APPETIZERS

白汁百花蟹拑 (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

北京片皮鸭(两食)(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

蜜汁叉烧

Roasted BBQ pork

32.00

脆皮烧鸭 (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

原汁扣鲜鮑魚 (每隻)

Braised fresh abalone in oyster sauce (each)

60.00

红烧珍寶鮑魚 (每隻)

Braised jumbo abalone (each)

480.00

原隻乾鮑魚 (每隻)

Braised whole dried abalone (each)

150.00

飽汁扣花膠海参 (每位)

Braised fish maw, sea cucumber (each) 80.00

海鮮

SEAFOOD

X.O 酱簾筍桂花蚌 🤳

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

油泡石班球

Stir fried grouper with vegetables

68.00

薑蔥筍尖炒玉带 、

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

碧绿大蝦球

Stir fried prawn with vegetables 48.00

厨师精选

CHEF'S SPECIAL

彩椒蒜香和牛粒

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

雪山現银湖

Braised fresh crab meat, egg white, winter melon

48.00

石班冬筍燴豆腐

Braised grouper, Tofu, bamboo shot

68.00

鲜蟹肉寨螃蟹

Stir fried egg white, fresh crab meat, fish roe

48.00

红酒燴牛柳

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

精美甜点

DESSERT

燉燕窝 (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)

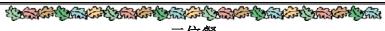
Chilled mango, sago cream, pomelo

18.00 (per person)

香芒布甸 (每位)

Mango pudding

16.00 (per person)



二位餐 DINNER FOR TWO

是日靓汤或蟹肉粟米羹

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

作会を作かななのかなどのもなりなるなりなる。

四位餐

DINNER FOR FOUR

是日靓汤或蟹肉粟米羹

Soup of the day or Crab meat corn soup 姜蔥龍蝦

Stir fried lobster with ginger and onions 雀巢咕噜肉

Sweet & sour pork in yam's nest

瑶柱貴妃雞 (半隻)

Gui Fei chicken (half)

山药萵筍炒牛肉

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) 美极龍蝦

Wok fried lobster with Maggie sauce 姜蔥温哥華蟹

Stir fried crab with ginger, onions

X.O 酱籚筍带子 🤳

Stir fried scallop, asparagus in X.O sauce 山药萵筍炒牛肉

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日本绿茶 Japanese Green Tea能量茶 Pure Energy Tea锡籣红茶 Uncle Grey Black Tea