

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 6pcs

煙燻四喜素卷 148

“Four blessing” Jasmine tea-smoked bean curd roll (v)



藤椒拌翡翠 138

Chilled “jade flower” in green Sichuan pepper essence (v)



金桔白玉木耳 158

Kumquat and wood ear mushrooms with chilli and lime (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



燒椒蜆子皇 298

Fried 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 188

Crispy aubergine with sakura shrimps and green string beans



紅噹噹 128

Chilled tomato with tangerine peel

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)

368

Braised sea cucumber, celtuce and
Nepal wild rock rice infused with chicken

piece

花膠扒 (一件)

288

鮑汁 / 珍肝 / 黃燜

piece

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

南非糖心吉品乾鮑 (十三頭)

888

South African superior dried abalone

each

湯 Soup



珊瑚菊花豆腐 (位上)

188

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 mushroom per person



羊肚菌海參燉老雞 (位上)

268

Double-boiled chicken with sea cucumber and
wild mushroom per person

花膠魚蓉羹 (位上)

198

Fish maw in grouper fish soup per person



百花蟹肉冬蓉羹 (位上)

188

Braised Hokkaido king crab and winter melon per person

文思酸辣湯 (位上)

138

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

香草混醬燒鴿

268

Roasted pigeon with homemade sauce

肉類 Meat and Poultry



陳醋咕嚕肉

328

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)

328

Crispy chicken with spring onion oil

half chicken



醬香肉排

298

Braised pork ribs with savory sauce

和牛麻婆豆腐

238

Wagyu beef ma po tofu

五味雜陳和牛肋

388

Fried wagyu beef ribs with vinegar & chilli

海鮮 Seafood



Seasonal dish
Signature dish



九層塔香窩澳洲龍蝦

888

Australian lobster with Chinese Basil and garlic

Recommended for 3-5 persons

魚香蝦球

298

Sautéed king prawns with Sichuan chilli and Hokkaido silver fish



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 或 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

588

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 vegetable

金衣香酥黃花魚

488

Yellow croaker with soya sauce and crispy garlic

Recommended for 3-5 persons

黑縱菌炒方腩魚/ 韭菜生煸方腩魚

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	208
	Tai O shrimp clay pot with Chinese lettuce	
	鹹魚啫啫芥蘭煲	198
	Chinese kale with salted fish cooked in a traditional clay pot	
	炒時蔬 (薑汁 / 蒜蓉 / 清炒)	178
	Stir-fried seasonal vegetable with ginger/garlic (v)	
	金銀蛋浸時蔬	178
	Seasonal vegetable with salted egg and century egg in broth	
	青芥末菇嚕肉	188
	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)	
	上湯火蒜浸時蔬	178
	Seasonal vegetable with deep fried garlic in supreme broth	
	煙燻臘肉炒福花	198
	Wok-seared cauliflower with smoked Chinese bacon	
	金玲瓏	288
	Deep-fried tofu with garlic, chilli and Chinese basil	

飯、麵 Rice and Noodles



Seasonal dish

Signature dish

	蛋白脆米素菜炒飯	198
	Egg white crispy fried rice with vegetables (v)	
	金沙海鮮炒飯	258
	Golden seafood fried rice and salted duck yolk	
	松露野菌炆伊麵	258
	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	218
	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	288
	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