



BACKGROUND OF CHINA RED

Anshi Wang (1021-1086) was a chancellor in the Northern Song dynasty and one of the Eight Great Prose Masters in the Tang and Song dynasties. When Wang was 23, he went to Beijing to take the Imperial Court exam. On the day of the exam, he walked past Dongmen and saw a lantern with half a couplet written on it at the gatehouse of a ministry councilor. The lantern read, "The Jade Emperor has soldiers walk on the battlefield, wind is regarded as spear, rain as arrow, flash as flag and thunder as drum, the sky be the witness", and anyone who could answer the other half of the couplet would be chosen as the son-in-law of the ministry councilor.

At the time, Wang was entering the examination hall and didn't have enough time to think. When the examiner brought half a couplet for Wang to complete, the couplet read "The Dragon King has guests sit on a feast, the moon is regarded as candle, the star as light, the mountain

as food and the sea a wine, the land be the witness". Wang had a good memory and quickly completed the couplet with the couplet he saw on the lantern. When Wang left the examination hall, he used the examiner's couplet to answer the couplet written on the lantern. Impressed, the ministry councilor promised to allow his daughter to marry Wang.

When Wang was preparing for the wedding, he was informed he was nominated as the top candidate. With two happy events, Wang wrote the word for happy (喜) twice side by side and pasted it on the door. From then on, it became a tradition to paste 喜喜 at weddings. As it became more popular in China, "喜喜" became a word people loved to see and "双喜" (double happiness) could be found almost everywhere. From then on, "双喜" and "喜喜" could be seen everywhere in our life as it is in our restaurant, China Red.

點心類

THREE LETTERS AND SIX ETIQUETTES

In ancient China, there are said to be 'three letters and six etiquettes' which need to be followed in order for a couple to be married.



三書六禮

正式的婚前禮一般始於三書六禮，乃中國的傳統婚姻習俗禮儀。“三書”指在“六禮”過程中所用的文書，包括聘書、禮書和迎書。“六禮”是指由求婚至完婚的整個結婚過程。“六禮”即六個禮法，指納采、問名、納吉、納征、請期和親迎。其中納采、問名、納吉前三階段稱為議婚，亦稱議親。

DIMSUM

韭菜餃 (4只) 8.8

Prawn and Chive Dumpling – 4 pcs

海豚餃 (3只) 8.9

Dolphin Prawn Dumpling – 3pcs

南翔小籠包 (8只) 11.9

Shao Long Bao(Pork) – 8 pcs

鍋貼 (8只) 10.9

Pan Fried Pork and Celery
Dumpling – 8 pcs

紅油抄手 (8只) 8.9

Spicy Won Ton – 8 pcs

小楊生煎包 (4個) 8.9

Pan Fried Pork Bun – 4 pcs



點心類

DIMSUM

香煎水餃 (8只) 10.9

Pan-fried Pork Dumpling – 8pcs

菠菜素水餃 (6 / 12只) 7.9/12.9

Vegetable Dumpling – 6/12 pcs

紅雙喜蝦餃皇 (3只) 8.8

Prawn Dumpling – 3 pcs

北方水餃 (6 / 12只) 6.9/11.9

Peking Dumpling(Pork) – 6/12 pcs

蘿卜絲酥餅 (4條) 7.8

Shredded Turnip Pastries – 4 pcs

紙包蝦 (3條) 7.9

Deep-fried Rice Paper Prawn Roll – 3 pcs



DIMSUM

肉鬆手抓餅 8.8

Pork Floss Hand-made Pancake

招牌手抓餅 7.8

Hand-made Pancake

鴨肉餃 (3只) 6.8

Duck Meat Dumpling – 3 pcs

芝麻蝦 (2只) 6.9

Sesame Prawn Toast – 2 pcs

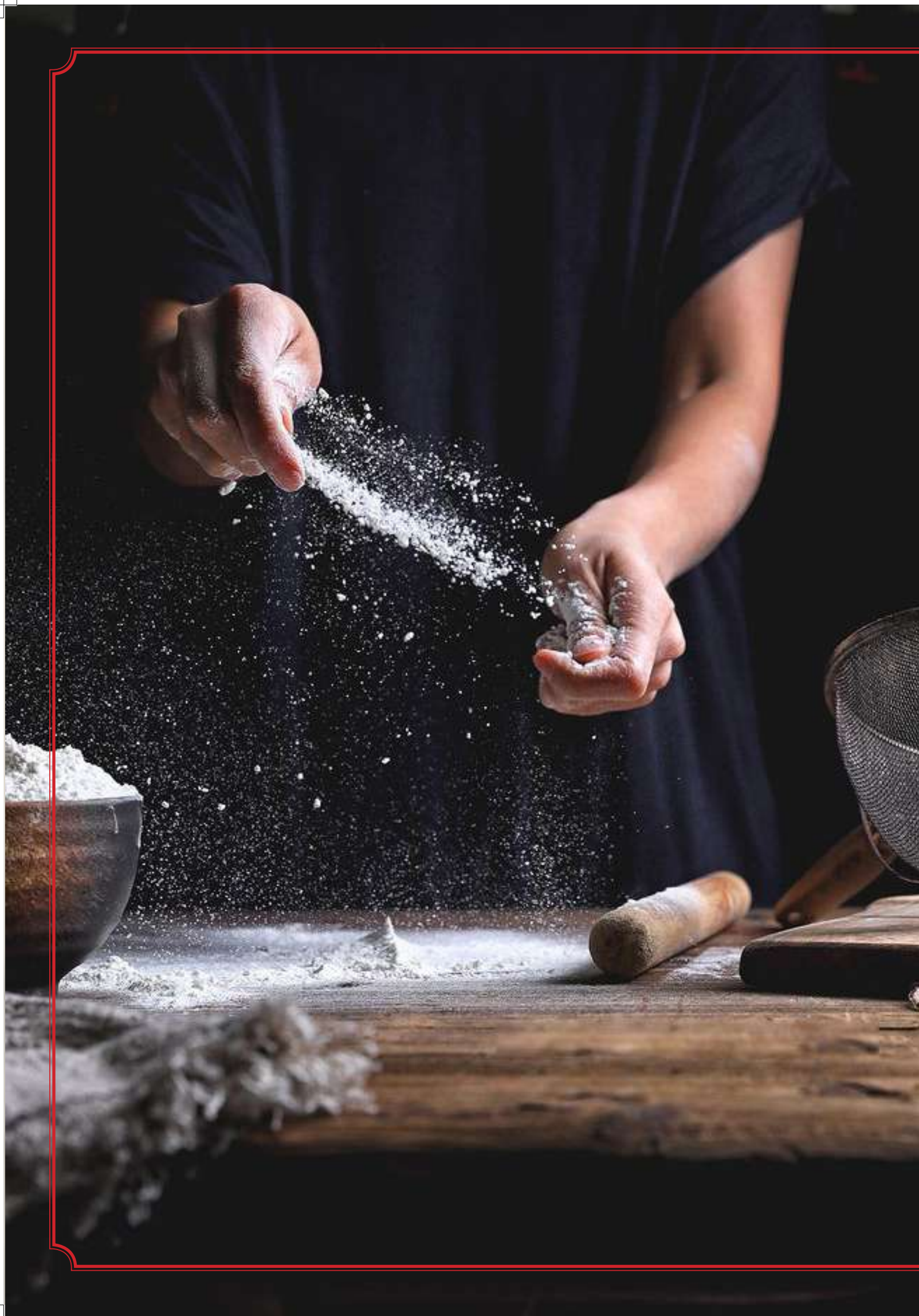
雞蝦燒賣 (4只) 8.8

Chicken and Prawn Siu Mai – 4 pcs

帶子蝦餃 (3只) 8.8

Scallop and Prawn Dumpling – 3 pcs





點心類

DIMSUM

炸春卷 (3條) 6.0

Spring Roll (Pork and Veg) – 3 pcs

素春卷 (3條) 6.0

Vegetable Spring Roll – 3pcs

南瓜餅 (6只) 6.9

Pumpkin Cookies – 6 pcs

蔥油餅 6.9

Spring Onion Pancake – 4 pcs

韭菜雞肉煎餃 (3只) 6.9

Pan-fried Chicken & Chive
Dumpling – 3 pcs

雞肉蒸點心 (3只) 6.9

Steam Chicken Dim Sum – 3 pcs

雞肉炸點心 (3只) 6.9

Deep-fried Chicken Dim Sum – 3 pcs

迷你奶黃包 (3個) 7.9

Egg Custard Bun – 3 pcs

腐皮炸蝦卷 (3只) 8.8

Deep-fried Bean Curd
Prawn Roll – 3 pcs

孜然魷魚鬚 8.9

Deep Fried Squid Tentacle

小食和湯

GIFT GIVING, OR GUO DA LI

In Chinese culture, gift giving (guo da li) is an important event where the groom delivers official wedding gifts to bride's family on a chosen auspicious day as a sign of sincerity. The bride's family will then return the favour in goodwill with gifts as well. In wedding culture, gift giving symbolises good luck and prosperity.



其“好事成雙”之意。

亦會預備回禮禮物。禮物皆是均雙數以取

日子，帶同聘金和各種禮物到女家，而女家

約。跟“過訂親”相同，男家會挑選一個好

典禮；由于這典禮往後就等如正式成立了婚

典禮，這是訂親的最盛大，也是最首要的

“過訂親”舉辦後，就會舉辦“過大禮”的

過大禮

SOUP

雞肉粟米湯	6.8
Chicken and Sweet Corn Soup	
蟹肉粟米湯	7.8
Crab Meat and Sweet Corn Soup	
雲吞湯	6.9
Won Ton Soup	
西湖牛肉湯	6.9
Westlake Beef Soup	
海鮮豆腐湯	7.9
Seafood and Bean Curd Soup	
酸辣湯	6.8
Hot and Sour Soup (Ham, Mushroom, Tofu & Egg)	

ENTRÉE

豬肉生菜包	6.8
Pork San Choi Bao	
素生菜包	6.8
Vegetarian San Choi Bao	
雞肉生菜包	6.8
Chicken San Choi Bao	
海鮮生菜包	7.8
Seafood San Choi Bao	
椒盐鹌鹑	7.9
Deep-fried Salt & Pepper Quail	

傳統冷盤

TRADITIONAL COLD ENTRÉE

海蜇双脆	10.8
Shredded Jelly Fish and Turnip in Special Garlic Sauce	
川味口水雞	11.8
Szechuan Chilli Spicy Chicken	
五香牛展	10.8
Sliced Beef Shank in Special Flavour	
老醋木耳	9.8
Black Fungus in Vinegars	
香拌雲絲	7.8
Shredded Bean Curd in Garlic Sesame Oil	
雨花盐水鴨	11.8
China Red Special Salty Duck	

安床

在婚禮前數天由好命佬將新床搬至適當位置。然後，在婚禮之前，再由好命婆負責鋪床，將床褥、床單及龍鳳被等鋪在床上，并撒上各式喜果，如紅棗、桂圓、荔枝干、紅綠豆及利是。安床後任何人皆不得進入新房及觸碰新床，直至新人于結婚當晚進房為止。

AN CHUANG, OR BED-SETTING CEREMONY

Matrimonial bed setup, or 'an chuang,' is a Chinese wedding custom in which people decorate and set up the nuptial bed for the wedding day. This practice is believed to bless the couple's fertility and will allow them to produce more offspring.

傳統冷盤

TRADITIONAL
COLD ENTRÉE

夫妻肺片 11.8

Beef Tripe and Tongue in
Szechuan Spicy Sauce

小醬排骨 9.8

Mini Pork Ribs in Sweet Soy Sauce

拍黃瓜 8.8

Cucumber in Garlic & Vinegar
Sauce

醉雞 10.8

Chinese Wine Flavoured Chicken

皮蛋豆腐 9.8

Sliced Fresh Bean Curd with
Preserved Egg

揚州醬鴨 13.8

Marinated Duck in Sweet Soy
Sauce



特色風味菜

JIA ZHUANG, OR THE BRIDE'S DOWRY

The bride will bring the dowry items (jia zhuang) to the groom's family where the items will be placed inside the couple's room two to three weeks before the wedding. A dowry usually consists of sewing kits and baby prosperity sets, which symbolises the bride's good virtue and her readiness to become a woman.



陪嫁品

女方家裡的陪送，是女方家庭位置和財富的標志。陪嫁品最遲在婚禮前一天送至夫家。陪嫁品除了衣服飾品以外，首要是一些標志好征兆的東西，如：剪刀，涵義蝴蝶雙飛；痰盂，又稱後代桶；花瓶，涵義花開富貴；鞋，涵義白頭偕老；尺，涵義良田萬頃等等。當然各地的風俗和考究都不相同。

CHEF'S SPECIAL

黑胡椒烤大蝦 26.8

Braised Whole Prawn with Shell in Black Pepper Sauce

孜然羊肉 23.8

Stir-fried Sliced Lamb with Cumin Powder

椒盐双寶（魷魚、銀魚） 21.9

Deep-fried Squid and White Bait in Salt & Pepper

馳名香酥鴨 24.9

Crispy Fragrant Duck

干鍋鴨 23.9

Braised Spicy Duck with Spring Onion

泰汁牛仔骨 23.8

Stir-fried Beef Ribs in Thai Spicy Sauce



特色風味菜



CHEF'S SPECIAL

马来西亚爽辣虾 26.8

Stir-fried Prawn with Snow Peas
in Malaysian Hot Sauce



虾球带子炒蛋白 26.8

Stir-fried Prawn with Scallop with
Scambled Egg White



蒜芥炒牛肉 22.8

Stir-fried Sliced Beef with Chinese
Broccoli in Garlic Oyster Sauce



金沙虾仁豆腐 20.8

Braised Bean Curd and Shrimp in
Salty Egg Yolk Sauce

CHEF'S SPECIAL

避风塘软壳蟹 23.9

Deep-fried Soft Shell Crab in Dry
Hot Chilli & Herbs

XO酱炒蚬 (配油条) 23.9

Stir-fried Pipi in Spicy XO Sauce
(Served with Chinese Dount)

桃仁虾球带子 26.8

Stir-fried Prawn and Scallop with
Walnuts



特色風味菜

CHEF'S SPECIAL

姜葱鱷魚肉 25.8

Stir-fried Crocodile Meat in
Ginger & Onion Sauce

椒茄牛仔粒 23.8

Stir-fried Diced Beef with
Eggplant & Chilli

京汁牛柳絲 22.9

Deep-fried Shredded Beef in
Mandarin Sauce

大千辣子雞丁 19.9

Deep-fried Diced Chicken in Dry
Hot Chilli with Nuts



海鮮類

SEAFOOD

黑胡椒烤大蝦 26.8

Braised Whole Prawn with shell in Black Pepper Sauce

干燒鮮帶子 25.8

Stir-fried Scallop with Broccoli in Chilli Sauce

馬來西亞爽辣蝦 26.8

Stir-fried Prawn with Snow Peas in Malaysian Hot Sauce

芥末蝦球 26.8

Braised Prawn in Mustard Sauce

椒盐蝦球 26.8

Deep-fried King Prawn with Salt & Pepper

腰果蝦球 26.8

Stir-fried Prawn with Cashew Nuts

SHANG TOU, OR HAIR COMBING

'Shang tou' is a hair combing ceremony performed by a 'Good Fortune Lady' or the bride and groom's parents to bless the couple's marriage. It is also a coming-of-age ceremony to signify that the bride and groom are now adults.



上頭

男女雙方都要進行的婚前儀式。也是擇定良辰吉日，男女在各自的家中由梳頭婆梳頭，一面梳，一面要大聲說：一梳梳到尾，二梳梳到白發齊眉，三梳梳到兒孫滿地，四梳梳到四條銀筍盡標齊。“上頭”是一個非常講究的儀式。梳頭要用新梳子，助“上頭”的人必須是“全福之人”，即這人是六親皆全，兒女滿堂之人。

海鮮類

SEAFOOD

大千辣子大虾 26.8

Deep-fried Prawn with Shell in Dry Hot Chilli & Nuts

鐵板蒜蓉虾球 26.8

Sizzling Stir-fried Prawn in Garlic Sauce

上海炒鱧絲 21.8

Stir-fried Shredded Eel in Sweet Soy Sauce

蜜糖虾球 26.8

Honey King Prawn

椒盐銀魚 20.9

Deep-fried White Bait in Salt & Pepper

咕嚕虾球 26.8

Sweet & Sour Prawn

SEAFOOD

咸蛋黃炒虾球 26.8

Stir-fried Prawn in Salty Egg Yolk Sauce

時菜虾球 26.8

Stir-fried Prawn with Mixed Vegetables

虾球帶子炒蛋白 26.8

Stir-fried Prawn and Scallop with Scambled Egg White

上海花蟹年糕 21.8

Stir-fried Crab with Rice Cake

金沙虾仁豆腐 20.8

Braised Bean Curd and Shrimp in Salty Egg Yolk Sauce

魚頭湯手工面 20.9

Braised Fish Head with Noodle Soup

時菜帶子 25.8

Stir-fried Scallop with Mixed Vegetables

避風塘軟壳蟹 23.9

Deep-fried Soft Shell Crab in Dry Hot Chilli & Herbs

椒盐軟壳蟹 23.9

Deep-fried Soft Shell Crab in Salt & Pepper

椒盐魷魚 20.8

Deep-fried Squid in Salt & Pepper

XO醬炒蜆(配油條) 23.9

Stir-fried Pipi in Spicy XO Sauce (Served with Chinese Donut)

椒盐帶子 25.8

Deep-fried Scallop in Salt & Pepper

海鮮類

SEAFOOD

姜葱鱷魚肉	25.8	千島蝦球	26.8
Stir-fried Crocodile Meat in Ginger & Onion Sauce		Deep-fried Prawn in batter with Thousand Island Sauce	
漁鄉茄子帶子煲	23.8	蜜椒鱔絲	21.8
Stir-fried Eggplant and Scallop in Szechuan Chilli Sauce		Deep-fried Shredded Eel in Honey Pepper Sauce	
泡菜豆付海鮮	25.8	黃油腰果蝦	26.8
Combination Seafood & Bean Curd in Kimchi Soup		Stir-fried Prawn with Cashew Nuts in Butter Sauce	
回鍋魚片	21.9	酸菜魚片	24.9
Szechuan Chilli Fish Fillet		Fish Fillet with Pickled Chinese Cabbage in Soup	
海皇玉子豆付煲	25.8	砂鍋魚頭湯	13.9/23.8
Stir-fried Seafood Combination with Bean Curd and Mushroom		(小鍋:1-2人, 大鍋:4-5人)	
豉油王魚片	20.8	Brasied Fish Head in Chicken Soup (Small: 1-2p, Large: 4-5p)	
Fish Fillet with Sliced Cucumber in Soy Sauce			

SEAFOOD

避風塘蝦球	26.8		
Deep-fried Prawn in Dry Hot Chilli & Herbs			
咸蛋黃鮮花蟹	21.8		
Stir-fried Crab with Shell in Salty Egg Yolk Sauce			
干煸魷魚鬚	20.8	椒盐双宝(魷魚,銀魚)	21.9
Stir-fried Squid Tentacles with String Beans in Dry Chilli		Stir-fried Squid and White Bait in Salt & Pepper	
咕嚕魚片	20.8	回鍋魚片	21.9
Sweet & Sour Fish Fillet		Szechuan Chilli Fish Fillet	
桃仁蝦球帶子	26.8	水煮沸騰魚	24.9
Stir-fried Prawn and Scallop with Walnuts		Fish Fillet in Szechuan Hot Chilli Oil	
XO醬鱷魚肉	25.8	海皇粉絲煲	24.8
Stir-fried Crocodile Meat in Spicy XO Sauce		Stir-fried Seafood Combination with Vermicelli in Spicy XO Sauce	

牛肉類

BEEF

芥末雪花牛 32.9

Wagyu Striploin in Mustard Sauce

照燒汁雪花牛 32.9

Wagyu Striploin in Teriyaki Sauce

鵝肝醬牛仔粒 24.8

Stir-fried Diced Beef in Goose Liver Sauce

椒茄牛仔粒 23.8

Stir-fried Diced Beef with Eggplant & Chilli

鐵板京蔥牛仔骨 23.8

Sizzling Beef Rib in Mandarin Onion Sauce

水煮牛肉 24.8

Sliced Beef in Szechuan Hot Chilli Oil

酸湯金針菇肥牛 22.8

Thin Sliced Beef with Enoki Mushroom in Sour Soup

蓋頭

新娘子通常會以一邊長三尺的正方形紅圍巾蒙在頭上，這赤色的圍巾稱為叫“蓋巾”，俗稱蓋頭。對於蓋頭這種婚俗，通常有兩種說法：其間一種說法是說蓋頭是爲了遮羞，而另一種說法是說源自於古代的掠取婚，表明新娘子蒙上蓋頭後就永遠找不到回去的路了。

GAI TOU, OR THE RED VEIL

The red veil seen in traditional Chinese weddings is similar to the white veil worn in Christian weddings. Traditionally, the red veil symbolises modesty, covering the bride's face until she is in the bridal chamber where the groom will take it off. Red symbolises happiness in Chinese culture which is why it is prevalent in Chinese weddings.

牛肉類

BEEF

京汁牛柳絲	22.9	孜然牛肉	22.8
Deep-fried Shredded Beef in Mandarin Sauce		Stir-fried Sliced Beef in Cumin Powder	
鐵板XO醬肥牛通菜梗	22.8	蒜芥炒牛肉	22.8
Sizzling Sliced Beef with Water Spinach in XO Spicy Sauce		Stir-fried Sliced Beef with Chinese Broccoli in Garlic Oyster Sauce	
老干妈牛肉醬	22.8	尖椒牛肉	22.8
Chopped Beef with Garlic Bolt in Special Chilli Sauce		Stir-fried Sliced Beef with Whole Fresh Chilli in Oyster Sauce	
鐵鍋牛腩豆付	22.8	蚝油牛肉	22.8
Braised Beef with Bean Curd		Stir-fried Sliced Beef in Oyster Sauce	
泰式肥牛粉絲煲	22.8	金蒜牛筋煲	20.8
Sliced Beef with Vermicelli in Tom Yum Sauce		Stir-fried Beef Tendon with Whole Garlic in Oyster Sauce	
泰汁牛仔骨	23.8	香辣肥牛撈面	22.8
Stir-fried Beef Ribs in Thai Spicy Sauce		Thin Sliced Beef with Noodle in Szechuan Hot Spicy Oil	

BEEF

沙爹牛肉	22.8
Sliced Beef in Satay Sauce	
鐵板蒙古牛肉	22.8
Sizzling Mongolian Beef	
豉汁牛肉	22.8
Stir-fried Sliced Beef in Black Bean Sauce	
鐵板黑椒牛柳	24.8
Sizzling Beef Fillet in Black Pepper Sauce	
大千辣子牛腩	22.8
Deep-fried Diced Beef in Dry Chilli with Nuts	
中式牛柳	24.8
Beef Fillet in Cantonese Style	

羊鴨類

YING QIN, OR TO ESCORT THE BRIDE

On the wedding day, the groom departs with a troop of escorts and musicians who play cheerful music all the way to the bride's home to escort her back to his home. After the bride is at the groom's home, the wedding ceremony begins.



迎親

古代婚配時，男方必須去迎親。“親迎”是六禮中最隆重的禮節。沒有迎親的新郎，就沒有出嫁的新娘。古代親迎，有徒步的，也有用車的，比較普遍的是用八人大轎去迎親。抬轎的人必須身體強壯，遇上別人的花轎，絕對不可以與他們碰頭，必須繞著走。迎親回來時，還要找一條路回去，以取不會走回頭路之意。

LAMB

鐵板蒙古羊肉 23.8

Sizzling Mongolian Lamb

蔥爆羊肉 23.8

Stir-fried Sliced Lamb with Spring Onion

孜然羊肉 23.8

Stir-fried Sliced Lamb with Cumin Powder

青柠香羊排 14.8

Crispy Lamb Chop with Lime

孜然香羊排 14.8

Crispy Lamb Chop in Cumin Powder

DUCK

香芋鹵水鴨 23.8

Stew Duck with Taro in Gravy Sauce

馳名香酥鴨 24.9

Crispy Fragrant Duck

干鍋鴨 23.9

Braised Spicy Duck with Spring Onion

豬 肉 類

PORK

紅双喜醬骨 22.8

Braised Pork Ribs in Sweet Soy Sauce

四川回鍋肉 20.8

Stir-fried Sliced Pork in Szechuan Chilli & Pepper Sauce

金香骨 21.8

Deep-fried Pork Ribs in Chilli and Curry Leaf Flavour

咕嚕肉 19.9

Sweet & Sour Pork

京都排骨 21.8

Braised Pork Spare Ribs in Mandarin Sauce

梅醬排骨 21.8

Pork Ribs in Chilli Plum Sauce

CHU MEN

'Chu men' refers to the bride's departure from her family home after Ying Qin. Usually, as the bride and groom walk out of the bride's home to the groom's place, a bridesmaid shields the bride with a red umbrella to protect the bride from evil spirits.



出門

出門是指新娘離開娘家的意思。當到達吉時的時候，女須由大妯姐背著上花轎；據說新娘雙腳著地的話就會帶來惡運。在出門的時候，新娘的嫂嫂是不可以相送的，這是因為嫂字有著掃帚星的掃字的諧音，是故人們相信嫂嫂於出門時相送會帶來不吉利。現在的新娘出門時，由伴娘撐起紅傘護著新娘，取其開枝散葉的意思。大妯姐及眾姊妹一邊行，一邊向上空、傘頂及花車頂撒米，用來“喂金雞”，意思指雞啄米後便不會啄新娘。

豬
肉
類

PORK

紅燒肥腸煲 19.8

Sauteed Pork Intestine with Soy Sauce

椒盐排骨 21.8

Deep-fried Pork Spare Ribs in Salt & Pepper

香辣骨 21.8

Stir-fried Pork Ribs in Spicy Hot Chilli Sauce

時菜义燒 19.8

Stir-fried BBQ Pork with Vegetables

老干媽排骨 22.8

Stir-fried Pork Ribs in Home Made Chilli Bean Sauce

梅醬义燒 20.8

Stir-fried BBQ Pork in Plum Sauce

PORK

干鍋肥腸 19.8

Braised Spicy Pork Intestine with Spring Onion

糖醋排骨 21.9

Pork Spare Ribs in Special Sweet & Vinegar Sauce

香芋鹵排骨 22.8

Stew Pork Ribs with Taro in Gravy Sauce

年糕回鍋肉 21.8

Stir-fried Sliced Pork and Rice Cake in Szechuan Chilli & Pepper Sauce

干煸四季豆 18.8

Stir-fried String Bean with Spicy Minced Pork

漁香肉絲 20.8

Stir-fried Shredded Pork in Chilli Sauce

雞 肉 類

CHICKEN

大千辣子雞丁 19.9

Deep-fried Diced Chicken in Dry Hot Chilli with Nuts

大千辣子雞中翅 19.9

Deep-fried Chicken Wing in Dry Hot Chilli with Nuts

辣子不辣雞中翅 19.9

Deep-fried Chicken Wing in Dry Mild Chilli with Chopped Onion and Nuts

蜜糖雞 19.9

Deep-fried Honey Chicken

時菜雞丁 19.9

Stir-fried Diced Chicken with Mixed Vegetables

金香雞 19.9

Deep-fried Diced Chicken in Chilli and Curry Leaf Flavour

BAI TANG, OR CEREMONIAL BOWS

During the wedding, the bride and groom will perform ceremonial bows, the first dedicated to heaven and earth, the second to their ancestors, family and their parents, and the third to each other.



拜堂

又稱為“拜天地”，是婚禮中一個很重要的儀式。“拜堂”並不屬於古“三書六禮”，這一婚俗於宋代以後非常流行，經過“拜堂”後，女方就正式成為男家的一員。“拜堂”時，主持婚禮的司儀會大聲的說：“一拜天地，二拜高堂，夫妻交拜，齊入洞房。”其實，拜天地代表著對天地神明的敬奉；而拜高堂就是對孝道的體現；至於夫妻拜就代表夫妻相敬如賓。



雞肉類

CHICKEN

鐵板豉汁雞球 19.9

Sizzling Stir-fried Diced Chicken
in Black Bean Sauce

脆皮蒜香雞 21.8

Crispy Skin Chicken in Garlic
Flavour

腰果雞丁 20.8

Stir-fried Diced Chicken with Mixed
Vegetable and Cashew Nuts

沙爹雞球 19.9

Satay Chicken

宮保雞丁 19.9

Stir-fried Diced Chicken in
Szechuan Chilli Sauce with Nuts

檸檬雞 19.9

Deep-fried Lemon Chicken

蔬菜類

VEGETABLES

芥蘭 (蠔油,蒜容,姜汁) 16.8

Stir-fried Chinese Broccoli with (Oyster/Garlic/Ginger Sauce)

通菜 (椒絲腐乳,蒜容,清炒) 17.8

Stir-fried Water Spinach with (Bean Curd Sauce & Chilli/Garlic/Spring Onion Sauce)

豆苗 (清炒,蒜容) 17.8

Stir-fried Pea Shoots with (Spring Onion/Garlic Sauce)

上湯豆苗 17.8

Braised Pea Shoots in Chicken Soup

菠菜 (蒜容,清炒) 16.8

Stir-fried Spinach in (Garlic / Spring Onion Sauce)

上湯菠菜 16.8

Braised Spinach in Chicken Soup with Pork & Shrimp)

金牌玉米烙 16.8

Pan-fried Corn Grain with Chopped Red & Green Capsicum in Mayonnaise Sauce

GUO MEN

'Guo men' refers to the bride's entry into the groom's family. At the groom's home, the couple serves tea to the groom's parents and other elders as a gesture of respect.



過門

過門的意思是新娘由女家出門後正式踏入男家家門，拜見翁姑及男家其他長輩。傳說翁姑不可以在大廳直接看見新人進門，因為這樣會相沖。所以當女方步入男家後，翁姑會由房間出來大廳會見新人。然後新郎新娘會先拜天地，後拜祖先。新人會向翁姑奉茶跪拜。翁姑會說一些祝福語，并送首飾及禮物給新娘。新娘收到飾物後需即時戴上，以示謝意。然後，新人會向其他長輩及親戚奉茶。

蔬菜類

VEGETABLES

漁鄉茄子煲	16.8	酸辣土豆絲	14.8
Stir-fried Eggplant in Chilli Sauce		Stir-fried Shredded Potato in Spicy and Vinegar Sauce	
避風塘茄子	16.9	濃湯什菌滑豆腐	19.8
Deep-fried Eggplant with Dry Chilli		Mixed Chinese Mushroom and Bean Curd in Chicken Soup	
麻婆豆腐	15.8	咸蛋黃炒南瓜	19.8
Bean Curd with Minced Pork in Chilli Sauce		Deep-fried Pumpkin in Salty Egg York Sauce	
咕嚕素齋肉	18.8	鮑汁秘制豆腐	18.8
Sweet & Sour Tofu		Braised Bean Curd in Abalone Sauce	
椒盐豆腐	16.8	XO醬杏鮑菇	16.8
Deep-fried Bean Curd Cube in Salt & Pepper		Stir-fried King Oyster Mushroom in Spicy XO Sauce	
青椒土豆絲	14.8	翡翠瑤柱蛋豆腐	18.8
Stir-fried Shredded Potato and Green Capsicum		Egg Tofu in Spinach & Dry Scallop Sauce	

VEGETABLES

金銀蛋上湯菠菜	16.8
Braised Spinach in Chicken Soup with Preserved & Salty Egg	
田園什菜豆腐	16.8
Stir-fried Combination Vegetable with Bean Curd	
菜心香菇	16.8
Stir-fried Chinese Bok Choy with Mushroom	
菌菇面筋	17.8
Sauteed Wheat Gluten with Mushroom	
蒜蓉四季豆	16.8
Stir-fried String Beans in Garlic Sauce	
金針菇青菜面筋煲	16.8
Stir-fried Needle Mushroom, Gluten and Vegetables in Clay Pot	

面飯類

RICE & NOODLES

紅雙喜特色拉面 12.9

China Red Special Noodle Soup
(Beef, Pork, Prawn, Veg)

雪菜肉絲湯面 12.8

Shredded Pork and Chinese
Pickles Noodle Soup

福建海鮮炒面 14.8

Hokkien Stir-fried Seafood Noodle

海鮮炸兩面黃 15.9

Deep-fried Noodle with Seafood
Combination

雜燴炸兩面黃 14.8

Deep-fried Noodle with
Combination Meat and Seafood

招牌鳳梨炒飯(微辣) 13.8

Pineapple Spicy Chicken Fried
Rice

NAO DONG FANG, OR BRIDAL CHAMBER PRANKS

Family members and friends will feast together till midnight. During this time, it is customary to commit mischievous acts, or bridal chamber pranks (nao dong fang), to make sure there are no evil spirits or bad luck around to ruin the marriage.



鬧洞房

鬧洞房為傳統中式婚禮中不可少的一環，俗言“結婚三日沒大小”，鬧洞房時很多禁忌都被解除了，人們之間的毫無規矩、隨隨便便、沒大沒小的關係均被禮法、風俗、和社會所允許。鬧洞房時人聲嘈雜，喜氣洋洋，家中人氣旺，可驅邪鎮宅。中國民間普遍有“不鬧不發，越鬧越發”之講法。



RICE & NOODLES

炸醬面	11.9	咸魚雞粒炒飯	13.9
Minced Pork and Shredded Cucumber Noodle		Chicken Mince and Salty Fish Fried Rice	
四川担担面	11.9	XO醬泡菜炒飯	13.9
Szechuan Spicy Pork Mince Noodle Soup		Fried Rice with Kimchi and XO Sauce	
淨素炒面	13.8	瑤柱帶子炒飯	15.9
Stir-fried Mix Vegetable Noodle		Scallop Fried Rice	
星洲炒米粉	13.8	揚州炒飯	13.8
Singapore Noodle (Ham, Shrimp)		Special Fried Rice (Ham, Shrimp, Egg, Corn, Mushroom, Carrot, Peas)	
上海炒年糕	13.8	淨素炒飯	12.8
Shanghai Stir-fried Rice Cake		Vegetable Fried Rice with Scrambled Egg	
上海粗炒面	13.8	絲苗白飯 (每碗)	2.8
Stir-fried Shredded Pork and Veg Noodle		Steam Rice (Per Bowl)	
干炒牛河	13.9		
Stir-fried Sliced Beef with Rice Noodle			

甜品類

SAN ZHAO HUI MEN

'San zhao hui men' refers to the bride's visit home which traditionally takes place three days after the wedding ceremony. It is significant event as the bride will return home to visit her parents and tell them that she is in good hands and well looked after in her new home and new family. It is the couple's first visit to the bride's family home as a married couple and they will bring gifts for their parents and family members.



三朝回門

即歸寧，三朝是指婚後的第三天，新娘由丈夫的陪同下，帶備燒豬及禮品回娘家祭祖，然後再隨丈夫回到夫家；相傳在先秦時已有這樣的習俗。歸寧，就是回娘高向父母報平安的意思。在古時，交通沒有現代的方便，如果女子要夫家是離娘家後遠的話，所謂出嫁從夫，女子到夫家後就可能沒有機會再回到娘家了。所以回門可能是女子踏足娘家的最後一次機會。

DESSERTS

香炸奶黃包	8.9	巧克力冰激凌	4.9
Deep-fried Custard Bun		Chocolate Ice-cream	
炸香蕉雪糕	7.9	香草冰激凌	4.9
Banana Fritter with Ice-cream		Vanilla Ice-cream	
芒果荔枝冰激凌	8.9	綠茶冰激凌	5.8
Mango and Lychee Ice-cream		Green Tea Ice-cream	
芒果布丁	9.8	黑芝麻冰激凌	5.8
Mango Pudding with Ice-cream		Green Tea Ice-cream	
豆沙窩餅	8.0	超多芒果撈	10.8
Deep-fried Mashed Red Bean Pancake		Mango Combo and Rice Ball with Ice-cream	

套餐
A

BANQUET A

6-8 PERSONS / 6-8位用

\$298

南翔小笼包 (8只)
Shanghai Shao-Long-Bao (8 pcs)

红油抄手 (8只)
Won Ton in Spicy Sauce (8 pcs)

韭菜饺 (8只)
Prawn and Chive Dumpling (8 pcs)

鸡虾烧卖 (8只)
Chicken and Prawn Siu Mai (8 pcs)

椒盐鱿鱼
Deep-fried Squid in Salt & Pepper

京汁牛柳丝
Deep-fried Shredded Beef in Mandarinine Sauce

咕嚕肉
Sweet and Sour Pork

时菜虾球
Stir-fried Prawn with Mixed Vegetables

干煸四季豆
Stir-fried String Bean with Spicy Minced Pork

扬州炒饭 (2份)
Special Fried Rice (2 serves)

炸香蕉雪糕
Banana Fritters with Ice-cream

BANQUET B

10-12 PERSONS / 10-12位用

\$398

南翔小笼包 (12只)
Shanghai Shao-Long-Bao (12 pcs)

红油抄手 (12只)
Won Ton in Spicy Sauce (12 pcs)

韭菜饺 (12只)
Prawn and Chive Dumpling (12 pcs)

鸡虾烧卖 (12只)
Chicken and Prawn Siu Mai (12 pcs)

香煎水饺 (12只)
Pan Fried Pork Dumpling (12 pcs)

鸭肉饺 (12只)
Duck Meat Dumpling (12 pcs)

椒盐鱿鱼
Deep-fried Squid in Salt & Pepper

梅酱叉烧
Stir-fried BBQ Pork in Plum Sauce

京汁牛柳丝
Deep-fried Shredded Beef in Mandarinine Sauce

蚝油芥蓝
Stir-fried Chinese Broccoli with Oyster Sauce

时菜虾球
Stir-fried Prawn with Mixed Vegetables

干煸四季豆
Stir-fried String Bean with Spicy Minced Pork

扬州炒饭 (3份)
Special Fried Rice (3 serves)

炸香蕉雪糕
Banana Fritters with Ice-cream

套餐
B



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