

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

特级宝鼎佛跳墙 (需提前预订) 888  
*Premium Buddha Jumps Over Wall (advance order required)* 8 persons

精品佛跳墙 58  
*Buddha Jumps Over Wall* per person

云吞骨胶原汤 20  
*Collagen Soup with Wonton* per person

花胶骨胶原汤 30  
*Collagen Soup with Sun Dried Fish Maw* per person

花胶爵士汤 28  
*Sun Dried Fish Maw CBE's Soup* per person

海底椰炖响螺汤 18  
*Double-Boiled Conch and Sea Coconut Soup* per person

竹笙海味鱼鳔羹 18  
*Fish Maw Soup with Sea Treasures and Bamboo Fungus* per person

虫草花鲜菇汤  14  
*Fresh Mushroom Broth with Cordyceps Flower* per person

黑蒜鲜胡椒排骨汤 14  
*Black Garlic and Fresh Pepper Pork Rib Soup* per person

人参炖鸡汤 15  
*Double-Boiled Ginseng and Chicken Soup* per person

# 蚝皇八头南非溏心干鲍

*Braised South Africa Gummy Heart Sun Dried Abalone (sized 8-head) in Special Oyster Sauce*

268  
per person

# 蚝皇十四头南非溏心干鲍

*Braised South Africa Gummy Heart Sun Dried Abalone (sized 14-head) in Special Oyster Sauce*

168  
per person

# 南非四头鲍鱼

*Braised South Africa Abalone (sized 4-head) in Special Oyster Sauce*

68  
per person

# 鲍鱼海参一品煲

*Abalone and Sea Cucumber with Prawn and Scallop in Clay Pot*

78

# 黄炆花胶筒

*Braised Sun Dried Fish Maw in Golden Yellow Sauce*

28  
per person

# 蚝皇花胶冬菇扒西兰花

*Sun Dried Fish Maw and Shitake Mushroom with Broccoli*

38

# 葱烧汁扒原条海参

*Whole Sea Cucumber with Pan-Sear Spring Onion Sauce*

58

# 红烧日本刺参

*Braised Japanese Sea Cucumber in Brown Sauce*

48  
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*



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

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

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	<i>Superior Soup</i>
金瓜奶皇	<i>Creamy Pumpkin Sauce</i>
金银蒜蓉蒸	<i>Steamed with Garlic</i>
姜葱	<i>Spring Onion and Ginger</i>
花雕蛋白	<i>Hua Diao and Egg White</i>

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

# 鸡鸭 POULTRY

## 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
蜜味麻辣猪扒 <i>Sweet Mala Pork Chops</i>	26
葱烧烧汁猪扒 <i>Pan Fried Pork Chops with Green Onion in BBQ Sauce</i>	26
椒盐酥炸猪扒 <i>Fried Pork Chops with Salt and Pepper</i>	26
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

银盏野菌芦笋	28
<i>Stir-Fried Asparagus and Wild Mushroom</i>	
虫草花百合香港芥兰	24
<i>Stir-Fried Hong Kong Kailan with Cordeyceps Flower and Lily Bulb</i>	
三皇蛋苋菜	22
<i>Poached Amaranth with Egg Trio in Superior Stock</i>	
双菇扒时蔬	28
<i>Braised Dual Mushroom with Seasonal Green</i>	
干煸四季豆	22
<i>Stir-Fried French Bean with Minced Pork</i>	
瑶柱黄金砖	24
<i>Braised Homemade Egg Tofu with Dried Scallop</i>	
野菌豆腐煲	24
<i>Braised Mushroom and Tofu in Claypot</i>	
龙眼咕嚕猴头菇	28
<i>Sweet and Sour Lion's Mane Mushroom with Longan</i>	



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>	
豉油王炒面	24
<i>Fried Noodles with Supreme Soy Sauce</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

*Red Bean Pancake*

18

## 红莲桃胶 (冷或热)

*Peach Resin Dessert (Served Chilled or Hot)*8  
per person

## 椰汁银杏芋泥

*Yam Paste with Ginkgo Nut and Coconut Milk*8  
per person

## 莲子陈皮红豆沙

*Red Bean Soup with Aged Mandarin Peel  
and Lotus Seed*8  
per person

## 杨枝甘露

*Chilled Mango Cream with Pomelo and Sago*8  
per person

## 龟苓糕

*Herbal Jelly*8  
per person

## 青柠雪芭香茅冻

*Lemongrass Jelly with Lime Sherbet*8  
per person