

前菜 APPETISERS

	每份 Per Order
白松露油三菇 Stir-fried Assorted Mushrooms with White Truffle Oil	\$10
话梅醉鸡卷 Chilled Drunken Chicken Roll with Chinese Wine and Plum	\$10
日本青瓜皮 Chilled Japanese Cucumber Skin	\$10
黄金三文魚柳 Crispy Salmon Fillet with Salted Egg Yolk	\$8.80
沙嗲炸豆腐 Crispy Beancurd with Satay Sauce	\$7.80
乐歌山辣子鸡丁 Spicy Diced Chicken	\$6.80
泰式烧牛肋骨 Thai Style Beef Ribs	\$12.80 per person \$29.80 for 4 persons

烧味

BARBECUED AND ROAST

乳猪全体
Barbecued Whole Suckling Pig
(please order 3 days in advance) \$238 whole

脆皮烧肉
Crispy Roasted Pork \$12.80 per order / 每份

	小 Small	中 Medium	大 Large
烧味三拼 (玫瑰油鸡, 明炉烧鸭, 蜜汁叉烧) Barbecued Meat Trio Combination <i>(Barbecued Pork Loin Glazed with Honey Sauce, Soya Chicken, Roast Duck)</i>	\$25.80	\$38.70	\$51.60

蜜汁叉烧 Barbecued Pork Loin Glazed with Honey Sauce	\$12.80	\$19.20	\$25.60
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	半只 Half	只 Whole
明炉烤鸭 Roasted Duck served with Plum Sauce	\$27.90	\$55.80

北京鸭 Barbecued Peking Duck	\$39.00	\$78.00
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脆皮烧鸡 Crispy Chicken served with Five Spices and Salt	\$16.90	\$33.80
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玫瑰油鸡 Soya Sauce Chicken	\$16.90	\$33.80
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汤 / 燕窝 / 羹 SOUP / BIRD'S NEST

	每位 Per Person
浓汤扣燕窝 Double-boiled Bird's Nest with Chicken Bouillon	\$48.80
时日炖靚湯 Double-boiled Soup of the Day	\$12.80
四川海鲜酸辣羹 Spicy and Sour Seafood Soup	\$8.80
蟹肉粟米羹 Crab Meat and Sweet Corn Soup	\$8.80
老火例汤 Soup of the Day	\$8.80
西湖牛肉羹 Minced Beef and Egg White Soup	\$8.80
竹笙双菇汤 Clear Soup with Bamboo Pith and Assorted Mushrooms	\$13.80

山珍海味 ABALONE AND DRIED SEAFOOD

	每位 Per Person
蚝皇两头汤鲍 Braised 2-Head Whole Abalone in Superior Oyster Sauce	\$62.80
花菇扣八头鲍鱼 Braised 8-Head Whole Abalone with Flower Mushrooms in Superior Oyster Sauce	\$21.80
海参扒时蔬 Braised Sea Cucumber in Superior Oyster Sauce	\$16.80

海上鲜 LIVE FISH

红斑 Red Grouper	\$10 per 100 grams / 每克
笋壳 Marble Goby (Soon Hock)	\$8 per 100 grams / 每克
金目鲈 Sea Bass	\$4.50 per 100 grams / 每克
*青衣 Green Wrasse	\$13 per 100 grams / 每克
*龙虎斑 Pearl Grouper	\$8 per 100 grams / 每克
*东星斑 Pacific Grouper	\$20 per 100 grams / 每克

Preparation:

清蒸	Steamed with Superior Soya Sauce and Oil
米酒煮	Poached with Chinese Rice Wine
油浸	Deep-fried and served with Superior Light Soya Sauce
火腩豆腐焖	Stewed with Roasted Pork and Beancurd

活海鲜 LIVE SEAFOOD

*本地龙虾 Local Lobster	\$12 per 100 grams / 每克
*波士顿龙虾 Boston Lobster	\$12 per 100 grams / 每克
*澳洲龙虾 Australia Lobster	Market Price / 时价
肉蟹 Live Crab	\$9 per 100 grams / 每克
生虾 Live Prawns	\$7 per 100 grams / 每克 (Minimum Order: 200 grams)
*象拔蚌 Geoduck Clam	\$15 per 100 grams / 每克

Preparation:

上汤焗	Baked with Superior Broth
金银蒜蒸	Steamed with Fragrant and Raw Minced Garlic
白灼	Poached
星洲辣椒煮	Stir-fried with Chilli Sauce "Singapore Style"
黑椒焗	Baked with Black Pepper

海鲜 SEAFOOD

	小 Small	中 Medium	大 Large
海参丝扒菠菜豆腐 Braised Home-made Beancurd topped with Shredded Sea Cucumber	\$28.80	\$43.20	\$57.60
黄金虾球 Wok-fried Prawns coated with Salted Egg Yolk	\$20.80	\$31.20	\$41.60
青芥末虾球 Deep-fried Prawns coated with Wasabi Mayonnaise	\$20.80	\$31.20	\$41.60
米酒煮鳕鱼球  Poached Fillet of Silver Cod with Chinese Rice Wine	\$20.80	\$31.20	\$41.60
豉汁蒸三文鱼片 Steamed Sliced Salmon with Black Bean Sauce	\$14.80	\$22.20	\$29.60
姜葱炒三文鱼片 Sautéed Sliced Salmon with Ginger and Spring Onions	\$14.80	\$22.20	\$29.60
三文鱼片番茄煮蛋 Scrambled Egg with Tomato and Sliced Salmon	\$14.80	\$22.20	\$29.60
红烧虾仁豆腐 Braised Beancurd with Shrimps	\$20.80	\$31.20	\$41.60



Signature Dish

家禽 / 肉类
POULTRY / BEEF / PORK

	小 Small	中 Medium	大 Large
黑椒龙眼爆和牛粒  Stir-fried Wagyu Beef Cubes with Black Pepper and Longans	\$30.80	\$46.20	\$61.60
川椒牛肉 Stir-fried Sliced Beef with Szechuan Peppers	\$16.80	\$25.20	\$33.60
鲜什果咕噜肉 Sweet and Sour Pork with Mixed Fruits	\$13.80	\$20.70	\$27.60
宫保腰果鸡丁 Stir-fried Diced Chicken with Cashew Nuts and Dried Chilli "Szechuan Style"	\$12.80	\$19.20	\$25.60
京都小排骨 Pork Ribs with Sweet Sauce	\$14.80	\$22.20	\$29.60



Signature Dish

煲仔菜

CLAYPOT / BEANCURD

	小 Small	中 Medium	大 Large
黑蒜花菇鸡煲 Diced Chicken with Black Garlic served in a Claypot	\$14.80	\$22.20	\$29.60
咸鱼鸡粒豆腐煲 Stir-fried Chicken with Salted Fish and Beancurd	\$13.80	\$20.70	\$27.60
上汤豆腐什菜煲 Poached Mixed Vegetables with Beancurd in Superior Broth	\$14.80	\$22.20	\$29.60
渔香茄子煲 Stir-fried Eggplant and Minced Meat in Spicy Sauce	\$13.80	\$20.70	\$27.60
什菌扒波菜豆腐 Braised Home-made Beancurd topped with Assorted Mushrooms	\$16.80	\$25.20	\$33.60
菜脯肉崧蒸豆腐 Steamed Silky Beancurd with Minced Pork and Preserved Vegetables	\$12.80	\$19.20	\$25.60
双菇豆根虾仁煲 Shrimps and Duo Mushroom served in a Claypot	\$18.80	\$28.20	\$37.60
柱候牛腩煲 Braised Beef Brisket in Claypot	\$16.80	\$25.20	\$33.60

蔬菜

SEASONAL VEGETABLES

	小 Small	中 Medium	大 Large
蟹肉扒时蔬 Seasonal Vegetables topped with Crabmeat	\$16.80	\$25.20	\$33.60
榄菜干煸四季豆 Stir-fried String Beans with Minced Pork and Preserved Vegetables	\$13.80	\$20.70	\$27.60
姜汁香港芥兰 Stir-fried Hong Kong Kai Lan with Ginger Juice	\$13.80	\$20.70	\$27.60
金银蛋浸苋菜 Poached Local Spinach with Eggs and Salted Eggs in Superior Broth	\$13.80	\$20.70	\$27.60
上湯豆根浸菜苗 Poached Local Spinach with Gluten in Supreme stock	\$13.80	\$20.70	\$27.60
蒜茸炒時蔬 Stir-fried Seasonal Vegetables with Minced Garlic	\$12.80	\$19.20	\$25.60

素菜 VEGETARIAN

	小 Small	中 Medium	大 Large
鲜什果咕嚕豆腐 Sweet and Sour Beancurd with Mixed Fruits	\$13.80	\$20.70	\$27.60
宫保猴头菇 Stir-fried Hericium Mushrooms with Dried Chilli and Cashew Nuts	\$13.80	\$20.70	\$27.60
素蟹皇千層 Stir-fried Gluten topped with Vegetarian Crab Roe	\$13.80	\$20.70	\$27.60

饭 / 面 RICE / NOODLES

	小 Small	中 Medium	大 Large
鴨絲炆米粉 Braised Mee Hoon with Shredded Duck	\$13.80	\$20.70	\$27.60
滑蛋牛肉河粉 Fried Flat Noodles, with Sliced Beef and Eggs	\$14.80	\$22.20	\$29.60
干炒牛河 Stir-fried Sliced Beef flat Noodles	\$14.80	\$22.20	\$29.60
瑶柱干炒面线 Wok-fried Mee Sua with Diced Prawns, Char Siew and Shredded Conpoy	\$14.80	\$22.20	\$29.60
干燒伊面 Braised Ee-Fu Noodle with Chives	\$10.80	\$16.20	\$21.60
帶子蟹肉魚子菇粒炒飯 Fried Rice with Scallops, Crabmeat, Fish Roe and Diced Mushrooms	\$18.65	\$28.00	\$37.30
楊洲炒飯 Yang Chow Fried Rice	\$13.80	\$20.70	\$27.60
三芭海鮮炒飯 Sambal Fried Rice with Seafood	\$14.80	\$22.20	\$29.60
鸡旦炒飯 Egg Fried Rice	\$10.80	\$16.20	\$21.60
番茄牛崧飯 Braised Rice topped with Minced Beef and Tomato		\$5.80 per person / 每位	
叉燒撈生面 Braised Noodle with Honey Pork Loin		\$5.80 per person / 每位	

甜品 DESSERTS

	每位 Per Person
银杏棗皇炖燕窝 Double-boiled Bird's Nest with Red Dates and Rock Sugar	\$33.80
炖三雪 Double Boiled Snow Pear with Snow Lotus and Fungus	\$4.80
牛油果咖啡雪糕 Chilled Purée of Avocado with Coffee Ice-cream	\$9.80
香港杨枝甘露 Chilled Purée of Mango, Sago and Pomelo	\$7.80
青青小麥草冻 Chilled Wheatgrass Jelly	\$5.80
黑芝麻汁豆腐摩士 Beancurd Mousse with Black Sesame Sauce	\$4.80
紅豆沙汤圆 Cream of Red Bean with Glutinous Rice Dumpling	\$4.80
椰丝紫米糕 Glutinous Ball coated with Shredded Coconut	\$8.80