

餐前小食 APPETIZER

	川味玫瑰鮑片 Marinated Sliced Abalone in Spicy Sauce	\$498
	蒜香拍青瓜 Chilled Cucumbers with Garlic in Black Vinegar	\$98
	舟山海蜇頭 Marinated Jellyfish with Sesame in Black Vinegar and Chili Oil	\$168
	燈影藕片 Stir-fried Lotus Roots Glazed with Honey and Sesame in Chili Oil	\$98
	牛肝菌素鵝 Crispy Beancurd Sheet Rolls filled with Assorted Mushrooms and Vegetables	\$98
	金磚豆腐 Deep-fried Tofu with Salted Pepper	\$118
	江南醉雞 Marinated Chicken in Hua Diao Chinese Wine	\$168
	川辣牛筋凍 Chilled Beef Tendon Jelly with Garlic in Soy Sauce	\$138
	玉葡萄 Chilled Wax Gourd Marinated in Beetroot and Assorted Berries Sauce	\$98
	頭抽田雞腿 Stir-fried Frog Legs in Premier Soy Sauce	\$168

 采悅軒招牌菜式 Signature Dish  采悅軒推介 YUE Recommendation

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燒味 BARBECUE SPECIALTY



太子鴨

Roasted Baby Duck

隻 Whole \$288

乳豬拼盤 (乳豬件、蜜餞西班牙黑毛豬叉燒、海蜇)

Roasted Suckling Pig, Barbecue Iberian Pork Glazed with Honey & Jellyfish

\$348



化皮乳豬件

Roasted Suckling Pig

\$368

蘋果木掛爐燒鵝 (需時60分鐘)

Roasted Goose with Applewood (60 minutes advance notice required)

半隻 Half \$578

隻 Whole \$1150

炭燒牛肋骨

Grilled Beef Ribs with Black Pepper

\$568

燒味雙拼盤 (請任選下列兩款)

Barbecue Meat Combination (Please select two of the followings)

\$328



蜜餞西班牙黑毛豬叉燒

Barbecue Iberian Pork Glazed with Honey

\$288

脆皮燒腩肉

Crispy Roasted Pork Belly

\$218

蔥油貴妃雞

Poached Free Range Chicken in Spring Onion Oil

半隻 Half \$295

隻 Whole \$590

沖繩黑糖豉油雞

Marinated Chicken with Okinawa Brown Sugar in Soy Sauce

半隻 Half \$295

隻 Whole \$590



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湯、羹 SOUP

每位 Per Person

是日老火湯

\$108

Soup of the Day

天白花菇竹筍燉菜膽

\$158

Double-boiled Shiitake Mushrooms with Bamboo Fungus and Brassica



杏汁花膠燉菜膽

\$398

Double-boiled Fish Maw with Brassica and Apricots

松茸關東遼參燉瑤柱甫

\$398

Double-boiled Sea Cucumber with Matsutake Mushrooms and Conpoy

雪蓮子無花果燉水鴨

\$298

Double-boiled Duck with Snow Lotus Seed and Figs

雪蓮子瑤柱甫石斛花燉鷓鴣

\$298

Double-boiled Partridge with Snow Lotus Seed, Dendrobium Flower and Conpoy

蟹肉粟米羹

\$158

Braised Sweet Corn and Crabmeat Soup

酸辣海鮮羹

\$158

Hot and Sour Soup with Assorted Seafood

西湖牛肉羹

\$158

Braised Minced Beef Soup with Egg White



古法佛跳牆 (72小時前預訂 · 兩位起)

\$1988

四十頭日本吉品鮑魚、花膠、海參、山瑞、鹿根、瑤柱、肘子、菜膽

Double-boiled Assorted Dried Seafood Soup (Pre-order 72 hours in advance · Minimum two persons)

Yoshihama Abalone (40 Head), Fish Maw, Sea Cucumber, Soft-shell Turtle, Deer Sinew, Conpoy, Yunnan Ham and Brassica



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燕窩 BIRD'S NEST

	每位 Per Person
紅燒蟹皇官燕 Braised Imperial Bird's Nest with Crab Roe	\$688
高湯燉官燕 Double-boiled Imperial Bird's Nest in Supreme Broth	\$638
竹笙海皇燕窩羹 Braised Bird's Nest Soup with Assorted Seafood and Bamboo Fungus	\$268
蟹肉燕窩羹 Braised Bird's Nest Soup with Crabmeat	\$268
雞茸燕窩羹 Braised Bird's Nest Soup with Minced Chicken	\$248

海味、鮑魚 DRIED SEAFOOD & ABALONE

	每位 Per Person
原條關東遼參 Stewed Japanese Sea Cucumber	\$388
花膠扣鵝掌 Braised Fish Maw with Goose Web	\$488
海參北菇扒鵝掌 Braised Sea Cucumber with Black Mushrooms and Goose Web	\$228
 日本吉品鮑 Stewed Whole Yoshihama Abalone in Imperial Sauce	
四十頭 (40 Head)	\$498
三十頭 (30 Head)	\$898
二十六頭 (26 Head)	\$1558
十八頭 (18 Head)	\$3888
原隻六頭廣肚公 (48小時前預訂) Braised King Fish Maw in Imperial Sauce (Pre-order 48 hours in advance)	\$12800

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生猛海鮮 LIVE SEAFOOD

時價 Market Price
每兩約 Approx. 37.5g

海中蝦、大花蝦

Prawn, Giant Tiger Prawn

可供白灼, 雞油花雕蒸, 椒鹽炒, 豉椒炒或避風塘炒

Poached, Steamed with Chicken Oil in Hua Diao Chinese Wine,
Wok-fried with Salted Pepper, Wok-fried with Black Bean and Chili, or
Wok-fried with Crispy Garlic and Chili

東星斑、老鼠斑、老虎斑、方腩、花鷹斑、瓜子斑

Spotted Garoupa, Pacific Garoupa, Tiger Garoupa, Macao Sole,
Eagle Garoupa, Melon Seed Garoupa

可供薑蔥蒸, 豉汁蒸, 古法蒸或上湯

Steamed with Ginger and Spring Onions, Steamed with Black Bean Sauce,
Steamed with Shredded Pork and Mushroom, or Simmered in Broth

阿拉斯加蟹、膏蟹、肉蟹、澳洲水晶蟹

Alaskan Crab, Green Crab, Mud Crab, Australian Crystal Crab

可供清蒸, 雞油花雕蒸, 椒鹽炒或薑蔥炒

Steamed, Steamed with Chicken Oil in Hua Diao Chinese Wine,
Wok-fried with Salted Pepper, or Wok-fried with Ginger and Spring Onions

南澳洲龍蝦

Southern Rock Lobster

可供豉椒炒, 避風塘炒或上湯焗

Wok-fried with Black Bean and Chili, Wok-fried with Crispy Garlic and Chili, or
Baked in Supreme Broth

以上海鮮歡迎客人提供特別烹調方式

Welcome to order the above seafood with preferred cooking method



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海鮮 SEAFOOD



至尊炸釀蟹蓋

Deep-fried Crab Shell filled with Crabmeat and Onions

每位 Per Person \$218

百花釀蟹鉗

Deep-fried Crab Claw coated with Shrimp Paste

每位 Per Person \$268

陳皮鵝肝汁元貝蒸蛋白

Steamed Scallops with Aged Tangerine Peel and Egg White in Goose Liver Jus

每位 Per Person \$198



原隻豉味龍蝦球

Stir-fried Lobster in Black Bean Sauce

\$1080

桃園三杯白鱈魚腩

Stir-fried Cod Fish Belly in Rice Wine and Soy Sauce

\$298



砂鍋三蔥花雕焗白鱈魚

Braised Cod Fish with Mixed Onions in Hua Diao Chinese Wine served in Casserole

\$398

老檀酸菜東星斑球

Simmered Spotted Garoupa Fillet with Preserved Mustard Green and Sichuan Peppercorn in Broth

\$698

一夜乾黃魚

Deep-fried Yellow Croaker

\$298

豉汁崧子蘆筍炒澳洲帶子

Stir-fried Australian Scallops with Asparagus and Pine Seed in Black Bean Sauce

\$498



砂鍋三蔥花雕焗中蝦

Braised Prawns with Mixed Onions in Hua Diao Chinese Wine served in Casserole

\$398



宮保爆蝦球

Wok-fried Shrimps with Cashew Nuts in Chili Sauce

\$398

柑桔脆蝦球

Deep-fried Shrimps in Citrus Sauce

\$398

砂鍋蝦醬蘭度桂花蚌

Braised Sea Cucumber Meat with Kale in Shrimp Paste served in Casserole

\$368



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家禽 POULTRY

	招牌妙齡鴿 Roasted Marinated Pigeon	隻 Whole	\$118
	紅寶沙薑雞 Pan-fried Chicken with Galangal, Black Fungus and Red Dates	半隻 Half 隻 Whole	\$295 \$590
	原籠荷香瑞草蒸雞 Steamed Chicken with Shredded Mushroom and Red Dates in Lotus Leaf served with Bamboo Basket	半隻 Half 隻 Whole	\$295 \$590
	當紅脆皮雞 Crispy Roasted Chicken	半隻 Half 隻 Whole	\$295 \$590
	古法瓦罉鹽焗雞 (48小時前預訂) Baked Chicken with Rock Salted (Pre-order 48 hours in advance)	隻 Whole	\$590
	松露手撕雞 (每日限量供應 · 建議24小時前預訂) Marinated Shredded Chicken in Black Truffle Paste (Daily limited supply, 24 hours advance notice is recommended)	隻 Whole	\$688
	香烤片皮鴨 (每日限量供應 · 建議24小時前預訂) Roasted Peking Duck (Daily limited supply, 24 hours advance notice is recommended)	隻 Whole	\$888

二度製作 (請任選下列一款)

Second Course Selection (Please select one of the followings)

銀芽炒鴨絲

Sautéed Shredded Duck with Bean Sprouts

翠盞烤鴨崧

Stir-fried Minced Duck served with Lettuces

茄子炆鴨件

Stewed Duck with Eggplants

鴨肉蒜香炒飯

Fried Rice with Minced Duck, Garlic and Egg

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豬、牛 PORK & BEEF

蜂蜜炆牛肉 Stewed Beef Glazed with Honey and Turnip Cake	每位 Per Person	\$138
狀元南乳骨 Deep-fried Spare Ribs in Preserved Red Fermented Beancurd Paste		\$228
鳳梨陳皮咕嚕肉 Sweet and Sour Pork with Pineapple and Aged Tangerine Peel		\$228
蝦醬豆腐蒸黑豚腩片 Steamed Sliced Iberian Pork Belly with Tofu in Shrimp Paste		\$228
杭椒炒西班牙黑豚腩片 Stir-fried Sliced Iberian Pork Belly with Green Pepper in Black Bean Sauce		\$228
X.O.醬京蔥爆牛柳絲 Wok-fried Shredded Beef with Leeks in X.O. Chili Sauce		\$238
蠔皇鮮菇牛肉 Stir-fried Sliced Beef with Straw Mushrooms in Oyster Sauce		\$238
 砂鍋中式燴牛尾 Braised Oxtails with Potato Wedges and Onions served in Casserole		\$298
回味鵝肝牛柳粒 Stir-fried Diced Beef and Foie Gras with Thai Basil in Soy Sauce		\$428



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時蔬、豆腐 VEGETABLES & TOFU

	火瞳菊花菜 Simmered Chinese Cabbage with Yunnan Ham	每位 Per Person	\$98
	極品攪鼓醬炒菜心 Stir-fried Choi Sum in Preserved Olive Black Bean Sauce		\$198
	薑汁炒芥蘭 Wok-fried Kale in Ginger Sauce		\$198
	蒜香蝦乾蒸勝瓜 Steamed Angled Luffa with Dried Shrimps and Garlic in Soy Sauce		\$218
	梅菜蒸茄子 Steamed Eggplants with Preserved Vegetables in Soy Sauce		\$218
	蝦子柚皮唐生菜 Braised Pomelo Peels with Shrimp Roe served with Chinese Lettuces		\$268
	榆耳黃耳紅燒豆腐 Braised Tofu with Assorted Fungus		\$228
	松露千根繡球 Deep-fried Wheat Gluten Puffs with Assorted Vegetables in Black Truffle Paste		\$238
	竹筴扒上素 Braised Bamboo Fungus and Seasonal Vegetables		\$268
	手打魚腐魚湯浸娃娃菜 Simmered Baby Chinese Cabbages and Homemade Fish Curd in Fish Broth		\$298
	魚香上湯浸芥膽 Simmered Mustard Green with Dried Halibut in Supreme Broth		\$228
	砂鍋櫻花蝦炒津菜 Sautéed Chinese Cabbages with Dried Sakura Shrimps served in Casserole		\$218
	砂鍋南乳粗齋 Stewed Mixed Fungus, Seasonal Vegetables and Vermicelli in Preserved Red Fermented Beancurd Paste served in Casserole		\$218

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飯、麵 RICE & NOODLES

	香煎溏心日本帶子拌蔥油稻庭麵 Braised Inaniwa Udon in Spring Onion Oil served with Pan-seared Japanese Scallop	每位 Per Person	\$188
	蝦子牛肝菌撈粗麵 Braised Tossed Noodles with Shrimp Roe and Porcini Mushrooms		\$218
	豉椒蝦球兩面黃 Fried Noodles with Shrimps and Bell Pepper in Black Bean Sauce		\$398
	燒鵝汁乾炒牛河 Stir-fried Flat Rice Noodles with Sliced Beef in Roasted Goose Jus		\$248
	桂花瑤柱炒新竹米粉 Fried Rice Vermicelli with Conpoy and Egg		\$288
	濃蝦湯海鮮泡稻庭麵 Inaniwa Udon with Assorted Seafood in Shrimp Bisque		\$368
	石鍋鮑魚燒飯 Braised Rice with Abalone, Assorted Seafood and Conpoy in Abalone Sauce served in Stone Pot		\$398
	鵝肝牛柳粒炒飯 Fried Rice with Diced Beef, Foie Gras and Egg		\$398
	瑤柱蛋白蟹肉炒飯 Fried Rice with Crabmeat, Conpoy and Egg White		\$248
	欖菜四季豆炒飯 Fried Rice with Diced String Beans, Preserved Olives and Egg		\$228



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甜品 DESSERT

冰花燉官燕 每位 Per Person \$558
Double-boiled Imperial Bird's Nest in Crystal Sugar



薑味繡球 每位 Per Person \$88
Tofu Chrysanthemum in Sweetened Ginger Soup

楊枝甘露 每位 Per Person \$68
Chilled Mango Cream with Sago and Pomelo

二十年陳皮紅豆沙 每位 Per Person \$68
Sweetened Red Bean Soup with Lotus Seed and Aged Tangerine Peel



洋參棗皇燉桃膠 每位 Per Person \$88
Double-boiled Peach Resin with Ginseng and Red Dates

蛋白杏仁茶 每位 Per Person \$88
Sweetened Almond Cream with Egg White

乾清棗皇糕 (三件) \$66
Steamed Red Date and Coconut Milk Puddings (3 pieces)

香蜜雞蛋散 (八件) \$58
Crispy Twisted Egg Puffs Glazed with Honey (8 pieces)

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