

# 精美前菜

## APPETISERS

酥炸鮮蝦雲吞	\$168
Deep-fried dumplings, diced shrimp	
百花煎釀四季豆	\$108
Pan-roasted French beans, shrimp paste	
蜜椒軟殼蟹	\$188
Crispy soft shell crab, honey, black pepper	
❧ 陳醋雲耳蓮藕苗	\$88
Black fungus, lotus root, preserved vinegar	
❧ 香煎燻素鵝	\$118
Pan-fried smoked vegetarian bean curd skin rolls	
❧ 井崗山腐皮	\$118
Spicy marinated bean curd sheet , garlic, red chilli	
手拍沙薑雞中翼	\$128
Chicken wing, sand ginger	
美極鴨舌	\$128
Marinated duck tongue	
❧ 避風塘豆腐粒	\$98
Deep-fried bean curd, chilli, garlic	
滷水豬仔腳	\$118
Marinated pigs trotters	
海苔黃金魚皮	\$108
Crispy fish skin, salty egg yolk, seaweed	
涼拌紅海蜇頭	\$148
Marinated jellyfish	

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 \$738
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	\$308
蜜汁叉燒皇 Barbecued pork	\$208
脆皮燒腩肉 Roasted pork belly	\$198

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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
蛋花粟米魚肚羹 Braised corn soup, fish maw, egg	每位 per person	\$128
遠年花雕海味羹 Braised mixed seafood soup, huadiao wine	每位 per person	\$148
猴頭菇金玉參燉鴿子 Doubled-boiled pigeon soup, golden sea cucumber, Monkey head mushroom	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 Pan-fried goose liver, dried South Africa abalone 30 heads	每位 per person \$468
原隻湯鮑扣柚皮 Braised whole abalone, pomelo peel	每位 per person \$368
碧綠鮮鮑片 Braised sliced abalone	每位 per person \$198
日本關東遼參扣鵝掌 Braised whole Japan “Kanto” sea cucumber, goose webs	每位 per person \$498
XO醬鮮蘆筍炒南非鮮鮑魚片 Sautéed sliced fresh South Africa abalone, asparagus, XO chilli sauce	\$398
蠔皇原隻27頭吉品鮑魚 Braised whole “Yoshihama” abalone 27 heads	每隻 each \$1,380
松菌花膠炒蛋白 Scrambled egg white, fish maw, matsutake	\$298
八珍鍋燒金玉參 Braised golden sea cucumber, mixed seafood	\$438
鮑汁扣原隻花膠 Braised whole fish maw, abalone sauce	每隻 each \$2,680

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## BIRD'S NEST

官燕扒蛋白 Braised imperial bird's nest, steamed egg white	每位 per person	\$638
蟹皇扒竹笙釀官燕 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
瑤柱雞茸燴燕窩羹 Braised bird's nest, minced chicken, conpoy	每位 per person	\$208
香煎琵琶燕窩 Pan-fried bird's nest, minced bean curd, egg		\$438
紅燒金腿官燕 Braised imperial bird's nest, Yunnan ham	每位 per person	\$638

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PORK

蜜汁欖角脆香骨	\$188
Crispy-fried spare ribs, black olive, honey sauce	
豆豉京蔥爆黑豚肉	\$218
Sliced pork, scallion, black bean sauce	
梅菜扣肉煲	\$188
Braised pork belly, preserved vegetables in a clay pot	
菜脯肉鬆煎蛋角	\$198
Pan-fried egg omelette, minced pork, preserved radish	
風沙豬寸骨	\$248
Deep-fried pork inch bone, garlic, chilli	
馬蹄吊片蒸肉餅	\$188
Steamed minced pork, squid, water chestnuts	
鹹魚茸蓮藕煎肉餅	\$188
Pan-fried minced pork, lotus root, salty fish	
菠蘿咕嚕肉	\$188
Sweet and sour pork	

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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		
清湯牛筋腩		\$288
Beef brisket, tendon, in clear soup		
中式煎牛柳條		\$208
Chinese-style beef fillet		
黑椒蘿蔔糕炒牛柳粒		\$218
Stir-fried diced beef, turnip cake, black pepper		
紅酒燴牛尾		\$328
Braised Oxtail, red wine sauce		
沙茶金菇牛肉煲		\$188
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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POULTRY

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
油雞樅菌滑雞煲 Braised chicken, termite mushroom	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		\$178
三杯雞 Braised chicken, mushrooms, Chinese wine, soy sauce, sesame sauce		\$178
宮保合桃炒雞丁 Sautéed diced chicken, walnuts, chilli sauce		\$178

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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 \$188
Crispy-fried stuffed crab shell			
葡汁焗釀響螺		每隻	each \$188
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, huadiao wine			
九層塔粉絲龍蝦球煲			\$568
Stir-fried lobster meat, vermicelli, basil in a clay pot			
百里香大虎蝦			\$448
Stir-fried tiger prawn, thyme			
枝竹火腩豆腐炆星斑頭腩			\$398
Braised spotted garoupa brisket, roast pork, bean curd sheet, bean curd			
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

-  荷塘上素 \$168  
Braised Winter melon, mixed vegetables
-  金銀蒜蒸翠玉茄子 \$168  
Steamed Zucchini, eggplant, minced garlic, fried garlic
-  法海菩團 \$188  
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 \$168  
Poached pumpkin, tomato, bean curd, bean curd skin
-  南乳粗齋煲 \$168  
Braised assorted vegetables, fermented red bean curd sauce
-  韭黃味菜銀芽炒腐竹 \$168  
Sautéed bean curd skin, preserved vegetables, chives, bean sprouts
-  竹笙珍菌豆腐煲 \$188  
Braised bean curd, mushrooms, bamboo fungus
-  脆炸牛肝菌素糰 \$188  
Deep-fried porcini mushroom , mixed vegetables wrapped in bean curd sheet
-  石鍋川辣素漁香茄子 \$168  
Braised eggplant, chilli sauce
-  石鍋蝦醬啫啫時蔬 \$168  
Sautéed seasonal vegetables, shrimp paste, hot pot

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# 飯 麵

## RICE AND NOODLES

清湯牛筋腩麵	每位 per person	\$98
Beef brisket, tendon noodles in clear soup		
星斑球野菌魚湯米線		\$488
Rice noodles, spotted garoupa fillet, mushrooms, fish soup		
沙爹南非鮮鮑魚雞球煎米粉		\$298
Pan-fried rice noodles, sliced fresh South Africa abalone, sliced chicken, satay sauce		
香辣魚崙茄子炆伊麵		\$198
Braised e-fu noodles, minced fish, eggplant, spicy sauce		
頭抽黑豚肉炒河		\$178
Rice noodles, sliced pork, superior soy sauce		
避風塘牛肉炒麵		\$178
Fries noodles, beef, chilli, fried garlic		
雙籽海皇炒飯		\$228
Seafood fried rice, mullet roe, crab roe		
瑤柱雪魚蛋白炒五穀飯		\$238
Fried five grain rice, conpoy, cod, egg white		
南非乾鮑魚石鍋飯	每位 per person	\$238
Braised South Africa dried abalone fried rice, serve in clay pot		
飄香荷葉飯		\$218
Fried rice, assorted meat wrapped in lotus leaf		
珊瑚玉簪蝦球脆麵	每位 per person	\$98
Crispy noodles, prawn, crab roe		
炸蔥油芝麻大餅	每個 per piece	\$58
Crispy sesame onion cake		

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