



## APPETISERS 前菜

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| 凯嘉四宝捞起 (四至六人份)<br>Cassia Premium Lou Hei<br>Tossed Salad with Black Truffle, Abalone, Lobster, Salmon, Jelly Fish and Passion Fruit Sauce                                                                      | 388 STANDARD SERVING |
| 锦绣前程捞起 (二至四人份)<br>Prosperity Lou Hei<br>Tossed Salad with Salmon and Passion Fruit Sauce                                                                                                                       | 88 STANDARD SERVING  |
| 鲍鱼百花酿芦笋, 菠萝汁虾球, 金牌炭烧约克黑猪腩烧肉 (位)<br>Combination of Abalone stuffed with Minced Shrimp and Asparagus<br>Sautéed Prawn with Pineapple Sauce<br>Five Spice Roasted Yorkshire Pork Belly                            | 24 PER PERSON        |
| 花开富贵, 香煎鹅肝挂炉鸭, 沙汁龙虾角 (位)<br>Combination of Wok-Fried Broccoli stuffed with Minced Shrimp<br>Pan-Fried Goose Liver with Roasted Duck<br>Deep-Fried Lobster Dumpling with Mayonnaise                             | 22 PER PERSON        |
| 金沙虾球, 桂林马鲛鱼丸, 蜜汁烧鹿儿岛黑猪肉 (位)<br>Combination of Wok-Fried Prawn coated with Salted Egg Yolk<br>Deep-Fried Guilin Mackerel Fish Ball with Sweet and Sour Sauce<br>Honey-Glazed Barbecued Kagoshima Pork Char Siew | 16 PER PERSON        |
| 中西乳猪件 (二人份)<br>Duo of Suckling Pig Experience (Hunan, China and Iberico, Spain)                                                                                                                                | 36 FOR 2 PERSONS     |
| 港式烧味拼盘 (二人份)<br>Hong Kong-Style Barbecued Platter                                                                                                                                                              | 32 FOR 2 PERSONS     |
| 金牌炭烧约克猪腩 (二人份)<br>Five Spice Roasted Australian Yorkshire Pork Belly                                                                                                                                           | 22 FOR 2 PERSONS     |
| 香芒西柠鸭脯 (二人份)<br>Boneless Roasted Duck with Fresh Mango in Lemon Sauce                                                                                                                                          | 20 FOR 2 PERSONS     |
| 金沙软壳蟹 (二人份)<br>Wok-Fried Soft Shell Crab coated with Salted Egg Yolk                                                                                                                                           | 20 FOR 2 PERSONS     |
| 蜜汁烧鹿儿岛黑猪肉 (二人份)<br>Honey-Glazed Barbecued Kagoshima Pork Char Siew                                                                                                                                             | 18 FOR 2 PERSONS     |
| 榄菜四季豆 (二人份)<br>Chilled String Bean with Preserved Vegetable                                                                                                                                                    | 14 FOR 2 PERSONS     |



## SOUPS 汤, 羹

|                                                                                                               |               |
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| 高汤红烧官燕 (位)<br>Braised Imperial Bird's Nest in Supreme Broth                                                   | 88 PER PERSON |
| 红烧蟹肉燕窝 (位)<br>Braised Bird's Nest with Crabmeat                                                               | 78 PER PERSON |
| 鲍鱼海参干贝响螺炖鸡汤 (位)<br>Double-Boiled Chicken Soup with Abalone, Sea Cucumber, Dried Scallop and Sea Whelk         | 48 PER PERSON |
| 花胶花菇鸳鸯贝炖浓鸡汤 (位)<br>Double-Boiled Thick Chicken Broth with Fish Maw, Duo of Scallops and Flower Mushroom       | 38 PER PERSON |
| 发菜韭黄瑶柱海味羹 (位)<br>Braised Dried Seafood Soup with Chives and Black Moss                                        | 24 PER PERSON |
| 酸辣海鲜羹 (位)<br>Braised Seafood Hot and Sour Soup                                                                | 18 PER PERSON |
| 羊肚菌菜胆花菇竹笙素汤 (位)<br>Double-Boiled Soup with French Morel, Chinese Cabbage, Flower Mushroom and Bamboo Pith (V) | 16 PER PERSON |
| 新春滋补炖汤 (位)<br>Double-Boiled Nourishing Soup of the Day                                                        | 16 PER PERSON |



## LIVE SEAFOOD 游水海鲜

游水生虾 (三百克起)

Live Prawn (minimum 300g)

14 PER 100g

厨师介绍:

Chef Lee recommends the following cooking styles:

- 白灼 Poached
- 金银蒜开边蒸 Steamed with Garlic

小青龙虾 (三百五十克起)

Young Lobster (minimum 350g)

18 PER 100g

厨师介绍:

Chef Lee recommends the following cooking styles:

- 港式开边蒸 Hong Kong-Style Steamed
- 上汤开边焗 Baked with Superior Stock
- 芝士蒜茸开边焗 Baked with Cheese and Garlic

东星斑 (五百克起)

East Spotted Garoupa (minimum 500g)

18 PER 100g

笋壳 (五百克起)

Soon Hock (minimum 500g)

16 PER 100g

厨师介绍:

Chef Lee recommends the following cooking styles:

- 港式开边蒸 Hong Kong-Style Steamed
- 油浸 Deep-Fried with Light Soya Sauce
- 泰式炸 Deep-Fried with Thai Chilli Sauce



## SEAFOOD 海鲜

|                                                                                                         |                  |
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| 黑松露原只三头澳洲鲍 (位)<br>Stewed Whole Australian 3 Heads Abalone with Black Truffle                            | 88 PER PERSON    |
| 新春好市烩双宝 (位)<br>Stewed Fish Maw, Sea Cucumber and Dried Oyster with Oyster Sauce                         | 38 PER PERSON    |
| 芝士蒜茸焗红斑柳 (位)<br>Baked Fillet of Red Garoupa with Cheese and Garlic Sauce                                | 26 PER PERSON    |
| 糖心黑蒜蒸鳕鱼 (位)<br>Steamed Cod Fish with Black Garlic in Light Soya Sauce                                   | 26 PER PERSON    |
| 旺来大虾皇 (位)<br>Wok-Fried King Prawn with Pineapple Sauce                                                  | 18 PER PERSON    |
| 避风塘虾中虾 (位)<br>Wok-Fried Prawn stuffed with Minced Shrimp and Crispy Garlic<br><i>Bi Fong Tong</i> Style | 16 PER PERSON    |
| 大红大紫明虾球 (位)<br>Sautéed Prawns with Raspberry Sauce                                                      | 16 PER PERSON    |
| 沙茶冬粉生虾煲 (二人份)<br>★ Wok-Fried Prawn with Glass Noodle and <i>Sacha</i> Sauce in Claypot                  | 38 FOR 2 PERSONS |
| 碧绿鼓汁煎酿带子 (二人份)<br>Wok-Fried Scallop stuffed with Minced Shrimp in Black Bean Sauce                      | 38 FOR 2 PERSONS |
| 辣汁软壳蟹伴炸馒头 (二人份)<br>Wok-Fried Soft Shell Crab with Chilli Sauce                                          | 28 FOR 2 PERSONS |



## MEAT 肉类

|                                                                                      |                  |
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| 港式烧鸭 (半只或一只)                                                                         | 80 WHOLE         |
| Roasted Duck, Hong Kong Style                                                        | 42 HALF          |
| 香蒜风沙鸡 (半只或一只)                                                                        | 68 WHOLE         |
| Roasted Chicken with Crispy Garlic                                                   | 36 HALF          |
| ★ 黑椒汁香煎澳洲和牛粒 (位)                                                                     | 36 PER PERSON    |
| ★ Signature Wok-Fried Australian M9 Wagyu Beef with Black Pepper Sauce               |                  |
| 烧汁爆澳洲和牛粒 (位)                                                                         | 34 PER PERSON    |
| Wok-Fried Australian M9 Wagyu Beef with Barbecue Sauce                               |                  |
| 碧绿红烧牛腩肉 (位)                                                                          | 22 PER PERSON    |
| Braised Beef Cheek with Vegetable in Brown Sauce                                     |                  |
| 发财四宝香酥鸭 (位)                                                                          | 20 PER PERSON    |
| Braised Four Treasure Duck with Sea Cucumber, Mushroom, Bamboo Pith and Bamboo Shoot |                  |
| 蚝油炒新西兰鹿肉 (二人份)                                                                       | 32 FOR 2 PERSONS |
| Wok-Fried Sliced Venison with Broccoli in Oyster Sauce                               |                  |
| 九层塔和牛松茄子煲 (二人份)                                                                      | 28 FOR 2 PERSONS |
| Braised Minced Wagyu Beef with Eggplant and Basil in Claypot                         |                  |
| ★ 蒜香德国烤排骨 (二人份)                                                                      | 26 FOR 2 PERSONS |
| ★ Slow-Roasted Pork Rib with Garlic                                                  |                  |
| 柚子咕嚕美国黑猪肉 (二人份)                                                                      | 26 FOR 2 PERSONS |
| Wok-Fried Sweet and Sour Crispy Pork with Bell Pepper and Pomelo                     |                  |
| 辣子炒鸡丁 (二人份)                                                                          | 26 FOR 2 PERSONS |
| Sichuan-Style Wok-Fried Spicy Chicken with Dried Chilli                              |                  |



## VEGETABLES 蔬菜

蟹肉扒西兰花 (二人份) 28 FOR 2 PERSONS  
Braised Broccoli with Crabmeat

上海咸花肉炒娃娃菜 (二人份) 24 FOR 2 PERSONS  
Wok-Fried Chinese Cabbage with Salted Sliced Pork

三皇蛋泡时蔬 (二人份) 22 FOR 2 PERSONS  
Poached Vegetable with Assorted Egg in Superior Stock

麻婆滑豆腐 (二人份) 22 FOR 2 PERSONS  
Spicy Mapo Tofu with Minced Pork

红烧野山菌素豆腐 (二人份) 22 FOR 2 PERSONS  
Braised Tofu with Wild Mushroom in Brown Sauce (V)

★黑松露灵芝菇扒自制豆腐 (二人份) 22 FOR 2 PERSONS  
★Stewed Homemade Tofu with Bak Ling Mushroom, Black Truffle and Vegetable

蒜香炒时蔬 (二人份) 22 FOR 2 PERSONS  
Wok-Fried Seasonal Greens with Minced Garlic

## RICE AND NOODLES 饭, 面

上汤龙虾焖伊面 (位) 36 PER PERSON  
Stewed Ee-Fu Noodle with Lobster in Superior Stock

黑松露大虾皇焖鱼茸面 (位) 20 PER PERSON  
Stewed Fish Paste Noodle with King Prawn and Black Truffle

★潮式干炒海鲜自制河粉 (位) 16 PER PERSON  
★Teochew-Style Wok-Fried Seafood Hor Fun

干贝三蛋炒丝苗 (位) 14 PER PERSON  
Fried Rice with Dried Scallop and Egg White

香煎带子鹅肝伴丝苗 (位) 14 PER PERSON  
Pan-Fried Scallop and Fried Rice with Goose Liver

X0 酱扬州炒饭 (位) 12 PER PERSON  
Yeung Chow Fried Rice with Homemade XO Chilli Sauce

菜粒榄菜素炒饭 (位) 10 PER PERSON  
Fried Rice with Preserved Olive Vegetable (V)

添福元宝 (四粒) 12 PER PERSON  
Poached Homemade Pork and Vegetable Dumpling