

特色小食

Appetizer



蜜汁叉燒皇 Honey Glazed Roasted Pork	Each 每碟 \$68
脆皮五層腩 Crispy Roasted Pork	Each 每碟 \$68
懷舊金錢雞 Grilled Chicken Liver and Barbecued Pork	6pcs 六件 \$58
蝦子柚皮 Softened Pomelo Skin topped with Shrimp Roe	Each 每碟 \$48
茶味豆腐 Deep-fried Beancurd with Salt	Each 每碟 \$48
蠔皇雙菰 Assorted Mushrooms in Oyster Sauce	Each 每碟 \$48
拍蒜青瓜 Marinated Cucumbers with Garlic and Soya Sauce	Each 每碟 \$48
煙燻素鵝 Smoked Vegetables wrapped with Beancurd Sheet	Each 每碟 \$48
生煎虎皮尖椒 Pan-fried Green Bell Peppers	Each 每碟 \$48
黑椒牛柳粒 Stir-fried Diced Beef with Black Pepper Sauce	Each 每碟 \$68
花蜜燒鰻 Roasted Sliced Eel with Honey Sauce	Each 每碟 \$68
蔥油海蜆頭 Marinated Jelly Fish Head with Spring Onion and Soya Sauce	Each 每碟 \$58

茄汁乾煎大蝦皇 Pan Fried King Prawn with Tomato Sauce	Each 每隻 \$78
宮燒茄子牛柳 Stewed Beef Fillet and Eggplant	Regular 例 \$108
一牛兩食 Stir-fried Diced Beef Tenderloin with Black Chill and Sautéed Beef	Regular 例 \$188
陳皮蒸牛肉餅 Steamed Minced Beef with Preserved Mandarin Peel Cake	Regular 例 \$168
鮮菠蘿咕嚕肉 Sweet and Sour Pork with Fresh Pineapple	Regular 例 \$98
馬蹄啄肉餅 Steamed Minced Pork and Water Chestnut Cake	Regular 例 \$98
頭抽煎豬扒 Pan-fried Pork Chop with Premium Soya Sauce	Regular 例 \$98
魚湯杞子雲耳浸時蔬 Braised Medlar, Black Fungus and Vegetables in Fish Soup	Regular 例 \$98
梅菜蝦乾蒸勝瓜 Steamed Loofah with Dried Shrimp and Preserved Vegetables	Regular 例 \$108
蒜子上湯菜心 Braised Choy Sum with Garlic in Supreme Soup	Regular 例 \$108
大良炒鮮奶 Stir-fried Fresh Milk Traditional Style	Regular 例 \$98
蝦乾肉崧炆涼瓜 Braised Bitter Gourd with Dried Shrimps and Minced Pork	Regular 例 \$98
雲耳鮮百合炒勝瓜 Stir-fried Loofah with Fresh Lily and Black Fungus	Regular 例 \$98
蝦籽山根燒豆腐 Stir-fried Roasted Beancurd and Gluten topped with Shrimp Roe	Regular 例 \$98
蝦子扣柚皮 Braised Softened Pomelo skin topped with Shrimp Roe	Regular 例 \$98

茶芥每位\$13 tea charge \$13 per person
餐前小食每碟\$18 Pre-dinner appetiser \$18 per dish

另加一服務費 All prices are subject to 10% service charge

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巧手小菜

House Specialties



金汁炆海斑翅 Braised Garoupa's Fin with Special Sauce in Casserole	Regular 例 \$498
啫啫鮑魚仔雞煲 Stir-fried Abalone and Chicken in Casserole	Regular 例 \$238
花膠筒唐生菜煲 Stir-fried Fish Maw and Chinese Lettuce in Casserole	Regular 例 \$148
桂花炒瑤柱 Stir-fried Conpoy with Osmanthus	Regular 例 \$108
薑蔥粉絲蟹煲 Braised Crab with Ginger, Spring Onion and Bean Vermicelli in Casserole	Regular 例 \$268
涼瓜斑頭腩煲 Sautéed Garoupa's Head with Bitter Melon in Casserole	Regular 例 \$188
蟹肉燒茄子煲 Braised Eggplant and Crab Meat in Casserole	Regular 例 \$98
橙花明蝦球 Sautéed Prawns with Orange Sauce	Regular 例 \$148
碧翠蔥爆石斑球 Stir-fried Garoupa Balls with Vegetables	Regular 例 \$188
豉油皇煎中蝦 Pan Fried Prawn with Soya Sauce	Regular 例 \$198
薑蔥焗美國蠔 Baked American Oysters with Ginger and Spring Onion	Regular 例 \$138
百搭醬野菌帶子皇 Stir-fried Scallops and Wild Mushrooms with Special Sauce	Regular 例 \$168
豉汁帶子蒸豆腐 Steamed Scallops and Beancurd with Black Bean Sauce	Regular 例 \$108

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明爐燒味

Barbecued Food



蜜汁叉燒皇 Honey Glazed Roasted Pork	regular 例 \$108
脆皮五層腩 Crispy Roasted Pork	regular 例 \$108
頭抽瓦罉雞 Marinated Chicken in Soya Sauce in Casserole	half 半隻 \$180 whole 壹隻 \$360
一品蒜香燒雞 Roasted Chicken with Garlic	half 半隻 \$180 whole 壹隻 \$360
脆皮燒鵝皇 Crispy Roasted Goose	half 半隻 \$208 whole 壹隻 \$400
化皮乳豬 Roasted Suckling Pig	regular 例 \$168 half 半隻 \$350 whole 壹隻 \$680
特色燒味拼盤 Assorted Barbecued Items	Regular 例 \$168
京式片皮鴨 <兩食> (需預訂) Roasted Peking Duck in 2 courses (Reserve in advanced)	whole 壹隻 \$360
紅燒妙齡乳鴿 Roasted Pigeon	Each 每隻 \$68

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湯羹.魚翅

Soup & Shark's Fin Soup



是日老火靚湯 (不含味精) Soup of the Day (MSG-free)	Regular 例	\$108
杏汁花膠炖白肺湯 Double-boiled Fish Maw, Pig's Lung and Almond Soup	Regular 例	\$298
西洋菜炖鮮陳腎 Double-boiled Watercress and Duck's Kidney Soup (Reserve in advanced)	Regular 例	\$268
天麻川芎炖魚皇 (需預訂) Double-boiled Fish and Chinese Herbs soup (Reserve in advanced)	Regular 例	\$268
淮杞花膠螺頭燉雞 Double-boiled Fish Maw, Sea Whelk, Chicken and Chinese Herbs Soup	Regular 例	\$368
清宮濃湯鮑翅 Braised Shark's Fin in Chicken Soup	Each 每位	\$288
紅燒蟹皇生翅 Braised Shark's Fin with Crab Roe	Each 每位	\$288
紅燒蟹肉生翅 Braised Shark's Fin with Crab Meat	Each 每位	\$198
生拆蟹肉清湯乾撈翅 Braised Shark's Fin topped with Crab Meat served with Supreme Soup	Each 每位	\$498
紅燒大鮑翅 Braised Superior Shark's Fin in Brown Sauce	Each 每位	\$498
濃湯雞煲海虎翅 <四位用> Braised Tiger Shark's Fin with Chicken in Casserole (for 4)	Regular 例	\$888
原鼎火燻雞燉鮑翅 (需預訂) Double-boiled Shark's Fin with Ham and Chicken (Reserve in advanced)	Half 半份 Whole 壹份	\$2880 \$5680

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鮑魚.花膠.燕窩

Abalone, Fish Maw & Bird's Nest



蠔皇三十頭岩手溏心鮑魚 Braised Whole Iwate Dried Abalone (30 head) with Oyster Sauce	Each 每隻	\$498
兩頭澳洲鮮鮑魚 Braised Whole Fresh Australian Abalone with Oyster Sauce	Each 每隻	\$298
鮑魚汁扣花膠公(六頭) Braised Fish Maw in Abalone Sauce (6 heads per catty)	half 半份 whole 壹份	\$1088 \$1888
鮑魚汁遼參扣鵝掌 Braised Sea Cucumber and Goose Webs with Abalone Sauce	Each 每位	\$288
鮑魚汁花菰鵝掌 Braised Mushrooms and Goose Webs with Abalone Sauce	Regular 例	\$158
鮑魚汁扣大海參 Braised Sea Cucumber with Abalone Sauce	Half pieces 半條	\$480
古法雞茸燴燕窩 Stewed Imperial Bird's Nest with Minced Chicken Meat	Each 每位	\$188
紅燒極品官燕條 Braised Imperial Bird's Nest with Brown Sauce	Each 每位	\$498

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粉 . 麵 . 飯

R i c e & N o o d l e s



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| 欖菜四季豆蝦炒飯
Fried Rice with Shrimp, Preserved Olives and String Beans | Regular 例 \$138 |
| 魚湯斑球泡米線
Rice Noodles with Braised Fish Meat Balls in Fish Soup | Regular 例 \$188 |
| 野菌牛柳條乾炒米粉
Fried Noodles with Shredded Beef Fillet and Wild Mushrooms in Scramble Egg Sauce | Regular 例 \$148 |
| 銀芽肉絲兩面黃
Fried Crispy Noodles with Sliced Pork and Bean Sprouts | Regular 例 \$118 |
| 瑤柱蛋白海皇炒飯
Fried Rice with Conpoy, Seafood and Egg White | Regular 例 \$168 |
| 懷舊豉油皇銀芽炒麵
Fried Noodles with Bean Sprout in Soya Sauce | Regular 例 \$108 |
| 絲苗白飯
Steamed Plain Rice | \$12 |

精美甜品

D e s s e r t s



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| 生磨杏仁蛋白茶
Freshly Grinded Almond with Egg White Tea | Each 每位 \$28 |
| 楊枝甘露
Fresh Mango, Grapefruit and Sago in Mango Soup | Each 每位 \$28 |
| 特式脆麻花
Deep-fried Puff with Honey | Each 每碟 \$24 |
| 鮮果拼盤
Fruit Platter | Each 每位 \$28 |
| 冰花燉官燕條
Double-boiled Superior Bird's Nest | Each 每位 \$498 |
| 杏汁 / 椰汁燉燕窩
Double-boiled Bird's Nest with Coconut or Almond Soup | Each 每位 \$188 |

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