



	鮑魚鳳爪 Chicken Feet with Abalone
E LINE	Chicken Feet with Abalone

豉椒鳳爪

Chicken Feet with Black Bean and Chilli

傳統燒賣

Pork Sui Mai

鳳鳳冠鮮蝦鮫皇

Steamed King Prawn
Dumpling

屬 黃金鮮蝦石榴果

Deep Fried Prawn Dumpling

金瓜蟹肉鮫

Steamed Crab Meat and Pumpkin Dumpling

野菌水晶鮫

Steamed Wild Mushroom Crystal Dumpling

韭菜鮫

Pan Fried Chive Dumpling

潮州粉果

Steamed ChaoZhou Dumpling

图 招牌叉燒腸粉

Steamed Rice Rolls with Barbecued Pork

青龍菜鮮蝦腸粉

18

8

Steamed Rice Rolls with Shrimps and Green Dargon 9

9

9

8

12

8

8

特色腐皮炸兩腸粉

Steamed Rice Rolls with Crispy Bean Curd Skin

豉汁蒸鮮肉排

Steamed Pork Ribs with Garlic, Chilli and Black Beans

黑糖馬拉糕

Steamed Brown Sugar Ma Lai Koh

墨西哥牛奶叉燒包 Maxican Milk Bun W

Mexican Milk Bun with Barbecue Pork

XO醬炒蘿蔔糕

Pan Fried Turnip Cake with XO Sauce

羅勒鴨絲春卷

Pesto Duck Spring Roll

雪菜鴨絲芋角

Crispy Taro Pastry Stuffed with Duck and Preserved Vegetable

9

Only available from 11:30am - 2:30pm daily



廚師推介 Signature Dish



















小食 APPETISERS

Brans shift	滷水鴨舌海蜇頭配川椒青醬 Marinated Duck Tongue and Jelly Fish with Sichuan Green Sauce	18
	香蔥海蜇皮 Jelly Fish with Spring Onions	18
唐	鵝 肝牛油果釀滷蛋 Braised Egg Stuffed with Foie Gras and Avocado	18
	日本芥茉柚子拍青瓜 Cucumber and Pomelo with Wasabi Ponzu	12
	蝦乾拌西芹 Dried Shrimp with Celery	12
	椒鹽鮮魷 Salt and Pepper Squid	20
	椒鹽 白飯魚 Salt and Pepper Lancelet Fish	18
	椒鹽豆腐 Salt and Penner Tofu	10

















燒味

招牌慢烤原隻燒鴨 Signature Slow Roasted Duck	每隻 Whole Duck 半隻 Half Duck	88 58
鴨大哥 Forbidden Duck	每隻 Whole Duck 半隻 Half Duck	78 48
依比利亞黑毛豬叉燒 Iberico Pork Char Siu		36
脆皮燒肉 Crispy Roast Pork Belly		15
燒味雙拼 依比利亞黑毛豬叉燒和脆皮燒肉 Iberico Pork Char Siu & Crispy Roas	t Pork Belly	38
北京烤鴨二食		
DUCK IN TWO WAYS		
原味炒鴨松 Classic Style		18
馬式炒鴨崧 Laksa Style		18
蒙古式炒鴨崧 Mongolian Style		18









E E	鮑魚螺頭燉湯 Double Boil Abalone Sea Conch Soup	58
	蒸窩瑤柱瓜盅 Bird Nest with Conpoy Soup	52
唐	羊肚菌花膠燉湯 Double Boiled Fish Maw with Morel Soup	48
	竹笙雞蓉粟米羹 Creamed Corn Chicken Soup with Bamboo Pith	16
	文思豆腐羹 Superior Silky Tofu Soup	16
	鴨絲酸辣湯 Hot and Sour Duck Soup	12
	是日燉湯 Daily Double Boiled Soup	22









鮑汁百花關東遼參







| 黑松露野菌炒帶子 | | Stir Fried Scallop with Wild Mushrooms in Black Truffle Sauce



海味 DRIED SEAFOOD

壕皇扣鮑魚 Braised Abalone in Demon Chef's Secret Sauce	58
鮑汁百花關東遼參 Braised Guandong Sea Cucumber Stuffed with Fish Mousse in Abalone Sauce	48
紅燒蒸盏 Braised Bird Nest	52
紅燒海參 Braised Sea Cucumber	26

SCALLOP & CLAM

珊瑚蚌帶子炒蘆筍 Stir Fried Red Sea Cucumber and Scallop with Asparagus	52
黑松露野菌炒帶子 Stir Fried Scallop with Wild Mushrooms in Black Truffle Sauce	48
醬皇野菌炒帶子 Sautéed Scallop with Assorted Wild Mushrooms	48
蒜蓉蒸聖子皇 (每隻) Steamed Razor Clam with Garlic (per piece)	18



















蝦.蟹

PRAWNS & CRABS

	黃金焗斯里蘭卡蟹
4 1	Sri Lanka Crab with
	Salted Egg Yolk

白椒濃湯煮斯里蘭卡蟹Sri Lanka Crab in White
Pepper Broth (approx. 700g)

薑蔥焗斯里蘭卡蟹Sri Lanka Crab with Ginger and Spring Onions

避風塘炒蟹Stir Fried Crab with Garlic and Chilli

廚魔黑松露XO 龍蝦粉絲煲Lobster and Vermicelli with
Black Truffle Har Mi XO

薑蔥波士頓龍蝦Boston Lobster with G

Boston Lobster with Ginger and Scallions

方魚焗海中蝦

Oven Baked Tiger Prawns with Square Fish

108	多 金銀蒜蓉蒸遊水老虎蝦
	金銀蒜蓉蒸游水老虎蝦 Steamed Live Tiger Prawns
	with Garlic
108	頭抽前液水夹壳帽

48

48

36

36

36

36

08 頭抽煎游水老虎蝦 Pan Fried Live Tiger Prawn with First Press Soy Sauce

98 **龍眼焦糖大蝦球**Caramel Glazed Prawns
with Longan

98 香脆黃金蝦球 Golden Cereal Prawns

金絲芥末蝦球 98 Deep Fried Prawns with Wasabi Mayo

解**蘆筍百合蝦球**98 Stir-fried Tiger Prawns
with Fresh Asparagus
and Lily Bulbs

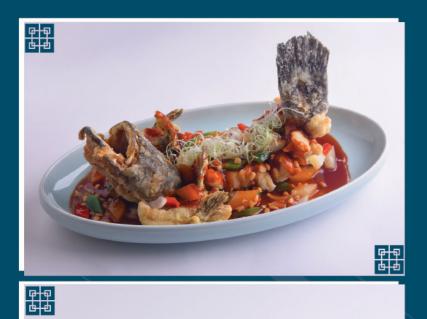
48



廚師推介 Signature Dish



^{*} Crab dishes require advance order. Subject to availability.





松子筍

殼魚

中旬

Deep Fried Marble Goby with Pine Nuts in Sweet and Sour Sauce

Steamed Marble Goby with Chinese Ham and Preserved Vegetable

雲腿雪菜蒸筍殼魚

Pan Fried Cod Fish with Thick Sauce

香煎鱈魚

Stir Fried Garoupa with Okra and Thymes 秋葵百里香炒斑球



中中

FISH

	松子筍殼魚 Deep Fried Marble Goby with Pine Nuts in Sweet and Sour Sauce	88
	雲腿雪菜蒸筍殼魚 Steamed Marble Goby with Chinese Ham and Preserved Vegetable	88
Para de la composition della c	豉油皇笋殼魚 Pan Fried Marble Goby with Soy Sauce (approx. 700g)	88
	梅菜蒸鱈魚 Steamed Cod Fish with Preserved Vegetable	48
	香煎鱈魚 Pan Fried Cod Fish with Thick Sauce	48
	秋葵百里香炒斑球 Stir Fried Garoupa with Okra and Thymes	46
	薑蔥班球 Stir Fried Garoupa with Ginger and Scallions	46
	咕咕斑球豬膶煲 Sizzling Garoupa and Pork Liver in Claypot	46





















内類 M E A T

	黑椒原條牛肋骨 Black Pepper Angus Beef Ribs	88	老乾媽醬炒松板肉 Stir Fried Pork Collar with Laoganma Chilli Paste	2
LOTT USANO	黑椒羊肚菌炒美國雪花牛肉 Stir Fried U.S. Marble Beef with Morel in Black Pepper Sauce	42	XO 醬九葉花炒松板肉 Stir Fried Pork Collar in XO Sauce	2
	茶樹菇爆安格斯牛肉 Stir-fried Angus Beef with Wild Mushrooms	36	蘆筍芹香炒松板肉 Stir Fried Pork Collar with	2
	蔥爆美國肥牛 Stir Fried USDA Beef with Spring Onions	36	Celery and Asparagus 玻璃梅菜蒸雞 Steamed Chicken with Mui Choy in Lotus Leaf	2
	燒汁煎鵝肝伴黑毛豬 Foie Gras with Iberico Pork in BBQ Sauce	52	蟲草花鵪鶉蛋燜甘榜雞 Braised Kampong Chicken with Cordyceps Flower & Quail Eggs	2
	龍眼焦糖排骨 Caramel Glazed Pork Spare Ribs with Longan	32	日本柚子檸檬雞 Japanese Yuzu Lemon Chicken	2
	椒鹽排骨 Salt and Pepper Pork Spare Ribs	28	鹹魚雞丁豆腐煲 Diced Chicken, Tofu and Salted Fish Claypot	2



荔枝玫瑰山楂咕嚕肉

Sweet and Sour Pork with Lychee, Rose and Hawthorn



















蔬菜 VEGETABLES

蜆蚧煎釀唐生菜膽 Fish Mousse Stuffed i
Fish Mousse Stuffed i

Fish Mousse Stuffed in Lettuce with Preserved Clam Sauce

海味雜菜煲

Dried Scallop with Seasonal Vegetable

三蛋莧菜

Stir Fried Amaranthus with Salted Egg and Preserved Egg

金銀蒜子時菜

Seasonal vegetable with Garlic

炒時令蔬菜

Stir Fried Seasonal Vegetable

三菇燴自家製豆腐

Homemade Tofu with Wild Mushrooms

紅燒豆腐

Braised Tofu in Oyster Sauce

蟲草花雪菜炒鮮蘆筍

Stir Fried Asparagus with Preserved Vegetable and Cordyceps Flowers **濃雞湯絲瓜浸蝦乾**Chinese Gourd with Dried
Shrimp in Chicken Broth

26

20

20

18

18

26 小炒皇 Stir Fried Chinese Leek with Shrimp

18 (**魚香茄子煲** Yu Shiang Eggplant Claypot

18 金銀蒜蓉蒸茄子 18
Steamed Eggplant with Garlic

24 豉汁涼瓜Stir Fried Bitter Melon with Black Bean Sauce

22

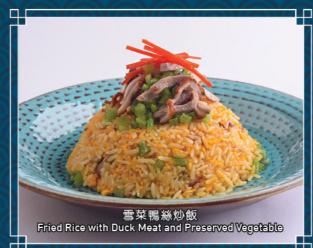
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飯.麵 RICE & NOODLE

海鮮鴨湯泡飯 Seafood Rice in Aromatic
Seafood Rice in Aromatic
Duck Soup

煙熏三文魚炒飯Fried Rice with Tea-Smoked
Salmon

蛋白瑶柱炒飯

Fried Rice with Egg White and Conpoy

雪菜鴨絲炒飯
Fried Rice with Duck Meat and Preserved Vegetable

臘味炒飯

Fragrant Mixed Rice With Chinese Sausage

鹹魚雞丁炒飯

Fried Rice with Salted Fish and Diced Chicken

沙多菜遠美國雪花牛河
Stir Fried Rice Noodle
with Satay U.S. Marble Beef
and Vegetable

42	豉椒牛肉河 Stir Fried Rice Noodle with Marble Beef	28
24	五柳鴨絲炆米粉 Duck Meat and Rice Noodle with Five Willow's Sauce	22
24	雪菜肉絲炆米粉 Shredded Pork and Rice Noodle with Preserved Vegetable	20
22	乾燒野菌伊麵 Braised E-Fu Noodles with Wild Mushrooms	20
22	三絲炒脆麵 Fried Egg Noodle with Shredded Pork, Chicken and Duck	20
20	総苗白飯	3

28

Jasmine Rice

















甜點 DESSERT

冰糖桃膠燉雪蛤 Hashima with Rock Sugar	18
巨人柚子蛋撻 (2件) Giant Egg Tart (2pcs)	8
椰皇蘆薈芋蓉凍 Young coconut, Aloe and Taro Sweet Soup	8
香草鮮蘆薈凍 Vanilla, Lemongrass and Aloe Vera Glass Jelly	7
紅豆糕 Red Bean Cake	7
桂花雪梨凍 Osmanthus and Pear Jelly	7
楊枝甘露 Mango Sago Dessert with Pomelo	7
是日廚師推介糖水 Chef's Recommendation Sweet Soup	7



