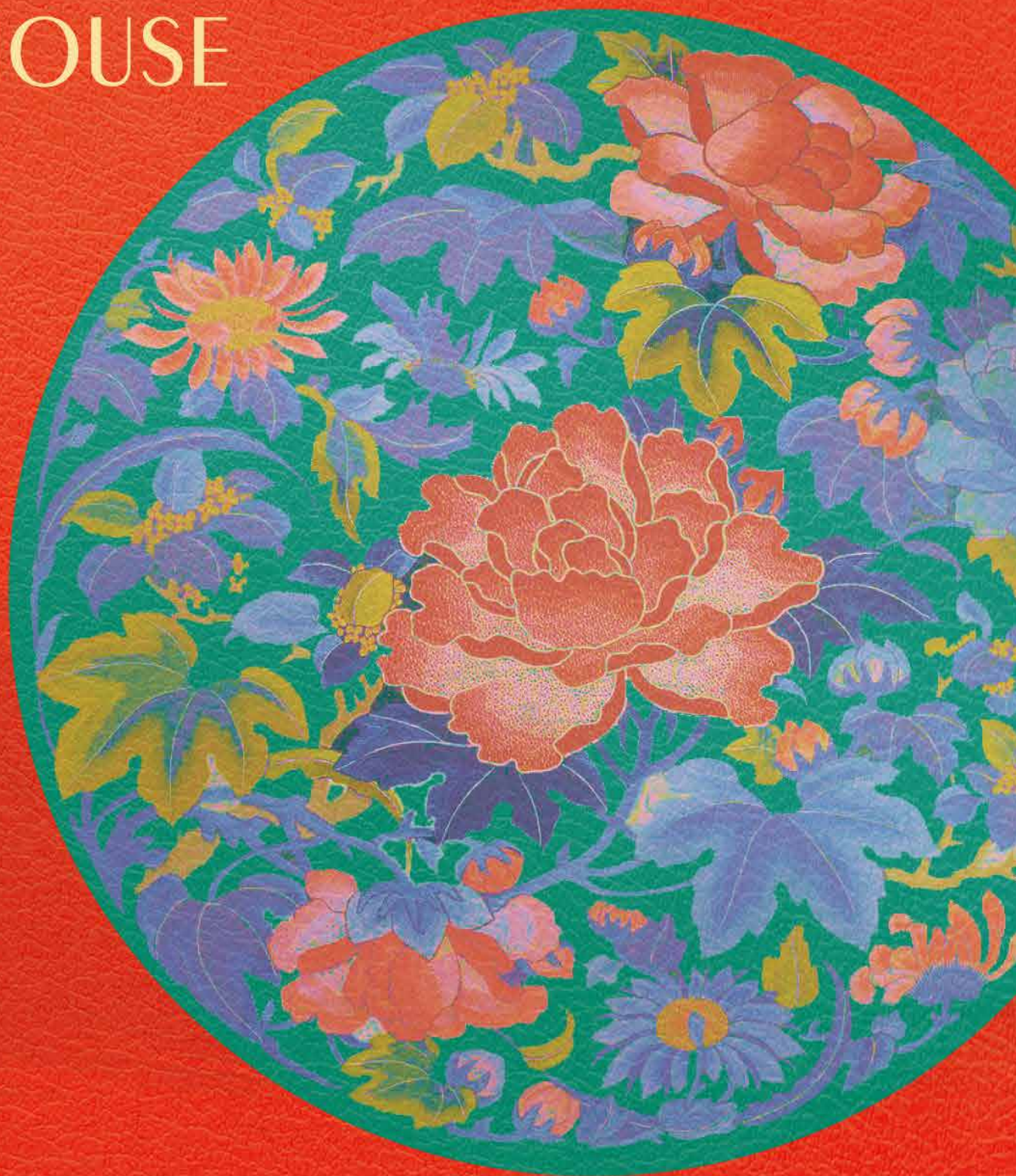


CHINA HOUSE

TAI PO

家
傳
滬
曉





主打新派上海菜，用料上乘，加上師傅的心思，創作多款新派菜色，迎合客人口味，其中以北京填鴨及小籠包最受歡迎。餐廳以啡色和紅色為主調，配上懷舊的餐具，別具格調，令人難以忘懷。

A unique Chinese Restaurant serving modern Chinese food decorated as in the roaring 50s & 60s. You could reminiscent the wonderful good old times once again at China House. After you have tried the delicious food you will feel right at home.



頭盤

家

麻辣鳳尾魚 

\$88

SPICY FUNG MEI FISH



APPELIZER

家鄉燻魚

\$95

BRAISED FISH WITH
FIVE STAR SPICES SOYA



四喜烤麩 🌿

\$78

BRAISED WHEAT GLUTEN
WITH MUSHROOMS



家 脆皮玫瑰素鵝 🌿

\$85

CRISPY BEAN CURD SKIN
ROLLED WITH MUSHROOM



皮蛋豆腐

\$75

PRESERVED EGG
WITH BEAN CURD



蜜糖山藥 🍌

\$78

PREMIUM DIOSCOREA WITH HONEY



家 桂花糖蓮藕 🍌

\$78

DEEP FRIED LOTUS ROOTS
WITH "GUAI HUA" SYRUP



芥末手拍小青瓜 🌶️

\$58

BABY CUCUMBER
WITH GARLIC PUREE
IN WASABI SAUCE



蔥油海蜆皮

\$98

JELLY FISH WITH
SPRING ONION
SESAME OIL



家 蔥油拌鐵棍山藥 🍌

\$78

PREMIUM DIOSCOREA
WITH SCALLION OIL



香醋青瓜海蜆頭

\$138

SUPREME JELLY FISH AND CUCUMBER
WITH ZHENJIANG VINAIGRETTE

APPETIZER

蒜泥白切黑豚肉

\$88

SLICED KUROBUTA PORK
WITH MINCED GARLIC AND SOYA



酒糟豬手

\$85

PIG'S FEET
WITH CHINESE WINE



自家制陳醋餠肉

\$108

HOMEMADE PORK TERRINE SERVED
WITH ZHENJIANG VINAIGRETTE



前門店醬蹄

\$98

PORK HOCK IN SOYA

家 玫瑰醉乳鴿

\$148

PIGEON MARINATED WITH
CHINESE YELLOW WINE
AND DRIED ROSE



川辣口水雞 

\$108

CHILLED CHICKEN IN CHILI
PEPPERCORN SAUCE WITH PEANUTS



香露醉雞

\$108

CHICKEN WITH HOUSE SPECIAL
CHINESE YELLOW WINE

雞絲粉皮

\$88

SHREDDED CHICKEN WITH
GREEN BEAN NOODLES





擂麻茄子 🍆🌶️

\$88

PRESERVED EGG AND EGGPLANT WITH CHILI



三色拼盤

燻蹄, 芥末拌青瓜, 蔥油海蜇皮

\$128

TRIO COLD APPETIZERS
PORK HOCK IN SOYA, CUCUMBER WITH GARLIC WASABI SAUCE, JELLY FISH WITH SCALLION OIL



家 花雕醉鴨舌

\$108

DUCK TONGUE WITH HOUSE SPECIAL CHINESE YELLOW WINE

櫻桃鴨肝

\$88

DRUNKEN DUCK LIVER



鮑、參、翅



火腩雞燉翅 (需預訂)

DOUBLE BOILED SHARK'S FIN
WITH CHICKEN AND YUNNAN SMOKED HAM
(RESERVE IN ADVANCE)

\$2180 (6位用/ FOR SIX)

\$4260 (12位用/ FOR TWELVE)

ABALONE, SEA CUCUMBER, SHARK'S FIN



金湯海皇翅 (位上)

\$380

SHARK'S FIN WITH SEAFOOD
IN PUMPKIN SOUP
(INDIVIDUALLY SERVED)





家 紅燒蟹肉魚翅 (位上)

\$380

BRAISED SHARK'S FIN
SOUP WITH CRAB MEAT
(INDIVIDUALLY SERVED)



紅燒排翅 (位上)

\$420

BRAISED SUPREME
SHARK'S FIN
WITH BROTH
(INDIVIDUALLY SERVED)

ABALONE, SEA CUCUMBER, SHARK'S FIN

蔥燒海參

\$320

BRAISED SEA CUCUMBER
WITH LEEK AND SOYA



蔥燒原條
蝦籽遼參 (位上)

\$328

BRAISED WHOLE PREMIER
SEA CUCUMBER WITH
LEEK AND SHRIMP ROE
(INDIVIDUALLY SERVED)



湯

SOUP



砂鍋腌篤鮮

\$178

YUNNAN HAM AND BAMBOO SHOOT
WITH PORK BELLY SOUP IN CASSEROLE



砂鍋雲吞雞

CHICKEN AND WON TON
SOUP IN CASSEROLE

\$198 (半隻/HALF)

\$380 (一隻/WHOLE)



萬壽果川鰻魚湯

\$178

TALAPILA WITH
PAPAYA SOUP





雪菜鮮魚羹

\$128

FISH AND SNOW
CABBAGE THICK SOUP

竹筴酸辣湯 

\$80 (位/PER PERSON)

\$128 (一窩/POT)
HOT AND SOUR SOUP
WITH BAMBOO PITHS

砂鍋野菌鮮菇
腐竹銀杏豆腐 ●

\$145

WILD MUSHROOMS,
BEAN CURD SHEETS,
GINGKO NUTS AND
BEAN CURD SOUP
IN CASSEROLE



蟹粉系列



蟹粉蝦仁帶子豆腐

\$228

HAIRY CRAB PASTE WITH SHRIMP,
SCALLOP AND SILKY BEAN CURD

HAIRY CRAB SPECIAL

蟹粉小籠包

一隻 \$38 (2隻起/pc up)

STEAMED HAIRY CRAB
PASTE PORK DUMPLING

蟹粉海鮮石頭炒飯

\$188

HAIRY CRAB PASTE AND SEAFOOD
WITH FRIED RICE IN STONE POT



蟹粉伴麵

\$188

HAIRY CRAB PASTE
WITH NOODLE

海河鮮

SEAFOOD

家 水煮鮮魚片 

\$198

SIMMERED MANDARIN FISH
FILLET IN HOT CHILI BROTH





黃金酸菜魚 🌶️🌶️

\$198

SLICED FISH WITH PICKLED
VEGETABLE IN BROTH

糟溜魚片

\$148

SLICED FISH WITH
FERMENTED
YELLOW WINE
IN BROTH

家

雜菓糖醋桂花魚

半條\$198 / 一條\$388

DEEP FRIED FISH WITH
FRUITS IN SWEET
AND SOUR SAUCE

家

黑醋松子桂花魚

半條\$198 / 一條\$388

DEEP FRIED FISH WITH
PINENUTS IN SPECIAL
DARK VINAIGRETTE SAUCE



紅燒 / 蔥烤雅片魚頭

\$688

BRAISED FOUNDER FISH HEAD
WITH BEAN CURD, MUSHROOM,
BAMBOO SHOOT IN SOYA /
ROAST FISH HEAD
WITH GREEN ONION

清蒸鮳魚

半條 \$時價 (需預訂)

SEASONAL PRICE

STEAMED SHI YU WITH FERMENTED

WINE IN SHANGHAI STYLE (HALF)

(RESERVE IN ADVANCE)





菲黃銀芽鱔糊

\$188

SAUTÉED EEL AND
YELLOW CHIVES AND
BEAN SPROUTS



紅燒/大湯/干燒黃魚 🌶️

\$280

BRAISED YELLOW CROAKER WITH
GARLIC AND GINGER SAUCE/
YELLOW CROAKER IN
SUPREME BROTH/
FRIED YELLOW CROAKER WITH
SPICY GARLIC AND GINGER SAUCE

SEAFOOD



黃金蝦 / 鹽酥蝦 🌶️

\$188 (6隻)


FRIED PRAWNS WITH
SALTY EGG YOLK /
WITH CHILI AND SALT (6 PCS)



宮保蝦球 🌶️🌶️

\$180

DEEP FRIED PRAWNS WITH
SWEET AND CHILI SAUCE



陳年花雕
爆河蝦仁

\$208

SAUTÉED RIVER SHRIMPS WITH
CHINESE YELLOW WINE



家

咸蛋黃/香辣/
年糕青蟹

\$時價 (需預訂)

SEASONAL PRICE
FRIED CRAB WITH
SALTY EGG YOLK/
CHILI/RICE CAKE
(RESERVE IN ADVANCE)



干燒蝦球

\$198

STIR-FRIED PRAWNS WITH
GARLIC AND GINGER SAUCE

家禽 POULTRY

家 紅燒八寶全鴨

\$480 (需預訂)
BRAISED DUCK WITH
EIGHT TREASURES
(RESERVE IN ADVANCE)



家 樟茶鴨

\$178 (半隻/HALF)
\$350 (一隻/WHOLE)
SMOKED DUCK
WITH TEA LEAVES





北京填鴨

\$428 (一隻/WHOLE)

ROAST PEKING DUCK

填鴨配料 (一份) \$38

ROASTED PEKING DUCK
INGREDIENTS (1 SET)

青瓜 \$18

CUCUMBER

京蔥 \$18

SCALLIONS

山楂 \$18

HAWTHORN BERRY

鴨醬 \$18

PEKING DUCK SAUCE

填鴨薄餅 \$28/10塊PCS

ROAST DUCK

PAN CAKES

\$48/20塊PCS

家

饅頭宮保雞丁

\$158

KUNG PO CHICKEN IN
CHINESE BUN

京蔥扒鴨

\$178 (半隻/HALF)

\$340 (一隻/WHOLE)

BRAISED DUCK
WITH LEEK

家

蔥油淋雞

\$188 (半隻/HALF)

\$368 (一隻/WHOLE)

DEEP FRIED CHICKEN WITH
SPRING ONION SAUCE



炒雞崧或鴨崧子仁 跟叉子燒餅

\$138

MINCED CHICKEN / DUCK WITH
PICKLED VEGETABLES
AND PINENUTS
(WITH SESAME PUFF)

豬、牛、羊

農家小炒肉

\$138

FRIED PORK MEAT
WITH PEPPER



極品蜜汁
金華火腿

\$198

AIR DRIED YUNNAN HAM WITH
CRISPY BEAN CURD SHEET
AND CUCUMBER



PORK, BEEF, MUTTON

家

上海走油紅燒元蹄

\$428 (需預訂)

BRAISED PORK HOCK
(RESERVE IN ADVANCE)



百頁結紅燒肉

\$148

BRAISED PORK BELLY
WITH BAMBOO SHEET
AND BEAN CURD SHEET



京醬肉絲
跟薄餅

\$145

FRIED SHREDDED PORK
WITH BEAN SAUCE
(SERVED WITH PAN CAKE)





鐵板蔥爆
羊肉或牛肉或豬肉
(跟薄餅)

\$148
STIR-FRIED LEEK AND
MUTTON OR BEEF OR
PORK ON SIZZLING
PLATE WITH PAN CAKE



黑醋/糖醋排骨

\$128
MARINATED SPARE RIBS
IN SPECIAL DARK
VINAIGRETTE SAUCE /
SWEET AND SOUR SAUCE



孜然羊架 🌶️

\$188
DEEP FRIED LAMB CHOP
WITH CUMMIN

家 上海回鍋肉 

\$128

SLICE PORK
WITH CABBAGE
IN CHILI
SAUCE



醬燒年糕
牛柳粒

\$178

WOK FRIED BEEF FILLET
WITH RICE CAKE



PORK, BEEF, MUTTON

京味燒羊肉

\$188

ROAST MUTTON
TRADITIONAL
PEKING STYLE



水煮羊肉/牛肉 🌶️🌶️🌶️

\$178

SIMMERED MUTTON /
BEEF IN HOT CHILI SAUCE

田園蔬菜

VEGETABLE



海參麻婆豆腐 

\$118

BRAISED BEAN CURD WITH
SEA CUCUMBER IN
GARLIC CHILI SAUCE



石鍋魚香茄子 🌶️

\$108

FRIED EGGPLANT WITH MINCED PORK
AND CHILI IN STONE POT



荷塘上素 🌿

\$118

SUMMER TREASURE

露筍山藥炒藕片 🌿

\$140


STIR FRIED DIOSCOREA AND
ASPARAGUS WITH LOTUS ROOTS

清炒小唐菜/娃娃菜

(上湯/蒜茸) \$98

STIR FRIED CHINESE GREEN/
BABY CABBAGE (IN BROTH /WITH GARLIC)





上海小唐菜炒三菇 ●

\$108

STIR FRIED SHANGHAI GREEN WITH
THREE KINDS OF MUSHROOMS



干煸四季豆 🌶️

\$98

BRAISED FRENCH BEANS
WITH MINCED PORK



蝦籽上湯扒津白

\$118

FRIED BABY CABBAGE
WITH SHRIMP ROE



濃湯鮮肉百頁包

\$148

BEAN CURD SHEET WRAPPED WITH
MINCED PORK IN SUPREME BROTH



紅燒雪菜

香菇毛豆豆腐

\$108

BRAISED BEAN CURD WITH
SNOW CABBAGE, GREEN PEA
AND MUSHROOM



杞子腐竹娃娃菜

\$108

SHANGHAI CABBAGE WITH
BEAN CURD SHEET
AND WOLFBERY

VEGETABLE

家

韭黃肉絲 / 鴨絲炒拉麵

\$118

FRIED RAMEN WITH SHREDDED PORK /
DUCK MEAT AND YELLOW CHIVES

飯
麵



雪菜肉絲炒年糕

\$108

STIR FRIED RICE CAKE WITH
SNOW CABBAGE AND
SHREDDED PORK

RICE, NOODLE

家 野菌炒年糕 

\$118
STIR FRIED RICE CAKE
WITH WILD MUSHROOMS

上海粗炒

\$108
STIR FRIED SHANGHAI THICK
NOODLES IN SOYA



排骨炒粗麵

\$128
FRIED THICK NOODLES
WITH PORK CHOP

家 上海炒年糕

\$118
STIR FRIED RICE CAKE WITH
SOYA SHANGHAI STYLE

麻醬雞絲拌麵

\$85

NOODLES WITH
SHREDDED CHICKEN
IN SESAME PASTE



嫩雞煨麵

\$75

STEW NOODLES
WITH CHICKEN
AND VEGETABLES





排骨麵

\$88

NOODLES WITH PORK CHOP IN SOUP



一口蔥油麵

\$40

NOODLES WITH SCALLION OIL

雪菜肉絲麵

\$75

NOODLES WITH SNOW CABBAGE
AND SHREDDED PORK IN SOUP



擔擔麵 🌶️🌶️

\$70

NOODLES IN SOUP
"SI CHUAN" STYLE



瑤柱蝦仁蛋白炒飯

\$125

FRIED RICE WITH DRIED
SCALLOPS, SHRIMPS
AND EGG WHITE



石窩咸肉菜粒炒飯

\$108

FRIED RICE WITH MINCED PORK
AND VEGETABLE IN CLAY POT

上海菜飯

\$25

SHANGHAI VEGETABLES RICE

絲苗白飯

\$18

STEAMED RICE

揚州炒飯

\$108

FRIED RICE
IN "YANGZHOU" STYLE





上海小籠包

\$70 (5件)

STEAMED PORK DUMPLINGS
SHANGHAI STYLE (5 PCS)



菜肉雲吞

\$70 (6件)

PORK AND VEGETABLES
WON TON IN SOUP (6 PCS)



點心

DIM SUM

家常餅 🍃

\$68 (6件)
ONION PAN CAKE
HOME STYLE (6 PCS)



紅油炒手 🌶️

\$70 (6件)
WON TON IN GARLIC AND
CHILI SOYA SAUCE (6 PCS)



上海春卷

\$65 (3件)
SHANGHAI
SPRING ROLLS
(3 PCS)



家 招牌生煎包

\$75 (4件)
PAN FRIED PORK
BUNS (4 PCS)



蒸/炸銀絲卷 🌿

\$28 (每件)

STEAMED/FRIED SLIVER
THREAD ROLL (1 PC)



鮮肉窩貼/蒸餃

\$75 (5件)

PAN FRIED / STEAMED
PORK DUMPLINGS (5 PCS)



上海素菜包 🌿

\$65 (3件)

SHANGHAI STEAMED
VEGETARIAN BUN (3 PCS)





四色蝦餃

\$72 (4件)
FOUR FLAVOR SHRIMP
DUMPLING (4 PCS)



花素蒸餃

\$62 (4件)
STEAMED VEGETARIAN
DUMPLINGS (4 PCS)



京式蔥油餅

\$70 (2件)
ONION PANCAKE (2 PCS)

壽桃

(需1日前預訂)

LONGEVITY BUN

(RESERVE 1 DAY IN ADVANCE)

\$98 (半打/6 PCS)

\$188 (壹打/12 PCS)

百子壽桃

(需2日前預訂)

\$480 (一個/ONE PC)

LARGE LONGEVITY BUN

(RESERVE 2 DAYS IN ADVANCE)

桃膠木瓜

百合凍糕

\$62 (4件)

PAPAYA AND LILY BULBS WITH
PEACH GUM PUDDING (4 PCS)



棗泥拉糕

\$68 (4件)

RED DATE

PUDDING

(4 PCS)



播沙湯丸

\$60

DUMPLINGS WITH

SWEET PEANUTS PASTE



甜品

DESSERT

家 煎/蒸八寶飯

\$118

FRIED/STEAMED EIGHT TREASURES
SWEET GLUTINOUS RICE



酒釀寧波缸鴨狗芝麻湯丸 (位上)

\$48

SESAME PASTE DUMPLINGS IN FERMENTED
WINE SOUP (INDIVIDUALLY SERVED)



豆沙窩餅

\$65

RED BEAN PUREE
PAN CAKE



高力豆沙

\$68 (4件)

DEEP FRIED SOUFFLE
BALLS IN
RED BEAN PUREE
(4 PCS)

高力香蕉豆沙

\$68 (4件)

DEEP FRIED SOUFFLE
BALLS IN
BANANA CUSTARD
(4 PCS)



DESSERT

會員積分兌換
Royal Card
Points Redemption



China House (Tai Po)

茶位費 (茗茶及開水)
Tea Charge (Chinese Tea and Hot Water)

午市Lunch Period - \$6 (每位/per person)

晚市Dinner Period - \$14 (每位/per person)

星期六、日及公眾假期

Saturday, Sunday and Public Holiday

(全日Whole Day) - \$14 (每位/per person)

自攜蛋糕 Bring your own cake

\$10 (每位/per person)(最高收費 Max Charge \$50)

自攜美酒 Bring your own bottle wine or spirit

\$150 (每支/Bottle(75cl))烈酒\$250 (每支/Bottle(75cl))

炒鴨絲 Fried Shredded Duck	\$85
鴨崧生菜包 Shredded Duck with Lettuce	\$85
鴨骨湯 Roast Duck Bone Soup	\$95
鴨架件上 Duck Pieces	\$78
水煮+粉皮 Green Bean Noodles in Hot Chili Sauce	\$28
薄餅 Pan Cakes	\$35/6塊pcs
叉子餅 Sesame Puff	\$35
蝴蝶包 Butterfly Bun	\$35/4件pcs
菜飯 Vegetable Rice	\$25
白飯 Rice	\$18
指天椒醬油 Cone Pepper Sauce	\$20
黃芥末醬 Yellow Mustard	\$10
日式芥末 Wasabi	\$20
芝麻醬 Sesame Sauce	\$10



廚師推介 · Chef Recommendation



辛辣 · Spicy



素食 · Vegetarian

相片只供參考 · Photos are for Reference Only

以港幣計算及另加一服務費 · Prices are in Hong Kong Dollars and Subject to 10% Service Charge

KING PARROT  GROUP
奇樂集團