

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 (per bottle)

220ml 750ml

Saicho 茉莉花氣泡茶 Saicho Jasmine	138	458
Saicho 日本焙茶氣泡茶 Saicho Hojicha	138	458

頭盤 Appetisers



Seasonal dish

Signature dish

點心拼盤 (6件)	288
Dim sum platter	6 pieces
滷水鮑魚 · 15年陳皮鵝肝醬	198
Chilled marinated abalone, 15-year aged tangerine peel and foie gras	
 煙燻四喜素卷	148
“Four blessings” Jasmine tea-smoked bean curd roll (v)	
 藤椒拌翡翠	158
Chilled “jade flower” in green Sichuan pepper essence (v)	
小黃薑拌黑皮雞縱菌	138
Black termite mushrooms with yellow ginger (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	
 燒椒蝗子皇	298
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	198
Crispy aubergine with Sakura shrimps and green string beans	
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)

338

Braised sea cucumber stuffed with
shrimp in mushroom sauce

per piece

花膠扒 (一件)

298

鮑汁 / 珍肝 / 黃燜

per piece

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

南非溏心吉品乾鮑 (十三頭)

888

South African superior dried abalone

per piece

湯 Soup (位上 per person)



珊瑚菊花豆腐

198

Chrysanthemum “thousand cut” silken tofu in chicken broth

**Limited number available daily*



花膠海參竹絲雞露

288

Fish maw and sea cucumber in Chinese silk chicken soup

松茸花膠燉老雞

268

Double-boiled chicken with fish maw and
matsutake mushrooms

羊肚菌海參燉老雞

268

Double-boiled chicken with sea cucumber and
wild mushrooms

花膠魚蓉羹

188

Fish maw in garoupa fish soup

百花蟹肉冬蓉羹

198

Braised Hokkaido king crab and winter melon

文思酸辣湯

158

Wensi “angel hair” hot and sour soup

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	
	<i>*每日限量供應。製作需時45分鐘。Please check availability. Preparation time 45 minutes</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	
	香草焗醬燒鴿	268
	Roasted pigeon with homemade sauce	

肉類 Meat and Poultry

	陳醋咕嚕肉	338
	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)	348
	Crispy chicken with spring onion oil	half chicken
	酥香黑醋松板肉	298
	Braised pork neck with black vinegar and house spices blend	
	鮮沙薑第一刀	388
	Baked 'first knife' pork collar with ginger and chilli	
	和牛麻婆豆腐	248
	Wagyu beef ma po tofu	
	五味雜陳和牛肋	388
	Fried Wagyu beef ribs with vinegar and chilli	



	珊瑚蛋白龍蝦球	888
	Steamed egg whites with lobster, chicken broth and dried mullet roe	
	黑松露鮮蟹盒	398
	Crab meat with black truffle sauce in crispy aubergine	
	阿拉斯加蟹三食 (提前一日預訂)	3688
	Alaskan king crab trio	
	<i>*Pre-order 1 day in advance is required</i>	
	<i>Recommended for 3-5 persons</i>	
	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 / 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	
	黑松露蛋白蟹肉炒飯	
	Crab meat egg white fried rice white 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	598
	Sichuan garoupa with glass noodles in chilli broth	
	<i>Recommended for 3-5 persons</i>	
	香酥富貴蝦	488
	Deep-fried mantis shrimp with chilli and garlic	
	紫蘇豆豉香酥黃鰱鍋	368
	Eel with shiso leaves and fermented black beans in clay pot	
	金衣香酥黃花魚	458
	Yellow croaker with soya sauce and crispy garlic	
	<i>Recommended for 3-5 persons</i>	
	黑縱菌炒方腩魚 / 韭菜生燴方腩魚	788
	Whole Macao sole, served off the bone with termite mushrooms or	
	Wok-seared whole Macao sole with Chinese chives	
	<i>Recommended for 3-5 persons</i>	

蔬菜、豆腐 Vegetables and Tofu



Seasonal dish
Signature dish

	蝦醬啫啫唐生菜煲	198
	Tai O shrimp with Chinese lettuce in clay pot	
	鹹魚啫啫芥蘭煲	208
	Chinese kale with salted fish in clay pot	
	炒時蔬 (薑汁 / 蒜蓉 / 清炒)	198
	Stir-fried seasonal vegetable with ginger/ garlic (v)	
	金銀蛋浸時蔬	188
	Seasonal vegetable with salted egg and century egg in broth	
	青芥末菇嚙肉	238
	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)	
	阿拉斯加帝王蟹肉燴雲絲豆腐	388
	Braised Alaskan king crab with bamboo fungus, shredded dried tofu in seafood soup	
	湖南臘肉酸菜煮蘿蔔絲	238
	Simmered radish in chicken broth with Hunan smoked pork and pickled greens	

飯、麵 Rice and Noodles



Seasonal dish

Signature dish

	蛋白脆米素菜炒飯	208
	Egg white crispy fried rice with vegetables (v)	
	松露野菌炆伊麵	288
	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 beef 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	238
	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	298
	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