

黄金软壳蟹 <i>Soft Shell Crab with Salted Egg</i>	18
柠香金沙鱼皮 <i>Crispy Fish Skin with Salted Egg</i>	16
极品酱青瓜海蜇头 <i>Jellyfish Head and Cucumber with XO Sauce</i>	16
鸡肉松炸茄子 <i>Crispy Eggplant with Chicken Floss</i>	14
胡麻皮蛋豆腐 <i>Century Egg Tofu</i>	12
麻辣黑木耳豆筋 <i>Mala Beancurd Skin and Wood Ear Fungus</i>	14
椒盐豆腐粒  <i>Salt and Pepper Diced Tofu</i>	14
蒜辣拍青瓜  <i>Chilled Cucumber with Garlic</i>	12
女儿红冻醉虾 <i>Cold Drunken Prawn with Nu'er Hong Wine</i>	22

<p>特级宝鼎佛跳墙 (需提前预订) <i>Premium Buddha Jumps Over Wall (advance order required)</i></p>	<p>888 8 persons</p>
<p>精品佛跳墙 <i>Buddha Jumps Over Wall</i></p>	<p>58 per person</p>
<p>云吞骨胶原汤 <i>Collagen Soup with Wonton</i></p>	<p>20 per person</p>
<p>花胶骨胶原汤 <i>Collagen Soup with Sun Dried Fish Maw</i></p>	<p>30 per person</p>
<p>花胶爵士汤 <i>Sun Dried Fish Maw CBE's Soup</i></p>	<p>28 per person</p>
<p>竹笙海味鱼鳔羹 <i>Fish Maw Soup with Sea Treasures and Bamboo Fungus</i></p>	<p>18 per person</p>
<p>虫草花鲜菇汤  <i>Fresh Mushroom Broth with Cordyceps Flower</i></p>	<p>14 per person</p>
<p>人参炖鸡汤 <i>Double-Boiled Ginseng and Chicken Soup</i></p>	<p>15 per person</p>



花胶爵士汤
Sun Dried Fish Maw CBE's Soup

蚝皇八头南非溏心干鲍 268
Braised South Africa Gummy Heart Sun Dried
Abalone (sized 8-head) in Special Oyster Sauce per person

蚝皇十四头南非溏心干鲍 168
Braised South Africa Gummy Heart Sun Dried
Abalone (sized 14-head) in Special Oyster Sauce per person

南非四头鲍鱼 68
Braised South Africa Abalone (sized 4-head)
in Special Oyster Sauce per person

鲍鱼海参一品煲 78
Abalone and Sea Cucumber with Prawn and
Scallop in Clay Pot

黄炆花胶筒 28
Braised Sun Dried Fish Maw in Golden Yellow Sauce per person

蚝皇花胶冬菇扒西兰花 38
Sun Dried Fish Maw and Shitake Mushroom with
Broccoli

葱烧汁扒原条海参 58
Whole Sea Cucumber with Pan-Sear Spring
Onion Sauce

红烧日本刺参 48
Braised Japanese Sea Cucumber in Brown Sauce per person

东星斑 (需提前预订)
East Star Garoupa (advance order required)

时价
market price

星斑
Star Garoupa

14
per 100g

笋壳
Marble Goby

12
per 100g

石斑
Garoupa

10
per 100g

上列可选以下煮法

Please choose cooking style for the order above :

清蒸 *Steamed Fish with Premium Soy Sauce*

剁椒菜脯蒸 *Chopped Red Chili and Chye Poh (preserved radish)*

潮州蒸 *Teochew Style*

豉汁蒸 *Black Bean Sauce*

油浸 *Deep-Fried*

砂锅红烧 *Braised in Clay Pot*

<p>极品酱碧绿斑球 <i>Sliced Garoupa with Seasonal Green and XO Sauce</i></p>	38
<p>双椒炒斑球 <i>Sitr-Fried Sliced Garoupa with Peppercorns Duo</i></p>	38
<p>鲜百合野菌炒斑球 <i>Stir-Fried Sliced Garoupa with Lily Bulb and Wild Mushroom</i></p>	38
<p>剁椒菜脯蒸斑球 <i>Steamed Sliced Garoupa with Chopped Red Chili and Chye Poh (preserved radish)</i></p>	38
<p>清蒸鳕鱼 <i>Steamed Cod Fish with Premium Soy Sauce</i></p>	22 per person
<p>香煎鳕鱼 <i>Pan-Fried Cod Fish</i></p>	22 per person
<p>香煎一夜鲜马友鱼 <i>Pan-fried Dried Overnight Threadfin</i></p>	52

皇帝蟹 (需提前预订)
King Crab (advance order required)

时价
market price

肉蟹 (需提前预订)
Mud Crab (advance order required)

时价
market price

上列可选以下煮法
Please choose cooking style for the order above :

- 黑胡椒 *Black Pepper*
- 白胡椒 *White Pepper*
- 辣椒 *Chilli*
- 避风塘 *Typhoon Shelter Style*
- 咸蛋 *Salted Egg*
- 潮式冻蟹 *Teochew Cold Crab*
- 牛油 *Butter*
- 花雕蛋白 *Hua Diao and Egg White*

澳洲龙虾 (需提前预订)
Australian Lobster (advance order required)

时价
market price

波士顿龙虾 (需提前预订)
Boston Lobster (advance order required)

时价
market price

本地龙虾 (需提前预订)
Local Lobster (advance order required)

时价
market price

上列可选以下煮法
Please choose cooking style for the order above :

- 上汤 *Superior Soup*
- 金瓜奶皇 *Creamy Pumpkin Sauce*
- 金银蒜蓉蒸 *Steamed with Garlic*
- 姜葱 *Spring Onion and Ginger*
- 花雕蛋白 *Hua Diao and Egg White*

金瓜奶皇焗龙虾 <i>Baked Lobster with Creamy Pumpkin Sauce</i>	48 per person
蒜蓉蒸龙虾 <i>Steamed Lobster with Garlic</i>	48 per person
花雕当归杞子虾煲 <i>Poached Prawn with Hua Diao, Angelica & Wolfberry</i>	34
极品酱粉丝虾煲 <i>Stir-Fried Prawn with XO Sauce and Glass Noodle</i>	36
豉油皇香煎虾 <i>Pan-Fried Prawn with Premium Soy Sauce</i>	34
咸蛋黄金虾 <i>Sauteed Prawn with Salted Egg</i>	36
金箔脆虾球 <i>Deshelled Prawn with Golden Corn Flake</i>	38
青芥末虾球 <i>Deshelled Prawn with Wasabi Mayonnaise</i>	38
双椒虾球 <i>Deshelled Prawn with Peppercorns Duo</i>	38
西兰花炒带子 <i>Stir-Fried Scallop with Broccoli</i>	42
极品酱野菌炒带子 <i>Stir-Fried Scallop with Wild Mushroom and XO Sauce</i>	42

片皮烤鸭

Peking Duck

88
whole bird

玫瑰豉油鸡 (需提前预订)

Soy Sauce Chicken with Rose Liquor
(advance order required)

48
whole bird

脆皮炸子鸡

Crispy Fried Chicken

24
half bird

44
whole bird

蜜味风沙鸡

Feng Sha Chicken with Honey Soy Glaze

26
half bird

48
whole bird

宫保腰果鸡丁

Gong Bao Chicken

24

银盏龙眼咕嚕鸡球

Sweet and Sour Boneless Chicken with Longan

24

竹笼荷香麒麟鸡

Steamed Boneless Chicken Qi Lin with Chinese Ham and Mushroom

28

乳猪全体 (需提前预订) <i>Roasted Suckling Pig (advance order required)</i>	368 whole
黑椒猪软骨 <i>Pork Cartilage with Black Pepper Sauce</i>	28
龙眼咕嚕黑豚肉 <i>Sweet and Sour Kurobuta Pork with Longan</i>	35
镇江排骨 <i>Pork Rib with Zhengjiang Vinegar Sauce</i>	28
蒜香烧汁牛柳粒 <i>Diced Beef Fillet with Garlic and BBQ Sauce</i>	38
黑椒牛柳粒 <i>Diced Beef Fillet with Black Pepper Sauce</i>	38
柱候牛坑腩煲 <i>Beef Short Rib Brisket Chu Hou in Clay Pot</i>	38



蒜香烧汁牛柳粒
Diced Beef Fillet with Garlic and BBQ Sauce

银盏野菌芦笋 28
Stir-Fried Asparagus and Wild Mushroom

虫草花百合香港芥兰 24
*Stir-Fried Hong Kong Kailan with
Cordeyceps Flower and Lily Bulb*

三皇蛋苋菜 22
Poached Amaranth with Egg Trio in Superior Stock

双菇扒时蔬 28
Braised Dual Mushroom with Seasonal Green

干煸四季豆 22
Stir-Fried French Bean with Minced Pork

瑶柱黄金砖 24
Braised Homemade Egg Tofu with Dried Scallop

野菌豆腐煲 24
Braised Mushroom and Tofu in Claypot

龙眼咕嚕猴头菇 28
*Sweet and Sour Lion's Mane Mushroom
with Longan*



银盏野菌芦笋
Stir-Fried Asparagus and Wild Mushroom

金丝海鲜炒饭	26
<i>Seafood Fried Rice with Golden Egg Thread</i>	
极品酱脆米海鲜炒饭	26
<i>Seafood Fried Rice with XO Sauce and Rice Crisp</i>	
蛋白瑶柱蟹肉炒饭	30
<i>Crab Meat Conpoy Fried Rice with Egg White</i>	
上汤鲜虾煎生面	30
<i>Crispy Noodle with Prawn in Superior Stock Sauce</i>	
肉丝炒面	24
<i>Crispy Noodle with Shredded Pork</i>	
海鲜焖伊面	28
<i>Braised Seafood Ee Fu Noodle</i>	
柴鱼樱花虾焖伊面	24
<i>Braised Ee Fu Noodle with Bonito Flake and Sakura Shrimp</i>	
干炒牛肉河粉	28
<i>Stir-Fried Beef Flat Rice Noodle</i>	
雪菜肉丝焖米粉	26
<i>Braised Rice Vermicelli with Pork and Suet Choi</i>	
素炒饭 	20
<i>Vegetarian Fried Rice</i>	
罗汉斋香煎米粉 	26
<i>Crispy Rice Vermicelli with Buddha's Delight</i>	

豆沙锅饼 <i>Red Bean Pancake</i>	18
红莲桃胶 (冷或热) <i>Peach Resin Dessert (Served Chilled or Hot)</i>	8 per person
椰汁银杏芋泥 <i>Yam Paste with Ginkgo Nut and Coconut Milk</i>	8 per person
莲子陈皮红豆沙 <i>Red Bean Soup with Aged Mandarin Peel and Lotus Seed</i>	8 per person
杨枝甘露 <i>Chilled Mango Cream with Pomelo and Sago</i>	8 per person
龟苓糕 <i>Herbal Jelly</i>	8 per person
青柠雪芭香茅冻 <i>Lemongrass Jelly with Lime Sherbet</i>	8 per person
椰林飘雪 <i>Coconut Pudding with Ice Cream</i>	8 per person