

APPETIZER & HONGKONG-STYLE BARBECUE | 前菜, 燒味篇

北京片皮烤鴨 Peking duck served with traditional Chinese crêpe	\$90 whole
圓筒豬手 Pig knuckle stuffed with minced pork and bacon	\$20 small
話梅花彫冷醉蝦 Poached prawns marinated with sour plum and Chinese shaoxing wine	\$20 small
海蜇酒醉鳳翼 Drunken chicken wing served with jelly fish	\$20 small
滷水豆腐鴨片 Teochew-styled sliced duck and beancurd	\$20 small
風味吊片絲 Crispy squid tossed with pork floss, salt and pepper	\$15
五香牛展 Shin of beef with five spices	\$15

SHARK'S FIN & BIRD'S NEST

魚翅, 燕窩類

紅燒鮮蟹鉗骨翼翅 Braised superior shark's fin broth with crab claw	\$150 per person
紅燒海味骨翼翅 Braised superior shark's fin broth with shredded abalone, conpoy, fish maw and sea cucumber	\$90 per person
鮮人參佛跳牆 Buddha Jump Over The Wall Shark's fin, premium abalone, fish maw, sea cucumber, pig's tendon, conpoy, ham, mushroom, ginseng and chicken	\$90 per person
紅燒大鮑翅 Braised superior shark's fin	\$70 per person
翅骨湯野菌瑤柱脯燉排翅 Double-boiled superior shark's fin with whole conpoy and Italian cepe mushroom in shark's bone consommé	\$68 per person
紅燒蟹肉燕窩 Braised bird's nest with crab meat and minced ham	\$68 per person
芙蓉玉帶燴燕窩 Steamed savoury egg white topped with bird's nest, shredded scallops and crab roe	\$68 per person

柱脯花膠腿片燉排翅 \$65  
Double-boiled shark's fin with fish maw, conpoy and ham per person

龍鳳大生翅 \$45  
Braised shark's fin with shredded lobster and chicken per person

#### ABALONE

鮑魚，海味

蠔皇澳洲野生青邊鮑魚 \$13  
Whole supreme Australian green lip abalone per 100g

紅燒二頭澳洲鮑魚 \$75  
Whole Australian two-headed abalone per piece

紅燒二頭紐西蘭鮑魚 \$70  
Whole New Zealand two-headed abalone per piece

黃燜三頭澳洲湯鮑 \$45  
Whole Australian three-headed abalone in chef's special recipe broth per piece

黃燜鮮吉品湯鮑 \$40  
Braised whole premium abalone with bai ling zhi mushrooms and vegetables in chef's special recipe broth per piece

發財富貴盆 \$40  
Braised premium abalone, fish maw, sea cucumber, goose web and vegetables per piece

鮮鮑片海帶豆腐 \$20  
Sliced abalone braised with seaweed, beancurd, mushroom and seasonal vegetables per person

碧綠百靈菇海參扣鵝掌 \$18  
Braised sea cucumber, goose web, bai ling zhi mushroom and seasonal vegetables per person

#### SOUP

湯羹

翅骨湯野菌燉雙寶 \$20  
Double-boiled fish maw with conpoy, bamboo pith and cepe mushroom served in shark's bone consommé per person

魚翅綉球翅骨湯 \$20  
Shark's fin and shrimp paste ball stuffed with diced ham and diced enoki mushrooms served in shark's bone consommé per person

龍皇太子羹 \$18  
Lobster broth with scallop, crab meat, roe, asparagus, beancurd and savoury egg white per person

黃耳雪蛤雞茸羹 \$15  
Chicken broth with hashima and yellow fungus per person

宋嫂魚羹 \$13  
Fish broth with parma ham, bamboo shoot and assorted mushrooms per person

All prices are subject to 10% service charge and prevailing Government taxes

文絲海鮮酸辣湯 Hot and sour broth with assorted seafood, bamboo shoot and agaric	\$13 per person
上湯龍鳳球 Conpoy and shrimp paste ball served in superior consommé	\$12 per person
云池玉液羹 Vegetarian broth with luffa, assorted mushrooms, bamboo shoot, fungus and beancurd	\$10 per person
<b>SEAFOOD</b>	
<b>海鮮</b>	
石窩黑椒鱸魚球 Braised sea perch fillet with shredded onions and black peppercorn served in a stone pot	\$30 small
XO醬西芹甜豆炒斑球 Wok-fried garoupa fillet with celery and sweet peas in spicy XO sauce	\$28 small
白雪藏龍 Stir-fried lobster with savory egg white, fresh milk, shrimp roe and vegetables	\$40 small
銀絲玉蘿蝦球 Braised prawns served with bean starch noodles, scallion and coconut cream	\$35 small
鳳梨醬蝦仁 Sautéed shrimps in pineapple sauce	\$26 small
玉液浸星斑球 Spotted garoupa fillet and bean starch noodles served in congee stock and shark's bone cartilage	\$28 small
鳳巢三文寶盒 Sautéed diced salmon with spicy sauce served in a taro nest	\$26 small
風味軟殼蟹 Crispy soft shell crab with spicy pepper, salt, garlic and pork floss	\$38 small
姜花醬蒸大蟹鉗 Steamed crab claw in nyonya sauce	\$30 per piece
七味焗巴馬鱸魚 Oven-baked sea perch fillet with parma ham in pineapple sauce	\$18 per person
京醬汁焗鱸魚 Oven-baked sea perch fillet with kai lan, lotus root, shrimp roe served in chef's special sauce	\$18 per person
砵仔鳳凰焗海鱸 Oven-baked egg with diced sea perch fillet, honey-glazed pork, dried shrimp and mandarin orange peel	\$32 small
雀巢香芒蜜瓜海皇 Sautéed scallops, prawns, coral clams, mango and honey dew balls served in potato nest	\$38 small

All prices are subject to 10% service charge and prevailing Government taxes

香料醬爆蝦球 \$32  
Stir-fried crispy prawns with custard sauce and chili powder small

百里香煎焗活蝦 \$38  
Pan-fried live prawns with thyme small

荔枝糖醋枇杷釀蝦 \$30  
Sautéed prawns stuffed with shrimp paste and oats,  
served with lychee and bell pepper in sweet and sour sauce small

## LIVE SEAFOOD

### 活海鮮

東星斑 \$13  
Spotted east star garoupa per 100g

西星斑 \$12  
Spotted west star garoupa per 100g

筍殼魚 \$10  
Soon hock per 100g

活蝦 \$10  
Prawns per 100g

本地龍蝦 \$15  
Lobster per 100g

Choice of preparation | 活海鮮烹調方式

港式蒸 | Steamed with soy sauce

油鹽水浸 | Clear-poached with salt water, spring onions and roasted garlic

梅菜雲耳蒸 | Steamed with fungus and preserved vegetables

杞苗浸 | Poached with gau gei in superior stock

姜絲油浸 | Deep-fried with shredded ginger in light soy sauce

## POULTRY, PORK, LAMB, VENISON & BEEF

### 雞, 豬, 牛, 鹿

醬爆七彩鹿柳 \$26  
Stir-fried venison with white shimeijim mushrooms, celery and bell pepper small

黑椒雙菇鹿柳條 \$26  
Sautéed venison with assorted mushrooms and black peppercorn small

海參栗子鴨片 \$28  
Sliced duck, sea cucumber, chestnut in Chinese shao xing wine served in a claypot small

白灼蘭苗和牛肉 \$68  
Poached wagyu beef with vegetables in light soy sauce small

醬爆彩盞羊腩肉 \$40  
Sautéed lamb chop with baby corn in spicy sauce served in rice basket small

All prices are subject to 10% service charge and prevailing Government taxes

話梅晶梨牛柳粒 Pan-fried beef tenderloin topped with light wasabi sauce served with chilled fresh pear marinated in sour plum	\$30 small
紅酒黑椒牛柳粒 Wok-fried beef tenderloin with mushrooms and black peppercorn in red wine sauce	\$30 small
花香煎焗黑豬扒 Pan-fried US Kurobuta pork chop in peanut sauce served with white shimeiji mushroom and Hong Kong kai lan	\$15 small
山楂野草焗排骨 Braised spare ribs and hawthorn	\$12 per person
鮑魚鴛鴦雞煲 Chicken, abalone cubes, frog legs, mushrooms and scallion served in a claypot	\$38 small
<b>SEASONAL VEGETABLES &amp; BEANCURD</b> 蔬菜，豆腐	
蟹肉蟹粉滑豆腐 Steamed egg white beancurd with crab meat, roe and asparagus	\$22 small
黃燜瑤柱蝦干扒津膽 Braised Chinese cabbage with conpoy and dried shrimps in chef's special recipe broth	\$22 small
金針銀絲菜煲 Squid, enoki mushrooms, dried shrimps and conpoy with bean starch noodles served in a claypot	\$18 small
火腩乾煸四季豆 Wok-fried spring bean with roasted pork and minced shrimps	\$18 small
鮑絲海帶豆腐 Braised home-made seaweed beancurd with shredded abalone, conpoy and mushroom	\$24 small
蠔皇梅菜扒芥蘭 Hong Kong kai lan braised with preserved vegetables in oyster sauce	\$18 small
珊瑚扒露筍 Braised asparagus with crab meat and roe	\$26 small
玉液瑤柱灼菜苗 Poached vegetables with conpoy served in congee stock and shark's bone consommé	\$20 small
<b>VEGETARIAN DISHES</b> 素食	
桂花酸辣素脆鱈 Vegetarian eel in sweet and sour sauce	\$15
如意三菇竹筍素翅羹 Vegetarian shark's fin broth with bamboo pith and assorted mushrooms	\$15 per person

All prices are subject to 10% service charge and prevailing Government taxes

翡翠刺参素汤鲍 Braised mock abalone with vegetarian sea cucumber, sea moss and vegetables	\$32 small
金银玉萝素大虾 Stir-fried vegetarian prawns with taro and pumpkin	\$22 small
碧绿三菇扒豆腐 Braised beancurd with assorted mushrooms and seasonal vegetables	\$22 small
腰果宫保素鸡丁 Stir-fried diced vegetarian chicken with celery, cashew nuts and dried chilli, gong pao style	\$28 small
鼎湖上素 Braised assorted fungus, mushrooms and baby corn with seasonal vegetables	\$32 small
佛钵飘香 Stir-fried vegetarian ham, mushroom, celery and cashew nuts served in a taro basket	\$32 small
蜜桃草莓咕嚕素肉 Wok-fried vegetarian pork with peaches and strawberries in sweet and sour sauce	\$28 small
碧绿鲜菌素鲍丝焖伊面 Braised ee-fu noodles with shredded mock abalone and assorted mushrooms	\$20 small
禅园素火腿炒饭 Fried rice with vegetarian ham, carrot and sweet corn	\$20 small
<b>RICE &amp; NOODLES</b>	
粉，面，飯	
萬豪一品炒飯 Fried rice with diced scallops, shrimps, crab meat, chicken conpoy and asparagus	\$30 small
蟹肉瑤柱蛋白炒飯 Fried rice with crab meat, conpoy, asparagus and egg white	\$28 small
錦繡海鮮粒泡絲苗 Fragrant rice soup with assorted seafood, minced sole, salted vegetables & Japanese seaweed	\$28 small
火鴨絲茄子燜伊面 Stewed ee-fu noodles with duck and eggplant	\$20 small
豉椒牛肉河粉 Stewed rice noodles with sliced beef and bell pepper served in black bean sauce	\$20 small
腊味煙鴨粒炒飯 Wok-fried rice with smoked duck, Chinese sausage, and preserved meat	\$20 small
福建炒麵線 Stewed mee sua with honey-glazed pork and shrimps	\$18 small
美國龍蝦燜魚茸面 Stewed fish-flavoured noodles with lobster and enoki mushrooms	\$38 small

All prices are subject to 10% service charge and prevailing Government taxes