













## 小食 SNACK

-  葡汁焗釀蟹蓋  
Baked Sautéed Crabmeat in Shell stuffed with Onions,  
King Oyster Mushroom and Coriander in Portuguese Sauce (每位 per person) \$138
- 脆炸百花蟹鉗  
Deep-fried Crab Claw coated with Mashed Shrimp  
served with Sweet and Sour Sauce (每位 per person) \$128
- 鎮江脆鱧條  
Wok-fried Crispy Eel in Dark Sweet Vinegar Sauce \$108
- gf* 陳醋海蜇  
Marinated Jelly Fish in Dark Vinegar Sauce with Garlic \$108
- gf* 涼拌紫薯淮山  
Marinated Chinese Yam with Purple Potatoes \$98
- 脆炸雲吞仔  
Crispy Shrimp Wontons served with Sweet and Sour Sauce \$88
-  *gf* 紅燒BB鴿  
Deep-fried Pigeon \$88
-  *gf* 蒜片牛柳粒  
Pan-fried Diced Angus Beef with Sliced Garlic and Black Pepper \$88
- gf* 麻醬鮮淮山  
Marinated Chinese Yam with Japanese Sesame Sauce \$88
-  香酥素鵝卷  
Deep-fried Beancurd Sheet Rolled with Shiitake Mushrooms  
Carrot and Celery \$88
-  七味脆豆腐粒  
Deep-fried Diced Beancurd topped with Shichimi \$88

## 湯羹 SOUPS

-   花膠雪耳螺頭湯  
Double-boiled Sea Whelk Soup with Fish Maw,  
White Fungus, Conpoy and Pork (每位 per person) \$ 198
-  杏汁菜膽花膠燉白肺  
Pig Lung and Fish Maw Soup with Chinese cabbage  
and Chicken Feet in Gingko Nut Almond Juice (每位 per person) \$ 198
-   粵式酸辣海鮮羹  
Hot and Sour Seafood Soup in Cantonese Style (每位 per person) \$ 128
-  海皇豆腐羹  
Superior Broth with Seafood and Beancurd (每位 per person) \$ 128
- 蟹肉粟米羹  
Sweet Corn and Crabmeat Broth (每位 per person) \$ 128
-   蟲草花竹筍燉北菇  
Double-boiled Shiitake Mushrooms  
with Bamboo Pith and Cordyceps Flower (每位 per person) \$ 108
-   素酸辣羹  
Vegetarian Hot and Sour Soup (每位 per person) \$ 108
-  豆腐粟米羹  
Sweet Corn and Beancurd Broth (每位 per person) \$ 108
-  是日精選例湯  
Soup of the Day (每位 per person) \$ 88

## 海鮮 SEAFOOD

	上湯本地龍蝦 Simmered Lobster with Supreme Broth	(每隻 Whole)	\$ 498
<i>gf</i>	碧綠炒星斑球 Sautéed Garoupa Fillet with Green Vegetable with Chopped Garlic		\$ 398
	XO 醬炒鮮蝦球 Sautéed Prawn with Homemade XO Chili Sauce		\$ 298
	豉汁帶子蒸豆腐 Steamed To-fu topped with Sliced Scallop in Black Bean Sauce		\$ 298
	碧綠炒帶子 Sautéed Scallop with Green Vegetable		\$ 298
	南坊水晶蝦球 Sautéed King Prawn with Bean Sprouts and Cucumber Glazed with Chicken Broth		\$ 298
	香芒黑魚子貴妃虎蝦球 Deep-fried Tiger Prawn in Mango Sauce topped with Lumpfish Caviar		\$ 288
	脆炸砵酒生蠔煲 Deep-fried Oyster with Port Wine in Clay Pot		\$ 238
	紅炆星斑腩煲 Stew Garoupa Fish, Roast Pork and Shiitake Mushrooms in Clay Pot		\$ 228
		時價 Seasonal Price	
	沙嗲粉絲肉蟹煲 Braised Whole Crab and Glass Noodles with Satay Sauce in Clay Pot		
	避風塘炒辣蟹 Wok-fried Whole Crab in Spiced Salt and Crispy Garlic		
	薑蔥炒蟹 Sautéed Whole Crab with Spring Onion and Ginger		
	薑油肉蟹炒飯 Fried Rice with Whole Crab and Ginger Oil		



Vegetarian 素食



Gluten Free 免麵粉



Contain Pork 含豬肉



Chili 辣



Chef's Special 廚師推介

## 海味 Dried Seafood

-  原隻七頭花膠 (需兩天前預訂)  
Braised Fish Maw with Seasonal Vegetables \$ 1688
-  紅燒花膠  
Braised Fish Maw with Seasonal Vegetables (每位 per person) \$ 288
-  鮑魚雞煲  
Braised Abalone and Chicken with Shiitake Mushrooms in Clay Pot \$ 328
-  蠔皇南非五頭鮑魚  
Braised South African Abalone  
and Seasonal Vegetables in Oyster Sauce (每位 per person) \$ 288
-   鮑片扣關西鹽漬參  
Braised Sliced Abalone with Kansai Sea Cucumber  
and Green Vegetables (每位 per person) \$ 268
-   碧綠鵝掌扣花膠  
Braised Fish Maw and Goose Web with Green Vegetables (每位 per person) \$ 198
-  廿六枝南美刺參  
South American Sea Cucumber (每位 per person) \$ 168

## 燕窩 BIRD'S NEST

-  椰汁燉官燕  
Double Boiled Superior Bird's Nest  
in Sweetened Coconut Milk Broth (每位 per person) \$ 488
- 竹筍黑魚籽釀官燕  
Braised Bamboo Piths stuffed with Superior Bird's Nest topped with Caviar \$ 328
- 蟹肉燕窩羹  
Bird's Nest and Crabmeat Soup (每位 per person) \$ 188
- 綠茶燕窩琵琶豆腐  
Steamed Green Tea Mashed Beancurd mixed with Bird's Nest,  
Mashed Shrimp, Diced Mushroom, Eggs in Abalone Sauce \$ 188



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## 蔬菜 VEGETABLES

-   野菌煮南瓜  
Braised Pumpkin stuffed with Mixed Mushrooms \$ 158
- gf*  海味雜菜粉絲煲  
Braised Glass Noodles with Conpoy, Dried Shrimp, Shredded Squid  
and Mixed Vegetables in Clay Pot \$ 148
-  榆耳百合鮮露筍  
Stir-fried Elm Fungus and Asparagus with Lily Bulb \$ 148
- 竹筍扒羅漢上素  
Sautéed Assorted Fungus with Bamboo Pith \$ 148
- 竹筍雜菌燒豆腐  
Wok-braised Beancurd with Mixed Mushrooms  
and Bamboo Pith \$ 148
-  蒜香雜菌炒菜苗  
Sautéed Choi Sum and Mixed Mushrooms with Garlic \$ 148
-   禪關萬象  
Tomato stuffed with Sautéed Mixed Assorted Fungus in Rice Soup (每位 per person) \$ 128
-  鮑魚菇扒時蔬  
Blanched Seasonal Vegetable with Braised King Oyster Mushrooms \$ 128
-  *gf*  梅菜蒸茄子  
Steamed Eggplant with Preserved Vegetables \$ 108
- gf*  欖菜乾焗四季豆  
Sautéed Green Bean with Preserved Vegetable \$ 108

## 肉類 MEAT

-  祕制牛肋條  
Wok-braised Beef Rib in Homemade Yellow Bean Sauce with Green Vegetable \$ 368
- 潮式清湯坑腩  
"Chiu-Chow" Style Braised Beef Brisket in Consommé \$ 198
- 京汁牛柳條  
Wok-fried Sliced Beef with Spring Onions and Scallion \$ 188
-  黑椒牛柳煲  
Wok-braised Beef Fillet with Onions in Black Pepper Sauce in Clay Pot \$ 188
-   椒鹽田雞腿  
Deep-fried Frog Leg with Spiced Salt \$ 188
-  風乾水果意大利醋脆豬柳  
Deep-fried Iberico Pork Fillet served with Dried Fruits \$ 188
-  大澳醬烤骨  
Roasted Spare Rib with Garlic and Shrimp Paste \$ 168
-   辣蝦米醬肉崧四季豆煲  
Sautéed Green Beans and Minced Pork with Chili Sauce \$ 168
- gf*  菠蘿咕嚕肉  
Sweet and Sour Pork with Pineapple \$ 168
-   家鄉煎藕餅  
Pan Fried Lotus Roots with Minced Pork Pattie and Mashed Shrimp \$ 168
-  梅菜菇粒蒸肉餅  
Steamed Minced Pork Pattie with Mashed Shrimp, Diced Mushrooms,  
Preserved Vegetable and Mashed Shrimp \$ 168
- 三蔥爆牛柳條  
Wok-fried Shredded Beef with Red & White Onion and Scallion \$ 168

## 家禽 POULTRY

北京片皮鴨 (需兩天前預訂)

Roasted Peking Duck (pre order before 24 hours required) \$ 588



蘋果木煙薰豉油雞

Smoke Soy Chicken in Clay Pot (Half 半隻) \$224 (Whole 全隻) \$ 448

芝麻鹽焗雞

Baked Salty Chicken with Sesame (Half 半隻) \$208 (Whole 全隻) \$ 398



金牌吊燒雞

Roasted Crispy Skin Chicken (Half 半隻) \$208 (Whole 全隻) \$ 398



薑蔥霸王雞

Steamed Chicken with Ginger and Spring Onion in Soya Sauce (Half 半隻) \$208 (Whole 全隻) \$ 398

黑松露北菇扣鵝掌

Braised Goose Web with Black Truffle, Shiitake Mushrooms and Green Vegetables \$ 228



干逼牛肝菌炒雞柳

Sautéed Chicken Fillet with Red Pepper and Mixed Mushrooms \$ 168



黑蒜炆雞煲

Braised Chicken with Black Garlic in Clay Pot \$ 168



黑醋油淋雞

Deep-fried Chicken Fillet served with Black Vinegar \$ 168

西檸煎軟雞

Fried Chicken Fillet with Sweet Lemon Sauce \$ 148



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## 飯麵 RICE AND NOODLES

-   XO 醬肉崧炒腸粉  
Stir-fried Rice Roll with Minced Pork in Homemade XO Sauce \$ 88
-  瑤柱海鮮粥  
Seafood and Conpoy Congee (每位 Per Person) \$ 98
-  蕃茄魚湯斑骨腩烏冬  
Tomatoes Udon with Fish Belly & Bone in Superior Fish Broth (每位 per person) \$ 128
- 薑蔥花膠撈粗麵  
Braised Thick Raw Noodle with Fish Maw, Mushroom,  
Ginger, Spring Onion and Vegetable \$ 198
-  海膽黑魚籽蟹肉炒飯  
Sea Urchin Fried Rice with Crabmeat and Caviar \$ 198
-  XO 醬海鮮炒飯  
Seafood Fried Rice in XO Chili Sauce \$ 188
-  日本蘿蔔炒米  
Fried Rice Vermicelli with Japanese Turnip,  
Diced Shrimp, Bean Sprout and Barbecued Pork \$ 188
- 鵝肝安格斯牛崧炒飯  
Diced Foie Gras Fried Rice with Minced Angus Beef \$ 188
-   杜小月櫻花蝦炒飯  
Taiwanese Dried Sakura Shrimp Fried Rice  
with Diced Barbecued Pork and Pumpkin \$ 168
-  銀芽肉絲炒麵  
Crispy Egg Noodle with Shredded Pork and Bean Sprouts \$ 168
- 鮑汁雞粒炆飯  
Braised Chicken Fried Rice with Diced Mushrooms, Mixed Vegetables  
and Spring Onions in Abalone Sauce \$ 168
-  富貴炒飯  
Egg White Fried Rice with Minced Pork,  
Preserved Vegetables and Pumpkin Seeds \$ 168