

加一服務費 PRICES ARE SUBJECT TO A 10% SERVICE CHARGE

前菜 APPETISERS



102

106	105	104	103	102	101
陳醋溫室黃瓜拌海蜆頭 Marinated Jellyfish and Greenhouse Cucumber with Vinegar	胡麻醬雞絲粉皮 Marinated Rice Noodles with Shredded Chicken in Sesame Sauce	蓬萊素鰻 Deep-fried Bean Curd Sheet Rolls Stuffed with Wild Mushrooms	七味椒鹽豆腐 Deep-fried Crispy Tofu with Spiced Salt	蔥花金沙蝦丸 Deep-fried Shrimp Balls with Salted Egg Yolk and Spring Onion	桂花糖脆鱈球 Grilled Eel Tossed with Osmanthus Honey Sauce
88	108	68	68	138	170

湯羹 SOUP



201

206	205	204	203	202	201
是日老火湯 (四位) Soup of the Day (For 4 persons)	酸辣海鮮羹 (每位) Sour and Spicy Seafood Soup (Per person)	菠菜瑤柱海皇羹 (每位) Seafood Soup with Dried Scallop and Spinach (Per person)	生拆蟹肉粟米羹 (每位) Sweet Corn Soup with Fresh Crab Meat (Per person)	杏汁燉白肺 (四位) Double Boiled Pork Lung Soup with Almond (For 4 persons)	棗皇烏雞燉螺頭 (四位) Stewed Black Chicken Soup with Conch and Red Dates (For 4 persons)
288	138	138	138	520	600

如您對任何食物有過敏反應，請告知我們的服務員 PLEASE ADVISE OUR ASSOCIATES IF YOU HAVE ANY FOOD ALLERGIES

廚師推介 SIGNATURE DISH

含果仁 CONTAINS NUTS

含酒精 CONTAINS ALCOHOL

含豬肉 CONTAINS PORK

素菜 VEGETARIAN

無麩質 GLUTEN FREE

鮑魚 / 花膠 / 遼參 ABALONE / FISH MAW / SEA CUCUMBER



302

306	305	304	303	302	301
蠔皇扣南非鮮鮑魚 (每位) Braised Fresh South Africa Abalone in Oyster Sauce (Per person)	鮑汁鵝掌關東遼參 (每位) Braised Sea Cucumber and Goose Web in Abalone Sauce (Per person)	鮑汁花膠鵝掌 (每位) Braised Fish Maw and Goose Web in Abalone Sauce (Per person)	鮑魚三疊 (每位) Braised Abalone with Black Mushrooms and Vegetables (Per person)	蠔皇皇冠吉品鮑二十五頭 Braised Whole Yoshitama Abalone (25 Head) in Supreme Oyster Sauce	蠔皇皇冠吉品鮑二十頭 Braised Whole Yoshitama Abalone (20 Head) in Supreme Oyster Sauce
328	380	388	298	3565	4358



306



304



305

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402



燕窩 BIRD'S NEST

404	403	402	401
生拆蟹肉燕窩羹 (每位) Braised Bird's Nest with Fresh Crab Meat (Per person)	金湯蟹肉燴燕窩 (每位) Braised Bird's Nest with Crab Meat in Pumpkin Soup (Per person)	雞茸燴燕窩 (每位) Braised Bird's Nest with Chicken Purée (Per person)	紅燒官燕 (每位) Braised Bird's Nest in Brown Sauce (Per person)
468	468	428	688

燒味 BARBECUE MEAT

501



507	506	505	504	503	502	501
脆皮醬油燒雞 Crispy Chicken with Soy Sauce	十香浸油雞 Poached Chicken with Chinese Spices	冰燒三層肉 (K) (P) Roasted Pork Belly	楓糖黑豚肉叉燒 (K) (P) Barbecued Prime Iberico Pork with Maple Syrup	潮蓮燒鵝 Roasted Goose	化皮乳豬件 (P) Sliced Suckling Pig	京烤片皮鴨 (每隻) Roasted Peking Duck (Whole)
208	188	188	288	268	368	688

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(A) 含酒精 CONTAINS ALCOHOL
(P) 含豬肉 CONTAINS PORK

(V) 素菜 VEGETARIAN
(G) 無麩質 GLUTEN FREE

新鮮海鮮 FRESH SEAFOOD

龍蝦類 Lobster	本地龍蝦 / 澳洲龍蝦 Local Lobster / Australian Lobster	上湯焗 / 芝士牛油焗 / 蒜蓉開邊蒸 / 粉絲煲 Baked in Bouillon / Baked with Butter and Cheese / Open Face Steamed with Garlic / Cooked with Vermicelli in Pot	蝦類 Shrimp	游水海中蝦 / 花竹蝦 Live Shrimp / Kuruma Prawn	白灼 / 豉油皇煎 / 蒜蓉開邊蒸 Poached / Sautéed with Soy Sauce / Open Face Steamed with Garlic	各類游水魚 Live Fish	東星斑 / 老虎斑 / 蘇鼠斑 / 方剛 Spotted Garoupa / Tiger Garoupa / Coral Garoupa / Macao Sole
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貝殼類 Shellfish	南非孔雀鮑 / 愛爾蘭蠔子皇 / 扇貝 / 象拔蚌 Green Abalone / Ireland Razor Clam / Scallop / Geoduck	蟹類 Crab	花蟹 / 肉蟹 Spotted Sea Crab / Mud Crab	雞油花雕蒸 / 薑蔥焗 Steamed with Hua Diao Wine and Chicken Oil / Braised with Ginger and Spring Onion
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新鮮海鮮均為時價費
All Fresh Seafood at Market Price

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602



603



606



海鮮 SEAFOOD

606	605	604	603	602	601
雙蔥野菌炒鮑魚 Stir-fried Abalone with Wild Mushrooms and Spring Onion	鼓汁露筍松子蝦球 Sautéed Prawn with Pine Nut and Asparagus in Black Bean Sauce	野菌露筍炒星斑球 Sautéed Garoupa with Wild Mushrooms and Asparagus	松露芥蘭炒帶子 Wok-fried Scallop with Truffle and Chinese Broccoli	柚子汁燒鱈魚 Seared Cod with Yuzu Sauce	水晶大蝦球 (每位) Crystal King Prawn (Per person)
528	288	588	268	308	268

肉類 MEAT

706	705	704	703	702	701
山椒汁露筍牛小排 Seared Beef Short Ribs with Asparagus in Sansho Sauce	清湯牛腩煲 Braised Beef Brisket with Turnip in Supreme Broth	鹽燒宮崎和牛粒 Diced Miyazaki Wagyu Beef with Sea Salt	菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple	宮廷醬烤肋骨 Roasted Spare Ribs in Mandarin Sauce	蓮芹野菌炒蒜香肉 Sautéed Pork, Celery, Lotus Root and Wild Mushrooms with Garlic
218	228	688	138	168	168

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701



704

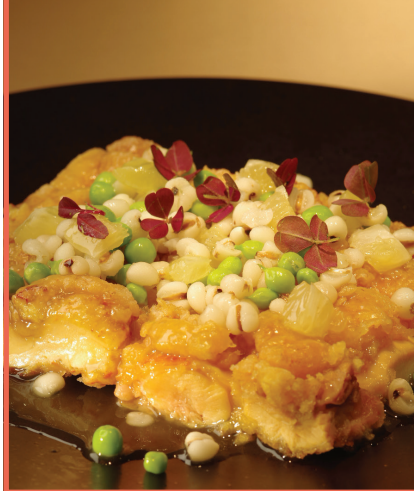


家禽 POULTRY

804	803	802	801
羅定豆豉雞 Braised Chicken with Black Bean Sauce	檸檬煎雞脯 Pan-fried Chicken Fillet with Lemon Sauce	鵝肝醬片皮雞 Sliced Crispy Chicken with Foie Gras Pâté	脆皮炸子雞 (每隻/半隻) Crispy chicken (Whole / Half)
238	238	368	498 260

蔬菜 VEGETABLES

902



906	905	904	903	902	901
海味雜菜煲 Assorted Vegetables and Dried Seafood Stew in Clay Pot	上湯浸時蔬 Seasonal Vegetables Poached in Supreme Broth	濃湯野菌泡勝瓜 Poached Angled Luffa and Wild Mushrooms in Supreme Broth	蝦子竹笙紅燒豆腐 Braised Tofu with Shrimp Roe and Bamboo Piths	金箱豆腐 Deep-fried and Braised Tofu	梅菜蝦乾蒸茄子 Steamed Eggplant with Preserved Vegetables and Dried Shrimp
238	148	168	168	168	138

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素菜 VEGETARIAN



113

116	115	114	113	112	111
素炒金瓜 Stir-fried Pumpkin with Assorted Vegetables	珍菌千葉豆腐 Steamed Sliced Tofu with Assorted Vegetables and Ginkgo	翡翠金環 Deep-fried Mashed Taro Rings Filled with Assorted Vegetables	如意竹笙南瓜露筍卷 Braised Bamboo Piths Stuffed with Black Fungus, Pumpkin and Asparagus	松露野菌素千層 Braised Wild Mushrooms with Truffles and Fried Bean Curd Sheet	網網千斤 Braised Gluten Puffs Stuffed with Assorted Vegetables and Porcini
248	208	198	208	178	168

粉麵飯 RICE & NOODLES

127	126	125	124	123	122	121
瑤柱野菌金菇炆伊麵 Braised E-Fu Noodles with Enoki Mushrooms, Dried Scallops and Porcini	大澳蝦醬豉油皇吊片炒麵 Stir-fried Noodles with Squid and Dried Shrimps in Shrimp Past	龍門炒米 Stir-fried Rice Vermicelli with Barbecued Pork and Shrimps	乾炒牛河 Stir-fried Rice Noodles with Beef and Onion	鹹魚雞粒炒飯 Chicken Fried Rice with Salted Fish	鮑汁鱈魚雞粒飯 Fried Rice with Chicken and Octopus in Abalone Sauce	瑤柱糙米海鮮炒飯 Fried Brown Rice with Dried Scallops and Assorted Diced Seafood
178	178	168	168	168	188	198

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