

前菜 APPETIZER

皮蛋酸姜	12
Century Egg with Marinated Ginger	
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	
椒盐白饭鱼	16
Salt and Pepper Whitebait	
秘制虾枣	16
Crispy Teochew Prawn Roll	

汤羹 SOUP

特级金鼎佛跳墙(预订)	888
Premium Buddha Jumps Over the Wall (advance order)	8 persons
精品佛跳墙	58
Buddha Jumps Over Wall	per person
红烧蟹肉大包翅	78
Braised Superior Comb Shark's Fin with Crab Meat	per person
云吞骨胶原汤	22
Collagen Soup with Wonton	per person
花胶骨胶原汤	30
Collagen Soup with Sun Dried Fish Maw	per person
竹笙海味鱼鳔羹	15
Fish Maw Soup with Sea Treasures and Bamboo Fungus	per person
虫草花鲜菇汤	12
Fresh Mushroom Broth with Cordyceps Flower	per person

鲍参海味 SEA TREASURE

蚝皇八头南非溏心干鲍	268
Braised South African Gummy Heart Sun Dried Abalone (sized 8-head) in Oyster Sauce	per person
蚝皇十四头南非溏心干鲍	168
Braised South African Gummy Heart Sun Dried Abalone (sized 14-head) in Oyster Sauce	per person
蚝皇三头鲍鱼	68
Braised Sized 3-Head Abalone	per person
鲍鱼海参一品煲	78
Abalone and Sea Cucumber with Delicacies in Clay Pot	

鱼 FISH

星斑	16
Star Garoupa	per 100g
笋壳	14
Marble Goby	per 100g
石斑	12
Garoupa	per 100g

可选	cooking method
清蒸	Steamed with Premium Soy Sauce
潮州蒸	Teochew Style
油浸	Deep-fried

清蒸鳕鱼	24
Steamed Cod Fish with Premium Soy Sauce	per person

香煎鳕鱼	24
Pan-Fried Cod Fish	per person

带子 SCALLOP

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

龙虾大虾 LOBSTER & PRAWN

金瓜奶皇焗龙虾	48
Baked Lobster with Creamy Pumpkin Sauce	per person
花雕当归杞子虾煲	32
Poached Prawn with Hua Diao, Angelica & Wolfberry	
极品酱粉丝虾煲	34
XO Sauce Prawn with Glass Noodle in Clay Pot	
黄金虾	34
Stir-Fried Prawn with Salted Egg	
金箔脆虾球	36
Deshelled Prawn with Golden Corn Flake	
青芥末虾球	36
Deshelled Prawn with Wasabi Mayonnaise	
黄金虾球	36
Deshelled Prawn with Salted Egg	

鸡鸭 Poultry

粤式挂炉烧鸭
Cantonese Roasted Duck

88
whole
48
half

脆皮炸子鸡
Crispy Fried Chicken

48
whole
28
half

蜜味风沙鸡
Feng Sha Chicken with Honey Soy Glaze

52
whole
30
half

猪牛 PORK & BEEF

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

388
whole

蜜味麻辣猪扒
Honey Mala Pork Chop

30

菠萝咕噜肉
Sweet and Sour Pork

26

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

38

黑椒牛柳粒
Diced Beef Fillet with Black Pepper Sauce

38

美极茄子牛柳粒
Diced Beef Fillet and Eggplant with Special Sauce

38

蔬菜 VEGETABLE

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

24

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

22

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

20

野菌豆腐煲
Braised Mushroom and Tofu in Clay Pot

24

粉面饭 NOODLE & RICE

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

28

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

28

海鲜干炒面线
Fried Mee Sua with Seafood

28

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

32

肉丝炒面
Crispy Noodle with Shredded Pork

26

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

26

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

30

素松菇伊面(含蛋)
Vegetarian Braised Ee Fu Noodle with Mushroom (contains eggs)

24

素炒饭
Vegetarian Fried Rice

24

精美甜品 DESSERT

豆沙锅饼
Red Bean Pancake

16

红莲炖桃胶 (冷或热)
Peach Resin with Lotus Seed and Red Date (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