

前菜

STARTERS

老醋紅蜆頭拌青瓜	168
Marinated Red Jellyfish Cucumber Black Vinegar	
花雕醉雞	168
Drunken Chicken	
煙燻四喜素卷	108
Smoked Four Treasures Bean Curd Roll	
脆皮素鵝	98
Crispy Bean Curd Roll	
燒椒皮蛋	68
Preserved Eggs Roasted Chili	
金磚豆腐	58
Deep-fried Bean Curd Cube Salt & Pepper	

毛豆凍醉蝦	168
Drunken Shrimp Edamame Beans	
川味口水雞	168
Poached Chicken Sichuan Chili Sauce	
雞絲粉皮	98
Shredded Chicken Greenbean Jelly Sesame Dressing	
老醋黑木耳	88
Marinated Black Fungus Vinegar Sauce	
滕椒萵筍	88
Chinese lettuce Sichuan pepper Sauce	

湯

SOUP

砂鍋雲吞雞	
Boiled Chicken Soup with Wonton in Cassrole	
松茸花膠燉雞湯	
Double Boiled Chicken Soup Matsutake Fish Maw	
花膠金銀貝絲瓜露	
Scallop Broth Fish maw Loofah	
海參酸辣湯	
Hot & Sour Soup Sea Cucumber	

半隻Half 全隻Whole

328	648
268位 / Per Person	
168位 / Per Person	
128位 / Per Person	

鮑參翅燕

DRIED SEAFOOD

濃湯雞煲翅 (8兩)	1288
Braised Shark's Fin in Chicken Consomme (8 Tael)	
蟹肉竹笙燴生翅	368位 / Per Person
Braised Shark's Fin Crab Meat Bamboo Fungus	
脆皮關東遼參	468位 / Per Person
Crispy Japanese Sea Cucumber Shrimp Paste Green Pepper Sauce	
蠔皇扣花膠扒	428位 / Per Person
Braised Fish Maw Supreme Sauce	
蔥燒海參煲	428
Braised Sea Cucumber Spring Onion	

海鮮

SEAFOOD

生猛澳洲龍蝦 (約1斤)	988
Fresh Australian Lobster	
豉椒炒球 或 椒鹽避風塘 (製作需時約25分鐘)	
Fried Lobster Pepper Black Bean Sauce or Deep-Fried Lobster Spicy Salt and Garlic	
原條東星斑 (約1斤至斤4)	988
Leopard Coral Garoupa	
清蒸 或 青椒清香蒸 (製作需時約25分鐘)	
Steamed or Simmered Green Pepper Peppercorn	
松子桂花魚	498
Sweet & Sour Mandarin Fish River Shrimp Pine Nut	

Chef Recommendation

廚師推介

海鮮

XO醬蘆筍炒澳洲帶子	328
Stir-Fried Australian Scallop Asparagus XO Sauce	
瑤柱賽螃蟹	238
Scrambled Egg White Conpoy	
雞油酒糟蒸鱈魚	168位 / Per Person
Steamed Cod Fish Fragrant Chicken Oil Sweet Fermented Rice	

牛

BEEF	
脆皮牛肋骨配青椒醬	368
Crispy Beef Short Ribs Green Pepper Sauce	
野菌蔥爆安格斯牛柳粒	328
Stir-Fried Angus Beef Cube Wild Mushroom Spring onion	
醬香和牛面肉配乾燒筍	128
Braised Wagyu Beef Cheek Bamboo Shoots	

豬

PORK	
紅燒獅子頭	238兩件 / 2PCS
Braised Pork Meatball Soy Sauce	
上海回鍋肉	238
Sauteed Sliced Pork Pepper Chinese Cabbage Chili Sauce	
黑醋鮮果咕嚕肉	228
Sweet and Sour Pork Black Vinegar	

家禽

POULTRY	半隻Half	全隻Whole
油淋炸子雞	298	598
Crispy Chicken		
樟茶鴨	325	650
Smoked Duck Tea Leaf		

蔬菜

VEGETABLE	
火丁炒甜豆	288
Sauteed Green Pea Ham	
雪菜蝦仁滑豆腐	228
Braised Bean Curd Shrimp Pickled Vegetable	
松茸浸菜苗	218
Simmered Seasonal Vegetable Matsutake	

飯麵

RICE & NOODLES	
窩燒鮑魚雞粒飯	268
Fried Rice Abalone Chicken	
原煲鹹肉菜飯	238
Steamed Rice Ham Chinese Cabbage	
薑蔥鮑魚撈麵	268
Braised eggs noodle Abalone Ginger Spring Onion	
上海炒麵	238
Shanghai Fried Noodles	
雪菜黃魚煨麵	98位 / Per Person
Stewed Noodles Yellow Fish Pickled Vegetable	

