

冷菜 **Appetizer** 笋干腐皮素煮 88 Beancurd sheet rolls with dried bamboo shoots 葱油山珍菌 88 Marinated mushrooms with spring onions 老醋海蜇头 108 Jellyfish in vinegar sauce ₩ 蜜汁熏黄鱼 108 Deep-fried yellow croakers in sweet soya sauce 酱汁牛展肉 108 Marinated beefs in sweet soya sauce 鲟鱼籽酸萝卜烟三文鱼卷 128 Smoked salmon rolls with sturgeon caviars and pickled radishes 烧咪 Barbecued meat 家乡咸鸡 108 Cantonese salty chicken 蜜汁叉烧 138 Honey glazed barbecued pork 明炉烧鹅 158 Roasted goose with plum sauce 烧味双拼(可从家乡咸鸡、蜜汁又烧或明炉烧鹅中挑选两款) 188 Barbecued meat combination (Choose two from salty chicken, barbecued pork or roasted goose) 鲟鱼籽片皮鸭 388 Roasted Peking duck with caviars 京式片皮鸭 (二食) 438 Roasted Peking duck (Two courses)

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汤 (每位)

Soup (per person)

	酸辣黄鱼鸭肉羹	88
	Hot and sour soup with yellow croaker and duck meat	
	松茸清汤	88
	Imperial mushroom soup	
	云吞火腿炖老鸡	88
	Double boiled chicken soup with ham and dumpling	
	西班牙火腿炖冬瓜	128
	Double-boiled winter melon soup with Spanish ham	
X.	柳香杏汁炖花胶	328
	Double-boiled fish maw soup with almond juice and coconut	

遊寫, 鲍鱼, 海参, 跳柱 Bird's nest / abalone / sea cucumber / conpoy

珧柱煮干丝	188
Braised sliced dry beancurd with conpoy in supreme broth	
松茸烩鲍片(每位)	188
Braised sliced abalone with imperial mushroom (per person)	
黄耳鸡肉燕窝羹(每位)	288
Braised bird's nest with mushroom, minced chicken (per person)	
姜葱辽参(每位)	308
Braised sea cucumber with ginger and chive (per person)	
小南瓜烩花胶(每位)	388
Braised fish maw with pumpkin (per person)	
₩ 红煨两头鲜鲍鱼(每位)	588
Braised 2 heads abalone (per person)	
红烧官燕配双蛋(每位)	688
Braised bird's nest with eggs (per person)	
红烧五头干鲍鱼(每位)	1288
Braised 5 heads abalone (per person)	

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生福海鲜

Live seafood

红斑鱼(每50克)	98
Pink Garoupa (per 50g)	
请 蒸 Steamed	
古法蒸 Steamed with shredded pork	
豉汁蒸 Steamed with black bean sauce	
东星斑(每50克)	138
Spotted Garoupa (per 50g)	
请 蒸 Steamed	
古法蒸 Steamed with shredded pork	
豉汁蒸 Steamed with black bean sauce	
美洲龙虾(每50克)	58
Lobster (per 50g)	
芝士焗 Baked with cheese	
黑椒炒 Wok-fried with black pepper	
澳洲龙虾(每50克)	138
Australian Rock Lobster (per 50g)	
姜葱焗 Baked with ginger and chive	

小青龙 (每只)

388

Baby Rock Lobster (per piece)

姜葱炒 Wok-fried with ginger and chive

盐 Deep-fried with spiced salt

芝士焗 Baked with cheese

蒜蔘蒸 Steamed with garlic

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海鲜 Seafood

W

₩ 百花煎带子配鲜菌

₩ 香煎鳕鱼配法国鹅肝汁

金腿冬笋蒸鲥鱼(半条)

野山菌焗蟹盖(每位)	88
Baked crab meat with mushrooms in crab shell (per person)	
蟹粉豆腐	158
Braised beancurd with crab roe and crab meat	
黄油鲜菇大明虾(每只)	168
Sautéed king prawn with butter and mushrooms (per piece)	
干烧明虾球	188
Pan-fried prawns with rice wine and chili sauce	
和味腰果明虾球	188
Sautéed prawns with cashew nuts	
水晶河虾仁	288
Crystal river shrimps	
XO酱樱花虾炒带子	288
Sautéed sakura shrimps and scallops with XO sauce	
黑菌酱双笋炒带子	288
Sautéed scallops with bamboo shoots and asparagus in truffle sauce	

88	
158	
168	
188	
188	
288	
288	
288	
288	
288	
358	

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Sautéed scallops with minced shrimp and fresh mushrooms

Steamed shad fish with "Jin Hua" ham and bamboo shoot (half)

Pan-fried cod fish, French goose liver sauce



横肉,羊肉,牛肉

Pork / Lamb / Beef

K	红烧法国鹅肝狮子头(每只)	88
	Stewed minced pork ball, French goose liver in soya sauce (per piece)	
	酱爆澳洲小羊排(每位)	98
	Pan-fried Australian lamb in soya sauce (per person)	
	孜然冬笋炒澳洲羊肉	158
	Sautéed diced Australian lambs with cumin and bamboo shoots	
	沪式豆干红烧肉	188
	Braised pork belly with dried beancurd	
K	羊果醋煎澳洲牛肉粒菌菇	358
	Sautéed Australian beef cubes with mushrooms, apple vinegar	
	黑椒煎澳洲和牛肉(每位)	358
	Pan-fried Australian Wagyu beef steak, black pepper sauce (per person)	



	鲍汁松茸烩鹅掌(每位)	128
	Braised goose web with imperial mushroom, abalone sauce (per person)	
	香煎西柠软鸡	138
	Deep-fried sliced chicken, lemon sauce	
	香酥南乳鸽配琥珀核桃	158
	Deep-fried crispy pigeon, candied walnuts	
	酱爆炒鸭肉脯	158
	Sautéed sliced duck breast, soya sauce	
	鹅肝百灵菇鸡煲	168
	Stewed chicken with goose liver, mushrooms in clay pot	
W	脆皮炸子鸡(半只)	168
	Deep-fried crispy chicken (half)	



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	时令田园蔬菜		88
	Choice of greens f	rom our daily market selection	
	清炒	Plain sautéed	
	上汤浸	Poached with broth	
	蒜茸炒	Sautéed with garlic	
	姜粒炒	Sautéed with ginger	
	豉油皇白灼	Poached with soy sauce	
W	金沙鲜山药		108
	Deep-fried Chines	e yam with salty duck egg yolk	
	橄榄仁四季豆		108
	Sautéed string bea	ns with olives	
W	鲜百合木耳炒夏	廷菜	108
	Sautéed green veg	etables with fresh lily, black fungus	
	鱼香茄子豆腐绿		108
	Braised eggplant a	nd beancurd in clay pot	
	竹笙扒时蔬		128
	Braised assorted for	ungus, green vegetables, bamboo piths	
	松茸红烧豆腐		158
	Braised beancurd	with imperial mushrooms, soya sauce	

饭,面

Rice / Noodle

	鲜虾云吞面(每位)	78
	Noodle soup with shrimp wontons (per person)	
	蟹粉阳春面(每位)	78
	Noodle soup with crab meat and roes (per person)	
W	橄榄仁珧柱炒饭	188
	Fried rice with olive and conpoy	
	樱花虾全腿炒饭	188
	Fried rice with sakura shrimps and ham	
	豉汁虾球彩椒炒面	188
	Pan-fried noodle with prawns and peppers in black bean sauce	
W	XO酱葱油拌伊面	188
	E-fu noodle with spring onions, XO sauce	



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甜品

Dessert

时令水果盘	58
Seasonal fruit plate	
奶油酒酿丸子	58
Sweetened glutinous rice balls with cream in rice wine soup	
香酥桂花糖不甩	58
Baked glutinous rice balls with osmanthus in pastries	
香滑核桃黑糯露	58
Sweetened walnut soup with black glutinous rice	
杨枝甘露	58
Sago cream with pomelo and mango	
冰花炖官燕	688
Double-boiled bird's nest in rock candy soup	