

中西菜單中文英文譯 法

北京市人民政府外事辦公室
北京市旅遊局

翻譯的原則

中餐 **Chinese Food**

冷菜類 Cold Dishes

熱菜類 Hot Dishes

豬肉 Pork

牛肉 Beef

羊肉 Lamb

禽蛋類 Poultry and Eggs

蕈類 Mushrooms

海鮮類 Seafood

蔬菜類 Vegetables

豆腐類 Tofu

燕窩類 Bird's Nest Soup

湯類 Soups

煲類 Casserole

主食、小吃 Rice, Noodles and Local Snacks

西餐 **Western Food**

頭盤及沙拉 Appetizers and Salads

湯類 Soups

禽蛋類 Poultry and Eggs

牛肉類 Beef

豬肉類 Pork

羊肉類 Lamb

魚和海鮮 Fish and Seafood

面、粉及配菜類 Noodles, Pasta and Side Dishes

麵包類 Bread and Pastries

甜品及其他西點 Cakes, Cookies and Other Desserts

中國酒 Chinese Alcoholic Drinks

黃酒類 Yellow Wine

白酒類 Liquor

啤酒 Beer

葡萄酒 Wine

洋酒 Imported Wines

開胃酒 Aperitif

白蘭地 Brandy

威士忌 Whisky

金酒 Gin

朗姆酒 Rum

伏特加 Vodka

龍舌蘭 Tequila

利口酒 Liqueurs

清酒 Sake

啤酒 Beer

雞尾酒 Cocktails and Mixed Drinks

餐酒 Table Wine

飲料 Non-Alcoholic Beverages

礦泉水 Spring Water

咖啡 Coffee

茶 Tea

茶飲料 Tea Drinks

果蔬汁 Juice

碳酸飲料 Sodas

混合飲料 Mixed Drinks

其他飲料 Other Drinks

冰品 Ice

中餐 Chinese Food

冷菜 (Cold Dishes)

1.	白菜心拌蜆頭	Marinated Jellyfish and Chinese Cabbage in Vinaigrette
2.	白靈菇扣鴨掌	Mushrooms with Duck Feet
3.	拌豆腐絲	Shredded Tofu with Sauce
4.	白切雞	Boiled Chicken with Sauce
5.	拌雙耳	Tossed Black and White Fungus
6.	冰梅涼瓜	Bitter Melon in Plum Sauce
7.	冰鎮芥蘭	Chinese Broccoli with Wasabi
8.	朝鮮辣白菜	Korean Cabbage in Chili Sauce
9.	朝鮮泡菜	Kimchi
10.	陳皮兔肉	Rabbit Meat with Tangerine Flavor
11.	川北涼粉	Clear Noodles in Chili Sauce
12.	刺身涼瓜	Bitter Melon with Wasabi
13.	豆豉多春魚	Shisamo in Black Bean Sauce
14.	夫妻肺片	Pork Lungs in Chili Sauce
15.	幹拌牛舌	Ox Tongue in Chili Sauce
16.	幹拌順風	Pig Ear in Chili Sauce
17.	怪味牛腱	Spiced Beef Shank
18.	紅心鴨卷	Sliced Duck Rolls with Egg Yolk
19.	薑汁皮蛋	Preserved Eggs in Ginger Sauce

20.	醬香豬蹄	Pig Feet Seasoned with Soy Sauce
21.	醬肘花	Sliced Pork in Soy Sauce
22.	金豆芥蘭	Chinese Broccoli with Soy Beans
23.	韭黃螺片	Sliced Sea Whelks with Hotbed Chives
24.	老北京豆醬	Traditional Beijing Bean Paste
25.	老醋泡花生	Peanuts Pickled in Aged Vinegar
26.	涼拌金針菇	Golden Mushrooms and Mixed Vegetables
27.	涼拌西芹雲耳	Celery with White Fungus
28.	鹵水大腸	Marinated Pork Intestines
29.	鹵水豆腐	Marinated Tofu
30.	鹵水鵝頭	Marinated Goose Heads
31.	鹵水鵝翼	Marinated Goose Wings
32.	鹵水鵝掌	Marinated Goose Feet
33.	鹵水鵝胗	Marinated Goose Gizzard
34.	鹵水雞蛋	Marinated Eggs
35.	鹵水金錢肚	Marinated Pork Tripe
36.	鹵水牛腱	Marinated Beef Shank
37.	鹵水牛舌	Marinated Ox Tongue
38.	鹵水拼盤	Marinated Meat Combination
39.	鹵水鴨肉	Marinated Duck Meat
40.	蘿蔔幹毛豆	Dried Radish with Green Soybean

41.	麻辣肚絲	Shredded Pig Tripe in Chili Sauce
42.	美味牛筋	Beef Tendon
43.	蜜汁叉燒	Honey-Stewed BBQ Pork
44.	明爐燒鴨	Roast Duck
45.	泡菜什錦	Assorted Pickles
46.	泡椒鳳爪	Chicken Feet with Pickled Peppers
47.	皮蛋豆腐	Tofu with Preserved Eggs
48.	乳豬拼盤	Roast Suckling Pig
49.	珊瑚筍尖	Sweet and Sour Bamboo Shoots
50.	爽口西芹	Crispy Celery
51.	四寶烤麩	Marinated Bran Dough with Peanuts and Black Fungus
52.	松仁香菇	Black Mushrooms with Pine Nuts
53.	蒜茸海帶絲	Sliced Kelp in Garlic Sauce
54.	跳水木耳	Black Fungus with Pickled Capsicum
55.	拌海螺	Whelks and Cucumber
56.	五彩醬鵝肝	Goose Liver with White Gourd
57.	五香牛肉	Spicy Roast Beef
58.	五香熏幹	Spicy Smoked Dried Tofu
59.	五香熏魚	Spicy Smoked Fish
60.	五香雲豆	Spicy Kidney Beans
61.	醃三文魚	Marinated Salmon

62.	鹽焗雞	Baked Chicken in Salt
63.	鹽水蝦肉	Poached Salted Shrimps Without Shell
64.	糟香鵝掌	Braised Goose Feet in Rice Wine Sauce
65.	釀黃瓜條	Pickled Cucumber Strips
66.	米醋海蜇	Jellyfish in Vinegar
67.	滷豬舌	Marinated Pig Tongue
68.	三色中卷	Squid Rolls Stuffed with Bean, Ham and Egg Yolk
69.	蛋衣河鰻	Egg Rolls Stuffed with Eel
70.	鹽水鵝肉	Goose Slices in Salted Spicy Sauce
71.	冰心苦瓜	Bitter Melon Salad
72.	五味九孔	Fresh Abalone in Spicy Sauce
73.	明蝦荔枝沙拉	Shrimps and Litchi Salad
74.	五味牛腱	Spicy Beef Shank
75.	拌八爪魚	Spicy Cuttlefish
76.	雞腳凍	Chicken Feet Galantine
77.	香蔥酥魚	Crispy Crucian Carp in Scallion Oil
78.	蒜汁鵝胗	Goose Gizzard in Garlic Sauce
79.	黃花素雞	Vegetarian Chicken with Day Lily
80.	薑汁鮮魷	Fresh Squid in Ginger Sauce
81.	桂花糯米藕	Steamed Lotus Root Stuffed with Sweet Sticky Rice
82.	滷鴨冷切	Spicy Marinated Duck

83.	松田青豆	Songtian Green Beans
84.	沙拉九孔	Abalone Salad
85.	涼拌花螺	Cold Sea Whelks with Dressing
86.	素鴨	Vegetarian Duck
87.	醬鴨	Duck Seasoned with Soy Sauce
88.	麻辣牛筋	Spicy Beef Tendon
89.	醉雞	Liquor-Soaked Chicken
90.	可樂芸豆	French Beans in Coca-Cola
91.	桂花山藥	Chinese Yam with Osmanthus Sauce
92.	豆豉鯽魚	Crucian Carp with Black Bean Sauce
93.	水晶魚凍	Fish Aspic
94.	醬板鴨	Spicy Salted Duck
95.	燒椒皮蛋	Preserved Eggs with Chili
96.	酸辣瓜條	Cucumber with Hot and Sour Sauce
97.	五香大排	Spicy Pork Ribs
98.	三絲木耳	Black Fungus with Cucumber and Vermicelle
99.	酸辣蕨根粉	Hot and Sour Fern Root Noodles
100.	小黃瓜蘸醬	Small Cucumber with Soybean Paste
101.	拌苦菜	Mixed Bitter Vegetables
102.	蕨根粉拌蜆頭	Fern Root Noodles with Jellyfish
103.	老醋黑木耳	Black Fungus in Vinegar

104.	清香苦菊	Chrysanthemum with Sauce
105.	琥珀核桃	Honeyed Walnuts
106.	杭州鳳鵝	Pickled Goose, Hangzhou Style
107.	香吃茶樹菇	Spicy Tea Tree Mushrooms
108.	琥珀花生	Honeyed Peanuts
109.	蔥油鵝肝	Goose Liver with Scallion and Chili Oil
110.	拌爽口海苔	Sea Moss with Sauce
111.	巧拌海茸	Mixed Seaweed
112.	蛋黃涼瓜	Bitter Melon with Egg Yolk
113.	龍眼風味腸	Sausage Stuffed with Salty Egg
114.	水晶蘿蔔	Sliced Turnip with Sauce
115.	臘八蒜茼蒿	Crown Daisy with Sweet Garlic
116.	香辣手撕茄子	Eggplant with Chili Oil
117.	酥鯽魚	Crispy Crucian Carp
118.	水晶鴨舌	Duck Tongue Aspic
119.	鹵水鴨舌	Marinated Duck Tongue
120.	香椿鴨胗	Duck Gizzard with Chinese Toon
121.	鹵水鴨膀	Marinated Duck Wings
122.	香糟鴨卷	Duck Rolls Marinated in Rice Wine
123.	鹽水鴨肝	Duck Liver in Salted Spicy Sauce
124.	水晶鵝肝	Goose Liver Aspic

125.	豉油乳鴿皇	Braised Pigeon with Black Bean Sauce
126.	酥海帶	Crispy Seaweed
127.	脆蝦白菜心	Chinese Cabbage with Fried Shrimps
128.	香椿豆腐	Tofu with Chinese Toon
129.	拌香椿苗	Chinese Toon with Sauce
130.	糖醋白菜墩	Sweet and Sour Chinese Cabbage
131.	姜汁蜆皮	Jellyfish in Ginger Sauce
132.	韭菜鮮桃仁	Fresh Walnuts with Leek
133.	花生太湖銀魚	Taihu Silver Fish with Peanuts
134.	生醃百合南瓜	Marinated Lily Bulbs and Pumpkin
135.	醬鴨翅	Duck Wings Seasoned with Soy Sauce
136.	蘿蔔苗	Turnip Sprouts
137.	八寶菠菜	Spinach with Eight Delicacies
138.	竹筍青豆	Bamboo Shoots and Green Beans
139.	涼拌苦瓜	Bitter Melon in Sauce
140.	芥末木耳	Black Fungus with Mustard Sauce
141.	炸花生米	Fried Peanuts
142.	小魚花生	Fried Silver Fish with Peanuts
143.	德州扒雞	Braised Chicken, Dezhou Style
144.	清蒸火腿雞片	Steamed Sliced Chicken with Ham
145.	熏馬哈魚	Smoked Salmon

146.	家常皮凍	Pork Skin Aspic
147.	大拉皮	Tossed Mung Clear Noodles in Sauce
148.	蒜泥白肉	Pork with Garlic Sauce
149.	魚露白肉	Boiled Pork in Anchovy Sauce
150.	醬豬肘	Pork Hock Seasoned with Soy Sauce
151.	醬牛肉	Beef Seasoned with Soy Sauce
152.	紅油牛筋	Beef Tendon in Chili Sauce
153.	滷牛腩	Marinated Beef Brisket in Spiced Sauce
154.	泡椒鴨絲	Shredded Duck with Pickled Peppers
155.	拌茄泥	Mashed Eggplant with Garlic
156.	糖拌番茄	Tomato Slices with Sugar
157.	糖蒜	Sweet Garlic
158.	醃雪裏蕪	Pickled Potherb Mustard
159.	涼拌黃瓜	Cucumber in Sauce

熱菜 (Hot Dishes)**豬肉(Pork)**

160.	白菜豆腐燜酥肉	Braised Pork Cubes with Tofu and Chinese Cabbage
161.	鮑魚紅燒肉	Braised Pork with Abalone
162.	鮑汁扣東坡肉	Braised Dongpo Pork with Abalone Sauce
163.	百葉結燒肉	Stewed Pork Cubes and Tofu Skin in Brown Sauce
164.	碧綠叉燒肥腸	Steamed Rice Rolls with BBQ Pork Intestines and Vegetables
165.	潮式椒醬肉	Fried Pork with Chili Soy Sauce , Chaozhou Style
166.	潮式涼瓜排骨	Spare Ribs with Bitter Melon , Chaozhou Style
167.	豉油皇鹹肉	Steamed Preserved Pork in Black Sauce
168.	川味小炒	Shredded Pork with Vegetables, Sichuan Style
169.	地瓜燒肉	Stewed Diced Pork and Sweet Potatoes
170.	東坡方肉	Braised Dongpo Pork
171.	冬菜扣肉	Braised Pork with Preserved Vegetables
172.	方竹筍燉肉	Braised Pork with Bamboo Shoots
173.	幹煸小豬腰	Fried Pig Kidney with Onion
174.	幹豆角回鍋肉	Sautéed Spicy Pork with Dried Beans
175.	幹鍋排骨雞	Griddle Cooked Spare Ribs and Chicken
176.	咕嚕肉	Gulaorou (Sweet and Sour Pork with Fat)

177.	怪味豬手	Braised Spicy Pig Feet
178.	黑椒焗豬手	Baked Pig Feet with Black Pepper
179.	紅燒獅子頭	Stewed Pork Ball in Brown Sauce
180.	脆皮乳豬	Crispy BBQ Suckling Pig
181.	回鍋肉片	Sautéed Sliced Pork with Pepper and Chili
182.	木耳肉片	Sautéed Sliced Pork with Black Fungus
183.	煎豬柳	Pan-Fried Pork Filet
184.	醬燒排骨	Braised Spare Ribs in Brown Sauce
185.	醬豬手	Braised Pig Feet in Brown Sauce
186.	椒鹽肉排	Spare Ribs with Spicy Salt
187.	椒鹽炸排條	Deep-Fried Spare Ribs with Spicy Salt
188.	金瓜東坡肉	Braised Dongpo Pork with Melon
189.	京醬肉絲	Sautéed Shredded Pork in Sweet Bean Sauce
190.	焗肉排	Baked Spare Ribs
191.	咖喱肉鬆煨大豆芽	Sautéed Minced Pork with Bean Sprouts in Curry Sauce
192.	臘八豆炒臘肉	Sautéed Preserved Pork with Fermented Soy Beans
193.	臘肉炒香乾	Sautéed Preserved Pork with Dried Tofu Slices
194.	欖菜肉鬆炒四季豆	Sautéed French Beans with Minced Pork and Olive Pickles
195.	蘿蔔幹臘肉	Sautéed Preserved Pork with Dried Radish
196.	毛家紅燒肉	Braised Pork , Mao's Family Style

197.	米粉扣肉	Steamed Sliced Pork Belly with Rice Flour
198.	蜜汁火方	Braised Ham in Honey Sauce
199.	蜜汁燒小肉排	Stewed Spare Ribs in Honey Sauce
200.	木須肉	Sautéed Sliced Pork, Eggs and Black Fungus
201.	南瓜香芋蒸排骨	Steamed Spare Ribs with Pumpkin and Taro
202.	砂鍋海帶燉排骨	Stewed Spare Ribs with Kelp en Casserole
203.	砂鍋排骨土豆	Stewed Spare Ribs with Potatoes en Casserole
204.	什菌炒紅燒肉	Sautéed Diced Pork with Assorted Mushrooms
205.	什菌炒雙脆	Sautéed Chicken Gizzard and Tripe with Assorted Mushrooms
206.	手抓琵琶骨	Braised Spare Ribs
207.	蒜香椒鹽肉排	Deep-Fried Spare Ribs with Minced Garlic and Spicy Salt
208.	筍乾燜腩肉	Braised Tenderloin (Pork) with Dried Bamboo Shoots
209.	臺式蛋黃肉	Steamed Pork with Salted Egg Yolk, Taiwan Style
210.	碳燒鳳梨骨	BBQ Spare Ribs with Pineapple
211.	碳燒排骨	BBQ Spare Ribs
212.	糖醋排骨	Sweet and Sour Spare Ribs
213.	鐵板咖喱醬燒骨	Sizzling Spare Ribs with Curry Sauce
214.	鐵板什錦肉扒	Sizzling Mixed Meat
215.	無錫排骨	Fried Spare Ribs, Wuxi Style

216.	鮮果香檳骨	Spare Ribs with Champagne and Fresh Fruit
217.	鹹魚蒸肉餅	Steamed Pork and Salted Fish Cutlet
218.	香蜜橙花骨	Sautéed Spare Ribs in Orange Sauce
219.	湘味回鍋肉	Sautéed Pork with Pepper, Hunan Style
220.	蟹湯紅燜獅子頭	Steamed Pork Ball with Crab Soup
221.	雪菜炒肉絲	Sautéed Shredded Pork with Potherb Mustard
222.	油麵筋釀肉	Dried Wheat Gluten with Pork Stuffing
223.	魚香肉絲	Yu-Shiang Shredded Pork (Sautéed with Spicy Garlic Sauce)
224.	孜然寸骨	Sautéed Spare Ribs with Cumin
225.	走油蹄膀	Braised Pig's Knuckle in Brown Sauce
226.	火爆腰花	Sautéed Pig's Kidney
227.	臘肉炒香芹	Sautéed Preserved Pork with Celery
228.	梅櫻小炒皇	Sautéed Squid with Shredded Pork and Leek
229.	糖醋裏脊	Fried Sweet and Sour Tenderloin (Lean Meat)
230.	魚香裏脊絲	Yu-Shiang Shredded Pork (Sautéed in Spicy Garlic Sauce)
231.	珍菌滑炒肉	Sautéed Pork with Mushrooms
232.	什燴肉	Roast Pork with Mixed Vegetables
233.	芥蘭肉	Sautéed Pork with Chinese Broccoli
234.	子薑肉	Sautéed Shredded Pork with Ginger Shoots

235.	辣子肉	Sautéed Pork in Hot Pepper Sauce
236.	咖喱肉	Curry Pork
237.	羅漢肚	Pork Tripe Stuffed with Meat
238.	水晶肘	Stewed Pork Hock
239.	九轉大腸	Braised Intestines in Brown Sauce
240.	鍋燒肘子配餅	Deep-Fried Pork Hock with Pancake
241.	兩吃乾炸丸子	Deep-Fried Meat Balls with Choice of Sauces
242.	腐乳豬蹄	Stewed Pig Feet with Preserved Tofu
243.	豆豉豬蹄	Stewed Pig Feet with Black Bean Sauce
244.	木耳過油肉	Fried Boiled Pork with Black Fungus
245.	海參過油肉	Fried Boiled Pork with Sea Cucumber
246.	蒜茸腰片	Sautéed Pork Kidney with Mashed Garlic
247.	紅扒肘子	Braised Pork Hock in Brown Sauce
248.	芫爆裏脊絲	Sautéed Shredded Pork Filet with Coriander
249.	醬爆裏脊絲配餅	Fried Shredded Pork Filet in Soy Bean Paste with Pancake
250.	溜丸子	Sautéed Fried Meat Balls with Brown Sauce
251.	燴蒜香肚絲	Braised Pork Tripe Shreds with Mashed Garlic in Sauce
252.	四喜丸子	Four-Joy Meatballs (Meat Balls Braised with Brown Sauce)
253.	清炸裏脊	Deep-Fried Pork Filet

254.	軟炸裏脊	Soft-Fried Pork Filet
255.	尖椒裏脊絲	Fried Shredded Pork Filet with Hot Pepper
256.	滑溜裏脊片	Quick-Fried Pork Filet Slices with Sauce
257.	銀芽肉絲	Sautéed Shredded Pork with Bean Sprouts
258.	蒜香燴肥腸	Braised Pork Intestines with Mashed Garlic
259.	尖椒炒肥腸	Fried Pork Intestines with Hot Pepper
260.	溜肚塊	Quick-Fried Pork Tripe Slices
261.	香辣肚塊	Stir-Fried Pork Tripe Slices with Chili
262.	芫爆肚絲	Sautéed Pork Tripe Slices with Coriander
263.	軟溜肥腸	Quick-Fried Pork Intestines in Brown Sauce
264.	芽菜回鍋肉	Sautéed Sliced Pork with Scallion and Bean Sprouts
265.	泡蘿蔔炒肉絲	Sautéed Pork Slices with Pickled Turnip
266.	米粉排骨	Steamed Spare Ribs with Rice Flour
267.	芽菜扣肉	Braised Pork Slices with Bean Sprouts
268.	東坡肘子	Braised Dongpo Pork Hock with Brown Sauce
269.	川式紅燒肉	Braised Pork , Sichuan Style
270.	米粉肉	Steamed Pork with Rice Flour
271.	夾沙肉	Steamed Pork Slices with Red Bean Paste
272.	青豌豆肉丁	Sautéed Diced Pork with Green Peas
273.	螞蟻上樹	Sautéed Vermicelli with Spicy Minced Pork
274.	芹菜肉絲	Sautéed Shredded Pork with Celery
275.	青椒肉絲	Sautéed Shredded Pork with Green Pepper

276.	扁豆肉絲	Sautéed Shredded Pork and French Beans
277.	冬筍炒肉絲	Sautéed Shredded Pork with Bamboo Shoots
278.	炸肉茄合	Deep-Fried Eggplant with Pork Stuffing
279.	脆皮三絲卷	Crispy Rolls of Shredded Pork, Sea Cucumber and Bamboo Shoots
280.	烤乳豬	Roasted Suckling Pig
281.	紅燒蹄筋	Braised Pig Tendon in Brown Sauce
282.	清蒸豬腦	Steamed Pig Brains
283.	蛋煎豬腦	Scrambled Eggs with Pig Brains
284.	菜遠炒排骨	Sautéed Spare Ribs with Greens
285.	椒鹽排骨	Crispy Spare Ribs with Spicy Salt
286.	芋頭蒸排骨	Steamed Spare Ribs with Taro
287.	蝴蝶骨	Braised Spare Ribs
288.	無骨排	BBQ Spare Ribs Off the Bone
289.	辣白菜炒五花肉	Sautéed Streaky Pork with Cabbage in Chili Sauce
290.	酒醉排骨	Spare Ribs in Wine Sauce
291.	無骨排	BBQ Boneless Spare Ribs
292.	香辣豬扒	Grilled Pork with Spicy Sauce
293.	雲腿芥菜膽	Sautéed Chinese Broccoli with Ham
294.	板栗紅燒肉	Braised Pork with Chestnuts
295.	小炒脆骨	Sautéed Gristles
296.	酸豆角肉沫	Sautéed Sour Beans with Minced Pork

297.	五花肉燉蘿蔔皮	Braised Streaky Pork with Turnip Peel
298.	臘肉紅菜苔	Sautéed Preserved Pork with Red Vegetables
299.	竹筒臘肉	Steamed Preserved Pork in Bamboo Tube
300.	鹽煎肉	Fried Pork Slices with Salted Pepper
301.	豬肉燉粉條	Braised Pork with Vermicelli
302.	芸豆燜豬尾	Braised Pigtails with French Beans
303.	幹豇豆燉豬蹄	Braised Pig Feet with Dried Cowpeas
304.	豉汁蒸排骨	Steamed Spare Ribs in Black Bean Sauce
305.	蛋黃獅子頭	Stewed Meat Ball with Egg Yolk

牛肉 (Beef)		
306.	XO 醬炒牛柳條	Sautéed Beef Filet in XO Sauce
307.	爆炒牛肋骨	Sautéed Beef Ribs
308.	彩椒牛柳	Sautéed Beef Filet with Bell Peppers
309.	白灼肥牛	Scalded Beef
310.	菜膽蠔油牛肉	Sautéed Sliced Beef and Vegetables in Oyster Sauce
311.	菜心扒牛肉	Grilled Beef with Shanghai Greens
312.	川北牛尾	Braised Oxtail in Chili Sauce, Sichuan Style
313.	川汁牛柳	Sautéed Beef Filet in Chili Sauce, Sichuan Style
314.	蔥爆肥牛	Sautéed Beef with Scallion
315.	番茄燉牛腩	Braised Beef Brisket with Tomato
316.	幹煸牛肉絲	Sautéed Shredded Beef in Chili Sauce
317.	幹鍋黃牛肉	Griddle Cooked Beef and Wild Mushrooms
318.	罐燜牛肉	Stewed Beef en Casserole
319.	鍋仔辣汁煮牛筋丸	Stewed Beef Balls with Chili Sauce
320.	鍋仔蘿蔔牛腩	Stewed Beef Brisket with Radish
321.	杭椒牛柳	Sautéed Beef Filet with Hot Green Pepper
322.	蠔皇滑牛肉	Sautéed Sliced Beef in Oyster Sauce
323.	黑椒牛肋骨	Pan-Fried Beef Ribs with Black Pepper
324.	黑椒牛柳	Sautéed Beef Filet with Black Pepper

325.	黑椒牛柳粒	Sautéed Diced Beef Filet with Black Pepper
326.	黑椒牛柳條	Sautéed Beef Filet with Black Pepper
327.	黑椒牛排	Pan-Fried Beef Steak with Black Pepper
328.	紅酒燴牛尾	Braised Oxtail in Red Wine
329.	胡蘿蔔燉牛肉	Braised Beef with Carrots
330.	薑蔥爆牛肉	Sautéed Sliced Beef with Onion and Ginger
331.	芥蘭扒牛柳	Sautéed Beef Filet with Chinese Broccoli
332.	金蒜煎牛籽粒	Pan-Fried Beef with Crispy Garlic
333.	牛腩煲	Braised Beef Brisket en Casserole
334.	清湯牛丸脯	Consommé of Beef Balls
335.	山藥牛肉片	Sautéed Sliced Beef with Yam
336.	石烹肥牛	Beef with Chili Grilled on Stone Plate
337.	時菜炒牛肉	Sautéed Beef with Seasonal Vegetable
338.	水煮牛肉	Poached Sliced Beef in Hot Chili Oil
339.	酥皮牛柳	Crispy Beef Filet
340.	鐵板串燒牛肉	Sizzling Beef Kebabs
341.	鐵板木瓜牛仔骨	Sizzling Calf Ribs with Papaya
342.	鐵板牛肉	Sizzling Beef Steak
343.	土豆炒牛柳條	Sautéed Beef Filet with Potatoes
344.	豌豆辣牛肉	Sautéed Beef and Green Peas in Spicy Sauce
345.	鮮菇炒牛肉	Sautéed Beef with Fresh Mushrooms

346.	鮮椒牛柳	Sautéed Beef Filet with Bell Peppers
347.	豉汁牛仔骨	Steamed Beef Ribs in Black Bean Sauce
348.	香芋黑椒炒牛柳條	Sautéed Beef with Black Pepper and Taro
349.	香芋燴牛肉	Braised Beef with Taro
350.	小炒臘牛肉	Sautéed Preserved Beef with Leek and Pepper
351.	小筍燒牛肉	Braised Beef with Bamboo Shoots
352.	洋蔥牛柳絲	Sautéed Shredded Beef with Onion
353.	腰果牛肉粒	Sautéed Diced Beef with Cashew Nuts
354.	中式牛柳	Beef Filet with Tomato Sauce, Chinese Style
355.	中式牛排	Beef Steak with Tomato Sauce, Chinese Style
356.	孜然烤牛肉	Grilled Beef with Cumin
357.	孜然辣汁燜牛腩	Braised Beef Brisket with Cumin
358.	家鄉小炒肉	Sautéed Beef Filet, Country Style
359.	青豆牛肉粒	Sautéed Diced Beef with Green Beans
360.	豉油牛肉	Steamed Beef in Black Bean Sauce
361.	什菜牛肉	Sautéed Beef with Mixed Vegetables
362.	魚香牛肉	Yu-Shiang Beef (Sautéed with Spicy Garlic Sauce)
363.	芥蘭牛肉	Sautéed Beef with Chinese Broccoli
364.	雪豆牛肉	Sautéed Beef with Snow Peas
365.	青椒牛肉	Sautéed Beef with Pepper and Onions
366.	陳皮牛肉	Beef with Dried Orange Peel

367.	幹燒牛肉	Dry-Braised Shredded Beef, Sichuan Style
368.	湖南牛肉	Beef, Hunan Style
369.	子薑牛肉	Sautéed Shredded Beef with Ginger Shoots
370.	芝麻牛肉	Sautéed Beef with Sesame
371.	辣子牛肉	Sautéed Beef in Hot Pepper Sauce
372.	什錦扒牛肉	Beef Tenderloin with Mixed Vegetables
373.	紅燒牛蹄筋	Braised Beef Tendon in Brown Sauce
374.	三彩牛肉絲	Stir-Fried Shredded Beef with Vegetables
375.	西蘭花牛柳	Stir-Fried Beef Filet with Broccoli
376.	鐵鍋牛柳	Braised Beef Filet in Iron Pot
377.	白靈菇牛柳	Stir-Fried Beef Filet with Mushrooms
378.	蘆筍牛柳	Stir-Fried Beef Filet with Green Asparagus
379.	豆豉牛柳	Braised Beef Filet in Black Bean Sauce
380.	紅油牛頭	Ox Head with Hot Chili Oil
381.	麻辣牛肚	Spicy Ox Tripe
382.	京蔥山珍爆牛柳	Braised Beef Filet with Scallion
383.	阿香婆石頭烤肉	Beef BBQ with Spicy Sauce
384.	菜遠炒牛肉	Sautéed Beef with Greens
385.	涼瓜炒牛肉	Sautéed Beef with Bitter Melon
386.	幹煸牛柳絲	Sautéed Shredded Beef
387.	檸檬牛肉	Sautéed Beef with Lemon

388.	榨菜牛肉	Sautéed Beef with Pickled Vegetable
389.	蒙古牛肉	Sautéed Mongolian Beef
390.	椒鹽牛仔骨	Sautéed Calf Ribs with Spicy Salt
391.	辣白菜炒牛肉	Sautéed Beef with Cabbage in Chili Sauce
392.	荔枝炒牛肉	Sautéed Beef with Litchi
393.	野山椒牛肉絲	Sautéed Shredded Beef with Wild Pepper
394.	尖椒香芹牛肉絲	Sautéed Shredded Beef with Hot Pepper and Celery
395.	堂煎貴族牛肉(製作方法：黑椒汁、香草汁)	Pan-Fried Superior Steak (with black pepper sauce / vanilla sauce)
396.	香煎紐西蘭牛仔骨	Pan-Fried New Zealand Calf Chop
397.	沾水牛肉	Boiled Beef
398.	牛肉燉土豆	Braised Beef with Potatoes
399.	清蛋牛肉	Fried Beef with Scrambled Eggs
400.	米粉牛肉	Steamed Beef with Rice Flour
401.	咖喱蒸牛肚	Steamed Ox Tripe with Curry
402.	芫爆散丹	Sautéed Ox Tripe with Coriander

羊肉 (Lamb)		
403.	蔥爆羊肉	Sautéed Lamb Slices with Scallion
404.	大蒜羊仔片	Sautéed Lamb Filet with Garlic
405.	紅燜羊排	Braised Lamb Chops with Carrots
406.	蔥煸羊腩	Sautéed Diced Lamb with Scallion
407.	烤羊裏脊	Roast Lamb Tenderloin
408.	烤羊腿	Roast Lamb Leg
409.	鹵酥羊腿	Pot-Stewed Lamb Leg
410.	小炒黑山羊	Sautéed Sliced Lamb with Pepper and Parsley
411.	支竹羊肉煲	Lamb with Tofu Skin en Casserole
412.	紙包風味羊排	Fried Lamb Chops Wrapped in Paper
413.	幹羊肉野山菌	Dried Lamb with Wild Truffles
414.	手扒羊排	Grilled Lamb Chops
415.	烤羔羊	Roasted Lamb
416.	蒙古手抓肉	Mongolian Boiled Lamb
417.	涮羊肉	Mongolian Hot Pot
418.	紅燒羊肉	Braised Lamb in Brown Sauce
419.	紅燜羊肉	Stewed Lamb in Brown Sauce
420.	清燉羊肉	Double Boiled Lamb Soup
421.	回鍋羊肉	Sautéed Spicy Lamb

422.	炒羊肚	Sautéed Lamb Tripe
423.	烤全羊	Roast Whole Lamb
424.	孜然羊肉	Fried Lamb with Cumin
425.	羊蝎子	Lamb Spine Hot Pot

禽 蛋 類 (Poultry and Eggs)		
426.	巴蜀小炒雞	Sautéed Chicken with Hot and Green Pepper
427.	扒雞腿	Grilled Chicken Legs
428.	扒芥香雞胸	Grilled Mustard Flavored Chicken Breast
429.	白椒炒雞胗	Sautéed Chicken Gizzards with Pepper
430.	板栗燜仔雞	Braised Chicken with Chestnuts
431.	川味紅湯雞	Chicken in Hot Spicy Sauce, Sichuan Style
432.	脆皮雞	Crispy Chicken
433.	大千雞片	Sautéed Sliced Chicken
434.	大煮幹絲	Braised Shredded Chicken with Ham and Dried Tofu
435.	當紅炸子雞	Deep-Fried Chicken
436.	翡翠鮑脯麒麟雞	Braised Chicken with Sliced Abalone and Ham
437.	雙冬辣雞球	Sautéed Chicken Balls with Mushrooms and Bamboo Shoots
438.	芙蓉雞片	Sautéed Chicken Slices in Egg-White
439.	幹蔥豆豉雞煲	Stewed Chicken in Scallion and Black Bean Sauce
440.	幹鍋雞	Griddle Cooked Chicken with Pepper
441.	幹鍋雞胗	Griddle Cooked Chicken Gizzard
442.	宮保雞丁	Kung Pao Chicken
443.	枸杞濃汁燴鳳筋	Stewed Chicken Tendon with Chinese Wolfberry

444.	花旗參燉竹絲雞	Braised Chicken with Ginseng
445.	雞茸豆花	Minced Chicken Soup
446.	薑蔥霸皇雞	Pan-Fried Chicken with Ginger and Scallion
447.	金針雲耳蒸雞	Steamed Chicken with Lily Flowers and Fungus
448.	咖喱雞	Curry Chicken
449.	可樂鳳中翼	Pan-Fried Chicken Wings in Coca-Cola Sauce
450.	鴻運蒸鳳爪	Steamed Chicken Feet
451.	客家鹽焗雞	Salt Baked Chicken, Hakka Style
452.	蓮藕辣香雞球	Sautéed Spicy Chicken Balls with Lotus Roots
453.	羅定豆豉雞	Braised Chicken in Black Bean Sauce
454.	南乳碎炸雞	Fried Chicken Cubes with Preserved Tofu
455.	啤酒雞	Stewed Chicken in Beer
456.	飄香手撕雞	Poached Sliced Chicken
457.	麒麟雞	Steamed Sliced Chicken with Mushrooms and Vegetables
458.	薺菜雞片	Sautéed Sliced Chicken with Shepherd's Purse
459.	鮮蘑包公雞	Braised Chicken with Fresh Mushrooms
460.	沙茶雞煲	Chicken with BBQ Sauce en Casserole
461.	沙薑焗軟雞	Salted and Steamed Chicken with Ginger
462.	砂鍋滑雞	Stewed Chicken and Vegetables en Casserole
463.	燒雞肉串	Roast Chicken Kebabs

464.	時菜炒雞片	Sautéed Sliced Chicken with Vegetables
465.	江南百花雞	Chicken, South China Style
466.	四川辣子雞	Sautéed Diced Chicken with Chili and Pepper, Sichuan Style
467.	酥炸雞胸	Deep-Fried Crispy Chicken Breast
468.	鐵板豆豉雞	Sizzling Chicken in Black Bean Sauce
469.	鐵板掌中寶	Sizzling Chicken Feet
470.	鮮人參燉土雞	Braised Chicken with Ginseng
471.	香扒春雞	Grilled Spring Chicken
472.	杏仁百花脆皮雞	Crispy Chicken with Shrimp Paste and Almonds
473.	杏香橙花雞脯	Sautéed Boneless Chicken with Almonds in Orange Dressing
474.	腰果雞丁	Sautéed Diced Chicken and Cashew Nuts
475.	一品蒜花雞	Deep-Fried Chicken with Garlic
476.	魚香雞片	Yu-Shiang Chicken Slices (Sautéed with Spicy Garlic Sauce)
477.	汁燒雞肉	Stewed Chicken in Sauce
478.	美極掌中寶	Sautéed Chicken Feet in Maggi Sauce
479.	青瓜雞丁	Sautéed Diced Chicken with Cucumber
480.	什菜雞	Sautéed Chicken with Mixed Vegetables
481.	芥蘭雞	Sautéed Chicken with Chinese Broccoli
482.	雪豆雞	Sautéed Chicken with Snow Peas

483.	甜酸雞	Sweet and Sour Chicken
484.	陳皮雞	Chicken with Dried Orange Peel
485.	幹燒雞	Dry-Braised Chicken in Chili Sauce
486.	檸檬雞	Sautéed Chicken with Lemon
487.	湖南雞	Chicken , Hunan Style
488.	子薑雞	Sautéed Chicken with Ginger Shoots
489.	豆苗雞片	Sautéed Sliced Chicken with Pea Sprouts
490.	炸八塊雞	Deep-Fried Chicken Chunks
491.	三杯雞	Stewed Chicken with Three Cups Sauce
492.	蔥油雞	Chicken with Scallion in Hot Oil
493.	香酥雞王	Crispy Chicken
494.	金湯燴雞脯	Braised Chicken Breast in Pumpkin Soup
495.	芫爆鵪鶉脯	Sautéed Quail Breast with Coriander
496.	棗生栗子雞	Stewed Chicken with Jujubes, Peanuts and Chestnuts
497.	西蘭花雞片	Stir-Fried Chicken Slices with Broccoli
498.	白靈菇雞片	Stir-Fried Chicken Slices with Mushrooms
499.	芫爆雞片	Sautéed Chicken Slices with Coriander
500.	蘆筍雞片	Sautéed Chicken Slices with Green Asparagus
501.	雞丁核桃仁	Stir-Fried Diced Chicken with Walnuts
502.	甜酸雞腿肉	Stir-Fried Sweet and Sour Chicken Leg
503.	怪味雞絲	Special Flavored Shredded Chicken

504.	口水雞	Steamed Chicken with Chili Sauce
505.	魚香碎米雞	Yu-Shiang Diced Chicken (Sautéed with Spicy Garlic Sauce)
506.	蔥薑油淋雞	Chicken with Ginger and Scallion Oil
507.	菜遠雞球	Sautéed Chicken Balls with Greens
508.	豉汁黃毛雞	Sautéed Chicken with Black Bean Sauce
509.	子羅炒雞片	Sautéed Sliced Chicken with Ginger and Pineapple
510.	龍鳳琵琶豆腐	Steamed Tofu with Egg, Chicken and Shrimp
511.	糖醋雞塊	Braised Chicken in Sweet and Sour Sauce
512.	蜜糖子薑雞	Honey-Stewed Chicken with Ginger Shoots
513.	蘋果咖喱雞	Curry Chicken with Apple
514.	糊辣仔雞	Pepper Chicken
515.	美極蔥香雞脆骨	Sautéed Chicken Gristle with Scallion in Maggi Sauce
516.	清蒸童子雞	Steamed Spring Chicken
517.	貴妃雞	Chicken Wings and Legs with Brown Sauce
518.	江南百花雞	Steamed Chicken Skin with Shrimp Paste
519.	烤雞	Roast Chicken
520.	符離集燒雞	Red-Cooked Chicken, Fuliji Style
521.	道口燒雞	Red-Cooked Chicken, Daokou Style
522.	醬雞	Chicken Seasoned with Brown Sauce
523.	熏雞	Smoked Chicken

524.	五香雞	Spiced Chicken
525.	椒鹽雞	Chicken with Spicy Salt
526.	麻辣雞	Chicken with Chili and Sichuan Pepper
527.	茶香雞	Red-Cooked Chicken with Tea Flavor
528.	金錢雞	Grilled Ham and Chicken
529.	芝麻雞	Boiled Chicken with Sesame and Spicy Sauce
530.	叫化雞	Beggars Chicken (Baked Chicken)
531.	江米釀雞	Chicken with Glutinous Rice Stuffing
532.	富貴雞	Steamed Chicken with Stuffing
533.	紙包雞	Deep-Fried Chicken in Tin Foil
534.	清蒸全雞	Steamed Whole Chicken
535.	半口蘑蒸雞	Steamed Chicken with Truffle
536.	炸雞肫肝	Fried Chicken Gizzards
537.	一雞三吃	A Chicken Prepared in Three Ways
538.	牡丹珠圓雞	Chicken and Crab Roe with Shrimp Balls
539.	廣州文昌雞	Sliced Chicken with Chicken Livers and Ham
540.	荸薺雞片	Sautéed Chicken Slices with Water Chestnuts
541.	時蔬雞片	Sautéed Chicken Slices with Seasonal Vegetable
542.	汽鍋雞翅	Steam Pot Chicken Wings
543.	清蒸全鴨	Steamed Whole Duck
544.	柴把鴨	Steamed Duck with Bamboo Shoots and Ham

545.	脆皮鴛鴦鴨	Two-Coloured Crispy Duck with Minced Shrimps Stuffing
546.	全聚德烤鴨	Quanjude Roast Duck
547.	面魚兒燒鴨	Roast Duck with Fish-Like Dough
548.	雙冬鴨	Duck Meat with Snow Peas and Mushrooms
549.	子薑鴨	Sautéed Duck with Ginger Shoots
550.	魔芋燒鴨	Braised Duck with Shredded Konjak
551.	五香鴨子	Spiced Duck with Tofu
552.	鹽烤荷葉鴨	Salt Baked Duck in Lotus Leaf
553.	鴨粒響鈴	Fried Diced Duck
554.	青椒鴨腸	Stir-Fried Duck Intestines with Green Pepper
555.	糟溜鴨三白	Stewed and Seasoned Duck Slices, Duck Feet and Duck Liver
556.	四川樟茶鴨(配荷葉餅)	Smoked Duck, Sichuan Style (with Lotus-Leaf-Like Pancake)
557.	香熏鴨腰	Fragrant Smoked Duck Kernel
558.	鹽烤荷葉鴨	Salt-Baked Duck in Lotus Leaf
559.	口水鴨腸	Duck Intestines with Chili Sauce
560.	芥末鴨掌	Duck Feet with Mustard
561.	火爆川椒鴨舌	Stir-Fried Duck Tongues with Sichuan Chili
562.	八珍髮菜扒鴨	Braised Chicken with Assorted Meat and Thread Moss
563.	賽海蜇拌火鴨絲	Shredded Roast Duck with White Fungus

564.	蜜汁煙熏鴨肉卷	Smoked Duck Rolls with Honey Sauce
565.	香菱鴨翼	Stir-Fried Duck Wings with Coriander
566.	香醬爆鴨絲	Sautéed Shredded Duck in Soy Sauce
567.	北菇扒大鴨	Braised Duck with Black Mushrooms and Vegetables
568.	北京烤鴨	Beijing Roast Duck
569.	彩椒炒火鴨柳	Sautéed Roast Duck with Bell Pepper
570.	蟲草燉老鴨	Stewed Duck with Aweto
571.	蛋酥樟茶鴨	Deep-Fried Smoked Duck with Egg Crust
572.	冬菜扣大鴨	Braised Duck with Preserved Vegetables
573.	參杞燉老鴨	Stewed Duck with Ginseng and Chinese Wolfberry
574.	豆豉蘆筍炒鴨柳	Sautéed Sliced Duck with Asparagus in Black Bean Sauce
575.	火燎鴨心	Sautéed Duck Hearts
576.	醬爆鴨片	Sautéed Sliced Duck in Soy Sauce
577.	羅漢扒大鴨	Braised Duck with Mixed Vegetables
578.	櫻桃汁煎鴨胸	Pan-Fried Duck Breast in Cherry Sauce
579.	蜜汁鴨胸	Pan-Fried Duck Breast with Honey Sauce
580.	汽鍋蟲草燉老鴨	Steam Pot Duck with Aweto
581.	芋茸香酥鴨	Deep-Fried Boneless Duck with Taro Puree
582.	雀巢鴨寶	Sautéed Diced Duck Meat in Potato Basket
583.	黑椒燜鴨胗	Braised Duck Gizzards with Black Pepper

584.	燴鴨四寶	Braised Four-Delicacies of Duck
585.	黃豆煮水鴨	Stewed Duck with Soya Beans
586.	生炒鴨松	Sautéed Minced Duck on Lettuce Leaf
587.	酸梅鴨	Braised Duck with Plum Sauce
588.	香辣炒板鴨	Sautéed Salted Duck with Hot Spicy Sauce
589.	香酥脫骨鴨	Crispy Boneless Duck
590.	香酥鴨荷葉夾	Deep-Fried Duck in Lotus Leaf
591.	酥皮鴨絲盅	Crispy Shredded Duck
592.	荔茸鵝肝卷	Deep-Fried Goose Liver Roll with Taro
593.	遼參扣鵝掌	Braised Goose Feet with Sea Cucumber
594.	菜頭燒板鵝	Braised Dried Goose and Lettuce in Spicy Sauce
595.	松茸扒鵝肝	Grilled Goose Liver with Matsutake
596.	香煎鵝肝	Pan-Fried Goose Liver
597.	野菌鵝肝	Pan-Fried Goose Liver with Wild Mushrooms
598.	川式煎鵝肝	Fried Goose Liver , Sichuan Style
599.	潮州燒雁鵝	Roast Goose, Chaozhou Style
600.	紅燒石歧項鵠	Braised Pigeon
601.	冬草花燉鷓鴣	Stewed Quail with Aweto
602.	豆豉鵪鶉脯	Braised Quail Breast with Black Bean Sauce
603.	酥香鵪鶉	Crispy Quail with Sesame
604.	XO 醬爆乳鵠脯	Sautéed Pigeon Breast in XO Sauce

605.	北菇雲腿蒸乳鴿	Steamed Pigeon with Mushrooms and Ham
606.	菜片乳鴿松	Sautéed Minced Pigeon with Sliced Vegetables
607.	脆皮乳鴿	Crispy Pigeon
608.	吊燒乳鴿王	Roast Pigeon
609.	荷香蒸乳鴿	Steamed Pigeon in Lotus Leaves
610.	紅酒燴鴿脯	Braised Pigeon Breast in Red Wine
611.	金檸乳鴿脯	Sautéed Pigeon Breast in Lemon Sauce
612.	燒汁香煎鴿脯	Pan-Fried Pigeon Breast
613.	生炒乳鴿松	Sautéed Minced Pigeon on Lettuce Leaf
614.	時菜炒鴿脯	Sautéed Sliced Pigeon Breast with Vegetables
615.	天麻燉乳鴿	Stewed Pigeon with Gastrodia Tuber
616.	雲腿骨香炒鴿片	Fried Sliced Pigeon with Ham
617.	鹹鴨蛋	Salted Duck Egg
618.	鹵蛋	Marinated Egg
619.	煮雞蛋	Boiled Egg
620.	糟蛋	Egg Preserved in Rice Wine
621.	荷包蛋	Poached Egg
622.	煎蛋	Fried Eggs
623.	香椿煎蛋	Fried Eggs with Chopped Chinese Toon Leaves
624.	蟹肉芙蓉蛋	Crab Meat with Egg White
625.	蝦醬炒雞蛋	Scrambled Egg with Shrimp Paste

626.	韭菜炒雞蛋	Scrambled Egg with Leek
627.	蔥花炒雞蛋	Scrambled Egg with Scallion
628.	蛤蜊蒸蛋	Steamed Egg with Clams
629.	雞肝炒蛋	Scrambled Egg with Chicken Liver
630.	白菌炒蛋	Scrambled Egg with Mushroom
631.	火腿炒蛋	Scrambled Egg with Ham
632.	燕窩鵪蛋	Bird's Nest with Pigeon Egg
633.	時菜鵪蛋	Quail Egg with Vegetables
634.	鵪蛋炒碎肉	Fried Minced Meat and Quail Egg
635.	菜甫肉碎煎蛋	Pan-Fried Eggs with Minced Pork and Vegetables
636.	蛋羹	Egg Custard

其 他 肉 類 (Other Meat)		
637.	茶樹菇炒鹿片	Sautéed Venison Filet with Tea Tree Mushrooms
638.	饞嘴蛙	Sautéed Bullfrog in Chili Sauce
639.	籠仔剁椒牛蛙	Steamed Bullfrog with Chili Pepper
640.	泡椒牛蛙	Sautéed Bullfrog with Pickled Peppers
641.	麻辣玉兔腿	Sautéed Rabbit with Hot Spicy Sauce
642.	炸五絲筒全蠍	Deep-Fried Rolls with Five Shreds Filling and Scorpion
643.	酸辣蹄筋	Hot and Sour Beef Tendon
644.	溫拌腰片	Spicy Pig Kidney
645.	魚腥草拌米線	Special Rice Noodles
646.	辣味紅扒鹿筋	Spicy Deer Tendon
647.	爽口碧綠百葉	Tasty and Refreshing Ox Tripe
648.	炸炒脆鹿柳	Deep-Fried Crispy Deer Filets
649.	水煮鹿裏脊	Sautéed Deer Tenderloin in Hot Chili Oil
650.	山城血旺	Sautéed Eel with Duck Blood Curd
651.	紅燒家兔	Braised Rabbit
652.	紅燒鹿肉	Braised Venison in Brown Sauce
653.	炸麻雀	Fried Sparrow
654.	麻辣鹿筋	Braised Spicy Deer Tendon

蕈類 (Mushrooms)		
655.	豆苗羊肚菌	Braised Yellow Fungus with Pea Sprouts
656.	川菜白靈菇皇	Braised Mushrooms in Chili Sauce
657.	幹鍋茶樹菇	Griddle Cooked Tea Tree Mushrooms
658.	荷塘燜什菌	Stewed Assorted Mushrooms with Lotus Roots
659.	黃燜山珍菌	Braised Wild Mushrooms in Brown Sauce
660.	蠔皇原汁白靈菇 (每位)	Braised Mushrooms in Oyster Sauce (per person)
661.	雞油牛肝菌	Braised Boletus in Chicken Oil
662.	三色鮑魚菇	Sautéed Abalone Mushrooms and Vegetables
663.	砂鍋三菌	Braised Assorted Mushrooms en Casserole
664.	燒汁燴南野山菌	Braised Mushrooms in BBQ Sauce
665.	山菌燒豆腐	Braised Tofu with Mushrooms
666.	雙仙采靈芝	Sautéed Mushrooms with Broccoli
667.	雙鮮扒雞腿菇	Braised Mushrooms and Vegetables
668.	酥炸山菌	Deep-Fried Mushrooms
669.	酸辣炒姬菇	Sautéed Fungus with Hot and Sour Flavor
670.	泰式煮什菌	Boiled Assorted Mushrooms in Thai Sauce
671.	鮮蘑炒蜜豆	Sautéed Mushrooms with Sweetened Kidney Beans
672.	香草蒜茸炒鮮蘑	Sautéed Fresh Mushrooms with Garlic and Vanilla
673.	香菇扒菜膽	Braised Vegetable with Black Mushrooms

674.	野菌燒豆腐	Braised Tofu with Mushrooms
675.	魚香牛肝菌	Yu-Shiang Boletus (Sautéed with Spicy Garlic Sauce)
676.	鮑汁花菇	Braised Mushrooms in Abalone Sauce
677.	燴滑籽菇	Braised Mushrooms in Sauce
678.	乾貝鮮腐竹草菇	Braised Dried Scallops with Straw Mushrooms and Tofu Skin
679.	清湯乾貝鮮蘑	Consommé of Dried Scallops and Mushrooms
680.	四寶菌燒素雞	Braised Deep-Fried Tofu with Mushrooms

海鮮類 (Seafood)		
681.	白靈菇扒鮑片	Braised Sliced Abalone with Mushrooms
682.	鮑魚海珍煲	Braised Abalone and Seafood en Casserole
683.	百花鮑魚卷	Steamed Abalone Rolls Stuffed with Minced Shrimps
684.	鮑魚燒牛頭	Braised Abalone with Ox Head
685.	鮑魚珍珠雞	Steamed Glutinous Rice Mixed with Diced Abalone and Chicken
686.	碧綠香肘扣鮑片	Braised Sliced Abalone with Pork and Vegetables
687.	碧綠原汁鮑魚	Braised Abalone with Vegetables
688.	鍋粬鮑魚	Abalone Sauce on Deep-Fried Rice Cake
689.	蠔皇扣幹鮑	Braised Dried Abalone in Oyster Sauce
690.	蠔皇鮮鮑片	Braised Sliced Abalone in Oyster Sauce
691.	紅燒鮑翅燕	Braised Abalone, Shark's Fin and Bird's Nest
692.	紅燒鮑魚	Braised Abalone
693.	紅燒南非鮑	Braised South African Abalone
694.	金元鮑紅燒肉	Braised Pork with Abalone
695.	龍井金元鮑	Braised Abalone with Longjing Tea
696.	美國紅腰豆扣鮑片	Braised Sliced Abalone with American Kidney Beans
697.	銀芽炒鮑絲	Sautéed Shredded Abalone with Bean Sprouts
698.	鮑汁北菇鵝掌	Braised Goose Feet and Black Mushrooms in Abalone

		Sauce
699.	鮑汁蔥燒遼參	Braised Sea Cucumber in Abalone Sauce
700.	鮑汁豆腐	Braised Tofu in Abalone Sauce
701.	鮑汁鵝肝	Braised Goose Liver in Abalone Sauce
702.	鮑汁鵝掌扣遼參	Braised Sea Cucumber and Goose Feet in Abalone Sauce
703.	鮑汁花菇燒鵝掌	Braised Goose Feet and Mushrooms in Abalone Sauce
704.	鮑汁花膠扣遼參	Braised Sea Cucumber and Fish Maw in Abalone Sauce
705.	鮑汁雞腿菇	Braised Mushrooms in Abalone Sauce
706.	鮑汁煎鵝肝	Pan-Fried Goose Liver (Foie Gras) in Abalone Sauce
707.	鮑汁扣白靈菇	Braised Mushrooms in Abalone Sauce
708.	鮑汁扣鵝掌	Braised Goose Feet in Abalone Sauce
709.	鮑汁扣花膠皇	Braised Fish Maw in Abalone Sauce
710.	鮑汁扣遼參	Braised Sea Cucumber in Abalone Sauce
711.	鮑汁扣三寶	Braised Sea Cucumber, Fish Maw and Mushrooms in Abalone Sauce
712.	鮑汁牛肝菌	Braised Boletus in Abalone Sauce
713.	白玉蒸扇貝	Steamed Scallops with Tofu
714.	北極貝刺身	Scallops Sashimi
715.	碧綠幹燒澳帶	Dry-Braised Scallops with Vegetables
716.	碧綠鮮帶子	Braised Scallops with Vegetables
717.	宮保鮮帶子	Kung Pao Scallops

718.	鴿蛋燒裙邊	Braised Turtle Rim with Pigeon Egg
719.	果汁銀元帶子	Fried Scallops in Fresh Fruit Juice
720.	薑蔥酥炸生蠔	Deep-Fried Oyster with Ginger and Scallion
721.	醬野菌炒胭脂蚌	Sautéed Mussel and Mushrooms in Special Sauce
722.	金銀玉帶	Sautéed Scallops and Mushrooms
723.	千層酥烤鮮貝	Quick-Baked Scallop Mille Feuille (Roast Pepper Sauce and Basil Oil Infusion)
724.	扇貝 (蒜茸蒸, XO 炒, 豉汁蒸)	Scallop in Shell (Steamed with Garlic/Sautéed with XO Sauce /Steamed with Black Bean Sauce)
725.	碳燒元貝	BBQ Scallops
726.	鐵板醬爆帶子	Sizzling Scallops with Chili and Vegetables
727.	夏果澳帶	Sautéed Scallops with Macadamia
728.	鮮果玉帶蝦	Fried Scallops and Shrimps with Fresh Fruit
729.	珍寶炒帶子	Sautéed Scallops with Cashew Nuts
730.	幹煎帶魚	Deep-Fried Ribbonfish
731.	多寶魚 (清蒸, 豉汁蒸 過橋)	Turbot (Steamed/Steamed with Black Bean Sauce/ Boiled)
732.	芝麻炸多春魚	Deep-Fried Shisamo with Sesame
733.	脆炸桂魚	Fried Crispy Mandarin Fish
734.	幹燒桂魚	Dry-Braised Mandarin Fish
735.	桂魚 (清蒸, 油浸, 松子炸)	Mandarin Fish (Steamed/Fried / Deep-Fried with Pine Nuts)

736.	清蒸桂魚	Steamed Mandarin Fish
737.	松鼠桂魚	Sweet and Sour Mandarin Fish
738.	豆腐燒魚	Fried Fish with Tofu
739.	百花釀遼參	Steamed Sea Cucumber Stuffed with Minced Shrimp
740.	蔥爆海參條	Sautéed Sea Cucumber with Scallion
741.	蔥燒海參	Braised Sea Cucumber with Scallion
742.	高湯京蔥扒刺參	Braised Sea Cucumber with Scallion
743.	海參鵝掌煲	Braised Goose Feet with Sea Cucumber en Casserole
744.	蠔汁遼參扣鴨掌	Braised Sea Cucumber with Duck Feet in Oyster Sauce
745.	紅燒牛頭扣遼參	Braised Sea Cucumber with Ox Head
746.	京蔥扣遼參	Braised Sea Cucumber with Scallion
747.	京蔥蝦籽燒遼參	Sautéed Sea Cucumber with Shrimp Roe and Scallion
748.	木瓜腰豆煮海參	Braised Sea Cucumber with Kidney Beans and Papaya
749.	生焗海參煲	Baked Sea Cucumber en Casserole
750.	雙蝦海參煲	Braised Sea Cucumber and Shrimp en Casserole
751.	蝦仔燒海參	Braised Sea Cucumber with Shrimp Roe
752.	XO 醬蓮藕炒海螺片	Sautéed Sliced Sea Whelks and Lotus Root in XO Sauce
753.	東古一品螺	Sautéed Whelks in Soy Sauce
754.	麻辣響螺片	Hot and Spicy Sliced Sea Whelks
755.	響螺燒梅花參	Braised Sea Whelks and Sea Cucumber

756.	海鮮脆皮豆腐	Fried Tofu with Seafood
757.	海鮮豆腐	Braised Tofu with Seafood
758.	海鮮粉絲煲	Assorted Seafood with Vermicelli en Casserole
759.	海竹筍煮雙鮮	Boiled Seafood with Bamboo Fungus
760.	紅花汁燴海鮮	Braised Seafood in Saffron Sauce
761.	夏果海鮮	Sautéed Seafood with Macadamia
762.	黃立倉(豉汁蒸, 幹煎, 紅燒)	Pomfret(Steamed in Black Bean Sauce/Pan-Fried or Braised)
763.	紅燒小黃魚豆腐	Braised Small Yellow Croakers and Tofu
764.	蔥焗河鯽魚	Braised Crucian Carp with Scallion
765.	竹香鯽魚	Fried Crucian Carp with Bamboo Flavor
766.	白汁拆燴鯪魚頭	Stewed Silver Carp Head
767.	豉油王蒸鱸魚	Steamed Perch in Black Bean Sauce
768.	蓴菜鱸魚燴	Stewed Perch with Water Shield Leaves
769.	豆瓣鱸魚	Braised Perch in Soy Bean Paste
770.	鍋仔雪菜鱸魚	Stewed Perch with Potherb Mustard
771.	鱸魚(清蒸, 紅燒, 鍋仔泡椒煮)	Perch (Steamed/Braised/ Stewed with Marinated Chili)
772.	蜜汁蒸鱸魚	Steamed Perch Filet in Honey Sauce
773.	燒烤鱸魚片	Char-Grilled Perch Filet
774.	香滑鱸魚球	Sautéed Perch Balls

775.	豉椒鰻魚絲	Sautéed Shredded Eel with Peppers in Black Bean Sauce
776.	燒汁鰻魚條	Sautéed Eel in Spicy Sauce
777.	生炒鰻片	Sautéed Eel Slices
778.	蒜香鰻片	Sautéed Eel Slices with Garlic
779.	碳燒鰻魚	BBQ Eel
780.	雪菜墨魚絲	Sautéed Shredded Cuttlefish with Potherb Mustard
781.	鯰魚燒茄子	Braised Cat Fish with Eggplant
782.	白靈菇扣裙邊	Braised Mushrooms with Turtle Rim
783.	白汁燒裙邊	Stewed Turtle Rim
784.	百花釀蟹鉗	Fried Crab Claws Stuffed with Minced Shrimp
785.	冰糖甲魚	Steamed Turtle in Crystal Sugar Soup
786.	炒蟹	Sautéed Crab
787.	蟲草蒸裙邊	Steamed Turtle Rim with Aweto
788.	蔥薑肉蟹	Sautéed Crab with Ginger and Scallion
789.	羔蟹(花雕酒蒸, 薑蔥炒, 椒鹽)	Green Crab(Steamed in Yellow Wine/Fried with Ginger and Scallion/Fried with Spicy Salt)
790.	枸杞蒸裙邊	Steamed Turtle Rim in Chinese Wolfberry Soup
791.	黑椒炒甲魚	Sautéed Turtle with Black Pepper Sauce
792.	紅花蟹(潮式凍蟹, 清蒸, 薑蔥炒)	Spotted Sea Crab(Cold / Steamed /Stir-Fried with Ginger and Scallion)
793.	紅燒甲魚	Braised Turtle in Brown Sauce

794.	淮山圓肉燉甲魚	Braised Turtle with Yam and Longan
795.	黃金雪蛤釀蟹蓋	Baked Crab Shell Stuffed with Snow Clam and Salted Egg Yolk
796.	甲魚燒肉	Braised Turtle with Diced Pork
797.	辣酒煮花蟹	Boiled Crab with Chili in Liquor
798.	龍須蟹棗	Fried Crab Meat
799.	清燉甲魚湯	Stewed Turtle in Broth
800.	清蒸甲魚	Steamed Turtle
801.	肉蟹（薑蔥炒，清蒸，椒鹽）	Hardshell Crab(Stir-Fried with Ginger and Scallion/ Steamed /Fried with Spicy Salt)
802.	松茸裙邊	Braised Turtle Rim with Mushrooms
803.	土茯苓燉山龜	Stewed Turtle with Sarsaparilla
804.	香辣蟹	Sautéed Crab in Hot Spicy Sauce
805.	洋參燉甲魚	Stewed Turtle with American Ginseng
806.	油醬毛蟹	Braised River Crab with Soy Paste
807.	蟹黃一品鍋	Stewed Tofu with Crab Roe
808.	原籠糯米蒸蟹	Steamed Crab with Gultinous Rice Served in Bamboo Steamer
809.	西檸三文魚排	Grilled Salmon Steak with Lemon
810.	杭椒蝦爆鱧	Sautéed Shrimps and Eel with Hot Green Pepper
811.	家鄉鱧魚	Sautéed Eel with Hot and Green Pepper
812.	金蒜脆鱧球	Deep-Fried Eel Balls with Garlic

813.	清炒鱧糊	Sautéed Mashed Eel
814.	砂鍋豉香鱧	Braised Eel in Black Bean Sauce en Casserole
815.	鐵板沙爹鱧球	Sizzling Eel in Satay Sauce
816.	魚香炒鱧絲	Yu-Shiang Shredded Eel (Sautéed with Spicy Garlic Sauce)
817.	五香脆鱧	Deep-Fried Shredded Eel with Spicy Sauce
818.	鹹菜大鱧煲	Stewed Eel with Preserved Vegetables en Casserole
819.	香油鱧糊	Braised Shredded Eel with Sesame Oil
820.	紅燒長江鱈魚	Braised Hilsa Herring
821.	XO 醬蝦子肉鬆茄子煲	Braised Eggplant with Shrimp and Minced Pork in XO Sauce
822.	XO 醬銀杏果百合炒蝦仁	Sautéed Shrimp with Lily Bulbs and Gingko in XO Sauce
823.	澳洲龍蝦(刺身, 上湯焗, 椒鹽)	Australian Lobster(Sashimi/ in Chicken Consommé / Fried with Spicy Salt)
824.	豉椒焗龍蝦	Fried Lobster with Peppers and Black Bean Sauce
825.	串串辣子蝦	Shrimp Kebab with Hot Pepper Sauce
826.	翡翠蝦仁	Sautéed Shrimps with Broccoli
827.	幹大蝦	Fried Prawns with Sweet Sauce
828.	幹燒大蝦	Dry-Braised Prawn with Ham and Asparagus
829.	宮保鳳尾蝦	Kung Pao Phoenix-Tailed Prawns
830.	宮保蝦仁	Kung Pao Shrimps

831.	茄汁蝦仁	Sautéed Shrimps with Tomato Sauce
832.	咕嚕明蝦球	Sweet and Sour Shrimp Balls
833.	果仁生汁脆皮蝦球	Fried Prawns with Peanuts in Special Sauce
834.	海鮮汁扒大蝦	Grilled Prawns with Seafood Sauce
835.	煎烹蝦仁	Fried and Simmered Shrimps
836.	薑蔥炒龍蝦	Sautéed Lobster with Ginger and Scallion
837.	椒鹽大蝦球	Deep-Fried Prawn with Spicy Salt
838.	椒鹽頭爪	Deep-Fried Lobster Heads and Claws with Spicy Salt
839.	芥末蝦球	Deep-Fried Prawn Topped with Mustard
840.	金沙玉米蝦	Fried Shrimps with Corn and Salted Egg York
841.	金絲蝦球	Braised Shrimp Balls
842.	金銀蒜蒸大花蝦	Steamed Prawns with Garlic
843.	韭菜炒河蝦	Sautéed Shrimps with Leek
844.	麻婆龍蝦仔	Mapo Baby Lobster (Braised in Chili Sauce)
845.	蜜桃水晶丸	Deep-Fried Shrimp Balls in Peach Sauce
846.	清炒水晶河蝦仁	Sautéed Shelled River Shrimps
847.	沙律明蝦球	Sautéed Shrimp Balls Salad
848.	水晶蝦仁	Sautéed Shelled Shrimps
849.	蒜茸蒸大蝦	Steamed Prawns with Garlic
850.	筍尖炒蝦球	Sautéed Prawns with Bamboo Shoots
851.	泰式辣椒炒蝦仁	Sautéed Shrimps with Chili, Thai Style

852.	糖醋咕嚕蝦球	Sweet and Sour Prawn
853.	鮮果沙律蝦	Prawn Salad with Fresh Fruits
854.	鮮豌豆炒河蝦仁	Sautéed Shrimps with Fresh Beans
855.	香蔥白果蝦	Sautéed Shrimps with Gingko and Scallion
856.	香菇雪耳燴竹蝦	Stewed Shrimps with Mushrooms and White Fungus
857.	滋補砂鍋大蝦	Boiled King Prawns en Casserole
858.	家鄉小炒皇	Sautéed Squid, Shrimps and Vegetables
859.	香辣蝦	Fried Shrimps in Hot Spicy Sauce
860.	瑤柱燴裙邊	Braised Turtle Rim with Scallops
861.	羊肚菌爆蝦球	Sautéed Shrimp Balls with Mushrooms
862.	銀杏百合炒蝦球	Sautéed Shrimp Balls with Lily Bulbs and Ginkgo
863.	銀芽炒蝦松	Sautéed Minced Shrimps with Bean Sprouts
864.	油燜大蝦	Braised Prawns
865.	玉簪明蝦球	Sautéed Prawns with Vegetables and Scallops
866.	白靈菇韭黃炒鱈魚球	Sautéed Codfish Balls with Mushrooms and Hotbed Chives
867.	煎銀鱈魚	Pan-Fried Codfish Filet
868.	蔥烤銀鱈魚	Grilled Codfish with Scallion
869.	冬菜銀鱈魚	Steamed Codfish with Preserved Vegetables
870.	蠔黃煎銀鱈魚	Pan-Fried Codfish in Oyster Sauce
871.	松菇銀鱈魚	Braised Codfish with Mushrooms

872.	泰汁煎銀鱈魚	Pan-Fried Codfish in Thai Sauce
873.	特汁銀鱈魚	Pan-Fried Codfish in Sour Sauce
874.	香煎銀鱈魚	Pan-Fried Codfish in Soya Sauce
875.	XO 醬花枝片	Sautéed Sliced Squid in XO Sauce
876.	白灼花枝片	Scalded Sliced Squid
877.	椒鹽吊片	Deep-Fried Squid with Spicy Salt
878.	奇異果炒花枝	Sautéed Sliced Squid with Kiwi Fruit
879.	西檸百花鮮魷	Deep-Fried Squid with Minced Shrimp in Lemon Sauce
880.	鐵板醬鮮魷	Sizzling Fresh Squid with Soy Sauce
881.	香燒魷魚	Braised Squid
882.	雪筍花枝片	Sautéed Sliced Squid with Bamboo Shoots
883.	避風塘焗魚雲	Braised Fish Head, <i>Be-for-Time</i> Style
884.	菜心扒魚圓	Braised Fish Balls with Shanghai Greens
885.	剁椒魚頭	Steamed Fish Head with Diced Hot Red Peppers
886.	沸騰魚	Boiled Fish with Bean Sprouts in Hot Chili Oil
887.	鍋仔木瓜浸魚片	Stewed Sliced Fish with Papaya
888.	砂鍋魚頭	Fish Head en Casserole
889.	深海鱈魚頭(剁椒、蔥油)	Braised Flatfish Head (with Hot Red Peppers/ Scallion)
890.	生焗魚頭	Baked Fish Head en Casserole
891.	酸菜魚	Boiled Fish with Pickled Cabbage and Chili

892.	西湖醋魚	West Lake Fish in Vinegar Gravy
893.	蝦棗魚丸豆腐煲	Stewed Seafood and Tofu en Casserole
894.	香煎鹹魚	Pan-Fried Salted Fish
895.	香燒深海魚頭	Braised Fish Head
896.	香糟溜魚片	Sautéed Sliced Fish in Rice Wine Sauce
897.	腰豆西芹炒魚鬆	Sautéed Minced Fish with Celery and Kidney Beans
898.	野生菌燴烏魚片	Braised Cuttle Fish with Mushrooms
899.	鮑參翅肚羹	Shark's Fin Soup with Shredded Abalone
900.	翅湯浸什菌	Shark's Fin Soup with Assorted Mushrooms
901.	濃湯雞煲翅(供3—5人用)	Braised Shark's Fin in Chicken Broth (Serves 3 to 5 Persons)
902.	川式紅燒魚翅	Braised Shark's Fin, Sichuan
903.	高湯雞絲生翅	Shark's Fin Soup with Shredded Chicken
904.	桂花炒魚翅	Sautéed Shark's Fin with Crab Meat and Bean Sprouts
905.	紅梅蟹粉炒桂花翅	Sautéed Shark's Fin with Crab Meat and Chinese Herbs
906.	紅燒大鮑翅	Braised Shark's Fin with Brown Sauce
907.	紅燒雞絲翅	Braised Shark's Fin with Shredded Chicken
908.	花膠菜膽燴竹笙翅	Stewed Shark's Fin with Fish Maw and Bamboo Fungus
909.	火龍燕液翅	Boiled Shark's Fin and Bird's Nest Served in Dragon Fruit
910.	雞煲海虎翅	Supreme Shark's Fin with Chicken Soup en Casserole

911.	雞煲牙撿翅	Shark's Fin with Chicken Soup en Casserole
912.	金肘菜膽燉散翅	Stewed Vegetables with Shark's Fin and Pork Hock
913.	鹿茸養生翅	Shark's Fin Soup with Deer Antler
914.	木瓜燉翅	Shark's Fin Soup with Papaya
915.	木瓜海虎翅	Supreme Shark's Fin Soup with Papaya
916.	濃湯雞火翅	Shark's Fin in Chicken Soup
917.	濃湯魚肚燴散翅	Fish Maw with Shark's Fin Soup
918.	濃汁鮑絲翅	Braised Shark's Fin and Abalone in Soup
919.	砂鍋肚絲翅	Shredded Fish Maw and Shark's Fin en Casserole
920.	砂鍋菇絲翅	Shredded Mushrooms and Shark's Fin en Casserole
921.	砂鍋雞煲翅	Shark's Fin in Chicken Soup en Casserole
922.	砂鍋裙邊翅	Shredded Turtle Rim and Shark's Fin en Casserole
923.	砂鍋炒翅	Sautéed Shark's Fin with Chicken Soup en Casserole
924.	松茸燴魚翅	Braised Shark's Fin with Mushrooms
925.	夏威夷木瓜燉翅	Stewed Shark's Fin with Hawaiian Papaya
926.	瑤柱雞絲燴生翅	Braised Shark's Fin with Shredded Chicken and Scallops
927.	紅燒排翅	Braised Superior Shark's Fin in Brown Sauce
928.	乾貝燉燒翅	Shark's Fin Stewed in Scallop Soup
929.	紅燒散翅	Braised Shark's Fin in Brown Sauce
930.	海虎翅(每兩)	Supreme Shark's Fin Soup (Per 50g)

931.	金山勾翅(每兩)	Superior Shark's Fin Soup (Per 50g)
932.	山東海參	Shan-Dong Sea Cucumber Soup
933.	原罐小排翅	Shark's Fin in Soup
934.	海鮮大煲翅	Shark's Fin and Seafood en Casserole
935.	濃汁三鮮魚翅	Three Delicacies and Shark's Fin Soup
936.	濃汁四寶魚翅	Four Delicacies and Shark's Fin Soup
937.	竹筍筍雞絲翅	Shark's Fin Soup with Shredded Chicken and Bamboo Fungus
938.	白汁炒魚唇	Sautéed Fish Lips
939.	猴頭菇扒魚唇	Braised Fish Lips with Mushrooms
940.	濃汁魚唇	Fish Lips Soup
941.	糟蛋燴魚唇	Stewed Fish Lips and Eggs Preserved in Wine
942.	蛋花炒魚肚	Sautéed Fish Maw with Scrambled Egg
943.	蠔汁扣魚肚	Braised Fish Maw in Oyster Sauce
944.	黃扒魚肚	Braised Fish Maw
945.	菊花烏龍燴魚肚	Stewed Fish Maw with Chrysanthemum and Oolong Tea
946.	濃汁魚肚	Braised Fish Maw with Chicken Broth
947.	青瓜肉鬆煮魚肚	Boiled Fish Maw with Minced Pork
948.	左口魚(豉汁蒸, 清蒸, 紅燒)	Halibut (Steamed with Black Bean Sauce/ Steamed / Braised in Brawn Sauce)
949.	佛跳牆	Fotiaoqi--Steamed Abalone with Shark's Fin and

		Fish Maw in Broth (Lured by its delicious aroma even the Buddha jumped over the wall to eat this dish.)
950.	紫蘇煎釀尖椒	Sautéed Cuttlefish with Green Pepper
951.	什燴蝦	Braised Shrimps with Mixed Vegetables
952.	魚香蝦	Yu-Shiang Shrimps (Sautéed with Spicy Garlic Sauce)
953.	芥蘭蝦	Sautéed Shrimps with Chinese Broccoli
954.	雪豆蝦	Sautéed Shrimps with Snow Peas
955.	甜酸蝦	Sweet and Sour Shrimps
956.	蝦龍糊	Sautéed Shrimps in Lobster Sauce
957.	幹燒蝦仁	Dry-Braised Shelled Shrimps with Chili Sauce
958.	湖南蝦	Shrimps, Hunan Style
959.	子薑蝦	Sautéed Shrimps with Ginger Shoots
960.	辣子蝦仁	Sautéed Shrimps in Hot Pepper Sauce
961.	咖喱蝦	Curry Shrimps
962.	什燴乾貝	Sautéed Scallops with Mixed Vegetable
963.	魚香乾貝	Yu-Shiang Scallops (Sautéed with Spicy Garlic Sauce)
964.	辣子乾貝	Sautéed Scallops in Hot Pepper Sauce
965.	蝦子大鳥參	Braised Jumbo Sea Cucumber with Shrimp Roe
966.	紅燒鳥參	Braised Sea Cucumber
967.	糖醋全魚	Sweet and Sour Whole Fish
968.	豆瓣全魚	Fried Whole Fish Dressed with Spicy Bean Sauce

969.	脆皮全魚	Crispy Whole Fish
970.	清蒸石斑魚	Steamed Sea Bass
971.	清蒸龍利	Steamed Flounder
972.	幹煎龍利	Pan-Fried Flounder
973.	時菜魚片	Stir-Fried Fish Filets with Vegetable
974.	椒鹽魷魚	Crispy Squid with Spicy Salt
975.	時菜魷魚	Stir-Fried Squid with Vegetable
976.	豉椒魷魚	Sautéed Squid with Peppers in Black Bean Sauce
977.	宮保魷魚	Kung Pao Squid
978.	辣醬蒸鮮魷	Steamed Squid in Chili Sauce
979.	豆苗大蝦	Sautéed Shrimps with Pea Sprouts
980.	上海油爆蝦	Stir-Fried Shrimps, Shanghai Style
981.	蝦仁跑蛋	Shrimp Omelet
982.	黑椒魚貝	Sautéed Scallops in Black Pepper Sauce
983.	糖醋魷魚	Sweet and Sour Squid
984.	炒小卷	Sautéed Squid Rolls
985.	炒大蛤	Sautéed Fresh Clams
986.	九重鮮鮑	Sautéed Fresh Abalone with “Nine Layer Tower” (a Kind of Spearmint)
987.	煎鯧魚	Pan-Fried Pomfret
988.	馬鮫魚	Pan-Fried Mackerel

989.	蛋黃明蝦	Deep-Fried Prawns with Egg Yolk
990.	如意鰻卷	Deep-Fried Eel Rolls
991.	蔥燒魚片	Braised Fish Filets with Scallion
992.	薑絲魚片	Braised Fish Filets with Ginger Slices
993.	殷歧魚片	Braised Fish Filets in Taiwan Black Bean Sauce
994.	咖喱焗鱘	Baked Sturgeon in Curry Sauce
995.	鳳梨蝦球	Sautéed Prawn with Pineapple
996.	鹹菜蝦仁	Sautéed Shelled Shrimps with Preserved Vegetable
997.	豆苗蝦仁	Sautéed Shelled Shrimps with Pea Sprouts
998.	蝦仁燜豆腐	Shelled Shrimps Simmered with Tofu
999.	殷歧炒蚶	Stir-Fried Mussels with Taiwan Black Bean Sauce
1000.	蔥燒鰻魚	Braised Eel with Scallion
1001.	三杯中卷	Squid Rolls with Three Cups Sauce
1002.	三杯鰻魚	Eel with with Three Cups Sauce
1003.	酥炸蚶卷	Deep-Fried Crispy Mussel Rolls
1004.	紫菜蝦卷	Seaweed Rolls Stuffed with Shrimp
1005.	玉帶乾貝酥	Fried Scallops with Crispy Taro Strips and Vegetables
1006.	蠔油鮑脯	Sautéed Sliced Abalone in Oyster Sauce
1007.	鳳城煎魚脯	Fried Salted Fish Filets
1008.	川歸燒酒蝦	Stewed Shrimps with Ligustici Rhizome, Tangkuei and Other Medicinal Herbs

1009.	米醬炒蜆肉	Sautéed Fresh Clam with Seasoning Sauce
1010.	韭黃鱈片	Sautéed Eel Slices with Hotbed Chives
1011.	紅鱈米糕	Steamed Red Sturgeon with Sticky Rice
1012.	桂花炒乾貝	Sautéed Scallops with Osmanthus Sauce
1013.	豆瓣燒大黃魚	Braised Yellow Croaker in Bean Sauce
1014.	炒山瓜仔	Stir-Fried Baby Clams
1015.	豆酥鱈魚	Steamed Codfish with Savory Crispy Beans
1016.	椒鹽鱈魚	Deep-Fried Codfish with Spicy Salt
1017.	椒鹽有頭蝦	Deep-Fried Shrimps with Spicy Salt
1018.	油爆蝦	Stir-Fried Shrimps
1019.	殷豉炒肉蟹	Sautéed Hardshell Crab in Taiwan Black Bean Sauce
1020.	桂花炒肉蟹	Sautéed Hardshell Crab with Osmanthus Sauce
1021.	咖喱焗肉蟹	Baked Hardshell Crab with Curry
1022.	豆醬炒肉蟹	Sautéed Hardshell Crab with Soy Bean Paste
1023.	鹹蛋黃炒肉蟹	Sautéed Hardshell Crab with Salted Egg Yolk
1024.	殷豉炒珍寶蟹	Sautéed Jumbo Crab in Taiwan Black Bean Sauce
1025.	桂花炒珍寶蟹	Sautéed Jumbo Crab with Osmanthus Sauce
1026.	咖喱焗珍寶蟹	Baked Jumbo Crab with Curry
1027.	豆醬炒珍寶蟹	Sautéed Jumbo Crab with Soy Bean Paste
1028.	咸蛋黃珍寶蟹	Sautéed Jumbo Crab with Salted Egg Yolk
1029.	豉汁蒸白鱈	Steamed Eel with Black Bean Sauce

1030.	清蒸白鱈	Steamed Eel
1031.	如意炸白鱈	Deep-Fried Eel
1032.	大蒜燒白鱈	Braised Eel with Garlic
1033.	川汁燒白鱈	Stewed Eel in Gravy, Sichuan Style
1034.	白灼生中蝦	Scalded Prawns
1035.	蒜蓉開邊蒸生中蝦	Steamed Prawns with Chopped Garlic
1036.	藥味燉生中蝦	Simmered Prawns with Medicinal Herbs
1037.	鹽酥生中蝦	Baked Prawns with Salt
1038.	奶油石頭焗生中蝦	Baked Prawns in Stones with Fresh Cream
1039.	咖喱串燒生中蝦	Prawns Kebab with Curry
1040.	鷺香焗生中蝦	Baked Prawns with Mixed Flavor
1041.	清蒸石斑(桂魚、左口魚、鱸魚、加吉魚、鱒魚)	Steamed Sea Bass(Mandarin/ Flatfish/ Perch/ Sea Bream/ Bulltrout)
1042.	油浸石斑(桂魚、左口魚、鱸魚、加吉魚、鱒魚)	Marinated Sea Bass (Mandarin/ Flatfish / Perch/ Sea Bream/ Bulltrout) in Oil
1043.	醋烹石斑(桂魚、左口魚、鱸魚、加吉魚、鱒魚)	Fried Sea Bass (Mandarin / Flatfish / Perch/ Sea Bream/ Bulltrout) with Vinegar Sauce
1044.	豉汁蒸石斑(桂魚、左口魚、鱸魚、加吉魚、鱒魚)	Steamed Sea Bass (Mandarin/ Flatfish / Perch/ Sea Bream/ Bulltrout) with Black Bean Sauce

1045.	紅燒石斑(桂魚、左口魚、鱸魚、加吉魚、鱒魚)	Braised Sea Bass (Mandarin/ Flatfish / Perch/ Sea Bream/ Bulltrout) in Brown Sauce
1046.	五柳燒石斑(桂魚、左口魚、鱸魚、加吉魚、鱒魚)	Braised Sea Bass (Mandarin/Flatfish/ Perch/ Sea Bream / Bulltrout) with Trimmings
1047.	青蒜豆油燒石斑(桂魚、左口魚、鱸魚、加吉魚、鱒魚)	Braised Sea Bass (Mandarin/Flatfish / Perch/ Sea Bream/ Bulltrout) with Green Garlic
1048.	鱒魚刺身	Sliced Raw Bulltrout
1049.	豉汁蒸九孔	Steamed Abalone with Black Bean Sauce
1050.	蒜蓉蒸九孔	Steamed Abalone with Chopped Garlic
1051.	蔥油九孔	Abalone in Scallion Oil
1052.	香糟焗龍蝦	Baked Lobster in Rice Wine Sauce
1053.	奶油焗龍蝦	Baked Lobster with Fresh Cream
1054.	醬爆龍蝦	Stir-Fried Lobster with Soy Bean Paste
1055.	生蒸龍蝦	Steamed Lobster
1056.	三鮮海參	Sea Cucumber with Three Delicacies
1057.	白扒魚肚	Braised Fish Maw in White Sauce
1058.	山東濃汁魚翅撈飯	Shan Dong Shark's Fin in Soup with Stewed Rice
1059.	鮑汁海鮮燴飯	Seafood and Rice in Abalone Sauce
1060.	黃燜魚翅	Braised Shark's Fin in Yellow Wine Sauce
1061.	全家福	Stewed Assorted Delicacies

1062.	幹焯魚翅	Stewed Shark's Fin
1063.	白扒魚翅	Braised Shark's Fin in White Sauce
1064.	紅扒魚翅	Braised Shark's Fin in Brown Sauce
1065.	燒山藥海參	Braised Sea Cucumber with Chinese Yam
1066.	蔥燒海參鮑魚	Braised Sea Cucumber and Abalone with Scallion
1067.	蔥燒海參牛蹄筋	Braised Sea Cucumber and Ox Tendon with Scallion
1068.	燒蝦球海參	Stewed Sea Cucumber and Shrimp Balls
1069.	醋椒活草魚	Consommé of Grass Carp with Vinegar and Pepper, Live Style
1070.	糟溜活桂魚	Sautéed Mandarin Fish with Rice Wine Sauce, Live Style
1071.	清炒大龍蝦	Sautéed Lobster
1072.	椒鹽基圍蝦	Deep-Fried Shrimps with Spicy Salt
1073.	清炒蝦仁	Sautéed Shelled Shrimp
1074.	幹燒蝦仁	Dry-Braised Shelled Shrimp
1075.	豆豉大龍蝦	Stir-Fried Lobster with Black Bean Sauce
1076.	百合蝦球	Sautéed Prawn with Lily Bulbs
1077.	幹燒蝦球	Dry-Braised Prawn
1078.	炸烹蝦球	Quick-Fried Prawn with Sauce
1079.	豆豉蝦球	Stir-Fried Prawn with Black Bean Sauce
1080.	翡翠蝦球	Stir-Fried Prawn with Vegetables

1081.	炸鳳尾蝦	Deep-Fried Phoenix-Tailed Prawns
1082.	扒魚肚白菜心	Sautéed Fish Maw with Chinese Cabbage
1083.	扒魚肚油菜心	Sautéed Fish Maw with Shanghai Greens
1084.	蠔油小鮑	Sautéed Abalone with Oyster Sauce
1085.	扒鮑魚菜心	Sautéed Abalone with Shanghai Greens
1086.	扒四寶	Sautéed Four Delicacies in Sauce
1087.	軟炸蝦仁	Soft-Fried Shrimps with Egg
1088.	糟燴蝦仁	Braised Shelled Shrimps with Rice Wine Sauce
1089.	蘭花雙味蝦仁	Stir-Fried Two Taste Shelled Shrimps with Broccoli
1090.	清炒鮑貝	Sautéed Abalone and Scallop
1091.	芙蓉三鮮	Three Delicacies with Egg White
1092.	雙味軟炸鮮貝	Soft-Fried Scallop in Two Taste
1093.	炸烹鮮貝	Quick-Fried Scallop with Sauce
1094.	清炒貝仁	Sautéed Scallops
1095.	賽螃蟹	Crab-Flavor Fish
1096.	芫爆鱧魚片	Sautéed Eel Slices with Coriander
1097.	糟溜鱈魚	Sautéed Codfish Filets with Rice Wine Sauce
1098.	咕汁魚片	Stir-Fried Fish Filets in Catsup
1099.	糟溜三白	Sautéed Three White Slices (Chicken, Fish and Bamboo Shoots) with Rice Wine Sauce
1100.	爆炒鱧魚絲	Stir-Fried Shredded Eel

1101.	醋椒活桂魚	Consommé of Mandarin Fish with Vinegar and Pepper, Live Style
1102.	蔥油活桂魚	Steamed Mandarin Fish with Scallion Oil, Live Style
1103.	山東家常燜桂魚	Braised Mandarin Fish in Brown Sauce, Shandong Style
1104.	蔥油潑多寶魚	Steamed Turbot with Scallion Oil
1105.	蔥油潑牙片魚	Steamed Olive Flounder with Scallion Oil
1106.	幹燒牙片魚	Dry-Braised Olive Flounder in Brown Sauce
1107.	蔥油潑石斑魚	Steamed Sea Bass with Scallion Oil
1108.	清蒸閩蟹	Steamed River Crab
1109.	罐燜鴨絲魚翅	Stewed Shark's Fin with Shredded Duck
1110.	刺參扣鴨掌	Braised Duck Feet with Sea Cucumber
1111.	鴨汁鮮魷烏龍	Braised Duck Meat with Sea Cucumber
1112.	鴨湯醋椒魚	Vinegar-Flavored Braised Mandarin Fish in Duck Bone Soup
1113.	魚香明蝦球	Yu-Shiang Prawns (Sautéed with Spicy Garlic Sauce)
1114.	香辣脆鱧	Deep-Fried Eel in Hot Spicy Sauce
1115.	老醋蟄頭	Jellyfish with Black Vinegar
1116.	王府鮓魚	Deep-Fried Fish with Soya Sauce
1117.	家常臊子海參	Stir-Fried Sea Cucumber and Minced Pork in Chili Bean Paste
1118.	宮保帶子	Kung Pao Scallops
1119.	XO 醬鮮椒煎帶子	Fried Scallops with XO Sauce

1120.	清湯竹蓀海參	Braised Bamboo Fungus and Sea Cucumbers
1121.	桂魚（幹燒，清蒸， 酸湯，椒鹽）	Mandarin Fish(Dry-Braised with Chili Sauce/Steamed/ Boiled in Sour-Soup/Fried with Spicy Salt)
1122.	東坡銀鱈魚	Steamed Codfish with Preserved Vegetables
1123.	草魚（幹燒，清蒸， 水煮，酸菜）	Grass Carp(Dry-Braised with Chili Sauce/ Steamed/ Poached/ Boiled with Pickled Cabbage and Chili)
1124.	宮保大蝦肉	Kung Pao Prawn Meat
1125.	魚香大蝦肉	Yu-Shiang Prawn Meat (Sautéed with Spicy Garlic Sauce)
1126.	頂級 6 頭鮑/王府極 品鮑/王府一品鮑	Braised Supreme Abalone
1127.	蟹黃金鉤翅	Shark's Fin Soup with Crab Roe
1128.	泡菜魚翅羹	Shark's Fin Soup with Pickles
1129.	肉末遼參	Braised Sea Cucumber with Minced Pork
1130.	鮑汁扒裙邊	Braised Soft Turtle Rim with Abalone Sauce
1131.	濃湯裙邊	Turtle Rim Soup
1132.	濃湯魚唇	Fish Lips Soup
1133.	濃湯四寶	Seafood Soup
1134.	青元燴鮮蝦	Braised Prawns with Peas
1135.	酸辣蜇頭花	Hot and Sour Jellyfish
1136.	辣炒墨魚竹百葉	Stir-Fried Spicy Cuttlefish and Tofu Skin
1137.	水煮明蝦	Poached Prawns

1138.	椒香鱧段	Stir-Fried Eel with Peppers
1139.	鍋巴海三鮮	Sizzling Assorted Seafood with Crispy Rice
1140.	板栗燒鱧段	Braised Eel with Chestnuts
1141.	碧綠椒麻魚肚	Braised Fish Maws and Vegetables with Pepper and Chili
1142.	上湯焗龍蝦	Lobster Poached in Chicken Consommé
1143.	蒜蓉蒸龍蝦	Steamed Lobster with Chopped Garlic
1144.	椒鹽蟹	Fried Crab with Spicy Salt
1145.	咖喱蟹煲	Curry Crabs en Casserole
1146.	菜遠蝦球	Sautéed Prawn with Shanghai Greens
1147.	點桃蝦球	Walnut Shrimps
1148.	油泡蝦球	Crystal Prawn
1149.	檸檬蝦球	Sautéed Prawn with Lemon
1150.	四川蝦球	Stir-Fried Prawn, Sichuan Style
1151.	豆瓣醬鮮魷	Sautéed Squid with Soy Bean Paste
1152.	韭王象拔蚌	Sautéed Chive with Geoduck Clam
1153.	韭王花枝片	Sautéed Chive with Squid
1154.	豉汁炒三鮮	Sautéed Mixed Seafood with Black Bean Sauce
1155.	馬拉盞炒魷魚	Sautéed Squid with Shrimp Paste
1156.	雙菇鮮帶子	Sautéed Fresh Scallop with Mushrooms
1157.	豉汁炒大蜆	Sautéed Clam with Black Bean Sauce

1158.	蔥薑生蠔	Sautéed Oyster with Ginger and Scallion
1159.	豉汁炒青口	Sautéed Mussel with Black Bean Sauce
1160.	豉汁豆腐蒸帶子	Steamed Scallop and Tofu in Black Bean Sauce
1161.	清蒸蒜蓉帶子	Steamed Scallop with Chopped Garlic
1162.	豉汁煎焗塘虱	Pan-Fried Catfish with Black Bean Sauce
1163.	蒸金錢片塘虱	Steamed Catfish
1164.	辣汁串燒魚	Fish Kebab with Chili Sauce
1165.	西蘭炒雪魚球	Sautéed Codfish Balls with Broccoli
1166.	菜遠石斑球	Sautéed Sea Bass Balls with Shanghai Greens
1167.	油泡石斑球	Fried Sea Bass Balls
1168.	川味石斑球	Sea Bass Balls, Sichuan Style
1169.	咕嚕石斑球	Sweet and Sour Sea Bass Balls
1170.	魚腐扒菜膽	Braised Fish Curd with Shanghai Greens
1171.	菜膽肘子燉海中寶	Double-Boiled Fish Maw, Sea Cucumber and Ham with Cabbage
1172.	冬草花燉海星	Stewed Starfish with Aweto
1173.	洋蔥煮魚	Boiled Fish with Onion
1174.	乾炸多春魚	Deep-Fried Shisamo
1175.	欖仁炒魚環	Sautéed Minced Dace with Olive Seeds
1176.	京醬龍蝦球	Lobster Balls in Sweet Bean Sauce
1177.	醬油蟹	Fried Crabs with Soy Sauce

1178.	醋溜蟹	Sautéed Crabs with Sour Sauce
1179.	清湯蟹肉	Crab Meat in Broth
1180.	黑椒鱈球	Sautéed Eel Balls with Black Pepper
1181.	香辣芙蓉魚	Spicy Fish Filets with Egg White
1182.	水煮魚	Fish Filets in Hot Chili Oil
1183.	香煎黃板刁	Pan-Fried Catfish
1184.	鍋仔魚籽	Stewed Fish Roe
1185.	清蒸武昌魚	Steamed Wuchang Fish
1186.	紅燒帶魚	Braised Ribbonfish in Brown Sauce
1187.	酸湯魚	Fish in Sour Soup
1188.	百花釀露筍	Steamed Asparagus with Minced Shrimp
1189.	石鉢 XO 醬水晶粉	Braised Sheets of Starch with XO Sauce in Stone Pot
1190.	翅湯青瓜蝦球	Cucumber and Prawn in Shark's Fin Soup
1191.	XO 醬爆北極裙	Quick-Fried Fringe Shell with XO Sauce
1192.	蜜豆百合炒魚鬆	Sautéed Fish Floss with Sweetened Beans and Lily Bulbs
1193.	石鉢蟹黃豆腐	Stewed Crab Roe and Tofu in Stone Pot
1194.	芥蘭鮮魷	Sautéed Squid with Chinese Broccoli
1195.	花椒甲魚	Turtle with Sichuan Pepper
1196.	泡椒甲魚	Turtle with Pickled Peppers
1197.	酸辣鯰魚	Hot and Sour Catfish

1198.	糊辣基圍蝦	Fried Shrimp with Hot Pepper
1199.	鐵板餅子燜魚	Pancake with Braised Fish
1200.	木瓜魚翅	Shark's Fin with Papaya
1201.	蠔皇鮑魚	Braised Abalone in Oyster Sauce
1202.	鮑汁扒鮑貝	Braised Abalone in Abalone Sauce
1203.	黑椒蠶豆炒雙鮑	Sautéed Abalones with Black Pepper and Broad Beans
1204.	西法大蝦	Prawns Cooked in Western Style
1205.	澳帶燴魚肚	Braised Fish Maw with Scallops
1206.	韭香武昌魚	Wuchang Fish with Leeks
1207.	腰果鮮蝦仁	Sautéed Shelled Shrimps with Cashew Nuts
1208.	烤鯰魚	Roasted Fresh Catfish
1209.	水煮鮮魷	Fresh Squid in Hot Chili Oil
1210.	酸辣鱧絲	Hot and Sour Shredded Eel
1211.	野山珍鱸魚	Perch with Mushrooms
1212.	清蒸大閘蟹	Steamed Dazha Crabs
1213.	白灼蝦	Scalded Prawns
1214.	醉蟹	Liquor-Soaked Crabs
1215.	太白竹簍蝦	Taibai Prawns in Bamboo Basket
1216.	海參鍋巴	Sea Cucumber with Crispy Rice
1217.	雞茸魚翅	Shark's Fin with Minced Chicken
1218.	松子黃魚	Yellow-Fin Tuna with Pine Nuts

1219.	紅油魚肚	Fish Maw in Chili Sauce
1220.	茄汁魚片	Fish Filets with Tomato Sauce
1221.	黃酒脆皮蝦仁	Crispy Shrimps with Yellow Wine Sauce

蔬 菜 類 (Vegetables)		
1222.	XO 醬炒海茸百合	Sautéed Lily Bulbs and Seaweed in XO Sauce
1223.	百合炒南瓜	Sautéed Pumpkin with Lily Bulbs
1224.	板栗白菜	Poached Chinese Cabbage with Chestnuts
1225.	白灼時蔬	Scalded Seasonal Vegetable
1226.	炒芥蘭	Sautéed Chinese Broccoli
1227.	炒生菜	Sautéed Lettuce
1228.	炒時蔬	Sautéed Seasonal Vegetable
1229.	豉汁涼瓜皮	Sautéed Bitter Melon Peel in Black Bean Sauce
1230.	蔥香荷蘭豆	Sautéed Snow Peas with Scallion
1231.	翠豆玉米粒	Sautéed Green Peas and Sweet Corn
1232.	冬菇扒菜心	Braised Shanghai Greens with Black Mushrooms
1233.	豆豉鯪魚油麥菜	Sautéed Indian Lettuce with Diced Fish in Black Bean Sauce
1234.	乾貝扒蘆筍	Braised Asparagus with Scallops
1235.	幹煸苦瓜	Sautéed Bitter Melon
1236.	海茸墨魚花	Sautéed Diced Cuttlefish and Seaweed
1237.	蠔皇扒雙蔬	Braised Seasonal Vegetables in Oyster Sauce
1238.	蠔油扒時蔬	Braised Vegetable in Oyster Sauce
1239.	蠔油生菜	Sautéed Lettuce in Oyster Sauce

1240.	紅燒毛芋頭	Braised Taro in Brown Sauce
1241.	紅棗蒸南瓜	Steamed Pumpkin with Chinese Dates
1242.	猴頭蘑扒菜心	Braised Shanghai Greens with Mushrooms
1243.	虎皮尖椒	Pan-Seared Green Chili Pepper
1244.	琥珀香芹炒藕粒	Sautéed Diced Lotus Root with Celery and Walnuts
1245.	黃耳浸白玉條	Simmered White Gourd Slices with Yellow Fungus
1246.	黃金玉米	Sautéed Sweet Corn with Salted Egg Yolk
1247.	火腿炒蠶豆	Sautéed Broad Beans with Ham
1248.	雞湯竹筴浸時蔬	Bamboo Fungus and Steamed Vegetable in Chicken Soup
1249.	姜汁炒時蔬	Sautéed Seasonal Vegetable in Ginger Sauce
1250.	椒鹽茄子丁	Deep-Fried Diced Eggplant with Spicy Salt
1251.	煎釀鮮茄子	Fried Eggplant Stuffed with Pork and Shrimp
1252.	辣椒燴時蔬	Sautéed Vegetable with Chili Pepper
1253.	栗子扒白菜	Braised Chinese Cabbage with Chestnuts
1254.	蘿蔔幹炒臘肉	Sautéed Preserved Pork with Dried Turnip
1255.	米湯豆苗	Sautéed Pea Sprouts in Rice Soup
1256.	木耳炒山藥	Sautéed Chinese Yam with Black Fungus
1257.	木瓜燉百合	Stewed Papaya with Lily Bulbs
1258.	濃湯金華四寶蔬	Braised Four Kinds of Vegetables in Broth
1259.	濃湯娃娃菜	Stewed Baby Cabbage in Broth

1260.	芹香木耳	Sautéed Black Fungus with Celery
1261.	清炒/蒜茸各式時蔬	Sautéed Seasonal Vegetable with/without Garlic
1262.	清炒/蒜茸西蘭花	Sautéed Broccoli with/without Garlic
1263.	清炒豆尖	Sautéed Bean Sprouts
1264.	清煎番茄	Pan-Fried Tomato
1265.	肉末雪菜	Sautéed Potherb Mustard with Minced Pork
1266.	上湯扒娃娃菜	Braised Baby Cabbage in Broth
1267.	上湯雞毛菜	Braised Green Vegetable in Broth
1268.	上湯芥蘭	Braised Chinese Broccoli in Broth
1269.	上湯浸時蔬	Braised Seasonal Vegetable in Broth
1270.	雙耳炒四季	Sautéed Fungus and Assorted Vegetables
1271.	松仁玉米	Sautéed Sweet Corn with Pine Nuts
1272.	蒜茸炒時蔬	Sautéed Vegetable with Chopped Garlic
1273.	田園素小炒	Vegetarian's Delight
1274.	鐵扒什錦	Grilled Assorted Vegetables
1275.	番茄炒蛋	Scrambled Egg with Tomato
1276.	西芹百合	Sautéed Lily Bulbs and Celery
1277.	鄉村大豐收	Raw Vegetables Combination
1278.	雪菜炒豆瓣	Sautéed Beans with Potherb Mustard
1279.	野山紅炒木耳	Sautéed Black Fungus with Red Pepper
1280.	銀杏炒百合	Sautéed Lily Bulbs with Gingko

1281.	油鹽水浸時蔬	Braised Seasonal Vegetable
1282.	魚香茄子	Yu-Shiang Eggplant (Sautéed with Spicy Garlic Sauce)
1283.	魚香茄子煲	Yu-Shiang Eggplant en Casserole (Sautéed with Spicy Garlic Sauce)
1284.	魚香絲瓜煲	Yu-Shiang Sponge Gourd en Casserole (Sautéed with Spicy Garlic Sauce)
1285.	玉筍炒酸菜	Sautéed Pickled Cabbage with Bamboo Shoots
1286.	素什錦	Mixed Vegetables
1287.	魚香芥蘭	Yu-Shiang Chinese Broccoli (Sautéed with Spicy Garlic Sauce)
1288.	雪豆馬蹄	Snow Peas with Water Chestnuts
1289.	四季豆	Sautéed French Beans
1290.	清炒菠菜	Sautéed Spinach
1291.	乾貝刈菜	Sautéed Seasonal Vegetable with Scallops
1292.	清炒荷蘭豆	Sautéed Snow Peas
1293.	蟹肉絲瓜	Sautéed Crab Meat with Sponge Gourd
1294.	豆腐乳炒通菜	Sautéed Water Spinach in Preserved Tofu Sauce
1295.	燙青菜	Scalded Green Vegetable
1296.	小魚莧菜	Boiled Amaranth with Silver Fish
1297.	北菇扒菜心	Braised Shanghai Greens and Mushrooms
1298.	扁魚白菜	Braised Dried Silver Carp with Chinese Cabbage
1299.	桂竹筍肉絲	Sautéed Bamboo Shoots with Shredded Pork

1300.	青葉豆腐	Steamed Tofu with Green Vegetable
1301.	客家小炒	Sautéed Pork and Squid with Dried Turnip and Garlic, Hakka Style
1302.	韭菜炒豆幹	Sautéed Leek with Dried Tofu
1303.	九重茄子	Sautéed Eggplant with Nine-Layer Tower (a kind of Spearmint)
1304.	菜心炒肉片	Sautéed Pork Slices with Shanghai Greens
1305.	扒香菇油菜	Sautéed Cabbage with Mushrooms
1306.	龍須扒菜心	Sautéed Shanghai Greens with Asparagus
1307.	貝松扒菜心	Sautéed Shanghai Greens with Minced Scallop
1308.	口蘑菜膽	Stir-Fried Vegetable and Mushrooms
1309.	白灼西蘭花	Scalded Broccoli
1310.	蒜茸芥蘭	Sautéed Chinese Broccoli with Chopped Garlic
1311.	鴨黃焗南瓜	Braised Pumpkin with Salted Egg Yolk
1312.	枸杞百合西芹	Stir-Fried Celery and Lily Bulbs with Chinese Wolfberry
1313.	雙冬燒茄子	Braised Eggplant with Mushroom and Bamboo Shoots
1314.	芫爆素鱈	Sautéed Black Mushrooms with Coriander
1315.	幹燒四鮮	Dry-Braised Duck Feet with Duck Meat and Bamboo Shoots
1316.	開水白菜	Steamed Chinese Cabbage in Supreme Soup
1317.	燴黃瓜	Spicy Cucumbers

1318.	香油苦瓜	Marinated Bitter Melon with Sesame Oil
1319.	果汁藕片	Marinated Lotus Roots with Orange Juice
1320.	蔬菜沙拉	Vegetables Salad
1321.	麻醬筍條	Shredded Lettuce with Sesame Paste
1322.	四川泡菜	Pickles, Sichuan Style
1323.	幹煸四季豆	Dry-Fried French Beans with Minced Pork and Preserved Vegetables
1324.	清炒芥蘭	Sautéed Chinese Broccoli
1325.	燒二冬	Braised Mushroom and Bamboo Shoots
1326.	油浸娃娃菜	Baby Cabbage in Soy Sauce
1327.	滑子菇扒菜膽	Sautéed Chinese Greens with Mushrooms
1328.	蠔油冬菇	Mushrooms in Oyster Sauce
1329.	羅漢腐皮卷	Tofu Rolls
1330.	素咕嚕肉	Sweet and Sour Vegetables
1331.	上湯芥菜膽	Chinese Broccoli in Chicken Consommé
1332.	蒜蓉豆苗	Sautéed Pea Sprouts with Chopped Garlic
1333.	幹鍋筍片	Griddle Cooked Bamboo Shoots
1334.	瓦罐山珍	Mushrooms in Pottery Pot
1335.	酸菜粉絲	Sautéed Pickled Cabbage and Vermicelli
1336.	剁椒炒雞蛋	Scrambled Egg with Chopped Chili Pepper
1337.	清炒紅菜苔	Sautéed Chinese Kale

1338.	剁椒娃娃菜	Sautéed Baby Cabbage with Chopped Chili Pepper
1339.	剁椒土豆絲	Sautéed Shredded Potato with Chopped Chili Pepper
1340.	幹煸扁豆	Dry-Fried French Beans
1341.	清炒絲瓜	Sautéed Sponge Gourd
1342.	水煮蘿蔔絲	Poached Shredded Turnip
1343.	烤汁茄子	Roasted Eggplant
1344.	蠔油茄子	Sautéed Eggplant with Oyster Sauce
1345.	蔥燒黑木耳	Sautéed Black Fungus with Scallion
1346.	幹鍋臺菇	Griddle Cooked Mushrooms
1347.	沙蔥炒雞蛋	Scrambled Egg with Goldball Onion
1348.	醋溜豆芽	Fried Bean Sprouts with Vinegar Sauce
1349.	黃豆芽炒豆腐	Sautéed Tofu with Bean Sprouts
1350.	荷塘百花藕	Braised Sliced Lotus Roots
1351.	鮮蝦西芹	Sautéed Shrimps with Celery
1352.	杏仁炒南瓜	Sautéed Pumpkin with Almonds
1353.	地三鮮	Sautéed Potato, Green Pepper and Eggplant
1354.	醬燒茄子	Braised Eggplant with Soy Bean Paste

豆腐類(Tofu)		
1355.	彩虹蒸豆腐	Steamed Tofu with Vegetables
1356.	豉香尖椒炒豆幹	Sautéed Dried Tofu with Hot Peppers in Black Bean Sauce
1357.	脆皮豆腐	Deep-Fried Tofu
1358.	鍋塌豆腐	Tofu Omelet
1359.	宮保豆腐	Kung Pao Tofu
1360.	紅燒日本豆腐	Braised Japanese Tofu with Vegetables
1361.	家常豆腐	Fried Tofu, Home Style
1362.	金菇豆腐	Braised Tofu with Mushrooms
1363.	欖菜肉碎燉豆腐	Stewed Tofu with Olive Pickles and Minced Pork
1364.	兩蝦豆腐	Braised Tofu with Shrimps and Shrimp Roe
1365.	牛肝菌紅燒豆腐	Braised Tofu with Boletus
1366.	芹菜炒香乾	Sautéed Celery with Dried Tofu Slices
1367.	日式蒸豆腐	Steamed Tofu , Japanese Style
1368.	泰式豆腐	Braised Tofu in Thai Sauce
1369.	鐵板蔥燒豆腐	Sizzling Tofu with Scallion
1370.	西蜀豆花	Braised Tofu with Peanuts and Pickles
1371.	鄉村小豆腐	Sautéed Tofu with Vegetables
1372.	香芹茶幹	Sautéed Dried Tofu with Parsley

1373.	雪菜炒豆皮	Sautéed Tofu Skin with Potherb Mustard
1374.	雪菜蝦仁豆腐	Sautéed Tofu with Shrimp and Potherb Mustard
1375.	素菜豆腐	Sautéed Tofu with Mixed Vegetables
1376.	豆豉豆腐	Sautéed Tofu with Black Bean Sauce
1377.	芝麻豆腐	Sesame Tofu
1378.	左宗豆腐	General Tsuo's Tofu
1379.	五味豆腐	Five-Flavored Tofu
1380.	椒鹽豆腐	Fried Tofu with Spicy Salt
1381.	辣子豆腐	Tofu in Hot Pepper Sauce
1382.	咖喱豆腐	Curry Tofu
1383.	肉醬豆腐	Braised Tofu with Minced Meat
1384.	麻婆豆腐	Mapo Tofu (Stir-Fried Tofu in Hot Sauce)
1385.	三鮮豆腐	Sautéed Tofu with Three Delicacies
1386.	蝦籽炒豆腐	Stir-Fried Tofu with Shimp Roe
1387.	麵筋百葉	Fried Wheat Gluten Puff and Tofu Skin
1388.	百葉包肉	Tofu Skin Rolls with Minced Pork
1389.	砂鍋豆腐	Stewed Tofu in Pottery Pot
1390.	菠菜豆腐	Stewed Tofu with Spinach
1391.	雞血豆腐	Stewed Tofu with Chicken Blood Cakes
1392.	菜豆花	Braised Tofu with Vegetables
1393.	蝦圓玉子豆腐	Steamed Tofu and Shrimps

燕 窩 類 (Bird's Nest Soup)		
1394.	冰花燉官燕	Braised Bird's Nest with Rock Candy
1395.	冰糖銀耳燕窩	Braised Bird's Nest with White Fungus and Rock Candy
1396.	高湯燉官燕	Stewed Bird's Nest
1397.	紅膠官燕	Braised Bird's Nest and Seaweed
1398.	紅燒鹿茸血燕	Braised Bird's Nest with Deer Antler
1399.	紅燒蟹黃官燕	Braised Bird's Nest with Crab Roe
1400.	紅燒血燕	Braised Red Bird's Nest
1401.	木瓜燉官燕	Braised Bird's Nest with Papaya
1402.	腿汁紅燒官燕	Braised Bird's Nest in Ham Sauce
1403.	杏汁燉官燕	Double-Boiled Superior Bird's Nest with Almond Juice
1404.	冰花燉血燕	Stewed Red Bird's Nest with Rock Candy
1405.	香橙燉官燕	Braised Bird's Nest in Orange Sauce
1406.	雪梨官燕	Braised Bird's Nest with Snow Pear
1407.	椰汁冰花燉官燕	Stewed Superior Bird's Nest with White Fungus and Coconut Milk
1408.	魚籽蟹肉燴燕窩	Braised Bird's Nest with Crab Meat and Fish Roe
1409.	福壽燉燕窩	Braised Bird's Nest
1410.	一品燕窩	Best Quality Bird's Nest Soup
1411.	王府清湯官燕	Bird's Nest Soup

1412.	冰花芙蓉官燕	Stewed Bird's Nest with Egg White
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湯羹類 (Soups)		
1413.	八寶海茸羹	Seaweed Soup of Eight Delicacies
1414.	煲參翅肚羹	Abalone and Shark's Fin with Fish Maw Soup
1415.	鳳凰玉米羹	Sweet Corn Soup with Egg
1416.	桂花雪魚羹	Codfish Soup with Osmanthus Sauce
1417.	雞茸粟米羹	Minced Chicken and Corn Soup
1418.	九王瑤柱羹	Scallop Soup
1419.	濃湯魚肚羹	Fish Maw Soup
1420.	太極素菜羹	Thick Vegetable Soup
1421.	西湖牛肉豆腐羹	Minced Beef and Tofu Soup
1422.	蟹肉粟米羹	Sweet Corn Soup with Crab Meat
1423.	雪蛤海皇羹	Snow Clam and Scallop Soup
1424.	魚肚粟米羹	Fish Maw in Sweet Corn Soup
1425.	竹筍海皇羹	Bamboo Fungus and Seafood Soup
1426.	酸辣魷魚羹	Hot and Sour Squid Soup
1427.	臺灣肉羹	Shredded Pork and Squid Soup, Taiwan Style
1428.	乾貝芥菜雞鍋	Chicken Soup with Scallops and Chinese Broccoli
1429.	海鮮盅	Seafood Bowl with Assorted Ingredients
1430.	蟹肉燴竹筍	Crab Meat in Bamboo Fungus Soup

1431.	濃汁三鮮	Three Delicacies Soup
1432.	貝松魚肚羹	Minced Scallop with Fish Maw Soup
1433.	濃汁木瓜魚肚	Fish Maw and Diced Papaya Soup
1434.	靈芝金銀鴨血羹	Duck Blood, Mushrooms and Tofu Soup
1435.	蓮子鴨羹	Duck and Louts Seed Soup
1436.	龍鳳羹	Minced Chicken with Fish Soup
1437.	蟹肉豆腐羹	Tofu and Crab Meat Soup

1438.	蟲草鴨塊湯	Duck with Aweto Soup
1439.	大蔥土豆湯	Potato and Leek Soup
1440.	冬瑤花膠燉石蛙	Stewed Frog with Scallop and Fish Maw in Soup
1441.	豆苗枸杞竹筍湯	Pea Sprouts and Bamboo Shoot Soup with Chinese Wolfberry
1442.	番茄蛋花湯	Tomato and Egg Soup
1443.	鳳尾蝦絲湯	Phoenix-Tailed Prawns and Seaweed Soup
1444.	極品山珍湯	Wild Mushroom Soup
1445.	家常蛋湯	Egg Soup
1446.	老火燉湯/每日例湯	Soup of the Day
1447.	龍蝦濃湯	Lobster Soup
1448.	綠色野菌湯	Mushroom Soup
1449.	蘿蔔煲排骨湯	Pork Ribs and Turnip Soup
1450.	蘿蔔絲鯽魚	Crucian Carp Soup with Shredded Turnips
1451.	美味多菌湯	Chef's Special Mushroom Soup
1452.	濃湯魚片湯	Fish Filets Soup
1453.	山菌時蔬鉢	Consommé of Mushrooms and Vegetables
1454.	山珍菌皇湯	Fungus and Mushroom Soup
1455.	上海酸辣湯	Hot and Sour Soup, Shanghai Style
1456.	蔬菜海鮮湯	Seafood and Vegetable Soup

1457.	酸辣海參烏魚蛋湯	Hot and Sour Cuttlefish Roe Soup with Sea Cucumber
1458.	酸辣湯	Hot and Sour Soup
1459.	酸辣烏魚蛋湯	Hot and Sour Cuttlefish Roe Soup
1460.	烏魚蛋湯	Cuttlefish Roe Soup
1461.	酸菜肚絲湯	Pickled Cabbage and Pork Tripe Soup
1462.	鮮菌魚頭湯	Fish Head Soup with Fresh Mushrooms
1463.	香茜魚片湯	Fish Filet and Coriander Soup
1464.	雪菜大湯黃魚	Stewed Yellow Croaker with Bamboo Shoots and Potherb Mustard
1465.	亞式濃香雞湯	Rich Asian Chicken Broth(with Shitake and Enoki Mushrooms and Chinese Wolfberry)
1466.	玉米雞濃湯	Sweet Corn and Chicken Soup
1467.	豆腐菜湯	Tofu with Vegetable Soup
1468.	素菜湯	Vegetable Soup
1469.	本樓湯	House Special Soup
1470.	海鮮酸辣湯	Hot and Sour Seafood Soup
1471.	油豆腐粉絲湯	Tofu Puff with Vermicelli Soup
1472.	榨菜肉絲湯	Shredded Pork with Pickled Vegetable Soup
1473.	芋頭排骨湯	Spare Ribs with Taro Soup
1474.	枸杞燉蛤	Clam Soup Simmered with Chinese Wolfberry
1475.	鳳梨涼瓜燉雞湯	Chicken Soup Simmered with Bitter Melon and Pineapple

1476.	鹽菜肚片湯	Pork Tripe Slices and Pickled Vegetable Soup
1477.	咸冬瓜蛤蠣湯	Clam Soup with White Gourd
1478.	清湯四寶	Four Delicacies Soup
1479.	清湯三鮮	Three Delicacies Soup
1480.	醋椒三片湯	Three Delicacies Soup with Vinegar and Pepper
1481.	龍鳳湯	Chicken and Crusian Carp Soup
1482.	茄汁鴨塊湯	Duck Soup with Tomato Sauce
1483.	燴鴨舌烏魚蛋湯	Duck Tongue and Cuttlefish Roe Soup
1484.	鴨茸奶油蘑菇湯	Minced Duck Meat Soup with Mushrooms and Butter
1485.	白菜豆腐湯	Chinese Cabbage and Tofu Soup
1486.	竹蓀燉菜湯	Bamboo Fungus Soup
1487.	黑豆煲魚頭湯	Fish Head Soup with Black Beans
1488.	粟米魚羹	Corn and Fish Soup
1489.	菜花蝦羹	Shrimp and Broccoli Soup
1490.	老酒菌湯	Mushroom and Aged Rice Wine Soup
1491.	清湯鴨四寶	Soup of Four-Delicacies of Duck
1492.	蟹黃魚翅羹	Stewed Shark's Fin with Crab Roe
1493.	玉帶蘆筍湯	Scallop and Asparagus Soup
1494.	竹蓀銀耳湯	Bamboo Fungus and White Fungus Soup
1495.	清湯鴨舌羊肚菌	Duck Tongue and Morel Soup
1496.	乾貝銀絲羹	Dried Scallop and Tofu Soup

1497.	蟹黃珍珠羹	Crab Roe and Crab Meat Balls Soup
1498.	苦瓜蛋清羹	Bitter Melon and Egg White Soup
1499.	羅宋湯/蘇伯湯	Russian Soup
1500.	鴨架湯	Roast Duck Bone Soup
1501.	紫菜蛋花湯	Seaweed and Egg Soup
1502.	番茄雞蛋湯	Tomato and Egg Soup
1503.	豆腐海帶湯	Tofu and Kelp Soup
1504.	紅湯圓子	Pork Meatballs in Tomato Soup
煲類 (Casserole)		
1505.	白果煲老鴨	Duck Soup with Ginkgo en Casserole
1506.	鮑魚海珍煲	Braised Abalone and Seafood en Casserole
1507.	鯽魚黃花煲	Crucian Carp and Day Lily en Casserole
1508.	鍋仔潮菜銀鱈魚	Stewed Codfish with Salted Vegetables, Chao Zhou Style
1509.	鍋仔潮式涼瓜豬肚	Stewed Pork Tripe with Bitter Melon, Chaozhou Style
1510.	鍋仔雞湯菌	Stewed Mushrooms in Chicken Soup
1511.	鍋仔藥膳烏雞	Stewed Black-Boned Chicken with Chinese Herbs
1512.	鍋仔魚肚浸圍蝦	Stewed Fish Maw with Shrimps
1513.	海鮮日本豆腐煲	Braised Seafood with Japanese Tofu
1514.	涼瓜排骨煲	Braised Pork Ribs with Bitter Melon
1515.	南乳粗齋煲	Braised Assorted Vegetables with Marinated Tofu
1516.	濃湯沙鍋三鮮	Soup of Sea Cucumber, Shrimps and Ham

1517.	南瓜芋頭煲	Stewed Taro with Pumpkin en Casserole
1518.	沙茶魚頭煲	Braised Fish Head in Satay Sauce
1519.	砂鍋白菜粉絲	Chinese Cabbage and Vermicelli in Pottery Pot
1520.	砂鍋魚頭豆腐	Stewed Fish Head with Tofu in Pottery Pot
1521.	海鮮砂鍋	Stewed Seafood in Pottery Pot
1522.	魚頭砂鍋	Stewed Fish Head in Pottery Pot
1523.	醃鮮砂鍋	Shanghai Specialty Casserole
1524.	砂鍋小排翅	Small Shark's Fin in Pottery Pot
1525.	砂鍋魚肚	Stewed Fish Maw in Pottery Pot
1526.	砂鍋海米豆腐	Stewed Tofu and Dried Shrimps in Pottery Pot
1527.	砂鍋蘿蔔羊排	Stewed Lamb Chops and Turnip in Pottery Pot
1528.	砂鍋三菇	Stewed Three Kinds of Mushrooms in Pottery Pot
1529.	砂鍋雞肉丸子	Stewed Chicken Meat Balls in Pottery Pot
1530.	北菇海參煲	Black Mushrooms and Sea Cucumbers en Casserole
1531.	雞粒鹹魚茄子煲	Diced Chicken, Salted Fish and Eggplant en Casserole
1532.	粉絲蝦米雜菜煲	Vermicelli, Dried Shrimps and Assorted Vegetables en Casserole
1533.	東江豆腐煲	Dongjiang Tofu en Casserole
1534.	八珍煲	Assorted Meat en Casserole
1535.	柱侯牛腩煲	Braised Beef Brisket en Casserole
1536.	蝦米粉絲煲	Dried Shrimps and Vermicelli en Casserole

1537.	鹹魚雞豆腐煲	Salted Fish, Chicken and Tofu en Casserole
1538.	核桃肉煲牛肉湯	Beef Soup with Walnuts
1539.	梅菜扣肉煲	Steamed Pork with Preserved Vegetable en Casserole

主食、小吃 (Rice, Noodles and Local Snacks)		
1540.	米飯	Steamed Rice
1541.	八寶飯	Eight Delicacies Rice
1542.	雞湯飯	Rice Cooked with Chicken Soup
1543.	翡翠培根炒飯	Fried Rice with Bacon and Mixed Vegetables
1544.	海皇炒飯	Fried Rice with Seafood
1545.	海南雞飯	Hainanese Chicken Rice
1546.	活蝦炒飯	Fried Rice with Fresh Shrimps
1547.	黑椒香蒜牛柳粒炒飯	Fried Rice with Beef and Garlic
1548.	滑蛋蝦仁飯	Rice with Fried Shrimps and Scrambled Egg
1549.	黑椒豬肉飯	Fried Rice with Pork and Black Pepper
1550.	紅腸炒飯	Fried Rice with Egg and Sausage
1551.	紅燒牛腩飯	Rice with Braised Beef Brisket
1552.	紅燒牛肉飯	Stewed Beef Rice
1553.	黃金大排飯	Rice with Fried Spare Ribs
1554.	火腿炒飯	Fried Rice with Ham
1555.	雞蛋炒飯	Fried Rice with Egg
1556.	醬油肉絲炒飯	Fried Rice with Shredded Pork in Soy Sauce
1557.	京都排骨飯	Rice with Spare Ribs
1558.	臘肉炒飯	Fried Rice with Preserved Pork

1559.	牛肉蓋飯	Rice with Beef_
1560.	泡菜炒飯	Fried Rice with Pickled Vegetables
1561.	蒲燒鰻魚飯	Rice with Roasted Eel
1562.	茄汁泥腸飯	Rice Served with Fried Sausage and Tomato Sauce
1563.	青椒牛肉蛋炒飯	Fried Rice with Egg, Beef and Green Pepper
1564.	砂鍋富豪燜飯	Steamed Rice with Diced Abalone and Scallops
1565.	上海泡飯	Rice in Shredded Vegetable Soup, Shanghai Style
1566.	生菜牛肉炒飯	Fried Rice with Beef and Lettuce
1567.	生菜絲鹹魚雞粒炒飯	Fried Rice with Diced Chicken, Salted Fish and Shredded Lettuce
1568.	獅子頭飯	Rice with Meatballs
1569.	什錦炒飯	Fried Rice with Meat and Vegetables
1570.	什錦冬瓜粒泡飯	Rice with White Gourd and Assorted Meat in Soup
1571.	蔬菜炒飯	Fried Rice with Vegetables
1572.	滷肉飯	Steamed Rice with Red-Cooked Pork
1573.	泰汁銀雪魚飯	Rice with Codfish in Thai Sauce
1574.	鮮蘑豬柳配米飯	Steamed Rice with Pork Slices and Mushrooms
1575.	招牌羔蟹肉炒飯	Fried Rice with Crab Meat
1576.	青葉炒飯	Fried Rice with Pork and Vegetables
1577.	沙茶牛松飯	Fried Rice with Minced Beef and BBQ Sauce
1578.	鹹魚茄粒炒飯	Fried Rice with Salty Fish and Diced Eggplant
1579.	蒜香排骨飯	Rice with Spare Ribs with Garlic

1580.	幹椒牛肉飯	Rice with Beef and Dried Chili
1581.	香菇牛肉飯	Rice with Beef and Mushroom
1582.	豉椒鮮魷飯	Rice with Squid with Peppers in Black Bean Sauce
1583.	咖喱魚排飯	Rice with Fish Filet in Curry Sauce
1584.	咖喱豬排飯	Rice with Spare Ribs in Curry Sauce
1585.	杭椒牛柳飯	Rice with Beef Filet and Hot Green Pepper
1586.	美極醬肉蝦飯	Rice with Shrimps in Maggie Sauce
1587.	三文魚飯	Rice with Salmon Fish
1588.	可樂雞飯	Rice with Stewed Chicken in Coke
1589.	香菇排骨飯	Rice with Spare Ribs and Black Mushrooms
1590.	雞腿飯	Rice with Stewed Chicken Leg
1591.	豉汁排骨飯	Rice with Spare Ribs in Black Bean Sauce
1592.	臺式滷肉飯	Rice with Stewed Pork, Taiwan Style
1593.	辣子雞飯	Rice with Chicken and Chili and Pepper
1594.	家常雞雜飯	Rice with Chicken GIBLETS
1595.	咖喱雞飯	Rice with Curry Chicken
1596.	咖喱牛肉飯	Rice with Curry Beef
1597.	老乾媽排骨飯	Rice with Spare Ribs and Chili Sauce
1598.	黑椒牛柳飯	Rice with Beef and Black Pepper
1599.	XO 醬海鮮蛋炒飯	Fried Rice with Assorted Seafood in XO Sauce
1600.	蝦仁炒飯	Fried Rice with Shrimps

1601.	雞湯面	Chicken Noodle Soup
1602.	海鮮烏冬湯麵	Japanese Soup Noodles with Seafood
1603.	海鮮蝦仁湯麵	Seafood Soup Noodles
1604.	什錦湯麵	Mixed Meat with Vegetables Soup Noodles
1605.	紅燒牛腩湯麵	Soup Noodles with Beef Brisket
1606.	紅燒排骨湯麵	Soup Noodles with Spare Ribs
1607.	餛飩湯麵	Wonton Soup Noodles
1608.	雙丸湯麵	Noodle Soup with Fish and Shrimp Balls
1609.	蝦球清湯麵	Noodle Soup with Shrimp Balls
1610.	蝦仁湯麵	Chicken Noodle Soup with Shrimps
1611.	雪菜肉絲湯麵	Noodle Soup with Shredded Pork and Potherb Mustard
1612.	鴨絲火腿湯麵	Noodle Soup with Shredded Duck and Ham
1613.	一品什錦湯麵	Noodle Soup with Assorted Vegetables
1614.	榨菜肉絲湯麵	Noodle Soup with Preserved Vegetable and Shredded Pork
1615.	周公三鮮濃湯麵	Noodle Soup with Fish Maw, Abalone and Sea Cucumber
1616.	海鮮湯麵	Soup Noodles with Seafood
1617.	素菜湯麵	Vegetable Noodle Soup
1618.	炒麵	Sautéed Noodles with Vegetables
1619.	雞絲炒麵	Fried Noodles with Shredded Chicken
1620.	梅櫻海鮮香炒麵	Fried Noodles with Seafood
1621.	三鮮焦炒麵	Fried Noodles with Three Fresh Delicacies

1622.	什錦炒麵	Fried Noodles with Meat and Vegetables
1623.	雞絲炒烏冬	Fried Japanese Noodles with Shredded Chicken
1624.	銀芽肉絲炒麵	Fried Noodles with Shredded Pork and Bean Sprouts
1625.	醬雞腿拉麵	Noodles with Braised Chicken Leg in Soy Sauce
1626.	拉麵	Hand-Pulled Noodles
1627.	牛肉拉麵	Hand-Pulled Noodles with Beef
1628.	排骨拉麵	Hand-Pulled Noodles with Spare Ribs
1629.	雪菜肉鬆拉麵	Hand-Pulled Noodles with Minced Pork and Potherb Mustard
1630.	鮑魚絲金菇燜伊面	Soft-Fried Noodles with Mushrooms and Shredded Abalone
1631.	鮑汁海鮮面	Seafood Noodles in Abalone Sauce
1632.	北京炸醬麵	Noodles with Soy Bean Paste, Beijing Style
1633.	菜肉餛飩面	Pork and Vegetable Wonton with Noodles
1634.	蔥油拌面	Noodles Mixed with Scallion, Oil and Soy Sauce
1635.	擔擔麵	Noodles, Sichuan Style
1636.	擔仔面	Hanker's Noodle Soup, Taiwan Style
1637.	高湯雞絲面	Noodles in Shredded Chicken Soup
1638.	高湯榨菜肉絲麵	Noodles in Broth with Shredded Pork and Vegetable
1639.	各式兩面黃	Pan-Fried Noodles (with Vegetable /Pork /Beef /Shrimp / Chicken)
1640.	海蝦雲吞面	Noodles with Fresh Shrimp Wonton
1641.	海鮮嚕面	Seafood Noodle Soup
1642.	蚵仔大腸面線	Fried Rice Noodles with Pork Intestine and Oyster

1643.	紅燒牛腩面	Braised Beef Brisket Noodles
1644.	黃金大排面	Noodles with Fried Spare Ribs
1645.	火腿雞絲烏冬面	Japanese Noodles with Shredded Chicken and Ham
1646.	臘肉西芹滷汁面	Noodles with Preserved Pork and Celery
1647.	涼麵	Cold Noodles with Sesame Sauce
1648.	蘑菇面	Noodles with Mushroom Noodles
1649.	牛腩面	Soup Noodles with Sirloin
1650.	排骨面	Soup Noodles with Spare Ribs
1651.	茄丁肉醬手擀面	Handmade Noodles with Minced Pork and Diced Eggplant
1652.	茄子肉丁打鹵麵	Eggplant Noodles with Diced Pork
1653.	肉絲烏冬面	Japanese Noodles with Shredded Pork
1654.	上海菜煨面	Noodles with Vegetables, Shanghai Style
1655.	上海辣醬面	Noodles with Chili Soy Bean Paste, Shanghai Style
1656.	上湯烏冬面	Japanese Noodle Soup
1657.	獅子頭面	Noodles with Meatball Noodles
1658.	蔬菜面	Noodles with Vegetables
1659.	四川涼麵	Cold Noodles, Sichuan Style
1660.	蝦排烏冬面	Japanese Noodles with Prawns
1661.	鮮肉雲吞面	Noodles with Stuffed Noodle Soup with Pork Wonton
1662.	香菇雞絲面	Noodles with Shredded Chicken and Mushroom Noodles
1663.	陽春麵	Plain Noodles

1664.	芝士南瓜面	Noodles with Cheese and Pumpkin Noodles
1665.	豬腳面線	Fried Rice Noodles with Pig Feet
1666.	過橋肥牛湯米線	Vermicelli in Soup with Beef
1667.	幹炒牛河	Stir-Fried Rice Noodles with Beef
1668.	銀芽幹炒牛河	Fried Rice Noodles with Beef and Bean Sprouts
1669.	炒河粉	Sautéed Rice Noodles
1670.	菜脯叉燒腸粉	Steamed Rice Rolls with Preserved Vegetables and BBQ Pork
1671.	草菇牛肉腸粉	Steamed Rice Rolls with Straw Mushrooms and Beef
1672.	豉油蒸腸粉	Steamed Rice Rolls in Black Bean Sauce
1673.	冬菜牛肉腸粉	Steamed Rice Rolls with Beef and Preserved Vegetables
1674.	馬蹄鮮蝦腸粉	Steamed Rice Rolls with Shrimp and Water Chestnuts
1675.	清心齋腸粉	Steamed Rice Rolls with Vegetables
1676.	蒸腸粉	Steamed Rice Rolls
1677.	韭黃蝦腸粉	Steamed Rice Rolls Stuffed with Hotbed Chives and Shrimps
1678.	紅燒牛腩米粉	Rice Noodles with Braised Beef Brisket
1679.	煎什菜粉果	Fried Vegetable Dumplings
1680.	清湯牛肉河粉	Rice Noodles Soup with Beef
1681.	酸辣粉	Hot and Sour Rice Noodles
1682.	星州炒米粉	Fried Rice Noodles, Singapore Style
1683.	鴨絲上湯米粉	Rice Noodle Soup with Shredded Duck

1684.	肉醬炒米粉	Fried Rice Noodles with Minced Meat
1685.	金瓜鮭魚炒米粉	Fried Rice Noodles with Fish and Pumpkin
1686.	菜肉餃子	Jiaozi Stuffed with Pork and Vegetables
1687.	豬肉白菜水餃	Jiaozi Stuffed with Pork and Chinese Cabbage
1688.	豬肉大蔥水餃	Jiaozi Stuffed with Pork and Scallion
1689.	豬肉茴香水餃	Jiaozi Stuffed with Pork and Fennel
1690.	雞蛋韭菜水餃	Jiaozi Stuffed with Leek and Egg
1691.	豬肉芹菜水餃	Jiaozi Stuffed with Pork and Celery
1692.	豬肉西葫蘆水餃	Jiaozi Stuffed with Pork and Marrow
1693.	香菇油菜水餃	Jiaozi Stuffed with Mushroom and Cabbage
1694.	香茜帶子餃	Jiaozi Stuffed with Scallop, Prawn and Coriander
1695.	鮫魚水餃	Jiaozi Stuffed with Mackerel
1696.	瑤柱灌湯餃	Jiaozi Stuffed with Juicy Scallop
1697.	四喜鴨茸餃	Jiaozi Stuffed with Duck Meat
1698.	筍尖鮮蝦餃	Steamed Jiaozi with Shrimp and Bamboo Shoots
1699.	海天蝦餃皇	Steamed Jiaozi Stuffed with Shrimp and Fungus
1700.	蒸餃	Steamed Jiaozi
1701.	香煎韭菜餃	Pan-Fried Leek Jiaozi
1702.	高湯水餃	Jiaozi in Broth
1703.	紅油鐘水餃	Jiaozi, Sichuan Style
1704.	海鮮湯餃	Jiaozi Stuffed with Seafood in Soup

1705.	酸辣湯水餃	Hot and Sour Jiaozi Soup
1706.	叉燒包	Steamed BBQ Pork Bun
1707.	叉燒焗餐包	Baked BBQ Pork Bun
1708.	蜜汁叉燒包	Steamed Honey BBQ Pork Bun
1709.	蠔油叉燒包	Steamed BBQ Pork Bun with Oyster Sauce
1710.	煎包	Pan-Fried Dumplings
1711.	靖江雞包仔	Steamed Ginger and Chicken Bun
1712.	京菜上素包	Steamed Vegetable Bun
1713.	生煎包	Pan-Fried Bun Stuffed with Pork
1714.	豆沙包	Steamed Bun Stuffed with Red Bean Paste
1715.	奶黃包	Steamed Creamy Custard Bun
1716.	肉末冬菜包	Steamed Bun with Pork and Preserved Vegetable
1717.	三鮮小籠包	Steamed Bun Stuffed with Three Fresh Delicacies
1718.	山筍香菇包	Steamed Bun Stuffed with Bamboo Shoots and Black Mushrooms
1719.	素菜包	Vegetarian Bun
1720.	鮮蝦生肉包	Steamed Bun Stuffed with Shrimps and Pork
1721.	香菇雞肉包	Steamed Bun Stuffed with Chicken and Mushrooms
1722.	香滑芋茸包	Steamed Taro Bun
1723.	小籠湯包	Steamed Bun Stuffed with Juicy Pork
1724.	蟹籽小籠包	Steamed Bun Stuffed with Pork and Crab Roe
1725.	雪菜包	Steamed Bun Stuffed with Potherb Mustard

1726.	蘿包	Pan-Fried Turnip Bun
1727.	三鮮水煎包	Pan-Fried Buns with Three Delicacies
1728.	醬肉包	Steamed Bun Stuffed with Braised Pork in Sauce
1729.	蔥油餅	Fried Baked Scallion Pancake
1730.	蔥油煎餅	Fried Scallion Pancake
1731.	豆沙鍋餅	Red Bean Paste Pancake
1732.	海鮮鍋餅	Pan-Fried Seafood Dumplings
1733.	紅薯金餅	Fried Sweet Potato Cake
1734.	韭菜晶餅	Steamed Leek Pancake
1735.	蘿蔔絲酥餅	Pan-Fried Turnip Cake
1736.	肉末燒餅	Sesame Cake with Minced Pork
1737.	肉鬆松餅	Shredded Pork Puff
1738.	素餡餅	Vegetarian Pancake
1739.	鮪魚鬆餅	Tuna Puff
1740.	香酥麻餅	Sesame Pancake
1741.	土豆餅	Potato Cake
1742.	芝麻大餅	Pan-Fried Sesame Cake
1743.	芋頭餅	Deep-Fried Taro Cake
1744.	甜燒餅	Sweet Sesame Cake
1745.	鹹燒餅	Spiced Sesame Cake
1746.	蘿酥餅	Turnip Puff

1747.	家常餅	Pancake, Home Style
1748.	荷葉餅	Lotus-Leaf-Like Pancake
1749.	喜字餅	Steamed Bun Stuffed with Jujube Paste
1750.	小貼餅子	Baked Small Corn Cake
1751.	川式南瓜餅	Deep-Fried Pumpkin Cake, Sichuan Style
1752.	香脆貼餅子	Deep -Fried Corn Cake
1753.	黃橋燒餅	Huangqiao Sesame Cake
1754.	炸南瓜餅	Deep-Fried Pumpkin Cake
1755.	蝦醬小餅	Cake with Shrimp Paste
1756.	餅香肉醬魚籽	Cake with Minced Meat and Fish Roe
1757.	麻醬糖餅	Sweet Cake with Sesame Paste
1758.	炸圈餅	Doughnut
1759.	鹹蛋肉餅	Steamed Minced Pork with Salted Egg
1760.	烙餅	Flapjack
1761.	春菇燒麥	Steamed Shaomai Stuffed with Mushrooms
1762.	翡翠燒麥	Steamed Vegetable Shaomai
1763.	牛肉燒麥	Beef Shaomai (Steamed Dumplings Stuffed with Beef)
1764.	燒麥	Shaomai (Steamed Pork Dumplings)
1765.	鮮蝦燒麥仔	Shrimp Shaomai
1766.	脆皮春捲	Crispy Spring Rolls
1767.	海鮮春捲	Seafood Spring Rolls

1768.	韭王雞絲春捲	Spring Rolls Stuffed with Chicken and Hotbed Chives
1769.	肉絲炸春捲	Spring Rolls Stuffed with Shredded Pork
1770.	三絲春捲	Spring Rolls Stuffed with Three Delicacies
1771.	蔬菜春捲	Spring Rolls Stuffed with Vegetables
1772.	酸甜炸春捲	Deep-Fried Spring Rolls with Sweet and Sour Sauce
1773.	芋絲炸春捲	Deep-Fried Taro Spring Rolls
1774.	素春捲	Vegetarian Spring Rolls
1775.	上海春捲	Spring Rolls, Shanghai Style
1776.	鮮蝦春捲	Spring Rolls Stuffed with Shrimps
1777.	鴨絲春捲	Spring Rolls Stuffed with Shredded Duck
1778.	鍋貼	Guotie (Pan-Fried Meat Dumplings)
1779.	牛肉鍋貼	Guotie Stuffed with Beef
1780.	生煎鍋貼	Guotie Stuffed with Pork
1781.	香煎菜肉鍋貼	Guotie Stuffed with Vegetable and Pork
1782.	脆炸芋頭糕	Fried Taro Cake
1783.	凍馬蹄糕	Water Chestnut Jelly
1784.	紅豆糕	Red Bean Cake
1785.	紅豆椰汁糕	Red Bean and Coconut Pulp Cake
1786.	花生糕	Peanut Cake
1787.	黃油馬拉糕	Steamed Brown Sugar Cake
1788.	清香黃金糕	Fried Sponge Cake

1789.	香煎黃金糕	Pan-Fried Sponge Cake
1790.	香煎蘿蔔糕	Pan-Fried Turnip Patties with Bacon
1791.	果皇糕	Baked Fruit Cake
1792.	各式炒年糕	Stir-Fried Rice Cake (with Vegetable /Pork /Beef /Shrimp / Chicken)
1793.	豌豆糕	Steamed Pea Flour Cake
1794.	冰肉椰蓉蛋糕	Minced Pork (Fat) Cake Coated with Coconut Mash
1795.	XO 炒蘿蔔糕	Fried Turnip Cake with XO Sauce
1796.	粢飯糕	Glutinous Rice Roll
1797.	粢飯團	Glutinous Rice Balls
1798.	金銀迷你饅頭	Steamed and Deep-Fried Mini Bun
1799.	生煎饅頭	Pan-Fried Steamed Bun
1800.	炸饅頭	Deep-Fried Steamed Bun
1801.	鮮奶饅頭	Steamed Bun with Milk
1802.	烤饅頭	Baked Bun
1803.	椒鹽花卷	Steamed Twisted Rolls with Salt and Pepper
1804.	麻醬花卷	Steamed Twisted Rolls with Sesame Paste
1805.	小籠蔥油花卷	Steamed Twisted Rolls with Scallion
1806.	黑米小窩頭	Wotou with Black Rice (Steamed Black Rice Bun)
1807.	宮廷小窩頭	Royal Wotou (Steamed Corn Bun)
1808.	白粥	Rice Congee
1809.	香菇雞絲粥	Porridge with Black Mushrooms and Shredded Chicken

1810.	極品粥	Assorted Seafood Porridge
1811.	南瓜粥	Pumpkin Porridge
1812.	皮蛋瘦肉粥	Minced Pork Congee with Preserved Egg
1813.	生滾海鮮粥	Seafood Congee
1814.	小米粥	Millet Congee
1815.	牛肉粥	Minced Beef Congee
1816.	地瓜粥	Congee with Sweet Potato Congee
1817.	小米金瓜粥	Millet Congee with Pumpkin
1818.	綠豆粥	Congee with Mung Bean Congee
1819.	臘八粥	Porridge with Nuts and Dried Fruits (Eaten on the Eighth Day of the Twelfth Lunar Month)
1820.	叉燒酥	Barbecued <u>BBQ</u> Pork Pastry
1821.	咖哩牛肉酥盒	Curry Beef Puff
1822.	榴槤酥	Crispy Durian Cake
1823.	蜜汁叉燒酥	Honey BBQ Pork Puff
1824.	蘑菇雞肉酥盒	Chicken Fricassee Vol-au-vent
1825.	南瓜酥	Pumpkin Puff
1826.	松子叉燒酥	BBQ Pork Pastry with Pine Nuts
1827.	香酥韭菜盒	Crispy Shrimp Dumplings with Leek
1828.	芝麻叉燒酥	Roast BBQ Pork Pastry with Sesame
1829.	蓮蓉酥	Lotus Seed Puff Pastry
1830.	水果酥	Fresh Fruit Puff Pastry

1831.	蛋黃酥	Egg-Yolk Puff
1832.	蛋黃蓮茸酥	Pastry Puff with Lotus Seed Paste and Egg Yolk
1833.	蛋撻	Egg Tart
1834.	小鴨酥	Duckling-Shaped Crispy Puff
1835.	鴨油蘿蔔絲酥	Pan-Fried Turnip Cake with Duck Oil
1836.	北京雞湯餛飩	Wonton in Chicken Soup, Beijing Style
1837.	菜肉大餛飩	Pork and Vegetable Wonton
1838.	鮮蝦小餛飩	Shrimp Wonton
1839.	菜肉餛飩	Pork and Vegetable Wonton
1840.	蝦肉雲吞湯	Shrimp Wonton Soup
1841.	雞湯雲吞	Chicken Wonton Soup
1842.	上湯雲吞	Wonton Soup
1843.	紅油抄手	Meat Dumplings in Spicy Sauce
1844.	酸菜龍抄手	Wonton Soup with Preserved Vegetable
1845.	四川龍抄手	Sichuan Style Wonton, Sichuan Style
1846.	蛋煎韭菜盒	Deep-Fried Egg-Coated Leek Dumplings
1847.	醪糟湯圓	Tangyuan (Glutinous Rice Balls) in Fermented Glutinous Rice Soup
1848.	湯圓	Tangyuan (Glutinous Rice Balls)
1849.	四川湯圓	Tangyuan , Sichuan Style
1850.	元宵	Yuanxiao (Glutinous Rice Balls for Lantern Festival)
1851.	炸雲吞	Deep-Fried Wonton

1852.	鹹點	Assorted Salty Chinese Pastry
1853.	香腸卷	Sausage Rolls
1854.	香煎腐皮卷	Pan-Fried Tofu Skin Rolls Stuffed with Shrimps
1855.	山菌金針肉卷	Rolls Stuffed with Mushroom and Pork Rolls
1856.	老北京肉卷	Meat Rolls, Beijing Style
1857.	油煎蛋皮肉卷	Pan-Fried Egg Rolls
1858.	蒜香炸蝦卷	Deep-Fried Shrimp Rolls with Garlic
1859.	口蘑煎蛋捲	Mushroom Omelets
1860.	煎蛋捲	Omelets
1861.	炸羊肉串	Deep-Fried Lamb Kebabs
1862.	山竹牛肉球	Steamed Beef Balls
1863.	牛肉串	Beef Kebabs
1864.	炸蟹角	Crab Rangoon
1865.	蝦吐司	Shrimp Toast
1866.	粽香糯米翅	Steamed Chicken Wings with Glutinous Rice in Leaves
1867.	錦繡糯米雞	Steamed Glutinous Rice Stuffed with Chicken
1868.	五香茶葉蛋	Tea Flavored Boiled Eggs
1869.	醪糟雞蛋	Poached Egg in Fermented Glutinous Rice Soup
1870.	北京炒肝	Stewed Liver, Beijing Style
1871.	雜碎	Lamb Chop Suey
1872.	羊肉泡饅	Pita Bread Soaked in Lamb Soup

1873.	杏片炸魚條	Deep-Fried Fish Filet with Almonds
1874.	蒜汁煎灌腸	Pan-Fried Starch Sausage with Garlic
1875.	火鴨三寶紮	Steamed Three Delicacies of Duck in Roll
1876.	韭菜果	Pan-Fried Leek Dumplings
1877.	豆沙粽子	Zongzi Stuffed with Red Bean Paste (Glutinous Rice Wrapped in Bamboo Leaves)
1878.	蜂巢炸芋頭	Deep-Fried Taro Dumplings
1879.	廣東點心	Cantonese Dim Sum
1880.	蠔皇鮮竹卷	Steamed Tofu Skin Rolls with Oyster Sauce
1881.	麻團	Fried Glutinous Rice Balls with Sesame
1882.	蘑菇牛肉乳蛋派	Beef and Mushroom Pie
1883.	南瓜團子	Pumpkin Dumplings
1884.	糯米卷	Glutinous Rice Rolls
1885.	什果杏仁豆腐	Tofu with Chilled Almond and Fresh Fruit
1886.	豌豆黃	Pea Cake
1887.	炸麻球	Deep-Fried Glutinous Rice Balls with Sesame
1888.	銀絲卷	Steamed Rolls
1889.	烤銀絲卷	Baked Steamed Rolls
1890.	油條	Youtiao (Deep-Fried Dough Sticks)
1891.	芸豆卷	French Bean Rolls
1892.	芝麻涼卷	Sesame Rolls
1893.	疙瘩湯	Dough Drop and Assorted Vegetable Soup

1894.	餛飩湯	Dumpling Soup
1895.	咖喱角	Curry Puff
1896.	麻薯	Deep-Fried Glutinous Rice Cake Stuffed with Bean Paste
1897.	芝麻芋條	Deep-Fried Taro Sticks with Sesame
1898.	棗泥方圓	Steamed Small Square Dumplings Stuffed with Jujube Paste
1899.	壽桃	Birthday Bun with Bean Paste Filling
1900.	精品點心六種	Refined Assorted Dim Sum (Six Kinds)
1901.	水果醪糟	Fermented Glutinous Rice Soup with Fresh Fruits
1902.	南瓜酪	Pumpkin Pastry
1903.	枇杷果	Loquat-Shaped Cake
1904.	雙皮櫻桃盞	Cheese and Egg Cake
1905.	火燒	Baked Wheat Cake
1906.	艾窩窩	Aiwowo (Steamed Rice Cakes with Sweet Stuffing)
1907.	驢打滾	L ū dagunr (Glutinous Rice Rolls with Sweet Bean Flour)
1908.	香芋棗排	Taro and Chinese Date Cake
1909.	油炸臭豆腐	Deep-Fried Fermented Tofu
1910.	蝦片	Prawn Crackers
1911.	卷果	Chinese Yam and Date Rolls, Beijing Style
1912.	豆汁兒	Douzhir (Fermented Bean Drink)
1913.	豆漿	Soybean Milk

1914.	豆腐腦兒	Jellied Tofu
1915.	奶香粟米片片餅	Golden Corn Pancake
1916.	巧克力松餅	Chocolate Muffins
1917.	什錦水果松餅	Mixed Fruit Muffin
1918.	桂花酒釀圓子	Glutinous Rice Dumplings in Fermented Rice Wine
1919.	紅豆沙圓子	Glutinous Rice Balls Stuffed with Red Bean Paste
1920.	紅豆沙圓子羹	Soup of Glutinous Rice Balls Stuffed with Red Bean Paste
1921.	酒釀圓子	Boiled Glutinous Rice Balls in Fermented Glutinous Rice
1922.	雪圓子	Snow Balls
1923.	馬蹄西米花生糊	Cream Soup of Peanut with Water Chestnuts
1924.	蜜糖龜苓膏	Guiling Jelly (Chinese Herbal Jelly) Served with Honey
1925.	愛玉冰	Aiyu Jelly (Vegetarian Gelatin)
1926.	蓮子紅豆沙	Sweetened Red Bean Paste and Lotus Seeds
1927.	陳皮紅豆沙	Orange Flavored Red Bean Paste
1928.	蓮子百合紅豆沙	Sweetened Red Bean Paste with Lotus Seeds and Lily Bulbs
1929.	杏仁豆腐	Almond Jelly
1930.	水果盤	Fresh Fruit Platter
1931.	杏汁蘆薈木瓜	Papaya with Aloe and Almond Juice
1932.	京味什錦甜食	Traditional Assorted Sweets, Beijing Style
1933.	果茶山藥	Chinese Yam and Nectar

1934.	紅果山藥	Chinese Yam and Hawthorn
1935.	楊枝甘露	Chilled Mango Sago Cream with Pomelo
1936.	椰絲糯米糍	Glutinous Rice Balls Stuffed with Coconut and Sugar
1937.	奶皇糯米糍	Glutinous Rice Balls Suffed with Cream Custard
1938.	拔絲蘋果	Apple in Hot Toffee
1939.	拔絲山藥	Chinese Yam in Hot Toffee
1940.	雪梨燉百合	Snow Pear and Lily Bulbs Soup
1941.	冰糖蓮子銀耳羹	Lotus Seeds and White Fungus Soup
1942.	冰糖銀耳燉雪梨	Stewed Pear with White Fungus and Rock Candy
1943.	椰汁西米露	Sweet Sago Cream with Coconut Milk
1944.	冰鎮南瓜茸	Iced Pumpkin Mash
1945.	冰鎮三果	Iced Fruits
1946.	冰鎮銀耳	Iced White Fungus
1947.	冰糖葫蘆	Bingtanghulu /Crispy Sugar-Coated Fruit (haws, yam, etc.) on a Stick

西 餐 (Western Food)		
頭盤及沙拉類		Appetizers, Starters and Salads
1948.	醃熏三文魚	Smoked Salmon
1949.	凱撒沙拉	Caesar Salad
1950.	鮮蘑雞肝	Chicken Liver Terrine with Morel
1951.	乳酪瓢蟹蓋	Crab Shells Stuffed with Cheese
1952.	鮮果海鮮沙拉	Seafood Salad with Fresh Fruit
1953.	廚師沙拉	Chef's Salad
1954.	金槍魚沙拉	Tuna Salad
1955.	尼斯沙拉	Salad Nicoise
湯類		Soups
1956.	奶油蘑菇湯	Cream of Mushroom Soup
1957.	奶油胡蘿蔔湯	Cream of Carrot Soup
1958.	奶油蘆筍湯	Cream of Asparagus Soup
1959.	墨西哥辣味牛肉湯	Mexican Chili Beef Soup
1960.	番茄濃湯	Tomato Bisque Soup
1961.	海鮮周打湯	Seafood Chowder
1962.	法式洋蔥湯	French Onion Soup
1963.	牛肉清湯	Beef Consommé
1964.	匈牙利濃湯	Hungarian Goulash

1965.	香濃牛尾湯	Oxtail Soup
1966.	義大利蔬菜湯	Minestrone Soup
1967.	蔬菜幹豆湯	Hearty Lentil Soup
1968.	牛油梨凍湯	Chilled Avocado Soup
1969.	西班牙番茄凍湯	Gazpacho
禽蛋類 Poultry and Eggs		
1970.	紅酒鵝肝	Braised Goose Liver/ Foie Gras in Red Wine
1971.	乳酪火腿雞排	Chicken Cordon Bleu
1972.	燒瓢春雞卷	Grilled Stuffed Chicken Rolls
1973.	紅酒燴雞	Braised Chicken with Red Wine
1974.	烤雞胸釀乳酪蘑菇餡	Baked Chicken Breast Stuffed with Mushroom and Cheese
1975.	炸培根雞肉卷	Deep-Fried Chicken and Bacon Rolls
1976.	水波雞胸配意式香醋汁	Poached Chicken Breast with Balsamic Sauce
1977.	烤火雞配紅漿果沙司	Roast Turkey with Cranberry Sauce
1978.	烤瓢火雞	Roast Stuffed Turkey
1979.	燒烤雞腿	BBQ Chicken Leg
1980.	烤檸檬雞腿配炸薯條	Roasted Lemon Marinade Chicken Leg with French Fries
1981.	扒雞胸	Char-Grilled Chicken Breast

1982.	咖喱雞	Chicken Curry
1983.	秘制鴨胸配黑菌炒 土豆	Pan-Fried Duck Breast with Sautéed Potatoes and Truffles
1984.	火腿煎蛋	Fried Egg with Ham
1985.	洛林乳蛋餅	Quiche Lorraine
1986.	溜糊蛋	Scrambled Egg
牛肉類		Beef
1987.	紅燴牛肉	Beef Stew
1988.	白燴小牛肉	Fricasseed Veal
1989.	牛裏脊扒配黑椒少 司	Grilled Beef Tenderloin with Black Pepper Sauce
1990.	扒肉眼牛排	Grilled Rib-Eye Steak
1991.	西冷牛排配紅酒少 司	Roast Sirloin Steak with Red Wine Sauce
1992.	T 骨牛扒	T-Bone Steak
1993.	烤牛肉	Roast Beef
1994.	羅西尼牛柳配鉢酒 汁	Beef Tenderloin and Goose Liver with Truffle in Port Wine Sauce
1995.	青椒汁牛柳	Beef Tenderloin with Green Peppercorn Sauce
1996.	鐵板西冷牛扒	Sizzling Sirloin Steak
1997.	香煎奧斯卡仔牛排	Pan-Fried Veal Steak Oscar in Hollandaise Sauce
1998.	咖喱牛肉	Curry Beef

1999.	威靈頓牛柳	Filet of Beef Wellington
2000.	俄式牛柳絲	Beef Stroganoff
2001.	燴牛舌	Braised Ox Tongue
2002.	紅燴牛膝	Osso Bucco
2003.	黑胡椒鹿柳配野蘑菇和芹菜烤面皮	Venison Filet with Black Pepper Coated with Mushrooms and Celery
豬肉類		Pork
2004.	燒烤排骨	BBQ Spare Ribs
2005.	煙熏蜜汁肋排	Smoked Spare Ribs with Honey
2006.	義大利米蘭豬排	Pork Piccata
2007.	瓢餡豬肉卷配黃桃汁	Stuffed Pork Roulade in Yellow Peach Sauce
2008.	煎麵包腸香草汁	Pan-Fried Swiss Meat Loaf with Pesto Sauce
2009.	炸豬排	Fried Spire Ribs
羊肉類		Lamb
2010.	扒羊排	Grilled Lamb Chops
2011.	扒新西蘭羊排	Grilled New Zealand Lamb Chops
2012.	烤羊排配乳酪和紅酒汁	Roast Lamb Chops in Cheese and Red Wine Sauce
魚和海鮮類		Fish and Seafood
2013.	海鮮串	Seafood Kebabs
2014.	扒金槍魚	Grilled Tuna Filet

2015.	清蒸熏魚	Steamed Smoked Haddock
2016.	扒挪威三文魚排	Grilled Norwegian Salmon Filet
2017.	三文魚扒配青檸黃油	Grilled Salmon with Lime and Butter
2018.	比目魚柳和扇貝配紅酒核桃汁	Braised Flatfish Filet and Scallop with Walnuts in Red Wine
2019.	煎比目魚	Pan-Fried Flatfish
2020.	烤三文魚柳配香草汁和黑橄欖醬	Roasted Salmon Filet in Pesto and Black Olive Purée
2021.	烤三文魚排義大利寬面和藏紅花汁	Roasted Salmon Steak in Tagliatelle and Saffron Sauce
2022.	煎紅加吉魚排	Grilled Sea Bream Filet
2023.	黃油檸檬汁扒魚柳	Grilled Fish Filet in Lemon and Butter
2024.	扒大蝦	Grilled King Prawns
2025.	蒜茸大蝦	Grilled King Prawns with Garlic, Herb and Butter
2026.	巴黎黃油烤龍蝦	Baked Lobster with Garlic and Butter
2027.	乳酪汁龍蝦	Gratinated Lobster in Mornay Sauce
2028.	香炸西班牙魷魚圈	Deep-Fried Squid Rings
2029.	荷蘭汁青口貝	Gratinated Mussels with Hollandaise Sauce
面、粉及配菜類		Noodles, Pasta and Side Dishes
2030.	海鮮通心粉	Macaroni with Seafood
2031.	海鮮意粉	Spaghetti with Seafood

2032.	義大利乳酪千層餅	Cheese Lasagna
2033.	什菜乳酪比薩餅	Vegetarian Pizza
2034.	海鮮比薩	Seafood Pizza
2035.	烤牛肉蘑菇比薩	Roast Beef and Mushroom Pizza
2036.	肉醬義大利粉	Spaghetti Bolognese
2037.	義大利乳酪餛飩	Cheese Ravioli in Herbed Cream Sauce
2038.	咖喱海鮮炒飯	Stir-Fried Seafood Rice with Curry
2039.	紅花飯	Saffron Rice
2040.	阿拉伯蔬菜黃米飯	Couscous with Vegetables
2041.	西班牙海鮮飯	Paella
2042.	牛肉漢堡包	Beef Burger
2043.	雞肉漢堡包	Chicken Burger
2044.	美式熱狗	American Hot Dog
2045.	俱樂部三文治	Club Sandwich
2046.	金槍魚三文治	Tuna Sandwich
2047.	烤牛肉三文治	Roast Beef Sandwich
2048.	土豆泥	Mashed Potato
2049.	里昂那土豆	Lyonnaise Potato
2050.	公爵夫人土豆	Duchesse Potato
2051.	燴紅椰菜	Braised Red Cabbage
麵包類		Bread and Pastries

2052.	水果丹麥	Fruit Danish
2053.	牛角包	Croissant
2054.	袋子包	Pita Bread Plain
2055.	農夫包	Farmer's Bread
2056.	洋蔥包	Onion Loaf
2057.	全麥包	Whole Wheat Bread
2058.	軟包	Soft Roll
2059.	硬包	Hard Roll
2060.	長法棍	French Baguette
2061.	吐司麵包	Toast
甜品及其他西點		Cakes, Cookies and Other Desserts
2062.	黑森林蛋糕	Black Forest Cake
2063.	英式水果蛋糕	English Fruit Cake
2064.	草莓乳酪蛋糕	Strawberry Cheese Cake
2065.	草莓蛋糕	Strawberry Cake
2066.	藍莓乳酪蛋糕	Blueberry Cheese Cake
2067.	美式乳酪蛋糕	American Cheese Cake
2068.	綠茶乳酪蛋糕	Green Tea Cheese Cake
2069.	義大利提拉米蘇	Italian Tiramisu
2070.	大理石乳酪蛋糕	Marble Cheese Cake
2071.	咖啡乳酪蛋糕	Coffee Cheese Cake

2072.	紅莓松糕	Cranberry Muffin
2073.	乾果派	Mixed Nuts Pie
2074.	藍莓松糕	Blueberry Muffin
2075.	琳澤蛋糕	Linzer Cake
2076.	芒果木司蛋糕	Mango Mousse Cake
2077.	蘋果派	Apple Pie
2078.	草莓酥條	Strawberry Napoleon
2079.	巧克力榛子蛋糕	Chocolate Hazelnut Cake
2080.	巧克力木司	Chocolate Mousse
2081.	水果脆皮酥盒	Puff Pastry with Fruits
2082.	維也納巧克力蛋糕	Sacher Cake
2083.	熱情果木司	Passion Fruit Mousse
2084.	杏仁多納圈	Almond Donuts
2085.	牛奶巧克力多納圈	Milk Chocolate Donuts
2086.	鮮水果配沙巴洋	Fruit with Sabayon
2087.	水果蛋撻	Fresh Fruit Tart
2088.	白巧克力奶油布丁	White Chocolate Brulee
2089.	綠茶布丁	Green Tea Pudding
2090.	芒果布丁	Mango Pudding
2091.	熱棗布丁	Warm Sticky Date Pudding
2092.	香草布丁	Vanilla Pudding

2093.	焦糖布丁	Cream Caramel / Caramel Custard
2094.	果仁布朗尼	Walnut Brownies
2095.	咖啡劇本蛋糕	Opera Cake
2096.	蛋白杏仁甜餅	Macaroon
2097.	手指餅	Lady-Fingers
2098.	蝴蝶酥	Butterfly Cookies
2099.	巧克力曲奇	Chocolate Cookies
2100.	爆米花(甜/鹹)	Popcorn(Sweet/Salty)
2101.	香草霜淇淋	Vanilla Ice Cream
2102.	巧克力霜淇淋	Chocolate Ice Cream
2103.	草莓霜淇淋	Strawberry Ice Cream
2104.	綠茶霜淇淋	Green Tea Ice Cream
2105.	冰霜	Sherbet

中 國 酒 (Chinese Alcoholic Drinks)		
§	黃酒類	Yellow Wine
2106.	8 年香雕紹興酒	Xiangdiao Shaoxing Medium Sweet (8 Years)
2107.	陳年彩壇花雕	Caitan Huadiao Medium Sweet
2108.	5 年香雕紹興酒	Xiangdiao Shaoxing(5 Years) Medium Sweet
2109.	紹興花雕 10 年	Shaoxing Huadiao(10 Years) Medium Sweet
2110.	紹興花雕 20 年	Shaoxing Huadiao (20 Years) Medium Sweet
2111.	紹興花雕及清酒	Shaoxing Huadiao and Sake Medium Sweet
2112.	三十年花雕	Huadiao Shaoxing (30 Years) Medium Sweet
2113.	紹興加飯	Shaoxing Jiafan Medium Dry
2114.	女兒紅 12 年	Nu'er Hong (12 Years)
2115.	女兒紅 18 年	Nu'er Hong (18 Years)
2116.	古越龍山	Guyue Longshan
2117.	青瓷五年	Qingci Huadiao(5 Years) Medium Sweet
§	白酒類	Liquor
2118.	北京醇	Beijing Chun
2119.	二鍋頭	Erguotou(Superior 500ml 56°)
2120.	精裝二鍋頭 52 度	Red Star Erguotou (500ml 52°)
2121.	古鐘二鍋頭	Guzhong Erguotou(500ml 46°)
2122.	藍花珍品二鍋頭	Lanhua Zhenpin Erguotou

2123.	紅星珍品二鍋頭 (500 毫升 52 度)	<i>Red Star Zhenpin Erguotou (500ml 52°)</i>
2124.	牛欄山經典二鍋頭 (500 毫升 52 度)	<i>Niulanshan Jingdian Erguotou (500ml 52°)</i>
2125.	青瓷珍品二鍋頭	<i>Qingci Zhengpin Erguotou (500ml 46°)</i>
2126.	京酒 38 度	<i>Jing Jiu(500ml 38°)</i>
2127.	三品京酒(500 毫升 38 度)	<i>Sanpin Jing Jiu (500ml 38°)</i>
2128.	三品京酒(500 毫升 52 度)	<i>Sanpin Jing Jiu (500ml 52°)</i>
2129.	酒鬼 38 度	<i>Jiu Gui (500ml 38°)</i>
2130.	酒鬼 52 度	<i>Jiu Gui (500ml 52°)</i>
2131.	小酒鬼 (250ml)	<i>Xiao Jiu Gui (250ml 38°)</i>
2132.	國釀 (貴州茅臺系 列)	<i>Guo Niang (Moutai Liquor Series)</i>
2133.	茅臺 38 度	<i>Moutai (500ml 38°)</i>
2134.	茅臺 53 度	<i>Moutai (500ml 53°)</i>
2135.	茅臺(三十年)	<i>Moutai (30 years)</i>
2136.	茅臺(十五年)	<i>Moutai (15 years)</i>
2137.	貴州醇	<i>Guizhou Chun</i>
2138.	國窖 38 度	<i>Guo Jiao (500ml 38°)</i>
2139.	國窖 52 度	<i>Guo Jiao (500ml 52°)</i>
2140.	國窖 1573	<i>Guo Jiao 1573 (The First Cellar in China)</i>

2141.	瀘州老窖 38 度	Luzhou Lao Jiao (38°)
2142.	瀘州老窖 52 度	Luzhou Lao Jiao (52°)
2143.	康雍乾禦冠酒(400 毫升 50 度)	Kang Yong Qian Imperial Crown (400ml 50°)
2144.	康雍乾禦酒(450 毫升 50 度)	Kang Yong Qian (450ml 50°)
2145.	劍南春 38 度	Jiannanchun (38°)
2146.	劍南春 52 度	Jiannanchun (52°)
2147.	蒙古王 44 度	Mongolian King (44°)
2148.	三星金六福(高、低)	Jinliufu Three-Star (High/Low)
2149.	三星金六福 (三兩)	Jinliufu (150ml)
2150.	五星金六福(高、低)	Jinliufu Five-Star (High, Low)
2151.	金六福 (五星) 52 度	Jinliufu (Five-Star) (52°)
2152.	水井坊 39 度	Shuijingfang (39°)
2153.	水井坊 52 度	Shuijingfang (52°)
2154.	水井坊 53 度	Shuijingfang (53°)
2155.	五糧液 39 度	Wuliangye (39°)
2156.	五糧液 52 度	Wuliangye (52°)
2157.	五糧液一帆風順 52 度	Wuliangye Liquor <i>Yi Fan Feng Shun</i> (52°)--Symbolizing Plain Sailing
2158.	小糊塗仙 52 度	Xiaohutuxian (52°)

2159.	小角樓	Xiaojaolou
§	啤酒	Beer
2160.	青島啤酒	Tsing Tao Beer
2161.	青島紮啤/青島生啤	Tsing Tao Draught
2162.	燕京啤酒	Yanjing Beer
2163.	燕京生啤 0.3 升	Yanjing Draught (0.3L)
2164.	燕京無醇啤酒	Yanjing Alcohol-Free
2165.	燕京紮啤	Yanjing Draught
2166.	雪花啤酒	Snow Beer
2167.	北京生啤	Beijing Draught Beer
2168.	哈爾濱啤酒	Harbin Beer
2169.	百威啤酒	Budweiser
2170.	嘉士伯啤酒	Carlsberg
2171.	喜力	Heineken
2172.	朝日啤酒	Asahi Beer
2173.	老虎啤酒	Tiger
2174.	藍帶啤酒	Blue Ribbon
§	葡萄酒	Wine
2175.	92 年長城幹紅葡萄酒	Great Wall Red Wine (Year 1992)
2176.	92 年張裕卡斯特幹	Changyu Castel (Year 1992)

	紅	
2177.	95 年張裕卡斯特幹紅	Changyu Castel (Year 1995)
2178.	張裕解百納幹紅葡萄酒	Changyu Cavernet
2179.	張裕香檳	Changyu Sparkling Cider
2180.	長城 1995 (長城紅葡萄酒, 中國)	Great Wall Cabernet Sauvignon (Year 1995)
2181.	長城 2002 (長城紅葡萄酒, 中國)	Great Wall Cabernet Sauvignon (Year 2002)
2182.	長城 A 區 (長城紅葡萄酒, 中國)	Great Wall Cabernet Sauvignon
2183.	華夏 95 年長城	Great Wall Vintage Red Wine (Year 1995)
2184.	華夏長城赤霞珠	Great Wall Cabernet Sauvignon Red Wine
2185.	華夏長城葡萄園 A 區	Great Wall Region A Red Wine
2186.	華夏長城莎當妮	Great Wall Chardonnay White Wine
2187.	華夏長城特選	Great Wall Selection Red Wine
2188.	沙城長城幹紅三星	Great Wall Dry Red (Three-Star)
2189.	沙城長城幹紅四星	Great Wall Dry Red (Four-Star)
2190.	沙城長城幹紅五星	Great Wall Dry Red (Five-Star)
2191.	沙城長城幹紅一星	Great Wall Dry Red (One-Star)
2192.	雷司令(龍徽, 中國)	Dragon Seal Riesling

2193.	龍徽赤霞珠	Dragon Seal Cabernet Sauvignon Red Wine
2194.	龍徽幹白	Dragon Seal Dry White
2195.	龍徽幹白葡萄酒	Dragon Seal Dry White
2196.	龍徽幹紅葡萄酒	Dragon Seal Dry Red
2197.	龍徽懷來珍藏	Dragon Seal Huailai Reserve
2198.	龍徽懷來珍藏幹紅葡萄酒	Dragon Seal Huailai Dry Red Reserve
2199.	龍徽汽酒	Dragon Seal Sparkling Wine
2200.	龍徽莎當妮	Dragon Seal Chardonnay White Wine
2201.	龍徽莊園	Dragon Seal Cru de Red Wine
2202.	龍徽莊園幹紅葡萄酒	Dragon Seal Cru de Dry Red
2203.	西夏王冰白	Xixia King Ice Wine
2204.	西夏王幹紅	Xixia King Dry Red
2205.	西夏王世紀	Xixia King Red Wine
2206.	總統特選南澳設拉子幹紅	President's Selection Shiraz Dry Red
2207.	總統特選南澳莎當妮幹白	President's Selection Chardonnay Dry White
2208.	王朝幹紅	Dynasty Dry Red
2209.	王朝幹白	Dynasty Dry White
洋 酒 (Imported Wines)		

§	開胃酒	Aperitif
2210.	杜本內	Dubonnet
2211.	馬天尼（白）	Martini Bianco, Italy
2212.	苦艾酒	Absinth
2213.	馬天尼（幹）	Martini Dry, Italy
2214.	馬天尼（甜）	Martini Rosso, Italy
2215.	（紅）馬天尼（甜）	Sweet Martini , Italy
2216.	飄仙 1 號	Pimm's No.1
2217.	仙山露（幹）	Cinzano Dry , France
2218.	仙山露（紅）	Cinzano Rosso, France
2219.	仙山露（半幹）	Cinzano Bianco, France
	白蘭地	Brandy
2220.	幹邑	Cognac
2221.	亞文邑	Armagnac
2222.	馬爹利 VSOP	Martell VSOP
2223.	蘭帶馬爹利	Martell Cordon Blue
2224.	人頭馬路易十三	Remy Martin Louis XIII
2225.	馬爹利 XO	Martell XO
2226.	拿破崙 VSOP	Courvoisier VSOP, France
2227.	拿破崙 XO	Courvoisier XO, France
2228.	蘋果白蘭地	Calvados

2229.	人頭馬 VSOP	Remy Martin VSOP
2230.	人頭馬 XO	Remy Martin XO
2231.	人頭馬俱樂部	Remy Martin Club
2232.	人頭馬特級	Club de Remy
2233.	施格蘭 VO	Seagram's VO
2234.	軒尼詩 VSOP	Hennessy VSOP
2235.	軒尼詩 XO	Hennessy XO
2236.	軒尼詩百樂廷	Hennessy Paradis
2237.	軒尼詩智選	Hennessy Choice

	威士卡	Whisky
2238.	愛爾蘭威士卡	Irish Whiskey
2239.	百齡壇	Ballantine's
2240.	白馬威士卡	White Horse
2241.	百笛人	100 Pipers
2242.	百齡壇 12 年	Ballantine's (12 Years)
2243.	百齡壇(特級)威士卡	Ballantine's Finest
2244.	格蘭菲迪 10 年	Glenfiddich (10 Years)
2245.	格蘭菲迪士	Glenfiddich
2246.	格林莫瑞	Glenmorangie
2247.	格蘭威士卡	Grant's

2248.	黑方威士忌	Johnnie Walker Black Label
2249.	紅方威士忌	Johnnie Walker Red Label
2250.	皇冠威士忌	Crown Royal
2251.	皇家禮炮	Chivas Royal Salute
2252.	傑克丹尼威士忌	Jack's Daniel's
2253.	加拿大俱樂部(12年)	Canadian Club (12 years)
2254.	添寶威士忌	Dimple Haig
2255.	金鈴威士忌	Bells Finest
2256.	老伯威威士忌	Old Parr (12 years)
2257.	龍津	Long John
2258.	麥高倫麥威十二年威士忌	Macallan Highland (12 years)
2259.	順風威士忌	Cutty Sark
2260.	四玫瑰波爾本威士忌	Four Roses Bourbon
2261.	蘇格蘭純麥威士忌	Scotch Malt Whisky
2262.	蘇格蘭威士忌	Scotch Whisky
2263.	野火雞威士忌	Wild Turkey
2264.	威雀威士忌(15年)	Famous Grouse (15 Years)
2265.	芝華士威士忌 12年	Chivas Regal (12 Years)
2266.	芝華士威士忌 18年	Chivas Regal (18 years)

§	金酒	Gin
2267.	必發達金酒	Beefeater Gin
2268.	哥頓	Gordon's
2269.	基比路鑽石金	Gibey's Special Dry Gin, London, England
2270.	健尼路金	Greenalls Original Dry Gin, London, England
§	郎姆酒	Rum
2271.	百加得朗姆酒	Bacardi Rum
2272.	白加得 151	Bacardi 151, Jamaica
2273.	百加得 8 號	Bacardi 8, Jamaica
2274.	百加得白郎姆酒	Bacardi Light, Jamaica
2275.	百加得黑郎姆酒	Bacardi Black, Jamaica
2276.	摩根船長 (白)	Captain Morgan Rum White
2277.	哈瓦那郎姆酒 7 年	Havanan Club (7 years)
2278.	黑朗姆酒	Dark Rum
2279.	摩根船長 (黑)	Captain Morgan Rum Dark
§	伏特加	Vodka
2280.	波蘭祖布蘭卡伏特加	Zubrowka-Bison Brand Vodka, Poland
2281.	丹麥伏特加	Danzka Vodka, Denmark
2282.	丹麥伏特加 (葡萄味)	Danzka Currant Vodka, Denmark

2283.	紅牌伏特加	Stolichnaya Vodka
2284.	綠牌伏特加	Moskovskaya Vodka
2285.	芬蘭伏特加（青檸味）	Finlandia Lime Vodka, Finland
2286.	芬蘭伏特加	Finlandia Vodka, Finland
2287.	芬蘭紅加侖子	Finlandia Cranberry Vodka, Finland
2288.	芬蘭酸蔓伏特加	Finlandia Cranberry
2289.	荷蘭伏特加	Ketel One Vodka, Holland
2290.	皇冠伏特加	Smirnoff Vodka
2291.	瑞典伏特加	Absolut
2292.	瑞典伏特加（橙味）	Absolut Mandarin Vodka, Sweden
2293.	瑞典伏特加（檸檬味）	Absolut Citron Vodka, Sweden
2294.	瑞典伏特加（葡萄味）	Absolut Kurrant Vodka, Sweden
2295.	瑞典香草伏特加	Absolut Vanilia Vodka, Sweden
§	龍舌蘭	Tequila
2296.	龍舌蘭烈酒	Tequila Sauza
2297.	豪師快活白	Jose Cuervo White
2298.	豪師快活金	Jose Cuervo Gold
2299.	雷博司金色龍舌蘭	Pepe Lopez Premiun Gold, Mexico
2300.	墨西哥 Sauza 金色	Sauza Extra Tequila Gold, Mexico

	龍舌蘭	
2301.	墨西哥 Sauza 銀色 龍舌蘭	Sauza Tequila Blanco, Mexico
§	利口酒	Liqueurs
2302.	百利甜酒	Baileys Irish Cream
2303.	薄荷酒	Crème de Menthe (Green)
2304.	安定寶	Underberg
2305.	白薄荷	Crème de Menthe (White)
2306.	白可哥酒	Crème de Cacao (White)
2307.	潘諾(茴香酒)	Pernod
2308.	橙皮甜酒	Triple Sec
2309.	草莓力嬌	Crème de Strawberry
2310.	蛋黃白蘭地	Advocaat
2311.	芳津杏仁	Amaretto
2312.	甘露咖啡力嬌酒	Kahlua
2313.	加利安奴(香草利口 酒)	Galliano
2314.	金萬利	Grand Marnier
2315.	君度甜酒	Cointreau
2316.	添萬力	Tia Maria
2317.	可哥甜酒	Crème de Cacao
2318.	藍橙	Blue Curacao

2319.	葫蘆尊薄荷蜜	Get 27
2320.	瑪利布椰子甜酒	Malibu
2321.	森布卡茴香酒	Sambuca
2322.	櫻桃白蘭地	Cherry Brandy
2323.	櫻桃酒	Kirschwasser
2324.	櫻桃力嬌	Maraschino
2325.	櫻桃甜酒	Cherry Heering
2326.	班尼的天（當酒）	Benedictine（D.O.M）
§	清酒	Sake
2327.	日本清酒	Sake
§	啤酒	Beer
2328.	愛爾蘭啤酒	Guinness
2329.	百威	Budweiser
2330.	朝日	Asahi
2331.	高仕	Grolsch, Holland
2332.	嘉士伯	Carlsberg
2333.	科羅娜	Corona
§	雞尾酒	Cocktails and Mixed-drinks
2334.	亞美利加娜	Americano
2335.	白蘭地亞歷山大	Brandy Alexander
2336.	波斯貓爪	Pussy Foot（O J P J, Lemon Juice, Grenadine）

2337.	皇室咖啡	Coffee Royal
2338.	草莓瑪格麗特	Strawberry Margarita
2339.	長島冰茶	Long Island Iced Tea (Vodka , Gin , Rum , Tequila , Cointreau , Coke)
2340.	得其利	Daiquiri
2341.	龍舌蘭日出	Tequila Sunrise
2342.	幹馬天尼	Dry Martini
2343.	古典雞尾酒	Old Fashioned
2344.	黑俄羅斯	Black Russian
2345.	紅粉佳人	Pink Lady
2346.	轟炸機	B-52 (Bailey's Kahlua , Cointreau)
2347.	金飛士	Gin Fizz
2348.	金湯力	Gin and Tonic
2349.	螺絲刀	Screwdriver
2350.	羅布·羅伊	Rob Roy
2351.	曼哈頓	Manhattan
2352.	美態	Mai Tai
2353.	湯姆考林斯	Tom Collins
2354.	天使之吻	Angel's Kiss
2355.	威士卡酸	Whisky Sour
2356.	夏日賓治	Summer Punch(OJPI , Lemon Juice , Grenadine Mint's)

2357.	血瑪麗	Bloody Mary (Vodka , Tomato Juice)
2358.	新加坡司令	Singapore Sling
2359.	鏽釘	Rusty Nail
2360.	種植園者賓治	Planter's Punch
§	餐酒	Table Wine
2361.	阿維尼翁-邁克爾. 夏菩提爾酒園	M.Chapoutier "La Bernardine"Chateauneuf-Du Pape
2362.	艾瑪娜精選-馬西酒 園	Masi Amarone DOC
2363.	艾文思伍德仙粉黛	Ravenswood Zinfandel Vintner's Blend
2364.	奧比茲莎當妮-弗萊 斯克巴爾迪酒園	Frescobaldi Slbizzia Chardonnay IGT
2365.	艾格尼酒園-瓦爾 波利	Allegrini Valpolicella Classico DOC
2366.	艾立嘉	Erdinger
2367.	艾文泰德酒園-薩利 博瑞莎當妮	Evans and Tate Salsbury Semillon/Chardonnay
2368.	艾文泰德酒園-薩利 博瑞莎瑞斯/蘇維翁	Evans and Tate Salsbury Shiraz/Cabernet
2369.	艾文泰德酒園-莎 瑞斯	Evans and Tate Gnagara Shiraz
2370.	班瑞克酒園-莎瑞 斯	Banrock Station Shiraz
2371.	班瑞克-梅洛	Banrock Station Merlot

2372.	半幹雪利	Dry Sack
2373.	貝靈哲酒園—史東 酒窖莎當妮	Beringer Stone Cellars Chardonnay
2374.	貝薩諾芭貝爾	Bersano Piemonte Barbera DOC
2375.	貝薩諾酒園—保羅	Bersano Barolo DOCG
2376.	貝薩諾酒園—蔻狄 絲	Bersano Piemonte Cortese DOC
2377.	奔富酒園 一洛神山 莊謝蜜雍/莎當妮	Penfolds Rawson's Retreat Semillon Chardonnay
2378.	奔富酒園—蔻蘭山 色莎當妮	Penfolds Koonunga Hill Chardonnay
2379.	鉢酒	Port
2380.	布郎兄弟酒園—梅 洛	Brown Brothers Merlot
2381.	白詩南-柯林茨酒園	Kleine Zalze Chenin Blanc Bush Vines
2382.	寶力白-約瑟. 杜華 酒園	Josefh Drouhin Pouilly A.O.C.
2383.	寶米諾白	Frescobaldi Pomino Bianco Pomino D.O.C.
2384.	寶森添百利波爾多 白蘇維翁白葡萄酒 (義大利, 托斯卡納)	Blason Timberlay Bordeaux Sauvignon Blanc (Tuscany, Italy)
2385.	貝靈哲葡萄莊園, 武 士谷蘇維翁	Beringer, Knings Valley Cabernet Sauvignon
2386.	博良地紅葡萄酒(博 良地, 法國)	Beaune ler Cru Claude Chonion, Beaune (Burgundy, France)

2387.	草葉鉢	Taylor's Ruby Port
2388.	丹澤特皮諾格力得- 麓鵲酒園	Luce Danzante Pinot Grigio IGT
2389.	杜馳蘇維翁	Vini Della Duchea Cabernet
2390.	杜馳梅洛	Vini Della Duchea Merlot
2391.	杜馳皮諾	Vini Della Duchea Pinot Grigio
2392.	杜哈米雍	Chateau Duhart-Milon
2393.	波爾多紅葡萄酒(波 爾多, 法國)	Chapelle de la Trinite St Emilion AOC(Bordeaux, France)
2394.	迪寶夫酒園—梅洛	Georges Duboeuf Merlot
2395.	鬥牛士	La Corrida Cabernet Sauvignon
2396.	福霖-馬西酒園	Masi Camofiorin Ripasso DOC
2397.	福米博絲特(加州, 美國)	Fume Blanc Robert Mondavi, Napa Valley (California, USA)
2398.	富美白-羅伯特. 蒙 大菲酒園	Robert Mondavi Fume Blanc
2399.	菲斯奈特黑牌汽酒	Freixenet Cordon Negro
2400.	幹些厘酒	Tio Pepe Dry
2401.	歌堡白玫瑰葡萄汽 酒(法國, 圖南)	Opera Blanc de Blanc Brut NV (Tournan, France)
2402.	格魯斯 AOC (法國)	Gewurztraminer AOC Trimbach, Alsace
2403.	格威 (義大利)	Gavi, DOCG Michele Chiarlo, Piedmont, Italy
2404.	格烏茲萊妮-婷芭克	Gewurztraminer, Trimbach

	世家	
2405.	古佳樂世家(羅納山麓, 法國)	E.Guigal Cotes du Rhone AOC, Rhone Valley, France
2406.	漢高汽酒	Henkell Trocken
2407.	紅寶石鉢酒	Taylors, Portugal
2408.	皇室旗艦波爾多紅	Berry's Good Ordinary Claret,AC Bordeaux
2409.	皇室智利加本力蘇維翁	Berry's Chilean Cabernet Sauvignon
2410.	皇族莎當妮	Barossa Valley Estate Spires Chardonnay
2411.	黃牌加本力頌維德 —禾富酒園	Yellow Label,Cabernet Sauvignon,Wolf Blass
2412.	禾富酒園—黃牌蘇維翁	Wolf Blass Yellow Label Cabernet Sauvignon
2413.	禾富酒園—雷司令	Wolf Blass South Australia Riesling
2414.	吉奧康爾多蒙絲娜-弗萊斯克巴爾迪酒園	Frescobaldi CastelGiocondo,Brunello Di Montalcino DOCG
2415.	佳美娜-埃德華茲酒園	Luis Felipe Edwards Carmenere
2416.	佳威-貝薩諾酒園	Bersano Gavi DOCG
2417.	嘉歡鉢酒	Fine Ruby Port
2418.	嘉歡舍利(些厘)	Cream Sherry
2419.	精選波拉紅	Rothschild Pauillac Reserve Speciale A O C
2420.	精選梅多克-羅斯希	Rothschild Medoc Reserve Speciale A O C

	爾酒園	
2421.	駿馬牌獵人谷莎當 妮	Cockfighter Ghost Hunter Valley Unwooded Chardonnay
2422.	駿馬牌珍藏蘇維翁 紅	Cockfighter Ghost Reserve Coonawarra Cabernet Sauvignon
2423.	傑卡斯酒園—西拉 加本納	Jacob's Creek Shiraz Cabernet
2424.	卡本妮 蘇維翁 (邁 朴山谷, 智利)	Cabernet Sauvignon Conchay Toro "Casillero del Diablo" Chile
2425.	卡莎拉博絲特 (千 百, 智利)	Sauvignon Blanc Casa Lapostolle, Chile
2426.	卡斯楚 (義大利)	Rosso di Montalcino Castello Banfi, Tuscany, Italy
2427.	凱歌皇牌凱歌香檳	Veuve Chicquot Yellow Label
2428.	考維酒園精選白乾	Calvet Reserbe Bordeaux Blanc A O C
2429.	考維酒園精選博倫 幹紅	Calvet Reserbe Des Barons Rouge
2430.	拉佛瑞黑皮諾—約 瑟. 杜華	Joseph Drouhin Laforet Bourgogne Pinot Noir
2431.	裏奧哈夢迪婭—馬奎 斯. 凱西洛酒園	Marques de Caceres Rioja Vendimia
2432.	盧比剛—美蕾酒園	Meerlust Rubicon
2433.	羅納穀紅—邁克爾. 夏菩提爾酒園	M.Chapoutier "Belleruche" Coles Du Rhone
2434.	利達民酒園—精選 設拉子/卡本妮	Lindemanns Premier Selection Shiraz/Cabernet

2435.	魯芬諾酒園—都蓋 基尼蒂經典	Ruffino Chianti Classico Reserva
2436.	路易亞都世家酒 園—勃根蒂黑皮諾	Louis Jadot Bourgogne Rouge Piont Noir
2437.	羅伯特蒙大菲酒 園—木橋莎當妮	Robert Mondavi Woodbridge Chardonnay
2438.	羅伯特蒙大菲酒 園—木橋蘇維翁	Robert Mondavi Woodbridge Cabernet Sauvignon
2439.	馬孔頓白-約瑟. 杜 華酒園	Josefh Drouhin Macon Villages Blanc A O C
2440.	瑪格麗特河蘇維翁/ 梅洛-艾文泰德酒園	Evans and Tate Margaret River Cabernet/Merlot
2441.	瑪瑞伯格特級沙拉 子	Marienberg Reserve Shiraz
2442.	梅羅特-泥屋酒園	Mud House Merlot
2443.	梅洛幹紅(奔富,澳 大利亞)	Merlot Penfolds "Rawson's Retreat"
2444.	蒙奈特(博艮地,法 國)	Puligny Montrachet Bouchard Pere et Fils, Burgundy, France
2445.	蒙太拿蘇維翁布朗 克	Montana, Sauvignon Blanc
2446.	酩悅玫瑰香檳	Moet Et Chandon Rose Brut Imperial
2447.	酩悅香檳	Moet Et Chandon Brut Imperial
2448.	木橋蘇維翁-羅伯 特. 蒙大菲酒園	Robert Mondavi Woodbrige Cabernet Sauvignon

2449.	牧歌白-牧歌酒園	Muga "fermentado en barrica" White
2450.	馬西酒園-威尼斯紅	Masi Modello
2451.	麥克爾夏菩提爾酒園-羅納古紅	M.Chapoutier "Belleruche" Cotes du Rhone
2452.	木馬酒園-紅帶香檳	Mumm Cordon Rouge Brut
2453.	楠格拉莎當妮-艾文泰德酒園	Evans and Tate Gngara Unwooded Chardonnay
2454.	諾頓酒園-梅洛	Norton Merlot
2455.	菩裴拉蘇維翁	Edwards Pupilla Cabernet Sauvignon
2456.	薩拉莫世家酒園-蘇維翁	Sella Mosca Cabernet Sauvignon
2457.	薩拉莫世家酒園-富門弟子幹白莎當尼	Sella Mosca Vermentino Chardonnay
2458.	雙洋酒園-蘇維翁/梅洛	Two Oceans Cabernet/Merlot
2459.	蘇維翁白,歐克地區	Flower Label Georges du Boeuf Sauvignon Blanc
2460.	賽美蓉-夏多內(哈迪, 澳大利亞)	Chardonnay Semilion Hardy's South Eastern, Australia
2461.	賽奇馳安稠-賽奇酒園	Cecchi Chianti DOCG
2462.	賽奇莫瑞里諾-賽奇酒園	"La Mora" Morellino Di Scansano DOC

2463.	瑟美戎白頌維德-禾富酒園	Wolf Blass,Semillon Suvignon Blanc
2464.	森特(波爾多,法國)	Saint-Estephe Maitre d'Estournel Blanc AOC Second wine Cos d'Estournel (Bordeaux, France)
2465.	沙都拉菲	Chateau Lafite
2466.	莎當妮(長城白葡萄酒,中國)	Chardonnay Great Wall, China
2467.	莎當妮-埃德華茲酒園	Luis Felipe Edwards Chardonnay
2468.	莎當妮-班瑞克酒園	Banrock Station Chardonnay
2469.	莎蓮娜莎當妮	Salena Chardonnay
2470.	莎蓮娜莎瑞斯	Salena Shiraz
2471.	莎瑞斯-班瑞克酒園	Banrock Station Shiraz
2472.	莎瑞斯-柯林茨酒園	Kleine Zalze Shiraz(barrel aged)
2473.	莎瑞斯發泡葡萄酒	Banrock Station Sparkling Shiraz
2474.	聖地精選蘇維翁	Caliterra Reserva Cabernet Sauvignon
2475.	聖地梅洛	Caliterra Merlot
2476.	聖地蘇維翁布朗克	Caliterra Sauvignon Blanc
2477.	聖塞爾	Blanc Pascal Jolivet Sancerre
2478.	私家精選蘇維翁-羅伯特.蒙大菲酒園	Robert Mondavi Private Selection Cabernet Sauvignon
2479.	頌維德布朗克-柯林	Kleine Zalze Saubignon Blanc

	茨酒園	
2480.	泰亭哲酒園—泰亭 哲香檳	Taittinger Brut Reserve Champagane NV
2481.	臺階典藏蘇維翁	Terrazas Reserva Cabernet Sauvignon
2482.	臺階精選馬爾貝	Terrazas Alto Malbec
2483.	臺階精選莎當妮白 酒	Terrazas Alto Chardonnay
2484.	瓦波利切拉精選—馬 西酒園	Masi Valpolicella DOC
2485.	瓦爾多汽酒	Valdo Prosecco Marca Oro
2486.	維拉紅葡萄酒（美 國）	Pinot Nior Domaine Drouhin, Oregon Central Valley
2487.	維娜蒙特梅洛	Vina Monte Verde Merlot
2488.	維塞羅極品波爾多 紅	Chateau Vrai Caillou Sauvignon
2489.	夏布利—約瑟. 杜華 酒園	Josefh Drouhin Chablis Domaine de Vaudon
2490.	香檳王	Cuvee Dom Perignon 1996 Epernay
2491.	努依村—約瑟. 杜華	Joseph Drouhin Cote De Nuits Villages A O C
2492.	新西蘭奧特納蘇維 翁白	Aotena Sauvignon Blanc, Nelson, NZ
飲 料 (Non-Alcoholic Beverages)		
礦泉水		Spring Water

2493.	冰露礦泉水	<i>Ice Dew Spring Water</i>
2494.	火山泉礦泉水	<i>Volcano Spring Spring Water</i>
2495.	巴黎礦泉水	<i>Perrier Spring Water</i>
2496.	嶗山帶汽礦泉水	<i>Laoshan Spring Water (Sparkling)</i>
2497.	嶗山礦泉水	<i>Laoshan Spring Water</i>
2498.	雀巢礦泉水	<i>La Vie Spring Water</i>
2499.	雀巢健怡礦泉水	<i>La Vie Promium Spring Water</i>
2500.	屈臣氏礦泉水	<i>Watson's Spring Water</i>
2501.	聖培露礦泉水	<i>San Pellegrino Spring Water</i>
2502.	依雲礦泉水	<i>Evian Spring Water</i>
咖啡		Coffee
2503.	哥倫比亞咖啡	Colombian Coffee
2504.	牙買加咖啡	Jamaican Coffee
2505.	藍山咖啡	Blue Mountain Coffee
2506.	巴西山度士咖啡	Brazil Santos Coffee
2507.	曼特林咖啡	Brazilian Coffee
2508.	義大利咖啡	Italian Coffee
2509.	義大利濃咖啡	Espresso
2510.	義大利泡沫咖啡	Cappuccino
2511.	拿鐵咖啡	Café Latté (Coffee Latte)
2512.	美式咖啡	Café Americano

2513.	法式滴濾咖啡	French Coffee
2514.	冰法式滴濾	Iced French Coffee
2515.	低因咖啡	Decaffeinated Coffee
2516.	曼巴咖啡	Special Coffee (Mandeling and Brazilian Coffee)
2517.	即溶咖啡	Instant Coffee
2518.	現磨咖啡	Fresh Ground Coffee
2519.	冰咖啡	Iced Coffee
2520.	濃縮冰咖啡	Iced Espresso
2521.	冰薄荷咖啡	Iced Mint Coffee
2522.	冰卡布奇諾	Iced Cappuccino
2523.	冰焦糖卡布奇諾	Iced Caramel Cappuccino
2524.	冰香草卡布奇諾	Iced Vanilla Cappuccino
2525.	冰榛子卡布奇諾	Iced Hazelnut Cappuccino
2526.	果味冰卡布奇諾	Iced Fruit Cappuccino
2527.	果味卡布奇諾	Fruit Cappuccino
2528.	薰衣草卡布奇諾	Lavender Cappuccino
2529.	香草卡布奇諾	Vanilla Cappuccino
2530.	榛子卡布奇諾	Hazelnut Cappuccino
2531.	冰拿鐵咖啡	Iced Café Latté
2532.	冰焦糖咖啡拿鐵	Iced Caramel Latté
2533.	冰香草咖啡拿鐵	Iced Vanilla Latté

2534.	冰榛子咖啡拿鐵	Iced Hazelnut Latté
2535.	冰鳳梨咖啡拿鐵	Iced Pineapple Latté
2536.	冰草莓咖啡拿鐵	Iced Strawberry Latté
2537.	冰果味咖啡拿鐵	Iced Fruit Latté
2538.	黑莓咖啡拿鐵	Blackberry Latté
2539.	拿鐵香草	Vanilla Bean Latté
2540.	薰衣草咖啡拿鐵	Lavender Latté
2541.	椰子冰咖啡拿鐵	Iced Coconut Latté
2542.	黑莓冰咖啡拿鐵	Iced Blackberry Latté
2543.	芒果冰咖啡拿鐵	Iced Mango Latté
2544.	蜜桃冰咖啡拿鐵	Iced Peach Latté
2545.	蜜桃咖啡拿鐵	Peach Latté
2546.	櫻桃咖啡拿鐵	Cherry Latté
2547.	櫻桃冰咖啡拿鐵	Iced Cherry Latté
2548.	榛子咖啡拿鐵	Hazelnut Latté
2549.	香蕉咖啡拿鐵	Banana Latté
2550.	濃縮咖啡康保藍	Espresso Con Panna
2551.	濃縮咖啡瑪奇朵	Espresso Macchiato
2552.	冰美式咖啡	Iced Café Americano
2553.	鳳梨冰美式	Iced Pineapple Americano
2554.	芒果冰美式咖啡	Iced Mango Americano

2555.	蜜桃冰美式咖啡	Iced Peach Americano
2556.	香蕉冰美式	Iced Banana Americano
2557.	冰摩卡	Iced Mochaccino
2558.	草莓摩卡咖啡	Iced Strawberry Mocha
2559.	櫻桃摩卡咖啡	Cherry Mocha
2560.	椰子摩卡咖啡	Coconut Mocha
2561.	芒果摩卡咖啡	Mango Mocha
2562.	香蕉摩卡咖啡	Banana Mocha
2563.	冰水果咖啡	Iced Fruit Coffee
2564.	法國香草咖啡	French Vanilla Coffee
2565.	漂浮冰咖啡	Iced Coffee Float
2566.	巧克力冰咖啡	Iced Chocolate Coffee
2567.	巧克力咖啡	Chocolate Coffee
2568.	塔拉珠高山咖啡	Tarrazu Coffee
2569.	碳燒咖啡	Charcoal Coffee
2570.	特雷裏奧咖啡	Tres Rios Coffee
2571.	維也納咖啡	Vienna Coffee
2572.	杏香咖啡	Saronno Coffee
2573.	夏威夷可娜咖啡	Hawaiian Kona Coffee
2574.	玫瑰夫人咖啡	Rose Lady Coffee
2575.	墨西哥冰咖啡	Iced Mexican Coffee

2576.	瑞士冰咖啡	Iced Swiss Coffee
2577.	巴西咖啡	Brazil Coffee
2578.	皇家咖啡	Royal Coffee
2579.	君度咖啡	Cointreau Coffee
2580.	愛爾咖啡	Irish Coffee
2581.	生薑咖啡	Ginger Juice Coffee
2582.	貴婦人咖啡	Dame Coffee
2583.	椰香咖啡	Coconut Coffee
茶 (Tea)		
2584.	綠茶	Green Tea
2585.	太平猴魁	Taiping Houkui Tea (Green Tea)
2586.	西湖龍井	Xihu Longjing Tea (Green Tea)
2587.	信陽毛尖	Xinyang Maojian Tea (Green Tea)
2588.	碧螺春	Biluochun Tea (Green Tea)
2589.	毛尖茶	Maojian Tea (Green Tea)
2590.	日本煎茶	Japanese Green Tea
2591.	大紅袍	Dahongpao Tea(Wuyi Mountain Rock Tea)
2592.	安溪鐵觀音	Anxi Tieguan Yin Tea (Oolong Tea)
2593.	臺灣阿里山烏龍	Taiwan Alishan Oolong Tea
2594.	臺灣凍頂烏龍	Taiwan Dongding Oolong Tea
2595.	臺灣金萱烏龍	Taiwan Jinxuan Oolong Tea

2596.	臺灣人參烏龍	Taiwan Ginsen Oolong Tea
2597.	君山銀針	Junshan Silver Needle Tea
2598.	大白毫	White Milli- Silver Needle Tea
2599.	茉莉花茶	Jasmine Tea
2600.	茉莉大白毫	Jasmine Silver Needle Tea
2601.	牡丹繡球	Peony Jasmine Tea
2602.	臺灣桂花烏龍	Taiwan Cassia Oolong Tea
2603.	普洱	Pu 'er Tea
2604.	陳年普洱	Aged Pu 'er Tea
2605.	陳年普洱 (31 年)	31-Year Pu 'er Tea
2606.	紅茶	Black Tea
2607.	祁門紅茶	Keemun Black Tea
2608.	立頓紅茶	Lipton Black Tea
2609.	大吉嶺茶	Darjeeling Tea
2610.	伯爵茶	Earl Grey Tea
2611.	薄荷錫蘭茶	Mint Tea
2612.	凍頂烏龍	Dongding Oolong Tea
2613.	綠毛峰	Lvmaofeng Tea
2614.	八寶茶	Assorted Chinese Herbal Tea
2615.	薰衣草茶	Lavender Tea
2616.	義大利桔茶	Italian Orange Tea

2617.	俄羅斯紅茶	Russian Black Tea
2618.	梅子紅茶	Greengage Black Tea
2619.	菊花茶	Chrysanthemum Tea
茶飲料 (Tea Drinks)		
2620.	冰茶	Iced Tea
2621.	冰紅(綠)茶	Iced Black Tea / Iced Green Tea
2622.	冰奶茶	Iced Milk Tea
2623.	港式奶茶	Hot Tea, HK Style
2624.	巧克力奶茶	Chocolate Milk Tea
2625.	冰巧克力奶茶	Iced Chocolate Milk Tea
2626.	草莓奶茶	Strawberry Milk Tea
2627.	花生奶茶	Peanut Milk Tea
2628.	哈密瓜奶茶	Hami Melon Milk Tea
2629.	椰香奶茶	Coconut Milk Tea
2630.	芋香奶茶	Taro Milk Tea
2631.	熱檸檬茶	Hot Lemon Tea
2632.	冰檸檬茶	Iced Lemon Tea
2633.	鳳梨果茶	Pineapple Tea
2634.	鳳梨冰茶	Iced Pineapple Tea
2635.	黑莓冰茶	Iced Blackberry Tea
2636.	草莓冰茶	Iced Strawberry Tea

2637.	藍莓冰茶	Iced Blueberry Tea
2638.	芒果冰茶	Iced Mango Tea
2639.	蜜桃冰茶	Iced Peach Tea
2640.	香蕉冰茶	Iced Banana Tea
2641.	奇異果冰茶	Iced Kiwi Tea
果蔬汁 (Juice)		
2642.	百香果汁	Passion Fruit Juice
2643.	冰果汁	Chilled Juice
2644.	鳳梨汁	Pineapple Juice
2645.	蘋果汁	Apple Juice
2646.	橙汁	Orange Juice
2647.	純木瓜汁	Papaya Juice
2648.	鳳梨木瓜汁	Papaya and Pineapple Juice
2649.	哈密瓜汁	Hami Melon Juice
2650.	紅莓汁	Cranberry Juice
2651.	火龍果汁	Dragonfruit Juice
2652.	苦檸檬水	Bitter Lemon Juice
2653.	西瓜汁	Watermelon Juice
2654.	葡萄汁	Grape Juice
2655.	酸棗汁	Wild Jujube Juice
2656.	西柚汁/蜜柚汁 (冷)	Grapefruit Juice(Cold / Hot)

	/熱)	
2657.	時令果汁	Seasonal Fruit Juice
2658.	西檸蜜瓜汁	Melon and Lemon Juice
2659.	椰汁	Coconut Juice
2660.	草莓果茶	Strawberry Juice
2661.	藍莓果茶	Blueberry Juice
2662.	蜜桃果茶	Peach Juice
2663.	匯源梨汁	<i>Huiyuan</i> Pear Juice
2664.	匯源桃汁	<i>Huiyuan</i> Peach Juice
2665.	匯源橙汁	<i>Huiyuan</i> Orange Juice
2666.	新奇士橙汁	<i>Sunkist</i> Orange Juice
2667.	新奇士檸檬汁	<i>Sunkist</i> Lemon Juice
2668.	鮮榨果汁	Fresh Juice
2669.	鮮榨青檸汁	Fresh Lemon Juice
2670.	鮮榨蔬菜汁	Fresh Vegetable Juice
2671.	番茄汁	Tomato Juice
2672.	胡蘿蔔柳丁汁	Carrot and Orange Juice
2673.	胡蘿蔔芹菜汁	Celery and Carrot Juice
2674.	山楂胡蘿蔔汁	Hawthorn and Carrot Juice
2675.	黃瓜汁	Fresh Cucumber Juice
2676.	胡蘿蔔汁	Fresh Carrot Juice

2694.	百加地郎姆酒, 檸檬汁	Bacardi Rum, Lemon Juice
2695.	青檸汁	Lemon Juice
2696.	伏特加橙汁	Vodka & Orange
2697.	伏特加蘇打	Vodka & Soda
2698.	伏特加湯力	Vodka & Tonic
2699.	伏特加雪碧	Vodka & Sprite
2700.	伏特可樂	Vodka & Coke
2701.	金巴厘橙汁	Campari & Orange
2702.	馬利賓鳳梨汁	Malibu Pineapple
2703.	綠薄荷橙汁	Peppermint Orange
2704.	果汁賓汁	Fruit Punch
其他飲料 (Other Drinks)		
2705.	熱牛奶	Hot Milk
2706.	冷鮮奶	Cold Milk
2707.	草原鮮奶	Fresh Milk
2708.	牽手無糖妙士奶	<i>Together</i> (Sugar-Free) Milk
2709.	蒙牛優酪乳	Mengniu Yoghurt
2710.	一品乳(無糖)	Yogurt Drink(Sugar-Free)
2711.	草莓奶汁	Strawberry Milk Juice
2712.	木瓜奶汁	Papaya Milk Juice

2713.	巧克力奶	Hot Chocolate Milk
2714.	香草杏仁牛奶	Vanilla & Almonds Milk
2715.	伊利無糖優酪乳	Yili Yoghurt (Sugar-Free)
2716.	薄荷+草莓+優酪乳	Mint+Strawberry+Yoghurt/Yoghurt with Mint & Strawberry
2717.	薄荷+荔枝+優酪乳	Mint+Lychee+Yoghurt /Yoghurt with Mint & Lychee
2718.	薄荷+芒果+優酪乳	Mint+Mango+Yoghurt/Yohurt with Mint & Mango
2719.	薄荷+青蘋+優酪乳	Mint+Apple+Yoghurt/Yohurt with Mint & Apple
2720.	香橙奶昔	Orange Milkshake
2721.	草莓奶昔	Strawberry Milkshake
2722.	香草奶昔	Vanilla Milkshake
2723.	巧克力奶昔	Chocolate Milkshake
2724.	咖啡奶昔	Coffee Milkshake
2725.	蘋果醋	Apple Cider Vinegar
2726.	露露	<i>Lulu</i> Almond Juice
2727.	山楂醋	Hawthorn Vinegar
2728.	烏龍茶(無糖型)	Oolong Tea (Sugar Free)
2729.	紅牛	<i>Red Bull</i> Vatmin Drinks
冰品 (Ice)		
2730.	刨冰(紅豆、綠豆、芋頭、情人果、草莓、百香果、巧克力)	Water-Ice (with red bean/ green bean/ taro/green mango/strawberry/passion fruit/chocolate/black plum/blueberry/mango/peanut/pineapple)

	力、烏梅、藍莓、芒果、花生、鳳梨)	
2731.	香蕉柳橙攪滑冰	Banana and Orange Blended with Ice
2732.	芒果牛奶攪滑冰	Mango and Milk Blended with Ice
2733.	檸檬攪滑冰	Lemon Blended with Ice
2734.	西瓜牛奶攪滑冰	Watermelon and Milk Blended with Ice
2735.	蘋果椰奶攪滑冰	Apple, Coconut and Milk Blended with Ice
2736.	木瓜牛奶攪滑冰	Papaya and Milk Blended with Ice
2737.	香橙攪滑冰	Orange Blended with Ice
2738.	水蜜桃鮮橙攪滑冰	Peach and Orange Blended with Ice
2739.	水紅參營養蜜	Red Ginseng Honey
2740.	香蕉牛乳汁	Banana Milk
2741.	木瓜牛奶蛋黃汁	Papaya Milk with Egg Yolk
2742.	鳳梨優酪乳	Pineapple Yoghurt
2743.	墨西哥日落咖啡	Mexico Ice Coffee
2744.	胡蘿蔔蛋奶	Carrot-Flavoured Egg-Milk
2745.	雪利教堂	Mint Julep Mixed with Sprite
2746.	鮮奶煮蛋	Boiled Eggs with Fresh Milk
2747.	鳳梨雪泡	Pineapple Snow
2748.	牛奶雪泡	Milk Snow

2749.	咖啡雪泡	Coffee Snow
2750.	冰沙	Sorbet
2751.	檸檬霜淇淋蘇打	Lemon Ice Cream Soda
2752.	藍柑霜淇淋蘇打	Blue Curacao Ice Cream Soda
2753.	薄荷霜淇淋蘇打	Mint Ice Cream Soda