

燒味 BARBECUED ITEM

		例 Standard	小 Small
五福燒味拼盤	Barbecued Combination Platter	590	410
蜜汁叉燒	Barbecued Pork	180	120
麻香海蜇	Marinated Jellyfish	120	80
五香牛腱	Marinated Spicy Sliced Beef Shin	120	80
崧化皮蛋伴子薑	Thousand Year Egg with Young Ginger	80	56
京式蒜泥黃瓜	Marinated Cucumber with Chopped Garlic	80	56
		全隻 Whole	半隻 Half
脆皮燒鵝	Roasted Goose	750	400
玫瑰豉油雞	Chicken in Soy Sauce	520	270
化皮乳豬	Barbecued Suckling Pig	1250	650
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。

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 signature dish  spicy  nuts  crustaceans

湯羹 SOUP

		例 Standard	每位 Per Person
鮑魚花膠火鴨絲羹			
Fish Maw Soup with Shredded Roasted Duck and Chives	310	85	
鮑魚花膠三絲羹			
Shredded Abalone and Fish Maw Soup	380	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	
鮑魚花膠柱羹			
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	230	75	
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	60	

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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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 Standard	小 Small
川貝雪梨麥冬燉水鴨	Double-boiled Duck Soup with Fritillaria, Mai Dong and Pear	1200	650
舞松茸菇牛肝菌燉泰和雞	Double-boiled Chicken Soup with Maitake and Porcini	1200	650
◎ 金枝玉葉養生湯	Double-boiled Sea Whelk Soup with Melon and Cantaloupe	1200	650
◎ 杏汁燉白肺湯	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	1300	700
◎ 滋補爵士湯	Double-boiled Chicken Soup with Melon and Fish Maw	1250	680

例 - 供三至四位用

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小 - 供一至兩位用

Small for 1 - 2 persons

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游水海鮮 LIVE SEAFOOD

本地青龍、澳洲龍蝦

Fresh Live Lobster

時價

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

Eastern Spotted Garoupa or Fresh Garoupa

時價

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

Fresh Live Prawn

時價

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

肉蟹、阿拉斯加蟹、珍寶蟹

Fresh Live Crab

時價

Market Price

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

1250

(please order one day in advance)

例 - 供三至四位用

Standard for 3 - 4 persons

小 - 供一至兩位用

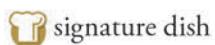
Small for 1 - 2 persons

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signature dish



spicy



nuts



crustaceans

魚 FISH

		例 Standard	小 Small
欖角豉蒜煎斑球	Pan-fried Garoupa Fillet with Chopped Olives and Black Beans	280	175
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)	410	
鮮淮山豆卜浸魚滑	Braised Carp Fish Balls with Yam and Bean Curd Puff in Soup	205	
 XO 醬乾焗海斑腩	Sauteed Garoupa Fillet with XO Sauce	285	170
蒜茸油爆斑球	Sauteed Garoupa Fillet with Chopped Garlic	285	170
 鐵板黑椒斑球	Sizzling Garoupa Fillet with Onions in Black Pepper Sauce	285	170
珍珠粟米斑塊	Deep-fried Garoupa Fillet with Sweet Corn Sauce	280	165

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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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 365

◎ 碧綠原隻南非六頭鮑魚

Braised Whole South African Abalone with Vegetables 310

◎ 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) 560

◎ 碧綠原隻澳洲兩頭鮑魚 (敬請提前一日預訂)

Braised Whole Australian Abalone with Vegetables 468
(Please order one day in advance)

◎ 婆參扣鵝掌

Braised Sea Cucumber and Goose Web 200

例 Standard

小 Small

◎ 京蔥燒海參

Braised Sea Cucumber with Leeks 750

◎ 鮑片鵝掌煲

Braised Sliced Abalone and Goose Web Served in Clay Pot 640

◎ 翡翠鮮鮑片

Braised Sliced Abalone with Vegetables 600

桂花銀針炒花膠

Sautéed Fish Maw with Bean Sprouts and Egg 370 200

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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◎ 海鮮 SEAFOOD

		例 Standard	小 Small
鮮淮山蜜豆炒蝦球	Sauteed Prawns with Chinese Yam and Honey Beans	360	215
乾燒明蝦球	Fried Prawns in Spicy Sauce	300	200
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	225	145
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	290	195
◎ 海皇生菜包	Diced Seafood and Pine Nuts with Lettuce Wrap	290	195
滑蛋炒蝦球	Scrambled Eggs with Prawns	310	210

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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◎ 海鮮 SEAFOOD

		例 Standard	小 Small
 X.O. 醬西蘭花帶子	Sautéed Scallops with Broccoli in X.O. Sauce	310	200
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	280	175
		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

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Small for 1 - 2 persons

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家禽 POULTRY

		例 Standard	小 Small
 宮保雞丁	Kung Pao Chicken	220	145
酒燒雞中翼	Pan-fried Chicken Wings with Chinese Wine	155	
		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

小 - 供一至兩位用

Small for 1 - 2 persons

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豬肉 PORK

		例 Standard	小 Small
◎ 順德頭菜蒸肉餅	Steamed Minced Pork with Shunde Preserved Vegetables	230	150
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 ingredient)	200	125
◎ 鍋燒無錫骨	Braised Pork Ribs "Wushi" Style served in Clay Pot	220	
蜜餞欖角醬燒骨	Deep-fried Pork Ribs with Chopped Olives, Honey and Plum Sauce	245	175
蘇杭小排骨	Sweet and Vinegar Spareribs	195	125
菠蘿咕嚕肉	Sweet and Sour Pork with Pineapple	165	105
◎ 香煎蓮藕餅	Pan-fried Minced Pork with Lotus Root	150	95
◎ 鹹魚茸煎肉餅	Pan-fried Minced Pork with Salted Fish	160	110

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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牛肉 BEEF

		例 Standard	小 Small
 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	220	130
 日式燒汁牛仔柳條	Fried Shredded Beef with Japanese Barbecue Sauce	170	120
中式煎牛柳	Pan-fried Beef Fillet "Cantonese" Style	220	150
 蒜香牛柳粒	Deep-fried Diced Beef Fillet with Chopped Garlic	175	120
 豉汁蜜豆炒牛柳條	Sauteed Beef Fillet with Honey Beans in Black Bean Sauce	175	120
 豉椒炒牛肉	Sauteed Beef with Pepper and Black Bean Sauce	170	120
 飘香牛肉串	Spicy Beef Skewers	320	

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小 - 供一至兩位用

Small for 1 - 2 persons

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懷舊家鄉菜 GOLDEN TIME PRESTIGE

		例 Standard	小 Small
◎ 腰果蝦球	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
◎ 葱花瑤柱蒸水蛋	Steamed Egg with Dried Conpoy and Spring Onions	140	95
◎ 香菇素鵝卷	Pan-fried Shiitake Mushrooms wrapped in Dried Bean Curd Sheet	120	
◎ 荔蓉帶子 (四件)	Deep-fried Scallops stuffed with Mashed Taro (4 pieces)	240	
佛砵傳真	Braised 'Lo Hon' Vegetables with Fried Taro	220	

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

		全隻 Whole	半隻 Half
		例 Standard	小 Small
 客家黃酒煮雞	Braised Chicken with Yellow Rice Wine served in Clay Pot	560	300
 黑椒牛仔骨煲	Braised Beef Short Ribs with Black Pepper Sauce	230	
 馬拉蓋豆腐火腩煲	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	170	110
  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	210	125
 咖喱牛筋腩煲	Braised Beef Sinew and Brisket Curry	220	
 薑蔥牛肉煲	Braised Beef with Ginger and Spring Onions	170	110

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

例 Standard 小 Small

① 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 150 95

八珍豆腐煲

Braised Bean Curd with Assorted Meat 220

② 鹹魚雞粒豆腐煲

Braised Diced Chicken, Bean Curd and Salted Fish 170 120

鯪魚球豆腐煲

Braised Carp Balls with Bean Curd in Soup 150 95

例 - 供三至四位用

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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	135	
竹笙扒什菜	Braised Assorted Vegetables with Bamboo Fungus	190	135
上湯銀杏鮮腐竹浸時蔬	Braised Vegetables with Bean Curd Sheet and Gingko in Superior Soup	150	95
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	145	90
南瓜蓉焗雙蔬	Baked Duo of Vegetables with Mashed Pumpkin	155	95

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 NOODLES & RICE

		例 Standard	小 Small
金華火腿絲上湯生麵 Noodles in Soup with Shredded Yunnan Ham	150	48	窩 Tureen 碗 Bowl
揚州窩麵 Noodles with Assorted Meat and Seafood in Superior Soup	240		
蝦籽海參炆伊麵 Braised E-fu Noodles with Sea Cucumber and Shrimp Roe	240	155	
濃湯西施泡飯 Rice with Diced Seafood in Superior Soup	290		
太極鴛鴦飯 Fried Rice with Shrimps and Shredded Chicken in Two Sauces	245		
乾貝海皇脆米炒絲苗 Fried Rice with Assorted Seafood, Conpoy and Crispy Rice	230	125	
薑蔥叉燒蝦籽撈伊府麵 Braised E-fu Noodles with Barbecued Pork, Shrimp Roe, Ginger and Spring Onions	150	90	
龍門鴛鴦米粉 Fried Vermicelli with Assorted Seafood	195	125	
韭黃肉絲炒麵 Fried Noodles with Shredded Pork and Chives	145	90	
銀芽乾炒牛河 Fried Rice Noodles with Sliced Beef and Bean Sprouts	155	95	
雜錦海鮮炒麵 Fried Noodles with Assorted Seafood	255		

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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Our kitchen handles nuts, seafood, shellfish, sesame seeds, wheat flour, eggs and dairy products.
Please advise our staff if you have any food allergies.

甜品 DESSERT

		每位 Per Person
雪糕紅豆	Sweetened Red Bean with Ice Cream	56
雪糕涼粉	Grass Jelly with Ice Cream	56
香芒布甸	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

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