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## 小食前菜 *APPETISERS*

	HKD
海蜇滷水鮮鮑魚 	328
<i>Marinated fresh abalone, jellyfish</i>	
金沙南瓜星斑粒	268
<i>Deep-fried diced garoupa, pumpkin, salted egg yolk</i>	
煙燻滷水鵝肝 	228
<i>Marinated smoked foie gras</i>	
海苔九肚魚	208
<i>Deep-fried Bombay duck, seaweed</i>	
金蒜龍蝦春卷   	168
<i>Deep-fried spring roll, lobster, garlic (3 pieces)</i>	
煙燻素鵝 	138
<i>Smoked crispy bean curd sheet, assorted vegetable</i>	
七味豆腐粒  	128
<i>Deep-fried diced tofu, seven spices</i>	
香麻鴨舌海蜇 	168
<i>Marinated duck tongue, jellyfish, Sichuan style</i>	

 Signature  Pork  Shellfish  Vegetarian  Spicy  Nuts  Milk




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## 明爐燒味 *BARBECUED SPECIALTIES*

蜜餞西班牙黑豚肉叉燒      
*Barbecued Ibérico pork, honey*

HKD  
368

脆皮燒腩仔   
*Crispy pork belly*

208

秘製香油豉油雞(半隻)   
*Marinated chicken, superior soya sauce, pork lard*

328

招牌鹽香雞(半隻)   
*Roasted salted crispy chicken (Half piece)*

328

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## 湯, 羹 SOUPS, BROTHS

	HKD
	每位 <i>Per person</i>
<p>冬蟲草燉螺頭湯 (需 24 小時前預訂) 🍲🐚</p> <p><i>Double-boiled conch soup, cordyceps</i></p> <p><i>(24-hour advanced order required)</i></p>	688
<p>原個椰皇海帶杞子燉鮑魚 ◊🍲🐚</p> <p><i>Double-boiled abalone soup, kelp, goji, baby coconut</i></p>	388
<p>花膠北菇雲腿燉科甲 ◊🍲</p> <p><i>Double-boiled chicken soup, fish maw, winter melon, Jinhua ham</i></p>	428
<p>竹笙北菇菜膽燉松茸湯 🍲</p> <p><i>Double-boiled Matsutake mushroom soup, bamboo fungus, Chinese cabbage</i></p>	208
<p>家鄉拆魚羹 ◊</p> <p><i>Braised minced fish soup, assorted vegetable</i></p>	238
<p>宮廷海鮮酸辣羹 🍲🐚🌶️</p> <p><i>Braised hot and sour soup, seafood, bean curd, fungus</i></p>	208

◊ Signature   🍲 Pork   🍲 Shellfish   🍲 Vegetarian   🌶️ Spicy   🥜 Nuts   🥛 Milk

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## 生猛海鮮 LIVE SEAFOOD FROM DAILY CATCH

東星斑, 老鼠斑, 紅瓜子斑

*Spotted garoupa, Pacific garoupa, Red melon seed garoupa*

時價 Market price

清蒸 *Steamed ginger, spring onion, soya sauce*

古法蒸 *Steamed, tangerine peel, mushroom, pork* 🍖

## 龍蝦, 蝦 LOBSTER, PRAWN

澳州龍蝦, 珍珠龍蝦, 南非龍蝦, 中蝦

*Australian lobster, White-spotted lobster, South African lobster, Live shrimp*

時價 Market price

上湯牛油開邊焗 *Wok-baked, butter, superior soup*

蒜茸開邊蒸 *Steamed, minced garlic*

薑蔥焗 *Wok-baked, ginger, spring onion*

## 蟹 CRAB

紅蟹, 肉蟹, 皇帝蟹

*Red crab, Mud crab, Alaskan king crab*

時價 Market price

薑蔥焗 *Wok-baked, ginger, spring onion*

豉椒炒 *Stir-fried, black bean sauce*

◇ Signature 🍖 Pork 🍤 Shellfish 🌿 Vegetarian 🌶️ Spicy 🥜 Nuts 🥛 Milk

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## 鮑魚，海味 ABALONE, DRIED SEAFOOD

	HKD 每位 Per person
鮑汁燴原隻六頭廣肚公 (需 3 天前預訂) 🍲🐷 <i>Braised whole king fish maw, superior abalone sauce (3-day advanced order is required)</i>	12888
鮑汁燴原隻八頭廣肚公 (需 3 天前預訂) 🍲🐷 <i>Braised whole king fish maw, superior abalone sauce (3-day advanced order is required)</i>	6288
蠔皇原隻日本十六頭吉品乾鮑 (需時 60 分鐘) 🍲🐷 <i>Braised whole Yoshihama abalone (dried 37.5g) (Please allow 60 minutes of preparation time)</i>	6888
蠔皇原隻日本二十五頭吉品乾鮑 (需時 60 分鐘) 🍲🐷 <i>Braised whole Yoshihama abalone (dried 24g) (Please allow 60 minutes of preparation time)</i>	1988
南非十二頭原隻乾鮑 (需時 60 分鐘) 🍲🐷🐷 <i>Braised whole South African dried abalone (dried 50g) (Please allow 60 minutes of preparation time)</i>	888
鮑汁燴花膠 (需時 45 分鐘) 🍲🐷 <i>Braised fish maw, superior abalone sauce (1 piece) (Please allow 45 minutes of preparation time)</i>	888
蠔皇花菇扣南非六頭湯鮑 🍲🐷 <i>Braised whole South African abalone, Matsutake mushroom, superior oyster sauce</i>	328
蝦子燴家鄉遼參 (需時 30 分鐘) 🍲🐷🐷 <i>Braised superior sea cucumber, dried shrimp roe (Please allow 30 minutes of preparation time)</i>	398

◇ Signature 🐷 Pork 🍲 Shellfish 🌿 Vegetarian 🌶️ Spicy 🥜 Nuts 🥛 Milk

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## 燕窩 BIRD'S NEST



	HKD
	每位 Per person
金腿蟹肉乾撈官燕    <i>Stirred superior bird's nest, Jinhua ham, crab meat</i>	788
紅燒官燕  <i>Braised superior bird's nest</i>	688
高湯燉官燕  <i>Double-boiled superior bird's nest, superior broth</i>	688

 Signature
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  Shellfish
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## 海鮮 SEAFOOD

	HKD
薑蔥蝦乾焗鮮蟹拑伴千層    <i>Wok-fried crab claw, dried shrimp, ginger, spring onion, layered bean curd sheet</i>	每位 <i>Per person</i> 368
香檳汁煎小米元貝皇    <i>Pan-fried Japanese scallop, Champagne sauce</i>	每位 <i>Per person</i> 238
黑蒜蒸蒟蒻星斑球 <i>Steamed spotted garoupa fillet, Konjac, black garlic</i>	每位 <i>Per person</i> 268
剁椒蒸藍龍蝦(每隻)    <i>Steamed whole blue lobster, pickle chili (Whole)</i>	968
油泡星斑球 <i>Wok-fried spotted garoupa fillet</i>	788
乾燒明蝦球    <i>Wok-fried prawn, spicy sauce</i>	368
櫻花蝦雙菇炒澳洲帶子  <i>Wok-fried scallop, dried Sakura shrimp, assorted mushroom</i>	388

 Signature
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  Shellfish
  Vegetarian
  Spicy
  Nuts
  Milk








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## 家禽 POULTRY

北京片皮烤鴨(貳食) (需 24 小時前預訂)  	全隻 <i>Whole</i>	HKD 888
<i>Roasted Peking duck (Served with two courses)</i> <i>(24-hour advanced order required)</i>		
生菜片鴨崧   		
<i>Stir-fried minced duck, lettuce</i>		
羊肚菌蘆筍炒妙齡鴿 		298
<i>Wok-fried baby pigeon, morel mushroom, asparagus</i>		
黑蒜牛肝菌炒鴨脯 		298
<i>Wok-fried duck fillet, porcini mushroom, black garlic</i>		

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## 肉類 MEAT

	每位 Per person	HKD
日本岩鹽 A5 和牛 <i>Wok-fried Japanese A5 Wagyu beef, rock salt</i>		328
東瀛醋汁鵝肝炒澳洲 M9 和牛粒 		788
<i>Wok-fried diced Australia M9 Wagyu beef, foie gras, Japanese vinegar sauce</i>		
青胡椒汁煮澳洲 M9 和牛粒 		688
<i>Wok-fried Australia M9 Wagyu beef, green pepper sauce</i>		
風味黑椒牛肋骨  	席前烹調 Served tableside	488
<i>Braised beef ribs, black pepper sauce</i>		
醬燒蜜椒豬肋排  		398
<i>Roasted pork spare rib, honey pepper sauce</i>		
醋香黑豚肉 		288
<i>Wok-fried Ibérico pork, black vinegar sauce</i>		
青辣椒三蔥炒黑豚肉  		298
<i>Wok-fried Kurobuta pork, assorted onions, green pepper</i>		
鳳梨咕嚕肉 		258
<i>Sweet and sour pork, pineapple</i>		

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## 有機時蔬, 豆腐 *ORGANIC VEGETABLE, BEAN CURD*

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松露醬南瓜炒露筍 	HKD 288
<i>Asparagus, pumpkin, black truffle sauce</i>	
瑤柱濃雞湯鮮腐竹浸時蔬 	258
<i>Seasonal vegetables, conpoy, fresh bean curd sheet, chicken broth</i>	
欖菜肉鬆四季豆 	188
<i>String bean, minced pork, preserved vegetable</i>	
羊肚菌竹笙琵琶豆腐   	228
<i>Pan-fried bean curd, shrimp mousse, morel mushroom, bamboo fungus</i>	

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## 飯, 麵 RICE, NOODLES

	每位 Per person	HKD
櫻花蝦烏魚子炒飯  		138
<i>Fried rice, dried Sakura shrimp, mullet roe</i>		
香菜苾藜麥素菜炒飯 		98
<i>Fried rice, quinoa, preserved vegetable</i>		
鮑魚海味炆伊麵  		428
<i>Braised E-fu noodles, shredded fish maw, abalone, black mushroom</i>		
黑豚銀芽煎兩面黃 		258
<i>Pan-fried crispy noodles, Ibérico pork, bean sprout</i>		
肉絲桂花蟹肉炒米粉  		288
<i>Fried vermicelli, crab meat, shredded pork, egg</i>		
乾炒頭抽和牛炒烏冬 		268
<i>Fried udon, Wagyu beef, superior soya sauce</i>		
蝦頭油竹絲雞炒飯 		238
<i>Fried rice, prawn oil, silky chicken</i>		

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## 甜品 *DESSERT*

冰花官燕 可選配 冰花紅棗/椰汁 (需時約 25 分鐘) <i>Double-boiled superior bird's nest</i> <i>Your choice of sweetened red date or coconut milk</i> <i>(Please allow 30 minutes of preparation time)</i>	HKD 每位 <i>Per person</i> 688
川貝仙翁米燉津梨 (需時約 20 分鐘) ◊ <i>Double boiled Tianjin pear, fritillary bulbs, wild seaweed</i> <i>(Please allow 20 minutes of preparation time)</i>	108
桂圓紅棗雪蓮子茶 ◊ <i>Chilled red dates sweet soup, dried longan, honey lotus seed</i>	88
燕液小白兔奶凍 ◊ <i>Chilled milk pudding, bird's nest (3 pieces)</i>	88
酥皮蛋撻仔 (需時約 25 分鐘) ◊ ◊ ◊ ◊ <i>Baked egg custard tart (3 pieces)</i> <i>(Please allow 25 minutes of preparation time)</i>	88
椰果石榴甘露 ◊ <i>Chilled pink guava cream, sago, coconut jelly</i>	88
山楂馬蹄卷 <i>Water chestnut roll, hawthorn</i>	68
時令果碟 <i>Seasonal fruit platter</i>	每位 <i>Per person</i> 88

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