

## 總廚精選推介

### CHEF SIGNATURE DISHES

鳳躍天仙 (乾坤無花果鹹檸雞煲) 半隻 half 288

Chicken pot with figs and preserved lemons 壹隻 whole 576

2015 美食之最大賞 - 雞煲組至高榮譽金獎

2015 Best of the Best Culinary Awards - Gold with Distinction Award  
in Chicken Pot Category

雲海麒麟星斑卷 668

Spotted garoupa duet

Steamed spotted garoupa rolls on mashed bean curd with shrimp paste  
Deep-fried spotted garoupa rolls stuffed with asparagus in fresh mango sauce

2013 美食之最大賞 - 海鮮組金獎

2013 Best of the Best Culinary Awards - Gold Award in Seafood Category

蜜椒汁香煎澳和牛卷 298

Portobello mushrooms and asparagus Australian Wagyu beef  
rolls with honey black pepper sauce

脆皮桂花遼參 298

Deep-fried sea cucumbers stuffed with clams in homemade spicy sauce

鴛鴦金沙脆蝦球 268

Deep-fried prawns with egg yolk and blueberry sauce

冰梅醬芋香干逼牛肋骨 每位 per person 118

Braised prime beef ribs with taro and plum sauce 例牌 regular 268

脆糖黑豚肉拼煙三文魚卷 188

Crispy sugar pork fillet and smoked salmon rolls

陳醋黑豚豬柳 188

Pan-fried pork fillet with homemade vinegar

星洲蝦醬炸雞件 168

Deep-fried chicken with shrimp paste

格蘭焗釀鮮蟹蓋 每位 per person 118

Baked crab shell stuffed with crab meat,  
mushrooms and onion

蜜餞金錢雞 (兩件起) 每件 per piece 48

Chicken liver with honey (minimum of two pieces)

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## 特色小食

### APPETIZERS

脆皮燒腩仔	138
Crispy roast pork belly	
蒜片安格斯牛柳粒	138
Fried Angus beef cubes with garlic chips	
冰鎮南非鮮鮑魚 (兩隻)	138
Chilled fresh abalones with Japanese spicy sauce (two pieces)	
蔥油海蜇花	128
Jelly fish with spring onion and sesame oil	
蜜餞牛腱	108
Marinated ox shank with honey sauce	
佛山薄切汾蹄	88
Sliced marinated pork knuckles with Chinese wine	
椒鹽白飯魚	88
Deep-fried whitebait with spicy salt	
脆皮素鵝	88
Crispy bean curd sheet rolls filled with assorted vegetables	
涼伴胡麻醬燒茄子	68
Chilled roasted eggplants with sesame sauce	
脆皮滷豆腐	48
Crispy bean curds	

# 明 爐 燒 烤

## HOMEMADE BARBECUES

化皮乳豬 例牌 regular 238  
Roast suckling pig 半隻 half 550

乳豬燒味拼盤 288  
Barbecued suckling pig platter

掛爐黑鬚鵝 例牌 regular 158  
Roast goose 半隻 half 288

蜜汁餇叉燒 178  
Roast barbecued pork with honey

北京片皮鴨 壹食 one course 428  
Roast Peking duck 兩食 two courses 550  
兩食：鴨身片皮及生菜片鴨崙  
Two courses: sliced duck skin and stir-fried minced duck  
served with lettuce

## 燕窩 BIRD'S NEST

高湯紅燒官燕 每位 per person 538  
Braised superior bird's nest with chicken consommé

蟹肉燴燕窩 每位 per person 288  
Braised bird's nest soup with crab meat

雞茸燴燕窩 每位 per person 238  
Braised bird's nest soup with minced chicken

原盅燉官燕 (椰汁/ 冰花/ 薑汁/ 杏汁/ 合桃露) 每位 per person 498  
Double-boiled superior bird's nest with coconut milk/  
crystal sugar/ ginger juice/ almond cream/  
walnut cream

## 湯羹 SOUPS

北菇肘子燉菜膽 每位 per person 98  
Double-boiled brassica soup with mushrooms and sliced  
Yunnan ham

蟹肉粟米羹 每位 per person 98  
Sweet corn soup with crab meat

酸辣海皇羹 每位 per person 88  
Hot and sour soup with seafood

海皇豆腐羹 每位 per person 88  
Assorted seafood soup with bean curds

竹笙上素羹 每位 per person 80  
Assorted fungus soup with bamboo piths

是日老火湯 每位 per person 58  
Soup of the day 每煲 per serving 198

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## 鮑魚・海味

### ABALONE AND DRIED SEAFOOD

原隻日本吉品鮑魚 (十五頭) 每隻 per piece 2,388

Braised whole Yoshihama abalone with oyster sauce  
(15 heads per catty)

原隻日本吉品鮑魚 (二十五頭) 每隻 per piece 888

Braised whole Yoshihama abalone with oyster sauce  
(25 heads per catty)

原隻南非鮑魚 (十八頭) 每隻 per piece 498

Braised whole South African abalone with oyster sauce  
(18 heads per catty)

翡翠鮮鮑片 528

Braised sliced abalone with seasonal vegetables

北菇花膠鵝掌煲 488

Braised fish maw and goose webs with mushrooms

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## 海鮮 SEAFOOD

東星斑/ 西星斑/ 老虎斑

時價 market price

Star garoupa/ spotted garoupa/ tiger garoupa

烹調方法: 清蒸/ 北菇蘿蔔生炆

Cooking method: steamed with spring onion in soy sauce/

braised with turnip and mushrooms

龍蝦 Lobster

時價 market price

烹調方法: 上湯焗/ 芝士牛油焗/ X.O.醬粉絲焗

Cooking method: simmered with superior broth/

baked with butter and cheese/

simmered with vermicelli in X.O. sauce

海中蝦 Prawns

時價 market price

烹調方法: 香辣大千爆/ 蒜茸蒸/ 頭抽魚露煎

Cooking method: wok-fried with chilli and spicy sauce/

steamed with garlic sauce/

pan-fried with soy sauce and fish sauce

花蟹/ 肉蟹 Red crab/ male crab

時價 market price

烹調方法: 蔥香乾燒/ 雞油花雕蒸/ 粉絲焗

Cooking method: sauteed with shallot and chilli/

steamed with chicken oil and Hua Diao wine/

simmered with vermicelli

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## 海鮮 SEAFOOD

格蘭焗釀鮮蟹蓋	每位 per person 118
Baked crab shell stuffed with crab meat, mushrooms and onion	
百花炸釀蟹鉗	每位 per person 88
Crispy crab claws with shrimp paste	
翡翠炒海斑球	298
Wok-fried grouper fillet with green vegetables	
X.O. 醬露筍帶子	288
Stir-fried scallops with asparagus in X.O. sauce	
蘭花玉帶	288
Sauteed scallops with broccoli	
四川爆蝦仁	208
Wok-fried prawns with chilli and Sichuan sauce	
菠蘿咕嚕明蝦球	208
Sweet and sour prawns with pineapple	
豉椒爆蝦球	208
Stir-fried prawns with pepper and black bean sauce	

## 肉類 MEAT

蜜椒汁香煎澳和牛卷 298

Portobello mushrooms and asparagus Australian Wagyu beef  
rolls with honey black pepper sauce

冰梅醬芋香干逼牛肋骨 每位 per person 118

Braised prime beef ribs with taro and plum sauce 例牌 regular 268

中式牛柳甫 188

Wok-fried beef tenderloin with onion in vinegar sauce

蜜豉爆牛仔骨 188

Pan-fried beef ribs served with honey and black bean sauce

蠔皇生炒牛仔肉 188

Stir-fried sliced beef with oyster sauce

陳醋黑豚豬柳 188

Pan-fried pork fillet with homemade vinegar

合桃橙花骨 168

Fried pork spare ribs with walnut and orange juice

菠蘿咕嚕肉 168

Sweet and sour pork with pineapple

椒鹽焗肉排 158

Deep-fried spare ribs with spicy salt

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## 家禽 POULTRY

黃金脆皮炸子雞	半隻 half	228
Crispy Lung Kong chicken	壹隻 whole	448

龍井茶皇雞	半隻 half	228
Simmered chicken with Chinese tea and soya sauce	壹隻 whole	448

瑤柱貴妃雞	半隻 half	228
Poached chicken with spice and conpoy	壹隻 whole	448

西檸煎雞甫		188
Fried chicken fillet with lemon sauce		

豆豉爆雞球		168
Wok-fried chicken with black bean sauce		

大千辣雞球		168
Wok-fried chicken with diced chilli and shallot		

宮保雞丁		168
Sauteed diced chicken with chilli and bamboo shoot		

菠蘿咕嚕雞球		168
Sweet and sour chicken fillet with pineapple		

## 素菜 VEGETARIAN SELECTIONS

竹笙鼎湖上素	188
Braised assorted fungus with bamboo piths	
花菇素鮑魚	168
Braised vegetarian abalones with mushrooms	
香酥野菌腐皮卷	148
Crispy bean curd sheet rolls with assorted mushrooms	
雀巢炒素丁	148
Wok-fried garden vegetables with fried gluten puffs served in golden basket	
酸甜炸素魚	148
Sweet and sour taro paste in fish shape	
紅燒北菇豆腐	148
Braised bean curds with black mushrooms	
麻婆素豆腐	138
Braised bean curds in chilli sauce	
椒鹽滑豆腐	118
Deep-fried bean curds with spicy salt	

## 飯・麵

### RICE AND NOODLES

豐料海鮮窩麵 198  
Assorted seafood noodles in soup

明蝦球炒麵 188  
Fried noodles with prawns

豉椒雞球炒河粉 168  
Fried rice noodles with chicken, bell peppers and black beans

星洲炒米粉 168  
Fried rice vermicelli with shrimps and assorted meat in Singaporean style

韭黃銀芽肉絲炒麵 168  
Fried noodles with pork and chive

揚州炒飯 每碗 per bowl 68  
Fried rice with shrimps and barbecued pork 例牌 regular 148

清湯鮮什菌窩麵 每碗 per bowl 68  
Assorted mushrooms with noodles in vegetable broth 例牌 regular 148

蛋白什菜炒飯 每碗 per bowl 58  
Fried rice with assorted vegetables and egg white 例牌 regular 138

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## 精選甜品 DESSERTS

生磨杏汁燉原個木瓜 每位 per person 98  
Double-boiled almond cream in whole papaya

合時果盤 每位 per person 48  
Seasonal fruits platter

香芒凍布甸 每位 per person 48  
Mango pudding

生磨杏仁茶 每位 per person 45  
Sweetened almond cream

生磨合桃露 每位 per person 45  
Sweetened walnut Cream

楊枝甘露 每位 per person 45  
Nectar of mango, pomelo and sago

杞子圓肉桂花糕 (三件) 36  
Osmanthus nectar puddings with medlar and longan (three pieces)

蛋黃壽桃 (兩個起) 每個 per piece 25  
Steamed longevity bun (minimum of two pieces)

## 其他 OTHERS

人蔘烏龍 每位 per person 38  
Ginseng Oolong

水、香片、普洱、壽眉、鐵觀音、龍井、菊花 每位 per person 22  
Water, Jasmine, Pu-erh, Shoumei, Teh Kuan Yin,  
Loong Cheng, Chrysanthemum

小童茶位 (三至十一歲) 每位 per child 12  
Tea charge for children (aged 3-11)

前菜 每碟 each 20  
Pre-meal snacks

X.O. 醬 每碟 each 40  
X.O. chilli sauce

指天椒 每碟 each 20  
Chopped chilli

白飯 每碗 each 19  
Steamed rice

白粥 每碗 each 19  
Congee

紅白餐酒開瓶費 每瓶 per bottle 180  
Corkage (red and white wine)

香檳及烈酒開瓶費 每瓶 per bottle 500  
Corkage (champagne / strong liquor)

切餅費 (兩磅起) 每磅 per pound 75  
Cake cutting fee (minimum of two pounds)

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