

点心 Dim Sum

STANDARD



点心三拼

龙虾翡翠饺, 蟹黄蒸烧卖, 荔茸带子

Trio of Dim Sum

Steamed Crystal Dumpling With Lobster

Pork Siew Mai With Crab Roe, Yam Dumpling With Scallop

16

PER PERSON



点心双拼

鲍鱼风眼饺, 蟹黄蒸烧卖

Duo Dim Sum Basket

Steamed Abalone Dumpling, Pork Siew Mai With Crab Roe

12



窝笋鲜虾饺

Fresh Prawn Dumpling With Celtuce

10

(4 粒/pcs)



蟹黄蒸烧卖

Pork Siew Mai With Crab Roe

10

(4 粒/pcs)



鲍鱼风眼饺

Steamed Abalone Dumpling

9

(3 粒/pcs)



蜜汁叉烧包

Char Siew Bao

7.8

(3 粒/pcs)



上海小笼包

Shanghai Xiao Long Bao

10

(4 粒/pcs)



黑松露素粿

Vegetarian Dumpling With Black Truffle

8.4

(3 粒/pcs)



鲍汁鲜竹卷

Beancurd Roll Filled With Minced Pork, Black Fungus And Vegetables In Abalone Sauce

8.4

(3 件/pcs)



北方饺子

Poached Pork Dumpling With Chives

9.6

(6 粒/pcs)



豉汁蒸凤爪

Chicken Feet With Black Bean Sauce

10



豉汁蒸排骨

Steamed Black Bean Sauce Pork Rib

10

点心 Dim Sum

STANDARD



龙虾翡翠饺

Steamed Crystal Dumpling With Lobster

9.9

(3 件/pcs)



沙律米网虾筒

Crispy Prawn Roll With Mayo Dressing

12

(6 件/pcs)



紫衣斋春卷

Vegetable Spring Roll With Porcini Mushroom

12

(6 件/pcs)



腊味萝卜糕

Radish Cake With Chinese Pork Sausage
And Dried Shrimps

10

(4 件/pcs)



荷香珍珠鸡

Glutinous Rice With Diced Chicken
And Pork Wrapped In Lotus Leaf

8

(2 件/pcs)



擂茶糙米鲜虾肠粉 (只限午餐)

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

11



鲜虾肠粉 (只限午餐)

Rice Roll With Prawn
(only available for lunch)

10

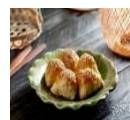


蜂巢荔茸带子

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

9.9

(3 粒/pcs)



头手叉烧酥

Baked Honey Pork Char Siew Pastry

8.4

(3 件/pcs)



葡式焗蛋挞

Portuguese Egg Tarts

6.6

(4 粒/pcs)



辣椒蟹肉卷

Crispy Chilli Crab Meat Rolls

8.8

(4 件/pcs)



韭菜煎锅贴

Pan-Fried Pork Dumpling With Chives "Guo Tie"

8

(4 件/pcs)



鲜虾腐皮卷

Crispy Beancurd Skin Roll With Prawn And Chives

9

(3 件/pcs)

餐前小菜

STANDARD

Appetizers



乳猪全体

Whole Barbecued Suckling Pig
(placed your order 1 day in advance)

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

HALF 48



挂炉烧鸭

Roasted Duck

WHOLE 63

HALF 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



辣椒软壳蟹

Fried Soft Shell Crab With Spicy Chilli Sauce

18



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

餐前小菜

STANDARD

Appetizers



辣椒汁蟹肉黄金馒头

16

Chilli Crab Meat Accompanied With Fried Man Tou



椒盐白饭鱼

18

Crispy Whitebait With Fine Salt And Pepper



椒盐炸生蚝

18

Crispy Oyster With Fine Salt And Pepper



咸蛋肉松茄子

15

Crispy Eggplant With Salted Egg Topped With Pork Floss



七味盐烧鱿鱼

18

Crispy Cuttle Fish Seven Spices Salt



荔枝烧卖

18

Lychee 'Siew Mai' Sweet, Sour And Spicy Sauce 4pcs



黄金炸鱼皮

18

Crispy Fish Skin With Salted Egg Yolk



🌿 开胃话梅圣女果

13

Cherry Vine Tomato With Plum Juice



鵝肝花肉卷

18

Foie Gras Roll With Minced Pork



🍷 盐香桃木黄油鸡

28

Smoked Corn-Fed Chicken With Salt And Hickory



琥珀核桃/芝麻腰果

13.8

Homemade Walnuts / Cashew Nuts With Honey And Sesame (150g +/-)

汤/羹 Soup / Broth

PER PERSON



🌿 豆腐粟米羹

11

Vegetarian Sweetcorn Soup With Tofu



🌶️ 斋酸辣羹

11

🌿 Hot And Sour Vegetarian Soup



🌿 炖斋汤

13

Double Boiled Vegetarian Mushroom Soup



金盅海鲜浓汤 (需 20 分钟时间制作)

24

Golden Pumpkin Seafood In Superior Stock (20mins waiting time)



龍蝦灌汤饺

15

Lobster Dumpling Soup



黄焖蟹肉鱼鳔羹

13

Crabmeat Broth With Fish Maw



🍄 黑松露海中宝

26

Double-Boiled Sea Treasures Soup With Black Truffle



鲨鱼骨汤干贝炖花胶

26

Shark Cartilage Soup With Fish Maw And Conpoy



野山松茸干贝炖山芭鸡汤

68

Double-Boiled Kampong Chicken Soup
With Matsutake And Conpoy

(4 位/ paxs)



干贝螺头炖山芭鸡汤

68

Double-boiled Free Range Chicken Soup With
American Conch And Dried Scallop

(4 位/ paxs)



浓汤鸡炖翅

400

Double Boiled Superior Shark's Fin With Chicken
(placed your order 2 days in advance)

(8-10 位/ paxs)



宝鼎佛跳墙

1288

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

(8 位/ paxs)

"Buddha Jumps Over The Wall"

138

Shark's Fin, Supreme Dried Abalone, Dried Scallop, Fish Maw, Sea Cucumber,
Deer Tendon, Flower Mushroom, Conch, Chin Hua Ham, Kampong Chicken, Wild
Ginseng, Cordyceps Stem

(add on per pax)

加多一位

(placed your order 2 days in advance)

Shark's Fin/ Bird Nest/ Abalone



大華煲仔蟹肉鲍翅

33

Signature Claypot Shark's Fin Soup With Crabmeat And Mushroom Served With Beansprouts



蟹皇蟹肉排翅

68

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

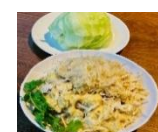
Shark's Fin, Abalone, Black Truffle, Sea Cucumber, Pork Tendon, Flower Mushroom, Dried Scallop, Chin Hua Ham, Conch, Chicken



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



鲍鱼花菇煲

48

Braised Abalone With Mushroom Served In Claypot



四头南非鲍鱼

58

Sauteed 4 Head Abalone With Broccoli



廿头吉品鲍鱼

88

20 Head Supreme Dried Abalone



墨西哥鲍鱼

188

Mexican Abalone (130g)



关东参

48

Japanese Sea Cucumber

(placed your order 1 day in advance)

每只 Each



蒜茸蒸澳洲龙虾

Steamed Australian Lobster
With Fragrant Garlic (700g)

98
每只 Each



上汤焗澳洲龙虾

Australian Lobster In Superior Broth (700g)

98
每只 Each



清蒸多宝鱼

Turbot Fish Steamed In Superior Light Soya Sauce
(1kg)

168
每只 Each



海盐焗多宝鱼

Turbot Fish Baked With Sea Salt (1kg)

180
每只 Each



清蒸野生笋壳

Wild Soon Hock Steamed
In Superior Light Soya Sauce

15
每百克 per 100g



盐烧野生笋壳芦笋

Wild Soon Hock Baked With
Sea Salt And Asparagus (1.2kg)

180
每只 Each



笋壳 (清蒸 / 油浸)

Soon Hock (Steamed / Deep-Fried)
In Superior Light Soya Sauce (700g)

68
每只 Each



清蒸龙虎斑

Tiger Grouper Steamed
In Superior Light Soya Sauce (800g)

70
每只 Each



野生上游巴丁

River Fish Wild Patin

15
每百克 per 100g



清蒸东星斑 (预定)

Leopard Coral-Trout Steamed
In Superior Light Soya Sauce (800g)
(placed your order in advance)

168
每只 Each



黑皇帝河鱼 (预定)

Black Empurau Fish
(placed your order in advance)

30
每百克 per 100g



砂拉越野生忘不了 (预定)

Sarawak Wild Prime Empurau
(placed your order in advance)

60
每百克 per 100g



斯里兰卡螃蟹 (预定)

Sri Lanka Crab
(placed your order in advance)

15
每百克 per 100g

海鲜 Seafood

STANDARD



辣椒龍蝦馒头

98

Lobster Singapore Style Chilli Sauce
With Man Tou



芝士焗龍蝦

98

Baked Lobster With Cheese In France Style (700g)



辣椒干燒生蝦

33

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



豉油皇煎生蝦

33

Pan-Fried Fresh Prawns
With Garlic And Sweet Soya Dressing



黄金麦片蝦

33

Wok Fried Prawn With Crispy Cereals



蒜油粉丝蒸大蝦

48

Steamed King Prawn
With Crystal Vermicelli And Fragrant Garlic Oil



芝士焗大蝦

52

Baked King Prawn With Cheese In France Style



🔥 XO 醬炒蝦球

36

Prawn With XO Chilli Sauce And Seasonal Vegetables



奶柠黄金蝦球

36

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



青芥末蝦伴三文魚籽

36

Wasabi Mayo Dressing Prawn With Salmon Roe



西兰花炒蝦球

36

Wok-Fried Prawn With Broccoli



腰果蝦仁

30

Wok-Fried Prawn With Cashew Nuts

海鲜
Seafood

STANDARD



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 Broccoli

33



蒜油粉丝蒸竹蚌
Steamed Scotland Bamboo Clam
With Crystal Vermicelli And Fragrant Garlic Oil

60



酸甜鱼柳
Sweet And Sour Fish Fillet

30

猪肉, 家禽
Pork, Poultry

STANDARD



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



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



富贵荷叶鸡

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

Beef, Crocodile Palm, Goose Web



金银蒜芥兰灼鹿儿岛和牛

38

Poached Sliced Of Kagoshima Wagyu Beef
With Kai Lan In Soya Dressing



🌿 镬仔煎牛柳野菜

30

Pan Seared Fillet Of U.S Ribeye, Garden Green
In Sesame Sauce And Korean Kimchi



黑椒牛柳粒

30

Pan-Fried Diced Of Beef Tenderloin
With Black Pepper Sauce



姜葱炒牛肉

28

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



芥兰炒牛肉

28

Stir-Fried Sliced Of Beef With Kai Lan



西兰花炒牛肉

28

Stir-Fried Sliced Of Beef With Broccoli



豉椒炒牛肉

28

Stir-Fried Sliced Of Beef With Black Bean Sauce



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

55

Seared Kagoshima Wagyu Ribeye
With Yuzu Spicy Sauce And Sea Salt



鳄鱼掌花菇蹄筋

98

Braised Crocodile Palm
With Flower Mushroom And Pork Tendon



鲍汁鹅掌花菇煲

40

Braised Goose Web With Flower Mushroom
In Abalone Sauce

蔬菜 Vegetables

STANDARD

豆腐 Beancurd



上汤蒜子浸菠菜苗豆腐

24

Poached Baby Spinach With Beancurd
And Whole Garlic In Superior Broth



烤蒜家乡豆腐

24

Braised Homemade Beancurd With Whole Garlic



咸鱼鸡粒豆腐煲

28

Claypot Beancurd With Chicken And Salted Fish



宫保腰果豆腐

24

Wok-Fried Tofu With Cashew Nuts In "Kong Po" Style



XO 酱炒露笋

28

Sautéed Asparagus With XO Chilli Sauce



花菇扒西兰花

24

Broccoli With Flower Mushrooms



甜菜芥兰

24

Sautéed Kai Lan With Dried Leaf Mustard And Fungus



九九同心

22

Stir-Fried Choy-Sum, Chives And Minced Garlic



清炒爽菜

24

Sautéed Mixed Vegetables
With Black Fungus And Sliced Lotus Root



芋头豆筋菜煲

26

Mixed Vegetables Claypot
With Yam And Beancurd Sheet



蒜蓉炒芥兰

24

Stir-Fried Kai Lan With Minced Garlic

河粉, 饺子

Hor Fun, Gyoza



🌿 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



豉椒牛肉河粉

26

Hor-Fun With Sliced Beef In Black Bean Sauce



干炒牛肉河粉

26

Stir-fried Sliced Beef Hor-Fun



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

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

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 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



龍蝦焖伊麵 (半只)

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

50



🌶️ 龍蝦焖伊麵 (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



🌶️ 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

饭 Rice

STANDARD



净鸡蛋炒饭

20

Fried Rice With Eggs



鸡蛋蒜蓉炒饭

22

Fried Rice With Eggs And Fragrant Garlic



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

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



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

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



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



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



紫薯白果芋泥
Yam And Sweet Potato Paste With Coconut Puree
Topped With Gingko Nuts

8



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

33



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

28



自制雪糕 (香草)
Homemade Ice Cream Double Scoop (Vanilla)

10



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

12



擂沙汤圆
Glutinous Rice Ball Coated With Crushed Peanuts

8

(4 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)