

前菜 APPETIZER

黄金软壳蟹 Soft Shell Crab with Salted Egg	18
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	16
椒盐豆腐粒 Salt and Pepper Diced Tofu	14
蒜辣拍青瓜 Chilled Cucumber with Garlic	12
秘制虾枣 Crispy Teochew Prawn Roll	16

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
红烧蟹肉大包翅 Braised Superior Comb Shark's Fin with Crab Meat	78 per person
云吞骨胶原汤 Collagen Soup with Wonton	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	16 per person
虫草花鲜菇汤 Fresh Mushroom Broth with Cordyceps Flower	12 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-head) 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-head) in Oyster Sauce	168 per person
蚝皇三头鲍鱼 Braised Sized 3-Head Abalone	68 per person
鲍鱼海参一品煲 Abalone and Sea Cucumber with Delicacies in Clay Pot	78
脆皮海参配花菇 Crispy Sea Cucumber with Shitake Mushroom	22 per person

鱼 帶子 FISH & SCALLOP

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	
红烧砂锅 Braised in Clay Pot	
豉汁蒸 Black Bean Sauce	
油浸 Deep-fried	
剁椒菜脯蒸 Chopped Red Chilli and Preserved Radish	
清蒸鳕鱼 Steamed Cod Fish with Premium Soy Sauce	24 per person
香煎鳕鱼 Pan-Fried Cod Fish	24 per person
极品酱碧绿斑球 Sliced Garoupa with Seasonal Green and XO Sauce	38
西兰花炒帶子 Stir-Fried Scallop and Broccoli	42

龙虾大虾 LOBSTER & PRAWN

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

鸡鸭 POULTRY

北京片皮鸭 (预订)
Peking Duck (advance order) 98 whole

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

川味辣子鸡
Sichuan La Zi Chicken 30 half
24

猪牛 PORK & BEEF

乳猪全体 (预订)
Roasted Suckling Pig (advance order) 388 whole

黑椒猪软骨
Pork Cartilage with Black Pepper Sauce 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

萝卜牛筋腩煲
Stewed Beef Brisket and Tendon with Radish in Clay Pot 38

蔬菜 VEGETABLE

银盏野菌芦笋
Stir-Fried Asparagus and Wild Mushroom 26

虫草花百合香港芥兰
Stir-Fried Hong Kong Kailan with Cordeyceps Flower and Lily Bulb 26

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

素大虾伴水芹香
Stir-Fried Vegetarian Prawn and Celery 26

瑶柱黄金砖
Braised Homemade Egg Tofu with Dried Scallop 22

鱼汤鱼腐浸苋菜
Poached Amaranth with Fish Curd in Fish Broth 26

粉面饭 NOODLE & RICE

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

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

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

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

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 24

海鲜焖伊面
Braised Seafood Ee Fu Noodle 30

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

滑蛋海鲜河粉
Stir-Fried Seafood Flat Rice Noodle with Egg Sauce 30

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

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