



好运鱼生庆新春  
Prosperity Yu Sheng  
Lo Hei

STANDARD

鸿运齐捞起  
Atlantic Salmon Lo Hei

68

SMALL

98

LARGE

 雪梨彩丝齐捞起  
Snow Pear And Mixed Vegetables Lo Hei

48

SMALL

68

LARGE

PER PLATE

鲍鱼  
Abalone

48

鲑鱼  
Atlantic Salmon

18

脆鱼皮  
Crispy Fish Skin

16

银鱼  
Crispy Whitebait

16

雪梨  
Snow Pear

12

箔脆  
Crispy Crackers

8

澳洲龙虾  
Australian Lobster

SEASONAL PRICE



STANDARD

## 烧味 Barbecued

烤乳猪 268  
Barbecued Whole Suckling Pig WHOLE

 爱尔兰烧鸭 68  
Roasted Ireland Silver Hill Duck WHOLE

京式爱尔兰鸭 88  
Roasted Ireland Silver Hill Duck In Peking Style WHOLE  
Served With Rose Pancake, Scallion And Cucumber


STANDARD

## 餐前小菜 Small Eats / Appetizers

椒盐炸生蚝 18  
Crispy Oyster With Fine Salt And Pepper 4 pcs


鵝肝花肉卷 18  
Foie Gras Roll With Minced Pork  
And Salted Egg Yolk 4pcs

椒盐白饭鱼 18  
Crispy Whitebait With Fine Salt And Pepper

 五香花腩片 18  
Crispy Kurobuta Pork Belly  
Marinated With Five Spice

黄金炸鱼皮 18  
Crispy Fish Skin With Salted Egg Yolk

羊肚菌素饺子伴芥兰 18  
Poached Vegetarian Dumplings With  
Morel Mushroom Garnished With Kai-Lan  
In Soy Vinaigrette 6 pcs

 黑松露素糰 18  
Vegetarian Dumpling With Mushrooms  
And Truffle 6 pcs

 羊肚菌春卷 18  
Vegetable Spring Roll With Morel Mushroom 6pcs



PER PERSON

汤/羹  
Soup /  
Broth

-  豆腐粟米羹 16  
Sweetcorn Soup With Tofu
-  古月酸辣羹 16  
Hot And Sour Seafood Soup
- 黄焖蟹肉鱼鳔羹 16  
Crabmeat Broth With Fish Maw And Mushroom
- 干贝美国螺头炖三芭鸡汤 22  
Double-Boiled American Conch Soup With  
Kampong Chicken And Conpoy
- 干贝螺头鸡汤炖花胶王 48  
Double-Boiled American Conch Soup With Kampong Chicken,  
Conpoy And Superior Fish Maw
- 干贝螺头鸡汤炖墨国鲍鱼 68  
Double-Boiled American Conch Soup With Kampong Chicken,  
Conpoy And Mexican Diced Abalone
- 发财金盅汤 28  
 海鲜 或  素粒  
Double-Boiled Clear Soup Served  
In Whole Golden Pumpkin  
Seafood Or Diced Vegetables
- 迷你盆菜 38  
 鲍鱼,  海参,  花菇,  鱼鳔,  鱼柳,  龙虾肉  
Mini Deluxe Treasures Claypot  
Abalone, Sea Cucumber, Flower Mushroom,  
Fish Maw, Fish Fillet, Lobster Meat





鮑, 參, 翅, 肚  
Shark's Fin /  
Abalone

PER PERSON

- 大華煲仔蟹肉鮑翅 38  
Majestic Claypot Shark's Fin Soup With  
Crabmeat And Japanese Mushroom 38g
- 紅燒蟹肉蟹黃鮑翅 68  
Braised Shark's Fin With  
Crabmeat And Crab Roe 80g
- 干貝螺頭雞炖鮑翅 68  
Double-Boiled American Conch Soup With  
Chicken, Conpoy With Superior Shark's Fin 80g

STANDARD

- 生菜桂花翅 48  
Scrambled Egg With Sautéed Shark's Fin  
And Crabmeat Served On Lettuce
- 墨西哥鮑魚角豆腐 180  
Braised Mexican Abalone Cubes With  
Beancurd And Garden Greens

PER PERSON

- 中湯鮑花膠王伴薏仁 80  
Braised Medium Whole Abalone With  
Superior Fish Maw And Barley
- 澳洲許榕糖心干鮑 188  
Wind Dried Australian Abalone  
In Traditional Style 80g
- 豬圓玉潤盆菜 288  
圓蹄, 鮑魚, 魚鱔, 海參, 蚝鼓, 花菇, 干貝, 魚柳, 芋頭, 發菜  
需 40 分钟时间制作  
Majestic Deluxe Treasures Claypot  
trotter, abalone, fish maw, sea cucumber, dried oyster,  
flower mushroom, conpoy, fish fillet, yam, black moss  
40 Minutes Preparation Time

6-8 PERSONS



生猛游水魚, 蝦, 蟹  
Live 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

88

三蔥爆炒

Sautéed With Trio Onions

88



姜蔥焗伊麵

Stewed Noodles With Ginger And Scallion

88



STANDARD

豉油皇煎生蝦

Pan-Fried Fresh Prawns With Garlic And Sweet  
Soya Dressing 300g

40

蒜油粉絲蒸竹蚌

Scotland Bamboo Clam Steamed With  
Crystal Vermicelli And Fragrant Garlic Oil 300g

68

澳洲龍蝦

Australian Lobster

SEASONAL PRICE



PER 100 GM

生猛游水魚, 蝦, 蟹  
Live Fish

老虎斑  
Tiger Grouper 16

野生笋壳  
Wild Soon Hock 16

东星斑  
Leopard Coral-Trout 20

老鼠斑  
High Finned Grouper 38

Cooking Method:

清蒸  
Steamed In Superior Light Soya Sauce

油浸  
Fried With Superior Light Soya Sauce

茄子豆腐煲  
Braised With Eggplant And Beancurd In Claypot

姜葱蒜子  
Stewed With Ginger, Scallion And Garlic



PER PERSON

位上  
Individual  
Recommendations

 东瀛芥茉虾拼鹅肝鱼籽脆鱼皮	28
Majestic Trio Combination Crispy Wasabi Prawn, Pan Seared Foie Gras, Crispy Fish Skin Topped With Caviar And Organic Greens	
香煎鹅肝伴西瓜野菜	18
Pan Seared Foie Gras With Watermelon And Organic Greens	
 干烧大虾皇	26
King Prawn Fried With Tomato And Chilli Sauce	
香煎鲈鱼扒	28
Baked Sea Perch Fillet With Champagne Honey Sauce	
烤伊利比亚猪扒	28
Grilled Iberico Pork Chop With Garden Greens	
镬仔煎牛柳	28
Pan Seared Fillet Of U.S Ribeye In Sesame Sauce And Korean Kimchi	
中式烤羊排	30
Grilled Lamb Rack In Chinese Honey Served With Carrot Cake And Pork Sausage	
火山盐烧鹿儿岛和牛	58
Seared Kagoshima Wagyu Ribeye Lightly Marinated In Soy With Yuzu Spicy Sauce And Lava Salt 100g	



STANDARD

海鮮

Seafood

Recommendations

- |   |    |
|---|----|
|  东瀛芥菜虾球                | 36 |
| Crispy Prawns With Wasabi Dressing 6pcs   |    |
| 黄金虾球  | 36 |
| Crispy Prawns With Salted Egg Yolk,<br>Creamy Milk And Lime Sauce 6pcs                                  |    |
| 油泡虾球西兰花   | 36 |
| Sautéed Prawns With Broccoli 6pcs   |    |
|  辣椒虾球馒头                | 36 |
| Fried Prawns With Spicy Chilli Sauce<br>Served With Man Tou 6pcs  |    |
|  宫保腰果虾球                | 36 |
| Fried Prawns With Cashew Nuts And Dried<br>Chilli In Kong Po Sauce 6pcs                                 |    |
|  极品酱玉带芦笋             | 36 |
| Sautéed Diver Scallops With<br>Asparagus In Xo Chilli Sauce 8pcs  |    |
| 带子三菇兰度  | 36 |
| Sautéed Diver Scallops With Kai Lan,<br>Trio Of Mushroom And Truffle Sauce 8pcs                         |    |
| 蒜油粉丝蒸鲈鱼扒  | 48 |
| Steamed Sea Perch Fillet With<br>Crystal Vermicelli And Fragrant Garlic Oil<br>In Light Soya Sauce 180g |    |
|  辣椒蟹钳馒头              | 60 |
| Fried Crab Claw With Spicy Chilli Sauce<br>Served With Man Tou 4 pcs                                    |    |
| 豉油皇龙虾钳  | 60 |
| Fried Lobster Claw With Garlic<br>And Sweet Soya Dressing 6 pcs   |    |





STANDARD

猪肉/牛肉/家禽  
Pork / Beef /  
Poultry

-  招牌镇江肉排 30  
Signature Spare Ribs With  
Chef's Secret Dressing "Zhengjiang" Style
  
- 石榴草莓咕嚕肉 30  
Sweet And Sour Pork With  
Pomegranate And Strawberry
  
-  核桃木燻盐香法国黄油鸡 32  
Smoked French Corn-Fed Chicken With  
Salt And Hickory
  
-  客家姜酒鸡煲 32  
Claypot Farm Chicken With  
Glutinous Rice Wine Ginger And Wood Ears
  
-  宫保腰果鸡丁 30  
Wok-Fried Diced Chicken With Cashew Nuts  
And Dried Chilli In Kong Po Sauce
  
- 黑椒蒜片牛柳粒 30  
Pan-Fried Diced U.S Beef Tenderloin With  
Black Pepper Sauce
  
- 姜葱炒牛肉 30  
Stir-Fried Sliced Of Beef With  
Ginger And Scallion
  
- 鹿儿岛和牛灼蚝菇秋葵 58  
Poached Sliced Of Kagoshima Waygu With  
Oyster Mushroom And Lady Finger  
In Soya Dressing





STANDARD

蔬菜/豆腐/鲜菇

Vegetables /  
Beancurd /  
Mushrooms

清炒时蔬

26

西兰花, 香港芥兰, 露笋

Sautéed Seasonal Vegetables :

Broccoli / Hong Kong Kai-Lan / Asparagus

 黑椒鼠耳炒爽菜

28

Sautéed Mixed Vegetables With Black Fungus,  
Sliced Lotus Root And Black Pepper 松露菌味三菇兰度

28

Sautéed Kai Lan With

Trio Of Mushroom And Truffle Sauce

 XO 酱炒露笋

28

Sautéed Asparagus With XO Chilli Sauce

上汤蒜子浸苋菜豆筋

28

Poached Amaranth with Gluten And  
Whole Garlic In Superior Broth 九九同心

28

Stir-Fried Hong Kong Choy-Sum And Chives

 四川麻婆豆腐

28

Braised Spicy "Mapo" Tofu With Minced Beef

  宫保腰果豆腐

28

Wok-Fried Tofu With Cashew Nuts  
And Dried Chilli In Kong Po Sauce



STANDARD

麵/饭

Noodles / Rice

	大地松菇伊麵 Braised E-Fu Noodles With Mushroom, Chives And Plaice Powder	24
	海鮮干炒麵线 Wok-Fried "Mee Sua" With Diced Seafood, Egg And Bean Sprouts	28
	蠔仔焗麵綫 Stewed "Mee Sua" With Oyster And Crab Roe Gravy	28
	小小鲍鱼焗麵綫 Stewed "Mee Sua" Baby Abalone, Diced Vegetable And Crab Roe Gravy	28
	XO 酱龙虾肉煎萝卜糕 Pan-Fried Carrot Cake With Lobster Meat, Pork Sausage In X.O Chilli Sauce	28
	炒饭	28
	净鸡蛋	
	净素粒	
	鸡蛋素粒	
	扬州虾叉烧	
	海鲜粒	
	黑松露蟹肉蛋白	
	Fried Rice	28
	Egg Diced Vegetables Egg And Diced Vegetables	
	Prawns, Pork And Egg "Yang Zhou" Style Assorted Diced Seafood Black Truffle With Crabmeat And Egg White	
	波士顿龍虾焗麵 Stewed Noodles With Boston Lobster, Ginger And Scallion	88
	砂煲腊味饭	88

6-8 PERSONS



SIGNATURE



SPICY



VEGETERIAN

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE &amp; PREVAILING GOVERNMENT TAXES