

中國酒 Chinese Wine (per bottle)

女兒紅- 紹興酒十年 Nuer Hong – Shao Xing Wine 10 Years	688
庫藏十年陳紹興花雕酒 Ku Cang Shao Xing Hua Diao 10 Years	988
國釀1959青玉 二十年陳 Guoniang 1959 Qing Yu 20 Years	2988

中國茶 Tea Selection (per person)

玫瑰紅茶 Rose Black	48
人蔘烏龍茶 Ginseng Oolong	48
濃滑普洱 Pu'er	48
龍井 Green Longjing	48
壽眉王 (白玉牡丹) Shoumei White Peony Supreme	48
桂花鐵觀音 Osmanthus Ti Kuan Yin Oolong	48
茉莉花茶 Jasmine	48
菊花茶 Chrysanthemum	48

氣泡茶 Sparkling Tea

220ml 750ml

Saicho 茉莉花氣泡茶 Saicho Jasmine sparkling tea	138	458
Saicho 日本焙茶氣泡茶 Saicho Hojicha sparkling tea	138	458

頭盤 Appetisers



Seasonal dish



Signature dish

點心拼盤 (6件)	288
Dim sum platter	6 pieces
滷水鮑魚 · 15年陳皮鵝肝醬	198
Chilled marinated abalone, 15-year aged tangerine peel and foie gras	
煙燻四喜素卷	148
“Four blessings” Jasmine tea-smoked bean curd roll (v)	
藤椒拌翡翠	158
Chilled “jade flower” in green Sichuan pepper essence (v)	
小黃薑拌黑皮雞縱菌	138
Black termite mushrooms with yellow ginger (v)	
水晶皮蛋凍	108
Crystal century egg with gold leaf and preserved ginger (v)	
油滷牛腩肉	178
Marinated beef shank with cucumber	
燒椒蝗子皇	298
Razor clams with charred Sichuan pepper	
九層塔胡椒蝦球	298
Wok-seared king prawns with pepper and Chinese basil	
魚香脆茄子	198
Crispy aubergine with Sakura shrimps and green string beans	
燈籠油滷乳鴿	258
Marinated pigeon with bell peppers	
紫蘇鮮椒拌鮑魚	298
Chilled abalone with fresh chili peppers and shiso leaves	

精選 Abalone and Dried Seafood



Seasonal dish
Signature dish



龍皇披珍珠甲 (遼參一條)

338

Braised sea cucumber stuffed with
shrimp in mushroom sauce

piece

花膠扒 (一件)

298

鮑汁 / 珍肝 / 黃燜

piece

Fish maw served with
abalone sauce / chicken liver / chicken broth

南非塘心吉品乾鮑 (十三頭)

888

South African superior dried abalone

each

湯 Soup



珊瑚菊花豆腐 (位上)

198

Chrysanthemum "thousand cut" silken tofu in chicken broth

per person

**Limited number available daily*



花膠海參竹絲雞露 (位上)

288

Fish maw and sea cucumber in Chinese silk chicken soup

per person

松茸花膠燉老雞 (位上)

268

Double-boiled chicken with fish maw and
matsutake mushrooms

per person

羊肚菌海參燉老雞 (位上)

268

Double-boiled chicken with sea cucumber and
wild mushrooms

per person

花膠魚蓉羹 (位上)

188

Fish maw in garoupa fish soup

per person

百花蟹肉冬蓉羹 (位上)

198

Braised Hokkaido king crab and winter melon

per person

文思酸辣湯 (位上)

158

Wensi "angel hair" hot and sour soup

per person

燒味、滷味 Roast and Braised Meats



Seasonal dish

Signature dish



一食 - 煙燻北京烤鴨配五種自家特製醬料

888

Roasted 45-day imperial Peking duck with 5 homemade sauces

**Please check availability*

二食 - 惹味辣菇醬炒鴨鬆

198

Wok-fried diced duck with spicy mushroom sauce

**Imperial Peking duck second course add on*

殿堂叉燒

358

BBQ pork loin glazed with New Zealand Manuka honey

香草焗醬燒鴿

268

Roasted pigeon with homemade sauce

肉類 Meat and Poultry



陳醋咕嚕肉

338

Sweet and sour Iberico pork with dragon fruit and caramelised cashews

風沙紐西蘭羊架

338

Pan-seared New Zealand lamb cutlets with chilli and pork



蔥油脆皮雞 (半隻)

348

Crispy chicken with spring onion oil

half chicken

醬香肉排

298

Braised pork ribs with savory sauce

鮮沙薑第一刀

388

Baked 'first knife' pork collar with ginger and chilli

和牛麻婆豆腐

248

Wagyu beef ma po tofu

五味雜陳和牛肋

388

Fried wagyu beef ribs with vinegar and chilli

海鮮 Seafood



Seasonal dish



Signature dish



珊瑚蛋白龍蝦球

888

Steamed egg whites with lobster, chicken broth and dried mullet roe



黑松露鮮蟹盒

398

Crab meat with black truffle sauce in crispy aubergine



阿拉斯加蟹三食 (提前一日預訂)

3688

Alaskan king crab trio

**Pre-order 1 day in advance is required*

Recommended for 3-5 persons

薑蔥阿拉斯加蟹腳

Alaskan king crab legs with ginger and spring onion

牛油蛋酥阿拉斯加蟹身 / 二十年女兒紅蒸蟹身

Deep-fried Alaskan king crab with egg and butter or

Steamed crab meat with Chinese yellow wine

黑松露蛋白蟹蓋炒飯

Crab meat egg white fried rice with black truffle

臘味醬炒帶子

398

Wok-seared Australian scallops with Guangdong preserved sausage

薑醋鱈魚

368

Deep-fried cod fillet with baby ginger and prized vinegar



酸菜星斑片

598

Sichuan garoupa with glass noodles in chilli broth

Recommended for 3-5 persons



香酥富貴蝦

488

Deep-fried Mantis shrimp with chilli and garlic

鹽菜肉鬆阿拉斯加蟹

498

Wok-seared Alaskan king crab with minced pork and preserved vegetables

金衣香酥黃花魚

458

Yellow croaker with soya sauce and crispy garlic

Recommended for 3-5 persons

黑縱菌炒方腩魚 / 韭菜生煏方腩魚

788

Whole Macao sole, served off the bone with termite mushrooms or

Wok-seared whole Macao sole with Chinese chives

Recommended for 3-5 persons

Subject to 10% service charge

蔬菜、豆腐 Vegetables and Tofu



Seasonal dish
Signature dish



蝦醬啫啫唐生菜煲

198

Tai O shrimp clay pot with Chinese lettuce

鹹魚啫啫芥蘭煲

208

Chinese kale with salted fish cooked in a traditional clay pot

炒時蔬 (薑汁 / 蒜蓉 / 清炒)

198

Stir-fried seasonal vegetable with ginger/ garlic **(v)**

金銀蛋浸時蔬

188

Seasonal vegetable with salted egg and century egg in broth



青芥末菇嚕肉

238

Sweet and sour fried oyster mushrooms with wasabi dressing **(v)**

荷塘彩蔬

198

“Lotus pond” wok-fried lily bulbs and lotus seeds **(v)**



鳳尾菜蜆子煮雞

338

Double-boiled Razor clams and chicken with mustard greens



金鑲玉

228

Braised winter melon in chicken broth with sweet corn and salted egg yolk

飯、麵 Rice and Noodles



Seasonal dish

Signature dish

蛋白脆米素菜炒飯 208

Egg white crispy fried rice with vegetables (v)

松露野菌炆伊麵 288

Braised e-fu noodles with wild mushrooms and black truffle (v)



石鍋蔥香鵝肝和牛炒飯 298

Foie gras and wagyu stone pot fried rice



蟹肉桂花炒新竹米 258

Fried rice noodles with crab meat and shredded pork

頭抽乾炒安格斯牛河 238

Superior first extract soy sauce rice noodles with Angus beef tenderloin

古城煙肉炒飯 198

Hunan bacon fried rice



黑松露蛋白蟹肉炒飯 298

Crab meat egg white fried rice with black truffle

東星斑片魚湯手打烏冬 (位上) 188

Red garoupa and udon in fish soup per person