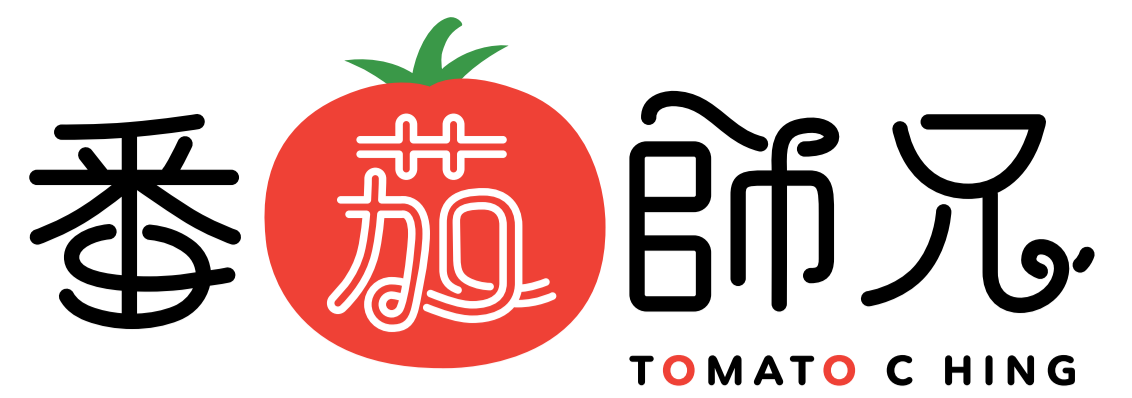


本店招牌番茄湯採用新鮮驢牯牛經長時間熬製而成。
Our tomato soup is using beef to produce and freshly cook everyday.

外賣自取熱線 Take Away Hotline: 3563 8456 (外賣器皿 Containers +\$1)



「自由配」湯粉麵飯 CUSTOMIZE YOUR NOODLES / RICE WITH SOUP

1 選擇配料 CHOOSE ONE

驢牯鮮滑牛 Sliced Beef	\$54	驢牯免治牛肉 Minced Beef	\$54	驢牯鮮牛面頰 Beef Cheek	\$68
香辣牛筋肉 Spicy Top Blade Muscle	\$64	香煎牛腩 Ox Tongue	\$60	秘製牛腩 Beef Brisket	\$60
美國黑豚肉 US Berkshire Pork	\$58	香煎豬頸肉 Pork Jowl	\$58	秘製豬扒 Pork Chop	\$58
秘製雞扒 Chicken Fillet	\$58	脆炸龍脷魚柳 Fish Fillet	\$58	麻香瑞士汁雞中翼 Spicy & Sweet Chicken Wings	\$54
腐皮墨魚蝦條 Deep Fried Tofu Skin Cuttlefish & Shrimp Rolls	\$58	腐皮魚肉春卷 Deep Fried Tofu Skin Fish Rolls	\$54	無骨黑魚片 Boneless Sliced Black Fish	\$54
滑蛋餐肉 Luncheon & Scrambled Eggs	\$50	田園風 (番茄、蘑菇、粟米粒、椰菜) Country Style (Tomato, Mushroom, Sweet Corn, Cabbage)	\$52		
淨番茄湯麵 Plain Noodles with Soup	\$30	加底 / 淨麵 Extra Noodles	\$12		

2 選擇麵底 CHOOSE NOODLES

米粉 Rice Vermicelli	米線 Rice Noodles	通粉 Macaroni	公仔麵 Instant Noodles	日式拉麵 Japanese Ramen	烏冬 Udon	生菜底 Lettuce	湯飯底 Rice with soup
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3 追加配料 ADD-ONS

炒滑蛋 Scrambled Eggs	雙太陽蛋 Double Sunny Side Up Eggs	豆腐花 Tofu Puding	蘑菇 Mushroom	粟米粒 Sweet Corn	椰菜 Cabbage
\$5					
溫泉蛋 Hot Spring Egg	\$8	溏心蛋 Soft Boiled Egg	\$12	靈芝菇 Marmoreal Mushroom	\$10
牛油煎刺身級帶子 (兩粒) Butter Fried Sashimi Grade Scallops (2 pcs)	\$16	澳洲純牛筋丸 (兩粒) Australian Beef Ball (2 pcs)	\$14	台灣香菇貢丸 (兩粒) Taiwanese Pork Ball (2 pcs)	\$10
日本一口炸芝士 (兩粒) Japanese Fried Cheese (2 pcs)	\$12	炸日本雞皮餃子 (兩粒) Fried Japanese Chicken Skin Dumplings (2 pcs)	\$14		

4 選擇湯底 CHOOSE SOUP BASE

招牌番茄湯 Signature Tomato Soup	粟米芝士忌廉湯 Sweet Corn & Cheese Cream Soup
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師兄全日愛

12:00開始供應
(Available from 12:00)

招牌番茄汁 / 芝士蘑菇汁 / 泰黃咖哩汁 / 麻香瑞士汁		
OMLETTE RICE Sauce: Signature Tomato / Cheesy Mushroom Cream / Thai Yellow Curry / Spicy & Sweet		
驢牯鮮滑牛 Sliced Beef	\$62	\$68
驢牯免治牛肉 Minced Beef	\$62	\$68
驢牯鮮牛面頰 Beef Cheek	\$76	\$82
香辣牛筋肉 Spicy Top Blade Muscle	\$72	\$78
香煎牛腩 Ox Tongue	\$68	\$74
秘製牛腩 Beef Brisket	\$68	\$74
美國黑豚肉 US Berkshire Pork	\$66	\$72
香煎豬頸肉 Pork Jowl	\$66	\$72
秘製豬扒 Pork Chop	\$66	\$72
秘製雞扒 Chicken Fillet	\$66	\$72
脆炸龍脷魚柳 Fish Fillet	\$66	\$72
麻香瑞士汁雞中翼 Spicy & Sweet Chicken Wings	\$62	\$68
腐皮墨魚蝦條 Deep Fried Tofu Skin Cuttlefish & Shrimp Rolls	\$62	\$72
腐皮魚肉春卷 Deep Fried Tofu Skin Fish Rolls	\$66	\$68
無骨黑魚片 Boneless Sliced Black Fish	\$62	\$68
田園風 Country Style (番茄、蘑菇、粟米粒、椰菜) (Tomato, Mushroom, Sweet Corn, Cabbage)	\$60	\$66
厚切餐肉 Luncheon	\$50	\$56

醬汁蛋包飯

溫泉蛋三重芝士

焗飯/意粉/椰菜底

招牌番茄汁 / 芝士蘑菇汁 / 泰黃咖哩汁

TRIPLE CHEESE WITH RICE GRATIN / SPAGHETTI / CABBAGE WITH ONSEN TAMAGO
Sauce: Signature Tomato / Cheesy Mushroom Cream / Thai Yellow Curry

越夜越有機

18:00開始供應
(Available from 18:00)

沾麵

配紫菜、溏心蛋

招牌番茄汁 / 泰黃咖哩汁

TSUKEMEN WITH SEAWEED & SOFT BOILED EGG
Sauce: Signature Tomato / Thai Yellow Curry

驢牯鮮滑牛 Sliced Beef	\$74
驢牯免治牛肉 Minced Beef	\$74
驢牯鮮牛面頰 Beef Cheek	\$88
香辣牛筋肉 Spicy Top Blade Muscle	\$84
香煎牛腩 Ox Tongue	\$80
秘製牛腩 Beef Brisket	\$80
美國黑豚肉 US Berkshire Pork	\$78
香煎豬頸肉 Pork Jowl	\$78
秘製豬扒 Pork Chop	\$78
秘製雞扒 Chicken Fillet	\$78
脆炸龍脷魚柳 Fish Fillet	\$78
麻香瑞士汁雞中翼 Spicy & Sweet Chicken Wings	\$74
腐皮墨魚蝦條 Deep Fried Tofu Skin Cuttlefish & Shrimp Rolls	\$78
腐皮魚肉春卷 Deep Fried Tofu Skin Fish Rolls	\$78
無骨黑魚片 Boneless Sliced Black Fish	\$74
田園風 (番茄、蘑菇、粟米粒、椰菜) Country Style (Tomato, Mushroom, Sweet Corn, Cabbage)	\$72
厚切餐肉 Luncheon	\$65

飲品 DRINKS

淨飲 ORIGINAL	跟餐 SET	下午茶時段 TEA TIME (15:00-18:00) Not available on Saturday, Sunday and public holidays.
港式奶茶 (熱 / 凍) HK Style Milk Tea (Hot / Cold)	\$24	\$16
香濃咖啡 (熱 / 凍) HK Style Coffee (Hot / Cold)	\$24	\$16
桂圓紅棗桑寄生茶 (熱 / 凍) Longan & Red Date Jishen Tea (Hot / Cold)	\$14	\$6
檸檬冬瓜茶 (凍) Lemon & Winter Melon Tea (Cold)	\$14	\$6
信陽毛尖無糖冷泡茶 (凍) Cold Brew Sugar Free Xinyang Maojian Tea (Cold)	\$14	\$6
豆漿 (凍) Soy Milk (Cold)	\$14	\$6
帶走玻璃樽 Take away the bottle +\$5		

跟任何食品免費
FREE WITH ANY FOOD

下午茶餐 AFTERNOON TEA SET (15:00-18:00)

Not available on Saturday, Sunday and public holidays.

\$48

1 「自選三拼」湯粉麵飯

CUSTOMIZE YOUR NOODLES / RICE WITH SOUP

(先選以下兩款配料 CHOOSE TWO)

驢牯滑牛 Sliced Beef / 驢牯免治牛肉 Minced Beef / 驢牯鮮牛面頰 Beef Cheek / 香辣牛筋肉 Spicy Top Blade Muscle / 香煎牛腩 Ox Tongue / 秘製牛腩 Beef Brisket / 美國黑豚肉 US Berkshire Pork / 香煎豬頸肉 Pork Jowl / 麻香瑞士汁雞中翼 Spicy & Sweet Chicken Wings / 腐皮墨魚蝦條 Deep Fried Cuttlefish and Shrimp Rolls / 厚切餐肉 Luncheon
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2 再選一款蛋 CHOOSE EGGS:

炒滑蛋 / 太陽蛋
Scrambled Egg / Sunny Side Up Egg

3 選麵底 CHOOSE NOODLES:

米粉 / 米線 / 通粉 / 公仔麵 / 日式拉麵 / 烏冬 / 生菜底 / 湯飯底
Rice Vermicelli / Rice Noodles / Macaroni / Instant Noodles / Japanese Ramen / Udon / Lettuce / Rice

4 選湯底 CHOOSE SOUP BASE:

招牌番茄湯 / 粟米芝士忌廉湯
Signature Tomato Soup / Sweet Corn & Cheese Cream Soup

5 選飲品 (跟下午茶優惠)

CHOOSE DRINKS:
Includes ONE Tea Time drinks

小食 SNACKS

	麻香瑞士汁 Sweet & Spicy	威士忌麻香瑞士汁 Whisky Sweet & Spicy	酸辣 Spicy & Sour	沙嗲 Satay
雞中翼 Chicken Wings (2 隻/pcs)	\$16	\$18	/	/
牛腩 Ox Tongue (3 件/pcs)	\$26	\$28	\$26	\$26
牛面頰 Beef Cheek (3 件/pcs)	\$26	\$28	\$26	\$26
秘製牛腩 Beef Briske (3 件/pcs)	\$26	\$28	\$26	\$26
美國黑豚肉 US Berkshire Pork (3 件/pcs)	\$20	\$22	\$20	\$20
香煎豬頸肉 Pork Jowl (3 件/pcs)	\$24	\$26	\$24	\$24
無骨黑魚片 Boneless Sliced Black Fish	\$28	\$30	\$28	\$28
雞子 Chicken Testicles	\$28	\$30	\$28	\$28

炸物 DEEP FRIED

腐皮墨魚蝦條 Tofu Skin Cuttlefish & Shrimp Rolls (2 條/pcs)	\$18	白灼唐生菜 Boiled Lettuce	\$24
腐皮魚肉春卷 Tofu Skin Fish Rolls (2 條/pcs)	\$16	蒜蓉炒唐生菜 Garlic Fried Lettuce	\$30
墨魚芝士小丸子 Cuttlefish Cheese Balls (8 粒/pcs)	\$22	蒜蓉唐生菜炒滑牛 Garlic Fried Lettuce with Sliced Beef	\$50
秘製雞扒 Chicken Fillet	\$18	牛油炒靈芝菇 Butter Fried Marmoreal Mushroom	\$30
秘製豬扒 Pork Chop	\$28	牛油靈芝菇炒豬頸肉 Butter Fried Marmoreal Mushroom with Pork Jowl	\$50
台式雞皮卷 Taiwanese Chicken Skin Roll	\$22		
日本一口炸芝士 Japanese Fried Cheese (5 粒/pcs)	\$28		
炸日本雞皮餃子 Fried Japanese Chicken Skin Dumplings (5 隻/pcs)	\$30		

時菜 VEGETABLES