

## 前菜

### APPETIZERS

白汁百花蟹钳 (每隻)

Deep fried crab claw, minced shrimp, fruits, cream sauce  
18.00 (each)

芝麻蝦球 (貳隻)

Deep fried prawn with sesame, lemon sauce  
14.00 (2 piece)

嫩豆腐拌皮蛋叉烧 (每位)

Steamed Tofu, BBQ pork, preserved duck egg  
16.00 (per person)

海蜇拌卤水牛展 (每位)

Sliced beef shank, jelly fish in soy wine sauce  
16.00 (per person)

## 湯羹

### SOUPS

鲜蟹肉雞絲燴官燕 (每位)

Bird's nest soup, crab meat, chicken, Chinese ham  
95.00 (per person)

火腿魚肚魚茸羹 (每位)

Diced grouper soup, egg white, fish maw, Chinese ham  
32.00 (per person)

銀耳海皇瑶柱羹 (每位)

Conpoy soup, seafood, snow fungus  
32.00 (per person)

雞絲酸辣湯 (每位) 

Hot & sour soup, chicken, bamboo shoot, wood ear, tofu  
22.00 (per person)

## 明爐烧烤

### BARBECUED

北京片皮鴨 (兩食) (壹隻)

Peking duck (served 2 course) (whole)  
Choice of lettuce wrap or chop pieces for second course  
120.00

豉油皇乳鴿 (每隻)

Squab marinated in soy sauce (whole)  
60.00

脆皮炸子雞 (半隻)

Deep fried crispy chicken (half)  
45.00

蜜汁叉燒

Roasted BBQ pork  
32.00

脆皮燒鴨 (半隻)

Roasted duck (half)  
55.00

## 時令蔬菜

### Seasonal Vegetables

[Market price]

## 生猛海鮮

### Seasonal Live Seafood

[Market price]

## 山珍海味

### DRIED SEAFOOD

原汁扣鮮鮑魚 (每隻)

Braised fresh abalone in oyster sauce (each)  
60.00

紅燒珍寶鮑魚 (每隻)

Braised jumbo abalone (each)  
480.00

原隻乾鮑魚 (每隻)


Braised whole dried abalone (each)  
150.00

鮑汁扣花膠海參 (每位)

Braised fish maw, sea cucumber (each)  
80.00

## 海鮮


### SEAFOOD

X.O 醬蘆筍桂花蚌 

Stir fried sea limpet, asparagus in X.O Sauce  
68.00

油泡石斑球

Stir fried grouper with vegetables  
68.00

薑蔥筍尖炒玉帶 

Stir fried scallop, bamboo shoot, Thai chili, ginger, onions  
58.00

碧綠大蝦球

Stir fried prawn with vegetables  
48.00

## 廚師精選

### CHEF'S SPECIAL

彩椒蒜香和牛粒

Wok fried Japan Wagyu, garlic, bell peppers  
[Market price]

雪山現銀湖

Braised fresh crab meat, egg white, winter melon  
48.00

石斑冬筍燴豆腐

Braised grouper, Tofu, bamboo shoot  
68.00

鮮蟹肉賽螃蟹

Stir fried egg white, fresh crab meat, fish roe  
48.00

紅酒燴牛柳

Pan fried beef tenderloin, Chinese yam, red wine sauce  
52.00

## 精美甜點

### DESSERT

燉燕窩 (每位) 可选冰糖或椰汁

Double boiled bird's nest  
choice of crystal sugar or coconut cream  
88.00 (per person)

楊枝甘露 (每位)

Chilled mango, sago cream, pomelo  
18.00 (per person)

香芒布甸 (每位)

Mango pudding  
16.00 (per person)

二位餐

**DINNER FOR TWO**

是日靚汤或蟹肉粟米羹

Soup of the day or Crab meat corn soup

皇子菇班球

Stir fried grouper, king mushroom, vegetable

红酒燴牛柳

Pan fried beef tenderloin with red wine sauce

蒜蓉炒豆苗

Stir fried snow pea tips with garlic

188.00

四位餐

**DINNER FOR FOUR**

是日靚汤或蟹肉粟米羹

Soup of the day or Crab meat corn soup

姜蔥龍蝦

Stir fried lobster with ginger and onions

雀巢咕嚕肉

Sweet & sour pork in yam's nest

瑶柱貴妃雞 (半隻)

Gui Fei chicken (half)

山药萬筍炒牛肉

Stir fried beef, celtuce, Chinese yam

魚湯浸时蔬

Seasonal vegetable with fish broth

398.00

六位餐

**DINNER FOR SIX**

火腿魚肚魚茸羹

Diced grouper soup with egg white, Chinese ham

海蜇手撕雞 (半隻)

Shredded chicken, jelly fish, sesame (half)

美極龍蝦

Wok fried lobster with Maggie sauce

姜蔥溫哥華蟹

Stir fried crab with ginger, onions

X.O 醬蘆筍帶子 🍷

Stir fried scallop, asparagus in X.O sauce

山药萬筍炒牛肉

Stir fried beef, celtuce, Chinese yam

628.00

**特色小食 Signature Snacks**

琥珀合桃 Sugar Walnut, Sesame 12.00 per plate

淮盐腰果 Salted cashew Nut 12.00 per plate

**極品茗茶 Premium Teas 7.00 per pot**

陳年生普洱 PU-ERH Tea 排毒养颜茶 Kombucha Tea

茉莉龍珠 Jasmine Tea 瘦身茶 Slim Down Tea

铁观音 TiKwanYin Tea 日本綠茶 Japanese Green Tea

能量茶 Pure Energy Tea 錫蘭紅茶 Uncle Grey Black Tea