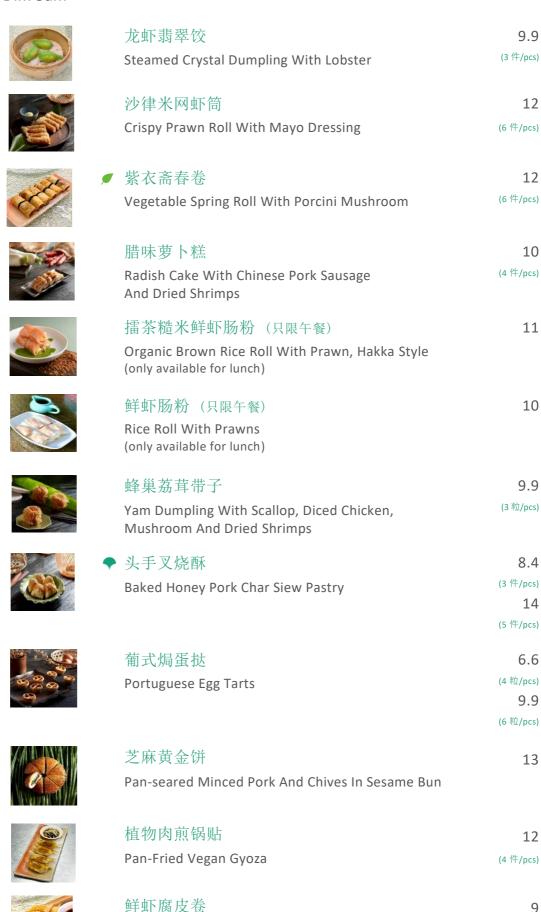
## Dim Sum

	点心三拼	16
	龙虾翡翠饺, 蟹黄蒸烧卖, 荔茸带子	PER PERSON
0	Trio of Dim Sum	
	Steamed Crystal Dumpling With Lobster Pork Siew Mai With Crab Roe	
	Yam Dumpling With Scallop	
South and	窝笋鲜虾饺	9.8
1	Fresh Prawn Dumpling With Celtuce	(4 粒/pcs)
a de la constante de la consta	蟹黄蒸烧卖	9.8
	Pork Siew Mai With Crab Roe	(4 粒/pcs)
	蜜汁叉烧包	7.8
1	Char Siew Bao	(3 粒/pcs)
	上海小笼包	9.8
	Shanghai Xiao Long Bao	(4 粒/pcs)
	Shanghar Mad 2011g Bad	
	▼ 黑松露素粿	8.1
	素仏路系体 Vegetarian Dumpling With Black Truffle	(3 粒/pcs)
	vegetarian bumping with black frume	
	鲍汁鲜竹卷	8.1
	Beancurd Roll Filled With Minced Pork, Black Fungus	(3 件/pcs)
	And Vegetables In Abalone Sauce	, ,,
	<b>北</b> 主於 <b>乙</b>	0.6
CE TIME	北方饺子 Erach Bark Dumpling With Chives	9.6 (6 粒/pcs)
A CAR	Fresh Pork Dumpling With Chives	(0 111/ 003)
	라사 # 다 때	0.0
	豉汁蒸凤爪	9.8
	Chicken Feet With Black Bean Sauce	
	<b>武从基址</b> 具	9.8
	豉汁蒸排骨 Steamed Black Bean Sauce Pork Rib	9.0
	Steamed Black Beam Sauce Fork Nib	
	荷香珍珠鸡	7.8
	何省少环码 Glutinous Rice With Diced Chicken	/.O (2 件/pcs)
	And Pork Wrapped In Lotus Leaf	,,
	■ 姑椒解肉类	0.0
	幹椒蟹肉卷 Crispy Chilli Crab Meat Rolls	8.8 (4 件/pcs)
		V 11/1/27/

#### Dim Sum





(3 件/pcs)

Crispy Beancurd Skin Roll With Prawn And Chives

餐前小菜 STANDARD

# Appetizers

	乳猪全体 Whole Barbecued Suckling Pig (placed your order 1 day in advance)	3	330
	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	WHOLE	88 48
	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
	软壳蟹野菜沙律 Soft Shell Crab With Organic Greens		22
	北京鸭, 煎鹅肝珍珠醋, 沙丹虾 Majestic Trio Combination of Peking Duck, Pan Seared Foie Gras With Balsamic Pearls 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		22



And Kurobuta Char Siew

餐前小菜

#### **Appetizers**



Homemade Walnuts / Cashew Nuts With Honey And





琥珀核桃/芝麻腰果

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
	灵芝干贝麦冬炖鸡汤 Double-Boiled Chicken Soup With Ling Zhi Mushroom – 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



Cucumber, Deer Tendon, Flower Mushroom, Conch, Chin Hua Ham, Kampong Chicken, Wild Ginseng, Cordyceps Stem

(placed your order 2 days in advance)

鱼翅 / 燕窝 Shark's Fin/ Bird Nest		PER PERSON
	▶大華煲仔蟹肉鲍翅 Signature Claypot Shark's Fin Soup With Crabmeat And Mushroom Served With Beansprouts	33
	蟹皇蟹肉排翅 Braised Superior Shark's Fin With Crabmeat And Crab Roe	68
	上汤红烧官燕 Double-Boiled Soup With Imperial Bird Nest	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 <b>Buddha Jumps Over The Wall</b> Shark's Fin, Abalone, Black Truffle, Sea Cucumber, Pork Tendon, Flower Mushroom, Dried Scallop, Chin Hua Ham, Conch, Chicken	88
	鲨鱼骨汤干贝炖翅 Shark Cartilage Soup With Shark's Fin And Conpoy	30
	桂花翅生菜盏 Scrambled Egg With Sautéed Shark's Fin And Crabmeat Served On Crispy Lettuce	50
鲍 <u>鱼</u> Abalone		
	鲍鱼花菇煲 Braised Abalone With Mushroom Served In Claypot	48
	廿头吉品鲍鱼 20 Head Supreme Dried Abalone	88
	南非三头汤鲍 3 Head South African Abalone	68
	墨西哥鲍鱼 Mexican Abalone (130g)	188
N.	关东参 Japanese Sea Cucumber (placed your order 1 day in advance)	<b>48</b> 每只 Each



# 生猛活海鲜

#### Live Seafood

	蒜茸蒸澳洲龙虾	98
	Steamed Australian Lobster With Fragrant Garlic (700g)	每只 Each
	上汤焗澳洲龙虾	98
	Australian Lobster In Superior Broth (700g)	每只 Each
	清蒸多宝鱼	168
	Turbot Fish Steamed In Superior Light Soya Sauce (1kg)	每只 Each
	海盐焗多宝鱼	180
	Turbot Fish Baked With Sea Salt (1kg)	每只 Each
	清蒸野生笋壳	15
	Wild Soon Hock Steamed In Superior Light Soya Sauce	每百克 per 100g
J.Sa.	盐烧野生笋壳芦笋	180
The same of the sa	Wild Soon Hock Baked With Sea Salt And Asparagus (1.2kg)	每只 Each
	清蒸笋壳 Steamed Soon Hock In Superior Light Soya Sauce	68
	(700g)	每只 Each
	油浸笋壳 Deep-Fried Soon Hock In Superior Light Soya Sauce	68
	(700g)	每只 Each
	清蒸龙虎斑 Tiger Grouper Steamed	70
	In Superior Light Soya Sauce (800g)	每只 Each
	清蒸东星斑 Leopard Coral-Trout Steamed	168
	In Superior Light Soya Sauce (800g)	每只 Each
	黑美人忘不了 (预定) Sarawak Black Empurau Fish (3-4kg)	90
	(placed your order in advance)	每百克 per 100g
	斯里兰卡螃蟹 (预定) Sri Lanka Crab	15
	(placed your order in advance)	每百克 per 100g
	阿拉斯加帝王蟹 (预定) Alaskan King Crab	28
	(placed your order in advance)	每百克 per 100g



## Seafood

	辣椒龍虾馒头 Lobster Singapore Style Chilli Sauce With Man Tou	98
2	芝士焗龍虾 Baked Lobster With Cheese In France Style (700g)	98
	辣椒干烧生虾 Pan-Fried Fresh Prawns With Sweet, Sour And Spicy Sauce	33
	豉油皇煎生虾 Pan-Fried Fresh Prawns With Garlic And Sweet Soya Dressing	33
	蒜油粉丝蒸大虾 Steamed King Prawn With Crystal Vermicelli And Fragrant Garlic Oil	48
	芝士焗大虾 Baked King Prawn With Cheese In France Style	52
	◆ XO 酱炒虾球 Prawn With XO Chilli Sauce And Seasonal Vegetables	36
	辣椒虾球馒头 Fried Prawns With Spicy Chilli Sauce Served With Man Tou	36
We the second se	奶柠黄金虾球 Crispy Prawns With Salted Egg Yolk, Creamy Milk And Lemon Sauce	36
	青芥末虾伴三文鱼籽 Wasabi Mayo Dressing Prawn With Salmon Roe	36
	西兰花炒虾球 Wok-Fried Prawn With Brocolli	36
	腰果虾仁	30



Wok-Fried Prawn With Cashew Nuts

STANDARD

## 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	68
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
豉汁豆腐蒸龙趸鱼腩 Steamed Grouper Belly With Tofu In Black Bean Sauce	30
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
	◆ 宫保腰果鸡丁 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
	镬仔煎牛柳野菜 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
	西兰花炒牛肉 Stir-Fried Sliced Of Beef With Broccoli	28
	豉椒炒牛肉 Stir-Fried Sliced Of Beef With Black Bean Sauce	28
	牛筋牛腩萝卜煲 Braised Beef Brisket And Tendon With Radish In Claypot	28
Pare \	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	40



上汤蒜子浸菠菜苗豆腐 Poached Baby Spinach 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
植物肉煎锅贴 Pan-Fried Vegan Gyoza	<b>12</b> (4 件/pcs)



(4 件/pcs)

#### Hor Fun, Gyoza, Yuzu Noodles

▶海鲜芥兰滑蛋河粉 Hor-Fun With Seafood, Kai Lan In Egg Wash Sauce	26
砂锅生虾滑蛋河粉 Claypot Hor-Fun With Fresh Prawn In Egg Wash Sauce	26
斑球滑蛋河粉 Hor-Fun With Grouper Fillet, Kai Lan In Egg Wash Sauce	26
牛肉滑蛋河 Hor-Fun With Sliced Beef In Egg Wash Sauce	26
豉椒牛肉河粉 Hor-Fun With Sliced Beef In Black Bean Sauce	26
鹿儿岛肥牛干炒河粉 Stir-fried Hor-Fun With Sliced Kagoshima Wagyu Beef	40
银芽菜心干炒河粉 Stir-fried Hor-Fun With Beansprout And Choy Sum Vegetable	22
豆筋松菇芥兰滑蛋河粉 Hor-Fun With Beancurd Sheet, Mushroom, Kai Lan In Egg Wash Sauce	24
植物肉饺子珍珠醋 Vegan Gyoza With Balsamic Pearls	<b>22</b> (8 粒/pcs)
鲍鱼天白花菇柚子麺 Crispy Yuzu Noodles With Abalone And Tian Bai Mushroom	16 PER PERSON

#### 自家制萝卜糕

Homemade Carrot Cake



Pan-Fried Carrot Cake With Pork In XO Sauce





18

# 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
	XO 酱茄子焖伊麵 Stewed E-fu Noodles With Eggplant In XO Chilli Sauce	24
	海鲜香煎麵 Crispy Noodles With Seafood, Kai Lan Egg Wash Sauce	28
	龍虾焖伊麵 (半只) Stewed Noodles With Lobster, Ginger And Spring Onions (Half)	50
	龍虾焖伊麵 (一只) Stewed Noodles With Lobster, Ginger And Spring Onions (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
	XO 辣椒酱 XO Chilli Sauce	8.8



Rice		
	净鸡蛋炒饭	20
	Fried Rice With Eggs	
	净菜粒炒饭	22
	Fried Rice With Diced Vegetable	
	鸡蛋菜粒炒饭	24
	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
CENT.	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	
16 · 16	▶ 黑松露蟹肉蛋白炒饭	28
(A)	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 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 And Yellow Ginger (45mins waiting time)	MEDIUM 68
		LARGE
到事私	白饭	1.5





Steam Rice

甜品 Desserts		PER PERSON
	现磨杏仁茶 Double-boiled Fresh Almond Puree	10
	杨枝甘露香草雪糕 Chilled Mango Puree With Sago, Vanilla Ice-Cream	10
8	香茅雪燕芦荟冻 Lemongrass, Gum Tragacanth and Aloe Vera Jelly	8
	冻柚子汁雪燕津梨 Chilled Tianjin Pear With Honey Pomelo Citrus	8
	官燕炖杏仁茶 Double-boiled Superior Bird's Nest With Almond Puree	33
THE STATE OF THE S	石蜂糖炖金丝燕窝 Double-boiled Golden Bird's Nest In Honey Rock Sugar	28
	香草雪糕 Vanilla Ice-Cream Single Scoop	8
	红豆牛油果香草雪糕 Chilled Avocado Puree With Vanilla Ice-Cream And Red Bean	10
	枫糖冰火榴莲 Crispy King Of Durian Ice Cream With Maple Syrup	13
	紫薯奶皇水晶包 Steamed Crystal Ball With Custard And Sweet Potato	7.8 (3 粒/pcs)
	金浆玉液流沙包 Steamed Custard Buns With Salted Egg Yolk	7.8 (3 粒/pcs)
	寿桃 Longevity Buns	10 (5 粒/pcs)



