

廚師菜式推介

Chef's Specialties

港幣
HKD

蟹粉花膠扒

Braised Fish Maw with Hairy Crab Coral

2988

蟹粉燴關東遼參

Braised Kanto Sea Cucumber with Hairy Crab Coral

每位
Per Person

458

蟹粉脆皮海參

Crispy Sea Cucumber with Hairy Crab Coral

398

蟹粉蔥油拌麵

Hairy Crab Coral with Noodles in Spring Onion Oil

每位
Per Person

188

🍵 迷你佛跳牆

Buddha Jumps Over the Wall

每位
Per Person

588

江南百花雞 (請於24小時前預訂)

Steamed Chicken Skin with Shrimp Paste,
Jiangnan Style (Please order 24 hours in advance)

半隻
Half

468

原隻
Whole

888

樟茶鴨

Smoked Duck with Tea Leaves

半隻
Half

168

原隻
Whole

338

蝦籽蝦汁百花釀遼參

Braised Stuffed Sea Cucumber with Minced Prawn

每位
Per Person

388

秘製瑤柱貴妃雞

Poached Chicken with Conpoy

半隻
Half

308

原隻
Whole

598

👩 廚師推介 Chef's Recommendation 🍴 素食 Vegetarian 🐷 含豬肉 Contains Pork

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If you have any concern regarding food allergies, please inform your server upon placing your order.

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餐前小食

Appetisers

港幣
HKD

古越龍山20年南非6頭鮮鮑魚 (2隻起)

Marinated 6-head South African Fresh Abalone
in Aged Chinese Yellow Rice Wine (Min. 2 pcs)

每隻
Each
168

松露蜜糖燕窩釀雞翼 (請於24小時前預訂)

Braised Chicken Wing Stuffed with Bird's Nest
and Truffle Honey (Please order 24 hours in advance)

每隻
Each
138

大澳馬友鹹魚茸煎肉餅

Pan-fried Pork Patty with Tai O Salted Threadfin Fish

118

XO醬蔥油海蜇花

Marinated Jellyfish with Scallion Oil and XO Sauce

118

黑松露大蝦多士

Deep-fried Shrimp Toasts with Black Truffle

112

麻辣鴨舌

Sichuan Spicy Duck Tongue

88

黑松露雞絲粉皮

Shredded Chicken with Mung Bean Noodles and Black Truffle

88

酒香豬仔腳

Marinated Pig's Trotter in Chinese Wine

88

鮑汁鳳爪

Braised Chicken Feet in Abalone Sauce

92

話梅番茄

Marinated Cherry Tomato with Preserved Plum Sauce

88

金磚豆腐

Deep-fried Tofu

88

蜜味素叉燒

Vegan Barbecued Pork with Honey Sauce

82

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湯

Soup

港幣
HKD

- | | | |
|---|--|------------------|
|   | 天籽蘭松茸燉花膠 | 每位
Per Person |
| | Double-boiled Fish Maw Soup with
Matsutake Mushroom and Dendrobium Orchid | 298 |
|  | 九年百合杏汁燉花膠 | 每位
Per Person |
| | Double-boiled Fish Maw Soup with
Almond Cream and 9-year Lily Bulbs | 288 |
|  | 小海葵冬瓜湯 | 每位
Per Person |
| | Double-boiled Winter Melon Soup | 168 |
|  | 北菇竹筍燉菜膽 | 每位
Per Person |
| | Double-boiled Chinese Cabbage with
Shiitake Mushrooms and Bamboo Piths | 168 |
| | 生拆蟹肉粟米羹 | 每位
Per Person |
| | Sweet Corn and Fresh Crabmeat Soup | 158 |
| | 宮廷海皇酸辣湯 | 每位
Per Person |
| | Hot and Sour Soup with Assorted Seafood | 138 |
|  | 杏汁燉白肺湯 | 每位
Per Person |
| | Double-boiled Pork Lung Soup with Chinese Cabbage
and Almond Cream | 98 |
|  | 豐料老火湯 | 每位
Per Person |
| | Soup of the Day | 88 |

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明爐燒味

Chinese Barbecue

港幣
HKD

	琵琶乳豬 (請於24小時前預訂) Roast Whole Boneless Suckling Pig (Please order 24 hours in advance)			原隻 Whole	
				1488	
		金陵脆皮乳豬 Roast Whole Suckling Pig	例牌 Regular 398	半隻 Half 788	原隻 Whole 1488
	傳統掛爐片皮鴨 Roast Traditional Peking Duck			原隻 Whole	
				788	
	醬汁皇浸油雞 Simmered Chicken in Supreme Soy Sauce			半隻 Half 308	原隻 Whole 598
		至尊蜜汁叉燒 Superior Barbecued Pork with Honey			298
	金牌脆皮燒腩仔 Crispy Pork Belly				158

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海味

Dried Seafood

港幣
HKD

- | | |
|--|------------------|
|  皇冠33頭吉品鮑 | 每位
Per Person |
| Braised Yoshihama Abalone (33-head) in Oyster Sauce | 728 |
| 鮑汁花膠扒柚皮 | 每位
Per Person |
| Braised Pomelo Peel with Fish Maw in Abalone Sauce | 428 |
| 南非30頭吉品鮑魚 | 每位
Per Person |
| Braised 30-head South African Dried Abalone | 398 |
|  蝦籽蔥燒關東遼參 | 每位
Per Person |
| Braised Kanto Sea Cucumber with Shrimp Roe and Shallots | 398 |
| 蠔皇原隻6頭湯鮑扣鵝掌 | 每位
Per Person |
| Braised Whole Canned 6-head Abalone with Goose Web in Oyster Sauce | 298 |
|  港式薑蔥花膠煲 | 388 |
| Braised Fish Maw with Ginger, Scallion and Garlic served in Clay Pot | |

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海鮮

Seafood

港幣
HKD

- | | | |
|---|--|-------------------------|
| | 松露帶子炒鮮奶 | 388 |
| | Stir-fried Milk with Scallops and Black Truffle | |
| 🍴 | XO醬碧綠炒斑球 | 388 |
| | Sautéed Garoupa Fillets with Assorted Vegetables in XO Sauce | |
| | 豉油皇煎大花蝦 | 368 |
| | Pan-fried King Prawns in Supreme Soy Sauce | |
| 🍴 | 金湯酸菜魚 | 368 |
| | Poached Garoupa Fillets with Pickled Vegetables in Broth | |
| | 玉液芙蓉蒸鮮蟹鉗 (請於24小時前預訂) | 每位
Per Person
328 |
| | Steamed Crab Claw with Egg White
(Please order 24 hours in advance) | |
| | 玻璃蝦球 (請於24小時前預訂) | 每位
Per Person
298 |
| | Stir-fried King Prawn (Please order 24 hours in advance) | |
| | 翡翠珊瑚百花煎釀帶子 | 288 |
| | Pan-fried Scallops Stuffed with Shrimp Paste | |
| | 金沙軟殼蝦 | 268 |
| | Pan-fried Soft Shell Prawns in Salted Egg Yolk | |
| | 鳳梨咕嚕蝦球 | 268 |
| | Sweet and Sour Prawns with Fresh Lily Bulbs and Pineapple | |
| 🍴 | 脆釀焗鮮蟹蓋 | 每位
Per Person
248 |
| | Baked Crab Shell Stuffed with Crabmeat and Onion | |

「如」採用可持續發展來源的供應商。 All of our seafood are sustainably sourced.

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生猛海鮮

Live Seafood

港幣
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紅瓜子斑(每條)約600克 1,880

Red Flag Garoupa (per piece) Approx. 600 gram

海老虎斑(每條)約600克 1,680

Brown-marbled Garoupa (per piece) Approx. 600 gram

東星斑(每條)約600克 980

Coral Garoupa (per piece) Approx. 600 gram

沙巴龍躉(每條)約600克 580

Hybrid Garoupa (per piece) Approx. 600 gram

煮法:清蒸、古法炆、香煎

Served according to your preference:

Steamed with Spring Onion and Superior Soy Sauce, Braised with Shredded Pork and Mushrooms, Pan-fried with Superior Soy Sauce

波士頓龍蝦(每隻)約500克 638

Boston Lobster (per piece) Approx. 500 gram

煮法:上湯焗、薑蔥焗、蒜蓉粉絲蒸、芝士焗(另加\$80)、加伊麵(另加\$80)

Served according to your preference:

Baked with Supreme Broth, Baked with Ginger and Spring Onion, Steamed with Garlic and Vermicelli, Baked with Cheese and Butter (at a supplement of HK\$80), with E-Fu Noodles (at a supplement of HK\$80)

肉蟹(每隻)約600克 1,280

Mud Crab (per piece) Approx. 600 gram

煮法:花雕蒸、避風塘炒、薑蔥焗

Served according to your preference:

Steamed with Chinese Hua Diao Wine, Wok-fried with Chilli and Garlic, Baked with Ginger and Spring Onion

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家禽

Poultry

港幣
HKD

 杭州富貴雞 (請於24小時前預訂)		原隻 Whole
Fortune Chicken (Please order 24 hours in advance)		788
 當紅脆皮炸子雞	半隻 Half	原隻 Whole
Deep-fried Crispy Chicken	308	598
桂花香茉莉茶燻雞 (請於24小時前預訂)	半隻 Half	原隻 Whole
Osmanthus and Jasmine Tea-Smoked Chicken (Please order 24 hours in advance)	308	598
瓦罉鮑魚滑雞煲		428
Stewed Abalone and Chicken served in Clay Pot		
陳皮沙薑煎雞		328
Pan-fried Chicken with Aromatic Ginger and Aged Tangerine Peel		
 脆皮乳鴿配茶燻鴿蛋		168
Crispy Baby Pigeon with Tea-smoked Pigeon Egg		
追加茶燻鴿蛋每隻 \$38		
Additional Tea-smoked Pigeon Egg \$38 each		

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肉類

Meat

港幣
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 **黑皮雞樅菌炒和牛粒** 488


Sautéed Diced Wagyu with Black Termite Mushrooms

蒜片九年百合牛柳粒 298

Sautéed Diced Beef with Sliced Garlic
and 9-year Dried Lily Bulbs

紫羅炒鮮牛肉 288

Stir-fried Beef Tenderloin with Young Ginger

  **遠年陳皮意大利黑醋骨** 288

Stir-fried Spare Ribs with Aged Tangerine Peel
and Balsamic Vinegar

  **椒鹽脆香骨** 228

Deep-fried Spare Ribs with Spicy Salt

 **鳳梨咕嚕肉** 208

Sweet and Sour Pork with Fresh Lily Bulbs and Pineapple

 **紅燜獅子頭** 208

Braised Pork Meatballs in Brown Sauce

 **手剁蒸肉餅** 198

配梅菜 / 土魷 / 鹹蛋

Steamed Minced Pork Patty
with Preserved Vegetables / Dried Squid / Salted Egg

 **醬爆和牛鵝肝黃金盞** 每位
Per Person

Wok-fried Wagyu and Goose Liver with Spicy Sauce 198

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蔬菜

Vegetables

港幣
HKD

鮑汁蝦籽扒柚皮

Braised Pomelo Peel with Shrimp Roe in Abalone Sauce

198

☞ 雲慶鼎湖上素

Sautéed Vegetables with Mushrooms and Fungus

198

☞ 蝦乾蝦膏時蔬煲

Braised Seasonal Vegetables with Dried Shrimp and Shrimp Paste served in Clay Pot

198

花膠絲鮮竹濃湯浸時蔬

Poached Vegetables with Shredded Fish Maw and Beancurd Sheet in Chicken Broth

188

☞ 紅燒榆耳豆腐

Braised Beancurd with Assorted Mushrooms and Bamboo Shoot

188

☞ 松露野菌炒蘆筍

Sautéed Asparagus with Wild Mushrooms in Truffle Sauce

188

☞ 泮水芹香艷

Sautéed Celery with Assorted Fungus, Water Chestnut, Lotus Root and Fresh Lily Bulbs

188

田園時蔬

菜心、芥蘭、唐生菜、菠菜

清炒、蒜茸炒、上湯浸

Seasonal Vegetables

Choi Sum, Chinese Kale, Chinese Lettuce, Spinach

Served according to your preference:

Wok-fried; Mashed-Garlic; Simmered Supreme Soup

168

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飯麵

Rice and Noodles

港幣
HKD

- | | | |
|---|---|-------------------------|
|  | 砂鍋安格斯牛肉鵝肝飯 | 298 |
| | Fried Rice with Angus Beef and Goose Liver served in Clay Pot | |
| | 海鮮炒麵 | 288 |
| | Fried Noodles with Seafood | |
|  | 薑蔥鮑汁蝦籽撈粗麵 | 238 |
| | Braised Thick Egg Noodles with Shrimp Roe, Ginger and Scallion in Abalone Sauce | |
| | 古早醬油乾炒牛河 | 198 |
| | Fried Rice Noodles with Sliced Beef and Supreme Soy Sauce | |
|  | 櫻花蝦揚州炒飯 | 238 |
| | Fried Rice with Sakura Shrimps, in Yangzhou Style | |
| | 蟹肉桂花炒米粉 | 238 |
| | Fried Rice Vermicelli with Crabmeat | |
| | 瑤柱蛋白炒飯 | 238 |
| | Fried Rice with Conpoy and Egg White | |
| | 福建炒飯 | 228 |
| | Fried Rice with Diced Chicken, Roast Duck, Conpoy and Vegetables | |
|  | 羅漢齋炒麵 | 198 |
| | Fried Noodles with Assorted Fungus, Bamboo Shoots and Mushrooms | |
|  | 上湯菜遠蝦球生麵 | 每位
Per Person
138 |
| | Noodles with Prawns in Supreme Soup | |
|  | 上湯菜遠帶子米粉 | 每位
Per Person
138 |
| | Rice Vermicelli with Scallops in Supreme Soup | |

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甜品

Desserts

港幣
HKD

- | | | |
|---|---|------------------------|
| | | 每位
Per Person |
| | 杏汁冰花燉官燕
Double-boiled Imperial Bird's Nest with Almond Cream | 398 |
| 🍵 | 薑茶水中豆腐花
Spicy Ginger Soup with Beancurd Blossom | 每位
Per Person
78 |
| | 流沙妃子笑 (3件)
Lava Custard Glutinous Rice Dumplings (3 pcs) | 68 |
| 👩 | 蛋白杏仁茶
Sweetened Almond Cream with Egg White | 每位
Per Person
58 |
| 🍵 | 遠年陳皮湘蓮紅豆沙
Sweetened Red Bean Cream with Lotus Seed and Aged Tangerine Peel | 每位
Per Person
58 |
| | 楊枝甘露
Chilled Mango Cream with Sago and Pomelo | 每位
Per Person
58 |
| 👩 | 懷舊芝麻卷 (3件)
Homemade Black Sesame Rolls (3 pcs) | 58 |
| 👩 | 蝶豆花豆腐凍
Tofu Pudding with Butterfly Pea | 每位
Per Person
58 |
| | 賀壽蟠桃 (6件)
Longevity Peach Buns (6 pcs) | 118 |

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自攜蛋糕切餅費(每個蛋糕) HK\$200
Cake-Cutting for Brought-in Cakes (Per Cake) HK\$200

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其他收費

Other Charges

港幣
HKD

自攜蛋糕切餅費 (每個蛋糕) Cake-Cutting for Brought-in Cakes (Per Cake)	200
餐前小食 (每小碟) Pre-meal Snacks (Each Small Plate)	28
指天椒絲豉油 (每小碟) Chinese Spicy Chili Soy Sauce (Each Small Plate)	30
XO醬 (每小碟) XO Chili Sauce (Each Small Plate)	30
片皮鴨薄餅 (每籠10塊) Chinese Pancake (Per Basket 10 pcs)	68

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