

极品酱青瓜海蜇头 Jellyfish Head and Cucumber with XO Sauce	\$14.00
柠香金沙鱼皮 Crispy Fish Skin with Salted Egg	\$14.00
香酥鸭卷 Crispy Aromatic Duck Roll	\$14.00
五香叉烧春卷 BBQ Pork Spring Roll	\$14.00
脆炸五香 Crispy Ngoh Hiang	\$14.00
黄金炸松菇 Crispy Beech Mushroom with Salted Egg	\$12.00
椒盐豆腐粒 Salt & Pepper Tofu	\$12.00



SOUP 鱼翅汤羹

迷你佛跳墙 Mini Buddha Jumps Over Wall \$58.00 per person

红烧蟹肉大包翅 Braised Superior Comb Shark Fin Soup with Crab Meat \$78.00 per person

皇汤蟹肉大包翅 Braised Superior Comb Shark Fin in Royal Soup with Crab Meat \$78.00 per person

红烧海味翅 Braised Shark Fin Soup with Sea Treasures \$20.00 per person

云吞鲨鱼骨汤 Shark Cartilage Collagen Soup with Wonton \$22.00 per person

海味鱼鳔羹 Fish Maw Soup with Sea Treasures \$14.00 per person

厨师精选老火汤 Daily Chef's Choice Soup \$10.00 per person

\$30.00
4 persons



迷你佛跳墙 Mini Buddha Jumps Over Wall

蚝皇八头溏心干鲍 Braised Sun Dried Abalone (sized 8-head) in Special Oyster Sauce \$238.00 per person

蚝皇十四头溏心干鲍 Braised Sun Dried Abalone (sized 14-head) in Special Oyster Sauce \$148.00 per person

澳洲青边鲍 Australian Green Lip Abalone \$138.00 per person

葱烧原条海参 Pan-Seared Whole Sea Cucumber \$48.00 per person

鲍鱼海参一品锅 Abalone and Sea Cucumber with Delicacies in Clay Pot \$68.00



SEAFOOD 海鲜

油浸笋壳 Crispy Marble Goby with Premium Soy Sauce	\$60.00 ~ 700g	
	\$85.00 ~ 1kg	
剁椒菜脯蒸石斑 Steamed Garoupa with Chye Poh and Chopped Chili	\$60.00 ~ 700g	
	\$85.00 ~ 1kg	
泰式金目鲈 Crispy Sea Bass with Thai Sauce	\$42.00 ~ 700g	⊕
	\$60.00 ~ 1kg	
金瓜奶皇焗龙虾 Baked Lobster with Creamy Pumpkin Sauce	\$48.00 per person	
咸蛋黄金虾 Crispy Prawn with Salted Egg	\$28.00	
药膳花雕醉虾煲 Poached Prawn with Herbal Chinese Wine Broth in Clay Pot	\$30.00	
极品酱粉丝虾煲 Prawn and Glass Noodle with XO Sauce	\$30.00	⊕
金箔脆虾球 Deshelled Prawn with Golden Corn Flake	\$30.00	
西兰花炒带子 Stir-Fried Scallop with Broccoli	\$34.00	
极品酱野菌炒带子 Stir- Fried Scallop with Wild Mushroom and XO Sauce	\$34.00	⊕



金瓜奶皇焗龙虾 Baked Lobster with Creamy Pumpkin Sauce

	北京片皮鸭 Peking Duck	\$88.00
	蒜香脆皮炸子鸡 Crispy Fried Chicken with Garlic	\$24.00 half bird \$44.00 whole bird
	招牌风沙鸡 Signature Crispy Fung Sha Chicken	\$26.00 half bird \$48.00 whole bird
⊕	重庆辣子鸡 La Zi Chicken	\$20.00
	铁板娘惹鸡柳 Sizzling Nonya Chicken	\$20.00
	铁板黑椒猪软骨 Sizzling Pork Cartilage with Black Pepper Sauce	\$24.00
⊕	红烧猪手煲 Braised Pork Trotter in Clay Pot	\$24.00
	椒盐猪扒 Salt and Pepper Pork Chop	\$24.00
	龙眼咕嚕肉 Sweet & Sour Pork with Longan	\$22.00
	蒜香烧汁牛柳粒 Diced Beef Fillet with Garlic and BBQ Sauce	\$30.00
	黑椒牛柳粒 Diced Beef Fillet with Black Pepper Sauce	\$30.00
⊕	萝卜牛腩煲 Braised Beef Brisket and Radish in Clay Pot	\$30.00

VEGETABLE & TOFU 蔬菜豆腐

三皇蛋苋菜 Poached Amaranth with Egg Trio	\$18.00	
上汤蒜子苋菜 Poached Amaranth in Superior Broth with Garlic Clove	\$18.00	
蚝皇花菇西兰花 Braised Shitake Mushroom with Broccoli	\$22.00	
松露油野菌奶白 Nai Bai with Wild Mushroom and Truffle Oil	\$18.00	⊕
虫草花百合香港芥兰 Hong Kong Kailan with Cordyceps Flower and Lily Bulb	\$24.00	
瑶柱黄金砖 Braised Homemade Tofu with Dried Scallop	\$20.00	
野菌豆腐煲 Braised Tofu and Wild Mushroom in Clay Pot	\$20.00	
海鲜麻婆豆腐煲 Seafood Ma Po Tofu in Clay Pot	\$24.00	
苋菜 / 奶白 / 芥兰 / 西兰花 Amaranth / Baby Pek-Chye / Kailan / Broccoli	\$16.00	⊕
清炒 Stir-Fried / 蒜茸 Stir-Fried with Garlic		



海鲜麻婆豆腐煲 Seafood Ma Po Tofu in Clay Pot

	榄菜鸡粒炒饭 Chicken Fried Rice with Olive Vegetable	\$20.00
	杨洲炒饭 Yeung Chow Fried Rice	\$20.00
	极品酱脆米海鲜炒饭 Seafood Fried Rice with XO Sauce and Rice Crisp	\$22.00
⊕	野菌素炒饭 Vegetarian Wild Mushroom Fried Rice	\$20.00
	松露油野菌焗伊面 Braised Ee Fu Noodle with Wild Mushroom and Truffle Oil	\$22.00
	鸭丝焗伊面 Braised Ee Fu Noodle with Duck Meat	\$22.00
	素松菇焗伊面 (含蛋类) Braised Vegetarian Ee Fu Noodle with Beech Mushroom (ovo-vegetarian)	\$20.00
⊕	上汤鲜虾煎生面 Crispy Noodle with Prawn in Superior Stock Sauce	\$26.00
	滑蛋海鲜河粉 Fried Hor Fun with Seafood in Egg Sauce	\$24.00
⊕	港式干炒牛河 Stir-Fried Beef Hor Fun in Hong Kong Style	\$22.00



极品酱脆米海鲜炒饭 Seafood Fried Rice with XO Sauce and Rice Crisp

DESSERT 甜品

豆沙锅饼 Red Bean Chinese Pancake \$16.00

杨枝甘露 Chilled Mango Cream with Pomelo and Sago \$7.00 per person

青柠雪芭香茅冻 Lemongrass Jelly with Lime Sherbet \$7.00 per person

红莲炖桃胶 Double-Boiled Peach Resin with Red Date and Lotus Seed \$8.00 per person

冰镇桃胶 Chilled Peach Resin with Red Date and Lotus Seed \$8.00 per person

椰汁银杏芋泥 Yam Paste with Ginkgo Nut and Coconut Sauce \$8.00 per person

红莲炖桃胶 Chilled Peach Resin with Red Date and Lotus Seed



青柠雪芭香茅冻 Lemongrass Jelly with Lime Sherbet