## Dim Sum

	点心三拼	16
15 C	黑松露素粿, 窝笋鲜虾饺, 荔茸带子	PER PERSON
	Trio of Dim Sum	
	Vegetarian Dumpling With Black Truffle Fresh Prawn Dumpling With Celtuce	
	Yam Dumpling With Scallop	
	窝笋鲜虾饺	9.8
	Fresh Prawn Dumpling With Celtuce	(4 粒/pcs
	蟹黄蒸烧卖	9.8
	Pork Siew Mai With Crab Roe	(4 粒/pcs
	蜜汁叉烧包	7.8
	Char Siew Bao	(3 粒/pcs
	上海小笼包	9.8
	Shanghai Xiao Long Bao	(4 粒/pcs
	<b>7</b> 黑松露素粿	7.8
	Vegetarian Dumpling With Black Truffle	(3 粒/pcs
	鲍汁鲜竹卷	7.8
	Beancurd Roll Filled With Minced Pork, Black Fungus	(3 件/pcs
	And Vegetables In Abalone Sauce	
and the same of th	北方饺子	9.6
	Fresh Pork Dumpling With Chives	(6 粒/pcs
Soll	豉汁蒸凤爪	9
	Chicken Feet With Black Bean Sauce	
and the second		
350	豉汁蒸排骨	g
	Steamed Black Bean Sauce Pork Rib	
	荷香珍珠鸡	7.2
	Glutinous Rice With Diced Chicken	(2 件/pcs
	And Pork Wrapped In Lotus Leaf	
	棄椒蟹肉卷	8.8
	Crisny Chilli Crah Meat Rolls	(4 件/pcs



#### Dim Sum





餐前小菜 STANDARD

# Appetizers

	H. N. Hawel.	WHOLE	88
	北京烤鸭 馍馍皮,葱,青瓜,特制酱 鸭二度=卤汁鸭片 Roasted Peking Duck With Pancake, Spring Onion, Cucumber And Sweet Sauce Marinated Sliced Duck Meat	HALF	48
	乳猪全体 Whole Barbecued Suckling Pig (placed your order 3 days in advance)	3	330
	挂炉烧鸭 Roasted Duck	WHOLE	63 32
	头手叉烧 Kurobuta Pork Belly Char Siew By Master Chef		19
•	五香花腩片 Kurobuta Pork Belly Marinated With Five Spice		19
	野菜水果沙律 Organic Mixed Greens And Fruit Cubes Salad		15
	春卷沙律菜水果 Vegetarian Spring Roll With Organic Greens		18
	北京鸭, 鵝肝花肉卷, 沙丹虾 Majestic Trio Combination of Peking Duck, Foie Gras Roll With Minced Pork And Wasabi Prawn		28
*	煎鹅肝珍珠醋 Pan Seared Foie Gras With Balsamic Pearls		26
	肝胆相照知心友 Combination of Pan Seared Foie Gras With Balsamic Pearls And Kurobuta Char Siew		22



餐前小菜 STANDARD

#### **Appetizers**







芝麻腰果

Homemade Cashew Nuts With Honey And Sesame (150g)

13.8

## Soup / Broth

豆腐粟米羹 Vegetarian Sweetcorn Soup With Tofu	11
► 斋酸辣羹 Hot And Sour Vegetarian Soup	11
▼ 炖斋汤 Double Boiled Vegetarian Mushroom Soup	13
龍虾灌汤饺 Lobster Dumpling Soup	15
黄焖蟹肉鱼鳔羹 Crabmeat Broth With Fish Maw	13
■ 黑松露海中宝 Double-Boiled Sea Treasures Soup With Black Truffle	26
鲨鱼骨汤干贝炖花胶 Shark Cartilage Soup With Fish Maw And Conpoy	26
松茸干贝炖山芭鸡汤 Double-Boiled Kampong Chicken Soup With Matsutake And Conpoy – 4 Persons	60
鲍鱼干贝炖山芭鸡汤 Double-Boiled Free Range Chicken Soup With Abalone And Conpoy – 4 Persons	68
宝鼎佛跳墙 鲍翅,吉品乾鲍,宗谷元贝,花胶,海参,鹿蹄筋,花菇, 螺头,火腿,山芭鸡,野生花旗参,冬虫夏草 "Buddha Jumps Over The Wall" Shark's Fin, Supreme Dried Abalone, Dried Scallop, Fish Maw, Sea Cucumber, Deer Tendon, Flower Mushroom, Conch, Chin Hua	1288 (8位/paxs) 138 (add on per pax) 加多一位

Ham, Kampong Chicken, Wild Ginseng, Cordyceps Stem

(placed your order 2 days in advance)





鱼翅 / 燕窝 PER PERSON Shark's Fin/ **Bird Nest** 大華煲仔蟹肉鲍翅 33 Signature Claypot Shark's Fin Soup With Crabmeat And Mushroom Served With Beansprouts 蟹皇蟹肉鲍翅 50 Braised Superior Shark's Fin With Crabmeat And Crab Roe 上汤红烧官燕 48 Double-Boiled Soup With Imperial Bird Nest 黑松露炖佛跳墙 88 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 鲨鱼骨汤干贝炖翅 30 Shark Cartilage Soup With Shark's Fin And Conpoy 桂花翅生菜盏 50 Scrambled Egg With Sautéed Shark's Fin And Crabmeat Served On Crispy Lettuce 鲍鱼 **Abalone** 鲍鱼花菇煲 48 Braised Abalone With Mushroom Served In Claypot 廿头吉品鲍鱼 88 20 Head Supreme Dried Abalone 南非三头汤鲍 68 3 Head South African Abalone 墨西哥鲍鱼 280 Mexican Abalone (240g) 关东参 48 Japanese Sea Cucumber 每只 Each (placed your order 1 day in advance)



## 生猛活海鲜

#### Live Seafood

Live Seafood		
	上汤焗澳洲龙虾 Australian Lobster In Superior Broth (700g)	<b>98</b> 每只 Each
	海盐焗多宝鱼 Turbot Fish Baked With Sea Salt (1kg)	<b>180</b> 每只 Each
	清蒸多宝鱼 Turbot Fish Steamed In Superior Light Soya Sauce (1kg)	<b>168</b> 每只 Each
	清蒸野生笋壳 Wild Soon Hock Steamed In Superior Light Soya Sauce	<b>15</b> 每百克 per 100g
	盐烧野生笋壳芦笋 Wild Soon Hock Baked With Sea Salt And Asparagus (1.2kg)	<b>180</b> 每只 Each
	清蒸笋壳 Steamed Soon Hock In Superior Light Soya Sauce (700g)	60 每只 Each
	油浸笋壳 Deep-Fried Soon Hock In Superior Light Soya Sauce (700g)	<b>60</b> 每只 Each
	清蒸龙虎斑 Tiger Grouper Steamed In Superior Light Soya Sauce (800g)	<b>68</b> 每只 Each
	清蒸东星斑 Leopard Coral-Trout Steamed In Superior Light Soya Sauce (800g)	<b>168</b> 每只 Each
	黑皇帝鱼忘不了 (预定) Sarawak Black Empurau Fish (3-4kg) (placed your order in advance)	<b>90</b> 每百克 per 100g
	斯里兰卡螃蟹 (预定) Sri Lanka Crab (placed your order in advance)	<b>15</b> 每百克 per 100g
	阿拉斯加帝王蟹 (预定)	28





Alaskan King Crab

(placed your order in advance)

每百克 per 100g

STANDARD

## Seafood

	辣椒龍虾馒头 Lobster Singapore Style Chilli Sauce With Man Tou	80
	七味盐三葱爆龍虾 Wok-fried Lobster With Seven Spice And Trio Onions	80
	辣椒干烧生虾 Pan-Fried Fresh Prawns With Sweet, Sour And Spicy Sauce	32
5.	豉油皇煎生虾 Pan-Fried Fresh Prawns With Garlic And Sweet Soya Dressing	32
	蒜油粉丝蒸大虾 Steamed King Prawn With Crystal Vermicelli And Fragrant Garlic Oil	48
	◆ XO 酱炒虾球 Prawn With XO Chilli Sauce And Seasonal Vegetables	35
	辣椒虾球馒头 Fried Prawns With Spicy Chilli Sauce Served With Man Tou	33
	奶柠黄金虾球 Crispy Prawns With Salted Egg Yolk, Creamy Milk And Lemon Sauce	33
	青芥末虾伴三文鱼籽 Wasabi Mayo Dressing Prawn With Salmon Roe	33
	西兰花炒虾球 Wok-Fried Prawn With Brocolli	33
	腰果虾仁 Wok-Fried Prawn With Cashew Nuts	28





STANDARD

## 海鲜

## Seafood

鱼籽蛋白蒸龙虎斑柳 Steamed Tiger Grouper Fillet In Egg White Sauce And Salmon Roe	22 PER PERSON
笋壳茄子豆腐煲 Braised Soon Hock Fish With Eggplant, Beancurd And Crispy Pork Lard	60
姜葱炒斑球 Wok-Fried Grouper Fillet With Ginger And Spring Onion	33
芥兰炒斑球 Wok-Fried Grouper Fillet With Hong Kong Kailan	33
姜葱蒜子龙趸腩煲 Braised Giant Grouper Belly With Garlic And Spring Onion (600g)	33
麦片风沙软壳蟹 Soft Shell Crab With Crispy Cereals	28
辣椒蟹钳馒头 Fried Crab Claw With Spicy Chilli Sauce Served With Man Tou	38
◆ XO 酱带子炒芦笋 Sautéed Diver Scallops With Asparagus In Xo Chilli Sauce	35
西兰花炒带子 Sautéed Diver Scallops With Brocolli	33
蒜油粉丝蒸竹蚌 Steamed Scotland Bamboo Clam With Crystal Vermicelli And Fragrant Garlic Oil	60



# 猪肉,家禽

# Pork, Poultry

	三果咕噜肉 Sweet And Sour Pork	28
	客家花腩煲 Braised Kurobuta Pork Belly Hakka Style Served In Claypot	28
700	秘制咖啡肉排 Crispy Sliced Pork With Secret Coffee Dressing	28
	京都肉排 Kyoto Pork Chop	28
	黑椒肉排 Black Pepper Pork Chop	28
	梅菜扣肉 Braised Pork Belly With "Mei Cai" Vegetables	28
	中式汉堡梅菜扣肉 Braised Pork Belly With "Mei Cai" Vegetables, Chinese Style Burger 4pcs	30
	◆ 宮保腰果鸡丁 Wok-Fried Chicken Cubes With Cashew Nuts In Kong Po Style	26
	木耳姜酒鸡煲 Claypot Free Range Chicken With Glutinous Rice Wine, Ginger And Wood Ears	36
	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



# 羊肉,牛肉,鳄鱼掌,鹅掌

## Lamb, Beef, Crocodile Palm, Goose Web

	中式烤羊排 Grilled Lamb Rack In Honey Dressing Served With Carrot Cake And Pork Sausage	48
•	雙仔煎牛柳野菜 Pan Seared Fillet Of U.S Ribeye, Garden Green In Sesame Sauce And Korean Kimchi	30
	黑椒蒜片牛柳粒 Pan-Fried Diced Of Beef Tenderloin With Black Pepper Sauce	30
	姜葱炒牛肉 Stir-Fried Sliced Of Beef With Young Ginger And Spring Onion	28
	芥兰炒牛肉 Stir-Fried Sliced Of Beef With Kai Lan	28
	牛筋牛腩萝卜煲 Braised Beef Brisket And Tendon With Radish In Claypot	28
	海盐酱烧鹿儿岛和牛 Seared Kagoshima Wagyu Ribeye With Yuzu Spicy Sauce And Sea Salt	55
	鳄鱼掌花菇蹄筋 Braised Crocodile Palm With Flower Mushroom And Pork Tendon	98
	鲍汁鹅掌花菇煲 Braised Goose Web With Flower Mushroom In Abalone Sauce	38



# 蔬菜 Vegetables 豆腐 Beancurd

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	24
咸鱼鸡粒豆腐煲 Claypot Beancurd With Chicken And Salted Fish	28
◆ 宫保腰果豆腐 ■ Wok-Fried Tofu With Cashew Nuts In "Kong Po" Style	24
◆ X0 酱炒露笋 Sautéed Asparagus With XO Chilli Sauce	28
● 花菇扒西兰花 Broccoli With Flower Mushrooms	24
■ 甜菜芥兰 Sautéed Kai Lan With Dried Leaf Mustard And Fungus	24
九九同心 Stir-Fried Choy-Sum, Chives And Minced Garlic	22
清炒爽菜 Sautéed Mixed Vegetables With Black Fungus And Sliced Lotus Root	24
芋头豆筋菜煲 Mixed Vegetables Claypot With Yam And Beancurd Sheet	26
蒜蓉炒芥兰 Stir-Fried Kai Lan With Minced Garlic	24



STANDARD 河粉 Hor Fun 海鲜芥兰滑蛋河粉 26 Hor-Fun With Seafood, Kai Lan In Egg Wash Sauce 砂锅生虾滑蛋河粉 26 Claypot Hor-Fun With Fresh Prawn In Egg Wash Sauce 斑球滑蛋河粉 26 Hor-Fun With Grouper Fillet, Kai Lan In Egg Wash Sauce 牛肉滑蛋河 26 Hor-Fun With Sliced Beef In Egg Wash Sauce 鹿儿岛肥牛干炒河粉 40 Stir-fried Hor-Fun With Sliced Kagoshima Wagyu Beef 银芽菜心干炒河粉 22 Stir-fried Hor-Fun With Beansprout And Choy Sum Vegetable 豆筋松菇芥兰滑蛋河粉 24 Hor-Fun With Beancurd Sheet, Mushroom, Kai Lan In Egg Wash Sauce 植物肉饺子珍珠醋 22 Vegan Gyoza With Balsamic Pearls (8 粒/pcs) 自家制萝卜糕 Homemade Carrot Cake XO 酱煎萝卜糕 18 Pan-Fried Carrot Cake With Pork In XO Sauce





8.8





# 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 Powder	22
	海鲜香煎麵 Crispy Noodles With Seafood, Kai Lan Egg Wash Sauce	28
	波士顿龍虾焖伊麵 (半只) Stewed Noodles With Boston Lobster, Ginger And Spring Onions (Half)	42
	波士顿龍虾焖伊麵 (一只) Stewed Noodles With Boston Lobster, Ginger And Spring Onions (Whole)	80
	XO 酱龙虾干炒手拉面 (一只) Stir-Fried Noodles With Lobster In XO Sauce (Whole)	98
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	28
	小小鲍鱼焖麵綫 Stewed "Mee Sua" Baby Abalone, Diced Vegetable And Crab Roe Gravy	28
	银芽菜心干炒素面线 Wok-Fried "Mee Sua" With Beansprout And Choy Sum Vegetable	22



Rice

RICE		
	净菜粒炒饭	22
	Fried Rice With Diced Vegetable	
	鸡蛋菜粒炒饭	23
	Fried Rice With Eggs And Vegetable	
	咸鱼鸡粒银芽蛋炒饭	26
	Fried Rice With Salted Fish, Chicken And Bean Sprouts	
	虾仁蛋炒饭	26
	Fried Rice With Prawns And Egg	
	扬州叉烧虾炒饭	26
	Yang Zhou Fried Rice With BBQ Pork And Shrimps	
	飛鱼籽带子粒炒饭	28
	Ebiko Fried Rice With Diced Scallops	
- 18.	黑松露蟹肉蛋白炒饭	28
	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 -45mins waiting time	MEDIUM
	45mm3 watching 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 -45mins waiting time	68 LARGE
的事机	白饭	1.5
	Steam Rice	1.3





