

TAKE OUT MEN



皇后名粥 . 多倫多 (Yonge & Dundas)店 CONGEE QUEEN . TORONTO (Yonge & Dundas) STORE 362 Yonge Street Toronto. Ontario M5B 1S5 416.200.6988

www.congeequeen.com







LLBO



Prices and menu are subject to change without prior notice.

Please inform us of any food allergies, our chef will make all efforts to accommodate your special dietary needs. All photos are for illustration only, portion may vary. Full catering or party platters are also available. Please contact us for more information. 細 Small 大 Large \$ 32.00

A1 生滾龍蝦窩粥 Lobster Super Bowl Congee

Dobster Super Bowl Congee 南瓜蟹肉素翅煲仔粥 \$14.00 \$27.50

Pumpkin Hot Pot Congee with Rock Crab Meat & Vegetarian Shark Fin

A3 芥菜咸蛋大蜆煲仔粥 \$ 15.25 \$ 28.75

Clam, Mustard Green & Salted Egg Hot Pot Congee

CQ13 西洋菜陳腎鹹豬骨粥 \$12.00 \$23.50 Pork Bone, Watercress & Dried Duck Gizzard Congee

A4 雜菌竹笙六穀粥 \$11.50 \$23.00 (短糙米、去殼大麥、法國赤米、莓子黑米、紫大麥、日本超短米) Assorted Fungus & Six-Grains Congee

(Brown Ricc, Hulless Barley, French Red Ricc, Rye Berries, Purple Barley, Japanese Ricc)
六穀粉含豐富維他命A、B群、C、D、E、氨基酸、鈣、纖及水溶性纖維,有助改善肌膚、美白、舒緩神經緊張、降低膽固醇,適合任何人士食用。
Sx Grairs Congee is rich of multi-vitarnine, aminoacids calcium, iron and soluble floer. It helps refine and whiten skin, reduce stress and lower blood cholesterol. It is the ideal food for people of all ages.

健康保證 / Healthy

A5 柴魚花生咸豬骨砂鍋粥 \$ 11.50 \$ 23.00 Pork Bone, Dried Stockfish & Peanut Hot Pot Congee

A6 蠔豉菜乾瘦肉粥 \$11.50 \$23.00 Dried Oyster, Vegetable & Lean Pork Congee 細 Small 大 Large

House Super Bowl Congee {Hokkigai, Tiger Shrimp, Scallop, Salmon, Garoupa, Sliced Fish, Crab Meat}

8 蟹肉太白魚肚大粥 \$11.50 \$21.50 {蟹肉、魚肚、蛋白} Crab Meat, Egg White & Fish Maw Super Bowl Congee

A9 海鮮大粥 \$23.00 {蝦球、帶子、三文魚、魚片、蟹柳、鮮魷} Seafood Super Bowl Congee {Tiger Shrimp, Scallop, Salmon, Sliced Fish, Crab Meat, Squid}

A11 鳳凰雞鴨絲大粥 \$11.50 \$20.50 ^{養雞絲、雞蛋、火鴨絲、北菇絲} Shredded Chicken & Duck with Egg Super Bowl Congee {Shredded Chicken, Egg, Shredded Duck, Mushroom}

A12 海皇冬茸大粥 \$20.50 {蟹肉、蝦粒、帶子粒、雞蛋、冬瓜茸、雞肉} Seafood & Chicken with Wintermelon Super Bowl Congee {Crab Meat, Shrimp, Scallop, Egg. Minced Wintermelon, Chicken}

生滾粥品類 congee

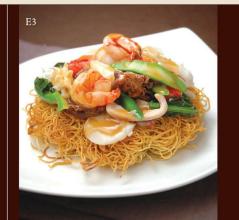
- B1 鮮帶子蝦球粥 \$13.25 Scallop with Tiger Shrimp Congee
- B2 鮑貝雞絲粥 \$11.50 Abalone Clam with Chicken Congee
- B3 三文魚片粥 \$11.50 Salmon Congee
- B4 生滾蝦球粥 \$11.50 Tiger Shrimp Congee
- B6 陳皮魚茸粥 \$10.50 Minced Fish Congee with Orange Peel
- B7 香茜魚片粥 \$10.50 Sliced Fish Congee
- B8 魚片豬紅粥 \$10.50 Sliced Fish & Blood Jello Congee
- B9 魚片豬潤粥 \$10.50 Sliced Fish & Pork Liver Congee
- B10 魚片牛肉粥 \$10.50 Sliced Fish & Beef Congee

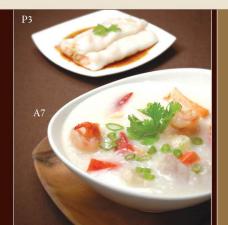
- B11 皮蛋瘦肉粥 \$9.75 Shredded Pork & Gold Preserved Egg Congee
- B12 鴛鴦蛋肉粥 \$9.75 Shredded Pork with Preserved Egg & Salted Egg Congee
- B13 荔灣艇仔粥 \$ 9.75 Lai Wan Style Congee
- B14 三元及第粥 \$9.75 Pork Internal Delicacy Congee
- B15 豬潤肉丸粥 \$9.75 Pork Meat Ball & Liver Congee
- B16 爽脆腰潤粥 \$9.75 Pork Liver & Kidney Congee
- B17 嫩滑豬紅粥 \$9.75 Blood Jello Congee
- B18 生滾滑牛粥 \$9.75 Sliced Beef Congee

- B19 免治牛肉粥 \$9.75 Minced Beef Congee
- B20 炸菜牛崧粥 / \$9.75 Minced Beef with Preserved Mustard Congee
- B21 三菇豆腐粥 \$9.75 Mixed Mushroom & Bean Curd Congee
- B22 雜菜粟米粥 \$9.75 Minced Mixed Vegetable & Corn Congee
- B23 豆腐粟米粥 \$9.75 Corn & Bean Curd Congee
- B25 瑤柱靚白粥 \$4.50 Conpoy Congee

即蒸腸粉類 rice noodle roll

- P1 香煎金菇牛肉陽粉 \$ 9.00 Pan Fried Minced Beef & Golden Mushroom Rice Noodle Roll
- P2 香茜牛肉炸兩 \$8.25 Beef & Dough Fritter Rice Noodle Roll
- P3 韮王鮮蝦陽粉 \$8.25 Shrimp & Chive Rice Noodle Roll
- P4 陳皮牛肉腸粉 \$6.75 Minced Beef Rice Noodle Roll
- 95 蜜汁叉燒腸粉 \$ 6.75 B.B.Q. Pork Rice Noodle Roll
- P6 北菇雞肉陽粉 \$6.75 Chicken & Chinese Mushroom Rice Noodle Roll
- P7 豆腐陽粉 \$6.75 Fried Bean Curd Rice Noodle Roll
- P8 即蒸牛脷酥炸兩 \$6.75 Sweet Cruller Rice Noodle Roll
- P9 即蒸炸兩 \$6.75 Dough Fritter Rice Noodle Roll
- P10 煎/蒸蝦米腸粉 \$6.75
 Pan Fried / Steamed Dry Shrimp
 Rice Noodle Roll with Sesame
- P11 嫩滑淨腸粉 \$5.00 Steamed Rice Noodle Roll with Sesame





炒粉麵 類 ** fried noodle . chow mein**

E1	薑蔥龍蝦伊麵	\$ 38.50	E17	三絲炒麵	\$ 18.00
	Lobster with Ginger & Green Onion E-Fu Noo			Assorted Shredded Meat Chow Mein	
E2	薑蔥龍蝦炒麵 Lobster with Ginger & Green Onion Chow Me	\$ 36.50 in	E18	參巴牛肉 / 雞柳 / 肉片炒麵 ┛ Beef / Chicken / Pork with Spicy Sambal Chov	\$ 18.00 v Mein
E3	廣東炒麵	\$ 22.25	E19	玉蘭雞柳炒麵 Chiden with Vestable Chay Main	\$ 18.00
E4	Cantonese Chow Mein (Assorted Seafood, Meat & Vegetable) 七彩海皇新竹米粉	\$ 22.25	E20	Chicken with Vegetable Chow Mein 肉絲 / 雞絲炒麵	\$ 18.00
	House Seafood & Mixed Vegetable Fried TaiwaneseV	ermicelli		Shredded Pork / Chicken Chow Mein	
E5	大阪燒和風拉麵 Teriyaki Seafood Ramen in Osaka Style	\$ 22.25	E21	雜菜炒麵 Mixed Vegetable Chow Mein	\$ 18.00
E6	海鮮炒麵 Seafood Chow Mein	\$ 22.25	E22	豉椒牛 / 雞 / 排骨河 Fried Rice Noodle with Beef / Chicken / Pork Rib & Black B	\$ 18.00 Bean Sauce
E7	海鮮炒巑岐手打烏冬 丿 Fried Handmade Udon with Seafood in Japanes	\$ 22.25 se Style	E23	時菜牛/雞/肉片河 Fried Rice Noodle with Beef / Chicken / Pork & Veg	\$ 18.00
E8	鮮斑腩肉絲炒河 Fried Rice Noodle with Fresh Garoupa & Shree	\$ 20.25	E24	滑蛋牛 / 雞 / 肉片河 Fried Rice Noodle with Beef / Chicken / Pork	\$ 18.00
E9	X.O.醬干炒牛河 ✓	\$ 20.25	E25	Scrambled Egg Sauce 干炒牛 / 雞 / 肉片河	\$ 18.00
E10	Fried Rice Noodle with Sliced Beef & X.O. Sau 雪菜火鴨絲炆米	\$ 20.25	1,23	Fried Rice Noodle with Sliced Beef / Chicken / Pork & S	
210	Shredded Duck & Preserved Cabbage Braised V		E26	上海粗炒 Fried Thick Noodle with Shrimp & Shredded Pork in Shang	\$ 18.00 thai Style
E11	蟹肉炆伊麵 Stewed E-Fu Noodle with Crab Meat	\$ 20.25	E27	廈門炒米	\$ 18.00
E12		\$ 18.50	E28	Fried Vermicelli with Shrimp & B.B.Q. Pork in Sweet & Sou 星洲炒米 🌶	18.00
E13	Shredded Pork & Preserved Cabbage Braised Vern 滑蛋蝦仁炒河	\$ 18.50	E26	Fried Vermicelli with Shrimp & B.B.Q. Pork in Singapore St	The solutions
	Fried Rice Noodle with Shrimp & Scrambled E	gg Sauce	E29	家鄉炒米 Fried Vermicelli with Shrimp & Chicken in Ho	\$ 18.00 ome Style
E14	干炒牛肉 / 雞巑岐手打烏冬 Fried Handmade Udon with Beef / Chicken & So	\$ 18.50 ya Sauce	E30	星洲炒貴刁丿	\$ 18.00
E15	干燒伊麵	\$ 18.00	E31	Curry Fried Rice Noodle with Shrimp & B.B.Q 豉油皇炒麵	2. Pork \$ 14.50
E16	Fried E-Fu Noodle with Soya Sauce 沙爹牛/雞柳炒河 🌽 🦠	\$ 18.00	БЭТ	Soya Sauce Chow Mein	\$ 14,50
	Fried Rice Noodle with Beef / Chicken & Satay				
			- VIII		
	<u>撈麵類** lo mein**</u>		M		
N1	鮮蝦雲吞撈麵 (6粒) Wonton Lo Mein (6 pcs)	\$ 12.50	N6	柱候牛雜撈麵 Beef Internal Delicacy Lo Mein	\$ 12.00
N2	鳳城水餃撈麵 (5粒) Dumpling Lo Mein (5 pcs)	\$ 12.50	N7	南乳豬手撈麵 Pork Hock Lo Mein	\$ 12.00
N3	薑蔥牛肉撈麵 Beef with Ginger & Green Onion Lo Mein	\$ 12.50	N8	京都炸醬撈麵 / Shredded Pork & Penny Hot Sauce Lo Mein	\$ 12.00
N4	柱候牛筋撈麵 Beef Tendon Lo Mein	\$ 12.00	N9	薑蔥蠔油撈麵 Oyster Sauce with Ginger & Green Onion Lo N	\$ 10.00 Mein
N5	柱候牛腩撈麵 Beef Brisket Lo Mein	\$ 12.00	** San	、麵、米同價;伊麵、烏冬、瀨粉、新竹米粉、拉麵 ne Price on Rice Noodle & Vermicelli; E-fu, Udon, Thick Vermice	
	2 100 100 100 100		Vermice	elli & Ramen \$2.00 Extra.	
	湯羹類 soup				
	例 Regular フ	-			大 Large
D1	蟹肉魚肚羹 \$ 14.50 Crab Meat with Fish Maw Thick Soup	\$ 26.50		海皇豆腐羹 \$13.00 Seafood with Bean Curd Thick Soup	\$ 24.25
D2	鮮蝦雲吞 (8粒) / 水餃湯 (6粒) \$ 13.00 Shrimp Wonton (8 pcs) / Dumpling Soup (6 pc	\$ 25.25 (s)	D6	西湖牛肉羹 \$13.00 Minced Beef with Egg White Thick Soup	\$ 24.25
D3	酸辣湯 🥠 \$13.00 Hot & Sour Soup with Shrimp & Pork	\$ 24.25	D7	雞茸粟米羹 \$13.00 Minced Chicken with Corn Thick Soup	\$ 24.25
D4	蟹肉粟米羹 \$13.00 Crab Meat with Corn Thick Soup	\$ 24.25	D8	磨菇蛋花湯 \$12.00 Mushroom with Eggdrop Thick Soup	\$ 20.50
	泰式美食 thai fusion				
т.		¢ 15 00		\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	
T1	泰式青芒果沙律 / % Thai Style Green Mango Salad	\$ 15.00	T 7	沙爹泰式炒河 🌶 🗞 Satay Pad Thai with Shrimp & Chicken	\$ 21.25
T5	皇后泰式炒河 🌽 🗞 House Pad Thai with Shrimp & Chicken	\$ 21.25	T8	沙爹雜菜豆腐炒河 🌙 🗞 Satay Pad Thai with Vegetable & Bean Curd	\$ 18.75
T6	泰式雜菜豆腐炒河 🍼 🗞 Fried Pad Thai with Vegetable & Bean Curd	\$ 18.75	*	辣 Spicy 🖠 果仁 Nut	cs

CQ1	蟹肉素翅瑤柱撈飯 Crab Meat & Vegetarian Shark Fin served Conpoy Rice in Chicken Broth	\$ 23.00 with	H14	楊州炒飯 Yeung Chow Fried Rice with Shrimp & B.B.Q. I	\$ 17.25 Pork		
H1	皇太子鰻魚炒飯 Empress Fried Rice (Eel, Fish Roe & Crab Meat	\$ 22.50	H15	生炒雞絲 / 牛崧飯 Shredded Chicken / Minced Beef Fried Ri	\$ 17.25 ce		
H2	秘製煙三文魚炒飯	\$ 22.50	H16	咖喱雞 / 牛腩飯 / Curry Chicken / Beef Brisket Rice	\$ 17.25		
Н3	Canadian Smoked Salmon Fried Rice 香辣軟殼蟹炒飯 🖊	\$ 22.50	H17	左宗雞飯 / General Tao Chicken Rice	\$ 17.25		
H4	Spicy Softshell Crab Fried Rice 翡翠太白瑤柱炒飯	\$ 22.50	H18	涼瓜 / 豆腐火腩飯 Roasted Pork with Bitter Melon / Bean Cu	\$ 15.75 ard Rice		
H5	Conpoy with Egg White Fried Rice 太極鴛鴦炒飯	\$ 22.50	H19	雜菜炒飯 Mixed Vegetable Fried Rice	\$ 15.25		
CQ15	Shrimp & Chicken Fried Rice in Cream & Toma 潮汕欖菜肉碎四季豆炒飯	\$ 21.00	H20	麻婆豆腐飯 / Spicy Sauce Bean Curd & Minced Pork Ri	\$ 15.25 ce		
Н6	Minced Pork w/ Olive & Green Bean Fried 闊佬炒飯	Rice \$ 21.00	H21	沙爹牛肉飯 🏓 🖠 Satay Beef Rice	\$ 15.25		
	Chef Special Fried Rice with Scallop, Shrimp, B.B.Q. Pork & Preserved Sausage			時菜牛肉/雞/排骨飯 \$15.00 Beef / Chicken / Pork Rib with Vegetable Rice			
H7	福建炒飯 Seafood & Chicken Fried Rice in Fukien Se	\$ 21.00 tyle	H23	涼瓜牛肉 / 雞 / 排骨飯 Beef / Chicken / Pork Rib with Bitter Mel	\$ 15.00		
H8	菠蘿海鮮炒飯 Seafood with Pineapple Fried Rice	\$ 21.00	H24	豉椒牛肉 / 雞 / 排骨飯 Beef / Chicken / Pork Rib Rice with Black Bean Sa	\$ 15.00		
Н9	蒜香海皇炒飯 Seafood with Dry Garlic Fried Rice	\$ 21.00	H25	鮮茄牛肉 / 雞 / 肉片飯 Beef / Chicken / Pork with Tomato Rice	\$ 15.00		
H10	田園六穀炒飯 Vegetarian Six-Grains Fried Rice	\$ 21.00	H26	寫蛋免治牛肉飯 Minced Beef with Raw Egg Rice	\$ 15.00		
H11	鹹魚雞粒炒飯 Diced Chicken with Salted Fish Fried Rice	\$ 18.50	H27	柱候牛腩飯 Beef Brisket Rice	\$ 15.00		
H12	蝦仁炒飯 Shrimp & Egg Fried Rice	\$ 18.50	H28	白飯 Steamed Rice	\$ 3.50		
H13	滑蛋蝦仁飯 Shrimp with Scrambled Egg Sauce Rice	\$ 18.50	+炒厘	悉加 \$1.50。	Extra.		

皇后魚湯米綫 original fish soup noodle + 材料 + 粉麵 + 飲品

<u> SOUP BASE + TOPPINGS + NOODLES + DRINK</u> \$17.00

湯底 SOUP BASE

完全不含味精 NO MSG

- 原味魚湯# Original Fish Soup
- 蕃茄南瓜魚湯# Tomato & Pumpkin Fish Soup
- 芫茜皮蛋魚湯# Parsley & Preserved Egg Fish Soup
- 銀杏胡椒魚湯#丿 Gingko & Pepper Fish Soup
- 潮式方魚肉碎魚湯# Chaozhou Style Dried Fish & Minced Pork Fish Soup 馬來喇沙湯
- Malay Laksa Soup
- 麻辣湯 Szechuan Spicy Soup

材料 TOPPING

任選材料兩款 另加材料每款\$2.25

凰城水餃

Dumpling

鮮蝦雲吞

牛腩片

柱候牛雜

Shrimp Wonton

• 午餐肉

Fish Balls

牛筋丸 Beef Tendon Balls

Sliced Beef Briskets 香菇貢丸 Chu-Hau Internal

Delicacy 柱候牛筋 鮮魚片 Beef Tendon

滑牛 Sliced Beef

Beef Stomach

Pork Intestines Pork Liver

Pork Stomach

豬紅 Pork Blood 豬肚

Additional Selection for \$2.25 per item

枝竹 Beancurd Sticks Luncheon

Choose TWO of the Items:

皮蛋 Preserved Egg

南瓜片 Sliced Pumpkins

於指定分店供應 Available at participating locations

Baby Choi Sum

皇子菇 King Mushroom

蕃茄 Tomato

• 粟米 Corn Seasoned Pork Mushroom Balls 白菜仔 Baby Pak Choi

Fish Filet

蟹柳 Imitated Crab Meat 魚肉豆腐 Fish Tofu

鮮蘑菇 White Mushrooms

金針菇 Enoki Mushrooms

紫菜

粉麵 NOODLES

配以下任何一款 One of the items below is included:

米綫(粗) Rice Noodles (Thick)

米粉 (幼) Vermicelli (Thin)

河粉 Flat Rice Noodles 油麵 Egg Noodles

烏冬 U-don 拉麵 Ramen

配菜 SIDE ORDER

每碗湯麵最多可選配菜兩款 Max 2 side order for each Fish Soup Noodle purchase

蜜汁叉燒 \$4.00 B.B.Q. Pork

鹵水豆腐 \$4.00 Spiced Soya Sauce Bean Curd

蜜汁煎紅腸 \$4.00 Pan Fried Sausage Slices w/ Honey Glaze

香炸豬排 Deep Fried Pork Chop \$4.00 香炸魷魚鬚 \$4.00 Deep Fried Squid Tentacles

魚露雞翼 \$4.00 Deep Fried Chicken Wings

吉列魚柳 \$4.00 Deep Fried Fsh Filet

飲品 DRINK

奉送餐牌中 \$3.75的港式熱飲 \$3.75 Hong Kong Style hot beverage is included.



	小炒及小吃 gourn	net	dish & side orde	r \ /		
K1	避風塘炒龍蝦 / \$38.50 Stir Fried Lobster in Hong Kong Style	K16	通菜炒牛肉 (季節性) Stir Fried Beef with Tung Cho		K39	椒鹽豬扒 🖊 \$18.00 Spice & Pepper Salt Pork Chop
K2	with Minced Pork 薑蔥炒龍蝦 \$33.50	K17	蒜茸炒豆苗 Snow Pea Leaves with Garlie	\$ 22.25 c Sauce		京都豬扒 \$ 18.50 Fried Pork Chop & Onion with
К3	Stir Fried Lobster with Ginger & Green Onion 馬拉盞生蠔 \$ 34.50	K19	芥蘭炒牛肉/雞柳 Stir Fried Beef / Chicken with Chines	\$ 22.25 e Broccoli	K40	Sweet & Sour Sauce 椒絲腐乳西生菜 ┛ \$17.00
КЗА	Fried Oyster with Belachan Sauce 薑蔥生蠔煲 \$ 34.50	K20	豉椒炒蜆 🥖 Stir Fried Clam with Chili Black B	\$ 22.25 Bean Sauce		Lettuce with Chili Preserved Bean Curd Sauce 咕嚕肉 / 雞 \$ 17.00
	Fried Oyster with Ginger & Green Onion in Hot Pot	K21	四川炒雞片/牛肉 💆 Szechuan Style Chicken / 1	\$ 22.00		Fried Sweet & Sour Pork / Chicken 椒鹽鮮魷 / \$17.00
CQ7	泰式香芒銀雪魚 / 多 \$ 27.75 Thai Style Deep Fried Sea Bass with Mango Salad	K22	1 - = 1	\$ 22.00		M選 計
CQ8	皇后秘製燒汁銀雪魚 \$ 27.75 Deep Fried Sea Bass with	CQ17	富貴花唐芹炒臘味 Stir Fried Preserved Meat Chinese Cauliflower & Cel	\$ 21.25 w/		Deep Fried Seafood Cheese Stick 生炒臘味糯米飯 🖠 \$15.50
K4	Secret Sauce 海鮮炒芥蘭 \$ 27.50 Stir Fried Seafood with Chinese Broccoli	K23	\	\$ 21.25	K45	Fried Preserved Meat Sticky Rice 煎釀三寶 (6件) \$15.25 Pan Fried Three Kinds of Stuffed (6 pcs)
K5	米湯杞子浸豆苗/ 皇子菇扒豆苗 \$ 26.50	K25	西蘭花炒牛肉 Stir Fried Beef with Canadian	\$ 21.25 Broccoli	K46	香炸魷魚鬚 \$15.25 Deep Fried Squid Tentacle
	至 J 外刊 (立田 \$ 20.50 Snow Pea Leaves in Goji Berry with Congee / King Mushroom	K26	Fried Boneless Chicken with Len	ion Sauce		炸鮮蝦雲吞 (8粒)/ 鳳城水餃 (6粒) \$ 14.00
K6	金杯黑椒牛柳粒 ▶ \$26.50 Diced Sirloin with Chili Black Pepper in Golden Bowl	K27	豉椒炒牛肉/雞柳 ┛ Stir Fried Beef / Chicken with Chili Black Bean Saud	ce		Deep Fried Shrimp Wonton (8 pcs) / Dumpling (6 pcs)
K7	布吉奶油老虎蝦 🗸 🖠	K28	公田以北土	\$ 21.00 Malan		白灼嫩牛肉 \$14.00 Boiled Sliced Beef with Ginger & Green Onion
	芒果沙律 \$24.75 Crispy Tiger Shrimp & Mango Salad Tossed with Custard Sauce	K29	碧綠扒三菇	\$ 21.00	K50	香炸豬扒 \$14.00 Deep Fried Pork Chop
K8	香芒龍鳳球 / \$24.75 Fried Tiger Shrimp & Chicken with Mango	K30		1	K51	X.O.醬炒腸粉 ◢ \$12.50 Fried Rice Noodle Roll with X.O. Sauce
K9	四川炒老虎蝦球 🔰 \$ 24.75		/馬拉盞通菜 (季節性) Tung Choi with Spicy Preserved Bean Cur Dried Shrimp Paste / Garlic / Belachan Sa	d Sauce /	K52	百花酥炸蟹拑 (2件) \$16.50 Deep Fried Crab Claw (2 pcs)
K11	Szechuan Style Tiger Shrimp 五柳/椒鹽/粟米斑片♪\$ 24.75 Sweet & Sour / Spicy & Pepper Salt	CQ10		\$ 20.25 Green		星洲炒蘿蔔糕 / \$13.75 Fried Chili Turnip Patties 淨柱候牛孖筋/牛腩/牛雜\$13.00
K12	/ Sweet Corn Garoupa Fillet 生筋雜菌煲 \$24.75	K31	*** != // -	\$ 20.00	K54	/デベート・ファルノ 一川 一十年第 13.00 Chu-Hau Beef Tendon / Beef Brisket / Internal Delicacy
K13	Mixed Fungus & Fried Gluten in Hot Pot 豆腐斑腩煲 \$ 24.75 Garoupa & Fried Bean Curd in Hot Pot	K32	5 T	\$ 20.00 ork &	K55	淨南乳豬手 \$12.50 Pork Hock with Reddish Bean Cheese Sauce
CQ3	山藥鮮竹燴粗齋 \$23.25 Vegetarian Stir Fried with Yam Roots,	K33	麻婆豆腐 / Braised Bean Curd &	\$ 20.00	K56	白灼腰潤 \$12.50 Boiled Pork Liver & Kidney
CQ5	Lotus Roots, Pumpkin & Fungus 皇后鐵板豬仔骨 \$23.25 Pork Rib with Onion on	K34	Minced Pork with Spicy Sa 紅燒豆腐 Fried Bean Curd with Vege	\$ 20.00	K57	with Ginger & Green Onion 魚露雞翼 (6件) \$13.00 Deep Fried Chicken Wing (6 pcs)
CQ9	Sizzling Hot Plate 乾燒大蝦 \$23.25	K35	欖菜魚仔肉碎四季豆 Minced Pork, Dry Fish wit	\$ 20.00	K58	椒鹽脆豆腐 🌽 \$ 12.00 Spice & Pepper Salt Bean Curd
	(宮保グル/ 蒜蓉牛油 / 茄汁 / 椒鹽グ / 美極) Pan Fried Prawn with	CO6	Olive & Green Bean 泰式炭燒豬頸肉		K59	郊外油菜 \$10.00 Vegetable with Oyster Sauce
	Kung Pao Sauce / % / Garlic Butter / Tomato Sauce /	CQ0	Thai Style Charcoal Grilled Pork Neck with Mango Sal	Sliced	K60	煎釀茄瓜/豆腐/青椒 (4件) \$ 10.50
	Spicy & Pepper Salt // Maggi Sauce	CQ11	沙爹牛柳炒陽粉 / Stir Fried Sirloin with Rice	•		Pan Fried Stuffed Eggplant / Bean Curd / Green Pepper (4 pcs)
K14	Wok-Seared Chicken in Black	K36	Noodle Roll in Satay Sauce			雜菜春卷 (3條) \$7.50 Vegetable Spring Roll (3 Rolls)
K15	Bean Sauce on Sizzling Hot Plate 鐵板磨菇醬爆牛肉 \$23.50 Beef with Mushroom on Sizzling	K37	Crispy Chicken with Secre 蒜茸炒雜菜/芥蘭 / 白菜苗	\$ 18.00	K62	油條/牛脷酥 \$4.00 Deep Fried Dough Fritter / Sweet Cruller
CQ18	Hot Plate 沙茶鐵板素腰花		Mixed Chinese Vegetable / Chinese Broccoli / Baby P Choi with Garlic Sauce			
	玉子豆腐 \$23.00	Trac	共不容特殊習 (0件)	d 10.00		

即 煲 煲 仔 飯 rice in hot pot

CQ18 沙茶鐵板素腰花 玉子豆腐 \$23.00 Egg Bean Curd & Gluten in Sa-Cha Sauce on Sizzling Hot Plate

L1	安鴨滑雞煲仔飯 Preserved Duck & Chicken with Rice in F	\$ 19.75 Hot Pot	L5	臘陽 / 潤陽排骨煲仔飯 Pork Rib & Preserved Sausage with Rice i	\$ 19.75 n Hot Pot
L2	鹹魚肉片煲仔飯 Salted Fish & Pork with Rice in Hot Pot	\$ 19.75	L6	豉椒排骨煲仔飯 🌶 Pork Rib & Chilli Black Bean with Rice in	\$ 19.75 1 Hot Pot
L3	北菇滑雞煲仔飯 Chicken & Chinese Mushroom with Rice i	\$ 19.75 n Hot Pot	L7	臘味煲仔飯 Preserved Meat with Rice in Hot Pot	\$ 19.75
L4	臘陽 / 潤陽滑雞煲仔飯	\$ 19.75			

\$23.00 n Hot Plate K38 蒜香蜜糖雞翼 (8件) \$18.00 Deep Fried Chicken Wing with Honey Garlic (8 pcs)

需時大約二十至三十分鐘。 It takes approximately 20-30 minutes for cooking.

Chicken & Preserved Sausage with Rice in Hot Pot

湯粉麵類* noodle in soup*

		+ 1	1000	/\ C !!		/L →A ±=			
M1	海鮮湯巑岐手打烏冬 Seafood Handmade Udon	大 Lary \$ 23.0 in Soup		小 Small \$ 12.50	M9		nal Del	icacy Noodle in Soup	\$ 10.00
M1A	香茜皮蛋魚片湯米 Sliced Fish and Preserved I	\$ 23.0 Egg Vermice		\$ 12.50 Soup	M10			oodle in Soup	\$ 10.00
M2	雪菜火鴨絲湯米 Shredded Duck with Prese	\$ 20.0 rved Cabbaş		\$ 11.25	M11	Beef Tend	on / Be	-	*
M3	Vermicelli in Soup 沙爹牛肉湯米 🅕	\$ 20.0	0	\$ 11.25	M12	Pork Hoch	k Nood	le in Soup	\$ 10.00
M4	Satay Beef Vermicelli in So 雪菜肉絲湯米	\$ 18.5		\$ 11.25	M13	魚蛋魚片 Fish Ball N		in Soup	\$ 10.00
115	Shredded Pork with Preser Vermicelli in Soup 香茜牛崧湯米			# 11.05	M14	Beef Meat		Fish Ball Noodle in Sou	
M5	台西午松汤木 Minced Beef Vermicelli in S	\$ 18.5 Soup	0	\$ 11.25	M15	薑蔥牛區 Beef with		& Green Onion Noodle	\$ 10.00 in Soup
M6	豬扒湯麵 Deep Fried Pork Chop Noo	odle in Soup		\$ 11.25	M16	京都炸醬	叠麵 人		\$ 10.00
M7	鳳城水餃麵 (4粒) Dumpling Noodle in Soup	(4 pcs)		\$ 11.25	M17	菜遠上》 Vegetable		dle in Soup	\$ 6.75
M8	鮮蝦雲吞麵 (5粒) Shrimp Wonton Noodle in	Soup (5 pcs)		\$ 11.25					
	馳 名 燒 臘 * b		. ا. ـ	ł				KIXZ	/
		arbecu							(A) (1)
	皇后掛爐燒鴨 B.B.Q. Duck	# Half \$ 28.00		全 Whole \$ 54.25		脆皮燒肉 Roasted Por	rk Rice		\$ 15.00
	潮式鹵水鴨 Spiced Soya Sauce Duck	\$ 28.00		\$ 54.25		蜜燒排骨 B.B.Q. Spar	erib Ri		\$ 15.00
	皇后貴妃雞 Double Boiled Chicken	\$ 18.00		\$ 34.50		玫瑰豉油 Soya Sauce 蜜汁叉燒	Chicke		\$ 15.00
	玫瑰豉油雞 Soya Sauce Chicken	\$ 15.00		\$ 28.75		東バス院 B.B.Q. Pork 雙拼湯麵	Rice		\$ 13.75 \$ 14.75
	燒味拼盤(叉燒、燒肉、燒 B.B.Q. Platter of B.B.Q. Porl B.B.Q. Duck, Soya Sauce Ch	k, Roasted P	ork,				ed B.B.	Q. Noodle in Soup	\$ 16.00
G5B	燒味雙拼 (例) Two Assorted B.B.Q. Combo		. ISII V	\$ 21.50			k Thick	Vermicelli in Soup	\$ 15.50
G6	金牌脆皮燒肉 (例) Roasted Pork (Regular)	(\$ 18.00		B.B.Q. Duc 潮式鹵水	k Nood		\$ 15.50
	蜜燒排骨 (例) B.B.Q. Sparerib with Honey	(Regular)		\$ 17.00	G20	Spiced Soya 蜜汁叉燒		Duck Noodle in Soup	\$ 11.50
	蜜汁叉燒 (例) B.B.Q. Pork with Honey (Re	-		\$ 15.50		B.B.Q. Pork 銀絲海蜇		e in Soup	\$ 15.50
G9	雙拼飯 Two Assorted B.B.Q. Rice C			\$ 17.75		Jelly Fish 鹵水鴨腎			\$ 9.50
G10	明爐燒鴨飯 Roasted Duck Rice	ombo		\$ 19.50				Duck Kidney	\$ 9.50
G11	皇后走地雞飯			\$ 15.25		Spiced Soya	Sauce	Duck Feet & Wing	
	Double Boiled Chicken Rice				G24	鹵水豆腐 Spiced Soya		Bean Curd	\$ 8.25
	甜品類+特質	式飲品	1	dossort	v o ti	dripk	11		
C1	VF 27 20 30			dessert + 6	XULIC		65	加尔亚木雪 (4-4-4)	d (00
S1 S2	Golden Milk Pudding		54 55	皇后秘製甜品 House Special De 雜果雪糕	ssert	\$ 6.50 \$ 6.00	S7	椰汁西米露 (凍或熱) Rice Jello with Coconut Milk (Co	
32	Fresh Mango Pudding	φ 0.73	,,	Mixed Fruit with					
S3	雜果西米露 Mixed Fruit with Rice Jello	\$ 6.50	56	椰汁黑糯米 (凍 Black Glutinous with Coo		\$ 6.00 Cold or Hot)			
_		凍Cold						81 A 18	凍Cold
R1	奶昔 綠茶/芒果/士多啤梨 3 Milkshake Green Tea/Mango/Strawberry		R8	涼粉紅豆冰 Red Bean with Black Jel	lo Freeze	\$ 6.50	R17	黑牛 Coke with Ice Cream	\$ 5.50
R2	冰沙 芒果/芋頭/荔枝/士多啤梨 Slush Mango / Taro / Lychee / Strawberry	p 6.50	39	雜果冰 Mixed Fruit Freeze		\$ 6.00	R18	白雪公主 Sprite with Ice Cream	\$ 5.50
R3	雪糕涼粉紅豆冰 Red Bean with Black Jello & Ice Crean	n Freeze		菠蘿冰 Pineapple Freeze		\$ 6.00	R19	有汽蒸溜水 Perrier	\$ 3.75
R4	NE NI - A - // / TO - 4-	\$ 6.75		涼粉冰 Black Jello Freeze		\$ 6.00	R20	雀巢檸檬茶	\$ 3.25
R5	珍珠綠茶 荔枝/蜂蜜/青蘋果/芒果	\$ 6.75 I	R12	紅豆冰 Red Bean Freeze	, A-1	\$ 6.00	R21	Nestea 各式汽水 Soft Drink	\$ 3.00
	珍珠奶茶 芋頭/哈蜜瓜/士多啤梨	I	R13	西檸可樂	熱Hot \$ 5.00		R22	自製豆漿	\$3.00
	Bubble Green Tea Lychee / Honey / Green Apple / Mango Bubble Milk Tea Taro / Honeydew / Strawberry	I	R14	Lemon Coke 西檸紅茶/蜜/水 Lemon Tea/Lemon with	\$ 3.75	\$ 4.75	R23	Home Made Soya Bean Milk 支裝蒸溜水 Bottle Water	\$ 2.00
R6	雪糕涼粉/紅豆冰 5		R15	香濃咖啡		\$ 4.75	*粉、	麵、米同價;伊麵、烏冬、	瀬粉、
R7	Black Jello / Red Bean with Ice Cream 三色冰 Special Freeze		R16	Coffee 港式奶茶 Milk Tea in Hong Kong	\$ 3.75 Style	\$ 4.75	新竹 * Same	週、不円頂,ア廻、局令 米粉、拉麵加 \$1.00。 Price for Rice Noodle & Vermicelli; E- 'ermicelli, Taiwanese Vermicelli & Ran	fu, Udon,