



**A La Carte Menu**



# 厨师 介绍



## CHEF'S RECOMMENDATIONS

## PER ORDER

砂煲香蒜红烧西班牙花腩 Braised Iberico Pork Belly and Whole Garlic with Chef's Special Sauce in Claypot	\$48
XO酱粉丝生虾煲 Wok-fried 'Live' Prawn with XO Sauce and Glass Noodles in Claypot	\$58
砂煲腊味饭 Claypot Rice with Assorted Preserved Chinese Sausages	\$88
XO 酱龙虾炒萝卜糕 Stir-fried Lobster and Radish Cake with Homemade XO Chilli Sauce	\$118
极品酱炒南非鲜鲍鱼 Stir-fried South African Fresh Abalone with Homemade XO Chilli Sauce	\$128 (3PCS)
砂煲龙虾玉带鸳鸯泡饭 Poached 'Yuan Yang' Rice with Lobster and Scallops in Claypot	\$148

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# 开胃小菜

## APPETISER

## PER ORDER

岷江三拼 

Min Jiang Appetiser Trio

金沙龙虾球

Deep-fried Lobster Medallion coated with Salted Egg Yolk

凤梨西施汁玉带

Chilled Hokkaido Scallop with Pineapple Salsa

脆皮烧肉

Roasted Crispy Pork Belly

\$38

PER PERSON

蜜汁黑豚叉烧 

Honey-glazed Barbecued Ibérico Pork

\$28

脆皮烧肉

Crispy Roasted Pork Belly

\$18

椒盐银针鱼

Crispy Silver Bait Fish with Spiced Salt

\$16

咸蛋肉松金瓜条 

Crispy Fried Pumpkin with Salted Egg Yolk and Pork Floss

\$16

蒜泥白肉

Sliced Pork with Shredded Cucumber and Garlic Sauce

\$16

岷江醉鸡

Drunken Chicken in Min Jiang Style

\$16

川式芝麻口水鸡

Chicken with Sesame in Sichuan Style

\$16

凉拌鲍鱼仔海蜇花 

Chilled Baby Abalone and Marinated Jellyfish

\$32



厨师精选 Chef's Speciality

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# 温暖 汤类



## SOUP

## PER PERSON

石锅京式鱼头汤 Double-boiled 'Song' Fish Head Soup Shanghai-style in Stone Pot (Subject to availability)	\$68 HALF HEAD	菠菜蟹肉带子豆腐羹 	\$20 Thick Beancurd Soup with Crabmeat, Scallop and Spinach
京式蟹肉燕窝羹 Braised Bird's Nest with Crabmeat in Shanghai-style	\$78	金腿鸡茸玉环汤	\$20 Winter Melon filled with Chicken Double-boiled in Superior Soup and 'Kim Hua' Ham
京式菜胆干贝花胶汤 	\$58	京式鲜虾云吞鸡汤 	\$20 Double-boiled Chicken Soup with Prawn Dumpling and Tientsin Cabbage
虫草花干贝鲍鱼鸡汤 Double-boiled Abalone Soup with Dried Scallop, Cordyceps Flower and Chicken	\$32	岷江酸辣羹 	\$16 Min Jiang Hot and Sour Soup
海味蟹肉鱼鳔羹	\$22	蟹肉粟米羹	\$12 Braised Crabmeat with Sweet Corn Soup
酸菜红斑鱼片汤 	\$20	每日保健老火汤	\$10 Soup of the Day
Spicy Sliced Red Garoupa Soup with Preserved Cabbage			



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黑松露汁焖南非5头鲍  
SLOW-BRAISED AFRICAN 5-HEAD ABALONE WITH BLACK TRUFFLE SAUCE



锦绣鲍丝酿油条  
DEEP-FRIED STUFFED DOUGH STICKS WITH  
SHREDDED ABALONE AND ENOKI MUSHROOM

# 鲍鱼

## 海味

### ABALONE / DRIED SEAFOOD

### PER PERSON

澳洲青边鲍 	SEASONAL PRICE
Braised Whole Australian Green Lip Abalone	
鲍汁焖澳洲二头鲍	\$88
Slow-braised Australian 2-Head Abalone with Garden Greens	
鲍鱼海参豆腐伴时蔬 	\$38
Braised Whole Abalone with Sea Cucumber, Homemade Beancurd and Seasonal Vegetables	
黑松露汁焖南非五头鲍 	\$58
Slow-braised African 5-Head Abalone with Black Truffle Sauce	
锦绣鲍丝酿油条	\$48 (S)
Deep-fried Stuffed Dough Sticks with Shredded Abalone and Enoki Mushroom	\$96 (L)
鲍脯冬菇时蔬	\$58 (S)
Braised Sliced Abalone with Mushrooms and Seasonal Vegetables	\$85 (M)
蚝皇海参扒冬菇	\$58 (S)
Braised Sea Cucumber with Mushrooms in Oyster Sauce	\$85 (M)



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金沙龙虾

WOK-FRIED LOBSTER WITH CREAMY SALTED EGG YOLK

# 活龙虾

# 活蟹

## 'LIVE' LOBSTER

## PER 100G

澳洲龙虾 (须预定)  
Australian Lobster (Advance order required)

SEASONAL  
PRICE

波士顿龙虾 (须预定)  
Boston Lobster (Advance order required)

SEASONAL  
PRICE

本地龙虾  
Local Lobster

\$20

## 煮法 COOKING STYLE

姜葱焗 Baked with Ginger and Spring Onions  
金银蒜蒸 Steamed with Minced and Fried Garlic  
奶沙陈皮炒 Stir-fried with Tangerine Peel  
Butter Crunch  
避风塘 Wok-fried Typhoon Style

## 'LIVE' CRAB

## PER 100G

螃蟹  
Crab

\$18

## 煮法 COOKING STYLE

姜葱焖米粉 Braised Rice Vermicelli  
with Spring Onions and Ginger



辣椒 Wok-fried with Chilli Sauce

黑胡椒 Wok-fried with Black Pepper

金沙 Wok-fried with Creamy Salted Egg Yolk

蒸/炸馒头  
Steamed / Fried Bun

\$2  
PER PIECE  
(MIN. 2 PCS)



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# 活鱼

# 活虾


'LIVE' FISH	PER 100G
笋壳 Marble Goby (Soon Hock)	\$13
多宝鱼 Turbot Fish	\$22
星斑 Star Garoupa	\$15
东星斑 Coral Garoupa	SEASONAL PRICE
青衣 (须预定) Green Wrasse (Advance order required)	SEASONAL PRICE

## 煮法 COOKING STYLE

清蒸 Steamed with Superior Soya Sauce (Hong Kong-style)  
家乡蒸 Steamed with Black Fungus in Superior Soya Sauce  
豆酥蒸 Steamed with Soya Bean Crumbs   
砂煲豆根焖 Braised with Bean Gluten in Claypot  
榄格鲜百合角瓜炒 Stir-fried with Olive Luffa and Fresh Lily Bulb

'LIVE' PRAWN	PER 100G
虾 Prawn	\$10

## 煮法 COOKING STYLE

白灼 Poached  
开边蒜茸蒸 Steamed with Minced Garlic  
药膳醉虾 Drunken-style with Chinese Herbs  
XO酱粉丝煲 Wok-fried with XO Sauce and Glass Noodles in Claypot   
椒盐 Crisp-fried with Salt and Pepper

# 特色 海鲜

## SEAFOOD

## PER ORDER

香橙汁炸鲈鱼扒 	\$22 PER PERSON
Deep-fried Sea Perch Fillet with Homemade Orange Sauce	
剁椒豆豉蒸鲈鱼扒 	\$22 PER PERSON
Steamed Sea Perch Fillet with Homemade Chilli and Black Bean	
糖醋荔枝鱼片	\$36 (S) \$54 (M)
Sweet and Sour Sliced Fish with Lychee	
酱烧大虾	\$18 PER PERSON
Pan-fried King Prawn with Spicy Bean Sauce	
官保虾球 	\$36 (S) \$54 (M)
Sautéed Prawns with Dried Red Chilli	
干烧虾球 	\$36 (S) \$54 (M)
Sautéed Prawns with Minced Garlic Chilli Sauce	
XO酱松菇芦笋鲜贝	\$52 (S) \$78 (M)
Sautéed Fresh Scallops with Asparagus, Hon Shimeji Mushrooms in XO Sauce	



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柱侯萝卜牛根腩煲  
SLOW-BRAISED BEEF BRISKET, TENDON AND RADISH

# 砂煲 精选

## CLAYPOT

## PER ORDER

红烧鳝糊煲 Braised Eel in Garlic Sauce	\$32
姜葱焗原条笋壳  Baked Whole Marble Goby (Soon Hock) with Ginger and Spring Onion in Claypot	\$108
海鲜豆腐煲  Braised Beancurd with Assorted Seafood	\$38 (S) \$57 (M)
柱侯萝卜牛根腩煲 Slow-braised Beef Brisket, Tendon and Radish	\$40 (S) \$60 (M)



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烧味拼盘  
BARBECUED COMBINATION

# 肉类美食



双葱松菇炒伊比利亚黑豚  
STIR-FRIED IBÉRICO PORK WITH DUO OF ONIONS AND HON SHIMEJI MUSHROOMS

MEAT	PER ORDER		
化皮乳猪 (须一天前预定) Roasted Crispy Skin Suckling Pig (Advance order of 1 day required)	SEASONAL PRICE	京酱肉丝卷饼 Sautéed Shredded Pork with Sweet Bean Sauce Served with Homemade Crepes	\$36 (S) \$54 (M)
南乳去骨乳猪 (须一天前预定) Roasted Deboned Suckling Pig seasoned with Fermented Bean Sauce (Advance order of 1 day required)	SEASONAL PRICE	秘制排骨  Braised Spare Rib in Chef's Blended Sauce	\$22 PER PERSON
烧味拼盘  Barbecued Combination	\$58 (S) \$116 (L)	洋葱烧汁香煎黑猪扒  Pan-seared Kurobuta Cutlet with Onions in Cantonese Style	\$18 PER PERSON
黑豚叉烧 Barbecued Ibérico Pork 脆皮烧肉 Crispy Roasted Pork Belly 爱尔兰烤鸭 Roasted Silver Hill Irish Duck		胡麻酱香煎和牛伴沙律菜  Pan-seared Wagyu Beef with Goma Sauce and Mixed Vegetable Salad	\$88
双葱松菇炒伊比利亚黑豚  Stir-fried Ibérico Pork with Duo of Onions and Hon Shimeji Mushrooms	\$40 (S) \$60 (M)	芦笋黑椒牛柳粒 Wok-fried Beef Cubes with Asparagus in Black Pepper Sauce	\$42 (S) \$63 (M)



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樟茶片鴨  
CAMPHOR TEA SMOKED DUCK FILLET



爱尔兰烤鸭  
ROASTED SILVER HILL IRISH DUCK



蒙古杏片鸡  
MONGOLIAN CHICKEN WITH ALMOND FLAKES

# 美味 家禽

## POULTRY

## PER ORDER

北京烤爱尔兰鸭 	\$128
Roasted Silver Hill Irish Peking Duck	WHOLE
Choice of second serving:	
鸭丝焖伊面 Stewed Ee-fu Noodles with	
Shredded Duck	
鸭松炒饭 Fragrant Fried Rice with	
Minced Duck	
椒盐鸭架 Deep-fried Duck Bone	
with Salt and Pepper	
爱尔兰烤鸭 	\$50 HALF
Roasted Silver Hill Irish Duck	\$98 WHOLE
西施香芒爱尔兰鸭	\$50 HALF
Roasted Silver Hill Irish Duck Fillet	\$98 WHOLE
with Sliced Mango in	
Sweet Plum Sauce	
樟茶片鸭 	\$40 HALF
Camphor Tea Smoked Duck Fillet	\$80 WHOLE
蒙古杏片鸡 	\$58 WHOLE
Mongolian Chicken	
with Almond Flakes	
淮盐吊烧鸡	\$50 WHOLE
Crispy Whole Chicken	
with Salt and Pepper	
腰果官保鸡丁	\$30 (S)
Wok-fried Diced Chicken with	\$45 (M)
Dried Red Chilli and Cashew Nuts	
辣子鸡丁 	\$30 (S)
Spicy Popcorn Chicken	\$45 (M)
in Sichuan Style	



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# 蔬菜 / 豆腐

## VEGETABLES / BEANCURD


## PER ORDER

蟹肉竹笙酿金菇豆腐扒时蔬 Braised Crabmeat with Homemade Beancurd and Enoki Mushrooms stuffed in Bamboo Pith	\$14 PER PERSON (MIN. 2 ORDERS)
麻婆豆腐 Braised Beancurd with Minced Meat and Chilli Sauce	\$26 (S) \$39 (M)
樱花虾鲜冬菇扒澳洲菠菜  Braised Australian Spinach with Shiitake Mushrooms and Sakura Ebi	\$36 (S) \$54 (M)
干煸四季豆  Wok-fried String Beans with Minced Meat	\$26 (S) \$39 (M)
渔香茄子 Stewed Eggplant with Minced Meat and Sichuan Chilli	\$26 (S) \$39 (M)
白松菇炒青龙菜 Stir-fried Chinese Chives with Hon Shimeji Mushrooms and Bean Sprouts	\$26 (S) \$39 (M)
香港芥兰 / 芦笋 / 西兰花 / 白菜苗 Hong Kong 'Kai Lan' / Asparagus / Broccoli / Baby 'Bak Choy' / 'Wa Wa Cai'	\$26 (S) \$39 (M)

### 煮法 COOKING STYLE

蚝皇 Oyster Sauce  
 蒜茸 Stir-fried with Minced Garlic  
 上汤 Poached with Superior Stock  
 清炒 Plain-fried

### 煮法 COOKING STYLE

蒜片黑豚肉 Sautéed with Sliced Iberico Pork and Garlic	\$46 (S) \$69 (M)
牛肉片 Sautéed with Sliced Beef	\$38 (S) \$57 (M)
虾球 Sautéed with Prawns	\$48 (S) \$72 (M)
XO酱带子 Sautéed with Scallops and XO Sauce 	\$52 (S) \$78 (M)



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鲍鱼生虾捞面  
STEWED NOODLES WITH ABALONE AND FRESH PRAWN



鲍鱼海鲜泡饭  
POACHED RICE WITH ABALONE AND SEAFOOD IN SUPERIOR BROTH

# 主食 好味

## RICE / NOODLES

## PER PERSON

姜葱蒜菇开边龙虾焖生面 	\$52
Stewed Egg Noodles with Half Lobster, Hon Shimeji Mushrooms, Ginger and Spring Onions	
鲍鱼生虾捞面 	\$26
Stewed Noodles with Abalone and Fresh Prawn	
XO酱大虾焖伊面	\$18
Stewed Ee-fu Noodles with King Prawn in XO Sauce	
鲍鱼海鲜泡饭 	\$26
Poached Rice with Abalone and Seafood in Superior Broth	

XO酱黑豚叉烧炒饭 	\$38 (S)
Fried Rice with Iberico 'Char Siew' and Homemade XO Chilli Sauce	\$57 (M)
宜宾芽菜蟹肉炒糙米饭	\$38 (S)
Fried Brown Rice with Fresh Crabmeat and Sichuan Fermented Mustard	\$57 (M)
黑豚肉香煎低米粉	\$40 (S)
Pan-fried Vermicelli with Sliced Iberico Pork	\$60 (M)
海鲜干炒面线 	\$30 (S)
Stir-fried 'Mee Sua' with Seafood	\$45 (M)
XO酱肉松茄子焖面卜	\$28 (S)
Stewed Noodles with Minced Meat and Eggplant in XO Sauce	\$42 (M)
岷江炒面伴菜心 	\$28 (S)
Stir-fried Noodles in Min Jiang-style	\$42 (M)
韭黄干烧伊面	\$28 (S)
Braised Ee-fu Noodles with Yellow Chives and Straw Mushrooms	\$42 (M)

# 可口 锅巴

## CRISPY RICE

## PER ORDER

海鲜锅巴	\$38 (S)
Rice Crisp with Assorted Seafood	\$57 (M)
麻辣海鲜锅巴	\$38 (S)
Rice Crisp with Assorted Seafood in Sichuan Hot and Spicy Sauce	\$57 (M)
岷江海鲜锅巴	\$38 (S)
Rice Crisp with Assorted Seafood in Min Jiang Style	\$57 (M)



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# 素食 佳肴

## VEGETARIAN

## PER ORDER

素锅贴 	\$9.80
Pan-fried Vegetarian Gyoza	(4PCS)
葱油饼 	\$9.80
Deep-fried Sichuan Onion Pancakes	(4PCS)
烤素方	\$22
Vegetarian Peking Duck	
虫草花竹笙素鸡汤	\$18
Double-boiled Vegetarian Chicken Soup with Cordyceps Flower and Bamboo Pith	PER PERSON
素酸辣羹 	\$14
Vegetarian Sichuan Hot and Sour Soup	PER PERSON
上素炒四季豆	\$26 (S)
Stir-fried String Beans with Mushrooms	\$39 (M)
黑椒豆腐	\$26 (S)
Sautéed Beancurd with Black Pepper Sauce	\$39 (M)
腰果官保素鸡 	\$28 (S)
Sautéed Vegetarian Chicken with Dried Red Chilli and Cashew Nuts	\$42 (M)
什菜锅巴	\$28 (S)
Rice Crisp with Mixed Vegetables	\$42 (M)
酸辣锅巴 	\$28 (S)
Rice Crisp with Sichuan Hot and Sour Soup	\$42 (M)
素粒炒饭	\$26 (S)
Vegetarian Fried Rice with Carrot and Mock Chicken	\$39 (M)
松子橄榄菜素鸡炒糙米饭 	\$28 (S)
Fried Brown Rice with Mock Chicken, Pine Nuts and Preserved Olive Vegetables	\$42 (M)
什菜脆生面	\$28 (S)
Crispy Noodles with Mixed Vegetables	\$42 (M)



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椰盅牛油果咖啡雪糕  
CHILLED CREAM OF AVOCADO  
WITH COFFEE ICE CREAM  
SERVED IN YOUNG COCONUT



紫薯香脆奶球  
DEEP-FRIED PURPLE SWEET POTATO CRISPY MILK

# 欢乐甜品

## DESSERT

## PER PERSON

红莲炖官燕	\$69
Double-boiled Bird's Nest with Lotus Seeds and Red Dates	
杏仁茶蛋白雪蛤官燕	\$58
Double-boiled Bird's Nest and Hasma with Egg White Almond Cream	
红莲炖雪蛤	\$20
Double-boiled Hasma with Lotus Seeds and Red Dates	
雪蛤火龙果香茅冻	\$16
Chilled Hasma, Red Dragonfruit and Lemongrass Jelly with Honey Sea Coconut	
椰盅牛油果咖啡雪糕	\$18
Chilled Cream of Avocado with Coffee Ice Cream served in Young Coconut	
酥炸榴莲	\$18.80
Deep-fried D24 Durian Custard	

杞子桂花糕	\$12 (4PCS)
Chilled Osmanthus Jelly Cake with Wolfberries	
四川锅饼	\$16 (12PCS)
Sichuan Red Bean Paste Pancakes	
紫薯香脆奶球	\$22 PER ORDER (8PCS)
Deep-fried Purple Sweet Potato Crispy Milk	
榴槿布丁	\$16
Chilled Durian Pudding	
榴槿糯米糍	\$16 PER ORDER (4PCS)
Durian Glutinous Rice Ball	
香脆华夫饼雪糕	\$15 (SINGLE SCOOP)
Ice Cream and Crisp Waffle with Drizzles and Sprinkles	\$19 (DOUBLE SCOOP)
Featuring Crushed Pistachios, Oreo Cookie Crumbs, Assorted Berries and Maple Syrup (Choice of Chocolate, Strawberry or Vanilla Ice Cream)	
杨枝甘露	\$10
Chilled Mango Sago with Pomelo	
龙眼豆腐	\$10
Chilled Beancurd with Longan	



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