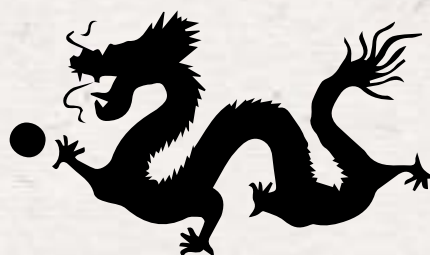




食出美味

悟出人生

聚港軒
DRAGONS



Enjoy an Authentic Chinese Food Experience with Us



Yum Char Day & Night

素餃 Vegetarian Dumpling (4pc)	8	韭菜餃 Chives & Shrimp Dumpling (4pc)	8
點心 Dim Sum (4pc)	8	菠菜餃 Spinach & Shrimp Dumpling (3pc)	8
叉燒包 Steamed BBQ Pork Bun (3pc)	8	鍋貼 Pan Fried Pork Dumpling (4pc)	8
魷魚0 Crispy Calamari	8	雞翅 Crispy Chicken Wing (4pc)	8
炸天婦羅蝦 Tempura Prawn (5pc)	12	上海小籠包 Shanghai Juicy Pork Dumpling (3pc)	8
椒鹽豆腐 Salt & Pepper Tofu	8	春卷 Spring Roll (Chicken or Vegetarian) (4pc)	8
炸雲吞 (蝦 / 猪肉 / 素) Crispy Wonton (Prawn or Pork or Vegetarian)	8	風味辣餃 Spicy Prawn & Mushroom Dumpling (3pc)	8
紅油炒手 Pork Wonton poached in Spicy Chilli Sauce (6pc)	16	韭菜餅 Chives, Pork & Shrimp Pancake (4pc)	8



拼盤 Sharing Platter

龍盤 30
Dragons Platter (10pc)
(Spring Rolls, Chives Pork and Shrimp Pancakes,
Pan Fried Pork Dumplings, Crispy Calamari, Chicken wing)

點心拼盤 28
Dumpling Taster (10pc)
(Prawn Dumpling, Chives & Shrimp Dumpling,
Spinach & Shrimp Dumpling, Coriander & Prawn Dumpling,
Spicy Prawn & Mushroom Dumpling)



冷盤 Cold Dish

海蜇 12
Jellyfish in Vinaigrette Dressing

口水雞 16
Chicken in Sichuan Sauce (Bone-in) (Quarter)

凉拌青瓜 10
Cucumber in Vinaigrette Dressing

凉拌木耳 8
Wood Fungus in Vinaigrette Dressing

五香牛肉 12
Beef Chin in Wu-Ma Spice

紅油肚絲 15
Shredded Beef Tripe in Chilli Sauce





	S	M	L
海鮮羹 Seafood Soup	12	48	82
雞茸粟米羹 Chicken & Sweet Corn Soup	8	32	50
蟹肉粟米羹 Crab Meat & Sweet Corn Soup	10	40	68
粟米豆腐羹 Tofu & Sweet Corn Soup	8	32	50
西湖牛肉羹 Beef & vegetable Soup	8	32	50
四川酸辣羹 Sichuan Hot & Sour Soup	8	32	50
三絲羹 3 Treasure Soup (Chicken, Mushroom & Bamboo Shoot)	10	40	68
三絲魚肚羹 3 Treasure & Fish Maw Sou	20	68	88
蟹肉魚肚羹 Crab Meat & Fish Maw Soup	22	72	98
雲吞湯 Wonton Soup	12 (6pc)	22 (12pc)	



北京鴨

Peking Duck

1 食) First Course 68

脆皮鴨片
Crispy Duck slices with pancake wraps

2 食) Second Course 78

鴨肉生菜包
Diced duck Meat with vegetable served with Lettuce Cup

3 食) Third Course 88

香菜豆腐鴨湯
Vegetable Tofu Duck Soup

鴨

Duck

蜜桃鴨 36
Peachy Duck (Half) (Boneless)

八珍扒鴨 (半) 36
Braised Duck with Mixed Meat and Vegetable (Half) (Boneless)

荔蓉香酥鴨 (半) 36
Crispy Duck Stuffed with Mashed Taro (Half) (Boneless)

時日生猛海鮮

live Seafood

龍蝦 Crayfish

- 龍蝦刺身 MP
Sashimi
- 上湯龍蝦 (伊麵) MP
Braised in Superior Stock Serve with E-Fu Noodles
- 姜葱龍蝦 (伊麵) MP
Ginger & Spring Onion Serve with E-Fu Noodles
- 芝士焗龍蝦 (伊麵) MP
Sauteed with Cheese Sauce Serve with E-Fu Noodles
- 蒜蓉粉絲蒸龍蝦 MP
Steamed with Garlic and Spring Onion with Vermicelli
- 龍蝦粥 MP
Rice Porridge



南極小龍蝦 Scampi

- 刺身 MP
Sashimi
- 椒鹽 MP
Salt and pepper Scampi
- 麻辣 MP
Poached in SiChuan Chilli Oil

時日生猛海鮮

live Seafood

- 鮑魚 & 貴妃蚌 MP
Paua & Storm Shells (Clams)
- 姜葱蒸鮑魚 MP
Steamed Paua with Ginger and Spring Onion
- 豉汁蒸鮑魚 MP
Steamed Paua with Black Bean Sauce
- 蒜蓉粉絲蒸貴妃蚌 MP
Steamed Storm Shells with Garlic and Vermicelli



時魚 Live Fish

- 三文魚刺身 MP
Salmon Sashimi
- 豉汁蒸三文魚 MP
Steamed Salmon with Black Bean Sauce
- 清蒸三文魚 MP
Steamed Salmon with Ginger & Spring Onion
- 清蒸游水藍鱈魚 (笋殼) MP
Steamed Live Bluecod with Ginger & Spring Onion





時魚 Whole Fish

時魚兩吃 MP
Fish of the Day – Two Courses:

- | | |
|--|----|
| 1. 油泡魚球 | MP |
| Stir Fried Fish Fillet with Vegetable | |
| 2. 椒鹽魚骨 / 紅燒火腩 | MP |
| Fish belly- Salt & Pepper or Braised with Roasted Pork | |

清蒸時魚 MP
Whole Fish Steamed with Ginger & Spring Onion

豉汁蒸時魚 MP
Whole Fish Steamed with Black Bean Sauce

四川全魚 MP
Crispy Whole Fish with Sichuan Sauce

甜酸時魚 MP
Crispy Whole Fish with Sweet & Sour Sauce

甜酸鬆子時魚 MP
Crispy Fish with Sweet & Sour Sauce sprinkled with Pine nuts (Boneless)

剁椒全魚 MP
Whole Fish Steamed with Fresh Chilli

紅燒全魚 MP
Whole Fish Braised in Chinese Brown Sauce



魚塊 Fish Fillets

時菜魚塊 26
Stir Fried Fish Fillet with Seasonal Vegetable

水煮魚塊 30
Poached Fish Fillet in Sichuan Chilli Sauce

酸菜魚塊 30
Poached Fish Fillet in Chilli Oil with Pickled Vegetable

四川魚塊 26
Sauteed Fish Fillet with Sichuan Sauce

豉汁魚塊 26
Sauteed Fish Fillet with Black Bean Sauce

檸檬魚塊 26
Crispy Fish Fillet with Lemon Sauce

甜酸魚塊 26
Crispy Fish Fillet with Sweet & Sour Sauce

幹鍋魚塊 30
Sichuan Griddled Fish Fillet with Dried Chilli and Onion

茄子燒魚塊 36
Sauteed Fish Fillet with Eggplant



蝦 King Prawn

鮮上鮮	32
Mixed Seafood Stir Fried with Walnut and Vegetable	
時菜炒蝦球	32
Stir Fried King Prawn with Seasonal Vegetable	
椒鹽大蝦	34
King Prawn with Salt & Pepper	
黃金大蝦	38
Sauteed King Prawn with Golden Egg Yolk	
西汁大蝦	34
Sauteed King Prawn with Dragons Special Tomato Sauce	
白灼大蝦	30
Poached King Prawn served with Chilli Soya Sauce	
茶葉大蝦	32
Stir Fried King Prawn with Oolong Tea Leaves	
香辣十三香大蝦	34
Sauteed King Prawn with Chili and 13 Spice	
宮保蝦球	32
Kung Po King Prawn with Peanuts	
甜酸蝦球	32
Sweet & Sour King Prawn	
避風塘大蝦	34
Sauteed King Prawn with Golden Garlic Sand	
金絲大蝦丸	36
Crispy Dragons Jumbo Prawn Balls (6pc)	
雀巢蝦球腰果	32
Sauteed King Prawn with Cashew Nut Served in Potato Basket	
蒜蓉粉絲蒸開邊蝦	38
Steamed King Prawn with Roasted Garlic and Vermicelli	



帶子 Scallop

豉汁炒帶子	32
Sauteed Scallop with Black Bean Sauce	
時菜炒帶子	32
Stir Fried Scallop with Seasonal Vegetable	
X.O. 醬爆帶子	38
Stir Fried Scallop with Dragons' X.O. Sauce	
雀巢帶子腰果	34
Stir Fried Scallop with Cashew Nut served in Potato Basket	
豉汁帶子蒸豆腐	38
Steamed Scallop with Tofu with Black Bean Sauce	

鮮魷 Calamari

椒鹽鮮魷	25
Crispy Calamari with Salt & Pepper	
豉汁鮮魷	25
Stir Fried Calamari with Black Bean Sauce	
時菜炒鮮魷	25
Sauteed Calamari with Seasonal Vegetable	
X.O. 醬爆鮮魷	30
Sauteed Calamari with Dragons' X.O. Sauce	





燒臘拼盤	38
BBQ Mixed Platter (Roasted Duck 1/4 , Crispy Skin Chicken 1/4 & BBQ Pork)	
白切雞 (半)	26
Steamed Young Chicken served with ginger Sauce (Half) (Bone-in) (luke warm)	
菜膽雞 (半)	30
Steamed Young Chicken served with Seasonal Vegetable (Half) (Bone-in)	
霸王雞 (半)	30
Chicken Braised in Wu Ma Spice, Ginger and Spring Onion (Half) (Bone-in)	
鹽焗手撕雞	30
Shredded Chicken in Wu-Ma Spice (Half) (Boneless,cold dish)	
當紅炸子雞 (半)	24
Crispy Skin Chicken (Half) (Bone-in)	
大漠風沙雞 (半)	26
Crispy Skin Chicken Coated with golden garlic sand (Half) (Bone-in)	
明爐脆燒鴨 (半)	26
Chinese Roasted Duck (Half) (Bone-in)	
脆皮燒肉	25
Chinese Crispy Roasted Pork	
蜜汁叉燒	25
BBQ Pork with Malt Honey	

雞 Chicken

雞肉生菜包	24 (小) Smdl 30 (大) Large
Stir Fried Chicken with Vegetables served with Fresh Lettuce Cup	
時菜雞	24
Chicken Stir Fried with Seasonal Vegetable	
檸檬雞	24
Lemon Chicken	
甜酸雞	24
Sweet & Sour Chicken	
聚港滑雞煲	32
Dragons' Special Chicken Casserole	
雀巢雞肉腰果	26
Sauteed Chicken with Cashew Nut served in a Potato Basket	
中式洋葱雞	28
Chicken Stir Fried with Onion in Sweet Brown Sauce	
香辣雞軟骨	28
Hot & Spicy Chicken Soft Bone with Dried Chilli	
孜然雞軟骨	28
Wok Fried Chicken Soft Bone with Cumin and Chilli	
宮保雞丁	26
Kung Bao Chicken with Peanut and Chilli	
幹鍋雞柳	28
Sichuan Griddled Chicken with Dried Chilli and Onion	
辣子雞丁	26
Chicken Stir Fried with Capsicum and Dried Chilli	



豬肉 Pork



咕咾肉 24
Sweet & Sour Pork

京都骨 28
Sauteed Pork Ribs in Sweet Brown Sauce

椒鹽骨 26
Crispy Pork Spare Ribs with Salt & Pepper

蒜香骨 26
Crispy Pork Spare ribs with Roasted Garlic

薄餅京醬肉絲 34
Peking style Shredded Pork served with Pancakes

芋頭扣肉 30
Stewed Pork Belly with Taro

梅菜扣肉 30
Stewed Pork Belly with Pickled Vegetable

時菜肉片 24
Stir Fried Pork with Seasonal Vegetable

雀巢豬肉腰果 26
Stir Fried Pork and Cashew Nut served in a Potato Basket

魚香肉絲 24
Sauteed Pork with Bamboo Shoots and Salted Fish

豉椒肉片 24
Stir Fried Pork with Black Bean Sauce

水煮肉片 28
Poached Pork slices in Sichuan Chilli Sauce

宮保豬肉 26
Kung Bao Pork Slices

川椒豬肉 28
Stir Fried Pork with Fragrance Chilli

豉汁蒸排骨 26
Steamed Pork Spare Ribs in Black Bean sauce

虫草花蒸肉餅 34
Steamed Minced Pork and Fungi

生煎鹹魚肉餅 28
Pan Fried Minced Pork and Salted Fish Patties

乾鍋肥腸 28
Sichuan Griddled Pork Tero Tero with Onion



牛肉 Beef

陳皮牛肉 24
Orange Beef

雀巢牛肉腰果 26
Stir Fried Beef with Cashew Nut served in a Potato Basket

時菜牛肉 24
Stir Fried Beef with Seasonal Vegetable

豉椒牛肉 24
Stir Fried Beef with Black Bean Sauce

川椒牛肉 28
Stir Fried Beef with Fragrance Chilli

宮保牛肉 26
Kung Bao Beef with Vegetables and Peanut

孜然牛肉 28
Stir Fried Beef with Cumin & Chilli

水煮牛肉 28
Poached Beef in Sichuan Chilli Sauce

羊肉 Lamb

孜然羊肉 28
Stir Fried Lamb slices with Chilli & Cumin

川椒羊肉 28
Sauteed Lamb slices with Fragrance Chilli

手抓琵琶骨 (6pcs) 36
Lamb Cutlets coated with Dragons' Special Brown Sauce

X.O. 醬爆羊肉 34
Stir Fried Lamb slices and Vegetable with Dragon' X.O. Sauce

鹿肉 Venison

時菜鹿肉 32
Stir Fried Venison with Seasonal Vegetable

X.O. 醬爆鹿肉 38
Stir Fried Venison with Dragons' X.O. Sauce





鐵板燒汁茄子	28
Stuffed Eggplant with Fish Mince served with Chinese Brown Sauce	
鐵板煎釀豆腐	28
Stuffed Tofu with Pork Mince	
鐵板豉汁鮮尤	28
Sauteed Calamari with Black Bean Sauce	
鐵板姜蔥蝦球	34
Stir Fried King Prawn with Ginger & Spring Onion	
鐵板姜蔥什海鮮	38
Stir Fried Mixed Seafood with Ginger & Spring Onion	
鐵板姜蔥牛肉 / 豬肉 / 雞肉	28
Stir Fried Beef/ Pork/ Chicken with Ginger & Spring Onion	
鐵板沙嗲牛肉 / 豬肉 / 雞肉	28
Stir Fried Beef/ Pork/ Chicken with Taiwanese Satay Sauce	
鐵板黑椒牛柳	32
Sauteed Beef with Black Pepper Sauce	
鐵板中式牛柳	32
Sauteed Beef with Sweet Brown Sauce	
鐵板黑椒羊仔骨 (6pcs)	36
(6pcs) Sauteed Lamb Cutlets with Black Pepper Sauce	
鐵板醬爆羊肉	34
Sauteed Lamb Slices with Spicy Beijing Soya Bean Sauce	
鐵板姜蔥鹿肉	34
Stir Fried Venison with Ginger and Spring Onions	



濃湯魚腐魚滑煲	38
Dragons' Special Fish Patties, Vermicelli & Vegetable Casserole	
上湯金針菇腐竹豆腐煲 (素)	26
Bean Curd Stick, Enoki Mushroom and Tofu	
客家豆腐煲	30
Hakka Style stuffed Tofu with Pork Mince	
川式魚香茄子煲	38
Sichuan Style Eggplant and Seafood	
海鮮豆腐煲	30
Mixed Seafood & Tofu	
咖喱牛腩煲	32
Curry Beef Brisket	
鹹魚雞粒茄子煲	28
Eggplant, Chicken & Salted Fish	
火腩豆腐煲	28
Roasted Pork & Tofu	
蘿蔔牛腩煲	32
Beef Brisket & Daikon Radish	
八珍豆腐	28
Tofu & Assorted Mixed Meat	



豆腐 Tofu

麻婆豆腐
Ma Po Tofu

23

椒鹽豆腐 (素)
Hot & Spicy Tofu

20

甜酸豆腐 (素)
Sweet & Sour Tofu with Capsicum and Pineapple

22

肉末玉子豆腐
Dragons' Homemade Silken Tofu with Chicken Mince

28

聚港海鮮玉子豆腐
Dragons' Homemade Silken Tofu with Seafood

38

川式魚香玉子豆腐
Dragons' Homemade Silken Tofu with Seafood and Vegetables in Sichuan Chilli

38

瑤柱海鮮扒豆腐
Sauteed Tofu with Mixed Seafood and Sun Dried Scallop

32

紅燒豆腐
Braised Tofu and Shiitake Mushroom in Chinese Brown Sauce

24

百花釀豆腐
Steamed Tofu stuffed with Minced Prawn served with Egg White Sauce

30



芙蓉蛋 Egg Foo Young

菜芙蓉 (素)
Vegetable Egg Foo Young

22

牛肉 / 雞肉 / 叉燒芙蓉
Beef/ Chicken/ BBQ Pork Egg Foo Young

24

什錦芙蓉
Combination Egg Foo Young

26

蝦球芙蓉
King Prawn Egg Foo Young

30

時菜 Vegetable

羅漢齋
Low Hong Chai- Vegetable, Bamboo Stick & Mixed Fungus

24

竹筍上素
Sauteed Mixed Vegetable with Bamboo Fungus

24

蒜蓉 / 蠔油時菜
Mixed Vegetable with Garlic or Oyster Sauce

20

金銀蒜蒸茄子
Steamed Eggplant with Garlic

26

上湯時菜
Seasonal Vegetable Poached in Superior Stock

22

瑤柱扒時菜
Braised Seasonal Vegetable with Sun Dried Scallop

30

雙菇扒時菜
Braised Seasonal Vegetable with Mushroom Combo

26

臘味時菜
Stir Fried Seasonal Vegetables with Chinese Sausage and Preserved Meat

26

欖角蝦米四季豆
Stir Fried Round Beans with Sun Dried Olive and Dried Shrimp

26

乾煸四季豆
Stir Fried Round Beans with Chicken, Dried Shrimp & Chilli

26

荷塘月色
Stir Fried Celery, Lotus roots, Black Fungus, Ginko Nuts and Walnut

28





蝦球炒麵 King Prawn Cutlet and Vegetable Chow Mein	28
什錦炒麵 Combination Meat & Vegetable Chow Mein	22
什海鮮炒麵 Mixed Seafood & Vegetable Chow Mein	28
肉絲炒麵 Shredded Pork and Bean Sprout Chow Mein	18
雞肉炒麵 / 牛肉炒麵 / 叉燒炒麵 Chicken/ Beef/ BBQ Pork Chow Mein	18
乾炒牛肉河粉 Stir Fried Beef with Flat Rice Noodles (Ho Fan)	22
三絲伊麵 Braised E-fu Noodles with BBQ Pork, Mushroom & carrot	28
星洲炒米粉 Singaporean Rice Noodles (Pork & Shrimp)	20
豉油皇炒麵 Soya sauce & Bean Sprouts Chow Mein	14
菜炒麵 Vegetarian Chow Mein	18



白飯 Steamed Jasmine Rice	3
蔥花蛋炒飯 Egg & Spring Onion Fried Rice	14
菜炒飯 Vegetable & Egg Fried Rice	18
什錦炒飯 Combination Fried Rice (Chicken, Beef, Pork & Shrimp)	20
揚州炒飯 Yang Chow Fried Rice (BBQ Pork & Shrimp)	20
蝦仁炒飯 Shrimp Fried Rice	22
什海鮮炒飯 Mixed Seafood Fried Rice	28
鹹魚雞粒炒飯 Chicken & Salted Fish Fried Rice	22
蝦醬燒肉炒飯 Roasted Pork & Shrimp Paste Fried Rice	24
雞肉 / 牛肉 / 叉燒炒飯 Chicken/ Beef/ BBQ Pork Fried Rice	18



套餐 Set Menu

\$28/Head (Minimum 4 people)

Appetisers 頭盤

A choice of 4 different appetisers per table

- | | |
|-------------------------------|-------------------------------|
| 1) Deep-fried spring roll 炸春卷 | 2) Deep-fried Pork wonton 炸雲吞 |
| 3) Salt & Pepper tofu 椒鹽豆腐 | 4) Deep-fried squid 酥炸魷魚 |
| 5) Pan-fried pork dumpling 鍋貼 | |

Soup 湯 (1 soup per table)

Chicken and sweet corn soup 雞絲粟米湯

Main dishes 主食

For 4-5 people, a choice of 4 different main. For 6-7 people, a choice of 6 different main.
For 8-9 people, a choice of 7 different main. For 10 or more, a choice of 8 different main.

- 1) Sweet and sour pork or chicken 甜酸肉或雞肉
- 2) Crispy Chicken 炸子雞
- 3) Orange Beef 陳皮牛肉
- 4) Lemon Chicken 檸檬雞
- 5) Vegetable fried rice 菜炒飯
- 6) Salt and Pepper Calamari 椒鹽魷魚
- 7) Stir fried beef or chicken with cashew nut in a potato basket 雀巢腰果牛肉或雞肉
- 8) Beef, chicken or pork with seasonal vegetables 時菜牛肉, 猪肉或雞肉
- 9) Beef with ginger spring onion and garlic on sizzling plate 鐵板薑蔥牛肉
- 10) Stir-fried mixed vegetables 炒雜菜
- 11) Vegetable fried noodle 菜炒麵

套餐 Set Menu

\$38/Head (Minimum 4 people)

Appetisers 頭盤

A choice of 4 different appetisers per table

- | | |
|--------------------------------------|--------------------------------|
| 1) Deep-fried Chicken spring roll 春卷 | 2) Deep-fried Prawn wonton 蝦雲吞 |
| 3) Deep-fried squid 炸魷魚 | 4) Pan-fried pork dumpling 鍋貼 |
| 5) Hot and Spicy Tofu 椒鹽豆腐 | 6) BBQ pork with honey 叉燒 |

Soup 湯 (1 soup per table)

- | | |
|--------------------------------------|--------------------|
| 1) Seafood soup 海鮮湯 | 2) Wonton Soup 雲吞湯 |
| 3) Chicken and sweet corn soup 雞絲粟米湯 | |

Main dishes 主食

For 4-5 people, a choice of 4 different main. For 6-7 people, a choice of 6 different main.
For 8-9 people, a choice of 7 different main. For 10 or more, a choice of 8 different main.

- | | |
|--|-----------------------|
| 1) Roast Duck 明爐燒鴨 | 2) Crispy Chicken 炸子雞 |
| 3) Fish fillets with black bean sauce 豉汁魚塊 | |
| 4) King prawn with cashew nut 腰果蝦球 | |
| 5) Orange beef 陳皮牛肉 | 6) Lemon chicken 檸檬雞 |
| 7) Stir-fried beef with cumin seed and chilli 孜然牛肉 | |
| 8) Chinese style beef fillet 鐵板中式牛柳 | |
| 9) Sweet and sour pork 甜酸肉 | |
| 10) Stir-fried chicken or beef with vegetables 時菜雞肉或牛肉 | |
| 11) Mixed seafood on sizzling plate 鐵板雜海鮮 | |
| 12) Combination egg foo young 雜芙蓉 | |
| 13) Combination fried rice 雜燴炒飯 | |
| 14) Vegetable fried noodle 菜炒麵 | |

Free dessert from your choice:

- 1) Coconut Jelly
- 2) Chocolate Sundae



流沙包

Custard Lava Buns

9

豆沙包

Steamed Red Bean Buns (3pc)

6

煎堆

Crispy Glutinous Rice Balls filled with Red Bean Paste (4pc)

8

榴蓮酥

Durian Puff (3pc) with Ice Cream

12

冰雪榴蓮

Durian Mochi (3pc) with Ice Cream

12

椰汁糕

Coconut Jelly (3pc)

6

香蕉船

Banana Split with Ice Cream

9

芒果布丁

Mango Pudding

8

巧克力新地

Chocolate Sundae

8

雪糕糯米磁 (抹茶 / 巧克力)

Vanilla Ice Cream Balls with Green Tea Powder or Chocolate Powder (4pcs)

13

金銀饅頭 (半打)

Beijing Style Plain Bun served with Condensed Milk (6pc)

10

蟠桃壽包 (半打)

Traditional Mini Birthday Buns with Red Bean Paste (6pc)

12

