

## 中國酒 Chinese Wine (per bottle)

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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)

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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





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“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

 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)	
 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)	
油滷牛腩肉	168
Marinated beef shank with cucumber	
 燒椒蝗子皇	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	238
Marinated pigeon with bell peppers	

## 精選 Abalone and Dried Seafood

 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
<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
Boiled chicken with fish maw and matsutake	per person
羊肚菌海參燉老雞 (位上)	268
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

 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
燒雲腿菌拼香炒鴿脯	398
Sautéed pigeon with Yunnan ham and mushroom	
和牛麻婆豆腐	218
Wagyu beef ma po tofu	
五味雜陳和牛肋	388
Fried wagyu beef ribs with vinegar & chilli	

	牛油蛋酥焗澳洲龍蝦	888
	Baked Australian lobster with egg yolk crisp and butter Recommend for 3-5 person	
	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)	2988
	Alaskan king crab trio *Pre-order 1 day in advance is required Recommend for 3-5 person	
	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 Recommend for 3-5 person	
	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 Recommend for 3-5 person	
	黑縱菌炒方脷魚/ 韭菜生焗方脷魚	788
	Whole Macao sole, served off the bone with termite mushrooms or	
	Wok-seared whole Macao sole with Chinese chives Recommend for 3-5 person	

## 蔬菜、豆腐 Vegetables and Tofu

 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	178
Seasonal vegetable with deep fried garlic in supreme broth	
煙燻臘肉炒福花	198
Wok-seared cauliflower with Chinese bacon	
金玲瓏	288
Deep-fried tofu with garlic, chilli and Chinese basil	

## 飯、麵 Rice and Noodles

 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)	138
Red garoupa and udon in fish soup	per person