



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	
8月13日 星期一	A	A.花膠雪耳猴頭菇沙參麥冬百合圓肉煲雞湯(滋陰潤燥)	\$48.00		
		A. Chicken Soup with Fish maw, White fungus, Monkey head mushroom, ophiopogon root, sha seng and longan			
	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	腐乳蒸雞翼飯	Steam Chicken wings with fermented bean curd sauce	\$39.00	
	2	薑蜜豬扒飯	Pork chop with Ginger honey 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	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		
8月14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	\$48.00		
		A. Chicken Soup with sliced abalone, red bean ,Semen Coicis Winter Melon			
	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	葡國薯仔雞翼飯	Chicken wings with potato in Portuguese style	\$39.00	
	2	大白菜獅子頭	Meat ball rice with Chinese cabbage & sauce	\$39.00	
	3	菠蘿粒西炒飯	Fried rice of western style with pineapple	\$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		
8月15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.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, ganodrema lucidum, apple, conch and dried figs			
	1	香草蒜茸雞扒飯	Chicken fillet with Garlic and Vanilla topping	\$39.00	
	2	秘制無錫骨配菜飯(2)	Wuxi pork ribs with rice mixex with vegetable	\$39.00	
	3	香菇肉鬆蒸水蛋配紅米飯(3)	Steam egg with mushroom side with red cargo rice	\$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		
8月16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	泰式醬爆雞球飯	Fried chicken with Thai chili sauce side with rice	\$39.00	
	2	茄子炆斑腩	0	\$39.00	
	3	炸菜肉鬆豆腐	Minced pork cooked with bean curd and salted mustard	\$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		
8月17日 星期五	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.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	紅棗雲耳蒸滑雞飯	Steam Chicken with black fungus and red date	\$39.00	
	2	美極洋蔥豬扒	Onion Pork chop in Maggi sauce	\$39.00	
	3	廈門炒米	Fried Vermicelli with Sweet and Sour sauce	\$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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日期	代號	餐單內容	價目	數量	
8月20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	粟米蘑菇雞皇飯	Chicken rice with mushroom and corn	\$39.00	
	2	醬爆回鍋肉片飯 - 微辣	Twice cooked sliced pork with brown sauce	\$39.00	
	3	冬菇素雞什菜荷葉飯	Steam rice with Vegetarian chicken, mushroom in lotus leaf	\$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		
8月21日 星期二	A	A.螺片栗子合桃蓮藕無花果黑豆紅棗陳皮煲雞湯(補益脾腎)	\$48.00		
		A. Chicken soup with dried scallop chest nut walut lotus root fig black bean red date and dried orange peel			
	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	薑蔥豉油皇雞翼飯	Chicken wing with soy Sauce and green onion	\$39.00	
	2	蜜汁芥末豬扒飯	Fried pork chop mixed with wasabi and honey side with rice	\$39.00	
	3	煙肉蒜蓉蜆肉炒蛋配白飯	Fried egg with garlic bacon and clams	\$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		
8月22日 星期三	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.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	花雕杞子蒸滑雞	Chicken steam with wolfberries	\$39.00	
	2	檸汁芝麻龍利柳	Fish Fillet with Lemon Sauce and sesame	\$39.00	
	3	馬來炒貴刁	Malaysian Fried Kway Teow	\$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		
8月23日 星期四	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.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	藕片木耳炒雞柳飯	Sliced chicken fried with lotus	\$39.00	
	2	椰香咖哩豬軟骨配菜飯	Curry softbone with rice mixed with vegetable	\$39.00	
	3	魚香茄子肉絲飯	Eggplant cooked with salted fish and sliced pork	\$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		
8月24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.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	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	香菇肉鬆豉豆腐(3)	Tofu with Mince and mushroom	\$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		



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日期	代號	餐單內容	價目	數量	
8月27日 星期一	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. 合掌瓜冬菇茶樹菇紅蘿蔔粟米栗子素菜湯	\$48.00		
		B. Vegetarian soup with Chayote, mushroom, tea plant mushroom, carrot, corn and chestnut.			
	1	淮山杞子蒸雞飯	Steamed chicken with chinese yam and red date	\$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	攪菜素肉絲炒豆角	Vegeterian Pork fried with olive Pickles and beans	\$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		
8月28日 星期二	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(利尿去濕)	\$48.00		
		B. Fish soup with whelk, Puerarialobata, chan pi, red bean, thin bean, pork bones and Glabrous Greenbrier Rhizome.			
	1	貴妃薑葱雞扒飯	Chicken with ginger and onion sauce	\$39.00	
	2	沙嗲金菇節瓜肉片飯	Sliced pork with enokitake, fuzzy melon and satav sauce	\$39.00	
	3	麻婆雞粒豆腐飯	Diced chicken cooked with bean curd and chili oil	\$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		
8月29日 星期三	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)	\$48.00		
		A. Chicken soup with dried scallop, conch, peanut, papaya Euryale fero and pork shank			
	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	瑞士汁雞翼	Chicken wings with sweets sauce	\$39.00	
	2	燒汁芝麻香菇肉丸飯	Meat ball with mushroom and sesame in BBQ sauce	\$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	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		
8月30日 星期四	A	A. 花膠太子參北芪淮山蓮子圓肉紅棗煲雞湯(強健補氣)	\$48.00		
		A. Chicken soup with fish maw, pseudostellaria heterophylla, astragali, wild yam, lotus seed, dried longan and red date			
	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	蒜蓉豆豉炒雞飯	Chicken cooked with Garlic black soy bean	\$39.00	
	2	香草鮮茄磨菇豬扒飯	Pork chop with tomato mushroom in cream sauce	\$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	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		
8月31日 星期五	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. 瑤柱螺片竹蔗馬蹄麥冬甘筍雪梨薏米瘦肉煲豬展湯(清潤降火)	\$48.00		
		B. Pork soup with dried scallop, sugar cane, carrot, water chest nut and pear			
	1	西檸西柚汁蜜桃雞球飯	Sliced chicken with peach in lemon and grapefruit sauce	\$39.00	
	2	豉汁涼瓜魚柳飯	Bitter gourd with fish fillet cooked with sova sauce	\$39.00	
	3	干炒叉燒意粉	Fired spaghetti with BBQ pork	\$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		



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9月3日 星期一	A	A.花旗蔘螺頭玉竹麥冬雪耳杞子圓肉蘋果煲雞湯(益氣生津)	\$48.00		
		A. Chicken soup with american ginseng, whelk, Yuzhu, Maidong, white fungus, wolfberry and apple			
	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	越式香茅雞扒	chicken fillet lemon grass in Vietnamese Style	\$39.00	
	2	支竹炆火腩飯	Pork belly cooked with dried tofu skin side with rice	\$39.00	
	3	菠蘿咕嚕素雞飯(素)	Vegetarian chick with sweet and sour sauce	\$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		
9月4日 星期二	A	A.花膠瑤柱鮑片杜仲鹿腳筋紅腰豆圓肉煲雞(強筋健骨)	\$48.00		
		A. Chicken soup with fish maw, sliced abalone, tendon of deer's leg, red kidney bean and pork shank			
	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)	\$48.00		
		B. Pork soup with dried scallop sliced whelk, King spent, Fig and Chayote			
	1	椰香青咖哩雞飯	Coconut Green Curry Chicken side with rice	\$39.00	
	2	紅燒豆腐魚柳飯	Fish fillet with fried bean curd side with rice	\$39.00	
	3	干炒XO醬雜菌肉絲河	Rice noodle fried with mushroom and slice pork in XO 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		
9月5日 星期三	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.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	燒汁洋蔥炒雞柳飯	Sliced chicken fried with onion in Terivaki sauce side with rice	\$39.00	
	2	椒鹽豬扒飯(2)	Fried Pork Chop with spicy salt	\$39.00	
	3	蒜茸雞粒滑豆腐(3)	Diced Chicken with Bean Curd and Garlic sauce	\$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		
9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.瑤柱鮑片節瓜章魚南北杏蜜棗豬骨湯(增強體質)	\$48.00		
		B. Pork Bone soup with dried scallop abalone, octopus, apricot kernel, honey date, apple cucumber			
	1	鮑汁紅棗蒸雞飯	Steam Chicken and red date with abalone sauce	\$39.00	
	2	咸魚蓮藕煎肉餅	Pan fry minced pork patty with lotus and Salty fish	\$39.00	
	3	福建炒飯(3)	Fujian Fried Rice	\$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		
9月7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.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)	\$48.00		
		B. Pork shank soup with dried octopus red date green bean winter melon and lotus leaf			
	1	茶香蜜糖雞翼	Chicken Wings with Honey Chinese Tea sauce	\$39.00	
	2	上海排骨菜飯	Pork Rib with Vegetable mixed rice in Shanghai style	\$39.00	
	3	菜甫肉鬆炒蛋配白飯	Sheered Egg mixed and mince and omelet with salted, side with rice	\$39.00	
	4	十魷雞粒蒸肉餅飯(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		