#### APPETIZER/ BARBECUE

#### 前菜/花满楼烧烤

Jasmine combination platter 烧味拼盤

Platter for 2 (Choice of 3 items) 烧味拼盤双人份 (三款)

888

Platter for 4 (Choice of 5 items) 烧味拼盤四人份 (伍款)

1,288

Please choose from the items below: 烧味拼盤選項如下

- ★ Crispy pork belly 脆皮豬腩
- ★ Honey-roasted pork蜜汁叉烧肉

Soy chicken 滷油雞

Century egg 皮蛋

Jellyfish 海蜇

🦛 Pork 肉 🌈 Vegetarian 素食 🦀 Shellfish 贝类 🌶 Spicy 芳香

Please inform your server of any food allergies or dietary restrictions. 请告知服务员您对任何过敏食物或者饮食的限制请告知服务员您对任何过敏食物或者饮食的限制 Imperial Peking duck (served two ways) 北京片皮鴨 (兩吃) 2,298 / 4,128 (half / whole) 半鸭 / 全鸭

#### **Traditional**

Sliced crispy duck skin, pancake, cucumber, hoisin sauce 傳統吃法一片皮鸭, 磨磨饼, 佐料

#### Second way

Please choose from the cooking methods below: 第二种方式—请从下面的烹任方式中选择

## Additional way of cooking, please add:

三食可選擇以下食法请添加

Minced duck meat, lettuce leaves, hoisin sauce 炒鴨肉末. 包生莱

▶ Deep-fried duck, salt & pepper 酥炸椒鹽

Soup, duck bones 鸭骨湯

Braised duck, eggplant 红烧茄子鸭

Fried rice, duck meat, vegetable 炒蔬菜鴨肉饭

Duck meat, e-fu noodles 炒鸭肉依麵

➡ Pork 肉 ✓ Vegetarian 素食 ♣ Shellfish 贝类 ✓ Spicy 芳香

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Prices are in PHP, include government taxes, subject to 10% service charge. 所有价格均为菲律宾比索价格, 已含政府税收, 和但须另外附加 10%服务费

568

Roasted duck 廣東燒鴨 1,238 / 2,018 / 3,578 (quarter / half / whole) 四分之一鸡/ 半/ 全

➡ Roasted suckling pig 烤乳豬 2,788 / 5,388 / 10,398 (quarter / half / whole) 小/ 半鸭/ 全鸭

#### DIM SUM 点心

<b>₩</b>	'Har gao', shrimp, bamboo shoot dumpling 水晶虾饺	288
<b>**</b> &	'Siu mai', pork, shrimp, crab meat dumpling 四川風豬肉虾饺	258
***	'Xiao long bao', Shanghainese pork dumpling 上海小笼湯包	288
7	Vegetable dumpling 蔬菜饺	218
R	Scallop, fish roe dumpling 鱼籽扇贝饺	288
<u>Q</u>	Deep-fried taro, salmon, seafood dumpling 海鲜芋头饺	288
R	Deep-fried shrimp, cheese spring roll 鮮虾奶酪春捲	238
<del>-</del>	Pan-fried radish cake 香煎萝卜糕	218

#### MAIN COURSE 主莱

Q	Wok-fried prawns, mango salad 芒果鮮蝦沙律	1,288
	Deep-fried sole fillet, salted egg yolk 金沙魚片球	628
	Pan-fried beef tenderloin, Chinese style 中式牛柳	<i>7</i> 38
	Stir-fried beef, broccoli 西蘭花佐牛柳	588
<b>13</b>	Sweet and sour pork 咕噜肉	568
Ì	Wok-fried chicken 'Kung Pao', cashew nuts 官保雞丁	568

# VEGETARIAN 健康物捂

	Crispy bean curd, spiced salt 椒鹽脆皮豆腐	398
	Vegetable dumpling 蔬菜饺	218
	Sweet corn, tofu soup 芒果西米露	288
	Assorted vegetable, bean curd soup 蔬菜豆腐汤	288
	Mixed vegetables, mushroom on lettuce 什錦蔬菜綜合香菇生菜包	588
Ì	Wok-fried bean curd, 'Kung Pao' 官保豆	588
	Stir-fried seasonal vegetables 清炒時令蔬菜	428

Sautéed assorted mushrooms, barbecue sauce 照燒汁炒什錦香菇	428
Braised bean curd, assorted mushrooms 燒豆腐,什錦菇	488
Braised eggplant, mushrooms 紅燒笳子	388
Fried rice, pickled radish, raisin, asparagus, wolfberry, cashew nuts 素食炒饭(腌萝卜野莓葡萄干芦筍腰果	488
Braised e-fu noodles, mixed wild assorted mushrooms 炆伊麵,野箘	588

#### **RICE & NOODLES**

# 饭,麵食

Fried rice, diced garoupa, salted fish 加鲁帕石斑切丁佐咸鱼炒饭	698
'Yeung chow' style fried rice 杨洲炒饭	588
'Fujian' style fried rice 福建炒饭	698
E-fu noodles, prawns, cheese sauce 芝士蝦炆伊麵	828
Braised e-fu noodles, shimeji mushrooms, conpoy 瑶柱蘑菇干貝炒伊麵	588
Wok-fried rice noodles, beef, dark soy sauce 乾炒牛河	488

## DESSERT 甜點

Glutinous rice dumpling, milk chocolate 朱古力湯丸	228
Deep-fried sesame balls, lotus seed paste 豆沙芝蔴球	188
Mango cream, sago 芒果西米露	228
Chilled almond bean curd, lychee 涼爽杏仁荔枝豆腐	208
Seasonal fruits 時令鮮果盤	288