

廚師推薦 Chef's Recommendation

	每份 Per Portion
1. 錦繡中華四小葷 Combination of deluxe four small individual platters	53 per person
2. 黑蒜佛跳牆 Mini Monk Jump Over The Wall With Black Garlic	308 per person
3. 千絲奶油蝦球 Wok-fried prawns with butter, milk, chili and scented curry leaves	118
4. 秘制香辣煎羊排 Wok-seared prime lamb racks served with kaffir lime chili sauce	158 / 3 racks
5. 紫菜飛魚蛋煎北海道帶子 Wok-seared Japanese Hokkaido scallops with mayo dressing, fish roe and mix flavor seaweed	92 / 2 pieces
6. 味噌腰果焗鴨煲 Stewed Duck with Japanese Miso and cashew nuts serve in a claypot	68
7. 西湖沙拉鹹蛋軟殼蟹 Batter fried soft shell crab with salted egg yolk serve on chilled honey mustard mayonnaise sauce	78

餐前小食及點心 Appetizers and Dim Sum Dishes

8. 夏果口水凍雞 Chilled chicken with Sichuan chili oil and crushed peanuts	38
9. 風脂油煎釀北海道帶子 Pan-seared Hokkaido scallop stuffed with cuttlefish mousse	46 per piece
10. 點點心意 Three combination Dim Sum platter	38
11. 蒜香溏心遮里茄子 Chilled cherry tomato brine with maple syrup and garlic	33
12. 石榴球配黑莓醬 Savory fried treasure bag stuffed with prawns and chicken, with blackberry sauce	38

13. 鵝肝醬蒸燒賣皇 Steamed homemade king siew mai with foie gras mousse	42
14. 黑蒜和牛松賣 Black Garlic Siew Mai with stir fried minced Wagyu	48
15. 黑松露青汁蝦餃皇 Steamed black truffle shrimps dumpling with green sauce	38
16. 鹹蛋南瓜條 Savory fried pumpkin strips coated with minced salted egg yolk	28
17. 麼麼烤鴨皮蛋卷 Beijing duck rolls with cucumber wrapped in homemade “Momo” skin	34

燒烤類 Barbeque Dishes

18. 馳名北京片皮鴨(兩吃) Beijing style roasted duck Roasted skin served with traditional pancake, cucumber, spring onion, and chef’s special duck sauce

請任選一種鴨肉煮法

Please select your preferred preparation for the duck meat

- 薑蔥炒
Wok-fried duck meat with spring onions and ginger
- 斬肉件
Chopped duck meat
- 欖菜鴨絲燜米粉
Braised rice vermicelli with pickled olive and shredded duck meat
- 鴨糝生菜包
Sautéed minced duck meat and water chestnuts served with lettuce

19. 廣東燒鴨 Cantonese roasted duck	52
20. 蜜汁雞叉燒 Home roasted honey chicken	49
21. 幹爆芋頭鴨件 Fragrant dry stewed roasted duck chunk with hot chili and yam	58

湯羹類 Soup Dishes

	每位 Per person
22. 文家宜蟹肉烩斋翅 Braised vegetarian fin soup with jumbo crab meat and Wincarnis wine	78
23. 白松露油龍躉肉烩斋翅 Braised mince grouper meat with vegetarian fins and truffle oil	78
24. 清燉蛋松茸海藻湯 Double boiled Chawan egg soup with Matsutake mushrooms with dried seaweed	68
25. 砂拉越白胡椒花膠魚濃湯 White pepper spicy creamy broth with giant grouper fillet, tofu and coriander	68
26. 濃莧蝦茸羹 Olive oil blended spinach soup, Enoki mushroom and minced prawn	38
27. 巴西子瑤柱雞片湯 Clear sun-dried scallop broth with basil seeds, shredded chicken and bamboo pith	33
28. 人參花膠燉鮑魚湯 Double-boiled sliced abalone with fish maw and Korean ginseng	88
29. 酸辣脆肉海參羹 Hot & sour soup with shredded sea cucumber and crispy meat	38
30. 中華苑時日燉靚湯 Double-boiled soup of the day <i>(Please ask our service attendant for assistance)</i>	33
31. 瑪卡雪蓮燉松茸官燕 Double-boiled bird's nest with snow lotus, Matsutake mushroom in superior stock	228
32. 金湯熏鴨烩花膠官燕 Braised bird's nest soup with smoke duck, mashed pumpkin and fish maw	228
33. 上海蟹粉龍蝦齋翅 Braised "Shanghai" style crab meat soup with lobster meat and vegetarian fin	178
34. 滋味油滑雙龍羹 Braised lobster and prawn meat soup with fragrant onion oil	178

海味類 Dried Seafood Dishes

	每份 Per Portion
35. 翡翠蠔皇原只湯鮑(2 頭) Stewed whole abalone (2 Heads) Garnished with stir-fried vegetables and crowned with supreme oyster sauce	288
36. 翡翠蠔皇原只湯鮑(3 頭) Stewed whole abalone (3 Heads) Garnished with stir-fried vegetables and crowned with supreme oyster sauce	218
37. 紅燒切角亞歷山鮑魚 Stewed Mexico Alisan abalone cube with brown sauce	348
38. 南瓜汁鱈魚焗鮑魚 Stewed abalone cubes with fried cod fish in golden pumpkin sauce	168
39. 24 頭日本吉品鮑 Stewed 24 heads Japanese Yoshihama abalone with homemade abalone sauce	700
40. 椰汁沙律生煎鮑片 Wok-seared sliced abalone and Cameron salad tossed with coconut dressing	158
41. 海參鵝掌 Stewed goose web with sea cucumber in dried shrimp sauce	68 per person
42. 特厚花菇 Supreme black mushroom	17 per piece
43. 日本江瑤柱 Japan sun-dried scallop	19 per piece

生猛海鮮 Live Seafood

An all new dining experience. Please select from the Live Seafood list below & choose your preferred method of preparation.

在一個全新的用餐體驗，請選擇閣下喜好的海鮮和烹飪調法，本餐廳全體職員都很樂意地為您服務

每 100 克 Price Per 100g

44. 老鼠斑 Polka dot grouper (Please pre-order three days in advance)	Market price
45. 蘇眉魚 Hump head wrasse (Please pre-order three days in advance)	Market price
46. 生猛龍虎斑 Tiger Grouper	43
47. 東星斑 Coral trout (East Star)	68
48. 泰星斑 Coral trout (Tai Xing)	60
49. 西星斑 Coral trout (West Star)	60
50. 筍殼魚 Marbled goby (Soon Hock)	48
51. 澳洲活龍蝦 Australian live lobster	128
52. 智利长脚蟹 Chilean Crab	60

野生特选河魚 Chef Selected Wild River fish

每 100 克 Price Per 100g

53. 上遊野生忘不了 Up Stream Wild River Empurau Fish	200
54. 野生大八丁 Wild River Patin Buah	41

烹調法 Method Of Cooking:

- STEAMED SOYA SAUCE 清蒸
with light soya sauce, coriander and leek
- NYONYA STEAMED 娘惹蒸
with torch ginger, chili and lime juice
- ASAM STEAMED OR FRIED 亞叁蒸或炸
with turmeric, asam jawa, chili, tomato and lemon grass

- FISHERMAN SAUCE 漁家蒸
with chili, dried shrimp, onion, Chinese celery and black bean
- STEAMED SALTED FISH AND CHILI 鹹魚豆醬粥底蒸
with tauchu, ginger, garlic and congee
- CRISPY FRIED 蒜香脆炸
with homemade soya sauce and fragrant garlic
- STEAMED WITH BLENDED CHILLI 紅醬皇蒸
Tauchu, spicy chili oil, soya sauce and ginger

海鮮類 Seafood Delicacies

	每份 Per Portion
55. 椰汁咖哩雙輝大蝦 Grilled giant prawn with sea salt, coconut yellow curry with dried shrimp sauce	128/200gm
56. X.O 醬蘆筍炒帶子 Stir-fried Australian scallops with asparagus in X.O sauce	128
57. 菜脯煎北海道帶子 Wok-seared Japanese Hokkaido scallops topped with fragrant pickle, chili and egg	92 / 2 pieces
58. 蛋松龍躉賽螃蟹 Stir-fried creamy egg white with crab meat, shredded giant grouper and fried egg	108
59. 紫菜雪梨炒龍躉球 Wok-fried sliced giant grouper with snow pear and mixed flavor seaweed	108
60. 溫公蝦球帶子 Wok-fried prawns and scallops with preserved beancurd, chili and garden vegetables	118
61. 干咖喱避風塘炸三鮮 Fried assorted seafood, mock meat with garlic and dry curry powder rice	123
62. 鹹蛋醬黃金蝦 Golden prawns with salted egg yolks	118
63. 酸菜蜜汁鱈魚件 Deep-fried Canadian cod fish cutlet with pickled vegetables in honey sauce	208

家禽類 Poultry Dishes

	每份 Per Portion
64. 蒜香當歸菜園雞 Deep-fried crispy chicken marinated with garlic and angelica	68
65. 粵式洋蔥燒汁雞 “Cantonese” style stir-fried boneless chicken with onion	49
66. 香酥胡椒玉露炸雞塊 Crispy fried pepper chicken cubes marinated with fish sauce	49
67. 柚子辣醬炸雞扒 Deep-fried crispy boneless chicken with pomelo plum sauce	49
68. 蜜柚子薑雞 Honey-glazed boneless chicken topped with crispy ginger flakes	49
69. 蔥頭脆蒜炒雞片 Stir fried slice chicken with golden garlic and spring onion strips	49

牛肉,羊肉 Beef and Lamb Dishes

	每份 Per Portion
70. 孜然椒鹽羊柳片 Savory fried premium sliced lamb with cumin and five spices	98
71. 京蔥芯炒羊肉片 Stir-fried premium sliced lamb with Chinese leek sprouts	98
72. 新疆酥炸羊小腿 Savory fried crispy shredded lamb shank with Sichuan hot sauce	98
73. 薄荷爆炒羊柳片 Wok-fried premium sliced lamb with dried chili and mint leaves	98
74. 烤和牛大蝦配日本南瓜汁 Seared marble 8 Wagyu steak with prawn, mashed Japanese pumpkin and onion sauce	228
75. 糖心遮里茄子醬和牛片 Seared Wagyu slice roll with maple syrup cherry tomato and ginger paste	88
76. 白蒜片米層牛仔粒 Wok-fried beef tenderloin cubes with dry curry crispy rice and fried garlic	108
77. 黑椒蘭度牛柳粒 Wok-fried beef tenderloin cubes with jade kale and cashew nuts in black pepper sauce	108

豆腐, 蔬菜類 Beancurds And Vegetables Dishes

	每份 Per Portion
78. 上海蟹粉自制豆腐 Braised homemade egg beancurd with “Shanghai” crab meat sauce	59
79. 鮑汁鮮味太陽豆腐 Braised ‘sun-shaped’ beancurd with assorted seafood and meat with abalone sauce	68
80. 蔥油菜脯炸豆腐 Homemade beancurd topped with fried fragrant garlic and pickled vegetable	49
81. 江魚仔瑤柱浸莧菜 Poached Chinese spinach with sun-dried scallops and anchovies	58
82. 麻醬蟹肉烤蘆筍 Stir fried asparagus with grilled crab meat topped with sesame sauce	68
83. 龍鬚炒芹水老鼠耳 Stir-fried lotus roots with celery, mouse wood fungus and dragon threads	48
84. 人參蛋白汁扒枸杞菜 Poached wolfberry leaves with ginseng and egg white gravy	48
85. 鯪魚椒仔炒椰菜花 Stir-fried cauliflower with fried dace and chili	40
86. 每日新鮮時蔬(本地, 香港) Vegetables of the day (Local or Hong Kong) (Please ask our service attendant for assistance)	44

四季煲仔菜 Casserole Dishes**每份 Per Portion**

87. 火鴨味增焗石斑塊 Stewed grouper chunks with miso, mushroom and roasted duck	158
88. 酸菜生滾龍躉片 Sliced giant grouper with fish broth and pickled vegetables	138
89. 老薑花雕焗雞煲 Simmered chicken chunks with age ginger and Chinese wine	58
90. 章魚雞腐田園煲 Claypot stewed mix vegetables with homemade preserved chicken balls	53
91. 亞叁海鮮煲 Claypot assorted seafood with Asam Jawa sauce	118
92. 章魚海鮮豆腐煲 Braised beancurd with sun-dried octopus, seafood and vegetables	118

健康素食 Well Being Cuisine

93. 豌豆粟米羹 Sweet corn soup with green bean	33
94. 味增海藻雜菇湯 Assorted mushrooms soup with miso and dry seaweed	33
95. 腰果炒齋肉丁 Wok-fried mock chicken cube with cashew nuts	49
96. 碧綠豆根燴豆腐 Simmered beancurd with gluten "Tau Kan" and seasonal vegetables	49
97. 咖哩薄荷炒茄子 Stir-fried eggplant with curry and mint leaves	49
98. 糖醋炸香酥金針菇 Deep-fried crispy Enoki mushrooms served with sweet and sour sauce	49
99. 三絲香芹幹炒拉麵 Wok-fried Japanese ramen with Chinese parsley and mock meats	43

100. 胡椒蔬菜炒飯	43
Fried rice with mixed vegetables and white pepper	

飯粥類 Rice and Congee Dishes

	每份 Per Portion
101. 仔魚兩蛋炒飯	49
Wok-fried rice with silver anchovies, ikan bilis, salted egg yolk and egg	
102. 馬來叁魚炒飯	46
Fragrant fried rice with anchovies and chili, “Kampung” style	
103. 楊州炒飯	50
Fragrant fried rice with chicken Char Siew and shrimps, “Yang Zhou” style	
104. 乾隆皇海鮮炒飯	63
Assorted diced seafood fried rice with golden sun-dried scallops and vegetables	
105. 極品醬 X.O 炒飯	68
Fried rice with chef signature X.O sauce	
106. 鵝肝和牛粒炒飯	158
Fragrant fried rice with diced Wagyu and goose liver	
107. 豉香薑蔥雞粒炒飯	49
Wok-fried rice with ginger chicken and spring onion	
108. 細苗白飯	7
Steamed rice	
109. 營養糙米	7
Brown rice (Unpolished rice)	
110. 麻油雞腐薑絲粥	28
Cantonese congee with homemade preserved chicken balls and shredded ginger	
111. 白粥	7
Plain congee	

麵食類 Noodle Dishes

	每份 Per Portion
112. 江南鹹蛋炸生麵 Deep-fried Jiang Nan noodle with salted egg, prawns and vegetables	68
113. 港式桂花炒生麵 Fried egg noodles with assorted seafood and vegetables “Hong Kong” style	85
114. 南瓜汁雞腐河粉 Wok-fried rice noodles with homemade preserved chicken balls and pumpkin gravy	58
115. 福建拉麵 “Hokkien” ramen with diced chicken and cabbage	59
116. 鹹蛋皇炒米粉 Wok-fried rice vermicelli with salted egg yolk	48
117. 黑胡椒干炒水晶麵 Wok-fried Korean crystal noodle with black pepper	58
118. 白冬炎蝦片泰國米粉湯 Pad Thai noodles with prawns in white tom yam soup	78