頭盤小食
Appetiser

油醋拌海參 228
Tossed Sea Cucumber • Vinegar • Chilli Oil

臘八蒜仙爪 108
Tossed Chicken Feet • Pickled Garlic

胡麻醬鮮淮山 88
Tossed Fresh Yam • Sesame Sauce

懷舊燒鳳肝 148
Roasted Chicken Liver

黃金魚皮 108
Crispy Fish Skin • Salted Egg Yolk

椒鹽豆腐粒 88
Crispy Diced Bean Curd • Spicy Salt

大虎蝦多士 (四件) 288
Crispy Tiger Prawn Toast (4 Pieces)

桂花冰梅脆鱔球 238
Crispy Eel • Pickled Plum • Osmanthus

Vegetarian Item 素食 Spicy item 香辣 May convert to plant based 可以選用植物素肉

茶芥及水(每位) 22 Tea, Water & Condiment Charge (Per Person) 22

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.

明爐燒味
Chinese Barbecue

厚切滷水牛腩 148
Marinated Beef Tongue • Herbed Soy Sauce

頭抽浸乳鴿 138 (每隻 Per Piece)
Simmered Pigeon • Premium Soy Sauce

沙薑燻蹄角 128
Marinated Pork Knuckle • Aromatic Ginger

明爐燒鵝 348 (半隻 Half)
Roasted Goose 688 (全隻 Whole)

燒味雙拼 (請選擇以下兩款) 258
Barbecued Meat Platter
(Select Two from below)

五香脆燒腩 178
Roasted Pork Belly

懷舊蜜豆蜜汁叉燒 238
Barbecued Pork • Honey Soya Bean

玫瑰豉油新鮮雞 308 (半隻 Half)
Simmered Fresh Chicken • Soy Sauce 598 (全隻 Whole)

Vegetarian Item 素食 Spicy item 香辣 May convert to plant based 可以選用植物素肉

茶芥及水(每位) 22 Tea, Water & Condiment Charge (Per Person) 22

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.

燉煮湯羹
Delectable Soup

滋潤老火靚湯 128 (半窩 Half Standard Tureen)
Hearty Daily Soup 218 (每窩 Standard Tureen)

青柑盞燉螺頭湯 138 (每位 Per Person)
Double-boiled Sea Conch Soup • Kumque

石斛麥冬燉花膠湯 138 (每位 Per Person)
Double-boiled Fish Maw Soup • Chinese Herb 428 (每窩 Standard Tureen)

杏汁白肺湯 128 (每位 Per Person)
Double-boiled Pork Lung Soup • Almond Juice 398 (每窩 Standard Tureen)

腿茸鷓鴣羹 98 (每位 Per Person)
Braised Partridge Soup • Minced Yunnan Ham 278(每窩 Standard Tureen)

Vegetarian Item 素食 Spicy item 香辣 May convert to plant based 可以選用植物素肉

茶芥及水(每位) 22 Tea, Water & Condiment Charge (Per Person) 22

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.

山珍海味
Premium Dried Seafood

鮑汁扣原隻五頭花膠扒 1888
Braised Whole Fish Maw (5 Heads) • Abalone Sauce

鮑魚花膠鹿筋佛跳牆 1288
Braised Buddha Jump Over the Wall • Abalone • Fish Maw • Venison Tendon
(敬請兩天前預訂 Please order Two Days in advance)

蠔皇南非二十頭吉品配鵝掌 668
Braised South African Kippin Abalone (20 Heads) • Goose Web • Supreme Oyster Sauce

黃金米五殼燴關東刺參 368
Braised Kanto Spiny Sea Cucumber • Golden Millet • Five Grain

蠔皇三疊五頭南非鮑魚 208
Braised South African Abalone (5 Heads) • Crispy Rice • Vegetable • Supreme Oyster Sauce

Vegetarian Item 素食 Spicy item 香辣 May convert to plant based 可以選用植物素肉
茶芥及水(每位) 22 Tea, Water & Condiment Charge (Per Person) 22
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.

游水海鮮
Fresh Seafood

原條老虎斑(約 1 斤) 238

Tiger Garoupa (Around 1 Catty)

可選做法 Pick your own choice

清蒸 Steamed • Ginger • Spring Onion

陳皮肉絲古法蒸 Steamed Pork • Mushroom • Tangerine Zest

原條海杉斑(約 1 斤) 738

Camouflage Garoupa (Around 1 Catty)

可選做法 Pick your own choice

陳皮薑絲蒸 Steamed • Ginger • Tangerine Zest

欖角豆豉蒸 Steamed Pickled Olive • Black Bean Sauce

黃皮老虎斑兩食(約 2 斤半) 1888

Tiger Garoupa Two Servings (Around 2.5 Catty)

時蔬炒斑球

雲耳蒜子蒸頭腩

Stir-fried Fillet • Vegetable

Steamed Head and Belly • Fungus • Garlic

(敬請兩天前預訂 Please order Two Days in Advance)

澳洲龍蝦(約 1 斤半) 1188

Australian Lobster (Around 1.5 Catty)

可選做法 Pick your own choice

芝士焗 Baked Cheese

香辣避風塘炒 Wok-fried • Typhoon Shelter Style

金銀蒜粉絲蒸 Steamed • Garlic • Vermicelli

艇家涼瓜炆越南大肉蟹(約 1 斤半) 988

Braised Vietnamese Mud Crab (Around 1.5 Catty) •
Bitter Melon • Ginger • Clay Pot

Vegetarian Item 素食 Spicy item 香辣 May convert to plant based 可以選用植物素肉

茶芥及水(每位) 22 Tea, Water & Condiment Charge (Per Person) 22

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.

海鮮佳餚
Sumptuous Seafood

陳皮豉汁蒸盤龍鱔 588
Steamed Eel • Black Bean Sauce • Tangerine Zest

陳皮輕煎東星斑球 568
Pan-fried Spotted Garoupa Fillet • Tangerine Zest

15 年花雕蒸脆鱗蘇丹皇(半條) 498
Crispy Sultan Fish (Half) • 15 Year Hua Diao Wine

油浸筍殼魚 418
Deep-fried Marble Goby • Spring Onion

翡翠牛肝菌骨香鯧魚球 418
Sautéed Pomfret Fillet • Porcini Mushroom

拆肉波士頓龍蝦燴田園蔬 438
Braised Boston Lobster • Mixed Vegetable

Vegetarian Item 素食 Spicy item 香辣 May convert to plant based 可以選用植物素肉

茶芥及水(每位) 22 Tea, Water & Condiment Charge (Per Person) 22

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.

海鮮佳餚
Sumptuous Seafood

腰果百合六錦炒象拔蚌 788
Sautéed Geoduck • Cashew Nut • Lily Bulb •
Celery • Lotus Root • Fungus

羊肚菌秋葵炒北海道帶子 468
Wok-fried Hokkaido Scallop • Morel Mushroom • Okra

蟹肉扒百花釀魚肚 368
Steamed Fish Maw • Shrimp Paste • Crab Meat

韮黃銀芽炒鮮鮑片 298
Sautéed Sliced Fresh Abalone • Chive • Bean Sprout

茄汁煎焗海中蝦 338
Wok-baked Sea Prawn • Ketchup

嘉樂海鮮小炒皇 198
Sautéed Dried Seafood • Chive • Cashew Nut

Vegetarian Item 素食 Spicy item 香辣 May convert to plant based 可以選用植物素肉

茶芥及水(每位) 22 Tea, Water & Condiment Charge (Per Person) 22

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.

啫啫香煲
Sizzling Clay Pot

翡翠花膠玉掌煲 468
Braised Fish Maw • Goose Web • Vegetable

紅燒東星斑頭腩煲 398
Braised Spotted Garoupa Head and Belly •
Pork • Tofu • Bean Curd Stick

薑蔥魚鰾魚腩煲 228
Braised Fish Maw • Grass Carp Belly • Ginger •
Spring Onion

蝦籽鍋燒豆腐金玉參 368
Braised Sea Cucumber • Tofu • Shrimp Roe

野菌醬老虎蝦球煲 338
Wok-baked Tiger Prawn • Wild Mushroom • Mushroom Paste

龍躉魚扣鮮雞煲 368
Braised Giant Garoupa Stomach • Fresh Chicken

薑蔥美國桶蠔煲 338
Braised American Oyster • Ginger • Spring Onion

Vegetarian Item 素食 Spicy item 香辣 May convert to plant based 可以選用植物素肉

茶芥及水(每位) 22 Tea, Water & Condiment Charge (Per Person) 22

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.

啫啫香煲
Sizzling Clay Pot

沙茶金菇手切牛頸脊肉粉絲煲 338
Wok-baked Beef Chuck Flap • Glass Noodle • Enoki Mushroom • Satay Sauce

金針雲耳和牛面頰煲 338
Braised Wagyu Beef Cheek • Golden Needle • Black Fungus

梨山汁煮穀飼豚肉煲 268
Sautéed Grain-Fed Pork • Pear Juice

香菜蝦皮雜錦椰菜粉絲煲 248
Stir-fried Vermicelli • Dried Shrimp • Cabbage • Mushroom

蝦膏肉末啫啫有機菜花煲 198
Sizzling Organic Cauliflower • Minced Pork • Shrimp Paste

啫啫大澳蝦乾芥蘭煲 198
Sizzling Kale • Sun-dried Shrimp

南乳粗齋煲 168
Braised Assorted Vegetable • Fungus • Fermented Red Bean Curd Sauce

Vegetarian Item 素食 Spicy item 香辣 May convert to plant based 可以選用植物素肉

茶芥及水(每位) 22 Tea, Water & Condiment Charge (Per Person) 22

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.

家禽
Poultry

雙寶片皮龍崗雞 338 (半隻 Half)
Crispy Boneless Fresh Chicken • Yunnan Ham • Chicken Liver 668 (全隻 Whole)

薑蔥霸王新鮮雞 308 (半隻 Half)
Steamed Fresh Chicken • Ginger • Spring Onion 598 (全隻 Whole)

瑤柱貴妃文昌雞 238 (半隻 Half)
Simmered Chicken • Conpoy 468 (全隻 Whole)

嘉樂炸子雞 238 (半隻 Half)
Crispy Chicken 468 (全隻 Whole)
可轉新鮮雞 308 (半隻 Half)
Choice of Fresh Chicken 598 (全隻 Whole)

麻香蔥油脆皮雞 238 (半隻 Half)
Crispy Chicken • Spicy Spring Onion Oil 468 (全隻 Whole)
可轉新鮮雞 308 (半隻 Half)
Choice of Fresh Chicken 598 (全隻 Whole)

鳳梨子薑燜鴨件 268
Braised Duck • Young Ginger • Pineapple

Vegetarian Item 素食 Spicy item 香辣 May convert to plant based 可以選用植物素肉
茶芥及水(每位) 22 Tea, Water & Condiment Charge (Per Person) 22
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.

牛肉、豬肉
Beef & Pork

柱侯燜雪花牛小排 388
Baked Snow Beef Short Rib • Chu Hou Sauce

燒汁牛肋排 388
Braised Beef Rib • Teriyaki Sauce

紅酒薑頭黑醋西班牙豬肋骨 298
Crispy Spanish Pork Spare Rib • Red Wine •
Pickled Shallot • Dark Vinegar

避風塘豬軟骨 228
Stir-fried Soft Bone Pork • Garlic • Typhoon Shelter Style

京蔥豆豉爆炒爽肉 168
Wok-fried Sliced Pork Neck • Black Bean • Leek

花菇馬蹄蒸手剁豬肉餅 168
Steamed Hand-chopped Pork Patty • Mushroom • Water Chestnut
另選配料 Choice of
馬友鹹魚 Salted Fish 62
鹹魚粒 Diced Salted Fish 62
鹹蛋 Salted Egg Yolk 28

菠蘿咕嚕肉 158
Sweet & Sour Pork • Pineapple

Vegetarian Item 素食 Spicy item 香辣 May convert to plant based 可以選用植物素肉
茶芥及水(每位) 22 Tea, Water & Condiment Charge (Per Person) 22
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.

蔬菜、豆腐
Vegetables & Bean Curd

魚湯鮮腐竹浸柚皮 238
Simmered Pomelo Zest • Bean Curd Stick • Fish Broth

杞子魚腐浸菠菜苗 198
Simmered Fish Mousse • Baby Spinach • Wolfberry • Fish Broth

瑤柱琵琶豆腐 198
Crispy Tofu • Shrimp Mousse • Conpoy

椰汁香芋素三鮮 (南瓜、淮山) 188
Braised Taro • Pumpkin • Fresh Yam • Coconut Juice

桂花銀芽炒素翅 178
Sautéed Impossible Shark Fin • Egg • Bean Sprout

梅菜皇菜甫蒸菜心 168
Steamed Choy Sum • Pickled Vegetable

蓮子薏米素千葉豆腐 168
Steamed Tofu • Lotus Seed • Barley

欖菜素肉炒四季豆 148
Fried String Bean • Impossible Meat • Pickled Vegetable

Vegetarian Item 素食 Spicy item 香辣 May convert to plant based 可以選用植物素肉

茶芥及水(每位) 22 Tea, Water & Condiment Charge (Per Person) 22

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.

豐衣足食
Noodles & Rice

滑蛋斑球炒河 208
Sautéed Rice Noodle • Garoupa Fillet •
Scrambled Egg

濃湯翡翠嫩雞煨稻庭麵 208
Inaniwa Noodle in Chicken Broth •
Shredded Chicken • Vegetable

頭抽牛肉炒陳村粉 188
Stir-fried Flat Rice Noodle • Beef • Premium Soy Sauce

金湯海參脆米五穀泡飯 358
Crispy Rice • Five Grain • Braised Sea Cucumber •
Pumpkin & Carrot Soup

鮑粒章魚雞粒燜飯 328
Braised Rice • Diced Abalone • Octopus • Chicken

三代同堂牛崧炒飯 238
Braised Rice • Minced Beef • Aged Pickled Vegetable •
Dried Turnip

脆米炒有機椰菜花 168
Sautéed Organic Cauliflower • Crispy Rice

Vegetarian Item 素食 Spicy item 香辣 May convert to plant based 可以選用植物素肉
茶芥及水(每位) 22 Tea, Water & Condiment Charge (Per Person) 22
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.