

## 前菜

### APPETIZERS

百花蟹拑 (每隻)

Deep-fried crab claw, minced shrimp  
18.00 (each)

避風塘大蝦 (兩隻)

Fried prawn in Hong Kong style (2 pieces)  
28.00

陳皮梅子骨

Stir-fried pork ribs with orange peel  
& plum sauce  
22.00

酥炸雲吞拼素春卷

Crispy shrimp & pork wonton  
with vegetable spring roll  
18.00

## 湯羹

### SOUPS

粟米蟹肉魚肚羹 (每位)

Soup with fish maw, crabmeat & cream corn  
26.00 (per person)

雞茸粟米羹 (每位)

Soup with diced grouper, fish maw & egg white  
22.00 (per person)

雞絲酸辣湯 (每位) 🍵

Hot & sour soup with shredded chicken,  
bamboo shoot, black fungus & tofu  
18.00 (per person)

## 明爐燒烤

### BARBECUED

北京片皮鴨 (壹隻) (兩食)

Peking duck (roasted whole duck served at the table)  
Choice of lettuce wrap or chopped pieces for the 2<sup>nd</sup> course  
[Market price]

紅酒燒焗乳鴿 (每隻) (須預定)

Deep-fried squab marinated in chef's special sauce  
(whole) (preorder required)  
62.00

脆皮炸子雞 (半隻)

Deep-fried crispy chicken (half)  
45.00

酥炸生蠔

Deep-fried oysters  
48.00

椒鹽銀雪魚

Pan-fried silver cod with salt & pepper  
68.00

## 廚師精選

### CHEF'S SPECIALS

X.O.醬時蔬桂花蚌 🍷 68.00

Stir-fried sea limpet & seasonal vegetables in X.O. sauce

紅燒豆腐銀雪魚 76.00

Braised deep-fried silver cod with tofu & snow pea tips

鮮蟹賽螃蟹 48.00

Stir-fried egg white with fresh crab meat & fish roe

薑蔥筍尖炒玉帶 🍷 58.00

Stir-fried scallop & bamboo shoot  
with ginger, onion & Thai chili

金沙帶子蝦球 52.00

Stir-fried scallops & prawns with salted duck egg

姜蔥爆生蠔 48.00

Stir-fried oysters with ginger & scallion

腰果雞丁 36.00

Stir-fried chopped chicken with cashew nuts

左宗棠雞 28.00

General Tao chicken in house made sauce

味魚雞粒豆腐 38.00

Braised chicken with salted fish & tofu

金菇扒玉子豆腐 33.00

Braised Japanese tofu with conpoy & enoki mushroom

香草燒羊架 (4 件) 68.00

Roasted rack of lamb (4 pieces)

皇子菇蔥爆牛肉 32.00

Wok-fried sliced beef

with king oyster mushroom and scallion

中式煎牛柳 52.00

Pan-fried beef tenderloin in Chinese style

彩椒蒜香和牛粒 [Market price]

Stir-fried Japanese Wagyu with garlic & bell peppers

蒜蓉炒芥蘭 25.00

Stir-fried Chinese broccoli with garlic

蒜蓉炒雜菜 22.00

Stir-fried mixed vegetables with garlic

## 時令蔬菜

Seasonal Vegetables  
[Market price]

## 生猛海鮮

Seasonal Live Seafoods  
[Market price]

## 至尊海味

Premium Dry Seafoods  
[Market price]

## 精美甜品

Seasonal Desserts  
[Market price]

## 粉. 麵. 飯.

### Noodle & Rice

海鮮炒烏冬

Stir-fried Japanese Udon noodle with mixed seafood  
36.00

海鮮炒麵

Stir-fried noodle with mixed seafood  
38.00

龍蝦焗伊麵

Braised E-FU noodle with steamed lobster  
[Market price]

雞絲姜蔥椒絲焗麵

Stewed noodle with shredded chicken, green chili,  
ginger and green onion  
42.00

鮮蝦肉絲榨醬麵 🍜

Dried noodle with shrimps and shredded pork  
in chef's special soybean paste  
36.00

肉絲炒麵

Stir-fried noodle with shredded pork  
28.00

乾蝦鮮蟹肉炒河口絲

Stir-fried vermicelli with crabmeat and dried shrimps  
46.00

游水青斑 (兩食)

青斑魚片湯米粉 & 豉汁蒸青斑

Fresh green bass served in 2 course  
[Market price]

雞絲薑蔥湯河粉

Rice noodle soup with shredded chicken,  
ginger and green onion  
48.00

金絲鮮蟹肉炒飯

Fried rice with fresh crab meat, conpoy & egg white  
62.00

富貴炒飯

Fried rice with chopped abalone, conpoy,  
mixed seafood & egg white  
52.00

味魚雞粒炒飯

Fried rice with chopped chicken & salted fish  
38.00

生炒牛肉飯

Fried rice with sliced beef  
32.00

日式鰻魚炒飯

Fried rice with roasted minced eel  
68.00

### 二位餐 Dinner for Two

滋補炖湯

Soup of the day

X.O.醬炒蜜豆豬爽肉

Stir-fried pork neck meat and honey beans in X.O. sauce  
避風塘大蝦 (兩隻)

Fried prawn in Hong Kong style (2 pieces)

鮮枝竹浸上湯豆苗

Braised snow pea tips with bean curd sticks

生炒牛肉飯

Fried rice with sliced beef

168.00

### 四位餐 Dinner for Four

滋補炖湯

Soup of the day

瑤柱貴妃雞

Gui Fei chicken (half)

姜蔥龍蝦 (一隻)

Wok-fried lobster with ginger and green onions

荔枝咕嚕肉

Sweet & sour pork in crispy nest-shape yam

山藥萵筍炒牛肉

Stir-fried beef with celtuce and Chinese yam

鮮枝竹浸上湯豆苗

Braised snow pea tips with bean curd sticks

生磨杏仁露

Cashew nut sweet soup

398.00

### 六位餐 Dinner for Six

滋補炖湯

Soup of the day

片皮鴨 (兩食)

Peking Duck in 2 courses

瑤柱貴妃雞

Gui Fei chicken (whole)

美極龍蝦 (一隻)

Wok-fried lobster with Maggi sauce

姜蔥溫哥華蟹 (一隻)

Wok-fried crab with ginger and green onion

時蔬炒帶子蝦球

Wok-fried scallops & shrimps with seasonal vegetables

紅燒豆腐銀雪魚

Braised deep-fried silver cod with tofu & snow pea tips

鮮蝦榨醬麵

Dried noodle with shrimps in chef's special soybean paste

628.00

### 特色小食 Signature Snacks

琥珀合桃 Sugar walnut, sesame

18.00 per plate

淮鹽腰果 Salted cashew nut

18.00 per plate

### 至尊茗茶 Premium Teas

We have curated some of the world's rarest and finest teas,  
served in a traditional

"Gong Fu Cha" tea ceremony.

Please ask your server for the full menu.

〔 飲茶人生，方圓有度 〕