

錢莊火鍋 *

開運鍋品

- 特製滋補養生湯
- 麻辣養生湯
- 日本鮮菇蕃茄濃湯
- 泰式海鮮湯

頂級安格斯肥牛套餐
常料 \$21.99 / 加大 \$29.99

特色套餐：常料 \$19.99 / 加大 \$29.99

- 澳洲肥羊
- 海鮮總匯
- 農家蔬果

以上套餐皆附：金針菇,豆腐,魚板,香芋,玉米,蕃茄,粉絲,魚旦,蔬菜

特別推薦

- 澳洲肥羊(\$8)
- 鱈魚片(\$8)
- 安格斯肥牛(\$8)
- 手打蝦滑(\$7)
- 蝦球(\$7)
- 波菜(\$5)
- 玉米(\$5)
- 髮菜魚丸(\$7)
- 有頭蝦(\$7)
- 茼蒿(\$5)
- 香芋(\$5)
- 手打牛滑(\$7)
- 鮮魷(\$7)
- 菜心(\$5)
- 番茄(\$5)
- 毛肚(\$7)
- 花枝片(\$7)
- 大白菜(\$5)
- 蛋面(\$5)
- 牛百葉(\$7)
- 墨魚丸(\$7)
- 西生菜(\$5)
- 米粉(\$5)
- 腐竹(\$7)
- 魚板(\$7)
- 凍豆腐(\$5)
- 烏冬麵(\$5)
- 魚片(\$7)
- 魚蛋(\$7)
- 老豆腐(\$5)
- 陽春麵(\$5)
- 大腸(\$7)
- 鮮蝦雲吞(\$7)
- 响鈴卷(\$5)
- 東坡油豆腐(\$7)
- 五花黑豚肉(\$7)

時價空運海鮮

- 帶子
- 新鮮田雞
- 龍蝦尾
- 貴妃蚌
- 珊瑚蝦
- 新鮮大蜆
- 加拿大肉蟹
- 象拔蚌
- 波士頓龍蝦
- 鱈魚腩塊

今日小廚房美食推薦 \$16.85

越南特別牛肉粉 錢莊清燉牛肉麵 時日各式炒飯

醬汁/配菜

沙茶醬/火鍋辣醬/香菜/鮮辣椒/香蔥/其他
小盤: \$0.75 小碗: \$3.00

錢莊冷盤

涼拌小黃瓜	\$4.99	滷水鴨掌	\$4.99	滷水牛肚	\$7.99
香炸花生	\$4.99	滷水鴨舌鴨翼	\$6.99	麻辣牛筋	\$8.99
滷水豆腐	\$4.99	豆絲拌大豆芽	\$6.99	五香牛腱牛肚豆腐	\$8.99
滷水鵪鶉蛋	\$4.99				

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* The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish and eggs may increase the chance of food born illness. *

Hot Pot * SPECIAL

SOUP BASE

- Special Herb
- Spicy Herb
- Mushroom & Tomato
- Thai Style

Certified Angus Prime Ribeye Combo
Regular \$21.99 / Plus \$29.99

Special Combos : Regular \$19.99 / Plus \$29.99

- Australian Boneless Lamb Slices
- Seafood
- Vegetable & Tofu

Includes: Enoki Mushroom, Tofu, Fish Cake, Sweet Corn, Tomato, Taro, Glassy Noodle, Fish Ball, Fresh Farm Green (item might vary)

Featured A La Carte

- Australian Lamb(\$8)
- Handmade Shrimp Paste(\$7)
- Fish Ball with Black Moss(\$7)
- Handmade Beef Paste(\$7)
- Honey Comb Tripes(\$7)
- Beef Omasum(\$7)
- Tofu Curd(\$7)
- Fish Fillet(\$7)
- Pork Intestine(\$7)
- Black Hog Belly(\$7)
- Sea Bass Fillet(\$8)
- Prawn(\$7)
- Head-on Shrimp(\$7)
- Squid(\$7)
- Cuttle Fish(\$7)
- Calamari Ball(\$7)
- Fried Fish Cake(\$7)
- Fish Ball(\$7)
- Shrimp Wonton(\$7)
- Certified Angus Beef(\$8)
- Spinach(\$5)
- Tong Hao(\$5)
- Choy Sum(\$5)
- Napa Cabbage(\$5)
- Lettuce(\$5)
- Frozen Tofu(\$5)
- Fresh Tofu(\$5)
- Soya Ring Roll(\$5)
- Corn(\$5)
- Fried Taro(\$5)
- Tomato(\$5)
- Egg Noodle(\$5)
- Vermicelli(\$5)
- Udon(\$5)
- Mandarin Noodle(\$5)
- Fried Tofu Stuffed with Minced Pork(\$7)

Daily Fresh Seafood

MKT Price

- U10 Scallop
- Fresh Frog
- Lobster Tail
- Live Surf Clam
- Live Santa Barbara Spot Prawn
- Live Manila Clam
- Dungeness Crab
- Geo Duck
- Maine Lobster
- Sea Bass Belly Cubes

Chef's Special \$16.85

Special Pho - Vietnamese Style Beef Noodle Soup (Clear Broth) Daily Special Fried Rice

Extra Sauce or Condiment

Satay Sauce/Spicy Sauce/Cilantro/Jalapeno/Onions/etc
Small Dish: \$0.75 Small Bowl: \$3.00

Cold Dishes / Appetizers

- Spicy Asian Cucumber....\$4.99
- Fried Peanuts\$4.99
- Fice Spice Tofu \$4.99
- Five Spice Quail Eggs ...\$4.99
- Five Spice Beef & Honey Comb Tripes & Tofu.....\$8.99
- Five Spice Duck Feet.....\$4.99
- Five Spice Duck Tongues & Wings.....\$6.99
- Bean Curd Slices & Bean Sprout Salad.....\$6.99
- Five Spice Honey Comb Tripe\$7.99
- Spicy Beef Tendon.....\$8.99

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