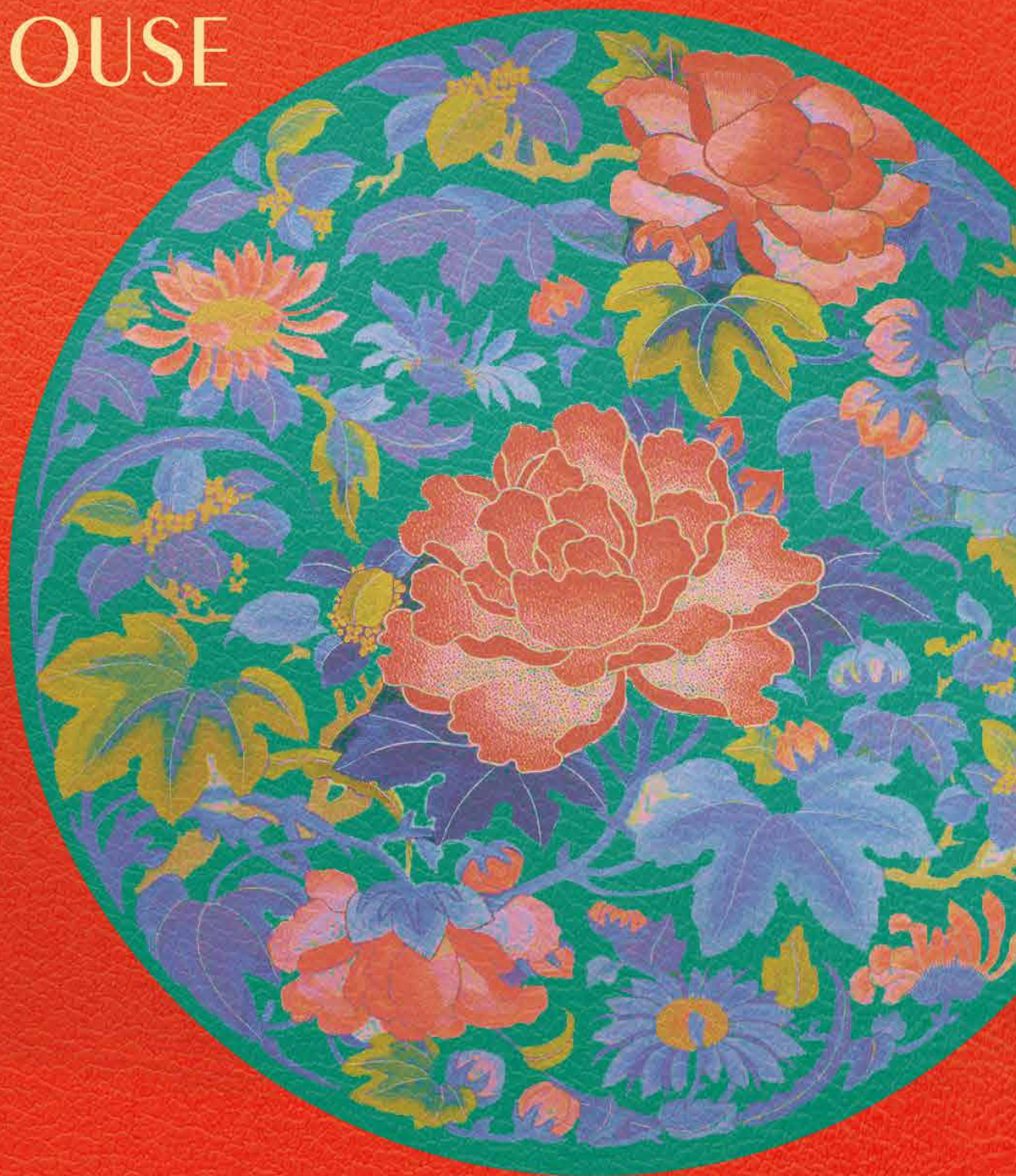


CHINA HOUSE

MEI FOO

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 reminisce 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



麻辣鳳尾魚

\$88

SPICY FUNG MEI FISH



APPEZIZER

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



櫻桃鴨肝

\$88

DRUNKEN DUCK LIVER



芥末手拍小青瓜 🍆

\$58

BABY CUCUMBER
WITH GARLIC PUREE
IN WASABI SAUCE



家 桂花糖蓮藕 🍵

\$78

DEEP FRIED LOTUS ROOTS
WITH "GUAI HUA" SYRUP



家 蔥油拌鐵棍山藥 🍵

\$78

PREMIUM DIOSCOREA WITH
SCALLION OIL



涼拌海蜇皮

\$98

JELLY FISH WITH
SESAME OIL



陳醋青瓜海蜇頭

\$148

JELLY FISH AND CUCUMBER
WITH SPECIAL VINAIGRETTE



蒜泥白切黑豚肉 🌶️

\$88

SLICED KAROBUTA PORK
WITH MINCED GARLIC AND SOYA



酒糟豬手

\$85

PIG'S FEET WITH
CHINESE WINE

APPETIZER



陳醋餡肉

\$108

PORK TERRINE SERVED WITH
ZHENJIANG VINAIGRETTE



三色拼盤

烤麩，拌青瓜，海蜇

\$138

TRIO COLD APPETIZERS

(BRAISED WHEAT GLUTEN WITH MUSHROOMS,
BABY CUCUMBER SALAD, JELLY FISH WITH SESAME OIL)



花雕醉鴨舌

\$108

DUCK TONGUE IN CHINESE WINE



玫瑰醉乳鴿

\$148

PIGEON MARINATED WITH
CHINESE YELLOW WINE AND DRIED ROSE



香露醉雞

\$108

CHICKEN WITH HOUSE
SPECIAL CHINESE WINE

川辣口水雞 

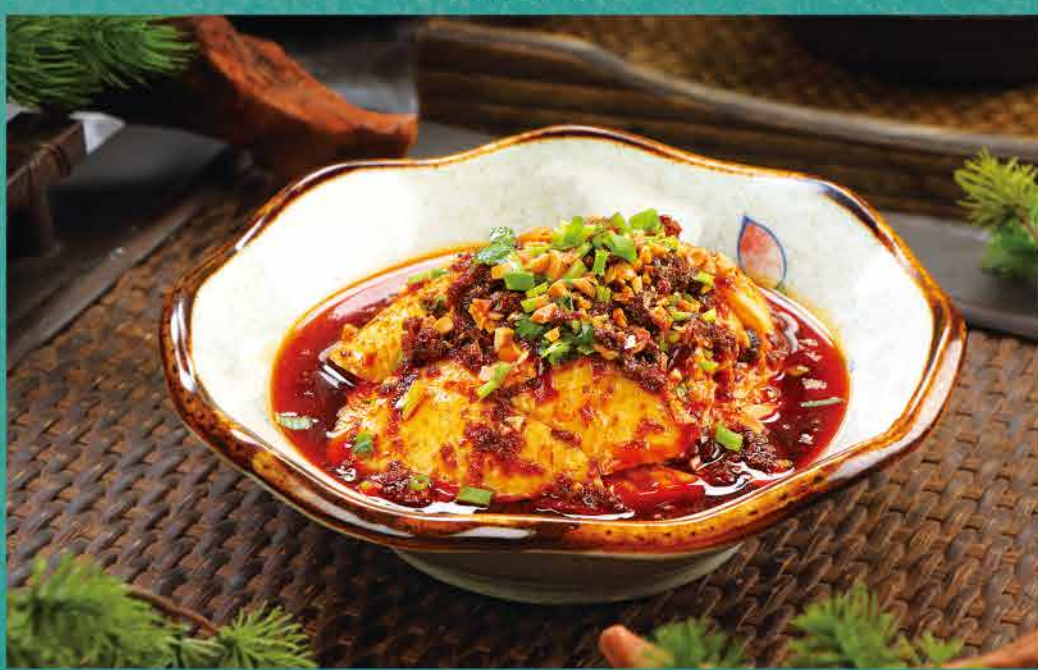
\$108

CHILLED CHICKEN IN CHILI
PEPPERCORN SAUCE
WITH PEANUTS

雞絲粉皮

\$88

SHREDDED CHICKEN WITH
GREEN BEAN NOODLES



鮑、參、翅



火腫雞燉翅 (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



紅燒排翅 (位上)

\$420

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

紅燒竹筍雞絲翅 (位上)

\$340

SHARK'S FIN WITH SHREDDED CHICKEN
AND BAMBOO PITHS
(INDIVIDUALLY SERVED)



蟹肉魚翅 (位上)

\$380

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



蔥燒原條蝦籽海參 (位上)

\$328

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

蔥燒花膠

\$288

BRAISED FISH MAW
WITH LEEK



蔥燒海參

\$320

BRAISED SEA CUCUMBER
WITH LEEK



ABALONE, SEA CUCUMBER, SHARK'S FIN

解虫粉系列

蟹粉排翅

\$498

HAIRY CRAB PASTE
WITH SHARK FIN'S

HAIRY CRAB SPECIAL



蟹粉石窩飯

\$198
HAIRY CRAB PASTE WITH
RICE IN STONE POT

蟹粉叉子燒餅

\$248
HAIRY CRAB PASTE
WITH SESAME PUFF

蟹粉豆腐

\$228
HAIRY CRAB PASTE
WITH BEAN CURD

湯

SOUP



砂鍋腌篤鮮

\$178

YUNNAN HAM AND BAMBOO SHOOT
WITH PORK BELLY SOUP IN CASSEROLE



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 🌶️🌶️

\$128

HOT AND SOUR SOUP
WITH BAMBOO PITHS



砂鍋雲吞雞
CHICKEN AND WON TON
SOUP IN CASSEROLE

\$195 (半隻/HALF)
\$380 (一隻/WHOLE)



番茄魚頭湯

\$168

FISH HEAD WITH
TOMATO IN SOUP



海河鮮

SEAFOOD

家 水煮鮮魚片 

\$198

SIMMERED MANDARIN FISH
FILLET IN HOT CHILI BROTH



水煮三鮮 

(魚、魷魚、田雞) \$228

SIMMERED FISH, SQUID,
FROG LEG IN CHILI BROTH





家燒黃魚

\$280

TRADITIONAL SHANGHAI
STYLE BRAISED FISH

糟溜魚片

\$148

SLICED FISH WITH FERMENTED
YELLOW WINE IN BROTH



雜菓糖醋/黑醋松子

桂魚 半條 \$198 一條 \$388

DEEP FRIED FISH WITH
FRUITS IN SWEET
AND SOUR SAUCE OR
DARK VINAIGRETTE SAUCE



雜菓糖醋/黑醋松子

黃花魚 \$298

DEEP FRIED YELLOW CROAKER
FRUITS IN SWEET
AND SOUR SAUCE OR
DARK VINAIGRETTE SAUCE



酸菜魚片 

\$198

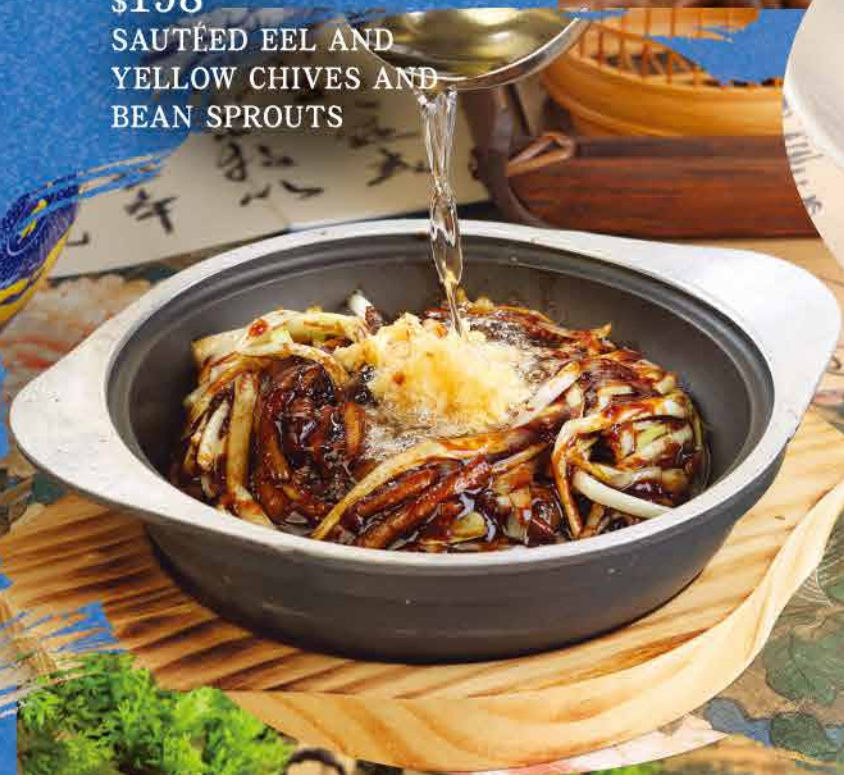
SIMMERED FISH FILLET
WITH PICKLED VEGETABLE
AND CHILI BROTH



韭黃銀芽鱔糊

\$198

SAUTÉED EEL AND
YELLOW CHIVES AND
BEAN SPROUTS



紅燒/干燒 

黃魚 \$280

BRAISED YELLOW CROAKER WITH
GARLIC AND GINGER SAUCE /
FRIED YELLOW CROCKER WITH
SPICY GARLIC AND GINGER SAUCE

京蔥爆三鮮

(魷魚, 河蝦, 田雞) \$168

WOK FRIED SQUID, RIVER SHRIMP
AND FROG LEG WITH LEEK





砂窩大魚頭

\$288

BRAISED FISH HEAD
IN CASSEROLE



剝椒魚頭 (半個) 🌶️🌶️

\$188

STEAMED FISH HEAD WITH
PICKLED CHILI (HALF)



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)



野山蒜苗蝦

\$168 (6隻)

FRIED PRAWNS WITH
GARLIC SEEDING (6 PCS)



揚州蝦仁干絲

\$128

STEW SHRIMP AND
SHREDDED BEAN CURD SHEET



干燒蝦球 🌶️

\$180 (8隻)

FRIED PRAWNS WITH SPICY
GARLIC AND GINGER SAUCE
(8 PCS)



黃金蝦 / 鹽酥蝦 🌶️

\$168 (6隻)

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

宮保蝦球

\$180 (8隻)
DEEP FRIED PRAWNS WITH
SWEET AND CHILI SAUCE (8 PCS)



椒鹽小黃魚

\$108 (2條)
DEEP FRIED YELLOW
CROAKER (2 PCS)



乾燒/陳年花雕 爆河蝦仁

\$208
SAUTÉED RIVER SHRIMPS WITH
SPICY GARLIC AND GINGER SAUCE/
CHINESE YELLOW WINE



傳統油爆大蝦

\$168 (6隻)
WOK FRIED PRAWN SHANGHAI
STYLE WITH GREEN ONION (6 PCS)



家禽 POULTRY

家 紅燒八寶全鴨
(需預訂)

\$480

BRAISED DUCK WITH
EIGHT TREASURES
(RESERVE IN ADVANCE)



家 樟茶鴨

\$178 (半隻/HALF)

\$340 (一隻/WHOLE)

SMOKED DUCK
WITH TEA LEAVES



二食 (+ \$68 豆腐鴨湯/炒鴨絲)

ADDITIONAL (+\$68 ROAST DUCK WITH BEAN CURD SOUP OR
STIR FRIED SHREDDED DUCK WITH BEAN SPROUTS)



北京填鴨

\$428 (一隻/WHOLE)

ROAST PEKING DUCK



填鴨配料 (一份) \$30
ROASTED PEKING DUCK
INGREDIENTS (1 SET)

青瓜 \$15
CUCUMBER

京蔥 \$15
SCALLIONS

鴨醬 \$15
PEKING DUCK SAUCE

填鴨薄餅 \$20/10塊PCS
ROAST DUCK
PAN CAKES \$40/20塊PCS

家

饅頭宮保雞丁

\$158

KUNG PO CHICKEN IN
CHINESE BUN



山東燒春雞

\$168

ROAST SPRING
CHICKEN "SHANDONG"
STYLE





家

蔥油淋雞

\$188 (半隻/HALF)

\$368 (一隻/WHOLE)

DEEP FRIED CHICKEN WITH
SPRING ONION SAUCE



揚州雞火干絲

\$118

STEW CHICKEN AND SHREDDED
BEAN CURD SHEET



炒雞崧或鴨崧子仁 跟叉子燒餅

\$128

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

豬、牛、羊

家

上海走油元蹄

(需預訂)

\$428

BRAISED BONELESS PORK HOCK
IN SHANGHAI STYLE
(RESERVE IN ADVANCE)



PORK, BEEF, MUTTON



鐵板蔥爆
羊肉/牛肉
(跟薄餅)

\$135
STIR-FRIED LEEK
AND MUTTON OR
BEEF ON SIZZLING PLATE
WITH PAN CAKE



紅燒獅子頭

\$138
STEW MINCED
PORK BALL WITH
CABBAGE IN SOYA

百葉結紅燒肉

\$148

BRAISED PORK BELLY
WITH BAMBOO SHEET
AND BEAN CURD SHEET



極品蜜汁
金華火腿

\$198

AIR DRIED YUNNAN HAM
WITH CRISPY BEAN CURD
SHEET AND CUCUMBER





咸肉百頁津白

\$138

SALTY PORK BELLY WITH
BEAN CURD SHEET
AND CABBAGE



黑醋/糖醋排骨

\$118

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



家 上海回鍋肉 🌶️

\$118

SLICE PORK BELLY WITH
CABBAGE IN CHILI SAUCE

PORK, BEEF, MUTTON



京味燒羊肉

\$180

ROAST MUTTON
TRADITIONAL
PEKING STYLE



水煮羊肉/牛肉 🌶️🌶️🌶️

\$178

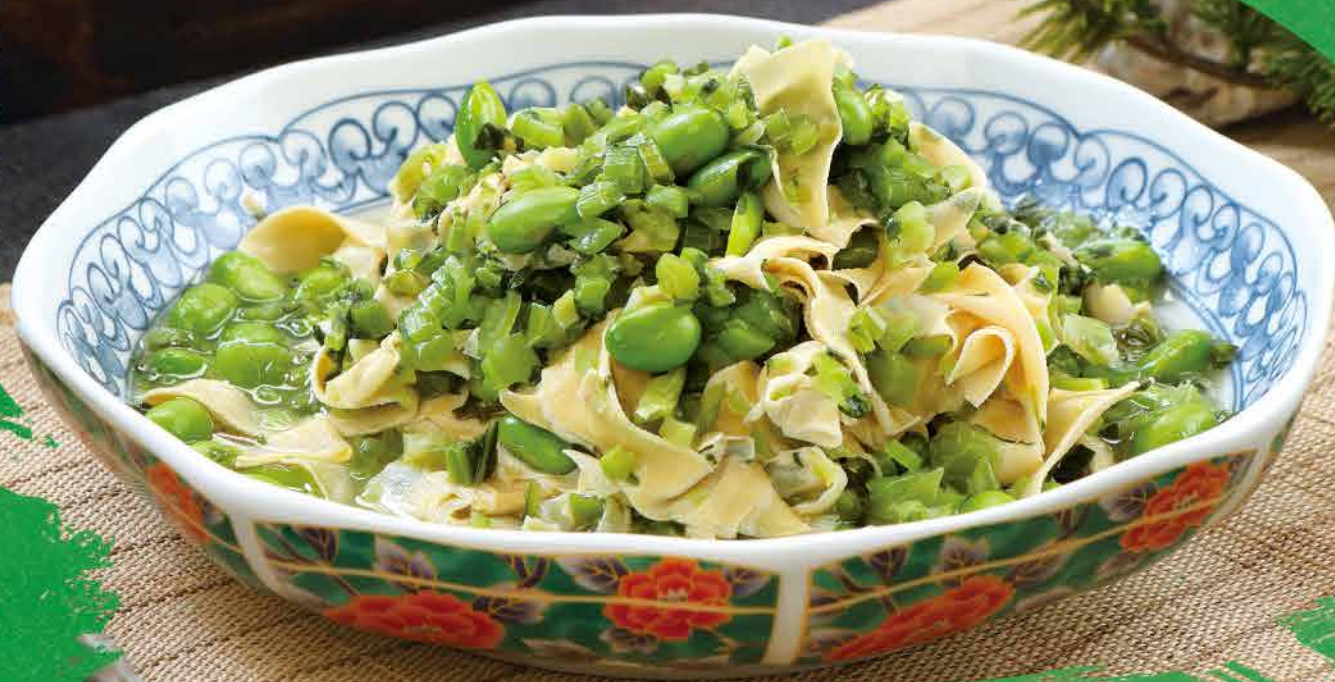
SIMMERED MUTTON /
BEEF IN HOT CHILI SAUCE

田園蔬菜

雪菜毛豆百頁 🌱

\$108

STEW CABBAGE, GREEN BEAN
AND BAMBOO PITHS



VEGETABLE



冬菇毛豆素雞 🌱

\$118

VEGETARIAN CHICKEN WITH
GREEN BEAN AND MUSHROOM

魚香茄子 🌶️

\$98

FRIED MINCED PORK
WITH EGGPLANT



干煸四季豆 🌶️

\$98

BRAISED SPRING BEAN WITH
MINCED PORK AND CHILI



賽螃蟹

\$138

STIR FRIED EGG WHITE WITH
FISH AND DRY SCALLOP

清炒小唐菜/娃娃菜

(上湯/蒜茸) \$98

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

家 濃湯鮮肉百頁包

\$148

BEAN CURD SHEET WRAPPED
WITH MINCED PORK IN
SUPREME BROTH



紅燒雪菜
香菇豆腐

\$108

BRAISED BEAN CURD
WITH SNOW CABBAGE
AND MUSHROOM



杞子腐竹娃娃菜

\$108

SHANGHAI CABBAGE WITH
BEAN CURD SHEET
AND WOLFBERRY





上海小唐菜炒三菇 ●

\$108

STIR FRIED SHANGHAI GREEN WITH
THREE KINDS OF MUSHROOMS

生拆蟹肉豆腐

\$168

BEAN CURD WITH
FRESH CRAB MEAT

麻婆豆腐 🌶️

\$98

FRIED MINCED PORK WITH
BEAN CURD IN CHILI SAUCE

VEGETABLE

排骨麵

\$98

NOODLES WITH
PORK CHOP IN SOUP



飯
麵

RICE, NOODLE



鱧糊麵

\$108

NOODLES WITH
SHREDDED EEL IN SOUP



麻醬雞絲拌麵

\$88

NOODLES WITH
SHREDDED CHICKEN
IN SESAME PASTE



燻魚麵

\$88

NOODLES WITH BRAISED
FISH IN SOUP



家 嫩雞煨麵

\$75

STEW NOODLES WITH
CHICKEN AND VEGETABLES



雪菜黃魚麵

\$98

NOODLES IN SOUP WITH YELLOW
CROAKERS AND SNOW CABBAGE

家 韭黃肉絲 / 鴨絲炒拉麵

\$118

FRIED RAMEN WITH SHREDDED PORK OR
DUCK MEAT WITH YELLOW CHIVES



咸肉津白湯年糕

\$108

RICE CAKES IN SOUP WITH
SALTY PORK AND CABBAGE



雪菜肉絲炒年糕

\$108

STIR FRIED RICE CAKE
WITH SNOW CABBAGE
AND SHREDDED PORK





擔擔麵 

\$70

NOODLES IN SOUP
"SI CHUAN" STYLE

排骨擔擔麵 

\$98

NOODLES WITH PORK CHOP
IN SOUP "SI CHUAN" STYLE

雪菜肉絲麵

\$75

NOODLES WITH SNOW CABBAGE
AND SHREDDED PORK IN SOUP

蔥油開洋拌麵

\$68

NOODLES WITH SPRING ONION
AND SOYA SAUCE

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

\$108

STIR FRIED RICE CAKE WITH
SOYA SHANGHAI STYLE

石窩咸肉菜粒炒飯

\$108

FRIED RICE WITH MINCED PORK
AND VEGETABLE IN CLAY POT



上海菜飯

\$28

SHANGHAI VEGETABLES RICE

絲苗白飯

\$18

STEAMED RICE

揚州炒飯

\$108

FRIED RICE IN
"YANGZHOU" STYLE

蝦仁炒飯

\$108

FRIED RICE WITH SHRIMPS



瑤柱蝦仁蛋白炒飯

\$125

FRIED RICE WITH DRIED SCALLOPS,
SHRIMPS AND EGG WHITE



上海小籠包

\$70 (5件)

STEAMED PORK DUMPLINGS
SHANGHAI STYLE (5 PCS)



菜肉雲吞 (6件)

\$70

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)

上海春卷

\$65 (3件)

SHANGHAINESE
SPRING ROLLS
(3 PCS)



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

\$75 (5件)

PAN FRIED PORK
DUMPLINGS (5 PCS)



上海素菜包 🌿

\$65 (3件)

SHANGHAI STEAMED
VEGETARIAN BUN (3 PCS)



芝麻大餅

\$55

SESAME PUFF



紅油炒手 

\$70 (6件)

WON TON IN GARLIC AND
CHILI SOYA SAUCE (6 PCS)



花素蒸餃 

\$65 (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)

只限堂食

DINE IN ONLY

\$480 (一個/ONE PC)

LARGE LONGEVITY BUN

(RESERVE 2 DAYS IN ADVANCE)

桃膠百合凍糕

\$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

\$58

DUMPLINGS WITH

SWEET PEANUTS PASTE



甜品

DESSERT

酒釀寧波缸鴨狗芝麻湯丸 (位上)

\$48

SESAME PASTE DUMPLINGS IN FERMENTED
WINE SOUP (INDIVIDUALLY SERVED)



家煎/蒸八寶飯

\$108

FRIED/STEAMED EIGHT TREASURES
SWEET GLUTINOUS RICE



豆沙窩餅

\$68

RED BEAN PUREE PAN CAKE



高力香蕉豆沙

\$60 (4件/4 PCS)

\$80 (6件/6 PCS)

DEEP FRIED SOUFFLE BALLS IN
BANANA AND RED BEAN PUREE

DESSERT

會員積分兌換
Royal Card
Points Redemption



China House (Mei Foo)

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 \$60)


自攜美酒 **Bring your own bottle wine or spirit**

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



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