

銅爵居

—  
食

合眾



## 淮揚菜

### Huaiyang Cuisine

淮揚菜是中國傳統四大菜系之一 - 菜系的特點是以鮮活產品為原料，製作精細，格調高雅。菜式口味清鮮平和，鹹甜濃淡適中，兼具南北特色。

Huaiyang cuisine is one of the four major traditional cuisines in Chinese cuisines – It is characterized by using fresh products as raw materials, meticulous production and elegant style. Huaiyang dishes focus on fresh and balance in taste and have the characteristics of both North and South.

拆燴鱧魚頭		418
Braised Catfish Head • “Yunnan” Ham • Bamboo Shoot • Black Mushrooms • Dried Shrimps		
蝦爆鱔		288
Wok-fried Swamp Eel Fillets • River Shrimps • Sweetened Dark Vinegar		
臨安醋炒雞		228
Stir-fried Chicken Fillets • Vinegar		
腌篤鮮菜肉餛飩		288
Simmered Pork and Cabbage Wontons • Salted Streaky Pork • Bamboo Shoot • Beancurd Sheets • Chicken Broth		
茶香麻鴨	半隻 half	208
Tea-smoked Duckling	壹隻 whole	388
外婆紅燒肉		198
Stewed Streaky Pork • Chinese Herbal Soya Sauce		
蜜汁火方		188
Honey Glazed Imperial “Yunnan” Ham • Lotus Seeds • Pancakes		
平橋蟹肉豆腐		268
Braised Beancurd • Crabmeat • Black Mushrooms • Black Fungus • Egg		

### Wine Recommendations

### Per Bottle

China, Hebei, Sauvignon Blanc, Chapter and Verse Mastery, Canaan Winery 2018	410
100% Sauvignon Blanc Intense gooseberry, passion fruit, golden kiwi and a hint of cream and flint on the nose. Fresh and crisp on the palate, with fine lees adding a slightly creamier texture to the center palate.	
China, Ningxia, Marselan, Fei Tswei 2022	480
100% Marselan The wine has a deep purple-red color, with strong aromas of violet flowers, lychee, dried longans, and raspberries, accompanied by soft notes of tobacco, coconut milk and vanilla.	

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

## APPETIZERS

南北薈萃「三款」 Selection of Appetizers (3 items)	368
香茜涼拌牛肚片「湘」 Ox-triple • Coriander (Xiang)	148
撈汁花蛤「魯」 Tossed Clams • Spicy Soya Sauce (Lu)	198
桂花蜜汁燻魚「上海」 Smoked Grass Carp Fish • Honey • Osmanthus (Shanghai)	158
蒜泥白肉「四川」 Sliced Streaky Pork • Garlic • Chilli Oil (Sichuan)	148
葱油加拿大帶子「上海」 Canadian Scallops • Spring Onion Essence (Shanghai)	198
爽脆醬腌小青瓜「魯」 Cucumber • Chilli • Vinegar (Lu)	98

# 湯

## SOUPS

每位 Per Person



佛跳牆「福建」(製作需 25 分鐘) “Buddha Jumps Over the Wall” Abalone • Conpoy • Fish Maw Tube • Sea Cucumber • Pigeon Egg • Pork Tendon • Black Mushroom (Fujian) (Please allow 25 minutes for processing your order)	348
汽鍋松茸燉雞湯「雲南」 Double-boiled Chicken Soup • Matsutake Mushrooms • Ginger • Leek (Yunnan)	188
宋嫂魚羹「淮揚」 Mandarin Fish Soup • “Yunnan” Ham • Bamboo Shoot • Black Mushrooms (Huaiyang)	148



Friend of the sea

# 經典菜

## CLASSIC DISHES

北京片皮鴨「魯」(請於兩天前預訂)		
Roasted Peking Duck • Pancakes (Lu) (Please Order Two Days in Advance)		628
桂花魚	Mandarin Fish Fillets	
• 水煮「四川」	Bean Sprouts • Cucumber • Dried Chilli • Chilli Oil (Sichuan)	668
• 藤椒蒸	“Sichuan” Green Peppercorns	668
• 黃椒酸菜煮「四川」	Pickled Cabbage • Yellow Bell Pepper Soup (Sichuan)	668
• 雲南頭菜油泡「雲南」	Preserved “Yunnan” Kohlrabi • Bean Sprouts (Yunnan)	668
(桂花魚菜式可供應輕盈份量 Mandarin Fish could serve small portion)		338
十二年老菜脯醬油水煮黃花魚「閩」		
Braised Yellow Croaker • Dried Octopus • 12-year Preserved Turnip • Dark Soya Sauce (Min)		328
宮保蝦球「四川」		
Wok-fried Prawns • Peanuts • Dried Chilli (Sichuan)		288
頭抽煎釀百花羊肚菌「雲南」		
Pan-fried Morel Mushrooms • Shrimp Mousse • Fava Beans • Supreme Soya Sauce (Yunnan)		288
麻辣海鮮乾鍋「四川」		
Wok-fried Prawns • Scallops • Squid Tentacles • Celtuce • Lotus Root • Potatoes • Chilli • Chilli Oil (Sichuan)		338
蒜香花蛤「湘」		
Stir-fried Clams • Celtuce • Mushrooms • Chilli • Garlic (Xiang)		388

# 家禽

## POULTRY

傣家火烤雞「雲南」		
“Dai Style” Roasted Free-range Chicken (Yunnan)	壹隻 Whole	468
歌樂山辣子雞「四川」	半隻 Half	298
Stir-fried Diced Chicken • Dried Chilli (Sichuan)	壹隻 Whole	478
梅菜乾扣鴨「淮揚」	半隻 Half	208
Stewed Duckling • Pickled Cabbage (Huaiyang)	壹隻 Whole	388
樟茶鴿「四川」		
Tea-smoked Pigeon (Sichuan)	壹隻 Whole	168

肉類

MEAT

醃酸菜炭火燒肉「魯」 Stewed Streaky Pork • Ice Beancurd • Pickled Cabbage (Lu)	228
蓮藕湘蓮燜排骨「湘」 Stewed Pork Spare Ribs • Lotus Seeds • Lotus Roots (Xiang)	238
青蒜香乾炒湘西臘肉「湘」 Wok-fried “Xiangxi” Streaky Pork • Five Spice Dried Beancurd • Garlic (Xiang)	248
福鼎肉片「閩」 Simmered Pork • “Sakura” Shrimps • Seaweeds • Ginger • Chilli • Coriander (Min)	168
水煮美國封門柳牛肉「四川」 Simmered U.S. Beef Hanging Tender • Celtuce • Leek • Tapioca Noodles • Dried Chilli • Chilli Oil (Sichuan)	568
秘製原條牛肋骨「湘」 Stewed Beef Short Ribs • Dried Chilli • “Chu Hau” Sauce (Xiang)	438
孜然烤羊腿「新疆」 Roasted Lamb Leg • Cumin Seeds • Paprika (Xinjiang)	788

# 蔬菜及豆腐

## VEGETABLES & BEANCURD

開洋油渣燜冬瓜片「淮揚」 Braised Winter Melon • Dried Shrimps • Lard (Huaiyang)	128
炗炒青椒土豆絲「四川」 Stir-fried Hand-shredded Potatoes • Bell Peppers • Dried Chilli (Sichuan)	108
宜賓芽菜肉末乾煸花菜「四川」 Wok-fried Cauliflowers • Pork • “Yibin” Bean Sprouts (Sichuan)	138
炗炒手撕包菜「四川」 Stir-fried Hand-shredded Green Cabbage • Dried Chilli (Sichuan)	118
紫蘇肉末燒豆腐「湘」 Braised Beancurd • Pork • Basil (Xiang)	148
 時令蔬菜 Seasonal Vegetables	98

# 包點

## DUMPLINGS & PASTRIES

小籠包「淮揚」 “Xiao Long Bao” (Huaiyang)	56
醬肉包「杭州」 Steamed Pork Buns (Hangzhou)	56
酸菜豬肉水餃「魯」 Pork Dumplings • Pickled Cabbage (Lu)	48
煎鮮蝦鍋貼「上海」 Pan-fried Shrimp Dumplings (Shanghai)	48
香酥牛肉餡餅「東北」 Baked Beef Pastries (Dongbei)	68
雪菜蟹肉小餛飩「上海」 Pork Dumplings • Crabmeat • Sakura Shrimps • Pickled Cabbage • Seaweed • Egg (Shanghai)	158

# 麵食

## NOODLES

每碗 Per Bowl

擔擔麵「四川」

“Dan Dan” Noodles • Minced Pork •  
Peanuts • Chilli Oil (Sichuan)

118

開洋河蝦葱油拌麵「淮揚」(可選手拉麵或刀削麵)

River Shrimps • Spring Onions • Sweetened Soya Sauce (Huaiyang)  
(Selection of Hand-pulled Noodles or Knife-crafted Noodles)

128

藥膳雞絲湯麵「雲南」(可選手拉麵或刀削麵)

Shredded Chicken • Chinese Herbal Soup (Huaiyang)  
(Selection of Hand-pulled Noodles or Knife-crafted Noodles)

128

燒椒牛肉拌麵「四川」(可選手拉麵或刀削麵)

Australian Beef Sirloin • “Hangzhou” Chilli (Sichuan)  
(Selection of Hand-pulled Noodles or Knife-crafted Noodles)

118

# 甜品

## DESSERTS

桂花紅糖果脯冰粉「四川」

Chilled Sweetened Iced Jelly • Dried Fruits •  
Brown Sugar • Osmanthus (Sichuan)

48

小吊梨湯「魯」

Double-boiled Pear Soup • Snow Fungus • Sour Plum (Lu)

48

豌豆黃「魯」

Split Pea Puddings (Lu)

48

驢打滾「魯」

Glutinous Rice Rolls • Red Bean Puree •  
Yellow Bean Flour (Lu)

48

大棗發糕「山西」

Steamed Sponge Cakes • Red Dates (Shanxi)

48

煎棗泥八寶飯「淮揚」

Pan-fried Glutinous Rice • Red Dates • Lotus Seeds •  
Red Bean Puree • Apricots • Raisins • Pine Seeds •  
Dried Longan (Huaiyang)

98