

中國茶 Tea Selection (per person)

 Seasonal special
 Signature dish

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


頭盤 Appetisers

 Seasonal special
 Signature dish

	點心拼盤 (6件)	288
	Dim Sum Platter	6pcs
	一口紅燒鮑魚酥 • 碧綠勝瓜蝦餃 (位上)	118
	Braised abalone puff & Jade har gau	per person
	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)	
	五彩海蜇頭	138
	Sesame tossed jellyfish rainbow salad	
	金桔白玉木耳	138
	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)	
	燒椒蝗子皇	298
	Fried razor clams with charred Sichuan pepper	
	翡翠玉帶	278
	Chilled scallop & chives in green sichuan pepper essence	
	魚香脆茄子	188
	Crispy aubergine with sakura shrimps and green string beans	
	龍蝦新食法	1288
	Lobster with apple sauce, lime, lemon leaves & yuzu sauce	
	黑魚子煙燻馬友	198
	Smoked ma yau fish with caviar	
	海鮮撈汁響螺蓋	298
	Conch with seafood sauce, coriander & sesame oil	

精選 Abalone and Dried Seafood

 Seasonal special
 Signature dish

 龍皇披珍珠甲 (一條)	488
Braised sea cucumber, celtuce and Nepal wild rock rice infused with chicken	piece
花膠扒 (一件) 鮑汁 / 珍肝 / 黃燜	418
Fish maw served with abalone sauce / chicken liver / chicken broth	piece
南非糖心吉品鮑魚 (十三頭)	988
South African superior dried abalone	each

湯 Soup

 珊瑚菊花豆腐 (位上)	168
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
 花膠金銀貝絲瓜露 (位上)	238
Double-boiled chicken consommé with fish maw, scallop and luffa	per person
花膠魚蓉羹 (位上)	198
Fish maw in garoupa fish soup	per person
百花蟹肉冬蓉羹 (位上)	188
Braised 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




 一食 - 煙燻北京烤鴨配五種自家特製醬料	788
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 / 蔥燒怪味鴨件	198
Wok-fried diced duck with spicy mushroom sauce or Scallion roasted duck with ginger and garlic	
<i>*Imperial Peking duck second course add on</i>	
殿堂叉燒	328
BBQ pork loin glazed with New Zealand Manuka honey	
混醬燒鴿	268
Roasted pigeon with homemade sauce	

肉類 Meat and Poultry

 陳醋咕嚕肉	298
Sweet and sour Iberico pork with dragon fruit and caramelised cashews	
風沙紐西蘭羊架	368
Pan-seared New Zealand lamb cutlets with chilli and pork	
 蔥油脆皮雞 (半隻)	298
Crispy chicken with spring onion oil	half chicken
五味雜陳和牛肋	388
Fried wagyu beef ribs with vinegar & chilli	
荷香黃酒燉金方配荷葉餅	328
Braised pork belly with Chinese yellow wine wrapped in lotus leaf, served with steamed buns	




海鮮 Seafood

 Seasonal special
 Signature dish

桑拿龍蝦	988
Steamed whole Australian lobster with chilli broth <i>Recommend for 3-5 person</i>	
魚香蝦球	298
Sautéed king prawns with Sichuan chilli and silver fish	
 牛油蛋酥阿拉斯加蟹 (提前一日預訂)	1588
Deep-fried Alaskan king crab with egg floss <i>*Pre-order 1 day in advance is required</i>	
臘味醬炒帶子	398
Wok-seared Australian scallops with Guangdong preserved sausage	
薑醋鱈魚	338
Deep-fried cod fillet with baby ginger and prized vinegar	
 酸菜星斑片	588
Sichuan garoupa with glass noodles in chilli broth <i>Recommend for 3-5 person</i>	
 香酥富貴蝦	488
Deep-fried Mantis shrimp with chilli and garlic	
黑縱菌炒方腩魚	788
Whole Macao sole, served off the bone with termite mushrooms <i>Recommend for 3-5 person</i>	
韭香蒸原條東星斑	888
Steamed red garoupa with Chinese chives & Sichuan pepper essence	





蔬菜、豆腐 Vegetables and Tofu

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 蝦醬啫啫唐生菜煲	198
Tai O shrimp clay pot with Chinese lettuce	
麻婆豆腐	198
Sichuan ma po tofu in clay pot (v)	
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)	158
Stir-fried seasonal vegetable with ginger/garlic (v)	
金銀蛋浸時蔬	168
Seasonal vegetable with salted egg and century egg in broth	
 青芥末菇嚙肉	208
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	158
Seasonal vegetable with deep fried garlic in supreme broth	
炗炒蓮花白	168
Wok-fried white cabbage with chilli, garlic and ginger (v)	
 玉泉紗衣 (位上)	118
Chayote in chicken soup with wolfberries	per person

飯·麵 Rice and Noodles

 Seasonal special
 Signature dish

蛋白脆米素菜炒飯	208
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	288
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	208
Hunan bacon fried rice	
海膽海鮮炒飯	258
Sea urchin seafood fried rice	
東星斑片魚湯手打烏冬 (位上)	158
Red garoupa and udon in fish soup	per person
 風乾門鱘豌豆煨飯	208
Chinese risotto with eel and peas	