

精美前菜

APPETISERS

	HKD
XO 醬涼拌海蜇花	188
Marinated Jelly Fish with Homemade XO Chilli Sauce	
避風塘軟殼蟹	118
Wok-fried Soft Shell Crab with Crispy Garlic and Bell Pepper	
汾酒五香牛展	118
Marinated Beef Shank with Chinese Wine	
陳醋蟲草花雲南野生雲耳	108
Baby Black Fungus and Cordyceps Flower in Chinese Vinegar	
金磚脆白玉	108
Deep-fried Diced Bean Curd with Spicy Salt and Chilli (V)	
黃金脆魚皮	108
Crispy-fried Fish Skin with Salty Egg Yolk	
糖心茶燻蛋	78
Fragrant Tea Smoked Half-boiled Egg	
櫻花蝦脆茄子	118
Deep-fried Eggplant with Sakura Shrimps and Minced Pork	

(V) Vegetarian

如果你對某些食物敏感，請告知服務人員
If you are allergic to certain food ingredients, please advise our service associate.

明爐燒味

BARBECUED MEATS

		HKD
北京烤鴨 (兩食)		828
Roasted Peking Duck (Served in two courses)		
化皮乳豬件 (半隻) (1 天前預定)		698
Barbecued Suckling Pig (Half) (Pre-order one day before)		
有機蜂蜜黑豚肉叉燒		318
Barbecued Iberico Pork with Organic Honey Sauce		
脆皮燒腩仔		198
Roasted Pork Belly		
沙薑泰康咸雞	(半隻) half	398
Poached Tai Hong Chicken	(一隻) whole	738
with Fresh Sand Ginger		
黑蒜松露脆皮燒雞	(半隻) half	298
Crispy Chicken with Black Garlic	(一隻) whole	568
and Black Truffle Paste		
脆香茶燻雞	(半隻) half	248
Fragrant Tea Smoked Crispy Chicken	(一隻) whole	478
鮮浸玫瑰豉油雞 (需時 30 分鐘)	(半隻) half	248
Marinated Chicken with Sweet Soy Sauce	(一隻) whole	478
(Please allow 30 minutes preparation time)		

(V) Vegetarian

如果你對某些食物敏感，請告知服務人員
If you are allergic to certain food ingredients, please advise our service associate.

湯、羹 (一位用)

SOUPS AND BROTH (PER PERSON)

	HKD
是日燉湯	318
Double-boiled Daily Soup	
酸辣原隻鮑魚海皇羹	188
Braised Hot and Sour with Whole Abalone and Assorted Seafood Broth	
安格斯牛肉羹	128
Braised Angus Beef with Cilantro and Egg White Broth	
生拆蟹肉粟米羹	128
Braised Sweet Corn with Fresh Crab Meat Broth	
羊肚菌文思豆腐羹	128
Braised Bean Curd with Morel Mushroom and Shredded Fungus Broth	
竹笙花菇燉天山雪蓮子湯	128
Double-boiled Tian Shan Lotus Soup with Bamboo Piths, Mushroom and Lotus Seeds	
足料老火靚湯	108
Soup of The Day	

鮑魚、海味

ABALONE AND DRIED SEAFOOD

	HKD
古法扣日本二十五頭禾麻鮑魚	2280
Braised Japanese Dried 25 Heads Abalone with Superior Sauce	
鮑汁扣二十八頭吉品乾鮑魚	2080
Braised Yoshihama Dried 28 Heads Abalone with Abalone Sauce	
鮑汁扣四十頭吉品乾鮑魚	608
Braised Dried 40 Heads Abalone with Abalone Sauce	
鮑汁花菇扣六頭南非鮮鮑魚	208
Braised South African Whole 6 Heads Abalone and Black Mushrooms in Abalone Sauce	
冰鎮露酒南非鮮鮑魚	168
Chilled Marinated Abalone with Chinese Wine	
鮑汁扣關東遼參花膠扒	908
Braised Sea Cucumber and Fish Maw in Abalone Sauce	
薑蔥花膠南非六頭鮮鮑魚煲	808
Braised South African Whole 6-Head Abalone and Fish Maw with Spring Onion and Ginger in Casserole	
鮑汁扣花膠扒	488
Braised Fish Maw in Abalone Sauce	
小米百花蒸釀關東遼參	408
Steamed Sea Cucumber Stuffed with Shrimp Paste and Rice	

(V) Vegetarian

如果你對某些食物敏感，請告知服務人員
If you are allergic to certain food ingredients, please advise our service associate.

海鮮
SEAFOOD

	HKD
籠仔羊肚菌蒸東星斑	928
Steamed Spotted Garoupa Fillets with Yunnan Ham and Morel Mushroom	
黑松露生煎東星斑	928
Pan-fried Spotted Garoupa Fillets in Black Truffle Paste	
燒汁脆煎銀鱈魚扒	488
Pan-fried Cod Fish with Teriyaki Sauce	
雪裏紅銀鱈魚扒	488
Poached Cod Fish with Preserved Vegetables and Vermicelli in Tomato Seafood Broth	
三杯酒煮銀鱈魚煲	438
Sautéed Cod Fish with Chinese Wine in Casserole	
宮保琥珀明蝦球	288
Wok Fried Prawns with Walnut in Chili Sauce	
三弄明蝦球	288
Sautéed Prawns in Three Sauce (Blueberry, Salty Egg Yolk and Sakura Sauce)	
果醋咕嚕蝦球	288
Sweet and Sour Prawns with Assorted Bell Peppers	
XO 醬翡翠玉帶	308
Sautéed Scallop with Seasonal Vegetables in Homemade XO Chilli Sauce	

師傅招牌菜式

CHEF'S SIGNATURE DISHES

	HKD
和風扣牛肋骨 Braised Beef Ribs in Japanese Style	408
油泡響螺片 Sautéed Fresh Sliced Sea Conch with Seasonal Vegetable	348
黑松露鍋貼玉帶 Crispy-fried Scallops Toast in Black Truffle Paste	278
葡汁焗響螺 (每位) Baked Sea Conch with Minced Pork in Portuguese Sauce (Per Person)	218
焗釀鮮蟹蓋 (每位) Baked Crab Shell Stuffed with Crab Meat and Onion (Per Person)	218
芙蓉松露脆煎美國珍寶帶子 (每位) Pan-fried American Jumbo Scallop with Egg White and Truffle Paste (Per Person)	198
黑椒京蔥脆煎美國珍寶帶子 (每位) Pan Fried American Jumbo Scallop with Shallot and Black Pepper (Per Person)	198

(V) Vegetarian

如果你對某些食物敏感，請告知服務人員
If you are allergic to certain food ingredients, please advise our service associate.

雞,牛,豬

CHICKEN, BEEF & PORK

	HKD
豉蒜尖椒炒安格斯牛肉粒	268
Sautéed Angus Beef Cubes with Shishito Pepper and Garlic in Black Bean Sauce	
燒汁蒜片炒安格斯牛肉粒	268
Sautéed Angus Beef Cubes with Mushroom and Crispy Garlic in Teriyaki Sauce	
鮮沙薑陳皮煎三黃雞	258
Pan-fried Chicken Fillets with Ginger and Dried Tangerine Peel in Chinese Wine	
古法蒜香骨	208
Deep-fried Pork Ribs with Crispy Garlic	
蜜味欖角骨	208
Pan-fried Pork Ribs with Honey and Black Olive Sauce	
果醋脆皮咕嚕肉	208
Sweet and Sour Pork with Assorted Bell Peppers	
曹白鮮馬蹄蒸豚肉餅	218
Steamed Minced Pork with Salty Fish and Water Chestnut	
土魷鮮馬蹄蒸豚肉餅	188
Steamed Minced Pork with Minced Air-dried Squid and Water Chestnut	
鹹蛋鮮馬蹄蒸豚肉餅	188
Steamed Minced Pork with Salty Egg and Water Chestnut	

(V) Vegetarian

如果你對某些食物敏感，請告知服務人員

If you are allergic to certain food ingredients, please advise our service associate.

蔬菜

VEGETABLES

	HKD
蕃茄濃湯蒜子浸時蔬	178
Poached Seasonal Vegetable with Garlic in Tomato Seafood Broth	
燒汁炒野菌	178
Sautéed Assorted Mushroom with Teriyaki Sauce	
荷塘蓮影	178
Sautéed Assorted Mushroom with Seasonal Vegetable	
啫啫唐生菜煲	208
Sautéed Local Lettuce and Minced Pork with Shrimp Paste	
上湯鮮腐竹浸菜心	178
Poached Choi Sum with Bean Curd Skin in Supreme Broth	
金銀蛋浸時蔬	178
Poached Seasonal Vegetables with Preserved Eggs in Supreme Broth	
高湯蟲草花鮮腐竹白玉	158
Simmered Turnip and Bean Curd Sheet with Cordyceps in Supreme Broth	
奶油扒娃娃菜	158
Braised Baby Cabbage with Cream Sauce (V)	

(V) Vegetarian

如果你對某些食物敏感，請告知服務人員
If you are allergic to certain food ingredients, please advise our service associate.

飯麵

RICE & NOODLES

	HKD
海皇西施泡飯	338
Poached Diced Seafood and Crispy Rice in Tomato Seafood Broth	
鮮茄濃湯東星斑片稻庭麵 (二人份量)	278
Inaniwa Noodles with Garoupa Fillet in Tomato Seafood Broth (Sharing for two persons)	
松露瑤柱桂花炒稻庭麵	298
Sautéed Inaniwa Noodles with Black Truffle Paste, Conpoy and Assorted Vegetable	
薑蔥花膠絲撈粗	298
Braised Egg Noodles with Shredded Fish Maw, Spring Onion and Ginger	
香蔥鮮蟹肉炒香苗	258
Fried Rice with Crab Meat and Spring Onion in Pesto Sauce	
四季生炒臘味糯米飯	258
Fried Glutinous Rice with Assorted Preserved Meat and Peanut	
豉味加拿大元貝煎脆米	288
Crispy Vermicelli with Canadian Scallops and Bell Pepper in Black Bean Sauce	
鮑汁福建炒飯	258
Fried Rice with Diced Chicken, Shrimp and Conpoy in Abalone Sauce	
XO 醬安格斯牛肉炒飯	238
Fried Rice with Minced Angus Beef in Homemade XO Chili Sauce	

(V) Vegetarian

如果你對某些食物敏感，請告知服務人員

If you are allergic to certain food ingredients, please advise our service associate.

素食推介

VEGETARIAN RECOMMEND

	HKD
精美前菜 Appetizers	
陳醋蟲草花雲南野生雲耳	108
Baby Black Fungus and Cordyceps Flower in Chinese Vinegar	
金磚脆白玉	108
Deep-fried Diced Bean Curd with Spicy Salt and Chilli	
柚子醋有機蕃茄	128
Organic Tomato with Yuzu Vinegar	
芝麻醬茄子	108
Chilled Eggplant with Sesame Paste	
湯、羹 (一位用) Soup (Per Person)	
羊肚菌文思豆腐羹	128
Braised Bean Curd with Morel Mushroom and Shredded Fungus Broth	
竹笙花菇燉天山雪蓮子湯	128
Double-boiled Tian Shan Lotus Soup with Bamboo Piths, Mushroom and Lotus Seeds	
素粟米羹	118
Braised Sweet Corn Soup	
素酸辣羹	118
Braised Hot and Sour Soup	
主食 Main Course	
金盞黑椒腰果西芹炒素雞	178
Fried Gardein Chicken Scallopini, Black Peppered Cashews and Celery, served in Golden Basket	
牛肝菌紅燒植物素獅子頭 (每位)	158
Stewed Vegan Pork and Porcini Mushroom (Per Person)	

(V) Vegetarian

如果你對某些食物敏感，請告知服務人員

If you are allergic to certain food ingredients, please advise our service associate.

素食推介

VEGETARIAN RECOMMEND

	HKD
主食 Main Course	
素麻婆豆腐 Braised Bean Curd with Spicy Sauce	178
欖菜素豬肉炒法邊豆 Sautéed Vegetarian Pork with Green Bean and Olive Sauce	198
黑松露醬炒野菌 Sautéed Assorted Mushroom with Black Truffles Paste	178
紅燒花菇豆腐 Sautéed Bean Curd with Black Mushroom	178
素湯蟲草花鮮腐竹白玉 Simmered Turnips and Bean Curd Sheet with Cordyceps Flower	158
竹筴扒時蔬 Braised Seasonal Vegetables with Bamboo Piths	178
素燒汁炒野菌 Sautéed Assorted Mushroom with Vegetarian Teriyaki Sauce	178
荷塘蓮影 Sautéed Assorted Seasonal Vegetables	178
飯麵 Rice & Noodles	
蕃茄湯蒜子娃娃菜稻庭麵 (二人份量) Inaniwa Noodles with Baby Cabbage and Crispy Garlic in Tomato Soup (Sharing for two persons)	138
豉椒雜菜炒河粉 Fried Rice Noodles with Vegetables in Black Bean Sauce	178
素菜粒炒飯 Fried Rice with Pine Nuts and Vegetables	178
黑虎掌菌稻庭麵 Fried Inaniwa Noodles with Sarcodon Aspratus	198

(V) Vegetarian

如果你對某些食物敏感，請告知服務人員
If you are allergic to certain food ingredients, please advise our service associate.

茶藝師茗茶推介

TEA MASTER'S SELECTION

	HKD
每客 (Per Order)	80
壽眉小沱茶 Shoumei Round Grain Tea	
小青柑普洱茶 Green Mandarin Pu-erh Tea	
滿天仙桃 Jasmine Bloom Tea	
陳皮白茶 Tangerine Peel White Tea	
每位 (Per Person)	35
大紅袍 Da Hong Pao	
鐵觀音 Iron Buddha	
龍井 Long Jing	
大葉普洱 Pu Erh	
銀針香片 Jasmine Green	
白牡丹 White Peony	
珍珠菊花 Chrysanthemum	

附加收費

ADDITIONAL CHARGES

飯館臻品 XO 醬 Home-made XO Sauce	每客 (Per Order)	28
	每樽 (Per Bottle)	238
琥珀核桃 Candied Walnuts	每客 (Per Order)	38
生菜片 Lettuce	每客 (Per Order)	58
切餅費 Cake Charge	每個 (Per Cake)	250
開瓶費 Corkage fee	每瓶 (750ml)	250
	每瓶 (Spirit 700ml)	500

白飯及白粥

STEAMED RICE AND CONGEE

每碗 Per Bowl	28
-------------	----

(V) Vegetarian

如果你對某些食物敏感，請告知服務人員

If you are allergic to certain food ingredients, please advise our service associate.