

## 風味小吃

### Appetizers

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|--|---------|---|---------|
| 01 涼拌海蜇絲<br>Cold Jelly Fish  | \$20.95 | 08 素春卷 (5個)<br>Vegetable Spring Rolls (5pcs)      | \$10.95 |
| 02 涼拌皮蛋黃瓜<br>Century Egg & Cucumber Salad  | \$14.95 | 09 霸王南瓜<br>Pumpkin w. Salted Egg Yolk             | \$14.95 |
| 03 椒盐多春魚<br>Salt & Pepper Capsicum   | \$13.95 | 10 脆奶(8粒)<br>Hakka Fried Custard (8pcs)           | \$14.95 |
| 04 鴨舌(椒鹽、豉油皇、霸王)<br>Deep Fried Duck Tongue<br>w. Salt & Pepper, Soy Sauce or Salted Egg Yolk | \$23.95 | 11 话梅骨<br>Braised Spare Ribs in Salted Plum Sauce | \$20.95 |
| 05 香芒海皇卷(6條)<br>Mango Seafood Roll (6pcs)  | \$19.95 | 12 蒜香骨<br>Deep Fried Spare Ribs w. Garlic         | \$20.95 |
| 06 香煎腐皮卷(6條)<br>Fried Bean Curd Roll (6pcs)  | \$19.95 | 13 客家炸大腸<br>Hakka Crispy Pig Intestines           | \$20.95 |
| 07 墨魚仔<br>Baby Cuttlefish  | \$16.95 | 14 海草<br>Seaweed                                  | \$12.95 |



## 湯類

### Soup

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|---|---------|---|---------|
| 15 海鮮豆腐羹(例)<br>Seafood & Tofu Soup (Serves 4)         | \$20.95 | 19 松茸花膠鮑魚燉雞湯(盅)<br>Ginseng Chicken Soup w. Pork & Conch (Cup)     | \$20.95 |
| 16 海鮮魚肚羹(例)<br>Seafood & Fish Maw Soup (Serves 4)     | \$25.95 | 20 花旗參燉竹絲雞(盅)<br>Ginseng Chicken Soup w. Pork & Conch (Cup)       | \$16.95 |
| 17 冰糖燉燕窩(盅)<br>Sweet Coconut Stewed Bird's Nest (Cup) | \$29.95 | 21 五指毛桃花膠燉雞湯(窩)<br>Fish Maw Chicken Soup w.<br>Five Fingers Peach | \$39.95 |
| 18 蟹肉魚肚羹(例)<br>Crab Meat & Fish Maw Soup              | \$27.95 | 22 黑松露花膠燉雞湯(窩)<br>Fish Maw Chicken Soup w.<br>Black Truffles      | \$46.95 |

## 客家私房菜

### Special Dishes

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|---|---------|---|---------|
| 23 客家鹽水雞(半隻)<br>Hakka Salt Water Chicken (Half)   | \$22.95 | 38 客棧香蔥羊架(6件)<br>Lamb Chops w. Onion(6pcs)  | \$36.95 |
| 24 香蔥脆皮雞(半隻)<br>Crispy Chicken w. Scallion (Half)   | \$22.95 | 39 蜜汁生燒羊仔扒(6件)<br>Honey Glazed Grilled Lamb Chop(6pcs)  | \$36.95 |
| 25 芋香客家百花雞(一隻)<br>Hakka Blossom Chicken   | \$68.95 | 40 古法羊腩煲<br>Lamb Casserole  | \$29.95 |
| 26 鮑魚雞煲<br>Chicken Abalone Casserole  | \$30.95 | 41 水煮斑塊 <br>Fish Fillet in Sweet & Spicy Sauce | \$28.95 |
| 27 雞肉鬆生菜包<br>Stir Fry Chicken & Pine Nuts Wrapped<br>w. Lettuce   | \$27.95 | 42 香煎大龍利<br>Pan-Fried Whole Grey Sole Fish  | \$37.95 |
| 28 客家碌鴨(半隻)<br>Hakka Braised Duck (Half)  | \$33.95 | 43 骨香生炒龍利球<br>Pan-Fried Whole Grey Sole Fish Fillet   | \$47.95 |
| 29 芋頭梅子燜鴨(例)<br>Braised Duck w. Taro in Plum Sauce  | \$33.95 | 44 鴛鴦龍利球<br>Whole Grey Sole Fish served in 2 Flavor   | \$43.95 |
| 30 水煮牛肉 <br>Sliced Beef in Sweet & Spicy Sauce | \$29.95 | 45 客家炸豬腩<br>Hakka Fried Pork Belly  | \$20.95 |
| 31 紅酒牛肋骨<br>Braised Beef Ribs w. Red Wine   | \$49.95 | 46 客家梅菜扣肉<br>Hakka Braised Pork Belly<br>w. Preserved Vegetable   | \$26.95 |
| 32 各式炒士的球<br>Steak Cubes (Any Style)  | \$33.95 | 47 客家酸菜燜豬腩肉<br>Hakka Braised Pork Belly   | \$24.95 |
| 33 中式牛柳<br>Beef Fillet w. Onion   | \$29.95 | 48 紅燒乳鴿(1隻)<br>Crispy Squab (Whole)   | \$26.95 |
| 34 南瓜炆牛尾<br>Pumpkin w. Ox Tail  | \$33.95 | 49 客家釀豆腐<br>Hakka Stuffed Tofu  | \$20.95 |
| 35 珍珠菇炒肥牛<br>Stir-fried beef w. Mushrooms   | \$26.95 | 50 客家煎釀三寶<br>Hakka Trio   | \$24.95 |
| 36 法式牛仔粒<br>Stir-fried Diced Beef   | \$33.95 | 51 客家釀涼瓜<br>Hakka Stuffed Bitter Melon w. Pork  | \$20.95 |
| 37 各式牛仔扒<br>T-Bone Steak (Any Style)  | \$29.95 | 52 客棧酸菜炒大腸<br>Hakka Pig Intestines w. Sour Cabbage  | \$24.95 |

## 客家私房菜

### Special Dishes

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|--|---------|--|---------|
| 53 夏果小炒王<br>Sautéed Assorted Seafood<br>w. Macadamia Nuts        | \$43.95 | 68 花蜆(上汤、泰式、避风塘、豉汁)<br>Manila Clams(In Broth, Thai Style,<br>Typhoon Shelter Style or In Black Bean Sauce) | \$26.95 |
| 54 龍鬚銀魚小炒皇<br>Stir Fried Silver Fish, Jicama,<br>Squid w. Chives | \$29.95 | 69 扒豆苗(花胶、海参、鲍鱼任选)<br>Braised Sea Cucumber or Fish Maw<br>or Abalone w. Vegetables                         | \$33.95 |
| 55 豆腐豆仔炒吊片<br>Stir Fried Squid w. Pea & Tofu                     | \$34.95 | 70 雀巢海中寶<br>Seafood Delight  | \$37.95 |
| 56 百花讓吊片<br>Stir Fried Silver Fish, Jicama,<br>Squid w. Chives   | \$34.95 | 71 霸王南瓜桂魚粒<br>Sliced Black Cod & Pumpkin<br>w. Salted Egg Yolk   | \$34.95 |
| 57 百花讓大腸<br>Stir Fried Squid w. Pea & Tofu                       | \$33.95 | 72 避風塘百花吊片<br>Sautéed Fresh Squid in<br>Typhoon Shelter Style  | \$34.95 |
| 58 脆皮金磚豆腐<br>Crispy Stuffed Tofu                                 | \$22.95 | 73 韭黃桂花蚌<br>Sautéed Osmanthus Clam w. Yellow Chives  | \$48.95 |
| 59 油泡螺片<br>Sautéed Sliced Conch w. Ginger & Scallion             | \$44.95 | 74 冰鎮咕嚕肉<br>Sweet & Sour Pork On Ice   | \$30.95 |
| 60 金磚螺片<br>Sautéed Sliced Conch w. Crispy Tofu                   | \$49.95 | 75 龙虾炒糯米饭<br>Lobster w. Sticky Rice  | S. P.   |
| 61 冰鎮鮮活響螺片<br>Sliced Conch On Ice                                | \$53.95 | 76 什菜龍蝦沙律<br>Lobster Mixed w. Greens Salad   | S. P.   |
| 62 Xo醬桂花蚌蝦球<br>Sautéed Osmanthus Clam & Shrimp<br>in X.O Sauce   | \$46.95 | 77 金湯龍蝦(需預定)<br>Lobster in Pumpkin Soup (Pre-order)  | S. P.   |
| 63 Xo醬帶子螺片<br>Sautéed Sliced Conch & Scallops<br>in X.O Sauce    | \$46.95 | 78 金雞吞鮑魚花膠(需預定)<br>Golden Chicken Soup w.<br>Abalone & Fish Maw (Pre-order)                                | S. P.   |
| 64 鮑汁扣鵝掌(位)<br>Goose Palm in Abalone Sauce                       | \$27.95 | 79 蛋白炒燕窩(需預定)<br>Steamed Egg w. Bird's Nest (Pre-order)  | S. P.   |
| 65 椒鹽鮮魷<br>Deep Fried Squid w. Salt & Pepper                     | \$22.95 | 80 珊瑚蝦刺身(需預定)<br>Sweet Shrimp Sashimi (Pre-order)  | S. P.   |
| 66 霸王蝦球<br>Prawns w. Salted Egg Yolk                             | \$33.95 | 81 客家盆菜(需預定)<br>Hakka Poon Choi (Pre-order)  | S. P.   |
| 67 琥珀沙汁蝦球<br>Prawns w. Honey                                     | \$33.95 |  |         |

# 海鮮

## Seafood

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|----|--|-------|
| 82 | 帝王蟹 (蒜蓉蒸、霸王或各式煮)<br>King Crab (Steamed w. Garlic, Fried w. Salted Egg Yolk or Any Style)             | S. P. |
| 83 | 冻蟹<br>Cold Crab  | S. P. |
| 84 | 象拔蚌(刺身或各式煮)<br>Geoduck Clam (Sashimi or Any Style)   | S. P. |
| 85 | 游水魚 (蒸、炒、蔥油)<br>Live Fish (Steamed, Fried or Scallion Oil)   | S. P. |
| 86 | 溫哥華大蟹 (蒜蓉蒸、霸王或各式煮)<br>Dungeness Crab (Steamed w. Garlic, Fried w. Salted Egg Yolk or Any Style)      | S. P. |
| 87 | 游水龍蝦 (蒜蓉蒸、姜葱炒、广式炒、牛油芝士炒或各式煮)<br>King Crab (Steamed w. Garlic, Fried w. Salted Egg Yolk or Any Style) | S. P. |
| 88 | 游水蝦<br>Live Shrimp   | S. P. |
| 89 | 刀蜆 (豉汁、豉椒、蒜蓉蒸粉絲或各式煮)<br>Razor Clam   | S. P. |
| 90 | 白鱈 (煎、豉汁、沙嗲串燒、椒盐)<br>Eels (Pan-Fried, Black Bean Sauce or Satay)                                     | S. P. |
| 91 | 三文魚刺身<br>Salmon Sashimi  | S. P. |
| 92 | 翡翠麒麟魚<br>Qilin Steamed Fish w. Dried Mushroom & Ham  | S. P. |
| 93 | 松子魚<br>Sweet & Sour Crispy Fish  | S. P. |
| 94 | 蒜蓉蒸生蠔 (豉汁、XO醬)<br>Oyster Steamed w. Garlic (Black Bean Sauce or XO Sauce)                            | S. P. |
| 95 | 蒜蓉粉絲蒸帶子 (豉汁、XO醬)<br>Scallop Steamed w. Garlic & Vermicelli (Black Bean Sauce or XO Sauce)            | S. P. |

## 粉 面 飯

### Noodles & Rice

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|---|---------|---|---------|
| 101 香菇幹燒伊麵<br>Mushroom w. E-Fu Noodles          | \$18.95 | 106 客棧炒飯<br>Hakka Special Fried Rice  | \$19.95 |
| 102 蟹肉幹燒伊麵<br>Braised Crab Meat w. E-Fu Noodles | \$21.95 | 107 瑤柱蛋白炒飯<br>Dried Scallops & Egg White Fried Rice                         | \$24.95 |
| 103 豉油王吊片炒麵<br>Dried Squid Pan Fried Noodles    | \$21.95 | 108 金雙蛋炒飯<br>House Special Egg Fried Rice                                   | \$20.95 |
| 104 客家炒米粉<br>Hakka Mei Fun                      | \$19.95 | 109 客棧荷葉炒飯<br>Hakka Fried Rice in Lotus Leaf                                | \$33.95 |
| 105 豉油皇乾炒牛河<br>Beef Chow Fun                    | \$19.95 | 110 各式撈麵(牛肉、豬肉、雞肉、雜菜)<br>Beef, Pork, Chicken or Mixed<br>Vegetables Lo Mein | \$22.95 |

## 蔬 菜

### Vegetables

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|---|---------|--|---------|
| 111 上湯蝦幹浸豆苗<br>Sautéed Pea Shoots with Dried Shrimp                     | \$25.95 | 119 鮮菌扒玉子豆腐<br>Assorted Fresh Mushrooms w. Egg Tofu  | \$24.95 |
| 112 欖角肉碎四季豆<br>Sautéed String Beans w. Minced Pork<br>& Chinese Olive   | \$21.95 | 120 豬油渣炒菜心<br>Sautéed Chinese Greens                 | \$20.95 |
| 113 鮮淮山小炒<br>Sautéed Chinese Yam Delight                                | \$22.95 | 121 竹筍鮮菌浸白菜苗<br>Fresh Mushrooms w. Bok Choy in Broth | \$23.95 |
| 114 客棧炒通菜<br>Sautéed Water Spinach                                      | \$21.95 | 122 魚香茄子<br>Eggplant in Garlic Sauce                 | \$19.95 |
| 115 花蚬鮮菌浸時菜<br>Sautéed Season Vegetables w. Clams<br>and Fresh Mushroom | \$25.95 | 123 老酒唐芥蘭<br>Sautéed Chinese Broccoli                | \$20.95 |
| 116 羅漢齋<br>Braised Vegetables Deluxe                                    | \$20.95 | 124 臘味炒臺山菜花<br>Preserved Meat w. Cauliflower         | \$20.95 |
| 117 蘆筍羊肚菌小炒<br>Asparagus & Morel Stir Fry                               | \$33.95 | 125 腰果菇丁<br>Diced Cashew Mushrooms                   | \$21.95 |