

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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250918

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

素食 Vegetarian 

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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 \$2,280

需一天前預訂
Pre-order one day in advance

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

繡球菌竹笙菜膽燉松茸

Double-boiled matsutake soup, cauliflower fungus, bamboo fungus, cabbage

每位 per person \$158

淮山蟲草花螺頭燉豬脹湯

Double-boiled pork shank soup, sea whelk, cordyceps flowers, Chinese yam

每位 per person \$168

素食 Vegetarian

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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 “Yosihama” 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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豬

PORK

蜜汁櫻角脆香骨

\$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

素食 Vegetarian 

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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

鮮沙薑炒金錢肚牛腱 \$238
Sautéed beef tripe, beef shin, fresh sand ginger

青芥末煎牛仔骨 \$268
Pan-fried beef short ribs, wasabi sauce

素食 Vegetarian 

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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

生菜片乳鴿崧

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

素食 Vegetarian 

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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 花彌蒸, 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

◆ 脆炸牛肝菌素棵 \$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		
香辣魚崧茄子炆伊麵		\$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		

素食 Vegetarian 

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