

樓月醉



點心 Appetizer

- 菜頭粿 Radish Cake
- 芋粿 Taro Cake
- 艾草粿 Ai Grass Cake
- 鹹酥雞 Salty Crispy Chicken

- 全花枝丸 Squid Ball
- 紫蘇蝦藕 Deep-fried Lotus Root
- 高粱酒香腸 Kaoliang Sausage
- 炸魷魚 Deep-fried Squid

- 麻芋棒 Deep-fried Ma-e Bar
- 烤蘆筍 Roasted Asparagus
- 炸牛蒡 Deep-fried Burdock
- 桂花江米藕(季節) Lotus Root Stuffed with Sticky Rice (Seasonal)

- 核桃風柿(季節) Walnuts Stuffed Persimmons (Seasonal)
- 蘿蔔絲酥餅 Shredded Radish Puffs
- 花生芝麻球 Sesame Balls with Peanut Paste
- 桂圓芝麻球 Sesame Balls with Red Date Paste

可拼盤：三拼、五拼、七拼
Choose any Three, Five or Seven \$385/640/885

燒 Simmer

- 紹興紅燒肉百頁結 Shaoxing Stewed Pork and Tofu Skin with Soy Sauce \$450
- 糖醋魚 Sweet and Sour Fish \$380
- 青蒜燒烏魚 Stewed Mullet with Garlic Sprouts \$320
- 濕醬油蔭瓜虱目魚 Milkfish with Pickled Cucumber \$320
- 蔥燒鱔龍魚 Braised Sturgeon with Scallion \$480

燴 Stir-fry

- 孔雀開屏 Proudasa Peacock (Steamed Sea Bass) \$480

燴 Braise

- 豆鼓鮮蚶 Fried Oyster with Black Bean Sauce \$300
- 麻婆豆腐 Ma-po Tofu \$250

煲 Pot

- 三杯雞 Three-cup Chicken \$450
- 三杯松阪豬 Three-cup Pork Cheek \$450
- 三杯透抽 Three-cup Squid \$450
- 三杯猴頭菇 Bearded Tooth Mushroom \$280
- 三杯豆腐 Three-cup Tofu \$250
- 鯧魚米粉 Pan-fried Butterfish over Rice Noodle \$680
- 蟹黃豆腐 Stewed Crab Roe with Tofu in Casserole \$450
- 上湯獅子頭 Stewed Meat Balls in Broth \$450
- 魚香茄子 Fried Eggplant with Ground Pork \$250

滷 Stew

- 滷豬腳 Stewed Pork Knuckle \$300
- 梅干扣肉 Stewed Pork with Pickled Vegetable \$280
- 干貝白菜滷 Stewed Chinese Cabbage with Scallops \$200
- 筍干花生滷 Stewed Bamboo Shoots and Peanuts in Soy Sauce \$90
- 滷蛋 Stewed Organic Egg \$30

炸 Deep-fry

- 椒麻土雞 Spicy Deep-fried Chicken \$380
- 河鰻老油條 Deep-fried Eel with Chinese Deep Fried Youtiao \$380
- 鳳梨蝦球 Fried Shrimp and Pineapple \$350
- 芋頭鴨球 Deep-fried Taro Paste Stuffed with Duck \$120

煎 Sauté

- 乾煎大白鯧魚 Fried White Pomfret \$580
- 紹子烘蛋 Omelet with Ground Pork \$280
- 塔香烘蛋 Omelet with Basil \$250
- 絲瓜烘蛋 Omelet with Sponge Gourd \$250
- 菜圃烘蛋 Omelet with Radish \$200

炒 Fry

- 客家小炒 Hakka Fried Shredded Tofu and Squid \$280
- 滑蛋蝦仁 Fried Shrimp with Scrambled Egg \$280
- 絲瓜蛤蜊 Clams and Sponge Gourd \$250

- 青椒牛肉 Fried Beef Strips with Green Pepper \$280
- 蔥爆牛肉 Fried Beef with Green Onion \$280
- 雪菜百頁 Tofu Skin with Pickled Vegetable \$180

- 金桔蝦 Fried Shrimp with Kumquat \$380
- 蒼蠅頭 Fried Ground Pork with Chinese Chives \$280
- 芹菜百頁 Fried Celery with Tofu Skin \$200

- XO三鮮炒芋艿 Fried Mixed Seafood with Taro Cake in XO Sauce \$380
- 蒜苗鹹豬肉 Salted Pork with Garlic Sprout \$250
- 鹹蛋苦瓜 Bitter Gourd with Salted Egg \$200

- 乾煸四季豆 Dry-fried String Beans \$240
- 時令蔬菜 Seasonal Vegetables \$180

蒸 Steam

- 紅蟳米糕 Steamed Sticky Rice with Crab \$680
- 海大蝦米糕 Steamed Sticky Rice with Giant-prawn \$580
- 絲瓜鱸魚 Steamed Sea Bass with Sponge Cucumber \$480
- 苦瓜封 Stewed Bitter Gourd Stuffed with Ground Pork \$360
- 冬瓜封 Stewed Winter Melon \$250
- 蒜蓉蒸蝦 Steamed Giant-prawn with Garlic \$130/隻

汆 Blanch

- 蒜泥白肉 Sliced Boiled Pork with Garlic Sauce \$280
- 白斬土雞 Perfect Boiled Chopped Chicken \$280
- 台灣味溫沙拉 Seasonal Vegetable Topped with Poached Organic Egg \$250
- 農場地瓜葉 Boiled Sweet Potato Leaves Tossed in Mashed Garlic \$160

湯 Soup

- 佛跳牆 Buddha Jump over the Wall \$200
- 蚬仔蒜湯 Clams Soup with Garlic \$180
- 魷魚螺肉蒜 Squid and Field Snails with Garlic \$180
- 鳳梨苦瓜雞湯 Bitter Gourd and Chicken Soup with Pineapple \$180
- 黑蒜烏骨雞湯 Silkie Chicken Soup with Black Garlic \$180
- 肚包雞湯 Pork Stomach and Chicken Soup with Daikon Radish \$180
- 西瓜棉虱目魚湯 Milkfish Soup with Pickled Watermelon \$180
- 鮮魚味噌湯 Miso Soup with Fish \$180
- 四神湯 Four-herb Soup \$150

涼菜 Cold Dish

- 烏魚子 Salted Mullet Roe \$480
- 紹興醉雞 Drunken Chicken in Shaoxing Wine \$280
- 涼拌小黃瓜 Spicy Pickled Cucumber \$80

主食 Rice and Noodles

- 炒米粉 Fried Rice Noodle \$120
- 滷肉飯 Lo-bah-png (Braised Ground Pork and Egg on Rice) \$90
- 地瓜飯 Steamed Rice with Sweet Potato \$30
- 蕃薯糜 Congee with Sweet Potato \$30
- 烏魚子炒飯 Salted Mullet Roe Fried Rice \$320
- 海鮮粥 Seafood Congee \$220
- 臘肉炒飯 Cured Meat Fried Rice \$180
- 蝦仁炒飯 Shrimp Fried Rice \$150
- 蛋炒飯 Egg Fried Rice \$100
- 乾麵 Dried Noodle with Braised Ground Pork \$80
- 醉月刈包 Moon Pavilion Gua Bao \$250
- 金瓜米粉 Fried Rice Noodle with Pumpkin \$220
- 醉月小粽(6粽) Sticky Rice Wrapped in Bamboo Leaves \$150
- 茶油麵線 Vermicelli Flavoured with Camellia Oil \$100

