



海 港 大 酒 樓  
SEA HARBOUR SEAFOOD RESTAURANT

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626 288 3939

3939 Rosemead

BldRosemead, CA 91770

# Chef Tony

何惠東廚師是美國洛杉磯柔似蜜市著名的海港大酒樓的老闆兼行政總廚。他是香港世界御廚楊貫一大師的入室弟子，楊貫一大師早年曾經服務於中國領導人鄧小平、法國總統希拉克等世界領導人。1997年香港回歸中國之後，大量的香港人移居加拿大溫哥華，並由此給當地帶來了香港的飲食文化。何惠東廚師也在1998年於溫哥華開設了他的第一家海港大酒樓，地道的港式點心和精美粵式料理大受當地移民及主流社會人士的歡迎，從而令何惠東廚師的事業一炮而紅。自1998起至今的20多年來，何惠東廚師在加拿大和美國建立了一系列的新餐廳，而位於洛杉磯柔似蜜市的海港大酒樓更贏得了著名的《洛杉磯時報》美食評論家Jonathan Gold的稱讚。

在溫哥華，除了海港大酒樓和頤東大酒樓之外，何惠東廚師還在繁忙的Metrotown美食廣場開設了他的廣受歡迎的頤東精點點心專賣店。而最新開業的南加州頤東精點餐廳地處歷史悠久的Pasadena市中心，位於Colorado街和Fair Oaks街的拐角處。餐廳裝飾富有藝術性，裡面歷史悠久的水晶大吊燈使餐廳顯得富麗堂皇。踏入2021年，位於高尚住宅區Arcadia市內Baldwin Ave上的新一家頤東精點也已經隆重開業。

點心二字如果用中文的直接解釋意思有觸摸心靈的意思，由此何惠東廚師說：我期待把點心這一中國飲食文化帶給美國並深入民心。

Tony He, an acclaimed chef and owner of the iconic Sea Harbour Seafood Restaurant in Rosemead, California, was an apprentice to Yeung Koon-Yat, a culinary master in Hong Kong who had served world leaders including Deng Xiaoping and Jacques Chirac.

With the British handover of Hong Kong back to China in 1997, a sudden influx of immigrants to Vancouver, Canada, had led to a greater demand in Chinese gastronomy.

In 1998, Tony debuted his Sea Harbour Seafood Restaurant in Vancouver. His traditional dim sum and artistic Cantonese cuisine were raved by immigrants and locals alike.

Following that twenty plus years, Tony had established a series of new restaurants in both Canada and the United States. His Rosemead-based Sea Harbour Seafood Restaurant had even drawn accolades from the famed Los Angeles Times food critic, Jonathan Gold.

In Vancouver, aside from Sea Harbour Seafood Restaurant which was voted the best dim sum place in town, Tony had also launched his ever-popular Chef Tony Dim Sum Restaurant in the busy Metrotown Mall in Burnaby.

Chef Tony Dim Sum Pasadena is Tony's new venture in Southern California. Situated at the corner of Colorado and Fair Oaks in Historic Old Pasadena, the restaurant features a ravishing Art Deco dining room with grand chandeliers.

In 2021, another new Chef Tony Dim Sum Restaurant had its grand opening on Baldwin Avenue, in the upscale community of Arcadia.

The term "Dim Sum" literally means "touch your heart" in Chinese.

"I wish to bring to America the art of making and savoring Chinese Dim Sum," said Tony. "I hope my staff, ambience and food will touch yours."

STARTER

前菜

DIM SUM STEAMED

蒸點心

SEAFOOD

海鮮

MEAT

肉

SOUP

湯

CONGEE

粥

NOODLE

麵條

RICE

飯

VEGETABLE

蔬菜

DESSERT

甜點

BEVERAGE

飲料

## STARTER

Sliced Chinese Broccoli  
w/ Truffle Sauce  
松露拌芥蘭片

**\$ 14.98**

Wood Ear Salad w/  
Mature Vinegar  
陳醋雲耳

**\$ 8.98**



Jelly Fish (Cold)  
凉拌海蜇

**\$ 14.98**

Cucumber Salad w/  
Garlic and Vinegar  
刀拍黃瓜

**\$ 5.98**



Chicken Feet in  
Vinegar with Pepper  
泡椒鳳爪

**\$ 10.98**

Deep Fried Japanese  
Octopus with Spiced Salt  
椒鹽日本八爪魚鬚

**\$ 14.80**

Deep Fried Chinese Donut  
Stuffed with Shrimp Paste  
鬼馬炸兩沙律

**\$ 14.80**

Deep Fried Tofu W/ Salt & Pepper

椒鹽豆腐

**\$ 10.98**



Mustard Greens Salad

凉拌芥菜絲

**\$ 8.80**



## DIM SUM STEAMED

Scallop and Shrimp Dumpling w/  
Fish Roe  
魚子帶子餃

**\$ 6.98**



Juicy Pork Dumpling

風味小籠包

**\$ 5.98**



Spareribs w/ Black Bean Sauce

豉汁蒸排骨

**\$ 6.98**



Shrimp and Pork Dumpling w/  
Black Truffle

黑松露燒賣

**\$ 6.98**



Shrimp Dumpling

頤東蝦餃皇

**\$ 6.98**



Steamed Chicken Feet w/  
Brown Sauce

醬汁蒸鳳爪

**\$ 6.98**



## SEAFOOD

Maine Lobster

( Oat / Black Pepper / Homemade Spice Sauce and Peanuts / Mapo Tofu / Sticky Rice / Kimchi and Rice Cake / Ginger and green onion )

波士頓龍蝦

( 燕麥 / 黑胡椒 / 特味 / 麻婆豆腐 / 糯米飯 / 泡菜年糕 / 薑蔥 )

**Current Price**



Salt and Pepper King Prawn  
椒鹽大蝦

**\$ 25.80**



## SEAFOOD

Stir Fried Black Pepper  
King Prawn

黑胡椒炒大蝦

**\$ 25.98**

Red Cod / Turbot /  
Coral Trouts (Order in Advance)

紅斑 / 多寶魚 / 東星斑

**Current Price**



Crispy Honey Walnut Shrimp

核桃脆蝦球

**\$ 23.80**

Maine Crab

( Oat / Black Pepper / Homemade Spice Sauce and Peanuts /  
Mapo Tofu / Sticky Rice / Kimchi and Rick Cake /  
Ginger and green onion )

肉蟹

( 燕麥 / 黑胡椒 / 特味 / 麻婆豆腐 / 糯米飯 /  
泡菜年糕 / 薑蔥 )

**Current Price**



Lemongrass Black Cod in Casserole

香茅砂鍋鱈魚煲

**\$ 38.80**

## MEAT

Roast Duck and Minced Duck Lettuce Wrap  
( Prepared Two Ways )( Order in Advance )

特色片皮鴨 ( 預訂 )  
鴨鬆生菜包 ( 兩吃 )

**\$ 88.80**  
( 全隻 Whole )



Black Truffle Chicken w/  
Cilantro and Onion

黑松露撈雞

**\$ 24.80** ( 半隻 Half )  
**\$ 43.80** ( 全隻 Whole )



Roast Crispy Chicken w/  
Black Truffle (Order in Advance)

黑松露燒雞皇 ( 預訂 )

**\$ 46.80**

Chef Tony Chicken Topped w/  
Ginger & Scallion

海港蔥油雞

**\$ 19.80** ( 半隻 Half )  
**\$ 38.80** ( 全隻 Whole )

Deep Fried Tender Pigeon  
生炸妙齡鴿

**\$ 24.80** ( 全隻 Whole )



## MEAT

House Special Pork  
Spareribs Casserole

特色砂鍋排骨

**\$ 23.80**



Baked Chicken w/ Salt and Herb  
(Order in Advance)

海港第一雞 (預訂)

**\$ 48.80** (全隻 Whole)

Boiled Chicken w/  
House Spicy Sauce

頤東特味雞

**\$ 19.80** (半隻 Half)

**\$ 38.80** (全隻 Whole)

Stir Fried Diced Beef Filet w/  
Japanese BBQ Sauce

燒汁牛柳粒

**\$ 24.80**

Wok-Fried Diced Steak w/  
Black Garlic & Japanese BBQ Sauce

黑蒜炒牛柳粒

**\$ 38.80**

BBQ Pork

蜜汁叉燒

**\$ 13.80**



House Special Soy Sauce Chicken  
(Order in Advance)

玫瑰豉油雞 (預訂)

**\$ 43.80** (全隻 Whole)

Sweet and Sour Pork

山楂汁咕嚕肉

**\$ 21.80**

Stir Fried Diced Beef Filet w/  
Black Vinegar

黑醋牛柳粒

**\$ 24.80**

## SOUP

Stewed Chicken Soup w/  
Matsutake Mushroom

松茸菌燉雞功夫湯

**\$ 12.80**

(預訂 Advance Order)



Hot and Sour Seafood Soup

海皇酸辣湯

**\$ 18.80** (Regular/例)

Pumpkin Soup w/ Seafood

海鮮南瓜羹

**\$ 18.80** (Regular/例)

Crab Meat w/ Pumpkin Soup

蟹肉金湯

**\$ 29.80** (Regular/例)

Fish Maw and  
Crab Meat Soup

蟹肉魚肚羹

**\$ 29.80** (Regular/例)

Pumpkin Soup w/ Chicken

雞蓉南瓜羹

**\$ 18.80** ((Regular/例))

Seafood Soup

海鮮羹

**\$ 18.80** (Regular/例)

Minced Beef and Egg  
White Soup

西湖牛肉羹

**\$ 16.80** ((Regular/例))

Minced Chicken and  
Corn Soup

雞茸玉米羹

**\$ 16.80** (Regular/例)

Double-boiled Matsutake and  
Chicken Soup (Advance Order)

野生松茸燉走地雞 (預訂)

**\$ 43.80** (Regular/例)

Double-boiled Papaya and Cru-  
cian Carp Soup (Advance Order)

萬壽果燉鯽魚 (預訂)

**\$ 43.80** (Regular/例)

Double-boiled Watercress and Cru-  
cian Carp Soup (Advance Order)

西洋菜燉鯽魚 (預訂)

**\$ 43.80** (Regular/例)

Double-boiled Morel Mushroom  
w/ Dried Scallop and Chicken  
Soup (Advance Order)

野生羊肚菌乾貝燉雞 (預訂)

**\$ 43.80** (Regular/例)

## NOODLE / RICE

Stir Fried Sticky Rice

生炒糯米飯

**\$ 18.80**

Stir Fried Rice Noodle w/ Beef

乾炒牛河

**\$ 18.80**

Soupy Rice w/ Seafood

海鮮泡飯

**\$ 18.80**

Fried Rice w/  
Diced Chicken & Salty Fish

鹹魚雞粒炒飯

**\$ 19.80**

Fried Rice w/  
Shrimp and BBQ Pork

揚州炒飯

**\$ 20.80**

Fried Crispy Noodle w/  
Assorted Seafood

海鮮炒麵

**\$ 20.80**

Fried Rice w/  
Vegetable

雜菜炒飯

**\$ 16.80**

Fried Rice w/  
Dried Scallop and Egg White

瑤柱蛋白炒飯

**\$ 18.80**

Fried Rice w/  
Minced Beef and Black Truffle

黑松露牛鬆炒飯

**\$ 19.80**

Steamed Rice

白飯

**\$ 2**



## NOODLE / RICE

Stir Fried Noodle w/ Bean Sprouts  
豉油皇炒麵

**\$ 16.80**

E-Fu Noodle  
乾燒伊麵

**\$ 16.80**

Stir Fried Rice Noodles, Singapore Style

星洲炒米粉

**\$ 18.80**



Fried Rice w/ Egg White,  
Fish Roe & Truffle Sauce

黑松露飛魚子蛋白炒飯

**\$ 20.80**

VEGETABLE



Sauteed String Bean w/  
Minced Pork

肉碎乾扁四季豆

**\$ 16.98**

Steamed Chinese Cabbage w/  
Vermicelli

蒜蓉粉絲蒸津白

**\$ 16.80**

Sauteed Chinese Broccoli w/  
Minced Dried Flounder Fish

大地魚炒芥蘭

**\$ 20.80**

Green Vegetable w/  
Garlic Sauce

蒜蓉炒菜心

**\$ 16.98**

Stewed Mushroom and Vermicelli w/  
Chinese Cabbage Casserole

野菌粉絲紹菜煲

**\$ 18.80**



Chinese Broccoli w/ Oyster Sauce

蠔油芥蘭

**\$ 16.80**



Fried Eggplant w/ Basil and Green Beans

紫蘇豆角炒茄子

**\$ 18.80**



## DESSERT

Steamed Lava Salted Egg Yolk Bun  
w/ Gold Foil  
金箔流沙包

**\$ 26.80** (Per Dozen/打)



Double-boiled Bird's Nest w/  
Egg White & Almond Milk  
生磨杏汁蛋白燕窩

**\$ 38.80** (Per Person/位)

Egg White & Almond Milk  
生磨杏汁蛋白

**\$ 8.80** (Per Person/位)

**\$ 26.80** (Regular/例)

Freshly Grinded Walnut  
Sweet Soup  
生磨核桃露

**\$ 8.80** (Per Person/位)

**\$ 26.80** (Regular/例)

Steamed Bun Stuffed w/  
Lotus Paste  
蓮蓉壽包

**\$ 20.80** (Per Dozen/打)

Sticky Rice Ball Stuffed w/  
Salty Egg Yolk  
金沙湯圓

**\$ 20.80** (Per Dozen/打)

Steamed Caramel Sponge  
Cake

馳名馬拉糕

**\$ 20.80** (Regular/底)

## BEVERAGE

Tea or Condiment (Per Person)

茶芥 (每位)

Jasmine, Pu-Erh, Chrysanthemum,  
Ti Kuan Yin or Oolong

香片 / 普洱 / 菊花 / 鐵觀音 / 烏龍

**Free**

Evian Spring Water (Bottle)

法國依雲礦泉水 (瓶)

**\$ 4.98**

Sake (Carafe)

清酒 (壺)

**\$ 13.98**

Perrier Mineral Water (Bottle)

法國蘇打礦泉水 (瓶)

**\$ 4.98**

Red Wine (Glass)

紅葡萄酒 (杯)

**\$ 8.80**

Juice: Apple / Orange / Pineapple /  
Lemonade

果汁

**\$ 3.98**

White Wine (Glass)

白葡萄酒 (杯)

**\$ 8.80**

Pepsi / 7-UP (Can)

百事可樂 / 七喜 (罐)

**\$ 2.98**

Beer (Bottle): Tsingtao / Heineken / Sapporo /  
Corona / Stella / Modelo / 805

啤酒 (瓶)

**\$ 5.80**

## CHEF'S SPECIAL

Pan-fried Lotus Root Stuffed  
w/ Shrimp Paste

百花釀蓮藕餅

**\$ 38.80** (Regular/例)

Stir-fried Fresh Scallop or Prawns

油泡帶子/蝦球

**\$ 23.80** (Regular/例)

Egg Tofu Braised in  
Abalone Sauce

雙菇扒玉子豆腐

**\$ 20.80** (Regular/例)

Sauteed Sea Cucumber w/  
Mixed Mushroom

什菌爆遼參

**\$ 38.80** (Regular/例)

Stewed Eggplant w/  
Minced Pork in Casserole

魚香茄子煲

**\$ 16.80** (Regular/例)

Braised Chinese Mushroom  
w/ Mustard Greens

北菇扒芥菜膽

**\$ 18.80** (Regular/例)

Vegetable Soaked in Brine  
w/ Preserved Mustard Root

冲菜鹽水菜心

**\$ 16.80** (Regular/例)

Sauteed Celery w/  
Mixed Mushroom

荷塘炒什菌

**\$ 16.80** (Regular/例)



## CHEF'S SPECIAL

Stir-fried Sea Cucumber w/  
Green Onion, Ginger and Abalone Sauce

鮑汁爆遼參

**\$ 43.80** (Regular/例)

Sweet & Sour Pork in Special  
Hawthorn Sauce

山楂汁咕嚕肉

**\$ 21.80** (Regular/例)

Diced Beef Tender in Special  
Steak Sauce

法式牛柳粒

**\$ 20.80** (Regular/例)

Wok-fried Sea Cucumber  
w/ Green Onion and Ginger

薑蔥爆遼參

**\$ 43.80** (Regular/例)

Stir-fried Prawns w/ Homemade  
Spicy Sauce and Peanuts

特味南美蝦

**\$ 23.80** (Regular/例)

Stir-fried Frog Legs w/  
Peanuts

花生爆炒田雞腿

**\$ 23.80** (Regular/例)

Braised Tofu Seafood  
Casserole

海鮮豆腐煲

**\$ 18.80** (Regular/例)

Sautéed Chinese Broccoli w/  
Fish Cake

芥蘭炒魚餅

**\$ 21.80** (Regular/例)

Sautéed Pork Neck Meat  
w/ Chinese Broccoli

豬頸肉炒芥蘭

**\$ 20.80** (Regular/例)



## CHEF'S SPECIAL

Stir-Fried Morel Mushroom Stuffed  
w/ Shrimp Paste

百花煎釀羊肚菌

**\$ 38.80**

Steamed Morel Mushroom Stuffed  
w/ Shrimp Paste

百花蒸釀羊肚菌

**\$ 38.80**

Stir-Fried Snow Pea w/  
Sea Cucumber and Pork

荷蘭豆豬頸肉炒海參

**\$43.80**



Stir-Fried Snow Pea w/  
Fish Cake and Chinese Celery

荷蘭豆唐芹炒魚餅

**\$20.80**

CHEF'S SPECIAL

Sauteed Cauliflower w/ Pork

豬頸肉炒台山菜花

\$ 22.80

Sauteed Cauliflower w/  
Cured Pork

臘味炒台山菜花

\$ 22.80

Braised Egg Tofu Topped w/ Mushrooms

雙菇玉子豆腐

\$ 18.80

Braised Tofu w/  
Salted Fish Casserole

特色鹹魚豆腐煲

\$ 22.80

Stir-Fried Clam Meat w/  
Chive Flowers

韭菜花炒蜆肉

\$ 23.80



## CHEF'S SPECIAL

Stir-fried Sea Cucumber  
w/ Garlic and Black Truffle  
金蒜黑松露炒遼參

**\$ 48.80** (Regular/例)

Stir-fried Chinese Yam and  
Fish Paste w/ Maggi Sauce  
美極淮山魚餅

**\$ 21.80** (Regular/例)

Stir-fried Pork and Bitter  
Melon w/ Black Olive  
欖角豬頸肉涼瓜

**\$ 18.80** (Regular/例)

Stir-fried String Bean and  
Preserved Radish w/ Chili  
辣炒辣粒粒

**\$ 18.80** (Regular/例)

Stir-Fried Lotus Root and  
Ginkgo w/ Mixed Vegetables  
健康六合菜

**\$ 18.80** (Regular/例)

Steamed Minced Pork w/  
Water Chestnut and Black Bean Paste  
手剝馬蹄蒸肉餅

**\$ 18.80** (Regular/例)

Stir-fried King Oyster Mushrooms  
w/ Pepper and Garlic  
乾鍋杏鮑菇

**\$ 16.80** (Regular/例)

Steamed Egg Custard w/  
Dried Scallop  
瑤柱蒸水蛋

**\$ 16.80** (Regular/例)



## SEAFOOD SPECIAL

Alaska King Crab

阿拉斯加皇帝蟹 (時價)

Steamed w/ Garlic Paste

蒜蓉蒸

Steamed

清蒸

Pan Fried w/ Salty Chili

椒鹽

Pan Fried w/ Chili (Hong Kong Style)

避風塘

Chilled (Advance Order)

凍蟹 (預訂)

Steamed / Garlic and Rice Noodles

蒜蓉河粉蒸

Baked with Assorted Seafood in  
Portuguese Sauce

葡汁海鮮蟹殼焗飯

Sashimi

刺身

Soaked (Steak Cut)

過橋 (切件)

Poached

白灼

Wok-fried w/ Ginger and Green Onion

薑蔥爆

In Soup

滾湯

Geoduck

象拔蚌 (時價)

Second Courses (Rice in Soup) (Fried w/ Salty Chili) (Stir-fried w/ Preserved Vegetables)

蚌頭二食 (泡飯) (椒鹽) (豉椒酸菜炒)

SEASONAL PRICE FOR ALL SEAFOOD

## SEAFOOD SPECIAL

Australian Garoupa

東 星 斑 (時價)

Steamed  
清蒸

Scalded in Oil / Steamed in Soup  
油泡/滾湯

Sauteed / Stewed  
炒球/紅燒

Pan Fried Fish Fillet w/ Abalone Sauce  
鮑汁煎扒

Deep Fried Glazed w/ Sweet and Sour Sauce  
五柳

Braised w/ Bitter Melon, Tofu Wrap in Casserole  
(Advance Order)

啫啫涼瓜腐皮炆 (預訂)

Poached in Rice Soup (Advance Order)  
米湯浸 (預訂)

Rock Cod

紅 斑 (時價)

Steamed  
清蒸

Deep Fried Glazed w/ Sweet and Sour Sauce  
五柳

Deep-fried w/ Basil  
順德煎焗

In Soup  
滾湯

Braised w/ Bitter Melon, Tofu Wrap in Casserole  
(Advance Order)

啫啫涼瓜腐皮炆 (預訂)

SEASONAL PRICE FOR ALL SEAFOOD

## SEAFOOD SPECIAL

Live Abalone

活鮑魚 (時價)

Sashimi

刺身

Steamed w/ Garlic Paste

蒜蓉蒸

Scalded in Oil

油泡

Pan Fried w/ Soy Sauce

豉油皇煎

In Congee

生滾粥

Steamed w/ Garlic Paste

蒜蓉蒸

Steamed

清蒸

Pan Fried w/ Green Pepper and Black Bean Sauce

豉椒炒

Baked w/ Green Onion and Ginger

薑蔥焗

Pan Fried w/ Curry Sauce

咖喱煮

Pan Fried w/ Chili (Hong Kong Style)

避風塘炒

Pan Fried w/ Salty Chili

椒鹽

Baked w/ Cheese and Cream

芝士奶油焗

Baked w/ Superior Stock

上湯焗

Stir-fried w/ Sichuan Spicy Sauce and Peanuts

川味香辣

Dungeness Crab

肉蟹 (時價)

SEASONAL PRICE FOR ALL SEAFOOD

## SEAFOOD SPECIAL

Chilled (Advance Order)

凍蟹 (預訂)

Steamed w/ Egg White and Chinese Wine  
花雕蛋白蒸

Braised w/ Eggplant  
茄子炆

W/ Fresh Fruit Salad (Advance Order)  
鮮果沙律 (預訂)

Sashimi  
刺身

Steamed w/ Garlic Paste and Chinese Wine  
花雕蒜蓉蒸

Baked w/ Cheese and Cream  
芝士奶油焗

Baked in Superior Stock  
上湯焗

Sauteed w/ Egg White  
蛋白炒龍蝦球

Stir-fried w/ Homemade Spicy Sauce and Peanuts  
特味炒

Pan Fried w/ Salty Chili  
椒鹽

Pan Fried w/ Chili (Hong Kong Style)  
避風塘炒

Sauteed w/ Green Onion and Ginger  
薑蔥炒

Braised w/ Eggplant  
茄子炆

Lobster (Maine/California/Australian)

龍蝦 (時價)

SEASONAL PRICE FOR ALL SEAFOOD

## SEAFOOD SPECIAL

Prawn

海 蝦 (時價)

Poached

白灼

Sashimi

刺身

Poached w/ Chinese Wine

花雕醉灼

Pan Fried w/ Salty Chili

椒鹽

Steamed w/ Garlic Paste

蒜蓉開邊蒸

Pan Fried w/ Soy Sauce

豉油皇煎

Japanese Sun-dried Abalone

日 本 吉 品 鮑 魚 日 本 網 鮑 (Seasonal Price時價)

Ah Tung Premium Sun-dried Abalone

日 阿 東 鮑 魚 (Seasonal Price時價)

South African Sun-dried Abalone

南 非 鮑 魚 (Seasonal Price時價)

Braised Deluxe Fish Maw w/ Abalone Sauce  
(Seasonal Price, Advance Order)

鮑 汁 頂 級 花 膠 皇 (時價, 預訂)

Braised Sea Cucumber w/ Abalone Sauce

鮑 汁 遼 參

**\$ 33.80** (Per Person/位)

Sea Cucumber in Mature Vinegar  
(Chef's Special Recommendation)

陳 醋 遼 參 (本店特色)

**\$ 33.80** (Per Person/位)

SEASONAL PRICE FOR ALL SEAFOOD





# 海港大酒樓

SEA HARBOUR SEAFOOD RESTAURANT

優質茶葉: Choices of Tea:

菊花	Chrysanthemum	香片	Jasmine
水仙	Asphodel	普洱	Pu-Erh
壽眉	Shou Mei	鐵觀音	Ti Kuan Yin

飲品:

Beverage:

紅葡萄酒(杯)	House Red Wine .....	\$8.80/Glass
白葡萄酒(杯)	House White Wine .....	\$8.80/Glass
喜力(瓶)	Heineken.....	\$5.80/Bottle
青島(瓶)	Tsing Tao .....	\$5.80/Bottle
百威(瓶)	Budweiser.....	\$4.80/Bottle
礦泉水(瓶)	Spring Water.....	\$1.50/Bottle
法國梳打礦泉水(瓶)	Perrier Mineral Water.....	\$4.98/Bottle
可口可樂(罐)	Coke and Diet Coke .....	\$2.98/Can
雪碧(罐)	Sprite .....	\$2.98/Can

味中味



味外味

法國美食協會會員

## 名廚美點

### *From The Chef*



1. 刀拍黃瓜 (中)  
Cucumber with Garlic  
& Spicy Sauce (M)



2. 麻辣海蜇 (廚)  
Jelly Fish with Spicy  
Sauce (C)



3. 凉拌海草 (大)  
Seaweed with Special  
Sauce (L)



5. 泡椒鳳爪 (廚)  
Preserved Chicken  
Feet with Chili (C)



6. 泰式雞汁豆腐 (特)  
Thai Style Tofu with  
Chicken Broth (SP)



7. 鮮蝦雲吞(六粒) (廚)  
Fresh Shrimp Wonton  
Soup (6 pieces) (C)



8. 椒鹽雞膝 (廚)  
Deep Fried Chicken  
Knee in Spicy Salt &  
Pepper (C)



9. 椒鹽多春魚 (廚)  
Deep Fried Smelt in Spicy  
Salt & Pepper (C)



10. 臘味糯米飯 (廚)  
Sticky Rice with  
Preserved Meats (C)



11. 陳醋雲耳 (特)  
Black Fungus in Mature  
Vinegar (SP)

## 四季時蔬

### *Vegetable*



12. 蠔油靚芥蘭 (廚)  
Chinese Broccoli with  
Oyster Sauce (C)



13. 蠔油芥菜膽 (廚)  
Mustard Green with  
Oyster Sauce (C)



15. 鹽水浸菜心 (廚)  
Green Vegetable in  
Brine (C)



16. 肉碎乾煸四季豆(廚)  
Sautéed Green Beans  
with Minced Pork (C)

## 豐衣粥食

### *Congee*



17. 瑤柱肉丸粥 (特)  
Dry Scallop & Meat Ball  
Congee (SP)



18. 皮蛋瘦肉粥 (大)  
Preserved Egg w/  
Pork Congee (L)



19. 生滾海鮮粥 (頂)  
Seafood Congee (T)



20. 生滾窩蛋牛肉粥 (特)  
Beef with Egg Congee (SP)



21. 魚茸花生粥 (大)  
Minced Fish with  
Peanut Congee (L)

## 即蒸美點

### *Steam Section*



22. 金箔蝦餃皇  
Shrimp Dumpling with  
Gold Leaf (\$10.80)



23. 金箔流沙包 (中)  
Steamed Lava Salty  
Egg Yolk Bun with Gold  
Foil (M)



25. 海港蝦餃皇 (大)  
Shrimp Dumpling (L)



26. 黑松露燒賣 (大)  
Pork & Shrimp  
Dumpling with Truffle  
Sauce (L)



27. 豉汁蒸排骨 (中)  
Spare Ribs in Black  
Bean Sauce (M)



28. 醬汁蒸鳳爪 (大)  
Steamed Chicken Feet  
in Brown Sauce (L)



29. 陳皮牛肉球 (中)  
Steamed Beef Ball (M)



30. 鮑汁鮮竹卷 (中)  
Bean Curd Skin  
Roll with Seafood in  
Abalone Sauce (M)



31. 臘味蘿蔔糕 (中)  
Radish Cake with  
Assorted Preserved  
Meats (M)



32. 荷香糯米雞 (大)  
Sticky Rice Wrapped  
in Lotus Leaf (L)



33. XO醬墨魚汁帶子餃 (特)  
Squid Ink Scallop Dumpling  
with XO Sauce (SP)



35. 鮮蝦韭菜餃 (大)  
Shrimp Dumpling with  
Chives (L)



36. 風味小籠包 (中)  
Juicy pork Bun (M)



37. 醬汁牛筋肚 (特)  
Braised Beef Tendon  
and Tripe with Brown  
Sauce (SP)



38. 黑木耳芹菜餃 (中)  
Black Fungus & Celery  
Dumpling (M)



39. 勁薑雞包 (中)  
Ginger Chicken & Pork  
Bun (M)



50. 蠔皇叉燒包 (中)  
Steamed BBQ Pork Bun  
(M)

## 天腸地久

### *Rice Noodle Roll*



51. 百花炸兩紅米腸 (頂)  
Steamed Rice Noodle  
with Chinese Donut &  
Shrimp (T)



52. 香茜牛肉腸 (中)  
Steamed Rice Noodle  
with Minced Beef &  
Chinese Parsley (M)



53. 鮮蝦手拉腸 (大)  
Steamed Rice Noodle  
with Shrimp (L)



55. 涼瓜雞絲腸 (大)  
Steamed Rice Noodle  
with Shredded Chicken  
& Bitter Melon (L)



56. 芝麻手拉腸 (中)  
Steamed Rice Noodle  
with Sesame (M)



57. 排骨蒸腸粉 (頂)  
Steamed Spare Ribs with  
Black Bean Sauce on  
Rice Noodle (T)

## 豐酥脆致

### *Bakery & Fryer*



58. 海港第一包 (中)  
House NO.1 Baked BBQ  
Pork Bun (M)



59. 法式焗餐包 (中)  
French Style Baked  
BBQ Pork Bun (M)



60. 海港雪山包 (中)  
Baked Low Fat Milk  
Bun (M)



61. 斑蘭生煎包 (大)  
Pan Grilled Pork &  
Shrimp Pandan Bun (L)



62. 珍珠鹹水角 (中)  
Deep Fried Pork  
Dumpling (M)



63. 脆皮鮮蝦春卷 (大)  
Deep Fried Shrimp  
Spring Roll (L)



65. 鮑汁扒豆腐 (中)  
Egg Tofu with Abalone  
Sauce (M)



66. 養生太極蓋 (大)  
Baked Mix Mushroom  
Custard Tart (L)



67. 香煎芋絲餅 (大)  
Pan-Fried Shredded  
Taro Cake (L)



68. 蜜汁叉燒酥 (中)  
BBQ Pork Pastry (M)



69. 家鄉煎咸薄撐 (頂)  
Pan-Fried Savory  
Pancake (T)

## 甜甜蜜蜜

### *Dessert*



70. 酥皮奶撻 (中)  
Milk and Egg White  
Custard Tart (M)



71. 飄香榴槿酥 (大)  
Deep Fried Durian  
Pastry (L)



72. 馳名馬拉糕 (中)  
Steamed Caramel  
Sponge Cake (M)



73. 芝麻煎堆仔 (小)  
Deep Fried Sesame Balls (S)



75. 宮廷桂花糕 (中)  
Osmanthus Pudding (M)



76. 爽滑棗茸糕 (小)  
Date Pudding (S)



77. 養顏龜苓膏 (小)  
Herbal and Tortoise  
Jelly (S)

## 明爐煲仔飯

### *Rice Casserol*



78. 臘味煲仔飯 \$16.80  
Preserved Meat Rice  
Casserol



79. 排骨臘腸煲仔飯  
\$16.80  
Spare Ribs & Chinese  
Sausage Rice Casserol



80. 北菇滑雞臘腸  
煲仔飯 \$16.80  
Chopped Chicken & Chinese  
Sausage with Chinese  
Mushroom Rice Casserol



81. 鳳爪排骨煲仔飯  
\$16.80  
Chicken Feet & Spare  
Ribs Rice Casserol

## 午市推介

## Lunch Special



82. 黑松露撈雞  
\$24.80 Half/半隻  
Chicken Salad with  
Black Truffle  
(選用華美黃毛走地雞)



83. 雙菇玉子豆腐 \$20.80  
Egg Tofu Braised with  
Abalone Sauce



85. 南非吉品鮑魚  
時價 M.P.  
South African  
Sun Dried Abalone



86. 什菌爆遼參 \$38.80  
Sautéed Sea Cucumber with  
Mixed Mushroom



87. 荷塘炒什菌 \$20.80  
Sautéed Celery with Mixed  
Mushroom

88. 山楂汁咕嚕肉 \$21.80  
Sweet & Sour Pork with Special Hawthorn Sauce

89. 黑蒜燒汁牛柳粒 \$26.80  
Wok-fried Diced Steak with Black Garlic

90. 法式牛柳粒 \$20.80  
Diced Beef Tender with Special Steak Sauce

91. 薑蔥爆遼參 \$43.80  
Wok-fried Sea Cucumber with Green Onion & Ginger

## 粉、麵、飯

## Rice & Noodle



92. 黑松露飛魚子  
蛋白炒飯 \$20.80  
Fried Rice with Roe and  
Truffle Egg White



93. 豉油皇炒腸粉  
\$18.80  
Stir-fried Rice Noodle Roll  
with Soy Sauce



95. 海鮮炒麵 \$20.80  
Assorted Seafood Fried  
Crispy Noodle



96. 韭皇銀芽燜伊麵  
\$18.80  
Stewed E-fu Noodle with  
Bean Sprout & Chives

97. XO醬肉絲炒米粉 \$18.80  
Stir-fried Vermicelli with Shredded Pork & XO Sauce

98. 油鹽炒河粉 \$16.80  
Sitr Fried Rice Noodle

99. 蝦醬乾炒牛河 \$18.80  
Stir-fried Rice Noodle with Beef in Dry Shrimp Sauce

100. 豉油皇炒麵 \$18.80  
Stir-fried Noodle with Soy Sauce & Bean Sprouts

101. 瑤柱蛋白炒飯 \$19.80  
Fried Rice with Dry Scallop & Egg White

102. 咸魚雞粒炒飯 \$19.80  
Fried Rice with Diced Chicken & Salty Fish

103. 味菜豬頸肉煎米粉 \$19.80  
Pan-fried Vermicelli with Pork and Preserved Vegetable

105. 干炒牛河 \$18.80  
Stir-fried Rice Noodle with Beef

## 廚師推介

### *Chef's Recommendation*

鮑汁北菇鵝掌煲 \$46.80  
Mushroom and Goose Web with Abalone Sauce

特味南美蝦 \$23.80  
Stir-fried Prawns w/ Homemade Spicy Sauce & Peanuts

花生爆炒田雞腿 \$23.80  
Stir-Fried Frog Legs with Peanuts

大地魚炒芥蘭 \$20.80  
Sauted Chinese Broccoli w/ Minced Dry Flounder Fish

臘味炒台山菜花 \$22.80  
Sauted Cauliflower with Preserved Meats

海鮮豆腐煲 \$20.80  
Braised Tofu Seafood Casserole

時菜炒魚餅 \$21.80  
Sauted Seasonal Greens with Fish Cake

豬頸肉炒芥蘭 \$22.80  
Sauted Pork Neck Meat with Chinese Broccoli

## 海港燒臘

### *Sea Harbour BBQ*

脆皮燒鴨 (全隻Whole) \$48.80  
Roasted Duck (半隻 Half) \$24.80

華美豉油雞 (全隻Whole) \$43.80  
Soy Sauce Chicken (半隻 Half) \$22.80

華美貴妃雞 (全隻Whole) \$43.80  
House Special (半隻 Half) \$22.80  
Steamed Chicken

蜜汁叉燒 (例Regular) \$16.80  
B.B.Q. Pork

脆皮燒腩仔 (例Regular) \$19.80  
Roasted Pork

雙拼 (例Regular) \$23.80  
B.B.Q. Special Combo (2 Items)

三拼 (例Regular) \$33.80  
B.B.Q. Special Combo (3 Items)  
(脆皮火腩加收 \$2.00 Roasted Pork Add \$2.00 more)

## 各款點心

小點 (S)	\$5.38
中點 (M)	\$6.38
大點 (L)	\$7.38
特點 (SP)	\$9.98
頂點 (T)	\$10.98
廚點 (C)	\$11.98
XO醬 (碟)	\$6.98/碟

茶芥每位 \$2.00/位

Tea & Condiment \$2.00/Apiece

海港點心 創意無限