

5月13日, 5月27日

- A.花膠霍山石鮑片瑤柱沙蔘玉竹蘋果煲本地雞湯
- A.Chicken soup with fish maw, Apple, chicken leg and Abalone, ging
- B.鮑片赤芝川貝枇杷菓藕果無花果螺片南北杏煲豬展湯
- B.Pintadeanus soup with sliced abalone, ganodrema lucidum, apple, conch and dried figs
- 1.沙薑雞翼飯
- 1.Steamed Chicken wing with Ginger and Salt
- 2.鎮江豬軟骨飯
- 2.Cook Porcine cartilage with Sweet and Sour sauce side with rice
- 3.香菇肉鬆炆豆腐飯
- 3.tofu cooked with minc pork and mushroom side with rice
- 4.北菇蓮藕蒸肉餅飯
- 4.Steamed minced pork patty , mushroom, with lotus root

5月14日, 5月28日

- A.象拔蚌瑤柱木瓜花生眉豆淮山茨實豬展煲雞湯
- A.Chicken soup with conch, peanut, papaya and pork shank
- B.瑤柱螺片竹蔗栗子粟米甘筍雪梨西施骨煲豬展湯
- B.Pork soup with Saussurea involucreta, Ficus carica,apple,lotus and corns
- 1.花雕杞子蒸滑雞飯
- 1.Steam chicken and wolfberry cooked with chinese yellow wine sauce
- 2.京都洋蔥豬扒飯
- 2.Pork chop cook with Sweet and sour sauce side with rice
- 3.咸魚雞粒炒飯
- 3.Fry Rice with Sliced Chicken and Salty fish
- 4.雲耳蒸肉餅飯
- 4.Steamed minced pork patty with fugus side with rice

5月15日, 5月29日

- A.花膠海蔘鮑片瑤柱蟲草黨蔘北芪圓肉煲走地雞
- A.Chicken Soup with Fish mew, Sliced abalone,dried scallop,dong sum
- B.螺頭木瓜雪耳無花果南北杏蘋果煲豬展湯
- B. Pork shank soup with dried scallop, papya, white fungus, apple and almond
- 1.香橙煎軟雞飯
- 1.Pan fried Chicken fillet with mandarin sauce
- 2.蜜汁芝麻豬扒飯
- 2.pork chop cooked with honey sauce and sesame topping
- 3.瑤柱雞粒荷葉飯
- 3. Dried scollop and sliced chicken with fried rice wrapped by lotus leaf
- 4.北菇蒸肉餅飯
- 4.Steamed minced pork patty with mushroom side with rice

5月16日, 5月30日

- A.猴頭菇雪耳燕窩螺片紅蘿蔔無花果生薑雞湯
- A.Chicken soup with carrot, dried figs, bird nest, beard tooth mushroom and ginger
- B.金華火腿螺頭西洋菜陳腎馬蹄甘菊龍皇杏煲山斑魚
- B.Fish soup, dried chinese ham, tea plant, Dried scollop, yellow bean, Carrprt dried figs and duck kidney.
- 1.風味蜜汁雞扒飯
- 1.Chicken Fillet with Mixed honey sauce side with rice
- 2.菠蘿咕嚕班塊
- 1.Fish Fillet cooked Hot and sour sauce and pineapple
- 3.三色粉絲蒸水蛋飯
- 3.Steam egg with BEAN VERMICELLI
- 4.梅菜蒸肉餅飯
- 4. Steamed minced pork patty with preserved vegetable side with rice

5月17日 (holiday), 5月31日

- A.花膠瑤柱鮑片金華火腿竹筍雪耳煲走地雞
- A.Chicken Soup with Fish mew, Sliced abalone,dried scallop, Chinese salted Ham.
- B.瑤柱螺片葛根北芪玉竹無花果豬骨湯
- B.Pork soup with Dried scallop ganodrema lucid,Radix Fici Hirtae
- 1.椒絲腐乳蒸滑雞飯
- 1.Steam chicken with Fermented Bean Curd Sauce, red peppers side with rice
- 2.腩汁蘿蔔炆排骨
- 2.Pork Rips with Meat sauce side with carrot
- 3.菜甫肉鬆煎蛋飯
- 3.Pan fried egg with Ham and vegetable
- 4.冬菇馬蹄蒸肉餅飯
- 4.Steamed minced pork patty with mushroom and water chestnuts

5月20日, 6月3日

- A.黨參蓮子麥米棗仁圓肉螺片竹絲雞湯
- A.Chicken Soup with lotus seed, dong sum,Sliced Sea Whelks
- B.金華火腿鴨腎合掌瓜無花果茶樹菇黃豆煲西施骨湯
- B.Pork shank soup, dried chinese ham, tea plant mushroom, yellow bean, dried figs and duck kidney.
- 1.招牌桶子豉油雞飯
- 1.Cooked Chicken Wing with Chinese Soy Sauce.
- 2.醬爆美味骨飯
- 2.Pan Fried Pork chop with Seafood sauce
- 3.雪菜肉絲炆米
- 3.Braised Vermicelli with Pickled Vegetable & Shredded Pork
- 4.馬蹄蒸肉餅飯
- 4.Steamed minced pork patty with water chestnuts side with rice

5月21日, 6月4日

- A.花膠鮑片瑤柱金華火腿竹筍圓肉雞湯燉冬瓜茸湯
- A.Chicken Soup with Fish mew, Sliced abalone,dried scallop, Chinese salted Ham with winter melon
- B.象拔蚌螺片葫蘆瓜粟米鬚眉豆蜜棗生薑豬展湯
- A.pork shank soup with corns, cucurbit, ginger, cure bean dried scollop and conch
- 1.蒜香雞翼飯
- 1.Fried chicken wings with Garlic sauce
- 2.瑞士汁豬扒飯
- 2.Sweet sauce pork chop side with rice
- 3.香菇肉鬆蒸水蛋飯
- 4.Steam egg cook with mushroom side with rice
- 4.土魷雞粒蒸肉餅飯
- 4. Steamed minced pork patty with sliced chicken and dried squid

5月22日, 6月5日

- A.鮑片瑤柱猴頭菇姬松茸茶樹菇圓肉煲走地雞
- A.Chicken soup with sliced abalone, bearded tooth mushroom, tea plant mushroom and dried longan fruit.
- B.燕窩銀耳杏汁海底椰冰糖燉鮮奶
- B.Milk with sea coconut , Bird Nest, almond Juice and rock sugar
- 1.金針雲耳蒸滑雞飯
- 1.Steam chicken and mushroom with chinese yellow wine sauce
- 2.柚子蜜豬扒飯
- 2.Fried Pork chop with orange honey criton topping
- 3.麻婆豆腐飯
- 3.Beancurd cooked with hot and spicy sauce
- 4.章魚馬蹄蒸肉餅飯
- 4.Steamed minced pork patty with chicken and dried octopus

5月23日, 6月6日

- A.花膠雪耳猴頭菇沙蔘麥冬百合圓肉鳳雞湯
- A.Chicken soup with fish maw, Jin San, chicken leg.
- B.鯪魚粉葛螺片土茯苓赤小豆扁豆黃豆煲豬尾骨湯
- B.Pork Soup with dried scollop, red bean, yellow bean, fish and Pueraria
- 1.皇牌薑蜜雞翼飯
- 1.Fried Chicken Wings with garlic and honey sauce
- 2.糖醋排骨
- 1.pork ribs with sweet and sour sauce
- 3.瑤柱肉鬆蒸水蛋
- 4.Steam egg cook with dried scollops side with rice
- 4.北菇馬蹄蒸肉餅飯
- 4.Steamed minced pork patty with mushroom and water chestnuts

5月24日, 6月7日

- A.蓮子芡實圓肉蓮藕伏神百合紅棗陳皮煲珍珠雞湯
- A.Chicken Soup with Lotus seed,Chan pi and chinese jujube
- B.瑤柱螺片羅漢果白菜菜乾陳腎南北杏紅棗瘦肉煲豬肺
- B.Pork Lung Soup with dried scollop, red date, dried vegetable, Siraitia grosvenorii
- 1.蒜蓉豆豉爆雞球飯
- 1.cook Soy bean Garlic with chicken
- 2.蒜茸肉片炒雜菜
- 2. Mix Vegitable cooked with pork and garlic sauce side with rice
- 3.干炒豬扒烏冬
- 3. Fried Pork Chop side with Udon
- 4.章魚雞粒蒸肉餅飯
- 4.Steamed minced pork patty with chicken and dried octopus