

前菜  
APPETISERS

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	每份 Per Order
白松露油三菇 Stir-fried Assorted Mushrooms with White Truffle Oil	\$10.40
话梅醉鸡卷 Chilled Drunken Chicken Roll with Chinese Wine and Plum	\$10.40
日本青瓜皮 Chilled Japanese Cucumber Skin	\$10.40
黄金三文鱼柳 Crispy Salmon Fillet with Salted Egg Yolk	\$9.00
乐歌山辣子鸡丁 Spicy Diced Chicken	\$7.00

## 烧味

### BARBECUED AND ROAST

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乳猪全体  
Barbecued Whole Suckling Pig  
(please order 3 days in advance) \$245 whole

脆皮烧肉  
Crispy Roasted Pork \$13.30 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>	\$26.80	\$40.20	\$53.60

蜜汁叉烧 Barbecued Pork Loin Glazed with Honey Sauce	\$13.30	\$20.00	\$26.60
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	半只 Half	只 Whole
明炉烤鸭 Roasted Duck served with Plum Sauce	\$28.90	\$57.80

北京鸭 Barbecued Peking Duck	\$40.40	\$80.80
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脆皮烧鸡 Crispy Chicken served with Five Spices and Salt	\$17.50	\$35.00
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玫瑰油鸡 Soya Sauce Chicken	\$17.50	\$35.00
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## 汤 / 燕窝 / 羹 SOUP / BIRD'S NEST

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	每位 Per Person
浓汤扣燕窝 Double-boiled Bird's Nest with Chicken Bouillon	\$50.50
时日炖靚湯 Double-boiled Soup of the Day	\$13.30
四川海鲜酸辣羹 Spicy and Sour Seafood Soup	\$9.00
蟹肉粟米羹 Crab Meat and Sweet Corn Soup	\$9.00
老火例汤 Soup of the Day	\$9.00
西湖牛肉羹 Minced Beef and Egg White Soup	\$9.00
竹笙双菇汤 Clear Soup with Bamboo Pith and Assorted Mushrooms	\$14.30

## 山珍海味 ABALONE AND DRIED SEAFOOD

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	每位 Per Person
蚝皇两头汤鲍 Braised 2-Head Whole Abalone in Superior Oyster Sauce	\$65.00
花菇扣八头鲍鱼 Braised 8-Head Whole Abalone with Flower Mushrooms in Superior Oyster Sauce	\$22.50
海参扒时蔬 Braised Sea Cucumber in Superior Oyster Sauce	\$17.40

## 海上鲜 LIVE FISH

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红斑 Red Grouper	\$10.40 per 100 grams / 每克
笋壳 Marble Goby (Soon Hock)	\$8.30 per 100 grams / 每克
金目鲈 Sea Bass	\$4.70 per 100 grams / 每克
*青衣 Green Wrasse	\$13.50 per 100 grams / 每克
*龙虎斑 Pearl Grouper	\$8.30 per 100 grams / 每克
*东星斑 Pacific Grouper	\$20.50 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

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*本地龙虾 Local Lobster	\$12.40 per 100 grams / 每克
*波士顿龙虾 Boston Lobster	\$12.40 per 100 grams / 每克
*澳洲龙虾 Australia Lobster	Market Price / 时价
肉蟹 Live Crab	\$9.30 per 100 grams / 每克
生虾 Live Prawns	\$7.20 per 100 grams / 每克 (Minimum Order: 200 grams)
*象拔蚌 Geoduck Clam	\$15.50 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

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	小 Small	中 Medium	大 Large
海参丝扒菠菜豆腐 Braised Home-made Beancurd topped with Shredded Sea Cucumber	\$29.80	\$44.70	\$59.60
黄金虾球 Wok-fried Prawns coated with Salted Egg Yolk	\$21.50	\$32.30	\$43.00
青芥末虾球 Deep-fried Prawns coated with Wasabi Mayonnaise	\$21.50	\$32.30	\$43.00
米酒煮鳕鱼球  Poached Fillet of Silver Cod with Chinese Rice Wine	\$21.50	\$32.30	\$43.00
豉汁蒸三文鱼片 Steamed Sliced Salmon with Black Bean Sauce	\$15.30	\$23.00	\$30.60
姜葱炒三文鱼片 Sautéed Sliced Salmon with Ginger and Spring Onions	\$15.30	\$23.00	\$30.60
三文鱼片番茄煮蛋 Scrambled Egg with Tomato and Sliced Salmon	\$15.30	\$23.00	\$30.60
红烧虾仁豆腐 Braised Beancurd with Shrimps	\$21.50	\$32.30	\$43.00



Signature Dish

家禽 / 肉类  
POULTRY / BEEF / PORK

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	小 Small	中 Medium	大 Large
黑椒龙眼爆和牛粒  Stir-fried Wagyu Beef Cubes with Black Pepper and Longans	\$31.90	\$47.90	\$63.80
川椒牛肉 Stir-fried Sliced Beef with Szechuan Peppers	\$17.40	\$26.10	\$34.80
鲜什果咕嚕肉 Sweet and Sour Pork with Mixed Fruits	\$14.30	\$21.50	\$28.60
宫保腰果鸡丁 Stir-fried Diced Chicken with Cashew Nuts and Dried Chilli "Szechuan Style"	\$13.30	\$20.00	\$26.60
京都小排骨 Pork Ribs with Sweet Sauce	\$15.30	\$23.00	\$30.60



Signature Dish

## 煲仔菜

### CLAYPOT / BEANCURD

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	小 Small	中 Medium	大 Large
黑蒜花菇鸡煲 Diced Chicken with Black Garlic served in a Claypot	\$15.30	\$23.00	\$30.60
咸鱼鸡粒豆腐煲 Stir-fried Chicken with Salted Fish and Beancurd	\$14.30	\$21.50	\$28.60
上汤豆腐什菜煲 Poached Mixed Vegetables with Beancurd in Superior Broth	\$15.30	\$23.00	\$30.60
渔香茄子煲 Stir-fried Eggplant and Minced Meat in Spicy Sauce	\$14.30	\$21.50	\$28.60
什菌扒波菜豆腐 Braised Home-made Beancurd topped with Assorted Mushrooms	\$17.50	\$26.30	\$35.00
菜脯肉崧蒸豆腐 Steamed Silky Beancurd with Minced Pork and Preserved Vegetables	\$13.30	\$20.00	\$26.60
双菇豆根虾仁煲 Shrimps and Duo Mushroom served in a Claypot	\$19.50	\$29.30	\$39.00
柱候牛腩煲 Braised Beef Brisket in Claypot	\$17.50	\$26.30	\$35.00



## 蔬菜

### SEASONAL VEGETABLES

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	小 Small	中 Medium	大 Large
蟹肉扒时蔬 Seasonal Vegetables topped with Crabmeat	\$17.50	\$26.30	\$35.00
榄菜干煸四季豆 Stir-fried String Beans with Minced Pork and Preserved Vegetables	\$14.30	\$21.50	\$28.60
姜汁香港芥兰 Stir-fried Hong Kong Kai Lan with Ginger Juice	\$14.30	\$21.50	\$28.60
金银蛋浸苋菜 Poached Local Spinach with Eggs and Salted Eggs in Superior Broth	\$14.30	\$21.50	\$28.60
上湯豆根浸菜苗 Poached Local Spinach with Gluten in Supreme stock	\$14.30	\$21.50	\$28.60
蒜茸炒時蔬 Stir-fried Seasonal Vegetables with Minced Garlic	\$13.30	\$20.00	\$26.60

## 素菜 VEGETARIAN

	小 Small	中 Medium	大 Large
鲜什果咕嚕豆腐 Sweet and Sour Beancurd with Mixed Fruits	\$14.30	\$21.50	\$28.60
宫保猴头菇 Stir-fried Hericium Mushrooms with Dried Chilli and Cashew Nuts	\$14.30	\$21.50	\$28.60
素蟹皇千層 Stir-fried Gluten topped with Vegetarian Crab Roe	\$14.30	\$21.50	\$28.60

## 饭 / 面 RICE / NOODLES

	小 Small	中 Medium	大 Large
鴨絲炆米粉 Braised Mee Hoon with Shredded Duck	\$14.30	\$21.50	\$28.60
滑蛋牛肉河粉 Fried Flat Noodles, with Sliced Beef and Eggs	\$15.50	\$23.50	\$31.00
干炒牛河 Stir-fried Sliced Beef flat Noodles	\$15.50	\$23.50	\$31.00
瑶柱干炒面线 Wok-fried Mee Sua with Diced Prawns, Char Siew and Shredded Conpoy	\$15.50	\$23.50	\$31.00
干燒伊面 Braised Ee-Fu Noodle with Chives	\$11.20	\$16.80	\$22.40
帶子蟹肉魚子菇粒炒飯 Fried Rice with Scallops, Crabmeat, Fish Roe and Diced Mushrooms	\$19.50	\$29.30	\$39.00
楊洲炒飯 Yang Chow Fried Rice	\$14.30	\$21.50	\$28.60
三芭海鮮炒飯 Sambal Fried Rice with Seafood	\$15.50	\$23.50	\$31.00
鸡旦炒飯 Egg Fried Rice	\$11.00	\$16.50	\$22.00
番茄牛崧飯 Braised Rice topped with Minced Beef and Tomato		\$6.00 per person / 每位	
叉燒撈生面 Braised Noodle with Honey Pork Loin		\$6.00 per person / 每位	

## 甜品 DESSERTS

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	每位 Per Person
银杏棗皇炖燕窝 Double-boiled Bird's Nest with Red Dates and Rock Sugar	\$35.00
炖三雪 Double Boiled Snow Pear with Snow Lotus and Fungus	\$4.90
牛油果咖啡雪糕 Chilled Purée of Avocado with Coffee Ice-cream	\$10.00
香港杨枝甘露 Chilled Purée of Mango, Sago and Pomelo	\$8.00
青青小麥草冻 Chilled Wheatgrass Jelly	\$6.00
秘制龟苓膏 Herbal Jelly (Gui Ling Gao)	\$5.00
黑芝麻汁豆腐摩士 Beancurd Mousse with Black Sesame Sauce	\$4.90
紅豆沙汤圆 Cream of Red Bean with Glutinous Rice Dumpling	\$4.90
椰丝紫米糕 Black Glutinous Custard with Shredded Coconut	\$9.00