

# 砂 / 鍋 / 精 / 選 / 推 / 介 / CLAY POT TAKEOUT

\*All dishes are served in a reusable clay pot. 所有菜式均以可循環再用的精緻砂鍋奉上。

## 高湯焗西澳龍蝦伊麵

Braised Western Australia Lobster  
in Superior Soup with E-fu Noodles  
每隻 \$728 each

## 和味粉絲肉蟹

Braised Meat Crab with Vermicelli  
每隻 \$638 each

## 西蘭花炒蝦球

Sautéed Tiger Prawns with Broccoli  
Regular例 \$498

## 豉油皇煎生中蝦

Pan-fried Fresh Prawns with Soy Sauce  
Regular例 \$498

## 鮮蘆筍炒星斑球

Wok-fried Garoupa Fillet with Fresh Asparagus  
Regular例 \$880

## 原隻十八頭鮑魚扣鵝掌花菇

Braised Whole Abalone (18 heads) with  
Goose Web and Black Mushroom  
Regular例 \$880

## 翡翠帶子桂花蚌

Sautéed Osmanthus Clams with  
Scallops and Vegetables  
Regular例 \$498

## 南乳粗齋煲

Braised Assorted Vegetable and Fungus  
with Preserved Bean Curd Paste  
Regular例 \$298

## 生炒臘味糯米飯

Fried Glutinous Rice with Assorted  
Chinese Preserved Meat  
Regular例 \$258

## 乾蔥婆參雞煲

Searred Chicken with Sea Cucumber and Shallots  
Regular例 \$698

## 百花釀關東遼參扣鵝掌

Braised Kanto Sea Cucumber stuffed with Minced Prawn  
and Goose Web in Abalone Sauce  
\$1,200 (四位用 For 4 persons)

## 七味鹽燒生蠔

Crispy-fried Oysters with Seven Spices  
Regular例 \$328

## 陳皮生煎雞煲仔飯

Steamed Rice with Pan-fried  
Chicken and Mandarin Peel  
Regular例 \$348

## 南安油鴨髀鴛鴦腸煲仔飯

Steamed Rice with Preserved  
Duck Legs and Sausages in Clay Pot  
\$396 (兩位用 For 2 persons)



## 星 / 級 / 鮑 / 魚 / 盆 / 菜

傳統的中式佳餚，材料豐富，安在家中與親友品嚐星級滋味。  
A traditional Cantonese Casserole filled with seafood and barbecued meat  
to share among families and friends.

### DELUXE ABALONE POON CHOI \*

附送砂鍋  
Clay Pot Included

十頭鮑魚、婆參、中蝦、蠔豉、柱甫、鱉膠、原條醃鯪魚、花菇、燒鵝、貴妃雞、扣肉、  
蘿蔔、枝竹、蓮藕  
Whole Abalone - 10 heads, Sea Cucumbers, Fresh Prawns, Dried Oysters, Conpoy,  
Fish Maw, Mud Carp Fish Stuffed with Minced Shrimp, Black Mushrooms,  
Roasted Goose, Marinated Chicken, Pork Belly, Radish, Bean Curd Sheets and Lotus Roots  
\$2,480 (六位用 For 6 persons) | \$4,880 (十二位用 For 12 persons)

## 招牌燒味 BARBECUED MEAT

蜜汁叉燒 Signature Honey-glazed Barbecued Pork	\$298
脆皮燒腩仔 Roasted Pork Belly	\$238
逸東脆皮燒鵝 Crispy Roasted Goose	半隻 Half \$428 每隻 Whole \$738
脆皮黃油鹽香雞 Deep-fried Crispy Fragrant Chicken	半隻 Half \$298 每隻 Whole \$528

## 海鮮煮意 SEAFOOD SELECTIONS

二弄玻璃蝦球 Tiger Prawns Two Ways - Sweet and Sour Prawn, Sautéed Prawn	\$490
XO醬西蘭花帶子桂花蚌 Stir-fried Osmanthus Clams with Scallops, Broccoli and XO Sauce	\$490
榆耳百合爆龍蝦球 Sautéed Off-shell Lobster with Elm Fungus, Lily Bulbs and Asparagus	\$528

## 名廚推介 CHEF'S RECOMMENDATIONS

七味鹽燒羊腩 Pan-fried Lamb Rack with Seven Spices	\$298
鳳梨咕嚕肉 Traditional Sweet and Sour Pork with Pineapple	\$288
青檸煎軟雞 Crispy-fried Chicken Fillet with Lime Sauce and Sesame	半隻 Half \$298
竹筍鼎湖上素 Simmered Assorted Fungus with Bamboo Pith	\$238
薑汁荷塘玉蘭蕓 Stir-fried Kale with Fresh Ginger	\$198
蔥油貴妃雞 Poached Chicken with Scallion Oil	半隻 Half \$298 每隻 Whole \$528
南乳一字排骨 Deep-fried Pork Spare Ribs Marinated with Red Bean Curd Sauce	\$288
黑椒珍珠菇牛仔柳 Stir-fried Beef Tenderloin with Nameko Mushroom and Black Pepper	\$298

外賣菜單不能與其他優惠或折扣同時使用  
Takeaway menu cannot be used in conjunction with other promotion offer and discount



## 星/級/外/賣/菜/單/ MICHELIN TAKEAWAY MENU



訂購時間 Order Time : 11:00-15:30 & 18:00-21:30 | 預備時間 Preparation Time : 30 - 40 分鐘 minutes

請於30分鐘內享用或向餐廳查詢建議的翻熱方法。  
Please enjoy it within 30 minutes, or ask the restaurant for the suggested reheating method.

## 粉/麵/飯 RICE & NOODLES 小吃 APPETISERS

薑米鮮蟹肉蛋白炒飯 Fried Rice with Fresh Crab Meat, Egg White and Ginger	\$288	芥末雲耳海蜇頭 Marinated Jelly Fish and Black Fungus with Wasabi	\$138
瑤柱崧子蛋白炒飯 Fried Rice with Egg White, Pine Nuts and Conpoy	\$238	話梅車厘茄 Chilled Tomatoes Marinated with Preserved Plum Juice	\$128
鮑汁瑤柱荷葉飯 Fried Rice with Diced Goose, Chicken, Mushroom and Conpoy Wrapped in Lotus Leaf	\$238	金沙脆豆腐 Deep-fried Diced Bean Curd with Salted Egg Yolk and Crispy Garlic	\$118
揚州炒飯 Yang Chow Fried Rice with Barbecued Pork, Shrimps and Vegetables	\$238	七味鮮魷 Fried Squids with Seven Spices	\$138
星洲炒米 Stir-fried Vermicelli with Shrimp, Barbecued Pork and Egg in Singapore Style	\$258	避風塘九肚魚 Deep-fried Bombay Duck Fish with Crispy Garlic and Chili	\$128
干炒牛河 Sautéed Flat Rice Noodles with Beef	\$258	欖菜乾焗珍珠菇 Stir-fried Nameko Mushroom with Preserved Vegetables	\$128