



**A La Carte Menu**



砂锅龙虾玉带鸳鸯泡饭  
Poached 'Yuan Yang' Rice with Lobster and Scallops in Claypot

# 厨师 介绍

## CHEF'S RECOMMENDATIONS

PER ORDER

豉汁凉瓜斑片煲 Braised Sliced Garoupa with Bitter Gourd and Black Bean Sauce in Claypot	\$48
XO酱粉丝生虾煲 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
砂煲腊味饭 Claypot Rice with Assorted Preserved Chinese Sausages	\$78
砂煲龙虾玉带鸳鸯泡饭 Poached 'Yuan Yang' Rice with Lobster and Scallops in Claypot	\$128

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# 温暖 汤类



岷江酸辣羹

Min Jiang Hot and Sour Soup

## 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 	\$20
京式菜胆干贝花胶汤 	\$48	京式鲜虾云吞鸡汤 	\$16
Double-boiled Fish Maw Soup with Dried Scallops and Tientsin Cabbage		Double-boiled Chicken Soup with Prawn Dumpling and Tientsin Cabbage	
红烧蟹肉鱼鳔羹	\$20	岷江酸辣羹 	\$16
Braised Fish Maw Soup with Crabmeat		蟹肉粟米羹	\$12
酸菜红斑鱼片汤 	\$20	Braised Crabmeat with Sweet Corn Soup	
Spicy Sliced Red Garoupa Soup with Preserved Cabbage		每日保健老火汤	\$10
澳洲菠菜海鲜汤	\$20	Soup of the Day	
Australian Spinach Soup with Assorted Seafood			



厨师精选 Chef's Speciality

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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	\$118
红烧大鲍翅 Braised Supreme Shark's Fin in Brown Sauce	\$108
红烧蟹肉中鲍翅  Braised Superior Shark's Fin with Fresh Crabmeat in Brown Sauce	\$88
高汤菜胆云腿炖中鲍翅 Double-boiled Superior Shark's Fin with Yunnan Ham and Chinese Cabbage	\$88
石锅金汤蟹肉金钱翅  Braised Shark's Fin with Crabmeat and Golden Superior Stock in Stone Pot	\$48



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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

	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	
原粒澳洲鲍鱼花胶筒 	\$60
Braised Whole Australian Abalone with Fish Maw	
黑松露汁焖南非五头鲍 	\$58
Slow-braised African 5-Head Abalone with Black Truffle Sauce	
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	\$48 (S)
Braised Sea Cucumber with Mushrooms in Oyster Sauce	\$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	'LIVE' PRAWN	PER 100G
笋壳 Marble Goby (Soon Hock)	\$13	虾 Prawn	\$10
星斑 Star Garoupa	\$15	<b>煮法 COOKING STYLE</b>	
东星斑 Coral Garoupa	SEASONAL PRICE	白灼 Poached	
青衣 (须预定) Green Wrasse (Advance order required)	SEASONAL PRICE	开边蒜茸蒸 Steamed with Minced Garlic	
<b>煮法 COOKING STYLE</b>		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	

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

# 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  Slow-braised Beef Brisket, Tendon and Radish	\$38 (S) \$57 (M)
豉汁凉瓜斑片煲  Braised Sliced Garoupa with Bitter Gourd and Black Bean Sauce	\$48 (S) \$72 (M)



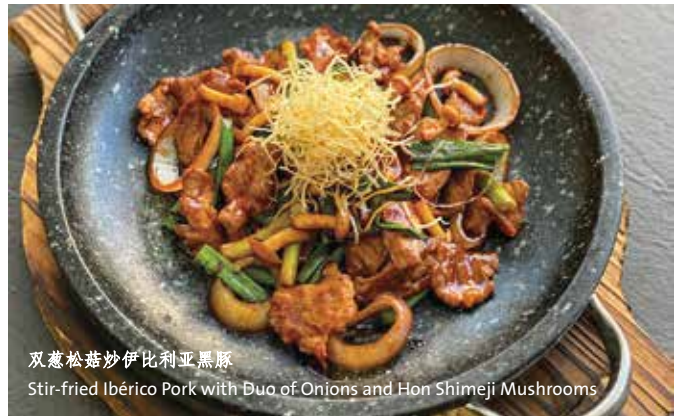
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烧味拼盘  
Barbecued Combination

# 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

化皮乳猪 (须一天前预定)  
Roasted Crispy Skin Suckling Pig  
(Advance order of 1 day required)

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)

烧味拼盘   
Barbecued Combination  
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


## PER ORDER


SEASONAL  
PRICE


SEASONAL  
PRICE

\$48 (S)  
\$96 (L)


\$36 (S)  
\$54 (M)


酱爆伊比利亚花腩   
Stir-fried Ibérico Pork Belly  
with Spicy Bean Sauce

麻袋四川肉菘   
Sautéed Minced Pork in Sichuan Style  
with Sesame Pockets

秘制排骨   
Braised Spare Rib in  
Chef's Blended Sauce

洋葱烧汁香煎黑猪扒   
Pan-seared Kurobuta Cutlet  
with Onions in Cantonese Style

胡麻酱香煎和牛伴沙律菜   
Pan-seared Wagyu Beef with Goma  
Sauce and Mixed Vegetable Salad

芦笋黑椒牛柳粒   
Wok-fried Beef Cubes with Asparagus  
in Black Pepper Sauce



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樟茶片鸭  
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



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 WHOLE
Roasted Silver Hill Irish Peking Duck 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	
爱尔兰烤鸭 	\$50 HALF \$98 WHOLE
Roasted Silver Hill Irish Duck	

西施香芒爱尔兰鸭	\$50 HALF \$98 WHOLE
Roasted Silver Hill Irish Duck Fillet with Sliced Mango in Sweet Plum Sauce	
樟茶片鸭 	\$40 HALF \$80 WHOLE
Camphor Tea Smoked Duck Fillet	
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 \$76 WHOLE
Roasted Chicken Skin with Prawn Paste in Sesame Pockets	
腰果官保鸡丁	\$30 (S) \$45 (M)
Wok-fried Diced Chicken with Dried Red Chilli and Cashew Nuts	
辣子鸡丁 	\$30 (S) \$45 (M)
Spicy Popcorn Chicken in Sichuan Style	

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# 蔬菜/ 豆腐

## VEGETABLES / BEANCURD

PER ORDER

	PER PERSON
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
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

姜葱菘菇开边龙虾焖生面 	\$42
Stewed Egg Noodles with Half Lobster, Hon Shimeji Mushrooms, Ginger and Spring Onions	
阿根廷红虾云吞面 	\$18
Stewed Wanton 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  Double-boiled Bird's Nest with Lotus Seeds and Red Dates	\$69
红莲炖雪蛤 Double-boiled Hasma with Lotus Seeds and Red Dates	\$19
雪蛤火龙果香茅冻  Chilled Hasma, Red Dragonfruit and Lemongrass Jelly with Honey Sea Coconut	\$16
椰盅牛油果咖啡雪糕  Chilled Cream of Avocado with Coffee Ice Cream served in Young Coconut	\$18

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

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