg and Dried scallop with Minced pork and mushroom	
4.麥皮土魷蒸肉餅飯	Steam minced pork patty with squid and Oatmeal	

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11月20日(一)	11/20/2023
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. Quail Soup with FishMaw, Yam, Wolfberries, chestnut, CandiedDate, Cordyceps Flowers, Cordyceps Flowers, Dried Orange peel, Red kidney bean	
B.鮫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)	
B. PorkShin PorkBone Fish Soup with sliced conch, Tu Fu Ling, Kudzu, Dried Orange peel, BianDou, Small Red Bean	
1.泰式芭提雅雞球飯-辣	Pattaya fried Chicken side with rice
2.紅燒豆腐炆火腩飯	Fried bean curd cooked with with roast pork
3.蕃茄叉燒炒蛋配白飯	Fried egg with tomato and BBQ pork side with rice
4.櫻花蝦蓮藕蒸肉餅飯	Steamed minced pork patty with lotus top with sakura shrimp

11月21日(二)	11/21/2023
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)	
A. ChickenBreast Soup with Geoduck, SlicedAbalone, DriedCuttlefish, Fig, Lotus Root, Dried Orange peel, Peanut	
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)	
B. PorkShin Soup with sliced conch, SeaCoconut, Fig, chestnut, Lily Bulb, Sweet Corn, Apple, Apricot	
1.蜜汁芥末雞扒飯	Fried chicken fillet mixed with wasabi and honey side with rice
2.XO醬支竹雲耳炒肉片飯	Bean curd skin black fungus fried with sliced pork in XO sauce
3.瑞士汁干炒牛河	Rice noodle fried with beef in sweets sauce
4.章魚蒸肉餅飯	Steamed minced pork patty with dried octopus with rice

11月22日(三)	11/22/2023
A.花膠章魚太子蔘牛大力土茯苓淮山赤小豆蜜棗煲雞湯 (益氣健脾)	
A. Chicken Soup with FishMaw, Tu Fu Ling, Yam, NiuDaLi, Dried Octopus, CandiedDate, Small Red Bean	
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. LeanPork Soup with DriedScallop, sliced conch, Fig, chayote, Apricot	
1.鮮淮山杞子蒸雞飯	Steamed chicken with fresh chinese yam and red date
2.香檸蜜糖豬扒飯	Fried pork chop with honey and lemon sauce
3.魚香茄子肉絲飯-微辣	Eggplant cooked with salted fish and sliced pork
4.杞子冬菇蒸肉餅飯	Steamed minced pork patty with wolfberry and mushroom

11月23日(四)	11/23/2023
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. SilkieChicken Soup with DriedScallop, Geoduck, SlicedAbalone, Coconut, Wolfberries, RedDate, White fungus	
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. LeanPork Soup with sliced conch, SlicedAbalone, Apricot kernel, Fritillaria Bulb, Fig, loquat leaf, Apple	
1.蒜香椒鹽雞翼拼腸仔飯	Fried ChickenWings in Garlic and pepper side with sausage
2.蜜桃咕嚕肉飯	Fried pork in sweet and sour sauce with peach
3.鮑汁章魚雞粒炒飯	Fried rice with dried octopus and diced chicken
4.黑松露蒸肉餅飯	Steam minced pork patty with Black Truffle Sauce

11月24日(五)每週1素	11/24/2023
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. PorkShin Chicken Soup with FishMaw, SlicedAbalone, Radix, Yu Zhu, Lily Bulb, Apple, Bretschneider Pear, MaiDong	
B.白菜菜乾紅蘿蔔粟米紅棗陳皮素菜湯(清熱潤肺)	
B. Vegetarian Soup with Sweet Corn, RedDate, Carrot, Dried Orange peel, Chinese cabbage	
1.越式香茅洋蔥炒雞柳配白飯	Sliced chicken with onion and lemongrass in vietnam stye side with rice
2.上海排骨菜飯	Pork Rib with Vegetable mixed rice in Shanghai style
3.糖醋蓮藕素雞飯	vegetarian chicken with sweet and sour sauce
4.榨菜馬蹄蒸肉餅飯	Steam Minced Pork Patty with water chestnut and mustard tuber

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11月27日(一)是日十五		11/27/2023
A.鮑片瑤柱黨蔘北其圓肉杞子紅棗豬尾骨煲雞(補氣補血)		
A. Pork Bone Chicken Soup with Dried Scallop, Sliced Abalone, BeiQi, Dang Shen, Wolfberries, RedDate, Dried Longan		
B.紅菜頭栗子紅棗腰果素菜湯(養顏潤膚,消脂瘦身)		
B. Vegetarian soup with beetroot, chestnut, RedDate and cashew		
1.臘腸蒸滑雞飯	Steam Chicken with chinese sausage	
2.五柳糖醋魚柳飯	Fish fillet with red sour sauce	
3.欖菜豆乾炒豆角-素	Dried Bean Curd fried with green bean and preserved olive	
4.蟲草花蒸肉餅飯	Steamed minced pork patty with Cordyceps flowers	
11月28日(二)		11/28/2023
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 FishMaw, Monkey head mushroom, Lily Bulb, White fungus, MaiDong, Dried Longan		
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)		
B. PorkBone Soup with DriedScallop, sliced conch, Apricot kernel, Sweet Corn, Dried Orange peel, watercres, Carot		
1.瑞士汁雞翼撈公仔麵	Sweet Chicken wing with Instant noodle	
2.椰香咖哩薯仔豬扒飯-微辣	Curry Pork Chop with potato	
3.三色肉鬆蒸水蛋	Steam egg, Century egg, duck egg and mince pork serve with rice	
4.菜脯馬蹄蒸肉餅飯	Steam Minced Pork Patty with water chestnut and preserved vegetable	
11月29日(三)		11/29/2023
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)		
A. Silkie Chicken Soup with Dried Scallop, Conch head, Geoduck, Yam, Wolfberries, RedDate, Lotus Seed, Dried Longan		
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		
1.蜜汁黑椒雞球飯-微辣	Fried chicken with black pepper and honey	
2.滑蛋牛肉配白飯	Fried egg with beef side with rice	
3.瑤柱雞粒荷葉飯	Fried Rice with dried scallop and diced chicken in Lotus Leaf	
4.咸蛋馬蹄蒸肉餅	Steam Minced pork patty, with salty egg	
11月30日(四)		11/30/2023
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 FishMaw, DriedScallop, SlicedAbalone, DuZhong, Dried Longan, Red kidney bean		
B.瑤柱螺片竹蔗馬蹄麥冬甘筍雪梨薏米瘦肉煲豬展湯 (清潤降火)		
B. LeanPork PorkShin Soup with DriedScallop, sliced conch, SugarCane, Job's Tears, Bretschneider Pear, Water chestnut, MaiDong, Carot		
1.冬菇栗子炆雞飯	Cook Chicken with Mushroom and Chestnuts with rice	
2.鎮江豬軟骨飯	Pork Soft bone with sweet and sour sauce	
3.臘味糯米飯	Glutinous rice with Chinese sausage	
4.章魚蓮藕蒸肉餅飯	Steamed minced pork patty with Lotus and dried octopus	
12月01日(五)		12/1/2023
A.鱸魚肉赤靈芝無花果螺片龍利葉枇杷葉雪梨煲鷓鴣(化痰止咳)		
A. Quail Soup with sliced conch, Alligator Meat, Fritillaria Bulb, Fig, Ganoderma, Bretschneider Pear, LongLiYe, Apricol, Ganoderma		
B.花生眉豆雞腳蓮藕煲豬骨湯(養顏補血、健脾補腎)		
B. PorkBone Soup with Lotus Root, Black-Eyed Pea, Peanut		
1.薑蔥霸王雞扒飯	Chicken with pilled Red pepper and scallion green onion	
2.咸魚蓮藕煎肉餅	Pan fry minced pork patty with lotus and Salty fish	
3.麻婆雞粒豆腐飯-微辣	Diced chicken cooked with bean curd and chili oil	
4.金粟冬菇蒸肉餅飯	Steam Minced Pork Patty with Mushroom and corns Mixed	