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## 小食前菜 APPETISERS

海蜆滷水鮮鮑魚 	HKD 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>	
香麻鴨舌海蜆 	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    	HKD 368
脆皮燒腩仔 	208
秘製香油豉油雞(半隻) 	328
招牌鹽香雞(半隻) 	328

 Signature  Pork  Shellfish  Vegetarian  Spicy  Nuts  Milk

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## 湯, 羹 SOUPS, BROTHS

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

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## 生猛海鮮 LIVE SEAFOOD FROM DAILY CATCH

東星斑, 老鼠斑, 紅瓜子斑

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

時價 Market price

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

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

時價 Market price

Red crab, Mud crab, Alaskan king crab

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</i> (3-day advanced order is required)	12,888
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</i> (3-day advanced order is required)	6,288
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)</i> (Please allow 60 minutes of preparation time)	6,888
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)</i> (Please allow 60 minutes of preparation time)	1,988
南非十二頭原隻乾鮑 (需時 60 分鐘) 🍲🍴 <i>Braised whole South African dried abalone (dried 50g)</i>	888
鮑汁燴花膠 (需時 45 分鐘) 🍲🍴 <i>Braised fish maw, superior abalone sauce (1 piece)</i> (Please allow 45 minutes of preparation time)	888
蠔皇花菇扣南非六頭湯鮑 🍲🍴 <i>Braised whole South African abalone,</i> <i>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</i> (Please allow 30 minutes of preparation time)	398

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






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## 燕窩 BIRD'S NEST

	HKD
	每位 <i>Per person</i>
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
  Pork
  Shellfish
  Vegetarian
  Spicy
  Nuts
  Milk

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## 海鮮 SEAFOOD

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

 Signature  Pork  Shellfish  Vegetarian  Spicy  Nuts  Milk

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## 家禽 POULTRY

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北京片皮烤鴨(貳食)(需 24 小時前預訂)  	全隻 Whole	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>		

 Signature  Pork  Shellfish  Vegetarian  Spicy  Nuts  Milk

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

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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, silkie chicken</i>		

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甜品 *DESSERT*

	HKD
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>	每位 <i>Per person</i> 688
薑汁香梨奶凍拌炸南瓜煎堆 (需時約 15 分鐘)  	98
椰果石榴甘露 	88
燕液小白兔奶凍 	88
鮮忌廉葡撻 (需時約 25 分鐘)    	88
馬來亞渣咋  	68
即煎杏茸紅豆燒餅 (需時約 15 分鐘) 	68
時令果碟	每位 <i>Per person</i> 88

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