

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 wontons
with vegetable spring rolls
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 minced chicken, corn & 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)

八宝冬瓜盅 (須預定)

Double-boiled winter melon soup with shredded duck
meat, conpoy, shrimp, ham, pork, lotus seed
180.00 (per pot)

明爐燒烤

BARBECUED

北京片皮鴨 (壹隻) (兩食) 

Peking duck (roasted whole duck served at the table)
2nd course: lettuce wrap or chopped pieces
[Market price]

紅酒燒焗乳鴿 (每隻) (須預定)

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

脆皮炸子雞 (半隻) (須預定)

Deep-fried crispy chicken (half) (preorder required)
45.00

酥炸生蠔

Crispy deep-fried oysters
48.00

 GL classic  Vegan  Spicy

廚師精選

CHEF'S SPECIALS

雪山現銀湖 42.00

Braised winter melon with crab meat

X.O. 醬時蔬桂花蚌  68.00

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

椒鹽銀雪魚 68.00

Pan-fried silver cod with salt & pepper

紅燒豆腐銀雪魚 86.00

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

秋葵蒜片炒帶子  48.00

Stir-fried scallop & okra with sliced garlic

金沙帶子蝦球  52.00

Stir-fried scallops & prawns with salted duck egg

韭皇蝦球炒蛋 42.00

Stir-fried prawn with egg & yellow chives

瑤柱蝦乾皇雜菜煲 38.00

Braised mixed vegetables with conpoy & dried shrimp in pot

姜蔥爆生蠔 48.00

Stir-fried oysters with ginger & scallion

彩鳳入叢林 38.00

Braised shredded chicken with snow pea tips

腰果雞丁 32.00

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 tofu with salted fish & chopped chicken

瑤柱金菇扒玉子豆腐 33.00

Braised egg 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

Stir-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]

 GL classic  Vegan  Spicy

粉. 麵. 飯.

Noodle & Rice

海鮮炒烏冬 

Stir-fried Japanese Udon noodle with mixed seafood
36.00

海鮮炒麵

Fried noodle with mixed seafood
36.00

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 & 豉汁蒸青斑頭尾

Fresh green bass served in 2 courses
(Vermicelli soup & steamed with black bean sauce)
[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 minced beef
32.00

日式鰻魚炒飯

Fried rice with roasted minced eel
68.00

二位餐 Dinner for Two

清潤養心湯

Soup of the day

避風塘大蝦 (兩隻)

Fried prawn in Hong Kong style (2 pieces)

X.O.醬時蔬炒豬爽肉

Stir-fried pork neck meat & seasonal vegetable in X.O. sauce

瑤柱鮮枝竹浸上湯豆苗

Braised snow pea tips with conpoy & bean curd sticks

生炒牛肉飯

Fried rice with minced beef
168.00

四位餐 Dinner for Four

清潤養心湯

Soup of the day

瑤柱貴妃雞 (半隻)

Gui Fei chicken (half)

姜蔥龍蝦 (一隻)

Stir-fried lobster with ginger & green onions

荔枝咕嚕肉

Sweet & sour pork with lychee

皇子菇秋葵炒帶子蝦球

Stir-fried prawns & scallops

with king oyster mushroom & green okra

瑤柱鮮枝竹浸上湯豆苗

Braised snow pea tips with conpoy & bean curd sticks

合時甜品

Seasonal desserts
398.00

六位餐 Dinner for Six

清潤養心湯

Soup of the day

片皮鴨 (兩食)

Peking Duck in 2 courses

瑤柱貴妃雞(一隻)

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 Vancouver 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

瑤柱肉絲炒米粉

Stir-fried vermicelli with conpoy & shredded pork
628.00

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]]



GL classic



Vegan



Spicy