





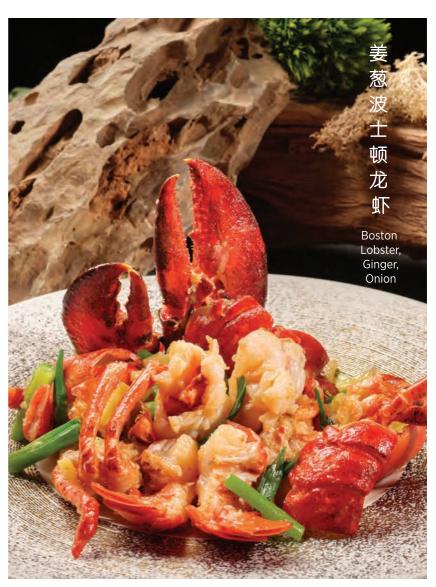
餐前小食

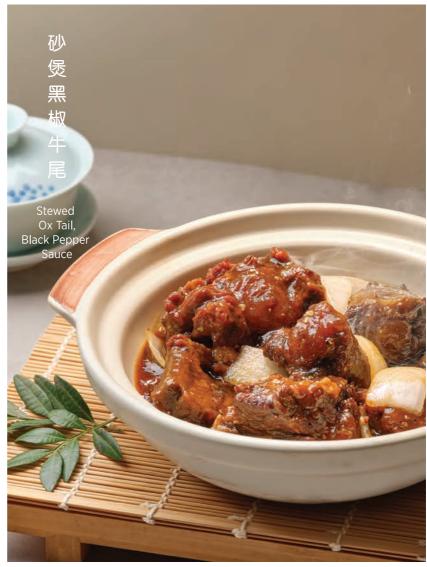
**Appetiser** 

# 明 炉

Roast, Barbecued & Cold Dish

| 南乳去骨猪   | \$350  |               |               |
|---|--|---------------|---------------|
| Roasted Boneless Suckling Pig   | 整只 (需预订) Whole<br>(Advance order required)   |               |               |
| 北京片皮鸭<br>Peking Duck  | \$50 <u>¥</u> .<br>На                        | 只 \$10<br>alf | O 整只<br>Whole |
|   | り<br>Small                                   | 中<br>Medium   | 大<br>Large    |
| 烧味三拼盆<br>Assorted Barbecued Platter<br>(3 selections)                           | \$44   | \$66          | \$88          |
| 汾蹄海蜇<br>Pork Shank, Jellyfish   | \$34   | \$51          | \$68          |
| 凉拌鸭丝海蜇粉皮<br>Chilled Green Bean Noodle,<br>Jellyfish, Shredded Barbecued<br>Duck | \$34   | \$51          | \$68          |
| 凉拌鹅肝薰鸭<br>Chilled Foie Gras, Smoked Duck  | \$22 每(<br>Per Perso                         | _             |               |
| 香煎黑椒羊扒<br>Black Pepper Lamb Chop  | \$18 每件<br>Per Piece                         |               |               |
| 冻黄羔蟹<br>Cold Yellow Cream Crab  | \$16 每 100 克<br>Per 100gm                    |               |               |
| 烧焗羊肩  | \$188 €                                      | 块             |               |
| Baked Lamb Shoulder   | (三天预订<br>Per Piece<br>(Three da<br>order req | ay advance    |               |





# 鲍

鱼

燕

**|**^

竹笙

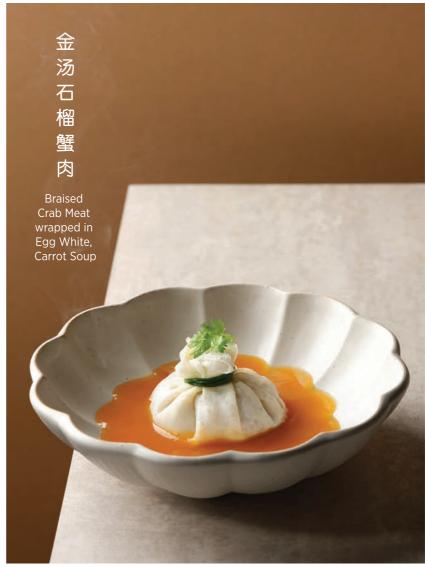
Abalone, Bird's Nest & Bamboo Pith

|     | 引洲原只青边鲍<br>raised Whole Fresh Australian /                        | Abalone    |             | )每10克<br>lOgm |
|-----|---|------------|-------------|---------------|
| W   | 皇南非三头鲜鲍鱼<br>'hole South African Abalone,<br>yster Sauce           |            | \$88<br>Who | 8 每只<br>ble   |
|     |   |            | 每位<br>Per l | Z<br>Person   |
| Bi  | 引制高汤官燕<br>rd's Nest, Crab Claw,<br>ear Superior Soup              |            | \$88        | 8             |
|     | 「笙酿官燕<br>rd's Nest, Bamboo Pith                                   |            | \$68        | 8             |
|     | 烧官燕<br>raised Bird's Nest   |            | \$68        | 8             |
| Br  | 语汤石榴官燕<br>raised Bird's Nest wrapped in<br>gg White, Carrot Soup  |            | \$68        | 8             |
|     | B 茸 烩 官 燕<br>raised Bird's Nest, Minced Chicl                     | ken        | \$58        | 3             |
| Br  | 引绿海参鲍片<br>raised Sliced Abalone,<br>ea Cucumber, Vegetable        |            | \$38        | 3             |
| Br  | 景绿花菇青边鲍片<br>raised Sliced Abalone,<br>ack Mushroom, Vegetable     |            | \$3!        | 5             |
|     |   | 小<br>Small | 中<br>Medium | 大<br>Large    |
| Br  | D. 鱼 一 品 煲<br>raised Sliced Abalone,<br>ried Seafood in Casserole | \$150      | \$225       | \$300         |
| , – | T 笙 酿 鲜 芦 笋<br>amboo Pith, Asparagus                              | \$44       | \$66        | \$88          |
| 竹   | 「 笙 鼎 湖 上 素   | \$40       | \$60        | \$80          |

Braised Dinghu Mixed

Vegetable, Bamboo Pith













Soup

| 每位         |
|------------|
| Per Person |

|  | Per Person |
|--|------------|
| 古法鸡煲花胶汤<br>Traditional-boiled Fish Maw Chicken Soup              | \$40       |
| 金汤石榴蟹肉<br>Braised Crab Meat wrapped in<br>Egg White, Carrot Soup | \$38       |
| 八宝老黄瓜盅<br>Double-boiled Yellow Melon Soup,<br>Seafood            | \$28       |
| 韭王瑶柱羹<br>Conpoy Soup, Chives                                     | \$22       |
| 金汤海皇羹<br>Seafood Carrot Soup                                     | \$18       |
| 川式酸辣汤<br>Szechuan Seafood Hot & Sour Soup                        | \$18       |
| 蟹肉豆腐粟米羹<br>Fresh Crab Meat Soup,<br>Beancurd, Sweet Corn         | \$18       |
| 西湖牛肉羹<br>Minced Beef Soup  | \$18       |
| 鸡茸粟米羹<br>Sweet Corn, Minced Chicken Soup                         | \$15       |

### 海 鲜 类 Live Seafood

澳洲龙虾

Australian Lobster

澳洲皇帝蟹二味 市价 Market Price

Australian King Crab

生 猛 响 螺 市价 Market Price

Live Sea Whelk

阿拉斯加蟹 \$28

Alaskan Crab

加拿大象拔蚌 \$24

Canadian Geoduck

鸡油花雕蒸澳洲雪蟹 \$24

Steamed Australian Snow Crab,

Chinese Wine

美国象拔蚌 \$18

U.S. Geoduck

斯里兰卡蟹 \$15

Sri Lanka Crab

每只 Per Piece

贵妃蚌 市价 Market Price

Venus Clam

深海石蚝 \$20

Fresh Oyster

苏格兰竹蚌 \$20

Scotland Bamboo Clam

Live Seafood

|  | 每百克<br>Per 100gm   |
|--|--------------------|
| 澳洲活鲍鱼<br>Australian Live Abalone             | 市价<br>Market Price |
| 老鼠斑<br>Panther Grouper                       | \$38               |
| 东星斑<br>Leopard Coral Grouper (Tung Sing Pan) | \$22               |
| 青衣<br>Green Wrasse                           | \$18               |
| 本地龙虾<br>Local Lobster                        | \$18               |
| 多宝鱼<br>Turbot Fish                           | \$18               |
| 波士顿龙虾<br>Boston Lobster                      | \$16               |
| 西星斑<br>Red Grouper                           | \$16               |
| 海石斑<br>Sea Grouper                           | \$14               |
| 笋壳鱼<br>Marble Goby (Soon Hock)               | \$14               |
| 生果鱼<br>King Fish                             | \$12               |
| 活虾<br>Live Prawn                             | \$10               |



|  |            | Pe          | 每位<br>r Person |
|--|------------|-------------|----------------|
| 香煎日本带子伴芦笋  |            | 9           | \$20           |
| Pan-fried Japanese Scallop, Asparag                | us         |             |                |
| 烧汁焗鳕鱼  |            | 9           | \$22           |
| Baked Cod, Barbecue Sauce                          |            |             |                |
| 翠盏黄金焗带子  |            | 9           | \$20           |
| Baked Scallop, Salted Egg Yolk,<br>Iceberg Lettuce |            |             |                |
| 白松露西施带子  |            |             | \$20           |
| Sautéed Scallop, Egg White, Truffle (              | Dil        |             |                |
|  |            |             |                |
|  | 小<br>Small | 中<br>Medium | 大<br>Large     |
| 椒盐百花带子   | _          | \$75        |                |
| Deep-fried Chilli & Salt Scallop,<br>Minced Shrimp |            |             |                |
| 豉汁炒双脆  | \$50       | \$75        | \$100          |
| Sautéed Prawn, Scallop,                            |            |             |                |
| Black Bean Sauce                                   |            |             |                |
| 椒盐鲈鱼球  | \$50       | \$75        | \$100          |
| Deep-fried Chilli & Salt Sea Perch                 |            |             |                |
| 榄角西芹鲈鱼球  | \$50       | \$75        | \$100          |
| Sautéed Sea Perch, Olive, Celery                   |            |             |                |
| 碧绿炒鲈鱼球   | \$50       | \$75        | \$100          |
| Sautéed Sea Perch, Vegetable                       |            |             |                |
| 鱼香川椒虾球   | \$48       | \$72        | \$96           |
| Sautéed Szechuan Prawn                             |            |             |                |
| 大良炒鲜奶  | \$40       | \$60        | \$80           |
| Sautéed Crab Meat, Egg White                       |            |             |                |



|   |            | 半只<br>Half      | 整只<br>Whole                |
|---|------------|-----------------|----------------------------|
| 叫化鸡<br>Beggar's Chicken                                       | (Advo      | (<br>ance order | \$128<br>需预订)<br>required) |
| 江南百花鸡<br>Deep-fried Boneless Chicken,<br>Minced Shrimp        |            | \$60            | \$120                      |
| 金华玉树鸡<br>Steamed Boneless Chicken,<br>Ham, Vegetable          |            | \$60            | \$120                      |
| 芒果香酥鸡<br>Deep-fried Chicken Fillet,<br>Fresh Mango            |            | \$48            | \$96                       |
| 豉油皇山芭鸡<br>Soya Kampong Chicken                                |            | \$32            | \$64                       |
| 南乳吊烧鸡<br>Roasted Chicken,<br>Fermented Beancurd Sauce         |            | \$32            | \$64                       |
| 脆皮炸子鸡<br>Roasted Crispy Chicken                               |            | \$32            | \$64                       |
| 罗定豆豉鸡<br>Stewed Chicken, Black Bean Sauce                     |            | \$32            | \$64                       |
| 烟焗茶皇鸡<br>Smoked Kampong Chicken                               |            | \$32            | \$64                       |
|   | 小<br>Small | 中<br>Medium     | 大<br>Large                 |
| 金针云耳蒸鸡<br>Steamed Chicken,<br>Dried Lily Flower, Black Fungus | \$36       | \$54            | \$72                       |

### 鸭

,



寥

Duck & Quail 整只 Whole

票子北菇焖鸭 \$128 (一天煎预订) Stewed Duck, Chestnut, (One day advance order required)

Mushroom

**盐 焗 鹌 鹑** \$30 (一天前预订)

Rock Salt Baked Quail (One day advance order required)

**豉油皇鹌鹑** \$30 (一天前预订)

Soya Sauce Quail (One day advance order required)

小 半只 整只 Small Half Whole

荔茸香酥鸭 \$68 \$136

Deep-fried Duck Fillet,

Mashed Taro

明 炉 烧 鸭 \$34 \$50 \$100

Roasted Duck

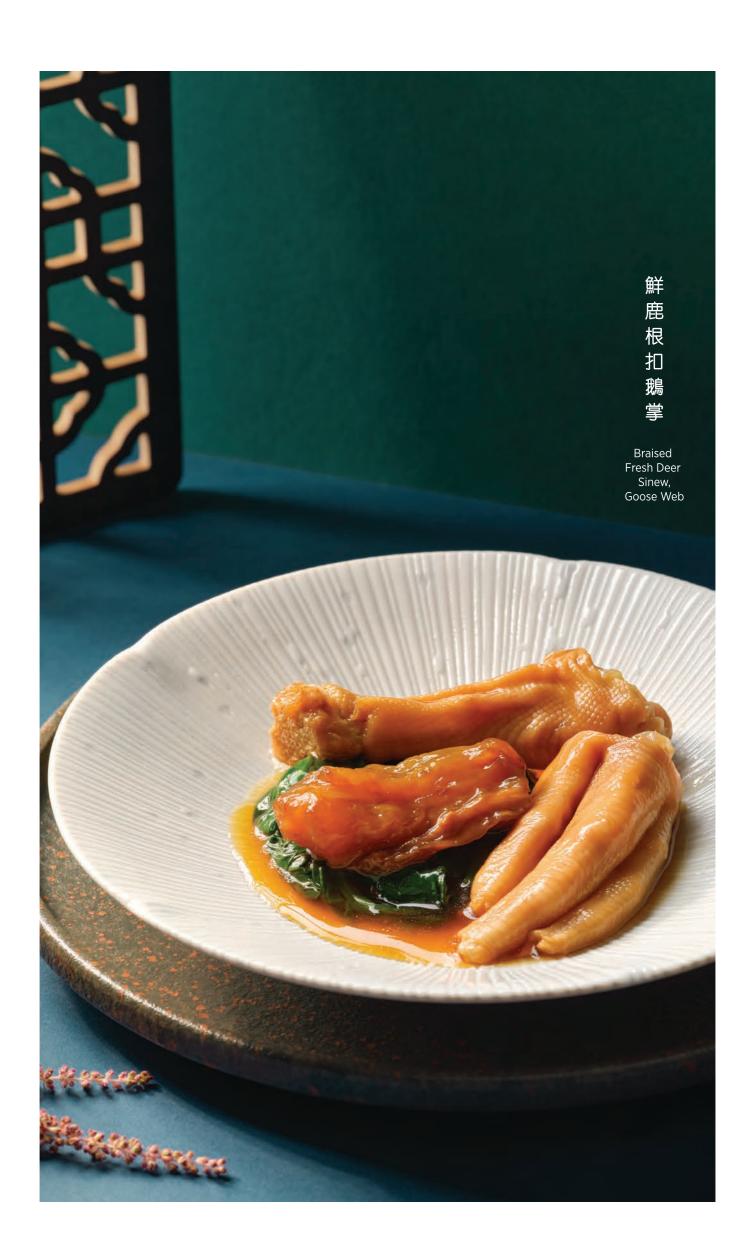
小 中 大 Small Medium Large

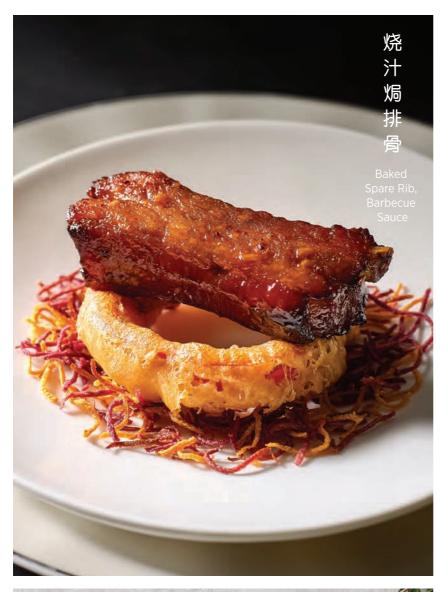
香芒鸭脯 \$48 \$72 \$96

Sliced Barbecued Duck, Mango

卤鸭亦,鸭舌拼海蜇 \$44 \$66 \$88

Marinated Duck Wing, Duck Tongue, Jellyfish







|   | 小<br>Small | 中<br>Medium | 大<br>Large |
|---|------------|-------------|------------|
| 海参海鲜煲   | \$50       | \$75        | \$100      |
| Stewed Sea Cucumber, Seafood  |            |             |            |
| 姜葱田鸡煲   | \$40       | \$60        | \$80       |
| Stewed Frog, Ginger, Spring Onion   |            |             |            |
| 干贝金菇豆腐<br>Braised Spinach Beancurd,<br>Conpoy, Enoki Mushroom             | \$40       | \$60        | \$80       |
| 姜葱牛肉煲   | \$38       | \$57        | \$76       |
| Stewed Beef, Ginger, Spring Onion   |            |             |            |
| 煎酿三宝煲<br>Stewed Vegetable stuffed with<br>Minced Shrimp, Black Bean Sauce | \$38       | \$57        | \$76       |
| 豉汁凉瓜排骨煲<br>Stewed Spare Rib, Bitter Gourd,<br>Black Bean Sauce            | \$36       | \$54        | \$72       |
| 牛肉松豆腐煲<br>Stewed Beancurd, Minced Beef                                    | \$36       | \$54        | \$72       |
| 海味什菜煲<br>Stewed Mixed Vegetable,<br>Dried Seafood                         | \$36       | \$54        | \$72       |
| 肉松茄子豆腐煲<br>Stewed Beancurd, Eggplant,<br>Minced Pork                      | \$34       | \$51        | \$68       |
| 咸鱼鸡粒豆腐煲<br>Stewed Beancurd, Diced Chicken,<br>Salted Fish                 | \$34       | \$51        | \$68       |
| 香煎琵琶豆腐<br>Pan-fried Pipa Beancurd   | \$34       | \$51        | \$68       |
| 红烧豆腐煲<br>Stewed Beancurd, Mushroom  | \$30       | \$45        | \$60       |

### 猪

,

Pork & Beef

|   | 小<br>Small    | 中<br>Medium | 大<br>Large |
|---|---------------|-------------|------------|
| 法式牛柳粒<br>Sautéed Black Pepper<br>Beef Cube, Garlic                    | \$40          | \$60        | \$80       |
| 白灼美国肥牛肉<br>Boiled Sliced U.S. Beef,<br>Supreme Soya Sauce             | \$40          | \$60        | \$80       |
| 鬼马牛肉<br>Sautéed Sliced Beef, Dough Fritter                            | \$38          | \$57        | \$76       |
| 鲜蘑菇炒牛肉<br>Sautéed Sliced Beef,<br>Fresh Mushroom                      | \$38          | \$57        | \$76       |
| 咸鱼蒸肉饼<br>Steamed Salted Fish Pork Patty                               | \$36          | \$54        | \$72       |
| 黑椒洋葱猪颈肉<br>Sautéed Black Pepper Pork Neck                             | \$36          | \$54        | \$72       |
| 菠萝咕噜肉<br>Sweet & Sour Pork  | \$36          | \$54        | \$72       |
| 椒盐排骨<br>Deep-fried Salt & Pepper Pork Rib                             | \$34          | \$51        | \$68       |
| 榨菜银芽炒肉丝<br>Sautéed Shredded Pork,<br>Preserved Vegetable, Bean Sprout | \$30          | \$45        | \$60       |
|   | 每件<br>Per Pie | ce          |            |
| 香煎日本和牛<br>Pan-fried Wagyu Beef  | \$42          |             |            |
| 烧汁焗排骨<br>Baked Spare Rib, Barbecue Sauce                              | \$20          |             |            |

# 系 食 精 华 Vegetarian Dish

面

Rice & Noodle

|                                   | 小<br>Small | 中<br>Medium | 大<br>Large |
|-----------------------------------|------------|-------------|------------|
| 蟹汤鸳鸯米                             | \$44       | \$66        | \$88       |
| Poached Crispy Rice in Casserole, |            |             |            |
| Crab Soup                         |            |             |            |
| 海鲜炒面                              | \$40       | \$60        | \$80       |
| Fried Crispy Seafood Noodle       |            |             |            |
| 华乐焖伊面                             | \$40       | \$60        | \$80       |
| Braised Seafood Ee Fu Noodle      |            |             |            |
| 蛋白蟹肉干贝炒饭                          | \$40       | \$60        | \$80       |
| Crab Meat Fried Rice, Conpoy,     |            |             |            |
| Egg White                         |            |             |            |
| 滑蛋虾仁炒河粉                           | \$40       | \$60        | \$80       |
| Fried Shrimp Hor Fun,             |            |             |            |
| Scrambled Egg                     |            |             |            |
| 鱼露海鲜炒饭                            | \$40       | \$60        | \$80       |
| Seafood Fried Rice, Fish Gravy    |            |             |            |
| 蒜香腊味炒饭                            | \$36       | \$54        | \$72       |
| Chinese Sausage Fried Rice,       |            |             |            |
| Garlic                            |            |             |            |
| 星洲炒米粉                             | \$36       | \$54        | \$72       |
| Singapore Fried Vermicelli        |            |             |            |
| 干炒牛肉河粉                            | \$36       | \$54        | \$72       |
| Stir-fried Beef Hor Fun           |            |             |            |
| 雪菜火鸭丝焖米粉                          | \$34       | \$51        | \$68       |
| Braised Shredded Duck Vermicelli, |            |             |            |
| Preserved Vegetable               |            |             |            |

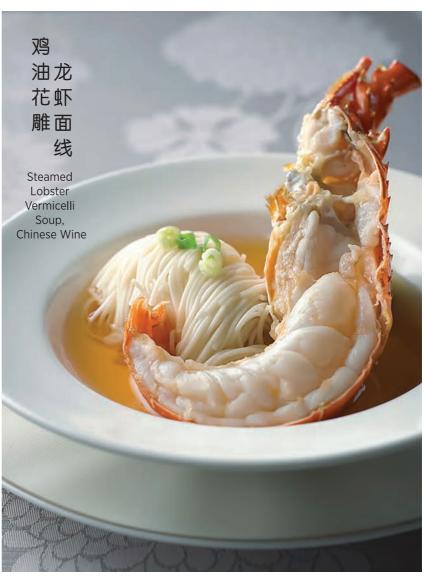
每位 Per Person

\$38

鸡油花雕龙虾面线

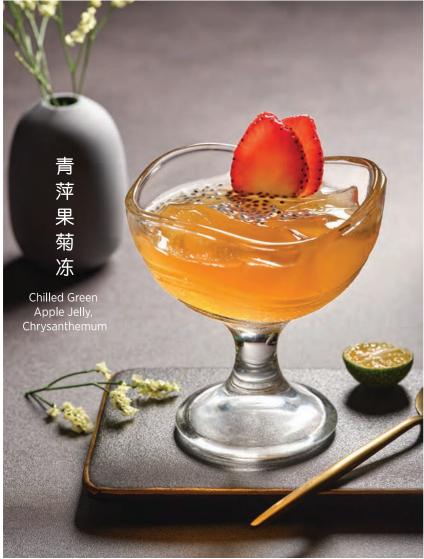
Steamed Lobster Vermicelli Soup,

Chinese Wine









Dessert

|   | 每位<br>Per Person |
|---|------------------|
| 冰花炖官蒸   | \$60             |
| Double-boiled Bird's Nest, Rock Sugar                             |                  |
| 红莲炖雪蛤   | \$18             |
| Double-boiled Hashima,<br>Lotus Seed, Red Date                    |                  |
| 杏汁龟苓膏<br>Chinese Herbal Jelly, Almond Cream                       | \$10             |
| 秘制龟苓膏<br>Double-boiled Chinese Herbal Jelly,<br>Honey             | \$10             |
| 牛油果雪糕<br>Ice Cream with Avocado Drizzle                           | \$10             |
| 脆皮榴莲雪糕<br>Deep-fried Durian Ice Cream                             | \$10             |
| 马蹄银杏豆腐花<br>Housemade Soya Beancurd, Gingko Nut,<br>Water Chestnut | \$8              |
| 生磨杏仁露<br>Almond Cream   | \$8              |
| 青萍果菊冻<br>Chilled Green Apple Jelly, Chrysanthemum                 | \$8              |
| 杨枝甘露<br>Mango Pomelo Sago   | \$8              |
| 冻 芒 果 布 丁<br>Chilled Mango Pudding                                | \$8              |
| 桂花糕拼美人腰<br>Osmanthus Cake Custard Pastry                          | \$4              |