

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 ❧

若您有任何食物敏感或特別飲食要求, 請與我們分享。
Please share your allergies and dietary requirements if any with our team.

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 🌿

若您有任何食物敏感或特別飲食要求, 請與我們分享。
Please share your allergies and dietary requirements if any with our team.

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

素食 Vegetarian

若您有任何食物敏感或特別飲食要求, 請與我們分享。
Please share your allergies and dietary requirements if any with our team.

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

素食 Vegetarian 

若您有任何食物敏感或特別飲食要求, 請與我們分享。
Please share your allergies and dietary requirements if any with our team.



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

素食 Vegetarian 

若您有任何食物敏感或特別飲食要求, 請與我們分享。
Please share your allergies and dietary requirements if any with our team.



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	\$188
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 

若您有任何食物敏感或特別飲食要求, 請與我們分享。
Please share your allergies and dietary requirements if any with our team.



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		

素食 Vegetarian 

若您有任何食物敏感或特別飲食要求, 請與我們分享。
Please share your allergies and dietary requirements if any with our team.



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

素食 Vegetarian 

若您有任何食物敏感或特別飲食要求, 請與我們分享。
Please share your allergies and dietary requirements if any with our team.

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			

素食 Vegetarian 

若您有任何食物敏感或特別飲食要求, 請與我們分享。
Please share your allergies and dietary requirements if any with our team.

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

素食 Vegetarian 

若您有任何食物敏感或特別飲食要求, 請與我們分享。
Please share your allergies and dietary requirements if any with our team.

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 

若您有任何食物敏感或特別飲食要求, 請與我們分享。
Please share your allergies and dietary requirements if any with our team.