



# 川 粵 冷 盤

## SELECTION OF HOT & COLD STARTERS

重庆口水鸡  
“Zhong Qing” Poached Chicken, Spicy Peanut Sesame Sauce  
18 每份 (per portion)

酒香醉鸡  
Chinese Wine Drunken Chicken  
18 每份 (per portion)

★酱油黄瓜海蜇花  
Crunchy Japanese Cucumber, Jelly Fish Flower,  
Vinaigrette Soy Sauce  
16 每份 (per portion)

★辣汁螺肉伴鸡丝  
Marinated Shell Fish, Shredded Chicken, House-Made Chilli Sauce  
18 每份 (per portion)

## SIGNATURE BARBECUE SELECTION

挂炉烧鸭  
Hong Kong-Style Traditional Roast Duck  
26 每份 (per portion) | 42 半只 (half)

美味豉油鸡  
Soy Sauce Chicken  
22 每份 (per portion) | 32 半只 (half)

脆皮烧肉  
Roast Pork  
26 小 (S) | 39 中 (M)

蜜汁叉烧  
Honey-Glazed Barbecue Pork  
24 小 (S) | 36 中 (M)

川粵烧味拼盘  
Barbecue Meat Platter  
Choice of two or three items from the Signature Barbecue Selection  
30 小 (S) | 45 中 (M) | 60 大 (L) 两拼 (choice of two meats)  
38 小 (S) | 57 中 (M) | 76 大 (L) 三拼 (choice of three meats)  
48 小 (S) | 72 中 (M) | 96 大 (L) 四拼 (choice of four meats)

北京鸭  
Beijing Roast Duck  
88 一只 (whole)

脆皮乳猪 (需预订)  
Barbecued Suckling Pig (advance order)  
268 一只 (whole)

## DIM SUM

### STEAMED / BRAISED

★松露菌菇水晶饺  
Truffle, Wild Mushrooms Crystal Dumpling  
9 (3 pieces) | 14 (5 pieces) | 27 (10 pieces)

江南小笼包  
Jiangnan Xiao Long Bao  
8 (3 pieces) | 12 (5 pieces) | 23 (10 pieces)

上汤鲜竹卷  
Beancurd Skin Roll, Chef’s Superior Broth  
8 (2 pieces) | 18 (5 pieces)

# 海 鮮 類

## SEAFOOD

游水红斑  
Live Red Grouper  
14 每一百克 (per 100 gram)

游水笋壳  
Live Soon Hock  
12 每一百克 (per 100 gram)

雪鱼  
Cod Fish  
22 每位 (per person)

烹调方式 Preparation Style  
清蒸 Steamed, Hong Kong-Style  
港式古法焗 Braised, Traditional Hong Kong-Style  
豆酥蒸 Steamed with Soybean Crumbs  
剁椒蒸 Steamed with Chopped Chilli  
油浸 Deep-Fried with Coriander Soy Sauce

游水老虎虾上汤焗  
Live Tiger Prawns Braised in Chef’s Superior Broth  
12 每一百克 (per 100 gram)

麦片虾  
Crispy Cereal Prawns  
40 小 (S) | 60 中 (M)

官保虾球  
Wok-Fried “Gong Bao” Prawns, Dried Chilli, Cashew Nuts  
40 小 (S) | 60 中 (M)

咸香虾球  
Fried Tiger Prawns, Creamy Salted Egg Yolk  
40 小 (S) | 60 中 (M)

★青芥末虾球  
Crispy Prawns, Wasabi Mayonnaise  
42 小 (S) | 63 中 (M)

四川水煮鱼片  
Famous Szechuan Slow-Cooked Sliced Fish,  
Spicy Peppercorn Broth  
32 小 (S) | 48 中 (M)

花菇海参煲  
Claypot Sea Cucumber, Flower Mushroom, Oyster Sauce  
44 小 (S) | 66 中 (M)

海鲜烩玉子豆腐煲  
Claypot Seafood Egg Beancurd  
36 小 (S) | 54 中 (M)

## POULTRY

★重庆辣子鸡  
“Zhong Qing” Fried Diced Chicken, Dried Chilli, Peppercorn,  
Roasted Peanuts  
30 小 (S) | 45 中 (M)

官保三菇鸡丁  
Wok-Fried “Gong Bao” Chicken, Dried Chilli, Trio Mushrooms  
28 小 (S) | 45 中 (M)

金牌一品鸡  
Roasted Golden Chicken  
32 半只 (half)

港式糯米鸡  
Hong Kong-Style Steamed Glutinous Rice with Chicken  
8 (2 pieces)

笋尖鲜虾饺  
Prawn Har Gao Dumpling  
9 (3 pieces) | 17 (6 pieces) | 27 (10 pieces)

木鱼花烧卖  
Pork Siew Mai  
8 (3 pieces) | 15 (6 pieces) | 23 (10 pieces)

★松子蜜汁叉烧包  
Honey-Glazed Barbecue Pork Bun Char Siew Bao  
8 (3 pieces) | 12 (5 pieces)

# 肉 類

## MEAT

★黑椒牛柳粒  
Stir-Fried Beef Tenderloin, Black Pepper Sauce  
46 小 (S) | 69 中 (M)

水煮肥牛  
Szechuan Famous Braised Beef, Spicy Peppercorn Broth  
38 小 (S) | 57 中 (M)

鲜支竹爆鹿肉  
Wok-Fried Venison, Fried Beancurd Stick  
40 小 (S) | 60 中 (M)

★糖醋猪颈肉  
Sweet and Sour Pork  
34 小 (S) | 51 中 (M)

回锅猪颈肉  
Twice-Cooked Pork Collar, Capsicum, Spicy Chilli Sauce  
32 小 (S) | 48 中 (M)

麻婆豆腐  
Szechuan “Ma Po” Tofu  
26 小 (S) | 39 中 (M)

鱼香茄子煲  
Eggplant with Minced Pork, Turnip, Bamboo Shoot  
28 小 (S) | 42 中 (M)

## VEGETABLES

22 小 (S) | 33 中 (M)

奶白菜 Baby Cabbage  
菠菜 Spinach  
香港芥兰 Hong Kong Kai Lan  
香港菜心 Hong Kong Choy Sum  
苋菜 Baby Spinach  
芦笋 Asparagus  
四季豆 French Beans  
茄子 Eggplant  
西兰花 Broccoli

Additional Mushroom  
5 每份 (per portion)

松菇 Shimeji Mushroom  
鸡腿菇 King Oyster Mushroom  
鲜菇 Shiitake Mushroom

烹调方式 Preparation Styles  
蒜茸 Wok-Fried with Garlic  
上汤 Poached in Chef’s Superior Broth  
三皇蛋 Poached with Trio Eggs  
蚝油 Braised with Oyster Sauce  
清炒 Wok-Fried  
X.O.酱 Sautéed with X.O. Chilli

红烧豆腐  
Braised Beancurd, Mushrooms, Seasonal Vegetables  
26 小 (S) | 39 中 (M)

罗汉斋豆腐煲  
Claypot Vegetarian Luo Han Zhai, Tofu  
28 小 (S) | 42 中 (M)

## FRIED / PAN-FRIED / BAKED

★脆炸金针菇  
Enoki Mushroom Crisps  
7 每份 (per portion)

★辣椒蟹肉包  
Fried Mini Bun with Chilli Crab Meat Broth  
9 (2 pieces)

X.O.酱萝卜糕  
Pan-Fried Radish Cake, X.O. Chilli  
8 (3 pieces) | 15 (6 pieces)

## SOUP AND BROTH

★四川酸辣蟹肉羹  
Szechuan Hot and Sour Crab Meat Broth  
14 每位 (per person)

老火烈汤  
Chef’s Soup of the Day  
14 每位 (per person)

清炖姬松茸竹笙素汤  
Vegetarian Matsutake Mushroom, Bamboo Pith  
14 每位 (per person)

干贝海鲜冬瓜汤  
Winter Melon Soup, Seafood, Dried Scallops  
14 每位 (per person)

## RICE AND NOODLES

★X.O.酱蟹肉银芽炒饭  
Fried Rice, Egg, Crab Meat, Bean Sprouts, X.O. Chilli  
30 小 (S) | 45 中 (M) | 60 大 (L)

姜香碧绿炒饭  
Vegetarian Ginger Fried Rice  
24 小 (S) | 36 中 (M) | 48 大 (L)

干贝蚬肉焗伊面  
Braised Ee-Fu Noodles, Dried Scallop, Crab Meat  
32 小 (S) | 48 中 (M) | 64 大 (L)

★原粒海鲜炒面线  
Wok-Fried Vermicelli, Seafood, Bean Sprouts  
32 小 (S) | 48 中 (M) | 64 大 (L)

海鲜滑蛋河粉  
Wok-Fried Flat Rice, Seafood, Egg Broth  
32 小 (S) | 48 中 (M) | 64 大 (L)

## DESSERT (HOT / COLD)

豆沙芝麻锅饼  
Pan-Fried Red Bean Pancake  
18 每份 (per portion)

莲子红豆沙  
Red Bean Soup with Lotus Seeds  
8 每位 (per person)

椰汁芋头布丁  
Coconut Cream Yam Pudding  
8 每位 (per person)

秘制龟苓膏  
House-Made Chinese Herbal Jelly  
8 每位 (per person)

★香芒杨枝甘露  
Cream of Pomelo Sago, Mango  
8 每位 (per person)

桃子芦荟香茅冻  
Lemongrass Ice Jelly, Peach and Aloe Vera  
8 每位 (per person)

# 点 心

LUNCH SET MENUS

午餐套餐

PREMIUM LUNCH MENU

顶级套餐

莫师傅顶级双拼盘  
鱼子烧卖, 酒香醉鸡  
Chef Mok's Premium Pairing Platter  
Tobiko Siew Mai, Chinese Wine Drunken Chicken

四川酸辣蟹肉羹  
Szechuan Hot and Sour Crab Meat Broth

X.O. 酱带子蜜豆  
Sautéed Scallops, Honey Beans, X.O. Chilli Sauce

上汤大明虾  
White King Prawns in Supreme Broth

黄焖八头鲍鱼  
Eight-Head Abalone, Chef's Superior Consommé

蒜茸蒸鳕鱼  
Steamed Black Cod Fillet, Garlic, Coriander Soy Sauce

滑鸡丝焖伊面  
Braised Ee-Fu Noodles, Shredded Chicken, Bean Sprouts

椰汁芋头布丁  
Coconut Cream Yam Pudding

98 per person

SIGNATURE LUNCH MENU

精选午餐

精选双拼盘  
港式烧鸭, 玫瑰豉油鸡  
Signature Pairing Platter  
Hong Kong-Style Roast Duck, Soy Sauce Chicken

姬松茸炖螺头汤  
Double-Boiled Conch Meat Soup, Matsutake Mushroom

剁椒蒸东星斑  
Steamed Star Grouper Fillet, Chilli, Wine

露笋松菇爆虾球  
Sautéed Crystal Prawns, Asparagus, Honshimeji Mushroom

蚝皇八头鲍鱼百灵菇菠菜  
8-Head Abalone, Bai Ling Mushroom, Spinach, Premium Oyster Sauce

四川鸡丝担担面  
Szechuan Spicy Shredded Chicken "Dan Dan" Noodles

香芒杨枝甘露  
Cream of Pomelo Sago, Mango

88 per person

SUPERIOR LUNCH MENU

优越午餐

优越三拼盘  
脆皮烧肉, 鲜虾饺, 香茶熏鸭  
Superior Trio Combination Platter  
Roast Pork, Fresh Prawn Dumpling, Smoked Duck Breast

黄耳鱼松豆腐羹  
Beancurd Broth, Yellow Fungus, Minced Fish

泰酱脆虾球  
Crispy Fried Tiger Prawns, Sweet Thai Sauce

黑椒鹿肉  
Pan-Fried Venison, Black Pepper Sauce

带子松仁炒饭  
Fried Rice, Egg, Scallops, Roasted Pine Nuts

桃子芦荟香茅冻  
Lemongrass Ice Jelly, Peach and Aloe Vera

78 per person

OPULENT DINNER MENU

豪华十套餐

莫师傅豪华三拼盘  
川辣贵妃螺片, 蜜汁叉烧, 香茶熏鸭  
Chef Mok's Opulent Trio Combination Platter  
Sliced Shellfish with Spicy Szechuan Pepper Sauce, Honey Glazed Barbecued Pork, Smoked Duck Breast

一品海味羹  
Supreme Seafood Broth

X.O. 酱杏鲍菇带子虾球  
Sautéed Scallop, Tiger Prawn, King Oyster Mushroom, X.O. Chilli Sauce

红烧虾子海参花菇  
Braised Sea Cucumber, Flower Mushroom, Prawn Roe

菜脯蒸鳕鱼  
Steamed Cod Fillet, Chinese Preserved Turnip

黑椒爆鹿肉  
Pan-Fried Venison, Black Pepper Sauce

蚝皇八头鲍鱼焖伊面  
Braised Ee-Fu Noodles, Eight-Head Abalone, Premium Oyster Sauce

桃子芦荟香茅冻  
Lemongrass Ice Jelly, Peach and Aloe Vera

108 per person

SIGNATURE DINNER MENU

精选晚餐

精选三拼盘  
泰式酥炸荔枝虾, 酱油白木耳, 重庆口水鸡  
Signature Trio Combination Platter  
Thai-Style Fried Crispy Lychee Prawns, Marinated White Fungus with Vinaigrette Soy Sauce, "Zhong Qing" Poached Chicken with Spicy Peanut Sesame Sauce

姬松茸炖螺头汤  
Double-Boiled Conch Meat Soup, Matsutake Mushroom

油泡带子菜心  
Sautéed Australian Scallops, Hong Kong Choy Sum

蚝油六头鲍鱼西兰花  
Braised 6-Head Abalone, Broccoli, Superior Oyster Sauce

剁椒蒸鳕鱼  
Steamed Cod Fillet, Chilli, House-Made Soy Sauce

干炒鹿肉面线  
Wok-Fried Vermicelli, Venison, Bean Sprouts, Onion

秘制龟苓膏  
House-Made Chinese Herbal Jelly

98 per person

SUPERIOR DINNER MENU

优越晚餐

优越双拼盘  
重庆糖醋小排骨, 酒香醉鸡  
Superior Pairing Platter  
"Zhong Qing" Sweet and Sour Mini Pork Ribs, Chinese Wine Drunken Chicken

四川酸辣蟹肉羹  
Szechuan Hot and Sour Crab Meat Broth

西兰花炒鹿肉片  
Sautéed Sliced Venison, Broccoli

港式蒸东星斑  
Hong Kong-Style Steamed Star Grouper Fillet

X.O. 酱鲜虾炒饭  
Wok-Fried Rice, Prawns, X.O. Chilli

椰汁芋头布丁  
Coconut Cream Yam Pudding

88 per person

DINNER SET MENUS

晚餐套餐