

老菜脯撈鮮蠶豆	78
Fresh Broad Bean with Preserved Vegetable	
爽口脆芥蘭	78
Kale with Pickled Pepper	
陳醋海蜇頭	138
Jellyfish in Chinese Vinegar Sauce	
醬汁牛展肉	138
Marinated Beef in Sweet Soy Sauce	
鮮沙姜白雲猪手	108
Sliced Trotter with Sand Ginger	
三 蜜汁熏黄魚	158
Deep-fried Yellow Croaker in Honeydew Sauce	
低温慢滷鮮鮑	188
Slow Cooked Fresh Abalone in Homemade Sauce	
酸菜拌珍珠膠	138
Sliced Fish Maw with Pickled Cabbage	
潮式凍魚飯	188
Chiu-Chao Style Cold Thread Fin Fish in Puning Sauce	



脆皮玻璃乳鴿 (整衹)	128
Deep-fried Crispy Pigeon (whole)	
明爐蜜汁叉燒	218
Honey Glazed Barbecued Pork	
滷水鵝掌	268
Marinated Goose Web in Homemade Sauce	
玫瑰豉油鷄(半祇/整祇)	188/358
Poached Chicken in Premium Soy Sauce (half / whole)	
📰 客家咸汁鷄 (半祇/整祇)	198/388
Salted Chicken (half / whole)	
化皮乳猪件 (6件)	588
Roasted Suckling Pig (6 pieces)	
化皮全體乳猪 (需提前一天預定)	1588
Roasted Whole Suckling Pig (one day in advance)	



	每位/per person
衝湯西施貝	108
Double- boiled Sea Clam Soup with Nori	
青欖炖本港角螺	158
Double-boiled Sea Whelk Soup with Green Olive	
大香菜炖水鴨	138
Double-boiled Duck Soup with Long Coriander	
陳皮鬆茸湯	138
Double-boiled Matsutake Soup with Dried Tangerine Peel	
花膠燒椒酸辣湯	188
Hot and Sour Soup with Fish Maw and Chili	
羊肚菌炖螺頭湯	218
Double-boiled Sea Whelk Soup with Morel	
鬆茸炖花膠	318
Double-boiled Fish Maw Soup with Matsutake	



	每位/per person
青蔬汁野米燴遼參	328
Braised Sea Cucumber with Wild Rice in Taro and Spinach Sauce	
鮑汁六十頭關東遼參	368
Braised 60 Heads Sea Cucumber in Abalone Sauce	
生拆蟹肉燴燕窩	458
Braised Bird's Nest Soup with Crab Meat	
三 香檸黃花膠	388
Blanched Fish Maw with Lime Essence	
黄烧三頭花膠公	788
Braised 3 Heads Fish Maw in Carrot and Pumpking Sauce	
紅煨兩頭鮮鮑	728
Stewed 2 Heads Fresh Abalone	
鮑汁扣溏心鮑	
十頭 10 Heads	1288
八頭 8 Heads	1488
Braised Abalone in Abalone Sauce	

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生猛海鲜 Live Seafood

青衣魚(每100克, 需提前一天預定)	250
Tsing Yi (per 100g, one day in advance)	
清蒸 Steamed	
東星斑 (每100克)	230
Spotted Grouper (per 100g)	
清蒸 Steamed	
古法蒸 Steamed with Shredded Pork	
骨香炒 Fried with Spicy Sauce	
豆醬煮 Poached with Puning Sauce	
老虎斑 (每100克)	80
Tiger Grouper (per 100g)	
清蒸 Steamed	
古法蒸 Steamed with Shredded Pork	
骨香炒 Fried with Spicy Sauce	
豆醬煮 Poached with Puning Sauce	
笋殻魚 (每100克)	70
Marble Goby (per 100g)	
清蒸 Steamed	
古法蒸 Steamed with Shredded Pork	
陳皮蒸 Steamed with Dried Tangerine Peel	
豆醬砂鍋焗 Baked with Puning Sauce in Clay Pot	
老菜脯焗 Baked with Preserved Vegetable	



香煎 Pan-fried with Chardonnay Wine Sauce

大龍蝦 (毎100克)	250
Rock Lobster (per 100g)	
三葱爆 Wok-fried with Shallot and Onion	
鷄油花雕蒸 Steamed with Chicken Oil and Huadiao Wine	
上湯焗 Superior Broth	
📰 薄殼大響螺 (每100克, 需提前一天預定)	398
Sea Whelk (per 100g, one days in advance))	
堂灼 Poached	
炭燒 Charcoal Grilled	
📰 凍紅花蟹 (每100克, 需提前一天預定)	220
Chilled Fresh Flower Crab (per 100g, one day in advance)	
膏蟹 (每100克)	80
Green Crab (per 100g)	
花雕豚肉蒸 Steamed with Minced Pork in Huadiao Wine	
粉絲焗 Baked with Vermicelli	
姜葱炒 Wok-fried with Ginger and Chive	
富貴蝦 (每100克, 需提前一天預定)	420
Mantis Shrimp (per 100g, one days in advance)	
花雕浸 Huadiao Wine Infused	
避風塘 Typhoon Shelter-style	

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生猛海鲜 Live Seafood

小青龍 (毎衹)	398
Baby Lobster (per piece)	
花雕鷄油蒸 Steamed with Chicken Oil and Huadiao Wine	
幹巴菌粉絲炒 Sautéed with Ganba Fungus and Vermicelli	
莎當妮汁煎 Pan-fried with Chardonnay Wine Sauce	
鬆葉蟹 (每100克)	138
Snow Crab (per 100g)	
🧱 花雕鷄油蒸 Steamed with Chicken Oil and Huadiao Wine	
砂鍋焗 Baked in Clay Pot	
象拔蚌 (每100克, 需提前一天預定)	218
Geoduck (per 100g, one day in advance)	
龍蝦湯灼 Poached in Lobster Broth	
黑金鮑 (每100克, 需提前一天預定)	208
Rainbow Abalone (per 100g, one day in advance)	
陳皮粥底灼 Poached with Dried Tangerine Peel in Congee	
醬爆 Wok-fried in X.O Sauce	
大竹蟶 (每100克)	68
Razor Clam (per 100g)	
凉瓜青灼 Poached with Bitter Melon	
豉椒炒 Sautéed with Pepper and Black Bean Sauce	
蒜茸蒸 Steamed with Garlic	

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牛肉,猪肉,鷄肉 Beef, Pork, Chicken

羊肚菌鬆露煎M9和牛(位)	638
Pan-fried M9 Wagyu Beef with Morel and Truffle in Black Pepper Sauce (per person)
青檸海鹽M6和牛粒	428
Pan-fried M6 Wagyu Beef Cubes with Sea Salt and Lime Zest	
蘭度沙茶醬炒和牛	428
Sautéed Wagyu Beef Cubes with Chinese Kale in Satay Sauce	
慢火煮牛臉肉(位)	208
Stewed Beef Cheek Cubes (per person)	
石庫門老酒燒肉	268
Braised Pork Belly with Huadiao Wine	
鮮果咕咾肉	158
Pan-fried Sweet and Sour Pork with Seasonal Fruits	
潮州炸粿肉	188
Deep-fried Bean Curd Rolls with Minced Pork	
馬友咸魚蒸肉餅	238
Steamed Minced Pork with Mayou Salted Fish	
鮮沙姜焗走地鷄	288
Baked Chicken with Sand Ginger in Clay Pot	
脆皮炸子鶏 (半祇/整祇)	188/238
Deep-fried Crispy Chicken (half / whole)	
西檸黑白芝麻鷄	158
Deep-fried Chicken with Sesame in Lemon Sauce	
酸蘿卜炒仔鴨	188
Sautéed Duck with Pickled Radish	
陳皮豆豉碌鹅	328
Stewed Goose with Taro in Black Bean Sauce	
X.O醬笋片爆羊裏脊	268
Wok-fried Lamb Tenderloin with Sliced Bamboo Shoots in X.O Sauce	

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避風塘肉蟹 (整祇)	438
Typhoon Shelter-style Fried Crab (whole)	
脆瓜百合炒螺片	328
Sautéed Sliced Sea Whelk with Cucumber and Lily Bulbs	
帶子炒蝦球	288
Wok-fried Scallops and Prawns in Spicy Beef Sauce	
桂花瑶柱炒花膠	468
Wok-fried Egg with Fish Maw and Conpoy	
魚子醬珍珠蝦球 (位)	238
Sautéed Prawns with Caviar and Egg White (per person)	
蘇香辣煮斑球 (位)	268
Poached Tiger Grouper in Spicy Fish Broth (per person)	
潮汕炸蝦枣	388
Deep-fried Shrimp Paste with Water Chestnut	



濃鷄湯咸肉手撕豆腐	168
Boiled Bean Curd with Salted Pork and Dried Shrimps in Chicken Broth	
櫻花蝦山藥	138
Wok-fried Chinese Yam with Sakura Shrimps	
桃江脆莴笋	118
Sautéed Asparagus Lettuce	
馬拉盞四寶蔬	108
Sautéed Vegetables in Belachan	
三色藜麥菌菇泡菠菜苗	98
Quinoa and Mushroom with Sautéed Spinach in Pumpkin and Carrot Juice	
田園時蔬	88
Seasonal Vegetable	
任選以下烹飪方法	
Choice of Greens from Our Daily Market Selection	
蒜蓉 Sautéed with Garlic	
上湯 Poached in Superior Soup	
蚝油 Sautéed with Oyster Sauce	
自灼 Poached in Soy Sauce	
清炒 Sautéed	
拍蒜油渣炒 Sautéed with Garlic and Lard Dregs	



葱香和牛崧炒飯	188
Minced Wagyu Beef Fried Rice with Green Onion	
富貴櫻花蝦蛋白炒飯	158
Egg White Fried Rice with Sakura Shrimps	
龍蝦汁玉帶炆伊面	198
Braised E-fu Noodle with Scallops in Lobster Sauce	
鮑片如意稻庭面(位)	98
Soup Noodle with Sliced Abalone and Elm Mushroom (per person)	
五常絲苗	18
Steamed Rice	
陳年老菜脯煲粥(位)	48
Congee with Minced Pork and Preserved Vegetable (per person)	



	每位/per person
陳皮紅豆沙	48
Sweetened Red Bean Soup with Dried Tangerine Peel	
楊枝甘露	48
Mango Pomelo and Sago Sweet Soup	
蛋白杏仁茶	48
Sweetened Almond Soup with Egg White	
燕窩茉莉烙	88
Jasmine Pudding with Bird's Nest and Milk	
鳄梨燕窝瓊脂露	88
Avocado Cream with Bird's Nest	
陳皮炖燕窩	328
Double-boiled Bird's Nest Soup with Dried Tangerine Peel	

點心(午餐供應)

Dim Sum (Available For Lunch)

彭點 Steamed

鬆茸竹笙菌菇餃	68
Steamed Matsutake Dumpling with Bamboo Fungus	
笋尖鮮蝦餃	88
Steamed Shrimp Dumpling with Bamboo Shoot	
瑶柱猪肉燒賣	78
Steamed Conpoy and Pork Siu Mai	
百醬蒸鳳爪	68
Steamed Chicken Feet in Homemade Brown Sauce	
柱候醬蒸金錢肚	78
Steamed Beef Tripe in Soy Bean Paste	
上湯鮮竹卷	68
Steamed Bean Curd Rolls with Bamboo Fungus, Shrimp and Carrot	
蜜汁叉燒包	68
Steamed Honey Barbecued Pork Bun	
鬆茸瑶柱灌湯餃 (位)	88
Steamed Seafood Soup Dumpling with Conpoy and Matsutake (per person)	
海鮮鳳眼餃	88
Steamed Crab Meat Dumpling with Shrimp and Conpoy	

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陳皮和牛腸粉	88
Steamed Wagyu Beef Rice Roll with Dried Tangerine Peel	
脆網鮮蝦腸粉	88
Steamed Prawn Rice Roll with Fresh Dough	
蜜汁叉燒腸粉	68
Steamed Honey Glazed Barbecued Pork Rice Roll	
羅漢上素腸粉	58
Steamed Rice Roll with Vegetable and Mushroom	



鷄絲鮮蝦春卷	68
Deep-fried Chicken and Shrimp Spring Roll	
瑶柱火腿蘿卜糕	68
Pan-fried White Radish Cake with Pork and Conpoy	
香麻叉燒酥	68
Baked Honey Barbecued Pork Puff	
原祇鮑魚酥	48/pc
Baked Whole Abalone Puff	
一口和牛酥	28/pc
Deep-fried Wagyu Beef Puff	
酥皮蛋撻	l 8/pc
Baked Egg Tart	
燕窩焗蛋撻	38/pc
Baked Bird's Nest Egg Tart	



生滚鮑魚粥	88
Congee with Whole Fresh Abalone	
生滚海鮮粥	88
Congee with Assorted Seafood	

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