

- 双脆四季豆 18  
*Crispy Eggplant and Mermaid Fish with String Bean*
- 极品酱青瓜海蜇头 14  
*Jellyfish Head and Cucumber with XO Sauce*
- 柠香金沙鱼皮 14  
*Crispy Fish Skin with Salted Egg*
- 黄金松菇 12  
*Beech Mushroom with Salted Egg*
- 鸡肉松炸茄子 12  
*Crispy Eggplant with Chicken Floss*
- 椒盐豆腐粒 12  
*Salt and Pepper Diced Tofu*



柠香金沙鱼皮 Crispy Fish Skin with Salted Egg



双脆四季豆 Crispy Eggplant and Mermaid Fish with String Bean

鱼翅汤羹 SOUP

<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>红烧蟹肉大包翅  <i>Braised Superior Comb Shark Fin Soup with Crab Meat</i></p>	<p>78              per person</p>
<p>皇汤蟹肉大包翅  <i>Braised Superior Comb Shark Fin in Royal Soup with Crab Meat</i></p>	<p>78              per person</p>
<p>红烧竹笙蟹肉翅  <i>Braised Shark Fin Soup with Crab Meat and Bamboo Pith</i></p>	<p>25              per person</p>
<p>云吞骨胶原汤  <i>Collagen Soup with Wonton</i></p>	<p>22              per person</p>
<p>金汤海鲜羹  <i>Golden Seafood Pumpkin Soup</i></p>	<p>15              per person</p>
<p>红烧海鲜鱼鳔羹  <i>Braised Fish Maw Soup with Seafood</i></p>	<p>15              per person</p>
<p>海鲜酸辣羹  <i>Seafood Hot and Sour Soup</i></p>	<p>12              per person</p>



精品佛跳墙 Buddha Jumps Over Wall

All prices are subject to 10% service charge and prevailing GST.

蚝皇十四头溏心干鲍

Braised Sun Dried Abalone (sized 14-head) in Special Oyster Sauce

148  
per person

澳洲青边鲍

Australian Green Lip Abalone

138  
per person

葱烧原条海参

Pan-Seared Whole Sea Cucumber

38

鲍鱼海参海味煲

Abalone and Sea Cucumber with Sea Tresures in Clay Pot

68

鲍鱼海参一品煲

Abalone and Sea Cucumber with Prawn and Scallop in Clay Pot

78



葱烧原条海参 Pan-Seared Whole Sea Cucumber



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

东星斑 (需提前预订) 时价  
*East Star Garoupa (advance order required)* market price

星斑 14  
*Star Garoupa* per 100g

笋壳 12  
*Marble Goby* per 100g

石斑 10  
*Garoupa* per 100g

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

清蒸 *Steamed Fish with Premium Soy Sauce* / 蒜蓉蒸 *Steamed Fish with Garlic*  
 娘惹蒸 *Steamed Fish with Nonya Sauce* / 菜脯蒸 *Steamed Fish with Chye Poh*  
 油浸 *Crispy Fish with Premium Soy Sauce* / 香脆娘惹 *Crispy Fish with Nonya Sauce*  
 豆酱焖 *Braised Fish with Salted Bean Sauce* / 果香蒸 *Steamed Fish with Fruit Sauce*

云耳蒸鳕鱼 24  
*Steamed Cod Fish with Cloud Fungus* per person

香煎鳕鱼 24  
*Pan-Fried Cod Fish* per person

姜葱龙趸球 32  
*Sliced Giant Garoupa Stir-Fried with Ginger and Spring Onion*

娘惹龙趸球 32  
*Sliced Giant Garoupa Stir-Fried with Nonya Sauce*

豉汁凉瓜龙趸球 32  
*Sliced Giant Garoupa and Bitter Gourd Braised with Black Bean Sauce*

豆酱龙趸球煲 32  
*Sliced Giant Garoupa with Salted Bean Sauce in Clay Pot*

金瓜奶皇龙虾 <i>Baked Lobster with Creamy Pumpkin Sauce</i>	48 per person
药材醉虾 <i>Herbal Drunken Prawn</i>	30
香脆椒盐虾 <i>Crispy Prawn with Salt and Pepper</i>	30
干煎虾碌 <i>Pan-Fried Har Lok Prawn</i>	30
咸蛋黄金虾 <i>Fried Prawn with Salted Egg</i>	32
极品酱粉丝虾煲 <i>Prawn and Glass Noodle with XO Sauce</i>	32
金箔脆虾球 <i>Deshelled Prawn with Golden Corn Flake</i>	32
麦片虾球 <i>Deshelled Prawn with Butter and Oat</i>	32
咸蛋黄金虾球 <i>Deshelled Prawn with Salted Egg</i>	34
西兰花炒带子 <i>Scallop Stir-Fried with Broccoli</i>	38
极品酱野菌芦笋带子 <i>Scallop, Asparagus and Wild Mushroom Stir-Fried with XO Sauce</i>	38

另有时价泥蟹、阿拉斯卡蟹、本地龙虾、澳洲龙虾、象拔蚌及竹蚌可供预订

*Mud Crab, Alaskan Crab, Local Lobster, Australian Lobster, Geoduck and Bamboo Clam are available for advance order at market price*

北京片皮鸭 <i>Peking Duck</i>	88
辣子鸡 <i>La Zi Chicken</i>	24
宫保鸡丁 <i>Gong Bao Chicken</i>	24
金蒜脆皮炸子鸡 <i>Crispy Fried Chicken with Garlic</i>	24 half bird 44 whole bird
麻辣脆皮鸡 <i>Crispy Fried Chicken with Mala Sauce</i>	24 half bird 44 whole bird
蜜味风沙鸡 <i>Feng Sha Chicken with Honey Soy Glaze</i>	26 half bird 48 whole bird
秘制花菇鲍鱼鸡煲 <i>Braised Abalone, Chicken and Shitake Mushroom in Clay Pot</i>	48



蜜味风沙鸡 Feng Sha Chicken with Honey Soy Glaze

芝麻松露黑豚肉	38
<i>Iberico Pork with Sesame Truffle Sauce</i>	
蜜味麻辣猪扒	28
<i>Honey Mala Pork Chop</i>	
三葱爆黑豚肉	32
<i>Iberico Pork with Onion Trio</i>	
铁板黑椒猪软骨	24
<i>Sizzling Pork Cartilage with Black Pepper Sauce</i>	
豉汁凉瓜排骨煲	24
<i>Pork Rib and Bitter Gourd with Black Bean Sauce in Clay Pot</i>	
咖啡排骨	24
<i>Coffee Pork Rib</i>	
龙眼咕嚕肉	22
<i>Sweet and Sour Pork with Longan</i>	
美极茄子牛柳粒	30
<i>Diced Beef Fillet and Eggplant with Chef's Special Sauce</i>	
蒜香烧汁牛柳粒	30
<i>Diced Beef Fillet with Garlic and BBQ Sauce</i>	
黑椒牛柳粒	30
<i>Diced Beef Fillet with Black Pepper Sauce</i>	

鱼香茄子煲	18
<i>Braised Eggplant in Yu Xiang Style in Clay Pot</i>	
海鲜麻婆豆腐煲	24
<i>Ma Po Tofu with Seafood in Clay Pot</i>	
野菌海鲜豆腐煲	24
<i>Braised Tofu with Seafood and Wild Mushroom in Clay Pot</i>	
瑶柱黄金砖	20
<i>Braised Homemade Egg Tofu with Dried Scallop</i>	
三皇蛋苋菜苗	18
<i>Poached Baby Amaranth with Egg Trio</i>	
上汤杞子灼苋菜苗	18
<i>Poached Baby Amaranth in Superior Broth</i>	
上汤杞子扒娃娃菜	18
<i>Braised Baby Chinese Cabbage with Superior Stock Sauce</i>	
野菌炒芦笋	24
<i>Stir-Fried Asparagus with Wild Mushroom</i>	
西兰花 / 香港芥兰 / 菠菜 / 奶白	16
<i>Broccoli / Hong Kong Kailan / Spinach / Nai Bai</i>	
煮法：清炒 / 蒜蓉炒 / 叁巴炒	
<i>cooking method : Stir-Fried / Stir-Fried with Garlic / Stir-Fried with Sambal</i>	

金丝海鲜炒饭	24
<i>Seafood Fried Rice with Golden Egg Thread</i>	
极品酱脆米海鲜炒饭	22
<i>Seafood Fried Rice with XO Sauce and Rice Crisp</i>	
咸鱼鸡粒炒饭	20
<i>Salted Fish and Chicken Fried Rice</i>	
上汤鲜虾煎生面	26
<i>Crispy Noodle with Prawn in Superior Stock Sauce</i>	
海鲜煎生面	24
<i>Crispy Noodle with Seafood</i>	
海鲜河粉	24
<i>Stir-Fried Flat Rice Noodle with Seafood in Sauce</i>	
滑蛋牛肉河粉	24
<i>Stir-Fried Flat Rice Noodle with Beef in Egg Sauce</i>	
干炒牛肉河粉	24
<i>Stir-Fried Beef Flat Rice Noodle</i>	
干烧伊府面	18
<i>Braised Ee Fu Noodle</i>	
柴鱼樱花虾焖伊府面	22
<i>Braised Ee Fu Noodle with Bonito Flake and Sakura Shrimp</i>	

豆沙锅饼 <i>Red Bean Pancake</i>	16
青柠雪芭香茅冻 <i>Lemongrass Jelly with Lime Sherbet</i>	8 per person
杨枝甘露 <i>Chilled Mango Cream with Pomelo and Sago</i>	8 per person
龟苓膏 <i>Herbal Jelly</i>	8 per person
红莲炖桃胶 <i>Double-Boiled Peach Resin with Red Date and Lotus Seed</i>	8 per person
冰镇桃胶 <i>Chilled Peach Resin with Red Date and Lotus Seed</i>	8 per person
椰汁银杏芋泥 <i>Yam Paste with Ginkgo Nut and Coconut Sauce</i>	8 per person



青柠雪芭香茅冻 Lemongrass Jelly with Lime Sherbet



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