

前菜 APPETIZER

柠香金沙鱼皮 Crispy Fish Skin with Salted Egg	16
极品酱青瓜海蜇头 Jellyfish Head and Cucumber with XO Sauce	16
鸡肉松炸茄子 Crispy Eggplant with Chicken Floss	14
女儿红冻醉虾 Cold Drunken Prawn with Nu'er Hong Wine	22

汤羹 SOUP

特级金鼎佛跳墙(预订) Premium Buddha Jumps Over the Wall (advance order)	888 8 persons
精品佛跳墙 Buddha Jumps Over Wall	58 per person
云吞骨胶原汤 Collagen Soup with Wonton	20 per person
花胶骨胶原汤 Collagen Soup with Sun Dried Fish Maw	30 per person
花胶爵士汤 Sun Dried Fish Maw CBE Soup	28 per person
竹笙海味鱼鳔羹 Fish Maw Soup with Sea Treasures and Bamboo Fungus	18 per person

鲍参海味 SEA TREASURE

蚝皇八头南非溏心干鲍 Braised South African Gummy Heart Sun Dried Abalone (sized 8-h) in Oyster Sauce	268 per person
蚝皇十四头南非溏心干鲍 Braised South African Gummy Heart Sun Dried Abalone (sized 14-h) in Oyster Sauce	168 per person
南非四头鲍鱼 Braised South African Abalone (sized 4-h)	68 per person
鲍鱼海参一品煲 Abalone and Sea Cucumber with Delicacies in Clay Pot	78 per person
葱烧原条海参 Jumbo Wuyuan Sea Cucumber with Pan-Seared Spring Onion Sauce	58
红烧日本刺参 Braised Japanese Sea Cucumber in Brown Sauce	48 per person

鱼 FISH

星斑 Star Garoupa	16 per 100g
笋壳 Marble Goby	14 per 100g
石斑 Garoupa	12 per 100g
可选 cooking method 清蒸 Steamed with Premium Soy Sauce 潮州蒸 Teochew Style 油浸 Deep-fried	

帶子 SCALLOP

西兰花炒带子 Stir-Fried Scallop and Broccoli	42
极品酱野菌炒带子 Stir-Fried Scallop with Wild Mushroom and XO Sauce	42

龙虾大虾 LOBSTER & PRAWN

金瓜奶皇焗龙虾 Baked Lobster with Creamy Pumpkin Sauce	48 per person
蒜蓉蒸龙虾 Steamed Lobster with Garlic	48 per person
花雕当归杞子虾煲 Poached Prawn with Hua Diao, Angelica & Wolfberry	34
极品酱粉丝虾煲 XO Sauce Prawn with Glass Noodle in Clay Pot	36
豉油皇香煎虾 Pan-Fried Prawn with Premium Soy Sauce	34
咸蛋黄金虾 Stir-Fried Prawn with Salted Egg	36
金箔脆虾球 Deshelled Prawn with Golden Corn Flake	38
青芥末虾球 Deshelled Prawn with Wasabi Mayonnaise	38

鸡鸭 POULTRY

粤式挂炉烧鸭 88
Cantonese Roasted Duck whole

脆皮炸子鸡 48
Crispy Fried Chicken whole
28 half

蜜味风沙鸡 52
Feng Sha Chicken with Honey Soy Glaze whole

银盏龙眼咕嚕鸡球 24
Sweet and Sour Boneless Chicken with Longan

猪牛 PORK & BEEF

乳猪全体 (预订) 398
Roasted Suckling Pig (advance order) whole

黑椒猪软骨 30
Pork Cartilage with Black Pepper Sauce

龙眼咕嚕黑豚肉 35
Sweet and Sour Kurobuta Pork with Longan

蒜香烧汁安格斯牛柳粒 38
Diced Angus Beef Fillet with Garlic and BBQ Sauce

黑椒安格斯牛柳粒 38
Diced Angus Beef Fillet with Black Pepper Sauce

柱候牛坑腩煲 38
Braised Beef Short Rib Brisket Chu Hou Style in Clay Pot

横财就手(鲍鱼海参元蹄) 88
Braised Abalone, Sea Cucumber and Pork Knuckle

蔬菜 VEGETABLE

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

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

粉面饭 NOODLE & RICE

金丝海鲜炒饭 28
Seafood Fried Rice with Golden Egg Thread

极品酱脆米海鲜炒饭 28
Seafood Fried Rice with X.O. Sauce and Rice Crisp

蛋白瑶柱蟹肉炒饭 32
Crab Meat and Dried Scallop Fried Rice with Egg White

上汤鲜虾煎生面 32
Crispy Noodle with Prawn in Superior Stock Sauce

肉丝炒面 24
Crispy Noodle with Shredded Pork

海鲜焖伊面 30
Braised Seafood Ee Fu Noodle

柴鱼樱花虾焖伊面 24
Braised Ee Fu Noodle with Japanese Bonito Flake and Sakura Shrimp

干炒牛肉河粉 30
Stir-Fried Beef Flat Rice Noodle

飘香荷叶饭 28
Flavoured Rice with Delicacies in Lotus Leaf Wrap

精美甜品 DESSERT

豆沙锅饼 18
Red Bean Pancake

红莲炖桃胶 (冷或热) 8
Peach Resin with Lotus Seed and Red Date (Chilled or Hot) per person

椰汁银杏芋泥 8
Yam Paste with Ginkgo Nut and Coconut Milk per person

莲子陈皮红豆沙 8
Red Bean Soup with Aged Mandarin Peel and Lotus Seed per person

杨枝甘露 8
Chilled Mango Cream with Pomelo and Sago per person