



ASIAN CUISINE



MID-DAY STREET FARE

頭檯和點心

聚福軒拼盤

豬肉餃子：
蒸餃或鍋貼

豬肉燒賣

水晶蝦餃

涼拌香辣黃瓜

韓國泡菜

湯類

蛋花玉米羹

酸辣湯

鮮蝦豬肉雲吞湯

雜錦鍋餛飩

湯麵類

燒味湯麵
(叉燒、燒鴨或油雞)

雲吞湯麵

重慶香辣麵

紅燒牛肉湯麵

越南牛肉粉

時菜豆腐湯麵

粥類

生菜雞絲粥

海鮮粥(蝦、干貝、墨魚)

皮蛋瘦肉粥

炸油條

APPETIZERS AND DIM SUM

JOY SHARE PLATE 18.
barbecued pork spare ribs, vegetable spring rolls,
beef satays and pork potstickers

TRADITIONAL PORK DUMPLINGS 7.5
steamed or pan fried potstickers

PORK SIU MAI 6.5
steamed pork and mushroom dumplings

SHRIMP HARGOW 8.5
steamed shrimp dumplings

火素 SPICY CUCUMBER 7.
chilled cucumber tossed in a chili marinade

KOREAN KIMCHI 7.5

SOUP

	Cup	Bowl
EGG FLOWER SOUP	5.	7.
火 HOT AND SOUR SOUP	5.	7.
SHRIMP AND PORK WONTON SOUP	7.	10.
WOR WONTON SOUP		13.
shrimp, chicken, pork, mixed vegetables		

NOODLE SOUP

	Medium Bowl	Large Bowl
BARBECUE NOODLE SOUP	9.	13.
choice of barbecued pork, roast duck, or soy sauce chicken		
WONTONS WITH NOODLE	9.	13.
火 CHONGQING SPICY NOODLE	9.	12.5
BEEF SHANK WITH NOODLE	9.	14.
VIETNAMESE BEEF PHO TAI WITH RICE NOODLE	10.5	15.5
VEGETABLE AND TOFU WITH NOODLE	8.5	12.5

CONGEE rice porridge

CHICKEN WITH SHREDDED LETTUCE 6.

SEAFOOD WITH SHRIMP, SCALLOP AND SQUID 9.

PRESERVED EGG AND PORK 8.

CHINESE FRIED DONUT 4.

火 SPICY 素 VEGETARIAN

LUNCH MENU AVAILABLE
11:30AM - 4:00PM DAILY

JOY

聚福軒

ASIAN CUISINE



MID-DAY STREET FARE

特價午餐 配炒飯及春捲

咕嚕肉
西蘭花炒牛肉
左宗雞
宮保雞丁
酸甜炸豆腐
蒙古牛肉
四川魚香肉絲
泰式辣子雞

燒臘飯

蜜汁叉燒
金牌脆皮燒鴨
豉油雞
雙拼燒味飯

飯類和麵類

聚福軒炒飯(豬肉、
鮮蝦、雞肉、蔬菜或臘腸)
韓式泡菜炒飯
撈麵
(雞肉、鮮蝦或豬肉)
星州炒米粉

泰式炒粿條
(雞肉、鮮蝦或豬肉)
干炒牛河

韓式石鍋雞肉拌飯

LUNCH HOUR SPECIALS

	SWEET AND SOUR PORK	10.
	BEEF AND BROCCOLI	10.
火	GENERAL TSO'S CHICKEN	10.
火	KUNG PAO CHICKEN	10.
素	CRISPY FRIED TOFU WITH SWEET AND SOUR SAUCE	10.
	MONGOLIAN BEEF	10.
火	SZECHUAN PORK WITH MUSHROOMS	10.
火	SPICY CHICKEN WITH THAI BASIL	10.

BARBECUE RICE *served with steamed jasmine rice and choy sum*

	GLAZED BARBECUED PORK	12.
	CANTONESE ROAST DUCK	14.
	SOY SAUCE CHICKEN	12.
	BARBECUE RICE COMBINATION (choose 2)	14.

WOK FRIED RICE AND NOODLES

	WOK FRIED RICE	12.5
	choice of pork, shrimp, chicken, vegetables or chinese sausage	
	KIMCHI FRIED RICE	13.5
	LO MEIN	14.5
	choice of chicken, shrimp or pork	
火	SINGAPORE STYLE CURRY RICE NOODLE	15.5
	spicy shrimp and pork	
	PAD THAI	15.5
	flat rice noodles with choice of chicken, shrimp or pork	
	BEEF CHOW FUN	14.5
	flat rice noodles in brown sauce	

火	KOREAN BI BIM BAP	14.5
	crispy rice, mixed vegetables, grilled chicken, egg, spicy sauce	

火 SPICY 素 VEGETARIAN

LUNCH MENU AVAILABLE
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ASIAN CUISINE



前菜

- 香脆蔥油餅
- 豬肉蝦肉春卷
- 脆皮黃瓜烙餅
- 雞鬆生菜包
- 串燒沙爹牛肉
- 椒鹽魷魚
- 越南蝦肉卷
- 素菜春卷
- 香辣豆乾沙拉
- 涼拌香辣黃瓜
- 韓國泡菜
- 聚福軒拼盤

點心類

- 豬肉餃子：
蒸餃或鍋貼
- 香酥蝦球
- 上海叉燒包
- 雞肉鍋貼
- 豬肉燒賣
- 水晶蝦餃
- 上湯豬肉餃子

APPETIZERS

- | | | |
|----|--|-----|
| 火 | CRISPY SCALLION PANCAKE
spicy eggplant chutney | 8. |
| | PORK AND SHRIMP EGGROLLS
hot mustard, plum sauce | 7.5 |
| | CRISPY CUCUMBER PANCAKE
sweet and zesty dipping sauce | 8. |
| | CHICKEN LETTUCE CUPS
minced spiced chicken, cool lettuce wraps | 9. |
| | CHAR GRILLED BEEF SATAY
peanut dipping sauce | 8.5 |
| 火 | CRISPY SALT AND PEPPER CALAMARI | 8. |
| | VIETNAMESE FRESH SUMMER ROLLS
nuoc cham dipping sauce | 8. |
| 素 | VEGETABLE SPRING ROLLS
sweet and sour sauce | 6.5 |
| 火 | SPICY DRIED SOYBEAN CAKE SALAD
red and green chilies, sesame oil, ginger, soy | 9. |
| 火素 | SPICY CUCUMBER
chilled cucumber tossed in a chili marinade | 7. |
| | KOREAN KIMCHI | 7.5 |
| | JOY SHARE PLATE
barbecued pork spare ribs, vegetable spring rolls,
beef satays, pork potstickers | 18. |

DIM SUM

- | | | |
|--|--|-----|
| | TRADITIONAL PORK DUMPLINGS
steamed or pan fried (potstickers) | 7.5 |
| | CRISPY SHRIMP SPIDER BALL
sweet chili dipping sauce | 8.5 |
| | SHANGHAI PORK BAO
steamed barbecued pork buns | 6.5 |
| | PAN FRIED CHICKEN DUMPLING
ginger-garlic soy sauce | 7.5 |
| | PORK SIU MAI
steamed pork and mushroom dumplings | 6.5 |
| | SHRIMP HARGOW
steamed shrimp dumpling | 8.5 |
| | STEAMED PORK SOUP DUMPLINGS | 7.5 |

火 SPICY 素 VEGETARIAN

DINNER MENU AVAILABLE
4:00PM - 11:00PM DAILY



JOY

聚福軒

A S I A N C U I S I N E



湯類

蛋花玉米羹

酸辣湯

鮮蝦豬肉雲吞湯

雜錦鍋餛飩

味噌蛤蜊豆腐湯

老火燉湯

湯麵類

(蛋麵、粿條、米粉或
烏龍麵)

燒味湯麵

(叉燒、燒鴨或油雞)

雲吞湯麵

重慶香辣麵

紅燒牛肉湯麵

越南牛肉粉

雞肉越南河粉

時菜豆腐湯麵

粥類

生菜雞絲粥

海鮮粥(蝦、干貝、墨魚)

皮蛋瘦肉粥

SOUP

EGG FLOWER SOUP

火 HOT AND SOUR SOUP

SHRIMP AND PORK WONTON SOUP

WOR WONTON SOUP
shrimp, chicken, pork, mixed vegetables

MISO CLAM SOUP WITH TOFU

CHEF'S STEAMED HERB SOUP
daily hand selected ingredients

CUP

BOWL

5.

7.

5.

7.

7.

10.

13.

11.

23.

NOODLE SOUP

egg noodle, flat rice noodle, thin rice noodle
or udon noodle

BARBECUE NOODLE SOUP

choice of barbecued pork, roast duck
or soy sauce chicken

WONTONS WITH NOODLE

火 CHONGQING SPICY NOODLE

BEEF SHANK WITH NOODLE

VIETNAMESE BEEF PHO TAI WITH RICE NOODLE

VIETNAMESE CHICKEN PHO GA WITH RICE NOODLE

VEGETABLE AND TOFU WITH NOODLE

13.

13.

12.5

14.

15.5

13.5

12.5

CONGEE

rice porridge

CHICKEN WITH SHREDDED LETTUCE

SEAFOOD WITH SHRIMP, SCALLOP AND SQUID

PRESERVED EGG AND PORK

CHINESE FRIED DONUT

6.

9.

8.

4.

火 SPICY 素 VEGETARIAN

DINNER MENU AVAILABLE
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JOY

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ASIAN CUISINE



燒味類

金牌脆皮燒鴨
蜜汁燒排骨
蜜汁叉燒
豉油雞
韓燒牛仔骨
燒味拼盤

精選推介

牛肉類
蒙古牛肉
西蘭花炒牛肉
鐵板黑椒牛柳
陳皮牛肉

雞肉類
宮保雞丁
左宗棠雞
芝麻雞
泰式辣子雞

豬肉類
木須肉
咕嚕肉
四川魚香肉絲
香辣回鍋肉

海鮮類
香酥檸檬蝦
宮保蝦仁
蒜蓉海鮮燴 (龍蝦、蝦、干貝)
鳳梨大明蝦

豆腐類
麻婆豆腐
清炒素菜豆腐干
酸甜炸豆腐
魚香茄子豆腐

BARBECUE AND ROAST

CANTONESE ROAST DUCK	18.
BARBECUED PORK SPARE RIBS	15.5
GLAZED BARBECUED PORK	13.
SOY SAUCE CHICKEN	12.
KAL-BI KOREAN BARBECUED BEEF SHORT RIBS	22.
BARBECUE AND ROAST COMBINATION (choose 3)	25.

FAVORITES

BEEF

MONGOLIAN BEEF	16.5
BEEF AND BROCCOLI	16.5
SIZZLING PEPPER STEAK	17.
ORANGE PEEL BEEF	17.

CHICKEN

火 KUNG PAO CHICKEN	14.
火 GENERAL TSO'S CHICKEN	15.
SESAME CHICKEN	14.
火 SPICY CHICKEN WITH THAI BASIL	14.

PORK

MU SHU PORK WITH PANCAKES	15.
SWEET AND SOUR PORK	14.5
火 SZECHUAN PORK WITH MUSHROOMS	14.5
火 SPICY TWICE COOKED PORK	15.

SEAFOOD

CRISPY LEMON SHRIMP	17.5
火 KUNG PAO SHRIMP	17.5
LOBSTER, SHRIMP AND SCALLOPS IN GARLIC SAUCE	30.
PINEAPPLE PRAWNS	27.

TOFU

MA PAO TOFU WITH MINCED PORK	11.5
素 SOY SAUCE TOFU	12.
素 CRISPY FRIED TOFU WITH SWEET AND SOUR SAUCE	11.
火 素 TOFU AND EGGPLANT IN SZECHUAN SAUCE	12.

火 SPICY 素 VEGETARIAN

DINNER MENU AVAILABLE
4:00PM - 11:00PM DAILY



JOY

聚福軒

ASIAN CUISINE



粵菜及川菜

椒鹽蝦

蜜汁核桃蝦

北京片皮鴨
(兩人份)

海上鮮

港式避風塘香蒜龍蝦

鐵板黑椒牛排
香酥豆豉鱈魚

廣式椒鹽排骨

聚福匯

炸子雞全隻

豉汁炒蜆

韓國料理
韓式石頭鍋飯

韓式牛骨湯

泡菜炆豬肩肉

香辣海鮮豆腐

韓式烤肉

泰式咖喱

紅咖喱蝦仁

綠咖喱雞片

黃咖喱素菜炸豆腐

CANTONESE AND SZECHUAN

火 SALT AND PEPPER SHRIMP 26.
wok seared shell-on large prawns, crisp pepper coating

HONEY GLAZED WALNUT PRAWNS 28.
large shrimp, sweet creamy glaze, toasted walnuts

PEKING DUCK (for two) 47.
tender meat, crispy skin, julienne cucumber, green onion, hoisin sauce, house special pancakes or steamed buns

FRESH WHOLE FISH 37.
steamed or fried with ginger-scallion soy sauce, black bean sauce or sweet and sour sauce

WHOLE LIVE MAINE LOBSTER 52.
Hong Kong style with roasted garlic, chilies and scallion or Cantonese style with sherry, minced pork in white garlic sauce

SIZZLING FILET MIGNON WITH BLACK PEPPER SAUCE 39.

CRISPY CHILEAN SEA BASS 36.
black bean or sweet and sour sauce

火 CANTON PORK CHOPS 27.
crispy salt and pepper style , thai basil, spicy green and red chilies

JOYFUL FAMILY 29.
shrimp, scallops, chicken, barbecue pork, gai lan, napa cabbage, shiitakes, carrots, oyster sauce

WHOLE CRISPY CHICKEN 26.
24-hour aromatic marinade, crisp roasted, dry spice mix

STEAMED CLAMS WITH BLACK BEAN SAUCE 26.

KOREAN

火 BI BIM BAP 17.5
crispy rice, mixed vegetables, seared beef, egg, spicy sauce

KALBI TANG 18.
beef short ribs, beef broth, glass noodles, egg, scallion

KIMCHI STEW 17.5
braised pork shoulder, soft tofu, green onion

火 SPICY SEAFOOD-TOFU STEW 25.
shrimp, scallops, squid, crisp tofu, chili sauce, snow peas

PORK BULGOGI 17.
korean chili, sesame, ginger, garlic, green onion

THAI CURRY

火 SPICY RED CURRY WITH SHRIMP 19.

火 SPICY GREEN CURRY WITH CHICKEN 15.

MILD YELLOW CURRY WITH FRIED TOFU AND MIXED VEGETABLES14.

火 SPICY 素 VEGETARIAN

DINNER MENU AVAILABLE
4:00PM - 11:00PM DAILY

JOY

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ASIAN CUISINE



蔬菜類

乾扁四季豆
蒜香荷蘭豆
蒜蓉菠菜
百福素什錦
蠔油芥蘭
蒜蓉豆苗

炒麵類

泰式炒粿條
(雞肉、鮮蝦或豬肉)
星州炒米粉

干炒牛河

撈麵
(雞肉、鮮蝦或豬肉)
泰式炒河粉

香脆兩麵黃
(鮮蝦、豬肉或雞肉)
海鮮炒米粉

飯類

聚福軒炒飯(豬肉、
鮮蝦、雞肉、蔬菜或臘腸)
揚州炒飯
菠蘿蝦炒飯
韓式泡菜炒飯
蜜汁叉燒飯
金牌脆皮燒鴨飯
豉油雞飯
雙拼燒味飯(擇二：
叉燒、燒鴨或油雞)

VEGETABLES

火	素	SZECHUAN GREEN BEANS	8.
素		SUGAR SNAP PEAS IN LIGHT GARLIC SAUCE	8.5
素		GARLIC SPINACH STIR FRY	8.
素		ASPARAGUS, CHOY SUM AND BOK CHOY IN GARLIC SAUCE	9.5
素		GAI LAN IN OYSTER SAUCE	8.5
素		PEA SHOOTS IN LIGHT GARLIC SAUCE	12.

WOK FRIED NOODLES

		PAD THAI flat rice noodles with choice of chicken, shrimp or pork	15.5
火		SINGAPORE STYLE CURRY RICE NOODLE spicy shrimp and pork	15.5
		BEEF CHOW FUN flat rice noodles in brown sauce	14.5
		LO MEIN choice of chicken, shrimp or pork	14.5
		PAD SEE EW THAI NOODLES choice of chicken, shrimp or pork wide rice noodle, egg, choy sum, black mushroom, brown sauce	14.5
		CRISPY PAN FRIED NOODLES choice of chicken, shrimp or pork	14.5
		SEAFOOD RICE VERMICELLI shrimp, scallops, egg, pickled chilies	19.

RICE

		WOK FRIED RICE choice of chicken, shrimp, pork, vegetables or chinese sausage	12.5
		YANG ZHOU STYLE FRIED RICE	14.
		SHRIMP FRIED RICE WITH PORK, PINEAPPLE AND CILANTRO	14.
		KIMCHI FRIED RICE	13.5
		STEAMED RICE WITH BARBECUED PORK	12.
		STEAMED RICE WITH ROAST DUCK	14.
		STEAMED RICE WITH SOY SAUCE CHICKEN	12.
		COMBINATION BARBECUE RICE choice of two: barbecued pork, roast duck or soy sauce chicken	14.

火 SPICY 素 VEGETARIAN

DINNER MENU AVAILABLE
4:00PM - 11:00PM DAILY

JOY

聚福軒

A S I A N C U I S I N E



甜品類

巧克力芝士蛋糕甜圈

薑汁焦糖布丁

菠蘿夏威夷果仁餡餅

抹茶冰淇淋

果味雪芭拼盤：
檸檬、芒果、覆盆莓

鮮果拼盤

茶葉

烏龍
普洱
鐵觀音
茉莉
龍井
壽眉
菊花

果汁和飲料類

鮮橙汁

芒果汁

菠蘿汁

越式凍咖啡

泰式凍奶茶

珍珠奶茶

泰式奶茶

冰茉莉花茶

冰紅茶

芒果冰沙

DESSERT

CHOCOLATE CHEESECAKE DOUGHNUTS 9.
dusted with cinnamon and sugar

GINGER CRÈME BRULÉE 9.

PINEAPPLE MACADAMIA NUT TARTE 9.
pineapple-anise compote, vanilla bean ice cream

GREEN TEA ICE CREAM 8.

SORBET SAMPLER 8.
lemon, mango, raspberry

FRESH SLICED FRUIT PLATE 12.

TEA SELECTIONS

每位 per person 2.5

Joy Oolong-Black

Pu-erh-Black

Tieguanyin-Special Black

Jasmine Pearl-Green

Longjing-Green

Shou Mei-White

White Chrysanthemum

JUICE AND BLENDED DRINKS

Fresh Orange Juice 4.5

Mango Juice 4.5

Pineapple Juice 4.5

Vietnamese Iced Coffee 4.5

Thai Iced Tea 4.5

BOBA TEA

Bubble tea originally came from Taiwan in the 1990's. It consists of BOBA, which are tapioca pearls, and the liquid part, which is usually milk tea. The BOBA are derived from the cassava root and have a nice, gelatinous texture. This is a delicious and fun drink. Enjoy!

Thai Iced Tea 5.5

Jasmine Iced Tea 5.5

Black Iced Tea 5.5

Tropical Mango 5.5





A S I A N C U I S I N E



SOPHISTICATED

WHITE/ROSE

Riesling, Cupcake, Mosel, Germany	7.
Fume Blanc, Ferrari-Carano, Sonoma	9.
Pinot Grigio, Candoni Organic, Pavia, Italy	8.
Chardonnay, Wente Vineyards, Livermore Valley	10.
Chardonnay, Rodney Strong, Napa	11.
Rosa, Domaine Royal de Jarras, Grenache Gris, France	8.

RED

Pinot Noir, Rainstorm, Oregon	10.
Merlot, Wild Horse Vineyards, Central Coast	11.
Malbec, Ruta 22, Patagonia, Argentina	8.
Red Blend, Conn Creek, “Herrick Red”, Napa	11.
Cabernet Sauvignon, Seven Falls, Washington	9.
Cabernet Sauvignon, Francis Ford Coppola, Sonoma	12.

ADVENTUROUS

RED LYCHEE	15.
absolute mandarin vodka, lychee juice, cranberry juice	
MANGO MAI TAI	15.
mango rum, pineapple juice, fresh lime juice	
LEMON DROP	15.
grey goose vodka, grand mariner, fresh lemon juice	
LA MARGARITA	15.
patron reposado, patron citronge, ginger, bitters, fresh lime juice, touch of lychee, ginger syrup	
GIN DAISY	15.
monkey 47 gin, galliano, fresh lemon, lime, simple syrup	
VERDE MARGARITA	15.
patron silver, patron citronge, st. germain, touch of sherry, fresh celery, fresh lime juice	
JALISCO MULE	15.
patron, ginger beer, ginger bitters, fresh lime, lemon juice	

EXOTIC

PLUM WINE

served chilled or on the rocks	
Takara Plum Wine	6.
Gekkeikan Plum Wine	9.

SAKE

Sho Chiku Bai Sake Classic (warm)	7.
Sho Chiku Bai Ginjo (chilled, bottle 300ml)	16.
Gekkeiken Deluxe Sake (warm)	9.
Gekkeikan Suzaku Jun Ginjo (chilled)	12.
Sho Chiku Bai REI Jumai Daiginjo (chilled, bottle 300ml)	40.

SOJU

Ty-Ku	9.
Jinro Chamisul 375ml	12.

WORLDLY

Heineken - Netherlands	7.
Fat Tire - United States	7.
Corona - Mexico	7.
Pacifico - Mexico	7.
Stella Artois - Belgium	7.
Tsingtao - China	7.
Sapporo - Japan	7.
Singha Lager - Thailand	7.