

餐前小食 Appetizer

八味豆腐	Deep Fried Tofu Cubes	\$72
蒜片牛柳粒	Sauteed Beef Cubes with Garlic	\$108
椒鹽粟米	Salt & Pepper Fried Sweet Corn	\$78
酥炸魷魚鬚	Deep Fried Crispy Squid's Tentacles	\$78
海珊雞翼	Deep Fried Chicken Wings with Shrimp Paste	\$78
上海素鵝(冷盤)	Vegetarian Goose (Tofu Skin Rolls Served Cold)	\$78
滷水豬腳仔	Baby Pork Knuckle in Marinade	\$78
手拍青瓜海蜇	Pickled Cucumber with Jellyfish	\$78
陳醋雲耳	Black Fungus in Vinegar Sauce	\$68

燒味 Roasted Specialty

鴻運乳豬	Crispy Roasted Suckling Pig	半只Half \$498 一只Whole \$988
明珠叉燒皇	Roasted Barbecued Pork	\$178
潤燒妙齡鴿	Roasted Pigeon	一只Whole \$78
明爐燒鵝	Roasted Goose (敬請預訂 Please order advance)	半只Half \$388 一只Whole \$688
古法鹽焗新鮮雞	Salt Baked Chicken(敬請預訂 Please order advance)	一只Whole \$488
金牌片皮鴨(一食)	Barbecued Peking Duck (One Course)	\$498
如要二食另加\$80, 可選涼瓜炆鴨件或生菜包鴨糝 Additional \$80 for Two Courses (Choose from Braised Duck Meat with Bitter Gourd or Duck Meat Floss Wrapped in Lettuce)		
黃金脆皮雞	Crispy Roasted Chicken	半只Half \$168 一只Whole \$328
瑤柱貴妃雞	Poached Chicken with Conpoy	半只Half \$168 一只Whole \$328

座位費 Seating \$20 / 位 person
所有價錢另加一服務費 All Prices are Subject to 10% Service Charge

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
 淮杞響螺花膠燉海參	Doubled Boiled Soup with Conch, Fish Maw, Chinese Yam and Sea Cucumber	\$788 / 4 位 persons
海鮮豆腐羹	Double Boiled Seafood & Tofu	\$88 / 位 person
鮮蟹肉粟米羹	Sweet Corn Soup with Fresh Crab Meat	\$98 / 位 person
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	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

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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
竹筍蟹肉翅	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	\$688
蠔皇扣 20 頭吉品伴玉掌	Braised Whole Japanese Abalone 20-Head with Goose Wed	\$788
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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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

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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

菠蘿咕嚕肉	Sweet and Sour Pork with Pineapple	\$158
懷舊豬潤雞煲	Chicken Hot Pot with Pig's Liver	\$168
 魚香茄子煲	Spicy Minced Pork and Eggplant in Clay Pot	\$158
 黑椒原條牛肋骨	Wok-fried Beef Short Ribs in Pepper Sauce	\$248
 日本南瓜炒黑毛豬	Wok-fried Kurobuta Pork with Japanese Pumpkin	\$268
咸魚雞粒豆腐煲	Salted Fish with Tofu and Diced Chicken	\$148
 沙嗲金菇肥牛煲	Braised Beef and Enoki Mushroom in Satay Sauce in Hot Pot	\$178

豆腐 蔬菜 Tofu and Vegetables

百花蒸釀豆腐	Steamed Tofu Stuffed with Minced Shrimp	\$148
 麻婆豆腐	Spicy Tofu with Minced Pork	\$148
豉汁帶子蒸豆腐	Steamed Tofu with Scallop in Black Bean Sauce	\$188
金銀蒜蝦乾蒸勝瓜	Steamed Luffa with Double Garlic	\$148
瑤柱枇杷豆腐	Steamed Tofu with Loquat and Conpoy	\$158
燒汁炒雜菌	Wok-fried Assorted Mushrooms in Teriyaki Sauce	\$138
 啫啫唐生菜	Sizzling Spicy Chinese Cabbage	\$138
薑汁炒芥蘭	Wok-fried Chinese Kale with Ginger Sauce	\$138
蒜茸炒時蔬	Wok-fried Seasonal Vegetables with Garlic	\$138
上湯浸時蔬	Poached Vegetables in Broth	\$138
咸魚茸炒時蔬	Sauteed Vegetables with Minced Salted Fish	\$148

座位費 Seating \$20 / 位 person

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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	\$148
銀芽肉絲兩面黃	Crispy Fried Noodle with Shredded Pork & Bean Sprouts	\$148
🍜 蛋白櫻花蝦炒飯	Fried Rice with Egg White, Sakura Shrimp and Minced Chinese Cured Ham	\$158
薑蔥叉燒撈粗麵	Stirred Flat Noodles with Barbecued Pork and Ginger Scallion	\$148
福建炒飯	Fried Rice with Scallop, Shrimp, Egg, and Diced Chicken	\$178
金菇瑤柱炆伊麵	Braised E-fu Noodles with Enoki Mushroom and Conpoy	\$158
🍜 魚湯斑球泡 稻庭烏冬	Inaniwa Udon with Grouper in Fish Broth	\$238
豉油皇炒麵	Fried Noodles with Soy Sauce	\$138
鮑魚雞粒燴飯	Stewed Rice with Diced Abalone and Chicken	\$238
海皇西施泡飯	Seafood with Soft Rice in Soup	\$178
味菜牛柳絲炆米	Stir-Fried Shredded Beef with Preserved Vegetables	\$148
上湯新竹米粉	Vermicelli in Broth	\$58 / 位 person
上湯生麵	Noodles in Soup	\$58 / 位 person
絲苗白飯	Steamed Rice	\$18 / 位 person

座位費 Seating \$20 / 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
 桃膠棗皇燉雪耳	Snow Fungus and Date Sweet Soup with Peach Resin	\$42
豆蓉焗布甸	Baked Tapioca Pudding with Red Bean Paste	\$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	\$20 / 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
膠盒	Box	\$3 / 個 pc

天天不同足料老火湯

Double Stewed Soup

Freshly Made Every day with Carefully Selected Ingredients

1. 粉葛赤小豆煲鯪魚
Dace Fish with Arrowroot and Rice Bean
2. 無花果雪耳南北杏煲豬脰
Pork Shank with Figs, Snow Fungus and Apricot Kernels
3. 南北杏鱧魚煲節瓜
Hairy Gourd with Apricot Kernel and Dried Octopus
4. 合掌瓜淮山煲西施骨
Dried Duck Gizzard with Chayote Squash and Chinese Yam
5. 蓮藕鱧魚煲赤小豆
Lotus Root, Dried Octopus with Rice Bean
6. 老黃瓜薏米煲雞腳
Chicken Feet with Yellow Cucumber and Barley
7. 冬瓜荷葉陳皮煲豬脰
Pork Shank with Winter Gourd, Lotus Leaf, and Dried Tangerine Peel
8. 生熟木瓜雪耳煲雞
Chicken with Fresh and Dried Papaya, Snow Fungus
9. 川貝蘋果雪梨煲豬脰
Pork Shank with Fritillaria Bulb, Apple and Pear
10. 石斛杞子煲竹絲雞
Silky Fowl with Ephemerantha and Wolfberry

#每月首日為始。1-10號老火湯順序循環天天不同供應
(31號將供應1號老火湯)

\$188/煲
pot
四位用/4person