



廚師精選 CHEF'S RECOMMENDATIONS

松露白玉鮮蟹鉗(每位) (S) Steamed Fresh Crab Claw with Truffle and Winter Melon (Per Person)	578
鱈龍魚子海膽蛋白龍蝦球(每位) Lobster Balls with Caviar, Sea Urchin and Egg White (Per Person)	588
兩儀炒方劑 (S) Stir-fired Macao Sole with Wild Mushrooms, Vegetables and Pumpkin	998
金果青檸明蝦球 (S) Stir-fried Prawns with Mango and Lime	318
淮陽玉液泡星斑球 Braised Spotted Garoupa Fillet	648
七味辣子田雞 Wok-fried Frog Legs with Spices	248
酥炸和牛面頰 Deep-fried Wagyu Beef Cheek	248
龍蝦湯西施泡飯(四位) (S) Poached Rice with Seafood in Lobster Soup (Per 4 Persons)	468

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V = Vegetarian 素菜

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N = Contains Nuts 含果仁

P = Contains Pork 含豬肉
G = Gluten Free 無麩質

如您對任何食物有過敏反應, 請告知我們的服務員
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前菜 APPETISERS

桂花糖脆鱈球 (S) Grilled Eel Tossed with Osmanthus Honey Sauce	198
蔥花金沙蝦丸 Deep-fried Shrimp Balls with Salted Egg Yolk and Spring Onion	158
七味椒鹽豆腐 (V) Deep-fried Crispy Tofu with Spiced Salt	78
蓬萊素鵝 (V) Deep-fried Bean Curd Sheet Rolls Stuffed with Wild Mushrooms	78
陳醋溫室黃瓜拌海蜇頭 (G) Marinated Jellyfish and Greenhouse Cucumber in Aged Vinegar	98
胡麻醬雞絲粉皮 (N) Marinated Rice Noodles with Shredded Chicken in Sesame Sauce	118
滷水豬腳仔 (S P) Marinated Pig Trotters	128

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湯羹 SOUP

川貝楊桃燉鱷魚肉(四位) (P) Double Boiled Crocodile Meat Soup with Fritillaria and Star Fruit (for 4 persons)	698
杏汁燉白肺(四位) (N P G) Double Boiled Pork Lung Soup with Almonds (For 4 Persons)	580
菜膽北菇燉花膠 (每位) (S P) Double Boiled Fish Maw Soup with Black Mushroom and Vegetables (per person)	298
生拆蟹肉粟米羹(每位) Sweet Corn Soup with Fresh Crab Meat (Per Person)	158
菠菜瑤柱海皇羹(每位) (P) Seafood Soup with Dried Scallops and Spinach (Per Person)	158
酸辣海鮮羹(每位) Sour and Spicy Seafood Soup (Per Person)	158
是日老火湯(四位) Soup of the Day (For 4 Persons)	318

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鮑魚/花膠/遼參 ABALONE/FISH MAW/SEA CUCUMBER

蠔皇皇冠吉品鮑二十頭 Braised Whole Yoshihama Abalone (20 Heads) in Supreme Oyster Sauce	1980
蠔皇皇冠吉品鮑二十五頭 Braised Whole Yoshihama Abalone (25 Heads) in Supreme Oyster Sauce	1380
鮑魚三疊(每位) (S) Braised Abalone with Black Mushrooms and Vegetables (Per Person)	328
鮑汁花膠鵝掌(每位) Braised Fish Maw and Goose Web in Abalone Sauce (Per Person)	428
鮑汁鵝掌關東遼參(每位) Braised Sea Cucumber and Goose Web in Abalone Sauce (Per Person)	418
蠔皇扣南非鮮鮑魚(每位) Braised Fresh South Africa Abalone in Oyster Sauce (Per Person)	368

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燕窩 BIRD'S NEST

紅燒官燕(每位) Braised Bird's Nest in Brown Sauce (Per Person)	758
雞茸燴燕窩(每位) Braised Bird's Nest with Chicken Purée (Per Person)	478
金湯蟹肉燴燕窩(每位) (S) Braised Bird's Nest with Crab Meat in Pumpkin Soup (Per Person)	518
生拆蟹肉燕窩羹(每位) Bird's Nest Soup with Fresh Crab Meat (Per Person)	518

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燒味 BARBECUE MEAT

京烤片皮鴨(每隻) (S G) Roasted Peking Duck (Whole)	758
化皮乳豬件 (P G) Sliced Suckling Pig	408
鵝肝醬片皮乳豬件 (S P) Sliced Suckling Pig with Foie Gras Pâté	368
潮蓮燒鵝 (G) Roasted Goose	298
楓糖黑豚肉叉燒 (S P) Barbecued Prime Iberico Pork with Maple Syrup	318
冰燒三層肉 (S P G) Roasted Pork Belly	208

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新鮮海鮮 FRESH SEAFOOD

龍蝦類 LOBSTER

本地龍蝦 / 澳洲龍蝦 Local Lobster / Australian Lobster

上湯焗 / 芝士牛油焗 / 蒜蓉開邊蒸 / 粉絲煲

Baked in Bouillon / Baked with Butter and Cheese / Open Face

Steamed with Garlic / Cooked with Vermicelli in Pot

新鮮海鮮均為時價

All Fresh Seafood at
Market Price

蝦類 SHRIMP

游水海中蝦 / 花竹蝦 Live Shrimp / Kuruma Prawn

白灼 / 豉油皇煎 / 蒜蓉開邊蒸

Poached / Sautéed with Soy Sauce / Open Face Steamed with Garlic

各類游水魚 LIVE FISH

東星斑 / 老虎斑 / 蘇鼠斑 / 方腩

Spotted Garoupa / Tiger Garoupa / Coral Garoupa / Macao Sole

貝殼類 SHELLFISH

南非孔雀鮑 / 愛爾蘭蠔子皇 / 扇貝 / 象拔蚌

Green Abalone / Ireland Razor Clam / Scallop / Geoduck

蟹類 CRAB

花蟹 / 肉蟹 Spotted Sea Crab / Mud Crab

雞油花雕蒸 / 薑蔥焗

Steamed with Hua Diao Wine and Chicken Oil / Braised with Ginger
and Spring Onion

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海鮮 SEAFOOD

卡邦龍蝦球 (S) Deep-fried Lobsters with Carbonara Sauce	580
宮爆明蝦球 Sautéed Prawns with Homemade Sweet and Spicy Sauce	318
柚子汁燒鱈魚 Seared Cod with Yuzu Sauce	338
XO醬露筍炒桂花蚌 (P) Stir-fried Coral Mussels with Asparagus and XO Sauce	388
松露蘭度炒帶子 Wok-fried Scallops with Truffle and Kale	408
野菌露筍炒星斑球 Sautéed Garoupa with Wild Mushrooms and Asparagus	648
雙蔥野菌炒鮑魚 (S) Stir-fried Abalone with Wild Mushrooms and Spring Onion	580

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肉類 MEAT

避風塘醬炒宮崎和牛粒 (S) Stir-fried Miyazaki Wagyu Beef Cubes with Homemade Spicy Sauce	788
宮廷醬烤肋骨 (S P) Roasted Spare Ribs in Mandarin Sauce	208
XO醬雲勝炒松板豚肉 (S P) Sautéed Pork Neck with Fungus and Angled Luffa in XO Sauce	208
菠蘿咕嚕肉 (P) Sweet and Sour Pork with Pineapple	188
山椒汁蘆筍穀飼牛 (S) Seared Rib Eye Beef with Asparagus in Sansho Sauce	388
清湯牛腩煲 (G) Stewed Beef Brisket with Turnip in Supreme Broth	248

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家禽 POULTRY

脆皮炸子雞 (每隻/半隻) (G) Crispy Chicken (Whole / Half)	570/288
十香浸油雞(每隻/半隻) Poached Chicken with Chinese Spices (Whole / Half)	570/288
脆皮醬油燒雞(每隻/半隻) (K) Crispy Chicken with Soy Sauce (Whole / Half)	570/288
檸檬煎雞脯 Pan-fried Chicken Fillet with Lemon Sauce	268
羅定豆豉雞 Braised Chicken with Black Bean Sauce	268
紅燒乳鴿 (每隻) Roasted Baby Pigeon	158

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蔬菜 VEGETABLES

梅菜蝦乾蒸茄子 (S) Steamed Eggplant with Preserved Vegetables and Dried Shrimps	188
金箱豆腐 (S P) Deep-fried and Braised Tofu with Prawns and Minced Pork	218
蝦子竹筍紅燒豆腐 Braised Tofu with Shrimp Roe and Bamboo Pith	218
濃湯野菌泡勝瓜 Poached Angled Luffa and Wild Mushrooms in Supreme Broth	188
上湯浸時蔬 (P G) Seasonal Vegetables Poached in Supreme Broth	178
海味雜菜煲 Assorted Vegetables and Dried Seafood Stew in Clay Pot	298

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素菜 VEGETARIAN

網網千斤 (V) Braised Gluten Puffs Stuffed with Assorted Vegetables and Porcini	198
松露野菌素千層 (S V) Braised Wild Mushrooms with Truffles and Fried Bean Curd Sheet	218
如意竹筍南瓜蘆筍卷 (V) Braised Bamboo Pith Stuffed with Black Fungus, Pumpkin and Asparagus	228
翡翠金環 (V) Deep-fried Mashed Taro Rings Filled with Assorted Vegetables	228
珍菌千葉豆腐 (V) Steamed Sliced Tofu with Assorted Vegetables and Ginkgo	228
如意吉祥 (V) Stir-fried Vegetarian Chicken with Assorted Vegetables	228

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粉麵飯 RICE & NOODLES

瑤柱糙米海鮮炒飯 Fried Brown Rice with Dried Scallops and Assorted Diced Seafood	228
鮑汁鱧魚雞粒飯 (S) Fried Rice with Diced Chicken and Octopus in Abalone Sauce	208
松露南瓜海鮮炒飯 Fried Rice with Seafood, Truffle and Pumpkin	188
田園炒飯 (V) Fried Rice with Vegetables and Egg	208
瑤柱桂花炒米粉 Stir-fried Rice Vermicelli with Conpoy and Egg	188
肉絲炒麵 (P) Stir-fried Noodles with Shredded Pork	198
龍蝦湯蟹肉野菌炆伊麵 Braised E-fu Noodles with Crab Meat, Enoki Mushroom and Lobster Soup	198
乾炒牛河 Stir-fried Rice Noodles with Beef and Onion	208

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甜品 DESSERTS

楊枝甘露(每位) (S G V) Chilled Mango Sago Cream with Pomelo (Per Person)	68
蛋白杏仁茶(每位) (N G V) Sweet Almond Soup with Egg White (Per Person)	68
馬來渣咋 (每位) (N) Red Bean Sweet Soup with Peanuts and Assorted Beans (per person)	68
乾清棗皇糕 (S G V) Steamed Royal Red Date Cake with Coconut Milk	68
椰汁桂花糕 (G) Osmanthus Jelly with Coconut Milk	68
錦鯉杏汁糕 (N) Chilled Almond Jelly	68
士多啤梨布甸 Strawberry Pudding	68
冰花燉燕窩(每位) (G V) Braised Bird's Nest with Rock Sugar (Per Person)	368
杏汁燉燕窩(每位) (G V N) Bird's Nest in Almond Sweet Soup (Per Person)	368

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紅糖特選茗茶 HUNG TONG'S SELECTIONS

陳年普洱(每位) Aged Pu-erh (Per Person)	28
白牡丹(壽眉)(每位) White Peony (Per Person)	28
武夷岩茶水仙(每位) Wuyi Narcissus Tea (Per Person)	28
極品鐵觀音(每位) Supreme Tie Guan Yin (Per Person)	28
碧螺茉莉花(每位) Premium Jasmine (Per Person)	28
杭州胎菊(每位) Hangzhou Premium Chrysanthemum(Per Person)	28

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