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自選餐單

À La Carte Menu

頭盤、冷盤及小食

Appetizer

	老酒醉海花螺 Spotted Babylon • Cucumber • Aged Wine	\$228
	蜜餞火方蝦多士 Deep-fried Shrimp Toast • Honey Glazed “Yunnan” Ham	\$108
	滷水獅頭鵝片配獅頭鵝肝 Sliced Goose Meat • Foie Gras • Beancurd • Chinese Herbal Soya Sauce	\$298
	滷水脫骨鵝掌 Boneless Goose Webs • Chinese Herbal Soya Sauce	\$138
	三文魚籽茶燻初生蛋 Tea-smoked Newborn Eggs • Salmon Roe	\$108
	陳醋紅海蜇頭 Red Jellyfish Head • Cucumber • Aged Vinegar	\$138
	無錫脆鱔 Deep-fried Swamp Eel Fillets • Sweetened Dark Vinegar	\$108
	鴛鴦豆腐 Deep-fried Duo of Beancurd • Bamboo Charcoal • Shichimi	\$88



如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。
If you have any food allergies, please inform our staff.

明爐燒烤

Barbecued

以下菜式請提前兩天預訂
Please place your order two days in advanced for the following dishes

烤北京填鴨 \$628
Roasted Peking Duck
二食建議 Suggested Way to Eat:
薑葱爆鴨件 或 生菜片鴨鬆
Sauteed Shredded Duck Meat • Bean Sprouts • Ginger • Spring Onions OR
Stir-fried Minced Duck • Bamboo Shoot • Chinese Lettuce

醬燒琵琶鴨 半隻 half \$228
Roasted Duckling • Barbecued Sauce 一隻 whole \$428

 脆皮糯米乳豬配芝麻葉 半隻 half \$998
Roasted Crispy Suckling Pig • Glutinous Rice • 一隻 whole \$1,998
Dried Shrimps • Black Mushrooms • Air-dried Meat
Preserved Pork Sausages • Duck Liver Sausages •
Accompanied by Perilla Leaves

蜜汁叉燒皇 \$238
Honey Glazed Barbecued Pork

蜜汁檸檬葉熊本五花腩叉燒 \$288
Honey Glazed Barbecued “Kumamoto” Pork Belly • Lemongrass

脆皮腩仔肉 \$178
Roasted Pork Belly

 蜜汁金錢雞 \$148
Honey-glazed Chicken Liver • Streaky Pork



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湯、羹

Soup

是日老火湯 Soup of The Day	每位 per person 每窩 per tureen	\$98 \$228
萬壽果杏汁燉白肺湯 Double-boiled Pork Lung Soup • Chicken Feet • Papaya • Almond Juice	每位 per person 每窩 per tureen	\$148 \$358
 宋嫂魚羹 Shredded Mandarin Fish Soup • Barbecued Pork • Black Fungus • Bamboo Shoot • “Yunnan” Ham • Black Mushrooms • Lemongrass	每位 per person	\$148
 原個椰皇柱脯花膠筒燉螺頭湯 Double-boiled Sea Conch Soup • Conpoy • Fish Maw Tube • Whole Coconut	每位 per person	\$268
蜜豆籽蟹肉南瓜羹 Pumpkin Soup • Crabmeat • Honey Peas • Straw Mushrooms • Egg White	每位 per person	\$148



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鮑魚、海味

Abalone & Dried Seafood

 	蠔皇原隻*南非湯鮑魚(六頭)扣鵝掌 Braised Whole *South African Abalone (6-Head) • Goose Web • Premium Oyster Sauce	每位 per person	\$328
	明爐鮑汁蝦籽扣婆參 Braised Sea Cucumber • Dried Shrimp Roe • Abalone Sauce • Broccolini		\$668
	紅燒山瑞裙邊 Braised Soft Shell Turtle Skirt • Roasted Pork Belly • Beancurd • Black Mushrooms		\$788
	頭抽煎金蠔 Pan-fried Dried Oysters • Premium Soya Sauce		\$338
	砂鍋花吋菇墨魚乾炆柚皮 Braised Pomelo Peel • Dried Cuttlefish • Black Mushrooms		\$358
	沙爆魚肚花膠筒炆雞 Braised Free-ranged Chicken • Fish Maw Tube • Fish Maw • Black Mushrooms		\$498



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*Friend of the sea

海鮮

Seafood

東星斑、老虎斑、紅瓜子、杉斑
Spotted Garoupa • Tiger Garoupa •
Tomato Hind Garoupa • Flowery Garoupa

建議食法 Suggested Way to Eat:
原條清蒸 Steamed Whole Garoupa • Ginger • Spring Onions
開邊蒸 Steamed Whole Garoupa • Butterfly Cut

時價
Market
Price

阿拉斯加蟹兩食
Alaskan King Crab in Two Courses
建議食法 Suggested Way to Eat:
花雕芙蓉蒸蟹身 Steamed Crab • “Hua Diao” Wine • Egg Custard
椒鹽焗蟹腳 Deep-fried Crab Legs • Spiced Salt

時價
Market
Price

加拿大象拔蚌
Canadian Geoduck
建議食法 Suggested Way to Eat:
堂灼 Boiled
油泡 Sautéed

時價
Market
Price

澳洲龍蝦
Australian Lobster
建議食法 Suggested Way to Eat:
上湯焗 Braised • Superior Soup
芝士焗 Baked • Cheese
蒜蓉蒸 Steamed • Garlic
豉椒炒 Wok-fried • Peppers • Black Bean Sauce
椒鹽焗 Deep-fried • Spiced Salt

時價
Market
Price

大花蟹（請一天前預訂）
Flower Crab (Please Order One Day in Advance)

時價
Market
Price

海鮮

Seafood



鮮砂薑炒*南非鮮鮑魚

\$388

Sauteed Fresh *South African Abalone • Red Onion • Bell Peppers • Fresh Aromatic Ginger

麵醬生根鱈魚球煲

\$398

Braised Codfish Fillets • Gluten Puffs • Yellow Bean Paste

紫菜粟米蝦盞

\$238

Deep-fried Shrimp Mousse • Sweetcorn • Seaweed



XO 醬蝦球腸粉煲

\$368

Sauteed Prawns • Rice Rolls • XO Sauce

酥炸釀蟹蓋

每隻 per piece

\$268

Deep-fried Crab Shell • Crabmeat • Onion

蛋白蟹肉黃金加拿大帶子

\$388

Wok-fried Canadian Scallops • Salted Egg Yolk • Crabmeat • Egg White

砵酒薑葱美國桶蠔

\$388

Braised U.S. Oysters • Ginger • Spring Onions • Port Wine



蒜蓉粉絲鮮腐竹蒸原條鮮魷

\$298

Steamed Whole Squid • Beancurd Sheets • Mung Bean Vermicelli • Garlic



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*Friend of the sea



Spicy Dishes

家禽、肉類

Poultry & Meat

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Please place your order one day in advance for the following dishes



生炸新鮮龍崗雞（只限晚市供應）
Shallow-fried “Lung Guang” Chicken
(Only Available during Dinner Session)

一隻 whole \$598

脆皮豉油雞
Shallow-fried Crispy Chicken • Premium Soya Sauce

半隻 half \$248
一隻 whole \$468

脆皮炸子雞
Shallow-fried Crispy Chicken

半隻 half \$248
一隻 whole \$468

鮮砂薑手撕海南文昌雞
Hand-shredded Hainan “Wenchang” Chicken •
Red Onion • Leek • Fresh Aromatic Ginger

半隻 half \$288
一隻 whole \$468



桂花鹽水鴨
Simmered Duckling • Osmanthus • Brine

半隻 half \$228
一隻 whole \$428

生炸玻璃 BB 鴿
Shallow-fried Crispy Baby Pigeon

一隻 whole \$128



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家禽、肉類

Poultry & Meat

	桂花陳酒雪梨醋溜骨 Deep-fried Pork Spare Ribs • Pear • Dark Vinegar • Osmanthus Aged Wine	\$188
	銀魚仔北菇馬蹄墨魚滑蒸肉餅 Steamed Pork Patty • Cuttlefish Mousse • Squid • Whitebait Fish • Black Mushrooms • Water Chestnuts	\$208
	菠蘿咕嚕肉 Sweet and Sour Pork • Pineapple	\$158
	蝦膏豆卜蒸玻璃肉 Steamed Pork Loin • Beancurd Puffs • Shrimp Paste	\$188
	紅酒燴牛尾 Stewed Ox-tail • Carrot • Onion • Red Wine Sauce	\$198
	老干媽蕎頭牛崧叉子餅 Stir-fried Minced Beef • Bulbous Onions • Leek • “Laoganma” Chilli Paste • Deep-fried Sesame Pockets	\$148
	“飛哥” 咖喱牛筋腩煲 “Chef Patrick” Stewed Curry Beef Brisket • Beef Tendon • Potatoes 蒸銀絲卷 或 炸銀絲卷 Steamed Buns OR Deep-fried Buns	\$428
	中式澳洲牛柳 Pan-fried Australian Beef Tenderloin • Onion • Barbecue Sauce	\$388



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Spicy Dishes

素菜

Vegetable

青雪菜鮮榆耳燴鮮腐竹
Braised Fresh Beancurd Sheets • Fresh Elm Fungus •
Pickled Cabbage

\$168

貴州竹筴髮菜釀上素卷
Steamed “Guizhou” Bamboo Fungus • Assorted Fungi •
Black Mushrooms • Sea Moss • Celtuce

\$168

隔水蒸蘭州九年百合
Steamed 9-year “Lanzhou” Fresh Lily Bulbs • Honey Peas

\$228

 京醬松子仁炒素菜崧配叉子餅
Stir-fried Black Mushrooms • Jicama • Turnip • Kale •
Pine Nuts • Sweet Broad Bean Paste •
Deep-fried Sesame Pockets

\$168

脆炸日本南瓜配椒鹽粟米
Deep-fried Japanese Pumpkin • Sweetcorn • Spicy Salt

\$128

雲南羊肚菌燒豆腐
Braised Beancurd • “Yunnan” Morel Mushrooms • Celery

\$168

 石鍋松茸燒日本大根
Simmered Japanese Turnip • Matsutake Mushrooms

\$288

銀杏鮮腐竹豆皇雜菜煲
Poached Beancurd Sheets • Assorted Vegetables •
Ginkgo Nuts • Soy Milk

\$168



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