

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
- 滷水脫骨鵝掌 \$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



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.



*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 \$628

Roasted Peking Duck

二食建議 Suggested Way to Eat:

薑蔥爆鴨件 Sauteed Shredded Duck Meat • Bean Sprouts /

生菜片鴨鬆 Stir-fried Minced Duck • Bamboo Shoot • Chinese Lettuce

醬燒琵琶鴨 \$428

Roasted Duckling • Barbecued Sauce

脆皮燒鵝 半隻 half \$338

Roasted Goose 一隻 whole \$638

脆皮糯米乳豬配芝麻葉 半隻 half \$998

Roasted Crispy Suckling Pig • Glutinous Rice •
Dried Shrimps • Black Mushrooms • Air-dried Meat
Preserved Pork Sausages • Duck Liver Sausages •
Accompanied by Perilla Leaves 一隻 whole \$1,998

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 \$168

Roasted Pork Belly

蜜餞火方乳豬夾配瑤柱乳豬椿菜粥 半隻 half \$998

Roasted Suckling Pig • Honey Glazed "Yunnan" Ham 一隻 whole \$1,998

Accompanied by Suckling Pig Congee • Conpoy •
Shepherd's Purse



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.

湯、羹

Soup

是日老火湯
Soup of The Day

每位 per person \$98
每窩 per tureen \$228

萬壽果杏汁燉白肺湯
Double-boiled Pork Lung Soup • Chicken Feet •
Papaya • Almond Juice

每位 per person \$148
每窩 per tureen \$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



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.

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 |



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.



*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

諾鄧火腿片蒸東星斑片 \$588
Steamed Spotted Garoupa Fillets • “Nuodeng” Ham

 生啫四川臘肉原條黃花魚 \$588
Wok-fried Whole Yellow Croaker •
“Sichuan” Air-dried Meat • Chinese Chives • Garlic

 頭抽百花煎釀海螳螂 (兩隻起) 每隻 per piece \$368
Pan-fried Mantis Shrimp • Shrimp Mousse •
Premium Soya Sauce (Minimum 2 Pieces)

XO 醬蝦球腸粉煲 \$358
Sauteed Prawns • Rice Rolls • XO Sauce

酥炸釀蟹蓋 每隻 per piece \$248
Deep-fried Crab Shell • Crabmeat • Onion

花雕芙蓉蒸北海道帶子 \$288
Steamed “Hokkaido” Scallops • Egg Custard •
“Hua Diao” Wine

海苔酥炸美國桶蠔 \$388
Deep-fried U.S. Oysters • Seaweed

蒜蓉粉絲鮮腐竹蒸原條鮮魷 \$288
Steamed Whole Squid • Beancurd Sheets •
Mung Bean Vermicelli • Garlic



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.

家禽、肉類

Poultry & Meat

以下菜式請提前一天預訂

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

 老湯薑蔥海鹽蒸新鮮龍崗雞
Steamed "Lung Guang" Chicken • Sea Salt • Ginger •
Spring Onions • Chicken Broth

半隻 half \$308

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

荔蓉香酥鴨
Deep-fried Duckling • Mashed Taro

半隻 half \$228

一隻 whole \$428

 生炸玻璃 BB 鴿
Shallow-fried Crispy Baby Pigeon

一隻 whole \$128



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.

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



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.

素菜

Vegetable

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



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.