

各式粉麵飯類

NOODLE CHOW MEIN AND RICE DISHES

肉燥飯 ★★	73	Ground Pork Rice Bowl	4.50
魚鬆竹筒飯	74	Sticky Rice with Dried Fish Floss in a Bamboo Tube	4.50
楊州炒飯	74A	Yang-Zhou Fried Rice with Chicken & Shrimp	6.80
蝦仁蛋炒飯 ★★	75	Egg Fried Rice with Shrimp	6.80
娘惹咖喱雞飯 ★	76	Malaysian-Style Curry Chicken Rice	6.80
咖喱牛腩飯 ★	77	Steamed Rice with Curry Braised Beef	6.80
豬扒蛋炒飯 ★	78	Egg Fried Rice with Sliced Pork Chops	6.80
特級蛋炒飯 ★★	79	Supreme Egg Fried Rice	4.00
絲苗白飯	80	Steamed Jasmine Rice	2.20
紅燒牛肉湯麵 ★★	81	Spicy Beef Noodle Soup	6.80
清燉牛肉湯麵	82	Beef Stew Noodle Soup	6.80
元盅雞湯麵 ★	83	Chicken (with bone) Stew Noodle Soup	6.80
豬扒湯麵 ★★	84	Noodle Soup with Sliced Pork Chops	6.80
蝦仁雲吞冬粉湯	85	Shrimp Won-ton Glass Noodle Soup	6.80
芋頭鹹菜米粉湯	85A	Vermicelli Soup with Minced Pork, Taro & Preserved Vegetable	6.50
乾炒牛河	86	Fried Beef Hofen (Wide Rice Noodle)	7.50
沙茶牛肉炒麵	87	Fried Beef Noodles in Shacha Sauce	7.50
大麵炒 ★	88	Fried Noodles with Mixed Seafood	7.00
上海炒麵	89	Shanghai-Style Fried Noodles with Mixed Seafood	7.00
乾炒雞絲麵	90	Chicken Fried Noodles	6.50
芽菜炒麵	91	Fried Noodles with Bean Sprouts	5.00
滑蛋鴛鴦 ★	92	Fried Vermicelli & Hofen with Mixed Seafood & Scrambled Eggs	7.50
海鮮乾炒米粉	93	Supreme Fried Vermicelli with Mixed Seafood	6.80
星州米粉	93A	Hot Spicy Singapore Noodles with Chicken & Shrimp	6.80
炒冬粉 ★	94	Fried Glass Noodles with Dried Shrimp & Minced Pork	6.50



★★ 蝦仁蛋炒飯 Egg Fried Rice with Shrimp



★★ 豬扒湯麵 Noodle Soup with Sliced Pork Chops

★ Legend's Specialties ★★ Highly Recommend

頭盤 APPETISERS

香酥鴨	Crispy Aromatic Duck	Quarter	8.50
		Half	15.50
		Whole	29.50
		For 2	12.00
小籠皇熱拼 (素春卷, 京都小排, 鹽酥雞, 蝦多士, 干貝鬆)	Hot Mixed Platter (Vegetarian Spring Roll, Peking Spare Ribs, Crispy Fried Chicken with Salt & Pepper, Sesame Prawn Toast, and Crispy Seaweed)		4.50
芝麻鬆	Sesame Prawn Toast		4.50
干貝鬆	Crispy Seaweed		4.50
素春卷	Vegetarian Spring Rolls		4.50
紅油黃瓜	Cucumber in Chili Oil		4.00
黃金炸地瓜 ★	Sweet Potato Fried with Salted Egg Yolk		4.50
煎鎮貼	Grilled Gyoza (Pork Dumplings)		4.80
椒鹽軟殼蟹	Deep-Fried Soft-Shell Crab with Salt & Pepper (Each)		6.50
紹興醉雞 ★	Chilled Drunken Chicken		4.50
麻辣牛筋 ★	Spicy Beef Tenderloin		4.50
鹽酥雞 ★	Crispy Fried Chicken (boneless) with Salt & Pepper		4.80
京都小排	Peking Spare Ribs		5.00
夫妻肺片	Hot & Fiery Beef Slices & Beef Tripe		5.00
白切肉	Slices Pork (served with garlic sauce)		4.50
龍抄手	Sichuan-Style Spicy Won-Ton		4.50



Sesame Prawn Toast

湯類 SOUP

素酸辣湯	Vegetarian Hot & Sour Soup		3.00
雞粒粟米湯	Chicken & Sweetcorn Soup		3.00
扁食 (蝦仁雲吞) ★	Shrimp Won-ton Soup		3.50
元盅燉雞 ★	Chicken (with bone) Stew Soup		3.80
清燉牛肉湯 ★	Beef Stew Soup		3.80
酸菜焗排骨	Ribs Stewed in Stock with Pickled Vegetable		3.80



燉湯 Stew Soup

點心類 DIM SUM

精裝首創麻辣小籠包 ★	8只	Spicy Pork Siu Loung Bao (8 pcs)	6.00
精裝小籠包 (大) ★	8只	Pork Siu Loung Bao (8 pcs)	6.00
雞肉小籠包 (大)	8只	Chicken Siu Loung Bao (8 pcs)	6.00
蟹粉小籠包 (大) ★	8只	Pork & Crab Meat Siu Loung Bao (8 pcs)	6.50
蝦仁小籠包	6只	Shrimp Meat & Pork Siu Loung Bao (6 pcs)	5.50
素菜小籠包	6只	Vegetarian Siu Loung Bao (6 pcs)	5.00
蝦肉蒸餃	8只	Steamed Prawn Dumplings (8 pcs)	6.00
菜肉蒸餃	8只	Steamed Pork & Vegetable Dumplings (8 pcs)	6.00
素菜餃	6只	Steamed Vegetarian Dumplings (6 pcs)	5.00



Pork & Crab Meat Siu Loung Bao



Steamed Prawn Dumplings

★ Legend's Specialties ★★ Highly Recommend

肉類 MEAT DISHES

煎豬肝 ★	23	Wok-Fried Pork Liver	6.80
糖醋小排	24	Sweet & Sour Spare Ribs	8.00
竹筒肉肉 ★★	24A	Taiwanese-Style Braised Pork Belly in Bamboo	8.50
東坡肉 ★★	25	Dong Po Pork (Braised Pork Belly)	9.50
酥香咕咿肉	26	Sweet & Sour Pork	8.50
京式豬扒	27	Pork Fillet in Peking Sauce	8.50
椒鹽焗豬扒	28	Pork Fillet Cooked with Salt & Pepper	8.50
鐵板豉椒牛肉	29	Sizzling Beef in Black Bean Sauce	10.80
芥蘭炒牛肉	30	Stir-Fried Beef with Chinese Broccoli	10.80
雀巢乾牛絲	31	Nestle Shredded Beef	8.80
三寶炒雞丁	32	Diced Chicken Fried with Shrimp & Scallop	9.50
奶沙雞 ★	33	Deep-Fried Chicken (with bone) with Crispy Milk Granules	9.50
三杯雞 ★	34	Taiwanese "Three-cup" Chicken (with soy sauce, sesame oil & rice wine)	9.50
香茅辣雞	35	Stir-Fried Chicken (with bone) with Lemongrass & Chilli	9.50
菠蘿咕魯雞	35A	Sweet & Sour Chicken With Pineapple	8.80
雙冬炒雞柳	35B	Stir-Fried Chicken Fillet with Mushroom & Bamboo Shoots	8.80
腰果雞	36	Sauteed Diced Chicken & Cashew Nuts	8.80
娘惹咖喱雞 ★	37	Malaysian-Style (Nyonya) Curry Chicken (with bone)	8.80
鐵板豉汁雞球	38	Sizzling Chicken in Black Bean Sauce	9.50
宮保雞	39	Kong Bao Chicken	8.80
酥炸橙花鴨	41	Deep-Fried Duck in Orange Sauce	9.50
鳳梨炒鴨片	42	Stir-Fried Duck Slices with Pineapple	9.50



Malaysian-Style (Nyonya) Curry Chicken



Stir-Fried Chicken (with bone) with Lemongrass & Chilli

★ Legend's Specialties

★★ Highly Recommend

12.50% discretionary service charge will be added.

各式海鮮 SEAFOOD DISHES

茄子炒蝦球	42A	Stir-Fried Aubergine with Prawn	9.50
四川蝦球	43	Sichuan-Style Stir-Fried Prawn	10.50
鮮果咕咿蝦	43A	Sweet & Sour Prawn with Seasonal Fruit	10.50
黃金炸明蝦 ★	44	Prawn Fried in Salted Egg Yolk	13.50
金絲奶油明蝦 ★★	45	Prawn Fried with Butter & Eggs	13.50
金香炒明蝦 ★	46	Stir-Fried Prawn with Dried Shrimp & Chilli	13.50
醬蒸鱸魚排 ★★	49	Seabass Fillet Steamed with Chilli Sauce	18.50
清蒸鱸魚排	50	Seabass Fillet Steamed with Soy Sauce	17.50
奶沙鱸魚片 ★	51	Deep-Fried Seabass Fillet with Crispy Milk Granules	16.00
薑絲鱸魚排	52	Deep-Fried Seabass Fillet with Crispy Rice Noodles	16.00
五柳魚塊	53	Sweet & Sour Sliced Fish Fillet	12.50
螃蟹粥 ★	54	Fresh Crab Congee	15.50
辣子蟹	55	Spicy Fresh Crab with Chilli	15.50
金香蟹 ★	56	Stir-Fried Spicy Fresh Crab with Dried Shrimp	15.50
紹興老酒蒸螃蟹	57	Steamed Fresh Crab with Shao Xing Wine	15.50
紅錦米糕 ★★	58	Glutinous Rice with Steamed Fresh Crab	17.50
椒鹽吹筒	59	Deep-Fried Squid with Salt & Pepper	9.50
怪味炒吹筒	59A	Stir-Fried Squid with Dried Shrimp & Chilli	9.50



Deep-Fried Seabass Fillet with Crispy Rice Noodles

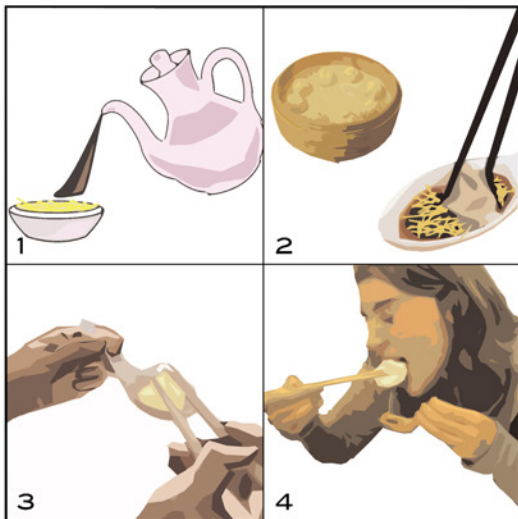
豆腐蔬菜類 BEANCURD AND VEGETABLE DISHES

粟脯蛋	60	Scrambled Eggs with Salted Turnip	6.00
三色蒸蛋	61	Steamed Eggs with Thousand-year-old Egg & Salted Duck Egg	8.50
蔥油蝦米豆腐 ★	62	Tofu with Dried Shrimp	6.50
百花煎豆腐	63	Deep-Fried Tofu Filled with Mashed Prawn	6.50
魚香茄子	64	Aubergine with Mashed Garlic in Tao Pan Sauce	7.80
乾扁四季豆	65	Stir-Fried Green Beans with Minced Pork	7.80
怪味炒通菜	66	Stir-Fried Spicy Morning Glory	7.80
鹹魚鴨苦瓜	67	Bitter Melon Cooked with Salted Fish	7.80
苦瓜炒蛋 ★	68	Bitter Melon with Scrambled Eggs	7.00
蒜子菜心 ★	69	Stir-Fried Choi-sum with Garlic	7.80
薑汁炒芥蘭	69A	Chinese Broccoli in Ginger Paste	7.80
清炒西蘭花	70	Stir-Fried Broccoli	7.00
炒菠菜	71	Stir-Fried Spinach	6.50
清炒雜菜	72	Stir-Fried Mixed Vegetables	6.50



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How to eat Xiu Loung Bao?

- Step 1:** Pour some vinegar into the small dish to mix with ginger slices as the dipping sauce.
- Step 2:** Pick up Xiu Loung Bao (Soup Dumpling) carefully with chopsticks first out breaking it, and dip it in the sauce. (We recommend to try your first Xiu Loung Bao without the sauce in order to appreciate its full, original flavour).
- Step 3:** Place the Xiu Loung Bao you just picked up onto your spoon.
- Step 4:** Pick up some ginger slices, should you like, and eat them together with the Xiu Loung Bao from your spoon

Beware of the heat

小籠包食法说明

- 步驟一:** 將醋倒入裝有薑絲的小碟中，來當做小籠包的沾醬。
- 步驟二:** 用筷子小心的把小籠包挾起，然後沾醬食用。
(本店建議可以暫不沾醬，先品嚐小籠包的原汁原味)
- 步驟三:** 把小籠包置於湯匙內。
- 步驟四:** 挾取些許薑絲，放在湯匙內與小籠包一起食用。

敬請慢用！

套餐 SET MEAL

Set Meal - 111

£14.80 Per Person Minimum order: 2

蝦片
雞茸粟米湯
酥香咕咩肉
豉椒牛肉
清炒雜菜
蛋炒飯

Prawn Crackers
Chicken & Sweetcorn Soup
Sweet & Sour Pork
Beef in Black Bean Sauce
Stir-Fried Mixed Vegetables
Egg Fried Rice

Set Meal - 112 Vegetarian

£16.80 Per Person Minimum order: 2

酸辣湯
熱拼盤
(椒鹽豆腐, 素春卷, 干貝鬆)
魚香茄子球
紅燒雙冬
甜酸咕老肉
花菇扒時菜

Vegetarian Hot & Sour Soup
Hot Mixed Platter (Tofu in Salt & Pepper, Vegetarian Spring Rolls, Crispy Seaweed)
Aubergine with Mashed Garlic in Tao Pan Sauce
Sautéed Mushroom
Sweet & Sour Vegetable
Assorted Mushrooms with Seasonal Vegetables



House Set Meal - 113

£18.80 Per Person Minimum order: 2

雞茸粟米羹
香酥鴨 (1/4)
四川蝦球
西檸炸雞
鳳梨甜酸肉
清炒雜菜
蛋炒飯

Chicken & Sweetcorn Soup
Crispy Aromatic Duck (1/4)
Sichuan Spicy King Prawns
Chicken Slices in Lemon Sauce
Sweet & Sour Pork with Pineapple
Assorted Vegetables
Egg Fried Rice

An extra dish for 4 or more people

乾牛絲

Shredded Beef

Set Meal - 114 The Legends

£21.50 Per Person Minimum order: 2

熱拼盤
香酥鴨 (1/4)
四川蝦球
鳳梨甜酸肉
豉椒炸雞
清炒雜菜
蛋炒飯

Hot Mixed Platter (京都小排, 素春卷, 干貝鬆, 芝麻蝦)
(Peking Spare Ribs, Vegetarian Spring Rolls, Crispy Seaweed, Sesame Prawn Toast)
Crispy Aromatic Duck (1/4)
Sichuan Spicy King Prawns
Sweet & Sour Pork with Pineapple
Chicken Slices in Black Bean Sauce
Assorted Vegetables
Egg Fried Rice

An extra dish for 4 or more people

清蒸鮮鱸魚

Steamed Seabass with Ginger & Spring Onion