



冷菜

Appetizer

	HK\$
油燜小竹筍 (素菜) Stewed Spring Bamboo Shoot (Vegetarian)	88
醬醬千層 (素菜) Smoked Bean Curd Skin Roll (Vegetarian)	88
醬香脆蘿蔔 (素菜) Marinated Turnip with Bean Sauce (Vegetarian)	88
五喜烤麩 (素菜) Braised Wheat Gluten with Bamboo Shoot and Mushroom (Vegetarian)	90
馬蘭頭百頁卷 (素菜) Bean Curd Skin and Shanghainese Wild Vegetable Roll (Vegetarian)	98
鎮江肴肉 Pork Terrine with Ginger and Vinegar Sauce	108
蘇式燻魚 Smoked Fish in Brown Sauce	118
無錫脆鱔 Deep-fried Eel 'Wuxi' Style	128
脆皮素鵝 (素菜) Fried Bean Curd Skin with Julienne Vegetables (Vegetarian)	128
花雕醉雞 Drunken Chicken Marinated with Huadiao Wine	138
凍羊糕 Lamb Terrine	138
涼拌海參 (微辣) Sliced Sea Cucumber with Light Chilli Sauce (Spicy level: Mild)	138
舟山頂級海蜇頭 Jelly Fish with Spring Onion Oil	138
花雕醉乳鴿 Drunken Pigeon Marinated with Huadiao Wine	148



湯、羹

Soup and Broth

		HK\$
酸辣湯 (微辣)	每位	
Hot and Sour Soup (Spicy level: Mild)	Per person	62
宋嫂魚羹	每位	
Shredded Fish Thick Soup	Per person	62
花膠齊菜豆腐羹	每位	
Bean Curd Soup with Fish Maw and Vegetables	Per person	64
雲吞雞湯	每位	
Chicken and Wonton Soup	Per person	68
砂鍋腌篤鮮 (烹調時間約 25 分鐘)	二至四位用	
Salted Pork and Bamboo Shoot Soup with Bean Curd Skin Served in a Casserole (Cooking Time: Approximately 25 minutes)	For 2 to 4 persons	260
蘿蔔絲鯽魚湯 (烹調時間約 25 分鐘)	二至四位用	
Whole River Fish with Shredded Turnip (Cooking Time: Approximately 25 minutes)	For 2 to 4 persons	260

鍋巴

Crispy Rice

茄汁蝦仁鍋巴		
Crispy Rice with Shrimps and Tomato Sauce		228
三鮮海參鍋巴		
Crispy Rice with Sea Cucumber, Shrimps, Ham and Chicken		238



鮑、參、燕窩、花膠

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

		HK\$
		時價
蔥燒遼參 Braised Sea Cucumber with Scallion and Sliced Pork		Market Price
花膠遼參 Braised Fish Maw and Sea Cucumber in Oyster Sauce	每位 Per Person	時價 Market Price
日本吉品鮑魚(歡迎預訂) Braised Yoshihama Abalone (Order in Advance)		時價 Market Price
紅燒燕液 Braised Bird's Nest in Brown Sauce	每位 Per Person	388
金湯燕液 Braised Bird's Nest in Pumpkin Soup	每位 Per Person	388
高湯燕液 Double-boiled Bird's Nest in Supreme Soup	每位 Per Person	388
蠔皇原隻鮑魚(四頭) Braised Whole Abalone in Oyster Sauce (Four Heads)		398
蠔皇花膠 Braised Fish Maw in Oyster Sauce	每位 Per Person	428
鮑甫花膠 Sliced Abalone and Braised Fish Maw in Oyster Sauce	每位 Per Person	428
花膠烏參 Braised Fish Maw and Sea Cucumber in Oyster Sauce	每位 Per Person	428
蝦籽大烏參 Braised Sea Cucumber with Shrimp Roe		720

(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
滬式辣子雞 (辣) Deep-fried Chicken with Sichuan Pepper and Chilli	168
崧子雞米 配叉子燒餅(6 件) Minced Chicken with Pine Nuts Served with Sesame Cakes (6 Pieces)	188
樟茶鴨 配蝴蝶餅 Smoked Duck with Camphor Tea Leaf Served with Pancakes	一隻 Whole 368 半隻 Half 198
油淋雞 Deep-fried Chicken Topped with Scallion Soy Sauce	一隻 Whole 388 半隻 Half 198
浦江荷香雞 (歡迎預訂) Steamed Chicken Wrapped with Lotus Leaf (Order in Advance)	一隻 Whole 488
江南八寶鴨 (歡迎預訂) Braised Duck Stuffed with Glutinous Rice (Order in Advance)	一隻 Whole 498
宮庭富貴雞 (歡迎預訂) Baked Beggar Chicken (Order in Advance)	一隻 Whole 508



豬、牛、羊

Pork, Beef, Mutton

		HK\$
蜜汁火方	每位	
Honey Ham Served with Steamed Bun	Per Person	60
筍干菜烤肉		
Braised Pork with Bamboo Shoot		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
水煮黑豚肉 (微辣)		
Boiled Spanish Pork with Chilli Paste Sauce (Spicy level: Mild)		208
寧波一字骨		
Braised Spare Ribs 'Ning Po' Style		218
東坡肉		
Braised Pork Belly with Dark Soy Sauce		218
紅燒小圓蹄		
Braised Pork Knuckle in Dark Soy Sauce		288
醬燒汁牛肋骨		
Braised Beef Spare Ribs in Rich Soy Sauce		298
椒鹽圓蹄(歡迎預訂)		
Deep-fried Pork Knuckle in Spicy Salt (Order in Advance)		418



海鮮

Seafood

		HK\$
花雕蒸肉蟹 Steamed Crab with Huadiao Wine		時價 Market Price
醬皇糯米炒肉蟹 Crab with Glutinous Rice in Soy Bean Paste		時價 Market Price
清蒸鱖魚 (歡迎預訂) Steamed Freshwater Shad (Order in Advance)		時價 Market Price
崧子黃魚 Sweet and Sour Yellow Croaker Topped with Pine Nuts		時價 Market Price
椒鹽小黃魚 Deep-fried Baby Yellow Croakers in Spicy Salt	兩條 2 Pieces	130
糖醋魚塊 Sweet and Sour Fish Fillets		178
黃金酥魚 Deep-fried Yellow Croaker Fillets with Yellow Plum Sauce		188
清炒河蝦仁 Sautéed River Shrimps		228
苔條蝦球 Deep-fried Prawns with Seaweed Batter		288
宮保蝦球 (微辣) Sautéed Prawns with Peanuts and Spicy Sauce (Spicy level: Mild)		288
紅燒大魚頭 (微辣) Braised Fish Head with Mushroom and Vegetables Served with Bean Noodles (Spicy level: Mild)	半份 Half Portion	298
龍鬚鮮魚絲 Sautéed Shredded Fish Fillets		338
花雕酒釀大明蝦 Steamed King Prawn with Huadiao Wine		390



素食篇 (素菜)

Vegetarian Menu

	HK\$
迷你素菜包 Steamed Mini Vegetables Buns	54
上素蒸餃 Steamed Dumplings with Vegetables	58
醇菜素三鮮湯 Mushroom and Vegetable Soup	每位 Per Person 58
油雞樅湯拉麵 (微辣) Home-made Noodle Soup Served with Cantharellus (Spicy level: Mild)	70
青菜煨麵 Stewed Noodles with Vegetables	80
蟲草花百豆湯 Thousands Bean Soup with Cordyceps Flower	每位 Per Person 100
雪菜毛豆百頁 Preserved Vegetables and Pea with Bean Curd Skin	138
紅燒豆腐 Braised Bean Curd with Brown Sauce	138
扁尖毛豆素雞 Sautéed Bamboo Shoot, Pea and Gluten	148
素雞錦鮮菌鍋巴 Crispy Rice with Assorted Mushroom and Vegetables	198



時蔬

Vegetable

	HK\$
乾煸四季豆 Sautéed String Bean	118
魚湯時蔬 Poached Vegetables Served in Fish Soup	118
雲耳炒時蔬 Stir-fried Black Fungus with Seasonal Vegetables	118
奶油津白 Braised Tianjin Cabbage with Cream Sauce	118
醬燒茄子 Braised Eggplant with Sliced Pork in Bean Sauce	118
鹹肉百頁煮棠菜 Braised Shanghainese Cabbage with Salty Pork and Bean Curd Skin	138
三鮮煮豆乾絲 Sautéed Vegetables with Ham, Chicken, Shrimp and Sliced Bean Curd	138
雲腿津白 Braised Tianjin Cabbage with Yunnan Ham	138
豐年藏珍寶 Rice Cracker Cone stuffed with Stir-fried Fresh Barley, Chilli and Dried Meat	248



飯、麵

Rice and Noodles

HK\$

擔擔湯拉麵 (微辣)

Home-made Noodles in Soup with Minced Pork and Spicy Peanut Sauce (Spicy level: Mild) 72

雪菜肉絲湯拉麵

Home-made Noodles in Soup with Preserved Vegetables and Shredded Pork 72

香芹牛肉湯拉麵

Home-made Noodles in Soup with Celery and Beef 72

排骨湯拉麵

Home-made Noodles in Soup with Deep-fried Pork Chop 90

嫩雞煨麵

Stewed Noodles with Diced Chicken 92

上海炒年糕/麵

Fried Glutinous Rice Cakes/Noodles with Sliced Pork 138

三鮮炒年糕/麵

Fried Glutinous Rice Cakes/Noodles with Ham, Chicken and Shrimps 138

鹹肉菜飯

Fried Rice with Salty Pork and Vegetables 128

雞火炒飯

Fried Rice with Diced Chicken and Yunnan Ham 148

寧波炒飯

Fried Rice with Dried Conpoy and Egg White 158



點心

Dim Sum

	HK\$
銀絲卷(蒸/炸) Rice Flour Roll (Steamed / Deep-fried)	40
家鄉燒賣 Steamed Glutinous Rice Dumplings	58
蘿蔔絲酥餅 Turnip Short Cakes	58
高湯小籠包 Steamed Pork Dumplings	60
生煎窩貼 Pan-fried Pork Dumplings	60
生煎包 Pan-fried Pork Buns	62
江南春卷 Crispy Spring Rolls	68
菜肉餛飩 Vegetable and Pork Wontons	70
龍抄手(微辣) Pork Dumplings with Chilli Sauce (Spicy level: Mild)	70



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 Pancakes		88
棗蓉豆沙包 Red Dates and Red Bean Buns		88
八寶飯 (蒸/煎) Glutinous Rice with Dried Fruits (Steamed / Pan-fried)		118