

# 精美前菜

## APPETISERS

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|---|-------|
| 麻辣滷牛腱<br>Marinated spicy slice beef shin  | \$128 |
| 百花煎釀四季豆<br>Pan-roasted French beans, shrimp paste                               | \$98  |
| 椒鹽田雞腿<br>Crispy frog legs, spicy chilli salt                                    | \$188 |
| ❖ 陳醋雲耳蓮藕苗<br>Black fungus, lotus root, preserved vinegar                        | \$78  |
| ❖ 香燻素卷<br>Smoked vegetarian bean curd skin rolls                                | \$88  |
| 酥炸河蝦餅<br>Deep-fried shrimp cakes  | \$98  |
| 播燒辣椒皮蛋凍<br>Crystal preserved ginger, preserved egg, minced roasted chilli sauce | \$108 |
| 美極鴨舌<br>Marinated duck tongue   | \$128 |
| ❖ 避風塘豆腐粒<br>Deep-fried bean curd, chilli, garlic                                | \$98  |
| 滷水豬仔腳<br>Marinated pigs trotters  | \$108 |
| 海苔黃金魚皮<br>Crispy fish skin, salty egg yolk, seaweed                             | \$108 |
| 蔥油紅海蜇頭<br>Marinated jellyfish, spring onion oil                                 | \$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 \$688
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	\$178

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# 湯羹

## SOUPS AND BROTHS

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|--|--|---------|
| 時令足料老火湯<br>Seasonal daily soup   | 每位 per person  | \$60    |
| 原燉27頭吉品鮑魚海味佛跳牆<br>Buddha jumps over the wall<br>Double-boiled 27 heads Yoshihama abalone,<br>sea cucumber, fish maw, conpoy, Yunnan ham,<br>black mushroom | 每位 per person<br>需一天前預訂<br>Pre-order one day<br>in advance | \$2,280 |
| 花膠酸辣海皇羹<br>Hot and sour soup, seafood, fish maw  | 每位 per person  | \$138   |
| 🌿 三菇木耳羹<br>Mixed mushroom broth, black fungus  | 每位 per person  | \$68    |
| 海椰皇花膠燉雞湯<br>Double-boiled chicken soup, fish maw,<br>sea coconut   | 每位 per person  | \$398   |
| 皮蛋香茜斑片湯<br>Minced fish broth, Chinese parsley  | 每位 per person  | \$168   |
| 粟米魚肚羹<br>Braised corn soup, fish maw   | 每位 per person  | \$118   |
| 韭黃瑤柱鴨絲羹<br>Braised shredded duck meat soup, conpoy, chives   | 每位 per person  | \$138   |
| 新疆雪棗燉金玉參竹絲雞<br>Doubled-boiled silkie chicken soup, Xinjiang red<br>dates, golden sea cucumber  | 每位 per person  | \$238   |
| 🌿 黃耳竹筴菜膽燉天白菇<br>Double-boiled mushroom soup with yellow<br>fungus and cabbage  | 每位 per person  | \$138   |
| 淮山蟲草花螺頭燉豬脰湯<br>Double-boiled pork shank soup, sea whelk,<br>cordyceps flowers, Chinese yam   | 每位 per person  | \$158   |

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# 鮑魚、花膠、海參

## ABALONE, FISH MAW, SEA CUCUMBER

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|---|---------------------|
| 香煎鮮鵝肝黑松露鮑魚<br>Pan-fried goose liver, abalone, black truffle                               | 每位 per person \$288 |
| 原隻湯鮑扣鵝掌<br>Braised whole abalone, goose web   | 每位 per person \$368 |
| 碧綠鮮鮑片<br>Braised sliced abalone   | 每位 per person \$198 |
| 日本關東遼參扣鵝掌<br>Braised whole Japan "Kanto" sea cucumber,<br>goose webs                      | 每位 per person \$498 |
| XO醬鮮蘆筍炒南非鮮鮑魚片<br>Sautéed sliced fresh South Africa abalone,<br>asparagus, XO chilli sauce | \$398               |
| 蠔皇原隻27頭吉品鮑魚<br>Braised whole "Yoshihama" abalone 27 heads                                 | 每隻 each \$1,380     |
| 松菌花膠炒蛋白<br>Scrambled egg white, fish maw, pine mushrooms                                  | \$268               |
| 蝦籽京蔥燒金玉參煲<br>Braised golden sea cucumber, scallion, shrimp roe                            | \$388               |
| 鮑汁扣原隻花膠<br>Braised whole fish maw, abalone sauce  | 每隻 each \$2,380     |

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# 燕窩

## BIRD'S NEST

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|---|---------------|-------|
| 官燕扒蛋白<br>Braised imperial bird's nest, steamed egg white                      | 每位 per person | \$638 |
| 蟹皇扒竹筴釀官燕<br>Braised stuffed imperial bird's nest, crab roe                    | 每位 per person | \$588 |
| 松菌海皇燕窩羹<br>Braised bird's nest, seafood broth, pine mushrooms                 | 每位 per person | \$208 |
| 珊瑚燕窩炒鮮奶<br>Stir-fried bird's nest, fresh milk, egg white, crab meat, crab roe |               | \$438 |
| 瑤柱雞蓉燴燕窩羹<br>Braised bird's nest, minced chicken, conpoy                       | 每位 per person | \$208 |
| 紅燒金腿官燕<br>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<br>Crispy-fried spare ribs, black olive, honey sauce       | \$188 |
| 豆豉京蔥爆黑豚肉<br>Sliced pork, scallion, black bean sauce                | \$228 |
| 梅菜扣肉煲<br>Braised pork belly, preserved vegetables in a clay pot    | \$178 |
| 大澳蝦醬蒸豆卜豬頸肉<br>Steamed pork jowl meat, bean curd puff, shrimp paste | \$168 |
| 韓式辣醬肉鬆生菜包<br>Minced pork, Korean chilli sauce, lettuce leaves      | \$168 |
| 馬蹄吊片蒸肉餅<br>Steamed minced pork, squid, water chestnuts             | \$168 |
| 鹹魚茸蓮藕煎肉餅<br>Pan-fried minced pork, lotus root, salty fish          | \$168 |
| 菠蘿咕嚕肉<br>Sweet and sour pork                                       | \$168 |

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# 牛

## BEEF

- |   |               |       |
|---|---------------|-------|
| 香煎脆蒜片日本鹿兒島黑毛和牛粒<br>Pan-fried Kagoshima Wagyu beef, garlic     | 每位 per person | \$288 |
| 鑊仔蘿蔔清湯牛筋腩<br>Braised beef brisket, clear broth                |               | \$248 |
| 中式煎牛柳條<br>Chinese-style beef fillet                           |               | \$198 |
| 黑椒蘿蔔糕炒牛柳粒<br>Stir-fried diced beef, turnip cake, black pepper |               | \$198 |
| 黑蒜百合炒牛柳<br>Sautéed beef, lily bulbs, black garlic             |               | \$298 |
| 沙茶金菇牛肉煲<br>Satay beef, enoki mushroom in a clay pot           |               | \$168 |
| 鮮沙薑炒金錢肚牛腩<br>Sautéed beef tripe, beef shin, fresh sand ginger |               | \$238 |
| 青芥末煎牛仔骨<br>Pan-fried beef short ribs, wasabi sauce            |               | \$268 |

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# 家禽

## POULTRY

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|---|---------|-------|
| 金牌脆皮吊炸雞<br>Crispy-fried farm chicken  | 半隻 Half | \$278 |
| 古法芝麻鹽焗雞<br>Baked chicken, sesame, in rock salt  | 半隻 Half | \$278 |
| 脆皮茶燻雞<br>Crispy tea leaf chicken  | 半隻 Half | \$278 |
| 遠年花雕醉炆雞煲<br>Stew chicken, Huadiao wine  | 半隻 Half | \$288 |
| 紫蘿炒鴨片<br>Sautéed sliced duck meat, ginger, pineapple                                    |         | \$168 |
| 古法八珍扒鴨<br>Braised deboned duck, mixed seafood, chicken, barbecued pork, black mushrooms | 半隻 Half | \$398 |
| 脆皮妙齡乳鴿<br>Roasted baby pigeon   | 每隻 each | \$108 |
| 生菜片乳鴿崧<br>Stir-fried minced pigeon, lettuce leaves                                      | 每隻 each | \$188 |
| 西檸煎軟雞<br>Lemon sauce chicken fillet   |         | \$168 |
| 川椒爆雞球<br>Fried chicken fillet Sichuan style   |         | \$168 |
| 宮保合桃炒雞丁<br>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 \$168  
Crispy-fried stuffed crab shell
- 葡汁焗釀響螺** 每隻 each \$168  
Baked stuffed sea whelk, Portuguese sauce
- 九層塔粉絲龍蝦球煲** \$568  
Stir-fried lobster meat, vermicelli, basil in a clay pot
- 沙律汁合桃蝦球** \$258  
Sautéed prawns, walnuts, mayonnaise
- 豉汁帶子蒸豆腐** \$248  
Steamed scallops, bean curd, black bean sauce
- 麵豉醬天白花菇炆星斑頭腩** \$388  
Braised spotted garoupa brisket, white shiitake mushroom,  
soya bean paste
- 韭黃鮮菇油泡星斑球** \$488  
Stir-fried spotted garoupa fillet, straw mushrooms, chives
- 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 \$148  
Sautéed assorted vegetables served in a nest
- 梅菜肉鬆蒸菜心 \$158  
Steamed Chinese flowering cabbage, minced pork, preserved vegetables
- 🌿 法海菩團 \$168  
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 \$148  
Poached pumpkin, tomato, bean curd, bean curd skin
- 🌿 南乳粗齋煲 \$148  
Braised assorted vegetables, preserved taro paste
- 🌿 韭黃味菜銀芽炒腐竹 \$148  
Sautéed bean curd skin, preserved vegetables, chives, bean sprouts
- 🌿 竹筍珍菌豆腐煲 \$188  
Braised bean curd, mushrooms, bamboo fungus
- 🌿 黑虎掌菌炒豆乾 \$168  
Sautéed dried sarcodon aspratus, dried bean curd
- 🌿 石鍋川辣素漁香茄子 \$148  
Braised eggplant, chilli sauce
- 石鍋蝦醬啫啫時蔬 \$148  
Sautéed seasonal vegetables, shrimp paste, hot pot

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# 飯 麵

## RICE AND NOODLES

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|---|---------------|-------|
| 清湯牛筋腩粗麵<br>Beef brisket noodles, clear broth  | 每位 per person | \$98  |
| 星斑球野菌魚湯米線<br>Rice noodles, spotted garoupa fillet, mushrooms, fish soup                           |               | \$488 |
| 鮑魚絲雞絲煎米粉<br>Pan-fried rice noodles, abalone, shredded chicken                                     |               | \$248 |
| 雪菜火鴨絲炆鴛鴦米粉<br>Braised rice noodles, vermicelli, preserved vegetables, shredded roasted duck       |               | \$168 |
| 頭抽黑豚肉炒河<br>Rice noodles, sliced pork, superior soy sauce  |               | \$168 |
| 豉椒牛肉炒陳村粉<br>Fried rice noodles, beef, black bean, pepper  |               | \$158 |
| 雙籽海皇炒飯<br>Seafood fried rice, mullet roe, crab roe  |               | \$228 |
| 瑤柱蟹肉蛋白炒五穀飯<br>Fried five grain rice, conpoy, crab meat, egg white                                 |               | \$238 |
| 南非乾鮑魚石鍋飯<br>Braised South Africa dried abalone fried rice, serve in claypot                       | 每位 per person | \$238 |
| 蝦乾瑤柱雞粒火鴨荷葉飯<br>Dried shrimp, conpoy, diced chicken, roasted duck fried rice wrapped in lotus leaf |               | \$208 |
| 珊瑚玉簪蝦球脆麵<br>Crispy noodles, prawn, crab roe   | 每位 per person | \$98  |
| 炸蔥油芝麻大餅<br>Crispy sesame onion cake   | 每個 per piece  | \$58  |

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