燒味 BARBECUED ITEM

		例 Standard	小 Small
五福燒味拼盤 Barbecued Combination Platter		580	400
蜜汁叉燒 Barbecued Pork		175	115
麻香海蜇 Marinated Jellyfish		110	75
五香牛腱 Marinated Spicy Sliced Beef Shin		110	75
崧化皮蛋伴子薑 Thousand Year Egg with Young Ginger		75	52
京式蒜泥黃瓜 Marinated Cucumber with Chopped Gar	rlic	75	52
	全隻 Whole	半隻 Half	例 Standard
脆皮燒鵝 Roasted Goose	750	400	280
玫瑰豉油雞 Chicken in Soy Sauce	520	270	155
化皮乳豬 Barbecued Suckling Pig	1250	650	285

例 - 供三至四位用 Standard for 3 - 4 persons Small for 1 - 2 persons

小 - 供一至兩位用

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

	例 Standard	每位 Per Person
韮黄花膠火鴨絲羹 Fish Maw Soup with Shredded Roasted Duck and Chives	300	80
鮑魚花膠三絲羹 Shredded Abalone and Fish Maw Soup	370	95
菜膽竹笙燉花菇 Double-boiled Shiitake Mushroom Soup with Bamboo Fungus and Brassica	310	80
翡翠海皇羹 Braised Seafood Soup with Minced Spinach	250	75
韮黄瑤柱羹 Shredded Conpoy Broth with Chives	210	70
四川酸辣海鮮湯 Sour and Spicy Seafood Soup	205	65
鮮蟹肉粟米羹 Sweet Corn and Crab Meat Soup	220	75
竹笙上素雞片湯 Sliced Chicken Broth with Bamboo Fungus and Assorted Vegetables	215	70
香菜西湖牛肉羹 Minced Beef Soup folded with Egg White	220	70
每日老火湯 Soup of the Day	210	70

例 - 供三至四位用 Standard for 3 - 4 persons Small for 1 - 2 persons

小 - 供一至兩位用

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

敬請提前四十八小時預訂 Please order at least 48 hours in advance

例 S	Standard	小 Small
川貝雪梨麥冬燉水鴨 Double-boiled Duck Soup with Fritillaria, Mai Dong and Pear	1120	600
舞松茸菇牛肝菌燉泰和雞 Double-boiled Chicken Soup with Maitake and Porcini	1120	600
金枝玉葉養生湯 Double-boiled Sea Whelk Soup with Melon and Cantaloupe	1200	650
查 計 燉 白 肺 湯 Double-boiled Pig's Lung in Almond Soup	1070	560
乾貝瑪卡燉鮮鮑 Double-boiled Pork Loin Soup with Abalone, Maca and Conpoy	1200	650
※ 滋補爵士湯Double-boiled Chicken Soup with Melon and Fish Maw	1200	650

例 - 供三至四位用 Standard for 3 - 4 persons Small for 1 - 2 persons

小 - 供一至兩位用

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、蒜茸蒸、避風塘、豉椒炒、XO醬炒

Braised in Bouillon, Steamed with Chopped Garlic,

Deep-fried with Garlic and Chilli, Sauteed with Black Bean or XO Sauce

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、上湯焗、乾燒

Deep-fried with Spicy Salt, Poached or

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

Braised in Bouillon or Braised with Chilli Sauce

幽肉蟹、阿拉斯加蟹、珍寶蟹

時價

Market Price

Fresh Live Crab 避風塘、清蒸、雞油花雕蛋白蒸、薑蔥炒、豉椒炒、X.O.醬炒

Deep-fried with Garlic and Chilli, Traditionally Steamed,

Steamed with Fragrant Chicken Oil, Huadiao Wine and Egg White Custard

Sauteed with Ginger and Spring Onions,

Sauteed with Black Bean or X.O. Sauce

古法鮑汁炆斑翅(敬請提前一日預訂)

每份 Per Portion

Braised Garoupa with Shredded Pork and Chinese Mushrooms (please order one day in advance)

1180

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

	例 Standard	小 Small
欖角豉蒜煎斑球 D. C. 1.C. Ellinson		4 — 0
Pan-fried Garoupa Fillet with	275	170
Chopped Olives and Black Beans		
籠仔荷香蒸麒麟斑球(8件)		
Garoupa Fillet with Sliced Ham and Mushrooms	400	
in Lotus Leaf and Bamboo Steamer (8 pieces)		
鮮淮山豆卜浸魚滑		
Braised Carp Fish Balls with Yam and	200	
Bean Curd Puff in Soup		
XO醬乾煸海斑脯		
Sauteed Garoupa Fillet with XO Sauce	280	165
蒜茸油爆斑球		
Sauteed Garoupa Fillet with Chopped Garlic	280	165
鐵板黑椒斑球		
Sizzling Garoupa Fillet with Onions	280	165
in Black Pepper Sauce		
珍珠粟米斑塊		
Deep-fried Garoupa Fillet with Sweet Corn Sauce	270	155
Despired Salvapa Filler With Sweet Solli Sauce	2/0	100

例 - 供三至四位用 Standard for 3 - 4 persons Small for 1 - 2 persons

小 - 供一至兩位用

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

		每位 Per Person
北菇原隻南非六頭鮑魚扣鵝掌 Braised Whole South African Abalone, Goose Web and Shiitake Mushrooms		355
碧綠原隻南非六頭鮑魚 Braised Whole South African Abalone with Vegetables		290
北菇原隻澳洲兩頭鮑魚扣鵝掌 (敬請提前一日預訂) Braised Whole Australian Abalone, Goose Web and Shiitake Mushrooms (Please order one day in advance)		520
碧綠原隻澳洲兩頭鮑魚 (敬請提前一日預訂) Braised Whole Australian Abalone with Vegetables (Please order one day in advance)		458
婆參扣鵝掌 Braised Sea Cucumber and Goose Web		190
京蔥燒海參 Braised Sea Cucumber with Leeks	andard 730	
鮑片鵝掌煲 Braised Sliced Abalone and Goose Web Served in Clay Pot	620	
翡翠鮮鮑片 Braised Sliced Abalone with Vegetables	580	
桂花銀針炒花膠 Sauteed Fish Maw with Bean Sprouts and Egg	360	190

例 - 供三至四位用 Standard for 3 - 4 persons Small for 1 - 2 persons

小 - 供一至兩位用

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。







海鮮 SEAFOOD

	例 Standard	小 Small
鮮淮山蜜豆炒蝦球 Sauteed Prawns with Chinese Yam and Honey Beans	355	210
乾燒明蝦球 Fried Prawns in Spicy Sauce	295	195
柚子汁脆皮蝦球 Crispy Prawns with Pomelo Sauce	340	200
茵亭小炒皇 Stir-fried Chinese Chive Flowers with Dried Shrimp and Squid in X.O. Sauce	210	130
百花煎釀玉帶配窩巴 Pan-fried Scallops stuffed with Minced Shrimp Served with Crispy Rice	300 四件 4 pieces	170 兩件 2 pieces
貴妃明蝦球 Deep-fried Prawns with Mustard and Mango Dressing	285	190
海皇生菜包 Diced Seafood and Pine Nuts with Lettuce Wrap	285	190
滑蛋炒蝦球 Scrambled Eggs with Prawns	300	200

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。









海鮮 SEAFOOD

X.O.醬西蘭花帶子	例 Standard	小 Small
Sauteed Scallops with Broccoli in X.O. Sauce	300	190
豉汁帶子蒸豆腐 Steamed Scallops and Bean Curd with Black Bean Sauce	295	195
海鮮賽螃蟹 Scrambled Egg White with Diced Seafood	270	165
		每隻 Per Piece
江南百花炸釀蟹鉗 Deep-fried Crab Claw stuffed with Mashed Shrimp		105
葡汁焗釀蟹蓋 Baked Crab Shell with Fresh Crab Meat in Portuguese Sauce		120

例 - 供三至四位用 Standard for 3 - 4 persons Small for 1 - 2 persons

小 - 供一至兩位用

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

宮保雞丁	例 Standard	小 Small
呂 保 雞 J Kung Pao Chicken	210	135
酒燒雞中翼 Pan-fried Chicken Wings with Chinese Wine	155	
此人一人或	全隻 Whole	半隻 Half
脆皮炸子雞 Deep-fried Crispy Chicken	500	260
樂山辣子雞 Deep-fried Spicy Chicken	500	260
菜膽上湯雞 Poached Chicken and Vegetables in Superior Soup	550	280
乾蔥豆豉雞 Sauteed Chicken with Shallots in Black Bean Sauce	500	260
西檸煎軟雞 Deep-fried Chicken Fillet with Lemon Sauce	500	260
香酥荔茸鴨 Deep-fried Duck coated with Mashed Taro	500	260
順德生煎雞 Pan-fried Chicken in Shunde Style	500	260
鴿崧生菜包 Minced Pigeon with Lettuce Wrap	275	
紅燒BB鴿 (需時45分鐘) Crispy Baby Pigeon	98	

例 - 供三至四位用 Standard for 3 - 4 persons Small for 1 - 2 persons

小 - 供一至兩位用

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

例: 順德頭菜蒸肉餅	Standard	小 Small
Steamed Minced Pork with Shunde Preserved Vegetables	220	140
蒸肉餅 Steamed Minced Pork with 梅菜、鹹蛋、鹹魚、馬蹄、吊片或冬菇粒(可選一款配料 Preserved Vegetables, Salted Egg, Salted Fish, Water Chestnuts, Squid or Diced Chinese Mushrooms (Please choose one ingred		110
鍋燒無錫骨 Braised Pork Ribs "Wushi" Style served in Clay Pot	205	
蜜餞欖角醬燒骨 Deep-fried Pork Ribs with Chopped Olives, Honey and Plum Sauce	235	165
蘇杭小排骨 Sweet and Vinegar Spareribs	185	115
菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple	160	100
香煎蓮藕餅 Pan-fried Minced Pork with Lotus Root	145	90
鹹魚茸煎肉餅 Pan-fried Minced Pork with Salted Fish	155	102

例 - 供三至四位用 Standard for 3 - 4 persons Small for 1 - 2 persons

小 - 供一至兩位用

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	185	105
咖喱脆皮牛腩 Crispy Beef Brisket with Curry Sauce	225	
頭抽煎牛仔骨 Pan-fried Beef Short Ribs with Soy Sauce	210	120
日式燒汁牛仔柳條 Fried Shredded Beef with Japanese Barbecue Sauce	165	112
中式煎牛柳 Pan-fried Beef Fillet "Cantonese" Style	210	140
蒜香牛柳粒 Deep-fried Diced Beef Fillet with Chopped Garlic	170	112
豉汁蜜豆炒牛柳條 Sauteed Beef Fillet with Honey Beans in Black Bean Sauc	te 165	112
豉椒炒牛肉 Sauteed Beef with Pepper and Black Bean Sauce	165	112
飄香牛肉串 Spicy Beef Skewers	360	

例 - 供三至四位用 Standard for 3 - 4 persons Small for 1 - 2 persons

小 - 供一至兩位用

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。









懷舊家鄉菜 GOLDEN TIME PRESTIGE

腰果蝦球	例 Standard	小 Small
Sauteed Prawns with Cashew Nuts	300	200
椒鹽吊片 Deep-fried Squid with Spicy Salt	185	112
魚湯浸雙蔬 Poached Duo of Vegetables in Fish Soup	165	105
瑤柱扒雙蔬 Braised Duo of Vegetables with Dried Conpoy	170	115
蔥花瑤柱蒸水蛋 Steamed Egg with Dried Conpoy and Spring Onions	135	90
香菇素鵝卷 Pan-fried Shiitake Mushrooms wrapped in Dried Bean Curd Sheet	105	
荔蓉帶子 (四件) Deep-fried Scallops stuffed with Mashed Taro (4 pieces)	235	

例 - 供三至四位用 Standard for 3 - 4 persons Small for 1 - 2 persons

小 - 供一至兩位用

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。









煲仔 CLAY POT

今今生油 沙 郊	全隻 Whole	半隻 Half
客家黃酒煮雞 Braised Chicken with Yellow Rice Wine served in Clay Pot	545	280
黑椒牛仔骨煲	例 Standard	小 Small
Braised Beef Short Ribs with Black Pepper Sauce	225	
馬拉盞豆腐火腩煲 Braised Roasted Pork and Bean Curd with Spicy Paste	200	120
沙爹牛肉粉絲煲 Braised Beef with Vermicelli Noodles in Satay Sauce	160	100
沙爹海鮮粉絲煲 Braised Assorted Seafood with Vermicelli Noodles in Satay Sauce	255	
金針雲耳牛肉煲		
Braised Beef and Black Fungus	200	120
咖喱牛筋腩煲 Braised Beef Sinew and Brisket Curry	205	
薑蔥牛肉煲 Braised Beef with Ginger and Spring Onions	165	108

例 - 供三至四位用 Standard for 3 - 4 persons Small for 1 - 2 persons

小 - 供一至兩位用

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。









煲仔 CLAY POT

例 Sta	ndard	小 Small
斑腩煲配		
火腩(加\$15)、枝竹、豆腐、茄子、漁香、涼瓜		
(最多可選兩款配料)		
Braised Garoupa Fillet with	280	175
Roasted Pork (add \$15), Dried Bean Curd Stick, Bean Curd,		
Eggplant, Salted Fish and Minced Pork, Bitter Melon		
(Please choose maximum of two ingredients)		
紅燒豆腐煲		
Braised Bean Curd with Shiitake Mushrooms	140	85
八珍豆腐煲		
Braised Bean Curd with Assorted Meat	220	
鹹魚雞粒豆腐煲		
Braised Diced Chicken, Bean Curd and Salted Fish	165	110
鯪魚球豆腐煲		
Braised Carp Balls with Bean Curd in Soup	135	85

例 - 供三至四位用 Standard for 3 - 4 persons Small for 1 - 2 persons

小 - 供一至兩位用

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。







素食 VEGETARIAN

	例 Standard	小 Small
甜梅菜蒸茄子 Steamed Eggplant with Preserved Vegetables	130	
佛砵傳真 Braised "Lo Hon" Vegetables with Fried Taro	205	
竹笙扒什菜 Braised Assorted Vegetables with Bamboo Fungus	180	130
上湯銀杏鮮腐竹浸時蔬 Braised Vegetables with Bean Curd Sheet and Gingko in Superior Soup	145	90
菠蘿咕嚕素雞 Sweet and Sour Dried Gluten with Pineapple	128	80
香煎琵琶素豆腐 Pan-fried Mashed Bean Curd	128	80
白靈菇扒時蔬 Braised Seasonal Vegetables with "Bailing" Mushrooms	140	85
南瓜蓉焗雙蔬 Baked Duo of Vegetables with Mashed Pumpkin	140	85

例 - 供三至四位用 Standard for 3 - 4 persons Small for 1 - 2 persons

小 - 供一至兩位用

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。









粉麵飯 NOODLES & RICE

金華火腿絲上湯生麵	窩 Tureen	碗 Bowl
Noodles in Soup with Shredded Yunnan Ham	165	48
揚州窩麵	例 Standard	小 Small
物門南廻 Noodles with Assorted Meat and Seafood in Superior Soup	225	
蝦籽海參炆伊麵 Braised E-fu Noodles with Sea Cucumber and Shrimp Roe	235	150
濃湯西施泡飯 Rice with Diced Seafood in Superior Soup	280	
太極鴛鴦飯 Fried Rice with Shrimps and Shredded Chicken in Two Sauces	235	
乾貝海皇脆米炒絲苗 Fried Rice with Assorted Seafood, Conpoy and Crispy Rice	225	118
in it is a not a serious of the ser	140	85
龍門鴛鴦米粉 Fried Vermicelli with Assorted Seafood	180	110
韮黄肉絲炒麵 Fried Noodles with Shredded Pork and Chives	140	85
銀芽乾炒牛河 Fried Rice Noodles with Sliced Beef and Bean Sprouts	150	90
雜錦海鮮炒麵 Fried Noodles with Assorted Seafood	245	

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

雪糕紅豆	每位 Per Person
Sweetened Red Bean with Ice Cream	56
雪糕涼粉 Grass Jelly with Ice Cream	56
芒果布甸 Mango Pudding	38
鮮奶咖啡糕 Chilled Coffee Pudding	39
芋蓉馬拉卷 Steamed Sponge Roll with Taro Paste	39
薑茶湯丸 Sweetened Sesame Dumplings in Ginger Soup	38
滋潤合桃露 Sweetened Walnut Cream	40
香滑芝麻糊 Sweetened Black Sesame Cream	40
豆沙西米餅 Steamed Sago Cake with Red Bean Paste	40

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。







