



誠意聆聽閣下對食物敏感的垂詢，
讓我們提供更佳的餐飲服務。

If you have any concerns or questions related to food allergies,
please let us know when our staff take your order.

茗茶及水 每位 HK\$22

Chinese Tea and Water HK\$22 per person

支持惜食, 請點選適當份量, 減少浪費。

Eat Wise. Order Suitable Quantity of Food.

精美前菜 APPETIZERS

	輕盈 Light Portion HK\$	例牌 Regular Portion HK\$
崧子糖醋鱈魚丁 Diced Cod Fish with Pine Nuts in Sweet and Sour Sauce	109	188
海蜇三弄 (微辣) Jelly Fish Tossed with Spring Onion, Aged Vinegar and X.O Sauce (Spicy level: Mild)		168
醬烤鯧魚 Glazed Pomfret with Rock Sugar Soy	78	128
杞子花雕醉鴿 Drunken Pigeon in Huadiao Wine with Wolfberries		128
黑松露腐皮卷 Deep-fried Truffle Bean Curd Roll		128
腿蓉琥珀毛豆 Ham and Snow Pea with Walnuts	64	98
蔥油蟲草花黑白木耳 Fungus and Cordyceps Flowers Tossed with Spring Onion	54	78
梅子涼瓜 Bitter Squash with Plum Sauce		78

所有價目均另加一服務費
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廚師推介

CHEF'S RECOMMENDATION

	輕盈 Light Portion HK\$	例牌 Regular Portion HK\$
羅勒乾蔥安格斯牛柳粒 Grilled Beef Fillet with Caramelized Onion and Basil	208	388
黑蒜南瓜炒豚肉 Stir-fried Kurobuta Pork with Black Garlic and Pumpkin	159	288
豉汁煎釀原條鯪魚 Pan-fried Mud Carp stuffed with Minced Fish in Black Bean Sauce		228
花膠鮮冬菇蟹肉炒蛋白 Stir-fried Fish Maw with Mushroom and Egg White	129	228
黑松露帶子炒滑蛋 Stir-fried Scallops and Black Truffle with Scrambled Egg	123	215
銀絲脆焗蟹蓋 (每位) Deep-fried Crab Shell stuffed with Crab Meat (Per Person) (Cooking Time: Approximate 45 minutes/ 烹調時間約 45 分鐘)		199
燒汁香煎銀鱈魚 (每件) Pan-fried Cod Fish with Garlic and Soy Sauce (Per Piece)		198
蝦籽扣柚皮 (每件) Braised Pomelo Peel with Shrimp Roe (Per Person)	78	128

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湯、羹、燕窩

SOUP & BIRD'S NEST

HK\$

鮮蟹肉燴官燕 (每位)

628

Braised Superior Bird's Nest Soup with Crab Meat in Brown Sauce (Per Person)

精選燉湯 (每位)

128

Special Double-boiled Soup (Per Person)

蟹肉粟米羹 (每位)

98

Sweet Corn Soup with Crab Meat (Per Person)

家鄉魚茸羹 (每位)

88

Thick Minced Fish Soup (Per Person)

松茸西湖牛肉羹 (每位)

88

Beef Broth with Matsutake Mushrooms, Parsley and Egg White (Per Person)

酸辣海鮮湯 (每位) (微辣)

62

Hot and Sour Seafood Soup (Per Person) (Spicy level: Mild)

老火例湯 (每位)

58

Chef So's Home-made Soup of the Day (Per Person)

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鮑魚 ABALONE

	HK\$
蠔皇原隻吉品廿八頭鮑魚(每隻) Braised Whole Superior Abalone (28 Heads) (Per Piece)	888
蠔皇原隻三頭鮑魚 (每隻) Braised Whole Abalone (3 Heads) (Per Piece)	568
鮑汁扣花膠 (每位) Braised Fish Maw with Abalone Sauce (Per Piece)	398
窩燒東北遼參 (每位) Braised Sea Cucumber with Abalone Sauce (Per Piece)	398
蠔皇原隻六頭鮑魚 (每隻) Braised Whole Abalone (6 Heads) (Per Piece)	268

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海產

SEAFOOD SPECIALTIES

	輕盈 Light Portion HK\$	例牌 Regular Portion HK\$
醬油糯米蒸肉蟹 Mud Crab with Steamed Glutinous Rice (Market Price)		時價
沙巴龍躉 (兩食) Giant Garoupa Two Ways		1200
羅勒珍菌炒蝦球 Stir-fried Prawns with Basil and assorted Mushrooms	184	338
西蘭花炒珊瑚蚌帶子 Sautéed Coral Freshwater Mussels and Canadian Scallops with Broccoli	184	338
鴛鴦脆蝦球 Wok-fried Prawns with Salted Egg Yolk and Pomelo Sauce	184	338
薑蔥焗美國桶蠔煲 Baked U.S. Oysters with Spring Onion and Ginger in Casserole		328
四川鮮蝦仁 (微辣) Stir-fried Sichuan Shrimps (Spicy level: Mild)	120	210
頭抽煎釀斑片 (每位) Pan-fried Garoupa Fillet stuffed with Minced Shrimp in Soy (Per Person)		148
黑松露香煎北海道元貝 (每件) Pan-fried Hokkaido Scallop with Truffle Sauce (Per Person)		118

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家禽 POULTRY

	輕盈 Light Portion HK\$	例牌 Regular Portion HK\$
北京片皮鴨 (兩食) Roasted Peking Duck (Two Course)		688
鴻運炸子雞 (半隻/ 每隻) Crispy-fried Chicken (Half/ Whole)		298 / 488
瓦罉玫瑰豉油雞 (半隻/ 每隻) Marinated Chicken with Soya Sauce in Casserole (Half/ Whole)		228 / 388
干口磨露笋炒鴿脯 Sautéed Pigeon Fillet with Velvet Mushroom and Asparagus	134	238
籠仔家鄉蒸雞 Steamed Chicken with Red Dates and Fungus	114	198
蟲草花白玉菇煎鴨脯 Pan-fried Duck Fillet with Cordyceps Flowers and White Beech Mushrooms	114	198
碧綠川椒雞 (微辣) Wok-fried Chicken Fillet with Chilli (Spicy level: Mild)	99	168
蠔皇花菇生扣鵝掌(每位) Braised Goose Web with Black Mushroom (Per Person)		148
脆皮妙齡鴿 (每隻) Crispy Fried Pigeon (Whole)		138

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肉類 MEAT

	輕盈 Light Portion HK\$	例牌 Regular Portion HK\$
牛肝醬珍菌炒黑豚肉 Stir-fried Kurobuta Pork and assorted Mushrooms with Porcini Sauce	139	248
馬友蒸豚肉餅 Steamed Minced Kurobuta Pork with Salty Fish	139	248
琥珀鳳梨咕嚕肉 Sweet and Sour Pork with Walnuts and Pineapple	139	248
中式煎牛柳 Pan-fried Beef Fillet with Sweet and Sour Sauce	129	228
X.O 醬珍菌牛尾煲 (微辣) Braised Oxtail and assorted Mushrooms with X.O Sauce (Spicy level: Mild)	99	168
薑蔥牛肉煲 Stir-fried Sliced Beef with Ginger and Shallots in Casserole	99	168
梅醬青檸焗肉排 Baked Spare Ribs with Plum Sauce and Lime	99	168
家常豆腐 Braised Bean Curd with Sliced Pork, Squid and Shrimp	99	168
欖菜乾煸四季豆 Sautéed Spring Beans with Minced Pork and Olive Leaf	88	148

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健康齋素食類

VEGETARIAN SPECIALITIES

	輕盈 Light Portion HK\$	例牌 Regular Portion HK\$
羊肚菌竹筍扒豆腐 Braised Bean Curd with Morel Mushrooms and Bamboo Pith	94	158
杞子野菌素千層 Braised Bean Curd Sheet with Wild Mushrooms and Wolfberries	94	158
腰果馬蹄炒野菌 Wok-fried Wild Mushrooms with Cashew Nut and Water Chestnuts	94	158
日本南瓜牛油果炒百合 Sautéed Avocado and Pumpkin with Lily Blubs	89	148
香脆茄子素麻婆豆腐 (微辣) Crispy Eggplant and Braised Bean Curd with Hot and Spicy Sauce (Spicy level: Mild)	84	138
黑松露崧子菜粒炒飯 Fried Rice with Pine Nuts, Diced Vegetables and Black Truffle	84	138
西紅柿藏馬蹄芹香珍菌 (每位) Steamed Tomato Stuffed with Water Chestnuts, Celery and Assorted Mushrooms (Per Person)		118
干口磨鹿茸菌燉新疆雪菊 (每位) Double-boiled Soup with Velvet Mushrooms and Kunlun Chrysanthemum (Per Person)		98
松茸上素羹 (每位) Matsutake Mushroom Soup with Vegetables (Per Person)		98

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粉、麵、飯

RICE & NOODLES

	輕盈 Light Portion HK\$	例牌 Regular Portion HK\$
太極鴛鴦炒飯 Seafood Fried Rice with a Cream and Tomato Sauce		238
X.O 醬雞球炆伊麵 (微辣) Braised E-Fu noodles with Chicken in X.O Sauce (Spicy level: Mild)	114	198
頭抽和牛菜粒炒飯 Wagyu Beef Fried Rice with Premium Soy Sauce	114	198
生炒臘味糯米飯 Stir-fried Glutinous Rice with Preserved Meats	109	188
鱈魚鮑汁雞粒炒飯 Chicken and Octopus Fried Rice with Abalone Sauce	109	188
黑皮雞縱豚肉炒麵 Fried Noodles with Kurobuta Pork and Termite Mushrooms	104	178
X.O 肉醬蒸陳村粉 (微辣) Minced Pork with Thick Rice Noodles in X.O Sauce (Spicy level: Mild)	104	178
魚湯斑片泡飯 (每碗) Garoupa Fillet with Rice in Fish Soup (Per Bowl)		128
蜜汁叉燒飯 Barbecued Pork Fillet with Steamed Rice		120
濃雞湯稻庭麵 (每位) Inaniwa Udon in Chicken Soup (Per Person)		98

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甜品 DESSERTS

HK\$

MODERN

桂花草莓甘露凍

58

Strawberry-pomelo Osmanthus Tea Sago Pudding

香草雪糕蜜糖脆麻花

58

Vanilla Ice-cream Bar, Fried Chinese Churros with Honey Glaze

金箔水信玄配冷壓鳳梨及香草蛋糕

58

“Rain Drop” compressed Pineapple, Vanilla Spn and Fruit Pearls

Berry leather, pickled Lemon Balm and Gold

合桃布甸併黑糖桂圓紅棗餅

58

Red Date-Black Sugar Financier with Walnut Pudding and Citrus Gel

CLASSIC

黑白芝麻薩琪瑪

50

Caramel Chinese Sachima with Sesame

香濃棗蓉糕

50

Steamed Red Date Cake

古法馬拉糕

50

Steamed Sponge Cake

椰香腰果碎脆蛋散

50

Pan-fried Dough Twists with Cashew Nut and Shredded Coconut

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茗茶及水 每位 HK\$22

Chinese Tea and Water HK\$22 per person