

STANDARD

烧味

Barbecued

🍷 京式烤爱尔兰鸭	88
玫瑰层饼, 葱, 青瓜, 特制酱	WHOLE 48
Roasted Irish Silver Hill Duck	48
In Peking Style Served With Rose Pancake	HALF 48
Spring Onion, Cucumber And Sweet Sauce	

爱尔兰挂炉烧鸭	68
Roasted Irish Silver Hill Duck	WHOLE 36
	HALF 36

“The unique Irish 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.”

乳猪全体	228
Whole Barbecued Suckling Pig	
(30mins waiting time)	

🍷 盐香桃木黄油鸡	28
Smoked French Corn-Fed Chicken	
With Salt And Hickory	

🍷 大華四品	48
桂花翅、五香花腩、青芥菜虾、鱼籽鱼皮	
Signature Majestic Platter	
- Shark's Fin Omelette	
- Kurobuta Pork Belly	
- Wasabi Prawn	
- Crispy Fish Skin With Caviar	

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全日供应点心	蜜汁叉烧包	10
All Day Dim Sum	Honey Barbeque Pork Buns 4pcs	
	 黑松露素糰	10
	Vegetarian Dumpling With Black Truffle 4pcs	
	北方灼饺子	10
	Poached Pork Dumplings 4pcs	
	 窝笋鲜虾饺	12
	Fresh Prawn Dumpling 4pcs	
	上海小笼包	12
	Shanghai Xiao Long Bao 4pcs	
	 羊肚菌春卷	12
	Vegetable Spring Roll With Morel Mushroom 6pcs	
	 荔枝烧卖	12
	Lychee 'Siew Mai' Sweet, Sour And Spicy Sauce 4pcs	
	 XO 酱煎萝卜糕	15
	Pan-Fried Carrot Cake With Pork In XO Sauce	

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餐前小菜

Appetizers

-  头手叉烧

Char Siew By Master Chef

15
-  五香花腩片

Crispy Kurobuta Pork Belly Marinated
With Five Spice

15
-  野菜水果沙律

Organic Mixed Greens And Fruit Cubes Salad

12
-  开胃话梅圣女果

Cherry Vine Tomato With Plum Juice

10
- 鵝肝花肉卷

Foie Gras Roll With Minced Pork
And Salted Egg Yolk

15
- 蟹肉皮蛋冻豆腐

Chilled Beancurd With Crabmeat
And Century Egg Sauce

14
- 椒盐白饭鱼

Crispy Whitebait With Fine Salt And Pepper

14
- 七味盐烧鱿鱼

Crispy Cuttle Fish Seven Spices Salt

14
- 黄金炸鱼皮

Crispy Fish Skin With Salted Egg Yolk

12
- 椒盐炸生蚝

Crispy Oyster With Fine Salt And Pepper

15
- 香煎鵝肝伴西瓜野菜

Pan Seared Foie Gras
With Watermelon And Organic Greens

15
-  大華三拼

东瀛芥茉虾 煎鵝肝西瓜 黑鱼籽鱼皮野菜

Majestic Trio Combination

-Crispy Wasabi Mayo Prawn
-Pan Seared Foie Gras With Water Melon
-Fish Skin Topped With Caviar And Organic Greens

20

		PER PERSON
汤/羹 Soup / Broth	龍蝦灌湯餃 Lobster Dumpling Soup	10
	 海鮮酸辣湯 Hot And Sour Seafood Soup	10
	 豆腐露筍粟米羹 Sweetcorn Soup With Tofu And Asparagus	10
	龍皇帶子羹 Lobster Broth With Scallops And Crab Roe	10
	 黃燜蟹肉魚鰾羹 Crabmeat Broth With Fish Maw	10
	 原盅老黃瓜素粒燉湯 Vegetarian Whole Yellow Cucumber Soup	18
	原盅老黃瓜海鮮燉湯 Seafood Whole Yellow Cucumber Soup	18
	 黑松露海中寶 Double-Boiled Sea Treasures Soup With Black Truffle	24
		STANDARD
	淮山杞子桂圓竹絲雞湯 4 Persons Black Chicken Soup With Chinese Herbs – Weekdays Only	28
	名廚足料老火湯 4 Persons Chef's Special Soup Of The Day – Weekends Only	28
	美國螺頭干貝燉山芭雞湯 6 Persons Double-Boiled Kampong Chicken Soup With American Conch And Conpoy	68
	黑虎掌菰干貝燉山芭雞湯 6 Persons Double-Boiled Kampong Chicken Soup With Sarcodon Aspratus And Conpoy	68
	野山松茸干貝燉山芭雞湯 6 Persons Double-Boiled Kampong Chicken Soup With Matsutake And Conpoy	68
	天麻燉魚頭湯 6 Persons Double-Boiled Fish Head Soup With Wild 'Tian-Ma	68

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		PER PERSON
鲍, 参, 翅, 肚 Shark's Fin / Abalone	 大華煲仔蟹肉鲍翅 Signature Claypot Shark's Fin Soup With Crabmeat And Mushroom Served With Beansprouts, Coriander Leaf	28
	蟹皇蟹肉大鲍翅 Braised Superior Shark's Fin With Crabmeat And Crab Roe	48
	黑松露炖佛跳墙 鲍翅、鲍鱼、黑松露、花胶、海参、蹄筋 花菇、干贝、火腿、螺头、山芭鸡 Buddha Jumps Over The Wall - 20Mins Waiting Time - Shark's Fin, Abalone, Black Truffle, Fish Maw - Sea Cucumber, Pork Tendon, Flower Mushroom - Dried Scallop, Chin Hua Ham, Conch, Chicken	88
	小汤鲍鱼伴豆腐 Braised Small Whole Abalone With Homemade Beancurd And Garden Greens	20
	墨西哥鲍鱼豆腐 Braised Mexican Abalone Cubes With Homemade Beancurd And Garden Greens	38
	中汤鲍伴花胶王野米薏仁 Braised Medium Whole Abalone With Fish Maw, Wild Rice And Barleys	60
	48 小时砂煲煨 许榕糖心干鲍 48 Hours Claypot Braised Xu Rong Dried Abalone In Traditional Style	168
		STANDARD
	桂花翅生菜盏 Scrambled Egg With Sautéed Shark's Fin And Crabmeat Served On Crispy Lettuce	40
	海参花菇鱼鳔煲 Braised Sea Cucumber With Mushroom And Fried Fish Maw Served In Claypot	48

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		PER PIECE
游水龍蝦, 生蝦, 竹蚌 Live Seafood	波士頓龍蝦 Boston Lobster 700g	68 每只 Each
	澳洲龍蝦 Australian Live Lobster 1200g	288 每只 Each
	 新加坡式辣椒馒头 Singapore Style Chilli Sauce With Man Tou	
	上汤焗 Baked With Superior Broth	
	 姜葱焗伊麵 Stewed Noodles With Ginger And Spring Onion	
		STANDARD
	豉油皇煎生蝦 Pan-Fried Fresh Prawns With Garlic And Sweet Soya Dressing	28
	 辣椒干烧生蝦 Pan-Fried Fresh Prawns With Sweet, Sour And Spicy Sauce	28
	七味盐烧生蝦 Pan-Fried Fresh Prawns With Seven Spices Salt	28
	蒜油粉丝蒸竹蚌 Steamed Scotland Bamboo Clam With Crystal Vermicelli And Fragrant Garlic Oil	48

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生猛游水魚
Live Fish

老虎斑
Tiger Grouper 800g

60
每只
Each

东星斑
Leopard Coral-Trout 600g

98
每只
Each

老鼠斑
High Finned Grouper

38
每百克
per 100g

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

豉油皇清蒸
Steamed In Superior Light Soya Sauce

姜葱蒜子焖
Stewed With Ginger, Garlic And Spring Onion

野生笋壳
Wild Soon Hock

15
每百克
per 100g

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

豉油皇清蒸
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

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海鲜 Seafood	麦片风沙软壳蟹 Soft Shell Crab With Crispy Cereals	26
	 XO 酱带子炒芦笋 Sautéed Diver Scallops With Asparagus In Xo Chilli Sauce	30
	 东瀛芥茉酱虾球 Crispy Prawns With Wasabi Mayo Dressing	30
	 奶柠黄金虾球 Crispy Prawns With Salted Egg Yolk, Creamy Milk And Lemon Sauce	30
	 辣椒虾球馒头 Fried Prawns With Spicy Chilli Sauce Served With Man Tou	30
	 辣椒蟹钳馒头 Fried Crab Claw With Spicy Chilli Sauce Served With Man Tou	48
	茄子豆腐时鱼煲 Stewed Catch of the Day, Claypot Style	38 MEDIUM 60 LARGE
	鲈鱼扒 Sea Perch Fillet	38
	蒜油粉丝蒸 Steamed Crystal Vermicelli And Fragrant Garlic Oil	
	 辣椒汁馒头 Fried Spicy Chilli Sauce Served With Man Tou	
	香槟酱水果野菜 Fried With Champagne Sauce And Mixed Green	

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家禽
Poultry

	盐香桃木黄油鸡 Smoked French Corn-Fed Chicken With Salt And Hickory	28
	木耳姜酒鸡煲 Claypot Free Range Chicken With Glutinous Rice Wine, Ginger And Wood Ears	28
	陈年花雕当归蒸黄油鸡 Steamed Corn Fed Yellow Skin Chicken With "Dang Gui" and Vintage Shao Xing Wine 30mins waiting time	24
	宫保腰果鸡丁 Wok-Fried Chicken Cubes With Cashew Nuts And Dried Chilli In Kong Po Style	22
	花生沙爹酱鸡球 Pan-Fried Chicken Cubes In Satay Peanut Sauce	22
	咸鱼鸡粒豆腐煲 Claypot Beancurd With Chicken And Salted Fish	22

鳄鱼神掌
Crocodile Palm

	鳄鱼神掌豆筋煲 Braised Crocodile Palm With Dried Beancurd Sheet Served In A Claypot	48
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猪肉	Pork	 三果咕嚕肉	22
		Sweet And Sour Pork With Mixed Fruits	
羊肉	Lamb		
牛肉	Beef	客家花腩煲	22
		Braised Pork Belly In Five Spice With Hakka Style Served In Claypot	
		烤伊比利亚豬扒	38
		Grilled Iberico Pork Chop With Garden Greens	
		中式烤羊排	38
		Grilled Lamb Rack In Honey Dressing Served With Carrot Cake And Pork Sausage	
		 鑊仔煎牛柳野菜	26
		Pan Seared Fillet Of U.S Ribeye, Garden Green In Sesame Sauce And Korean Kimchi	
		黑椒蒜片牛柳粒	26
		Pan-Fried Diced U.S Beef Tenderloin With Black Pepper Sauce	
		姜葱炒牛肉	22
		Stir-Fried Sliced Of Beef With Young Ginger And Spring Onion	
		鹿儿岛和牛灼蚝菇	48
		Poached Sliced Of Kagoshima Wagyu With Mushrooms In Soya Dressing	
		 火山盐烧鹿儿岛和牛	48
		Seared Kagoshima Wagyu Ribeye With Yuzu Spicy Sauce And Lava Salt	

素 

Vegetarian

黑松露素糰	10
Vegetarian Dumpling With Black Truffle 4pcs	
羊肚菌春卷	12
Vegetable Spring Roll With Morel Mushroom 6pcs	
野菜水果沙律	12
Organic Mixed Greens And Fruit Cubes Salad	
开胃话梅圣女果	10
Cherry Vine Tomato With Plum Juice	
豆腐露笋粟米羹	10
Sweetcorn Soup With Tofu And Asparagus	
 素丝酸辣汤	10
Vegetarian Hot And Sour Soup	
黑椒鼠耳炒爽菜	22
Sautéed Mixed Vegetables With Black Fungus, Sliced Lotus Root And Black Pepper	
蒜茸炒西兰花	20
Sautéed Australian Broccoli With Minced Garlic	
 宫保腰果豆腐	20
Wok-Fried Tofu With Cashew Nuts And Dried Chilli In "Kong Po" Sauce	
银芽菜心干炒河粉	20
Stir-fried Hor-Fun With Beansprout And Choy Sum Vegetable	
净素粒炒饭	22
Vegetables Fried Rice, No Egg	

蔬菜	Vegetables	菘菇芦笋豆腐	22
豆腐	Beancurd	Wok-Fried Asparagus With Honshimeji Mushroom, Beancurd And Minced Garlic	
菇类	Mushrooms	金银蛋灼枸杞	22
		Poached Matrimony Vines Leaves In Superior Broth With Trio Of Eggs	
		上汤蒜子浸苋菜豆腐	22
		Poached Amaranth Leaf With Beancurd And Whole Garlic In Superior Broth	
		 XO 酱炒露笋	22
		Sautéed Asparagus With XO Chilli Sauce	
		 黑椒鼠耳炒爽菜	22
		Sautéed Mixed Vegetables With Black Fungus, Sliced Lotus Root And Black Pepper	
		 松露菌味三菇兰度	22
		Sautéed Kai Lan With Mushrooms And Truffle Sauce	
		 花菇扒白菜苗	20
		Sautéed Bok Choy Vegetables With Flower Mushrooms	
		 甜菜芥兰	20
		Sautéed Kai Lan With Dried Leaf Mustard And Fungus	
		 九九同心	20
		Stir-Fried Choy-Sum, Chives And Minced Garlic	
		 蒜茸炒西兰花	20
		Sautéed Australian Broccoli With Minced Garlic	
		烤蒜家乡豆腐	20
		Braised Homemade Beancurd With Whole Garlic	
		 四川麻婆豆腐	22
		Braised Spicy "Mapo" Tofu With Minced Beef	
		  宫保腰果豆腐	20
		Wok-Fried Tofu With Cashew Nuts And Dried Chilli In "Kong Po" Sauce	

自家制河粉 Homemade Hor Fun	牛肉干炒河粉	20
	Stir-fried Homemade Hor-Fun With Sliced Beef	
	海鲜芥兰滑蛋河粉	22
	Homemade Hor-Fun With Seafood, Kai Lan Egg Wash Sauce	
	砂锅生虾滑蛋河粉	24
	Claypot Homemade Hor-Fun With Fresh Prawn In Egg Wash Sauce	
麵线, 伊麵 Mee Sua Noodles	大地鱼松菇伊麵	18
	Braised E-Fu Noodles With Mushrooms, Chives And Dried Sole Power	
	海鲜乾炒麵线	22
	Wok-Fried "Mee Sua" With Diced Seafood, Egg And Bean Sprouts	
	肉丝乾炒麵线	20
	Wok-Fried "Mee Sua" With Shredded Pork, Egg And Bean Sprouts	
	猪油渣蠔仔焖麵綫	20
Stewed "Mee Sua" With Oyster, Pork Lard Cubes And Crab Roe Gravy		
 小小鲍鱼焖麵綫	22	
Stewed "Mee Sua" Baby Abalone, Diced Vegetable And Crab Roe Gravy		
 波士顿龍虾焖伊麵	68	
Stewed Noodles With Boston Lobster, Ginger And Spring Onions		

STANDARD

饭 Rice	净鸡蛋炒饭 Egg Fried Rice	20
	 净素粒炒饭 Vegetables Fried Rice, No Egg	22
	鸡蛋素粒炒饭 Vegetables Fried Rice With Egg	22
	咸鱼鸡粒银芽蛋炒饭 Fried Rice With Salted Fish, Chicken And Bean Sprouts	22
	扬州叉烧虾炒饭 Yang Zhou Fried Rice With BBQ Pork And Shrimps	22
	叉烧鸡蛋炒饭 Egg Fried Rice With BBQ Pork	22
	海鲜鸡蛋炒饭 Seafood Fried Rice With Egg	22
	 黑松露蟹肉蛋白炒饭 Signature Crabmeat Fried Rice With Egg White And Black Truffle	24
	鹅肝砂煲腊味花腩饭 需 40 分钟时间制作	48 MEDIUM
	Claypot Rice With Foie Gras, Preserved Meat And Pork Belly -40mins waiting time	68 LARGE
	低温慢煮滑鸡腿 配砂煲黄姜饭 需 40 分钟时间制作	38 MEDIUM
	Claypot Rice With Slow Cooking Chicken Thigh And Yellow Ginger -40mins waiting time	58 LARGE

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		PER PERSON
甜品 Desserts	蛋白炖杏仁茶 Double-boiled Almond Puree With Egg White	10
	冻柚子汁雪燕津梨 Chilled Tianjin Pear With Honey Pomelo Citrus	10
	杨枝甘露香草雪糕 Chilled Mango Puree With Vanilla Ice-Cream, Sago And Pomelo	10
	紫米牛油果香草雪糕 Chilled Avacado Puree With Vanilla Ice-Cream And Black Glutinous Rice	10
	猫山王榴莲冻 Chilled King Of Durian Ice Cream With Gula Malacca	10
	 枫糖冰火榴莲 Crispy King Of Durian Ice Cream With Maple Syrup	12
	官燕炖杏仁茶 Double-boiled Superior Bird's Nest With Almond Puree	38
	香草雪糕 Vanilla Ice-Cream Single Scoop	6
	美点双辉 各 3 件 黑杞子桂花糕 榛果酱香兰卷 Chinese Petit Four 3 pcs each - Chilled Osmanthus Jelly With Black Wolfberries - Homemade Pandan Rolls With Hazel Nut Paste	10

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