



九江 '双蒸米酒'  
浸红斑球  
Steamed  
Red-spotted  
Grouper with  
Ginger Wine

**MEMBERS'**  
★ **EXCLUSIVE** ★

tung lok first 优先

**MOST VALUED GUEST**

川味海鲜酸辣汤

Sichuan-style Hot and Sour Soup with Seafood

U.P. \$8.00<sup>++</sup>

M.P. \$6.00<sup>++</sup>

金沙脆鱼皮

Crispy Fish Skin with Salted Egg Yolk

U.P. \$9.00<sup>++</sup>

M.P. \$6.00<sup>++</sup>

九江 '双蒸米酒' 浸红斑球

Steamed Red-spotted Grouper with  
Ginger Wine

U.P. \$36.00<sup>++</sup>

M.P. \$32.00<sup>++</sup>

当红辣子鸡

Chongqing-style Firecracker Chicken

U.P. \$20.00<sup>++</sup>

M.P. \$16.00<sup>++</sup>

春饼京酱肉丝

Fried Shredded Pork and Leek with  
Dark Sweet Sauce

U.P. \$16.00<sup>++</sup>

M.P. \$13.00<sup>++</sup>

海鲜珍菌黑豆豆腐 | \$18

Homemade Black Beancurd with  
Wild Mushroom and Seafood

U.P. \$18.00<sup>++</sup>

M.P. \$14.00<sup>++</sup>

番茄双宝牛肉面

Beef Noodle in Tomato Broth with  
Duo Treasures (Beef and Beef Tendon)

U.P. \$15.00<sup>++</sup>

M.P. \$13.00<sup>++</sup>

红莲炖桃胶

Double-boiled Peach Gum with  
Red Date and Longan

U.P. \$8.00<sup>++</sup>

M.P. \$5.00<sup>++</sup>