SEAFOOD 海鲜

G01 Shrimp Fried Spring Roll 炸虾仁脆皮春卷 **P328**

G02 Fish Fillet With Pickled Cabbage & chili 酸菜鱼片 **P488**

G03 Crispy Fried Squid 酥炸鱿鱼 **P488**

G04 Prawn Curry 咖喱虾 **P398**

G05 Abalone Sauce Seafood Vermicelli Clay Pot 鲍汁海鲜粉丝煲 **P468**

G06 Sweet & Sour Fish Fillet 糖醋鱼 **P388**

G07 Crispy Shrimp 脆皮炸虾 **P398**

PORK 猪肉

J01 Crispy Pork Belly 网红炸五花酥肉 **P428**

J02 Sweet & Sour Pork Chops 糖醋猪排 **P398**

J03 Boneless Pork Leg Ham 酱肘花 **P398**

J04 Grandma's Braised Pork In Brown Sauce 传统红烧肉 **P488**

J05 Sweet & Sour Pork Riblets 糖醋排骨 **P388**

J06 Garlic Fried Pork Ribs 蒜香排骨 **P388**

J07 Special Smoked Harbin Sausage 哈尔滨红肠 **P418**

BEEF 牛肉

K01 Beef and Broccoli 西蓝花牛肉 **P428**

K02 Braised beef brisket with radish 牛腩萝卜煲 **P498**

BEVERAGES 饮料

P01 Yellow Peach Fruit Granule Milk 黄桃果粒牛奶 **P120**

P05 Kumquat Lemon Tea 金桔柠檬茶 **P100**

P06 Plum Juice 酸梅汁 **P100**

P02 White Peach Oolong Tea 白桃乌龙茶 **P110**

P07 Coke 可乐 **P80**

P03 Bayberry Jasmine Tea Juice 杨梅茉莉花茶 **P110**

P08 Sprite 雪碧 **P80**

P04 Passion Fruit Jasmine Tea 百香果茉莉茶 **P110**

P09 Mineral Water 矿泉水 **P60**

POULTRY 鸡肉

H01 Salted Egg Yolk Chicken 咸蛋黄焗鸡 **P398**

H02 Aromatic Flower Tea Smoked Roast Chicken 特色三黄熏鸡 **P418**

H03 Crispy New Orleans Chicken 酥炸鸡翅 **P368**

H04 Kung Pao Chicken 宫保鸡丁 **P368**

H05 Szechuan Fried Chicken 辣子鸡 **P398**

H06 Curry Chicken 咖喱鸡 **P398**

H07 Orange Chicken 橘子鸡 **P398**

H08 Gingered Chicken Feet 姜汁凤爪 **P328**

H09 Fried Chicken Nuggets 炸盐酥鸡米花 **P288**

RICE 炒饭

L01 Shrimp & Egg Fried Rice 虾仁蛋炒饭 **P318**

L02 Signature Fried Rice With Beef & Special Smoke Sausage 腩饼招牌炒饭 **P318**

L03 Salted Fish Fried Rice 咸鱼炒饭 **P298**

L04 Pork Ribs Fried Rice 排骨炒饭 **P298**

L05 Yangzhou Fried Rice 扬州炒饭 **P288**

L06 Vegetarian Fried Rice 素炒饭 **P248**

NOURISHING SOUP 滋补炖汤

M01 Slow Boiled Chicken Soup With Assorted Wild Mushrooms 菌菇鸡汤 **P208**

M02 Slow Boiled Pork Rib Soup with Radish Corn & Goji Berries 萝卜排骨玉米汤 **P188**

M03 Black Chicken Soup With Angelica Red Date 乌鸡当归红枣汤 **P198**

M04 Ginseng Chicken Soup 人参鸡汤 **P208**

DESSERT 甜品

N01 Whole Steam Pear With White Fungus & Red Dates 整颗鲜炖梨 **P150**

N02 Mango Pomelo Sago 杨枝甘露 **P150**

MENU

YUMMY
DUMPLINGS
HAND MADE

PAN-FRIED DUMPLINGS 煎饺

B01
Happy Double Shrimp
Pork Pan-fried Dumplings
开口笑双虾煎饺
P338/4pcs

(Fried Dumplings)

B02
Signature Shrimp
Pork Pan-fried
Dumplings
招牌鲜虾煎饺
P298/6pcs

B03
Scallops With
Three Delicacies
Pork Pan-fried Dumplings
干贝三鲜煎饺
P298/6pcs

B04
Beef & Scallion
Pan-fried Dumplings
牛肉葱煎饺
P258/6pcs

B05
Pork & Cabbage
Pan-fried Dumplings
猪肉白菜煎饺
P238/6pcs

B06
Pork & Mushroom
Pan-fried Dumplings
猪肉香菇煎饺
P238/6pcs

B07
Pork & Leeks
Pan-fried Dumplings
猪肉韭菜煎饺
P238/6pcs

BOILED DUMPLINGS 水饺

JUICY & HEALTHY THE BEST DUMPLINGS IN TOWN

A01
Signature Shrimp
Pork Dumplings
招牌鲜虾水饺
P298/8pcs

A02
Special Tiger Dumplings
(Pork & Cabbage)
老虎水饺
P368/8pcs

A03
Rainbow Dumplings
(Beef & Onion)
彩虹水饺
P368/8pcs

A04
Scallops With
Three Delicacies
Dumplings 干贝三鲜水饺
P298/8pcs

A05
Beef And Onion
Dumplings
牛肉葱水饺
P258/8pcs

A06
Pork & Cabbage
Dumplings
猪肉白菜水饺
P238/8pcs

A07
Pork And Mushroom
Dumplings
猪肉香菇水饺
P238/8pcs

A08
Vegetarian Dumplings
(Mushroom/Carrot/Fungus)
素水饺(蘑菇、胡萝卜、木耳)
P218/8pcs

A09
Pork & Leek
Dumplings
猪肉韭菜水饺
P238/8pcs

VEGETABLE 蔬菜

E06
Crispy Oyster Mushrooms
with Five Spice Dry Dip
炸鲜菇
P318

E01
Taiwan Bok Choy
Stir-fry
炒上海青
P228

E02
Broccoli stir-fried With
Black Fungus
西蓝花炒木耳
P298

E03
Lettuce & Garlic
Stir-fry
蚝油生菜
P228

E04
Water Spinach
Stir-fry
炒空心菜
P228

E05
Mapo Tofu
麻婆豆腐
P298

APPETIZERS 凉菜

D01
Tofu Skin Strips With
Cucumber & Carrots
In Sesame Oil Sause 招牌小菜
P228

D02
Spinach Stir-fry With
Roasted Peanuts
果仁菠菜
P258

D03
Marinated Sea Kelp
凉拌海带丝
P198

D04
Crispy Cucumber
With Sesame Sauce
凉拌黄瓜
P238

SOUP NOODLE 面条系列

F01
Beef Dumplings
Noodle Soup
牛肉水饺汤面
P368

F02
Golden Broth Fish Maw Chicken
Rice Noodle Soup
金汤花胶鸡米线
P368

F03
Mushroom Vegetable
Noodle Soup
菌菇汤蔬菜面
P348

F04
Beijing Noodle
With Soy Bean Paste
杂酱面
P288

F05
Hot & Sour Dumplings
Soup (Pork & Cabbage)
酸汤水饺（猪肉白菜）
P318

BEVERAGES 饮料

P01

Bayberry Jasmine Tea Juice
杨梅茉莉花茶
₱100

P02

Banana Milk
香蕉牛奶
₱110

P03

White Peach Oolong Tea
白桃乌龙茶
₱100

P04

Passion Fruit Jasmine Tea
百香果茉莉茶
₱100

P05

Kumquat Lemon Tea
金桔柠檬茶
₱100

P06

Yellow Peach Fruit Granule Milk
黄桃果粒牛奶
₱110

P07

Chrysanthemum Tea
菊花茶
₱100

P08

Plum Juice
酸梅汁
₱100

P09

Coke
可乐
₱80

P10

Sprite
雪碧
₱80

P11

San Miguel Light
生力啤酒
₱110

P12

Mineral Water
矿泉水
₱60

DESSERT 甜品

N02

Mango Pomelo Sago
杨枝甘露
₱150

N01

Strawberry Ice Cream
蝴蝶结杯冰淇淋
₱150

Herbal Jelly Pudding With Milk
仙草牛奶布丁
₱150

N05

N06

Lychee Ice Jelly With Sea Salt
荔枝海盐冰粉
₱140

N03

Whole Steam Pear With White Fungus And Red Dates
整颗鲜炖梨
₱150

NOURISHING SOUP 滋补炖汤

M01

Slow Boiled Chicken Soup With Assorted Wild Mushrooms
菌菇鸡汤
₱188
Beneficial for the stomach and spleen, boosts immunity, and prevents colds.
益胃健脾，提升免疫力，预防感冒。

M02

Slow Boiled Pork Rib Soup With Radish, Corn And Goji Berries
萝卜排骨玉米汤
₱188
Nourishes the liver, improves vision, lowers blood lipids, and delays aging.
养肝明目，降血脂，延缓衰老。

M03

Black Chicken Soup With Angelica Red Date
乌鸡当归红枣汤
₱188
Replenishes qi and blood, relieves fatigue, and improves sleep.

M04

Ginseng Chicken soup
人参鸡汤
₱188
Remedy that boosts energy, supports brain health, and strengthens immunity.

Harbin Red Sausage, with techniques originating from Russia and developed in Harbin since 1900, is named for its lustrous red color. Its production process is intricate, involving more than twenty steps including hand stuffing and fruit-wood smoking.

The Harbin Red is flavored with a variety of seasonings, using a scientific blend of high-quality pork and beef fillings. It offers a delicate, elastic, and chewy texture with a starch content lower than 7%.

Accompanied by a unique fruitwood smoke aroma, the sausage is firm yet not greasy, high in protein, and nutritionally rich, making it an excellent choice for gifts at family gatherings and parties.

技术始于俄罗斯，发展于1900年的Harbin，所以叫做哈尔滨红肠，因为颜色红润，也可以叫红肠，它的制作工艺十分复杂，需要人工灌肠,果木熏烤等20多道工序，哈尔滨红采用多种调味料佐味，优质猪肉和牛肉馅料科学配比,口感细腻弹牙有嚼劲，淀粉含量低于7%。

配上特殊果木熏烤出来的木炭香，口感扎实，肥而不腻，蛋白质含量高，营养丰富，是亲友聚餐与聚会送礼的佳品。

CHEF'S PICKS

J03

Special Smoked Harbin Sausage

哈尔滨红肠

₱418

Seafood 海鲜

G01 **Prawns In Shaoxing Wine With Cashew Nuts** ₱428
腰果炒虾球

Fresh shrimp balls with a pure color that wets the appetite, evoking the embrace of the ocean and the caress of the sea breeze on the face.

The blend of signature sauce is like an artist's creation, perfectly combining the crunch of cashews with freshness.

Each bite offers a unique flavor and rhythm, like a melodious symphony dancing on the taste buds.

清新的虾球，以其纯净的色泽勾勒出了食欲的诱惑，仿佛置身于大海的怀抱，海风拂过脸庞。
而融合其中的招牌酱，却如艺术家的创作，将腰果的香脆与虾球的鲜美完美融合。
每一口咬下，都能感受到那份独特的风情与韵味，仿佛一曲悠扬的乐章在舌尖跳跃。

G02 **Fish Fillet With Pickled Cabbage And Chili**
酸菜鱼片
₱488

G03 **Crispy Fried Squid**
酥炸鱿鱼
₱488

G05 **Tasty Sour & Spicy Shrimp**
爽口酸辣虾
₱488

G04 **Abalone Sauce Seafood Vermicelli Clay Pot**
鲍汁海鲜粉丝煲
₱468

G06 **Shrimp Fried Spring Roll**
炸虾仁脆皮春卷
₱288

ICE 炒饭

L01

Shrimp And Egg Fried Rice
虾仁蛋炒饭
₱288

L02

Signature Fried Rice With Beef And Special Smoke Sausage
解馋招牌炒饭
₱288

L03

Salted Fish Fried Rice
咸鱼炒饭
₱288

L04

Pork Ribs Fried Rice
排骨炒饭
₱288

L05

Yangzhou Fried Rice
扬州炒饭
₱268

L06

Vegetarian Fried Rice
素炒饭
₱248

PORK 猪肉

J01

Crispy Pork Belly
网红炸五花酥肉
₱428

J02

Boneless Pork Leg Ham
酱肘花
₱398

J04

Grandma's Braised Pork In Brown Sauce
传统红烧肉
₱488

J05

Sweet And Sour Pork Riblets
糖醋排骨
₱388

J06

Garlic Fried Pork Ribs
蒜香排骨
₱388

BEEF 牛肉

K02

Braised Beef Brisket With Radish
牛腩萝卜煲
₱488

Poultry 鸡肉

H04

Kung Pao Chicken
宫保鸡丁
₱368

H02

Crispy New Orleans Chicken
酥炸鸡翅
₱368

H04

Szechuan Fried Chicken
辣子鸡
₱368

H06

Fried Chicken Nuggets
炸盐酥鸡米花
₱288

H07

NEW!

Poached Chicken With Ginger And Spring Onion
姜葱捞鸡
₱388

H08

NEW!

Lemon Chicken Stir Fry
香煎柠檬鸡
₱388

NEW!

H05 **Salted Egg Yolk Chicken**
咸蛋黄焗鸡
₱388

APPETIZERS 凉菜

D01

Tofu Skin Strips With Cucumber And Carrots In Sesame Oil Sauce
招牌小菜
₱228

D02

Spinach Salad With Roasted Peanuts
果仁菠菜
₱258

D04

Lotus Root Shape Noodle Salad With Sesame Sauce
凉拌吸汁面藕
₱198

D03

Marinated Sea Kelp
凉拌海带丝
₱198

D05

Wild Bracken Salad
凉拌蕨菜
₱228

Crispy Oyster Mushrooms With Five Spice Dry Dip
炸鲜蘑
₱318

F06

VEGETABLE 蔬菜

F01

Taiwan Bok Choy Stir-fry
炒上海青
₱228

F02

Broccoli Stir-fry With Wood Ear Mushrooms
西蓝花炒木耳
₱298

F03

Stir-fried French Beans With Minced Pork
肉沫四季豆
₱298

F04

Egg Roll With Spinach
菠菜鸡蛋卷
₱308

F05

Lettuce And Garlic Stir-fry
耗油生菜
₱228

F07

Mapo Tofu
麻婆豆腐
₱298

F08

House Special Organic Bracken Stir-fried Meat
特色野生蕨菜炒肉
₱298