

飛哥精選

Chef Patrick's Highlight

蠔皇原隻南非湯鮑魚 (六頭) 扣鵝掌

每位 Per Piece 328

Braised Whole South African Abalone (Six Heads) •
Goose Web • Premium Oyster Sauce • Vegetables

海味一品煲

628

Braised Sliced Australian Abalone • Sea Cucumber •
Dried Oysters • Scallops • Prawns • Black Mushrooms

西檸芝麻百花蝦

288

Wok-fried Prawns • Shrimp Mousse • Sesame • Lemon Juice

砂鍋沙薑雞

228

Wok-fried Chicken • Shallots • Fresh Aromatic Ginger

老干媽蕎頭牛崧叉子餅

148

Stir-fried Minced Beef • Bulbous Onions • Leek •
“Laoganma” Chilli Paste • Deep-fried Sesame Pockets

老少平安

168

Steamed Beancurd • Dace Fish Mousse • Dried Shrimps •
Preserved Pork Sausage • Coriander



*Friend Of The Sea



Spicy Dish
辛辣菜式

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熱賣精選 Hot Features

萬壽果杏汁燉白肺

Double-boiled Pork Lung Soup •
Chicken Feet • Papaya • Almond Juice

每位 Per Person 148

每窩 Per Tureen 358

麵醬生根鱸魚球煲

Braised Seabass Fillets • Gluten Puffs •
Yellow Bean Paste

388

蛋白蟹肉黃金蝦球

Deep-fried Prawns • Salted Egg Yolk •
Crabmeat • Egg White

288

菠蘿咕嚕肉

Sweet & Sour Pork • Pineapple

148

“飛哥”咖喱牛筋腩煲配炸饅頭

“Chef Patrick” Stewed Curry Beef Brisket •
Beef Tendon • Potatoes • Deep-fried Buns

398

銀杏鮮竹荳奶雜菜

Poached Assorted Vegetables • Beancurd Sheets •
Ginkgo Nuts • Soy Milk

158



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前菜薈萃 Appetizers

一口蜜餞蝦多士	148
Deep-fried Shrimp Toast • "Yunnan" Ham • Honey	
花雕醉雞翼	108
Simmered Chicken Wings • "Hua Diao" Wine	
滷水豬腳仔	128
Pork Trotters • Chinese Herbal Soya Sauce	
白切牛腩片	148
Poached Beef Brisket • Shallot • Coriander • Soya Sauce	
話梅杏脯櫻桃茄配拍黃瓜	108
Cherry Tomatoes • Apricots • Preserved Plum Sauce • Cucumber	
八寶茶燻蛋 (兩隻)	58
Tea Smoked Duck Eggs (2 pcs)	

招牌燒味

Barbecue Delicacies

北京烤填鴨 (二食) (兩天前預訂)

598

Roasted Peking Duck (Two Ways)
(Please Order Two Days in Advance)

蜜汁叉燒皇

238

Honey Glazed Barbecued Pork

炭燒腩仔肉

168

Charcoal Roasted Pork Belly

化皮乳豬件

268

Crispy Roasted Suckling Pig

湯羹

Soups

是日例湯

每位 Per Person 98

Soup of The Day

每窩 Per Tureen 228

順嫂魚羹

每位 Per Person 148

Shredded Mandarin Fish Soup • Barbecued Pork •
Black Fungus • Bamboo Shoot • “Yunnan” Ham •
Black Mushrooms • Lemongrass

預定游水活海鮮 Live Seafood

東星斑、老虎斑、紅瓜子、杉斑

時價 Market Price

Spotted Garoupa • Tiger Garoupa •
Tomato Hind Garoupa • Flowery Garoupa

做法 Cooking Method

清蒸、古法蒸、陳皮蒸、欖角蒸

Steamed • Ginger • Spring Onions
Steamed • Shredded Pork • Black Mushrooms
Steamed • Tangerine Peel
Steamed • Preserved Black Olives

二食做法 Two Ways of Cooking Method

砂鍋頭抽薑葱頭腩、椒鹽頭腩、翡翠炒球、麒麟蒸斑球

Wok-fried Head & Belly • Ginger • Spring Onions • Premium Soya Sauce
Wok-fried Head & Belly • Spicy Salt
Stir-fried Fillets • Seasonal Greens
Steamed Fillets • Sliced "Yunnan" Ham • Black Mushrooms

澳洲龍蝦 

時價 Market Price

Australian Lobster

上湯焗、芝士焗、豆酥炒、豉蒜炒

Braised • Superior Soup
Baked • Cheese
Wok-fried • Crispy Fava Beans
Wok-fried • Black Beans • Garlic

可配伊麵 / 煎蛋麵 / 煎米粉碎 / 生麵

每份 Per Portion 30

With Selection of

E-fu Noodles
Pan-fried Egg Noodles
Pan-fried Rice Vermicelli
Egg Noodles



Sustainable Seafood
可持續生產的海鮮

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海鮮 Seafood

骨香多寶魚	548
Wok-fried Turbot Fillets • Straw Mushrooms • Seasonal Vegetables Deep-fried Turbot Head and Belly	
豉汁蒸白鱈 	288
Steamed Eel Fillets • Tangerine Peel • Black Bean Sauce	
宣威火腿酒釀花雕蒸黃花魚柳	388
Steamed Yellow Croaker Fish Fillets • “Yunnan” Ham • Black Mushrooms • “Hua Diao” Wine • Fermented Rice Wine	
燒汁鱈魚柳	428
Deep-fried Cod Fish Fillets • Teriyaki Sauce	
山楂汁蝦球	288
Wok-fried Prawns • Hawthorn Sauce	
蟹肉蛋白炒鮮奶	328
Stir-Fried Crabmeat • Egg White • Fresh Milk • Pine Seeds	
椒鹽鮮魷	148
Deep-fried Squid • Spiced Salt	
砵酒薑蔥美國桶蠔煲	388
Braised U.S. Oysters • Spring Onions • Ginger • Port Wine	



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家禽
Poultry

滿貫招牌脆皮豉油雞

Shallow-fried Crispy Chicken • Soya Sauce

半隻 Half 248

壹隻 Whole 468

脆皮炸子雞

Shallow-fried Crispy Chicken

半隻 Half 248

壹隻 Whole 468

樟茶鴨

Tea-smoked Duck

半隻 Half 208

壹隻 Whole 388

唐芹沙葛炒鴿崙配芝麻葉

Sauteed Minced Pigeon • Chinese Celery •
Jicama • Ginger • Garlic

228

肉類 Meat

蜜椒金沙骨	188
Deep-fried Pork Spare Ribs • Black Pepper • Chrysanthemum Honey	
銀魚仔北菇馬蹄墨魚滑蒸肉餅	208
Steamed Pork Patty • Cuttlefish Mousse • Squid • Whitebait Fish • Black Mushrooms • Water Chestnut	
豬骨湯蘿蔔燉豬蹄筋豬軟骨	358
Simmered Pork Tendon • Turnip • Coriander • Chinese Celery • Spring Onions • Pork Bone Soup	
子薑紐西蘭牛柳粒	358
Sauteed New Zealand Beef Cubes • Pickled Young Ginger	
紅酒燴牛尾	198
Stewed Ox-tail • Carrot • Onion • Red Wine	
沙嗲金菇肥牛柳卷	188
Braised Beef Roulade • Enoki Mushrooms • Satay Sauce	

菜蔬精選 Plant Delicacies

- 泮水芹香  148
Sauteed Lotus Root • Water Chestnuts •
Black Fungus • Kale
- 不得了豆腐  108
Deep-fried Beancurd • Chinese Chives • Leek
- 醬油燒冰川茄子  118
Braised “Yunnan” Eggplant • Sweetened Soya Sauce
- 溫公齋煲  148
Braised Vegetables • Red Dates • Egg plant •
Beancurd Sheets • Soy Bean Sprouts •
Fermented Red Beancurd Paste
- 上素鴛鴦卷  168
Braised Beancurd Sheets and Bamboo Fungus •
Assorted Mushrooms • Carrots
- 鮮百合芋頭南瓜煲  148
Braised Pumpkin • Taro • Fresh Lily Bulbs

茶芥每位收費 \$22。
Tea & Mustard Charge \$ 22 Per Person.

敬請各會員於付款時出示會員卡，此舉有助保障閣下之權益。
To Protect Your Privileges, Please Present Your Membership Card When Settling Bills.

 Vegetarian Dish
素菜菜式

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