



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\$
蜜汁叉燒 Barbecued Pork	124	208
葱油海蜇頭 (廚師推介) Jellyfish Head with Spring Onion Oil (Chef's Recommendations)	114	188
陳釀醉雞 (廚師推介) Drunken Chicken marinated in Huadiao Wine (Chef's Recommendations)		168
醬烤鯧魚 Glazed Pomfret with Rock Sugar Soya Sauce		138
黑松露腐皮卷 (素) Deep-fried Truffle Bean Curd Roll (Vegetarian Specialties)		138
柚子蜜醋鮮淮山 (廚師推介) (素) Yam with Pomelo and Honey Vinegar Sauce (Chef's Recommendations) (Vegetarian Specialties)		88
葱油蟲草花黑白木耳 (素) Fungus and Cordyceps Flowers with Spring Onion Oil (Vegetarian Specialties)	64	88
鹽焗鮮鮑魚 (每位) (廚師推介) Wok-fried Salt-Gingered Abalone (Per Person) (Chef's Recommendations)		68

所有價目均另加一服務費
All prices are subject to 10% service charge

廚師推介

CHEF'S RECOMMENDATION

	輕盈 Light Portion HK\$	例牌 Regular Portion HK\$
花雕薑汁蛋白蒸蟹鉗 (每位) (歡迎預訂) Steamed Crab Claw with Egg White and Ginger marinated in Huadiao Wine (Per Person) (Order in Advance) (烹調時間約 30 分鐘 / Cooking Time: Approximate 30 minutes)		228
銀絲焗釀蟹蓋 (每位) Baked Stuffed Crab Shell (Per Person) (烹調時間約 45 分鐘 / Cooking Time: Approximate 45 minutes)		228
燒汁香煎銀鱈魚 (每件) Pan-fried Cod Fish with Garlic and Soya Sauce (Per Piece)		198
南瓜彩椒雞頭米配窩巴 (六件) (素) Stir-fried Fox Nuts with Pumpkin and Bell Peppers served with Rice Cones (6 Pieces) (Vegetarian Specialties)		188
貴妃金湯白玉 (每位) Scallop with Bean Curd in Pumpkin Sauce (Per Person)		148
蝦籽扣柚皮 (每件) Braised Pomelo Peel with Shrimp Roe (Per Piece)	89	138

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湯、羹、燕窩 SOUP & BIRD'S NEST

	HK\$
雞蓉燴官燕 (每位) Braised Bird's Nest with Minced Chicken (Per Person)	628
松茸花膠濃雞湯 (每位) Chicken Soup with Fish Maw and Matsutake Mushrooms (Per Person)	388
精選燉湯 (每位) Special Double-boiled Soup (Per Person)	128
翡翠蟹肉花膠羹 (每位) (廚師推介) Fish Maw, Crab and Vegetable Thick Soup (Per Person) (Chef's Recommendations)	118
干口磨鹿茸菌燉雪菊 (每位) (素) Double-boiled Soup with Velvet Mushrooms and Snow Chrysanthemum (Per Person) (Vegetarian Specialties)	98
松茸鼎湖上素羹 (每位) (素) Matsutake Mushroom Soup with Vegetables (Per Person) (Vegetarian Specialties)	98
酸辣海鮮羹 (每位) (微辣) Hot and Sour Seafood Soup (Per Person) (Spicy level: Mild)	98
竹笙宋嫂魚羹 (每位) (廚師推介) Shredded Fish and Bamboo Pith Thick Soup (Per Person) (Chef's Recommendations)	88
老火例湯 (每位) Soup of the Day (Per Person)	60

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鮑、參、花膠 (烹調時間約 25 分鐘)

ABALONE, SEA CUCUMBER & FISH MAW (Cooking Time: Approximate 25 minutes)

HK\$

蠔皇原隻吉品廿八頭鮑魚 (每隻)

888

Braised Whole Superior Abalone (28 Heads) (Per Piece)

鮑汁扣花膠 (每位)

588

Braised Fish Maw with Abalone Sauce (Per Person)

蠔皇原隻三頭鮑魚 (每隻) (廚師推介)

568

Braised Whole Abalone (3 Heads) (Per Piece) (Chef's Recommendations)

蝦籽燴關東遼參 (每位)

488

Braised Kanto Sea Cucumber with Shrimp Roe (Per Person)

蠔皇原隻六頭鮑魚 (每隻)

288

Braised Whole Abalone (6 Heads) (Per Piece)

京葱燒釀遼參扣鵝掌 (每位) (廚師推介)

268

Braised Sea Cucumber stuffed with Shrimp and Scallions with Goose Web (Per Person) (Chef's Recommendations)

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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 (廚師推介) Whole Crab with Glutinous Rice (Chef's Recommendations) (烹調時間約 30 分鐘 / Cooking Time: Approximate 30 minutes)		時價 Market Price
沙巴龍躉 (兩食) Giant Garoupa (Two Courses)		888
黃金蝦球 (廚師推介) Wok-fried Prawns with Salted Egg Yolk (Chef's Recommendations)	199	358
碧綠鮮菌炒帶子 Sautéed Scallops with Mushrooms and Vegetables	199	358
苔條酥炸生蠔 (廚師推介) Deep-fried Oysters with Seaweed Batter (Chef's Recommendations)		338
惹味酸菜魚 (中辣) (廚師推介) Hot and Sour Fish Soup with Pickled Vegetables (Spicy level: Medium) (Chef's Recommendations)		328
水煮桂花魚 (微辣) (廚師推介) Mandarin Fish in Chili Sauce (Spicy level: Mild) (Chef's Recommendations)		328
甜豆河蝦仁 Sautéed Shrimps with Peas		238
醬油香煎帶子皇 (每位) Pan-fried Scallop in Soya Sauce (Per Person)		128

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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 Courses)		728
鴻運炸子雞 (半隻/ 每隻) Crispy-fried Chicken (Half/ Whole)		228 / 428
玫瑰豉油雞 (半隻/ 每隻) Marinated Chicken with Soya Sauce (Half/ Whole)		228 / 428
麻辣雞煲 (微辣) (廚師推介) Spicy Chicken Hot Pot (Spicy level: Mild) (Chef's Recommendations)	139	238
籠仔家鄉蒸雞 Steamed Chicken with Red Dates and Fungus	124	208
菌皇大千雞 (微辣) (廚師推介) Sautéed Chicken and Mushrooms with Chili (Spicy level: Mild) (Chef's Recommendations)	119	198
花菇鵝掌煲 (每位) Braised Goose Web Casserole with Black Mushrooms (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\$
巧製牛肋骨 (廚師推介) — 黑椒 (微辣) — 醬燒汁 Braised and Baked Beef Rib (Chef's Recommendations) – Black Pepper (Spicy level: Mild)/ Soya Sauce	189	338
水煮牛肉 (微辣) (廚師推介) Beef in Chili Sauce (Spicy level: Mild) (Chef's Recommendations)	139	238
中式煎牛柳 Pan-fried Beef Fillet with Sweet and Sour Sauce	139	238
葱爆黑豚肉 Stir-fried Kurobuta Pork with Shallots	139	238
琥珀鳳梨咕嚕肉 Sweet and Sour Pork with Walnuts and Pineapple	134	228
梅醬青檸焗肉排 Baked Spare Ribs with Plum Lime Sauce	114	188
蘇杭東坡肉 (廚師推介) Braised Pork Belly with Dark Soya Sauce (Chef's Recommendations)	114	188
欖菜乾煸四季豆 Sautéed Spring Beans with Minced Pork and Olive Leaf	99	158

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健康齋素食

VEGETARIAN SPECIALITIES

	輕盈 Light Portion HK\$	例牌 Regular Portion HK\$
蒸釀羊肚菌 Steamed Morel Mushrooms stuffed with Bean Curd		188
羊肚菌竹筍扒豆腐 (廚師推介) Braised Bean Curd with Morel Mushrooms and Bamboo Pith (Chef's Recommendations)	109	178
欖角蓮藕片炒素雞 Sautéed Bean Curd Sheet with Lotus Root and Black Olive	104	168
茶樹菇萵筍炒鮮菌 (廚師推介) Stir-fried assorted Mushrooms and Celtuce (Chef's Recommendations)	104	168
黑松露崧子菜粒炒飯 Fried Rice with Pine Nuts, Diced Vegetables and Black Truffle		148
西紅柿藏馬蹄芹香珍菌 (每位) Steamed Tomato stuffed with Water Chestnuts, Celery and Mushrooms (Per Person)		118

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粉、麵、飯、點心

RICE, NOODLES & DIM SUM

例牌
Regular Portion
HK\$

上湯蝦球炆伊麵 (廚師推介)

Braised E- Fu noodles with Prawns (Chef's Recommendations)

228

櫻花蝦蟹肉炒飯 (廚師推介)

Crab and Dried Shrimp Fried Rice (Chef's Recommendations)

208

雪菜鴨絲炆米

Braised Rice Vermicelli with Duck and Preserved Vegetables

198

生炒臘味糯米飯

Stir-fried Glutinous Rice with Preserved Meats

198

鱈魚鮑汁雞粒炒飯

Chicken and Octopus Fried Rice with Abalone Sauce

198

黑皮雞縱豚肉炒麵

Fried Noodles with Kurobuta Pork and Termite Mushrooms

188

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粉、麵、飯、點心

RICE, NOODLES & DIM SUM

例牌
Regular Portion
HK\$

生炒牛肉崧飯

Minced Beef Fried Rice

168

魚湯斑片泡飯 (每碗)

Garoupa Fillet with Rice in Fish Soup (Per Bowl)

128

濃湯雞絲稻庭麵 (每位)

Chicken Inaniwa Udon in Soup (Per Person)

98

四川擔擔麵 (每位) (微辣) (廚師推介)

Dan Dan Noodles with Peanut and Spicy Minced Pork (Per Person) (Spicy level: Mild) (Chef's Recommendations)

88

高湯小籠包 (四件) (廚師推介)

Xiao Long Bao (4 Pieces) (Chef's Recommendations)

72

迷你素菜包 (三件) (廚師推介) (素)

Steamed Vegetable Buns (3 Pieces) (Chef's Recommendations) (Vegetarian Specialties)

58

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甜品 DESSERTS

	HK\$
巧手金桔棗蓉酥 Deep-fried Kumquat and Red Date Dumplings	68
玫瑰花茶石榴甘露布甸 (廚師推介) Guava-Sago Pudding, Pomelo, Rose Tea Jelly and Gold Flakes (Chef's Recommendations)	68
紅豆雪糕蜂蜜綠茶脆麻花 Red Bean Ice-cream Bar, Green Tea Dusted Chinese Churros and Salted Plum Foam	68
八角香梨牛油合桃金寶撻 Pecan Crumble Tart, Star Anise Poached Pear, Vanilla Chantilly and Berry Gel	68
椰香棗蓉糕 Steamed Coconut Red Date Cake	52
古法馬拉糕 Steamed Sponge Cake	52
紫薯茶菓籽 Deep-fried Sweet Potato and Egg Yolk Dumplings	52
椰香腰果碎脆蛋散 Pan-fried Dough Twists with Cashew Nut and Shredded Coconut	52
濃香腰果露 (廚師推介) Cashew Nut Cream (Chef's Recommendations)	50

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茗茶及水 每位 HK\$22
Chinese Tea and Water HK\$22 per person