If you have any concern about food allergy, please let us know when you make the order.
APPETIZERS

Deep-fried Pomfret with Rock Sugar and Soy Sauce

Jelly Fish Tossed with Spring Onion, Aged Vinegar and X.O. Sauce

Marinated Drunken Pigeon in Huadiao Wine and Wolfberry

Deep-fried Black Truffle Bean Sheet Rolls

Deep-fried Diced Chinese Noodle Fish in Red Fermented Bean Curd Sauce

Marinated Pig Trotter

Beef Shank with Spicy Sauce

Chilled Black Fungus and Celtuce in Chili Sauce

Bitter Squash with Plum Sauce

精 美 前 菜

酥 烤 蝦 筍

海 蜇 三 弄

杞 子 香 醉 鴿

黑 松 露 腐 皮 卷

乳 香 脆 白 飯 魚

鹵 水 豬 仔 腳

辣 味 牛 腱

涼 拌 窩 笋 珍 珠 耳

梅 子 涼 瓜

HK$

168

168

148

128

128

118

118

96

88

所有價目均另加一服務費  All prices are subject to 10% service charge
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price (HK$)</th>
</tr>
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<tbody>
<tr>
<td>Barbecued Suckling Pig</td>
<td>(Whole)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>(Half)</td>
<td></td>
</tr>
<tr>
<td>Roasted Peking Duck</td>
<td>(Two Course)</td>
<td></td>
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<tr>
<td>Roasted Goose</td>
<td>(Whole)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>(Half)</td>
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<tr>
<td></td>
<td>(Regular)</td>
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<tr>
<td>Barbecued Meat Combination</td>
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<td>238</td>
</tr>
<tr>
<td>Marinated Chicken with Soy Sauce</td>
<td>(Half)</td>
<td>228</td>
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<tr>
<td>Barbecued Pork Fillet with Honey Sauce</td>
<td></td>
<td>198</td>
</tr>
<tr>
<td>Chilled Pork Knuckles with Jelly Fish</td>
<td></td>
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</tr>
<tr>
<td>Roasted Crispy Pork Belly</td>
<td></td>
<td>178</td>
</tr>
<tr>
<td>Marinated Goose Web and Wings</td>
<td></td>
<td>158</td>
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</table>

所有價目均另加一服務費  All prices are subject to 10% service charge
<table>
<thead>
<tr>
<th>Chef's Recommendation</th>
<th>廚師推介</th>
<th>HK$</th>
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</thead>
<tbody>
<tr>
<td>Baked Sea Whelk Stuffed with Minced Pork and Squid in Portuguese Sauce</td>
<td>葡汁焗釀嚮螺 (Per Person / 每位)</td>
<td>199</td>
</tr>
<tr>
<td>Deep-fried Crab Shell Stuffed with Crab Meat</td>
<td>銀絲脆焗蟹蓋 (Per Person / 每位)</td>
<td>199</td>
</tr>
<tr>
<td>Pan-fried Cod Fish with Garlic and Soy Sauce</td>
<td>燒汁香煎銀鱈魚 (Per Piece / 每件)</td>
<td>132</td>
</tr>
<tr>
<td>Sautéed Lobster Meat and Egg White with Milk</td>
<td>大良牛乳炒龍蝦球</td>
<td>536</td>
</tr>
<tr>
<td>Stir-fried Shredded Angus Beef with Basil</td>
<td>羅勒乾蔥安格斯牛柳</td>
<td>348</td>
</tr>
<tr>
<td>Deep-Fried Eel Fillet and Crispy Mushrooms with Osmanthus Sauce</td>
<td>脆菇桂花鰻魚</td>
<td>288</td>
</tr>
<tr>
<td>Stir-fried Fish Maw and Mushroom with Egg White</td>
<td>花膠鮮冬菇炒蛋白</td>
<td>248</td>
</tr>
<tr>
<td>Poached Vegetables with Geoduck Clam in Fish Soup</td>
<td>魚湯時蔬浸象拔蚌仔</td>
<td>238</td>
</tr>
<tr>
<td>Pan-fried Mud Carp Stuffed with Minced fish in Black Bean Sauce</td>
<td>豉汁煎釀原條鯪魚</td>
<td>228</td>
</tr>
<tr>
<td>Stir-fried Scallop and Black Truffle with Scrambled Egg</td>
<td>黑松露帶子炒滑蛋</td>
<td>215</td>
</tr>
<tr>
<td>Wok-fried Wild Mushroom with Cashew Nut and Water Chestnut</td>
<td>腰果馬蹄炒野菌</td>
<td>158</td>
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</tbody>
</table>

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SOUP & BIRD’S NEST

Braised Superior Bird’s Nest Soup in Brown Sauce

红烧烩官燕

628

Braised Superior Bird’s Nest Soup with Crab Meat in Brown Sauce

鲜蟹肉烩官燕

628

Double-boiled Sea Cucumber with Black Mushroom and Porcini

牛肝菌花菇炖辽参

458

Chicken Thick Soup with Fish Maw and Matsutake Mushroom

松茸花膠濃雞湯

398

Minced Fish Thick Soup

家鄉魚茸羹

148

Double-boiled Pumpkin and Chicken Soup with Fish Maw

花膠筒貴妃金湯

148

Hot and Sour Soup with Diced Seafood

海鮮酸辣羹

98

Sweet Corn with Crab Meat Soup

蟹肉粟米羹

98

Minced Beef Broth with Matsutake Mushrooms, Chinese Parsley and Egg White

松茸西湖牛肉羹

88

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ABALONE

Braised Whole Superior Abalone
(20 Heads)

Braised Whole Superior Abalone
(28 Heads)

Braised Whole South African Abalone
(3 Heads)

Braised Whole South African Abalone
(6 Heads)

Sliced Abalone Braised with Goose Web

Braised Fish Maw and Pomelo Peel with Oyster Sauce

Braised Fish Maw with Abalone Sauce

Braised Sea Cucumber with Abalone Sauce

Braised Pomelo Peel with Shrimp Roe

Braised Goose Web with Black Mushroom

鲍鱼

蠔皇原隻吉品鮑魚
(Per Piece / 每隻) 1888

蠔皇原隻吉品鮑魚
(Per Piece / 每隻) 888

蠔皇原隻南非鮑魚
(Per Piece / 每隻) 568

蠔皇原隻南非鮑魚
(Per Piece / 每隻) 308

碧綠鮮鮑片鵝掌
(Regular / 例) 628

蠔皇花膠扣柚皮
(Per Person / 每位) 498

鮑汁扣花膠
(Per Person / 每位) 398

窩燒東北遼參
(Per Person / 每位) 398

蝦籽扣柚皮
(Per Piece / 每件) 200

蠔皇花菇生扣鵝掌
(Per Person / 每位) 148

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LIVE SEAFOOD & SEAFOOD SPECIALTIES

Coral Trout, Giant Garoupa, (Market Price) 東星斑、沙巴小龍躉、
Tiger Garoupa, Flowery Garoupa or other available varieties 老虎斑、海杉斑或游水海魚

Local or Australia Lobster (Market Price) 本地或澳洲龍蝦

Cooking Method Suggestions: (Baked with Supreme Broth, Baked with Cheese, Crispy Garlic and Chili, Steamed with Garlic) 烹煮方法：

Mud Crab (Market Price) 肉蟹

Cooking Method Suggestions: (Baked with Spring Onion and Ginger, Vermicelli in Casserole, Chili Salt, Crispy Garlic and Chili) 烹煮方法：

Steamed Fresh Crab Claw with Egg White in Pumpkin Sauce 金湯蛋白蒸蟹鉗 (Per Person / 每位) 238

Pan-fried Garoupa Fillet Stuffed with Minced Shrimp in Soy Sauce 頭抽煎釀斑片 (Per Person / 每位) 148

Pan-fried Scallop with Black Truffle 黑松露香煎北海道元貝 (Per Person / 每位) 118

Steamed Garoupa Fillet with Garlic and Bean Vermicelli 金銀蒜粉絲蒸斑球 388

Braised Garoupa Belly with Roasted Pork and Bitter Squash in Casserole 涼瓜燒肉斑腩煲 388

Stir-fried Prawns with Assorted Mushrooms in Brown Sauce 燒汁珍菌炒蝦球 338

Sautéed Coral Freshwater Mussel and Scallops with Broccoli 西蘭花炒珊瑚蚌帶子 338

All prices are subject to 10% service charge
LIVE SEAFOOD & SEAFOOD SPECIALTIES

Stir-fried Crystal Prawns with Vegetables
翡翠玻璃蝦球 338
Deep-fried Scallops Stuffed with Shrimp Paste
魚香百花釀玉帶 338
Baked U.S. Oysters with Spring Onion and Ginger in Casserole
薑蔥焗美國桶蠔煲 328
Stir-fried Raw Shrimps in Sichuan Style
四川鮮蝦仁 210

POULTRY

Crispy-fried Chicken
鴻運炸子雞 (Whole / 每隻) 488
(Half / 半隻) 298
Baked Chicken with Salt
家鄉鹽焗雞 (Whole / 每隻) 488
(Half / 半隻) 298
(Cooking Time: Approximate 45 minutes
/ 烹調時間約 45 分鐘)

All prices are subject to 10% service charge

所有價目均另加一服務費
### Poultry

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Crispy-fried BB Pigeon</td>
<td>生炸 BB 鴿</td>
<td>$138</td>
</tr>
<tr>
<td>Sautéed Chicken and Abalone with Ginger and Shallot in Casserole</td>
<td>薑蔥鮑魚滑雞煲</td>
<td>$326</td>
</tr>
<tr>
<td>Sautéed Pigeon Fillet with White Mushroom and Asparagus</td>
<td>白菌露笋炒鴿脯</td>
<td>$238</td>
</tr>
<tr>
<td>Sautéed Chicken with Shallot and Black Bean Sauce in Casserole</td>
<td>乾蔥豆豉滑雞煲</td>
<td>$238</td>
</tr>
<tr>
<td>Steamed Chicken with Red Dates and Black Fungus</td>
<td>紅棗雲耳蒸雞</td>
<td>$218</td>
</tr>
<tr>
<td>Pan-fried Chicken Fillet with Ginger, Spring Onion and Pineapple</td>
<td>紫蘿薑蔥煎雞片</td>
<td>$198</td>
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</table>

### Meat

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Stir-fried Sliced Kurobuta Pork and Assorted Mushrooms</td>
<td>牛肝醜珍菌炒黑豚肉</td>
<td>$248</td>
</tr>
<tr>
<td>with Porcini Mushroom Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Steamed Minced Kurobuta Pork with Salty Fish</td>
<td>馬友蒸豚肉餅</td>
<td>$248</td>
</tr>
<tr>
<td>Sweet and Sour Pork with Walnut and Pineapple</td>
<td>琥珀鳳梨咕嚕肉</td>
<td>$248</td>
</tr>
<tr>
<td>Pan-fried Beef Fillet with Teriyaki Sauce</td>
<td>燒汁煎牛柳</td>
<td>$210</td>
</tr>
<tr>
<td>Braised Oxtail, Assorted Mushrooms and Pumpkin with Spicy Sauce in Casserole</td>
<td>香辣珍菌南瓜牛尾煲</td>
<td>$168</td>
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MEAT

Braised Sliced Beef with Ginger and Shallot in Casserole  薑蔥牛肉煲  168
Baked Spare Ribs with Plum Sauce and Lime  梅醬青檸焗肉排  168
Braised Bean Curd with Sliced Pork, Squid and Shrimps  家常豆腐  168
Sautéed Spring Beans with Minced Pork and Olive Leaf  欖菜乾煸四季豆  168

VEGETARIAN SPECIALITIES

Steamed Tomato Stuffed with Water Chestnuts, Celery and Assorted Mushrooms  西紅柿藏馬蹄芹香珍菌 (Per Person / 每位) 118
Double-boiled Lily Bulb Soup with Black Mushroom and Bamboo Pith  竹笙花菇燉高山百合花 (Per Person / 每位) 98
Matsutake Mushroom Soup with Vegetables  松茸鼎湖上素羹 (Per Person / 每位) 98
Braised Bamboo Pith with Vegetables  竹笙扒上素  228
Stir-fried Cashew Nuts and Black Fungus with Yam  腰果珍珠耳炒紫白淮山  168
Braised Fresh Bean Curd Sheet with Bean Curd  鮮腐竹紅燒豆腐  158
Braised Bean Curd Sheet with Wild Mushroom and Wolfberry  杞子野菌素千層  158
Sautéed Bean Curd Sheet and Lotus Root with French Beans  琥珀法邊豆藕片素雞  148

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**VEGETARIAN SPECIALITIES**

Steamed Preserved Vegetables with Seasonal Vegetables in a Bamboo Basket
健 康 齋 素 食
甜梅菜籠仔蒸時蔬 HK$148

Sautéed Avocado and Lily Bulb with French Beans
牛油果法邊豆炒百合 HK$148

Braised Bean Curd and Assorted Mushroom with Hot and Spicy Sauce (Spicy)
麻婆素豆腐(微辣) HK$138

Poached Vegetables with Ginkgo and Black Fungus in Soup
銀杏珍珠耳浸時蔬 HK$138

Fried Rice with Pine Nuts, Diced Vegetables and Black Truffle
黑松露崧子菜粒炒飯 HK$138

**RICE & NOODLES**

Soak Cooked Rice with Flatfish and Minced Pork
方魚肉碎泡飯 (Per Bowl / 每碗) HK$98

Inaniwa Udon in Chicken Thick Soup
濃雞湯稻庭麵 (Per Person / 每位) HK$98

Braised E-Fu Noodle with Shredded Beef and Preserved Vegetables
雪菜牛柳絲炆伊麵 HK$198

Fried Rice with Minced Wagyu Beef and Vegetables with Premium Soy Sauce
頭抽和牛菜粒炒飯 HK$198

Fried Rice with Shrimp and Shrimp Roe with Shrimp Paste
六福臨門蝦炒飯 HK$198

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## RICE & NOODLES

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<tr>
<th>Item</th>
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<tr>
<td>Fried Noodles with Sliced Kurobuta Pork and Bitter Squash</td>
<td>涼瓜豚肉炒麵</td>
<td>198</td>
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<tr>
<td>Stir-fried Glutinous Rice with Preserved Meat</td>
<td>生炒臘味糯米飯</td>
<td>188</td>
</tr>
<tr>
<td>Fried Rice with Diced Chicken and Octopus in Abalone Sauce</td>
<td>鱘魚鮑汁雞粒炒飯</td>
<td>188</td>
</tr>
<tr>
<td>Fried Rice Noodles with Sliced Beef in X.O Sauce</td>
<td>X.O 醬乾炒牛河</td>
<td>188</td>
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<tr>
<td>Braised Noodles with Shredded Pork, Ginger and Spring Onion in Abalone Sauce</td>
<td>薑蔥叉燒撈麵</td>
<td>178</td>
</tr>
<tr>
<td>Steamed Thick Rice Noodles with Minced Pork in XO Sauce</td>
<td>X.O 肉醬蒸陳村粉</td>
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## DESSERTS

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<thead>
<tr>
<th>English</th>
<th>Chinese</th>
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<tr>
<td>Double-boiled Bird’s Nest with Rock Sugar</td>
<td>冰花燉官燕</td>
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</tr>
<tr>
<td>Sweetened Almond Cream</td>
<td>生磨杏仁露</td>
<td>50</td>
</tr>
<tr>
<td>Ginger Tea with Sesame Dumplings</td>
<td>老薑茶湯丸</td>
<td>50</td>
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<tr>
<td>Sago Cream with Pomelo and Mango Juice</td>
<td>楊枝甘玉露</td>
<td>50</td>
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<tr>
<td>Fresh Mango Pudding</td>
<td>香芒凍布甸</td>
<td>50</td>
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<tr>
<td>Panna Cotta with Tokachi Red Beans</td>
<td>十勝紅豆奶凍</td>
<td>50</td>
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<tr>
<td>Deep-fried Crispy Sesame Balls</td>
<td>空心煎堆仔</td>
<td>48</td>
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<tr>
<td>Caramel Chinese Sachima with Black and White Sesame</td>
<td>黑白芝麻薩琪瑪</td>
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<tr>
<td>Steamed Sponge Cake</td>
<td>麒麟馬拉糕</td>
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</tr>
<tr>
<td>Pan-fried Dough Twists with Cashew Nut and Shredded Coconut</td>
<td>椰香腰果碎脆麻花</td>
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茗茶及水 每位 HK$22  
All prices are subject to 10% service charge  
Chinese Tea and Water HK$22 per person