





点心

Dim Sum



琥珀核桃

Homemade Walnuts With Honey And Sesame (150g)

9.9

餐前小菜 STANDARD

Appetizers

		WHOLE	88
	▶北京烤鸭 玫瑰层饼,葱,青瓜,特制酱	HALF	48
0= 6- 10	Roasted Peking Duck With Rose Pancake,		
	Spring Onion, Cucumber And Sweet Sauce		
	爱尔兰挂炉烧鸭-整只		70
Charles	友小二年炉屍門 電外 Roasted Irish Silver Hill Duck	WHOLE	/8
	Nousted Hish Silver Hill Back		
- All	挂炉烧鸭 - 整只	WHOLE	58
	Roasted Duck		
Aso In	II. D. Damés — Mr. El		
20h	挂炉烧鸭-半只	HALF	30
	Roasted Duck		
100000000000	→ 头手叉烧		16
	Kurobuta Pork Char Siew By Master Chef		
HEAL	五香花腩片		16
200	Kurobuta Pork Belly Marinated With Five Spice		
(a)	罗 菜水果沙律		12
3500	Organic Mixed Greens And Fruit Cubes Salad		
1 - 6	北京鸭、煎鹅肝、沙丹虾 Majestic Trio Combination of Peking Duck,		28
	Pan Seared Foie Gras And Wasabi Prawn		
Ada	煎法国鹅肝伴西瓜		22
3	Pan Seared Foie Gras With Watermelon		
	肝胆相照知心友		20
10 (M) (M)	Combination of Pan Seared Foie Gras And Kurobuta Char Siew		
The second secon	Alia kalobata Chai Siew		



餐前小菜 Appetizers		STANDARD
	椒盐白饭鱼 Crispy Whitebait With Fine Salt And Pepper	15
	椒盐炸生蚝 Crispy Oyster With Fine Salt And Pepper	15
	七味盐烧鱿鱼 Crispy Cuttle Fish Seven Spices Salt	15
	荔枝烧卖 Lychee 'Siew Mai' Sweet, Sour And Spicy Sauce 4pcs	12
1	黄金炸鱼皮 Crispy Fish Skin With Salted Egg Yolk	15
	蟹肉皮蛋冻豆腐 Chilled Beancurd With Crabmeat And Century Egg Sauce	12
	开胃话梅圣女果 Cherry Vine Tomato With Plum Juice	10
	沙爹花生酱虾饼 Shrimp Chips With Satay Peanut Sauce	10
	鵝肝花肉卷 Foie Gras Roll With Minced Pork	15
	乳猪全体 Whole Barbecued Suckling Pig (placed your order 3 days in advance)	288





汤/羹 Soup / Broth





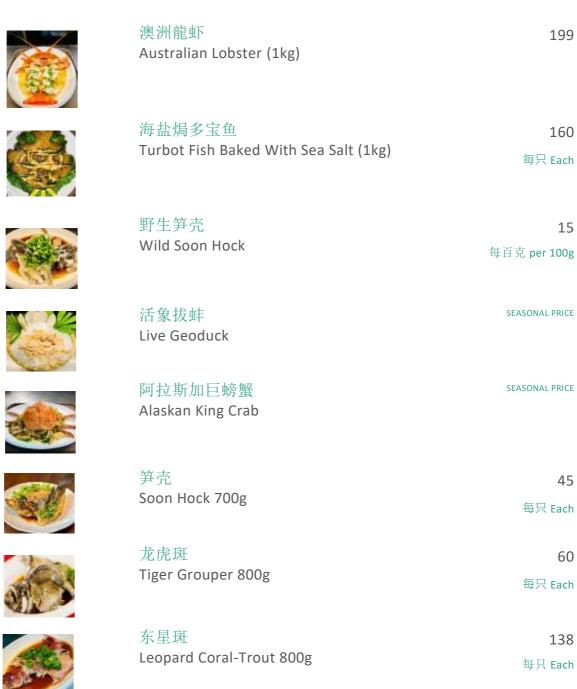
Seafood

	桂花翅生菜盏 Scrambled Egg With Sautéed Shark's Fin And Crabmeat Served On Crispy Lettuce	48
	鲍鱼花菇鱼鳔煲 Braised Abalone With Mushroom And Fried Fish Maw Served In Claypot	48
***************************************	辣椒波士顿龍虾馒头 Boston Lobster Singapore Style Chilli Sauce With Man Tou	75
	七味盐三葱爆波士顿龍虾 Wok-fried Boston Lobster With Seven Spice And Trio Onions	75
	辣椒干烧生虾 Pan-Fried Fresh Prawns With Sweet, Sour And Spicy Sauce	28
	豉油皇煎生虾 Pan-Fried Fresh Prawns With Garlic And Sweet Soya Dressing	28
	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	36
War.	奶柠黄金虾球 Crispy Prawns With Salted Egg Yolk, Creamy Milk And Lemon Sauce	28
	青芥末虾伴三文鱼籽 Wasabi Mayo Dressing Prawn With Salmon Roe	28
	宫保虾仁豆腐 Wok-Fried Prawn And Tofu With Cashew Nuts And Dried Chilli In "Kong Po" Sauce	24



生猛活海鲜

Live Seafood



Cooking Method:

清蒸

Steamed In Superior Light Soya Sauce

油浸

Fried With Superior Light Soya Sauce

姜葱蒜子

Stewed With Ginger, Scallion And Garlic





Seafood

	鲈鱼扒香槟酱水果野菜 Fried Sea Perch With Champagne Sauce And Mixed Green	38
0	甜菜芥兰蒸鲈鱼 Steamed Sea Perch With Kai Lan, Dried Leaf Mustard And Fungus	38
	笋壳茄子豆腐猪油渣煲 Braised Soon Hock Fish With Eggplant, Beancurd And Crispy Pork Lard	45
	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
	鳄鱼神掌煲 Braised Crocodile Palm Served In A Claypot (300g)	48
	蒜油粉丝蒸竹蚌 Steamed Scotland Bamboo Clam With Crystal Vermicelli And Fragrant Garlic Oil	48
	蒜蓉粉丝蒸大虾 Steamed King Prawn With Crystal Vermicelli And Fragrant Garlic Oil	32
	墨西哥鲍鱼 Mexican Abalone (240g)	240





家禽,猪肉

Poultry, Pork

宫保腰果鸡丁 Wok-Fried Chicken Cubes With Cashew Nuts And Dried Chilli In Kong Po Style	22
木耳姜酒鸡煲 Claypot Free Range Chicken With Glutinous Rice Wine, Ginger And Wood Ears	30
荷叶药材鸡 Steamed Chicken With Chinese Herbs Wrapped In Lotus Leaf	28
盐香桃木黄油鸡 Smoked Corn-Fed Chicken With Salt And Hickory	28
三果咕噜肉 Sweet And Sour Pork With Mixed Fruits	24
客家花腩煲 Braised Kurobuta Pork Belly Hakka Style Served In Claypot	24
芋头扣肉 Stewed Kurobuta Pork Belly With Yam	26



48



海盐酱烧鹿儿岛和牛 Seared Kagoshima Wagyu Ribeye With Yuzu Spicy Sauce And Sea Salt



上汤蒜子浸苋菜豆腐 Poached Amaranth Leaf With Beancurd And Whole Garlic In Superior Broth	24
烤蒜家乡豆腐 Braised Homemade Beancurd With Whole Garlic	22
咸鱼鸡粒豆腐煲 Claypot Beancurd With Chicken And Salted Fish	24
宫保腰果豆腐 Wok-Fried Tofu With Cashew Nuts And Dried Chilli In "Kong Po" Sauce	22
XO 酱炒露笋 Sautéed Asparagus With XO Chilli Sauce	24
花菇扒白菜苗 Sautéed Bok Choy Vegetables With Flower Mushrooms	22
T 甜菜芥兰 Sautéed Kai Lan With Dried Leaf Mustard And Fungus	22
九九同心 Stir-Fried Choy-Sum, Chives And Minced Garlic	18
甜梅菜焖云耳 Preserved Dried Leaf Mustard Vegetables With Black Fungus 300g	10
清炒爽菜 Sautéed Mixed Vegetables With Black Fungus And Sliced Lotus Root	22
芋头豆筋菜煲 Mixed Vegetables Claypot With Yam And Beancurd Sheet	22



STANDARD 自家制河粉 Homemade Hor Fun ◆ 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 银芽菜心干炒河粉 20 Stir-fried Hor-Fun With Beansprout And Choy Sum Vegetable 牛肉滑蛋河 22 Homemade Hor-Fun With U.S Sliced Beef Egg Wash Sauce 鹿儿岛肥牛干炒河粉 38 Stir-fried Hor-Fun With Sliced Kagoshima Wagyu Beef 自家制萝卜糕 Homemade Carrot Cake ◆ XO 酱煎萝卜糕 16 Pan-Fried Carrot Cake With Pork In XO Sauce XO 辣椒酱 6.8 XO Chilli Sauce





自家制伊麺

Homemade E-fu Noodles

	大地鱼松菇伊麵 Braised E-Fu Noodles With Mushrooms, Chives And Dried Sole Power	18
A	海鲜香煎麵 Crispy Noodles With Seafood, Kai Lan Egg Wash Sauce	24
	波士顿龍虾焖伊麵 (半只) Stewed Noodles With Boston Lobster, Ginger And Spring Onions (Half, 350g)	38
	◆ 波士顿龍虾焖伊麵 (一只) Stewed Noodles With Boston Lobster, Ginger And Spring Onions (Whole, 700g)	75
麵线 Mee Sua		
	海鲜乾炒麵线 Wok-Fried "Mee Sua" With Diced Seafood, Egg And Bean Sprouts	24
	肉丝乾炒麵线 Wok-Fried "Mee Sua" With Shredded Pork, Egg And Bean Sprouts	24
	猪油渣蠔仔焖麵綫 Stewed "Mee Sua" With Oyster, Pork Lard Cubes And Crab Roe Gravy	24
	◆ 小小鲍鱼焖麵綫 Stewed "Mee Sua" Baby Abalone, Diced Vegetable And Crab Roe Gravy	24



Rice

	鸡蛋菜粒炒饭	18
	Fried Rice With Eggs And Vegetable	
	咸鱼鸡粒银芽蛋炒饭	22
	Fried Rice With Salted Fish, Chicken And Bean Sprouts	
	虾仁蛋炒饭	22
	Fried Rice With Prawns And Egg	
	扬州叉烧虾炒饭	24
	Yang Zhou Fried Rice With BBQ Pork And Shrimps	
	三文鱼籽鸡蛋炒饭	24
	Fried Rice With Salmon Roe And Eggs	
B	→ 黑松露蟹肉蛋白炒饭	26
	Signature Crabmeat Fried Rice With Egg White And Black Truffle	
	砂煲腊味饭	
	需 45 分钟时间制作	48
	Claypot Rice With Preserved Meat	MEDIUM
	-45mins waiting time	68 LARGE
	甘榜滑鸡配砂煲黄姜饭	
	需 45 分钟时间制作	48
	Claypot Rice With Kampong Chicken	MEDIUM
	And Yellow Ginger	68
	-45mins waiting time	LARGE
山 華 和	白饭	1.5
	Steam Rice	





