

| 烧味<br>Barbecued | 烤乳猪<br>Barbecued Whole Suckling Pig   | 199<br>WHOLE              |
|-----------------|---|---------------------------|
|                 | 京式爱尔兰鸭<br>馍馍皮,葱,青瓜<br>Roasted Ireland Silver Duck In Peking Style<br>Served With Pancake, Scallion And Cucumber | 88<br>WHOLE<br>48<br>HALF |
|                 | ▼ 爱尔兰烧鸭<br>Roasted Ireland Silver Hill Duck   | 60<br>WHOLE<br>33<br>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."

|                      | 0-   | $\longrightarrow \bigcirc$ |
|----------------------|--|----------------------------|
|                      |  | STANDARD                   |
| 餐前小菜<br>Small Eats / | ◆ 大華四品<br>Majestic Platter   | 40                         |
| Appetizers           | 椒盐炸生蚝<br>Crispy Oyster With Fine Salt And Pepper                                 | 15                         |
|                      | 鵝肝花肉卷<br>Foie Gras Roll With Minced Pork<br>And Salted Egg Yolk 4pcs             | 15                         |
|                      | 蟹肉皮蛋冻豆腐<br>Chilled Homemade Beancurd With<br>Crabmeat And Century Egg            | 14                         |
|                      | 椒盐白饭鱼<br>Crispy Whitebait With Fine Salt And Pepper                              | 14                         |
|                      | 五香花腩片<br>Crispy Mangalica Pork Belly<br>Marinated With Five Spice                | 14                         |
|                      | 红糟芥茉鸡球<br>Crispy Chicken Marinated With<br>Distillers Grains And Wasabi Dressing | 14                         |





## STANDARD 沙律香酥鸭 14 餐前小菜 Crispy Duck With Mixed Greens Small Eats / And Mayonnaise **Appetizers** 黑松露素粿 10 Vegetarian Dumpling With Mushrooms And Truffle 4pcs 上海小笼包 12 Shanghai Xiao Long Bao 4pcs 北方饺子 12 Fresh Pork Dumpling With Chives 6pcs 荔枝烧卖 12 Lychee 'Siew Mai' Sweet, Sour And Spicy Sauce 4pcs 鲟鱼籽脆鱼皮 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

Vegetable Spring Roll With Morel Mushroom 6pcs

Crispy Gluten With Fine Salt And Pepper



✓ 羊肚菌春卷

椒盐豆筋

芥茉薯片

Wasabi Potato Chips

12

12

6



汤/羹

Soup / Broth

|   |  | PER PERSON |
|---|--|------------|
|   | 龍虾灌汤饺<br>Lobster Dumpling Soup   | 9.8        |
| • | 古月酸辣汤<br>Hot And Sour Seafood Soup   | 10         |
|   | 鲜蟹肉粟米羹<br>Sweetcorn Soup With Crabmeat   | 10         |
|   | 龍皇带子羹<br>Lobster Broth With<br>Diver Scallops And Crab Roe   | 10         |
|   | 黄焖蟹肉鱼鳔羹<br>Crabmeat Broth With Fish Maw And Mushroom   | 10         |
|   | 老黄瓜盅汤(海鲜或素粒)<br>Double-Boiled Clear Soup Served In<br>Whole Yellow Cucumber<br>(Seafood Or Diced Vegetables) | 18         |
| • | 黑松露海中宝<br>Double-Boiled Sea Treasures Soup<br>With Black Truffle   | 22         |
|   |  | STANDARD   |
|   | 足料老火靓汤<br>Chef's Special Soup Of The Day 3-4 Persons   | 28         |
|   | 美国螺头炖三芭鸡汤<br>Double-Boiled American Conch Soup<br>With Kampong Chicken 3-5 Persons                           | 68         |
|   | 野生天麻炖鱼头汤<br>Double-Boiled Fish Head Soup<br>With 'Tian-Ma' 3-5 Persons                                       | 68         |
|   | 松茸干贝炖三芭鸡汤<br>Double-Boiled Kampong Chicken Soup<br>With Matsutake And Conpoy 3-5 Persons                     | 68         |
|   | 东革阿里炖法国黄油鸡汤<br>Double-Boiled French Corn-Fed Chicken Soup<br>With Tongkat Ali                                | 68         |





|  |  | PER PERSON |
|--|--|------------|
| 鲍,参,翅,肚,燕窝<br>Shark's Fin /<br>Abalone / | → 大華煲仔蟹肉鲍翅  Majestic Claypot Shark's Fin Soup  With Crabmeat And Japanese Mushroom 38g | 28         |
| Bird's Nest                              | 红烧蟹肉鲍翅<br>Braised Shark's Fin<br>With Crabmeat And Crab Roe 60g                        | 68         |
|  | 黑松露海中宝炖鲍翅<br>Double-Boiled Sea Treasure Soup<br>With Black Truffle And Shark's Fin 60g | 68         |
|  | 花胶王火腿炖鲍翅<br>Double-Boiled Supreme Soup<br>With Fish Maw, Ham And Shark's Fin 60g       | 88         |
|  | ◆ 红烧蟹黄官燕<br>Braised Imperial Bird's Nest With Crab Roe 60g                             | 88         |
|  |  | STANDARD   |
|  | 生菜桂花翅<br>Scrambled Egg With Sautéed Shark's Fin<br>And Crabmeat Served On Lettuce      | 40         |
|  | 墨西哥鲍鱼角豆腐<br>Braised Mexican Abalone Cubes With<br>Homemade Beancurd And Garden Greens  | 160        |
|  | → 海参花菇鱼鳔煲 Braised Sea Cucumber With Flower Mushroom And Fish Maw Served In Claypot     | 40         |
|  |  | PER PERSON |
|  | 小汤鲍鱼伴豆腐<br>Braised Small Whole Abalone With<br>Homemade Beancurd And Garden Greens 20g | 20         |
|  | → 中汤鲍伴关東刺参薏仁 Braised Medium Whole Abalone With Japanese Sea Cucumber And Barleys 35g   | 60         |
|  | 澳洲许榕十五头干鲍<br>Wind Dried Australian Abalone 15 Head<br>In Traditional Style 80g         | 188        |



PER PERSON



# PER PIECE 波士顿龍虾 生猛游水魚,虾,蟹 Boston Lobster 700g Live Fish / 新加坡式辣椒炒 68 Seafood Singapore Style Chiili Sauce With Man Tou 奶柠咸蛋焗 68 Fried With Salted Egg Yolk Creamy Milk And Lime Sauce 68 绍兴酒蛋白蒸 Steamed With Egg White And Shao Xing Wine 68 三葱爆炒 Sautéed With Trio Onions 68 姜葱焖伊麵 Stewed Noodles With Ginger And Scallion PER PIECE 蒜油粉丝蒸竹蚌 15 Scotland Bamboo Clam Steamed With Crystal Vermicelli And Fragrant Garlic Oil 姜茸蒸大生蚝 15 Canadian Jumbo Oyster Steamed With Minced Ginger And Scallion SEASONAL PRICE 澳洲龍虾 Australian Lobster Cooking Method: 刺身 Sashimi Baked With Superior Broth 三葱爆炒 Sautéed With Trio Onions SEASONAL PRICE 阿拉斯加帝王蟹 Alaskan King Crab





Cooking Method:

Steamed With Egg White And Shao Xing Wine

绍兴酒蛋白蒸



# 生猛游水魚,虾,蟹

Live Fish / Seafood

| 老虎斑<br>Tiger Grouper                      | 12 |
|---|----|
| 笋壳<br>Soon Hock                           | 13 |
| 东星斑<br>Leopard Coral-Trout                | 18 |
| 苏眉<br>So Mei' Hump-Head Wrasse            | 38 |
| 甜菜芥兰蒸<br>Steamed With Dried Leaf Mustard, |    |

PER 100 GM

Steamed In Superior Light Soya Sauce

Kai Lan And Black Fungus

## 油浸

Fried With Superior Light Soya Sauce

Stewed with Bitter Gourd In Black Bean Sauce

Braised With Eggplant And Beancurd In Claypot





位上

Individual

Recommendations

| • | 东瀛芥茉虾拼鹅肝鱼籽脆鱼皮<br>Majestic Trio Combination<br>Crispy Wasabi Prawn, Pan Seared Foie Gras,<br>Crispy Fish Skin Topped With Caviar<br>And Organic Greens | 20 |
|---|---|----|
|   | 香煎鹅肝伴西瓜野菜<br>Pan Seared Foie Gras With<br>Watermelon And Organic Greens   | 15 |
|   | 大虾皇<br>King Prawn   | 18 |
| • | 干烧<br>Fried with Tomato And Chilli Sauce  |    |
| • | 奶柠<br>Fried With Salted Egg Yolk, Creamy Milk And Lime Sauce<br>香蒜豉油煎<br>Fried With Fragrant Garlic And Supreme Soya Sauce                            |    |
|   | 香槟鲈鱼扒<br>Baked Sea Perch Fillet With<br>Champagne Honey Sauce   | 24 |
|   | 照烧鸡扒伴野菜<br>Grilled Chicken Chop In Teriyaki Sauce Garnished<br>With Organic Greens  | 16 |
|   | 火山盐烤匈牙利豬扒<br>Grilled Hungary Pork Chop With<br>Garden Greens And Lava Salt  | 20 |
|   | 中式烤羊排<br>Grilled Lamb Chop In Chinese Honey Served With<br>Pan-Fried Carrot Cake And Pork Sausage   | 24 |
|   | 镬仔煎牛柳<br>Pan Seared Fillet Of U.S Ribeye<br>In Sesame Sauce And Korean Kimchi   | 18 |
|   | 火山盐烧鹿儿岛和牛<br>Seared Kagoshima Wagyu Ribeye<br>Lightly Marinated In Soy With Yuzu Spicy Sauce<br>And Lava Salt 80g                                     | 48 |

PER PERSON





| 海鲜<br>Seafood<br>Recommendations | 麦片风沙软壳蟹<br>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<br>Crispy Prawns With Wasabi Dressing 6pcs                                  | 28 |
|                                  | → 黄金虾球     Crispy Prawns With Salted Egg Yolk,     Creamy Milk And Lime Sauce 6pcs | 28 |
|                                  |  | 28 |
|                                  | 芥兰鲜菇炒虾球带子<br>Fried Prawns And Diver Scallops With<br>Kai Lan And Shitake Mushroom  | 28 |
|                                  | 豉油皇煎生虾<br>Pan-Fried Fresh Prawns With<br>Chef's Secret Dressing                    | 28 |
|                                  | 鲈鱼扒<br>Sea Perch Fillet 150g   | 38 |
|                                  | ▼ 甜菜芥兰蒸<br>Steamed With Dried Leaf Mustard, Kai Lan And<br>Black Fungus            |    |
|                                  | 蒜油粉丝蒸<br>Steamed Crystal Vermicelli And Fragrant Garlic Oil                        |    |
|                                  | <b>○ 油浸</b> Deep-Fried With Light Soya Sauce                                       |    |





# STANDARD ₹ 招牌镇江肉排 猪肉/牛肉/家禽 22 Signature Spare Ribs Pork / Beef / With Chef's Secret Dressing "Zhengjiang" Style **Poultry** 五香花腩煲 22 Braised Pork Belly In Five Spice With Wood Ears Fungus Served In Claypot 石榴草莓咕噜肉 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 沙爹酱牛柳粒 24 Pan-Fried Diced U.S Beef Tenderloin In Singapore Style Satay Sauce 鹿儿岛和牛灼蚝菇秋葵 48 Poached Sliced Of Kagoshima Wagyu With Oyster Mushroom And Lady Finger In Soya Dressing 80g 姜片双葱炒牛肉 24 Stir-Fried Sliced Of Beef With Ginger And Scallion 豉汁凉瓜炒牛肉 24 Stir-Fried Sliced Of Beef

With Bitter Gourd In Black Bean Sauce





|   |  | 37,11,57,11,5 |
|---|--|---------------|
| 蔬菜/豆腐/鲜菇<br>Vegetables /<br>Beancurd /<br>Mushrooms | ▼ 花菇扒田园时蔬<br>Sautéed Seasonal Vegetables<br>With Japanese Fine Mushrooms   | 18            |
|   | 金银蛋灼枸杞<br>Poached Matrimony Vines Leaves<br>In Superior Broth With Trio Of Egg   | 20            |
|   | <ul> <li>黑椒鼠耳炒爽菜</li> <li>Sautéed Mixed Vegetables With Black Fungus,</li> <li>Sliced Lotus Root And Black Pepper</li> </ul> | 20            |
|   | ✓ 松露菌味三菇兰度<br>Sautéed Kai Lan With<br>Trio Of Mushroom And Truffle Sauce   | 20            |
|   | ▼ X0 酱炒露笋 Sautéed Asparagus With XO Chilli Sauce   | 20            |
|   | 上汤蒜子浸苋菜豆腐<br>Poached Amaranth with Beancurd And<br>Whole Garlic In Superior Broth  | 20            |
|   | ■ 甜菜芥兰<br>Sautéed Kai Lan With<br>Dried Leaf Mustard, Black Fungus And Garlic  | 18            |
|   | ● 九九同心<br>Stir-Fried Hong Kong Choy-Sum And Chives   | 18            |
|   | ▼ 四川麻婆豆腐<br>Braised Spicy "Mapo" Tofu With Minced Beef   | 18            |
|   | 蒜茸菘菇芦笋豆腐<br>Wok-Fried Asparagus With Honshimeji<br>Mushroom, Beancurd And Minced Garlic                                      | 18            |
|   | 烤蒜家乡豆腐<br>Braised Homemade Beancurd<br>With Garden Greens And Whole Garlic   | 18            |
|   | 咸鱼鸡粒豆腐煲<br>Claypot Homemade Beancurd<br>With Minced Chicken And Salted Fish  | 20            |
|   |  | _             |





|                       |  | STANDARD |
|-----------------------|--|----------|
| 阿/饭<br>Noodles / Rice | ▼ X0 酱萝卜糕<br>Pan-Fried Carrot Cake With Pork Sausage<br>In XO Chilli Sauce | 15       |
|                       | 大地松菇伊麵<br>Braised E-Fu Noodles With Mushroom,<br>Chives And Plaice Powder  | 18       |
|                       | 牛肉乾炒河<br>Wok-Fried Hor-Fun With Sliced Beef                                | 20       |
|                       | → 砂锅生虾滑蛋河粉  Claypot Hor-Fun With Fresh Prawn In Egg Gravy                  | 24       |
|                       | 肉丝乾炒麵线<br>Wok-Fried "Mee Sua" With<br>Shredded Pork, Egg And Bean Sprouts  | 20       |
|                       | 蠔仔焖麵綫<br>Stewed "Mee Sua" With<br>Oyster, Vegetable And Crab Roe Gravy     | 20       |
|                       | → 小小鲍鱼焖麵綫   Stewed "Mee Sua" Baby Abalone,   Vegetable And Crab Roe Gravy  | 22       |
|                       | → 波士顿龍虾焖麵  | 68       |

Stewed Noodles With

Boston Lobster, Ginger And Scallion





20

48

麵/饭 Noodles / Rice

炒饭 Fried Rice

## 素粒蛋

Egg And Diced Vegetables

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

鹅肝砂煲腊味饭

Black Truffle With Crabmeat And Egg White

MEDIUM 需 40 分钟时间制作 Claypot Rice With Foie Gras, 68 LARGE Preserved Meat And Pork Sausage 40 Minutes Preparation Time 滑鸡砂煲黄姜饭 48 MEDIUM 需 40 分钟时间制作 Claypot Rice With Kampong Chicken, 68 Yellow Ginger And Garlic LARGE 40 Minutes Preparation Time

