

特級茗茶 PREMIUM CHINESE TEA

人參烏龍茶

清香撲鼻, 口味甘醇, 舌底生津, 降低壓力和焦慮

Ginseng Oolong

Lower stress and anxiety

上頂珍藏舊普洱

降低膽固醇, 幫助消化

Puerh Tea Deluxe

Reduce cholesterol, Help digestion

特級牡丹王

抗氧化, 降低血壓, 治療頭痛

White Peony Deluxe

Antioxidant, Reduce blood pressure, Cure headache

雀舌龍井

高度抗氧化, 緩解壓力

Longjing Deluxe

Highest concentration of green tea antioxidants, Relieve stress

頂級雀舌香片

顯著花香, 調節血液循環, 抗衰老

Supreme Jasmine Green tea

Significant flowery fragrance, Regulate blood circulation, Anti-aging

清香鐵觀音

改善消化系統, 預防心臟病

Fragrance Tieguanyin

Improve digestion, Prevent heart disease

正山荔枝紅茶

帶芳香荔枝果香, 甘甜潤喉, 尚品紅茶能幫助消化

Keemun Lychee Red Tea

Gently sweet and fruity, A fine digestive tea

玫瑰白毫牡丹

清心白茶帶有玫瑰花香, 能放鬆心情, 舒緩緊張情緒

Rosy White Peony

Light taste white tea with fragrance of rose, A mild tea for relaxing

特級茗茶

Premium Chinese Tea

\$65 每位 Per Person

\$28 每位 Per Person

另設茶芥

Tea and condiment charges

精釀氣泡茶 PREMIUM SPARKLING TEA

糯山普洱氣泡茶

細膩、順滑、烘烤

Sparkling Nuoshan Pu'er Tea

Nuanced, Smooth, Roast

伯爵冷萃氣泡茶

佛手柑、柑橘、順滑、平衡

Earl Grey Cold Brew Sparkling Tea

Bergamot, Citrus, Smooth, Balanced

黃金桂烏龍冷萃氣泡茶

堅果味、花香、清爽

Golden Oolong Cold Brew Sparkling Tea

Nutty, Floral, Refreshing

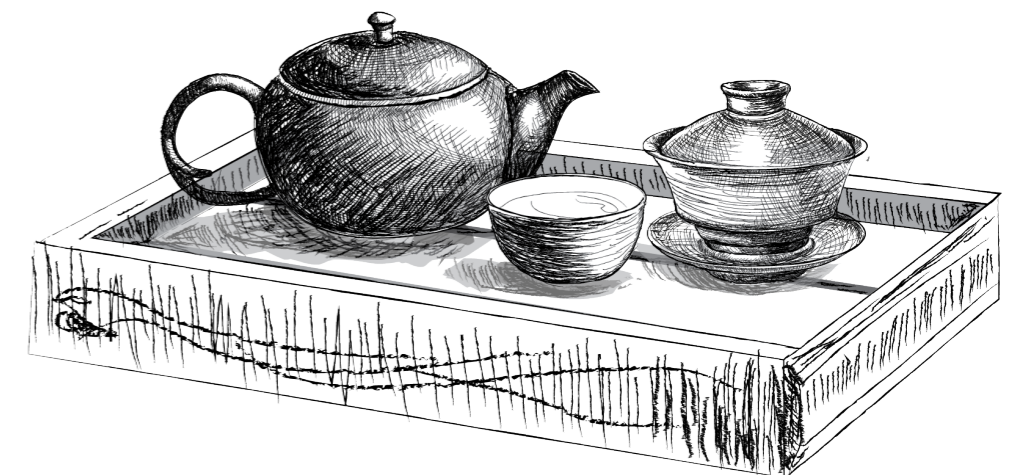
白桃氣泡伯爵茶

佛手柑、桃香、柑橘、天然甜味、清爽

Sparkling White Peach Earl Grey

Bergamot, Peach, Citrus, Natural Sweetness, Refreshing

\$65 每支 Per Bottle (245 ml)



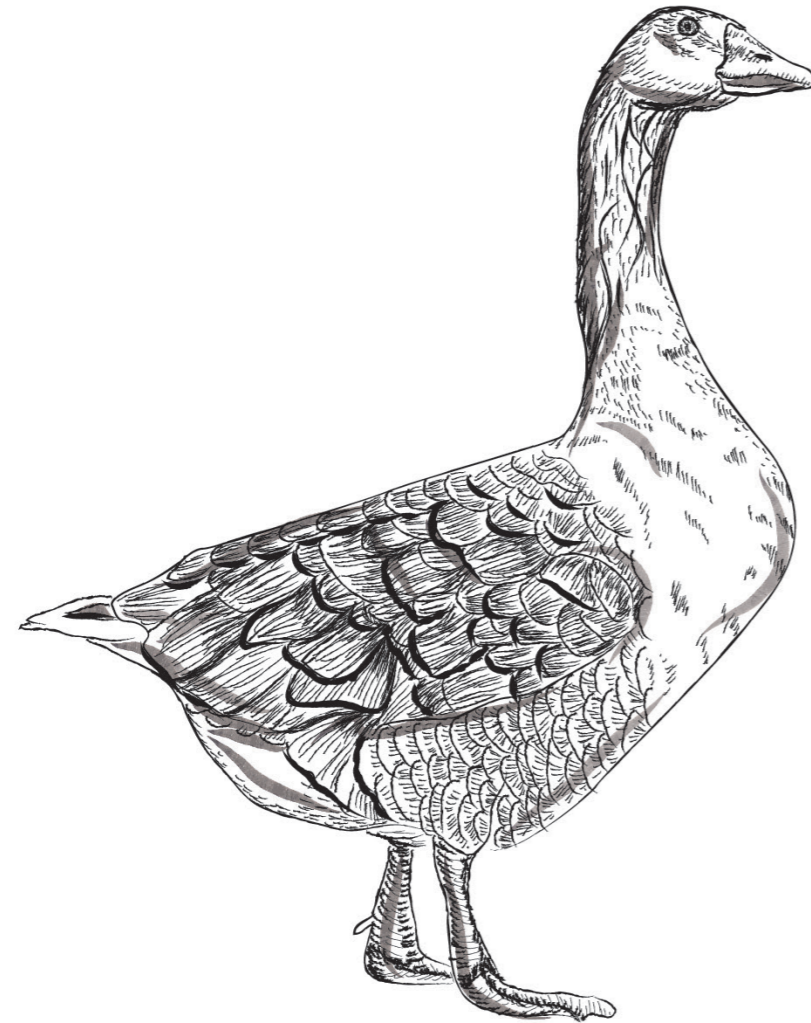
巧手小吃
APPETISERS

芥末雲耳海蜇頭 Marinated Jelly Fish and Black Fungus with Wasabi	\$138
▲ 話梅車厘茄 Chilled Tomatoes Marinated with Preserved Plum Juice	\$128
蜜餞脆鱈 Crispy Eel with Honey-glazed	\$228
▲ 秘製鮑汁豬仔腳 Marinated Baby Pork Knuckle with Secret Abalone Sauce	\$178
避風塘九肚魚 Deep-fried Bombay Duck Fish with Crispy Garlic and Chili	\$128
▲ 金沙脆豆腐 Golden Fried Diced Bean Curd with Salted Egg Yolk and Crispy Garlic	\$118
蜜餞南瓜片 Deep-fried Honey-glazed Pumpkin	\$108
蒜香豬脊肉 Deep-fried Pork Tenderloin with Garlic	\$138
三味弄豆腐 香蔥凍豆腐配鹹蛋黃、香煎豆腐配泰式辣醬、滷水炸豆腐 Bean Curd Trio Chilled Bean Curd with Preserved Duck Egg Yolk, Pan-fried Bean Curd with Chili Sauce, Marinated Bean Curd in Chiu Chow Style	\$188



明爐燒味

BARBECUED MEAT SELECTION



脆皮逸東烤鴨 (二食)

配傳統春餅、青瓜、青蔥及海鮮醬

Crispy Roasted Peking Duck (Two Courses)

Serve with Steamed Pancake, Cucumber, Spring Onions and Sweet Bean Sauce

每隻 Whole \$868

及可選以下一款菜式

And a choice from below

豉汁涼瓜炒鴨脯

Sautéed Sliced Duck Breast with Bitter Melon in Black Bean Sauce

生菜包鴨糝

Sautéed Minced Duck with Chinese Lettuce Wrap

鴨糝炒飯

Fried Rice with Minced Duck

火鴨絲炆米

Braised Rice Noodles with Shredded Duck

金陵脆皮燒乳豬

Crispy Roasted Marinated Suckling Pig

每隻 Whole \$1,280
例 Regular \$480

▲ 明爐蜜汁叉燒

Signature Honey-glazed Barbecued Pork

\$298

▲ 脆皮燒腩仔

Signature Roasted Pork Belly

\$238

馳名燒味雙輝 - 蜜汁叉燒、脆皮燒腩仔

Signature Barbecue Combination -
Honey-glazed Barbecued Pork and Roasted Pork Belly

\$398

明爐吊燒鵝

Roast Marinated Goose

每隻 Whole \$738
例 Regular \$308

鴻運脆皮雞

Crispy Fried Chicken

每隻 Whole \$528
半隻 Half \$298

蔥油貴妃雞

Poached Chicken with Scallion Oil

每隻 Whole \$528
半隻 Half \$298

麻辣海蜆頭撈雞絲

Marinated Jelly Fish and Shredded Chicken in Spicy Dressing

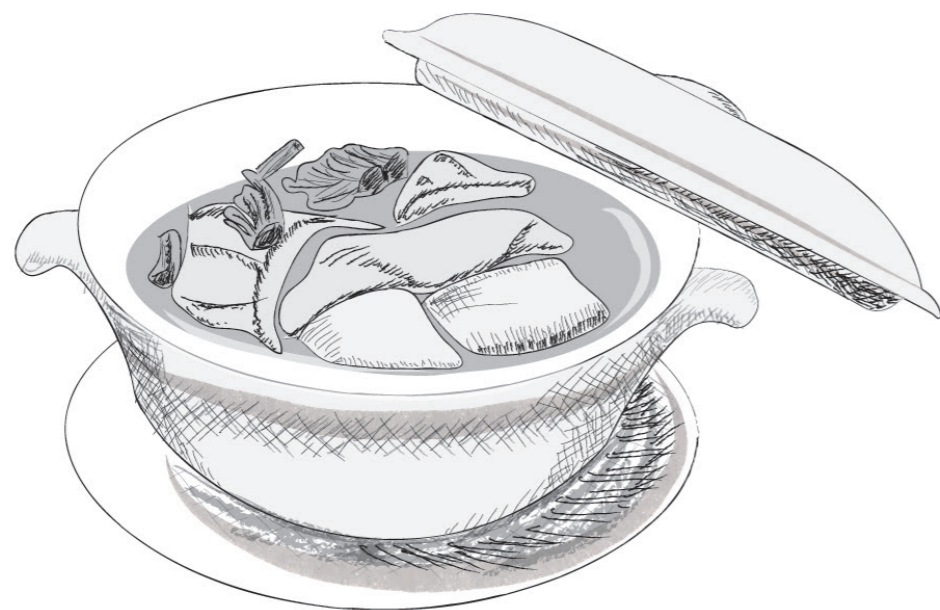
例 Regular \$480

湯 · 羹
SOUP AND BROTH

▲ 花膠鮮杏汁燉白肺 Double-boiled Pork Lung Soup with Fish Maw and Almond	每位 Per Person	\$188
海皇酸辣湯 Hot and Sour Soup with Assorted Seafood	每位 Per Person	\$178
▲ 花菇黃耳竹筴燉菜膽 Double-boiled Cabbage Soup with Yellow Fungus, Bamboo Pith and Black Mushroom	每位 Per Person	\$178
紅燒雞絲燴燕窩 Braised Bird's Nest Soup with Shredded Chicken	每位 Per Person	\$358
金粟生拆蟹肉羹 Sweet Corn Broth with Fresh Crab Meat	每位 Per Person	\$180
蟹肉龍皇燴燕窩 Braised Bird's Nest Soup with Crab Meat and Assorted Seafood	每位 Per Person	\$380
▲ 高湯鮮蟹肉燴官燕 Braised Bird's Nest with Fresh Crab Meat in Supreme Soup	每位 Per Person	\$600
石斛響螺婆參燉老雞 (四至六位用) Double-boiled Chicken Soup with Sea Whelk, Sea Cucumber and Dendrobium (For 4-6 Persons)	每窩 Per Pot	\$800

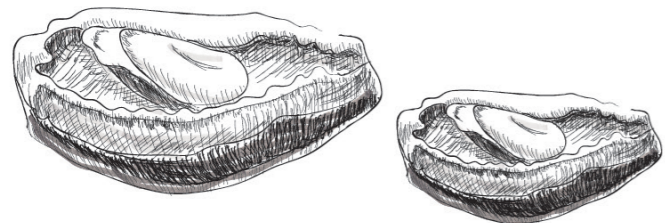
保健老火湯 Daily Healthy Soup	每位 Per Person	\$128
	每煲 (四至六位用) Per Pot (For 4-6 Persons)	\$368

星期一 Monday 南北杏鮮陳腎西洋菜煲西施骨 (功效: 清熱·潤肺) Pork Spare Rib Soup with Watercress, Duck Gizzard and Almond
星期二 Tuesday 玉竹茨實節瓜煲豬腱 (功效: 健脾·去濕) Pork Shank Soup with Fuzzy Melon, Gordon Euryale Seed and Fragrant Landpick
星期三 Wednesday 淮杞螺頭煲萬壽果 (功效: 滋陰·養顏) Papaya Soup with Sea Whelk, Chinese Yam and Wolfberry
星期四 Thursday 赤小豆粉葛鯪魚煲西施骨 (功效: 降火·健脾) Pork Spare Rib Soup with Carp, Kudzu and Small Red Rice Bean
星期五 Friday 花旗蔘川貝海底椰煲生魚 (功效: 清熱·化痰) Snakehead Fish Soup with Sea Coconut, Fritillary Bulb and American Ginseng
星期六 Saturday 章魚蠔豉蓮藕煲西施骨 (功效: 健脾·補陰) Pork Spare Rib Soup with Dried Octopus, Dried Oysters and Lotus Root
星期日 Sunday 銀杏生魚響螺煲金銀菜 (功效: 清熱·潤肺) Fresh and Dried Cabbage Soup with Snakehead Fish, Sea Whelk and Almond



山珍·海味
GOURMET DRIED SEAFOOD

▲ 古法燉佛跳牆 (鮑魚、海參、花膠及瑤柱) Double-boiled Soup with Abalone, Sea Cucumber, Fish Maw and Conpoy	每位 Per Person	\$408
蠔皇十頭南非鮑魚扣鵝掌 Braised South African Abalone (10 heads) with Goose Web in Abalone Sauce	每位 Per Person	\$488
廿二頭南非吉品鮑魚 Braised South African Abalone (22 heads) in Abalone Sauce	每位 Per Person	\$680
日本關東遼參扣花膠 Braised Fish Maw with Kanto Sea Cucumber in Abalone Sauce	每位 Per Person	\$480
鮑汁花膠扣鵝掌 Braised Fish Maw with Goose Web in Abalone Sauce	每位 Per Person	\$380
百花釀原條關東遼參 Braised Whole Sea Cucumber Stuffed with Minced Prawn in Abalone Sauce	每位 Per Person	\$308
▲ 蝦子京蔥爆關東遼參 Stir-fried Sea Cucumber with Dried Shrimp Roe and Spring Onion	例 Regular	\$680



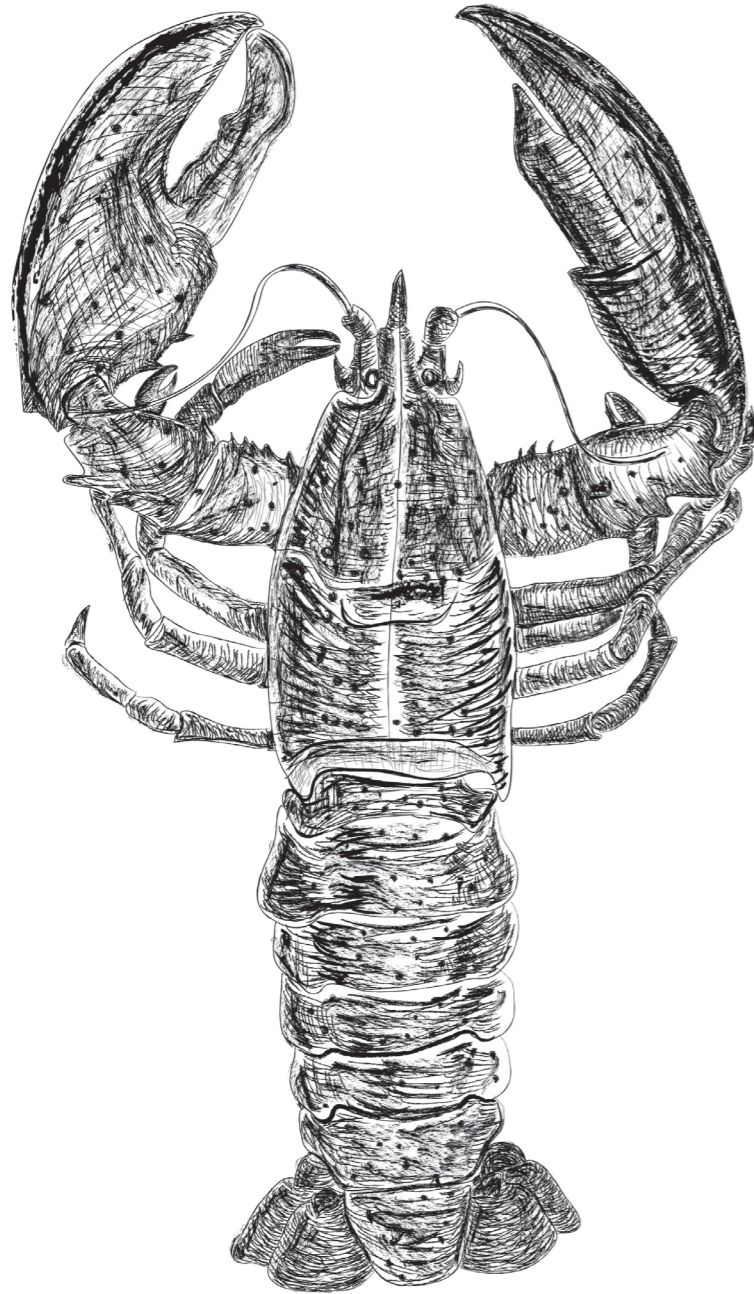
生猛·海鮮
FROM THE SEA

▲ 鮮百合榆耳炒西澳乳龍蝦 Sautéed Western Australia Baby Lobster with Elm Fungus, Lily Bulbs and Asparagus	每隻 Each	\$698
▲ 濃湯蘿蔔浸沙巴斑球 Simmered Sabah Garoupa Fillets with Radish in Supreme Soup	例 Regular	\$680
紐西蘭活蜆子皇(兩隻起) New Zealand Razor Clams (Minimum 2 Pieces) (蒜蓉蒸 / 豉蒜蒸 / 露筍清炒) (Steamed with Garlic / Steamed with Black Beans and Garlic / Sautéed with Asparagus)	每隻 Each	\$88
新鮮南非鮑魚(兩隻起) Fresh South African Abalone (Minimum 2 Pieces) (陳皮蒸 / 蒜蓉蒸 / 椒鹽) (Steamed with Mandarin Peel / Steamed with Garlic / Fried with Spicy Salt)	時價 Market Price	
清蒸海上鮮 Steamed Fresh Fish (紅東星斑 / 紅瓜子 / 海老虎斑 / 杉斑) (Leopard Coral Garoupa / Tomato Hind / Brown Marbled Garoupa / Flowery Garoupa)	時價 Market Price	
游水活中蝦 Fresh Prawns (白灼 / 椒鹽 / 上湯焗 / 豉油皇煎) (Poached / Fried with Spicy Salt / Braised in Supreme Soup / Pan-fried with Soy Sauce)	時價 Market Price	
膏蟹 / 肉蟹 / 花蟹 Fresh Crabs (花雕雞油蒸 / 薑蔥焗 / 避風塘炒) (Steamed with Chinese Wine / Stewed with Scallions and Ginger / Stir-fried with Garlic and Chili)	時價 Market Price	



海鮮煮意

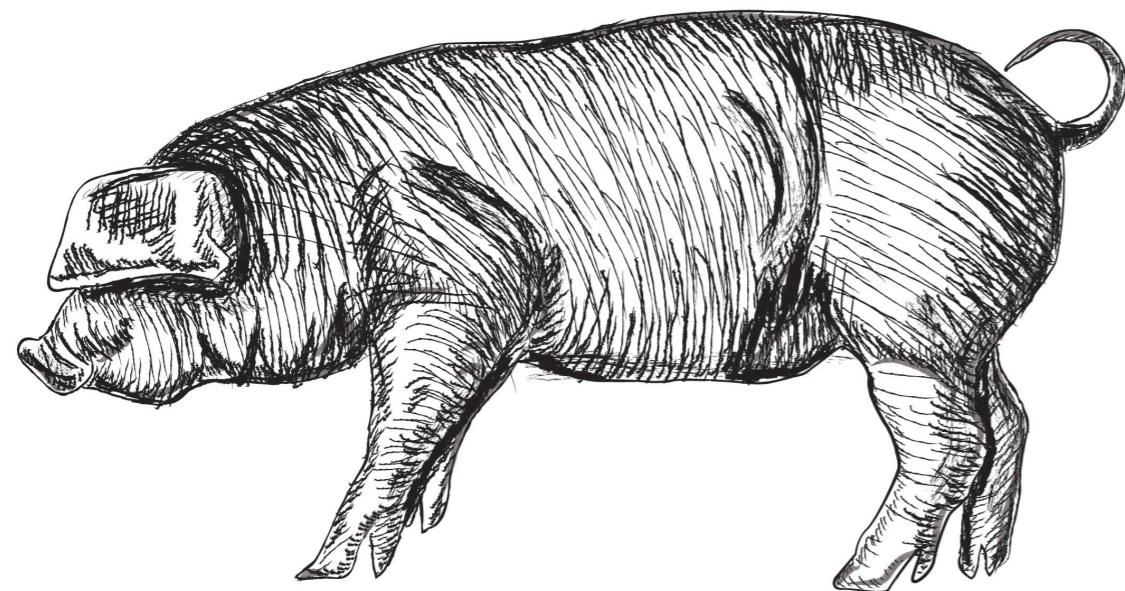
SIGNATURE SEAFOOD



▲ 芝士鮮蟹肉焗釀蟹蓋 (兩位起; 烹調需時約30分鐘) Baked Crab Shell Stuffed with Fresh Crab Meat, Cheese and Onion (Minimum 2 Persons; Cooking time is approximately 30 minutes)	每位 Per Person	\$198
雪花松葉炸釀鮮蟹鉗 (兩位起) Deep-fried Fresh Crab Claw Stuffed with Minced Shrimps (Minimum 2 Persons)	每位 Per Person	\$198
上湯焗開邊西澳乳龍蝦 (伊麵底) Braised Western Australia Baby Lobster in Supreme Soup (Served with E-fu Noodles)	每隻 Whole	\$698
三蔥爆龍蝦球 Sautéed Off-shell Lobster with Onion, Scallion and Shallot		\$508
鮮蘆筍炒海星斑球 Sautéed Garoupa Fillet with Fresh Asparagus		\$780
川辣爆蝦球 Wok-fried Tiger Prawns with Sichuan Chili		\$490
▲ 二弄玻璃蝦球 Tiger Prawns Two Ways - Sweet and Sour Prawn, Sautéed Prawn		\$490
▲ 砂鍋和味銀絲焗海中蝦 Braised Sea Prawns with Onion and Vermicelli in Clay Pot		\$428
▲ 砂鍋和味銀絲焗蠔子皇 Braised King Razor Clams with Onion and Vermicelli in Clay Pot		\$428
七味鹽燒生蠔 Crispy-fried Oysters with Seven Spices		\$308
XO醬西蘭花帶子桂花蚌 Stir-fried Sea Cucumber Meat with Scallops, Broccoli and XO Sauce		\$490
琵琶豆腐釀鳳尾蝦 Braised Bean Curd Stuffed with Fantail Prawns		\$290
蝦仁過橋豆腐蒸蛋白 Steamed Egg White and Bean Curd with Shrimps		\$268
腿茸蛋白炒玉帶子 Sautéed Scallop with Egg White and Minced Yunnan Ham		\$298

豬·牛·羊
PORK · BEEF · MUTTON

▲ 脆皮乳豬琵琶豆腐 Roasted Suckling Pig serving on Pan-fried Tofu and Scallop Fritters	\$398
▲ 毛家東坡肉 Slow Braised Pork Belly in Sweet Gravy	\$288
蒜片佐賀和牛粒 Pan-fried Diced Japanese Saga Wagyu Rib Eye with Crispy Garlic	\$418
黑椒香煎安格斯牛柳 Pan-fried Angus Beef Tenderloin with Black Pepper Sauce	\$458
韭黃珍珠菇牛仔柳 Stir-fried Beef Tenderloin with Nameko Mushroom and Yellow Chives	\$298
▲ 七味鹽燒羊鞍 Pan-fried Lamb Rack with Seven Spices	\$298
南乳一字排骨 Braised Pork Spare Ribs Marinated with Red Bean Curd Sauce	\$288
鳳梨咕嚕肉 Traditional Sweet and Sour Pork with Pineapple	\$288



家禽
POULTRY

▲ 脆皮片皮雞 (二食) 配傳統春餅、青瓜、青葱及海鮮醬 Golden Fried Whole Crispy Chicken (Two Courses) Served with Steamed Pancake, Cucumber, Spring Onion and Sweet Bean Sauce	每隻 Whole	\$698
及可選以下一款菜色 And a choice from below		
生菜包雞崧 Sautéed Minced Chicken with Chinese Lettuce Wrap		
乾蔥豆豉燜雞 Stewed Chicken with Black Bean and Shallot		
雞崧炒飯 Fried Rice with Minced Chicken		
雞絲炒麵 Fried Noodles with Shredded Chicken		
脆皮黃油鹽香雞 Deep-fried Crispy Fragrant Chicken	每隻 Whole 半隻 Half	\$528 \$298
▲ 鮮沙薑陳皮生煎雞 Pan-fried Chicken with Ginger and Mandarin Peel Serving on Hot Pan	半隻 Half	\$298
香爆辣子雞 Wok-fried Chicken with Sun-dried Chili	半隻 Half	\$298
青檸煎軟雞 Crispy-fried Chicken Fillet with Lime Sauce and Sesame	半隻 Half	\$298
▲ 蜂巢荔茸鴨 (烹調需時約30分鐘) Deep-fried Boneless Duck Stuffed with Mashed Taro (Cooking time is approximately 30 minutes)	半隻 Half	\$298
金華玉樹走地雞 (烹調需時約30分鐘) Steamed Free Range Chicken with Yunnan Ham, Black Mushroom and Vegetables (Cooking time is approximately 30 minutes)	半隻 Half	\$328
左宗棠雞 Deep-fried Chicken with Pineapple in Sweet and Spicy Sauce	半隻 Half	\$308

砂鍋推介

CLAY POT SERVING

▲ 砂鍋乾蔥婆參炆雞 Seared Chicken with Sea Cucumber and Shallots in Clay Pot	\$580
▲ 和味粉絲肉蟹煲 Braised Fresh Crab with Vermicelli in Clay Pot	\$538
砵酒焗美國生蠔 Stewed American Oysters with Port Wine in Clay Pot	\$308
砂鍋鮑汁柚皮扣鵝掌花菇 Braised Goose Web, Pomelo Peel and Shiitake Mushroom with Abalone Sauce in Clay Pot	\$380
砂鍋薑蔥爆乳香銀鱈魚 Wok-fried Sliver Cod Fish with Onion, Ginger and Preserved Bean Curd Paste in Clay Pot	\$298
▲ 砂鍋薑蔥焗生蠔 Stewed American Oysters with Scallion and Ginger in Clay Pot	\$308
砂鍋排骨炆大芥菜 Slow Braised Spare Rib and Mustard Cabbage in Clay Pot	\$280
XO醬三蔥牛筋腩 Fried Beef Flank with Onion, Shallot, Scallion with XO Sauce in Clay Pot	\$308
砂鍋火腩薑蔥炆斑腩 Braised Garoupa Brisket and Roasted Pork with Scallion and Ginger in Clay Pot	\$328



新鮮時蔬

VEGETABLE SPECIALS

竹筴鼎湖上素 \$238
Simmered Assorted Fungus with Bamboo Pith

雀巢玲瓏翠玉 \$228
Sautéed Assorted Vegetables with Bell Pepper Celery on Potato Shell

溫公粗齋煲 \$238
Braised Assorted Vegetables and Fungus with Preserved Red Bean Curd Paste

▲ 大澳蝦膏唐生菜膽 \$198
Stewed Lettuce with Preserved Tai O Shrimp Paste in Clay Pot

薑汁荷塘玉蘭蕙 \$198
Stir-fried Chinese Kales with Fresh Ginger

▲ 野菌魚湯浸時蔬 \$228
Simmered Seasonal Vegetables and Mushrooms in Fish Broth

鮑汁花菇扒時蔬 \$238
Braised Shiitake Mushroom and Seasonal Vegetables in Abalone Sauce

有機水耕唐生菜
Hydroponic Chinese Lettuce

蟹肉扒 \$280
Braised with Crab Meat

瑤柱扒 \$280
Braised with Conpoy

上湯浸 \$218
Simmered in Supreme Broth

蒜蓉炒 \$218
Sautéed with Garlic

魚湯浸 \$218
Simmered in Fish Broth

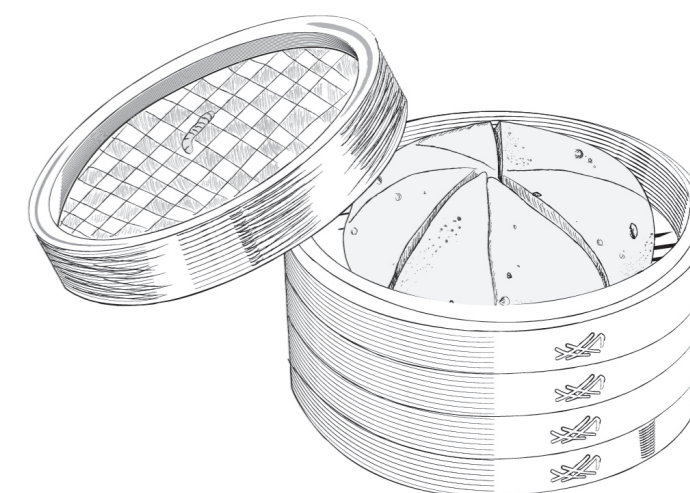


粉 · 麵 · 飯
RICE AND NOODLES

▲ 籠仔荷葉陳皮生煎雞飯 Steamed Rice with Pan-fried Chicken and Mandarin Peel serving in Lotus Leaf	\$328
▲ 薑米鮮蟹肉蛋白炒飯 Fried Rice with Fresh Crab Meat, Egg White and Ginger	\$288
瑤柱崧子蛋白炒飯 Fried Rice with Egg White, Pine Nuts and Conpoy	\$238
▲ 鮑汁瑤柱荷葉飯 Fried Rice with Diced Goose, Chicken, Mushroom and Conpoy Wrapped in Lotus Leaf	\$238
揚州炒飯 Yang Chow Fried Rice with Barbecued Pork, Shrimps and Vegetables	\$238
鴻圖窩麵 E-fu Noodle Soup with Fresh Crab Meat and Crab Roe	\$328
高湯蝦球窩麵 Tiger Prawns Noodle in Supreme Soup	\$298
金粟珍菌蘭度五穀炒飯 Fried Five Grains Rice with Sweet Corn, Mushrooms and Chinese Kales	\$228

精緻甜點
SWEET TREATS

原盅燉官燕 (一位用) (可選椰汁、杏汁、薑汁、紅棗或冰糖) Double-boiled Supreme Bird's Nest (For One Person) (Choice of Coconut Milk, Almond Milk, Ginger Juice, Red Date or Rock Sugar)	\$580
▲ 蛋白杏仁茶湯圓 Steamed Almond Cream with Egg White and Glutinous Dumpling	\$55
紅棗雪耳燉萬壽果 Double-boiled Papaya with Red Date and Snow Fungus	\$48
▲ 家鄉甜薄蟻 Pan-fried Glutinous Pancake with Grounded Peanuts	\$58
香脆麻花蛋散 Caramelized Crispy Egg Twist	\$48
金絲木瓜酥 Puff Pastry with Papaya	\$48
原個馬拉糕 Steamed Sponge Cake	\$59
千層棗皇糕 Steamed Red Date Pudding	\$55
楊枝甘露 Chilled Mango Sago Cream with Pomelo	\$58
香芒布甸 Fresh Mango Pudding	\$48
▲ 香芒糯米卷 Chilled Mango Glutinous Rolls	\$58



為支持生態保育工作，我們已從菜譜中剔除魚翅菜式。
如有特別需要，歡迎向服務員查詢。

In support of our aim to preserve the ecosystem,
we have removed shark fin dishes from our menus.
Please inform our colleagues of any special dietary requirements.

 馳名菜式 Signature Dish

另加一服務費
Subject to 10% service charge