

前菜
APPETIZERS

紅白海蜆頭涼拌鮑魚 \$208
Marinated Abalones • Red and White Sea Blubber

★ 香煎十八涌蓮藕餅 (六件) \$168
Pan-fried Lotus Root Cakes • Minced Pork • Cuttlefish Mousse (6 pcs)

☞ 黑魚子龍井茶燻蛋 (兩隻) \$98
Smoked Duck Eggs • Longjing Tea • Caviar (2 pcs)

香煎紫菜蝦餅 \$138
Pan-fried Shrimp Mousse Cakes • Seaweed

★ 五香牛腩拍黃瓜 \$118
Five Spiced Beef Shin • Cucumber

★ 金沙鮮淮山條 \$98
Deep-fried Yam Sticks • Salted Egg Yolk

☞ 黃金炸蟹棗 (六件) \$198
★ Deep-fried Crabmeat Dumplings (6 pcs)

★ 蒜香爆一口西班牙黑豚柳 \$188
Wok-fried Diced Iberico Pork Loin • Crispy Garlic Flakes

☞ 廚師推介
Chef's Recommendations

★ 新菜式
New Items

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。
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明爐燒味

滋潤湯羹

BARBECUED MEAT

NUTRITIOUS SOUPS

☼ 秘製滷水豬仔腳 \$128
Marinated Pig's Trotter • Spiced Soy Sauce

化皮乳豬件 \$228
Barbecued Suckling Pig

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

☼ 厚切蜜汁叉燒 \$208
Honey Glazed Barbecued Pork

化皮豬腩肉 \$178
Crispy Pork Belly

☼ 蜜味燒鳳肝 \$148
Barbecued Chicken Liver • Honey

☼ 杏汁豬肺燉鱸魚膠 每位 per person \$158
Double-boiled Pig's Lung Soup 每窩 per tureen \$618
Fish Maw • Almonds

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

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

☼ 椰皇花膠筒菜膽燉雞 (敬請一天前預訂) 每位 per person \$218
★ Double-boiled Young Coconut • Chicken
Fish Maw Tube • Chinese Cabbage
(Please order one day in advance)

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

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DRIED SEAFOOD

珍饈海味

鮮蟹肉燴花膠湯
Braised Fish Maw Soup • Fresh Crabmeat

每位 per person \$598

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

每位 per person \$298

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

\$278

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

\$50

★ 葱燒墨西哥海參
Braised Mexican Sea Cucumber • Leek • Romanesco

\$298

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

\$728

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SEAFOOD DELIGHTS 海鮮推介

- 👩 椰青蛋白蒸澳洲龍蝦球 \$688
★ Steamed Australian Lobster Fillet • Egg White • Young Coconut
- 脆皮鮮奶炸釀蟹蓋 \$168
Breaded Crab Shell • Crabmeat • Onion • Fresh Milk
- 👩 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 \$248
Deep-fried Prawns • Kumquat • Plum Wine
- 赤膠耳雞蠔菌炒帶子 \$278
Stir-fried Scallops • Kale • Dried Fungus • Termite Mushrooms
- 👩 濃雞湯魚肚粉皮拆燴魚頭煲 \$338
★ Deboned Fish Head • Fish Maw • Yunnan Ham
Water Chestnuts • Rich Chicken Broth
- ★ 花蛤瑤柱蒸水蛋 \$238
Steamed Eggs • Clams • Conpoy
- 🐟 枝竹薑蔥生焗斑頭腩煲 (可持續海鮮) \$568
Braised Grouper Head and Belly (sustainable seafood)
Roasted Pork • Bean Curd Sheet Sticks
- 👩 薑葱鮑魚蝦球帶子一品煲 \$298
★ Wok-fried Fresh Abalones • Prawns • Scallops
Spring Onion • Ginger

HOMELY SPECIALTIES

家鄉小菜

★ 油浸筍殼魚 \$428
Deep-fried Marble Goby • Spring Onion • Premium Soy Sauce

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

☞ 十年陳皮欖角煎焗鰻 \$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 • Dried Tangerine Peel
Preserved Olives • Vinegar

脆瑤柱桂花蟹肉炒素翅 \$188
Scrambled Eggs • Crabmeat • Vegetarian Shark Fin • Conpoy

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MEAT
肉類

-  清湯大根牛坑腩 \$498
Simmered Beef Brisket • Japanese Turnip
Clear Broth
-  十年陳皮蒸牛肉餅 \$188
 Steamed Beef Patty • Water Chestnuts • Lime Leaves
Aged Tangerine Peel (10 Years)
-  黃豆醬雞縱菌燜牛面頰 \$268
Braised Beef Cheek • Termite Mushrooms
Preserved Soy Bean Sauce
- 中式煎金錢牛柳 \$338
Pan-fried Beef Tenderloin • Barbecue Sauce
- 醋糖菠蘿咕嚕肉 \$158
Sweet and Sour Pork • Pineapple
-  馬友鹹魚菇粒蒸手剁肉餅 \$188
Steamed Pork Patty • Salted Fish • Mushrooms • Water Chestnuts

POULTRY
家禽

蘋果木烤片皮鴨 (敬請一天前預訂)
Roasted Peking Duck (Please order one day in advance)

一隻 whole \$588

★ 四川樟茶鴨
Smoked Duckling • Sichuan Camphor Tea Leaves
Deep-fried Buns

半隻 half \$198
一隻 whole \$368

☞ 招牌新鮮龍崗豉油雞
Simmered Fresh Chicken • Spiced Soy Sauce

半隻 half \$308
一隻 whole \$598

★ 原隻薑蔥海鹽蒸新鮮龍崗雞
Steamed Whole Fresh Chicken • Ginger
Spring Onion • Sea Salt

一隻 whole \$598

吊炸脆皮三黃雞
Crispy Chicken • Shrimp Crackers

半隻 half \$238
一隻 whole \$438

蔥油脆皮雞
Roasted Chicken • Spring Onion • Sichuan Peppers

半隻 half \$238
一隻 whole \$438

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HEALTHY CHOICES

健康精選

-  南乳溫公齋煲 \$138
★ Braised Assorted Vegetables • Mung Vermicelli
Fermented Bean Curd Sauce
-  茶樹菇欖菜乾煸四季豆 \$128
 Sautéed String Beans • Agrocybe Mushrooms
Preserved Vegetables
-  黃豆醬猴頭菇燜農家豆腐 \$148
Braised Bean Curd • Monkey Head Mushrooms
Preserved Soy Bean Sauce
-  鴛鴦菜脯九蓮百合炒蘭度 \$168
★ Sautéed Kale • Preserved Radish • Lily Bulbs
-  鮮茄腐皮羅漢齋 \$138
Braised Assorted Mushrooms • Fungus
Bean Curd Sheet • Tomatoes
-  籠仔甜梅菜蒸菜心 \$158
★ Steamed Choy Sum • Preserved Vegetables

特式飯麵

RICE AND NOODLES

🍽️ 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 \$168
★ Fried Brown Rice • Conpoy • Egg White • Ginger

★ 鳳城蠔皇鮮蝦炒飯 \$168
Shunde Style Fried Rice • Shrimps • Diced Barbecued Pork
Tomatoes

★ 薑葱鮑汁黑毛豬叉燒撈粗麵 \$168
Braised Flat Noodles • Shredded Iberico Barbecued Pork
Abalone Sauce • Spring Onion • Ginger

🍽️ 雲腿桂花蟹肉炒米粉 \$168
Fried Rice Vermicelli • Crabmeat • Yunnan Ham • Scrambled Eggs

乾炒宮崎和牛河粉 \$298
Wok-fried Rice Noodles • Miyazaki Wagyu Beef
Bean Sprouts • Soy Sauce

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DESSERTS
甜品薈萃

仙翁米桃膠燉原個津梨
Double-boiled Whole Tianjin Pear
Peach Gum • Algae

每位 per person \$78

☞ 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 Pastry • 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

黑糖碗仔紅豆糕 (兩件)
Steamed Red Bean Pudding • Brown Sugar (2 pcs)

\$38

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 \$50

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