

# 点心

## Dim Sum

STANDARD



### 点心三拼

龙虾翡翠饺, 鲍鱼凤眼饺, 荔茸带子

16

PER PERSON

### Trio of Dim Sum

Steamed Crystal Dumpling With Lobster

Steamed Abalone Dumpling, Yam Dumpling With Scallop



### 点心双拼

鲍鱼凤眼饺, 蟹黄蒸烧卖

12

### Duo Dim Sum Basket

Steamed Abalone Dumpling, Pork Siew Mai With Crab Roe



### 窝笋鲜虾饺

Fresh Prawn Dumpling With Celctuce

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)



### 黑松露素餃

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

 SIGNATURE

 SPICY

 VEGETERIAN

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)

SIGNATURE

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## 餐前小菜

STANDARD

### Appetizers



#### 乳猪全体

330

Whole Barbecued Suckling Pig

(placed your order 1 day in advance)



#### 北京烤鸭

WHOLE 88

HALF 48

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



#### 挂炉烧鸭

WHOLE 63

HALF 32

Roasted Duck



#### 头手叉烧

19

Kurobuta Pork Belly Char Siew By Master Chef



#### 五香花腩片

19

Kurobuta Pork Belly Marinated With Five Spice



#### 野菜水果沙律

15

Organic Mixed Greens And Fruit Cubes Salad



#### 春卷沙律菜水果

18

Vegetarian Spring Roll With Organic Greens



#### 北京鸭, 煎鹅肝珍珠醋, 沙丹虾

28

Majestic Trio Combination of Peking Duck,

Pan Seared Foie Gras With Balsamic Pearls

And Wasabi Prawn



#### 煎鹅肝珍珠醋

26

Pan Seared Foie Gras With Balsamic Pearls

## 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



## 鹅肝花肉卷

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



11  
豆腐粟米羹  
Vegetarian Sweetcorn Soup With Tofu



11  
斋酸辣羹  
Hot And Sour Vegetarian Soup



13  
炖斋汤  
Double Boiled Vegetarian Mushroom Soup



24  
金盅海鲜浓汤 (需 20 分钟时间制作)  
Golden Pumpkin Seafood In Superior Stock (20mins waiting time)



15  
龍虾灌汤饺  
Lobster Dumpling Soup



13  
黄焖蟹肉鱼鳔羹  
Crabmeat Broth With Fish Maw



26  
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



68  
野山松茸干贝炖山芭鸡汤  
Double-Boiled Kampong Chicken Soup  
With Matsutake And Conpoy  
(4 位/ paxs)



68  
干贝螺头炖山芭鸡汤  
Double-boiled Free Range Chicken Soup With  
American Conch And Dried Scallop  
(4 位/ paxs)



400  
浓汤鸡炖翅  
Double Boiled Superior Shark's Fin With Chicken  
(placed your order 2 days in advance)  
(8-10 位/ paxs)



1288  
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  
"Buddha Jumps Over The Wall"  
Shark's Fin, Supreme Dried Abalone, Dried Scallop, Fish Maw, Sea Cucumber,  
Deer Tendon, Flower Mushroom, Conch, Chin Hua Ham,  
Kampong Chicken, Wild Ginseng  
(placed your order 2 days in advance)  
(8 位/ paxs)  
138  
(add on per pax)  
加多一位

SIGNATURE

SPICY

VEGETERIAN

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鱼翅 / 燕窝 / 鲍鱼

Shark's Fin/ Bird Nest/ Abalone

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

鮑翅、鮑魚、黑松露、海參、蹄筋，花菇、干貝、火腿、螺頭、山芭鷄

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



鲨鱼骨汤干贝炖翅

Shark Cartilage Soup  
With Shark's Fin And Conpoy

30



桂花翅生菜盒

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

50



鲍鱼花菇煲

Braised Abalone With Mushroom Served In Claypot

48



四头南非鲍鱼伴五彩兰花

Sautéed 4 Head Abalone With Assorted Cauliflower

58



廿头吉品鲍鱼

20 Head Supreme Dried Abalone

88



墨西哥鲍鱼

Mexican Abalone (130g)

188



关东参

Japanese Sea Cucumber  
(placed your order 1 day in advance)

48

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
	清蒸东星斑 Leopard Coral-Trout Steamed In Superior Light Soya Sauce (800g)	168 每只 Each
	野生上游巴丁 River Fish Wild Patin	15 每百克 per 100g
	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



辣椒龍虾馒头

98

Lobster Singapore Style Chilli Sauce With Man Tou



芝士焗龍虾

98

Baked Lobster With Cheese In France Style (700g)



辣椒干烧生虾

33

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



豉油皇煎生虾

33

Pan-Fried Fresh Prawns With Garlic And Sweet Soya Dressing



黄金麦片虾

33

Wok Fried Prawn With Crispy Cereals



蒜油粉丝蒸大虾

48

Steamed King Prawn With Crystal Vermicelli And Fragrant Garlic Oil



芝士焗大虾

52

Baked King Prawn With Cheese In French Style



XO 酱炒虾球

36

Prawn With XO Chilli Sauce And Seasonal Vegetables



奶柠黄金虾球

36

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



青芥末虾伴三文鱼籽

36

Wasabi Mayo Dressing Prawn With Salmon Roe



西兰花炒虾球

36

Wok-Fried Prawn With Brocolli



辣椒虾球馒头

36

Fried Prawns With Spicy Chilli Sauce Served With Man Tou



腰果虾仁

30

Wok-Fried Prawn With Cashew Nuts

SIGNATURE

SPICY

VEGETERIAN

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	清蒸野生巴丁件 Wild Patin Fillet Steamed In Superior Light Soya Sauce	15 PER PERSON
	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
	酸甜鱼柳 Sweet And Sour Fish Fillet	30
	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	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 Broccoli	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

STANDARD



三果咕噜肉

28

Sweet And Sour Pork



客家花腩煲

28

Braised Kurobuta Pork Belly Hakka Style  
Served In Claypot



京都肉排

28

Kyoto Pork Chop



黑椒肉排

28

Black Pepper Pork Chop



梅菜扣肉

28

Braised Pork Belly With "Mei Cai" Vegetables



中式汉堡梅菜扣肉

30

Braised Pork Belly With "Mei Cai" Vegetables,  
Chinese Style Burger 4pcs



宫保腰果鸡丁

26

Wok-Fried Chicken Cubes With Cashew Nuts  
In Kong Po Style



木耳姜酒鸡煲

36

Claypot Free Range Chicken  
With Glutinous Rice Wine, Ginger And Wood Ears



富贵荷叶鸡

28

Steamed Chicken With Chinese Herbs  
Wrapped In Lotus Leaf



盐香桃木黄油鸡

28

Smoked Corn-Fed Chicken With Salt And Hickory

牛肉, 鳄鱼掌, 鹅掌, 羊肉

STANDARD

Beef, Crocodile Palm, Goose Web, Lamb



金银蒜芥兰灼鹿儿岛和牛

38

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



◆ 長仔煎牛柳野菜

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



鮑汁鹅掌花菇煲

40

Braised Goose Web With Flower Mushroom  
In Abalone Sauce



香煎羊架伴萝卜糕 (预定)

168

Pan Seared Lamb Rack Accompanied Radish Cake  
(placed your order in advance)

SIGNATURE

SPICY

VEGETERIAN

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## 蔬菜 Vegetables

### 豆腐 Beancurd

STANDARD



#### 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

### Hor Fun

STANDARD



#### ◆ 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

22

Braised E-fu Noodles With Mushrooms,  
Chives And Dried Sole Powder



#### XO 酱茄子焖伊麵

24

Stewed E-fu Noodles With Eggplant  
In XO Chilli Sauce



#### 海鲜香煎麵

28

Crispy Noodles With Seafood,  
Kai Lan Egg Wash Sauce



#### 牛肉香煎麵

28

Crispy Noodles With Sliced Beef,  
Kai Lan Egg Wash Sauce



#### 龍虾焖伊麵 (半只)

50

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



#### 龍虾焖伊麵 (一只)

98

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

## 麵线

### Mee Sua



#### 海鲜乾炒麵线

24

Wok-Fried "Mee Sua" With Diced Seafood,  
Egg And Bean Sprouts



#### 肉丝乾炒麵线

24

Wok-Fried "Mee Sua" With Shredded Pork,  
Egg And Bean Sprouts



#### 小小鲍鱼焖麵线

28

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



#### 银芽菜心干炒素面线

22

Wok-Fried "Mee Sua"  
With Beansprout And Choy Sum Vegetable



#### XO 辣椒酱

8.8

XO Chilli Sauce

SIGNATURE

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VEGETARIAN

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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



飞鱼籽带子粒炒饭

28

Tobiko 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

MEDIUM

68

LARGE



甘榜滑鸡配砂煲黄姜饭 (需 45 分钟时间制作)

48

MEDIUM

68

LARGE



白饭

1.5

Steam Rice

SIGNATURE

SPICY

VEGETERIAN

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES

甜品  
Desserts

PER  
PERSON



现磨杏仁茶 10  
Double-boiled Fresh Almond Puree



杨枝甘露香草雪糕 10  
Chilled Mango Puree With Sago, Vanilla Ice-Cream



香茅雪燕芦荟冻 8  
Lemongrass, Gum Tragacanth and Aloe Vera Jelly



冻柚子汁雪燕津梨 8  
Chilled Tianjin Pear With Honey Pomelo Citrus



紫薯白果芋泥 8  
Yam And Sweet Potato Paste With Coconut Puree  
Topped With Gingko Nuts



官燕炖杏仁茶 33  
Double-boiled Superior Bird's Nest With Almond Puree



石蜂糖炖金丝燕窝 28  
Double-boiled Golden Bird's Nest  
In Honey Rock Sugar



自制雪糕 (香草) 10  
Homemade Ice Cream Double Scoop (Vanilla)



枫糖冰火榴莲 12  
Crispy King Of Durian Ice Cream With Maple Syrup



擂沙汤圆 8  
Glutinous Rice Ball Coated With Crushed Peanuts  
(4 粒/pcs)



金浆玉液流沙包 7.8  
Steamed Custard Buns With Salted Egg Yolk  
(3 粒/pcs)



寿桃 10  
Longevity Buns  
(5 粒/pcs)