

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
陳皮鵝肝醬 · 滷鮑魚	198
Chilled marinated abalone, 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, celtuce and Nepal wild rock rice infused with chicken	piece
花膠扒 (一件) 鮑汁 / 珍肝 / 黃燜	298 piece
Fish maw served with abalone sauce / chicken liver / chicken broth	
南非溏心吉品乾鮑 (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
<i>*Limited number available daily</i>	
 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	
<i>*Please check availability</i>	
二食 - 惹味辣菇醬炒鴨鬆	198
Wok-fried diced duck with spicy mushroom sauce	
<i>*Imperial Peking duck second course add on</i>	
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 / 韭菜生焗方腩魚 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

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|  | 蝦醬啫啫唐生菜煲
Tai O shrimp clay pot with Chinese lettuce | 198 |
| | 鹹魚啫啫芥蘭煲
Chinese kale with salted fish cooked in a traditional clay pot | 208 |
| | 炒時蔬 (薑汁 / 蒜蓉 / 清炒)
Stir-fried seasonal vegetable with ginger/ garlic (v) | 198 |
| | 金銀蛋浸時蔬
Seasonal vegetable with salted egg and century egg in broth | 188 |
|  | 青芥末菇嚙肉
Sweet and sour fried oyster mushrooms with wasabi dressing (v) | 238 |
| | 荷塘彩蔬
“Lotus pond” wok-fried lily bulbs and lotus seeds (v) | 198 |
|  | 鳳尾菜蜆子煮雞
Double-boiled Razor clams and chicken with mustard greens | 338 |
|  | 金鑲玉
Braised winter melon in chicken broth with sweet corn and salted egg yolk | 228 |

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