

### 廚師推薦 Chef's Recommendation

	每份 Per Portion
1. 錦繡中華四小葷 Combination of four deluxe small individual appetizers	53per person
2. 古法佛跳牆 Mini monk jump over the wall	279 per person
3. 千絲奶油蝦球 Wok-fried prawns with butter, milk, chili and scented curry leaves	118
4. 秘制羊排配薄荷乳酪醬 Wok-seared prime lamb racks served with yogurt mint sauce	128 (3 racks)
5. 紫菜飛魚蛋煎北海道帶子 Wok-seared Japanese Hokkaido scallops with mayo dressing, flying fish roe and mixed flavor seaweed	88 (2 piece)
6. 翡翠鱸魚 Live Jade Perch Content rich of Omega 3 fish oil	33 / 100gm
7. 鹹蛋軟殼蟹 Batter fried soft shell crab with salted egg yolk	68

### 餐前小食及點心 Appetizers and Dim Sum Dishes

	每份 Per Portion
8. 麻醬雞絲拌老鼠耳 Tossed shredded chicken with mouse ears fungus in sesame sauce	33
9. 湖南香辣春卷 Sichuan spicy meat spring roll	38
10. 點點心意 Three combination Dim Sum platter	38
11. 石榴球配黑莓醬 Savory fried treasure bag stuffed with prawns and chicken served with blackberry sauce	38

12. 鵝肝醬蒸燒賣皇 Steamed homemade king siew mai with foie gras mousse	38
13. 黑松露青汁蝦餃皇 Steamed black truffle shrimps dumpling with green sauce	38
14. 鹹蛋南瓜條 Savory fried pumpkin strips coated with mince salted egg yolk	28
15. 麼麼烤鴨皮蛋卷 Beijing duck rolls with cucumber wrapped in homemade “Momo” skin and century egg	34

### 燒烤類 Barbeque Dishes

	每只 Per Duck
16. 馳名北京片皮鴨(兩吃) Beijing style roasted duck Roasted skin served with traditional pancake, cucumber, spring onion, and chef's special duck sauce  請任選一種鴨肉煮法 Please select your preferred preparation for the duck meat	188
• 薑蔥炒 Wok-fried duck meat with spring onions and ginger	
• 斬肉件 Chopped duck meat	
• 欖菜鴨絲焗米粉 Braised rice vermicelli with pickled olive and shredded duck meat	
• 鴨崧生菜包 Sautéed minced duck meat and water chestnuts served with lettuce	
17. 廣東燒鴨 Cantonese roasted duck	52
18. 蜜汁雞叉燒 Home roasted honey chicken	49
19. 幹爆芋頭鴨件 Fragrant dry stewed roasted duck chunk with hot chili and yam	58

湯羹類 Soup Dishes

	每位 Per person
20. 瑪咖雪梨燉雞湯 Double-boiled Peru Maca roots with snow pear and chicken	68
21. 沙撈越白胡椒花膠魚濃湯 Sea giant grouper bisque with fish maw, beancurd, coriander, and Sarawak white pepper	68
22. 濃莧蝦茸羹 Olive oil blended spinach soup with Enoki mushroom and minced prawns	38
23. 竹筴瑤柱雞片湯 Clear sun-dried scallops broth with vegetables, shredded chicken and bamboo piths	33
24. 人參鮑魚燉花膠湯 Double-boiled sliced abalone with fish maw and Korean ginseng	88
25. 酸辣脆肉海參羹 Hot & sour soup with shredded sea cucumber and crispy meat	38
26. 每日燉靚湯 Double-boiled soup of the day (Please ask your service attendant for assistance)	33
27. 高麗雪蓮燉官燕 Double-boiled bird's nest with snow lotus, Korean ginseng in superior stock	198
28. 厚花膠扒官燕 Braised bird's nest and crab meat topped with premium fish maw	198
29. 上海蟹粉龍蝦羹 Braised "Shanghai" style crab meat soup with lobster meat	158
30. 過橋波士頓龍蝦 (30 MINUTES PREPARATION) Live poached Boston lobster meat with creamy fish pottage	259

海味類 Dried seafood Dishes

	每份 Per Portion
31. 翡翠蠔皇原只湯鮑(2 頭) Stewed whole abalone (2 Heads) Garnished stir-fried vegetables with supreme oyster sauce	259
32. 翡翠蠔皇原只湯鮑(3 頭) Stewed whole abalone (3 Heads) Garnished stir-fried vegetables with supreme oyster sauce	208
33. 紅燒切角亞歷山鮑魚 Stewed Mexico Alisan abalone cube with brown sauce	348
34. 椰汁沙律生煎鮑片 Wok-seared sliced abalone and Cameron salad tossed with coconut dressing	158
35. 蝦毛子燴海參大鵝掌 Stewed goose webs with sea cucumber in dried shrimp sauce	78
36. 特厚花菇 Supreme black mushroom	17 per piece
37. 日本江瑤柱 Japan sun-dried scallop	19 per piece

生猛海鮮 Live Seafood

An all new dining experience .Please select from the Live Seafood list below & choose your preferred method of preparation.

在一個全新的用餐體驗，請選擇閣下喜好的海鮮和烹飪調法，本餐廳全體職員都很樂意地為您服務

	每 100 克 Price Per 100g
38. 老鼠斑 Polka dot grouper (Please pre-order three days in advance)	Market price
39. 蘇眉魚 Hump head wrasse (Please pre-order three days in advance)	Market price
40. 生猛龍虎斑 Tiger Grouper	43

41. 東星斑 Coral trout ( <b>East Star</b> )	68
42. 泰星斑 Coral trout ( <b>Tai Xing</b> )	60
43. 西星斑 Coral trout ( <b>West Star</b> )	60
44. 筍殼魚 Marbled goby ( <b>Soon Hock</b> )	48
45. 澳洲活龍蝦 Australian live lobster	128
46. 智利长脚蟹 Chilean Crab	60
47. 加拿大象拔蚌 Canadian Geoduck clam	58

### 野生特选河魚 Chef Selected Wild River fish

	每 100 克 Price Per 100g
48. 上游野生忘不了 Up Stream Wild River Empurau fish	200
49. 野生大八丁 Wild River Patin Buah	41

### 烹調法 Cooking Method

STEAMED FINE SOYA SAUCE 清蒸  
with light soya sauce, coriander and leek

NYONYA STEAMED 娘惹蒸  
with torch ginger, chili and lime juice

ASAM STEAMED OR FRIED 亞叁蒸或炸  
with turmeric, asam jawa, chili, tomato and lemon grass

FISHERMAN SAUCE 漁家蒸  
with chili, dried shrimps, onion, Chinese celery and black beans

STEAMED SALTED FISH AND CHILI 鹹魚雞片椒仔蒸  
with sliced chicken, salted fish, chili and coriander leaves

CRISPY FRIED 蒜香脆炸  
with homemade soya sauce and fragrant garlic

海鮮類 Seafood Delicacies

	<b>每份 Per Portion</b>
50. 至尊龍蝦大拼盤 Chef's special Lobster combinations platter	666 (6 person)
51. X.O 醬蘆筍炒帶子 Stir-fried Australian scallops with asparagus in X.O sauce	108
52. 菜脯煎北海道帶子 Wok-seared Japanese Hokkaido scallops topped with preserved vegetable, chili and egg	88 (2 piece)
53. 蛋松龍躉賽螃蟹 Stir-fried creamy egg white with crab meat ,shredded giant grouper and fried egg	108
54. 紫菜雪梨炒龍躉球 Wok-fried sliced giant grouper with snow pear and mixed flavor seaweed	108
55. 溫公蝦球帶子 Wok-fried prawns and scallops with preserved beancurd, chili and garden vegetables	118
56. 薑花西檸汁煎偏蝦 Pan-seared smashed prawns with onion, Thai lemon and torch ginger sauce	118
57. 鹹蛋醬黃金蝦 Golden prawns with salted egg yolks	118
58. 酸菜蜜汁鱈魚件 Deep-fried Canadian cod fish cutlet with pickled vegetables in honey sauce	138
59. 大老虎蝦 Giant Tiger Prawn Size 100gm Size 200gm	68 per piece 108 per piece

烹調法 Cooking Method

- 河盐煎 Seared with Murray River salt
- 蜜味豉油煎 Honey soya glazed
- 暹皇煎 Siam sweet chili sauce
- 松露油蛋白蒸 Steamed with truffle oil and egg white

家禽類 Poultry Dishes

	每份 Per Portion
60. 蒜香當歸菜園雞 Deep-fried crispy chicken marinated with garlic and angelica	68
61. 粵式洋葱燒汁雞 Stir-fried boneless chicken with onion “Cantonese” style	49
62. 五香川辣酥骨雞 Braised chicken chunks with Sichuan chili hot sauce	49
63. 柚子辣醬炸雞扒 Deep-fried crispy boneless chicken with pomelo plum sauce	49
64. 蜜柚子薑雞 Honey-glazed boneless chicken topped with crispy ginger flakes	49
65. 幹爆香辣雞 Deep-fried chicken cubes with dried chili, coriander leave and garlic	49

牛肉,羊肉 Beef and Lamb Dishes

	每份 Per Portion
66. 孜然椒鹽羊柳片 Savory fried premium sliced lamb with cumin and five spices	98
67. 京蔥芯炒羊肉片 Stir-fried premium sliced lamb with Chinese leek sprouts	98
68. 薄荷爆炒羊柳片 Wok-fried premium sliced lamb with dried chili and mint leaves	98
69. 法式芥末仔黑糖煎 8 級和牛扒 Seared marble 8 Wagyu steak with Moutarde En Grains mustard and black sugar	188
70. 粵式洋葱燒汁和牛片 Stir-fried premium sliced Wagyu with onion “Cantonese” style	188
71. 黑椒蘭度牛柳粒 Wok-fried beef tenderloin cubes with jade kale and cashew nuts in black pepper sauce	98

豆腐, 蔬菜類 Bean curds And Vegetables Dishes

每份 Per Portion

72. 碧綠蟹粉豆腐 Braised beancurd with “Shanghai” crab meat sauce	59
73. 佛手瓜瑤柱鴛鴦豆腐 Simmered YuanYang homemade beancurd with Buddha hand melon in dried scallops sauce	56
74. 麻婆酸菜浸三色豆腐 Homemade three variety beancurd cooked with pickled vegetables “Ma Po” style	49
75. 江魚仔瑤柱浸莧菜 Poached chinese spinach with sun-dried scallops and anchovies	58
76. 龍鬚炒芹水老鼠耳 Stir-fried lotus roots with celery, mouse wood fungus and dragon threads	48
77. 鮫魚椒仔炒椰菜花 Stir-fried cauliflower with fried dace and chili	40
78. 每日新鮮時蔬(本地,香港) Vegetables of the day (Local or Hong Kong) (Please ask your service attendant for assistance)	44

四季煲仔菜 Casserole Dishes

每份 Per Portion

79. 極醬芋頭花生鱈魚煲 Claypot stewed Canadian cod with taro and coriander leaves in X.O sauce	158
80. 酸菜生滾龍躉片 Sliced giant grouper with fish broth and pickled vegetables	138
81. 老薑花雕燜雞煲 Simmered chicken chunks with aged ginger and chinese wine	58
82. 亞叁海鮮煲 Claypot assorted seafood with asam jawa sauce	118

83. 章魚海鮮豆腐煲	118
Braised beancurd with sun-dried octopus, seafood and vegetables	

健康素食 Well Being Cuisine

84. 豌豆粟米羹	33
Sweet corn soup with green bean	

85. 味增昆布雜菇湯	33
Assorted mushrooms soup with Miso, Konbu	

86. 腰果炒齋肉丁	48
Wok-fried mock chicken cube with cashew nuts	

87. 碧綠豆根燴豆腐	49
Simmered beancurd with gluten “Tou Kan” and seasonal vegetables	

88. 齋肉燜佛手瓜	42
Simmered Buddha hand melon with mock meats	

89. 糖醋炸香酥茄子	44
Deep-fried crispy eggplants serve with sweet and sour sauce	

90. 三絲香芹幹炒拉麵	38
Wok-fried Japanese Ramen with chinese parsley and mock meats	

91. 胡椒蔬菜炒飯	38
Fried rice with mixed vegetables and white pepper	

飯粥類 Rice and Congee Dishes

	每份 Per Portion
92. 腸仔豆豉雞粒炒飯	49
Fragrant fried rice with diced chicken, spicy sausage and fried dace	
93. 馬來叁魚炒飯	46
Fragrant fried rice with anchovies and chili, “Kampung” style	
94. 揚州炒飯	50
Fragrant fried rice with chicken char siew and shrimps, “Yang Zhou” style	

95. 乾隆皇海鮮炒飯	56
Assorted diced seafood fried rice with golden sun-dried scallops and vegetables	
96. 極品醬 X.O 炒飯	58
Fried rice with chef signature X.O sauce	
97. 時果紫菜飛魚蛋蟹柳拌香飯	53
Tossed fragrant rice with Kani stick, assorted fruits, flying fish roe and mixed flavors seaweed	
98. 薑蔥雞粒炒飯	40
Wok-fried rice with ginger chicken and spring onion	
99. 細苗白飯	7
Steamed rice	
100. 營養糙米	7
Brown rice (Unpolished rice)	
101. 鱈魚麻油薑絲粥	38
Cod fish Congee with shredded ginger and sesame oil	
102. 白粥	7
Plain congee	

**麵食類 Noodle Dishes**

	<b>每份 Per Portion</b>
103. 江南鹹蛋炸生麵	68
Deep-fried Jiang Nan noodle with salted egg, prawns and vegetables	
104. 港式桂花炒生麵	79
Fried eggs noodles with assorted seafood and vegetables Hong Kong style	
105. 薑蔥滑蛋海鮮河	79
Wok-fried rice noodles with seafood, ginger and spring onions in egg gravy	
106. 腸仔肉爛日本拉麵	59
Braised Japanese Ramen with spicy sausage "Hokkien" style	
107. 鹹蛋皇炒米粉	48
Wok-fried rice vermicelli with salted egg yolk	



## À LA CARTE MENU

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| 108. 幹炒韓國泡菜水晶麵<br>Wok-fried crystal noodle with Korean kimchi            | 58  |
| 109. 上湯壽麵和牛片<br>Superior beef broth with sliced Wagyu and Japanese Somen | 188 |