燒味 BARBECUED ITEM

			例 Standard	小 Small
	五福燒味拼盤 Barbecued Combination Platter		540	368
	蜜汁叉燒 Barbecued Pork		165	108
	麻香海蜇 Marinated Jellyfish		105	70
	五香牛腱 Marinated Spicy Sliced Beef Shin		105	70
T	崧化皮蛋伴子薑 Thousand Year Egg with Young Ginger		70	48
J	京式蒜泥黄瓜 Marinated Cucumber with Chopped Gar	·lic	70	48
		全隻 Whole	半隻 Half	例 Standard
	脆皮燒鵝 Roasted Goose	700	370	260
	玫瑰豉油雞 Chicken in Soy Sauce	480	245	145
	化皮乳豬 Barbecued Suckling Pig	1150	595	250

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。







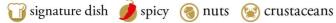


湯羹 SOUP

		例 Standard	每位 Per Person
	韮黄花膠火鴨絲羹 Fish Maw Soup with Shredded Roasted Duck and Chives	275	75
	鮑魚花膠三絲羹 Shredded Abalone and Fish Maw Soup	350	90
	菜膽竹笙燉花菇 Double-boiled Shiitake Mushroom Soup with Bamboo Fungus and Brassica	290	75
	翡翠海皇羹 Braised Seafood Soup with Minced Spinach	235	70
	韮黄瑤柱羹 Shredded Conpoy Broth with Chives	198	65
	四川酸辣海鮮湯 Sour and Spicy Seafood Soup	190	60
	鮮蟹肉粟米羹 Sweet Corn and Crab Meat Soup	205	68
T	竹笙上素雞片湯 Sliced Chicken Broth with Bamboo Fungus and Assorted Vegetables	198	65
	香菜西湖牛肉羹 Minced Beef Soup folded with Egg White	205	65
	每日老火湯 Soup of the Day	195	65

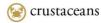
例 - 供三至四位用 小 - 供一至兩位用 Standard for 3 - 4 persons Small for 1 - 2 persons

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。









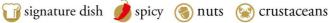
燉湯 DOUBLE-BOILED SOUP

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

	1	列 Standard	小 Small
	川貝雪梨麥冬燉水鴨 Double-boiled Duck Soup with Fritillaria, Mai Dong and Pear	1050	550
	舞松茸菇牛肝菌燉泰和雞 Double-boiled Chicken Soup with Maitake and Porcini	1050	550
	金枝玉葉養生湯 Double-boiled Sea Whelk Soup with Melon and Cantaloupe	1150	600
③	杏汁燉白肺湯 Double-boiled Pig's Lung in Almond Soup	1000	520
	乾貝瑪卡燉鮮鮑 Double-boiled Pork Loin Soup with Abalone, Maca and Conpoy	1150	600
	滋補爵士湯 Double-boiled Chicken Soup with Melon and Fish Mav	v 1150	600

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、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

😭 肉蟹、阿拉斯加蟹、珍寶蟹

時價

Fresh Live Crab 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 (please order one day in advance)

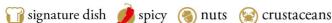
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例 - 供三至四位用

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。







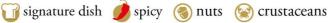


魚 FISH

	例 Standard	小 Small
欖角豉蒜煎斑球 Pan-fried Garoupa Fillet with Chopped Olives and Black Beans	260	160
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)	370	
鮮淮山豆卜浸魚滑 Braised Carp Fish Balls with Yam and Bean Curd Puff in Soup	185	
XO醬乾煸海斑腩 Sauteed Garoupa Fillet with XO Sauce	260	155
蒜茸油爆斑球 Sauteed Garoupa Fillet with Chopped Garlic	260	155
鐵板黑椒斑球 Sizzling Garoupa Fillet with Onions in Black Pepper Sauce	260	155
珍珠粟米斑塊 Deep-fried Garoupa Fillet with Sweet Corn Sauce	255	145

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。







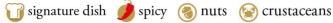


海味 DRIED SEAFOOD

	the what was the tree to the t		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		330	
	碧綠原隻南非六頭鮑魚 Braised Whole South African Abalone with Vegetables		270	
	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)		488	
	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)		428	
	婆參扣鵝掌 Braised Sea Cucumber and Goose Web		175	
3 (3)		andard	小 Small	
	京蔥燒海參 Braised Sea Cucumber with Leeks	680		
	鮑片鵝掌煲 Braised Sliced Abalone and Goose Web Served in Clay Pot	580)	
	翡翠鮮鮑片 Braised Sliced Abalone with Vegetables	550	ı	
	桂花銀針炒花膠 Sauteed Fish Maw with Bean Sprouts and Egg	335	180	

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。









廖 海鮮 SEAFOOD

		例 Standard	小 Small
	鮮淮山蜜豆炒蝦球 Sauteed Prawns with Chinese Yam and Honey Beans	330	195
	乾燒明蝦球 Fried Prawns in Spicy Sauce	275	185
	柚子汁脆皮蝦球 Crispy Prawns with Pomelo Sauce	318	188
	茵亭小炒皇 Stir-fried Chinese Chive Flowers with Dried Shrimp and Squid in X.O. Sauce	205	120
	百花煎釀玉帶配窩巴 Pan-fried Scallops stuffed with Minced Shrimp Served with Crispy Rice	275 四件 4 pieces	165 兩件 2 pieces
	貴妃明蝦球 Deep-fried Prawns with Mustard and Mango Dressing	g 265	180
③	海皇生菜包 Diced Seafood and Pine Nuts with Lettuce Wrap	265	180
	滑蛋炒蝦球 Scrambled Eggs with Prawns	275	190

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

-	··· · · · · · · · · · · · · · · · · ·	例 Standard	小 Small
	X.O.醬西蘭花帶子 Sauteed Scallops with Broccoli in X.O. Sauce	270	180
	Sauteed Scanops with Dioccon in A.O. Sauce	2/0	100
	豉汁帶子蒸豆腐		
	Steamed Scallops and Bean Curd	275	185
	with Black Bean Sauce		
	海鮮賽螃蟹		
	Scrambled Egg White with Diced Seafood	250	155
			每隻 Per Piece
	江南百花炸釀蟹鉗		
	Deep-fried Crab Claw stuffed with Mashed Shrimp		98
	葡汁焗釀蟹蓋		
	Baked Crab Shell with Fresh Crab Meat		110
	in Portuguese 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。







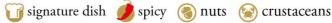


家禽 POULTRY

☆ 仰 郷 丁	例 Standard	小 Small
宫保雞丁 Kung Pao Chicken	195	125
酒燒雞中翼 Pan-fried Chicken Wings with Chinese Wine	145	
股力水 了雞	全隻 Whole	半隻 Half
脆皮炸子雞 Deep-fried Crispy Chicken	470	240
樂山辣子雞 Deep-fried Spicy Chicken	470	240
菜膽上湯雞 Poached Chicken and Vegetables in Superior Soup	510	260
乾蔥豆豉雞 Sauteed Chicken with Shallots in Black Bean Sauce	470	240
西檸煎軟雞 Deep-fried Chicken Fillet with Lemon Sauce	460	240
香酥荔茸鴨 Deep-fried Duck coated with Mashed Taro	470	240
順德生煎雞 Pan-fried Chicken in Shunde Style	470	240
鴿崧生菜包 Minced Pigeon with Lettuce Wrap	255	
紅燒BB鴿 (需時45分鐘) Crispy Baby Pigeon	88	

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

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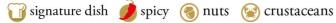


豬肉 PORK

☞ 順德頭菜蒸肉餅	例 S	Standard	小 Small
Steamed Minced Pork with Shund	e Preserved Vegetables	205	130
蒸肉餅 Steamed Minced Pork with 梅菜、鹹蛋、鹹魚、馬蹄、吊片: Preserved Vegetables, Salted Egg, Salt Squid or Diced Chinese Mushrooms	ed Fish, Water Chestnuts,		104
● 鍋燒無錫骨 Braised Pork Ribs "Wushi" Style se	erved in Clay Pot	190	
蜜餞欖角醬燒骨 Deep-fried Pork Ribs with Chopp Honey and Plum Sauce	ed Olives,	220	155
蘇杭小排骨 Sweet and Vinegar Spareribs		175	110
菠蘿咕嚕肉 Sweet and Sour Pork with Pineapp	ole	145	90
❷	Root	135	85
※ 鹹魚茸煎肉餅 Pan-fried Minced Pork with Salted	l Fish	145	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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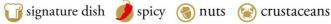


牛肉 BEEF

		例 Standard	小 Small
	陳皮蒸牛肉餅 Steamed Minced Beef with Dried Orange Peel	170	98
	咖喱脆皮牛腩 Crispy Beef Brisket with Curry Sauce	210	
	頭抽煎牛仔骨 Pan-fried Beef Short Ribs with Soy Sauce	195	110
	日式燒汁牛仔柳條 Fried Shredded Beef with Japanese Barbecue Sauce	155	105
	中式煎牛柳 Pan-fried Beef Fillet "Cantonese" Style	195	130
T	蒜香牛柳粒 Deep-fried Diced Beef Fillet with Chopped Garlic	160	105
	豉汁蜜豆炒牛柳條 Sauteed Beef Fillet with Honey Beans in Black Bean Sauc	e 155	105
	豉椒炒牛肉 Sauteed Beef with Pepper and Black Bean Sauce	155	105
	飄香牛肉串 Spicy Beef Skewers	338	

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。









懷舊家鄉菜 GOLDEN TIME PRESTIGE

	腰果蝦球	例 Standard	小 Small
	Sauteed Prawns with Cashew Nuts	280	185
T	椒鹽吊片 Deep-fried Squid with Spicy Salt	175	105
	魚湯浸雙蔬 Poached Duo of Vegetables in Fish Soup	155	98
	瑤柱扒雙蔬 Braised Duo of Vegetables with Dried Conpoy	160	110
	蔥花瑤柱蒸水蛋 Steamed Egg with Dried Conpoy and Spring Onions	125	80
	香菇素鵝卷 Pan-fried Shiitake Mushrooms wrapped in Dried Bean Curd Sheet	98	
	荔蓉帶子 (四件) Deep-fried Scallops stuffed with Mashed Taro (4 pieces)	220	

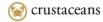
例 - 供三至四位用 Standard for 3 - 4 persons 小 - 供一至兩位用 Small for 1 - 2 persons

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

	-2-a -2-a -4-a >π* -4-e -500.	全隻 Whole	半隻 Half
	客家黃酒煮雞 Braised Chicken with Yellow Rice Wine served in Clay Pot	510	260
	黑椒牛仔骨煲	例 Standard	小 Small
	Braised Beef Short Ribs with Black Pepper Sauce	210	
	馬拉盞豆腐火腩煲 Braised Roasted Pork and Bean Curd with Spicy Paste	185	115
③	沙爹牛肉粉絲煲 Braised Beef with Vermicelli Noodles in Satay Sauce	150	95
8	沙爹海鮮粉絲煲 Braised Assorted Seafood with Vermicelli Noodles in Satay Sauce	238	
	金針雲耳牛肉煲		
	Braised Beef and Black Fungus	185	110
	咖喱牛筋腩煲 Braised Beef Sinew and Brisket Curry	190	
	薑蔥牛肉煲 Braised Beef with Ginger and Spring Onions	155	100

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。









煲仔 CLAY POT

	例 Standard	小 Small
🗑 斑腩煲配		
火腩 (加 \$15)、枝竹、豆腐、茄子、漁香	下、涼瓜	
(最多可選兩款配料)		
Braised Garoupa Fillet with	265	160
Roasted Pork (add \$15), Dried Bean Curd Stick, I	Bean Curd,	
Eggplant, Salted Fish and Minced Pork, Bitter Me	lon	
(Please choose maximum of two ingredients)		
,		
紅燒豆腐煲		
Braised Bean Curd with Shiitake Mushrooms	130	80
八珍豆腐煲		
Braised Bean Curd with Assorted Meat	208	
◎ 鹹魚雞粒豆腐煲		
Braised Diced Chicken, Bean Curd and Salted Fish	h 155	102
Draised Dieed Officient, Beart Outer and Saited Fish	177	102
鯪魚球豆腐煲		
Braised Carp Balls with Bean Curd in Soup	125	80
Dialoca Carp Dallo with Death Cura in Soup	14)	00

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。







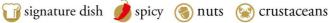


素食 VEGETARIAN

	A11 PA - 111 PA - 112	例 Standard	小 Small
	甜梅菜蒸茄子 Steamed Eggplant with Preserved Vegetables	120	
	佛砵傳真 Braised "Lo Hon" Vegetables with Fried Taro	188	
	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	135	85
	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
	白靈菇扒時蔬 Braised Seasonal Vegetables with "Bailing" Mushrooms	130	80
7	南瓜蓉焗雙蔬 Baked Duo of Vegetables with Mashed Pumpkin	130	80

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。







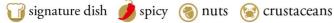


粉麵飯 NOODLES & RICE

今	窩 Tureen	碗 Bowl
金華火腿絲上湯生麵 Noodles in Soup with Shredded Yunnan Ham	158	45
揚州窩麵	例 Standard	小 Small
Noodles with Assorted Meat and Seafood in Superior Soup	210	
蝦籽海參炆伊麵 Braised E-fu Noodles with Sea Cucumber and Shrimp Roe	220	140
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	220	
乾貝海皇脆米炒絲苗 Fried Rice with Assorted Seafood, Conpoy and Crispy Rice	210	110
薑蔥叉燒蝦籽撈伊府麵 Braised E-fu Noodles with Barbecued Pork, Shrimp Roe, Ginger and Spring Onions	130	80
龍門鴛鴦米粉 Fried Vermicelli with Assorted Seafood	170	102
韮黄肉絲炒麵 Fried Noodles with Shredded Pork and Chives	128	80
銀芽乾炒牛河 Fried Rice Noodles with Sliced Beef and Bean Sprouts	140	85
雜錦海鮮炒麵 Fried Noodles with Assorted Seafood	228	

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。









甜品 DESSERT

	楊枝甘露	每位 Per Person
	Sweetened Soup with Mango, Pomelo and Popping Boba	48
	雪糕紅豆 Sweetened Red Bean with Ice Cream	54
	雪糕涼粉 Grass Jelly with Ice Cream	54
U	杞子桂花凍糕 Chilled Osmanthus Jelly with Chinese Lycium	36
	鮮奶咖啡糕 Chilled Coffee Pudding	38
	芋蓉馬拉卷 Steamed Sponge Roll with Taro Paste	38
	薑茶湯丸 Sweetened Sesame Dumplings in Ginger Soup	35
③	滋潤合桃露 Sweetened Walnut Cream	38
③	香滑芝麻糊 Sweetened Black Sesame 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

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