前菜 APPETIZERS

紅白海蜇頭涼拌鮑魚（四隻） $218
Marinated Abalones • Red and White Sea Blubber (4 pcs)

★ **自家製酸薑糖心皮蛋** $98
Century Eggs • Pickled Young Ginger

★ **黑醋蒜香杏鮑菇** $88
Marinated King Oyster Mushrooms • Black Vinegar • Garlic

黑魚籽龍井茶燻蛋（兩隻） $98
Longjing Tea Smoked Duck Eggs • Caviar (2 pcs)

★ **鹽酥鳳尾魚** $148
Crispy Anchovies

★ **煙燻鮮菌素卷**（八件） $158
Smoked Bean Curd Sheet Rolls • Assorted Mushrooms
Carrot • Celery (8 pcs)

香煎十八涌蓮藕餅（六件） $178
Pan-fried Lotus Root Cakes • Minced Pork • Cuttlefish Mousse (6 pcs)

香煎紫菜蝦餅 $148
Pan-fried Shrimp Mousse Cakes • Seaweed

廚師推介 Chef's Recommendations
★ 新菜式 New Items
純素菜式 Vegetarian Dishes

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明爐燒味
BARBECUED MEAT

★ **蜜燒金沙骨** $168
Honey Glazed Roasted Pork Spare Ribs

化皮乳豬件 $228
Barbecued Suckling Pig

明爐燒鵝
Roasted Goose • Preserved Plum Sauce
半隻 half $338
一隻 whole $638

厚切蜜汁叉燒 $218
Honey Glazed Barbecued Pork

化皮豬腩肉 $178
Crispy Pork Belly

蜜味燒鳳肝 $148
Barbecued Chicken Liver • Honey

滋潤湯羹
NUTRITIOUS SOUPS

★ **粟米魚肚羹**
Fresh Sweet Corn Soup • Fish Maw • Egg
每位 per person $88
每窩 per tureen $228

野菜芫茜斑片皮蛋豆腐湯
Sabah Giant Garoupa Fillet in Soup
Century Egg • Bean Curd • Coriander
每位 per person $88
每窩 per tureen $258

順德拆魚羹
Shunde Style Deboned Carp Fish Soup
Shredded Loofah • Wood Fungus • Olive Seeds
每位 per person $108

★ **竹笙雪蓮子燉竹絲雞**
Double-boiled Silky Fowl Soup • Bamboo Piths
Snow Lotus Seeds
每位 per person $128

椰皇菜膽燉北菇
★ Double-boiled Black Mushroom Soup
Chinese Cabbage • Young Coconut
每位 per person $98

是日老火靚湯
Daily Soup
每位 per person $78
每窩 per tureen $198

廚師推介 Chef's Recommendations
★ 新菜式 New Items
純素菜式 Vegetarian Dishes

珍饈海味
DRIED SEAFOOD

鮮蟹肉燴花膠湯 每位 per person $598
Braised Fish Maw Soup • Fresh Crabmeat

蠔皇南非清湯鮑(五頭)配生麵 每位 per person $298
Braised Whole South African Abalone (5-head)
Premium Oyster Sauce • Egg Noodles

北菇竹笙鵝掌煲 $278
Braised Goose Webs • Bamboo Pith
Black Mushrooms • Oyster Sauce

另加柚皮(每件) $50
Additional Pomelo Peel (per pc)

葱燒墨西哥海參 $298
Braised Mexican Sea Cucumbers • Leek • Romanesco

堂煮蠔皇蝦籽原隻花膠筒(兩件) $728
Braised Fish Maw Tubes (2 pcs) • Shrimp Roe
Premium Oyster Sauce

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海鮮推介
SEAFOOD DELIGHTS

虎蝦窩貼（四件） $228
★ Deep-fried King Prawn Toasts (4 pcs) • Yunnan Ham • Coriander

另加（每件） $58
Additional (per pc)

脆皮蘑菇洋葱蟹蓋 $168
Breaded Crab Shell • Crabmeat • Bacon • Mushrooms • Onion

金銀蒜豉汁蒸蟠龍鱔 $488
Steamed Whole White Eel • Garlic • Black Bean Sauce

梅酒金桔大蝦球 $268
Deep-fried Prawns • Kumquat • Plum Wine

鮮沙薑三十年陳皮黃豆醬焗水庫大魚頭 $668
★ Baked Fish Head • Fresh Aromatic Ginger • Preserved Soy Bean Sauce
Aged Tangerine Peel (30 years)

★ **三葱炒澳洲龍蝦球** $688
Wok-fried Australian Lobster Fillet • Scallion • Shallot • Onion

枝竹薑葱生燜斑頭腩煲（可持續海鮮） $568
Braised Garoupa Head and Belly (sustainable seafood)
Roasted Pork • Bean Curd Sheet Sticks

薑葱鮑魚蝦球帶子一品煲 $318
Wok-fried Fresh Abalones • Prawns • Scallops
Spring Onion • Ginger

廚師推介 Chef's Recommendations ★ 新菜式 New Items 持續生產的海鮮 Sustainable Seafood 香辣菜式 Spicy Dishes

家鄉小菜

HOMELY SPECIALTIES

★ **麻婆豆腐** $148
Braised Bean Curd • Minced Beef • Chilli
Preserved Yellow Bean Sauce

客家甜梅菜扣肉 $188
Braised Pork Belly • Preserved Vegetables

十年陳皮欖角煎焗鱔 $268
Pan-fried White Eel • Preserved Olives
Aged Tangerine Peel (10 Years)

芙蓉叉燒蟹肉菜脯煎蛋 $168
Omelette • Shredded Barbecued Pork
Crabmeat • Preserved Radish

陳皮欖角香醋骨 $178
Pan-fried Pork Spare Ribs • Aged Tangerine Peel
Preserved Olives • Vinegar

★ **艇家小炒皇** $178
Sautéed Dried Shimps • Dried Squids • Chives
Preserved Vegetables • Cashew Nuts

茶樹菇欖菜肉鬆炒四季豆 $128
Sautéed String Beans • Agrocybe Mushrooms
Minced Pork • Preserved Vegetables

籠仔甜梅菜蝦乾蒸菜心 $158
Steamed Choy Sum • Dried Shrimps • Preserved Vegetables

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肉類 MEAT

清湯大根牛坑腩 $498
Simmered Beef Brisket • Japanese Turnip
Clear Broth

中式煎金錢牛柳 $338
Pan-fried Beef Tenderloin • Barbecue Sauce

十年陳皮蒸牛肉餅 $188
Steamed Beef Patty • Water Chestnuts • Lime Leaves
Aged Tangerine Peel (10 Years)

★ 陳醋本地黑毛豬肋排 $298
Braised Local Iberico Pork Spare Ribs • Black Vinegar

醋糖菠蘿咕嚕肉 $158
Sweet and Sour Pork • Pineapple

馬蹄花菇蒸手剁肉餅 $158
Steamed Pork Patty • Mushrooms • Water Chestnuts
另加馬友鹹魚 (每件) $48
Additional Salted Fish (per pc)

★ 十三香黑椒蘑菇羊腿粒 $208
Sautéed Lamb Leg Cubes • Button Mushrooms
Black Peppercorns • Spices

廚師推介 Chef's Recommendations
★ 新菜式 New Items
香辣菜式 Spicy Dishes

家禽 POULTRY

蘋果木烤片皮鴨（二食） (敬請一天前預訂) Roasted Peking Duck (Two Courses) (Please order one day in advance)	一隻 whole	$598
★ **杏片香酥荔芋鴨** Deep-fried Duck Meat • Taro • Almond Flakes	半隻 half 一隻 whole	$188 $348
招牌新鮮龍崗豉油雞 Simmered Fresh Chicken • Spiced Soy Sauce	半隻 half 一隻 whole	$308 $598
★ **火焰古法鹽焗新鮮龍崗雞** Baked Whole Fresh Chicken • Rock Salt • Chinese Wine	一隻 whole	$608
吊炸脆皮三黃雞 Crispy Chicken • Shrimp Crackers	半隻 half 一隻 whole	$238 $438
葱油脆皮雞 Roasted Chicken • Spring Onion • Sichuan Peppers	半隻 half 一隻 whole	$238 $438

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素食精選
VEGETARIAN CHOICES

羅漢齋煲 $148
Braised Assorted Mushrooms • Vegetables
Fungus • Bamboo Piths

番茄芙蓉素湯浸時蔬 $148
★ Poached Seasonal Vegetables • Tomatoes
Egg White • Clear Broth

毛豆仁淮山南瓜芋頭煲 $148
★ Braised Taro • Pumpkin • Chinese Yam • Edamame

南瓜馬蹄釀竹笙卷 (HOFEX 2025 得獎菜式) $168
Braised Bamboo Pith Rolls • Pumpkin • Water Chestnuts
★ (HOFEX 2025 Award Wining Dish)

豆乳銀杏鮮枝竹浸時蔬 $148
★ Poached Seasonal Vegetables • Fresh Bean Curd Sheet Sticks
Gingko Nuts • Soy Milk

柚皮北菇素千層 $158
★ Braised Pomelo Peel • Layered Bean Curd Sheets
Black Mushrooms • Vegetables

廚師推介 Chef's Recommendations
★ 新菜式 New Items
純素菜式 Vegetarian Dishes
香辣菜式 Spicy Dishes

特式飯麵
RICE AND NOODLES

荷香籠仔金銀蒜魚蝦蟹肉蒸炒飯 $298
Steamed Fried Rice • Shrimps • Sabah Giant Garoupa Fillet
Crabmeat • Garlic • Lotus Leaf

櫻花蝦帶子紫菜脆米飯 $238
Crispy Rice • Scallops • Sakura Shrimps • Seaweed

瑤柱蛋白薑粒炒糙米飯 $178
Fried Brown Rice • Conpoy • Egg White • Ginger

雪裡紅鮮菌黃耳竹笙素湯從化米粉 每窩 per tureen $158
Conghua Rice Vermicelli in Soup • Assorted Mushrooms
Yellow Fungus • Bamboo Piths • Preserved Vegetables

薑葱鮑汁黑毛豬叉燒撈粗麵 $178
Braised Flat Noodles • Shredded Barbecued Iberico Pork
Abalone Sauce • Spring Onion • Ginger

雲腿桂花蟹肉炒米粉 $178
Fried Rice Vermicelli • Crabmeat • Yunnan Ham • Scrambled Eggs

X.O.醬蝦滑雞蛋炒陳村粉 $178
Fried Flat Rice Noodles • Shrimp Mousse • Egg
Bean Sprouts • X.O. Sauce

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甜品薈萃
DESSERTS

桑寄生紅棗蛋初生蛋茶 ★ Sweetened Herb Tea • Red Dates • First-laid Egg	每位 per person	$52
至夠薑燉奶 Double-boiled Milk Custard • Ginger Juice	每位 per person	$52
栗蓉西米焗布甸 Baked Sago Pudding • Chestnut Puree	每位 per person	$52
五仁玫瑰花腿蓉酥餅（三件） Baked Yunnan Ham Pastries • Mixed Nuts Rose Petal (3 pcs)		$58
懷舊芝麻卷（四件） Sweetened Black Sesame Rolls (4 pcs)		$42
芝麻蜜糖雞蛋散（四件） Crispy Egg Fritters • Sesame • Honey (4 pcs)		$48
腰果麻蓉酥（四件） ★ Baked Cashew Nut Pastries • Sesame Paste (4 pcs)		$42
黑糖碗仔紅豆糕（兩件） Steamed Red Bean Pudding • Brown Sugar (2 pcs)		$40
楊枝凍甘露 Chilled Mango Cream • Sago • Pomelo	每位 per person	$46
香芒凍布甸 Chilled Mango Pudding	每位 per person	$53

廚師推介
Chef's Recommendations

★ 新菜式
New Items

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