

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



窝笋鲜虾饺

Fresh Prawn Dumpling With Celtuce

9.8

(4 粒/pcs)



蟹黄蒸烧卖

Pork Siew Mai With Crab Roe

9.8

(4 粒/pcs)



蜜汁叉烧包

Char Siew Bao

7.8

(3 粒/pcs)



上海小笼包

Shanghai Xiao Long Bao

9.8

(4 粒/pcs)



黑松露素粿

Vegetarian Dumpling With Black Truffle

8.1

(3 粒/pcs)



鲍汁鲜竹卷

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

8.1

(3 件/pcs)



北方饺子

Fresh Pork Dumpling With Chives

9.6

(6 粒/pcs)



豉汁蒸凤爪

Chicken Feet With Black Bean Sauce

9.8



豉汁蒸排骨

Steamed Black Bean Sauce Pork Rib

9.8



荷香珍珠鸡

Glutinous Rice With Diced Chicken  
And Pork Wrapped In Lotus Leaf

7.8

(2 件/pcs)



辣椒蟹肉卷

Crispy Chilli Crab Meat Rolls

8.8

(4 件/pcs)

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)



播茶糙米鲜虾肠粉 (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 Prawns  
(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

14  
(5 件/pcs)



葡式焗蛋挞  
Portuguese Egg Tarts

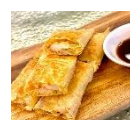
芝麻黄金饼  
Pan-seared Minced Pork And Chives In Sesame Bun

9.9  
(6 粒/pcs)



植物肉煎锅贴  
Pan-Fried Vegan Gyoza

13  
(4 粒/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



软壳蟹野菜沙律

Soft Shell Crab With Organic Greens

22



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



芥末籽荔枝虾球

Lychee Wasabi Prawn Topped With Mustard Seeds

22

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



鹅肝花肉卷

18

Foie Gras Roll With Minced Pork



脆炸猪大肠

18

Crispy Pork Intestines



🍷 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)



龍虾灌汤饺 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 (4 位/ paxs)  
With Matsutake And Conpoy



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



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



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, (8 位/ paxs)  
螺头, 火腿, 山芭鸡, 野生花旗参, 冬虫夏草  
"Buddha Jumps Over The Wall" 138  
Shark's Fin, Supreme Dried Abalone, Dried Scallop, Fish Maw, Sea Cucumber, (add on per pax)  
Deer Tendon, Flower Mushroom, Conch, Chin Hua Ham, Kampong Chicken, Wild 加多一位  
Ginseng, Cordyceps Stem  
(placed your order 2 days in advance)



鱼翅 / 燕窝

PER PERSON

Shark's Fin/  
Bird Nest



 **大華煲仔蟹肉鮑翅** 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  
鮑翅、鮑鱼、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

鮑鱼

Abalone



**鮑鱼花菇煲** 48  
Braised Abalone With Mushroom Served In Claypot



**廿头吉品鮑鱼** 88  
20 Head Supreme Dried Abalone



**南非三头汤鮑** 68  
3 Head South African Abalone



**墨西哥鮑鱼** 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 98  
Steamed Australian Lobster 每只 Each  
With Fragrant Garlic (700g)



上汤焗澳洲龙虾 98  
Australian Lobster In Superior Broth (700g) 每只 Each



清蒸多宝鱼 168  
Turbot Fish Steamed In Superior Light Soya Sauce 每只 Each  
(1kg)



海盐焗多宝鱼 180  
Turbot Fish Baked With Sea Salt (1kg) 每只 Each



清蒸野生笋壳 15  
Wild Soon Hock Steamed 每百克 per 100g  
In Superior Light Soya Sauce



盐烧野生笋壳芦笋 180  
Wild Soon Hock Baked With 每只 Each  
Sea Salt And Asparagus (1.2kg)



清蒸笋壳 68  
Steamed Soon Hock In Superior Light Soya Sauce 每只 Each  
(700g)



油浸笋壳 68  
Deep-Fried Soon Hock In Superior Light Soya Sauce 每只 Each  
(700g)



清蒸龙虎斑 70  
Tiger Grouper Steamed 每只 Each  
In Superior Light Soya Sauce (800g)



清蒸东星斑 168  
Leopard Coral-Trout Steamed 每只 Each  
In Superior Light Soya Sauce (800g)



野生丁加兰 (预定) 20  
Wild Tenggalan Fish 每百克 per 100g  
(placed your order in advance)



野生上游巴丁 (预定) 22  
River Fish Wild Patin 每百克 per 100g  
(placed your order in advance)



斯里兰卡螃蟹 (预定) 15  
Sri Lanka Crab 每百克 per 100g  
(placed your order in advance)

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



蒜油粉絲蒸大蝦 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



辣椒蝦球馒头 36  
Fried Prawns With Spicy Chilli Sauce  
Served With Man Tou



奶檸黃金蝦球 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



西蘭花炒蝦球 36  
Wok-Fried Prawn With Broccoli



腰果蝦仁 30  
Wok-Fried Prawn With Cashew Nuts

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



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

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



秘制咖啡肉排

Crispy Sliced Pork With Secret Coffee Dressing

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



荷叶药材鸡

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

羊肉, 牛肉, 鳄鱼掌, 鹅掌

STANDARD

Lamb, Beef,  
Crocodile Palm, Goose Web



中式烤羊排

48

Grilled Lamb Rack In Honey Dressing  
Served With Carrot Cake And Pork Sausage



镬仔煎牛柳野菜

30

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



黑椒蒜片牛柳粒

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



植物肉煎锅贴

12


Pan-Fried Vegan Gyoza

(4 件/pcs)

## 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




- 植物肉饺子珍珠醋 22  
Vegan Gyoza With Balsamic Pearls

(8 粒/pcs)

## 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 酱茄子焗伊麵

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



#### 龍蝦焗伊麵 (半只)

50

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



#### 🟢 龍蝦焗伊麵 (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



#### 猪油渣蠔仔焗麵綫

28

Stewed "Mee Sua" With Oyster, Pork Lard Cubes  
And Crab Roe Gravy



#### 🟢 小小鲍鱼焗麵綫

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

饭  
Rice

STANDARD



净鸡蛋炒饭  
Fried Rice With Eggs

20



鸡蛋蒜蓉炒饭  
Fried Rice With Eggs And Fragrant Garlic

22



净菜粒炒饭  
Fried Rice With Diced Vegetable

22



鸡蛋菜粒炒饭  
Fried Rice With Eggs And Vegetable

24



咸鱼鸡粒银芽蛋炒饭  
Fried Rice With Salted Fish, Chicken And Bean Sprouts

26



虾仁蛋炒饭  
Fried Rice With Prawns And Egg

26



扬州叉烧虾炒饭  
Yang Zhou Fried Rice With BBQ Pork And Shrimps

26



飞鱼籽带子粒炒饭  
Ebiko Fried Rice With Diced Scallops

28



黑松露蟹肉蛋白炒饭  
Signature Crabmeat Fried Rice With Egg White  
And Black Truffle

28



砂煲腊味饭 (需 45 分钟时间制作)  
Claypot Rice With Preserved Meat (45mins waiting time)

48

MEDIUM

68

LARGE



甘榜滑鸡配砂煲黄姜饭 (需 45 分钟时间制作)  
Claypot Rice With Kampong Chicken  
And Yellow Ginger (45mins waiting time)

48

MEDIUM

68

LARGE



白饭  
Steam Rice

1.5

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



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 | 美禄)  
Homemade Ice Cream Double Scoop (Vanilla | Milo)

10



红豆牛油果香草雪糕  
Chilled Avocado Puree  
With Vanilla Ice-Cream And Red Bean

10



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

13



脆炸尖不达雪糕  
Crispy Fried Cempedak Ice Cream

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)