



**A La Carte Menu**



砂鍋龍蝦玉帶鴛鴦泡飯

Poached 'Yuan Yang' Rice with Lobster and Scallops in Claypot

# 廚師 介紹

## CHEF'S RECOMMENDATIONS

## PER ORDER

豉汁涼瓜斑片煲  
Braised Sliced Garoupa with Bitter Gourd  
and Black Bean Sauce in Claypot

\$48

XO醬粉絲生蝦煲  
Wok-fried 'Live' Prawn with XO Sauce  
and Glass Noodles in Claypot

\$48

砂煲慢火煮小羊腿  
Slow-Cooked Lamb Shank in Claypot

\$56

砂煲臘味飯  
Claypot Rice with Assorted Preserved  
Chinese Sausages

\$78

砂煲龍蝦玉帶鴛鴦泡飯  
Poached 'Yuan Yang' Rice with Lobster  
and Scallops in Claypot

\$128

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# 开胃小菜

## APPETISER

## PER ORDER

岷江三拼 

Min Jiang Appetiser Trio

奶柠龙虾球 Deep-fried Lobster Medallion  
coated with Creamy Lemon Sauce

生捞鲍鱼仔 Chilled Baby Abalone with Spicy Plum Sauce

蒜泥白肉卷 Sliced Pork Roll with Shredded Cucumber  
and Garlic Sauce

\$26

PER PERSON

蜜汁黑豚叉烧 

Honey-glazed Barbecued Ibérico Pork

\$28

脆皮烧肉

Crispy Roasted Pork Belly

\$16

椒盐银针鱼

Crispy Silver Bait Fish with Spiced Salt

\$16

咸蛋凉瓜

Bitter Gourd with Salted Egg Yolk

\$16

咸蛋肉松金瓜条 

Crispy Fried Pumpkin with Salted Egg Yolk  
and Pork Floss

\$16

海蜇花

Marinated Jellyfish

\$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

生捞鲍片 

Chilled Sliced Abalone with Spicy Plum Sauce

\$58



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)	\$58 HALF HEAD	猴头菇虫草花螺肉炖鸡汤  Double-boiled Chicken Soup with Monkey Head Mushroom, Cordyceps Flower and Conch Meat	\$20
京式菜胆干贝花胶汤  Double-boiled Fish Maw Soup with Dried Scallops and Tientsin Cabbage	\$48	京式鲜虾云吞鸡汤  Double-boiled Chicken Soup with Prawn Dumpling and Tientsin Cabbage	\$16
红烧蟹肉鱼鳔羹 Braised Fish Maw Soup with Crabmeat	\$20	岷江酸辣羹  Min Jiang Hot and Sour Soup	\$16
酸菜红斑鱼片汤  Spicy Sliced Red Garoupa Soup with Preserved Cabbage	\$20	蟹肉粟米羹 Braised Crabmeat with Sweet Corn Soup	\$12
澳洲菠菜海鲜汤 Australian Spinach Soup with Assorted Seafood	\$20	每日保健老火汤 Soup of the Day	\$10



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# 特级 燕窝/ 鱼翅

## BIRD'S NEST / SHARK'S FIN

PER  
PERSON

京式蟹肉燕窝羹 Braised Bird's Nest with Crabmeat in Shanghai Style	\$68
岷江迷你佛跳墙  Double-boiled Mini Buddha Jumps Over The Wall	\$128
高汤蟹肉干捞大鲍翅  Stir-fried Supreme Shark's Fin and Fresh Crabmeat served with Superior Stock	\$98
红烧大鲍翅 Braised Supreme Shark's Fin in Brown Sauce	\$88
红烧蟹肉中鲍翅  Braised Superior Shark's Fin with Fresh Crabmeat in Brown Sauce	\$68
高汤菜胆云腿炖中鲍翅 Double-boiled Superior Shark's Fin with Yunnan Ham and Chinese Cabbage	\$68
石锅金汤蟹肉金钱翅  Braised Shark's Fin with Crabmeat and Golden Superior Stock in Stone Pot	\$42



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黑松露汁焖南非5头鲍

Slow-braised African 5-Head Abalone with Black Truffle Sauce

# 鲍鱼 海味

## ABALONE / DRIED SEAFOOD

PER  
PERSON

澳洲青边鲍 

Braised Whole Australian Green Lip Abalone

SEASONAL  
PRICE

鲍汁焖澳洲2头鲍

Slow-braised Australian 2-Head Abalone  
with Garden Greens

\$88

原粒鲍鱼花胶筒 

Braised Whole Australian Abalone  
with Fish Maw

\$60

黑松露汁焖南非5头鲍 

Slow-braised African 5-Head Abalone  
with Black Truffle Sauce

\$58

鲍脯冬菇时蔬

Braised Sliced Abalone with Mushrooms  
and Seasonal Vegetables

\$58 (S)

\$85 (M)

蚝皇海参扒冬菇

Braised Sea Cucumber with Mushrooms  
in Oyster Sauce

\$48 (S)

\$72 (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

\$18

## 煮法 COOKING STYLE

姜葱焗 Baked with Ginger and Spring Onions

金银蒜蒸 Steamed with Minced and Fried Garlic

金沙 Wok-fried with Creamy Salted Egg Yolk

## '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
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   
油浸 Deep-fried with Superior Soya Sauce  
砂煲豆根焖 Braised with Bean Gluten in Claypot

'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
荔枝金桔酱炸鲈鱼扒 	\$20
Deep-fried Sea Perch Fillet with Spicy Kumquat Sauce and Lychee	PER PERSON
香茅酱炸鲈鱼扒 	\$20
Deep-fried Sea Perch Fillet with Lemongrass Sauce	PER PERSON
糖醋荔枝鱼片	\$36 (S)
Sweet and Sour Sliced Fish with Lychee	\$48 (M)
干煎大虾	\$18
Pan-fried King Prawn with Superior Soya Sauce	PER PERSON
官保虾球 	\$36 (S)
Sautéed Prawns with Dried Red Chilli	\$48 (M)
干烧虾球 	\$36 (S)
Sautéed Prawns with Minced Garlic Chilli Sauce	\$48 (M)
XO酱松菇芦笋鲜贝	\$42 (S)
Sautéed Fresh Scallops with Asparagus, Hon Shimeji Mushrooms in XO Sauce	\$63 (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
海鲜豆腐煲 Braised Beancurd with Assorted Seafood	\$36 (S) \$54 (M)
柱侯萝卜牛根腩煲 	\$38 (S) \$57 (M)
豉汁凉瓜斑片煲 	\$48 (S) \$72 (M)
Braised Sliced Garoupa with Bitter Gourd and Black Bean Sauce	



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# 肉类美食



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	\$48 (S) \$96 (L)
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	
双葱松菇炒伊比利亚黑豚  Stir-fried Ibérico Pork with Duo of Onions and Hon Shimeji Mushrooms	\$36 (S) \$54 (M)

酱爆伊比利亚花腩 Stir-fried Ibérico Pork Belly with Spicy Bean Sauce	\$36 (S) \$54 (M)
麻袋四川肉松 Sautéed Minced Pork in Sichuan Style with Sesame Pockets	\$28 (S) \$42 (M)
秘制排骨  Braised Spare Rib in Chef's Blended Sauce	\$16 PER PERSON
洋葱烧汁香煎黑猪扒  Pan-seared Kurobuta Cutlet with Onions in Cantonese Style	\$16 PER PERSON
胡麻酱香煎和牛伴沙律菜  Pan-seared Wagyu Beef with Goma Sauce and Mixed Vegetable Salad	\$68
芦笋黑椒牛柳粒 Wok-fried Beef Cubes with Asparagus in Black Pepper Sauce	\$38 (S) \$57 (M)

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樟茶片鸭  
Camphor Tea Smoked Duck Fillet



咸水爱尔兰鸭  
Poached Salted Silver Hill Irish Duck



爱尔兰烤鸭  
Roasted Silver Hill Irish Duck



麻袋金笼百花鸡

Roasted Chicken Skin with Prawn Paste in Sesame Pockets

# 美味 家禽

## POULTRY

## PER ORDER

北京烤爱尔兰鸭 	\$118
Roasted Silver Hill Irish Peking Duck	WHOLE
Choice of second serving:	
鸭丝炒姜葱 Stir-fried with Spring Onions and Ginger	
鸭松生菜包 Minced Duck with Lettuce Wrap	
椒盐鸭件 Stir-fried with Salt and Pepper	
咸水爱尔兰鸭 	\$50 HALF
(建议一天前预定)	\$98 WHOLE
Poached Salted Silver Hill Irish Duck	
(Advance order of 1 day recommended)	
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 with Sliced Mango in Sweet Plum Sauce	\$98 WHOLE
樟茶片鸭 	\$40 HALF
Camphor Tea Smoked Duck Fillet	\$80 WHOLE
蒙古杏片鸡 	\$56 WHOLE
Mongolian Chicken with Almond Flakes	
淮盐吊烧鸡	\$48 WHOLE
Crispy Whole Chicken with Salt and Pepper	
麻袋金笼百花鸡 	\$38 HALF
Roasted Chicken Skin with Prawn Paste in Sesame Pockets	\$76 WHOLE
腰果官保鸡丁	\$30 (S)
Wok-fried Diced Chicken with Dried Red Chilli and Cashew Nuts	\$45 (M)
辣子鸡丁 	\$30 (S)
Spicy Popcorn Chicken in Sichuan Style	\$45 (M)



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# 田园 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
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)
芥兰炒牛肉片 Stir-fried 'Kai Lan' with Sliced Beef	\$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)
京式杞子金菇灼娃娃菜 Poached 'Wa Wa Cai' with Enoki Mushrooms and Wolfberries	\$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'	\$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

西兰花苗  
Broccolini

### 煮法 COOKING STYLE

蒜茸 Sautéed with Minced Garlic	\$28 (S) \$42 (M)
牛肉片 Sautéed with Sliced Beef	\$38 (S) \$56 (M)
虾球 Sautéed with Prawns	\$48 (S) \$68 (M)
XO酱带子 Sautéed with Scallops and XO Sauce 	\$52 (S) \$76 (M)



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阿根廷红虾云吞面  
Stewed Wonton Noodles with Argentinian Red Prawns






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 	\$42
Stewed Egg Noodles with Half Lobster, Hon Shimeji Mushrooms, Ginger and Spring Onions	
阿根廷红虾云吞面 	\$18
Stewed Wonton Noodles with Argentinian Red Prawns	
XO酱大虾焖伊面	\$18
Stewed Ee-fu Noodles with King Prawn in XO Sauce	
鲍鱼海鲜泡饭 	\$22
Poached Rice with Abalone and Seafood in Superior Broth	

石锅瑶柱鸡粒鲍鱼仔润肠烩饭 	\$68 (S) \$102 (M)
Stewed Rice with Minced Chicken, Dried Scallops, Baby Abalones and Liver Sausage in Stone Pot	
鲍鱼仔蟹肉炒饭	\$32 (S)
Fried Rice with Baby Abalones and Crabmeat	\$48 (M)
海鲜脆生面	\$36 (S)
Crispy Noodles with Assorted Seafood	\$54 (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)



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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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榴梿椰奶  
Bibik Santan  
D24 Durian Dessert



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	
红莲炖雪蛤	\$19
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	

椰糖黑糯米椰子雪糕 	\$16
Black Glutinous Rice with Gula Melaka and Coconut Ice Cream	
四川锅饼	\$16
Sichuan Red Bean Paste Pancakes	
紫薯香脆奶球 	\$22
Deep-fried Purple Sweet Potato Crispy Milk	PER ORDER (8PCS)
榴梿椰奶	\$18
Bibik Santan D24 Durian Dessert	
榴梿布丁 	\$16
Chilled Durian Pudding	
榴梿糯米糍 	\$12
Durian Glutinous Rice Ball	PER ORDER (4PCS)
杨枝甘露	\$10
Chilled Mango Sago with Pomelo	
龙眼豆腐	\$10
Chilled Beancurd with Longan	



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