

中國茶 Tea Selection (per person)

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

點心拼盤 (6件)	278
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	128
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	128
Kumquat and wood ear mushrooms with chilli & lime (v)	
水晶皮蛋凍	108
Crystal century egg with gold leaf & preserved ginger (v)	
燒椒蠔子皇	298
Fried razor clams with charred Sichuan pepper	
翡翠玉帶	268
Chilled scallop & chives in green Sichuan pepper essence	
魚香脆茄子	188
Crispy aubergine with sakura shrimps & green string beans	
酸辣拌海參	388
Chilled sea cucumber with hot & sour sauce	
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	

精選 Abalone and Dried Seafood

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 piece
Fish maw served with abalone sauce / chicken liver / chicken broth	
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	268
Fish maw and sea cucumber in Chinese silk chicken soup	per person
百花蟹肉冬蓉羹 (位上)	188
Braised Hokkaido king crab & winter melon	per person
文思酸辣湯 (位上)	128
Wensi “angel hair” hot & 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 home-made 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 & garlic	
<i>*Imperial Peking duck second course add on</i>	
殿堂叉燒	318
BBQ pork loin glazed with New Zealand Manuka honey	
混醬燒鴿	268
Roasted pigeon with home-made sauce	

肉類 Meat and v Poultry

陳醋咕嚕肉	298
Sweet & sour Iberico pork with dragon fruit & caramelised cashews	
香酥和牛肋排	378
Deep-fried braised wagyu ribs with sesame beef jus	
風沙紐西蘭羊架	368
Pan-seared New Zealand lamb cutlets with chilli and pork	
寶塔甜燒白	388
Steamed pork belly with glutinous rice & red bean	
蔥油脆皮雞 (半隻)	298
Crispy chicken with spring onion oil	half chicken

海鮮 Seafood

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 & Hokkaido silver fish 女兒紅蛋白蒸原隻阿拉斯加蟹 (提前一日預訂)	時價
Steamed Alaskan king crab & egg white with Chinese yellow wine <i>*Pre-order 1 day in advance is required</i>	Market price
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 & 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 & garlic 羊肚菌釀白玉墩	388
Stuffed morels with shrimp paste & winter melon 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>	

蔬菜、豆腐 Vegetables and Tofu

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 & century egg in broth	
青芥末菇嚙肉	208
Sweet & sour fried oyster mushrooms with wasabi dressing (v)	
荷塘彩蔬	198
“Lotus pond” wok-fried lily bulbs & lotus seeds (v)	
上湯火蒜浸時蔬	158
Seasonal vegetable with deep fried garlic in supreme broth	
甜酸菊花土豆	238
Sweet & sour potato with home-made tomato sauce	
炗炒蓮花白	168
Wok-fried white cabbage with chilli, garlic & ginger (v)	

飯、麵 Rice and Noodles

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	248
Braised e-fu noodles with wild mushrooms & black truffle (v)	
石鍋蔥香鵝肝和牛炒飯	288
Foie gras & wagyu stone pot fried rice	
蟹肉桂花炒新竹米	248
Fried rice noodles with crab meat & shredded pork	
頭抽乾炒安格斯牛河	208
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)	148
Red garoupa and udon in fish soup	Per person