



/蔥油雞



/薑汁蕃茄

特色冷菜

Cold Appetizers

蔥油雞 Steamed Chicken with Scallions \$68 ●

香根皮蛋 Preserved Egg w/ Parsley Root \$48 ●

和風秋葵 Okra with Japanese Style \$38 ●

薑汁蕃茄 Tomato with Ginger Sauce \$38 ●

經典酥炸

Fried Dishes



/蚵仔酥

鹽酥雞 Deep-fried Chicken with Salty and Crispy in Taiwan Style \$68 ●

脆皮炸大腸 Deep-fried Crispy Intestine \$68 ●

蚵仔酥 Deep-fried Oysters \$68 ●

炸花枝丸 Deep-fried Home-made Squid Balls \$58 ●

芙蓉炸豆腐 Deep-fried Beancurd with Dried Bonito Sauce \$48 ●

炸貢丸(粒) Deep-fried Meat Ball(pcs) \$10 ●



/櫻花蝦高麗菜

蔬菜

Vegetables

櫻花蝦高麗菜 Stir-fried Cabbage with Sakura Shrimps \$78 ●

肉燥時蔬 Ancestral Braised Minced Pork with Seasonal Vegetable \$78 ●

上湯時蔬 Seasonal Vegetable in Soup \$78 ●

清炒時蔬 Fried Seasonal Vegetable \$68 ●



Du Hsiao Yueh

度小月

海港城店

台灣經典
百年歷史

檯號/

特色點餐/

人數/

Since 1895

百年經典

Centennial Classic Dishes



/擔仔麵

擔仔雙拼 Dan Zai Mixed Noodles & Rice Noodles \$35 ●

擔仔麵 Dan Zai Noodles \$28 ●

擔仔米粉 Dan Zai Rice Noodles \$28 ●

擔仔粿條 Dan Zai Thick Rice Noodles \$28 ●

祖傳肉燥飯 Ancestral Braised Minced Pork with Rice \$28 ●

追加肉燥(匙) Extra Minced Pork(1 spoon) \$18 ●



/滷紹興香腸



/滷鴨蛋

滋味小食

Snacks

滷紹興香腸(條) Stewed Shaoxing Sausage (pcs) \$28 ●

烤紹興香腸(條) Roasted Shaoxing Sausage (pcs) \$28 ●

滷鴨蛋(隻) Stewed Duck's Egg (pcs) \$12 ●

滷貢丸(粒) Stewed Meat Ball (pcs) \$10 ●



海港城獨家 Harbour City Signature



素菜 Vegetable



辣 Spicy

加一服務費 10% service charge for dine in.

圖片僅供參考 Photos are for reference only

每位最低消費為港幣\$60 Minimum charge of HK\$60 per person

切餅費為港幣\$50 Cake cutting fee at HK\$50 per cake

開瓶費為港幣\$100 Corkage fee at HK\$100 per bottle



尖沙咀海港城海運大廈LCX 3樓31號舖

銅鑼灣時代廣場B2樓B215號舖

西九龍深水埗深旺道28號V_WALK L2-142&143號舖

度小月香港 快來加入粉絲專頁按讚!

招牌菜

Specialty



/三杯雞煲

- 三杯雞煲 Braised Chicken with Sesame Oil, Soy Sauce & Rice Wine in Casserole \$98
- 黃金蝦捲 Deep-fried Shrimps Rolls \$88
- 炙烤胡椒肉 Grilled Pepper Pork \$68
- 紹興酒香雞(冷) Drunk Chicken with Shaoxing Wine (Cold) \$68
- 櫻花蝦九層塔煎蛋 Basil & Sakura Shrimps Omelet \$68
- 花生豬腳 Braised Pettitoes with Peanuts \$58
- 特滷大腸 Stewed Pig Intestine \$48
- 台南芋糕 Tainan Taro Cake \$48
- 安平鮮蚵湯 Oysters Soup \$38
- 古早味滷豆腐 Stewed Bean Curd \$20



/黃金蝦捲



/薑米櫻花蝦炒飯

飯

Rice

- 經典烏魚子炒飯 Fried Rice with Mullet Roes \$108
- 薑米櫻花蝦炒飯 Fried Rice with Sakura Shrimps & Ginger \$88
- 鹹豬肉炒飯 Fried Rice with Salty Pork \$88
-   古早味蘿蔔乾炒飯 Fried Rice w/ Dried Radish \$88
- 絲苗白飯 Rice \$12

熱菜

Hot Dishes



/古早味蒸魚鮮

- 蔭樹子蒸鱈魚 Steamed Cod Fish with Pickled Seeds \$198
- 古早味蒸魚鮮 Steamed Fish with Black Bean & Shred Meat \$138
-  黑椒杏鮑菇牛柳粒 Fried Beef & Mushroom with Black Pepper \$118
- 鳳梨蝦球 Stir-fried Shrimps with Pineapple \$118
-  蔥油蚵 Scallion Oyster with Bean Curd \$98
-  蘆筍炒百合 Stir-fried Asparagus with Lily Leaf \$88
- 紅麴排骨 Braised Pork Ribs in Red Yeast Rice Sauce \$88
- 溫泉絲瓜蛤蜊 Stir-fried Clams and Loofah \$88
- 木須肉 Fried meat with Dried Fungus & Shred Carrot \$88
- 台南小炒 Stir-fried Dried Beancurd, Pork, Squid & Celery \$88
-  三杯野菌煲 Braised Mushroom with Sesame Oil, Soy Sauce & Rice Wine in Casserole \$88
-  蒼蠅頭 Fried Minced Pork with Dried Bean Curd & Chives \$68
-   辣醬茄子 Fried Eggplant with Chili Sauce & Minced Pork \$68



/溫泉絲瓜蛤蜊



/辣醬茄子

/蒼蠅頭

湯

Soup

- 薑絲蛤蜊湯 Sea Clam with Ginger Soup \$48
- 綜合丸湯 Assorted Meat Balls Soup \$28
- 貢丸湯 Meat Balls Soup \$22



/安平鮮蚵湯

飲品

Drink

凍飲 Cold Drinks

- 金萱綠茶 Jin Xuan Green Tea \$38
- 百香果乳酸(魔豆/椰果) Passion Fruit Juice (Coating/Coconut Jelly) \$38
- 鳳梨乳酸(魔豆/椰果) Pineapple Juice (Coating/Coconut Jelly) \$38
- 芒果乳酸(魔豆/椰果) Mango Juice (Coating/Coconut Jelly) \$38
- 荔枝乳酸(魔豆/椰果) Lychee Juice (Coating/Coconut Jelly) \$38
- 香檳巨峰乳酸(魔豆/椰果) Kyoho Grape Juice (Coating/Coconut Jelly) \$38
- 各式汽水 Soft Drink (Cola/Sprite/Cream Soda/Coke Zero) (可樂/雪碧/忌廉/零系可樂) \$18
- 珍珠奶茶 Milk Tea with Pearl \$38
- 胚芽奶茶 Milk Tea with Wheat Bran \$38
- 台灣啤酒(支) Taiwan Beers (bottle) \$78
- 台灣啤酒(罐) Taiwan Beers (can) \$38

熱飲 Hot Drinks

- 黑糖薑母茶 Taiwan Brown Sugar Ginger Tea \$32
- 玫瑰銀耳紅棗水 Rose Tremella Jujube Water \$32
- 桂花烏龍 Osmanthus Oolong \$28
- 瑰麗堂煌 Rose Lychee \$28
- 黃金蕎麥 Golden Buckwheat Tea \$28