

精美前菜

APPETISERS

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|---|-------|
| 燒汁脆皮牛腩片
Crispy sliced beef brisket | \$138 |
| 百花煎釀四季豆
Pan-roasted French beans, shrimp paste | \$98 |
| 椒鹽銀魚茄子
Crispy white bait, eggplant, spicy chili salt | \$98 |
| 🌿 陳醋雲南鼠木耳
Wood fungus, preserved vinegar | \$68 |
| 🌿 香燻素卷
Smoked vegetarian bean curd skin rolls | \$88 |
| 青芥末紫菜墨魚卷
Cuttlefish rolls, seaweed, wasabi sauce | \$148 |
| 水晶子薑皮蛋
Crystal preserved ginger, preserved egg | \$108 |
| 秘製口水雞
Steamed chicken, chili sauce | \$168 |
| 🌿 避風塘豆腐粒
Deep-fried bean curd, chili, garlic | \$98 |
| 鹵水豬仔腳
Marinated pigs trotters | \$108 |
| 海苔黃金魚皮
Crispy fish skin, salty egg yolk, seaweed | \$108 |
| 涼伴青瓜海蜇頭
Marinated jellyfish, cucumber | \$108 |

素食 Vegetarian 🌿

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Please share your allergies and dietary requirements if any with our team.

明 爐 燒 味

BARBECUED MEAT

化皮乳豬件 Roasted suckling pig	例牌 Regular	\$348
掛爐脆皮燒鴨 Roasted duck	半隻 Half	\$288
玫瑰豉油雞 Soya chicken	半隻 Half	\$268
燒味拼盤 Barbecued assorted meat combination		\$268
北京片皮鴨 Peking duck	全隻 Whole	\$668
蜜汁叉燒皇 Barbecued pork		\$188
脆皮燒腩肉 Roasted pork belly		\$168
話梅花雕醉鴿皇 Marinated pigeon, plum, Chinese wine	每隻 each	\$198

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湯羹

SOUPS AND BROTHS

時令足料老火湯 Seasonal daily soup	每位 per person	\$60
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 需一天前預定 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	\$128
 三菇木耳羹 Mixed mushroom broth, black fungus	每位 per person	\$68
海椰皇花膠燉雞湯 Double-boiled chicken soup, fish maw, sea coconut	每位 per person	\$398
皮蛋香茜斑片湯 Minced fish broth, Chinese parsley	每位 per person	\$168
蟹肉粟米羹 Braised corn soup, crab meat	每位 per person	\$128
翠塘玉帶豆腐羹 Braised scallop bean curd broth	每位 per person	\$118
遠年陳皮金玉參燉水鴨湯 Doubled-boiled water duck soup, aged tangerine peel, golden sea cucumber	每位 per person	\$268
黃耳竹筴菜膽燉天白菇 Double boiled mushroom soup with yellow fungus and cabbage	每位 per person	\$138
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	\$148

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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
Pan-fried goose liver, abalone, black truffle | 每位 per person \$288 |
| 原隻湯鮑扣鵝掌
Braised whole abalone, goose web | 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 |
| 韮王鮮菇炒南非鮮鮑魚片
Sautéed fresh South Africa abalone, chive,
mushroom | \$380 |
| 蠔皇原隻27頭吉品鮑魚
Braised whole "Yoshihama" abalone 27 heads | 每隻 each \$1,280 |
| 松菌花膠炒蛋白
Scrambled egg white, fish maw, pine mushrooms | \$268 |
| 蝦籽京蔥燒金玉參煲
Braised golden sea cucumber, scallion, shrimp roe | \$388 |
| 鮑汁扣原隻花膠
Braised whole fish maw, abalone sauce | 每隻 each \$1,980 |

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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 |
| 蟹皇扒竹笙釀官燕
Braised stuffed imperial bird's nest, crab roe | 每位 per person | \$588 |
| 松菌海皇燕窩羹
Braised bird's nest, seafood broth, pine mushrooms | 每位 per person | \$208 |
| 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, spring onions, black bean sauce | \$218 |
| 梅菜扣肉煲
Braised pork belly, preserved vegetables in a clay pot | \$178 |
| 香蒜豆豉南瓜蒸排骨
Steamed pork spareribs, pumpkin, garlic, black bean | \$168 |
| 蠔皇鵝肝豚肉卷
Pork rolls, goose liver, oyster sauce | \$268 |
| 馬蹄吊片蒸肉餅
Steamed minced pork, squid, water chestnuts | \$158 |
| 鹹魚茸蓮藕煎肉餅
Pan-fried minced pork, lotus roots, salty fish | \$158 |
| 菠蘿咕嚕肉
Sweet and sour pork | \$158 |

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牛

BEEF

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|---|---------------|-------|
| 香煎脆蒜片日本鹿兒島毛和牛粒
Pan-fried Kagoshima Wagyu beef, garlic | 每位 per person | \$288 |
| 柱侯蘿蔔炆牛筋腩煲
Braised beef brisket, turnip in a clay pot | | \$228 |
| 中式煎牛柳條
Chinese-style beef fillet | | \$198 |
| 黑椒蘿蔔糕炒牛柳粒
Stir-fried diced beef, turnip cake, black pepper | | \$198 |
| 黑蒜百合炒牛柳
Sautéed beef, lily bulbs, black garlic | | \$298 |
| 沙茶金菇牛肉煲
Satay beef, enoki mushroom in a clay pot | | \$158 |
| 陳皮馬蹄煎牛肉餅
Pan-fried minced beef, dried tangerine peel | | \$198 |
| 燒汁煎牛仔骨
Beef short ribs, barbecued sauce | | \$268 |

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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 | \$268 |
| 古法芝麻鹽焗雞
Baked chicken, sesame, in rock salt | 半隻 Half | \$268 |
| 脆皮茶燻雞
Crispy tea leaf chicken | 半隻 Half | \$268 |
| 雞樅菌枝竹炆雞煲
Stew chicken, termite mushroom, bean curd sheet | 半隻 Half | \$268 |
| 荔茸香酥鴨
Crispy-fried boneless duck, mashed taro | 半隻 Half | \$288 |
| 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 |
| 乾蔥豆豉雞球
Debone chicken, black beans, shallots | | \$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 soya sauce; deep-fried with spicy salt;
baked with bouillon; baked with XO chili 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

川醬玻璃大蝦皇 每位 per person \$348

Crystal king prawn, garlic, chili sauce

沙律汁合桃蝦球 \$248

Sautéed prawns, walnuts, mayonnaise

豉汁帶子蒸豆腐 \$238

Steamed scallops, bean curd, black bean sauce

三蔥麵根炆星斑頭腩 \$368

Braised spotted garoupa brisket, gluten, spring onion

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
- 🌿 辣汁素燒四季豆 \$128
Sautéed spring beans, spicy chili sauce
- 🌿 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, chive, bean sprouts
- 🌿 竹筍珍菌豆腐煲 \$188
Braised bean curd, mushrooms, bamboo fungus
- 🌿 琥珀合桃宮保豆腐 \$148
Braised bean curd, walnuts, spicy chili sauce
- 🌿 石鍋川辣素漁香茄子 \$148
Braised eggplant, chili 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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| 牛筋腩撈粗麵
Braised noodles, beef brisket | | \$208 |
| 星斑球野菌魚湯米線
Rice noodles, spotted garoupa fillet, mushrooms, fish soup | | \$488 |
| 鮑魚絲雞絲煎米粉
Pan-fried rice noodles, abalone, shredded chicken | | \$248 |
| 瑤柱蟹肉炒金絲米
Fried rice noodles, crab meat, conpoy | | \$238 |
| 頭抽黑豚肉炒河
Rice noodles, sliced pork, superior soy sauce | | \$168 |
| 豉椒牛肉炒陳村粉
Fried rice noodles, beef, black bean, pepper | | \$158 |
| 蠔汁牛柳崧炒飯
Minced beef fried rice, oyster sauce | | \$158 |
| 海皇蛋白炒五穀飯
Fried brown rice, seafood, egg white | | \$198 |
| 南非乾鮑魚石鍋飯
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
Dried shrimp, conpoy, diced chicken, roasted duck fried rice
wrapped in lotus leaf | | \$198 |
| 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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