

頭盤 小食

A P P E T I S E R S

海蜇醉雞片

Jellyfish with
Drunken Chicken

\$ 218



蒜泥白肉卷

Pork Rolls with
Cucumber and Garlic Sauce

\$ 168

迷你炸蝦丸

Deep-fried Prawn Balls

\$ 178

麻香海蜇頭

Jellyfish with
Spring Onion and Sesame Oil

\$ 168

汾酒牛腩

Marinated Beef Shank
with Chinese Wine

\$ 168

爽脆千層耳

Layered Pig's Ears marinated
with Oriental Spices

\$ 168

椒鹽牛柳粒

Sautéed Beef
with Spicy Salt

\$ 168

蒜香椒鹽豆腐粒

Deep-fried Bean Curd
with Garlic Salt

\$ 128

上素腐皮卷

Pan-fried Mixed Vegetables
Rolls in Dried Bean Curd Skin

\$ 168



帶辣味
Hot and Spicy



廚師精選
Chef's Recommendation

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燒味冷熱盤

BARBECUED SPECIALITIES

北京片皮鴨 \$ 1,068
(二食) (一日前預訂) 每隻 Whole
Roasted Whole Peking Duck
(2 courses) (Pre-order one-day in advance)

乳豬燒味拼盤 \$ 438
Roasted Suckling Pig
and Barbecued Meat Platter

玫瑰豉油雞 \$ 308
Marinated Chicken
in Soy Sauce

化皮乳豬件 \$ 308
Barbecued Suckling Pig

明爐吊燒鴨 \$ 278
Roasted Crispy Duck
with Plum Sauce

太白醉翁鴿 \$ 278
每隻 Whole
Marinated Pigeon
with Chilled Rice Wine

蜜糖汁叉燒 \$ 268
Honey-glazed
Barbecued Pork

 帶辣味
Hot and Spicy

 廚師精選
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湯羹類

S O U P S

燕窩鷓鴣粥

Braised Minced Partridge
Porridge with Bird's Nest

\$ 368
每位
Per guest



酸辣海鮮羹

Seafood Hot and Sour Soup

\$ 198
每位
Per guest

竹筴菜膽燉北菇

Double-boiled Broth
with Bamboo Piths,
Black Mushroom and Brassica

\$ 218
每位
Per guest

蟹肉西湖牛肉羹

Braised Minced Beef Soup
with Crab Meat
and Egg White

\$ 188
每位
Per guest

竹筒鮮人蔘

雪耳土雞湯

Double-boiled Chicken Soup
with Fresh Ginseng and
Snow Fungus in Bamboo

\$ 208
每位
Per guest

蟹肉粟米羹

Sweet Corn Soup with
Crab Meat and Egg White

\$ 188
每位
Per guest

鮮蝦雲吞竹筴湯

Double-boiled Broth
with Shrimp Dumplings
and Bamboo Piths

\$ 198
每位
Per guest



帶辣味
Hot and Spicy



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BIRD'S NESTS AND BAMBOO PITHS

珊瑚扒官燕

Braised Superior Bird's Nest
with Crab Meat and Crab Roe

\$ 1,308

每位
Per guest

四寶釀竹筍

Steamed Abalone,
Chinese Mushroom, Yunnan
Ham and Seasonal Vegetables
stuffed in Bamboo Piths

\$ 508

竹筍釀官燕

Steamed Bamboo Piths
with Superior Bird's Nest

\$ 758

兩件
Two pieces

香煎琵琶燕

Pan-fried Bird's Nest
with Egg and Crab Meat

\$ 498

兩件
Two pieces

鮮蟹肉燴官燕

Braised Superior Bird's Nest
Soup with Crab Meat

\$ 728

每位
Per guest

雞茸燕窩羹

Bird's Nest simmered
in Minced Chicken Soup

\$ 388

每位
Per guest

燕窩竹筍類

帶辣味
Hot and Spicy

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鮑魚類

A B A L O N E

 **原隻蠔皇乾鮑**
Braised Whole Abalone
in Oyster Sauce

時價
Market price

鵝掌扣鮑片 \$ 1,308
Braised Sliced Abalone
with Goose Webs

乾隆一品鍋 \$ 1,688
Braised Fish Maw,
Abalone and Chinese
Mushrooms in Clay Pot

京蔥爆日本遼參 \$ 1,188
Sautéed Dried Japanese
Sea Cucumber with
Spring Onion

婆參鮮鮑片 \$ 1,608
Braised Sliced Abalone
with Sea Cucumber and
Seasonal Vegetables

蝦子海參 \$ 798
Braised Sea Cucumber
with Shrimp Roe

 帶辣味
Hot and Spicy

 廚師精選
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SEAFOOD SELECTION

生猛海鮮 (紅斑、青衣、東星斑)

Fresh Fish (Pink Garoupa, Green Wrasse, Spotted Garoupa)

時價
Market price

生海蝦 (醉翁蝦、蒜茸蒸、椒鹽焗、陳皮頭菜上湯浸、豉油皇)

Fresh Prawn (Marinated in Chinese Wine, Steamed with Garlic, Baked with Spicy Salt, Poached with Tangerine Peel and Vegetables in Superior Broth or Pan-fried with Soy Sauce)

時價
Market price

肉蟹 (花雕蒸、椒鹽焗、薑蔥焗、蒜茸蒸)

Fresh Mud Crab (Steamed in Chinese Wine, Baked with Spicy Salt, Baked with Ginger and Spring Onion or Steamed with Garlic)

時價
Market price

龍蝦 (上湯焗、薑蔥焗、蒜茸蒸、刺身)

Fresh Lobster (Baked with Superior Broth, Baked with Ginger and Spring Onion, Steamed with Garlic or Sashimi)

時價
Market price

 帶辣味
Hot and Spicy

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海鮮 小炒類

FISH & SEAFOOD FAVOURITES

兩儀星斑球 \$ 558
Sautéed Fillet of Spotted Garoupa
with Sweet and Sour Sauce

南瓜香燒斑球 \$ 488
Sautéed Fillet of Garoupa
with Pumpkin in Barbecue Sauce

上湯百花煎釀帶子 \$ 538
Pan-fried Scallops with
Minced Shrimp in
Superior Broth

薑茸米酒蒸鮮蟹鉗 \$ 358
Steamed Fresh Crab Claw
with Minced Ginger
and Rice Wine
每位
Per guest

🌶️ 乾燒大明蝦球 \$ 528
Sautéed King Prawns with
Chilli and Barbecue Sauce

🌶️ 香辣焗蝦崧茄子 \$ 338
Braised Eggplant with
Minced Shrimp and Chilli Sauce

🌿🌶️ 菠蘿山楂川汁爆蝦球 \$ 508
Sautéed King Prawns with
Pineapple and Hawthorn
Herbs in Chilli Sauce

🌶️ 帶辣味
Hot and Spicy

🌿 廚師精選
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海鮮小炒類

FISH & SEAFOOD FAVOURITES

薑蔥粉絲生蝦煲 \$ 528
Sautéed Prawns
with Vermicelli, Ginger and
Spring Onion in Clay Pot

燒雲腿碧綠響螺片 \$ 498
Sautéed Sliced Sea Whelk
with Yunnan Ham and
Seasonal Vegetables

百花帶子鳳尾蝦 \$ 438
Deep-fried Prawns stuffed
with Scallops and
Minced Shrimp

🍃 上湯蝦乾 \$ 358
頭菜浸龍脷球
Poached Fillet of Sole
with Dried Shrimps and Preserved
Vegetables in Superior Broth

豉汁露筍龍脷球 \$ 358
Sautéed Fillet of Sole
with Asparagus in Black
Bean Sauce

崧子菠蘿鮮蝦仁 \$ 338
Sautéed Prawns
with Pineapple and Pine Nuts

焗釀鮮蟹蓋 \$ 298
Baked Crab Meat
with Onion served in
Crab Shell

🍃 鮮鮑焗釀響螺 \$ 298
Baked Sea Whelk stuffed
with Diced Seafood,
Abalone, Chicken and Onion

🌶️ 帶辣味
Hot and Spicy

🍃 廚師精選
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健康素食

VEGETARIAN DISHES

紗窗竹影 \$ 338
Sautéed Fresh Asparagus
with Bamboo Piths

如意吉祥 \$ 258
(竹筴片扒猴頭菇、榆耳、雪耳)
Stewed Mushrooms and
Fungus with Bamboo Piths

 佛海蒲團 \$ 238
(豆腐片扒羅漢上素)
Braised Vegetarian Delights
with Bean Curd

如來仙子 \$ 228
(清炒馬蹄、鮮菇、松子、白果)
Sautéed Mushrooms,
Water Chestnut, Pine Nuts
and Ginkgo

 香辣豆乾素雞 \$ 228
Braised Dried Bean Curd
with Chilli Sauce

泮水素芥香 \$ 228
Sautéed Mixed Vegetables
with Lotus Root in Potato Nest

花菇上素羹 \$ 208
Braised Vegetable Soup
with Mushrooms and
Sweet Corn
每位
Per guest

 帶辣味
Hot and Spicy

 廚師精選
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蔬 菜 類

V E G E T A B L E S

雲腿蟹髀扒雙蔬 \$ 358
Braised Vegetables
with Fresh Crab Meat and
Yunnan Ham

上湯肘子浸娃娃菜 \$ 288
Poached Baby White
Cabbage with Yunnan Ham
in Superior Broth

海味上湯素菜鍋 \$ 328
Assorted Dried Seafood
with Mixed Vegetables and
Superior Broth in Clay Pot

紅燒滑豆腐 \$ 238
Braised Bean Curd
with Mushrooms in
Oyster Sauce

🌿 腐皮銀杏扒雙蔬 \$ 308
Stewed Vegetables
with Bean Curd
and Ginkgo

乾煸雪菜四季豆 \$ 238
Sautéed String Beans
with Preserved Vegetables

🌶️ 帶辣味
Hot and Spicy

🌿 廚師精選
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雞類

C H I C K E N

 **特選上等
濃雞湯浸雞** \$ 738
每隻 Whole
Poached Chicken
with Superior Chicken
Broth \$ 408
半隻 Half

 **金牌吊炸雞** \$ 738
每隻 Whole
Shallow-fried
Crispy Chicken \$ 408
半隻 Half

惠州梅菜雞 \$ 408
半隻 Half
Braised Chicken
with Preserved
Vegetables in Clay Pot

乾蔥豆豉雞球煲 \$ 298
Baked Sliced Chicken
with Black Bean Sauce in
Clay Pot

 **桃仁宮爆雞丁** \$ 288
Sautéed Diced Chicken
with Walnuts and Chilli Sauce

 帶辣味
Hot and Spicy

 廚師精選
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家禽類

P O U L T R Y

豉味鮮百合炒鴿甫 \$ 358

Sautéed Sliced Pigeon
with Lily Bulb and
Black Bean Sauce

豉油皇浸乳鴿 \$ 288

(需時三十分鐘)

Poached Whole Pigeon
in Soy Sauce
(30-min preparation time)

每隻 Whole

生菜包乳鴿崧 \$ 308

Stir-fried Minced Pigeon
and Bamboo Shoots served
with Lettuce

脆皮燒乳鴿 \$ 288

Roasted Whole
Crispy Pigeon

每隻 Whole

 帶辣味
Hot and Spicy

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豬 肉 類

P O R K

🌿 香葱爆炒脆豚肉 \$ 398

Sautéed Pork
with Spring Onion
and Ginger

蒜香焗肉排 \$ 278

Baked Spare Ribs
with Spicy Salt

X.O.醬露筍炒肉丁 \$ 288

Sautéed Diced Pork
with Fresh Asparagus
in X.O. Sauce

紅燒肉崧茄子 \$ 278

Stewed Eggplant
with Minced Pork in Clay Pot

鎮江香醋骨 \$ 278

Baked Spare Ribs
with Brown Vinegar

十香醉肉排 \$ 278

Braised Spare Ribs
with Chinese Herbs

鳳梨咕嚕肉 \$ 278

Sweet and Sour Pork
with Pineapple and
Bell Peppers

🌶️ 帶辣味
Hot and Spicy

🌿 廚師精選
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牛肉類

B E E F

🍷 古法焗牛肋骨 \$ 498
Braised Beef Ribs with Turnips

中式煎牛柳 \$ 298
Chinese Style Wok-fried
Beef Tenderloin

夏果蘆筍牛柳粒 \$ 378
Sautéed Beef
with Fresh Asparagus
and Macadamia Nuts

🌶️ 麻婆滑豆腐 \$ 298
Braised Bean Curd
with Minced Beef
and Chilli Sauce

蜜汁黑椒牛柳甫 \$ 298
Pan-fried Beef Fillet
with Black Pepper and Honey

蠔皇金菇牛柳卷 \$ 298
Stir-fried Sliced Beef Rolls
with Enoki Mushrooms in
Oyster Sauce

🌶️ 帶辣味
Hot and Spicy

🍷 廚師精選
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麵類

N O O D L E S

乾炒鮑魚雞絲河 \$ 338
Fried Rice Noodles
with Shredded Chicken
and Abalone

鮑魚汁撈麵 \$ 288
Braised Noodles
with Abalone Sauce

海鮮皇炒麵 \$ 328
Fried Noodles
with Assorted Seafood

瑤柱金菇炆伊麵 \$ 288
Braised E-fu Noodles
with Shredded Conpoy
and Enoki Mushrooms

豉椒蝦球炒河 \$ 328
Fried Rice Noodles
with Prawns in Black Bean
and Chilli Sauce

雲南魚絲麵線 \$ 188
Poached Noodles
with Shredded Fish
in Fish Soup
每位
Per guest

松露醬野菌炆伊麵 \$ 298
Braised E-Fu Noodles
with Mushrooms
in Truffle Paste

 帶辣味
Hot and Spicy

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飯類

R I C E

瑤柱福建炒飯 \$ 388
Hokkien Fried Rice
with Conpoy

瑤柱蛋白蔥花炒飯 \$ 298
Fried Rice with Shredded
Conpoy, Egg White
and Spring Onion

🍃 金葉庭炒飯 \$ 308
Golden Leaf Fried Rice

蝦醬牛崧炒飯 \$ 288
Fried Rice with Minced Beef
in Shrimp Paste

鮑汁鱈魚雞粒炒飯 \$ 308
Fried Rice with Cuttlefish
and Chicken in Abalone Sauce

爆炒蘿蔔糕 \$ 288
Pan-fried Turnip Cake
with Egg, Onion, Bean Sprouts
and Minced Pork

梅菜揚州炒飯 \$ 298
Yeung Chow Fried Rice
with Barbecued Pork, Shrimps
and Preserved Vegetables

🌶️ 帶辣味
Hot and Spicy

🍃 廚師精選
Chef's Recommendation

所有價目均以港元計算及加一服務費
Prices are in Hong Kong dollars and subject to 10% service charge

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。
Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please contact the manager.

