

## 中國酒 Chinese Wine (per bottle)

 Signature dish

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女兒紅-紹興酒十年	688
Nuer Hong – Shao Xing Wine 10 Years	
庫藏十年陳紹興花雕酒	988
Ku Cang Shao Xing Hua Diao 10 Years	
國釀1959青玉二十年陳	2988
Guoniang 1959 Qing Yu 20 Years	

## 中國茶 Tea Selection (per person)

 Signature dish

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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

 Signature dish

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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)	
 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	
黑魚子煙燻馬友	198
Smoked ma yau fish with caviar	

## 精選 Abalone and Dried Seafood

 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	398 piece
Fish maw served with abalone sauce / chicken liver / chicken broth	
南非糖心吉品鮑魚 (十三頭)	888
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 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

 Signature dish

-  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  
*\*Please check availability*
- 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  
*\*Imperial Peking duck second course add on*
- 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 338  
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
- 鮮沙薑啫雞 298  
Stewed chicken with sand ginger
- 海參鴿蛋鍋燒肉 588  
Braised sea cucumber with pork belly and pigeon eggs  
in stone pot
- 五味雜陳和牛肋 388  
Fried wagyu beef ribs with vinegar & chilli

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 Hokkaido silver fish	
 牛油蛋酥阿拉斯加蟹 (提前一日預訂)	2388
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	358
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	
諾鄧火腿鮮蝦煮乾絲	268
King prawn with Nuodeng hams and dried beancurd	
蝦油琵琶帶子芙	268
Pan seared scallop with egg white & shrimp oil	
黑縱菌炒方脷魚	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

 Signature dish

 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	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	158
Seasonal vegetable with deep fried garlic in supreme broth	
炗炒蓮花白	158
Wok-fried white cabbage with chilli, garlic and ginger (v)	

## 飯、麵 Rice and Noodles

 Signature dish

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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	
沙窩海參鱧魚菜飯	288
Braised sea cucumber and eel in casserole with vegetable rice	
東星斑片魚湯手打烏冬 (位上)	158
Red garoupa and udon in fish soup	per person