

点心  
Dim Sum

STANDARD



窝笋鲜虾饺  
Fresh Prawn Dumpling With Celtuce

8.8  
(4 粒/pcs)



蟹黄蒸烧卖  
Pork Siew Mai With Crab Roe

8.8  
(4 粒/pcs)



蜜汁叉烧包  
Char Siew Bao


6.6  
(3 粒/pcs)



上海小笼包  
Shanghai Xiao Long Bao

7.6  
(4 粒/pcs)



 黑松露素糰  
Vegetarian Dumpling With Black Truffle

6.9  
(3 粒/pcs)



鲍汁鲜竹卷  
Beancurd Roll Filled With Minced Pork, Black Fungus  
And Vegetables In Abalone Sauce

6.9  
(3 件/pcs)



北方饺子  
Fresh Pork Dumpling With Chives

9  
(6 粒/pcs)



豉汁蒸凤爪  
Chicken Feet With Black Bean Sauce

8.8



豉汁蒸排骨  
Steamed Black Bean Sauce Pork Rib

7.2



荷香珍珠鸡  
Glutinous Rice With Diced Chicken And Pork Wrapped  
In Lotus Leaf

6.2  
(2 件/pcs)



 辣椒蟹肉卷  
Crispy Chilli Crab Meat Rolls

6.8  
(4 件/pcs)

点心  
Dim Sum

STANDARD



沙律米网虾筒

Crispy Prawn Roll With Mayo Dressing

9

(6 件/pcs)



牛肝菌斋春卷

Vegetable Spring Roll With Porcini Mushroom

9

(6 件/pcs)



腊味萝卜糕

Radish Cake With Chinese Pork Sausage  
And Dried Shrimps

8

(4 件/pcs)



播茶糙米鲜虾肠粉 (只限午餐)

Organic Brown Rice Roll With Prawn, Hakka Style  
(only available for lunch)

8.4



鲜虾肠粉 (只限午餐)

Rice Roll With Prawns  
(only available for lunch)

7.5



蜂巢带子芋角

Yam Dumpling With Scallop, Diced Chicken,  
Mushroom And Dried Shrimps

7.8

(3 粒/pcs)



头手叉烧酥

Baked Honey Pork Char Siew Pastry

6.6

(3 件/pcs)

11

(5 件/pcs)



葡式焗蛋挞

Portuguese Egg Tarts

6

(4 粒/pcs)

9

(6 粒/pcs)



黄金饼

Pan-seared Minced Pork And Chives In Sesame Bun

9.9



花生豆

Mixed Snacks

2.8



琥珀核桃

Homemade Walnuts With Honey And Sesame (150g)

9.9

餐前小菜

STANDARD

Appetizers



北京烤鸭  
馍馍皮, 葱, 青瓜, 特制酱

Roasted Peking Duck With Pancake,  
Spring Onion, Cucumber And Sweet Sauce

WHOLE 88

HALF 48



爱尔兰挂炉烧鸭

Roasted Irish Silver Hill Duck

WHOLE 80

HALF 42



挂炉烧鸭 - 整只

Roasted Duck

WHOLE 60



挂炉烧鸭 - 半只

Roasted Duck

HALF 32



头手叉烧

Kurobuta Pork Char Siew By Master Chef

18



五香花腩片

Kurobuta Pork Belly Marinated With Five Spice

18



野菜水果沙律

Organic Mixed Greens And Fruit Cubes Salad

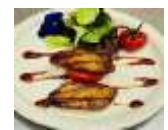
12



北京鸭、煎鹅肝、沙丹虾

Majestic Trio Combination of Peking Duck,  
Pan Seared Foie Gras And Wasabi Prawn

28



煎法国鹅肝伴西瓜

Pan Seared Foie Gras With Watermelon

22



肝胆相照知心友

Combination of Pan Seared Foie Gras  
And Kurobuta Char Siew

20

## 餐前小菜

STANDARD

### Appetizers



#### 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

13



#### 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

13



#### 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

15



#### 脆炸猪大肠

Crispy Pork Intestines

15



#### 乳猪全体

Whole Barbecued Suckling Pig  
(placed your order 3 days in advance)

288

汤/羹  
Soup / Broth

PER PERSON



 斋酸辣羹  
 Hot And Sour Vegetarian Soup

8.8



龍蝦灌汤饺  
Lobster Dumpling Soup


12



黄焖蟹肉鱼鳔羹  
Crabmeat Broth With Fish Maw

9.9



 黑松露海中宝  
Double-Boiled Sea Treasures Soup With Black Truffle

24



鲨鱼骨汤炖干贝花胶杞子  
Shark Cartilage Soup With  
Fish Maw, Conpoy And Wolf Berry

20



鲍鱼干贝炖竹丝鸡汤  
Double-Boiled Whole Abalone With Black Chicken,  
Chinese Herbs And Conpoy Soup – 4 Persons


48



干贝螺头炖山芭鸡汤  
Double-boiled Free Range Chicken Soup With  
American Conch And Dried Scallop - 4 Persons

30



 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、海参、蹄筋，花菇、干贝、火腿、螺头、山芭鸡  
**Buddha Jumps Over The Wall**  
Shark's Fin, Abalone, Black Truffle, Sea Cucumber, Pork Tendon, Flower  
Mushroom, Dried Scallop, Chin Hua Ham, Conch, Chicken

88



红烧大鲍翅  
Braised Superior Shark's Fin In Brown Sauce - 8 Persons

288

## 生猛活海鲜

### Live Seafood



澳洲龍蝦  
Australian Lobster (1kg)

168



海盐焗多宝鱼  
Turbot Fish Baked With Sea Salt (1kg)

160

每只 Each



野生笋壳  
Wild Soon Hock

15

每百克 per 100g



活象拔蚌  
Live Geoduck

SEASONAL PRICE



阿拉斯加巨螃蟹  
Alaskan King Crab

SEASONAL PRICE



笋壳  
Soon Hock 700g

45

每只 Each



龙虎斑  
Tiger Grouper 800g

60

每只 Each



东星斑  
Leopard Coral-Trout 800g

138

每只 Each

#### 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

海鲜  
Seafood

STANDARD



桂花翅生菜盏

48

Scrambled Egg With Sautéed Shark's Fin  
And Crabmeat Served On Crispy Lettuce



鲍鱼花菇鱼鳔煲

48

Braised Abalone With Mushroom  
And Fried Fish Maw Served In Claypot



辣椒波士顿龙虾馒头

75

Boston Lobster Singapore Style Chilli Sauce With Man Tou



七味盐三葱爆波士顿龙虾

75

Wok-fried Boston Lobster With  
Seven Spice And Trio Onions



辣椒干烧生虾

30

Pan-Fried Fresh Prawns With  
Sweet, Sour And Spicy Sauce



豉油皇煎生虾

30

Pan-Fried Fresh Prawns With Garlic  
And Sweet Soya Dressing



辣椒虾球馒头

30

Fried Prawns With Spicy Chilli Sauce  
Served With Man Tou



辣椒蟹钳馒头

36

Fried Crab Claw With Spicy Chilli Sauce  
Served With Man Tou



奶柠黄金虾球

30

Crispy Prawns With Salted Egg Yolk,  
Creamy Milk And Lemon Sauce



青芥末虾伴三文鱼籽

30

Wasabi Mayo Dressing Prawn With Salmon Roe



宫保虾仁豆腐

24

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

海鲜  
Seafood

STANDARD



鲈鱼扒香橙酱水果野菜  
Fried Sea Perch With  
Champagne Sauce And Mixed Green

38



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



姜葱炒斑球  
Wok-Fried Grouper Fillet With Ginger And Spring Onion

28



芥兰炒斑球  
Wok-Fried Grouper Fillet With Hong Kong Kailan

28



姜葱蒜子龙趸鱼腩煲 500 克  
Braised Giant Grouper Belly With  
Garlic And Spring Onion 500g

28



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

28



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

32



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

36



墨西哥鲍鱼  
Mexican Abalone (240g)

240




家禽, 猪肉

STANDARD

Poultry, Pork



-  宫保腰果鸡丁 22  
Wok-Fried Chicken Cubes With Cashew Nuts  
And Dried Chilli In Kong Po Style



- 木耳姜酒鸡煲 32  
Claypot Free Range Chicken With  
Glutinous Rice Wine, Ginger And Wood Ears



- 荷叶药材鸡 28  
Steamed Chicken With Chinese Herbs  
Wrapped In Lotus Leaf



- 咸鱼鸡粒豆腐煲 24  
Claypot Beancurd With Chicken And Salted Fish



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



- 三果咕噜肉 24  
Sweet And Sour Pork With Mixed Fruits



- 客家花腩煲 24  
Braised Kurobuta Pork Belly Hakka Style  
Served In Claypot



- 芋头扣肉 26  
Stewed Kurobuta Pork Belly With Yam



- 京都肉排 24  
Kyoto Pork Chop



- 黑椒肉排 24  
Black Pepper Pork Chop

羊肉, 牛肉, 鳄鱼掌

STANDARD

Lamb, Beef,  
Crocodile Palm



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

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

26

Stir-Fried Sliced Of Beef With  
Young Ginger And Spring Onion



芥兰炒美国牛肉

26

Stir-Fried U.S. Sliced Beef With Kai Lan



牛筋牛腩萝卜煲

28

Braised Beef Brisket And Tendon With  
Radish In Claypot



🍃 海盐酱烧鹿儿岛和牛

48

Seared Kagoshima Wagyu Ribeye With  
Yuzu Spicy Sauce And Sea Salt



鳄鱼神掌煲

48

Braised Crocodile Palm Served In A Claypot (300g)

蔬菜 Vegetables

STANDARD

豆腐 Beancurd



上汤蒜子浸苋菜豆腐

24

Poached Amaranth Leaf With Beancurd  
And Whole Garlic In Superior Broth



烤蒜家乡豆腐

22

Braised Homemade Beancurd With Whole Garlic



宫保腰果豆腐

22

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



XO 酱炒露笋

26

Sautéed Asparagus With XO Chilli Sauce



花菇扒时蔬

22

Seasonal Vegetables With Flower Mushrooms



甜菜芥兰

22

Sautéed Kai Lan With Dried Leaf Mustard And Fungus



九九同心

18

Stir-Fried Choy-Sum, Chives And Minced Garlic



甜梅菜焖云耳

10

Preserved Dried Leaf Mustard Vegetables With  
Black Fungus 300g



清炒爽菜

22

Sautéed Mixed Vegetables With  
Black Fungus And Sliced Lotus Root



芋头豆筋菜煲

22

Mixed Vegetables Claypot With  
Yam And Beancurd Sheet




宫保斋花枝片

22

Wok-Fried Vegan Hokkaido Squid Tofu With  
Cashew Nuts And Dried Chilli In "Kong Po" Sauce

## 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



- 斑球滑蛋河粉 24  
Homemade Hor-Fun With Grouper Fillet  
In Egg Wash Sauce



- 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



- 银芽菜心干炒河粉 20  
Stir-fried Hor-Fun With  
Beansprout And Choy Sum Vegetable

## 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

自家制伊麵  
Homemade  
E-fu Noodles



大地鱼松菇伊麵

Braised E-Fu Noodles With Mushrooms,  
Chives And Dried Sole Power

18



海鲜香煎麵

Crispy Noodles With Seafood,  
Kai Lan Egg Wash Sauce

28



波士顿龍蝦焗伊麵 (半只)

Stewed Noodles With Boston Lobster,  
Ginger And Spring Onions (Half , 350g)

38



波士顿龍蝦焗伊麵 (一只)

Stewed Noodles With Boston Lobster,  
Ginger And Spring Onions (Whole)

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



猪油渣蠔仔焗麵綫

Stewed "Mee Sua" With Oyster, Pork Lard Cubes  
And Crab Roe Gravy

24



小小鲍鱼焗麵綫

Stewed "Mee Sua" Baby Abalone,  
Diced Vegetable And Crab Roe Gravy

24

饭  
Rice

STANDARD



鸡蛋菜粒炒饭  
Fried Rice With Eggs And Vegetable

18



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

22



虾仁蛋炒饭  
Fried Rice With Prawns And Egg

22



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

24



三文鱼籽鸡蛋炒饭  
Fried Rice With Salmon Roe And Eggs

26



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

26



砂煲腊味饭  
需 45 分钟时间制作  
Claypot Rice With Preserved Meat  
-45mins waiting time

48

MEDIUM

68

LARGE



甘榜滑鸡配砂煲黄姜饭  
需 45 分钟时间制作  
Claypot Rice With Kampong Chicken  
And Yellow Ginger  
-45mins waiting time

48

MEDIUM

68

LARGE



白饭  
Steam Rice

1.5

甜品  
Desserts

PER  
PERSON



现磨杏仁茶  
Double-boiled Fresh Almond Puree

8



紫米芒果布丁  
Black Glutinous Rice Mango Pudding

6



香茅雪燕芦荟冻  
Lemongrass, Gum Tragacanth and Aloe Vera Jelly

6



冻柚子汁雪燕津梨  
Chilled Tianjin Pear With Honey Pomelo Citrus

6



官燕炖杏仁茶  
Double-boiled Superior Bird's Nest With Almond Puree

38



石蜂糖炖金丝燕窝  
Double-boiled Golden Bird's Nest  
In Honey Rock Sugar

38



香草雪糕  
Vanilla Ice-Cream Single Scoop

5



紫米牛油果香草雪糕  
Chilled Avocado Puree With  
Vanilla Ice-Cream And Black Glutinous Rice

6.8



枫糖冰火榴莲  
Crispy King Of Durian Ice Cream With Maple Syrup

9.8



金浆玉液流沙包  
Steamed Custard Buns With Salted Egg Yolk

6.8

(4 粒/pcs)



寿桃  
Longevity Buns

9

(6 粒/pcs)