

厨师介绍 Chef's Recommendation

龙虾汤斑片* Lobster Soup with Garoupa Fillet	Per person	\$22.00
娘惹酱脆麟野生笋壳扒* <i>Spicy</i> J Deep-fried Sliced Crispy Marble Goby in Nyonya Sauce	Per person	\$28.00
腊味釀辽参扣花胶* Braised Superior Sea Cucumber stuffed with Preserved Meat and Shrimp Paste accompanied with Superior Fish Maw	Per person	\$58.00
蟹皇扒官燕* Braised Crab Meat and Crab Roe with Superior Bird's Nest	Per person	\$88.00
极品20头南非糖心干鲍扣花茹* Braised 20-head Dried South African Abalone with Mushroom	Per person	\$138.00
牛油果香煎龙虾尾* Pan-fried Lobster Tails with Avocado and Chilled Mixed Salad	Per portion	\$58.00
新鲜豆杯炒带子* Stir-fried Dou Miao with Scallops	Per portion	\$58.00
X.O.酱羊肚耳炒西芹虾球螺片* <i>Spicy </i> Stir-fried Celery, Prawns and Sliced Conch with Amber Wood Ear Fungus in X.O. Sauce	Small Medium Large	\$48.00 \$72.00 \$96.00

Per portion can serve 3 to 4 people.



鱼生 Yu Sheng

Small (for 3 - 5 pax) Large (for 7 - 8 pax)

二头鲍鱼捞起*	Small	\$128.00
Sliced 2-head Abalone Yu Sheng	Large	\$198.00
小鲍鱼捞起*	Small	\$98.00
Baby Abalone Yu Sheng	Large	\$128.00
新故乡鸿运三文鱼捞起* 🖒	Small	\$98.00
Xin's Signature Salmon Yu Sheng	Large	\$128.00
新故乡鸿运芋头三文鱼捞起*	Small	\$98.00
Xin's Salmon and Taro Yu Sheng	Large	\$128.00
素三文鱼生捞起*	Small	\$68.00
Vegetarian Salmon Yu Sheng	Large	\$98.00
额外加的订单/ADDITIONAL		
切片二头鲍鱼* Sliced 2-head Abalone	Per portion	\$118.00
小鲍鱼* Baby Abalone	Per portion	\$28.00
三文鱼* Salmon	Per portion	\$26.00
脆皮饼干* Crispy Cracker	Per packet	\$4.20





盆菜 Pen Cai

Small (for 3 - 5 pax) Large (for 8 - 10 pax)

合家欢传统盆菜*

Xin's Traditional Pen Cai

Whole Abalone, Fresh Scallop, Dried Beancurd Skin, Dried Oyster, Deep-fried Fish Maw, Sea Cucumber, Pig Trotter, Roast Duck, Chinese Sausage, Black Moss, Live Prawn, Fish Dace, Black Fungus, Radish, Shimeji Mushroom, Lotus Root, Yam and Chinese Cabbage

富贵极品聚宝盆菜*

Xin's Imperial Pen Cai

Whole Australian 3-head Abalone, Bird's Nest, Superior Fish Maw, Pig Trotter, Deer Tendon, Mexico Superior Sea Cucumber, Dried Scallop, Goose Web, Black Moss, Dried Oyster, Shimeji Mushroom, Wolfberry, Yam, Radish, Chinese Cabbage and Wild Bamboo Small \$398.00 Large \$698.00

Small \$988.00 Large \$1,788.00





素食 Vegetarian

金汤竹笙金针菇羹 Pumpkin Soup with Bamboo Fungus and Enoki Mushroom	Per person	\$19.00
羊肚菌素佛跳墙 🖒 Morel Mushroom "Buddha Jump Over the Wall"	Per person	\$22.00
素松露油三菇 Stir-fried Assorted Mushrooms with Truffle Oil	Per portion	\$19.00
胡麻酱牛油果鲜果什菜* New!	Small	\$28.00
Chilled Avocado, Fresh Fruits and Vegetables	Medium	\$42.00
with Sesame Sauce	Large	\$56.00
鸡肶菇羊肚耳炒素肉片 <i>New!</i>	Small	\$32.00
Stir-fried Sliced Mock Meat with Mushrooms	Medium	\$48.00
and Fungus	Large	\$64.00
温公斋煲	Small	\$34.00
Braised Chinese Cabbage with Mushroom,	Medium	\$51.00
Glass Vemicelli in Fermented Beancurd Sauce	Large	\$68.00
竹笙杞子浸时蔬	Small	\$34.00
Poached Seasonal Vegetables with Bamboo	Medium	\$51.00
Pith and Wolfberry in Superior Broth	Large	\$68.00





开胃菜 Appetizers

城隍庙醉鸡 Drunken Chicken	Per portion	\$19.00
胡麻酱海蜇花* ၍ Jellyfish with Sesame Sauce	Per portion	\$21.00
避风塘白饭鱼 <i>Spicy </i> Deep- fried Whitebait Fish with Almond Flakes	Per portion	\$23.00
百香果酱汁鲜果什菜带子* <i>New!</i> Chilled Scallops with Fresh Fruits and Vegetables in Passion Fruit Sauce	Per portion	\$26.00
故乡烧肉* 🖒 Xin's Crispy Roast Pork with Mustard Dip	Per portion	\$28.00

Per portion can serve 3 to 4 people.





烧味 Barbecue and Roast Meat

香港烧味三拼* Trio Barbecued Meat Platter	Small Medium Large	\$49.00 \$73.00 \$97.00
一品烧鸡* Deep-fried Crispy Chicken	Whole Half	\$60.00 \$35.00
避风塘烧鸡* <i>Spicy 人</i> Deep-fried Crispy Chicken with Almond Flakes	Whole Half	\$60.00 \$35.00
故乡茶皇鸭 (b) 'Home-style' Roast Duck smoked with Tea Leaves	Whole Half	\$98.00 \$54.00
鸿运乳猪* Roast Suckling Pig with Chef's Special Sauce 需一天预定 <i>(1 day advance order required)</i>	Whole	\$508.00
鸿运糯米乳猪* 心 Roast Whole Suckling Pig stuffed with Glutinous Rice and Preserved Meat 需一天预定 (I day advance order required)	Whole	\$548.00





羹汤 Soup

时日例汤 Soup of the Day	Per person	\$18.00
金汤蟹肉海味羹 Pumpkin Soup with Crab Meat and Dried Shredded Seafood	Per person	\$20.00
四川海鲜酸辣汤 <i>Spicy →</i> Hot and Sour Sichuan Seafood Soup	Per person	\$20.00
羊肚菌竹笙炖燕窝鸡汤* Double-boiled Chicken Soup with Morel Mushrooms, Bamboo Fungus and Bird's Nest	Per person	\$52.00
羊肚菌竹笙炖花胶鸡汤* 心 Double-boiled Chicken Soup with Morel Mushrooms, Bamboo Fungus and Superior Fish Maw	Per person	\$58.00
蟲草花花胶竹笙汤* Double-boiled Cordycep Flower with Superior Fish Maw in Bone Broth	Per person	\$58.00

鲍鱼 Abalone

发财红扣两头鲍鱼* Braised 2-head Abalone with Black Moss	Per piece	\$128.00
发财刺参扣三头鲍鱼* Braised 3-head Abalone with	Per piece	\$138.00





海鲜 Seafood

味增焗鲈鱼* 🖒 Baked Sea Perch with Japanese Miso Sauce	Per person	\$29.80
咕噜斑球 Sweet and Sour Fish Fillet	Small Medium Large	\$36.00 \$63.00 \$72.00
黄金虾球* Deep-fried Prawns coated with Salted Egg Yolk Sauce	Small Medium Large	\$42.00 \$63.00 \$82.00
柚子虾球* 🖒 Deep-fried Prawns coated with Yuzu Sauce	Small Medium Large	\$42.00 \$63.00 \$82.00
发财好市北菇 Braised Dried Oyster with Mushrooms and Black Moss	Small Medium Large	\$44.00 \$66.00 \$88.00
茄子豆腐焖头腩 Braised Fish Belly with Eggplant and Beancurd	Small Medium Large	\$44.00 \$66.00 \$88.00
X.O. 酱松菇炒虾球螺片 <i>Spicy</i> Sauteed Prawn, Sliced Conch and Amber Wood Ear Fungus in X.O. Sauce	Small Medium Large	\$48.00 \$72.00 \$96.00





活海鲜 Live Seafood

澳洲龙虾* Australian Lobster 需2天预定 <i>(2 days advance order required)</i>	Seasor	nal Price
生虾* Prawn	Per 100g	\$15.00
笋壳* Marble Goby (Soon Hock)	Per 100g	\$17.00
海斑* Grouper	Per 100g	\$17.00
本地龙虾* Local Lobster	Per 100g	\$24.00
砂锅 Claypot		
蒜子鲍鱼海参鸡煲* Braised Abalone, Sea Cucumber, Chicken and whole Garlic	Per portion	\$68.00
家常豆腐煲 <i>Spicy</i>) 'Home-style' Beancurd with Sea Cucumber and Prawns	Small Medium Large	\$48.00 \$72.00 \$96.00





肉类 Meat

宫廷京烤骨 (配炸馒头)* <equation-block> Braised Pork Rib in Sweet and Sour Sauce accompanied with Deep-fried Bun</equation-block>	Per portion	\$48.00
发财好市元蹄* Braised Pig Trotter with Mushroom and Black Moss	Per portion	\$58.00
好市腊味滑鸡煲 ⑤ Braised Chicken with Chinese Sausage and Dried Oyster served in Claypot	Small Medium Large	\$38.00 \$57.00 \$76.00
咕噜肉 Sweet and Sour Pork	Small Medium Large	\$40.00 \$60.00 \$80.00
避风塘黑豚肉排骨* <i>Spicy </i>	Small Medium Large	\$42.00 \$64.00 \$84.00
黑椒鲜菌和牛粒* <i>Spicy</i> 夕 Stir-fried Wagyu Beef Cube with Black Pepper and Assorted Mushroom	Small Medium Large	\$58.00 \$88.00 \$116.00





蔬菜 Vegetables

蒜茸炒時蔬	Small	\$30.00
Stir-fried Seasonal Vegetables	Medium	\$45.00
with Minced Garlic	Large	\$60.00
上汤杞子浸時蔬	Small	\$34.00
Poached Seasonal Vegetables	Medium	\$50.00
with Wolfberries in Superior Stock	Large	\$68.00
榄菜干煸四季豆	Small	\$34.00
Stir-fried String Beans with Minced Pork	Medium	\$50.00
and Preserved Vegetables	Large	\$68.00
金银蛋浸时疏	Small	\$34.00
Poached Seasonal Vegetables with	Medium	\$50.00
Assorted Eggs in Superior Broth	Large	\$68.00



饭面 Noodles and Rice

金汤鲮鱼球生虾稻庭面* New! Inaniwa Udon Noodle with Fish Dace and Live Prawn in Superior Pumpkin Soup	Per person	\$22.00
鸿图蟹肉伊面* New! Crab Meat and Crab Roe Ee-fu Noodle Soup	Per person	\$28.00
龙虾焖伊面* 🖒 Braised Lobster Ee-fu Noodle	Per person	\$44.00
龙虾汤海皇泡饭* <i>New!</i> 😜 Poached Rice with Seafood in Lobster Soup	Per portion	\$48.00
鸡丝雪菜焖鸳鸯米粉 <i>New!</i> Braised Yuan Yang Noodles with Shredded Chicken and Preserved Vegetables	Small Medium Large	\$30.00 \$45.00 \$60.00
生炒腊味糯米饭* Wok-fried Glutinous Rice with Preserved Meat	Small Medium Large	\$30.00 \$45.00 \$60.00
X.O. 酱海鲜炒饭 <i>Spicy </i> Seafood Fried Rice in X.O. Sauce	Small Medium Large	\$30.00 \$45.00 \$60.00
樱花虾焖伊面 Braised Ee-fu Noodle with Sakura Prawn	Small Medium Large	\$32.00 \$48.00 \$64.00
顺德炒面卜 <i>New!</i> Stir-fried Noodles with Shrimp and Pork Lard	Small Medium Large	\$32.00 \$48.00 \$64.00





甜品 Dessert

桂花马蹄糕 Chilled Water Chestnut Jelly with Osmanthus	3 pieces	\$12.00
酒酿金伯利巧克力煎堆仔 Deep-fried Sesame Ball with Red Bean and Kimberley Chocolate	3 pieces	\$15.00
故乡炸年糕 Xin's Deep-fried Nian Gao	3 pieces	\$18.00
杨枝甘露雪糕 Chilled Mango Pomelo Sago with Ice Cream	Per person	\$18.00
金桔雪耳纯桃胶 🖒 Double –boiled White Fungus with Kumquat and Peach Resin	Per person	\$22.00
红莲炖花旗参雪蛤 Double-boiled Red Dates Soup with Hashima and American Ginseng	Per person	\$28.00
杨枝甘露燕窝* <equation-block> Chilled Mango Pomelo Sago with Bird's Nest</equation-block>	Per person	\$68.00





精选点心 (限午市) Dim Sum (Lunch only)

(Available for order from 17 Feb 2026 to 3 Mar 2026)

蟲草花原只鲍鱼灌汤饺 Double-boiled Dumpling Soup with Abalone and Cordyceps Flowers	Per person	\$29.80
好市发财烧卖 Steamed Pork Dumpling with Dried Oyster and Black Moss	3 pieces	\$18.00
鲍鱼粒叉烧包 Steamed Barbecue Pork Bun with Diced Abalone	3 pieces	\$18.00
三文鲈鱼金鱼饺 Steamed Salmon and Sea Perch Dumpling	3 pieces	\$18.00
鲜松露珍珠球 Steamed Pork and Shrimp Ball with Truffle	3 pieces	\$18.00
虾米酱南瓜芋头糕 <i>Spicy </i> Pan-fried Yam and Pumpkin Cake with Chef's Spicy Shrimp Sauce	3 pieces	\$18.00
天鹅带子咸水角 Deep-fried Scallop Dumpling	3 pieces	\$18.00
沙律紫菜海鲜卷 Deep-fried Seaweed Dumpling with Seafood served with Salad Sauce	3 pieces	\$18.00