

前菜  
APPETIZERS

避風塘大蝦（兩隻） Fried prawn in Hong Kong style (2 pieces)	28.00
陳皮梅子骨 	22.00
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 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）  	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)	
2 <sup>nd</sup> course: lettuce wrap or chopped pieces	
[Market price]	
酥炸生蠔	
Crispy deep-fried oysters	48.00
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]

廚師精選  
CHEF'S SPECIALS

臘味炒芥蘭	36.00
Stir-Fried Chinese Kale with Preserved Meats	
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 Enoki & Black Mushrooms	
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	
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	

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]
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
豉椒牛肉炒河粉	
Stir-Fried Rice Noodles with Beef in Black Bean & Chili Sauce	32.00
泰式粉絲焗蟹煲 🍲	
Thai-Style crab with vermicelli in pot	[Market Price]
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

二位餐 Dinner for Two	
滋補湯 或 瑤柱魚肚羹	
Nourishing Soup or Fish Maw Thick Soup with Dried Scallops	豉汁蜜豆豬爽肉
Stir-fried Pork Jowl with Honey Beans in Black Bean 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	招牌貴妃雞 (半隻)
Imperial Concubine Chicken (Half)	168.00
四位餐 Dinner for Four	
滋補湯 或 瑤柱魚肚羹	
Nourishing Soup or Fish Maw Thick Soup with Dried Scallops	招牌貴妃雞(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
Braised Pea Shoots with Dried Scallops	398.00
六位餐 Dinner for Six	
滋補湯 或 瑤柱魚肚羹	
Nourishing Soup or Fish Maw Thick Soup with Dried Scallops	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 』	



GL classic



Vegan



Spicy