

**Appetizers****頭 盆**

1. Deep Fried Sea Bass w/ Pate de foie Spring Rolls  
脆皮鵝肝醬雪魚件 14.95
2. Fried Chicken Wings in Garlic w/ Butter  
蒜香雞翼 7.95
3. "PUKA PUKA" Chicken Wings  
東180辣雞翼 7.95
4. Stir Fried Minced Chicken in Lettuce Cups  
serve w/ Sesame Hoisin Sauce  
雞鬆生菜包 9.95
5. Crispy Cream Cheese Wontons  
芝士雲吞 6.95
6. Fried Pork w/ Cabbage Dumplings  
酥炸鍋貼 6.95
7. Deep Fried Spring Rolls  
酥炸春卷 4.95
8. EAST 180 Sweet Potato Fries  
東180 炸甜薯條 4.95
9. Deep Fried Squid in Spicy Pepper Salt  
椒鹽脆鮮魷 9.95
10. Chef's Special Honey BBQ Pork  
蜜味叉燒 7.95
11. Stir Fried Minced Shrimp in Lettuce Cups  
serve w/ Sesame Hoisin Sauce  
蝦鬆生菜包 11.95

**Soup****湯 羹**

12. EAST 180 Wonton Soup  
Shrimp & Assorted Meat w/ Vegetable  
窩雲吞湯 10.95
13. Hot & Sour Soup  
Pork, Tofu, Bamboo Shoot & Black Fungus  
酸辣湯 8.95
14. West Lake Soup  
Minced Beef & Straw Mushroom w/ Cilantro Thick Soup  
西湖牛肉羹 9.95
15. Three Flavor Sizzling Crispy Rice Soup  
Shrimp & Assorted Meat w/ Vegetable  
三鮮窩巴湯 11.95
16. Crab Meat w/ Pumpkin Soup  
鮮蟹肉南瓜湯 12.95
17. Shrimp, Fish Maw w/ Sweet Corn Thick Soup  
鮮蝦粟米魚肚羹 13.95
18. Double Boiled Cantonese Quail Soup  
蟲草花炖鵪鶉 (每位 / per person) 5.95
19. Double Boiled Free Range Chicken, Dried Scallop  
w/ Sea Coconut Soup  
海底椰干貝炖農家雞 (每位 / per person) 5.95
20. Double Boiled Black Chicken w/ Ginseng Soup  
花旗參炖竹絲雞 (每位 / per person) 5.95
21. Abalone, Shark's Fin, Sea Cucumber w/ Fish Maw Soup  
鮑參翅肚羹 29.95
22. Double Boiled Black Chicken, Seahorse w/ Ginseng Soup  
海馬鮮人參炖竹絲雞 (每位 / per person) 6.95
23. Fish, Ham, Mushroom w/ Bamboo Shoot Soup  
皇城宋嫂魚羹 16.95

**Salad****沙 律**

24. Fried Dumpling Salad  
酥炸鍋貼沙律 10.95
25. Chinese Style Chicken Salad  
中式雞沙律 10.95

**Poultry****雞 鴨**

26. Pan Fried Chicken in Grapefruit-Honey Sauce  
柚子蜜汁雞 12.95
27. Kung Pao Chicken  
宮保雞 11.95
28. Orange Chicken  
陳皮雞 11.95
29. Moo Shu Chicken w/ Crepe  
木須雞 11.95
30. Sautéed Chicken & Chinese Mushrooms w/ Bamboo Shoots  
雙冬雞 11.95
31. Sweet & Sour Chicken  
香羅甜酸雞 11.95
32. Curry Chicken Singapore Style  
星洲咖喱雞 11.95
33. Tea Smoke Duck  
樟茶鴨 (H) 14.95 (W) 27.95

**Beef / Pork / Lamb****牛 · 豬 · 羊**

34. EAST 180 Beef  
廚師牛柳 18.95
35. Short Rib w/ Black Pepper Sauce  
黑椒牛仔骨 14.95
36. Kung Pao Beef  
宮保牛肉 12.95
37. Stir Fried Beef w/ Broccoli  
西蘭牛 12.95
38. Stir Fried Beef w/ Fresh Asparagus  
蘆筍牛 12.95
39. Stir Fried Three Flavor w/ Garlic & Chili Sauce  
Shrimp w/ Assorted Meat  
魚香三鮮 12.95
40. Moo Shu Beef w/ Crepe  
木須牛 12.95
41. Mongolian Beef  
蒙古牛肉 11.95
42. Moo Shu Pork w/ Crepe  
木須肉 10.95
43. Sweet & Sour Pork  
香羅甜酸肉 10.95
44. Deep Fried Crispy Pork Chop in Spicy Pepper Salt  
椒鹽豬扒 10.95
45. Pork Chop in Sweet & Sour Sauce  
京都排骨 10.95
46. Stir Fried Lamb w/ Scallion  
蔥爆羊肉 12.95
47. Steamed Spare Ribs w/ Pumpkin in Black Bean Sauce  
豉汁排骨蒸南瓜 10.95

**Casserole****煲 仔**

48. Assorted Seafood & Tofu in Satay Sauce en Casserole  
沙茶海鮮豆腐煲 15.95
49. Braised Shanghai Meatball en Casserole  
沙鍋獅子頭煲 9.95
50. Taro and Pumpkin in Coconut Cream Sauce en Casserole  
椰汁香芋南瓜煲 9.95
51. Minced Fish with Preserved Vegetable and Tofu en  
Casserole  
寧波雪菜魚茸豆腐煲 12.95
52. Frog with Assorted Fresh Mushrooms in Spicy  
XO Sauce en Casserole  
XO 鮮雜菌田雞煲 19.95
53. Eggplant in Pate de Foie Sauce en Casserole  
鵝肝醬茄子煲 14.95

## Chef's Special

## 廚師推介

- A1. "Old Fashion" Sea Salt Baked Chicken  
古法鹽焗雞 (H)14.95 (W) 27.95
- A2. Deep Fried Frog w/ Garlic Sauce  
法式蒜香田雞 16.95
- A3. Traditional Peking Duck  
Serve w/ Homemade Buns, Hoisin Sauce  
東180第一鴨 38.00
- A4. Hoisin Sauce Crispy Tofu Stuffed w/ Assorted Seafood & Asparagus in Crab Meat Sauce  
白玉藏珍 14.95
- A5. EAST 180 Baked Lamb Chop in Special Herbs & Salt  
廚師香草焗羊排 18.95
- A6. Pan Fried Beef Tenderloin in Special Garlic Sauce  
蒜香美極牛柳 18.95
- A7. Deep Fried Almond Beef in Grapefruit-Honey Sauce  
柚子杏片牛柳 14.95
- A8. HARVEST FESTIVAL  
Ground Beef, Shrimp, Chicken, Mixed Nuts, Mixed Vegetables, Hosin Sauce  
五穀豐收 🍷 15.95
- A9. Shanghai Spare Ribs  
上海小排骨 11.95
- A10. EAST 180 Tofu  
Steamed Tofu Stuffed w/ Minced Shrimp  
百花玉子豆腐 14.95
- A11. Double Boiled Winter Pumpkin Soup  
海鮮豆腦南瓜盅 18.95
- A12. Deep Fried Oyster & Pate de foie serve over Steamed Bread  
豪氣千雲 18.95
- A13. Clams w/ Fresh Basil in Garlic Sauce  
香草炒大蜆 🍷 14.95
- A14. Clams in Spicy Wine Sauce en Casserole  
沙鍋辣酒蜆 🍷 16.95
- A15. Steamed Tofu w/ Assorted Meat & Seafood  
錦繡玉子豆腐 14.95
- A16. Deep Fried Crispy Shrimp in Salty Egg Yolk  
脆皮金沙蝦球 16.95
- A17. Steamed Bean Curd w/ Dried Scallop in Dried Shrimp Roe Sauce  
蝦子瑤柱蒸腐包 14.95
- A18. Shrimp Sauteed w/ Mango & Egg White  
香芒雪花蝦球 18.95
- A19. Spicy & Sour Sliced Pork Belly  
冰鎮酸辣腩片 12.95
- A20. Fish Tofu stuffed w/ Minced Prawn in Dire Shrimp Roe Sauce  
蝦子百花釀魚鱈 18.95
- A21. Drunken Beef Tripe  
醉金錢肚 10.95
- A22. Shark Fin & Minced Prawn streamed w/ Tofu  
百花琵琶翅 22.95
- A23. Drunken Chicken in Silken Salty Egg Yolk Sauce  
貴妃醉酒黃金夢 (H) 15.95 (W) 29.95
- A24. East 180 Lemon Chicken  
西檸煎軟雞 12.95
- A25. Frog w/ Herbal in Silken Rice Congee  
無米粥藥膳田雞窩 19.95
- A26. Pan Fried Shrimp w/ Dry Preserved Vegetable in Aged Shiu Hing Wine  
陳年紹慶乾菜霸皇蝦 16.95
- A27. Chicken w/ Ginger & Shiu Hing Wine  
紹慶薑酒農家雞 14.95
- A28. Stir Fried Spinach w/ Crispy Bacon & Garlic  
蒜片煙肉炒菠菜 12.95

🍷 Hot & Spicy

## Abalone & Sea Cucumber

## 鮑魚 · 海參

54. Smoked Abalone  
煙鮮鮑魚 69.95
55. Braised Fresh Abalone in Chicken Sauce  
雞汁原隻迷你鮮鮑魚 42.95
56. Braised Abalone in Oyster Sauce  
蠔皇原隻日本網鮑 Seasonal / 時價
57. Braised Abalone in Oyster Sauce  
蠔皇原隻鮮鮑魚 (1 oz) 18.95
58. Braised Sea Cucumber w/ Dried Scallops & Minced Pork in Brown Sauce  
瑤柱肉碎炆海參 26.95
59. Braised Sea Cucumber in Dried Shrimp Roe Sauce  
蝦子海參 26.95
60. Stir Fried Sea Cucumber w/ Scallion  
蔥爆海參 26.95
61. Spicy & Sour Sea Cucumber  
冰鎮酸辣海參 🍷 29.95

## Shark Fin

## 魚翅

62. Supreme Shark's Fin w/ Crabmeat  
金湯蟹肉鮑翅 (每位 / per person) 46.95
63. Braised Shark's Fin w/ Shredded Chicken  
紅燒雞絲翅 (每位 / per person) 16.95
64. Braised Shark's Fin w/ Crab Meat  
蟹肉大生翅 (每位 / per person) 19.95
65. Double Boiled "Dried Seafood Delicacies"  
Abalone, Shark Fin, Sea Cucumber & Fish Maw  
天官賜福 (每位 / per person) 46.95

## Seafood

## 海鮮

### Live Seafood 游水海鮮

Lobster, Crab, Fish - Seasonal

龍蝦 · 蟹 · 魚 - 時價

66. EAST 180 Fried Shrimp Balls  
金牌炸蝦丸 9.95
67. Kung Pao Shrimp  
宮保蝦球 🍷 14.95
68. Pan Fried Shrimp in Spicy Tomato Sauce  
干燒蝦球 14.95
69. Deep Fried Shrimp w/ Honey Walnut & Pumpkin  
南瓜西汁合桃蝦 14.95
70. Sautéed Shrimp w/ Fresh Asparagus  
蘆筍蝦球 14.95
71. Spicy & Tangy Aromatic Scallop  
溜炒帶子 🍷 16.95
72. Sautéed Shrimp & Scallop w/ Asparagus in XO Spicy Sauce  
XO醬蘆筍雙鮮 🍷 16.95
73. Curry Seafood Singapore Style  
星洲咖喱海鮮 🍷 14.95
74. Pan Fried Sea Bass Steak in Buttery Crispy Garlic Sauce  
金蒜雪魚扒 19.95
75. Deep Fried Fish Fillet in Spicy Pepper Salt  
椒鹽脆魚片 🍷 10.95
76. Pan Fried Bacon Wrapped w/ Fish Fillet in Spicy Sauce  
辣汁煙肉魚柳 🍷 12.95

🍷 Hot & Spicy

77.	Moo-Shu Shrimp w/ Crepes 木須蝦	12.95
78.	Pan Fried Flounder Fillet w/ Crispy Garlic in Spicy Pepper Salt 火蒜龍利球	29.95
79.	Deep Fried Flounder Fillet 骨香龍利球	29.50
80.	Fresh Oyster Steamed in House Special Garlic Sauce 秘制金蒜蒸生蠔	9.95
81.	Fresh Oyster Steamed in Spicy XO Sauce XO醬蒸生蠔	11.95
82.	Assorted Seafood w/ Vermicelli en Casserole 海皇干撈粉絲	14.95

## Tofu & Vegetable

## 豆腐 · 蔬菜

83.	Deep Fried Crispy Tofu in Spicy Pepper Salt 椒鹽豆腐	9.95
84.	Ma Po Tofu Braised Tofu in Spicy Minced Pork Sauce 麻婆豆腐	9.95
85.	Sautéed String Beans & Pumpkin in XO Spicy Sauce XO 醬炒雙蔬	10.95
86.	Stir Fried Eggplant w/ Garlic & Chili Sauce 魚香茄子	9.95
87.	Stir Fried Green Beans Szechuan Style 干扁四季豆	9.95
88.	Sautéed Fresh Asparagus w/ Buttery Crispy Garlic 蒜香蘆筍	10.95
89.	Sautéed Assorted Fresh Vegetables 田園雜菜	10.95
90.	Sautéed Assorted Fresh Mushrooms & Asparagus in Cream & Butter Sauce 奶油雜菌鮮蘆筍	11.95
91.	Sautéed Assorted Fresh Mushrooms & Asparagus in XO Spicy Sauce XO 醬雜菌鮮蘆筍	12.95
92.	Moo Shu Vegetable w/ Crepe 木須雜菜	9.95
93.	Stir Fried Chinese Mushrooms & Bamboo Shoots 燒雙冬	9.95
94.	Bitter Melon w/ Dried Shrimp & 2 kinds of Eggs in Broth en Casserole 金銀蛋蝦干涼瓜煲	14.95
95.	Stir Fried Peatip w/ Garlic 蒜片炒豆苗	14.95
96.	Pan Fried King Mushroom in Abalone Sauce 鮑汁原條雞腿菇	11.95

## Vegetarian

## 素食

97.	Vege Salmon Fillets in Spicy Tomato Sauce 干燒素三文魚	10.95
98.	Vege Seabass Steak in Buttery Crispy Garlic Sauce 金蒜素鱈魚扒	12.95
99.	Vege Seabass Steak Steam w/ Vege Ham & Black Mushrooms 蒸麒麟鱈魚扒	15.95
100.	Baked Honey Ham Serve Over Steamed Bun 素蜜汁火腿	12.95
101.	Vege Shanghai Spare Ribs 素上海排骨	10.95
102.	Vege Black Pepper Steak 素黑椒牛排	11.95

103.	Vege Kung Pao Chicken 素宮保雞	10.95
104.	Deep Fried Vege Chicken in Spicy Pepper Salt 椒鹽酥雞	10.95
105.	Vege Peking Duck 素北京鴨	12.95

## Noodle & Rice

## 粉麵飯

106.	EAST 180 Fried Rice (Shrimp, Chicken & Beef) 東180炒飯	11.95
107.	Yang Chow Fried Rice (Shrimp & BBQ Pork) 揚州炒飯	9.95
108.	Dried Scallop & Egg White Fried Rice 瑤柱蛋白炒飯	12.95
109.	Assorted Vegetable Fried Rice 雜菜炒飯	8.95
110.	Hong Kong Style Fried Rice 港式炒飯	Shrimp (蝦) 10.95 Beef or Chicken (牛或雞) 9.95
111.	Assorted Seafood Chow Mein Hong Kong Style Pan Fried Crispy Noodles 海鮮兩麵黃	12.95
112.	Beef Chow Mein in Black Bean Sauce Hong Kong Style Pan Fried Crispy Noodles 豉椒牛兩麵黃	10.95
113.	Fried Udon w/ Assorted Seafood in XO Spicy Sauce XO醬海鮮炒烏冬	12.95
114.	Fried Udon w/ Chicken in Satay Sauce 沙茶雞片炒烏冬	10.95
115.	EAST 180 Noodles Shrimp, Assorted Meat & Vegetables 雜錦炒粗麵	11.95
116.	Fried Noodle Shanghai Style Shredded Pork, Cabbage & Fresh Mushroom 上海粗炒麵	9.95
117.	Beef Chow Fun w/ Soy Sauce 干炒牛河	9.95
118.	Fried Vermicelli Singapore Style Shrimp & BBQ Pork 星州炒米粉	11.95
119.	Fried Rice w/ Pate de Foie, Liver Sausage & Shallot 干蔥鵝肝鴨肝腸炒飯	14.95

## Desserts

## 甜品

120.	Almond Milk 酥皮杏仁茶	(每位 / per person) 4.95
121.	Taro Balls w/ Almond 幸運棗	(每位 / per person) 4.95
122.	Pumpkin Tapioca Soup 南瓜西米露	(每位 / per person) 3.95
123.	Sesame Sweet Rice Balls 雷沙芝麻湯丸	(每位 / per person) 4.95
124.	Sweet Rice Balls in Rice Wine 桂花酒釀湯丸	(每位 / per person) 4.95
125.	Custard Cream Puff Pastry 奶皇酥	(每位 / per person) 4.95
126.	Red Wine Pear Poached Pear in Red Wine Sauce, Blueberry, A La Mode 紅酒南梅啤梨雪糕	(每位 / per person) 6.95
127.	Stewed Hasmar w/ Lotus Nuts 紅蓮炖雪蛤	(每位 / per person) 9.95
128.	Royal Swallows Nest in Almond Milk 杏汁官燕	(每位 / per person) 48.00



## 【鮑魚篇】

鮑魚古稱為腹魚，雖叫魚并不屬於魚類，它是無脊椎的動物中的軟體動物，其軟體部份肉肥、細嫩、有滋陰、養顏、平衡血壓和養肝明目之功效，故有“明目魚”之稱，鮑魚營養豐富尤對女性滋補健身功能甚大，稱為席上之珍品。品嚐鮑魚，須紋切，慢慢嚼、細細品、回味香。食用時，滴少許鮑汁放進口中細細輕嚼讓牙齒接觸鮑魚，產生彈牙質感、使鮑魚的濃香真味發揮得淋漓盡致，唇齒留香。那種感覺像初戀接吻一樣，讓人刻骨銘心、回味無窮……

### ABALONE

*Abalone is Callea Curiosa of seafood, Japanese abalone is the best quality in world. The mostly produce areas of abalone are Australia, South Africa & Middle East. Abalone from there are big & fat. According to the theory of Chinese medicine, Abalone is effective in conserving vital power, moistening the respiratory tract, benefiting for the livers and eyes and effective in keeping in good health.*



## 【魚翅篇】

魚翅取自鯊魚的背鰭、胸鰭、尾鰭曬制而成。尾部稱為勾翅，胸鰭稱為片翅。魚翅經過浸發後，可分為鮑翅及散翅兩大類。鮑翅，即翅針緊連着完整的翅膜，成排形狀。散翅則翅針分散，沒有翅膜相連。魚翅是一種名貴海味，含有豐富的蛋白質，有益精固本，補血、補腎之功效，可滋補養顏，保持青春活力。醫學專家發現魚翅對糖尿病、風濕、關節炎亦有相當療效，尤對癌症功效顯著。食用時在100克以上為最佳。

### SHARK FIN

*Shark's fin, a kind of popular seafood with rich protein, is believed to be able to supplement fundamental substances that maintain the functioning of the body. Besides the fact that it improves kidney and skin, it makes you stay young & energetic. Doctors also found that Shark fin helps in curing diabetes, rheumatism, energetic, especially for cancers. To see the effect, it is suggested that 100g is the minimum amount taken each time.*



## 【燕窩篇】

燕窩盛產於東南亞一帶，是金絲燕子口裡吐出的唾液凝結而成的。自古以來被視為上等珍品，有很高的營養價值。中醫理論認為，燕窩具有“養陰潤燥，益氣補中，治虛損勞疾之功效，開采困難以及功效特殊，長期以來燕窩地位倍受尊崇，不失為養顏珍品。

### BIRD'S NEST

*Bird's nest, Edible Bird's Nest mainly produced in South East Asia. Bird's nest is from the saliva of the swiftlets. Since ancient time, it had been regarded as first class & extremely nutritious food. According to concept of traditional Chinese medicine, "Bird's nest could reinforce body fluid to balance Yin deficiency Supplement Qi to maintain normal function of the body, help to recover from tiredness, especially help woman stay young with beautiful skin."*



3



4



6



12



16



22



26



27



28



39



42



49



50



53



66



69



72



76



106



111



A1



A3



A4



A6



A7



A8



A9



A11



65



54



56