



## 前菜 | APPETIZERS

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

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If you have any food allergies, please inform our staff.



## 湯類 | SOUPS

每位 Per Person

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

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## 海鮮及海味 | SEAFOOD & DRIED SEAFOOD

-  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
- 三葱海參扣鮮豬蹄筋 338  
Stewed Fresh Pork Tendon • Sea Cucumber •  
Leeks • Shallots • Spring Onions
- 黃湯金銀花膠筒 468  
Stewed Duo of Fish Maw • Chicken Broth

## 海鮮 | SEAFOOD

- 桃蓉蝦球 288  
Wok-fried Prawns • Walnuts • Mayonnaise
- 酒釀肘子片蒸馬友魚件 388  
Steamed Threadfin Fish Fillets •  
Imperial “Yunnan” Ham • Rice Wine
- 砵酒薑蔥美國桶蠔 388  
Braised U.S. Oysters • Ginger • Spring Onions • Port Wine

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## 家禽 | POULTRY

滷水獅頭鵝肝鵝肉拼盆 Marinated Goose Liver • Goose Meat • Goose Wings • Beancurd • Chinese Herbal Soya Sauce	438
脆皮炸BB乳鴿 Shallow-fried Crispy Baby Pigeon	壹隻 Whole 128
脆皮炸子雞 Shallow-fried Crispy Chicken	半隻 Half 248 壹隻 Whole 468
林仔秘製豉油皇浸雞 “Chef Lam” Signature Chicken • Supreme Soya Sauce	半隻 Half 248 壹隻 Whole 468
樟茶鴨 Tea-smoked Duckling	半隻 Half 208 壹隻 Whole 388

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## 肉類 | MEAT

宮廷醬烤骨 Stewed Pork Spare Ribs • Tomato and Vinegar Sauce	198
🌶️ 縐皮椒炒西班牙黑毛豬 Wok-fried Iberico Pork • Green Chilli	268
🌶️ 沙嗲美國牛仔骨粉絲煲 Wok-fried U.S. Beef Short Ribs • Mung Bean Vermicelli • Satay	218
紅酒燴牛尾 Stewed Ox-tail • Red Wine	198
手抓寧夏灘羊腩 Stewed “Ningxia” Lamb Brisket • Spices	428

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## 菜蔬精選 | PLANT DELICACIES

- 紅燒豆腐煲 148  
Braised Beancurd • Black Mushrooms • Oyster Sauce
- 金沙脆南瓜 118  
Wok-fried Pumpkin Fritters • Salted Egg Yolk
- 🌱 蘭州九年百合鐵棍淮山炒西芹 148  
Sauteed Celery • Chinese Yam •  
9-year “Lanzhou” Fresh Lily Bulbs
- 宜賓芽菜乾煸法邊豆 128  
Wok-fried French String Beans • “Yibin” Bean Sprouts
- 🌱 溫公齋煲 148  
Braised Vegetables • Beancurd Sheets • Beancurd Puffs •  
Mung Bean Vermicelli • Button Mushrooms • Black Mushrooms •  
Black Fungus • Eggplants • Red Beancurd Paste

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## 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	148

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