

餐前小食 Appetizer

八味豆腐	Deep Fried Tofu Cubes	\$68
蒜片牛柳粒	Sautéed Beef Cubes with Garlic	\$98
百花皮蛋	Century Egg with Shrimp Paste	\$68
鹽香九肚魚	Spicy Salt Deep Fried Bombli	\$68
海珊雞翼	Deep Fried Chicken Wings with Shrimp Paste	\$68
胡麻醬鮮淮山	Chinese Yam in Sesame Sauce	\$58
佛山燻蹄	Marinated Pig's Trotters	\$68
滷水豬仔腳	Baby Pork Knuckle in Marinade	\$58
手拍青瓜海蜇頭	Pickled Cucumber with Jellyfish Head	\$88
柚子醋雲耳	Black Fungus in Yuzu Vinegar Sauce	\$58
麻辣鴨舌	Duck Tongue with Spices Garlic & Chili	\$78
冰燒三層肉	Crispy Roasted Pork	\$148

燒味 Roasted Specialty

鴻運乳豬	Crispy Roasted Suckling Pig	半只 \$498 一只 \$988
明珠叉燒皇	Signature Barbecued Pork	\$148
明爐燒鵝	Roasted Goose	半只 \$388 一只 \$688
瑤柱貴妃雞	Poached Chicken with Conpoy	半只 \$168 一只 \$328
黃金脆皮雞	Crispy Roasted Chicken	半只 \$168 一只 \$328
古桐芝麻雞	Roasted Chicken with Sesame	半只 \$188 一只 \$368
金牌片皮鴨	Barbecued Peking Duck	\$498

湯羹

Double Boiled Tonic Soup

黑松露海鮮燕窩羹	Double Boiled Assorted Seafood and Braised Bird's Nest with Black Truffle	\$188 / 位 person
四川酸辣羹	Sichuan Hot & Sour Soup	\$88 / 位 person
順德魚雲羹	Traditional Shude Fish Soup	\$88 / 位 person (兩位起 min. 2 persons)
海鮮豆腐羹	Double Boiled Seafood & Tofu	\$88 / 位 person
韭黃瑤柱羹	Double Boiled Conpoy Soup with Hotbed Chives	\$88 / 位 person
鮮蟹肉粟米羹	Sweet Corn Soup with Fresh Crab Meat	\$98 / 位 person
 三寶燉嚮螺湯	Stewed Conch Soup with Goose Web, Chicken Feet and Pork Knuckle	\$588 / 4 位 persons
羊肚菌燉竹絲雞	Double Boiled Silky Chicken Soup with Morel Mushroom	\$588 / 4 位 persons
川貝海底椰燉鱷魚尾	Double Boiled Crocodile Meat Soup with Fresh Coconut & Fritillaria Bulb	\$588 / 4 位 persons
川弓白芷燉魚頭	Double Boiled Fish's Head Soup with Dahurian Angelica Root & Szechwan Lovage Rhizome	\$498 / 4 位 persons
 杏汁花膠筒豬肺湯	Double Boiled Pig Lung Soup Fish Maw in Almond Cream	\$118 / 位 person
明火老火靚湯	Soup of the Day	\$48 / 位 person

座位費 Seating \$18 / 位 person

所有價錢另加一服務費 All Prices are Subject to 10% Service Charge

特選魚翅 鮑魚 官燕 海參 及 花膠

Deluxe Dried Seafood

魚翅 Shark's Fin

高湯菜膽鮑翅 (約 2 兩)	Braised Superior Shark's Fin with Cabbage in Supreme Soup (app. 37g)	\$368
紅燒鮑翅 (約 2 兩)	Braised Superior Shark's Fin Soup in Brown Sauce (app. 37g)	\$368
生拆鮮蟹肉乾撈翅	Stirred Shark's Fin with Fresh Crab Meat	\$688
竹筴蟹肉翅	Braised Shark's Fin Soup with Crab Meat and Bamboo Fungus	\$298
花膠雞絲翅	Braised Shark's Fin Soup with Fish Maw and Chicken Meat	\$298

官燕 Supreme Bird's Nest

鮮蟹肉燴官燕	Braised Supreme Bird's Nest with Fresh Crab Meat	\$368
雞蓉燴官燕	Braised Supreme Bird's Nest in Minced Chicken Soup	\$328

鮑魚 Abalone

鮑汁扣 6 頭南非鮑魚伴玉掌	Braised Whole 6-Head South African Abalone with Goose Wed	\$198
鮑汁扣 5 頭鮑魚伴玉掌	Braised Whole 5-Head Abalone with Goose Wed	\$588
蠔皇扣 20 頭吉品伴玉掌	Braised Whole Japanese Abalone 20-Head with Goose Wed	\$688
鮑汁扣原條南美遼參	Braised Whole South Africa Sea Cucumber in Abalone Sauce	\$198
鮑汁花膠扒伴玉掌	Braised Fish Maw Steak with Goose Wed in Abalone Sauce	\$498

/位 person
\$1988
/原隻 Whole

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海鮮

Seafood

	明珠小炒皇	Sautéed Chinese Leek and Shrimp	\$138
🍤	黑松露煎帶子皇	Pan-fried Whole Scallop with Black Truffle	\$68 / 位 person
	X.O 醬露筍炒貴花蚌	Wok-fried Sea Cucumber Meat with Asparagus in X.O Sauce	\$238
	雲耳百合炒帶子	Stir-fried Scallop with Black Fungus and Lily Bulb	\$238
🍤	明珠銀影	Wok-fried Shredded Pork Belly with Dried Shrimp and Vegetables	\$138
	桂花炒瑤柱	Sautéed Conpoy with Osmanthus	\$138
🍤	玻璃蝦球	Sautéed Crystal Prawn	\$238
	蝦籽爆海參	Braised Sea Cucumber with Shrimp Roe	\$168
	二鮮賽螃蟹	Stir-fried Egg White withp Diced Scallop and Shrim	\$138
	煎封銀鱈魚	Pan Friend Silver Cod	\$228
🍤	辛辣橙影蝦球	Deep Fried Crispy Prawn in Hot and Orange Sauce	\$188
	X.O 醬茄子銀鱈魚煲	Silver Cod Fish in Clay Pot with Eggplant in X.O sauce	\$168
	薑蔥魚雲煲	Fish Head Casserole with Ginger and Scallion	\$168
	京蔥百葉燒海參	Wok-fried Sea Cucumber with Scallions and Bean Curd Sheet	\$168
🍤	宮保蝦球	Sautéed Prawn Balls in Spicy Sauce	\$238
🍤	四川水煮星斑球	Sichuan Poached Fish in Hot Chili Oil	\$398
🍤	剁椒蒸魚雲	Steamed Fish Head with Red Chili	\$168
🍤	避風塘炒肉蟹	Wok-fried Crab with Garlic and Chili	時價 Market Price
	白雪紅梅	Steamed Silver Cod Fish in Pickles and Chili	\$228
🍤	心心相印	Steamed Assorted Seafood with Egg White	\$138
	黃金焗老虎蝦	Golden Tiger Prawn	\$68 / 1 隻 pc
	上湯焗波士頓龍蝦	Braised Boston Lobster in Broth	\$398

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生猛海鮮

Live Seafood

澳洲鮑魚	Australian Abalone	時價 Market Place
響螺	Conch	時價 Market Place
加拿大象拔蚌	Canadian Geoduck Clam	時價 Market Place
蠔子皇	Razor Clam	時價 Market Place
鮮帶子	Scallop	時價 Market Place
斑馬富貴蝦	King Prawn	時價 Market Place
巨型波士頓龍蝦	Giant Boston Lobster	時價 Market Place
澳洲龍蝦	Australian Lobster	時價 Market Place
游水生蝦	Prawn	時價 Market Place

烹調方法 Cooking Method

凍食, 清蒸, 剁椒蒸, 欖角蒸, 雞酒花雕蒸, 炒球, 薑蔥焗, 黃金焗, 油浸, 避風塘

Cold, Steamed, Steamed with Chili, Steamed with Chinese Wine, Stir-fried,

Baked with Ginger and Scallions, Baked with Egg yolk, Broiled in Oil, Stir-fried with Chili & Garlic

生猛海鮮

Live Seafood

老鼠斑	Pacific Grouper	時價 Market Price
東星斑	Red Spotted Grouper	時價 Market Price
海星斑	Spotted Grouper	時價 Market Price
海杉斑	Camouflage Grouper	時價 Market Price
老虎斑	Tiger Grouper	時價 Market Price
瓜子斑	Melon Seed Grouper	時價 Market Price
花蟹	Spotted Sea Crab	時價 Market Price
大肉蟹	Mud Crab	時價 Market Price
亞拉斯加蟹	Alaskan Crab	時價 Market Price

烹調方法 Cooking Method

凍食, 清蒸, 剁椒蒸, 欖角蒸, 雞酒花雕蒸, 炒球, 薑蔥焗, 黃金焗, 油浸, 避風塘

Cold, Steamed, Steamed with Chili, Steamed with Chinese Wine, Stir-fried,

Baked with Ginger and Scallions, Baked with Egg yolk, Broiled in Oil, Stir-fried with Chili & Garlic

家禽肉類 Poultry and Meat

蜜桃柚子骨	Wok-fried Pork Ribs with Peach and Yuzu Sauce	\$148
菠蘿咕嚕肉	Sweet and Sour Pork with Pineapple	\$148
 惹味年糕	Stir-fried Rice Cake with Chinese Preserved Meat and Dried Shrimp	\$138
上海話梅骨	Wok-fried Spare Ribs in Plum Sauce	\$138
淮山南瓜排骨煲	Pork Ribs in Clay Pot with Chinese Yam and Pumpkin	\$148
魚香茄子煲	Spicy Minced Pork and Eggplant in Clay Pot	\$138
 蜂蜜欖角骨	Wok-fired Spare Ribs with Chinese Preserved Olives in Honey Sauce	\$148
 紅酒燴牛尾	Stewed Ox Tail in Red Wine Sauce	\$118 / 1 件 pc
芥辣野菌牛柳條	Wok-fried Sliced Beef Tenderloin with Mushroom in Wasabi Sauce	\$148
四川辣子雞	Sichuan Wok-fried Diced Chicken with Chili	\$148
 蝦乾百葉蹄筋煲	Braised Pork Tendon and Dried Shrimp with Bean Curd Sheet in Clay Pot	\$168
 水煮牛肉	Poached Sliced Beef in Hot Chili Oil	\$188
山根牛仔骨煲	Beef Short Ribs with Bean Ball in Clay Pot	\$168
 香辣牛仔骨	Wok-fried Spice Beef Short Ribs	\$168
 咖喱牛腩煲	Beef Brisket in Curry Clay Pot	\$168
栗子雞煲	Chicken Clay Pot with Chestnut	\$148

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豆腐 蔬菜 Tofu and Vegetables

百花蒸釀豆腐	Steamed Tofu Stuffed with Minced Shrimp	\$138
麻婆豆腐	Spicy Tofu with Minced Pork	\$138
豉汁帶子蒸豆腐	Steamed Tofu with Scallop in Black Bean Sauce	\$168
金銀蒜蝦乾蒸勝瓜	Steamed Luffa with Double Garlic	\$138
瑤柱枇杷豆腐	Steamed Tofu with Loquat and Conpoy	\$148
 酸辣土豆絲	Stir-fried Hot & Sour Shredded Potato	\$128
 啫啫唐生菜	Sizzling Spicy Chinese Cabbage	\$128
蝦乾魚肚大芥菜煲	Dried Shrimp and Fish Maw with Vegetables in Clay Pot	\$148
薑汁炒芥蘭	Wok-fried Chinese Kale with Ginger Sauce	\$128
蝦乾粉絲雜菜煲	Dried Shrimp and Assorted Vegetables with Rice Vermicelli Clay Pot	\$128
蒜茸炒時蔬	Wok-fried Seasonal Vegetables with Garlic	\$128
上湯浸時蔬	Poached Vegetables in Broth	\$128
咸魚茸炒大芥菜	Stir-fried Leaf Mustard with Minced Salty Fish	\$148

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特色飯、麵、粉及粥品

Special Rice, Noodles and Congee

X.O 醬乾炒牛河	Fried Rice Noodles with Beef in X.O Sauce	\$138
銀芽肉絲兩面黃	Crispy Fried Noodles with Pork Strips & Bean Sprouts	\$138
 蛋白櫻花蝦炒飯	Fried Rice with Egg White and Sakura Shrimp	\$148
家鄉炆米	Braised Rice Vermicelli with Fish Floss and Vegetables	\$138
福建炒飯	Hokkien Fried Rice	\$168
金菇瑤柱炆伊麵	Braised E-fu Noodles with Enoki Mushroom and Conpoy	\$148
魚湯魚滑米線	Fish Paste with Vermicelli in Fish Soup	\$138
豉油皇炒麵	Fried Noodles with Soy Sauce	\$128
貴妃炒飯	Deluxe Seafood Fried Rice with Egg White	\$148
 窩燒鮑魚雞粒炒飯	Braised Abalone and Diced Chicken Fried Rice in Casserole	\$228
海皇西施泡飯	Seafood with Soft Rice in Soup	\$168
珍菌魚湯米線	Assorted Mushrooms with Noodles in Fish Soup	\$78 / 位 person
上湯河粉	Flat Rice Noodles in Soup	\$58 / 位 person
上湯生麵	Noodles in Soup	\$58 / 位 person
絲苗白飯	Steamed Rice	\$15 / 位 person
白粥	Congee	\$15 / 位 person

座位費 Seating \$18 / 位 person

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甜品

Desserts

冰花燉官燕 (約 2 兩)	Double Boiled Superior Bird's Nest Soup with Egg White (app. 37g)	\$488
椰汁燉官燕 (約 2 兩)	Double Boiled Superior Bird's Nest Soup with Coconut (app. 37g)	\$488
 鮮奶腰果露	Ground Cashew Nuts Sweet Soup with Milk	\$48
北海道牛乳布甸	Hokkaido Milk Pudding	\$48
香芒凍布甸	Mango Pudding	\$48
宮庭桂花糕	Osmanthus Pudding	\$36 / 3 件 pcs
擂沙湯丸	Black Sesame Glutinous Rice balls	\$36 / 3 件 pcs
原個蛋黃蓮蓉壽桃	Longevity Bun	\$28 / 個 pc

其他

Others

座位費	Seating	\$18 / 位 person
開瓶費	Corkage	列級酒莊 \$300 / 枝 btl 其他酒精類飲品 \$150 / 枝 btl
切餅費	Cake Cutting Fees	\$100 / 個 pc
膠袋	Plastic Bag	\$1 / 個 pc
膠盒	Box	\$1 / 個 pc