三甲

TRIO

三甲匯聚江蘇、浙江及四川的多元菜式，
本着不時不食的宗旨，並重視食材質素，
堅持精心細做，以提供地道的美饌佳餚；
菜式味道層次豐富，激發味蕾，
更可和摯愛親友分享互動。

Befitting its name, Trio brings together some of the most celebrated cuisine from Jiangsu, Zhejiang and Sichuan provinces, lovingly recreated with the freshest and best ingredients available at each time of the season. Its authentic regional delicacies will stimulate your taste buds and spark conversations with your friends and loved ones, thanks to our chefs' meticulous attention to food quality and preparation.

前菜
APPETISERS

三甲精選 TRIO SIGNATURES

陳年花雕醉熟膏蟹 588
Marinated Mud Crab • Aged Huadiao Wine

青花椒拌帶子 250
Tossed Scallops • Peppercorn • Spring Onion

醬油花膠凍蹄 230
Marinated Fish Maw • Pork Knuckle • Soya Sauce

燒椒鮮鮑片 228
Sliced Fresh Abalone • Peppercorn Sauce

藤椒砵砵手撕雞 198
Simmered Shredded Chicken • Chilli Oil • Fresh Chilli

紅油蒜香大管 188
Squid • Garlic • Sesame • Chilli Sauce

五香醬牛面頰 168
Marinated Beef Cheek • Chilli Sauce

陳年花雕醉香鴿 168
Marinated Pigeon • Aged Huadiao Wine

糖醋排骨 108
Braised Spanish Pork Spare Ribs • Sweet Vinegar

涼拌馬蘭頭 88
Tossed Wild Vegetables • Yuba

素食 Vegetarian 香辣 Spicy 製作時間 Preparation time
敬請兩天前預訂 Order two days in advance
茶芥及水 (每位 22) Tea, Water & Condiment Charge (22 Per Person)
如閣下有任何食物過敏，請告知本餐廳職員。If you have any food allergies, please inform our staff.

前菜
APPETISERS

涼拌麻辣鴨舌 148
Mala Duck Tongue

蔥油海蜇頭 148
Tossed Jelly Fish • Spring Onion Oil

蒜泥白肉卷 128
Pork Belly Rolls • Cucumber • Garlic • Chilli Oil • Soya Sauce

三甲精選 TRIO SIGNATURES

老上海燻魚 118
Carp • Sweet Soya Sauce

鮮椒馬刀貝 118
Razor Clam • Chinese Chives • Fresh Chilli • Garlic

梁溪脆鱔 108
Crispy Eel • Sweet Vinegar

大孖蘿蔔條 88
Marinated Turnip • Premium Soya Sauce

四喜烤麩 88
Roasted Bran Dough • Fungi • Mushrooms • Bamboo Shoots

合桃桂花燻蛋 58
Smoked Eggs • Walnuts • Osmanthus

素食 Vegetarian 香辣 Spicy 製作時間 Preparation time
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味聚滬川

SHANGHAINESE AND SICHUAN GEMS

三甲匯集江浙菜及川菜的地道風味，結合主廚袁師傅的創意烹調概念。
同一新鮮食材，兩種做法。

Experience the exquisite flavors of authentic Jiangsu and Zhejiang alongside the bold essence of Sichuan cuisine, masterfully crafted by Chef Yuen in the same pristine ingredients presented in two distinct and elegant preparations.

阿拉斯加蟹兩食 2

Alaskan King Crab in Two Servings

4,888
(八位用eight persons)

蒜蓉泡椒炒蟹身
Stir-fried Alaskan King Crab • Rice Lees • Chilli Sauce

花雕蛋白蒸蟹腳
Steamed Alaskan King Crab Legs • Egg White • Aged Huadiao Wine

方利滬川兩食

Whole Sole in Two Servings

788

糟溜滑魚片
Sauteed Sole Fillets • Rice Lees • Fungi

椒鹽豆酥骨腩
Deep-fried Sole Belly • Crispy Spicy Soya Beans

素食 Vegetarian　香辣 Spicy　製作時間 Preparation time
2 敬請兩天前預訂 Order two days in advance
茶芥及水 (每位 22) Tea, Water & Condiment Charge (22 Per Person)
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味聚滬川

SHANGHAINESE AND SICHUAN GEMS

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同一新鮮食材，兩種做法。

Experience the exquisite flavors of authentic Jiangsu and Zhejiang alongside the bold essence of Sichuan cuisine, masterfully crafted by Chef Yuen in the same pristine ingredients presented in two distinct and elegant preparations.

澳洲龍蝦 (可選做法) 988
Australian Lobster (Pick your own choice)

花雕蛋白蒸
Steamed • Egg White • Aged Huadiao Wine

麻婆豆腐醬燒
Sauteed • Mapo Tofu • Minced Beef

海馬友 (可選做法) 538
Threadfin (Pick your own choice)

雞油花雕蒸
Steamed • Aged Huadiao Wine • Fragrant Chicken Oil

燒椒脆皮
Crispy • Peppercorn Sauce

水庫大魚頭 (可選做法) 388 (半隻Half)
Carp Fish Head (Pick your own choice)

雪裡紅金腿蒸
Steamed • Jinghau Ham • Preserved Vegetables

剁椒蒸
Steamed • Preserved Chilli • Garlic

素食 Vegetarian　香辣 Spicy　製作時間 Preparation time
敬請兩天前預訂 Order two days in advance
茶芥及水 (每位 22) Tea, Water & Condiment Charge (22 Per Person)
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湯類
SOUPS

佛跳牆 30min — 328 (每位per person)
Double-boiled Abalone Soup • Deer Tendon • Dried Fish Maw • Sea Cucumber • Conpoy • Pigeon Egg

砂鍋腌篤鮮 — 288 (四位four person)
Chicken Broth • Salted Pork • Yuba Knots • Vegetables • Clay Pot Style

清湯鮮鮑片 — 168 (每位per person)
Chicken Broth • Sliced Fresh Abalone • Seaweed

清燉獅子頭 — 118 (每位per person)
Double-boiled Minced Pork Patties Soup • Tianjin Cabbage • Egg

薺菜松茸黃魚羹 — 88 (每位per person)
Yellow Croaker Soup • Yunnan Ham • Matsutake Mushrooms • Wild Vegetables

川揚幫酸辣湯 — 68 (每位per person)
Hot & Sour Soup • Pork • Shrimp • Sea Cucumber • Fungi • Egg

文思豆腐羹 — 58 (每位per person)
Tofu Soup • Yunnan Ham • Conpoy • Honey Beans

素食 Vegetarian　香辣 Spicy　製作時間 Preparation time
敬請兩天前預訂 Order two days in advance
茶芥及水 (每位 22) Tea, Water & Condiment Charge (22 Per Person)
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海味珍饈

PREMIUM DRIED SEAFOOD

三甲精選 TRIO SIGNATURES

蝦籽蔥燒黃玉參 45min
Braised Sea Cucumber • Leek • Shrimp Roe
688 (半份half) / 1,358 (一份whole)

紅燒山瑞裙
Braised Turtle Skirt • Leek
628

配烏參
with Sea Cucumber
888

乾燒花膠
Wok-fried Fish Maw • Minced Pork • Sweet Chilli Sauce
398 (每位per person)

魚香遼參
Yuxiang Sea Cucumber • Chilli
288

三鮮燴魚肚
Braised Fish Maw • Shrimp • Chicken • Yunnan Ham • Chicken Broth
268

鮑魚東坡肉
Braised Pork Belly • Abalone • Supreme Sauce
168 (每位per person)

素食 Vegetarian　香辣 Spicy　製作時間 Preparation time
敬請兩天前預訂 Order two days in advance
茶芥及水 (每位 22) Tea, Water & Condiment Charge (22 Per Person)
如閣下有任何食物過敏，請告知本餐廳職員。If you have any food allergies, please inform our staff.

江河海鮮
RIVER FRESH & SEAFOOD

酒糟清蒸鰣魚 60min 2
Steamed Reeves Shad • Yunnan Ham • Mushrooms • Rice Lees
1,250 (半條 half) / 2,500 (原條 whole)

三甲精選 TRIO SIGNATURES

年糕炒青蟹
Stir-fried Mud Crab • Glutinous Rice Cakes • Green Soya Beans
798

燴拆骨大魚頭
Braised Deboned Carp Fish Head • Green Bean Noodles • Yunnan Ham
388 (半隻 half) / 750 (原隻 whole)

宮保波士頓龍蝦球
Kung Pao Maine Lobster • Cashew Nuts • Peppercorns
638

三甲精選 TRIO SIGNATURES

水煮魚
Simmered Green Bean Noodles • Soya Bean Sprouts • Peppercorns • Chilli

東星斑片
Spotted Garoupa Fillets
588

桂魚片
Mandarin Fish Fillets
388

蔥烤法國多寶魚 45min
Baked Turbot • Spring Onions
468

素食 Vegetarian 香辣 Spicy 製作時間 Preparation time
2 敬請兩天前預訂 Order two days in advance
茶芥及水 (每位 22) Tea, Water & Condiment Charge (22 Per Person)
如閣下有任何食物過敏，請告知本餐廳職員。If you have any food allergies, please inform our staff.

江河海鮮
RIVER FRESH & SEAFOOD

雪裡紅炒東星斑球 588
Wok-fried Spotted Garoupa Fillets • Preserved Vegetables

三甲精選 TRIO SIGNATURES

金腿酒糟蒸河鰻 60min 428 (四件four pieces)
Steamed Eel • Jinghua Ham • Mushrooms • Rice Lees

松鼠桂花魚 318
Crispy Mandarin Fish • Sweet & Sour Sauce • Pine Nuts • Shrimp

龍鬚桂花魚絲 318
Sauteed Shredded Mandarin Fish • Preserved Vegetables

清炒河蝦仁 288
Sauteed River Shrimp

配甜豆 328
with Honey Beans

配龍井 288
with Longjing Tea Leaf

響油鱔絲包餅 228
Stir-fried Shredded Eel • Garlic • Pancakes

魚香蝦球 175
Yuxiang Tiger Prawns • Chilli

素食 Vegetarian 香辣 Spicy 製作時間 Preparation time
敬請兩天前預訂 Order two days in advance
茶芥及水 (每位 22) Tea, Water & Condiment Charge (22 Per Person)
如閣下有任何食物過敏，請告知本餐廳職員。If you have any food allergies, please inform our staff.

家禽
POULTRY

滬江蔥油平原雞 388 / 750 (半隻half) (原隻whole)
Simmered Ping Yuen Chicken • Spring Onions

常熟富貴雞 2 628
Baked Chicken • Shredded Pork • Conpoy • Onions • Mushrooms

三甲精選 TRIO SIGNATURES

椒鹽八寶雞 2 628
Eight Treasure Chicken • Spicy Salted • Jinghua Ham

淮揚油淋脆炸三黃雞 328 / 628 (半隻half) (原隻whole)
Crispy Fresh Chicken • Huaiyang Style

香酥鴨 190 / 380 (半隻half) (原隻whole)
Crispy Duck • Steamed Buns

辣子嘉美雞 288
Crispy Diced Free Range Chicken • Nuts • Dried Chilli

砂鍋東坡煙燻鴿 268 (原隻whole)
Braised Smoked Pigeon • Spring Onion • Clay Pot Style

素食 Vegetarian 香辣 Spicy 製作時間 Preparation time
2 敬請兩天前預訂 Order two days in advance
茶芥及水 (每位 22) Tea, Water & Condiment Charge (22 Per Person)
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肉類
MEAT

三甲精選 TRIO SIGNATURES

四川牛肋骨 568
Baked Beef Rib • Sichuan Peppercorn

外婆紅燒肉
Braised Pork Belly • Sweet Soya Sauce

配烏參 468
with Sea Cucumber

配百頁結 198
with Yuba Knots

京燒羊腩 45min 338
Crispy Lamb Brisket • Spicy Salted

水煮肉片
Simmered Green Bean Noodles •
Soya Bean Sprouts • Peppercorns • Chilli

澳洲西冷牛肉片 328
Sliced Australian Sirloin

日本黑豚肉片 288
Sliced Kurobuta Pork

辣子羊排 238
Wok-fried Lamb Chops • Dried Chilli •
Onions • Bell Peppers

素食 Vegetarian 香辣 Spicy 製作時間 Preparation time
敬請兩天前預訂 Order two days in advance
茶芥及水 (每位 22) Tea, Water & Condiment Charge (22 Per Person)
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肉類
MEAT

孜然新疆羊仔肉 188
Stir-fried Lamb Tenderloin • Purple Onions • Chilli • Cumin • Coriander

家常燒黑虎掌牛筋 168
Braised Beef Tendon • Sarcodon Aspratus Mushrooms • Chilli • Spring Onion

紅燒獅子頭 158
Braised Pork Patties • Vegetables

蔥爆牛肉 158
Stir-fried Sliced Beef • Leeks

回鍋鹿兒島黑豚腩肉 158
Stir-fried Sliced Kagoshima Pork Belly • Leeks • Chilli • Garlic

四川臘腸熗炒椰菜花 125
Sauteed Sichuan Dried Sausage • Cauliflower • Chilli

素食 Vegetarian 香辣 Spicy 製作時間 Preparation time
敬請兩天前預訂 Order two days in advance
茶芥及水 (每位 22) Tea, Water & Condiment Charge (22 Per Person)
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蔬菜
VEGETABLES

火腿丁炒甜豆 248
Sauteed Honey Beans • Yunnan Ham

上湯風肉千張菜苗 138
Braised Spinach • Preserved Pork • Yuba • Supreme Soup

乾煸肉末四季豆 135
Wok-fried String Beans • Minced Pork • Preserved Vegetables

雲腿扒津白 130
Braised Tianjin Cabbage • Yunnan Ham • Supreme Soup

上湯雞頭米萵筍絲 130
Simmered Shredded Celtuce • Water Lily Pollen • Supreme Soup

雪菜毛豆百頁 128
Braised Yuba • Preserved Vegetables • Green Soya Beans • Chicken Broth

素食 Vegetarian 香辣 Spicy 製作時間 Preparation time
敬請兩天前預訂 Order two days in advance
茶芥及水 (每位 22) Tea, Water & Condiment Charge (22 Per Person)
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蔬菜
VEGETABLES

揚州煮乾絲 128
Simmered Shredded Chicken • Yuba • Chicken Broth • Yangzhou Style

麻婆豆腐 128
Mapo Tofu • Minced Beef

魚香包漿豆腐 108
Yuxiang Tofu • Minced Pork • Egg • Chilli

雞頭米炒蜜豆 108
Stir-fried Water Lily Pollen • Honey Beans

宮爆鮮菇菌 98
Wok-fried Assorted Mushrooms • Peanuts • Peppercorns

冬菇毛豆燒素雞 98
Braised Tofu Rolls • Mushrooms • Green Soya Beans

素食 Vegetarian 香辣 Spicy 製作時間 Preparation time
敬請兩天前預訂 Order two days in advance
茶芥及水 (每位 22) Tea, Water & Condiment Charge (22 Per Person)
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飯麵
RICE & NOODLES

砂鍋鹽泥肉菜飯 45min — 288 (四位four person)
Boiled Rice • Preserved Pork • Vegetables • Clay Pot Style

鱔絲兩面黃 — 228
Crispy Noodles • Shredded Eel • Bean Sprouts • Chinese Chives

舟山海鮮炒麵 — 198
Stir-fried Shanghai Noodles • Yellow Croaker • Squid • Shrimp

碎金炒飯 — 130
Fried Rice • Sea Cucumber • Shrimp • Conpoy • Chicken • Yunnan Ham • Egg

薺菜肉絲炒年糕 — 128
Stir-fried Glutinous Rice Cakes • Shredded Pork • Wild Vegetables

上海粗炒 — 128
Stir-fried Shanghai Noodles • Shredded Pork • Mushrooms • Cabbage

嫩雞煨麵 30min — 110
Stewed Noodles • Chicken • Mushrooms • Vegetables

素食 Vegetarian　香辣 Spicy　製作時間 Preparation time
敬請兩天前預訂 Order two days in advance
茶芥及水 (每位 22) Tea, Water & Condiment Charge (22 Per Person)
如閣下有任何食物過敏，請告知本餐廳職員。If you have any food allergies, please inform our staff.

手工拉麵 | 點心

HANDCRAFTED NOODLES | DIM SUM

雪菜黃魚湯麵 (上海麵) 148
Yellow Croaker • Preserved Vegetables • Supreme Soup (Shanghai Noodles)

紅燒牛肉湯麵 118
Spicy Braised Beef • Supreme Soup

開揚拌麵 96
Tossed Noodles • Dried Shrimp • Spring Onions

三甲淮揚湯包 30min 98 (每位per person)
Steamed Pork Dumplings • Crab Meat • Clams & Chicken Broth • Huaiyang Style

香煎牛肉餅 68
Pan-fried Minced Beef Flat Bread • Cabbage

蘿蔔絲酥 60
Baked Turnip Pastries • Yunnan Ham

鮮肉小籠包 60
Xiao Long Bao

上海生煎包 60
Pan-fried Pork Buns • Shanghai Style

花素蒸餃 50
Steamed Vegetable Dumplings • Mushrooms

金銀絲卷 (炸/蒸) 30
Flour Rolls (Deep-fried / Steamed)

素食 Vegetarian 香辣 Spicy 製作時間 Preparation time
敬請兩天前預訂 Order two days in advance
茶芥及水 (每位 22) Tea, Water & Condiment Charge (22 Per Person)
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甜品
HANDCRAFTED DESSERTS

甜品薈萃 30min Dessert Medley	128 (二至四位two to four persons)
流心鴿蛋杏仁茶 Almond Cream Soup • Pigeon Egg	88
紅米八寶飯 (煎/蒸) 30min Eight Treasure Cake • Brown Rice (Pan-fried / Steamed)	88
四川黑糖冰粉凍 Ice Jelly • Nuts • Glutinous Rice Dumplings • Rice Lees	68
棗泥酥餅 Baked Red Date Pastries	60
紅糖麻糍 Crispy Glutinous Rice Rolls • Brown Sugar • Peanuts • Sesame	58
玫瑰酥餅 Baked Rose Pastries	48
驢打滾 Glutinous Rice Rolls • Red Bean Paste • Sesame	48
桂花酒釀鮮果丸子 Rice Lees • Glutinous Rice Dumplings • Fresh Fruits • Osamanthus	48
香蕉高力豆沙 Shanghainese Doughnut • Banana • Red Bean Paste	48
雜果杏仁豆腐 Sweetened Almond Tofu Pudding • Assorted Fruit	48

素食 Vegetarian　香辣 Spicy　製作時間 Preparation time
敬請兩天前預訂 Order two days in advance
茶芥及水 (每位 22) Tea, Water & Condiment Charge (22 Per Person)
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