MOON

滿月

自選餐單

À La Carte Menu

頭盤、冷盤及小食
Appetizer

清酒大根 * 南非鮮鮑脯 $238
Sliced *South African Abalone・Japanese Radish・Sake

三文魚籽茶燻初生蛋 $108
Tea-smoked Newborn Eggs・Salmon Roe

滷水脱骨鵝掌 $128
Marinated Boneless Goose Webs・Chinese Herbal Soya Sauce

蜜汁鯧魚片 $268
Honey Glazed Pomfret Fillets

四喜煙燻龍蝦卷 $188
Smoked Beancurd Sheet Rolls・Lobster Fillets・
Tribute Vegetables・Carrot・Enoki and Black Mushrooms

鴛鴦豆腐 $88
Deep-fried Duo of Beancurd・Bamboo Charcoal・Shichimi

脆皮墨魚滑 $128
Deep-fried Cuttlefish Mousse・Beancurd Sheets

蜜汁燒鳳肝 $128
Honey Glazed Chicken Liver

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*Friend of the sea

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 Roasted Peking Duck 二食建議 Suggested Way to Eat: 薑葱爆鴨件 Sauteed Shredded Duck Meat • Bean Sprouts / 生菜片鴨鬆 Stir-fried Minced Duck • Bamboo Shoot • Chinese Lettuce		$628
醬燒琵琶鴨 Roasted Duckling • Barbecued Sauce		$428
脆皮燒鵝 Roasted Goose	半隻 half 一隻 whole	$338 $638
脆皮糯米乳豬配芝麻葉 Roasted Crispy Suckling Pig • Glutinous Rice • Dried Shrimps • Black Mushrooms • Air-dried Meat Preserved Pork Sausages • Duck Liver Sausages • Accompanied by Perilla Leaves	半隻 half 一隻 whole	$998 $1,998
蜜汁叉燒皇 Honey Glazed Barbecued Pork		$238
蜜汁檸檬葉熊本五花腩叉燒 Honey Glazed Barbecued “Kumamoto” Pork Belly • Lemongrass		$288
脆皮腩仔肉 Roasted Pork Belly		$168
蜜餞火方乳豬夾配瑤柱乳豬椿菜粥 Roasted Suckling Pig • Honey Glazed “Yunnan” Ham Accompanied by Suckling Pig Congee • Conpoy • Shepherd’s Purse	半隻 half 一隻 whole	$998 $1,998

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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
腿蓉燕窩鷓鴣羹 Partridge Soup・Bird's Nest・Minced "Yunnan" Ham・Egg White	每位 per person	$188
椰青松茸柱脯螺頭燉雞湯 Double-boiled Chicken Soup・Sea Conch・Conpoy・Matsutake Mushrooms・Whole Young Coconut	每位 per person	$258
蟹肉南瓜粟米羹 Sweetcorn Soup・Crabmeat・Pumpkin・Straw Mushrooms	每位 per person	$148

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鮑魚、海味
Abalone & Dried Seafood

芋泥原隻 * 南非湯鮑魚（六頭） Braised Whole *South African Abalone (6 Head)・Taro Puree	每位 per person	$188
蠔皇扣非洲八頭花膠扒扣鵝掌 Braised African Fish Maw (8 Head)・Goose Webs・Premium Oyster Sauce		$1088
百花炸釀海參 Deep-fried Sea Cucumber・Shrimp Mousse		$288
金蠔一品煲 Braised Sliced *South African Abalone・Sea Cucumber・Dried Oysters・Scallops・Prawns・Black Mushrooms		$628
原件蠔皇蝦籽柚皮 Braised Pomelo Peel・Shrimp Roe・Premium Oyster Sauce		$248
鴨汁花菇皇扣魚肚 Braised Fish Maw・King Black Mushrooms・Duck Essence		$368

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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: 花鵰芙蓉蒸蟹身 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

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海鮮
Seafood

諾鄧火腿片蒸東星斑片 Steamed Spotted Garoupa Fillets・“Nuodeng” Ham		$588
生啫四川臘肉原條黃花魚 Wok-fried Whole Yellow Croaker・ “Sichuan” Air-dried Meat・Chinese Chives・Garlic		$588
頭抽百花煎釀海螳螂（兩隻起） Pan-fried Mantis Shrimp・Shrimp Mousse・ Premium Soya Sauce (Minimum 2 Pieces)	每隻 per piece	$368
XO 醬蝦球腸粉煲 Sauteed Prawns・Rice Rolls・XO Sauce		$358
酥炸釀蟹蓋 Deep-fried Crab Shell・Crabmeat・Onion	每隻 per piece	$248
花雕芙蓉蒸北海道帶子 Steamed “Hokkaido” Scallops・Egg Custard・ “Hua Diao” Wine		$288
海苔酥炸美國桶蠔 Deep-fried U.S. Oysters・Seaweed		$388
蒜蓉粉絲鮮腐竹蒸原條鮮魷 Steamed Whole Squid・Beancurd Sheets・ Mung Bean Vermicelli・Garlic		$288

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家禽、肉類
Poultry & Meat

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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
老湯薑葱海鹽蒸新鮮龍崗雞 Steamed “Lung Guang” Chicken • Sea Salt • Ginger • Spring Onions • Chicken Broth	半隻 half 一隻 whole	$308 $598
脆皮豉油雞 Shallow-fried Crispy Chicken • Premium Soya Sauce	半隻 half 一隻 whole	$248 $468
脆皮炸子雞 Shallow-fried Crispy Chicken	半隻 half 一隻 whole	$248 $468
荔蓉香酥鴨 Deep-fried Duckling • Mashed Taro	半隻 half 一隻 whole	$228 $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

蜜餞陳皮子薑烤腩排 $228
Roasted Pork Spare Ribs • Tangerine Peel •
Pickled Young Ginger • Honey Glazed

馬友鹹魚蓉蓮藕煎肉餅 $208
Pan-fried Pork Patties • Minced Salted Threadfin Fish • Lotus Root

菠蘿咕嚕肉 $158
Sweet and Sour Pork • Pineapple

蒸玻璃肉 $188
Steamed Pork Loin
蝦膏豆卜 Beancurd Puffs • Shrimp Paste /
銀魚仔 Silverbait

白灼牛頸脊 $528
Poached Beef Chuck Flap • Bean Sprouts • Chives

頭菜木耳蒸手剁封門柳牛肉餅 $268
Steamed Beef Patty • “Yunnan” Kohlrabi • Black Fungus •
Black Mushroom

“飛哥” 咖喱牛筋腩煲 $428
“Chef Patrick” Stewed Curry Beef Brisket • Beef Tendon • Potatoes
蒸銀絲卷 Steamed Buns /
炸銀絲卷 Deep-fried Buns

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素菜
Vegetable

醬燒日本長芋 Pan-fried Japanese Yam • Premium Soya Sauce	$168
素湯夏威夷萬壽果燴上素 Steamed Hawaiian Papaya • Assorted Mushrooms • Vegetable Soup	$188
隔水蒸蘭州九年百合 Steamed 9-year “Lanzhou” Fresh Lily Bulbs • Honey Peas	$228
京醬炒素菜崧配叉子餅 Stir-fried Black Mushrooms • Jicama • Turnip • Kale • Deep-fried Sesame Pockets • Sweet Broad Bean Paste	$168
欖菜攸縣豆乾炆冰川茄子 Braised “Yunnan” Eggplant • “Youxian” Dried Beancurd • Olive Pickles	$158
菌湯雙耳釀貴州竹笙皇 Steamed “Guizhou” Bamboo Fungus • Elm Fungus • Yellow Fungus • Fungus Broth	$268
雲南羊肚菌燒豆腐 Braised Beancurd • “Yunnan” Morel Mushrooms • Celery	$168
銀杏京都鮮腐竹豆皇雜菜煲 Poached “Kyoto” Beancurd Sheets • Assorted Vegetables • Ginkgo Nuts • Soy Milk	$158

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