




風味小食 APPETISERS

-  五香安格斯脆腩片 188
 Crispy Five Spice Sliced Angus Beef Brisket
-  [P] 滷水豬仔腳 158
 Suckling Pig Trotters in Soy Sauce
- 紅蜚頭伴青瓜 138
 Marinated Japanese Cucumber with Jelly Fish
- 黑松露茶燻蛋 (兩隻) 68
 Smoked Egg with Oolong Tea Leaves and Black Truffles (2 pieces)

明爐燒味 CHINESE BARBECUE

- 凍頂烏龍茶燻鴿 (全隻) 188
 Smoked Pigeon with Oolong Tea Leaves (whole)
- 兩位 For Two/四位 For Four
-  [N][P] 蜜汁叉燒 85/168
 Honey-glazed Barbecued Pork
- [N] [P] 化皮乳豬件 95/188
 Barbecued Suckling Pig with Century Egg and Pickled Ginger
- [P] 冰燒三層肉 78/158
 Crispy-roasted Pork Belly

 廚師精選 Chef's Recommendation

[N] 含果仁 Dishes with nuts [P] 含豬肉 Dishes with pork
 [S] 辛辣 Spicy dishes [V] 素食選項 Vegetarian options 不含味精 No MSG Added

如果你對某些食物敏感，請告知服務人員

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湯羹 SOUP

每位 per person

-  [P]原粒瑤柱螺頭燉鮑魚 218
Double-boiled Dried Sea Whelk with Whole Conpoy and Abalone
-  生拆蟹肉菜苗羹 118
Braised Vegetable Sprouts Soup with Crab Meat
-  [S]宮廷海鮮酸辣羹 118
Hot and Sour Soup with Seafood
-  [P]杏汁花膠燉白肺湯 198
Double-boiled Pork Lung Soup with Fish Maw and Almond Cream
- [P]菜膽北菇燉竹笙 98
Double-boiled Black Mushroom Soup with Brassica and Bamboo Pith
- [P]足料老火靚湯 88
Chinese Soup of the Day

素湯羹 VEGETARIAN SOUP

- [V]松露白菌南瓜羹 118
Braised Pumpkin Soup with Wild Mushrooms and Truffles
- [V]酸辣素絲羹 98
Hot and Sour Soup with Assorted Vegetables

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生猛海鮮 LIVE CATCH OF THE DAY

生猛海鮮 Catch of the Day

時價 market price

東星斑

Spotted Garoupa

杉斑

Camouflage Garoupa

蘇鼠斑

Coral Garoupa

沙巴龍躉

Sabah Giant Garoupa

薑蔥蒸 Steamed, Ginger, Spring Onion

波士頓或本地龍蝦 Boston or Local Lobster

時價 market price

[P] 上湯開邊焗 Baked, Supreme Broth

薑蔥焗 Baked, Ginger, Spring Onion

蒜蓉蒸 Steamed, Garlic

芝士牛油焗 Baked, Cheese, Butter

膏蟹或肉蟹 Green Crab or Hardshell Crab

時價 market price

薑蔥炒 Wok-fried, Ginger, Spring Onion

雞油花膠蛋白蒸 Steamed, Hua Diao Wine, Egg White, Chicken Fat

海鮮湯泡飯 Poached, Seafood Soup, Puffed Rice

紅蟳米糕 Steamed, with Glutinous Rice



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[S] 辛辣 Spicy dishes

[V] 素食選項 Vegetarian options

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海鮮 SEAFOOD

	陳皮豆豉炒蝦球 Wok-fried Prawns with Tangerine Peel and Fermented Black Beans	278
	大千爆蝦球 Wok-fried Prawns with Dried Chilli and Shallots	278
	蔥花皮蛋炒滑蛋蝦仁 Wok-fried Shrimps with Scrambled Egg, Milk, Century Egg and Spring Onion	268
	[S] 川汁蘆筍炒澳洲帶子 Wok-fried Australian Scallops with Asparagus in Chilli Sauce	258
		每位 per person
	黑松露蛋白炒龍蝦球 Wok-fried Lobster with Egg White and Black Truffles	318
	皇湯蛋白蒸斑件 Steamed Garoupa Fillet with Egg White in Superior Chicken Broth	300
	[P] 酥香焗蟹蓋 Baked Stuffed Crab Shell	168

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鮑魚及海味 ABALONE & DRIED SEAFOOD

每位 per person

[P] 香蔥爆原條遼參

238

Wok-fried Whole Sea Cucumber with Spring Onion

 [P] 原隻南非鮮鮑魚伴鵝肝

288

Braised Whole South African Abalone served with Goose Liver

[P] 蠔皇原隻廿六頭吉品鮑魚

1,380

Braised Whole Yoshihama Abalone in Superior Oyster Sauce

[P] 鵝掌伴南非鮑片

488

Braised Sliced South African Abalone with Goose Web


[P] 蠔皇原隻南非鮮鮑魚伴柚皮

258

Braised Whole Abalone
served with Pomelo Peel in Superior Oyster Sauce


燕窩 BIRD'S NEST

每位 per person

 [P] 紅燒官燕 (需時二十分鐘)


518

Braised Imperial Bird's Nest in Brown Sauce
(Require 20 minutes cooking time)

 [P] 蟹皇燴官燕

518

Braised Imperial Bird's Nest with Crab Roe in Superior Broth

 [P] 上湯竹笙燉官燕


518

Double-boiled Imperial Bird's Nest with Bamboo Pith
in Superior Broth

[P] 蟹肉菜苗燕窩羹

288

Braised Bird's Nest Soup with Crab Meat and Vegetable Sprouts

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豬肉、牛肉及羊肉 PORK, BEEF & LAMB

-  [P] 桂花梨伴黑醋豬柳 258
 Stir-fried Pork Tenderloin with Italian Balsamic Vinegar
 served with Osmanthus Poached Pear
-  芥末青蘋果 M7 和牛粒 418
 Wok-fried M7 Wagyu Beef Cubes with Green Apple, Mustard and Wasabi
- [N][S] 辣香腰果牛柳粒 298
 Wok-fried Beef Tenderloin Cubes with Dried Chilli and Cashew Nuts
- [P] 脆煎黑毛豬腩伴紅梅杞子汁 238
 Stir-fried Iberian Pork Belly with Raspberry and Wolfberry Sauce
- 兩位 For Two/四位 For Four
-  蘆筍鵝肝和牛粒 208/400
 Wok-fried Wagyu Beef Cubes with Asparagus and Goose Liver
- 孜然三蔥爆威爾斯羊腩片 150/298
 Stir-fried Welsh Lamb Fillet with Assorted Onions and Cumin

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家禽 POULTRY

	半隻 half / 全隻 whole
港式片皮鴨 Hong Kong Style Peking Duck	318/598
二食 ([N]鴨崧生菜包 或 [S][P]XO 醬鴨殼) For the Second Course (Wok-fried Minced Duck served with Lettuce Wraps or Wok-fried Minced Duck in XO Sauce)	120
 脆皮炸子雞 Crispy Chicken	278/518
 瓦罉花雕雞 Braised Chicken in Hua Diao Wine	268/508
	例 per portion
 黑蒜鮑魚雞煲 Stir-fried Chicken Fillet and Fresh Abalone with Black Garlic served in Casserole	288
[N][S]宮保爆雞球 Wok-fried Kung Pao Fresh Chicken Fillet	218

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素菜 VEGETARIAN DISH

-  [M][S] 香辣茄子扒素鵝 168
 Braised Eggplants and Bean Curd Sheets in Chilli Sauce
- [V] 竹筍鼎湖上素 188
 Braised Bamboo Pith, Pumpkin and Superior Vegetables
- [V] 鮮淮山泮水芹香 148
 Stir-fried Fresh Yams, Lily Bulbs, Lotus Roots and Celeries
- [V] 欖菜素雞四季豆 148
 Stir-fried Green Beans with Mock Chicken and Preserved Olives
- [V] 靈芝菇炆豆腐 138
 Braised Bean Curd with Marmoreal Mushrooms

飯及麵 RICE & NOODLES

-  蝦頭油蟹肉炒飯 238
 Fried Rice with Crab Meat in Shrimp Head Oil
-  櫻花蝦帶子蟹肉炒飯 238
 Fried Rice with Diced Scallops, Crab Meat and Sakura Shrimps
- 生炒和牛崧飯 208
 Fried Rice with Minced Wagyu Beef
- [P] 鮑粒飄香荷葉飯 228
 Fried Rice with Diced Abalone wrapped in Lotus Leaf
- 乾炒安格斯牛肉河粉 208
 Wok-fried Flat Rice Noodles with Angus Beef
- 薑蔥波士頓龍蝦兩麵黃 488
 Fried Crispy Noodles with Boston Lobster, Ginger and Spring Onion

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甜品 DESSERT

每位 per person

-  [V] 柚子西米香芒布甸 88
Chilled Mango Pudding with Pomelo and Sago
- [V] 茉莉茶焦糖燉蛋 68
Jasmine Tea Crème Brûlée
-  [V] 茗茶布甸 (茉莉茶朱古力、鐵觀音茶、綠茶) 98
Tea-inspired Puddings (Jasmine Chocolate, Iron Buddha Tea, Green Tea)

經典中式甜品 CLASSIC CHINESE DESSERT

- [N] 椰汁燉官燕 488
Double-boiled Imperial Bird's Nest with Coconut Milk
- [V] 楊枝甘露 68
Chilled Mango Sago Cream with Pomelo
- [V] 紅棗薑茶湯圓 68
Sweetened Ginger Tea with Red Dates and Glutinous Rice Dumplings
- [V] 蛋白杏仁茶 68
Sweetened Almond Cream with Egg White

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