



# 中華料理

## ❖ BAR BITES ❖

蝦韭菜腐疲倦 Prawn & Chives Beancurd Roll	9
脆炸午餐肉 Lunch Meat Fries	9
炸云吞 Deep Fried Wanton	9
咖喱豬皮魚丸 Hong Kong Style Curry Fishballs and Pork Skin	10
肉松白飯魚 White Bait with Pork Floss	10
蝦醬雞中翼 Chicken Wing with Preserved Shrimp Paste	12
麻婆豆腐粒 Fried Tofu with Szechuan Ma Po Dipping Sauce	10
椒鹽土豆條 Chilli Garlic Potato Sticks	10
黃金香檸脆炸三文魚皮 Salmon Skin with Salted Egg Yoke	14
XO醬香炒蘿卜糕 Sum Yi Tai's Signature XO Carrot Cake	14
麻辣脆炸雞皮 Chicken Skin Chips, Szechuan Style	12
蝦醬脆五花腩 Crispy Pork Chips, Shrimp Paste	12
辣子雞 Signature Mala Peppercorn Chicken "La Zi Ji"	12
椒鹽魷魚鬚 Chilli Garlic Squid Tentacles	16

## ❖ TAPAS MEATS ❖

炭燒蜜汁叉燒 Maple Honey Glazed Char Siew	14
脆皮燒肉 Crispy Roast Pork	14
燒鴨 Roast Duck	14
雙拼 Double Platter 18    三拼 Triple Platter 22	
特色香脆宮保雞 Gong Bo Chicken	14
糖醋荔枝咕咾肉 Classic Sweet & Sour Pork	14
香蒜豬排骨 Garlic Pork Ribs	16
蒜香糊椒爆牛柳粒 Black Pepper Angus Beef Tenderloin Cubes	18

## ❖ TAPAS SEAFOOD ❖

大蝦雲吞紅油抄手 King Prawn Wonton Tossed in Chili	15
川味剝椒蒸澳洲深海鱸魚 Steamed Australian Barramundi with Pickled Chili	16

## ❖ TAPAS VEGETABLES ❖

蒜香香港芥蘭 Sautéed HK Style Kai Lan	12
XO醬乾煸四季豆 Four Seasons French Beans	12
特色香脆宮保野菇 Crispy Sticky Gong Bo Mushrooms	12

## ❖ SHARING CLAYPOTS ❖

原汁牛筋腩煲 Braised Beef Brisket & Tendon Clay Pot	24
北菇滑雞砂煲飯 Chicken & Chinese Mushroom Clay Pot Rice	26
臘味砂煲飯 Chinese Sausages & Preserved Meat Clay Pot Rice	26

## ❖ SHARING PLATES ❖

豬腳焖米粉 Braised Pork Trotter Beehoon	24
特色星州炒飯 Singapore Fried Rice	26
KL福建面 Hokkien Noodles KL Style	26
乾炒牛肉河粉 Hong Kong Style Angus Beef Fried Hor Fun	26

## ❖ TAPAS DESSERTS ❖

薑茶黑芝麻湯丸 Boiled Glutinous Sesame Rice Dumpling with Ginger Tea	6
香茅什果凍 Chilled Lemongrass Jelly with Mixed Fruits	6
芒果布丁 Mango Pudding	6