

Chinese Restaurant of William Edgar

清爽冷菜 Cold Dishes

捞汁海蛰头	Jellyfish and Cucumber with Sauce	¥38
杏仁穿心莲	Common Andrographis Herb and Almond with Sauce	¥22
白切鸡	Sliced Boiled Chicken	¥68/Half
美味千层肚	Tripes with Sauce	¥48
温拌鲜贝	Scallop, Cucumber and Carrot with Sauce	¥58
烧椒小牛腱	Beef Tendon and Grilled Chili with Sauce	¥58
双色葫芦丝	Zucchini with Sauce	¥28
水晶肴肉	Crystal Pork Hock	¥48
蓝莓山药	Steamed Chinese Yam with Blueberry Sauce	¥38
桂花糯米藕	Steamed Lotus Root Stuffed with Glutinous Rice	¥38
巧拌珍珠草	Pearl Grass with Sauce	¥38
田园酱萝卜	Turnip in Soy Sauce	¥28
炆拌黄花菜	Boiled Cucumber Flower with Fried Red Chili	¥32
爽口龙须菜	Mixed Asparagus with Coriander and Shredded Cucumber	¥32
美味盐水鸭	Steamed Salted Duck	¥48
千叶红鲜核桃仁	Vegetable with Walnut	¥48

招牌菜 Specialties

荷香雪花牛肋骨	Simmered Beef Rib in Lotus Leaf with Sauce	¥198
威廉自酿啤酒煮鱼头	Stewed Fish Head with homemade Stout Beer	¥298
自酿黑啤烧老鸭	Braised Duck with homemade Stout Beer	¥98
黄啤黑豆栗香鸡	Braised Chicken and Chestnut with homemade Stout Beer	¥88
酒香老虎虾	Braised Tiger Shrimp with homemade Stout Beer	¥58/Shrimp
笋干啤酒烧排骨	Braised Pork Ribs with Bamboo Shoots	¥68

广式烧卤 Barbecued and Marinated Dishes

广式烧鹅	Roasted Goose (Cantonese Style)	¥98
卤水拼盘	Marinated Beef Tripe and Tofu	¥88
脆皮乳鸽	Crispy Pigeon	¥48
美味脆皮鸡	Crispy Chicken	¥68/Half
蜜汁叉烧	Honey-Stewed BBQ Pork	¥68
金牌烧味拼	Roasted Pork and Goose	¥98

高品鲍参类 Abalone & Ginseng

黄汤烩三鲜	Stewed Shrimp Meat with Fish Maw and Australian Scallop	¥88
养生杂粮海参盅	Simmered Sea Cucumber with Grains	¥168
原汁木瓜炖雪蛤	Simmered (Steamed) Harsmar in Papaya	¥128
金汤小米竹荪卷	Stewed Dictyophora Mushroom with Millet	¥88
雪梨百合炖桃胶	Stewed Harsmar with Pear and Lily	¥98

老火养生例汤 Soup		
泉水羊肚菌	Sponge Mushroom Soup	¥28/Person
五叶神瘦肉汤	Stewed Pork Soup with Fiveleaf Gynostemma Herb	¥26/Person
补脑天麻炖乳鸽	Stewed Pigeon with Gastrodia Elata	¥48/Person
每日老火例汤	Daily Simmered Soup	¥88
养生小炒 Fried Dishes		
粉丝蒸扇贝	Steamed Scallop with Rice Vermicelli	¥22/Person
红焖藏香猪	Stewed Tibetan Pork in Soy Sauce	¥188
养生素什菌	Fried Bolete, Auricularia Auricula and Matsutake Mushrooms	¥48
西芹夏果泰虾仁	Stir-Fried Shelled Shrimp with Celery and Nut	¥88
五彩雪花牛肉粒	Fried Beef Cubes with Carrot, Green Bean and Walnut	¥128
煎烹老豆腐	Fried Bean Curd	¥38
猪肚菇煨黄牛肉	Simmered Ribs with Pork Tripe	¥68
金牌蒜香骨	Deep-Fried Pork Ribs with Garlic	¥98
椒盐沙丁鱼	Fried Sardine with Spiced Salt	¥68
香柠鲷鱼片	Deep-fried sliced Snapper with Lemon	¥88
美极爆鸭舌	Quick-Fried Marinated Duck Tongue	¥68
松茸烧鹅仔	Braised Goose with Matsutake Mushroom	¥88
海味一品煲	Stewed Seafood Pot	¥98
冬菜蒸大黄鱼	Steamed Yellow Croaker With Preserved Cabbage	¥168/Fish
鸡汤鲜芦笋	Stewed Chicken with Asparagus	¥48
白灼芥蓝	Boiled Chinese Kale	¥38
芋头青菜煲	Stewed Dasheen with Greens	¥48
鸡汁盖菜	Leaf Mustard with Chicken Jus	¥28
爽肉炒凉瓜	Fried Pork with Bitter Melon	¥48
主食 Staple		
干炒牛河	Stir-Fried Rice Noodles with Beef	¥58
扬州炒饭	Fried Rice (Yangzhou Style)	¥48
香葱生煎包	Pan-Fried Bun Stuffed with Pork	¥58/Dozen
飘香木瓜酥	Papaya Pastries	¥58/Dozen
榴莲酥	Crispy Durian Pastry	¥68/Dozen
鲜汤手擀面	Handmade Noodles	¥12/Bowl