



MAGNOLIA
COURT

玉蘭軒

台灣特色小吃

Taiwanese Dishes

古早味肉圓	Meat Ball (per piece)	60(粒)
台式蚵仔煎	Traditional Oyster Omelet	220
台南炒鱧片	Stir-fried Sliced Eel	460
豆鼓炒鮮蚵	Stir-fried Oyster with Salt Black Bean	380
烏參白菜滷	Braised Sea Cucumber and Cabbage	460
中式炸鰻魚	Deep-fried Eel	480
酥炸中捲 or 軟絲	Deep-fried Squid or Cuttlefish	400
麻油腰花	Pork Kidney with Sesame Oil	420

玉蘭招牌

Chef 's Signature Dishes

外婆紅燒肉	Braised Pork & Squid with Soy Sauce	420
糯米雞翅 / 2支	Deep-fried Chicken Wings Stuffed with Sticky Rice	280
海皇豆腐煲	Braised Mixed Seafood & Bean Curd Pot	480
生抽鮮蝦 / 6尾	Pan-fried Shrimp with Superior Soy Sauce	500
生煎烏魚子	Pan-fried Mullet Roe	420
煙燻鱈魚	Smoked Cod Fish	460
龍蝦海鮮粥 (4人份)	Lobster & Seafood Congee (serves 4)	920

精緻前菜 Appetizers

白果烤麩	Bean Curd Tofu with Ginkgo	100
香辣泡菜	Home-Pickled Spicy Cabbage	100
紹興醉雞	Chicken Roll Soaked in Shaoxing Wine	200
無錫脆鱈	Deep-fried Crispy Mud Eel in Sweet Sauce	320
醬汁杏鮑菇	Sautéed Oyster Mushroom with Soy Sauce	140
甘樹涼瓜	Simmered Bitter Melon & Seeds	100
梅汁西紅柿	Cherry Tomatoes Marinated in Plum Sauce	120

飄香燒味 Preserved Meats

玉蘭片皮鴨二吃	Whole Beijing Roast Duck, in two ways	1800
黃金脆土雞/半隻	Deep-fried Chicken with Salt & Pepper	580
玫瑰油雞腿	Stewed Chicken Legs Hong Kong Style	360
燒味海蜇拼	Jellyfish Cold Platter Combination	360
脆皮松坂肉	Sliced Roasted Pork	420
香滷牛腩	Braised Sliced Beef Shank	320
蒸臘味合 (肝腸、臘腸、臘肉)	Preserved Pork Tripes, Sausage, and Belly	420
五味軟絲	Poached Sliced Cuttlefish with Five-spice Sauce	360
芥末西芹	Poached Celery with Mustard Sauce	280

精選海鮮

Selected Seafood Dishes

XO醬鮮帶子	Sautéed Scallops with Homemade X.O Sauce	520
大蒜燒黃魚	Stewed Yellow Croaker with Garlic Sauce	時價
醋溜鮮魚片	Sautéed Fish Fillets in Sweet & Sour Sauce	420
韭黃炒鱧魚	Mud Eel with soy sauce and Sautéed Yellow Chives	460
瓜仁炒銀魚	Deep-fried Crispy Ice Fish with Melon Seeds	380
金絲蝦捲/2捲	Mud Shrimp Deep-fried with Homemade Stuffing	180
生菜蝦鬆	Sautéed Mud Shrimp with Lettuce	460
鮮蝦葛粉煲	Braised Shrimp & Arrowroot Pot	580
麻婆珠貝豆腐煲	Sautéed Baby Scallop & Bean Curd with Spicy Sauce	380
蟹黃燴筍衣	Bamboo Shoots with Crab Roe	480
蝦仁時蔬	Sautéed Shrimp & Seasonal Vegetables with Garlic Sauce	460
蒜香蒸鮮蝦	Steamed Shrimp with Garlic Sauce	500
三蝦豆腐	Sautéed Mixed Shrimp & Bean Curd	380
三杯中卷	Sautéed Cuttlefish Pot in Homemade Sauce	420

肉類 (豬.牛.雞.羊)

Meats (Pork, Beef, Chicken, Lamb)

椒鹽排骨	Deep-fried Pork Ribs with Salt & Pepper	320
回鍋松阪肉	Sautéed Pork Neck with Capsicum	400
三杯雞	Sautéed Chicken legs with Homemade Sauce	420
彩椒無骨牛小排	Sautéed Boneless Beef Short Ribs & Sweet Peppers	480
香根辣牛肉	Sautéed Beef & Parsley with Spicy Sauce	380
紅麴燜腩排/2塊	Pork Back Ribs Braised with Red Yeast Rice (two pcs)	220
祕製沙茶牛柳	Sautéed Beef Tenderloin with Homemade Sauce	480
避風塘田雞腿	Sautéed Frog Legs with Chili Sauce	420
紅燒豬腳	Braised Pork Knuckle with Soy Sauce	420
南乳羊排/4支	Pan-fried Lamb Chops with Fermented Bean Curd (4pcs)	520
酸菜肚尖	Sautéed Pork Belly with Pickled Cabbage	360
蠔油嫩牛肉	Sautéed Sliced Beef with Oyster Sauce	420
乾扁三件	Deep-fried Pork Intestine and Vegetables	320

鮮蔬類 Vegetables

豆苗雙冬	Sautéed Pea Sprout with Bamboo Shoot & Mushroom	380
金銀蛋時蔬	Sautéed Seasonal Vegetable with Salted & Preserved Egg	260
腐乳空心菜	Sautéed Water Spinach with Fermented Bean Curd	240
季節時蔬	Sautéed Seasonal Vegetable	220
上湯娃娃菜	Sautéed Baby Cabbage with Chicken Stock	300
三杯美人腿	Sautéed Water Bamboo Shoots in Homemade Sauce	320
櫻花蝦高麗菜	Deep-fried Cabbage with Sakura Shrimp	320
銀魚燴莧菜	Sautéed Chinese Spinach with Ice Fish	320
蠔油芥藍菜	Sautéed Chinese Kale with Oyster Sauce	260

玉蘭湯品 Soup

鮑魚干貝佛跳牆/位	Famous Abalone & Scallop Monk's Pot	360
清燉牛腩湯盅	Clear Beef Soup	200
螺片燉雞盅	Clear Soup with Chicken Slices	280
蛤蜊燉雞湯	Boiled Chicken & Clams Soup	200
老菜脯雞盅	Boiled Chicken Soup with Dried Radish	160
巴西菇子排	Boiled Pork Rib Soup with Mushroom	220
花膠烏參干貝盅	Boiled Fish Maw & Sea cucumber & Scallop	280
蟲炒花雞盅	Soup with Boiled Chicken and Medicinal Mushroom	200
砂鍋醃篤鮮	Ham, Bamboo Shoot & Bean Curd Casserole	680
砂鍋魚頭	Stewed Fish Head Casserole	880

麵 . 飯類

Noodles & Rice

烏魚子炒飯	Stir-fried Rice with Mullet Roe	380
揚州炒飯	Stir-fried Rice with Pork & Shrimp	260
鹹魚雞粒炒飯	Stir-fried Rice with Diced Chicken & Salty Fish	260
上海菜飯	Stir-fried Rice with Minced Ham & Vegetable	250
廣東海鮮炒麵	Stir-fried Noodles with Seafood Cantonese Style	320
蔥開胃麵	Boiled Noodles with Pork / Dried Shrimp & Spring Onion	260
素齋湯麵	Vegetarian Noodle Soup	250
海鮮金瓜米粉	Stir-fried Rice Noodles with Seafood & Pumpkin	320
乾炒牛河粉	Stir-fried Rice Noodles with Sliced Beef	280
花菇炒年糕	Stir-fried Rice Cake with Mushroom	260

點心 Dim Sum

1. 玉蘭蝦餃	Steamed Prawn Dumpling	180
2. 家鄉鹹水餃	Deep-fried Sticky Rice Pork Dumpling	100
3. 蟹黃蒸燒賣	Steamed Crab & Pork Dumpling	120
4. 炸兩腸粉	Steamed Rice Sheets Roll with Fried Bread Stick	120
5. 叉燒腸粉	Steamed Rice Sheets Roll with B.B.Q Pork	140
6. 蝦仁腸粉	Steamed Rice Sheets Roll with Shrimp	160
7. 荷香珍珠雞	Steamed Sticky Rice with Chicken	120
8. 干貝蘿蔔糕	Pan-fried Turnip Cake	160
9. 鮮蝦腐皮捲	Deep-fried Bean Curd Skin Stuffed with Shrimp	180
10. 干層叉燒酥	Baked Barbecue Pork Pastry	120
11. 蜜汁叉燒包	Steamed Honey Pork Bun	120
12. 糖不甩	Sticky Rice Cake with Peanuts	120
13. 炸馬蹄條	Deep-fried Water Chestnut Cake	100
14. 奶黃流沙包	Creamed Butter Bun	120
15. 八寶芋泥	Steamed Sweet Taro Mashed with Vegetables	200
16. 桂圓糯米糕	Glutinous Rice Cake with Logan	100
17. 鮮奶蛋塔	Baked Egg Tart	120
18. 心太軟	Sticky Rice Cake with Sweet Dates Paste	120
19. 紅豆涼糕	Red bean Jelly Cake	120
20. 古早味杏仁茶	Sweet Almond Soup with Fried Bread Stick	180
21. 紅棗燉雪耳	Sweet Soup of Red Date & Lotus Seed with Fungus	120
22. 椰汁杏仁核桃露	Sweet Almond Soup with Coconut Cream	180