



A La Carte Menu



XO 酱龙虾炒萝卜糕

STIR-FRIED LOBSTER AND RADISH CAKE WITH HOMEMADE XO CHILLI SAUCE

厨师 介绍



砂锅龙虾玉带鸳鸯泡饭

POACHED 'YUAN YANG' RICE WITH LOBSTER AND SCALLOPS IN CLAYPOT

CHEF'S RECOMMENDATIONS

PER ORDER

脆口香椿酱伊比利亚花腩 Crispy Fried Iberico Pork Belly with 'Xiang Chun' Sauce	\$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
京式蟹肉燕窝羹 Braised Bird's Nest with Crabmeat in Shanghai-style	\$78	金腿鸡茸玉环汤 Winter Melon filled with Chicken Double-boiled in Superior Soup and 'Kim Hua' Ham	\$20
京式菜胆干贝花胶汤 	\$58	京式鲜虾云吞鸡汤 	\$20
Double-boiled Fish Maw Soup with Dried Scallops and Tientsin Cabbage		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
海味蟹肉鱼鳔羹 Braised Dried Fish Maw Soup with Crabmeat, Conpoy and Sea Cucumber	\$22	蟹肉粟米羹 Braised Crabmeat with Sweet Corn Soup	\$12
酸菜红斑鱼片汤 	\$20	每日保健老火汤 Soup of the Day	\$10
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)
Sweet and Sour Sliced Fish with Lychee	\$54 (M)
酱烧大虾	\$18
Pan-fried King Prawn with Spicy Bean Sauce	PER PERSON
官保虾球 	\$36 (S)
Sautéed Prawns with Dried Red Chilli	\$54 (M)
干烧虾球 	\$36 (S)
Sautéed Prawns with Minced Garlic Chilli Sauce	\$54 (M)
XO酱松菇芦笋鲜贝	\$52 (S)
Sautéed Fresh Scallops with Asparagus, Hon Shimeji Mushrooms in XO Sauce	\$78 (M)



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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		
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		
烧味拼盘  Barbecued Combination	\$58 (S) \$116 (L)	京酱肉丝卷饼  Sautéed Shredded Pork with Sweet Bean Sauce Served with Homemade Crepes	\$36 (S) \$54 (M)
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		秘制排骨  Braised Spare Rib in Chef's Blended Sauce	\$22 PER PERSON
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)	洋葱烧汁香煎黑猪扒  Pan-seared Kurobuta Cutlet with Onions in Cantonese Style	\$18 PER PERSON
		胡麻酱香煎和牛伴沙律菜  Pan-seared Wagyu Beef with Goma Sauce and Mixed Vegetable Salad	\$88
		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)
<i>Featuring Crushed Pistachios, Oreo Cookie Crumbs, Assorted Berries and Maple Syrup (Choice of Chocolate, Strawberry or Vanilla Ice Cream)</i>	
华夫小宇宙	\$13
Loaded Waffles	
<i>(Choice of Chocolate or Biscoff Sauce and Vanilla or Chocolate Ice Cream)</i>	
杨枝甘露	\$10
Chilled Mango Sago with Pomelo	
龙眼豆腐	\$10
Chilled Beancurd with Longan	



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