点心

Dim Sum

1

STANDARD

and the	窝笋鲜虾饺	8.8	
	Fresh Prawn Dumpling With Celtuce	(4 粒/pcs)	
	蟹黄蒸烧卖	8.8	
	Pork Siew Mai With Crab Roe	(4 粒/pcs)	
	蜜汁叉烧包	6.9	
	Char Siew Bao	(3 粒/pcs)	
CD/	上海小笼包	8	
B	Shanghai Xiao Long Bao	(4 粒/pcs)	
	黑松露素粿	7.2	
	Vegetarian Dumpling With Black Truffle	(3 粒/pcs)	
-	鲍汁鲜竹卷	7.2	
	Beancurd Roll Filled With Minced Pork, Black Fungus And Vegetables In Abalone Sauce	(3 件/pcs)	
	北方饺子	9	
	Fresh Pork Dumpling With Chives	(6 粒/pcs)	
- North	豉汁蒸凤爪	8.8	
	Chicken Feet With Black Bean Sauce		
1	豉汁蒸排骨	8	
	Steamed Black Bean Sauce Pork Rib		
	荷香珍珠鸡	6.6	
	Glutinous Rice With Diced Chicken And Pork Wrapped In Lotus Leaf	(2 件/pcs)	
•	辣椒蟹肉卷	7.2	
$\langle \rangle$	Crispy Chilli Crab Meat Rolls	(4 件/pcs)	



点心

Dim Sum

	沙律米网虾筒	9.9
	Crispy Prawn Roll With Mayo Dressing	(6 件/pcs)
11 16		
	牛肝菌斋春卷	9
- and and a	Vegetable Spring Roll With Porcini Mushroom	(6 件/pcs)
	腊味萝卜糕	8.8
and the second s	Radish Cake With Chinese Pork Sausage	(4 件/pcs)
- Car	And Dried Shrimps	
	擂茶糙米鲜虾肠粉 (只限午餐)	8.8
	Organic Brown Rice Roll With Prawn, Hakka Style	
	(only available for lunch)	
	鲜虾肠粉 (只限午餐)	8
	Rice Roll With Prawns	
	(only available for lunch)	
	蜂巢带子芋角	9
	Yam Dumpling With Scallop, Diced Chicken,	(3 粒/pcs)
	Mushroom And Dried Shrimps	
-	头手叉烧酥	7.5
1000	Baked Honey Pork Char Siew Pastry	(3 件/pcs)
		12.5
		(5 件/pcs)
	葡式焗蛋挞	6
8 8 8 8 V	Portuguese Egg Tarts	(4 粒/pcs)
0)		9 (6 粒/pcs)
	半 人份	_
	黄金饼 Dam and Minard Dark And Chinas In Course Dur	10
	Pan-seared Minced Pork And Chives In Sesame Bun	
	琥珀核桃	12
ALL TO V	Homemade Walnuts With Honey And Sesame (150g)	±



琥珀核桃	
Homemade Walnuts With Honey And Sesame (150g)	



餐前小菜

Appetizers

~	北京烤鸭 馍馍皮,葱,青瓜,特制酱 Roasted Peking Duck With Pancake, Spring Onion, Cucumber And Sweet Sauce	WHOLE HALF	88 48
	爱尔兰挂炉烧鸭 Roasted Irish Silver Hill Duck	WHOLE HALF	80 42
	挂炉烧鸭 - 整只 Roasted Duck	WHOLE	60
(de)	挂炉烧鸭 - 半只 Roasted Duck	HALF	32
*	头手叉烧 Kurobuta Pork Char Siew By Master Chef		18
*	五香花腩片 Kurobuta Pork Belly Marinated With Five Spice		18
°	野菜水果沙律 Organic Mixed Greens And Fruit Cubes Salad		13
	北京鸭、煎鹅肝、沙丹虾 Majestic Trio Combination of Peking Duck, Pan Seared Foie Gras And Wasabi Prawn		28
- 2 :-	煎法国鹅肝伴西瓜 Pan Seared Foie Gras With Watermelon		24
	肝胆相照知心友 Combination of Pan Seared Foie Gras And Kurobuta Char Siew		22

餐前小菜

Appetizers



	椒盐白饭鱼 Crispy Whitebait With Fine Salt And Pepper	16
	椒盐炸生蚝 Crispy Oyster With Fine Salt And Pepper	16
	七味盐烧鱿鱼 Crispy Cuttle Fish Seven Spices Salt	16
	荔枝烧卖 Lychee 'Siew Mai' Sweet, Sour And Spicy Sauce 4pcs	15
	黄金炸鱼皮 Crispy Fish Skin With Salted Egg Yolk	15
	蟹肉皮蛋冻豆腐 Chilled Beancurd With Crabmeat And Century Egg Sauce	13
ø	开胃话梅圣女果 Cherry Vine Tomato With Plum Juice	12
	鵝肝花肉卷 Foie Gras Roll With Minced Pork	15
	脆炸猪大肠 Crispy Pork Intestines	15



乳猪全体 Whole Barbecued Suckling Pig (placed your order 3 days in advance)



汤/羹 Soup / Broth

	豆腐粟米羹 Vegetarian Sweetcorn Soup With Tofu	9
	斋酸辣羹 Hot And Sour Vegetarian Soup	9
	 黑松露素粿素丝羹 Vegetarian Soup With Crystal Black Truffle Dumpling 	12
	龍虾灌汤饺 Lobster Dumpling Soup	12
<u></u>	黄焖蟹肉鱼鳔羹 Crabmeat Broth With Fish Maw	10
	黑松露海中宝 Double-Boiled Sea Treasures Soup With Black Truffle	24
C.	鲨鱼骨汤炖干贝花胶杞子 Shark Cartilage Soup With Fish Maw, Conpoy And Wolf Berry	22



鲍鱼干贝炖竹丝鸡汤	48
Double-Boiled Whole Abalone With Black Chicken,	
Chinese Herbs And Conpoy Soup – 4 Persons	



干贝螺头炖山芭鸡汤 36 Double-boiled Free Range Chicken Soup With

American Conch And Dried Scallop - 4 Persons

鱼翅

Shark's Fin



	PER PERSON
◆ 大華煲仔蟹肉鲍翅 Signature Claypot Shark's Fin Soup With Crabmeat And Mushroom Served With Beansprouts, Coriander Leaf	32
蟹皇蟹肉大鲍翅 Braised Superior Shark's Fin With Crabmeat And Crab Roe	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 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
红烧大盤翅 鲍翅、鲍鱼、花菇、蟹肉、蟹黄 Braised Superior Shark's Fin In Brown Sauce - 8 Persons Shark's Fin, Abalone, Mushroom, Crab Meat, Crab Roe	288
桂花翅生菜盏 Scrambled Egg With Sautéed Shark's Fin And Crabmeat Served On Crispy Lettuce	48
鲍鱼花菇鱼鳔煲 Braised Abalone With Mushroom And Fried Fish Maw Served In Claypot	48
墨西哥鲍鱼 Mexican Abalone (240g)	240
原只鲍鱼 Whole Abalone	12 (8 头/ head) 38



鲍鱼 Abalone

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

38

48 (4 头/ head)

每只 Each

(5 头 /head)

生猛活海鲜

Live Seafood

澳洲龍虾 Australian Lobster (600g)
海盐焗多宝鱼 Turbot Fish Baked With Sea Salt (1kg)
清蒸多宝鱼 Turbot Fish Steamed In Superior Light Soya Sauce (1kg)
野生笋壳 Wild Soon Hock
活象拔蚌 Live Geoduck
阿拉斯加巨螃蟹 Alaskan King Crab









笋壳			
Soon	Hock	700g	

龙虎斑 Tiger Grouper 800g

东星斑 Leopard Coral-Trout 800g

160 每只 Each

Cooking Method:

清蒸 Steamed In Superior Light Soya Sauce

油浸 Fried With Superior Light Soya Sauce

姜葱蒜子 Stewed With Ginger, Scallion And Garlic



SPICY 🖉 VEGETERIAN

每百克 per 100g

88

168

168

15

每只 Each

每只 Each

每只 Each

SEASONAL PRICE

SEASONAL PRICE

48

每只 Each

68

每只 Each

海鲜

Seafood

*	辣椒波士顿龍虾馒头 Boston Lobster Singapore Style Chilli Sauce With Man Tou	75
	七味盐三葱爆波士顿龍虾 Wok-fried Boston Lobster With Seven Spice And Trio Onions	75
	辣椒干烧生虾 Pan-Fried Fresh Prawns With Sweet, Sour And Spicy Sauce	30
, des	豉油皇煎生虾 Pan-Fried Fresh Prawns With Garlic And Sweet Soya Dressing	30
	蒜蓉粉丝蒸大虾 Steamed King Prawn With Crystal Vermicelli And Fragrant Garlic Oil	48
۲	XO 酱炒虾球 Prawn With XO Chilli Sauce And Seasonal Vegetables	32
	辣椒虾球馒头 Fried Prawns With Spicy Chilli Sauce Served With Man Tou	30
¥.	奶柠黄金虾球 Crispy Prawns With Salted Egg Yolk, Creamy Milk And Lemon Sauce	30
	青芥末虾伴三文鱼籽 Wasabi Mayo Dressing Prawn With Salmon Roe	30
	宫保虾仁豆腐 Wok-Fried Prawn And Tofu With Cashew Nuts And Dried Chilli In "Kong Po" Sauce	24



海鲜

Seafood

	鲈鱼扒香槟酱水果野菜 Fried Sea Perch With Champagne Sauce And Mixed Green	38
	甜菜芥兰蒸鲈鱼 Steamed Sea Perch With Kai Lan, Dried Leaf Mustard And Fungus	38
	笋壳茄子豆腐猪油渣煲 Braised Soon Hock Fish With Eggplant, Beancurd And Crispy Pork Lard	48
	姜葱炒斑球 Wok-Fried Grouper Fillet With Ginger And Spring Onion	30
ST.	芥兰炒斑球 Wok-Fried Grouper Fillet With Hong Kong Kailan	30
	姜葱蒜子龙趸鱼腩煲 500 克 Braised Giant Grouper Belly With Garlic And Spring Onion 500g	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	36
	▶ X0 酱带子炒芦笋 Sautéed Diver Scallops With Asparagus In Xo Chilli Sauce	32
	蒜油粉丝蒸竹蚌 Steamed Scotland Bamboo Clam With Crystal Vermicelli And Fragrant Garlic Oil	48

家禽,猪肉

Poultry, Pork

•	宫保腰果鸡丁 Wok-Fried Chicken Cubes With Cashew Nuts And Dried Chilli In Kong Po Style	22
	木耳姜酒鸡煲 Claypot Free Range Chicken With Glutinous Rice Wine, Ginger And Wood Ears	32
	荷叶药材鸡 Steamed Chicken With Chinese Herbs Wrapped In Lotus Leaf	28
	咸鱼鸡粒豆腐煲 Claypot Beancurd With Chicken And Salted Fish	24
•	盐香桃木黄油鸡 Smoked Corn-Fed Chicken With Salt And Hickory	28
	三果咕噜肉 Sweet And Sour Pork With Mixed Fruits	24
	客家花腩煲 Braised Kurobuta Pork Belly Hakka Style Served In Claypot	24
	芋头扣肉 Stewed Kurobuta Pork Belly With Yam	26
	京都肉排 Kyoto Pork Chop	24
	黑椒肉排	24



黑椒肉排	
Black Pepper Pork Chop	

羊肉,牛肉,鳄鱼掌

Lamb, Beef, Crocodile Palm

	中式烤羊排 Grilled Lamb Rack In Honey Dressing Served With Carrot Cake And Pork Sausage	40
~	镬仔煎牛柳野菜 Pan Seared Fillet Of U.S Ribeye, Garden Green In Sesame Sauce And Korean Kimchi	28
	黑椒蒜片牛柳粒 Pan-Fried Diced Of Beef Tenderloin With Black Pepper Sauce	28
	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
	牛筋牛腩萝卜煲 Braised Beef Brisket And Tendon With Radish In Claypot	28
	海盐酱烧鹿儿岛和牛 Seared Kagoshima Wagyu Ribeye With Yuzu Spicy Sauce And Sea Salt	48
	鳄鱼神掌煲 Braised Crocodile Palm Served In A Claypot (300g)	48

蔬菜 Vegetables 豆腐 Beancurd

	上汤蒜子浸苋菜豆腐	24
	Poached Amaranth Leaf With Beancurd And Whole Garlic In Superior Broth	
	烤蒜家乡豆腐 Braised Homemade Beancurd With Whole Garlic	22
	宫保腰果豆腐 Wok-Fried Tofu With Cashew Nuts And Dried Chilli In "Kong Po" Sauce	22
	X0 酱炒露笋 Sautéed Asparagus With XO Chilli Sauce	26
	▼花菇扒时蔬 Seasonal Vegetables With Flower Mushrooms	22
	●甜菜芥兰 Sautéed Kai Lan With Dried Leaf Mustard And Fungus	22
	九九同心 Stir-Fried Choy-Sum, Chives And Minced Garlic	18
	甜梅菜焖云耳 Preserved Dried Leaf Mustard Vegetables With Black Fungus 300g	10
	清炒爽菜 Sautéed Mixed Vegetables With Black Fungus And Sliced Lotus Root	22
	芋头豆筋菜煲 Mixed Vegetables Claypot With Yam And Beancurd Sheet	22
STAR .	蒜蓉炒芥兰 Stir-Fried Kai Lan With Minced Garlic	20



自家制河粉

Homemade

Hor Fun

*	 ◆海鲜芥兰滑蛋河粉 Homemade Hor-Fun With Seafood, Kai Lan Egg Wash Sauce 	24
	砂锅生虾滑蛋河粉 Claypot Homemade Hor-Fun With Fresh Prawn In Egg Wash Sauce	24
S	斑球滑蛋河粉 Homemade Hor-Fun With Grouper Fillet In Egg Wash Sauce	24
	牛肉滑蛋河 Homemade Hor-Fun With Sliced Beef Egg Wash Sauce	24
	鹿儿岛肥牛干炒河粉 Stir-fried Hor-Fun With Sliced Kagoshima Wagyu Beef	38
	银芽菜心干炒河粉 Stir-fried Hor-Fun With Beansprout And Choy Sum Vegetable	20

自家制萝卜糕 Homemade Carrot Cake



X0 酱煎萝卜糕 Pan-Fried Carrot Cake With Pork In XO Sauce

16



X0 辣椒酱		
XO Chilli 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	20
200	海鲜香煎麵 Crispy Noodles With Seafood, Kai Lan Egg Wash Sauce	28
8	波士顿龍虾焖伊麵 (半只) Stewed Noodles With Boston Lobster, Ginger And Spring Onions (Half , 350g)	40
	◆ 波士顿龍虾焖伊麵 (一只) Stewed Noodles With Boston Lobster, Ginger And Spring Onions (Whole)	78

麵线

Mee Sua

海鲜乾炒麵线

-		10	-		٩.,
17		2 Star			
	9	2	-	2	83
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Wok-Fried "Mee Sua" With Diced Seafood, Egg And Bean Sprouts	
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	24
小小鲍鱼焖麵綫 Stewed "Mee Sua" Baby Abalone, Diced Vegetable And Crab Roe Gravy	24

24

20



银芽菜心干炒素面线 Wok-Fried "Mee Sua" With Beansprout And Choy Sum Vegetable

SIGNATURE 🔶 SPICY 🖉 VEGETERIAN

饭 Rice

	STANDARD
鸡蛋菜粒炒饭 Fried Rice With Eggs And Vegetable	18
咸鱼鸡粒银芽蛋炒饭 Fried Rice With Salted Fish, Chicken And Bean Sprouts	22
虾仁蛋炒饭 Fried Rice With Prawns And Egg	22
扬州叉烧虾炒饭 Yang Zhou Fried Rice With BBQ Pork And Shrimps	24
三文鱼籽鸡蛋炒饭 Fried Rice With Salmon Roe And Eggs	26



	Fried Rice With Salmon Roe And Eggs
•	
	Signature Crabmeat Fried Rice With Egg White
	And Black Truffle



And Black Truffle	
砂煲腊味饭	
需 45 分钟时间制作	48
Claypot Rice With Preserved	Meat MEDIUM
-45mins waiting time	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	MEDIUM
And Yellow Ginger	68
-45mins waiting time	LARGE
白饭	1.5



白饭		
Steam Rice		

甜品 Desserts

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1000	-				
1000			-		

	PER PERSON
现磨杏仁茶 Double-boiled Fresh Almond Puree	8
杨枝甘露香草雪糕 Chilled Mango Puree With Sago, Vanilla Ice-Cream	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	38
石蜂糖炖金丝燕窝 Double-boiled Golden Bird's Nest In Honey Rock Sugar	48
香草雪糕 Vanilla Ice-Cream Single Scoop	6
紫米牛油果香草雪糕 Chilled Avocado Puree With Vanilla Ice-Cream And Black Glutinous Rice	8
枫糖冰火榴莲 Crispy King Of Durian Ice Cream With Maple Syrup	10
金浆玉液流沙包	8



金浆玉液流沙包	8
Steamed Custard Buns With Salted Egg Yolk	(4 粒/pcs)



寿桃	9
Longevity Buns	(6 粒/pcs)

•	SIGNATURE	

SPICY SPICY VEGETERIAN