



ABC RESTAURANT GROUP

美食佳饌

款款點心，日日新做

Table No. Guests Server



Qty.	蒸點 Steamed	
A.01 <input type="checkbox"/>	魚翅灌湯餃 (SP) Shark's Fin Dumpling in Broth	<input checked="" type="checkbox"/>
A.02 <input type="checkbox"/>	狀元蝦餃皇 (Har Gau) (L) Shrimp Dumpling	<input checked="" type="checkbox"/>
A.03 <input type="checkbox"/>	原蝦燒賣皇 (Siu Mai) (M) Pork Dumpling with Shrimp	<input checked="" type="checkbox"/>
A.04 <input type="checkbox"/>	豉汁蒸排骨 (M) Steamed Pork Ribs with Black Bean Sauce	
A.05 <input type="checkbox"/>	荷香瑤柱珍珠雞 (L) Lotus Wrapped Sticky Rice	
A.06 <input type="checkbox"/>	蜜汁叉燒包 (S) Barbecued Pork Bun	
A.07 <input type="checkbox"/>	鳳眼帶子餃 (L) Phoenix-Eye Scallop Dumpling	
A.08 <input type="checkbox"/>	豉汁蒸鳳爪 (M) Chicken Feet with Black Bean Sauce	
A.09 <input type="checkbox"/>	北菇雞包仔 (M) Chicken Bun	
A.10 <input type="checkbox"/>	薑蔥牛柏葉 (M) Beef Omasum with Ginger & Green Onion	
A.11 <input type="checkbox"/>	南翔小籠包 (L) Shanghai Style Pork Dumpling	<input checked="" type="checkbox"/>
A.12 <input type="checkbox"/>	鮮蝦魚翅餃 (L) Shark's Fin Dumpling with Shrimp	
A.13 <input type="checkbox"/>	鮮蝦菠菜餃 (L) Shrimp & Spinach Dumpling	
A.14 <input type="checkbox"/>	栗子餃 (L) Chestnut Dumpling	
A.15 <input type="checkbox"/>	鮮竹牛肉球 (S) Minced Beef Ball	
A.16 <input type="checkbox"/>	鮮蝦豆苗餃 (M) Steamed Peas Sprout & Shrimp Dumpling	

Qty.	蒸點 Steamed	
A.17 <input type="checkbox"/>	蠔皇鮮竹卷 (M) Bean Curl Roll with Oyster Sauce	
A.18 <input type="checkbox"/>	潮州蒸粉果 (S) Chiu Chow Style Dumpling	
A.19 <input type="checkbox"/>	花素餃 (M) Steamed Vegetarian Dumpling	<input checked="" type="checkbox"/>
A.20 <input type="checkbox"/>	馬拉糕 (S) Steamed Sponge Cake	
A.21 <input type="checkbox"/>	金香奶皇包 (S) Golden Custard Bun	
A.22 <input type="checkbox"/>	流沙奶皇包 (M) Custard Bun with Egg Yolk Paste	<input checked="" type="checkbox"/>
A.23 <input type="checkbox"/>	千層糕 (M) Thousand-Layer Cake	
A.24 <input type="checkbox"/>	潮式糯米卷 (S) Chiu Style Sticky Rice Roll	
A.25 <input type="checkbox"/>	鮑菇棉花雞 (L) Steamed Chicken and Mushroom	
A.26 <input type="checkbox"/>	金香蓮蓉包 (M) Golden Lotus Seed Paste Bun	

Qty.	香滑腸粉 Steamed Rice Rolls	
B.01 <input type="checkbox"/>	韭黃鮮蝦腸 (L) Shrimps and Yellow Leeks Rice Roll	<input checked="" type="checkbox"/>
B.02 <input type="checkbox"/>	香茜牛肉腸 (L) Beef & Cilantro Rice Roll	
B.03 <input type="checkbox"/>	蜜味叉燒腸 (L) Honey BBQ Pork Rice Roll	
B.04 <input type="checkbox"/>	涼瓜雞絲腸 (L) Bitter Melon & Shredded Chicken Rice Roll	
B.05 <input type="checkbox"/>	羅漢齋腸粉 (L) Vegetarian Rice Roll	<input checked="" type="checkbox"/>
B.06 <input type="checkbox"/>	蔥花炸兩腸 (L) Dough Fritter Rice Roll	

Qty.	煎炸焗點 Pan & Deep-Fried & Baked	
C.01 <input type="checkbox"/>	香煎蘿蔔糕 (M) Pan Fried Turnip Cake	
C.02 <input type="checkbox"/>	生煎菜肉包 (M) Pan Fried Pork & Vegetable Bun	<input checked="" type="checkbox"/>
C.03 <input type="checkbox"/>	香煎韭菜果 (L) Pan Fried Chive Dumpling	
C.04 <input type="checkbox"/>	京式鍋貼 (M) Beijing Style Pan Fried Potsticker	
C.05 <input type="checkbox"/>	鮮蝦腐皮卷 (L) Fried Bean Curd Skin Rolls with Shrimps	
C.06 <input type="checkbox"/>	幻彩鮮蝦球 (L) Rainbow Shrimp Ball	<input checked="" type="checkbox"/>
C.07 <input type="checkbox"/>	沙律明蝦角 (L) Golden Shrimp Dumpling	
C.08 <input type="checkbox"/>	香芒鮮蝦筒 (L) Mango Shrimp Roll	<input checked="" type="checkbox"/>
C.09 <input type="checkbox"/>	酥炸春卷 (M) Crispy Egg Roll	
C.10 <input type="checkbox"/>	蜂巢炸芋角 (M) Deep Fried Taro Dumpling	
C.11 <input type="checkbox"/>	珍珠咸水角 (S) Deep Fried Pearl Meat Dumpling	
C.12 <input type="checkbox"/>	蓮蓉煎堆仔 (S) Sesame Balls	
C.13 <input type="checkbox"/>	焗叉燒餐包 (S) Baked BBQ Pork Bun	
C.14 <input type="checkbox"/>	金牌叉燒酥 (M) Baked BBQ Pork Pastry	
C.15 <input type="checkbox"/>	酥皮菠蘿奶黃包 (M) Pineapple Custard Bun	

Qty.	煎炸焗點 Pan & Deep-Fried & Baked	
C.16 <input type="checkbox"/>	酥皮蛋撻仔 (M) Crispy Egg Tart	<input checked="" type="checkbox"/>
C.17 <input type="checkbox"/>	雪山芋茸包 (M) Taro Bun	<input checked="" type="checkbox"/>
C.18 <input type="checkbox"/>	香滑紙包雞 (M) Baked Foil Wrap Chicken	
C.19 <input type="checkbox"/>	煎釀青椒 (L) Pan Fried Stuffed Green Pepper with Shrimp Paste	
C.20 <input type="checkbox"/>	煎釀茄子 (L) Pan Fried Stuffed Eggplant with Shrimp Paste	
C.21 <input type="checkbox"/>	蔥油餅 (M) Green Onion Pancake	

Qty.	粥品 Congees	
D.01 <input type="checkbox"/>	皮蛋瘦肉粥 (\$5.50) Century Egg with Pork Congee	
D.02 <input type="checkbox"/>	生滾牛肉崧粥 (\$5.50) Minced Beef Congee	
D.03 <input type="checkbox"/>	生滾魚片粥 (\$6.50) Sliced Fish Congee	
D.04 <input type="checkbox"/>	生滾滑雞粥 (\$6.50) Tender Chicken Congee	
D.05 <input type="checkbox"/>	生滾大蜆粥 (\$6.50) Clam Congee	
D.06 <input type="checkbox"/>	生滾田雞粥 (\$8.50) Frog Meat Congee	

(S) 小點 ~ \$2.80 per item
(M) 中點 ~ \$3.50 per item
(L) 大點 ~ \$4.00 per item
(SP) 特點 ~ \$5.50 per item
(C) 廚點 ~ \$6.50 per item

House Recommendations



C.09



C.01



C.03



A.13



A.01



A.05



J.07



I.02

Qty. 廚點 Chef's Special

- E.01 涼拌手撕雞 (C)
Chilled Shredded Chicken
- E.02 椒鹽雞中翼 (C)
Salted Pepper Chicken Wings
- E.03 蠔油芥蘭 (C)
Chinese Broccoli with Oyster Sauce
- E.04 椒鹽大蝦 (C)
Salted Pepper Shrimp
- E.05 椒鹽花枝卷 (C)
Salted Pepper Calamari
- E.06 XO醬炒腸粉 (C)
Stir Fried Rice Roll with XO Sauce
- E.07 豉汁炒蜆 (C)
Sautéed Clams with Black Bean Sauce
- E.08 豉油皇炒麵 (C)
Fried Noodles with Soy Sauce
- E.09 香酥咕嚕肉 (C)
Crispy Sweet & Sour Pork
- E.10 百花蝦多士 (C)
Toasts with Shrimp Paste
- E.11 避風塘鮮魷魚 (C)
Deep Fried Squid
- E.12 甜酸炸雲吞 (C)
Sweet & Sour Fried Wonton
- E.13 炸蟹鉗 (C)
Deep Fried Crab Claws

Qty. 燒味部 BBQ Delicacies

- F.01 北京片皮鴨 (C)
Crispy Roast Duck (6)pcs
- F.02 爽口鴨崧 (C)
Peking Duck Lettuce Wrap
- F.03 貴妃黃毛雞 (\$5.95)
Empress Chicken
- F.04 蜜汁燒排骨 (\$5.95)
BBQ Spare Ribs in Honey Sauce
- F.05 潮式滷水炸豆腐 (\$5.95)
Chiu Chow Style Deep Fried Tofu
- F.06 滷水鴨翼 (\$5.95)
Marinated Duck Wings
- F.07 日式涼伴海草海蜆 (\$5.95)
Japanese Seaweed & Jellyfish Salad
- F.08 滷水鴨舌 (\$5.95)
Marinated Duck Tongues
- F.09 白雲鳳爪 (\$5.95)
White Cloud Phoenix Claws
- F.10 煙焗素鴨 (\$5.95)
Smoked Veggie Mock Duck with Vegetarian Textured Bean Curd
- F.11 化皮乳豬 (C) (\$15)
Roast Suckling Pig
- F.12 蜜汁叉燒 (\$5.95)
BBQ Pork
- F.13 脆皮燒鴨 (\$5.95)
Roast Duck
- F.14 龍井茶皇雞 (C) (\$5.95)
Tea Marinated Chicken

Qty. 飯麵進介 Rice & Noodles

- G.01 龍蝦撈麵 (C) (\$18)
Fresh Maine Lobster Noodle
- G.02 星州海鮮炒米 (\$12)
Singaporean Style Seafood Vermicelli
- G.03 干炒牛河 (\$12)
Stir Fried Flat Rice Noodle with Beef
- G.04 XO醬海鮮干炒河 (C) (\$14)
Stir Fried Flat Rice Noodle with Seafood and XO Sauce
- G.05 滑蛋蝦仁炒河 (\$14)
Stir Fried Flat Rice Noodle with Shrimp and Scrambled Eggs
- G.06 招牌煎麵 (C) (\$14)
House Special Pan Fried Noodle
- G.07 瑤柱蛋白炒飯 (\$15)
Fried Rice with Conpoy & Egg White
- G.08 潮式炒飯 (\$14)
Chiu Chow Style Fried Rice
- G.09 燒味湯粉 (C) (\$9.8)
: 叉燒, 貴妃雞, 或燒鴨
Cantonese BBQ Rice Noodle in Soup
Choice of: BBQ Pork, Empress Chicken, or Roasted Duck

Qty. 甜點 Desserts

- I.01 香芒果布甸 (S)
Mango Pudding
- I.02 香滑椰汁糕 (S)
Coconut Pudding
- I.03 香芒雪米糍 (C) (S)
Mango Mochi

Qty. 魚湯系列 Fish Soups

- H.01 翡翠鮮魚片魚湯泡 (C) (\$9.8)
Emerald Fresh Sliced Fish Soup
 - H.02 香茅豬扒魚湯泡 (\$8.8)
Fried Pork Chop in Fish Soup
 - H.03 碧線海鮮魚湯泡 (\$9.8)
Seafood Fish Soup
 - H.04 鮮菌牛肉魚湯泡 (C) (\$8.8)
Mushroom and Beef Fish Soup
 - H.05 貴妃雞魚湯泡 (\$8.8)
Empress Chicken Fish Soup
 - H.06 薑蔥豬肝魚湯泡 (\$8.8)
Fish Soup with Pork Liver with Ginger and Green Onion
 - H.07 北菇田雞魚湯泡 (\$9.8)
Fish Soup with Frog Meat & Mushroom
- 泡各式: 粉麵飯, 烏冬, 拉麵, 油麵, 生麵, 粿條, 瀨粉, 伊麵
- Choice: Any Rice Noodle, Udon, Mein, or Noodle

Qty. 週末推介 Weekend Specials

- J.01 山水豆腐花 (S)
Soybean Curd Pudding
- J.02 豬皮, 蘿蔔, 魚蛋 (SP)
Pig Skins, Braised Turnip, and Fish Balls
- J.03 順德煎薄餐 (C) (SP)
Shun Tak Style Pan Fried Crepe
- J.04 雲慶寺豆腐 (C)
Vegetarian Fried Tofu
- J.05 冰鎮涼瓜 (C)
Ice Bitter Melon
- J.06 廣東煮雞酒 (C)
Cantonese Style Rice Wine Stewed Chicken
- J.07 沙爹串燒雞 (C)
Grilled Chicken Satay
- J.08 沙律海鮮卷 (C)
Seafood Salad Rolls
- J.09 銀杏鮮腐皮浸豆苗 (C)
Ginkgo Bean Curd Skin Rolls with Pea Sprouts
- J.10 排骨腊味飯 (C) (SP)
Spare Ribs and Chicken Feet with Rice in Bamboo Steamer
- J.11 雞球東菇竹桶飯 (SP)
Chicken and Mushroom with Rice in Bamboo Steamer
- J.12 嬌嬌砵仔糕 (S)
Red Bean Rice Cake
- J.13 懷舊白糖糕 (S)
Authentic Style White Sugar Cake
- J.14 煎釀磨菇 (L)
Pan Fried Stuffed Mushrooms with Shrimp Paste
- J.15 芝麻卷 (S)
Sesame Roll

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(M) 中點 ~ \$3.50 per item

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(SP) 特點 ~ \$5.50 per item

(C) 廚點 ~ \$6.50 per item

🔴 House Recommendations

富林魚翅海鮮酒家 Metro Center 973 E, Hillsdale Blvd. B-5, Foster City, CA 94404 Tel. (650) 328-2288 Fax. (650) 358-9764

富豪皇宮海鮮酒家 768 Barber Lane, Unit 206, Milpitas, CA 95035 Tel. (408) 435-8888 Fax. (408) 435-8887