HOUSE OF CANTON

CONTEMPORARY CHINESE RESTAURANT



歡迎光臨

Welcome

廣東菜(即粵菜)，通常被稱為中國的“高級美食”，具有獨特的風格，使其與大中華帝國其他區域的烹飪風格區別開來。

源自資源豐富的廣東省， 粵菜的創造性是眾所周知的。 在中國，它在八大傳統美食菜系中享有很高的聲譽， 並在全球享有盛譽。

House of Canton 為您帶來最好的粵菜。

我們的餐廳， 處於一個現代化設計及風水均衡的地點， 供應多種類食品和飲料， 兼用傳統和現代化 2 種烹飪技術， 將最新鮮的食材烹煮成最盛名的菜餚，及不斷創新推出新口味。

處在這個令人愉快的環境， 我們的粵菜主廚團隊， 帶著歡樂的心情， 在開放式廚房現場烹飪， 為您的味蕾帶來愉悅的體驗。

Cantonese cuisine, often referred to as China’s “haute cuisine”, has a special flair which sets it apart from the Great Empire’s other regional cooking styles.

Originating from the abundant province of Guangdong, the inventiveness of Cantonese cuisine is proverbial. In China, it enjoys great prestige among the eight great traditions of Chinese cuisine, and is acclaimed worldwide.

House of Canton brings to you the best of Cantonese cuisine.

Set in a contemporary and well balanced Feng Shui space, our restaurant displays a wide array of victuals, from the freshest of foods prepared in both traditional and modem cooking techniques to the most known dishes and new discoveries.

In this delightful setting, with a celebratory open kitchen with live cooking, our team of Cantonese Chefs will bring delight to your palate.



清蒸與快炒為兩種主要的廣東菜(粵菜)烹飪技術。
清蒸最為健康，並能保持食物鮮味。
至於快炒技術，廣東人是公認的專家。

Steaming and stir-frying are the two primary Cantonese cooking techniques.
Steaming is the healthiest and preserves food freshness.
As for stir-frying, the Cantonese are the acknowledged experts.

在粵菜烹飪，菜餚的味道必須平衡，且不油膩。
香料應適量使用，避免遮蓋主要食材的味道。
反過來，主要食材的新鮮度和品質必須是頂級的。

In Cantonese cuisine, the flavours of a finished dishshould be well balanced and never greasy. Spices should be used in modest amounts to avoid overwhelming the flavours of the primary ingredients. Primary ingredients in tum should be at the peak of their freshness and quality.

主廚推薦 ***/ Chef's Suggestions***

All prices are inclusive of VAT / 所有價格均包含增值稅

點心 DIM SUM (午餐時段供應) *(available for lunch only)*

Rs 125 *per basket*

清蒸 每份

- 燒賣（鮮蝦，豬肉或雞肉燒賣）
- 肉圓（清蒸雞肉蔬菜肉圓）
- 蝦餃（鮮蝦餃）
- 韭菜雞肉餃
- 珍珠元寶（鮮蝦餃）
- 恭喜發財（鮮魷餃）
- 小籠包（雞肉包）
- 開口笑叉燒包
- 清蒸排骨
- 紅燒鳳爪
- 荷葉糯米飯
- 釀豆腐（鮮肉魚肉釀豆腐）
- 魚肉 釀茄子
- 魚肉 釀辣椒
- 素食蔬菜燒賣
- 素食蔬菜肉圓
- 韭菜鮮菇餃

STEAMED

- Siu Mai *(prawn, pork or chicken dumpling)*
- Niouk Nien *(chicken and vegetable steam balls)*
- Har Gao *(prawn dumpling)*
- Chicken & Chives Dumpling
- Pebble Boa *(chicken & prawn dumpling)*
- Kung Shee Fat Choy *(chicken & calamari dumpling)*
- Xiao Loong Bao *(chicken dumpling)*
- Smiling Char Siu Bao
- Spare Pork Ribs
- Braised Chicken Feet
- Glutonious Rice in Lotus Leaves
- Stuffed Bean Curd *(fish and meat filling with tofu)*
- Steamed Stuffed Eggplant Filling
- Steamed Stuffed Chili
- Vegetable Siu Mai
- Vegetable Niouk Nien
- Chives & Mushroom Dumpling

Chef's Suggestions / 主廚推薦





酥炸 每份 FRIED *(available for lunch only)*

（僅午餐時段供應）

Rs 125 *per basket*

廣式迷你春捲	Cantonese Mini Spring Rolls
酥炸雲吞	Deep Fried Wonton
港式雞肉煎包	Fried Chicken Bun Hong Kong Style
酥炸魷魚丸	Deep Fried Squid Balls
黃金麵包粉炸蝦	Deep Fried Breadcrum Prawns

Rs 145 *per basket*

SPECIAL

酥炸蝦芋角	Deep Fried Taro Prawns
蜂巢炸芋角（雞肉）	Woo Kok (deep fried taro)
芋泥奶酪炸福袋	Deep Fried Taro Cheese

前菜 STARTER

		Rs
黄金麵包粉炸蝦	Deep Fried Breadcrum Prawns	315
粉漿酥炸蝦	Deep Fried Battered Prawns	315
酥炸魷魚丸	Deep Fried Squid Balls	315
酥炸花枝	Deep Fried Calamari	335
椒鹽香酥炸花枝	Deep Fried Calamari Spicy Salt	345
涼拌海蜇皮	Jelly Fish Salad	290
蒙古式炒牛肉片	Fried Beef Slices Mongolese Style	290
蔬菜天婦羅	Vegetable Tempura	245
椒鹽炸豆腐	Fried Bean Curd Spicy Salt	225
蔬菜春捲	Vegetable Spring Rolls	225
芋泥奶酪炸福袋	Deep Fried Taro and Cheese	350





燒烤 ROAST

		小份 Rs *Small*	中份 *Medium*	大份 *Large*
叉燒（蜜汁烤豬肉）	Char Siu *(honey glazed roast pork)*	230	450	625
燒肉（脆皮豬肉）	Sao Chu *(crispy pork)*	315	575	790
廣式烤鴨	Roast Duck Cantonese style	400	800	1,600
脆皮雞	Crispy Chicken	260	500	725
混合拼盤（選上面任何 3 項）	Mix platter *(any 3 from above)*		950	1,850
蒸雞腿	Steamed Chicken Legs		490	750
北京烤鴨（整隻）	Peking Duck *(whole)*			1,950
可選（鴨骨架湯）	Optional *(Duck Carcasse Soup)*			395

湯類 SOUP

		Rs
紅燒雞絲魚翅湯	Braised Shark Fin with Shredded Chicken	350
酸辣海鮮湯	Hot and Sour Seafood	265
海鮮豆腐湯	Seafood and Tofu	265
鮮魚片皮蛋湯	Fresh Slices of Fish and Century Egg	260
蘆筍玉米蟹肉湯	Asparagus and Sweet Corn with Crab Meat	265
干貝鮮菇雞肉湯	Dried Scallop with Chicken and Mushroom	375
鹹菜豬肉湯	Pork and Ham Choy	275
蘆筍玉米雞肉湯	Asparagus Sweet Corn and Chicken	260
蘆筍玉米湯	Asparagus and Sweet Corn	225



海鮮 SEAFOOD

		Rs
新加坡式辣椒鮮蟹 - 500克	Fresh Crab Singapore Chili Style - 500g	1,350
蒸/炒 薑蒜鮮蟹 - 500克	Fresh Steamed / Sautee Crab with Ginger & Garlic - 500g	1,350
蒸蒜香醉蝦	Steamed Garlic Drunken Prawns	550
椒鹽脆皮蝦	Spicy Salt Crispy Skin Prawns	550
蝦芙蓉蛋	Prawns Egg Fooyang	460
牛油蒜香脆皮蝦	Crispy Skin Prawns with Garlic and Butter	550
川式炒蝦	Prawns Sautee Szechuan Style	550
甜椒炒蝦	Sautee Prawn with Sweet Chili	550
牛油蒜香/椒鹽 明蝦（5顆）	King Prawn Butter Garlic / Spicy Salt (5 pcs)	950
牛油蒜香/椒鹽 虎蝦（6顆）	Tiger Prawn Butter Garlic / Spicy Salt (6 pcs)	950
鐵板豉汁魷魚	Sizzling Calamari Black Bean Sauce	550
糖醋魷魚	Sweet and Sour Calamari	550
川式炒魷魚	Sautee Calamari Szechuan Style	550
海鮮砂鍋	Seafood Hotpot	575
牛油蒜香龍蝦尾 - 300克	Lobster Tail with Butter and Garlic - 300g	1,300
椒鹽龍蝦尾 - 300g	Lobster Tail Spicy Salt - 300g	1,300
紅燒海參砂鍋	Braised Sea Cucumber Hotpot	1,600





魚類 FISH

			Rs
薑蔥蒸全魚	❁	Steamed Whole Fish with Ginger & Spring Onions	SQ
廣式炸魚柳	❁	Fried Fish Filet Cantonese Style	695
鳳梨糖醋魚		Pineapple Fish	695
糖醋魚		Sweet and Sour Fish	525
川式炒魚片	❁	Sautee Fish Slices Szechuan Style	525
薑蔥炒魚	❁	Sautee Fish with Ginger & Spring Onion	525
薑蔥蒸魚柳	❁	Steamed Fish Filet with Ginger & Spring Onion	625
三寶砂鍋		3 Treasures Hotpot	575



雞 POULTRY

			Rs
鐵板雞片	❁	Sizzling Chicken Slices	495
鐵板黑椒雞肉		Sizzling chicken with black pepper on a hot plate	495
黑木耳炒雞片	❁	Sautee Slices of Chicken with Black Fungus	515
川式炒雞片		Sautee Slices of Chicken Szechuan Style	515
糖醋雞		Sweet and Sour Chicken	495
蒜香醬油蒸蛋		Steamed Egg with Garlic and Soya Sauce	265

牛肉 BEEF

		Rs
鐵板牛柳	Sizzling Slices of Beef Fillet	550
鐵板黑椒牛肉	Sizzling Beef with Black Pepper	550
醋醬炒牛肉片	Sautee Beef Slices with Pickled Sauce	575
廣式燉牛腩	Beef Brisket Stew Cantonese Style	595
港式炒牛柳片	Sautee Slices of Beef Fillet Hong Kong Style	575
辣醬炒牛肉片	Sautee Beef Slices with Spicy Sauce	550
鮮菇蠔油牛肉片	Sautee Beef Slices with Mushroom and Oyster Sauce	550



羊肉 - 鹿肉
LAMB - VENISON

			Rs
鐵板黑椒羊肉	❁	Sizzling Lamb with Black Pepper	650
川式炒羊肉		Sautee Lamb Szechuan Style	650
鐵板黑椒鹿肉	❁	Sizzling Venison with Black Pepper	650
川式炒鹿肉		Sautee Venison Szechuan Style	675





豬肉 PORK

			Rs
梅菜肉 +梅菜	❁	Moy Choy Niouk + Preserved Chinese Vegetables	750
紅炆豬肉		Pork Foong Moon	650
糖醋排骨		Sweet and Sour Spare Ribs	550
香辣排骨		Hot and Spicy Spare Ribs	550
川式豬肉		Pork Szechuan Style	575
椒鹽排骨酥		Fried Spare Ribs Spicy Salt	550
竹筍梅菜炒豬肉		Sautee Pork with Bamboo shoots + Preserved Vegetables	550
麻婆豆腐	❁	Mapo Tofu	475



青蔬 VEGETABLES

			Rs
鮮白菜燴日本豆腐	❁	Fresh Bok Choy served with Japanese Tofu	395
中式鮮蔬什錦		Fresh Mixed Chinese Vegetables	295
蒜蓉炒青蔬	❁	Fresh Green Vegetables with Garlic	295
蠔油炒什錦菇		Sautee Mixed Mushroom with Oyster Sauce	345
梅菜炒竹筍		Sautee Bamboo Shoots + Preserved Vegetables	295
蔬菜砂鍋	❁	Vegetables Hot Pot	395
椒鹽素肉酥		Deep Fried Veg Meat Spicy Salt	395
醋醬炒素肉		Sautee Veg Meat with Pickled Sauce	395
辣醬炒素肉		Sautee Veg Meat with Spicy Sauce	395
豉汁鮮菇炒豆腐		Sautee Beancurd with Mushroom and Black Bean Sauce	295
芥末醬拌秋葵	❁	Lady Finger with Mustard Sauce	395

麵類 + 米飯
NOODLES + RICE

		Rs
廣州炒飯 + 叉燒/雞肉	Cantonese Fried Rice + Char Siu / Chicken	295
海鮮炒飯	Seafood Fried Rice	375
鹹魚炒飯	Fried Rice with Salted Fish	395
素食蔬菜炒飯 蔬菜炒麵	Vegetable Fried Rice / Fried Noodle with Vegetable	250
炒麵 + 雞肉/牛肉/叉燒 + 蔬菜	Stir Fried Noodles + Chicken / Beef / Char siu + Vegetables	295
炒麵 + 蝦 + 蔬菜	Stir Fried Noodles + Prawns + Vegetables	325
特級炒麵	Special Fried Noodles	395
廣式脆麵 + 雞肉/牛肉	Crispy Noodle with Chicken / Beef Cantonese Style	375
脆 麵 + 雞肉/牛肉 + 雞蛋	Noodle with Chicken / Beef + Egg	295
沙河粉 + 豉汁牛肉	Saho Foon + Beef Black Beans	395
新加 坡 新加坡	Singapore Style Noodle	375
米粉湯 + 豬肉/雞肉/牛肉 + 蔬菜 + 雞蛋	Mee Foon Soup + Pork / Chicken / Beef + Vegetables + Egg	385
炒米粉 + 雞肉/牛肉/叉燒 + 蔬菜	Stir Fried Mee Foon + Chicken / Beef / Char Siu + Vegetables	375
炒米粉 + 雞肉/牛肉/叉燒 + 蔬菜 + 蝦	Stir Fried Mee Foon + Chicken / Beef / Char Siu + Vegetables + Prawn	395
蔬菜炒米粉	Fried Meefoon with Vegetable	275
雲吞湯麵	Wonton Noodle Soup	295
雲吞湯（8 顆）	Wonton Soup (8 pcs)	295
白飯	Steamed Rice	90



甜品 DESSERT

		Rs
冰淇淋	Ice Cream	125
西米露 + 香草 / 椰香 冰淇淋	Tapioca with Vanilla / Coco Ice Cream	125
蒸糯米糕（一份 3 個）	Steamed Rice Cake (portion of 3)	125
凉粉	Grass Jelly	125



中國諺語： 對統治者而言， 人民是天堂；
對人民而言， 食物是天堂。

“To the ruler. the people are heaven; to the people. Food is heaven.”

Chinese Proverb

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