

STANDARD

烧味

Barbecued

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

爱尔兰挂炉烧鸭	68
Roasted Irish Silver Hill Duck	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	238
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	
<b>Signature Majestic Platter</b>	
- Shark's Fin Omelette	
- Kurobuta Pork Belly	
- Wasabi Prawn	
- Crispy Fish Skin With Caviar	

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

全日供应点心	蜜汁叉烧包	12
All Day Dim Sum	Honey Barbeque Pork Buns 4pcs	
	 黑松露素糰	12
	Vegetarian Dumpling With Black Truffle 4pcs	
	北方灼饺子	12
	Poached Pork Dumplings 6pcs	
	 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	16
	Kurobuta Pork Char Siew By Master Chef	
	 五香花腩片	16
	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	14	
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		
<b>Majestic Trio Combination</b>		
-Crispy Wasabi Mayo Prawn		
-Pan Seared Foie Gras With Water Melon		
-Fish Skin Topped With Caviar And Organic Greens		

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

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

	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	30
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 <b>Buddha Jumps Over The Wall</b> - 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
原只野生大鲍鱼伴野米薏仁芦笋 Braised Whole Abalone 120g With Wild Rice And Barleys Asparagus	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	48
海参花菇鱼鳔煲 Braised Sea Cucumber With Mushroom And Fried Fish Maw Served In Claypot	48

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

		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
	 新加坡式辣椒焗 Singapore Style Chilli Sauce	
	上湯焗 Baked With Superior Broth	
	 姜蔥焗伊麵 Stewed Noodles With Ginger And Spring Onion	
	波士頓龍蝦水果沙律 Chilled Boston Lobster Salad With Mixed Fruits -Place your order half day in advance	88 每只 Each
		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

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

生猛游水魚  
Live Fish

老虎斑  
Tiger Grouper 800g

68  
每只  
Each

东星斑  
Leopard Coral-Trout 600g

110  
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

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

STANDARD

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 Fried Prawns With Spicy Chilli Sauce	30
	辣椒蟹钳 Fried Crab Claw With Spicy Chilli Sauce	48
	花雕蛋白蒸大蟹钳 Live Crab Claw Steamed With Hua Tiao Wine And Eggs White Sauce	28
		每只 EACH
	茄子豆腐时鱼煲 Stewed Catch of the Day, Claypot Style	38
		MEDIUM
		68
		LARGE
	鲈鱼扒 Sea Perch Fillet	38
	蒜油粉丝蒸 Steamed Crystal Vermicelli And Fragrant Garlic Oil	
	辣椒汁 Fried Spicy Chilli Sauce	
🔴	香槟酱水果野菜 Fried With Champagne Sauce And Mixed Green	
	馒头 蒸/炸 4 粒 Mantou Steamed or Fried 4pcs	6

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



家禽  
Poultry

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

猪肉	Pork	 三果咕嚕肉	24
		Sweet And Sour Pork With Mixed Fruits	
羊肉	Lamb		
牛肉	Beef	 客家花腩煲	24
		Braised Pork Belly In Five Spice With Hakka Style Served In Claypot	
		 烤伊比利亚豬扒	36
		Grilled Iberico Pork Chop With Garden Greens	
		 中式烤羊排	40
		Grilled Lamb Rack In Honey Dressing Served With Carrot Cake And Pork Sausage	
		 鑊仔煎牛柳野菜	28
		Pan Seared Fillet Of U.S Ribeye, Garden Green In Sesame Sauce And Korean Kimchi	
		 黑椒蒜片牛柳粒	28
		Pan-Fried Diced U.S Beef Tenderloin With Black Pepper Sauce	
		 姜葱炒牛肉	24
		Stir-Fried Sliced Of Beef With Young Ginger And Spring Onion	
		 鹿儿岛和牛灼蚝菇	40
		Poached Sliced Of Kagoshima Wagyu With Mushrooms In Soya Dressing	
		 海盐酱烧鹿儿岛和牛	48
		Seared Kagoshima Wagyu Ribeye With Yuzu Spicy Sauce And Sea Salt	

素  Vegetarian	黑松露素糰	12
	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	24	
Sautéed Mixed Vegetables With Black Fungus, Sliced Lotus Root And Black Pepper		
蒜茸炒西兰花	22	
Sautéed Australian Broccoli With Minced Garlic		
 宫保腰果豆腐	22	
Wok-Fried Tofu With Cashew Nuts And Dried Chilli In “Kong Po” Sauce		
银芽菜心干炒河粉	24	
Stir-fried Hor-Fun With Beansprout And Choy Sum Vegetable		
净素粒炒饭	24	
Vegetables Fried Rice, No Egg		

蔬菜	Vegetables	菘菇芦笋豆腐	24
豆腐	Beancurd	Wok-Fried Asparagus With	
菇类	Mushrooms	Honshimeji Mushroom, Beancurd And Minced Garlic	
		金银蛋灼枸杞	24
		Poached Matrimony Vines Leaves	
		In Superior Broth With Trio Of Eggs	
		上汤蒜子浸苋菜豆腐	24
		Poached Amaranth Leaf With Beancurd	
		And Whole Garlic In Superior Broth	
		 XO 酱炒露笋	24
		Sautéed Asparagus With XO Chilli Sauce	
		 黑椒鼠耳炒爽菜	24
		Sautéed Mixed Vegetables With Black Fungus,	
		Sliced Lotus Root And Black Pepper	
		 松露菌味三菇兰度	24
		Sautéed Kai Lan With Mushrooms And Truffle Sauce	
		 花菇扒白菜苗	22
		Sautéed Bok Choy Vegetables With Flower Mushrooms	
		 甜菜芥兰	22
		Sautéed Kai Lan With Dried Leaf Mustard And Fungus	
		 九九同心	22
		Stir-Fried Choy-Sum, Chives And Minced Garlic	
		 蒜茸炒西兰花	22
		Sautéed Australian Broccoli With Minced Garlic	
		烤蒜家乡豆腐	22
		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	22
		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	24
	Stir-fried Homemade Hor-Fun With Sliced Beef	
	海鲜芥兰滑蛋河粉	24
	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	22
	Braised E-Fu Noodles With Mushrooms, Chives And Dried Sole Power	
	海鲜乾炒麵线	24
	Wok-Fried "Mee Sua" With Diced Seafood, Egg And Bean Sprouts	
	肉丝乾炒麵线	24
	Wok-Fried "Mee Sua" With Shredded Pork, Egg And Bean Sprouts	
	猪油渣蠔仔焗麵綫	24
	Stewed "Mee Sua" With Oyster, Pork Lard Cubes And Crab Roe Gravy	
	小小鲍鱼焗麵綫	24
	Stewed "Mee Sua" Baby Abalone, Diced Vegetable And Crab Roe Gravy	
	波士顿龍虾焗伊麵	68
	Stewed Noodles With Boston Lobster, Ginger And Spring Onions	

STANDARD

饭 Rice	净鸡蛋炒饭	22
	Egg Fried Rice	
	 净素粒炒饭	24
	Vegetables Fried Rice, No Egg	
	鸡蛋素粒炒饭	24
	Vegetables Fried Rice With Egg	
	咸鱼鸡粒银芽蛋炒饭	24
	Fried Rice With Salted Fish, Chicken And Bean Sprouts	
	扬州叉烧虾炒饭	24
	Yang Zhou Fried Rice With BBQ Pork And Shrimps	
	叉烧鸡蛋炒饭	24
	Egg Fried Rice With BBQ Pork	
	海鲜鸡蛋炒饭	24
	Seafood Fried Rice With Egg	
 黑松露蟹肉蛋白炒饭	26	
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	
<b>Claypot Rice With</b>	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	
<b>Claypot Rice With</b>	58	
Slow Cooking Chicken Thigh And Yellow Ginger	LARGE	
-40mins waiting time		

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

		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
	老姜茶汤圆 Glutinous Rice Balls With Ginger Syrup	10
	猫山王榴莲冻 Chilled King Of Durian Ice Cream With Gula Malacca	12
	 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

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