

菜单

A LA CARTE MENU



红梅龙虾球

Stir-fried Lobster with Egg White and Crab Roe

\$52++ per portion

新故乡招牌菜

XIN'S SIGNATURES

	每份 PER PORTION
红梅龙虾球 Stir-fried Lobster with Egg White and Crab Roe	\$52.00
星斑球炒時蔬 Sautéed Grouper Fish Fillet with Seasonal Vegetables	\$52.00
姜葱豆根焖星斑腩 Braised Grouper Belly with Dried Beancurd, Ginger and Spring Onions	\$42.00
故乡烧肉 Xin's Crispy Roast Pork with Mustard Dip	\$18.00
白松露油三菇 Stir-fried Assorted Mushrooms with White Truffle Oil	\$12.00
酒酿煎堆仔 (3pcs) Deep-fried Sesame Ball with Red Bean and Chocolate Liqueur Filling	\$9.00
	每位 PER PERSON
游水龙虾焖伊面 Braised Live Lobster Ee-Fu Noodle	\$32.00
迷你南瓜海中宝 Braised Abalone, Sea Cucumber, Prawn, Mushroom and Roast Duck served in Mini Pumpkin	\$28.00
米酒浸鲈鱼 Poached Sea Perch with Chinese Rice Wine	\$22.00
味增焗鲈鱼 Baked Sea Perch with Japanese Miso Sauce	\$20.00
金盏赛螃蟹 Stir-fried Scallop with Egg White served in Golden Nest	\$16.00
海鲜泡贵妃米 Seafood Poached Rice in Superior Broth served with Crispy Rice	\$16.00
杨枝雪蛤拼豆沙窝饼 Chilled Mango Coulis and Hashima served with Red Bean Pancake	\$20.00

新故乡招牌菜

XIN'S SIGNATURES

	小 SMALL	中 MEDIUM	大 LARGE
虾子葱烧海参煲 Braised Sea Cucumber with Spring Onion and Prawn Roe	\$42.00	\$63.00	\$84.00
黑椒龙眼爆和牛粒  Stir-fried Wagyu Beef Cubes with Black Pepper and Longan	\$40.00	\$56.00	\$73.00
家常豆腐海参煲  Home-style Beancurd with Sea Cucumber and Prawn	\$32.00	\$46.00	\$56.00
柚子虾球 Deep-fried Prawns coated with Yuzu Sauce	\$28.00	\$40.00	\$52.00
宫保猴头菇  Deep-fried Monkey Head Mushroom in 'Kung Po' Style	\$22.00	\$30.00	\$38.00
	半只 HALF	整只 WHOLE	
故乡茶皇鸭 Home-style Roast Duck with Tea Leaves	\$38.00	\$66.00	



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开胃菜

APPETIZERS

	每份 PER PORTION
故乡烧肉  Xin's Crispy Roast Pork with Mustard Dip	\$18.00
椒盐白饭鱼  Deep-fried Whitebait Fish with Salt and Pepper	\$12.80
白松露油三菇  Stir-fried Assorted Mushrooms with White Truffle Oil	\$12.00
城隍庙醉鸡 Drunken Chicken	\$12.00
黄金炸鱼皮 Deep-fried Fish Skin coated with Salted Egg Yolk Sauce	\$12.00
紫菜黄金豆腐飘香 Deep-fried Crispy Beancurd Cubes with Chicken Floss and Seaweed	\$10.00



CHEF'S RECOMMENDATION



SPICY

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故乡茶皇鸭

Home-style Roasted Duck with Tea Leaves
\$38++ for Half Duck

烧味拼盘

BARBECUE AND ROAST MEAT

	小 SMALL	中 MEDIUM	大 LARGE
香港烧味三拼 Trio Barbecued Meat Platter	\$34.00	\$47.00	\$60.00
	半只 HALF	整只 WHOLE	
北京片皮鸭 (需两天预定) Traditional Peking Duck with Condiments (2 days advance order required)	\$40.00	\$70.00	
故乡茶皇鸭  Home-style Roast Duck with Tea Leaves	\$38.00	\$66.00	
深井烧鸭 Roast Duck	\$38.00	\$65.00	
避风塘烧鸡  Deep-fried Crispy Chicken with Minced Garlic	\$22.00	\$40.00	
一品烧鸡 Deep-fried Crispy Chicken	\$22.00	\$40.00	
	每份 PER PORTION		
蜜汁叉烧 Barbecued Pork Loin Glazed with Honey Sauce	\$18.00		



CHEF'S RECOMMENDATION



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羹汤

SOUP

每位
PER PERSON

蟲草花花菇骨汤

Double-boiled Cordyceps Flowers with Flower Mushroom in Bone Broth

\$18.00

四川海鲜酸辣汤

Sichuan Hot and Sour Seafood Soup

\$12.00

时日例汤

Soup of the Day

\$12.00

鲍鱼

ABALONE

每粒
PER PIECE

红扣两头鲍

Braised 2-headed Abalone with Superior Natural Jus

\$108.00

红扣三头鲍

Braised 3-headed Abalone with Superior Natural Jus

\$68.00

每位
PER PERSON

蚝皇五头鲍烩花菇

Braised 5-headed Abalone with Flower Mushroom and Superior Oyster Sauce

\$56.00

迷你南瓜海中宝

Braised Abalone, Sea Cucumber, Prawn, Mushroom and Roast Duck served in Mini Pumpkin

\$28.00



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迷你南瓜海中宝

Braised Abalone, Sea Cucumber, Prawn, Mushroom
and Roast Duck served in Mini Pumpkin
\$28++ per person



活海鮮

LIVE SEAFOOD

每克
PER 100G

澳洲龙虾 (需两天预定)

Australian Lobster (2 days advance order required)

Seasonal Price

象拔蚌 (需两天预定)

Geoduck Clam (2 days advance order required)

\$21.00

本地龙虾

Local Lobster

\$18.00

螃蟹

Live Crab

\$15.00

生虾

Live Prawn

\$9.00

烹调法 METHOD OF PREPARATION

Please select one option per dish.

清蒸 Steamed

蒜茸开边蒸 Steamed with Garlic

花雕鸡油蒸 Steamed with Chinese Wine and Fragrant Oil

黑椒焗 Baked with Black Pepper 

姜葱焗 Baked with Spring Onion and Ginger

上汤焗 Baked in Superior Stock

黄金炒 Sautéed with Salted Egg Yolk Sauce

辣椒炒 Stir-fried with Chilli Sauce 

粉丝煲 Claypot with Vermicelli



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活海鮮

LIVE SEAFOOD

	每克 PER 100G
东星斑 Live Spotted Grouper	\$21.00
青衣 Green Wrasse	\$21.00
多宝鱼 Live Turbot	\$18.00
红斑 Red Grouper	\$12.00
笋壳 Live Marble Goby (Soon Hock)	\$10.00

烹调法 METHOD OF PREPARATION

Please select one option per dish.

米酒煮 Poached with Chinese Rice Wine

清蒸 Steamed

豆酥蒸 Steamed with Bean Crumbs

梅菜蒸 Steamed with Preserved Chinese Vegetables

金银蒜蒸 Steamed with Fragrant Minced Garlic

油浸 Deep-fried and served with Superior Light Soya Sauce

酸甜炸 Deep-fried and coated in Sweet and Sour Sauce

鼓汁凉瓜焖 Stewed with Bitter Gourd and Black Bean Sauce

蒜子火腩焖 Stewed with Roast Pork and Whole Garlic



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海鮮

SEAFOOD

	小 SMALL	中 MEDIUM	大 LARGE
双脆炒带子 Sautéed Scallops with Hong Kong Kai Lan and Bell Pepper	\$38.00	\$54.00	\$70.00
X.O.冬粉鲜虾煲  Stewed Live Prawn with Glass Vermicelli in X.O. Sauce	\$34.00	\$47.00	\$60.00
咸鱼三葱海斑片 Stir-fried Sliced Grouper with Onion and Salted Fish	\$30.00	\$44.00	\$58.00
虾球 (黄金 / 芥茉  / 柚子 ) Deep-fried Prawns coated with Sauce (Salted Egg Yolk Pumpkin Sauce, Wasabi Sauce  OR Yuzu Sauce )	\$28.00	\$40.00	\$52.00
咕嚕斑球 Sweet & Sour Fillet of Fish	\$28.00	\$40.00	\$52.00
	每份 PER PORTION		
红梅龙虾球  Stir-fried Lobster with Egg White and Crab Roe	\$52.00		
星斑球炒時蔬  Sautéed Grouper Fish Fillet with Seasonal Vegetables	\$52.00		
姜葱豆根焖星斑腩  Braised Grouper Belly with Dried Beancurd, Ginger and Spring Onions	\$42.00		
	每位 PER PERSON		
米酒浸鲈鱼  Sea Perch Poached with Chinese Rice Wine	\$22.00		
味增焗鲈鱼  Baked Sea Perch with Japanese Miso Sauce	\$20.00		
金盏赛螃蟹带子  Stir-fried Scallop with Egg White served in Golden Nest	\$16.00		



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砂煲

CLAYPOT

	小 SMALL	中 MEDIUM	大 LARGE
虾子葱烧海参煲  Braised Sea Cucumber with Spring Onion and Prawn Roe	\$42.00	\$63.00	\$84.00
家常豆腐海参煲   Home-style Beancurd with Sea Cucumber and Prawn	\$32.00	\$46.00	\$56.00
咸鱼姜葱爽肉煲 Stewed Pork Neck with Salted Fish, Ginger and Spring Onion	\$26.00	\$38.00	\$48.00
三杯鸡煲  Stewed Chicken with Chinese Wine, Bell Peppers and Basil	\$24.00	\$34.00	\$43.00
肉松茄子豆腐煲 Beancurd with Minced Pork and Eggplant	\$24.00	\$32.00	\$40.00
鱼香茄子煲  Eggplant with Minced Pork in Spicy Sauce	\$22.00	\$30.00	\$38.00
咸鱼鸡粒豆腐煲 Braised Diced Chicken with Salted Fish and Beancurd	\$20.00	\$30.00	\$38.00



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蔬菜

SEASONAL VEGETABLES

	小 SMALL	中 MEDIUM	大 LARGE
骨汤浸时蔬 Poached Seasonal Vegetables in Bone Broth	\$24.00	\$35.00	\$44.00
榄菜干煸四季豆 Stir-fried String Beans with Minced Pork and Preserved Vegetables	\$24.00	\$33.00	\$42.00
上汤杞子浸时蔬 Poached Seasonal Vegetables with Wolfberries in Supreme Stock	\$22.00	\$32.00	\$40.00
金银蛋浸苋菜 Poached Chinese Spinach with Assorted Eggs in Superior Broth	\$22.00	\$32.00	\$40.00
姜汁香港芥兰 Stir-fried Hong Kong Kai Lan with Ginger Juice	\$20.00	\$29.00	\$36.00
蒜茸炒时蔬 Stir-fried Seasonal Vegetables with Minced Garlic	\$20.00	\$29.00	\$36.00



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游水龙虾焗伊面

Braised Live Lobster Ee-Fu Noodles
\$32++ per person

素食

VEGETARIAN

	小 SMALL	中 MEDIUM	大 LARGE
温公斋煲 Braised Mixed Vegetables in Claypot	\$22.00	\$32.00	\$40.00
宫保猴头菇   Deep-fried Monkey Head Mushroom in 'Kung Po' Style	\$22.00	\$30.00	\$38.00
伴水芹香 Stir-fried Honey Pea, Celery, Lotus Root, Black Fungus, and Lily Buds in Yam Basket	\$20.00	\$29.00	\$36.00
七彩素小炒 Stir-fried Fungus and Mushroom	\$18.00	\$27.00	\$34.00

面类

NOODLES

	每位 PER PERSON			
游水龙虾焖伊面  Braised Live Lobster Ee-Fu Noodle	\$32.00			
		小 SMALL	中 MEDIUM	大 LARGE
干炒牛河 Wok-fried Rice Noodle with Beef	\$26.00	\$26.00	\$36.00	\$46.00
围村庆功伊面 Braised Ee-fu Noodle with Preserved Sausage, Roast Pork, Diced Shrimp and Mushrooms	\$24.00	\$24.00	\$35.00	\$42.00
家乡炒面线 Wok-fried Vermicelli with Shredded Duck and Shrimp	\$24.00	\$24.00	\$32.00	\$40.00
干烧伊面 Braised Ee-fu Noodle	\$22.00	\$22.00	\$31.00	\$39.00



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饭类

RICE

	小 SMALL	中 MEDIUM	大 LARGE
X.O. 酱扬州炒饭  X.O. Yangzhou Fried Rice	\$24.00	\$35.00	\$44.00
五谷丰收炒饭 Fried Fragrant Brown Rice with Roast Pork, Diced Shrimp, Peanuts and Raisins	\$24.00	\$35.00	\$44.00
故乡炒丝苗 Crab Meat Fried Rice with Egg White and Dried Scallop	\$24.00	\$35.00	\$44.00
生菜牛肉崧炒饭 Minced Beef Fried Rice with Lettuce	\$20.00	\$30.00	\$38.00
咸鱼鸡粒炒饭 Salted Fish Fried Rice with Diced Chicken	\$20.00	\$30.00	\$38.00

每位
PER PERSON

海鲜泡贵妃米 
Seafood Poached Rice in Superior Broth served with Crispy Rice

\$16.00



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甜点

DESSERTS

	每位 PER PERSON
雪红莲炖燕窝 Double-boiled Bird's Nest with Snow Lotus Seed and Red Dates	\$38.00
杨枝雪蛤拼豆沙窝饼 🍷 Chilled Mango Coulis and Hashima with Red Bean Pancake	\$20.00
香芒布丁杨枝甘露雪糕 Chilled Mango Pudding and Mango Coulis with Ice Cream	\$15.00
杨枝甘露 Chilled Puree of Mango, Sago and Pomelo	\$15.00
天山雪莲杏仁茶 Snow Lotus Seeds in Almond Cream	\$13.80
招牌炸冰淇淋 Deep-fried Häagen-Dazs Ice Cream	\$12.80
生磨芝麻糊杏仁茶汤丸 Hand-grinded Black Sesame and Almond Cream with Glutinous Rice Dumpling	\$11.80
芦荟香茅冻柠檬雪花 Lime Sorbet with Aloe Vera and Lemongrass Jelly	\$11.80
故乡药膳龟苓膏 Chinese Herbal Jelly Served with Honey	\$11.80
芒果布丁 Chilled Mango Pudding	\$8.80
生磨芝麻糊 Hand-grinded Black Sesame Cream	\$8.00
	每份 PER PORTION
酒酿煎堆仔 (3pcs) 🍷 Deep-fried Sesame Ball with Red Bean and Chocolate Liqueur Filling	\$9.00
豆沙窝饼 (3pcs) Pan-fried Red Bean Pancake	\$9.00



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酒酿煎堆仔

Deep-fried Sesame Ball with Red Bean
and Chocolate Liqueur Filling (3pcs)
\$9++ per portion







OPERATING HOURS

Lunch: 11:30am - 3:00pm
(Last order: 2:30pm)

Dinner: 5:30pm - 9:30pm
(Last order: 9:00pm)

Closed on Mondays & Tuesdays



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