

新鮮時蔬 SEASONAL VEGETABLET

- V1

腐乳唐生菜
Stir-fried Chinese Lettuce with Fermented Bean Curd

優惠價

~~\$88~~ \$72
- V2

薑汁生炒芥蘭
Stir-Fried Chinese Kale with Ginger Juice

\$98

~~\$82~~
- V3

蒜蓉炒時蔬
Stir-Fried Seasonal Vegetables with Minced Garlic

\$98

~~\$82~~
- V4

金銀蛋菜心
Poached Choy Sum with Century Egg and Salted Egg

\$98

~~\$88~~
- V5

大澳蝦乾上湯浸勝瓜
Angled Luffa and Dried Shrimp in Supreme Broth

\$128

~~\$98~~



V4

V5

特色甜品 DESSERT

- D1

滋潤雙湘蓮紅豆沙（熱 / 凍）（碗）
Hunan Lotus Seed Red Bean Sweet Soup (Cold/Hot) (Bowl)

優惠價

~~\$48~~ \$38
- D2

一口迷你菠蘿包（鳳梨 / 雪糕）（3 件）
Mini Pineapple Bun (Pineapple/ Ice Cream) (3 pcs)

\$58

~~\$42~~
- D3

椰茸香芒慕絲（4 件）
Coconut Puree and Mango Mousse (4 pcs)

\$62

~~\$48~~
- D4

楊枝甘露（碗）
Mango Pomelo Sago(Bowl)

\$68

~~\$52~~
- D5

北海道雙獅奶凍（2 隻）
Lion Dance Hokkaido Milk Pudding (Black Sesame Flavor)

\$68

~~\$58~~



D2

D4

D5

撚手小菜 SIGNATURE HOT DISH

- H1

珍寶黑松露蝦多士（3 件起）
Jumbo Prawn Toast with Black Truffle (Min 3 pcs)

\$35 / 件
- H2

百花釀松葉蟹鉗（3 件起）
Deep-fried Snow Crab Claw Stuffed with Shrimp Paste (Min 3 pcs)

\$38 / 件
- H3

椒鹽一口豆腐
Deep-fried Tofu Cube with Salt and Pepper

\$62
- H4

黃金鹹蛋黃涼瓜
Stir-fried Bitter Melon with Salted Egg Yolk

\$62
- H5

黃金鹹蛋黃炸魚皮
Deep-fried Fish Skin with Salted Egg Yolk

\$68
- H6

老少平安琵琶豆腐
Pipa Tofu with Dace Fish Paste

\$88
- H7

懷舊五柳炸蛋
Deep-fried Egg with Five Willow

\$88
- H8

雲石甜酸茄子
Crispy Eggplant with Sweet and Sour Sauce

\$98



H1-3



H4



H8

午市套餐
LUNCH SET



新界大圍圍方 3 樓 332 舖
Shop 332, 3/F, The Wai, 18 Che Kung Temple Road, Tai Wai

燒味系列 *BARBECUED SET*

- A1

玫瑰露頭抽豉油雞
Soy Sauce Chicken

\$ 88
- A2

秘製蔥油五鮮雞
Scallion Oil Chicken

\$ 88
- A3

西班牙黑毛豬叉燒
Honey-glazed Barbecued Spanish Pork

\$ 108
- A4

西班牙黑毛豬叉燒配配蔥油五鮮雞
Honey-glazed Barbecued Spanish Pork with Scallion Oil Chicken

\$ 118
- A5

西班牙黑毛豬叉燒
配玫瑰露頭抽豉油雞
Honey-glazed Barbecued Spanish Pork with Soy Sauce Chicken

\$ 118

以上套餐配絲苗白飯（碗）
The above set meals are served with steam rice (bowl)
+\$8 可追加鹹蛋（半隻）
Add \$8 enjoy salted egg (half)



炒粉麵系列 *RICE & NOODLE*

- R1

豉油皇炒麵
Soy Sauce Stir-fried Noodle

\$ 108
- R2

火鴨絲炒米粉
Vermicelli with Shredded Duck Meat

\$ 128
- R3

西班牙黑毛豬叉燒炒飯
Barbecued Spanish Iberico Pork Fried Rice

\$ 128
- R4

瑤柱蛋白炒飯
Conpoy and Egg White Fried Rice

\$ 128
- R5

悅見乾炒牛小排河
Canton House Stir-fried Beef Flat Rice Noodle

\$ 138



午市一人餐 *LUNCH SET*

- L1

西班牙黑毛豬肉煎釀豆腐煲
Stuffed Tofu Pot

\$ 88
- L2

魚香茄子煲
Spicy Eggplant and Minced Pork Pot

\$ 98
- L3

潮州蠔仔肉碎湯泡飯
Chaozhou Oyster and Minced Pork Soup Rice

\$ 98
- L4

鹹蛋黃墨魚汁蒸肉餅
Steamed Squid Ink Pork Patty with Salted Egg Yolk

\$ 98
- L5

廟街啫啫滑雞煲 
Chicken Pot

\$ 108
- L6

西班牙黑毛豬叉燒炒滑蛋
Scrambled Egg with Barbecued Iberico Pork

\$ 108
- L7

西班牙黑毛豬咕嚕肉
Sweet and Sour Iberico Pork

\$ 118
- L8

浪漫火腩豆腐煲
Roasted Pork Belly and Tofu Claypot

\$ 128
- L9

沙茶醬安格斯牛肉炒芥蘭
Stir-fried Angus Beef with Chinese Broccoli in Satay Sauce

\$ 128
- L10

黑椒洋蔥牛仔骨
Stir-fried Beef Rib with Pepper and Onion

\$ 128
- L11

酸甜五柳酥炸鱸魚塊
Sweet & Sour Five-Willow Sea Bass

\$ 128
- L12

X0 醬彩蔬炒龍躉
Sautéed Giant Grouper with Tri-Colour Bell Peppers in XO Sauce

\$ 138



以上套餐配絲苗白飯（碗）
The above set meals are Served with Steamed Rice (Bowl)

追加優惠 *ADD-ON OFFER*

- 五指毛桃燉雞湯（盅）
Double-boiled Hairy Fig and Chicken Soup (Bowl)

優惠價

\$68

\$58
- 清燉雪梨豬腱湯（盅）
Double-boiled Pear and Pork Shank Soup (Bowl)

\$68

\$58

優惠價

\$68 \$58 \$68 \$58



可優惠價追加主餐牌飲品

Enjoy special price for upgrading to other drinks in main menu

港好飲

HONG KONG GOOD DRINK COLLECTION

- 甜蜜蜜（椰香龍眼冰蜜）
Sweetie (Iced Longan Coconut with Honey)

\$32

\$18
- 重慶森林（抹茶豆腐 Oreo）
Chongqing Forest (Tofu Pudding and Oreo Matcha)

\$32

\$18
- 花樣年華（雜果花紅茶）
Floral Years (Mixed Fruit Floral Black Tea)

\$32

\$18



凍 Iced

港果茶

FRUIT TEA COLLECTION

- 維港果韻（芒果 / 菠蘿）
Fruit Tea (Mango / Pineapple)

\$32

\$18
- 心想事橙（香橙奶綠）
Orange Green Milk Tea

\$32

\$18



凍 Iced

港多多 *YAKULT COLLECTION*

- 百香多多
Passion Fruit Yakult

\$38

\$22
- 抹茶多多
Matcha Yakult

\$38

\$22

港好茶 *CLASSIC HONG KONG TEA*

- 手打檸檬茶
Handcrafted Lemon Tea

\$22

\$12
- 絲襪奶茶 / 香濃咖啡 / 鴛鴦
Milk Tea / Coffee / Yuen Yang

\$24

\$16

其他 *OTHER*

- 可樂 / 無糖可樂 / 雪碧
Coke / Coke Zero / Sprite

\$18

\$12



熱 Hot

凍 Iced

/ \$26 \$16

\$24 \$16

\$18 \$12

經典主食 Classic Rice and Noodle

🌿 西班牙黑毛豬 叉燒流心蛋飯 \$108 ☐

Barbecued Spanish Iberico Pork Fried Rice with Soft-boiled Egg

秘製蔥油五鮮雞飯 \$108 ☐

Scallion Oil Chicken Rice



西班牙黑毛豬叉燒流心蛋飯



靚媽燉湯 Double-boiled Soup

清燉雪梨豬腱湯 (盅) \$58 ☐

Double-boiled Pear and Pork Shank Soup (Bowl)

五指毛桃燉雞湯 (盅) \$58 ☐

Double-boiled Chicken and Hairy Fig Soup (Bowl)

香口小食 Tempting Flavor

蝦蝦蝦脆薄餅 \$68 ☐

Dried Shrimp Pancake

🌿 脆皮乳鴿 \$68 ☐

Roasted Pigeon



脆皮乳鴿

特色甜品 Dessert

香濃黑芝麻蛋撻 (3件) \$42 ☐

Baked Black Sesame Egg Tart (3pcs)

🌿 一口迷你菠蘿包 (鳳梨) (3件) \$42 ☐

Mini Pineapple Bun (Grilled Pineapple)(3pcs)

一口迷你菠蘿包 (雪糕) (3件) \$42 ☐

Mini Pineapple Bun (Ice Cream)(3pcs)

椰茸香芒慕絲 (4件) \$48 ☐

Coconut Puree and Mango Mousse Cube (4pcs)



椰茸香芒慕絲



香濃黑芝麻蛋撻



Taste of Hong Kong
港飲港食

悅見

CANTON HOUSE

經手人：
By

檯號：
Table No.

供應時間：10:00-11:30

TW-M-202609

📍 大圍圍方 3 樓 332 號舖

Shop 332, 3/F, The Wai, Tai Wai ☎ 2886 8223

茗茶 (普洱、龍井、香片、胎菊、鐵觀音) / 熱開水 \$13 / 每位 per person
Pu'er, Longjing, Jasmine Tea, Chrysanthemum, Tieguanyin Or Hot Water Charge

🌿 廚師推介 Chef's Recommendation ♡ 素菜 Vegan Choice

另設加一服務收費 Subject to 10% service charge | 圖片只供參考 Photo for reference only

籠仔蒸點 Steamed Dim Sum



悅見蝦餃皇



鮮竹陳皮牛肉球



翡翠帶子燒賣



四大天王燒賣

叉燒包 (2件) \$38 ☐
Steamed Barbecued Pork Bun (2 pcs)

香滑流沙包 (3件) \$38 ☐
Steamed Custard Lava Bun (3 pcs)

懷舊麻蓉包 (3件) \$42 ☐
Steamed Sesame Paste Bun (3 pcs)

腐竹蒸排骨 \$42 ☐
Steamed Pork Rib with Bean Curd Sheet

百味醬蒸鳳爪 \$42 ☐
Steamed Chicken's Feet in Mixed Sauce

原籠馬拉糕 ♡ \$48 ☐
Steamed Cantonese Sponge Cake

悅見蝦餃皇 (3件) \$48 ☐
Steamed Shrimp Dumpling (3 pcs)

鮮竹陳皮牛肉球 (3件) \$48 ☐
Steamed Dried Tangerine Peel Beef Ball with Bean Curd Sheet (3 pcs)

黑椒金錢肚 \$52 ☐
Steamed Black Pepper Beef Tripe

魚肚滑雞扎 (2件) \$52 ☐
Steamed Chicken Bean Curd Sheet Roll with Fish Maw (2 pcs)

招牌荷葉糯米飯 \$52 ☐
Steamed Signature Sticky Rice in Lotus Leaf

薑蔥牛柏葉 \$52 ☐
Steamed Beef Tripe with Ginger and Scallion

臘香糯寶燒賣 (臘味糯米) (4件) \$46 ☐
Steamed Sticky Rice with Preserved Meat Shumai (4 pcs)

明蝦金頂燒賣 (鮮蝦豬肉) (4件) \$48 ☐
Steamed Shrimp and Pork Shumai (4 pcs)

翡翠帶子燒賣 (帶子豬肉) (4件) \$48 ☐
Steamed Scallop and Angled Luffa Shumai (4 pcs)

黑鑽蝦香燒賣 (松露蝦豚) (4件) \$52 ☐
Steamed Truffle Shrimp and Pork Shumai (4 pcs)

瑤柱灌湯餃 \$52 ☐
Steamed Dumpling in Superior Broth with Conpoy

四大天王燒賣 (4件) \$58 ☐
(臘味糯米、松露蝦豚、帶子豬肉、鮮蝦豬肉)
Steamed Shumai Quarter (4 pcs) (Sticky Rice with Preserved Meat, Truffle Shrimp and Pork, Scallop and Pork, Shrimp and Pork)

紅珊芹香餃 (雞肉香芹) (4件) \$48 ☐
Steamed Chicken and Celery Crystal Dumpling (4 pcs)

籠仔蒸點 Steamed Dim Sum

紫蔥辣牛肉餃 (洋蔥辣牛肉) (4件) \$48 ☐
Steamed Onion and Spicy Beef Crystal Dumpling (4 pcs)

翡翠蝦芫餃 (鮮蝦芫茜) (4件) \$52 ☐
Steamed Shrimp and Coriander Crystal Dumpling (4 pcs)

珊瑚鮮蝦餃 (鮮蝦豬肉) (4件) \$52 ☐
Steamed Pork and Shrimp Paste Crystal Dumpling (4 pcs)

四彩琉璃水晶餃 (4件) \$58 ☐
(雞肉香芹、鮮蝦豬肉、洋蔥辣牛肉、鮮蝦芫茜)
Steamed Colorful Crystal Dumpling (4 pcs) (Chicken and Celery, Pork and Shrimp Paste, Onion and Spicy Beef, Shrimp and Coriander)

咖喱魷魚 \$58 ☐
Steamed Curry Squid



四彩琉璃水晶餃

現做腸粉 Steamed Handmade Rice Roll

春風得意腸 ♡ \$52 ☐
Steamed Doughstick Rice Roll with Shrimp Filling

鮮蝦韭黃腸粉 \$58 ☐
Steamed Fresh Shrimp Rice Roll

西班牙黑毛豬叉燒腸粉 \$58 ☐
Steamed Barbecued Pork Rice Roll

香茜 A5 和牛腸粉 \$68 ☐
Steamed Cilantro A5 Wagyu Beef Rice Roll



香茜 A5 和牛腸粉

煎炸點心 Pan-fried and Deep-fried Dim Sum

流心奶黃煎堆 (3件) \$38 ☐
Deep-fried Glutinous Rice Ball with Lava Custard (3pcs)

百花蜜蛋散 \$42 ☐
Honey-glazed Egg Twist

蜜汁黑毛豬叉燒酥 (3件) \$48 ☐
Baked Honey-glazed Barbecued Iberico Pork Puff Pastry (3pcs)

雙色一口蘋果鹹水角 (4件) \$48 ☐
Apple-shaped Deep-fried Bi-color Sticky Rice Dumpling with Minced Pork and Dried Shrimp (4pcs)

髮菜陳皮鯪魚球 (6件) \$52 ☐
Deep-fried Black Moss and Dried Tangerine Peel Mud Carp Ball (6 pcs)

鮮蝦炸雲吞 (4件) \$58 ☐
Deep-fried Shrimp Wonton (4 pcs)

芝士鮮蝦炸春卷 (4件) \$58 ☐
Deep-fried Cheese and Shrimp Spring Roll (4 pcs)



雙色一口蘋果鹹水角



芝士鮮蝦炸春卷

二人點心套餐

\$318
SET FOR 2



手作點心 (選二 Choose 2)

Handmade Dim Sum

香滑流沙包 (3件)

Steamed Custard Lava Bun (3 pcs)

百味醬蒸鳳爪

Steamed Chicken's Feet in Mixed Sauce

腐竹蒸排骨

Steamed Pork Rib with Bean Curd Sheet

魚肚滑雞扎 (2件)

Steamed Chicken Bean Curd Sheet Roll with Fish Maw (2 pcs)

臘香糯寶燒賣 (臘味糯米) (4件)

Steamed Sticky Rice with Preserved Meat Shumai (4 pcs)

明蝦金頂燒賣 (鮮蝦豬肉) (4件)

Steamed Shrimp and Pork Shumai (4 pcs)

翡翠帶子燒賣 (帶子豬肉) (4件)

Steamed Scallop and Angled Luff a Shumai (4 pcs)

紅珊芹香餃 (雞肉香芹) (4件)

Steamed Chicken and Celery Crystal Dumpling (4 pcs)

翡翠蝦芫餃 (鮮蝦芫茜) (4件)

Steamed Shrimp and Coriander Crystal Dumpling (4 pcs)

紫蔥辣牛肉餃 (洋蔥辣牛肉) (4件)

Steamed Onion and Spicy Beef Crystal Dumpling (4 pcs)

流心奶黃煎堆 (4件)

Deep-fried Glutinous Rice Ball with Lava Custard (4 pcs)

雙色一口蘋果鹹水角 (4件)

Apple-shaped Deep-fried Bi-color Sticky Rice Dumpling with Minced Pork, Dried Shrimp (4 pcs)

蜜汁黑毛豬叉燒酥 (3件)

Baked Honey-glazed Barbecued Iberico Pork Puff Pastry (3 pcs)

髮菜陳皮鯪魚球 (6件)

Deep-fried Black Moss and Dried Tangerine Peel Mud Carp Ball (6 pcs)

主菜 Main Dish (選一 Choose 1)

西班牙黑毛豬煎釀豆腐煲

Pan-fried Stuffed Tofu Casserole

魚香茄子煲

Spicy Eggplant and Minced Pork Pot

西班牙黑毛豬咕嚕肉

Sweet and Sour Iberico Pork

墨魚汁蒸肉餅

Steamed Squid Ink Pork Patty

玫瑰露頭抽豉油雞 (半隻) +\$38

Soy Sauce Chicken (Half) +\$38

百花蜜汁西班牙黑毛豬叉燒 +\$48

Honey-glazed Barbecued Iberico Pork +\$48

豉汁蒸白鱈 +\$78

Steamed White Eel with Fermented Black Bean Sauce +\$78

蔬菜 Vegetable (選一 Choose 1)

金銀蛋菜心

Poached Choy Sum with Century Egg and Salted Egg

雲石甜酸茄子

Crispy Eggplant with Sweet and Sour Sauce

蒜蓉炒時蔬

Stir-fried Seasonal Vegetables with Minced Garlic

啫啫大澳蝦乾唐生菜煲 +\$38

Tai O Dried Shrimp and Chinese Lettuce Pot +\$38

甜品 Dessert

北海道雙獅奶凍 (2隻)

Lion Dance Hokkaido Milk Pudding (Black Sesame Flavor) (2 pcs)

+\$48 可追加清燉雪梨豬展湯 (位) 或 五指毛桃燉雞湯 (位)
Add \$48 for Double-boiled Pear and Pork Shank Soup (One Person) or Double-boiled Hairy Fig and Chicken Soup (One Person)

+\$88 可追加滋補雞湯燉魚翅 (位)
Add \$88 for Double-boiled Shark's Fin Chicken Soup (One Person)

+\$58 可追加金牌沙田玻璃乳鴿 (隻)
Add \$58 for Roasted Pigeon (Whole)

半價 追加主餐牌港式飲品
Enjoy half price when upgrading to other drinks in main menu

四人點心套餐

\$648
SET FOR 4

港
飲
港
食

悅見
CANTON HOUSE

手作點心 Handmade Dim Sum (選三 Choose 3)

香滑流沙包 (3件)

Steamed Custard Lava Bun (3 pcs)

百味醬蒸鳳爪

Steamed Chicken's Feet in Mixed Sauce

腐竹蒸排骨

Steamed Pork Rib with Bean Curd Sheet

臘香糯寶燒賣 (臘味糯米) (4件)

Steamed Sticky Rice with Preserved Meat Shumai (4 pcs)

明蝦金頂燒賣 (鮮蝦豬肉) (4件)

Steamed Shrimp and Pork Shumai (4 pcs)

翡翠帶子燒賣 (帶子豬肉) (4件)

Steamed Scallop and Angled Luffa Shumai (4 pcs)

紅珊瑚香餃 (雞肉香芹) (4件)

Steamed Chicken and Celery Crystal Dumpling (4 pcs)

翡翠蝦芫餃 (鮮蝦芫茜) (4件)

Steamed Shrimp and Coriander Crystal Dumpling (4 pcs)

紫蔥辣牛肉餃 (洋蔥辣牛肉) (4件)

Steamed Onion and Spicy Beef Crystal Dumpling (4 pcs)

流心奶黃煎堆 (4件)

Deep-fried Glutinous Rice Ball with Lava Custard (4 pcs)

雙色一口蘋果鹹水角 (4件)

Apple-shaped Deep-fried Bi-color Sticky Rice Dumpling with Minced Pork, Dried Shrimp (4 pcs)

蜜汁黑毛豬叉燒酥 (4件)

Baked Honey-glazed Barbecued Iberico Pork Puff Pastry (4 pcs)

髮菜陳皮鯪魚球 (6件)

Deep-fried Black Moss and Dried Tangerine Peel Mud Carp Ball (6 pcs)

啫啫香煲 Clay Pot (選一 Choose 1)

西班牙黑毛豬煎釀豆腐煲

Pan-fried Stuffed Tofu Casserole

魚香茄子煲

Spicy Eggplant and Minced Pork Pot

啫啫大澳蝦乾唐生菜煲

Tai O Dried Shrimp and Chinese Lettuce Pot

金菇肥牛沙嗲煲

Satay Beef and Enoki Mushroom Pot

鑊氣主食 Rice & Noodle (選一 Choose 1)

火鴨絲炒米粉

Stir-fried Rice Vermicelli with Shredded Duck Meat

瑤柱蛋白炒飯

Dried Conpoy and Egg White Fried Rice

安格斯牛肉紅菜頭炒飯

Angus Beef and Beetroot Fried Rice

黑松露鮑魚燜飯 +\$38

Black Truffle and Abalone Braised Rice +\$38

蔬菜 Vegetable (選一 Choose 1)

金銀蛋菜心

Poached Choy Sum with Century Egg and Salted Egg

雲石甜酸茄子

Crispy Eggplant with Sweet and Sour Sauce

蒜蓉炒時蔬

Stir-Fried Seasonal Vegetables with Minced Garlic

甜品 Dessert (選一 Choose 1)

香濃黑芝麻蛋撻 (4件)

Baked Black Sesame Egg Tart (4 pcs)

椰茸香芒慕絲 (4件)

Coconut Puree and Mango Mousse (4 pcs)

+\$48

可追加清燉雪梨豬展湯 (位) 或 五指毛桃燉雞湯 (位)

Add \$48 for Double-boiled Pear and Pork Shank Soup (One Person) or Double-boiled Hairy Fig and Chicken Soup (One Person)

+\$58

可追加金牌沙田玻璃乳鴿 (隻)

Add \$58 for Roasted Pigeon (Whole)

+\$88

可追加滋補雞湯燉魚翅 (位)

Add \$88 for Double-boiled Shark's Fin Chicken Soup (One Person)

明爐燒味 Siu Mei (選一 Choose 1)

百花蜜汁西班牙黑毛豬叉燒

Honey-glazed Barbecued Iberico Pork

玫瑰露頭抽豉油雞 (半隻)

Soy Sauce Chicken (Half)

秘製蔥油五鮮雞 (半隻)

Scallion Oil Chicken (Half)

招牌風沙脆皮燒雞 (半隻)

Signature Roasted Chicken with Deep-fried Garlic and Chili (Half)

必食燒味雙拼 +\$68

(百花蜜汁西班牙黑毛豬叉燒、陳皮十三味脆皮燒鴨)

Barbecued Trio (Honey-glazed Barbecued Iberico Pork & Roasted Duck) +\$68