



STANDARD

## 烧味 Barbecued

|  |   |                           |
|--|---|---------------------------|
|  | 烤乳猪<br>Barbecued Whole Suckling Pig   | 199<br>WHOLE              |
|  | 京式爱尔兰鸭<br>馍馍皮, 葱, 青瓜<br>Roasted Ireland Silver Duck In Peking Style<br>Served With Pancake, Scallion And Cucumber | 88<br>WHOLE<br>48<br>HALF |
|  | 爱尔兰烧鸭<br>Roasted Ireland Silver Hill Duck   | 60<br>WHOLE<br>33<br>HALF |

“The unique Silver Hill Duck is a distinctive hybrid duck and also a secret success breed that is exclusive to Silver Hill Farm. It has been continually developed over the years, to produce a duck that is full of flavour, succulent, tender and consistent in its quality.”



STANDARD

## 餐前小菜 Small Eats / Appetizers

|  |  |    |
|--|--|----|
|  | 大華四品<br>Majestic Platter   | 40 |
|  | 椒盐炸生蚝<br>Crispy Oyster With Fine Salt And Pepper                                 | 15 |
|  | 鵝肝花肉卷<br>Foie Gras Roll With Minced Pork<br>And Salted Egg Yolk 4pcs             | 15 |
|  | 蟹肉皮蛋冻豆腐<br>Chilled Homemade Beancurd With<br>Crabmeat And Century Egg            | 14 |
|  | 椒盐白饭鱼<br>Crispy Whitebait With Fine Salt And Pepper                              | 14 |
|  | 五香花腩片<br>Crispy Mangalica Pork Belly<br>Marinated With Five Spice                | 14 |
|  | 红糟芥茉鸡球<br>Crispy Chicken Marinated With<br>Distillers Grains And Wasabi Dressing | 14 |



STANDARD

餐前小菜  
Small Eats /  
Appetizers

|   |    |
|---|----|
| 沙律香酥鸭   | 14 |
| Crispy Duck With Mixed Greens<br>And Mayonnaise   |    |
| 黑松露素糰   | 10 |
| Vegetarian Dumpling With<br>Mushrooms And Truffle 4pcs                                    |    |
| 上海小笼包   | 12 |
| Shanghai Xiao Long Bao 4pcs   |    |
| 北方饺子  | 12 |
| Fresh Pork Dumpling With Chives 6pcs  |    |
|  荔枝烧卖    | 12 |
| Lychee 'Siew Mai' Sweet, Sour And Spicy Sauce 4pcs  |    |
| 鲟鱼籽脆鱼皮  | 12 |
| Crispy Fish Skin Topped With Caviar   |    |
| 黄金炸鱼皮   | 12 |
| Crispy Fish Skin With Salted Egg Yolk   |    |
| 肉鬆咸蛋南瓜片   | 12 |
| Sliced Of Pumpkin With<br>Pork Floss And Salted Egg Yolk                                  |    |
| 荔枝汁沙律野菜   | 12 |
| Organic Greens In Lychee Dressing   |    |
|  羊肚菌春卷 | 12 |
| Vegetable Spring Roll With Morel Mushroom 6pcs  |    |
| 椒盐豆筋  | 12 |
| Crispy Gluten With Fine Salt And Pepper   |    |
| 芥茉薯片  | 6  |
| Wasabi Potato Chips   |    |





PER PERSON

汤/羹

Soup / Broth

|  |     |
|--|-----|
| 龍蝦灌湯餃<br>Lobster Dumpling Soup   | 9.8 |
|  古月酸辣湯<br>Hot And Sour Seafood Soup                                 | 10  |
| 鮮蟹肉粟米羹<br>Sweetcorn Soup With Crabmeat   | 10  |
| 龍皇帶子羹<br>Lobster Broth With<br>Diver Scallops And Crab Roe   | 10  |
| 黃燜蟹肉魚鰾羹<br>Crabmeat Broth With Fish Maw And Mushroom   | 10  |
| 老黃瓜盅湯 (海鮮或素粒)<br>Double-Boiled Clear Soup Served In<br>Whole Yellow Cucumber<br>(Seafood Or Diced Vegetables)  | 18  |
|  黑松露海中寶<br>Double-Boiled Sea Treasures Soup<br>With Black Truffle | 22  |
| STANDARD   |     |
| 足料老火靚湯<br>Chef's Special Soup Of The Day 3-4 Persons   | 28  |
| 美國螺頭燉三芭雞湯<br>Double-Boiled American Conch Soup<br>With Kampong Chicken 3-5 Persons   | 68  |
| 野生天麻燉魚頭湯<br>Double-Boiled Fish Head Soup<br>With 'Tian-Ma' 3-5 Persons   | 68  |
| 松茸干貝燉三芭雞湯<br>Double-Boiled Kampong Chicken Soup<br>With Matsutake And Conpoy 3-5 Persons   | 68  |
| 東革阿里燉法國黃油雞湯<br>Double-Boiled French Corn-Fed Chicken Soup<br>With Tongkat Ali  | 68  |



鲍, 参, 翅, 肚, 燕窝  
Shark's Fin /  
Abalone /  
Bird's Nest

PER PERSON

-  大華煲仔蟹肉鲍翅 28  
Majestic Claypot Shark's Fin Soup  
With Crabmeat And Japanese Mushroom 38g
- 红烧蟹肉鲍翅 68  
Braised Shark's Fin  
With Crabmeat And Crab Roe 60g
- 黑松露海中宝炖鲍翅 68  
Double-Boiled Sea Treasure Soup  
With Black Truffle And Shark's Fin 60g
- 花胶王火腿炖鲍翅 88  
Double-Boiled Supreme Soup  
With Fish Maw, Ham And Shark's Fin 60g
-  红烧蟹黄官燕 88  
Braised Imperial Bird's Nest With Crab Roe 60g

STANDARD

- 生菜桂花翅 40  
Scrambled Egg With Sautéed Shark's Fin  
And Crabmeat Served On Lettuce
- 墨西哥鲍鱼角豆腐 160  
Braised Mexican Abalone Cubes With  
Homemade Beancurd And Garden Greens
-  海参花菇鱼鳔煲 40  
Braised Sea Cucumber With Flower Mushroom  
And Fish Maw Served In Claypot

PER PERSON

- 小汤鲍鱼伴豆腐 20  
Braised Small Whole Abalone With  
Homemade Beancurd And Garden Greens 20g
-  中汤鲍伴关东刺参薏仁 60  
Braised Medium Whole Abalone With  
Japanese Sea Cucumber And Barleys 35g
- 澳洲许榕十五头干鲍 188  
Wind Dried Australian Abalone 15 Head  
In Traditional Style 80g



生猛游水魚, 蝦, 蟹  
Live Fish /  
Seafood

PER PIECE

波士頓龍蝦

Boston Lobster 700g

新加坡式辣椒炒

Singapore Style Chili Sauce With Man Tou

68

奶檸咸蛋焗

Fried With Salted Egg Yolk Creamy Milk And Lime  
Sauce

68

紹興酒蛋白蒸

Steamed With Egg White And Shao Xing Wine

68

三蔥爆炒

Sautéed With Trio Onions

68



姜蔥焗伊麵

Stewed Noodles With Ginger And Scallion

68

PER PIECE

蒜油粉絲蒸竹蚌

Scotland Bamboo Clam Steamed With  
Crystal Vermicelli And Fragrant Garlic Oil

15

姜茸蒸大生蚝

Canadian Jumbo Oyster Steamed With  
Minced Ginger And Scallion

15

SEASONAL PRICE

澳洲龍蝦

Australian Lobster

Cooking Method:

刺身

Sashimi

上湯焗

Baked With Superior Broth

三蔥爆炒

Sautéed With Trio Onions

SEASONAL PRICE

阿拉斯加帝王蟹

Alaskan King Crab

Cooking Method:

紹興酒蛋白蒸

Steamed With Egg White And Shao Xing Wine



PER 100 GM

生猛游水魚, 蝦, 蟹  
Live Fish /  
Seafood

老虎斑 12  
Tiger Grouper

笋壳 13  
Soon Hock

东星斑 18  
Leopard Coral-Trout

苏眉 38  
'So Mei' Hump-Head Wrasse

甜菜芥兰蒸  
Steamed With Dried Leaf Mustard,  
Kai Lan And Black Fungus

清蒸  
Steamed In Superior Light Soya Sauce

油浸  
Fried With Superior Light Soya Sauce

凉瓜豉汁焖  
Stewed with Bitter Gourd In Black Bean Sauce

茄子豆腐煲  
Braised With Eggplant And Beancurd In Claypot





PER PERSON

位上  
Individual  
Recommendations

|   |    |
|---|----|
|  东瀛芥茉虾拼鹅肝鱼籽脆鱼皮<br>Majestic Trio Combination<br>Crispy Wasabi Prawn, Pan Seared Foie Gras,<br>Crispy Fish Skin Topped With Caviar<br>And Organic Greens | 20 |
| 香煎鹅肝伴西瓜野菜<br>Pan Seared Foie Gras With<br>Watermelon And Organic Greens   | 15 |
| 大虾皇<br>King Prawn   | 18 |
|  干烧<br>Fried with Tomato And Chilli Sauce  |    |
| 奶柠<br>Fried With Salted Egg Yolk, Creamy Milk And Lime Sauce  |    |
|  香蒜豉油煎<br>Fried With Fragrant Garlic And Supreme Soya Sauce   |    |
| 香槟鲈鱼扒<br>Baked Sea Perch Fillet With<br>Champagne Honey Sauce   | 24 |
| 照烧鸡扒伴野菜<br>Grilled Chicken Chop In Teriyaki Sauce Garnished<br>With Organic Greens  | 16 |
| 火山盐烤匈牙利猪扒<br>Grilled Hungary Pork Chop With<br>Garden Greens And Lava Salt  | 20 |
| 中式烤羊排<br>Grilled Lamb Chop In Chinese Honey Served With<br>Pan-Fried Carrot Cake And Pork Sausage   | 24 |
| 镬仔煎牛柳<br>Pan Seared Fillet Of U.S Ribeye<br>In Sesame Sauce And Korean Kimchi   | 18 |
| 火山盐烧鹿儿岛和牛<br>Seared Kagoshima Wagyu Ribeye<br>Lightly Marinated In Soy With Yuzu Spicy Sauce<br>And Lava Salt 80g   | 48 |



STANDARD

海鲜

Seafood

Recommendations

|   |   |    |
|---|---|----|
|   | 麦片风沙软壳蟹<br>Soft Shell Crab With Crispy Cereals 4pcs                               | 24 |
|    | 极品酱玉带芦笋<br>Sautéed Diver Scallops With<br>Asparagus In Xo Chilli Sauce 8pcs       | 28 |
|   | 东瀛芥菜虾球<br>Crispy Prawns With Wasabi Dressing 6pcs                                 | 28 |
|    | 黄金虾球<br>Crispy Prawns With Salted Egg Yolk,<br>Creamy Milk And Lime Sauce 6pcs    | 28 |
|    | 辣椒虾球<br>Fried Prawns With Spicy Chilli Sauce 6pcs                                 | 28 |
|   | 芥兰鲜菇炒虾球带子<br>Fried Prawns And Diver Scallops With<br>Kai Lan And Shitake Mushroom | 28 |
|   | 豉油皇煎生虾<br>Pan-Fried Fresh Prawns With<br>Chef's Secret Dressing                   | 28 |
|   | 鲈鱼扒<br>Sea Perch Fillet 150g  | 38 |
|  | 甜菜芥兰蒸<br>Steamed With Dried Leaf Mustard, Kai Lan And<br>Black Fungus             |    |
|   | 蒜油粉丝蒸<br>Steamed Crystal Vermicelli And Fragrant Garlic Oil                       |    |
|  | 油浸<br>Deep-Fried With Light Soya Sauce  |    |





STANDARD

猪肉/牛肉/家禽  
Pork / Beef /  
Poultry

-  招牌镇江肉排 22  
Signature Spare Ribs  
With Chef's Secret Dressing "Zhengjiang" Style
- 五香花腩煲 22  
Braised Pork Belly In Five Spice  
With Wood Ears Fungus Served In Claypot
- 石榴草莓咕嚕肉 20  
Sweet And Sour Pork  
With Pomegranate And Strawberry
-  核桃木燻盐香法国黄油鸡 28  
Smoked French Corn-Fed Chicken  
With Salt And Hickory
-  客家姜酒鸡煲 28  
Claypot Farm Chicken With  
Glutinous Rice Wine Ginger And Wood Ears
- 黑椒蒜片牛柳粒 24  
Pan-Fried Diced U.S Beef Tenderloin  
With Black Pepper Sauce
- 沙爹酱牛柳粒 24  
Pan-Fried Diced U.S Beef Tenderloin  
In Singapore Style Satay Sauce
- 鹿儿岛和牛灼蚝菇秋葵 48  
Poached Sliced Of Kagoshima Wagyu  
With Oyster Mushroom And Lady Finger  
In Soya Dressing 80g
- 姜片双葱炒牛肉 24  
Stir-Fried Sliced Of Beef  
With Ginger And Scallion
- 豉汁凉瓜炒牛肉 24  
Stir-Fried Sliced Of Beef  
With Bitter Gourd In Black Bean Sauce





STANDARD

蔬菜/豆腐/鲜菇  
Vegetables /  
Beancurd /  
Mushrooms

-  花菇扒田园时蔬 18  
Sautéed Seasonal Vegetables  
With Japanese Fine Mushrooms
- 金银蛋灼枸杞 20  
Poached Matrimony Vines Leaves  
In Superior Broth With Trio Of Egg
-  黑椒鼠耳炒爽菜 20  
Sautéed Mixed Vegetables With Black Fungus,  
Sliced Lotus Root And Black Pepper
-  松露菌味三菇兰度 20  
Sautéed Kai Lan With  
Trio Of Mushroom And Truffle Sauce
-  XO 酱炒露笋 20  
Sautéed Asparagus With XO Chilli Sauce
- 上汤蒜子浸苋菜豆腐 20  
Poached Amaranth with Beancurd And  
Whole Garlic In Superior Broth
-  甜菜芥兰 18  
Sautéed Kai Lan With  
Dried Leaf Mustard, Black Fungus And Garlic
-  九九同心 18  
Stir-Fried Hong Kong Choy-Sum And Chives
-  四川麻婆豆腐 18  
Braised Spicy "Mapo" Tofu With Minced Beef
- 蒜茸菘菇芦笋豆腐 18  
Wok-Fried Asparagus With Honshimeji  
Mushroom, Beancurd And Minced Garlic
- 烤蒜家乡豆腐 18  
Braised Homemade Beancurd  
With Garden Greens And Whole Garlic
- 咸鱼鸡粒豆腐煲 20  
Claypot Homemade Beancurd  
With Minced Chicken And Salted Fish



STANDARD

麵/飯

Noodles / Rice

|   |    |
|---|----|
|  XO 醬萝卜糕   | 15 |
| Pan-Fried Carrot Cake With Pork Sausage<br>In XO Chilli Sauce                               |    |
| 大地松菇伊麵  | 18 |
| Braised E-Fu Noodles With Mushroom,<br>Chives And Plaice Powder                             |    |
| 牛肉乾炒河   | 20 |
| Wok-Fried Hor-Fun With Sliced Beef  |    |
|  砂锅生虾滑蛋河粉  | 24 |
| Claypot Hor-Fun With Fresh Prawn In Egg Gravy   |    |
| 肉丝乾炒麵线  | 20 |
| Wok-Fried "Mee Sua" With<br>Shredded Pork, Egg And Bean Sprouts                             |    |
| 蠔仔焗麵綫   | 20 |
| Stewed "Mee Sua" With<br>Oyster, Vegetable And Crab Roe Gravy                               |    |
|  小小鲍鱼焗麵綫 | 22 |
| Stewed "Mee Sua" Baby Abalone,<br>Vegetable And Crab Roe Gravy                              |    |
|  波士顿龍虾焗麵 | 68 |
| Stewed Noodles With<br>Boston Lobster, Ginger And Scallion                                  |    |



STANDARD

麵/饭  
Noodles / Rice

炒饭  
Fried Rice 20

素粒蛋  
Egg And Diced Vegetables

咸鱼鸡粒  
Salted Fish With Diced Chicken, Bean Sprouts And Egg

扬州  
Prawns, Pork And Egg "Yang Zhou" Style

 黑松露蟹肉蛋白  
Black Truffle With Crabmeat And Egg White

鹅肝砂煲腊味饭 48

需 40 分钟时间制作 MEDIUM

Claypot Rice With Foie Gras, 68

Preserved Meat And Pork Sausage LARGE

40 Minutes Preparation Time

滑鸡砂煲黄姜饭 48

需 40 分钟时间制作 MEDIUM

Claypot Rice With Kampong Chicken, 68

Yellow Ginger And Garlic LARGE

40 Minutes Preparation Time

