

精美前菜

APPETISERS

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| 脆燒蜜味南乳鰻魚
Grilled eel, honey, fermented red bean curd sauce | \$138 |
| 百花煎釀四季豆
Pan-roasted French beans, shrimp paste | \$108 |
| 椒鹽銀魚富貴蝦
Crispy whitebait, mantis shrimp, spicy chilli salt | \$298 |
| ❖ 陳醋雲耳蓮藕苗
Black fungus, lotus root, preserved vinegar | \$78 |
| ❖ 香煎燻素鵝
Pan-fried smoked vegetarian bean curd skin rolls | \$108 |
| ❖ 四喜烤麩
Shanghainese wheat gluten, black fungus, mushrooms, bamboo shoot | \$108 |
| 鎮江肴肉
Chilled crystal ham | \$128 |
| 美極鴨舌
Marinated duck tongue | \$128 |
| ❖ 避風塘豆腐粒
Deep-fried bean curd, chilli, garlic | \$98 |
| 滷水豬仔腳
Marinated pigs trotters | \$108 |
| 海苔黃金魚皮
Crispy fish skin, salty egg yolk, seaweed | \$108 |
| 涼拌紅海蜇頭
Marinated jellyfish | \$138 |

素食 Vegetarian ❖

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明 爐 燒 味

BARBECUED MEAT

化皮乳豬 Roasted sliced suckling pig	全隻 Whole \$1,760 半隻 Half \$880 需一天前預訂 Pre-order one day in advance
北京片皮鴨 (兩食) Peking duck (served two ways)	全隻 Whole \$728
掛爐脆皮燒鴨 Roasted duck	半隻 Half \$298 例牌 Regular \$188
玫瑰豉油雞 Soya chicken	半隻 Half \$278 例牌 Regular \$178
燒味拼盤 Barbecued assorted meat combination	\$298
蜜汁叉燒皇 Barbecued pork	\$198
脆皮燒腩肉 Roasted pork belly	\$188

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湯羹

SOUPS AND BROTHS

時令足料老火湯 Seasonal daily soup	每位 per person	\$68
原燉27頭吉品鮑魚海味佛跳牆 Buddha jumps over the wall Double-boiled 27 heads Yoshihama abalone, sea cucumber, fish maw, conpoy, Yunnan ham, black mushroom	每位 per person 需一天前預訂 Pre-order one day in advance	\$2,280
花膠酸辣海皇羹 Hot and sour soup, seafood, fish maw	每位 per person	\$138
🌿 三菇木耳羹 Mixed mushroom broth, black fungus	每位 per person	\$68
海椰皇松茸花膠燉雞湯 Double-boiled chicken soup, matsutake, fish maw, sea coconut	每位 per person	\$428
皮蛋香茜斑片湯 Minced fish broth, Chinese parsley	每位 per person	\$168
冬蓉蛋花蟹肉羹 Braised winter melon soup, crab meat, egg	每位 per person	\$128
遠年花雕海味羹 Braised mixed seafood soup, huadiao wine	每位 per person	\$148
黑蒜羊肚菌金玉參燉鷓鴣 Doubled-boiled partridge soup, golden sea cucumber, morels, black garlic	每位 per person	\$268
🌿 繡球菌竹筴菜膽燉松茸 Double-boiled matsutake soup, cauliflower fungus, bamboo fungus, cabbage	每位 per person	\$158
淮山蟲草花螺頭燉豬脰湯 Double-boiled pork shank soup, sea whelk, cordyceps flowers, Chinese yam	每位 per person	\$168

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鮑
魚
、
花
膠
、
海
參

ABALONE, FISH MAW,
SEA CUCUMBER

香煎鮮鵝肝拌30頭南非吉品鮑魚 每位 per person \$468
Pan-fried goose liver, dried South Africa
abalone 30 heads

原隻湯鮑扣柚皮 每位 per person \$368
Braised whole abalone, pomelo peel

碧綠鮮鮑片 每位 per person \$198
Braised sliced abalone

日本關東遼參扣鵝掌 每位 per person \$498
Braised whole Japan “Kanto” sea cucumber,
goose webs

XO醬鮮蘆筍炒南非鮮鮑魚片 \$398
Sautéed sliced fresh South Africa abalone,
asparagus, XO chilli sauce

蠔皇原隻27頭吉品鮑魚 每隻 each \$1,380
Braised whole “Yoshihama” abalone 27 heads

松菌花膠炒蛋白 \$298
Scrambled egg white, fish maw, matsutake

蝦籽京蔥燒金玉參煲 \$388
Braised golden sea cucumber, scallion, shrimp roe

鮑汁扣原隻花膠 每隻 each \$2,680
Braised whole fish maw, abalone sauce

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燕窩

BIRD'S NEST

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|---|---------------------|
| 官燕扒蛋白
Braised imperial bird's nest, steamed egg white | 每位 per person \$638 |
| 蟹皇扒竹筴釀官燕
Braised stuffed imperial bird's nest, crab roe | 每位 per person \$588 |
| 松茸海皇燕窩羹
Braised seafood broth, birds nest, matsutake | 每位 per person \$268 |
| 珊瑚燕窩炒鮮奶
Stir-fried bird's nest, fresh milk, egg white, crab meat, crab roe | \$438 |
| 瑤柱雞蓉燴燕窩羹
Braised bird's nest, minced chicken, conpoy | 每位 per person \$208 |
| 紅燒金腿官燕
Braised imperial bird's nest, Yunnan ham | 每位 per person \$638 |

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豬

PORK

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|---|-------|
| 蜜汁欖角脆香骨
Crispy-fried spare ribs, black olive, honey sauce | \$188 |
| 豆豉京蔥爆黑豚肉
Sliced pork, scallion, black bean sauce | \$218 |
| 梅菜扣肉煲
Braised pork belly, preserved vegetables in a clay pot | \$178 |
| 家鄉梅子蒸肉排
Steamed pork ribs, sour plum sauce | \$188 |
| 京醬冬筍炒豚肉絲
Sautéed shredded pork, bamboo shoot, chilli sauce | \$208 |
| 馬蹄吊片蒸肉餅
Steamed minced pork, squid, water chestnuts | \$178 |
| 鹹魚茸蓮藕煎肉餅
Pan-fried minced pork, lotus root, salty fish | \$178 |
| 菠蘿咕嚕肉
Sweet and sour pork | \$178 |

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牛

BEEF

- XO醬松本茸炒日本鹿兒島黑毛和牛粒 每位 per person \$298
Pan-fried KAGOSHIMA Wagyu beef,
Honshimeji mushroom
- 咖喱牛筋腩煲 \$268
Braised beef brisket, curry sauce
- 中式煎牛柳條 \$198
Chinese-style beef fillet
- 黑椒蘿蔔糕炒牛柳粒 \$208
Stir-fried diced beef, turnip cake, black pepper
- 牛肝菌扣牛肋骨 \$368
Braised beef ribs, porcini mushrooms
- 沙茶金菇牛肉煲 \$178
Satay beef, enoki mushroom in a clay pot
- 鮮沙薑炒金錢肚牛腩 \$238
Sautéed beef tripe, beef shin, fresh sand ginger
- 青芥末煎牛仔骨 \$268
Pan-fried beef short ribs, wasabi sauce

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家禽

POULTRY

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|---|---------|-------|
| 金牌脆皮吊炸雞
Crispy-fried farm chicken | 半隻 Half | \$278 |
| 古法芝麻鹽焗雞
Baked chicken, sesame, in rock salt | 半隻 Half | \$278 |
| 脆皮茶燻雞
Crispy tea leaf chicken | 半隻 Half | \$278 |
| 海天醬燒雞煲
Braised chicken, chilli, garlic | 半隻 Half | \$328 |
| 綠柳垂絲
Sautéed shredded duck meat, shredded crocodile skin | | \$208 |
| 古法八珍扒鴨
Braised deboned duck, mixed seafood, chicken, barbecued pork, black mushrooms | 半隻 Half | \$398 |
| 脆皮妙齡乳鴿
Roasted baby pigeon | 每隻 each | \$108 |
| 生菜片乳鴿崙
Stir-fried minced pigeon, lettuce leaves | 每隻 each | \$188 |
| 西檸煎軟雞
Lemon sauce chicken fillet | | \$168 |
| 川椒爆雞球
Fried chicken fillet Sichuan-style | | \$168 |
| 宮保合桃炒雞丁
Sautéed diced chicken, walnuts, chilli sauce | | \$168 |

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海鮮

SEAFOOD

- 生猛海鮮** 瓜子斑、老鼠斑、東星斑 市價 Market Price
Live fish
Melon seed garoupa, Pacific garoupa, spotted garoupa
- 本地龍蝦** 上湯焗, 薑蔥焗, 芝士牛油焗, 蒜茸蒸 市價 Market Price
Live local lobster
Baked with supreme bouillon; baked with ginger and spring onion;
baked with butter and cheese; steamed with garlic
- 海中蝦** 豉油皇焗, 椒鹽炸, 上湯焗, XO醬焗, 蒜茸蒸 市價 Market Price
Live prawn
Baked with soy sauce; deep-fried with spicy salt;
baked with bouillon; baked with XO chilli sauce; steamed with garlic
- 肉蟹** 花彫蒸, 薑蔥炒, 台山砵酒焗 市價 Market Price
Live crab
Steamed with Hua Diao wine; Sautéed with ginger and spring onion;
baked with port wine and egg
- 炸釀鮮蟹蓋** 每隻 each \$178
Crispy-fried stuffed crab shell
- 葡汁焗釀響螺** 每隻 each \$178
Baked stuffed sea whelk, Portuguese sauce
- 花雕阿拉斯加蟹柳蒸蛋白** 每位 per person \$198
Steamed Alaskan king crab meat, egg white,
huadio wine
- 九層塔粉絲龍蝦球煲** \$568
Stir-fried lobster meat, vermicelli, basil in a clay pot
- XO醬翠玉瓜炒蝦仁富貴蝦** \$388
Sautéed shrimps, mantis shrimps, jade melon, XO chilli sauce
- 麵豉醬天白花菇炆星斑頭腩** \$388
Braised spotted garoupa brisket, white shiitake mushroom,
soya bean paste
- 松茸油泡星斑球** \$498
Stir-fried spotted garoupa fillet, matsutake
- 豉油皇煎鱈魚** \$398
Pan-fried cod fillet, superior soy sauce

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蔬菜

VEGETABLES

- 🌿 金盞伴水芹香 \$158
Sautéed assorted vegetables served in a nest
- 梅菜肉鬆蒸菜心 \$168
Steamed Chinese flowering cabbage, minced pork, preserved vegetables
- 🌿 法海菩團 \$178
Braised assorted vegetables, mushrooms, fungus wrapped in bean curd sheets
- 🌿 黑松露醬炒野菌素雞 \$188
Sautéed vegetarian chicken, assorted mushrooms, black truffle sauce
- 🌿 蕃茄豆腐鮮腐竹浸南瓜 \$158
Poached pumpkin, tomato, bean curd, bean curd skin
- 🌿 南乳粗齋煲 \$158
Braised assorted vegetables, fermented red bean curd sauce
- 🌿 韭黃味菜銀芽炒腐竹 \$158
Sautéed bean curd skin, preserved vegetables, chives, bean sprouts
- 🌿 竹筍珍菌豆腐煲 \$188
Braised bean curd, mushrooms, bamboo fungus
- 烏魚子香煎琵琶豆腐 \$188
Pan-fried shrimp paste beancurd, mullet roe
- 🌿 石鍋川辣素漁香茄子 \$158
Braised eggplant, chilli sauce
- 石鍋蝦醬啫啫時蔬 \$158
Sautéed seasonal vegetables, shrimp paste, hot pot

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飯 麵

RICE AND NOODLES

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| 咖喱牛筋腩撈粗麵
Beef brisket noodles, curry sauce | | \$288 |
| 星斑球野菌魚湯米線
Rice noodles, spotted garoupa fillet, mushrooms, fish soup | | \$488 |
| 沙爹南非鮮鮑魚雞球煎米粉
Pan-fried rice noodles, sliced fresh South Africa abalone, sliced chicken, satay sauce | | \$288 |
| 櫻花蝦福建炒米線
Fried rice noodles, pork, shrimp, sakura shrimp | | \$198 |
| 頭抽黑豚肉炒河
Rice noodles, sliced pork, superior soy sauce | | \$168 |
| 豉椒牛肉炒蝦米腸
Fried rice roll, beef, black bean, pepper | | \$168 |
| 雙籽海皇炒飯
Seafood fried rice, mullet roe, crab roe | | \$228 |
| 瑤柱雪魚蛋白炒五穀飯
Fried five grain rice, conpoy, cod, egg white | | \$238 |
| 南非乾鮑魚石鍋飯
Braised South Africa dried abalone fried rice, serve in clay pot | 每位 per person | \$238 |
| 飄香荷葉飯
Fried rice, assorted meat wrapped in lotus leaf | | \$218 |
| 珊瑚玉簪蝦球脆麵
Crispy noodles, prawn, crab roe | 每位 per person | \$98 |
| 炸蔥油芝麻大餅
Crispy sesame onion cake | 每個 per piece | \$58 |

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