

STANDARD

烧味

Barbecued



京式烤爱尔兰鸭

玫瑰层饼, 葱, 青瓜, 特制酱

Roasted Irish Silver Hill Duck

In Peking Style Served With Rose Pancake

Spring Onion, Cucumber And Sweet Sauce

88

WHOLE

48

HALF

爱尔兰挂炉烧鸭

Roasted Irish Silver Hill Duck

68

WHOLE

36

HALF

"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

Whole Barbecued Suckling Pig
(30mins waiting time)

228



盐香桃木黄油鸡

Smoked French Corn-Fed Chicken
With Salt And Hickory

28



大華四品

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

48

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



SIGNATURE



SPICY



VEGETERIAN

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	

餐前小菜

Appetizers

 头手叉烧	15
Char Siew By Master Chef	
 五香花腩片	15
Crispy Kurobuta Pork Belly Marinated With Five Spice	
 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	
鵝肝花肉卷	15
Foie Gras Roll With Minced Pork And Salted Egg Yolk	
蟹肉皮蛋冻豆腐	14
Chilled Beancurd With Crabmeat And Century Egg Sauce	
椒盐白饭鱼	14
Crispy Whitebait With Fine Salt And Pepper	
七味盐烧鱿鱼	14
Crispy Cuttle Fish Seven Spices Salt	
黄金炸鱼皮	12
Crispy Fish Skin With Salted Egg Yolk	
椒盐炸生蚝	15
Crispy Oyster With Fine Salt And Pepper	
香煎鵝肝伴西瓜野菜	15
Pan Seared Foie Gras With Watermelon And Organic Greens	
 大華三拼	20
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	

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SIGNATURE



SPICY



VEGETERIAN

		PER PERSON
汤/羹 Soup / Broth	龍蝦灌汤餃 Lobster Dumpling Soup	10
	 海鮮酸辣汤 Hot And Sour Seafood Soup	10
	 豆腐露笋粟米羹 Sweetcorn Soup With Tofu And Asparagus	10
	龍皇帶子羹 Lobster Broth With Scallops And Crab Roe	10
	 黃焖蟹肉魚鰾羹 Crabmeat Broth With Fish Maw	10
	 原盅老黃瓜素粒炖汤 Vegetarian Whole Yellow Cucumber Soup	18
	原盅老黃瓜海鮮炖汤 Seafood Whole Yellow Cucumber Soup	18
	 黑松露海中宝 Double-Boiled Sea Treasures Soup With Black Truffle	24
	STANDARD	
	淮山杞子桂圆竹丝鸡汤 4 Persons Black Chicken Soup With Chinese Herbs – Weekdays Only	28
	名厨足料老火汤 4 Persons Chef's Special Soup Of The Day – Weekends Only	28
	美国螺头干贝炖山芭鸡汤 6 Persons Double-Boiled Kampong Chicken Soup With American Conch And Conpoy	68
	黑虎掌菰干贝炖山芭鸡汤 6 Persons Double-Boiled Kampong Chicken Soup With Sarcodon Aspratus And Conpoy	68
	野山松茸干贝炖山芭鸡汤 6 Persons Double-Boiled Kampong Chicken Soup With Matsutake And Conpoy	68
	天麻炖鱼头汤 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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游水龍蝦，
生蝦，竹蚌
Live Seafood

波士頓龍蝦
Boston Lobster 700g

PER PIECE

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

上湯焗
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

 辣椒干燒生蝦
Pan-Fried Fresh Prawns
With Sweet, Sour And Spicy Sauce

28

七味鹽燒生蝦
Pan-Fried Fresh Prawns With Seven Spices Salt

28

蒜油粉絲蒸竹蚌
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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STANDARD

海鲜
Seafood

麦片风沙软壳蟹 26
Soft Shell Crab With Crispy Cereals

 XO 酱带子炒芦笋 30
Sautéed Diver Scallops With Asparagus In Xo Chilli Sauce

 东瀛芥茉酱虾球 30
Crispy Prawns With Wasabi Mayo Dressing

 奶柠黄金虾球 30
Crispy Prawns With Salted Egg Yolk,
Creamy Milk And Lemon Sauce

 辣椒虾球馒头 30
Fried Prawns With Spicy Chilli Sauce
Served With Man Tou

 辣椒蟹钳馒头 48
Fried Crab Claw With Spicy Chilli Sauce
Served With Man Tou

茄子豆腐时鱼煲 38
Stewed Catch of the Day, Claypot Style

MEDIUM

60

LARGE

鲈鱼扒 38
Sea Perch Fillet

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

鳄鱼神掌
Crocodile Palm

- 鳄鱼神掌豆筋煲 48
Braised Crocodile Palm With Dried Beancurd Sheet
Served In A Claypot

猪肉	Pork	🍷 三果咕噜肉	22
羊肉	Lamb	Sweet And Sour Pork With Mixed Fruits	
牛肉	Beef	客家花腩煲	22
		Braised Pork Belly In Five Spice With Hakka Style Served In Claypot	
		烤伊比利亚猪扒	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	
		🍷 镬仔煎牛柳野菜	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	





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	菰菇芦笋豆腐	22
豆腐	Beancurd	Wok-Fried Asparagus With	
菇类	Mushrooms	Honshimeji Mushroom, Beancurd And Minced Garlic	
		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 20
Egg Fried Rice

 净素粒炒饭 22
Vegetables Fried Rice, No Egg

鸡蛋素粒炒饭 22
Vegetables Fried Rice With Egg

咸鱼鸡粒银芽蛋炒饭 22
Fried Rice With Salted Fish, Chicken And Bean Sprouts

扬州叉烧虾炒饭 22
Yang Zhou Fried Rice With BBQ Pork And Shrimps

叉烧鸡蛋炒饭 22
Egg Fried Rice With BBQ Pork

海鲜鸡蛋炒饭 22
Seafood Fried Rice With Egg

 黑松露蟹肉蛋白炒饭 24
Signature Crabmeat Fried Rice With Egg White
And Black Truffle

鹅肝砂煲腊味花腩饭 48
需 40 分钟时间制作 MEDIUM

Claypot Rice With 68
Foie Gras, Preserved Meat And Pork Belly LARGE
-40mins waiting time

低温慢煮滑鸡腿 配砂煲黄姜饭 38
需 40 分钟时间制作 MEDIUM

Claypot Rice With 58
Slow Cooking Chicken Thigh And Yellow Ginger LARGE
-40mins waiting time

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 SIGNATURE SPICY VEGETERIAN

		PER PERSON
甜品 Desserts	蛋白炖杏仁茶	10
	Double-boiled Almond Puree With Egg White	
	冻柚子汁雪燕津梨	10
	Chilled Tianjin Pear With Honey Pomelo Citrus	
	杨枝甘露香草雪糕	10
	Chilled Mango Puree With Vanilla Ice-Cream, Sago And Pomelo	
	椰汁西米香芒雪糕	10
	Chilled Coconut Puree With Sago And Mango Ice-Cream	
	猫山王榴莲冻	10
	Chilled King Of Durian Ice Cream With Gula Malacca	
	 枫糖冰火榴莲	12
	Crispy King Of Durian Ice Cream With Maple Syrup	
	官燕炖杏仁茶	38
	Double-boiled Superior Bird's Nest With Almond Puree	
	香草雪糕	6
	Vanilla Ice-Cream Single Scoop	
	美点双辉 各 3 件	12
	天鹅杏奶酥 榛果酱香兰卷	
	Chinese Petit Four 3 pcs each	
	- Swan Pastry Filled With Sweet Almond Cream	
	- Homemade Pandan Rolls With Hazel Nut Paste	

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