





澳洲帶子釀啤梨

(六件 / 6 pcs)

Deep-fried Australian Scallops Stuffed
with Mashed Shrimps and Pear

\$288



花雕蛋白蒸海斑球

(每位 per person)

Steamed Sliced Grouper Fillet with
Egg-white and Chinese Wine

\$118



懷舊錦鹵雲吞

(六件 / 6 pcs)

Deep-fried Wontons with Sweet and Sour Sauce

\$208

廚師推介 Chef Recommendation

羊肚耳燴魚肚		\$218
Simmered Fish Maw with Morchella in Supreme Soup		
薑蔥粉絲鱔球煲		\$328
Braised Eel and Vermicelli with Spring Onion and Ginger		
澳洲帶子釀啤梨	(六件/6 Pcs)	\$288
Deep-fried Australian Scallops Stuffed with Mashed Shrimps and Pear		
蘭度蝦球炒海螺片		\$318
Sautéed Sliced Sea Whelk and Prawns with Kale in Shrimp Paste		
花雕蛋白蒸海斑球	(每位/Per Person)	\$118
Steamed Sliced Grouper Fillet with Egg-white and Chinese Wine		
懷舊錦鹵雲吞	(六件/6 Pcs)	\$208
Deep-fried Wontons with Sweet and Sour Sauce		
萵筍鮮菌炒牛仔肉		\$188
Sautéed Sliced Beef with Celtuce and Fungus		



鮮沙薑鮑魚雞煲

Braised Chicken with Ginger and Spring Onion in Casserole

\$388



臘味炒時蔬

Stir-fried Assorted Preserved
Meat with Seasonal Vegetables

\$168



生炒臘味糯米飯

Fried Glutinous Rice with Assorted Preserved Meat

\$208

鮮沙薑鮑魚雞煲		\$388
Braised Chicken with Ginger and Spring Onion in Casserole		
栗子炆滑雞煲		\$278
Braised Chicken with Chestnut in Casserole		
椰汁芋頭油鴨煲		\$198
Braised Duck with Taro and Coconut Sauce		
臘味炒時蔬		\$168
Stir-fried Assorted Preserved Meat with Seasonal Vegetables		
香煎蟹粉豆苗卷	(六件/6 Pcs)	\$268
Pac-fried Vegetables Rolls with Crab Roe Sauce		
黑松露天白菇花膠煲		\$318
Braised Fish Maw and Mushroom with Black Truffle Sauce in Clay Pot		
原隻花蟹漁港風味籠仔蒸飯		\$318
Steamed Rice with Crab, Sliced Pork, Grouper Fillet and Dried Shrimp in Louts Leaf		
生炒臘味糯米飯		\$208
Fried Glutinous Rice with Assorted Preserved Meat		



金牌叉燒皇 配 秘製蜜餞豆
(例 八件 / Standard 8 pcs)
Barbecued Pork with Honey Glazed Soybean
\$198



慢煮樟茶鴨
(一隻 / Whole)
Slow Cooked Smoked Duck
\$368



富貴金豬 (釀牛肝菌糯米飯)
(提前一天預定)
Roasted Whole Suckling Pig Stuffed with
Porcini Glutinous Rice
(Order 1 day in advance)
\$1,480



燒雞肝拼蝦多士
Crispy Shrimp Toast with Barbecued Chicken
Liver
\$228



紅燒 BB 乳鴿
(一隻 / Whole)
Deep-Fried Baby Pigeon
\$148

風味小食 Appetizers

杭州素脆鱈		\$138
Crispy Fresh Chinese Mushroom Marinated with Osmanthus		
花雕醉香雞	(例/ Standard)	\$128
Marinated Chicken with Chinese Hua Diao Wine		
香蔥海蜇頭		\$108
Jelly Fish Marinated with Sesame Oil and Spring Onion		
五香牛腩		\$108
Spiced Beef Shin		
蒜泥白肉		\$108
Sliced Pork with Mashed Garlic in Hot Sauce		
椒鹽脆軟骨		\$98
Deep-fried Chicken Cartilage with Spicy Salt		
蒜泥拍小黃瓜		\$98
Baby Cucumber Tossed with Garlic		
琥珀合桃		\$68
Amber Walnuts		

明爐燒烤 Barbecued Meat

即燒化皮乳豬 (提前一天預定)	(例/ Standard)	\$388
Roasted Suckling Pig (Order 1 day in advance)	(半隻/ Half)	\$768
	(一隻/ Whole)	\$1,520
富貴金豬 (釀牛肝菌糯米飯) (提前一天預定)		\$1,480
Roasted Whole Suckling Pig Stuffed with Porcini Glutinous Rice (Order 1 day in advance)		
金牌叉燒皇 配 秘製蜜餞豆	(例 八件/ Standard 8 pcs)	\$198
Barbecued Pork with Honey Glazed Soybean		
蜜汁燒脆鱈		\$218
Roasted Eel with Honey Sauce		
冰燒三層肉	(例/ Standard)	\$168
Roasted Pork Belly		
金牌脆燒鵝 (提前一天預定)	(一隻/ Whole)	\$888
Crispy Roasted Goose (Order 1 day in advance)		
紅燒BB乳鴿	(一隻/ Whole)	\$148
Deep-Fried Baby Pigeon		
玫瑰豉油雞	(半隻/ Half)	\$268
Marinated Chicken with Soy Sauce	(一隻/ Whole)	\$538
慢煮樟茶鴨	(一隻/ Whole)	\$368
Slow Cooked Smoked Duck		
燒味拼盆	(兩拼/ 2 Combo)	\$218
Barbecued Meat Platter	(三拼/ 3 Combo)	\$248
燒雞肝拼蝦多士		\$228
Crispy Shrimp Toast with Barbecued Chicken Liver		

湯羹 Soup

松茸螺頭燉遼參 Double Boiled Sea Cucumber Soup with Sea Whelk and Blaze Mushroom	(每位 / Per Person)	\$218
萬壽果燉海中寶 Double Boiled Whole Papaya Soup with Assorted Seafood	(每位 / Per Person)	\$188
原個椰皇花膠燉雞湯 Double Boiled Chicken Soup with Fish Maw in Whole Coconut	(每位 / Per Person)	\$168
生拆蟹肉粟米羹 Sweet Corn Soup with Fresh Crab Meat	(每位 / Per Person)	\$98
花膠菜膽龍皇杏汁白肺湯 Double Boiled Pig's Lung Soup with Fish Maw and Almond Juice	(每位 / Per Person) (六位用 / 6 Person)	\$148 \$558
海參酸辣湯 Hot and Sour Soup with Sea Cucumber	(每位 / Per Person) (4-6位用 / 4-6 Persons)	\$88 \$288
足料老火湯 Daily Special Soup	(每位 / Per Person) (4-6位用 / 4-6 Persons)	\$78 \$278



萬壽果燉海中寶
Double Boiled Whole Papaya Soup
with Assorted Seafood
(每位 / Per Person) \$188



蠔皇扣九頭南非鮑魚配鵝掌
Braised 9 Heads South Africa Abalone with Goose Web
(每位 / Per Person) \$188

鮑魚、海味 Abalone & Dried Seafood

蠔皇扣日本吉品溏心乾鮑魚 (28 頭)	(每位 / Per Person)	\$1,108
Braised 28 Heads Yoshihama Japanese Abalone with Supreme Oyster Sauce		
蠔皇扣南非吉品溏心乾鮑魚 (24 頭)	(每位 / Per Person)	\$438
Braised 24 Heads South African Yoshihama Abalone		
石鍋金錢扣原隻六頭南非鮑魚	(每位 / Per Person)	\$318
Braised South African Abalone with Black Mushroom in Stone Pot		
鍋燒遼參鮑片	(每位 / Per Person)	\$248
Braised Sliced Abalone and Sea Cucumber in Stone Pot		
北菇鵝掌扣鮑片	(每位 / Per Person)	\$218
Braised Sliced Abalone with Goose Web and Chinese Mushroom		
蠔皇扣九頭南非鮑魚配鵝掌	(每位 / Per Person)	\$188
Braised 9 Heads South Africa Abalone with Goose Web		
鮑汁遼參扣鵝掌	(每位 / Per Person)	\$188
Braised Goose Web and Sea Cucumber in Abalone Sauce		
碧綠花菇遼參	(每位 / Per Person)	\$178
Braised Sea Cucumber with Chinese Mushroom and Vegetables		
以上菜式另加鵝掌	(每隻 / Per Pc)	\$48
Additional Braised Goose Web		

燕窩 Bird's Nest

竹筴釀官燕	(兩件 / 2 pcs)	\$478
Braised Imperial Bird's Nest Stuffed in Bamboo Pith		
紅燒官燕	(每位 / Per Person)	\$318
Braised Imperial Bird's Nest Soup in Brown Sauce		
高湯燉官燕	(每位 / Per Person)	\$318
Double Boiled Imperial Bird's Nest Soup in Superior Soup		
松茸雞茸燕窩羹	(每位 / Per Person)	\$298
Braised Bird's Nest Soup with Minced Chicken and Blaze Mushroom		



蝦籽鮮菌麒麟海斑
 Sautéed Grouper Fillet with
 Mushroom, Shrimp Roe and Vegetables
 東星斑 / 西星斑 Leopard Coral Trout / Spotted Grouper
 (Market Price) 時價
 沙巴龍躉 Sabah Grouper
 (約一斤 / 600g) \$478
 (約兩斤半 / 1.5kg) \$928



四川沸騰魚
 Poached Grouper in
 Sichuan Green Chili Pepper Broth
 (約一斤 / 600g) \$478



唐生菜蒜子炆斑翅魚扣
 (約一斤 / 600g)
 Braised Grouper's Fin and Stomach with Bean Curd Stick and Vegetables
 (Order 1 day in advance)
 \$668

生猛海鮮 Live Seafood

東星斑、西星斑、老虎斑、沙巴龍躉

時價

Leopard Coral Trout; Spotted Grouper; Brown Marbled Grouper; Sabah Grouper

Market Price

做法：清蒸/古法/豉汁/紅炆/煎封

Choice of Cooking: Steamed / Traditional / Black Bean Sauce / Braised / Oil Poached

原條沙巴龍躉兩食（約兩斤半）

\$928

Giant Sabah Grouper (1.5kg)

做法：碧綠炒球/蒜蓉蒸頭腩/紅燒炆頭腩

Choice of Cooking: Sautéed Fillet with Vegetables / Steamed Head and Belly with Garlic / Braised Grouper and Tofu with Oyster Sauce

蝦籽鮮菌麒麟海斑

Sautéed Grouper Fillet with Mushroom, Shrimp Roe and Vegetables

東星斑 / 西星斑 Leopard Coral Trout / Spotted Grouper

(Market Price)

時價

沙巴龍躉 Sabah Grouper

(約一斤 / 600g)

\$478

(約兩斤半 / 1.5kg)

\$928

潮式浸沙巴龍躉（提前一天預定）

(約一斤 / 600g)

\$478

Poached Grouper with Turnip, Peppercorn and Chinese Celery

煎封沙巴龍躉（提前一天預定）

(約一斤 / 600g)

\$478

Oil Poached Sabah Grouper

花椒辣子龍躉

(約一斤 / 600g)

\$478

Deep-fried Diced Sabah Grouper with Dried Chili

唐芹釀豆卜浸沙巴龍躉

(約一斤 / 600g)

\$478

Poached Sabah Garoupa with Bean Curd Puffs and Chinese Celery

四川沸騰魚

(約一斤 / 600g)

\$478

Poached Grouper in Sichuan Green Chili Pepper Broth

唐生菜蒜子炆斑翅魚扣（提前一天預定）

(約一斤 / 600g)

\$668

Braised Grouper's Fin and Stomach with Bean Curd Stick and Vegetables (Order 1 day in advance)



鴛鴦大蝦球
Wok-fried Prawn with Duo Sauce
\$488



蝦丸琥珀合桃蜜豆炒帶子
Saut é ed Australian Scallops and
Deep-fried Shrimp Balls with Walnuts
and Honey Bean
\$368



杏香荔蓉帶子酥
(例 六件 / Standard 6 pcs)
Deep-fried Australian Scallop
Stuffed in Mashed Taro and
Almond Chips
\$298



干燒酒釀蝦球脆鍋巴
Wok-fried Prawns with Chinese Wine
and Chili Sauce served with Crispy Rice
\$228



八寶芝士焗釀日本元貝
(每隻 / Per Pc)
Baked Japanese Scallops with Diced Pork, Sea
Whelk and Onion in Parmesan Cheese Sauce
\$78

海鮮類 Seafood

鴛鴦大蝦球 Wok-fried Prawn with Duo Sauce		\$488
蝦丸琥珀合桃蜜豆炒帶子 Sautéed Australian Scallops and Deep-fried Shrimp Balls with Walnuts and Honey Bean		\$368
杏香荔蓉帶子酥 Deep-fried Australian Scallop Stuffed in Mashed Taro and Almond Chips	(例 六件 / Standard 6 pcs)	\$298
豉汁荷葉蟠龍鱈 (提前一天預定) Steamed King Eel with Black Bean Sauce (Order 1 day in advance)		時價 Market Price
砂鍋蟹肉粉絲煲 Braised Crab Meat with Vermicelli in Clay Pot		\$288
干燒酒釀蝦球脆鍋巴 Wok-fried Prawns with Chinese Wine and Chili Sauce served with Crispy Rice		\$228
燒雞肝拼蝦多士 Crispy Shrimp Toast with Barbecued Chicken Liver		\$228
錦江海鮮豆腐煲 Braised Bean Curd and Assorted Seafood with Spicy Bean Sauce in Clay Pot		\$228
蟹肉桂花炒魚肚 Scrambled Eggs with Crab Meat and Fish Maw		\$238
順德魚腐煲 Poached Fish Puff with Turnip and Vegetables in Fish Broth		\$158
芝士焗鮮蟹蓋 Baked Crab Shell with Onion and Parmesan Cheese	(每隻 / Per Pc)	\$168
八寶芝士焗釀日本元貝 Baked Japanese Scallops with Diced Pork, Sea Whelk and Onion in Parmesan Cheese Sauce	(每隻 / Per Pc)	\$78
百花釀蟹拑 Deep-fried Crab Claw Coated with Shrimp Mousse	(每隻 / Per Pc)	\$68
紅燒甲魚 / 山瑞 Braised Softshell Turtle with Bean Curd Stick, Mushroom and Garlic		時價 Market Price



鷹巢蒜片日本鹿兒島和牛粒
Wok-fried Kagoshima Wagyu Beef
Cube with Crispy Garlic Chips
\$488



燒汁牛肋條
Steamed Beef Spare Ribs with Gravy
\$388



清湯蘿蔔牛爽腩
Beef Brisket and Turnip in Broth
\$318



意大利黑醋豬柳
Deep-fried Pork Loin with Balsamic Vinegar
\$208



紫籬咕嚕肉
Sweet and Sour Pork with Young
Ginger and Pineapple
\$168

肉類 Meat

鷹巢蒜片日本鹿兒島和牛粒 Wok-fried Kagoshima Wagyu Beef Cube with Crispy Garlic Chips	\$488
燒汁牛肋條 Steamed Beef Spare Ribs with Gravy	\$388
清湯蘿蔔牛爽腩 Beef Brisket and Turnip in Broth	\$318
和牛麻婆豆腐 Braised Bean Curd with Wagyu Beef in Chili Oil	\$268
中式洋蔥煎牛柳 Pan-fried Sliced Beef Tenderloin with Onion Gravy	\$218
香煎馬友牛肉餅 Pan-fried Salted Fish and Beef Patties	\$218
陳皮蒸牛肉餅 Steamed Beef Patties with Dried Mandarin Peel	\$248
椒鹽焗肉排 Wok-fried Pork Chop with Spicy Salt	\$218
意大利黑醋豬柳 Deep-fried Pork Loin with Balsamic Vinegar	\$208
香茅三蔥爆西班牙黑毛豬 Wok-fried Spanish Iberico Pork with Lemongrass, Spring Onion, Onion and Shallot	\$208
鴛鴦蜜椒肉 Wok-fried Pork Ribs with Honey Sauce	\$188
紫籬咕嚕肉 Sweet and Sour Pork with Young Ginger and Pineapple	\$168
川味魚香茄子煲 Stir-fried Eggplant with Minced Pork in Sichuan Style	\$168



鷹巢富貴雞

(提前一天預定)

Lucky Chicken

(Order 1 day in advance)

\$718



古法八寶鴨

(提前一天預定)

Steamed Duck with Eight Treasures

(Order 1 day in advance)

\$698



北京填鴨

Peking Duck

\$478 (一食 / Course)

\$568 (二食 / 2 Course)



金華玉樹雞 (提前一天預定)

Steamed Boneless Chicken with Sliced Ham and
Mushroom in Supreme Soup

\$308 (半隻 / Half)

\$618 (一隻 / Whole)

家禽 Poultry

鷹巢富貴雞 (提前一天預定) Lucky Chicken (Order 1 day in advance)		\$718
古法八寶鴨 (提前一天預定) Steamed Duck with Eight Treasures (Order 1 day in advance)		\$698
北京填鴨 Peking Duck	(一食 / Course)	\$478
生菜包鴨崧、七彩炒鴨絲、豆腐時菜鴨件湯 Minced with Lettuce; Shredded with Vegetables; Bean Curd and Vegetable Soup	(二食 / 2 Course)	\$568
琵琶醬燒雞 (提前一天預定) Roasted Chicken with Homemade Sauce (Order 1 day in advance)	(一隻 / Whole)	\$458
慢煮樟茶鴨 Slow Cooked Smoked Duck	(一隻 / Whole)	\$368
金華玉樹雞 (提前一天預定) Steamed Boneless Chicken with Sliced Ham and Mushroom in Supreme Soup	(半隻 / Half) (一隻 / Whole)	\$308 \$618
花雕醉香雞 Marinated Chicken with Chinese Hua Diao Wine	(半隻 / Half) (一隻 / Whole)	\$268 \$528
鷹巢當紅炸子雞 Deep-fried Crispy Chicken	(半隻 / Half) (一隻 / Whole)	\$268 \$538
乾蔥蒜子豆豉雞煲 Stewed Chicken with Shallot and Black Bean Sauce	(例 / Standard)	\$238
川式辣子雞 Deep-fired Spicy Chicken in Sichuan Style		\$218
紅燒 BB 乳鴿 Deep-Fried Baby Pigeon	(一隻 / Whole)	\$148

健康菜式 Healthy Dishes

日本南瓜賽螃蟹 Scrambled Egg White with Crab Meat in Japanese Pumpkin	\$258
瑤柱花膠浸時蔬 Poached Seasonal Vegetables with Shredded Conpoy and Fish Maw	\$248
竹筍鼎湖上素 Braised Assorted Fungus and Vegetables	\$198
南乳齋煲 Stewed Mixed Vegetables, Vermicelli, Chinese Fungus in Fermented Red Bean Curd Served in Casserole	\$178
白玉藏珍 Steamed Winter Melon with Assorted Fungus	\$168
雲腿絲奶油浸津白 Poached Cabbage, Yunnan Ham with Cream and Butter in Supreme Soup	\$168
魚湯鮮蟲草花浸時蔬 Poached Seasonal Vegetables with Cordyceps Flower in Fish Broth	\$158
方魚炒芥蘭 Sautéed Kale with Dried Flat Fish	\$148
啫啫蝦醬唐生菜 Chinese Lettuce with Preserved Shrimp Paste in Sizzling Clay Pot	\$148
大澳蝦干啫啫蘭度 Kale and Dried Shrimp Meat with Preserved Shrimp Paste in Sizzling Clay Pot	\$148
上湯靈芝菇浸時蔬 Poached Seasonal Vegetables with Mushroom in Supreme Soup	\$148
冬菇紅燒豆腐 Braised Bean Curd with Chinese Mushroom in Oyster Sauce	\$148
頭抽炒珍菌 Sautéed Forest Mushrooms in Soy Sauce	\$128

飯、麵 Rice & Noodle

鴛鴦米海鮮泡飯 Assorted Seafood with Steamed & Crispy Rice in Fish Broth	\$268
鮑魚汁花膠絲撈麵 Braised Noodles with Shredded Fish Maw in Abalone Sauce	\$228
鮑汁鯿魚雞粒荷葉飯 Steamed Fried Rice with Diced Chicken, Pork, Octopus and Shrimp in Abalone Sauce Wrapped in Lotus Leaf	\$218
鮑魚絲花膠絲炆飯 Braised Rice with Sliced of Abalone and Fish Maw	\$208
漁港風味籠仔蒸飯 Steamed Rice with Sliced Pork, Grouper Fillet and Dried Shrimp in Shrimp Paste	\$208
福建炒飯 Fried Rice in Fujian Style	\$178
薑米蝦仁蛋白炒飯 Fried Rice with Shrimp, Egg White and Ginger	\$168
石鍋鹹魚雞粒炒飯 Fried Rice with Diced Chicken and Salty Fish in Clay Pot	\$168
斑球魚湯稻庭麵 Inaniwa Noodle with Grouper Fillet in Fish Broth	\$218
揚州窩麵 Egg Noodle with Shrimp, Barbecued Pork and Chicken in Superior Soup	\$188
砂鍋乾炒牛河 Fried Rice Noodle with Shredded Beef in Soy Sauce	\$168
肉絲兩面黃 Crispy Noodle with Shredded Pork and Beansprout	\$168
豉椒味菜牛柳絲煎米粉 Pan-fried Vermicelli with Fried Shredded Beef and Preserved Vegetables	\$168
大澳牛崧炒飯 Fried Rice with Minced Beef and Shrimp Paste	\$168

甜品 Desserts

冰糖燉燕窩		\$118
Double Boiled Bird's Nest with Rock Sugar		
椰皇燉鮮奶	(每位 / Per Person)	\$78
Double Boiled Fresh Milk in Whole Coconut		
楊枝甘露		\$68
Chilled Sago Cream with Mango and Pomelo		
桂圓蓮子燉桃膠		\$68
Double Boiled Peach Gum with Lotus Seed and Dried Longan		
蛋白杏仁茶		\$58
Sweetened Almond Cream Soup with Egg White		
蓮子桑寄生蛋茶	(每位 / Per Person)	\$58
Mistletoe Lotus Seeds Tea with Egg		
生磨腰果核桃露	(每位 / Per Person)	\$58
Sweetened Cashew Nut and Walnut Cream		
鮮百合蓮子紅豆沙		\$48
Sweetened Red Bean Cream Soup with Fresh Lily Bulb and Lotus Seed		
杏香荔蓉綠豆酥		\$58
Golden-fried Taro and Green Bean Purée with Almond Flakes		
手製客家欖仁豆沙茶粿		\$58
Steamed Dumplings with Red Bean Paste Wrapped in Lotus Leaf		
新疆棗皇糕		\$48
Steamed Date Pudding Layered with Coconut Juice		
香芒布甸		\$48
Chilled Fresh Mango Pudding		
萬壽子母蟠桃 (小壽桃 12 隻) (提前一天預定)		\$338
Steamed Deluxe Longevity Buns (Mini Buns 12 pieces) (Order 1 day in advance)		
珍寶祝壽蟠桃包	(每個 / Per Pc)	\$28
Steamed Longevity Bun		
鮮果拼盆	(每位 / Per Person)	\$48
Fresh Fruit Platter		