

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
Stir-fried pork ribs with orange peel & plum sauce
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)
Hot & sour soup with shredded chicken, bamboo shoot, black fungus & tofu
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)
2nd course: lettuce wrap or chopped pieces
[Market price]

酥炸生蠔
Crispy deep-fried oysters
48.00

時令蔬菜 Seasonal Vegetables	生猛海鮮 Seasonal Live Seafoods
[Market price]	[Market price]
至尊海味 Premium Dry Seafoods	精美甜品 Seasonal Desserts
[Market price]	[Market price]

廚師精選 CHEF'S SPECIALS

臘味炒芥蘭 Stir-Fried Chinese Kale with Preserved Meats	36.00
涼瓜豉汁豬爽肉 Bitter Melon with Pork Jowl in Black Bean Sauce	36.00
豉汁牛肉茄子 Beef & Eggplant in Black Bean Sauce	36.00
皇子菇姜蔥爆牛肉 皇子菇姜蔥爆牛肉	36.00
Stir-fried sliced beef & king oyster mushroom & scallion	

木耳金針菇燶金錢腱 Braised Beef Shank with Enoki & Black Mushrooms	42.00
帶子鮮蟹肉賽螃蟹 Stir-fried scallop & crab meat with egg	56.00
蜜豆蒜片炒帶子 Stir-fried scallop & honey beans with sliced garlic	48.00
特級蝦乾冬菜浸菜心 Poached choy sum with Premium dried shrimp	32.00
金沙帶子蝦球 金沙帶子蝦球	52.00

Stir-fried scallops & prawns with salted duck egg Stir-fried prawn with egg & yellow chives	
蕙皇蝦球炒蛋 Poached egg tofu with conpoy & enoki mushroom	42.00
瑤柱金菇扒玉子豆腐 Stir-fried mixed vegetables with conpoy & dried shrimp in pot	33.00
瑤柱蝦乾皇雜菜煲 Braised egg tofu with conpoy & enoki mushroom	38.00
姜蔥爆生蠔 Stir-fried oysters with ginger & scallion	48.00

什錦腰果雞片 Stir-fried chopped chicken with cashew nuts	32.00
左宗棠雞 General Tao chicken in house made sauce	29.00
味魚雞粒豆腐 Braised tofu with salted fish & chopped chicken	38.00

蒜蓉炒芥蘭 Stir-fried Chinese broccoli with garlic	25.00
蒜蓉炒雜菜 Stir-fried mixed vegetables with garlic	22.00

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 瑶柱魚肚羹

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
荔枝咕嚙肉

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

滋補湯 或 瑶柱魚肚羹

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