



OLD TOWN
HONG KONG CUISINE

大排檔

IMPORTANT : Please inform your waitperson of any Dietary requirements or Aillergies, some of our food ingrendient and sauce is include nuts. All Images shown are for reference only, it may not represent actual food presentation.

如果您有對食物過敏有特殊要求, 請在點菜時告訴我們。所有圖片僅供參考, 請以實物為準。謝謝





Hong Kong Style Yum Cha (Hand Made Dim Sim)

點心推介



Cooking lead time:
15-20mins



Hong Kong Style Yum Cha

點心推介

1101 Steamed Vegetarian Dumplings
(4 per serve) 
蒸素餃 (4 隻)
\$ 10.80



1102 Siu Mai with Pork and Prawn
(4 per serve)
燒賣 (4 隻)
\$ 13.80



1103 Prawn Dumplings
(4 per serve)
蝦餃 (4 隻)
\$ 13.80



1104 Steamed Duck Meat Dumplings
(4 per serve)
鴨肉蒸餃 (4 隻)
\$ 10.80



1105 Steamed Scallop Dumplings
(4 per serve)
帶子餃 (4 隻)
\$ 14.80



1106 Xiao Long Bao (6 per serve)
Pork Mince Dumplings
小籠包 (6 隻)
\$ 13.80



1107 Steamed Chive and
Prawns Dumplings
(4 per serve)
韭菜餃 (4隻)
\$ 13.80



1108 Hong Kong Style Egg Tart
(3 per serve)
酥皮蛋挞仔 (3隻)
\$ 10.80



1109 Siu Mai with Chicken
and Prawn
(4 per serve)
雞肉燒賣 (4隻)
\$ 13.80



1110 Crispy Football Dumplings with Minced
Pork & Mixed Vegetable
(3 per serve)
咸水角 (3隻)
\$ 12.80



1111 Steamed Egg Cake in
Hong Kong Style 🍄
古法馬拉糕
\$ 9.80





1113 Steamed BBQ Pork Buns
(3 per serve)
叉燒包 (3隻)
\$ 12.80

1112 Deep Fried/Steamed
Chinese Milk Dough
(4 per serve) 🌱
蒸 / 炸饅頭 (4隻)
\$ 7.80



1114 Steamed Spare Ribs
with Black Bean Sauce
豉汁蒸排骨
\$ 13.80



1115 Deep Fried Egg White with Durian
(6pcs per serve; cooking time
30mins)
高力榴槤
\$ 32.80



1117 Steamed Chicken Feet in
Black Bean Sauce
(4 per serve) 🌶️
鳳爪
\$ 12.80

1116 Deep Fried Egg White with Red
Bean/Custard (6pcs per serve,
cooking time 30mins) 🌱
高力豆沙 / 奶皇
\$ 32.80



1118 Crispy Seafood Spring Rolls
(4 per serve)
海鮮春卷 (4 條)
\$ 10.80

1119 Crispy Vegetarian Spring Rolls
(4 per serve) 🌱
素春卷 (4 條)
\$ 10.80



1120 Pan Fried Red Bean Pancake 🌱
豆沙鍋餅
\$ 18.80



1121 Hong Kong Style Minced Pork Wontons in Chilli Oil
(6 per serve) 🌶️
紅油抄手 (6 隻)
\$ 16.80



1122 Pan Fried Pork Dumplings
in Bird Nest (8 per serve)
雀巢鍋貼 (8 隻)
\$ 18.80

1123 Old Town Pan Fried
Lamb Meat Dumplings
(5 per serve)
大排檔羊肉煎餃 (5 隻)
\$ 18.80



1124 Old Town Pan Fried
Vegetable Dumplings 
(5 per serve)
大排檔煎素餃 (5 隻)
\$ 16.80



1125 Old Town Pan Fried Pork and
Vegetable Dumplings
(5 per serve)
大排檔豬肉煎餃 (5 隻)
\$ 16.80



1126 Old Town Pan Fried Chicken
and Vegetable Dumplings
(5 per serve)
大排檔雞肉煎餃 (5 隻)
\$ 16.80

1127 Old Town Bao Buns Tasting Plate

\$ 25.00

(Peking Duck, Roasted Pork, BBQ
Pork and Cumin Lamb Bao Buns set,
one piece each)
必食包包拼盤

Signature Bao's
手工饅頭夾包 Must Try



1128 BBQ Pork with
Handmade Bao
(2 per serve)
叉燒饅頭 (2 件)
\$ 11.00

1129 Peking Duck with
Handmade Bao
(2 per serve)
北京鴨包 (2 件)
\$ 12.00

1130 Roasted Pork with
Handmade Bao
(2 per serve)
火腩饅頭 (2 件)
\$ 11.00

1131 Cumin Roasted Lamb Fillet
with Handmade Bao 
(2 per serve)
孜然羊肉夾包 (2 件)
\$ 12.00

1132 Old Town Deluxe Assortment Box for 2

\$ 58.80

⌚ Cooking lead time: 15 - 20mins

- 2pcs Prawns Dumplings
- 2pcs Pork and Prawns Dumplings
- BBQ Combo with Duck and Pork
- Deep Fried Squid and Prawns with Spicy Salt
- Stir Fried Green Beans with Pork Mince
- Dessert for 2~2pcs Egg Tart




1133 Assorted Steamed
Dim Sim Entrée per
person
\$23.80

 Cooking lead time: 15 - 20mins

- * 1pc Peking Duck Bun
- * 1pc Scallop Dumpling
- * 1pc Prawns Dumpling
- * 1pc Vegetarian Dumpling
- * 1pc Chive with Prawn
Dumpling



 Vegetarian Dish 素菜


 Spicy Dish 辣度

1134 Marinated Duck Wings
(cold dish)
鹵水鴨翼
\$ 10.80

1135 Marinated Duck Wings and
Pig Soft Bone (cold dish)
鹵水鴨翼拼豬耳仔
\$ 16.80

1136 Mini Marinated platter of Duck
Tongue, Duck Wings and Pig Soft
Bone (cold dish)
鹵水 3 拼 (鴨舌, 鴨翼拼豬耳仔)
\$ 26.80



1138 Old Town Chilli Fish Balls
(8 per serve) 
大排檔辣魚蛋 (8 粒)
\$ 10.80



1137 Old Town Fake Shark Fin Soup
大排檔碗仔翅
\$ 10.80



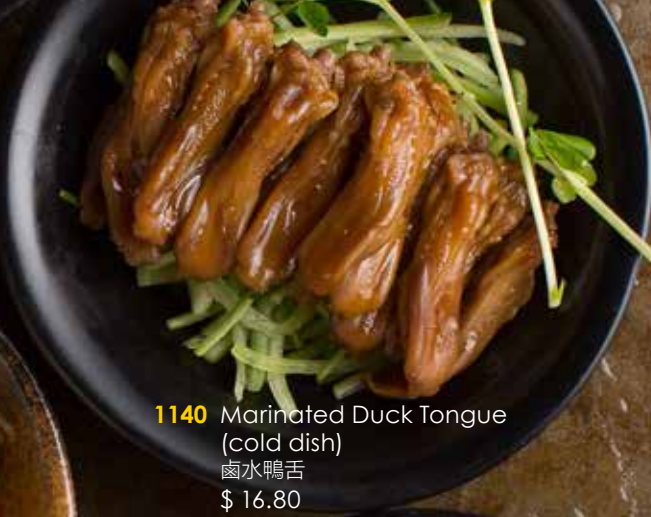
1139 Old Town House Soup
(Pork Bone Double-boiled Soup)
大排檔港式老火豬骨湯
\$ 10.80



Hong Kong Street Food Selections
大排檔特色美食推介



1141 Jellyfish Salad
(cold dish)
凉拌海蜇
\$ 18.80



1140 Marinated Duck Tongue
(cold dish)
滷水鴨舌
\$ 16.80



1142 Marinated Pig Soft Bone
(cold dish)
滷水豬耳仔
\$ 13.80



1143 Marinated Chicken Feet
(cold dish)
白雲鳳爪
\$ 13.80



1144 Braised Beef Tripe
原汁炆牛什
\$ 18.80



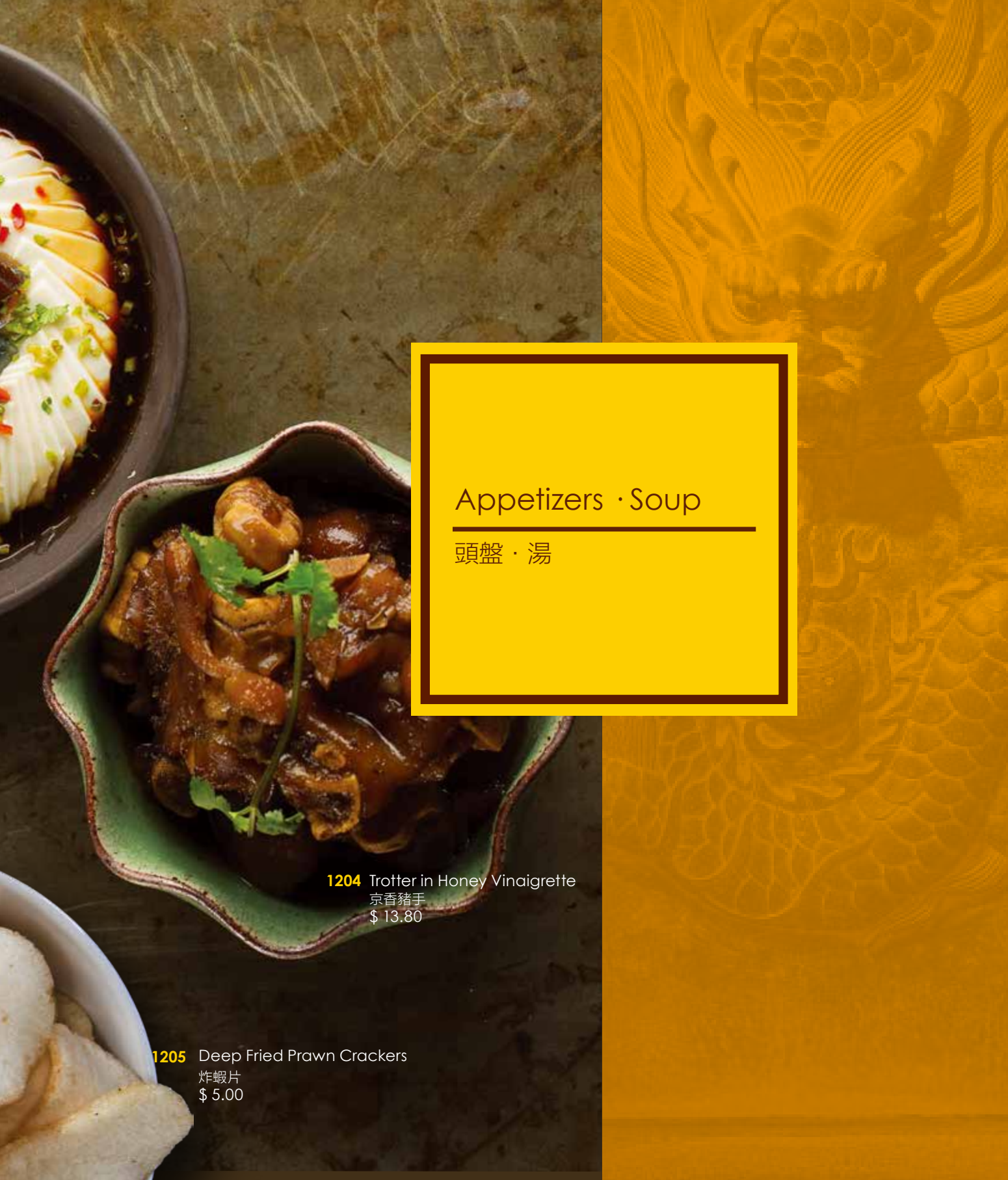
1202 Steamed Chicken with
Homemade Chilli Oil
(cold dish) 🌶️🌶️🌶️
秘制口水雞
\$ 16.80

1201 Diced Century Egg
with Tofu 🌱
皮蛋豆腐
\$ 9.80



1203 Cucumber with
Mashed Garlic 🌱
蒜拍青瓜
\$ 13.80





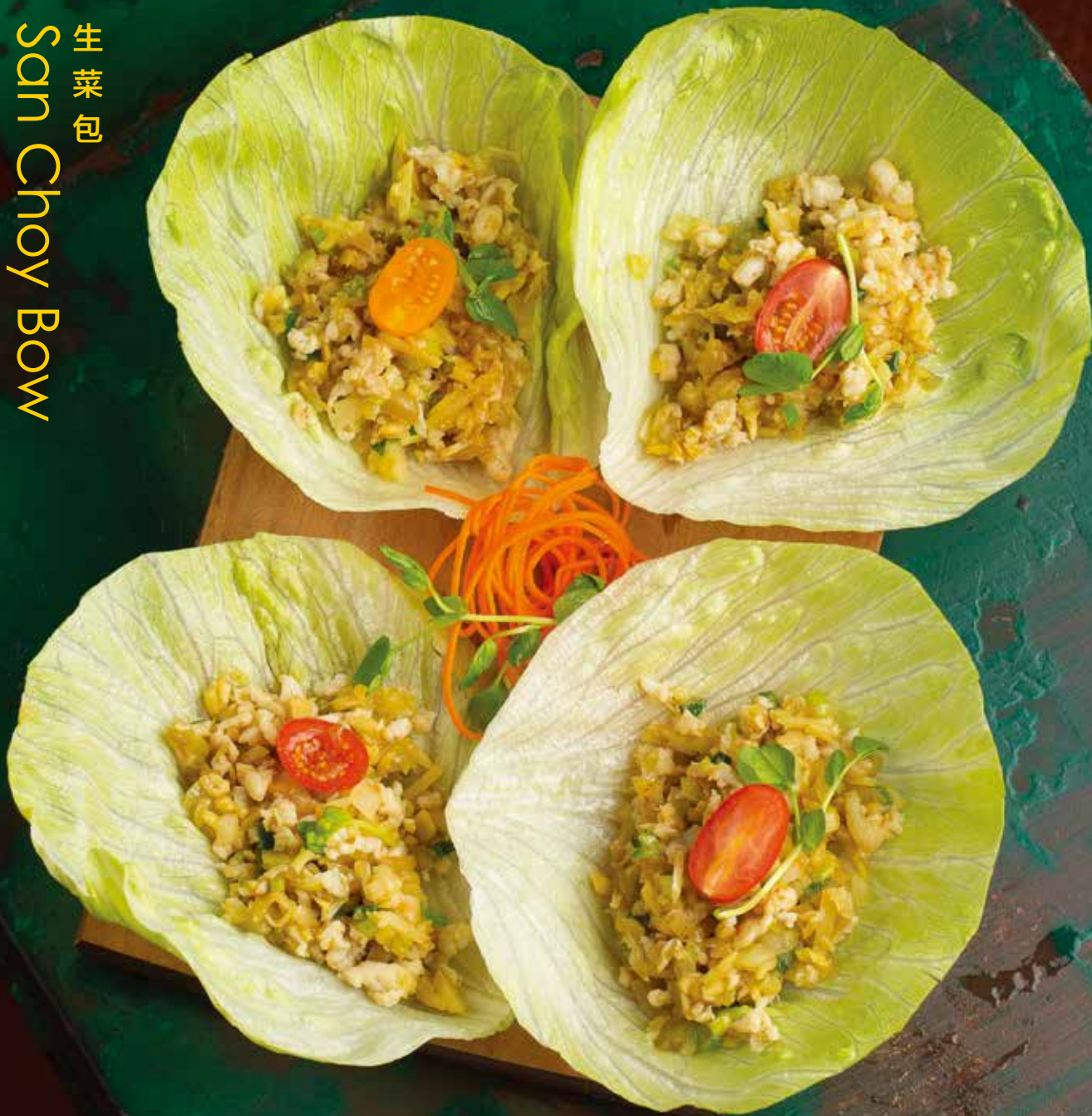
Appetizers · Soup

頭盤 · 湯

1204 Trotter in Honey Vinaigrette
京香豬手
\$ 13.80

1205 Deep Fried Prawn Crackers
炸蝦片
\$ 5.00

生菜包 San Choy Bow



1206 San Choy Bow with Peking Duck Meat
(4 per serve)
鴨鬆生菜包 (4份)
\$ 22.80

1208 San Choy Bow with Pork/Chicken
(4 per serve)
豬肉 / 雞肉生菜包 (4份)
\$ 22.80

1207 San Choy Bow with Seafood
(4 per serve)
海鮮生菜包 (4份)
\$ 28.80

1209 San Choy Bow with Prawn
(4 per serve)
蝦球生菜包 (4份)
\$ 28.80



1210 Peking Duck on San Choy Bao with
Crunchy Vegetables (2pcs) **GF**
生菜包配北京片皮鴨 (2件)
\$ 20.80



1211 Roasted Pork on San Choy Bao with
Crunchy Vegetables (2pcs) **GF**
生菜包配燒肉 (2件)
\$ 20.80



1212 Pork Meat Ball Soup
with Dried Seaweed
紫菜肉丸湯
\$ 12.80



1216 Tong Yum Prawn Soup 
冬陰湯(蝦)
\$ 12.80




1213 Sweet Corn Soup with egg
粟米蛋花湯
\$ 8.80

1214 Chicken Sweet Corn Soup
雞肉粟米湯
\$ 10.80

1215 Crab Meat Sweet Corn Soup
蟹肉粟米湯
\$ 15.80



1218 Hot and Sour Soup 
酸辣湯
\$ 10.80



1217 Wonton Soup
(Short Soup) 4pcs
雲吞湯(4粒)
\$ 10.80



1219 Old Town Chrysanthemum Bean
Curd Soup with Pipies in Shell
招牌菊花豆腐蜆仔湯
\$ 19.80

1220 Clams with Shell in Sake Soup
清酒蜆仔湯
\$ 16.80

Signature Peking Duck

招牌
北京片皮鴨

1301 Whole Duck
(with Pancake 12pcs, Cucumber and Shallots, Plus Homemade Duck Sauce)
全隻 (配鴨餅 12 件)
\$ 88.00

1302 Half Duck
(with Pancake 6pcs, Cucumber and Shallots, Plus Homemade Duck Sauce)
半隻 (配鴨餅 6 件)
\$ 48.80

Extra Side Dish with Peking Duck Order

1303 San Choy Bow (4pcs)
鴨絲生菜包 (4 件)
\$ 12.00

1304 Duck Meat Wok Fried Handmade Noodles
鴨絲炒粗麵
\$ 12.00

1305 Duck Meat Fried Rice
鴨絲炒飯
\$ 12.00

1306 Pancake (6pcs) 🌿
鴨餅 (6 件)
\$ 7.20

1307 Hand Made Baos (2pcs) 🌿
手工夾包 (2 件)
\$ 4.00

*You can select one extra dish for half Duck order or 2 extra dishes for whole Duck order





Old Town BBQ

出爐燒味



Roasted Duck
燒鴨

1308 Quarter Serve
for 1 person
細例 (一人份)
\$ 17.80

1309 Half
半隻
\$ 30.80

1310 Whole
全隻
\$ 56.00



HONEY BBQ Pork
叉燒

1311 Half Serve
for 1 person
細例 (一人份)
\$ 14.80

1312 Standard Serve
for 2-3 person
例牌
\$ 26.80



Roasted Pork
燒肉

1313 Half Serve
for 1 person
細例 (一人份)
\$ 16.80

1314 Standard Serve
for 2-3 person
例牌
\$ 28.80



Char-Grilled Pork Sausage
炭燒紅腸

1315 Half Serve
for 1 person
細例 (一人份)
\$ 16.80

1316 Standard Serve
for 2-3 person
例牌
\$ 28.80

Side with BBQ

燒味配菜



1325 Steamed Green Vegetable 🌱
田園青菜
\$ 8.00



1326 Plain Noodles in Soup
for 1 person
上湯生麵
\$ 8.00



1327 Plain Stir Noodles
for 1 person
撈麵
\$ 8.00



1328 Steamed Rice with Chicken
flavour
(per bowl)
雞油香飯
\$ 5.50



1329 Steamed Rice (per bowl) 🌱
絲苗白飯
\$ 3.50

Boneless Hainan Chicken 海南雞

1317 Quarter Serve
for 1 person
細例 (一人份)
\$ 16.80

1318 Standard Serve
for 2-3 person
例牌
\$ 28.80

BBQ 2 Choice Combo 燒味雙拼 🍗

1319 Half Serve
for 1 person
細例 (一人份)
\$ 19.80

1320 Standard Serve
for 2-3 person
例牌
\$ 32.80

1321 Large
大
\$ 52.80

BBQ 3 Choice Combo 燒味 3 拼

1322 Half Serve
for 1 person
細例 (一人份)
\$ 26.80

1323 Standard Serve
for 2-3 person
例牌
\$ 44.80

1324 Large
大
\$ 66.80

Any Special Request of Duck/Chicken Maryland or Breast Extra \$3.0 per serve 腿或胸肉另加 \$3

Laksa/Soup Noodles

喇沙 / 港式湯麵

1332 Mixed Vegetable Laska 🌱🌶️
 什菜喇沙
 \$ 22.80

1333 Chicken/Pork/Beef Laska 🌶️
 雞肉 / 牛肉喇沙
 \$ 25.80

1334 Prawn Laska 🌶️
 蝦球喇沙
 \$ 28.80

1335 Seafood Combination Laska 🌶️
 海鮮喇沙
 \$ 26.80

1336 Fish Balls/Meat Balls Noodle in Soup with Dried Seaweed
 紫菜魚蛋 / 豬肉丸湯麵
 \$ 19.80

1337 Stir Noodle with Oyster Sauce
 蠔油撈麵
 \$ 18.80

1338 Stir Noodle with Ginger & Shallot
 薑蔥撈麵
 \$ 18.80

1339 Braised Beef Tripe with Flat Rice Noodle in Soup
 原汁牛什湯河
 \$ 23.80

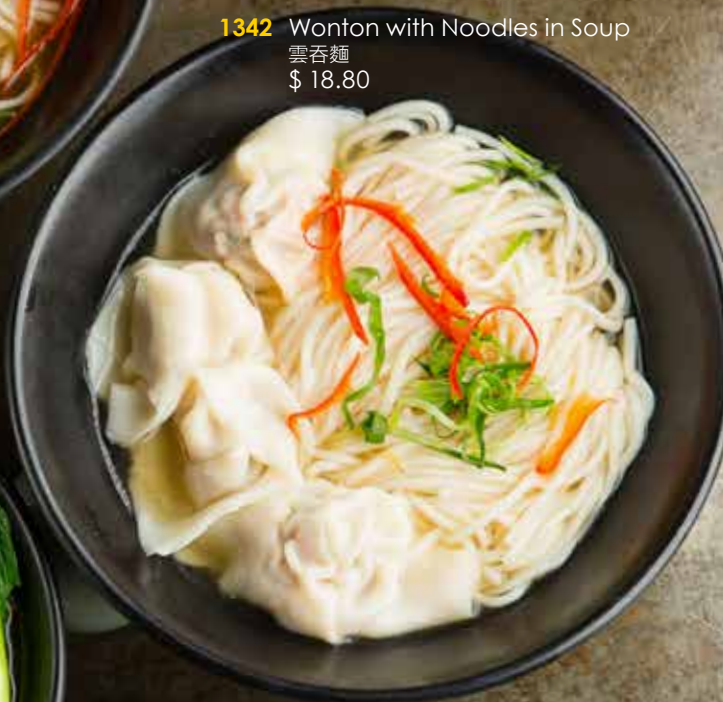
1340 Curry Beef Brisket with Noodles in Soup 🌶️
 咖哩牛腩麵
 \$ 19.80



Any Special Request of Duck/Chicken Maryland or Breast Extra \$3.0 per serve 腿或胸肉另加 \$3
 ***Change to stir noodles, extra \$2 per serve, 轉配撈面另加 \$2



1341 Preserved Vegetable and Pork
on Noodle Soup
雪榨菜肉絲湯麵
\$ 18.80



1342 Wonton with Noodles in Soup
雲吞麵
\$ 18.80



1343 Beef Brisket with Noodle in Soup
柱侯牛腩麵
\$ 18.80



1344 Hong Kong Style Dumplings
Noodle in Soup
港式水餃湯麵
\$ 20.80

游水大龍蝦 Live Lobster

\$ Market Price

Cooking method:
烹飪方式

- 1401 Sashimi ***
刺身
- 1402 Hong Kong Typhoon Shelter Style (Deep Fried Garlic & Chilli)***
香港避風塘炒
- 1403 Baked in Supreme Soup***
上湯焗
- 1404 Wok Fried with Ginger & Shallot***
薑蔥炒
- 1405 Deep Fried with Salty Egg Yolk***
鹹蛋黃炒
- 1406 Deep Fried with Homemade XO Chilli Sauce***
XO 醬炒

招牌肉蟹 Live Mud Crab

\$ Market Price

Cooking method:
烹飪方式

- 1407 Hong Kong Typhoon Shelter Style (Deep Fried Garlic & Chilli)***
香港避風塘炒
- 1408 Baked in Supreme Soup***
上湯焗
- 1409 Wok Fried with Ginger & Shallot***
薑蔥炒
- 1410 Deep Fried with Salty Egg Yolk***
鹹蛋黃炒
- 1411 Deep Fried with Homemade XO Chilli Sauce***
XO 醬炒



Super Fresh Seafood

勁新鮮海鮮街



Cooking lead time:
25-30mins

游水鮑魚仔
Live Abalone

\$ Market Price

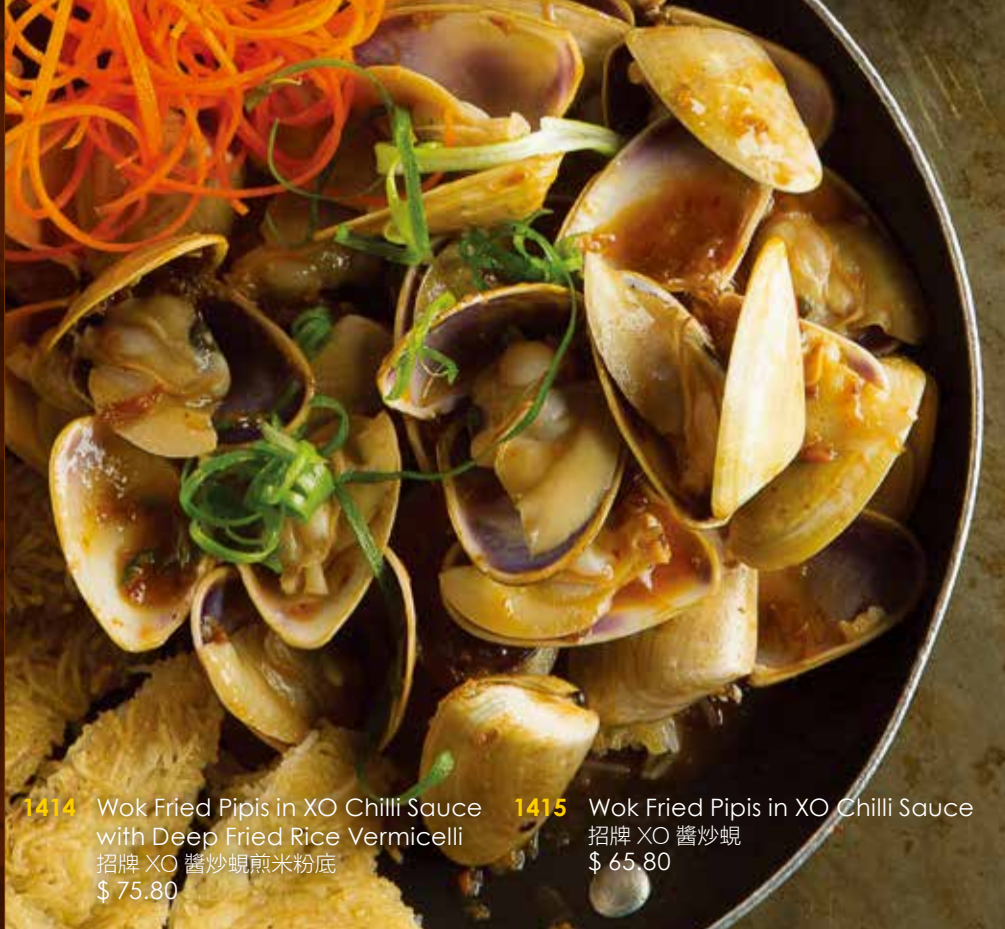
Cooking method:
烹飪方式

1412 Steamed Baby Abalone
with Ginger & Shallot
薑蔥蒸鮑魚仔

1413 Steamed with Rice
Vermicelli in XO Chilli
Sauce
XO 粉絲蒸鮑魚仔

*** Lobster and crab cooking method
can be selected from the above list, add
\$18 extra for e-fu noodles or crispy rice
vermicelli underneath
(可改伊面底 / 粉絲 / 煎米粉只需加 \$18)

游水活蜆
Live Pipsis



1414 Wok Fried Pipsis in XO Chilli Sauce
with Deep Fried Rice Vermicelli
招牌 XO 醬炒蜆煎米粉底
\$ 75.80

1415 Wok Fried Pipsis in XO Chilli Sauce
招牌 XO 醬炒蜆
\$ 65.80



1416 Wok Fried Pipsis in Butter, Garlic
and Black Pepper Sauce with
Deep Fried Rice Vermicelli
蒜蓉牛油黑椒炒蜆煎米粉底
\$ 75.80

Live Barramundi 原條游水魚 (盲曹)



Cooking method: 烹飪方式

- 1417** Steamed Live Barramundi with Ginger & Shallot
薑蔥清蒸游水盲曹
\$78.80
- 1418** Deep Fried Live Barramundi with Spicy salt
椒鹽游水盲曹
\$78.80
- 1419** Boiled Live Barramundi in Spicy Chilli Oil
水煮游水盲曹
\$88.80
- 1420** Boiled Live Barramundi with Pickled Cabbage and Chilli
酸菜游水盲曹
\$88.80
- 1421** Boiled Live Barramundi w/Minced Pork and Lemon in Thai Style
泰式明爐酸湯盲曹
\$88.80

1422 Lobster Tail in Singapore Chili Sauce with Deep Fried Dough
4pcs 🌶️
星洲汁龍蝦尾配炸曼頭
\$92.80



1423 Deep Fried Lobster Tail in Hong Kong Typhoon Shelter Style 🌶️
避風塘龍蝦尾
\$88.80



NEW

1424 Wok Fried King Prawn in Shell
in Creamy Buttery Sauce
奶油大蝦碌
\$ 68.80

with Fritters
配炸油條

1425 \$ 3.80

with Fried Buns
配炸饅頭

1426 \$ 7.80

Oyster 生蠔



1427 Jumbo Oyster Steamed with
Ginger & Shallot
薑蔥蒸生蠔
Market Price

Scallop 帶子



1428 Gluten free Steamed whole Scallops
with Ginger & Shallot (2pcs) GF
薑蔥蒸原隻帶子 (2隻)
\$ 16.00



1429 Jumbo Oyster Steamed with Rice
vermicelli in XO Chilli Sauce 🌶️
XO 粉絲蒸生蠔
Market Price

1430 Deep Fried Jumbo Oyster
酥炸生蠔
Market Price



1431 Steamed Whole Scallops with Rice
Vermicelli in XO Chilli Sauce (2pcs)
XO 粉絲蒸原隻帶子 (2隻)
\$ 18.00



NEW



Black Truffle

Black Truffle Wok Fried Selections
必試黑松露精選

NEW

1432 Wok Fried Scallops with Black Truffle Paste and Broccoli
黑松露炒帶子配西蘭花
\$58.80

NEW

1433 Scrambled Eggs with Black Truffle Paste and King Prawns
黑松露蝦球炒蛋
\$52.80

NEW


1435 Wok Fried Mixed Mushroom with Black Truffle Paste and Broccoli
鮮雜菌黑松露配西蘭花 
\$42.80

NEW

1434 Scrambled Eggs with Black Truffle and Mushroom 
黑松露磨菇炒蛋
\$42.80

NEW

1436 Wok Fried Black Truffle Paste in Seafood Fried Rice
黑松露海鮮炒飯
\$48.80

 Vegetarian Dish 素菜

 Spicy Dish 辣度



1437 Gluten Free Stir Fried Scallop
with Broccoli **GF**
時菜帶子
\$36.80



1438 Wok Fried Hellfire Chilli King
Prawns with Garlic Chive and
Onion **🌶️**
鑊仔辣子蝦球
\$34.80



1439 Deep Fried Squid
with Spicy Salt **🌶️**
椒鹽鮮魷
\$26.80



1441 Wok Fried King Prawn with Rice Vermicelli and Pork Mince
金沙粉絲蝦球煲
\$ 36.80



1440 Fried Prawn with Egg Yolk
金衣蝦球
\$ 38.80



1442 Stir Fried Egg White with Fish Fillet
賽螃蟹
\$ 30.80



1443 Deep Fried Soft Shell Crab with Spicy Salt 🌶️
大排檔軟殼蟹
\$32.80

1501 Mongolian Beef on
Sizzling Plate
蒙古牛肉
\$ 26.80

1502 Mongolian Lamb on
Sizzling Plate
蒙古羊肉
\$29.80



1504 Old Town Sweet and Sour Pork
with Pineapple and Capsicum
招牌咕咾肉
\$ 26.80



1505 Deep Fried Shredded
Beef with Sliced Orange
香橙牛肉
\$26.80

1503 Stir Fried Green Beans with Pork Mince
干煸肉鬆四季豆
\$ 26.80



Mains
Beef/Pork/Lamb
Chicken/Duck

主菜
牛 / 豬 / 羊
雞 / 鴨肉

牛 / 猪肉
Beef/Pork

1506 Braised Eggplant with
Pork Mince
魚香茄子煲
\$ 26.80



1507 Beef Fillet in Sichuan Spicy
Soup with Glass Noodles
(Numbing Spicy) 
水煮牛肉
\$ 32.80



1508 Fried Beancurd with
Roasted Pork
豆腐火腩煲
\$ 26.80





1509 Cumin Roasted Lamb
Mini Skewers 
孜然羊肉 BB 串
\$ 28.80

1510 Beef Brisket Hot Pot
原汁牛腩煲
\$ 26.80

1511 Curry Beef Brisket Hot Pot 
咖哩牛腩煲
\$ 28.80

1512 Spicy Grandma's Beancurd
with Pork Mince 
麻婆豆腐
\$ 26.80

NEW
1513 Wok Fried Roasted Pork with
Cabbage and Garlic Chives
大排檔火腩小炒王
\$ 30.80

1514 Chicken, Beef, meat balls, Prawns,
Squids, Garlic Chives and glass noodles
in Sichuan Spicy Soup 
大排檔水煮什會煲
\$ 65.80



** Extra: Served with 4pcs Handmade Buns
** 可另加 4 件夾包 \$ 6.00

 Vegetarian Dish 素菜

 Spicy Dish 辣度

雞 / 鴨肉 / 滑蛋 / 煎蛋小菜
Chicken/Duck/Omelette

1515 Shan Dong Crispy Chicken
山東雞
\$ 28.80



1516 Stir Fried Chicken with
Cashew Nuts
腰果雞球
\$ 26.80



1517 Taiwanese Style Chicken
Hot Pot
台式三杯雞煲
\$ 28.80





1518 Old Town Crispy Chicken
大排檔炸雞件
\$ 26.80



1519 Stir Fried Chilli Boneless
Chicken  
川式辣子雞
\$ 29.80



1520 Honey Chicken
蜜糖雞
\$26.80





1521 Half Roasted Duck with Pickled Plum Sauce
梅醬鴨半只
\$33.80



1522 Curry Chicken Hot Pot 
咖哩雞煲
\$ 28.80

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it may not represent actual food presentation.

 Vegetarian Dish 素菜

 Spicy Dish 辣度



1523 Prawns in Omelette
蝦球芙蓉蛋
\$ 36.80



1524

Seafood Omelette
海鮮芙蓉蛋
\$ 32.80

1525


Oyster Omelette
煎蠔餅
\$ 32.80


1526

Mushroom Omelette
蘑菇煎蛋
\$ 26.80

1527

Chicken/Beef
/BBQ Pork Omelette
雞球 / 牛肉 / 叉燒煎蛋
\$ 26.80

 Vegetarian Dish 素菜

 Spicy Dish 辣度

1601 Stir Fried Green Beans
with Mushroom 🍄
炸菜菇粒四季豆
\$ 24.80



1602 Stir Fried Mixed Vegetables
with Mixed Mushroom 🍄
雜菌扒時蔬
\$ 26.80

1603 Vegetarian Spicy Grandma's
Beancurd 🥬🌶️
素麻婆豆腐
\$ 26.80



Health Greens and Vegetarian Selection

蔬菜類 🥬

1604 Deep Fried Beancurd with Spicy Salt
(*Homemade Beancurd with Egg) 🥬🌶️
大排檔一口炸豆腐
\$ 26.80





1605 Steamed Chinese Broccoli in Vegetarian Oyster Sauce 🌱
蠔油靚時菜
\$21.80



NEW
1606 Stir Fried Lettuce Iceberg with Chilli in Fermented Bean Curd Sauce 🌱
椒絲腐乳炒西生菜
\$ 24.80

NEW
1607 Stir Fried Morning Glory with Belacan Paste 🌱
馬拉盞炒通菜
\$ 26.80

1608 Stir Fried Morning Glory (Water Spinach) with Chilli in Fermented Bean Curd 🌱🌶️🌶️
椒絲腐乳炒通菜
\$ 26.80

1609 Wok Fried Choy Sum/Chinese Broccoli 🌱
清炒靚時菜
\$ 24.80

NEW
1610 Deep Fried Crispy Egg Plant with Garlic and Chilli 🌱
避風塘茄子
\$ 26.80

NEW
1611 Curry Egg Plant 🌱
咖哩茄子煲
\$ 26.80

1612 Vegetarian Braised Rice Vermicelli in Singapore Style 🌱🌶️
素星洲炒米
\$ 22.80

1613 Vegetarian Hot and Sour Soup 🌱🌶️
素酸辣湯
\$ 10.80



NEW

1614 Wok Fried Pea Sprout 
清炒豆苗
\$28.80

NEW

1615 Pea Sprout in Supreme Soup
with Diced Salty Eggs and
Preserved Eggs 
金銀蛋上湯豆苗
\$33.80

1616 Vegetables with whole Chinese Mushroom 🍄
北菇扒時菜
\$ 28.80



1617 Vegetarian San Choy Bow (4 per serve) 🍄
菇粒生菜包
\$ 22.80



1618 Vegetarian Sweet and Sour Pork 🍄
素咕咾肉
\$ 24.80



1619 Pan Fried Tofu with Mixed Mushroom 🍄
鮮什菌扒脆棠豆腐
\$ 28.80



1620 Gluten Free Stir Fried Lettuce
Iceberg with Mashed Garlic 🌱
GF
蒜蓉西生菜
\$ 24.80

1621 Gluten free Stir Fried Chinese
Vegetables (Kale, Cabbage,
Choy Sum or Bok-Choy) 🌱 **GF**
清炒時蔬 (小棠菜 / 西蘭花 / 芥蘭 / 菜心)
\$ 24.80

1622 Gluten Free Soy Sauce Fried Flat
Rice Noodle 🌱 **GF**
豉油王炒河
\$ 24.80

1623 Gluten Free Mixed Vegetable
Fried Flat Rice Noodle 🌱 **GF**
雜菜炒河
\$ 24.80

1624 Gluten Free Stir Fried Rice
Vermicelli with Enoki Mushroom
& Bean Sprout 🌱 **GF**
芽菜金針菇乾炒米
\$ 26.80

1625 Gluten Free Vegetarian Fried
Rice with Mushroom Mince 🌱 **GF**
菇粒素炒飯
\$ 18.80

1626 Gluten Free Egg Fried Rice with
Shallots 🌱 **GF**
香蔥雞蛋炒飯
\$ 17.80



1627 Braised E-fu noodles (*soft
noodle) with Mushroom 🌱
干燒伊面
\$ 26.80

🌱 Vegetarian Dish 素菜

🌶️ Spicy Dish 辣度

GF Gluten Free 不含麩質

港式出前一丁公仔炒面
Wok Fried Instant noodles



1701 Hong Kong Style Wok Fried Instant Noodles with Honey BBQ Pork
乾炒叉燒出前一丁公仔面
\$ 24.80

1702

Hong Kong Style Wok Fried Instant Noodles with Satay Prawns
乾炒沙嗲蝦球出前一丁公仔面
\$ 29.80

1703

Hong Kong Style Wok Fried Instant Noodles (w/Egg, Capsicum and Sprouts)
乾炒出前一丁公仔面 🌱
\$ 18.80

1704

Hong Kong Style Wok Fried Instant Noodles with Satay Beef Fillet
乾炒沙嗲牛肉出前一丁公仔面
\$ 26.80





1705 Stir Fried Rice Noodle
with King Prawns and Eggs
滑蛋蝦球炒河
\$ 28.80

1706 Fried Rice Topped with
Two Sauce;
Ying Yang Fried Rice
Tomato and Cream
Sauce
鴛鴦炒飯
\$ 32.80



Fried Noodle

大排檔炒麵類

1707

Stir Fried Rice Noodle with
Beef Fillet and Eggs
滑蛋牛肉炒河
\$ 26.80

1708

Stir Fried Rice Vermicelli with
BBQ Pork and Prawns
in Singapore Style 
星洲炒米
\$ 22.80

1709

Old Town Stir Fried Noodle with
Duck Meat and
XO Chilli Sauce 
XO 醬鴨絲乾炒米
\$ 22.80

1710

Old Town Stir Fried Noodle
with Duck Meat
大排檔粗炒麵
\$ 22.80


1711

Stir Fried Pork/Beef/Chicken
with Deep Fried Crispy Egg
Noodle
肉絲 / 牛肉 / 雞球炒麵 (兩麵黃)
\$ 24.80

1713

Old Town Stir Fried Lamb Meat
Noodles
大排檔羊肉炒粗麵
\$ 26.80

1712

Braised E-Fu Noodles with
XO Chilli Sauce Lobster meat 
XO 醬龍蝦伊面
\$ 98.80

1714

Old Town Stir Fried Duck Meat
Noodles with XO Chilli Sauce
XO 醬鴨絲粗炒麵
\$ 24.80



Vegetarian Dish 素菜




Spicy Dish 辣度



1715 Special Spicy (numbing Spicy) Glass Noodle with Pork Mince 🌶️🌶️🌶️
麻辣酥肉炒薯粉
\$ 22.80



1716 Stir Fried Seafood Combination with Deep Fried Egg Noodle
海鮮炒麵 (兩麵黃)
\$ 26.80



1717 Premium Soy Sauce Fried Egg Noodle 🌿
招牌豉油王炒麵
\$ 20.80



1718 Stir Fried Beef with Rice Noodle
乾炒牛河
\$ 22.80

大排檔炒飯類 Fried Rice

1719 Pineapples Seafood Fried Rice in Whole Pineapple
原個菠蘿海鮮炒飯
\$ 32.80

1720

Gulten free Seafood Fried Rice (Prawns, Squids, Fish Fillet, Imitation Crab Sticks and Egg)
海鮮炒飯 **GF**
\$ 26.80

1721

Fried Rice with Prawns and Egg
蝦球炒飯 **GF**
\$ 28.80

1722

Chicken Fried Rice with Egg
雞球炒飯
\$ 22.80

1723

Special Fried Rice (BBQ Pork, Chicken, Beef Billet and Seafood Combinations)
特別炒飯
\$ 26.80

1724

Steamed Rice with Chicken Flavour (per bowl) 🌿
雞油香飯 (每碗)
\$ 5.50

1725

Steamed Rice (per bowl) 🌿
絲苗白飯 (每碗)
\$ 3.50



Vegetarian Dish 素菜



Spicy Dish 辣度



Gluten Free 不含麩質



1726 Hong Kong Style Salty Fish and Chicken Fried Rice
懷舊鹹魚雞粒炒飯
\$ 22.80



1727 Fried Glutinous Rice with Preserved Pork
生炒臘味糯米飯
\$ 28.80



1729 Fried Rice Topped with Assorted Seafood in Sauce
福建炒飯
\$ 26.80



1728 Old Town Fried Rice with BBQ Pork and Prawns
大排檔炒飯
\$ 20.80



自選生滾砂鍋
Make your own Congee

NEW

Size of Congee

粥底單價

for 2-3 person (2 至 3 人份) \$15
for 4-6 person (4 至 6 人份) \$25

Choice of Ingredients:

請選擇海鮮材料如下：

1801

Live whole Barramundi 🐠
原條游水盲曹 78.80

1802

Live Mud Crab 🐞
生猛本地泥蟹
Market Price

1803

Live Lobster 🦞
生猛大龍蝦
Market Price

1804

Live Baby Abalone 🐚
游水鮑魚仔
Market Price

1805

Jumbo King Prawns 🦐
大蝦碌
Market Price

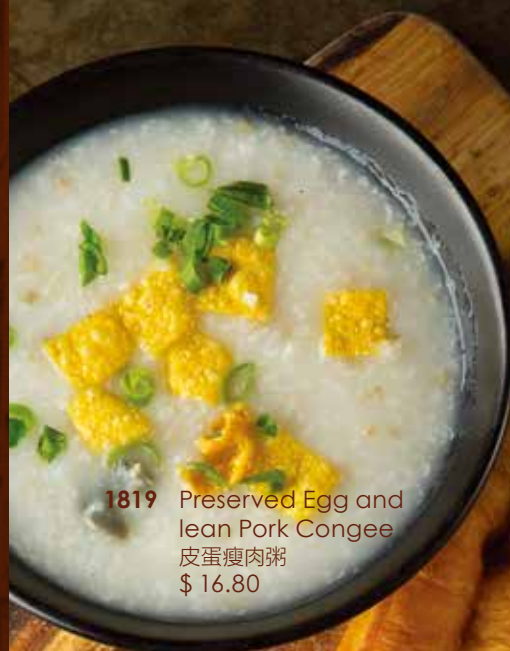
1806

Live Pipies 🐚
本地游水蜆
Market Price

Old Town Congee

一人份大排檔粥品

- 1807** Deep Fried Fish Fillet with Plain Congee
椒鹽魚仔粥
\$ 20.80
- 1808** Hong Kong Minced Beef Congee with Raw Egg
港式高蛋免治牛肉粥
\$ 18.80
- 1809** Baby Abalone and Chicken Congee
鮑魚仔雞球粥
\$ 38.80
- 1810** Pork Minced and Oyster Congee
生蠔肉碎粥
\$ 28.80
- 1811** Fish Maw with Chicken Fillet Congee
滑雞魚肚粥
\$ 22.80
- 1812** Old Town Chef Congee (Preserved Egg, Salty Egg and Pork)
大排檔招牌粥
\$ 18.80
- 1813** Hainan Chicken Congee
海南雞粥
\$ 22.80
- 1814** Chicken Fillet Congee
滑雞粥
\$ 16.80
- 1815** Roasted Duck Congee
燒鴨粥
\$ 22.80
- 1816** Seafood Congee
海鮮粥
\$ 22.80
- 1817** Scallops Congee
原隻帶子粥
\$ 36.80
- 1818** Mixed Mushroom Congee
雜菌素粥 🌱
\$ 19.80
- 1819** Plain Congee 🌱
白粥
\$ 8.00



1819 Preserved Egg and lean Pork Congee
皮蛋瘦肉粥
\$ 16.80



1820 Deep Fried Friter (Savory) 🌱
炸油條
\$ 3.80



1821 Soft Shell Crab Congee
椒鹽蟹仔粥
\$ 24.80



Old Town Homemade Dessert

特色甜品

1901 Red Bean Sweet Soup (Hot)
陳皮紅豆沙 (熱)
\$ 7.50

1902 Red Bean Sweet Soup with
Sweet Tofu Pudding (Hot)
紅豆沙+豆腐花 (熱)
\$ 9.50

1904 Mango Pudding
芒果布甸
\$ 6.50

1905 Mango Pomelo & Sago
Sweet Soup Herbal Jelly with
Ice-cream
大排檔店寶 (楊枝金露仙草雪糕)
\$ 10.50

1903 Sweet Tofu Pudding (Hot)
木桶豆腐花 (熱)
\$ 8.00



1906

Coconut Sago Sweet Soup
椰汁西米露
\$ 7.50

1907

Mango Sago Sweet Soup
芒果西米露
\$ 8.50

1908

Mango Pomelo & Sago
Sweet Soup with Herbal Jelly
楊枝金露仙草
\$ 9.50

1909

Single Scope Vanilla Ice-
cream with Chocolate
topping
單球雪糕
\$ 6.50

1910

Fresh Fruit Platter
新鮮水果拼盤 (2 人份)
\$ 16.50



1911 Mango Pancakes (2pcs)
芒果班戟
\$ 12.50

1912 Durian Pancakes (2pcs)
榴槤班戟
\$ 12.50



1913 Deep Fried Ice-cream
(chocolate/caramel/strawberry topping)
大排檔炸雪糕 (朱古力 / 焦糖 / 士多啤梨汁)
\$ 13.50

大排檔

OLD TOWN
HONG KONG CUISINE

* 1.3% surcharge will be applied for credit card payment.
* 1.6% surcharge will be applied for Amex card.

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