



冷菜

Appetizer

	HK\$
馬蘭頭百頁卷 (素菜) Bean Curd Skin and Shanghainese Wild Vegetables Roll (Vegetarian)	88
繙繙千層 (素菜) Smoked Bean Curd Skin Roll (Vegetarian)	88
醬香脆蘿蔔 (素菜、同營膳菜單) Marinated Turnip with Bean Sauce (Vegetarian, "Table For Two" dish)	88
五喜烤麩 (素菜) Braised Wheat Gluten with Bamboo Shoot and Mushroom (Vegetarian)	88
油燜小竹筍 (素菜) Stewed Spring Bamboo Shoot (Vegetarian)	88
鎮江肴肉 Pork Terrine with Ginger and Vinegar Sauce	98
蘇式燻魚 Smoked Fish in Brown Sauce	98
無錫脆鱧 Deep-fried Eel 'Wuxi' Style	118
南京鹽水鴨 Chilled Salty Duck	120
脆皮素鵝 (素菜) Fried Bean Curd Skin with Vegetables Juliennes (Vegetarian)	128
花雕醉雞 Drunken Chicken Marinated with Huadiao Wine	138
涼拌海參 (微辣) Sliced Sea Cucumber with Light Chilli Sauce (Spicy level: Mild)	138
陳醋排骨 Sautéed Spare Rib with Dark Vinegar Sauce	138
舟山頂級海蜇頭 Jelly Fish with Spring Onion Oil	138



湯、羹

Soup and Broth

		HK\$
酸辣湯 (微辣) Hot and Sour Soup (Spicy level: Mild)	每位 Per person	60
宋嫂魚羹 Shredded Fish Thick Soup	每位 Per person	60
花膠齊菜豆腐羹 Bean Curd Soup with Fish Maw and Vegetables	每位 Per person	62
雲吞雞湯 Chicken and Wonton Soup	每位 Per person	66
砂鍋腌篤鮮 (烹調時間約 25 分鐘) Salted Pork and Bamboo Shoot Soup with Bean Curd Served in a Casserole (Cooking time: approximately 25 minutes)	二至四位用 For 2 to 4 persons	238
蘿蔔絲鯽魚湯 (烹調時間約 25 分鐘) Whole River Fish with Shredded Turnip (Cooking time: approximately 25 minutes)	二至四位用 For 2 to 4 persons	238

鍋巴

Crispy Rice

茄汁蝦仁鍋巴 Crispy Rice with Shrimp and Tomato Sauce		218
三鮮海參鍋巴 Crispy Rice with Shrimp, Ham and Chicken		228



鮑、參、燕窩、花膠

Abalone, Sea Cucumber, Bird's Nest and Fish Maw

HK\$

蔥燒遼參		時價
Braised Sea Cucumber with Scallion and Sliced Pork		Market Price
花膠遼參		時價
Braised Fish Maw and Sea Cucumber in Oyster Sauce		Market Price
日本吉品鮑魚 (歡迎預訂)		時價
Braised Yoshihama Abalone (Order in Advance)		Market Price
紅燒燕液	每位	
Braised Bird's Nest in Brown Sauce	Per Person	368
金湯燕液	每位	
Braised Bird's Nest in Pumpkin Soup	Per Person	368
高湯燕液	每位	
Double-boiled Bird's Nest in Supreme Soup	Per Person	368
蠔皇原隻南非鮑魚(四頭)	每位	
Braised Whole South African Abalone in Oyster Sauce (Four Heads)	Per Person	388
蠔皇花膠	每位	
Braised Fish Maw in Oyster Sauce	Per Person	388
鮑甫花膠	每位	
Sliced Abalone and Braised Fish Maw with Oyster Sauce	Per Person	388
花膠烏參	每位	
Braised Fish Maw and Sea Cucumber in Oyster Sauce	Per Person	388
蝦籽大烏參		668
Braised Sea Cucumber with Shrimp Roe		668

(烹調時間約 25 分鐘)

(Cooking time: approximately 25 minutes)



家禽

Poultry

		HK\$
大千雞 (辣)		
Sautéed Chicken with Spicy Chilli (Spicy level: Hot)		168
羅勒醬香雞		
Sautéed Chicken with Italian Basil		168
崧子雞米 (配 6 件叉子燒餅)		
Minced Chicken with Pine Nuts (Served with 6 pieces of Sesame Cakes)		188
樟茶鴨 (配 6 件蝴蝶餅)	全隻 Whole	368
Smoked Duck with Camphor Tea Leaf (Served with 6 pieces of Pancakes)	半隻 Half	198
油淋雞	全隻 Whole	368
Deep-fried Chicken Topped with Scallion Soya Sauce	半隻 Half	198
浦江荷香雞 (歡迎預訂)	全隻 Whole	
Steamed Chicken Wrapped with Lotus Leaf (Order in Advance)		468
江南八寶鴨 (歡迎預訂)	全隻 Whole	
Braised Duck Stuffed with Glutinous Rice (Order in Advance)		488
宮庭富貴雞 (歡迎預訂)	全隻 Whole	
Baked Beggar Chicken (Order in Advance)		498



豬、牛、羊

Pork, Beef, Mutton

		HK\$
蜜汁火方	每位	
Honey Ham Served with Steamed Bun	Per Person	58
百頁結烤肉		
Braised Pork with Bean Gluten		168
蔥爆羊肉/牛肉		
Sautéed Mutton/ Beef with Scallion		168
水煮羊肉/牛肉 (微辣)		
Boiled Mutton/Beef with Chilli Paste Sauce (Spicy level: Mild)		168
寧波一字骨		
Braised Spare Ribs 'Ning Po' Style		188
東坡肉		
Braised Pork Belly with Dark Soya Sauce		208
水煮黑豚肉 (微辣)		
Boiled Pork with Chilli Paste Sauce (Spicy level: Mild)		208
醬燒汁牛肋骨		
Braised Beef Spare Rib in Rich Soya Sauce		288
紅燒小圓蹄		
Braised Pork Knuckle in Dark Soya Sauce		268
椒鹽圓蹄(歡迎預訂)		
Deep-fried Pork Knuckle in Spicy Salt (Order in Advance)		368



海鮮

Seafood

		HK\$
花雕蒸肉蟹		時價
Steamed Crab with Huadiao Wine		Market Price
醬皇糯米炒肉蟹		時價
Crab with Glutinous Rice in Soya Bean Paste		Market Price
清蒸鱔魚 (歡迎預訂)		時價
Steamed Freshwater Shad (Order in Advance)		Market Price
崧子黃魚		時價
Sweet and Sour Yellow Croaker Topped with Pine Nuts		Market Price
椒鹽小黃魚	兩條	
Deep-fried Baby Yellow Croaker in Spicy Salt	2 Pieces	120
糖醋魚塊		
Sweet and Sour Fish Fillet		168
糟溜魚片		
Poached Mandarin Fish with Chinese Wine Sauce		168
清炒河蝦仁 (同營膳菜單)		
Sautéed River Shrimp ("Table For Two" dish)		228
苔條蝦球		
Deep-fried Prawns with Seaweed Batter		288
宮保蝦球 (微辣)		
Sautéed Prawn with Peanuts and Spicy Sauce (Spicy level: Mild)		288
紅燒大魚頭 (微辣)	半份	
Braised Fish Head with Mushroom and Vegetables	Half Portion	288
Served with Bean Noodle (Spicy level: Mild)		
龍鬚鮮魚絲		
Sautéed Fish Fillet		328
花雕酒釀大明蝦		
Steamed King Prawn with Huadiao Wine		380



素食篇 (素菜)

Vegetarian Menu

	HK\$
迷你素菜包 (同營膳菜單) Steamed Mini Vegetables Bun ("Table For Two" dish)	52
上素蒸餃 (同營膳菜單) Steamed Dumpling with Vegetables ("Table For Two" dish)	56
醇菜素三鮮湯 Mushroom and Vegetables Soup	每位 Per Person 56
油雞橫湯拉麵 (微辣) Home-made Noodles Soup Served with Cantharellus (Spicy level: Mild)	70
青菜煨麵 (同營膳菜單) Stewed Noodles with Vegetables ("Table For Two" dish)	78
蟲草花百豆湯 Thousands Bean Soup with Chinese Herb	每位 Per Person 100
雪菜毛豆百頁 Preserved Vegetables and Pea with Bean Curd Skin	118
紅燒豆腐 Braised Bean Curd with Brown Sauce	118
龍井杞子脆豆腐 Deep-fried Bean Curd with Osmanthus Sauce	138
素雜錦鮮菌鍋巴 Crispy Rice with Assorted Mushroom and Fungus	188



時蔬

Vegetable

	HK\$
乾煸四季豆 Sautéed String Bean	108
魚湯時蔬 Poached Vegetables Served in Fish Soup	108
雲耳炒時蔬 Stir-fried Black Fungus with Seasonal Vegetables	108
奶油津白 Braised Tianjin Cabbage with Cream Sauce	108
醬燒茄子 Braised Eggplant with Sliced Pork in Bean Sauce	108
鹹肉百頁煮棠菜 Braised Shanghainese Cabbage with Salty Pork and Bean Curd Skin	118
三鮮煮豆乾絲 Sautéed Vegetables with Ham, Chicken, Shrimp and Sliced Bean Curd	118
雲腿津白 Braised Tianjin Cabbage with Yunnan Ham	118
豐年藏珍寶 Stir-fried Fresh Barley, Chilli and Dried Meat Stuffed in Rice Cracker Cone	228



飯、麵

Rice and Noodles

	HK\$
擔擔湯拉麵 (微辣) Home-made Noodles Soup with Minced Pork and Spicy Peanut Sauce (Spicy level: Mild)	70
雪菜肉絲湯拉麵 Home-made Noodles Soup with Preserved Vegetables and Shredded Pork	70
香芹牛肉湯拉麵 Home-made Noodles Soup with Celery and Beef	70
排骨湯拉麵 Home-made Noodles Soup with Deep-fried Pork Chop	88
嫩雞煨麵 Stewed Noodles with Diced Chicken	88
上海炒年糕/麵 Fried Glutinous Rice Cake/Noodle with Sliced Pork	128
三鮮炒年糕/麵 Fried Glutinous Rice Cake/Noodle with Ham, Chicken and Shrimp	128
鹹肉菜飯 Fried Rice with Salty Pork and Vegetables	128
雞火炒飯 Fried Rice with Diced Chicken and Yunnan Ham	138
寧波炒飯 Fried Rice with Dried Conpoy and Egg White	138



點心

Dim Sum

	HK\$
銀絲卷(蒸/炸) Rice Flour Roll (Steamed / Deep-fried)	40
家鄉燒賣 Steamed Glutinous Rice Dumpling	56
高湯小籠包 Steamed Pork Dumpling	58
生煎窩貼 Pan-fried Pork Dumpling	58
生煎包 Pan-fried Pork Bun	60
江南春卷 Crispy Spring Roll	68
菜肉餛飩 Vegetables and Pork Wonton	60
龍抄手(微辣) Pork Dumpling with Chilli Sauce (Spicy level: Mild)	68



甜品

Dessert

		HK\$
椰汁奶凍 Chilled Milk Pudding with Coconut Milk	每位 Per Person	40
鮮果酒釀丸子 Glutinous Rice Balls with Wine Sauce and Fruits	每位 Per Person	50
山楂芝麻湯丸 Sesame Rice Dumplings with Hawthorn Soup	每位 Per Person	50
薏米腰果露 Cashew Nut and Barley Cream	每位 Per Person	50
酒釀紅豆年糕羹 Glutinous Rice Cakes with Wine Sauce and Red Bean Soup	每位 Per Person	58
播沙湯丸 Glutinous Rice Dumplings tossed with Peanut Batter		68
黑芝麻雪糕配椰絲麻卷 Black Sesame Ice-cream with Glutinous Rice Rolls		68
高力豆沙 (4 粒) Deep-fried Red Bean and Egg White Dumplings (4 Pieces)		78
琥珀雙皮奶 Double Layered Milk Pudding with Peach Jelly	每位 Per Person	88
棗泥窩餅 Pan-fried Red Bean and Red Dates Pancake		88
朱古力雪花球 (4 粒) Deep-fried Goossens Chocolate and Egg White Dumplings (4 Pieces)		88
八寶飯 (蒸 / 煎) Glutinous Rice with Dried Fruits (Steamed / Pan-fried)		118