

前 菜	
A P P E T I Z E R S	
百花炸蟹拑（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
脆炸石斑件（兩件）	
Crispy Grouper Fillet (2 pieces)	18.00
酥炸雲吞拼豬肉芋頭春捲	
Crispy shrimp & pork wontons with shredded Pork Taro Spring rolls	18.00
湯 羹	
S O U P S	
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 mushroom & tofu	18.00 (per person)
八寶冬瓜盅（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	
B A R B E C U E D	
北京片皮鴨（壹隻）（兩食） 	
Peking duck (roasted whole duck served at the table)	2 <sup>nd</sup> course: lettuce wrap or chopped pieces
	[Market price]
鹽焗乳鴿（每隻）（每日限量）	
Salt-Baked Pigeon (Per Piece, Limited Daily)	58.00
脆皮炸子雞（半隻）（每日限量）	
Deep-fried crispy chicken (half) (Limited Daily)	45.00
酥炸生蠔	
Crispy deep-fried oysters	48.00

 GL classic    Vegan    Spicy

廚 師 精 選	
C H E F ' S   S P E C I A L S	
香茅豬扒	36.00
Pork Chops with Lemongrass	
臘味炒芥蘭	36.00
Stir-Fried Chinese Kale with Preserved Meats	
豉汁木魚片蒸茄子	32.00
Steamed Eggplant & Tofu with Bonito Flakes in black bean sauce	
涼瓜豉汁豬爽肉	36.00
Bitter Melon with Pork Jowl in Black Bean Sauce	
豉汁牛肉茄子	36.00
Beef & Eggplant in Black Bean Sauce	
皇子菇姜蔥爆牛肉	36.00
Stir-fried sliced beef & king oyster mushroom & scallion	
木耳金針菇燜金錢腱	42.00
Braised Beef Shank with Wood Ear & Enoki Mushrooms	
中式煎牛柳	52.00
Pan-fried beef tenderloin in Chinese style	
帶子鮮蟹肉賽螃蟹	56.00
Stir-fried scallop & crab meat with egg	
蜜豆蒜片炒帶子 	48.00
Stir-fried scallop & honey beans with sliced garlic	
特級蝦乾冬菜浸菜心	32.00
Poached choy sum with Premium dried shrimp	
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	
瑤柱金菇扒玉子豆腐	33.00
Braised egg tofu with conpoy & enoki mushroom	
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	
什錦腰果雞片	32.00
Stir-fried chopped chicken with cashew nuts	
左宗棠雞 	29.00
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	
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	生猛海鮮
Seasonal Vegetables	Seasonal Live Seafoods
[Market price]	[Market price]
至尊海味	精美甜品
Premium Dry Seafoods	Seasonal Desserts
[Market price]	[Market price]

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粉. 麵. 飯.	
Noodle & Rice	
海鮮炒烏冬 	
Stir-fried Japanese Udon noodles with mixed seafood	36.00
海鮮炒麵	
Fried noodles with mixed seafood	36.00
龍蝦燜伊麵	
Braised E-FU noodles with steamed lobster	[Market price]
雞絲姜蔥椒絲燜麵	
Stewed noodles with shredded chicken, green chili, ginger and green onion	42.00
肉絲炒麵	
Stir-fried noodles with shredded pork	28.00
滑蛋蝦球炒河粉 	
Stir-Fried Rice Noodles with Prawns and Silky Egg	42.00
乾蝦鮮蟹肉炒河口絲	
Stir-fried vermicelli with crabmeat and dried shrimp	46.00
雞絲薑蔥湯河粉	
Rice noodles soup with shredded chicken, ginger and green onion	48.00
豉椒牛肉炒河粉	
Stir-Fried Rice Noodles with Beef in Black Bean & Chili Sauce	32.00
芫荽黃耆斑湯米	
Rice Vermicelli in Grouper Soup with Cilantro	68.00
泰式粉絲焗蟹煲 [Market Price] 	
Thai-Style crab with vermicelli in pot	
金絲鮮蟹肉炒飯	
Fresh crab meat, conpoy & egg white fried rice	62.00
富貴炒飯 	
Chopped abalone, conpoy, mixed seafood & egg white fried rice	52.00
味魚雞粒炒飯	
Chopped chicken & salted fish fried rice	38.00
生炒牛肉飯	
Minced beef fried rice	32.00
雜菜炒飯	
Vegetable fried rice	22.00



GL classic



Vegan



Spicy

二位餐 Dinner for Two	
瑤柱魚肚羹	
Conpoy & Fish Maw Soup	
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)	
蝦乾浸菜心	
Braised choy sums with dried shrimp	
貴妃雞（半隻）	
Imperial Concubine Chicken (Half)	
168.00	
四位餐 Dinner for Four	
瑤柱魚肚羹	
Conpoy & Fish Maw Soup	
瑤柱貴妃雞(半隻)	
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 with lychee	
皇子菇翡翠帶子蝦球	
Stir-fried prawns & scallops	
With king oyster mushroom & green vegetables	
乾貝扒豆苗	
Braised Pea Shoots with Dried Scallops	
398.00	
六位餐 Dinner for Six	
瑤柱魚肚羹	
Conpoy & Fish Maw Soup	
片皮鴨（兩食）	
Peking Duck in 2 courses	
招牌貴妃雞	
Gui Fei chicken (whole)	
泰式龍蝦煲	
Thai-Style Lobster Pot	
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	
清蒸青斑	
Steamed green bass	
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 〕	