



好运鱼生庆新春
Prosperity Yu Sheng
Lo Hei

鸿运齐捞起
Atlantic Salmon Lo Hei

STANDARD

48

SMALL

88

LARGE

雪梨庆丰年
Snow Pear And Mixed Vegetables Lo Hei

38

SMALL

68

LARGE

PER PLATE

鲍鱼
Abalone

48

鲑鱼
Atlantic Salmon

18

脆鱼皮
Crispy Fish Skin

16

银鱼
Crispy Whitebait

16

雪梨
Snow Pear

12

箔脆
Crispy Crackers

8





STANDARD

烧味 Barbecued

烤乳猪 199
Barbecued Whole Suckling Pig WHOLE

爱尔兰烧鸭 60
Roasted Ireland Silver Hill Duck WHOLE
33
HALF

“The unique Silver Hill Duck is a distinctive hybrid duck and also a secret success breed that is exclusive to Silver Hill Farm. It has been continually developed over the years, to produce a duck that is full of flavour, succulent, tender and consistent in its quality.”

STANDARD

餐前小菜 Small Eats / Appetizers

椒盐炸生蚝 15
Crispy Oyster With Fine Salt And Pepper

鹅肝花肉卷 15
Foie Gras Roll With Minced Pork
And Salted Egg Yolk 4pcs

椒盐白饭鱼 14
Crispy Whitebait With Fine Salt And Pepper

五香花腩片 14
Crispy Mangalica Pork Belly
Marinated With Five Spice

荔枝烧卖 12
Lychee 'Siew Mai' Sweet, Sour And Spicy Sauce 4pcs

鲱鱼籽脆鱼皮 12
Crispy Fish Skin Topped With Caviar

黄金炸鱼皮 12
Crispy Fish Skin With Salted Egg Yolk

肉鬆咸蛋南瓜片 12
Sliced Of Pumpkin With Pork Floss
And Salted Egg Yolk

荔枝汁柚子沙律野菜 12
Organic Greens With Pomelo In Lychee Dressing

羊肚菌春卷 12
Vegetable Spring Roll With Morel Mushroom 6pcs



SIGNATURE



SPICY



VEGETERIAN

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



汤/羹

Soup / Broth

PER PERSON

鲜蟹肉粟米羹 10
Sweetcorn Soup With Crabmeat

龍皇帶子羹 10
Lobster Broth With
Diver Scallops And Crab Roe

黃焖蟹肉魚鰾羹 10
Crabmeat Broth With Fish Maw And Mushroom

干貝美國螺頭炖三芭鸡汤 28
Double-Boiled American Conch Soup With
Kampong Chicken And Conpoy

迷你大華盆菜 28
原只鮑魚, 海參, 花菇, 魚鰾, 帶子
Majestic Mini Deluxe Treasures Claypot:
Whole Abalone, Sea Cucumber,
Mushroom, Fish Maw, Scallop





鲍, 参, 翅, 肚, 燕窝
Shark's Fin /
Abalone /
Bird's Nest

PER PERSON

- 大華煲仔蟹肉鲍翅 28
Majestic Claypot Shark's Fin Soup
With Crabmeat And Japanese Mushroom 38g
- 红烧蟹肉鲍翅 68
Braised Shark's Fin
With Crabmeat And Crab Roe 60g
- 干贝螺头三芭鸡炖鲍翅 68
Double-Boiled American Conch Soup
With Conpoy And Shark's Fin 60g
- 花胶王炖鲍翅 88
Double-Boiled Supreme Soup
With Fish Maw And Shark's Fin 60g
- 红烧蟹黄官燕 88
Braised Imperial Bird's Nest With Crab Roe 60g

STANDARD

- 生菜桂花翅 40
Scrambled Egg With Sautéed Shark's Fin
And Crabmeat Served On Lettuce
- 墨西哥鲍鱼角豆腐 160
Braised Mexican Abalone Cubes With
Homemade Beancurd And Garden Greens
- 海参花菇鱼鳔煲 40
Braised Sea Cucumber With Flower Mushroom
And Fish Maw Served In Claypot

PER PERSON

- 小汤鲍鱼伴豆腐 20
Braised Small Whole Abalone With
Homemade Beancurd And Garden Greens 20g
- 中汤鲍伴关東刺参薏仁 60
Braised Medium Whole Abalone With
Japanese Sea Cucumber And Barleys 35g
- 澳洲许榕十五头干鲍 188
Wind Dried Australian Abalone 15 Head
In Traditional Style 80g



SIGNATURE



SPICY



VEGETERIAN

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生猛游水魚, 蝦, 蟹
Live Fish /
Seafood

PER PIECE

波士頓龍蝦

Boston Lobster 700g

新加坡式辣椒炒

Singapore Style Chili Sauce With Man Tou

奶柠咸蛋焗

Fried With Salted Egg Yolk Creamy Milk
And Lime Sauce

紹興酒蛋白蒸

Steamed With Egg White And Shao Xing Wine

三葱爆炒

Sautéed With Trio Onions



姜葱焗伊麵

Stewed Noodles With Ginger And Scallion

68

68

68

68

68



PER PIECE

蒜油粉絲蒸竹蚌

Scotland Bamboo Clam Steamed With
Crystal Vermicelli And Fragrant Garlic Oil

15

姜茸蒸大生蚝

Canadian Jumbo Oyster Steamed With
Ginger, Scallion And Crystal Vermicelli

15

SEASONAL PRICE

澳洲龍蝦

Australian Lobster
Cooking Method:

刺身

Sashimi

上湯焗

Baked With Superior Broth

SEASONAL PRICE

阿拉斯加帝王蟹

Alaskan King Crab
Cooking Method:

紹興酒蛋白蒸

Steamed With Egg White And Shao Xing Wine

三葱爆炒

Sautéed With Trio Onions



PER 100 GM

生猛游水魚, 蝦, 蟹

Live Fish /

Seafood

龍虎斑

Tiger Grouper

12

筍壳

Soon Hock

13

东星斑

Leopard Coral-Trout

18

Cooking Method:

甜菜芥兰蒸

Steamed With Dried Leaf Mustard,
Kai Lan And Black Fungus

清蒸

Steamed In Superior Light Soya Sauce

潮式蒸

Steamed In Teochew Style

油浸

Fried With Superior Light Soya Sauce





PER PERSON

位上
Individual
Recommendations

 东瀛芥茉虾拼鹅肝鱼籽脆鱼皮	20
Majestic Trio Combination Crispy Wasabi Prawn, Pan Seared Foie Gras, Crispy Fish Skin Topped With Caviar And Organic Greens	
香煎鹅肝伴西瓜野菜	15
Pan Seared Foie Gras With Watermelon And Organic Greens	
大虾皇	18
King Prawn	
 干烧	
Fried with Tomato And Chilli Sauce	
奶柠	
Fried With Salted Egg Yolk, Creamy Milk And Lime Sauce	
 香蒜豉油煎	
Fried With Fragrant Garlic And Supreme Soya Sauce	
香煎鲈鱼扒	24
Baked Sea Perch Fillet With Champagne Honey Sauce	
照烧鸡扒伴野菜	16
Grilled Chicken Chop In Teriyaki Sauce Garnished With Organic Greens	
火山盐烤匈牙利猪扒	20
Grilled Hungary Pork Chop With Garden Greens And Lava Salt	
中式烤羊排	24
Grilled Lamb Chop In Chinese Honey Served With Pan-Fried Carrot Cake And Pork Sausage	
镬仔煎牛柳	18
Pan Seared Fillet Of U.S Ribeye In Sesame Sauce And Korean Kimchi	



STANDARD

海鲜

Seafood

Recommendations

	麦片风沙软壳蟹 Soft Shell Crab With Crispy Cereals 4pcs	24
🔴	极品酱玉带芦笋 Sautéed Diver Scallops With Asparagus In Xo Chilli Sauce 8pcs	28
	东瀛芥茉虾球 Crispy Prawns With Wasabi Dressing 6pcs	28
🟢	黄金虾球 Crispy Prawns With Salted Egg Yolk, Creamy Milk And Lime Sauce 6pcs	28
🔴	辣椒虾球 Fried Prawns With Spicy Chilli Sauce 6pcs	28
	芥兰蘑菇炒虾球带子 Fried Prawns And Diver Scallops With Kai Lan And Button Mushroom	28
🟢	豉油皇煎生虾 Pan-Fried Fresh Prawns With Chef's Secret Dressing	28
	鲈鱼扒 Sea Perch Fillet 150g	38
🟢	甜菜芥兰蒸 Steamed With Dried Leaf Mustard, Kai Lan And Black Fungus	
	蒜油粉丝蒸 Steamed Crystal Vermicelli And Fragrant Garlic Oil	
🟢	油浸 Deep-Fried With Light Soya Sauce	



STANDARD

猪肉/牛肉/家禽
Pork / Beef /
Poultry

-  招牌镇江肉排 22
Signature Spare Ribs
With Chef's Secret Dressing "Zhengjiang" Style
- 石榴草莓咕嚕肉 20
Sweet And Sour Pork
With Pomegranate And Strawberry
-  核桃木燻盐香法国黄油鸡 28
Smoked French Corn-Fed Chicken
With Salt And Hickory
-  客家姜酒鸡煲 28
Claypot Farm Chicken With
Glutinous Rice Wine Ginger And Wood Ears
- 黑椒蒜片牛柳粒 24
Pan-Fried Diced U.S Beef Tenderloin
With Black Pepper Sauce
- 姜片双葱炒牛肉 24
Stir-Fried Sliced Of Beef
With Ginger And Scallion





STANDARD

蔬菜/豆腐/鲜菇
Vegetables /
Beancurd /
Mushrooms

- | | |
|--|----|
|  花菇扒田园时蔬 | 18 |
| Sautéed Seasonal Vegetables
With Japanese Fine Mushrooms | |
|
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| 清炒时蔬 | 18 |
| Sautéed Seasonal Vegetables | |
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 | |
|  黑椒鼠耳炒爽菜 | 20 |
| Sautéed Mixed Vegetables With Black Fungus,
Sliced Lotus Root And Black Pepper | |
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|  松露菌味三菇兰度 | 20 |
| Sautéed Kai Lan With
Trio Of Mushroom And Truffle Sauce | |
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|  XO 酱炒露笋 | 20 |
| Sautéed Asparagus With XO Chilli Sauce | |
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| 上汤蒜子浸苋菜豆筋 | 20 |
| Poached Amaranth with Gluten And
Whole Garlic In Superior Broth | |
|
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|  甜菜芥兰 | 18 |
| Sautéed Kai Lan With
Dried Leaf Mustard, Black Fungus And Garlic | |
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|  九九同心 | 18 |
| Stir-Fried Hong Kong Choy-Sum And Chives | |
|
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|  四川麻婆豆腐 | 18 |
| Braised Spicy "Mapo" Tofu With Minced Beef | |





STANDARD

麵/饭
Noodles / Rice

 XO 酱萝卜糕	15
Pan-Fried Carrot Cake With Pork Sausage In XO Chilli Sauce	
大地松菇伊麵	18
Braised E-Fu Noodles With Mushroom, Chives And Plaice Powder	
豉汁鱼片河粉	20
Stewed Hor-Fun With Sliced Fish In Black Bean Gravy	
 砂锅生虾滑蛋河粉	24
Claypot Hor-Fun With Fresh Prawn In Egg Gravy	
肉丝干炒麵线	20
Wok-Fried "Mee Sua" With Shredded Pork, Egg And Bean Sprouts	
蠔仔焖麵綫	20
Stewed "Mee Sua" With Oyster, Vegetable And Crab Roe Gravy	
 小小鲍鱼焖麵綫	22
Stewed "Mee Sua" Baby Abalone, Vegetable And Crab Roe Gravy	
 波士顿龍虾焖麵	68
Stewed Noodles With Boston Lobster, Ginger And Scallion	



STANDARD

麵/饭
Noodles / Rice

炒饭

Fried Rice

20

素粒蛋

Egg And Diced Vegetables

咸鱼鸡粒

Salted Fish With Diced Chicken,
Bean Sprouts And Egg

扬州

Prawns, Pork And Egg "Yang Zhou" Style



黑松露蟹肉蛋白

Black Truffle With Crabmeat And Egg White

五穀豐收

8.80

Steamed Rice With

PER PERSON

Chinese Sausage And Preserved Meat

砂煲腊味饭

68

需 40 分钟时间制作

6-8 PERSONS

Claypot Rice With Preserved Meat
And Pork Sausage

40 Minutes Preparation Time

滑鸡砂煲黄姜饭

58

需 40 分钟时间制作

6-8 PERSONS

Claypot Rice With Kampong Chicken,
Yellow Ginger And Garlic
40 Minutes Preparation Time

