# "朝" 厨师推荐 Dynasty 8 Chef's Recommendations

### 煎酿百花特式三宝

Pan-fried fish maw, eggplant, squid stuffed with shrimp mousse \$288

### 干葱榄角大虾球

Wok-fried king prawn with Chinese preserved olives and shallot \$188

### 咸鱼鲍鱼炆鸡

Braised chicken with abalone and dried salted fish \$198

### 黑椒芦笋和牛粒

Sautéed Kagoshima A4 wagyu beef with asparagus and black pepper \$450

### 脆米浸东星斑

Steamed red spotted grouper in shrimp soup served with crispy rice \$888





## 爽脆尝鲜 APPETIZERS



Chilled organic yam and mushrooms with balsamic pearls in rose honey sauce \$88

●山核桃有机番茄

Marinated cherry tomatoes with creamy walnut filling and wasabi \$98

五香白鳝鱼 Crispy eel marinated with five spice sauce \$118

海参黑醋蜇头

Marinated jelly fish head with sea cucumber in spicy black vinegar \$158

→ 青芥末汁花螺 Fresh sea whelks in wasabi dressing \$168





## 红炉飘香 BARBECUE

脆腩配四川泡菜 Crispy pork belly with Sichuan pickled vegetable \$98

古法果木烤脆皮黑棕鹅
Traditional roasted goose
\$168

蜜汁黑豚肉叉烧 Honey glazed barbecued Iberian pork \$198

# 养元汤品『每位』 SOUPS(per person)

养身鲜人参炖鲍鱼 Double-boiled soup with ginseng and abalone \$128

● 降脂猴头菇炖椰皇

Double-boiled soup with bearded tooth mushrooms in young coconut \$128

椰皇松茸柱甫炖花胶

Double-boiled fish maw soup with matsutake mushrooms and conpoy in young coconut \$288

花胶鸡茸烩官燕 Braised bird's nest soup with minced chicken and fish maw \$328







### 活鲜海珍 LIVE SEAFOOD

### 浓虾汤过桥 - 鲜、烫 Poached in shrimp broth hot pot

"浓虾汤过桥" 是一种粤菜烹调手法,即使用高浓虾汤烫熟食物,以保留食材本身鲜嫩滑溜的口感,又能以鲜而不腻,充分发挥益气养血的功效。

In this modern way of cooking live seafood, the ingredients are lightly poached in the fragrant broth for a few seconds besides your table and are served immediately. This method ensures that all ingredients maintain the perfect texture and taste of freshness.

#### 富贵虾 Mantis Prawn

椒盐炒/蒜茸蒸/避風塘炒/豉油皇煎炒/白灼

Deep-fried with chili-pepper salt / Steamed with garlic / Sautéed with garlic and dried chili / Pan-fried with soy sauce / Poached

#### 澳洲龙虾 Australian Lobster

避風塘炒/姜葱炒/花雕蛋白蒸/椒盐炒/黑蒜茸粉丝蒸/秘制黑椒酱炒/上汤芝士焗 Sautéed with garlic and dried chili / Sautéed with ginger and spring onion / Steamed with huadiao wine and egg white / Deep-fried with chili-pepper salt / Steamed with vermicelli and black garlic / Stir-fried with black pepper sauce / Baked with superior broth and parmesan cheese

東星斑 龙利 Red Spotted Grouper, Macau Sole 清蒸/豉汁蒸/香煎/油浸/花雕鸡油露蒸/家乡菜圃蒸

Steamed with soy sauce and spring onion / Steamed with black beans sauce / Pan-fried with spring onion sauce / Pan-fried serve with soy sauce / Steamed with huadiao and chicken broth / Steamed with homemade preserved turnip sauce

每两 / 37.5 克 Per Tael / 37.5g

时价 Market Price







# 海肴珍味『每位』

# ABALONE. SEA CUCUMBER. FISH MAW (per person)

#### 黑菌鹅肝兩头澳鲍

Slow-cooked whole Australian abalone with foie gras and black truffle (2 heads) \$488

韩江一品煲(海參,鲍鱼,虾球,带子,发菜,北菇) Stewed sea cucumber, abalone, prawns, scallops, sea moss and mushrooms



Braised sea cucumber with pumpkin egg white and seaweed pearls \$588

\$538

#### 翡翠鲍汁百花酿辽参

Braised sea cucumber stuffed with shrimp mousse in abalone sauce \$588





## 海洋玉食 FROM THE SEA

→ 樱花虾 X. O. 酱爆虾球带子

Seared scallops and prawns with dried sakura shrimp X.O. sauce \$288

→ 避風塘皇帝蟹柳

Sautéed Alaskan crab legs with spicy fried garlic and chili \$388

金蒜椒盐蟹钳(每位)

Crisp-fried crab claw with golden garlic and five spices (per person) \$488 150 克 gm \$368 120 克 gm





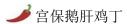
## 大地美肴 FROM THE LAND

黑椒橙花芋茸烧鸭胸

Deep-fried duck breast and taro in black pepper orange sauce \$168

美国杏片咖啡骨

Wok-fried pork ribs with coffee sauce and almond flakes \$168



Wok-fried chicken with seared foie gras and red pepper \$188

金菇鹅肝牛肉卷

Pan-fried US beef roll filled with foie gras and enoki mushrooms \$288





Wok-fried Kagoshima A4 wagyu beef with asparagus and green peas in black garlic sauce \$488



## 锦绣青蔬菜 **VEGETABLES. VEGAN SPECIALTIES**



黄汤岩米有机菠菜

Poached organic spinach with Nepalese grains, conpoy and sakura shrimps in golden broth \$168

樱花虾脆瑶柱干煸四季豆

Wok-fried string beans with conpoy and dry sakura shrimps

\$168

鱼香花胶有机茄子煲

Braised organic eggplant with fish maw in chili sauce

\$188

鱼汤百合浸有机奶白菜

Braised milky pak choi with lily bulb in fish broth

\$188



■ 北菇双耳红烧豆腐

Braised bean curd with duo fungus and dried shitake mushrooms

\$138



六必居茄子焖山药

Braised organic Chinese yams with eggplant in brown bean sauce \$148



■ 各式炒有机时蔬

Your choice of seasonal organic vegetables

\$118

[做法]Cooking Styles:

X.O 酱炒 / Stir-fried with X.O sauce

蒜茸炒 / Stir-fried with minced garlic

姜汁炒 / Stir-fried with ginger juice

白腐乳椒丝炒 / Stir-fried with fermented white bean curd and shredded chili

以上菜肴皆可按要求做成纯素

All above can be made vegan upon request



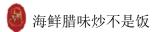
## 醇香饭面 NOODLES. RICE

鲜蟹肉浓鱼汤米线 (每位)

Rice noodles with crab meat and grouper fillet in fish stock (per person) \$108

干炒牛肉河

Wok-fried flat rice noodles with sliced beef \$128



Wok-fried Orzo pasta with preserved Chinese sausage, scallops and prawns \$188

干贝辽参鲜蟹肉蛋白炒饭

Fried rice with crab meat, sea cucumber, conpoy and egg white \$228

◎ 波士顿龙虾鲜蟹肉浓虾汤糙米泡饭

Braised rice in prawn broth with Boston lobster, fresh crab meat and crispy brown rice \$328



# 甜心佳点 DESSERTS

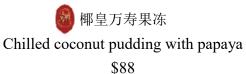
山西红枣糕

Steamed red date glutinous rice cake \$48

桃胶杨枝甘露

Chilled mango soup with chia seeds, fresh mango, pomelo and peach gum \$68

奶油核桃露配核桃酥 Cream of walnut soup served with walnut pastry \$68



牛油果话梅血燕 Chilled superior bird's nest with avocado and preserved plum

\$138

蜂蜜桂花炖桃胶官燕 Double-boiled bird's nest with honey osmanthus and peach gum \$588



