


烧烤
BARBECUE

Per portion


金陵片皮乳猪 (全只) Suckling Pig (Whole)	298
北京片皮鸭 (全只) Peking Duck (Whole)	92
乳猪烧味拼盘 Suckling Pig with Roasted Meat Platter	60
锦绣玉鸳鸯 Shredded Roasted Duck, Chicken and Fresh Fruits with Crispy Croissant	38
港式挂炉鸭 (半只)  “Hong Kong” Style Crispy Roasted Duck with Plum Sauce (Half)	35
烟熏茶皇鸡 (半只)  Smoked Chicken with Jasmine Tea Leaves (Half)	30
蜜汁叉烧  Barbecued Pork Loin glazed with Honey Sauce	28
金牌脆皮烧肉 Crispy Roasted Pork	28

 Highly recommended by Chinese Executive Chef Liu Ching Hai
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前菜
APPETISER

per portion

百花杏香乳猪件 Crispy Suckling Pig stuffed with Minced Shrimps and Almond Flakes	38
酥炸田鸡腿  Deep-fried Frog Legs with Chinese Five-spice	30
肉松软壳蟹  Crispy Soft-shell Crab with Floss	30
桂花生菜包 Sautéed Crab Meat with Conpoy and Eggs served with Lettuce	30
酸辣小虾球 Deep-fried Prawns with Hot and Sour Sauce	30
凉拌麻酱秋葵 Chilled Ladies Fingers with Sesame Sauce	20
镇蜜猴头菇 Deep-fried Monkey Head Mushrooms with Vinegar Honey Sauce	20
椒盐炸鲜鱿 Salt and Pepper Squid	20

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汤 | 羹**SOUP | BROTH**

per person

花胶炖螺头

Double-boiled Sea Whelk Soup with Fish Maw

28

海宝炖金瓜盅 

Double-boiled Assorted Seafood Soup Served in Golden Pumpkin

28

虫草花炖花胶竹丝鸡

Double-boiled Fish Maw with Aweto Flowers and Silky Fowl

28

竹笙北菇炖菜胆

Double-boiled Chinese Mushrooms with Bamboo Piths and Chinese Cabbage

20

雪蛤脆瓜羹

Braised Hasma with Scallop, Crab Meat, Crab Roe, Zucchini and Egg White

28

海鲜酸辣羹


Hot and Sour Seafood Soup

20

海鲜豆腐羹

Braised Seafood Soup with Bean Curd

20

蟹肉菠菜羹 

Braised Minced Crab Meat and Green Spinach Soup

20



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炖汤 | 燕窝

SOUP DELUXE | BIRD'S NEST

per person

佛跳墙


Mini Buddha Jump Over the Wall

118

龙虾蟹钳芙蓉汤

Double-boiled Lobster Soup with Crab Claw and Egg White

48

满坛香 

Double-boiled Fish Maw Treasure Soup

38

金箔龙虾捞官燕

Braised Superior Bird's Nest with Lobster and Gold Leaf

118

干捞蟹肉官燕

Stir-fried Bird's Nest with Crab Meat and Bean Sprouts

68

黄汤花胶官燕 

Braised Superior Bird's Nest with Fish Maw and Dried Scallops

48



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鲍鱼 | 海味

ABALONE | DRIED SEAFOOD

per person

澳洲糖心干鲍

Braised Premium Australian “Tang Xin” Abalone in Supreme Oyster Sauce 298

古法扣三头鲍鱼 

Braised Three-Head Australian Abalone in Supreme Oyster Sauce 68

南非鲍鱼扣花菇

Braised South African Abalone with Shiitake Mushrooms 38


per portion

鲍甫一品煲

Braised Sliced Abalone with Sea Cucumber and Fish Maw in Casserole 128

姜葱鱼鳔海参煲

Wok-fried Fish Maw and Sea Cucumber with Ginger and Spring Onions in Casserole 60

海参肉碎豆腐煲 


Braised Sea Cucumber with Bean Curd and Minced Pork in Casserole 60

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海鲜
SEAFOOD

游水海鲜 (每 100 克) | Live Seafood (per 100 grams)

东星斑 		本地龙虾	
Star Garoupa	22	Local Lobster	22
笋壳鱼		龙虎斑	
Soon Hock	12	Pearl Garoupa	12
生中虾		肉蟹	
Live Prawn	12	Live Crab	12

per person

大顺壳二味

家乡蒸球/头腩骨熬汤面线 

Soon Hock Duo 32

Steamed Sliced Soon Hock with Black Fungus and Red Dates in Light Soy Sauce; and in Fish Broth with Vermicelli

焗酿鲜蟹盖


Baked Crab Shell Stuffed with Onions and Fresh Crab Meat 28

黑鱼子酱焗鳕鱼蛋白

Oven-baked Cod Fish with Caviar and Egg White 28


家乡蒸鳕鱼

Steamed Cod Fish with Banana Blossoms and Fungus 22

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海鲜**SEAFOOD**

per portion

雪夜桃花 


Sautéed Lobster with Egg White and Conpoy

128

三翠笋壳球

Sautéed Soon Hock Fillet with Seasonal Vegetables

68

红烧笋壳煲 


Braised Soon Hock with Bean Curd and Mushroom in Casserole

50

黑鱼子酱蟹肉炒金银蛋

Scrambled Eggs with Caviar and Crab Meat

42

酱爆鳄鱼肉 

Wok-fried Crocodile Meat and Asparagus with Spicy Sauce

42

X. O. 醬云耳炒帶子

Sautéed Scallops with Black Fungus in X.O. Sauce

38

三蒜蒸海虾豆腐

Steamed Live Prawns with Minced Organic Garlic and Bean Curd

38

碧绿咸蛋虾球

Stir-fried Prawns with Salted Egg Yolk and Vegetables

38




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肉类
MEAT

per portion

香煎和牛柳 Pan-fried Wagyu Beef with Soya Sauce	68
芦笋黑椒牛仔粒  Diced Beef with Asparagus and Black Pepper Sauce	42
蒜香百花骨 Deep-fried Spare Ribs with Shrimp Paste and Minced Garlic	32
炸馒头荔枝骨 Slow-cooked Pork Ribs with Lychee Sauce and Crispy Buns	32
姜葱鹿肉煲 Stir-fried Venison Slices with Ginger and Spring Onions in Casserole	32
煎封羊仔柳  Pan-fried Lamb Loin with String Beans	32
牛根牛腩煲 Traditional Stewed Beef and Tendon in Casserole	30
菠萝咕佬肉 Sweet and Sour Pork with Pineapples	30

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家禽**POULTRY**

per portion

富贵鸡(全只) - 1天前预定 Begger's Chicken (Whole) – One day advance order	108
啫啫田鸡煲 Stir-fried Frog Legs with Chinese Sausages and Mushrooms	38
荔芋油鸭煲 Traditional Stewed Preserved Duck and Yam in Casserole	38
避风塘风沙鸡(半只)  Crispy Roasted Chicken with Almond Flakes and Dried Shrimps (Half)	32
干爆辣子鸡丁 Deep-fried Chicken with Red Chilli	30
西柠杏香鸡  Deep-fried Chicken Fillet with Almond Flakes and Lemon Sauce	30
凉瓜炒鸡柳 Sautéed Chicken Fillet with Bitter Gourd	30
彩椒火鸭丝 Shredded Duck with Bell Peppers and Chives	30



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蔬菜

VEGETABLE

per portion

海鲜豆腐煲


Claypot-braised Homemade Bean Curd with Seafood

36

渔香斑片茄子煲

Claypot-braised Garoupa Fillet with Eggplant and Spicy Sauce

32

蟹肉菠菜豆腐 

Braised Homemade Bean Curd with Spinach and Crab Meat

32

金贝芥兰二味

Kailan Duo with Crispy Conpoy

32

炸金菇瑶柱西兰花

Braised Dried Scallops and Broccoli with Crispy Golden Mushrooms

32

金银蛋浸胜瓜

Poached Angel Loofah with Egg Trio in Superior Broth

28

云耳浓汤枸杞菜 

Wolfberry Leaves and Black Fungus in Superior Broth

28

火腩炒四季豆

Wok-fried String Beans with Roasted Pork

28

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素食**VEGETARIAN**

per portion

田园翠玉瓜

Wok-fried Cauliflower, Zucchini, Water Chestnuts and Baby Corn

30

松子荷芹香

Wok-fried Celery, Black Fungus, Lily Bulbs and Lotus Roots with Pine Nuts

30

五彩南瓜焗金菌

Baked Assorted Mushrooms and Vegetables in Pumpkin

30

佛体酸甜茄丁


Deep-fried Yam Ring with Fried Eggplant with Sweet and Sour Sauce

30

竹笙豆腐西生菜

Braised Bean Curd with Bamboo Piths and Lettuce

30

淮山炒什蔬 


Sautéed Fresh Chinese Yam with Mixed Vegetables and Cashew Nuts

30

紫薯焖豆根煲

Stewed Sweet Potato with Bean Gluten in Casserole

30

雪中送炭 

Sautéed Shredded Shiitake Mushrooms with Honey Bean and Bean Sprouts

30




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饭类
RICE

per portion

红鲟蒸米糕 Steamed Glutinous Rice with Crab	72
龙虾带子 X.O. 酱炒饭  Wok-fried Jasmine Rice with Lobster, Scallops and X.O. Sauce	72
蛋白干贝蟹肉糙米炒饭  Fried Brown Rice with Crab Meat, Conpoy and Egg White	38
鲍鱼章鱼鸭粒烩饭 Braised Fried Rice with Baby Abalone, Conpoy, Squid and Roasted Duck	38
瓦煲八宝饭 Eight Treasures Fried Rice	38
榄菜素粒炒饭 Vegetarian Fried Rice with Wild Mushrooms and Chinese Olives	32
双鱼鸡粒炒饭 Fried Rice with Diced Chicken, Salted Fish and Silver Fish	32
生炒糯米饭 Sautéed Glutinous Rice with Assorted Meats and Dried Shrimps	32

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面类
NOODLES

per portion

海鲜炒生面


Crispy Noodles with Seafood and Vegetables

36

X. 0. 酱鳕鱼粒茄子手拉面


Braised Noodles with Cod Fish and Eggplant in X.O. Sauce

32

金菇斑球炒鱼茸面 

Fried Fish Noodles with Fish Fillet and Enoki Mushrooms

32

桂花炒面线 

Stir-fried Rice Vermicelli with Shredded Duck and Prawns

32

虾茸干烧伊面

Stewed Ee-Fu Noodles with Shrimps and Mushrooms

32

鹿肉干炒河粉

Wok-fried Rice Noodles with Venison

32

葱油虾干稻廷面

Inaniwa Udon Noodles with Dried Shrimps and Green Onions

32

黑椒蟹肉炒冬粉

Stir-fried Glass Vermicelli with Crab Meat and Black Pepper Sauce

32



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免粉类

GLUTEN-FREE

per person

笋壳金瓜盅

Double-boiled Soon Hock Soup Served in Golden Pumpkin

32

烧汁焗鳕鱼

Baked Cod Fish with Teriyaki Sauce


22

per portion

烧焗南瓜紫薯

Baked Pumpkin and Sweet Potato

22

蒜香炸鸡件 

Garlic Fried Chicken served with Plum Sauce

30

百合芦笋炒牛仔粒

Wok-fried Beef Cubes with Lily Bulbs and Asparagus

42

黑蒜凤尾虾


Wok-fried Prawns with Shimeji Mushrooms and Organic Black Garlic

38

蒙古煎黑猪柳

Pan-fried Kurobuta Cutlet in Mongolian Sauce

32

玉兰素粒糙米炒饭 

Brown Fried Rice with Wolfberries, Pine Nuts, Mushrooms and Kailan

30



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甜品


DESSERTS

per person

冰糖炖官燕

Double-boiled Superior Bird's Nest with Crystal Sugar

48

椰皇白果蛋白杏仁茶 


Double-boiled Almond Cream with Ginkgo Nuts and Egg White in Young Coconut

25

泡参红莲炖雪蛤（冷或热）

Double-boiled Hasma, Ginseng and Red Dates (Hot or Cold)

18

南北杏川贝炖雪梨（冷或热） 

Double-boiled Pear with Chinese Herbs (Hot or Cold)

12

红豆沙汤圆


Sweetened Red Bean Cream with Glutinous Dumplings

9

香芒冻布丁


Chilled Mango Pudding

9

芦荟香茅冻 

Chilled Lemongrass Jelly with Aloe Vera in Lime Juice

9

杨枝甘露 

Chilled Cream of Mango with Sago and Pomelo

9

龙眼杏仁豆腐

Chilled Almond Bean Curd with Longans

9

冻罗汉果海底椰

Chilled Sea Coconut with Momordica Fruit

9



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