


~~~~~ APPETIZERS ~~~~~

HOT APPETIZERS

傳統春卷

CLASSIC EGG ROLL 

2.5

PORK + CABBAGE + CARROTS + EGG NOODLE SHELL
+ SWEET & SOUR SAUCE + HOT MUSTARD SAUCE越南春卷 VIETNAMESE EGG ROLLS (2) 


7

PORK + VERMICELLI + TARO + CRISPY RICE PAPER WRAP
+ LETTUCE SHELL + VIETNAMESE VINAIGRETTE

廣東春卷

CANTONESE SPRING ROLLS (2) 

5

CHICKEN + CELERY + CARROTS + GINGER
+ GARLIC + SWEET & SOUR SAUCE + HOT MUSTARD SAUCE素春卷 VEGGIE SPRING ROLL 

2.5

VEGGIES + VERMICELLI + CRISPY WRAP
+ SWEET & SOUR SAUCE + HOT MUSTARD SAUCE

芝士蟹筒

CRAB MEAT CANNOLIS (3) 

6

CRAB MEAT + CREAM CHEESE + ONIONS
+ SCALLIONS + SWEET & SOUR SAUCE + HOT MUSTARD SAUCE

上海小籠包

SHANGHAI DUMPLINGS (4) 

6

PORK + NAPA CABBAGE + GINGER
+ THIN FLOUR DOUGH + RED WINE VINEGAR DIP

雞餃


CHICKEN POT STICKERS (4) 

6


CHICKEN + NAPA CABBAGE + GINGER
+ GINGER SOY DIP蝦餃 SHRIMP DUMPLINGS (4) 

6


SHRIMP + RICE FLOUR + GINGER SOY DIP

菜燒賣 STEAMED VEGGIE SIU MEI (4) 

6

VEGGIES + GINGER + SCALLIONS + EGG NOODLE WRAP
+ GINGER SOY DIP韩式菜餃 VEGGIE MANDO 

6

(KOREAN STYLE DUMPLINGS) (4)
VERMICELLI + CARROTS + CABBAGE + GINGER + SESAME SOY DIP菜餃 VEGGIE GYOZA (4) 



6

VEGGIE + VERMICELLI + GINGER + CITRUS PONZU SOY

燒賣




SIU MEI (4) 

6

SHRIMP + PORK + SHIITAKE MUSHROOMS
+ GINGER + EGG NOODLE WRAP日式毛豆  EDAMAME 




4

SOY PODS + HIMALAYAN PINK SALT


泰式毛豆   THAI EDAMAME 

6

SOY PODS + SEA SALT + THAI CHILI + LIME + BASIL + GARLIC



泰式生菜包   LAUB GAI (THAI LETTUCE WRAP) 

8

GROUND CHICKEN + BASIL + LEMONGRASS
+ THAI PEPPERS + LETTUCE SHELL + LIME + CILANTRO素食生菜包 

VEGGIE LETTUCE WRAP

8

SEITEN + VERMICELLI + ONIONS + PEA PODS + CORN
+ LETTUCE SHELL + LIME + CILANTRO日本棒棒蝦  SHRIMP LOLLIPOPS (4) 

10

SHRIMP + PANKO + REMOULADE + SAMBAL

~~~~~ APPETIZERS ~~~~~

- 木薯條  
YUCCA FRIES 
 YUCCA + CHILI + CILANTRO + LIME + TAMARIND YOGURT DIP 7
- 磨菇天婦羅 
TEMPURA WILD MUSHROOMS 
 TEMPURA BUTTON MUSHROOMS + SHIITAKE MUSHROOMS 9
- 椒鹽雞翼 
5 SPICED CHICKEN WINGS (6) 
 WINGS + ONIONS + HERBS + GARLIC + 5 SPICE SEASONING 7
- 芝麻雞翼
SESAME CHICKEN WINGS (6) 
 WINGS + TANGY SOY + SESAME SEEDS 7
- 印尼雞翼 
INDONESIAN WINGS (6) 
 WINGS + SAMBAL + SWEET CHILI + HERBS 7
- 韓式雞翼 
KOREAN WINGS (6) 
 GOCHUJANG CHILI + SWEET CHILI + KOREAN CHILI 7
- 馬來西亞咖喱雞翼 
MALAYSIAN CURRY WINGS (6) 
 CURRY + COCONUT MILK + GALANGAL 7
- 椒鹽鴨翼 
5 SPICED DUCK WINGS (3) 
 BRAISED CRISPY DUCK WINGS + ONIONS + HERBS
 + 5 SPICE SEASONING 9
- 椒鹽魷魚 
5 SPICED CALAMARI 
 CALAMARI + CRISPY BASIL + GARLIC + ONIONS
 + CHILI SRIRACHA + THAI HERBS + 5 SPICE SEASONING 8

- 椒鹽蝦 
5 SPICED POPCORN SHRIMP 
 SHRIMP + CRISPY BASIL + GARLIC + ONIONS
 + PEPPERS AIOLI + THAI HERBS + 5 SPICE SEASONING 8
- 椒鹽豆腐   
5 SPICED CRISPY TOFU 
 CRISPY TOFU + CHILI + GARLIC + BASIL + 5 SPICE SEASONING 8
- 蒜蓉清蒸大扇貝
STEAMED SCALLOP ON HALF SHELL 
 STEAMED JUMBO SCALLOPS + SWEET POTATO NOODLES
 + ROASTED GARLIC + HERBS 10

串燒類

SKEWERS

- 沙爹素串 
VEGGIE CURRY SKEWERS (3) 
 SEITEN + VEGGIES + MALAYSIAN CURRY SAUCE 7
- 太平洋魚蛋串
PACIFIC FISHBALL SKEWERS (3) 
 PACIFIC FISHBALLS + PLUM DIP + SAMBAL 7
- 沙爹雞串 
CHICKEN SATAY SKEWERS (3)  
 CHICKEN + PEANUT + SATAY SAUCE + ASIAN SLAW 7
- 韓式牛柳串
**KOREAN TENDERLOIN
 KABOB'S SKEWERS (3)** 
 BEEF TENDERLOIN + SESAME SOY + GARLIC + GINGER 8
- 沙爹豬肉串 
PORK BELLY SATAY (3) 
 PORK BELLY + GARLIC SOY + SATAY SAUCE 8

串燒樣版


- SKEWER SAMPLER (3)** PICK ONE OF EACH UP TO 3 9

~~~~~ APPETIZERS ~~~~~


PANCAKES / FLATBREAD

韓式海鮮煎餅


KOREAN STYLE SEAFOOD PANCAKES  12
SHRIMP + CALAMARI + CRAB MEAT + KIMCHI + ONIONS + SCALLIONS
+ SESAME SOY DIP

韓式素餅 

KOREAN STYLE VEGGIE PANCAKES  10
VEGGIES + KIMCHI + ONIONS + SCALLIONS + SESAME SOY DIP

自家制蔥油薄餅 

HOMEMADE FLATBREAD   5
SCALLION BREAD + GINGER + TANGY DIPPING SAUCE

茄子薄餅 




ZEN FLAT BREAD   9
SCALLION BREAD + GINGER + GARLIC + ROASTED EGGPLANT
+ TANGY DIPPING SAUCE

湯

SOUPS

時日精選靚湯

SOUP OF THE DAY 5

日式素酸辣湯   



VEGGIE MISO HOT & SOUR  5
VEGGIES + SZECHUAN VEGGIES + MISO BROTH + CHILI

廣東雲吞湯



CANTONESE WONTON  5
SHRIMP + PORK + EGG NOODLE WRAP + SCALLIONS
+ SUPERIOR BROTH

西湖牛肉羹

BEEF & CILANTRO STEW  5

咖喱扁豆湯  



CURRY LENTIL   5
LENTILS + CURRY + ONIONS + GINGER

黑松露蘑菇忌廉濃湯  



CREAM OF WILD MUSHROOM  6
WILD MUSHROOMS + LEEKS + COCONUT MILK

冷盤



COLD PLATES


日式沙拉  

GINGER SIDE SALAD   3
MESCULAN + CUCUMBER + CARROTS + GINGER + VINAIGRETTE

海帶沙拉  


SEAWEED SALAD   5
SEAWEED + MIRIN + SESAME MARINADE

印尼加多加多沙拉  


INDONESIAN GADO GADO SALAD  8
POTATOES + BEAN SPROUTS + CABBAGE + CARROTS
+ LETTUCE + EGGS + TOFU + SHALLOTS + PEANUT SAUCE

韓式冷盤  

KOREAN COLD PLATE  6
(SEASONAL VARIETY OF KOREAN SIDE DISHES)

日式冷麵 

SOBA NOODLE  8
SOBA NOODLE + DAIKON + SCALLIONS
+ CUCUMBER + CITRUS SOY DIP

西貢卷 

SAIGON ROLLS (2)  7
SHRIMP + PORK BELLY + VERMICELLI + HERBS
+ PLUM SAUCE + SRIRACHA + CRUSHED PEANUTS



~~~~~ POULTRY ~~~~~

一日式煎雞 (GF)  
**TERIYAKI GRILLED CHICKEN**   
 GRILLED CHICKEN + MIXED VEGGIES + TERIYAKI GLAZE  
 + SESAME SEEDS 16

泰式煎雞 (GF, SPICY)  
**GRILLED THAI HERB CHICKEN**   
 GRILLED CHICKEN + VEGGIES + THAI BASIL + CILANTRO  
 + LEMONGRASS + THAI CHILI GLAZE 16

太平洋炸春雞 (GF)  
**PACIFIC CORNISH HEN**   
 CORNISH HEN + GINGER + GARLIC + ORANGE GLAZE  
 + SEASONAL VEGGIES 20

廣東燒鴨(半隻) (GF)  
**CANTONESE ROAST DUCK (HALF)**   
 CRISPY ROASTED DUCK + CANTONESE PLUM SAUCE  
 + BABY BOK CHOY 25

北京鴨腿包  
**DUCK CONFIT BAO (SLIDER)**    
 DEBONED DUCK CONFIT + SCALLIONS + CUCUMBER  
 + PLUM SAUCE + CANTONESE BAO (STEAMED BUNS) 18

馬來亞咖喱雞叻沙 (GF, SPICY)  
**MALAYSIAN CURRY CHICKEN LAKSA**   
 CHICKEN + COCONUT MILK + MALAY CURRY + VEGGIES 18

四川麻辣雞 (GF, SPICY)  
**SZECHUAN PEPPERCORN CHICKEN**   
 CHICKEN + SZECHUAN PEPPERCORN + CHILI + GINGER  
 + GARLIC + VEGGIES 16


鬆籽雞煲 (GF, SPICY)  
**PINE NUT CHICKEN**  
**STIR FRY CLAY POT**   
 CHICKEN + GARLIC + VEGGIES + PINE NUTS 20

鬆籽鴨炒飯  
**PINE NUT DUCK FRIED RICE**   
 DUCK + CHINESE BROCCOLI CROWN + ONIONS  
 + SCALLIONS + PINE NUTS + SUNNY SIDE UP EGG 18

太平洋波羅雞  
**PACIFIC PINEAPPLE CHICKEN**   
 PANKO CRUSTED CHICKEN BREAST + GRILLED PINEAPPLE  
 + SWEET & SOUR SAUCE 16

陳皮鴨腿  
**ORANGE GLAZED DUCK CONFIT**    
 DUCK CONFIT + SAUTÉED VEGGIES + ORANGE GLAZE  
 + FRIED EGG 18

左表哥雞 (GF, SPICY)  
**MY COUSINS TSO'S CHICKEN**    
 CHICKEN BREAST + PANKO BREAD CRUMBS  
 + SAUTÉED VEGGIES + MY COUSIN TSO'S SECRET SAUCE 16

韓式牛柳石鍋拌飯  
**CHICKEN DOLSOT BIBIMBAP**   
 CHICKEN + VEGGIES + JASMINE RICE + FRIED EGG  
 + CHILI PASTE MIX + SERVED IN A STONE BOWL FOR MIXING 16

YOUR CHOICE OF RICE 飯類

- BROWN RICE - 健康糙米, (GF)
- JASMINE WHITE RICE - 泰國香米 (GF)
- COCONUT RICE - 椰油飯 (GF) +2
- VEGGIE FRIED RICE - 素菜炒飯 (GF) +3



## ~~~~~ BEEF &amp; LAMB ~~~~~


韓式烤牛仔骨


**KALBI (KOREAN BBQ BEEF SHORT RIBS)**  26  
BEEF SHORT RIBS + SESAME SOY + GINGER + GARLIC  
+ ONIONS + KOREAN SIDE DISHES


韓式牛柳


**BULGOGI (KOREAN STYLE STEAK)**  22  
THIN TENDERLOIN STRIPS + SESAME + GINGER  
+ GARLIC + ONIONS + KOREAN SIDE DISHES

韓式牛柳石鍋拌飯


**STEAK DOLSOT BIBIMBAP**  18  
STEAK + VEGGIES + JASMINE RICE + FRIED EGG  
+ CHILI PASTE MIX + SERVED IN A STONE BOWL FOR MIXING

黑椒牛柳 


**PEPPERCORN TENDERLOIN**  20  
BEEF TENDERLOIN + ONIONS + PEPPERS  
+ PEPPERCORN SAUCE + VEGGIES



四川牛柳 


**SZECHUAN STEAK**  20  
BEEF TENDERLOIN + SZECHUAN PEPPERCORN + VEGGIES

蒙古牛柳 


**MONGOLIAN STEAK**  20  
BEEF TENDERLOIN + ONIONS + SCALLIONS  
+ GARLIC + PEPPERS + TANGY SOY

香菇牛柳 


**WILD MUSHROOM TENDERLOIN**   24  
BEEF TENDERLOIN + SHIITAKE MUSHROOMS  
+ ENOKI MUSHROOMS + OYSTER MUSHROOMS  
+ PEA PODS + MUSHROOM PEPPERCORN SAUCE

日式牛扒 


**TERIYAKI STEAK**  20  
BEEF TENDERLOIN + MIXED VEGGIES + TERIYAKI GLAZE  
+ SESAME SEEDS

太平洋烤羊架 


**PACIFIC RACK OF LAMB**  26  
RACK OF LAMB + CUMIN + ROSEMARY + MIXED VEGGIES  
+ GINGER VINAIGRETTE

咖喱燜羊肉煲 

**CURRY GOAT STEW**  26  
ORGANIC LOCAL GOAT + POTATOES + ONIONS + PEPPERS  
+ COCONUT MILK + MALAY CURRY

香脆陳皮牛 

**CRISPY ORANGE BEEF**   20  
CRISPY BEEF + SAUTÉED VEGGIES + ORANGE GLAZE

中式芥蘭牛 

**STEAK + CHINESE BROCCOLI**   20  
SEARED TENDERLOIN + CHINESE BROCCOLI  
+ GINGER + GARLIC + CANTONESE OYSTER GLAZE

### SPECIAL PACIFIC ISLAND FOOD





雷馬亞路加吉列雞扒

**REY MAUALUGA'S (58) CHICKEN KATSU** 18  
MARINATED CHICKEN BREAST + CRISPY PANKO  
+ SPAM + 2 FRIED EGGS + REY'S SPECIAL BROWN GRAVY

雷馬亞路加太平洋群島家鄉菜

**REY MAUALUGA'S (58) LOCO MOCO** 18  
CHOPPED STEAK + 2 FRIED EGGS + SPAM  
+ REY'S SPECIAL BROWN GRAVY

### YOUR CHOICE OF RICE 飯類

BROWN RICE - 健康糙米,   
JASMINE WHITE RICE - 泰國香米   
COCONUT RICE - 椰油飯   
VEGGIE FRIED RICE - 素菜炒飯  +2  
+3

## ~~~~~ SEAFOOD ~~~~~

海鮮石锅拌饭 (GF) (V)

**SEAFOOD DOLSOT BIBIMBAP**   
 SHRIMP + CALAMARI + CLAMS + VEGGIES  
 + JASMINE RICE + FRIED EGG + CHILI PASTE MIX  
 + SERVED IN A STONE BOWL FOR MIXING

20

清蒸蒜蓉大蝦 (GF) (V)

**STEAMED CHILI GARLIC SHRIMP**   
 JUMBO SHRIMP + GARLIC CHILI + CILANTRO  
 + SAUTÉED VEGGIES + YAM NOODLES

20

四川麻辣大蝦 (GF) (V)

**SZECHUAN PRAWNS**   
 JUMBO SHRIMP + PEPPERS + ONIONS + VEGGIES  
 + SZECHUAN PEPPERCORN + CHILI

20

泰式烤蝦 (GF) (V)

**GRILLED THAI HERB SHRIMP**   
 JUMBO SHRIMP + VEGGIES + THAI BASIL + CILANTRO  
 + LEMONGRASS + THAI CHILI GLAZE

20

鬆籽大蝦 (GF)

**PINE NUT SHRIMP STIR FRY**   
 JUMBO SHRIMP + PINE NUTS + VEGGIE + TANGY SAUCE

22

越式大蝦 (GF)

**VIETNAMESE LEMONGRASS PRAWNS  
 WITH SUGAR CANE**   
 JUMBO PRAWNS + LEMONGRASS + BASIL  
 + CILANTRO + RICE VERMICELLI + VIETNAMESE VINAIGRETTE

20

太平洋蝦天富羅

**PACIFIC TEMPURA SHRIMP**    
 JUMBO TEMPURA SHRIMP + PEPPERS + ONIONS  
 + GRILLED PINEAPPLE + SWEET & SOUR SAUCE + MIXED VEGGIES


20

姜汁大扇贝 (GF)

**GINGER JUMBO SCALLOPS**   
 CRISPY JUMBO SCALLOPS + GINGER + VEGGIES  
 + SAKE WINE SAUCE

25

泰式大扇贝 (GF)

**GRILLED THAI HERB SCALLOPS**    
 JUMBO SCALLOPS + VEGGIES + THAI BASIL + CILANTRO  
 + LEMONGRASS + THAI CHILI GLAZE

25

豉汁蜆 (GF)

**CANTONESE BLACK BEAN CLAMS**   
 CLAMS + FERMENTED BLACK BEANS + GARLIC  
 + GINGER + CHILI + VEGGIES

20

馬來西亞咖喱蜆 (GF)

**MALAYSIAN CURRY LAKSA CLAMS**   
 CLAMS + POTATO + ONIONS + PEPPERS + COCONUT MILK  
 + MALAY CURRY

20

海鮮廣東炒麵

**SEAFOOD CANTONESE CHOW MEIN** 22  
 JUMBO SHRIMP + SCALLOPS + CLAMS + CALAMARI  
 + CRISPY EGG NOODLES + CHINESE BROCCOLI + VEGGIES  
 + SAKE WINE SAUCE

## YOUR CHOICE OF RICE 飯類

BROWN RICE - 健康糙米, (GF)

JASMINE WHITE RICE - 泰國香米 (GF)

COCONUT RICE - 椰油飯 (GF) +2

VEGGIE FRIED RICE - 素菜炒飯 (GF) +3



## ~~~~~ SEAFOOD ~~~~~

時日海鮮

CATCH OF THE DAY ASK YOUR SERVER

智利雪魚

CHILEAN SEA BASS 30

紅衫魚

WHOLE RED SNAPPER 30

批魚

WALLEYE PIKE 18

龍脷魚

SOLE 16

## CHOOSE YOUR STYLE OF FISH

SZECHUAN CRISPY STYLE 香脆四川味 (GF) (S)

BLACK BEAN STEAMED STYLE 豉汁清蒸 (GF)

TRADITIONAL STEAMED STYLE 傳統清蒸 (GF)

THAI HERB CRISPY STYLE 香脆泰式味 (GF) (S)

SIAM STEAMED STYLE 西南清蒸 (GF) (S)

帝王蟹脚

KING CRAB LEGS (1 LB) 45  
LIMITED AVAILABILITY

## CHOOSE YOUR STYLE OF CRAB

STEAMED GARLIC STYLE 蒜蓉 (S)

KING CRAB + GARLIC + CHILI + CILANTRO + SWEET POTATO  
+ MIXED VEGGIES

CANTONESE BLACK BEANS STYLE 豉汁

KING CRAB + BLACK BEANS + ONIONS + SCALLIONS + PEPPERS  
+ CANTONESE BLACK BEAN SAUCE

TRADITIONAL STYLE 傳統

KING CRAB + ONIONS + SCALLIONS + GINGER + SAKE SOY

## ~~~~~ SHABU-SHABU / HOT POTS ~~~~~

SHABU-SHABU OR HOT POT, IS AN ASIAN FONDUE CONTAINING A VARIETY OF EAST ASIAN FOODSTUFFS AND INGREDIENTS, PREPARED BY THE DINER WITH A POT OF SIMMERING SOUP STOCK AT THE TABLE. WHILE THE HOT POT IS KEPT SIMMERING, INGREDIENTS ARE PLACED INTO THE POT, PIECE BY PIECE, AND COOKED IN THE BROTH. TYPICAL HOT POT DISHES INCLUDE: THINLY SLICED MEAT, LEAF VEGETABLES, MUSHROOMS, WONTONS, EGG DUMPLINGS, TOFU, AND SEAFOOD. THE COOKED FOOD IS THEN USUALLY EATEN WITH A DIPPING SAUCE.

"SHABU-SHABU" IS THE JAPANESE TERM, WHILE "HOT POT" IS THE CHINESE VERSION.

韓式 軍隊燉鍋

KOREAN SHABU-SHABU (ARMY STEW) 38  
PORK BELLY + SPAM + BULGOGI + RAMEN NOODLES + FISHBALLS  
+ VEGGIES

四川麻辣火鍋

SZECHUAN SHABU-SHABU 38  
SHRIMP + CLAMS + CRABSTICKS + ANGUS RIBEYE + PORK BELLY  
+ CALAMARI + WILD MUSHROOMS + VEGGIES + SPICY SZECHUAN  
PEPPERCORN BROTH

東南亞海鮮涮鍋 (GF)

SEAFOOD SHABU-SHABU 38  
SHRIMP + CALAMARI + CLAMS + CRAB MEAT + VEGGIES + UDON  
+ ENOKI MUSHROOMS + OYSTER MUSHROOMS + SHIITAKE  
MUSHROOMS + SEAFOOD BROTH + PONZU + MALAY DIP

日式肥牛涮鍋 (GF)

BEEF SHABU-SHABU 35  
ANGUS RIBEYE + BEEF BROTH + SHIITAKE MUSHROOMS  
+ ENOKI MUSHROOMS + UDON NOODLES + VEGGIES + PONZU  
+ MALAY DIP

豆腐素食涮涮鍋 (GF) (V)

TOFU & VEGGIE SHABU-SHABU 35  
TOFU + VEGGIES + UDON NOODLES + ENOKI MUSHROOMS + OYSTER  
MUSHROOMS + SHIITAKE MUSHROOMS + VEGETABLE BROTH +  
PONZU + MALAY DIP

豬


~~~~~ PORK ~~~~~

香脆芝麻豬柳

SESAME PORK LOIN 

CRISPY PORK LOIN + SESAME SEEDS + SESAME GLAZE + VEGGIES

18

香脆椒鹽豬柳 

CRISPY 5 SPICE PORK LOIN 

PORK LOIN + SAUTÉED VEGGIES + ONIONS + PEPPERS + GARLIC + 5 SPICE SEASONING

18

北京肉扒

PEKING STYLE PORK LOIN 

PORK LOIN + TANGY SWEET & SOUR + PEPPERS + PLUM SAUCE + SAUTÉED VEGGIES



18

廣東叉燒

CANTONESE BBQ ROASTED PORK 

BBQ ROASTED PORK + CHINESE BROCCOLI + HONEY GLAZE


18

韓式香辣五花腩  

KOREAN SPICY PORK BELLY 

PORK BELLY + ONIONS + SCALLIONS + GARLIC + SESAME + KOREAN STYLE CHILI + KOREAN SIDE DISHES


20

太平洋豬腩包 

PACIFIC PORK BELLY SLIDER (BAO)  

CRISPY PORK BELLY + SCALLIONS + GARLIC + PLUM SAUCE + BAO

20

越式烤豬扒 

VIETNAMESE STYLE CHOP 

WHITE MARBLE FARM PORK CHOP + LEMONGRASS + GINGER + ONION + GARLIC + LETTUCE + CUCUMBER + VIETNAMESE VINAIGRETTE


20

日式吉列豬柳

PORK LOIN TONKATSU 

PORK LOIN + JAPANESE BREAD CRUMBS + POTATOES + VEGGIES + TONKATSU SAUCE

20


黑椒豬扒 

PEPPERCORN PORK CHOP 

WHITE MARBLE FARM PORK CHOP + ONIONS + PEPPERS + MUSHROOMS + PEPPERCORN SAUCE + VEGGIES

20

YOUR CHOICE OF RICE 飯類

BROWN RICE - 健康糙米, 

JASMINE WHITE RICE - 泰國香米 



COCONUT RICE - 椰油飯 

VEGGIE FRIED RICE - 素菜炒飯 


+2

+3

~~~~~ VEGGIES ~~~~~

素式腰果雞  VEGGIE CASHEW SEITEN + BROCCOLI + PEA PODS + BABY CORN + MUSHROOMS
+ ROASTED CASHEWS + MUSHROOM SOY



16

素式陳皮骨 



ORANGE GLAZED VEGGIE FAUX RIBS

CRISPY FAUX RIBS + MIXED VEGGIES + ORANGE GLAZE




16

香菇扒雪豆  WILD MUSHROOM DELIGHT   SHIITAKE MUSHROOMS + ENOKI MUSHROOMS
+ OYSTER MUSHROOMS + PEA PODS + SAKE WINE SAUCE

20




素咖喱骨  CURRY FAUX RIBS CRISPY FAUX RIBS + ONIONS + PEPPERS + PEA PODS
+ BROCCOLI + MALAY CURRY

16

四川素菜加豆腐   CRAZY SZECHUAN VEGGIE + TOFU 

CRISPY TOFU + MIXED VEGGIES + SZECHUAN PEPPERCORN + CHILI




16

印尼四季豆   INDONESIAN BEANS GREEN BEANS + ONIONS + GARLIC + INDONESIAN 5 SPICE
+ GARLIC SOY + CRISPY SHALLOTS + CUMIN + CORIANDER

16

腰果秋葵   OKRA CASHEW CRISPY OKRA + ROASTED CASHEWS + ONIONS + PEPPERS
+ CILANTRO + GARLIC + 5 SPICE SEASONING



18

四川茄豆   

ROASTED EGGPLANT

& SZECHUAN WRINKLE BEANS  ROASTED EGGPLANT + WATER CHESTNUTS + SCALLIONS + GARLIC
+ GREEN BEANS + GARLIC CHILI SOY


17

快活和尚  

HAPPY BUDDHA DELIGHT

SEITEN + CRISPY TOFU + VERMICELLI + BROCCOLI
+ GINGER + GARLIC + SAKE SOY



16

印尼椰汁咖喱   




INDONESIAN CURRY VEGGIE STEW

(KARI SAYURAN REBUS) POTATOES + KABOCHA SQUASH + VEGGIES + CRISPY BASIL
+ COCONUT MILK + MALAY CURRY BROTH

16




四川茄子豆腐煲  SZECHUAN EGGPLANT & TOFU CLAY POT ROASTED EGGPLANT + PREMIUM TOFU
+ SZECHUAN PEPPERCORN + WATER CHESTNUT + SCALLIONS
+ GINGER + GARLIC

17

豆腐和素食拌飯   TOFU & VEGGIE DOLSOT BIBIMBAP TOFU + MIXED VEGGIES + WILD MUSHROOMS + JASMINE RICE
+ FRIED EGG + CHILI PASTE MIX + SERVED IN A STONE BOWL FOR
MIXING

16


YOUR CHOICE OF RICE 飯類

BROWN RICE - 健康糙米, JASMINE WHITE RICE - 泰國香米 COCONUT RICE - 椰油飯 VEGGIE FRIED RICE - 素菜炒飯 


+2

+3


~~~~~ NOODLES & FRIED RICE ~~~~~

泰式麵  PAD THAI RICE NOODLES + BEAN SPROUTS + BASIL + ONIONS + GREEN PEPPERS
+ EGGS + CARROTS + CRUSHED PEANUTS + LIME韓式紅薯粉絲 


JAP CHAE

(KOREAN SWEET POTATO NOODLES) KOREAN VERMICELLI + ONIONS + SHIITAKE MUSHROOMS
+ BEAN SPROUTS + CABBAGE + SESAME GINGER SOY日式麵 JAPANESE UDON UDON NOODLES + PEPPERS + ONIONS + BEAN SPROUTS + CARROTS
+ SATAY SOY

中式撈麵

TRADITIONAL LOMEIN EGG NOODLES + BEAN SPROUTS + ONIONS + SCALLIONS
+ GINGER SOY新加坡米粉 SINGAPORE NOODLES RICE NOODLES + EGGS + BEAN SPROUTS + ONIONS + CARROTS
+ SCALLIONS + MALAY CURRY



上海麵条

SHANGHAI NOODLES  THICK FLOUR NOODLES + BEAN SPROUTS + ONIONS + SCALLIONS
+ GARLIC MUSHROOM SOY健康素麵 BROWN RICE NOODLES BROWN RICE NOODLES + BEAN SPROUTS + ONIONS + SCALLIONS
+ GARLIC SOY

廣東炒麵


CANTONESE CHOW MEIN 

CRISPY EGG NOODLES + BROCCOLI + VEGGIES + SAKE WINE SAUCE







 GLUTEN FREE OPTION VEGETARIAN SPICY港式河粉 HONG KONG HOFUN HOMEMADE WIDE RICE NOODLES + BEAN SPROUTS + ONIONS
+ GARLIC + VEGGIES + MUSHROOM GARLIC SOY

炒飯

FRIED RICE

.....
(ANY STYLE CAN BE SUBSTITUTED FOR BROWN RICE AND GLUTEN
FREE OPTION IS AVAILABLE)傳統炒飯 

TRADITIONAL FRIED RICE

JASMINE RICE + ONIONS + SCALLIONS + EGGS + CARROTS
+ BEAN SPROUTS + SOY韓式炒飯  KOREAN FRIED RICE JASMINE RICE + KIMCHI + ONIONS + SCALLIONS + BEAN SPROUTS
+ EGGS + SESAME SOY印尼炒飯  NASSI GORENG (INDONESIAN FRIED RICE) JASMINE RICE + EGGS + ONIONS + SCALLIONS + LEEKS + CRISPY
SHALLOTS + CARROTS + CUMIN + CURRY + SAMBAL揚州炒飯  YANG CHOW FRIED RICE JASMINE RICE + ONIONS + SCALLIONS + EGGS + CARROTS
+ LIGHT SEASONING



MAKE IT YOUR WAY WITH A SELECTION OF

| | |
|--|----|
| SPAM (A FAVORITE IN THE PACIFIC) 午餐肉 | 15 |
| LAP CHONG (CHINESE SAUSAGE) 臘腸 | 16 |
| VEGGIE 菜  | 14 |
| CHICKEN 雞 | 16 |
| PORK LOIN 豬扒 | 16 |
| BEEF TENDERLOIN 牛扒 | 18 |
| SHRIMP 蝦 | 18 |
| DUCK 鴨 | 18 |
| PACIFIC TWO WAY (SELECTION OF 2 TYPES FROM ABOVE) 兩選 | 18 |
| PACIFIC YOUR WAY (SELECTION OF 3 TYPES FROM ABOVE) 三選 | 20 |


~~~~~NOODLE SOUP BOWLS ~~~~~

香港雲吞湯麵


**HONG KONG WONTON NOODLE**  14  
SHRIMP & PORK DUMPLING + EGG NOODLES + BOK CHOY  
+ TRADITIONAL BROTH

泰式海鮮湯麵  




**THAI BASIL NOODLE BOWL**  
(THAI SEAFOOD SOUP)  20  
JUMBO SHRIMP + CALAMARI + FISHBALLS + CLAMS  
+ CHILI + THAI BASIL BROTH + RICE NOODLES




傳統一家麵



**TRADITIONAL YAT KAMEIN**  18  
ROASTED PORK + SHRIMP + HARD BOILED EGG  
+ EGG NOODLES + VEGGIES + CHICKEN BROTH

韓式牛仔骨湯麵 

**GALBI TANG**  22  
BEEF SHORT RIBS + SWEET POTATO NOODLES + ENOKI MUSHROOMS  
+ VEGGIES + BEEF BROTH

咖喱素湯麵   

**VEGGIE CURRY NOODLE**    16  
BROWN RICE NOODLES + TOFU + VEGGIES + POTATOES  
+ CRISPY BASIL + INDONESIAN CURRY BROTH

日式五花腩麵  

**PORK BELLY RAMEN**    18  
RAMEN NOODLES + TENDER PORK BELLY + VEGGIES  
+ FRIED EGG + BONE MARROW MISO BROTH

DESSERT ASK YOUR SERVER

~~~~~ DRINKS ~~~~~

| | | |
|-------------------------------|---|-----|
| COKE |  | 2.5 |
| COKEZERO |  | 2.5 |
| DIET COKE |  | 2.5 |
| SPRITE |  | 2.5 |
| LEMONADE |  | 2.5 |
| POWERADE |  | 2.5 |
| MELLO YELLO |  | 2.5 |
| BARQ'S ROOT BEER |  | 2.5 |
| CLASSIC COKE BOTTLE |  | 3 |
| CLASSIC FANTA BOTTLE |  | 3 |
| SOY MILK | | 3 |
| COFFEE | | 3 |
| HOT TEA | ASK YOUR SERVER FOR OUR VARIETY | 2.5 |
| TRADITIONAL SOUTHERN ICED TEA | | 2.5 |
| ORGANIC GREEN ICED TEA | | 3 |
| ADD YOUR FLAVORS.... | | |
| LYCHEE | | 0.5 |
| PASSION FRUIT | | 0.5 |
| WATERMELON | | 0.5 |
| PEACH | | 0.5 |
| FRESH MINT | | 0.5 |

~~~~~ COUNTRY ORIGINS ~~~~~

 CAMBODIA 柬埔寨

 CHINA 中国

 FEDERATED STATES OF MICRONESIA 联邦密克罗尼西亚

 FRENCH POLYNESIA 法属波利尼西亚

 GUAM 关岛

 HAWAII 夏威夷

 HONG KONG 香港

 INDONESIA 印尼

 JAPAN 日本

 KOREA 韩国

 MALAYSIA 马来西亚

 MONGOLIA 蒙古

 MYANMAR 缅甸

 PAPUA NEW GUINEA 巴布亚新几内亚

 PHILIPPINES 菲律宾

 SINGAPORE 新加坡

 SOUTH KOREA 南韩

 TAHITI 大溪地

 THAILAND 香港

 TONGO 通戈

 VANUATU 瓦努阿图

 VIETNAM 越南

~~~~~ ABOUT THE CHEF ~~~~~



COMBINE 7,500+ TASTE BUDS, 71,762+ HOURS IN THE KITCHEN, 28+ COUNTRIES VISITED, COUNTLESS JET-LAGGED HOURS, COMBINED WITH 84+ COUNTRY'S INGREDIENTS, WOKS, A SALAMANDER, OVENS, STEAM BASKETS, FRYERS, AND GRILLS MIXED TOGETHER WITH AN UNCANNY ABILITY TO CREATE FUSION STYLE RECIPES AND YOU HAVE MICHAEL LY, IN SHORT

~~~ MENU KEY ~~~

 GLUTEN FREE OPTION

 VEGETARIAN

 SPICY