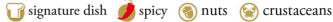
## 燒味 BARBECUED ITEM

			例 Standard	小 Small
	五福燒味拼盤 Barbecued Combination Platter		495	338
	化皮乳豬件 Barbecued Suckling Pig		250	140
	蜜汁叉燒 Barbecued Pork		154	99
	麻香海蜇 Marinated Jellyfish		99	65
	五香牛腱 Marinated Spicy Sliced Beef Shin		99	65
U	崧化皮蛋伴子薑 Thousand Years Egg with Young Ginger		65	44
J	京式蒜泥黃瓜 Marinated Cucumber with Chopped Garli	С	65	44
	1142 计 战 单	全隻 Whole	半隻 Half	例 Standard
	脆皮燒鵝 Roasted Goose	660	340	245
	玫瑰豉油雞 Chicken in Soy Sauce	450	230	135

小 - 供一至兩位用 例 - 供三至四位用 Standard for 3 - 4 persons Small for 1 - 2 persons

請注意:中廚房會處理堅果、海鮮、甲殼類、芝麻、小麥、蛋及奶類製品。 若有任何食物敏感,請您告知員工。







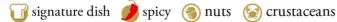


## 湯羹 SOUP

	11. 11. 11. mm 1. mm 1. mm 1. mm	例 Standard	每位 Per Person
	韮黄花膠火鴨絲羹 Fish Maw Soup with Shredded Roasted Duck and Chives	260	70
	鮑魚花膠三絲羹 Shredded Abalone and Fish Maw Soup	330	85
	菜膽竹笙燉花菇 Double-boiled Shiitake Mushroom Soup with Bamboo Fungus and Brassica	280	73
	翡翠海皇羹 Braised Seafood Soup with Minced Spinach	220	65
	韮黄瑤柱羹 Shredded Conpoy Broth with Chives	190	60
	四川酸辣海鮮湯 Sour and Spicy Seafood Soup	178	57
	鮮蟹肉粟米羹 Sweet Corn and Crab Meat Soup	190	63
T	竹笙上素雞片湯 Sliced Chicken Broth with Bamboo Fungus and Assorted Vegetables	182	58
	香菜西湖牛肉羹 Minced Beef Soup folded with Egg White	190	60
	每日老火湯 Soup of the Day	185	60

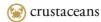
例 - 供三至四位用 小 - 供一至兩位用 Standard for 3 - 4 persons Small for 1 - 2 persons

請注意:中廚房會處理堅果、海鮮、甲殼類、芝麻、小麥、蛋及奶類製品。 若有任何食物敏感,請您告知員工。









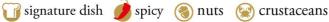
## 燉湯 DOUBLE-BOILED SOUP

敬請四十八小時前預訂 Order at least 48 hours in advance

	例	Standard	小 Small
	川貝雪梨麥冬燉水鴨 Double-boiled Duck Soup with Fritillaria, Mai Dong and Pear	1000	520
	舞松茸菇牛肝菌燉泰和雞 Double-boiled Chicken Soup with Maitake and Porcini	1000	520
	金枝玉葉養生湯 Double-boiled Sea Whelk Soup with Melon and Cantaloupe	1080	550
<b>③</b>	杏汁燉白肺湯 Double-boiled Pig's Lung in Almond Soup	940	500
	乾貝瑪卡燉鮮鮑 Double-boiled Pork Loin Soup with Abalone, Maca and Conpoy	1100	570
	滋補爵士湯 Double-boiled Chicken Soup with Melon and Fish Maw	1100	570

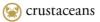
例 - 供三至四位用 Standard for 3 - 4 persons 小 - 供一至兩位用 Small for 1 - 2 persons

請注意:中廚房會處理堅果、海鮮、甲殼類、芝麻、小麥、蛋及奶類製品。 若有任何食物敏感,請您告知員工。









### 游水海鮮 LIVE SEAFOOD

### 😭 本地青龍、澳洲龍蝦

時價

Fresh Live Lobster

Market Price

上湯焗、芝士焗、蒜茸蒸

Braised in Bouillon, Baked with Cheese or Steamed with Chopped Garlic

### 東星斑、杉斑、紅瓜子斑、蘇鼠斑

時價

Eastern Spotted Garoupa or Fresh Garoupa

Market Price

清蒸、陳皮蒸、豉汁蒸、蒜茸蒸、枝竹豆卜炆

Traditionally Steamed, with Dried Tangerine Peel, Black Bean Sauce,

Chopped Garlic or Braised with Dried Bean Curd Stick

and Bean Curd Puff

#### 😭 游水生中蝦

時價

Fresh Live Prawn Market Price

椒鹽、白灼、蒜茸蒸、豉油皇煎、上湯粉絲焗、乾燒

Deep-fried with Spicy Salt, Poached

Steamed with Chopped Garlic, Pan-fried with Soya Sauce,

Braised with Vermicelli in Bouillon

#### 😭 肉蟹、阿拉斯加蟹

時價

Fresh Live Crab

Market Price

避風塘、清蒸、薑蔥炒、豉椒炒、X.O.醬炒

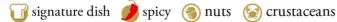
Deep-fried with Garlic and Chilli, Traditionally Steamed,

Sauteed with Ginger and Spring Onions,

Sauteed with Black Bean or X.O. Sauce

例 - 供三至四位用 Standard for 3 - 4 persons 小 - 供一至兩位用 Small for 1 - 2 persons

請注意:中廚房會處理堅果、海鮮、甲殼類、芝麻、小麥、蛋及奶類製品。 若有任何食物敏感,請您告知員工。







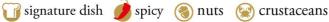


## 魚 FISH

古法鮑汁炆斑翅 (需時45分鐘) Braised Garoupa with Shredded Pork and Chinese Mushrooms (please allow 45 minutes)	每份	Per Portion 1020
欖角豉蒜煎斑球 Pan-fried Garoupa Fillet with Chopped Olives and Black Beans	例 Standard 245	小 Small 150
籠仔荷香蒸麒麟斑球 (8件) Garoupa Fillet with Sliced Ham and Mushrooms in Lotus Leaf and Bamboo Steamer (8 pieces)	348	
鮮淮山豆卜浸魚滑 Braised Carp Fish Balls with Yam and Bean Curd Puff in Soup	175	
XO 醬乾煸海斑腩 Sauteed Garoupa Fillet with XO Sauce	245	145
蒜茸油爆斑球 Sauteed Garoupa Fillet with Chopped Garlic	245	145
鐵板黑椒斑球 Sizzling Garoupa Fillet with Onions in Black Pepper Sauce	245	145
珍珠粟米斑塊 Deep-fried Garoupa Fillet with Sweet Corn Sauce	240	138

小 - 供一至兩位用 例 - 供三至四位用 Standard for 3 - 4 persons Small for 1 - 2 persons

請注意:中廚房會處理堅果、海鮮、甲殼類、芝麻、小麥、蛋及奶類製品。 若有任何食物敏感,請您告知員工。







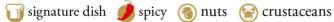


## 海味 DRIED SEAFOOD

	北菇南非六頭鮑魚扣鵝掌		每位 Per Person
	北始 附 升 八 與 馳 魚 扣 獨 事 Braised Abalone, Goose Web and Shiitake Mushrooms		310
	碧綠原隻南非六頭鮑魚 Braised Whole Abalone with Vegetables		250
	婆參扣鵝掌 Braised Sea Cucumber and Goose Web		165
<b>.</b>		Standard	小 Small
	京蔥燒海參 Braised Sea Cucumber with Leeks	630	
	鮑片鵝掌煲 Braised Sliced Abalone and Goose Web Served in Clay Po	t 540	
	翡翠鮮鮑片 Braised Sliced Abalone with Vegetables	520	
	桂花銀針炒花膠 Sauteed Fish Maw with Bean Sprouts and Egg	315	170

例 - 供三至四位用 Standard for 3 - 4 persons 小 - 供一至兩位用 Small for 1 - 2 persons

請注意:中廚房會處理堅果、海鮮、甲殼類、芝麻、小麥、蛋及奶類製品。 若有任何食物敏感,請您告知員工。









# **寥**海鮮 SEAFOOD

AV. VD. 1. AND LL LITT AND	例 Standar	rd 小 Small
鮮淮山蜜豆炒蝦球 Sauteed Prawns with Chinese Yam and Honey Beans	310	185
乾燒明蝦球 Fried Prawns in Spicy Sauce	260	175
柚子汁脆皮蝦球 Crispy Prawns with Pomelo Sauce	300	178
茵亭小炒皇 Stir-fried Chinese Chive Flowers with Dried Shrimp and Squid in X.O. Sauce	192	110
百花煎釀玉帶配窩巴 Pan-fried Scallops stuffed with Minced Shrimp Served with Crispy Rice	260	156

例 - 供三至四位用 Standard for 3 - 4 persons

小 - 供一至兩位用 Small for 1 - 2 persons

請注意:中廚房會處理堅果、海鮮、甲殼類、芝麻、小麥、蛋及奶類製品。 若有任何食物敏感,請您告知員工。







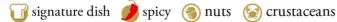


# **廖 海鮮 SEAFOOD**

are the one two on	例 Standard	小 Small
貴妃明蝦球 Deep-fried Prawns with Mustard and Mango Dressing	250	170
金巢彩羅衣 Sauteed Scallops and Sliced Sea Whelks served in Rice Paper	300	175
滑蛋炒蝦球 Scrambled Eggs with Prawns	260	180
X.O.醬西蘭花帶子 Sauteed Scallops with Broccoli in X.O. Sauce	255	168
豉汁帶子蒸豆腐 Steamed Scallops and Bean Curd with Black Bean Sauce	255	175
海鮮賽螃蟹 Scrambled Egg White with Diced Seafood	235	145
江南百花炸釀蟹鉗		每隻 Per Piece
在角白化炸 嚴重的 Deep-fried Crab Claw stuffed with Mashed Shrimp		93
葡汁焗釀蟹蓋 Baked Crab Shell with Fresh Crab Meat in Portuguese Sauce		102

例 - 供三至四位用 Standard for 3 - 4 persons 小 - 供一至兩位用 Small for 1 - 2 persons

請注意:中廚房會處理堅果、海鮮、甲殼類、芝麻、小麥、蛋及奶類製品。 若有任何食物敏感,請您告知員工。







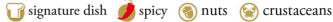


### 家禽 POULTRY

		例 Standard	小 Small
	燒汁蜜豆炒鴨甫 Sauteed Duck Fillet and Honey Beans with Japanese Barbecue Sauce	125	70
<b>③ /</b>	宮保雞丁 Kung Pao Chicken	185	120
	酒燒雞中翼 Pan-fried Chicken Wings with Chinese Wine	138	
		全隻 Whole	半隻 Half
	脆皮炸子雞 Deep-fried Crispy Chicken	450	230
	菜膽上湯雞 Poached Chicken and Vegetables in Superior Soup	480	240
	乾蔥豆豉雞 Sauteed Chicken with Shallots in Black Bean Sauce	450	230
	西檸煎軟雞 Deep-fried Chicken Fillet with Lemon Sauce	430	225
	香酥荔茸鴨 Deep-fried Duck coated with Mashed Taro	440	230
	順德生煎雞 Pan-fried Chicken in Shunde Style	440	235
	鴿崧生菜包 Minced Pigeon with Lettuce Wrap	240	
	紅燒BB鴿 (需時45分鐘) Crispy Baby Pigeon	82	

小 - 供一至兩位用 例 - 供三至四位用 Standard for 3 - 4 persons Small for 1 - 2 persons

請注意:中廚房會處理堅果、海鮮、甲殼類、芝麻、小麥、蛋及奶類製品。 若有任何食物敏感,請您告知員工。







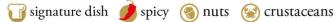


## 豬肉 PORK

(V)	顺海前李李内兴	例 Standard	小 Small
	順德頭菜蒸肉餅 Steamed Minced Pork with Preserved Vegetables	192	120
	鍋燒無錫骨 Braised Pork Ribs "Wushi" Style served in Clay Pot	176	
	蜜餞欖角醬燒骨 Deep-fried Pork Ribs with Chopped Olives, Honey and Plum Sauce	208	145
	蘇杭小排骨 Sweet and Vinegar Spareribs	165	102
	菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple	135	83
	香煎蓮藕餅 Pan-fried Minced Pork with Lotus Root	125	78
	鹹魚茸煎肉餅 Pan-fried Minced Pork with Salted Fish	133	83

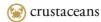
例 - 供三至四位用 Standard for 3 - 4 persons 小 - 供一至兩位用 Small for 1 - 2 persons

請注意:中廚房會處理堅果、海鮮、甲殼類、芝麻、小麥、蛋及奶類製品。 若有任何食物敏感,請您告知員工。









## 牛肉 BEEF

		例 Standard	小 Small
	陳皮蒸牛肉餅 Steamed Minced Beef with Dried Orange Peel	155	90
	咖喱脆皮牛腩 Crispy Beef Brisket with Curry Sauce	198	
	頭抽煎牛仔骨 Pan-fried Beef Short Ribs with Soy Sauce	180	102
	京蔥醬爆回鍋牛柳條 Stir-fried Beef with Leeks in Broad Bean Paste	145	98
<b>8 7</b>	日式燒汁牛仔柳條 Fried Shredded Beef with Japanese Barbecue Sauce	145	98
	中式煎牛柳 Pan-fried Beef Fillet "Cantonese" Style	180	120
T	蒜香牛柳粒 Deep-fried Diced Beef Fillet with Chopped Garlic	148	98
<b>® T</b>	豉汁蜜豆炒牛柳條 Sauteed Beef Fillet with Honey Beans in Black Bean Sa	uce 145	98
	豉椒炒牛肉 Sauteed Beef with Pepper and Black Bean Sauce	145	98

例 - 供三至四位用 Standard for 3 - 4 persons 小 - 供一至兩位用 Small for 1 - 2 persons

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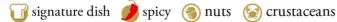
## 懷舊家鄉菜 GOLDEN TIME PRESTIGE

	腰果蝦球	例 Standard	小 Small
	Sauteed Prawns with Cashew Nuts	265	175
T	椒鹽吊片 Deep-fried Squid with Spicy Salt	165	99
	魚湯浸雙蔬 Poached Duo of Vegetables in Fish Soup	145	90
	瑤柱扒雙蔬 Braised Duo of Vegetables with Dried Conpoy	145	95
	蔥花瑤柱蒸水蛋 Steamed Egg with Dried Conpoy and Spring Onions	125	75
	香菇素鵝卷 Pan-fried Shiitake Mushrooms wrapped in Dried Bean Curd Sheet	92	

例 - 供三至四位用 Standard for 3 - 4 persons

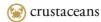
小 - 供一至兩位用 Small for 1 - 2 persons

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## 煲仔 CLAY POT

/참 /축 甘 Nac →K ♥A	全隻 Whole	半隻 Half
客家黃酒煮雞 Braised Chicken with Yellow Rice Wine served in Clay Pot	450	238
sat Ne et. l→ sat tra	例 Standard	小 Small
黑椒牛仔骨煲 Braised Beef Short Ribs with Black Pepper Sauce	198	
馬拉盞豆腐火腩煲 Braised Roasted Pork and Bean Curd with Spicy Paste	185	115
沙爹牛肉粉絲煲 Braised Beef with Vermicelli Noodles in Satay Sauce	140	88
金針雲耳牛肉煲 Braised Beef and Black Fungus	174	104
咖喱牛筋腩煲 Braised Beef Sinew and Brisket Curry	180	
牡丹龍江豆腐煲 Braised Garoupa Fillet with Bean Curd, Scallops, Shrimps and Black Fungus	238	
薑蔥牛肉煲 Braised Beef with Ginger and Spring Onions	148	95
枝竹斑腩煲 Braised Garoupa Fillet and Dried Bean Curd Stick	245	150
紅燒豆腐煲 Braised Bean Curd with Shiitake Mushrooms	120	75
鹹魚雞粒豆腐煲 Braised Diced Chicken, Bean Curd and Salted Fish	145	96
鯪魚球豆腐煲 Braised Carp Balls with Bean Curd in Soup	120	75

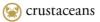
小 - 供一至兩位用 例 - 供三至四位用 Standard for 3 - 4 persons Small for 1 - 2 persons

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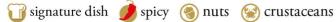
## 素食 VEGETARIAN

		例 Standard	小 Small
	甜梅菜蒸茄子 Steamed Eggplant with Preserved Vegetables	120	
	雀巢泮水芹香 Sauteed Celery with Assorted Vegetables served on Rice Paper	156	
	竹笙扒什菜 Braised Assorted Vegetables with Bamboo Fungus	166	120
	上湯銀杏鮮腐竹浸時蔬 Braised Vegetables with Bean Curd Sheet and Gingko in Superior Soup	120	73
	菠蘿咕嚕素雞 Sweet and Sour Dried Gluten with Pineapple	120	75
	香煎琵琶素豆腐 Pan-fried Mashed Bean Curd	120	75
<b>8</b> T	白靈菇扒時蔬 Braised Seasonal Vegetables with "Bailing" Mushrooms	s 125	75
	南瓜蓉焗雙蔬 Baked Duo of Vegetables with Mashed Pumpkin	125	75

例 - 供三至四位用 Standard for 3 - 4 persons

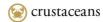
小 - 供一至兩位用 Small for 1 - 2 persons

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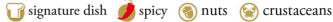


## 粉麵飯 NOODLE & RICE

	金華火腿絲上湯生麵 Noodles in Soup with Shredded Yunnan Ham		碗 Bowl
			45
	例 Sta	andard	小 Small
	Noodles with Assorted Meat and Seafood in Superior Soup	198	
	蝦籽海參炆伊麵 Braised E-fu Noodles with Sea Cucumber and Shrimp Roe	208	130
	濃湯西施泡飯 Rice with Diced Seafood in Superior Soup	260	
	太極鴛鴦飯 Fried Rice with Shrimps and Shredded Chicken in Two Sauces	205	
	乾貝海皇糙米炒絲苗 Fried White and Brown Rice with Assorted Seafood and Crispy Conpoy	198	105
	in in it is a series of the s	120	75
	龍門鴛鴦米粉 Fried Vermicelli with Assorted Seafood	160	95
	韮黄肉絲炒麵 Fried Noodles with Shredded Pork and Chives	120	72
	銀芽乾炒牛河 Fried Rice Noodles with Sliced Beef and Bean Sprouts	128	78

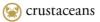
小 - 供一至兩位用 例 - 供三至四位用 Standard for 3 - 4 persons Small for 1 - 2 persons

請注意:中廚房會處理堅果、海鮮、甲殼類、芝麻、小麥、蛋及奶類製品。 若有任何食物敏感,請您告知員工。









## 甜品 DESSERT

		每位 Per Person
	楊枝甘露 Sweetened Sago Cream with Diced Mango and Pomelo	48
	雪糕紅豆 Sweetened Red Beans with Ice Cream	54
T	雪糕涼粉 Grass Jelly with Ice Cream	54
	杞子桂花凍糕 Chilled Osmanthus Jelly with Chinese Lycium	36
	鮮奶咖啡糕 Chilled Coffee Pudding	36
	芋蓉馬拉卷 Steamed Sponge Roll with Taro Paste	36
	薑茶湯丸 Sweetened Sesame Dumplings in Ginger Soup	35
	椰汁南瓜露 Sweetened Pumpkin Cream with Coconut Milk	35
	合桃露 Sweetened Walnut Cream	38
	豆沙西米餅 Steamed Sago Cake with Red Bean Paste	38

例 - 供三至四位用 Standard for 3 - 4 persons 小 - 供一至兩位用 Small for 1 - 2 persons

請注意:中廚房會處理堅果、海鮮、甲殼類、芝麻、小麥、蛋及奶類製品。 若有任何食物敏感,請您告知員工。

