

前菜



APPETIZERS

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| 去骨海南雞
Boneless Hainan Chicken | 148 |
| 明爐燒鴨
Roasted Duck • Plum Sauce | 148 |
| 蜜汁叉燒
Honey Glazed Barbecue Pork | 238 |
| 脆皮燒腩肉
Roasted Crispy Pork Brisket | 168 |
| 酸薑松花皮蛋
Preserved Duck Eggs • Pickled Young Ginger | 88 |
| 鮑汁花生雞腳
Chicken Feet • Peanuts • Abalone Sauce | 98 |
| 蜜餞雲腿蝦多士
Deep-fried Shrimp Toast • “Yunnan” Ham • Honey | 148 |
| 雞蛋豬腳薑
Stewed Pig Trotters • Eggs • Ginger •
Sweetened Dark Vinegar | 108 |

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.

湯



SOUPS

每位 Per Person

杏汁燉白肺湯 Double-boiled Pork Lung Soup • Almond Juice	148
宋嫂魚羹 Mandarin Fish Soup • “Yunnan” Ham • Bamboo Shoots • Black Fungus	148
滋補燉湯 Double-boiled Soup	148
明爐老火湯 Daily Soup	98

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熱菜



HOT DISHES

-  **翡翠鮑汁原隻南非五頭鮑魚** 每位 Per Person **288**
Stewed South African Five Heads Abalone •
Seasonal Greens • Abalone Sauce
- 三蔥海參扣鮮豬蹄筋** **338**
Stewed Fresh Pork Tendon • Sea Cucumber •
Leeks • Shallots • Spring Onions
- 桃蓉蝦球** **288**
Wok-fried Prawns • Walnuts • Mayonnaise
- 啫啫龍躉扣大連鮮鮑魚** **388**
Wok-fried “Dalian” Abalone • Fish Stomach • Shallots
- 砵酒薑蔥美國桶蠔** **388**
Braised U.S. Oysters • Ginger • Spring Onions • Port Wine
- 林仔秘制豉油皇浸雞** 半隻 Half **248**
“Chef Lam” Signature Chicken • 壹隻 Whole **468**
Supreme Soya Sauce
- 脆皮炸子雞** 半隻 Half **248**
Shallow-fried Crispy Chicken 壹隻 Whole **468**
- 原籠老虎蝦乾蒸走地雞** 半隻 Half **248**
Steamed Free-range Chicken • 壹隻 Whole **468**
Dried Tiger Prawns
- 滷水獅頭鵝肝鵝肉拼盆** **438**
Marinated Goose Liver • Goose Meat • Goose Wings •
Beancurd • Chinese Herbal Soya Sauce
- 宮廷醬烤骨** **198**
Stewed Pork Spare Ribs • Tomato and Vinegar Sauce
- 紅酒燴牛尾** **198**
Stewed Ox-tail • Red Wine
- 手抓寧夏灘羊腩** **428**
Stewed “Ningxia” Lamb Brisket • Spices

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Friend of the sea

熱賣



HOT FEATURES

- | | |
|---|-----|
| 麵醬生筋鱸魚球煲
Braised Seabass Fillets • Gluten Puffs • Yellow Bean Paste | 388 |
| 大馬站豆腐炆斑腩煲
Braised Garoupa Belly • Roasted Pork Brisket •
Beancurd • Chinese Chives • Shrimp Paste | 288 |
| 韭黃蝦仁炒滑蛋
Scrambled Egg • Shrimps • Chives | 168 |
| 椒鹽鮮魷拼脆奶
Deep-fried Squid • Spiced Salt
Deep-fried Milk Fritters | 168 |
| 蟹肉琵琶豆腐
Braised Beancurd • Shrimp Mousse • Crabmeat | 238 |
| 砂窩諾鄧火腿餛飩雞
Simmered Chicken • Pork and Shrimp Dumplings •
“Nuodeng” Ham • Superior Soup | 348 |
| 十二年老菜脯墨魚滑蒸肉餅
Steamed Hand-chopped Pork Patty • Cuttlefish Mousse •
12-year Preserved Turnip | 188 |
| 菠蘿咕嚕肉
Sweet and Sour Pork • Pineapple | 158 |
|  港式咖喱薯仔牛筋腩
“Hong Kong Style” Stewed Beef Brisket •
Tendon • Potatoes • Curry | 288 |
| 白雲豆鮮竹豆奶雜菜煲
Poached Vegetables • Beancurd Sheets •
White Kidney Beans • Soy Milk | 158 |

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