

前菜

STARTERS

老醋紅蜆頭拌青瓜	168	毛豆凍醉蝦	168
Marinated Red Jellyfish Cucumber Black Vinegar		Drunken Shrimp Edamame Beans	
花雕醉雞	168	川味口水雞	168
Huadiao Wine Drunken Chicken		Poached Chicken Sichuan Chili Sauce	
煙燻四喜素卷	128	滕椒萵筍	108
Smoked Four Treasures Bean Curd Sheet Rolls		Chinese Lettuce Sichuan Pepper Sauce	
金磚豆腐	68	鎮江肴肉	128
Deep-fried Bean Curd Cube Salt & Pepper		Sliced Pork Terrine ZhengJiang Black Vinegar	

湯羹

SOUP

砂鍋雲吞雞 (加配花膠 \$80/件 4件起)	368 / 半隻 Half	736 / 全隻 Whole
Chicken and Wonton Soup (Add on \$80 with Fish Maw / Starting from 4 pcs)		
蟹肉腿蓉燕窩羹		368
Braised Bird's Nest Soup Crabmeat Yunnan Ham		
宋嫂花膠魚蓉羹		188
Braised Fish Maw Soup Minced Fish		
海參酸辣湯		148 / 位 Per Person
Hot & Sour Soup Sea Cucumber		
鮑參翅肚羹		298 / 位 Per Person
Braised Supreme Shark's Fin Broth Abalone Sea Cucumber Fish Maw		
天麻燉魚頭湯 (預訂)(6-8位用)		888 / 呈 Per Pot
Double-boiled Fish Head Soup Chinese Herbs (Pre-Order) (For 6-8 Persons)		
花膠松茸燉雞		268 / 位 Per Person
Double Boiled Chicken Soup Matsutake Fish Maw		
竹筴松茸燉菜膽 (素)		128 / 位 Per Person
Double Boiled Matsutake Soup Bamboo Fungus Chinese Cabbage (Vegetarian)		

PREMIUM DRIED SEAFOOD

生拆蟹肉乾撈翅 (3兩)

568 / 位 Per Person

Stri-fried Shark's Fin | Crab Meat | Superior Soup (3 Tael)

招牌蟹肉竹笙燴生翅 (微酸辣)

368 / 位 Per Person

Braise Shark's Fin Soup | Crab Meat | Bamboo Fungus (Signature) (Slightly spicy)

砂鍋濃湯雞煲翅 (6兩 / 4位用)

1288

Braised Shark's Fin | Chicken Soup in Casserole (6 Tael / 4 persons)

大鮑翅

498 / 位 Per Person

可選 紅燒、濃雞湯、清湯

Shark's Fin

Choice of Braised | Supreme Chicken Broth | Superior Soup

海虎翅 (2兩起)(預訂)

698 / 位 Per Person

可選 蟹肉乾撈、濃湯、蟹肉桂花炒

Supreme Shark's Fin (Starting from 2 Tael) (Pre-Order)

Choice of Stir-fired with Crabmeat | Supreme Broth | Sautéed Scrambled Egg with Crabmeat

火瞳雞燉排翅 (預訂)

2988 / 12兩 Tael

5688 / 24兩 Tael

Double-boiled Superior Shark's Fin | Yunnan Ham (Pre-Order)

花膠

428 / 位 Per Person

可選 黃燜、鮑汁

Fish Maw

Choice of Braised Superior Soup | Braised Abalone Sauce

蠔皇5頭南非湯鮑魚 (加配鵝掌每件\$68)

268 / 位 Per Person

Braised 5 Head Abalone in Oyster Sauce (Add on \$68 with Goose Web)

脆皮炸關東遼參 (招牌)(需時30分鐘)

468 / 位 Per Person

Crispy Japanese Sea Cucumber | Shrimp Paste (Signature) (Prepare time 30 minutes)

20 頭南非吉品鮑魚 (預訂)

598 / 隻 Per Piece

Braised 20 Head South Africa Abalone in Oyster Sauce (Pre-Order)

鮑
參
翅
燕

SEAFOOD

<p>生猛西澳龍蝦 (约一斤至一斤四)</p> <p>可選 上湯焗、薑蔥粉絲、椒鹽避風塘</p> <p>Western Australian Lobster (Approximately 1 catty to 1.4 catty)</p> <p>Choice of Superior Soup Sauteed with Spring Onion and Vermicelli Chilli and Crushed Garlic</p>	<p>1288</p>
<p>原條東星斑 (约一斤至一斤四)</p> <p>可選 清蒸、青椒清香蒸、沸騰酸菜</p> <p>Spotted Garoupa (Approximately 1 catty to 1.4 catty)</p> <p>Steamed Steamed with Pepper Sichuan Pepper Sauce</p>	<p>1288</p>
<p>大肉蟹 (约一斤至一斤四)</p> <p>可選 薑蔥粉絲、椒鹽避風塘</p> <p>Mud Crab (Approximately 1 catty to 1.4 catty)</p> <p>Sauteed with Spring Onion and Vermicelli Chilli and Crushed Garlic</p>	<p>888</p>
<p>雞油酒糟蒸星斑球</p> <p>Steamed Spotted Garoupa Fillet Fragrant Chicken Oil Sweet Fermented Rice</p>	<p>298 / 位 Per Person</p>
<p>油泡星斑球</p> <p>Sauteed Spotted Garoupa Fillet</p>	<p>588</p>
<p>雞油酒糟蒸白鱈魚</p> <p>Steamed Cod Fish Fragrant Chicken Oil Sweet Fermented Rice</p>	<p>168 / 位 Per Person</p>
<p>松子桂花魚</p> <p>Deep-fried Sweet & Sour Mandarin Fish Pine Nuts</p>	<p>128 / 位 Per Person</p>
<p>XO醬蘆筍炒日本帶子</p> <p>Stir-fried Japan Scallop Asparagus XO Sauce</p>	<p>328</p>
<p>乾燒蝦球</p> <p>Braised Shrimp Sweet Chili Sauce</p>	<p>288</p>
<p>酸甜咕嚕蝦球</p> <p>Braised Shrimp Sweet & Sour Sauce</p>	<p>288</p>
<p>海皇乾撈粉絲煲</p> <p>Stir-fried Assorted Seafood Vermicelli</p>	<p>228</p>

家
禽

POULTRY

招牌炸子雞

Crispy Chicken

328 / 半隻 Half 650 / 全隻 Whole

樟茶鴨

Smoked Duck | Tea Leaf

328 / 半隻 Half 650 / 全隻 Whole

川味辣子雞

Stir-fried Chicken | Sichuan Spicy Style

228

紅燒八寶鴨 (預訂)

可選 椒鹽、紅燒

Braised Eight Treasures Duck (Pre-Order)

Choice of Deep-fried | Braised

888

豬
肉

PORK

杭椒野菌爆炒豚肉

Stir-fried Pork | Green Pepper | Mushroom

228

酒香東坡肉

Braised Pork Belly | Sweet Soy Sauce

98 / 位 Per Person

陳醋咕嚕肉

Sweet and Sour Pork | Black Vinegar

268

牛

BEEF

山椒野菌炒安格斯牛柳粒 328

Stir-fried Angus Beef Cube | Wild Mushroom | Wild Chilli

脆皮安格斯牛肋肉配青椒醬 (6件) 368

Crispy Angus Beef Ribs | Green Pepper Sauce

醬香澳洲和牛面肉頰 (6件) 298

Braised Wagyu Beef Cheek

時蔬豆腐

SEASONAL VEGETABLE AND TOFU

火丁炒甜豆 288

Sauteed Chinese Ham | Green Pea

啫啫蝦乾蘭度煲 188

Sauteed Kale in Clay Pot | Dried Shrimp

腰果蘆筍炒爽菜 168

Stir-fried Vegetables | Cashew | Asparagus

麻婆豆腐 168

Braised Tofu | Minced Pork | Spicy Sauce

時令蔬菜

可選 上湯、蒜子浸、蒜蓉炒 188

濃湯野菌浸、濃湯蜂巢豆腐浸、鮮茄浸 188

魚湯鮮腐竹浸、竹笙杞子浸 268

Seasonal Vegetables

Choice of Simmered | Simmered with Whole Garlic | Stir-fried with Garlic

Simmered with Wild Mushroom | Simmered with Beancurd | Simmered with Tomato

Simmered with Beancurd Sheet and Fish Broth | Simmered Bamboo Fungus with Medlars

飯
麵
主
食

RICE & NOODLES

黑椒鵝肝和牛鬆炒飯

Fried Rice | Foie Gras | Wagyu Beef | Black Pepper

298

窩燒鮑魚雞粒飯

Fried Rice | Abalone | Chicken

298

脆米素菜粒蛋白炒飯 (素)

Fried Rice | Vegetables | Egg White (Vegetarian)

228

蟹肉瑤柱桂花炒新竹米粉

Fried Vermicelli | Crabmeat | Scramble Egg

298

魚湯東星斑稻庭麵

Japanese Inaniwa Noodle | Spotted Garoupa Fillet | Fish Broth

188 / 位 Per Person

甜品 DESSERT

風

Wind

風：代表糖水類甜品，象徵風的輕柔與甜美。

至尊燉官燕 (可選 冰花 / 椰汁 / 桂花)

328 / 位 Per Person

Double-boiled Bird's Nest Soup (Choice of Crystal Sugar or Sweet osmanthus or Coconut milk)

遠年陳皮紅豆沙

78 / 位 Per Person

Sweetened Red Bean Cream | Mandarin Peel

楊枝甘露

70 / 位 Per Person

Mango Pomelo Sago

花

Flower

花：代表糕點類甜品，象徵花朵的芬芳與美麗。

子母蟠桃 (另加每隻 \$20)

388 / 12件Pcs

Longevity Buns (Add on \$20 per piece)

宮廷棗皇糕

68 / 3件Pcs

Steamed Red Date Cake

蓮蓉壽桃

68 / 3件Pcs

Steamed Buns | Lotus Seed Paste

雪

Snow

雪：代表炸焗類甜品，象徵雪花的輕盈與香脆。

抹茶紅豆荔枝球

70 / 3件Pcs

Deep-fried Crispy Ball | Matcha | Red Beans

奶黃西瓜酥

70 / 3件Pcs

Baked Custard Pastry

拔絲香蕉

158 / 4件Pcs

Pulled Sugar Banana

拔絲蘋果

158 / 4件Pcs

Pulled Sugar Apple

月

Moon

石榴官燕奶凍

128 / 位 Per Person

Pomegranate and Bird's Nest Milk Pudding

宮廷桂花糕

68 / 3件Pcs

Chilled Osmanthus Pudding

五十鈴抹茶糕

68 / 3件Pcs

Isuzu Matcha Pudding

所有項目以港元計算 另收茶芥加一服務費
All prices are in HK\$ and subject to a tea charge and a 10% service charge

- 茶位費 \$38 (茗茶、開水及小食) Tea charge \$38 (Chinese tea, hot water and snack)
- 烈酒開瓶費 \$1000 / 700ml Liquor corkage fee \$1000 / 700ml
- 葡萄酒開瓶費 \$500 / 750ml Wine corkage fee \$500 / 750ml
- 自來蛋糕切餅費 \$100 (個) Cake cutting charge \$100 (Each)
- XO醬 \$30 (每碟) XO Sauce \$30 (Per plate)