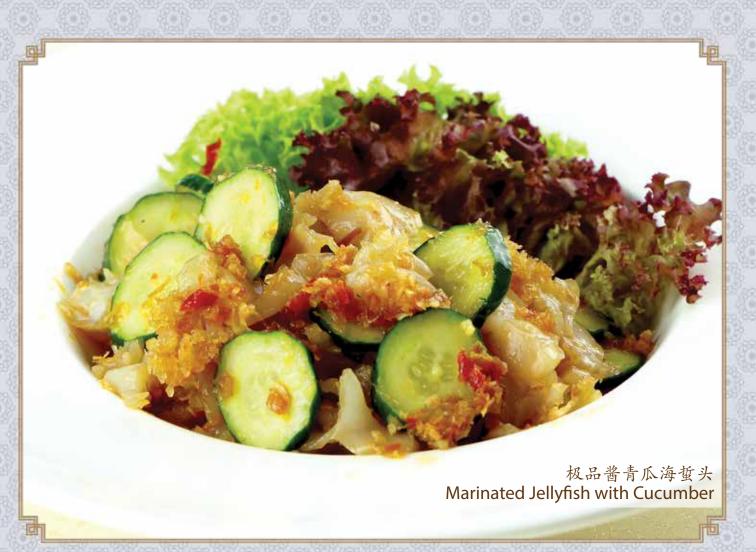


Upsized dishes also available: MEDIUM at 1.5 regular size (for 5 to 7 persons) LARGE at double regular size (for 8 to 10 persons)

All prices are subject to 10% service charge and GST





餐前小食 Appetizers

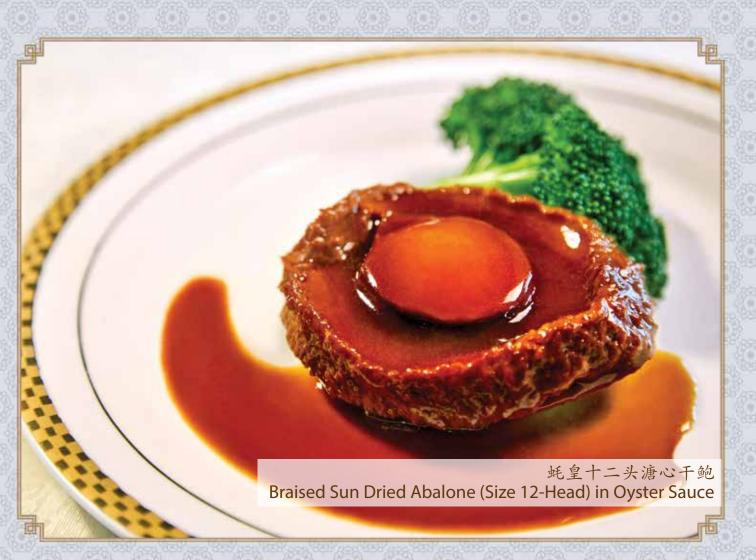
黄金软壳蟹	\$ 16
Deep-Fried Soft-Shell Crab with Salted Egg Yolk	例牌 regular
柠香金沙鲑鱼皮	\$ 14
Crispy Salmon Skin with Salted Egg Yolk	例牌 regular
极品酱青瓜海蜇头	\$ 12
Marinated Jellyfish with Cucumber	例牌 regular
宫保熏鸭	\$ 9
Smoked Duck in Spicy Sauce	例牌 regular
鸡松炸茄子	\$ 12
Crispy Brinjal with Chicken Floss	例牌 regular
皮蛋酸姜	\$ 9
Century Egg with Marinated Ginger	例牌 regular





鱼翅汤羹类 Soup

特级金鼎佛跳墙 (预订)	\$ 888
Premium Buddha Jumps Over the Wall (advance order)	<u>十位 10 persons</u>
迷你佛跳墙	\$ 48
Mini Buddha Jumps Over the Wall	<u>每位per person</u>
红烧蟹肉大包翅	\$ 58
Braised Superior Comb Shark's Fin with Crab Meat	每位per person
蟹肉干捞鱼翅伴鲨鱼骨汤 Stir-fried Shark's Fin with Crabmeat with Shark's Cartilage Soup	\$58 <u>每位per person</u>
金汤海鲜中包翅	\$38
Braised Superior Shark's Fin with Seafood in Pumpkin Soup	<u>每位per person</u>
生拆蟹肉蟹皇翅	\$ 28
Braised Shark's Fin with Carb Meat and Carb Roe	每位per person
红烧海味翅 \$48	\$18
Braised Shark's Fin with Dried Seafood \$48	每位per person
鲨鱼骨花胶汤	\$ 22
Bouble-boiled Shark's Cartilage Soup with Fish Maw	<u>每位per person</u>
鲨鱼骨云吞汤	\$ 15
Bouble-boiled Shark's Cartilage Soup with Wonton	每位per person
人参炖鸡汤	\$ 12
Double-boiled Chicken Soup with Ginseng	<u>每位per person</u>
龙皇带子羹	\$10
Thick Soup of Mixed Diced Seafood	<u>每位per person</u>
海味干贝鱼鳔羹	\$10
Thick Soup of Fish Maw and Dried Scallop	<u>每位per person</u>
四川海鲜酸辣汤	\$ 9
Sichuan Seafood Hot & Sour Soup	每位per person
是日靓汤 Soup of the Day \$28 ^{每煲 pot}	\$ 9 每位per person





鲍参海は Abalone, Sea Cucumber & Fish Maw

蚝皇八头溏心干鲍	\$188
Braised Sun Dried Abalone (Size 8-Head) in Oyster Sauce	<u>每位per person</u>
蚝皇十二头溏心干鲍	\$ 128
Braised Sun Dried Abalone (Size 12-Head) in Oyster Sauce	<u>每位per person</u>
蚝皇十六头溏心干鲍	\$ 88
Braised Sun Dried Abalone (Size 16-Head) in Oyster Sauce	<u>每位per person</u>
红烧海参鹅掌花菇 Braised Sea Cucumber with Goose-web and Shiitake Mushroom	\$ 18 每位per person
红烧鲍鱼鹅掌花菇 Braised Abalone with Goose-web and Shiitake Mushroom	\$18 <u>每位per person</u>
红烧鹅掌花菇	\$ 12
Braised Goose-web and Shiitake Mushroom	每位per person
鹅肝酱带子烩花胶筒	\$ 22
Braised Sun Dried Fish Maw with Foie Gras and Scallop	<u>每位per person</u>
	\$ 15 ar <u>每位per person</u>
宫庭一品煲(海参、带子、虾球、蹄筋)	\$58
Emperor Stew (Sea Cucumber, Scallop, Prawn, Pig Tendon)	例牌 regular



生猛海鲜 Live Seafood

澳洲龙虾 (预订) Australian Lobster (advance 本地龙虾 (预订) Local Lobster (advance order		\$38/100g \$14/100g
上汤 Superior Soup 伊面 Ee-Fu Noodle	金瓜奶皇 Pumpkin and Cream 石锅姜葱 Spring Onion and Ginge	r Pot
生猛螃蟹 (预订) Live Crab (advance order)		\$ 9.8 /100g
黑胡椒 Black Pepper 辣椒 Chilli 咸蛋 Salted Egg 牛油 Butter	白胡椒 White Pepper 避风塘 Typhoon Shelter Style 潮式冻蟹 Teochew Cold Crab 花雕蛋白 Hua Diao and Egg White	<u>.</u>
东星斑 Spotted Garoupa		\$14/100g
斗鲳 Pomfret		\$ 12 /100g
红斑 Red Garoupa		\$ 10 /100g
笋壳 Marble Goby		\$ 9.5 /100g
石斑 Garoupa		\$ 8.5 /100g
全目鲈 Seabass		\$5.5/100g

港式清蒸 Hong Kong Style 潮洲 娘惹蒸 Nonya Style 红烧 豉汁蒸 Black Bean Sauce 油浸 拍姜蒸 Crushed Ginger 剁椒

潮洲蒸 Teochew Style 红烧砂锅 Braised in Claypot 油浸 Deep-fried

剁椒菜脯蒸 Chopped Red Chilli & Preserved Radish





龙虾大虾 Lobster & Prawn

金瓜奶皇焗半边龙虾	\$ 38
Baked Half Lobster with Pumpkin and Cream	每位per person
宫廷脆大虾	\$ 26
Deep-fried Prawn in Manchu Style	例牌regular
花雕当归杞子虾煲	\$ 26
Poached Prawn with Hua Diao, Angelica & Wolfberry	例牌regular
豉油皇香煎大虾	\$ 26
Pan-fried Prawn with Premium Soya Sauce	例牌regular
极品酱粉丝虾煲	\$ 26
Braised Prawn and Vermicelli with X.O. Sauce in Claypot	例牌regular
黄金甲大虾	\$ 26
Sautéed Prawn with Salted Egg Yolk	例牌regular
青芥末虾球	\$28
Deep-fried Prawn with Wasabi Mayonnaise Sauce	例牌regular
金箔脆虾球	\$ 28
Deep-fried Prawn with Mayonnaise Sauce & Corn Flake	例牌regular



海中珍念 Superior Seafood

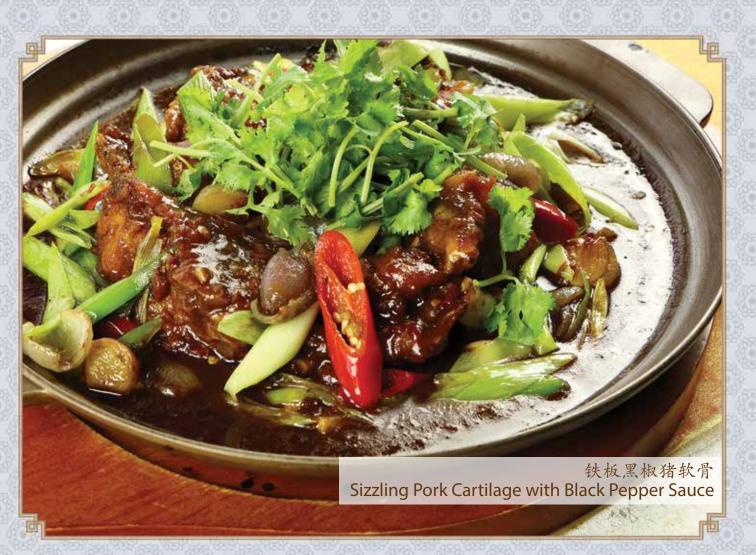
娘惹龙趸球	\$ 32
Stir-fried sliced Gaint Garoupa with Nonya Sauce	<u>每位per person</u>
极品酱碧绿龙趸球 Stir-fried sliced Giant Garoupa with Seasonal Green in X.O. Sauce	\$ 32 例牌regular
香港芥兰炒龙趸球	\$ 32
Stir-fried sliced Giant Garoupa with Hong Kong Kailan	例牌regular
豉椒凉瓜龙趸煲 Braised sliced Giant Garoupa with Bitter Gourd in Black Bean and Chili Sauce	\$ 32 例牌regular
西兰花炒带子	\$ 32
Stir-fried Scallop with Broccoli	例牌regular
极品酱带子野菌	\$ 32
Stir-fried Scallop with Wild Mushroom in X.O. Sauce	例牌regular

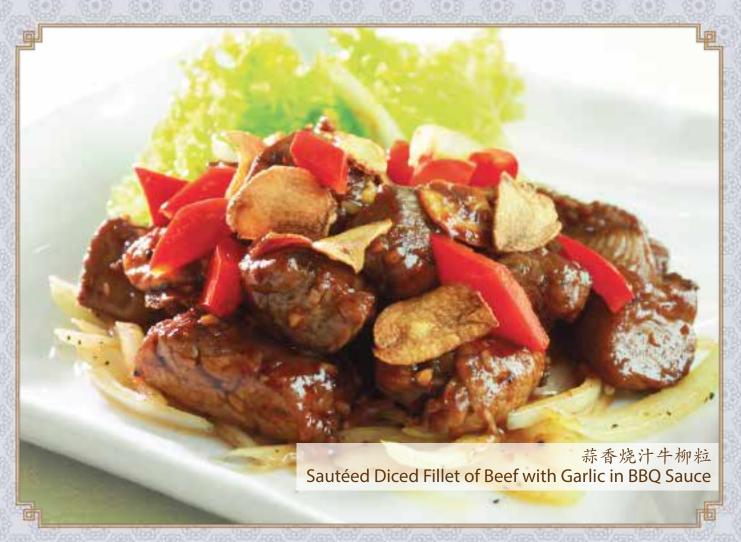




鸡鸭类 Poultry

百花杏片金龙鸡 Fried Crispy Chicken Staffed with Prawn Paste	\$48 全只 whole	\$ 24 半只 half
玫瑰豉油鸡 Superior Soya Sauce Marinated Chicken with Rose Liquor	\$40 全只 whole	\$ 22 <u>半只 half</u>
当红炸子鸡 Crispy Roasted Chicken	\$ 38 全只 whole	\$ 20 半只 half
黑椒鸡柳 Stir-fried Chicken with Black Pepper Sauce		\$ 20 例牌 regular
姜葱鸡球 Stir-fried Chicken with Ginger & Spring Onion		\$20 例牌 regular
北京片皮鸭 Barbecued Peking Duck		\$ 78 全只 whole





猪牛类 Pork & Beef

南乳乳猪全体 (预订) Roasted Suckling Pig with Preserved Bean Sauce (advance order)	\$ 288 全只 whole
镇江排骨	\$ 24
Stewed Pork Rib in Zhenjiang Vinegar	例牌 regular
铁板黑椒猪软骨	\$ 20
Sizzling Pork Cartilage with Black Pepper Sauce	例牌 regular
菠萝咕噜肉	\$18
Sweet and Sour Pork	例牌 regular
蒜香烧汁牛柳粒	\$28
Sautéed Diced Fillet of Beef with Garlic in BBQ Sauce	例牌 regular
黑椒牛柳粒	\$ 28
Sautéed Diced Fillet of Beef with Black Pepper Sauce	例牌 regular
姜葱炒牛肉	\$ 20
Stir-fried sliced Beef with Ginger and Spring Onion	例牌 regular
芥兰炒牛肉	\$ 20
Stir-fried sliced Beef with Hong Kong Kailan	例牌 regular





蔬菜豆腐类 Vegetable

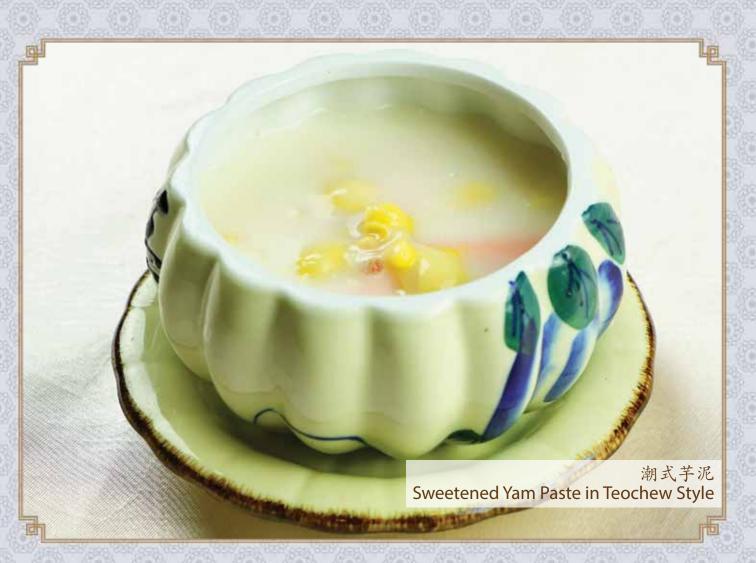
苋菜 / 奶白 / 芥兰	\$14
Amaranth / Baby Pek-Chye / Kailan	例牌 regular
芦笋	\$18
Asparagus	例牌 regular
西兰花	\$ 16
Broccoli	例牌 regular
清炒 Stir-fried 上汤 Poached with Superior Stock 蒜茸 Stir-fried with Garlic 蚝油 Stir-fried with Oyster Sauce	
银盏野菌芦笋	\$18
Stir-fried Asparagus and Assorted Wild Mushroom	例牌 regular
三皇蛋苋菜	\$18
Poached Amaranth with Assorted Eggs in Superior Stock	例牌 regular
双菇扒时蔬	\$ 16
Braised Dual Mushroom with Seasonal Green	例牌 regular
干煸四季豆 Dry-fried French Bean with Minced Pork	
瑶柱黄金砖	\$18
Braised Homemade Tofu with Dried Scallop	例牌 regular
红烧砂锅野菌豆腐煲	\$18
Braised Tofu and Assorted Wild Mushroom in Claypot	例牌 regular
金汤百花酿豆腐	\$18
Steamed Stuffed Tofu with Prawn Paste	例牌 regular





粉面做类 Noodles & Rice

宫庭金丝海鲜炒饭 Palace Seafood Fried Rice with Golden Egg Thread	\$ 20 例牌 regular
极品酱脆米海鲜炒饭 X.O. Sauce Seafood Fried Rice with Rice Crisp	\$ 20 例牌 regular
蛋白瑶柱蟹肉炒饭 Fried Rice with Crab Meat, Egg White & Dried Scallop	\$ 20 例牌 regular
榄菜鸡粒炒饭 Fried Rice with Diced Chicken and Olive	\$18 例牌 regular
上汤生虾煎生面 Pan-seared Prawn Crispy Noodle with Thicken Superior Broth	\$ 26 例牌 regular
海鲜焖伊面 Braised Seafood Ee-Fu Noodle	\$ 26 例牌 regular
银芽鸭丝煎生面 Duck Meat & Bean Sprout Crispy Noodle	\$ 16 例牌 regular
滑蛋海鲜河粉 Fried Seafood Hor-Fun with Egg Sauce	\$ 20 例牌 regular
香港干炒牛河 Stir-fried Beef Hor-Fun in Hong Kong Style	\$16 例牌 regular





精美甜品 Dessert

红莲炖桃胶 (冷或热) Double Boiled Peach Resin with Lotus Seed and Red Date (Served Chilled or Hot)	\$ 6 <u>每位per person</u>
潮式芋泥 (热)	\$ 6
Sweetened Yam Paste in Teochew Style (Served Hot)	<u>每位per person</u>
莲子红豆沙 (热)	\$ 6
Red Bean Soup with Lotus Seed (Served Hot)	<u>每位per person</u>
杨枝甘露 (冷)	\$ 6
Chilled Mango, Pomelo and Sago (Served Chilled)	<u>每位per person</u>
龟苓糕 (冷)	\$ 6
Herbal Jelly (Served Chilled)	<u>每位per person</u>
香茅青柠雪芭 (冷)	\$ 6
Lemongrass Jelly with Lime Sherbet (Served Chilled)	<u>每位per person</u>

素食 Vegetarian

虫草花鲜菇汤 Double-boiled Clear Fresh Mushroom Broth with Cordyceps Flower	\$ 9 每位per person
虫草花百合香港芥兰 Stir-fried Hong Kong Kailan with Cordeyceps Flower and Lily Bulb	\$18 例牌 regular
素大虾伴水芹香	\$ 24
Stir-fried Vegetarian Prawn and Celery	例牌 regular
香脆炸豆腐	\$14
Deep Fried Crispy Tofu	例牌 regular
红烧砂煲百灵菇豆腐煲	\$ 16
Braised Bai-Ling Mushroom and Tofu in Claypot	例牌 regular
素炒饭	\$ 14
Vegetarian Fried Rice	例牌 regular
素松菇伊面	\$ 14
Vegetarian Braised Ee-Fu Noodle with Mushroom	例牌 regular