

中國味道

鄭家莊

中國味道

We know, is amazing,
but that's all!

如果閣下對任何食物有敏感，請提早通知。

Please notify us if you are allergic to any kind of food.

餐廳有權更改價格，細節而不做另行通知。本店保留最終解釋權。

Prices and promotion are subject to change without notice. We reserve the final right of interpretation.

Appetizers | 頭盤 |



鄭家莊拼盘

(海蜇丝 / 熏鱼 / 牛展 / 蜜汁烧带子 / 金沙豆腐)



Great Taste Special Combination Platter

(Seasoned Jelly Fish Sliced with Sesame, Smoked Fish with Soya Sauce, Five Spiced Beef, Scallop with Special Honey Sauce, Deep Fried Tofu in Special Yolk Sauce)

\$69.99



上海锅贴 (8pc) \$11.99
Pan Fried Shanghai Pork Dumping



鄭家莊小笼包 (4pc) \$6.99
Steamed Pork Soup Dumping



川北凉粉 \$10.99
Sichuan Style Jelly Noodle in Chilli Sauce



凉拌海蜇絲 \$15.99
Seasoned Jelly Fish Sliced with Sesame

菜品圖片僅供參考 出品以實物為準
All dishes will be based on final presentation

Appetizers | 頭盤 |



◀ 珍珠炸虾丸 (6pc)
Deep Fried Mini Shrimp Balls

\$28.99



百花釀蟹鉗 (兩個起) ▶

Deep Fried Crab Claw (Min 2 & Up per order)

\$8.99 (ea)



红油抄手 (8pc) \$9.99
Wontons in Spicy Sauce



夫妻肺片 \$16.99
Shredded Beef and Beef Tripe in Chilli Sauce



红烧鹌鹑 (隻) \$4.50 (ea)
Braised Quail

菜品圖片僅供參考 出品以實物為準
All dishes will be based on final presentation

Appetizers | 頭盤 |



北京片皮鴨

Peking Duck
一食 (One Course) \$49.99
二食 (Two Course) \$59.99
三食 (Three Course) \$69.99

经典 7 种吃法
Seven Dishes to Choose from

- | | | | |
|------------------------------------|---------|----------------------------------|---------|
| a. 鸭骨白菜豆腐汤 (窝) | \$18.99 | e. 鸭丝粗炒 | \$16.99 |
| Duck Bone Tofu Soup | | Sliced Duck Shanghai Noodle | |
| b. 笋丝鸭丝羹 (窝) | \$19.99 | f. 鸭鬆生菜包 | \$20.99 |
| Sliced Duck Thick Soup | | Shredded Duck in Lettuce Wrapped | |
| c. 菠萝鸭丝炒饭 | \$15.99 | g. 孜然炒鸭架 | \$14.99 |
| Minced Duck & Pineapple Fried Rice | | Duck Bone with Cumin Sauce | |
| d. 鸭丝炒面 | \$16.99 | | |
| Sliced Duck Crispy Noodle | | | |



五香牛展
Five Spiced Beef

\$15.99



五香熏魚
Smoked Fish with Soya Sauce

\$15.99

Soup & Thick Soup | 湯羹翅 |



红烧瑶柱花胶羹
Fish Maw and Dry Scallop Thick Soup

S \$23.99 M \$43.99 L \$73.99



鲜蟹肉鸡丝花膠羹
Crab Meat & Chicken and Fish Maw Thick Soup

S \$29.99 M \$49.99 L \$ 89.99



西湖牛肉羹
Beef and Cilantro Thick Soup

M \$19.99 L \$25.99



鸡丝酸辣湯
Chicken Hot and Sour Soup

M \$15.99 L \$19.99

鲜蟹肉魚肚羹 ▶
Fish Maw and Fresh Crab Meat Thick Soup
S \$18.99 M \$23.99 L \$28.99

海皇豆腐羹 ◀
Seafood and Tofu Thick Soup
S \$15.99 M \$19.99 L \$25.99

蛋花鸡茸玉米羹 ▶
Chicken and Corn Soup
M \$15.99 L \$19.99

味菜胡椒豬肚湯 ◀
Preserved Vegetable & Pork Stomach Soup
\$19.99

Hot Pot | 火窝系列 |



胡椒猪肚鸡窝 🌶️
White Pepper Pork Stomach & Chicken
in Hot Pot
\$38.99



* 秋冬特供 (seasonal)
羊腩火窝 (跟生菜)
Lamb with Chinese Mushroom and Bean
Curd Hot Pot(With Vegetable on Side)
时价



秘制香辣烤鱼 🌶️
Spicy Grilled Tilapia with Mix Vegetable
\$38.99



豆腐鲫鱼窝
Live Tilapia with Tofu & Vegetable Hot Pot
\$32.99

追加 Add:	
生菜 Lettuce	\$2.99
乌冬面 U-don	\$4.99
生菜 + 粉丝 Lettuce+Vermicelli	\$6.99
炸豆腐 + 生菜 + 粉丝 Deep Fried Tofu+Lettuce+Vermicelli	\$8.99

菜品图片仅供参考 出品以实物為準
All dishes will be based on final presentation

Chef’s Special Pairs | 至尊孖寶 |

鴨鬆生菜包 + 蜜桃沙拉骨 \$39.99
Shredded Duck Lettuce Wrapped+Peach Sweet & Sour Pork Chop w/Mayonnaise Sauce

脆皮龍崗走地雞 + 金沙老虎蝦 \$39.99
Crispy Free Range Chicken+Special Egg Yolk Tiger Prawns

荷香臘味蒸雞 + 金勾銀絲浸菜心 \$41.99
Chicken & Cured Meat in Lotus Leaf+Choi Sum and Vermicelli in Top Broth

XO 帶子蘆筍 🌶️+ 貴妃龍崗走地雞 (半) \$44.99
Scallops and Asparagus in X.O Sauce+Steamed Free-Range Chicken(half)

XO 帶子藕片 🌶️+ 窩燒海皇滑豆腐 \$42.99
Scallops and Lotus Root in X.O Sauce+Simmered Seafood and Soft Tofu

潮式梅字鴨 + 白靈菇脆豆腐扒豆苗 \$49.99
Chiu Zhou Style Duck in Plum Sauce+
Bailing Mushroom Topped on Snow Pea Leaves w/Egg Tofu

蜜椒牛仔骨 + 招牌一品煲 \$48.99
Honey Pepper Beef Ribs+Meat, Seafood and Fried Egg Tofu in Clay Pot

北京片皮鴨 +XO 蜜果蝦球帶子 🌶️ \$75.99
Peking Duck + Prawns & Scallop with Cashew Nuts in X.O Sauce

菜品图片仅供参考 出品以实物為準
All dishes will be based on final presentation

Seafood | 海鲜 |

游水龙虾 / 蟹

時價

- 自选食法
- a. 上汤 b. 姜葱炒 c. 奶油炒
 - d. 蒜蓉蒸 e. xo 醬炒
 - f. 美极炒 g. 咸蛋黄 (金沙)
 - h. 避风塘 i. 香辣

加面底
(炒面, 生面, 伊面, 乌冬, 年糕, 粉丝) \$4.99



姜葱龙虾炒面
Stir Fried Lobster with Green Onion,
Ginger and Crispy Noodle Bottom

Lobster/Crab

Seasonal Price

(Various Ways of Cooking)

- a. In Top Broth
- b. Green Onion & Ginger Stir Fried
- c. Butter Cream Fried
- d. Steamed w Garlic Sauce
- e. XO Sauce Fried
- f. Maggie Sauce Fried
- g. Stir Fried w Special Egg Yolk Sauce
- h. Stir Fried with Garlic, Chilli
- i. Stir Fried with Spicy Sauce

for Noodle Base \$4.99
(Chow Mein, Egg Noodle, E-Foo Noodle,
U don, Rice Cake, Vermicelli)



xo 酱年糕蟹
Stir Fried Crab with Rice
Cake in XO Sauce

游水鲫鱼

时價

- 自选食法
- a. 清蒸 b. 古法蒸 c. 支竹豆腐焖 (红烧)

Tilapia

Seasonal Price

(Various Ways of Cooking)

- a. Steamed w Green Onion and Ginger
- b. Braised w Bean Curd and Tofu
- c. Steamed w Seasoned Slice Pork and Dry Date



Seafood | 海鲜 |



鮑汁蝦餅烩茄子
Braise Shrimps Cake w/Egg Plant
in Abalone Sauce

\$21.99



潮式煎蠔餅
Oyster Omelette

\$22.99



潮州炸蝦棗
Chiu Chow Style Deep Fried Shrimp Roll

\$21.99



美极蝦球
Fried Prawns in Maggie Soya Sauce (no shell)

\$22.99



金沙老虎蝦
Fried Tiger Prawns w/Special Egg Yolk Sauce

\$20.99

Seafood | 海鮮 |



XO 帶子鮮蘆筍  \$25.99
Scallops and Asparagus in XO Sauce



XO 蜜果蝦球帶子  \$25.99
Prawns & Scallops w/Cashew Nuts in XO Sauce



 麻辣水煮魚 (窩)  \$24.99
Fish Fillet in Chili Pepper Soup



川味酸菜魚 (窩)  \$25.99
Fish Fillet in Preserved Vegetable and Vermicelli Soup



松子石斑魚 \$36.99
Deep Fried Rock Cod with Sweet & Sour Sauce

菜品圖片僅供參考 出品以實物為準
All dishes will be based on final presentation

Seafood | 海鮮 |



◀ 招牌小炒皇  Sautéed Meat w/Seafood and Vegetable
\$22.99



 椒鹽軟殼蟹 ▶
Salt & Pepper Soft Shell Crab
\$23.99




◀ 油泡龍利球
Crystal Fish Fillet & Greens
\$19.99



金沙龍利球 ▶
Fish Fillet in Special Egg Yolk Sauce
\$19.99



◀ 椒鹽鮮魷  Salt & Pepper Squid
\$19.99

椒鹽三鮮 (鮮魷, 蝦球, 帶子) 
Salt & Pepper Seafood (Squid, Shrimp and Scallop)
\$22.99

菜品圖片僅供參考 出品以實物為準
All dishes will be based on final presentation

Chicken. Duck | 鸡 . 鸭 |



招牌貴妃走地鸡 (半隻)
Steamed Free-Range Chicken
(half)

\$18.99



湛江鸡 (半隻)
Cold Free Range Chicken in
Zhangong Sauce(half)

\$19.99



四川口水鸡 (半隻)
Cold Free-Range Chicken w/Spicy and
Peanut Sauce(half)

\$20.99



脆皮蒜香走地雞 (半隻)
Crispy Free-Range Chicken
with Fried Garlic Slice (half)

\$18.99



当红炸子鸡 (半隻)
Crispy Fried Chicken with Prawn
Crackers (half)

\$18.99

菜品圖片僅供參考 出品以實物為準
All dishes will be based on final presentation

Chicken. Duck | 鸡 . 鸭 |



宫保鸡丁
Kong Pao Chicken

\$19.99



荷香臘味蒸滑雞 \$23.99
Steamed Chicken w/Cured Meat
in Lotus Leaf



四川辣子鸡 \$19.99
Diced Fried Chicken and Dry Red Chili



潮式梅子鴨 (半隻) \$24.99
Chiu Chow Style Duck in Plum Sauce (Half)

菜品圖片僅供參考 出品以實物為準
All dishes will be based on final presentation


Pork. Beef. Lamb | 猪肉 . 牛肉 . 羊肉 |



紅燒牛坑腩
Braise Beef Brisket

\$23.99



幹牛絲 
Ginger Beef

\$18.99



蜜汁牛柳粒
Pan Fried Diced Beef w/Special
Honey Sauce

\$25.99



蜜椒牛仔骨
Honey Pepper Beef Ribs


\$24.99



水煮牛肉(窩) 
Sliced Beef in Chilli Pepper Soup

\$25.99



毛血旺(窩) 
Beef Tripe, Pig Blood with Intestine and
Ham in Chilli Pepper Soup

\$28.99

菜品圖片僅供參考 出品以實物為準
All dishes will be based on final presentation

Pork. Beef. Lamb | 猪肉 . 牛肉 . 羊肉 |



沙爹牛肉芥蘭
Beef with Chinese Broccoli in Satay Sauce

\$19.99



豉汁味菜涼瓜牛肉
Beef w/Bitter Melon in Black Bean Sauce

\$19.99



豉汁牛肉豆仔
Beef w/ Green Bean in Black Bean Sauce

\$19.99



京醬肉絲薄餅
Beijing Style Shredded Pork (10 pcs pancake)

\$21.99



京蔥爆羊片
Stir Fried Lamb Slice w/Green Scallion

\$24.99

菜品圖片僅供參考 出品以實物為準
All dishes will be based on final presentation

Pork. Beef. Lamb | 猪肉 . 牛肉 . 羊肉 |

客家梅菜扣肉
Braised Pork w/Preserved Vegetable
\$21.99



火爆腰花  \$23.99
Stir Fried Pork Kidney & Snow
Pea Leaves in Spicy Sauce



香辣回锅肉  \$19.99
Stir Fried Sliced Pork with Spicy Sauce



干锅辣子大肠  \$18.99
Pig's Intestine with Dry Red Chili



味菜炒大肠 \$18.99
Pig's Intestine with Preserved
Vegetable

Pork. Beef. Lamb | 猪肉 . 牛肉 . 羊肉 |



蜜桃沙拉骨
Peach Sweet & Sour Pork Chop
W/Mayonnaise Sauce

\$18.99



椒鹽豬扒  \$18.99
Salt & Pepper Pork Chop



美極洋蔥豬扒 \$18.99
Pork Chop w/Onion in Maggie Soya Sauce



镇江一字骨 \$19.99
Pork Spareribs in Special Vinegar Sauce



糖醋芝麻小排 \$17.99
Sweet and Sour Ribs with Sesame



橙香咕嚕肉 \$18.99
Sweet & Sour Pork in Orange Sauce



锅包肉 \$18.99
Deep Fried Pork with Sweet Sauce

Tofu. Egg | 豆腐 . 蛋 |



雜菌扒玉子豆腐 ▶

Fried Egg Tofu w/Mix Fungus

\$18.99



◀ 魚香玉子豆腐 🌶️

Braise Fried Egg Tofu w/Minced Pork

\$18.99



麻婆豆腐 🌶️

Ma Po Tofu

\$16.99



地三鮮 🌿

Fried Potato, Green Pepper and Eggplant

\$16.99

菜品圖片僅供參考 出品以實物為準
All dishes will be based on final presentation

Vegetable | 蔬菜 |



乾扁四季豆 🌶️

Fried Green Bean with Minced Pork

\$18.99



臘味荷芹炒藕片

\$18.99

Stir Fried Lotus Root, Snow Pea & Celery w/Cure Meat



白靈菇扒菜心 🌿

\$16.99

Choy Sum Topped w/Bailing Mushroom

菜品圖片僅供參考 出品以實物為準
All dishes will be based on final presentation

Vegetable | 蔬菜 |



白靈菇脆豆腐扒苗皇 🥬 \$24.99
Bailing Mushroom Topped On Snow
Pea Leaves w/Crispy Egg Tofu



瑶柱上汤浸豆苗皇 \$22.99
Simmered Snow Pea Leaves & Dried
Scallop in Top Broth



窩蛋牛松菠菜 \$18.99
Spinach Topped with Minced Beef & Egg



清炒合掌瓜 🥬 \$14.99
Sautéed Chayote

Vegetable | 蔬菜 |



金沙南瓜 🥬 \$18.99
Deep Fried Pumpkin with Salted Egg Yolk Sauce



椒鹽茄子 🌶️ 🥬 \$16.99
Salt & Pepper Eggplant



鱼香茄子 🌶️ \$17.99
Braised Eggplant & Minced Pork



南乳一品齋 🥬 \$17.99
Braised Vegetables w/Red Fermented
Bean Curd



百花釀茄子 \$21.99
Eggplant with Minced Shrimp

Casserole. Hot Plate | 煲仔 铁板 |



鹹魚肉鬆茄子煲  \$18.99
Ground Pork w/Eggplant & Salted Fish Casserole



沙茶金針菇牛肉粉絲煲 \$19.99
Satay Beef with Enoki Mushroom and Clear Vermicelli Casserole



合掌瓜粉絲蝦煲 \$19.99
Chayote, Clear Vermicelli & Prawn Casserole



一品煲 \$23.99
Seafood, Meat and Fried Egg Tofu Casserole



腊味椰菜花煲 \$19.99
Cauliflower and Cure Meat Casserole

菜品圖片僅供參考 出品以實物為準
All dishes will be based on final presentation

Casserole. Hot Plate | 煲仔 铁板 |



蘿蔔牛筋腩煲 \$23.99
Beef Brisket with Turnip Casserole



薑蔥蘑菇牛肉煲 \$21.99
Beef & Mushroom w/Green Onion & Ginger in Casserole



鐵板黑椒牛仔骨  \$24.99
Beef Ribs in Black Pepper Sauce Hot Plate



蒜子班腩豆腐煲 \$18.99
Fish Fillet & Tofu w/Garlic Casserole



鐵板豉汁三鮮 \$22.99
Three Kinds of Seafood w/Black Bean Sauce Hot Plate



姜葱蠔煲 \$29.99
Oysters with Ginger & Scallion Casserole

菜品圖片僅供參考 出品以實物為準
All dishes will be based on final presentation

CONGEE. NOODLES. RICE

特色粥粉麵飯



◀ 鄭家莊海鮮炒飯

Chef's Special Seafood Fried Rice

\$19.99

瑤柱蛋白炒飯 ▶

Dried Scallops w/Egg White Fried Rice

\$18.99



◀ 鮮蝦豬肉云吞湯面

Shrimp and Pork Wonton Noodle Soup

\$14.99



柱候牛腩湯河粉

Beef Brisket Ho Fan Soup

\$17.99

生炒臘味糯米飯

Fried Sticky Rice w/Cured Meat

\$18.99

鹹魚雞粒炒飯

Salted Fish and Chicken Fried Rice

\$17.99

揚州炒飯

House Special Fried Rice

\$15.99

豉油皇炒面

Soya Sauce Fried Noodle

\$14.99

飄香荷葉飯

Fried Rice in Lotus Leaf

\$17.99

菜品圖片僅供參考 出品以實物為準
All dishes will be based on final presentation

CONGEE. NOODLES. RICE

特色粥粉麵飯



奶油蝦球炒麵

Prawns w/Creamy Sauce Crispy Chow Mein

\$18.99



客家鴛鴦米

Hakks Style Stir Fried Vermicelli & Rice Noodle

\$17.99



味菜涼瓜牛肉炒麵

Beef & Bitter Melon Crispy Chow Mein

\$18.99



皮蛋瘦肉粥 (窩)

Pork & Preserve Egg Congee

\$14.99



雜燴炒麵

Mix Meat & Seafood Crispy Chow Mein

\$18.99



菜心魚片粥 (窩)

Fish Fillet & Choy Sum Congee

\$14.99



鄭家莊海鮮炒麵

Chef's Special Seafood Crispy Chow Mein

\$19.99



乾炒牛河

Beef Fried Ho Fan

\$16.99



乾燒伊府麵

Braised E-Foo Noodle

\$17.99



菜远牛河

Beef & Vegetable Over Flat Rice Noodle

\$16.99



罗汉斋炒麵

Buddhist's Vegetarian Delight Chow Mein

\$15.99



上海粗炒

Shanghai Noodle

\$16.99

菜品圖片僅供參考 出品以實物為準
All dishes will be based on final presentation



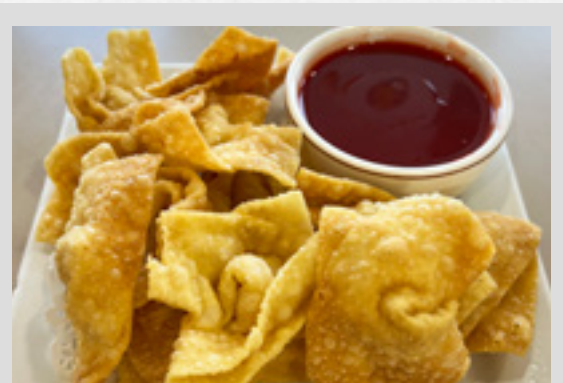
T1.Vegetable Spring Roll (2) **\$4.99**



T2.Shrimp Spring Roll (2) **\$5.99**



T3.Pan Fried Pork Dumpling (8) **\$11.99**



T4.Golden Fried Wonton with S & S Sauce **\$10.99**



T5.Golden Fried Chicken Wings **\$14.99**



T9.Ginger Beef **\$18.99**



T6.Wonton Soup
M \$10.99 (6) L \$15.99 (10)



T7.Wor Wonton
M \$14.99 (6) L \$19.99 (10)



T8.Chicken Hot & Sour Soup
M \$15.99 L \$19.99



T10.Beef in Black Bean Sauce **\$18.99**



T11.Beef with Broccoli **\$17.99**



T12.Beef with Mix Vegetable **\$17.99**



T13.Sweet & Sour Pork **\$18.99**



T14.Dry Garlic Spareribs **\$16.99**



T15.Ginger Chicken **\$18.99**



T16.Salt & Pepper Chicken **\$17.99**



T17.Sweet & Sour Chicken **\$17.99**



T18.Curry Chicken **\$17.99**



T19.Chicken with Cashew Nut **\$18.50**



T20.Lemon Chicken **\$17.99**



T21.Salt & Pepper Squid **\$19.99**



T22.Salt & Pepper Seafood **\$22.99**



T23.Golden Fried Prawn with Sweet & Sour Sauce **\$22.99**



T24.Shrimp with Cashew Nut **\$19.99**



T25.Stir Fried Mix Vegetables **\$14.99**



T26.Mushroom Egg Foo Yong **\$16.99**



T27.Mushroom Chop Suey (Bean Sprout) **\$16.99**



T28.Chicken with Mix Vegetable Chow Mein (crispy) **\$15.99**



T29.Cantonese Chow Mein (crispy) **\$16.99**



T30.Satay Beef with Shanghai Noodle (thick) **\$16.99**



T31.Mix Vegetable Fried Rice **\$12.99**



T32.Chicken Fried Rice **\$13.99**



T33.Beef Fried Rice **\$13.99**



T34.BBQ Pork Fried Rice **\$13.99**



T35.Shrimp Fried Rice **\$15.99**



T36.House Special Fried Rice **\$15.99**

COMBINATION

FOR ONE \$18.99

Spring Roll
Steamed Rice
Can of Soft Drink
Plus(pick **one** entree from entree list)

FOR TWO \$46.99

Spring Roll(2)
Wonton Soup (4)
Chicken Fried Rice
Plus (pick **two** entrees from entree list)

FOR THREE \$72.99

Spring Roll (3)
Wonton Soup (6)
Chicken Fried Rice
Plus (pick **three** entrees from entree list)

FOR FOUR \$96.99

Spring Roll (4)
Wonton Soup (8)
Chicken Fried Rice
Plus (pick **four** entrees from entree list)

FOR SIX \$145.99

Spring Roll (6)
Wonton Soup(12)
Chicken Fried Rice
Plus (pick **six** entrees from entree list)

ENTREES LIST



Ginger Beef



Beef with Broccoli



Beef with Black Bean Sauce



Sweet & Sour Pork



Ginger Chicken



Lemon Chicken



Sweet & Sour Chicken



Pan Fried Pork Dumpling (8)



Chicken & Beef with Mixed Vegetable



Stir Fried Mixed Vegetable



Dry Garlic Spareribs



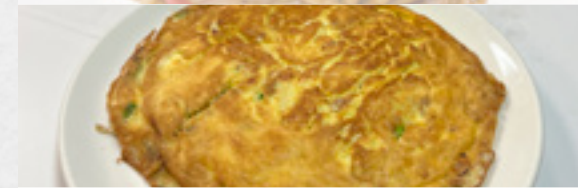
BBQ Pork Chop Suey



Satay Beef Shanghai Noodle



Chicken with Mix Vegetable Crispy Chow Mein



Mushroom Egg Foo Yong



Shrimp with Cashew Nuts

Dessert | 甜品 |



黃金煎堆仔 (5) \$12.50
Deep Fried Black Sesame Balls



寿桃包 (12) \$10.99
Longevity Peach Bun



芒果布丁 (L) \$7.99
Mango Pudding



荔枝桂花糕 (L) \$7.99
Lychee with Osmanthus Jello

菜品圖片僅供參考 出品以實物為準
All dishes will be based on final presentation