

## 餐前小品 Appetizer

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| 糖心皮蛋酸薑<br>Preserved Duck Egg with Pickled Ginger  | \$68  |
|  陳年紹慶花雕醉鮑魚 (兩隻)<br>Abalone in Aged Shaoxing Wine (2 pieces)                  | \$138 |
| 威士忌鵝肝<br>Whisky Foie Gras   | \$168 |
|  重慶口水雞<br>Chicken in Chilli Oil Sauce  | \$168 |
| 陳年紹興花雕醉雞<br>Chicken in Aged Shaoxing Wine   | \$168 |
| 金陵鹽水鴨<br>Jinling Brined Duck  | \$138 |
| 老醋海蜇花<br>Jelly Fish tossed with Aged Vinegar  | \$138 |
| 椒鹽九肚魚<br>Crispy Bombay Duck Fish with Spicy Pepper Salt   | \$168 |
|  鮮沙薑撈豬手<br>Pork Knuckle tossed with Fresh Sand Ginger                      | \$158 |
| 蒜泥雲白肉<br>Shredded Pork with Garlic & Chilli Sauce   | \$168 |
| 雞絲粉皮<br>Shredded Chicken with Bean Jelly & Peanut Sauce   | \$128 |
| 四喜烤麩<br>Braised Wheat Gluten with Bamboo Shoots and Broad Beans   | \$68  |
|  黑金蒜香脆豆腐<br>Crispy Bean Curd with Deep-fried Garlic                        | \$98  |
|  酥炸時令野菌素鵝<br>Deep-fried Bean Curd Sheet Rolled with Seasonal Wild Mushroom | \$138 |

## 燒味 Barbequed & Roast

 御苑蜜餞黑豚叉燒 Barbecued Pork Glazed with Honey		\$258
 即燒乳豬件 Roasted Suckling Pig		\$268
冰燒三層肉 Crispy Pork Belly		\$198
乳豬燒味雙併 Roasted Suckling Pig and Barbequed Meat Combination		\$318
燒味雙併 Barbequed Meat Combination		\$268
脆皮炸子雞 Deep-fried Crispy Chicken	壹隻 Whole bird	\$488
	半隻 Half bird	\$258
桶子豉油雞 Supreme Soya Sauce Chicken	壹隻 Whole bird	\$488
	半隻 Half bird	\$258
潮蓮脆燒鵝 Crispy Roasted Goose		\$268
生炸妙齡石岐乳鴿 Deep-fried Baby Pigeon	壹隻 Whole bird	\$108

## 湯羹類 Soup


每位/per person

-  原盅佛跳牆 (請 24 小時前預訂) \$398  
Double-boiled Shark's Fin, Abalone, Fish Maw and Sea Cucumber Soup  
(Please order 24 hours in advance)
-  鮮魚湯竹笙燉花膠湯 \$368  
Double-boiled Fresh Fish Soup with Fish Maw and Bamboo Pith
- 雲南松茸金耳燉花菇湯 \$138  
Double-boiled Mushroom Soup  
with Yunnan Matsutake and Golden Fungus
- 淮山杞子燉螺頭雞湯 \$138  
Double-boiled Chicken Soup  
with Chinese Yam, Wolfberries and Sea Whelk
- 杏汁燉白肺湯 \$128  
Double-boiled Pork Lung Soup with Almond Juice
-  順德花膠拆魚羹 \$198  
Shunde-style Fish Soup with Fish Maw
-  皇帝蟹肉酸辣羹 \$168  
Hot and Sour Soup with King Crab Meat
- 蟹肉粟米羹 \$88  
Sweet Corn Soup with Crab Meat
- 鮮茄珍菌素菜羹 \$88  
Fresh Tomato and Wild Mushroom Soup

## 魚翅 Shark's Fin

	每位/per person
頂湯紅燒海虎翅 Braised Superior Shark's Fin in Supreme Broth	時價 Seasonal Price
乾燒蟹肉海虎翅 Superior Shark's Fin with Crab Meat	時價 Seasonal Price
原隻火瞳雞燉鮑翅 (24 兩翅) (請 24 小時前預訂, 一鼎約 10-12 位用) Double-boiled Superior Shark's Fin Soup with Whole Chicken and Yunnan Ham (24 taels Shark's Fin) (Please order 24 hours in advance, one portion for 10 - 12 persons)	\$8000
生拆蟹肉乾撈翅 (3 兩翅) Shark's Fin and Crab Meat served with Bouillon on Side (3 taels Shark's Fin)	\$638
頂湯紅燒大鮑翅 (3 兩翅) Braised Shark's Fin with Supreme Broth (3 taels Shark's Fin)	\$588
宣威肘子燉鮑翅 (3 兩翅) Double-boiled Shark's Fin Soup with Yunnan Ham (3 taels Shark's Fin)	\$588
高湯菜膽燉排翅 (2 兩翅) Double-boiled Shark's Fin with Cabbage and Supreme Broth (2 taels Shark's Fin)	\$388
雲腿桂花蟹肉炒魚翅 (2 兩翅) Sautéed Shark's Fin with Crab Meat, Yunnan Ham and Egg (2 taels Shark's Fin)	\$488 (例/Regular)

## 燕窩 Bird's Nest

 官燕鷓鴣粥 (請 24 小時前預訂, 4-5 位用) Braised Partridge Congee with Supreme Bird's Nest (Please order 24 hours in advance, for 4 - 5 persons)	\$888 (例窩/Regular)
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	每位/per person
頂湯紅燒官燕盞 Braised Bird's Nest in Superior Broth	\$498
珊瑚蟹肉竹筍官燕卷 (製作需時 30 分鐘) (兩條) Bird's Nest Rolls with Crab Meat and Bamboo Pith (Preparation time 30 mins) (2 pieces)	\$498
蟹肉燴官燕盞 Braised Bird's Nest with Crab Meat	\$498
雞蓉燕窩羹 Braised Bird's Nest with Minced Chicken	\$228
冰花燉官燕 Double-Boiled Supreme Bird's Nest Soup with Rock Sugar	\$498


## 鮑魚類 Abalone

	每隻/per abalone
蠔皇原隻二十頭日本吉品鮑魚 Braised Whole Yoshihama Abalone with Oyster Sauce (20-head)	時價 Seasonal Price
蠔皇原隻二十五頭日本吉品鮑魚 Braised Whole Yoshihama Abalone with Oyster Sauce (25-head)	時價 Seasonal Price
蠔皇原隻三十頭日本吉品鮑魚 Braised Whole Yoshihama Abalone with Oyster Sauce (30-head)	時價 Seasonal Price
蠔皇原隻二十二頭南非吉品鮑魚 Braised Whole South Africa Abalone with Oyster Sauce (22-head)	\$368
蠔皇原隻南非四頭鮑魚 Braised Whole South Africa Abalone with Oyster Sauce (4-head)	\$288
蠔皇原隻南非六頭鮑魚 Braised Whole South Africa Abalone with Oyster Sauce (6-head)	\$238

## 海味類 Dried Seafood

	每位/per person
乾隆燴四寶 (鮑魚、花膠、關東遼參、日本天白厚花菇) Braised Four Delicacies, Abalone, Fish Maw, Kanto Sea Cucumber and Premium Japan Shiitake Mushroom	\$888
關東遼參扣天洋花膠 Braised Kanto Sea Cucumber with Premium Fish Maw	\$768
天洋花膠扣鵝掌 Braised Premium Fish Maw with Goose Web	\$668
關東遼參扣鵝掌 Braised Kanto Sea Cucumber with Goose Web	\$288
脆皮澳洲野生黃玉參扒鮮黃耳 Deep-fried Australian Wild Yellow Sea Cucumber with Fresh Golden Fungus	\$238
日本天白厚花菇扣鵝掌煲 Casserole of Premium Japan Shiitake Mushroom with Goose Web	\$288 (例/Regular)

# 海鮮 Seafood

 三色芝士焗釀蟹蓋 (兩位起/Minimum 2 persons) 每隻/per piece  
Baked Crab Shell stuffed with Crabmeat, Onion and Cheese \$228  
(製作需時 25 分鐘 / preparation time 25 minutes)


百花炸釀蟹鉗 (兩位起/Minimum 2 persons) 每隻/per piece  
Deep-fried Crab Claw coated with Minced Shrimp \$98


長腳蟹肉雲腿白肉蒸乳酪 \$288  
Steamed King Crab Meat, Egg White and Yunnan Ham

珊瑚芙蓉蝦球 \$368  
Sautéed Prawn topped with Egg White and Crab Roe

  豉味大千爆蝦球 \$338  
Stir-fried Prawn with Chili, Black Bean Sauce

砵酒焗生蠔 \$298  
Baked Oysters with Port Wine

 雞油花雕陳皮蒸馬友 (每條) \$538  
Steamed Threadfin Fish with Dried Tangerine Peel,  
Aged Shaoxing Wine and Chicken Jus (per tail)

 順德煎焗魚嘴 \$288  
Pan-fried Fish Head with Spring Onion, Ginger

XO 醬鮮黃耳蘆筍炒斑球 \$368  
Sautéed Garoupa Fillet, Asparagus, Golden Fungus with XO Sauce

豉汁涼瓜炆斑頭腩煲 \$298  
Casserole of Garoupa with Bitter Melon and Black Bean Sauce

蒜子火腩大鱔煲 \$298  
Casserole of White Eel, Roasted Pork Belly with Garlic

陳皮豉汁蒸白鱈 \$298  
Steamed White Eel, Dried Tangerine Peel with Black Bean Sauce

## 牛類 Beef

-   豉蒜鹹菜尖椒炒 M5 和牛粒 \$388  
Stir-fried M5 Wagyu Beef, Preserved Vegetable  
with Chili Pepper, Garlic in Black Bean Sauce
-  德陽金酸湯安格斯牛肉 \$328  
Slices of Angus Beef in Hot and Sour Golden Broth
- 老式菜遠炒黑安格斯牛肉 \$288  
Traditional Stir-fried Black Angus Beef with Choy Sum
- 中式煎牛柳 \$268  
Pan-fried Beef Tenderloin Fillet with Onion, Sweet and Sour Flavour
- 清湯蘿蔔牛腩煲 \$268  
Casserole of Beef Brisket and Turnip with Superior Broth
-   咖哩薯仔牛腩煲 \$268  
Braised Curry Beef Brisket with Potato in Casserole

## 豬類 Pork


-  惠州梅菜扣肉煲 \$238  
Casserole of Pork Belly with Preserved Vegetable
- 椒鹽蒜香焗肉排 \$238  
Deep-fried Pork Rib with Garlic and Spicy Pepper Salt
- 鮮果咕嚕肉 \$188  
Sweet and Sour Pork with Fresh Fruit and Capsicum
- 馬友鹹魚煎黑豚肉餅 \$188  
Pan-fried Minced Pork with Salted Threadfin Fish
- 章魚馬蹄蒸黑豚肉餅 \$188  
Steamed Minced Pork with Dried Squid and Water Chestnuts


## 家禽類 Poultry

北京片皮鴨 (請 24 小時前預訂) 壹隻 \$698  
Peking Duck (Please order 24 hours in advance) Whole bird

二食菜式選擇 (請選擇 1 款): 二食 \$188  
2nd Course  
1. 鴨崧生菜片  
2. 味菜豉椒炒鴨柳  
3. 老菜脯燒鴨粥

Second Course Choice (please select one):  
1. Stir-fried Minced Duck with Lettuce Cup  
2. Sautéed Shredded Duck with Preserved Vegetable and Black Bean Sauce  
3. Roasted Duck Congee with Preserved Vegetable

 御苑八寶鴨 (壹隻, 請 24 小時前預訂) \$588  
Imperial Eight-Treasure Stuffed Duck  
(Whole duck, please order 24 hours in advance)  
Steamed Deep-fried Duck stuffed with Lotus Seed, Barley, Ginkgo, Shiitake Mushroom,  
Glutinous Rice, Conpoy, Bamboo Shoots, Salted Egg York and Chicken

 金華玉樹雞 (製作需時約 30 分鐘) 壹隻 \$688  
Sliced Boneless Chicken with Yunnan Ham and Whole bird  
Mushroom (30 minutes preparation time approximately) 半隻 \$368  
Half bird

荷香花雕雲腿天白菇蒸滑雞 \$258  
Steamed Chicken with Premium Shiitake Mushroom,  
Aged Shaoxing Wine on Lotus Leaf

 歌樂山無骨辣子雞 \$258  
Deep-fried Diced Chicken with Hot Chilli Pepper

 宮保雞丁 \$258  
Stir-fried Kung Pao Chicken

鹹魚雞粒茄子煲 \$188  
Casserole of Eggplant, Chicken and Salty Fish

西檸汁脆香雞 \$188  
Crispy Fried Chicken with Lemon Sauce

 招牌菜式 Signature Dish

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開瓶費/每瓶: 餐酒/香檳 \$300、烈酒 \$350  
Corkage fee/per bottle: Wine \$300, Spirits \$350

## 健康素食 Health Delicacies

椰汁香芋南瓜煲 Casserole of Taro and Pumpkin with Coconut Cream	\$168
鮮百合芥蘭炒鮮黃耳 Sautéed Fresh Golden Fungus with Kale and Lily Bulb	\$188
懷舊溫公齋煲 Braised Black Fungus, Bean Curd Stick, Eggplant, String Bean, Vermicelli and Vegetable and Taro	\$168
杏汁杞子鮮枝竹泡勝瓜 Simmered Angled Luffa, Bean Curd Stick and Wolfberries in Almond Jus	\$168
欖菜乾煸四季豆 Sautéed String Bean with Preserved Olive Vegetables	\$148
花菇紅燒豆腐 Braised Bean Curd with Shiitake Mushroom	\$148

## 豆腐、蔬菜 Bean Curd & Vegetable

 蝦籽柚皮 Braised Pomelo Peel with Dried Shrimp Roe	\$228
梅菜肉鬆瑤柱蒸時蔬 Steamed Seasonal Vegetable with Conpoy, Minced Pork and Preserved Vegetable	\$198
瑤柱海味雜菜煲 Casserole of Assorted Vegetable, Dried Seafood and Conpoy in Soup	\$158
 蝦醬砂鍋唐生菜 Casserole of Chinese Lettuce with Preserved Shrimp Paste	\$158
麵醬砂鍋白菜苗 Casserole of Baby Pok Choy with Bean Paste	\$158
乳香海味節瓜粉絲煲 Casserole of Hairy Melon with Dried Seafood and Vermicelli	\$158
 四川麻婆豆腐 Braised Bean Curd with Minced Pork and Chilli Paste	\$158
豉油王蒸鴛鴦山水豆腐 Steamed Silky Dual Bean Curd with Premium Soy Sauce	\$138

## 飯、麵類 Rice & Noodles

御苑炒飯	\$268
Imperial City Fried Rice with Chopped Barbequed Pork, Scallop, Shrimp, Conpoy with Black Bean and Chilli	
龍蝦湯海鮮貴妃泡飯	\$268
Poached Seafood Rice in Lobster Broth top with Crispy Rice	
鮑魚汁海味雞粒燴飯	\$238
Braised Rice with Dried Seafood, Chicken, Sea Cucumber in Abalone Sauce	
瑤柱玉帶蛋白炒飯	\$228
Fried Rice with Egg White, Scallop and Conpoy	
鹹魚石斑炒飯	\$228
Fried Rice with Garoupa and Salted Fish	
芝士焗海蝦稻庭烏冬煲	\$288
Casserole of Inaniwa Udon with Prawn and Cheese	
鴻圖窩伊麵	\$288
E-fu Noodles with Crab Meat, Crab Roe, Egg in Superior Soup	
上湯海蝦球煎麵	\$268
Fried Egg Noodles with Prawn in Superior Soup	
薑蔥叉燒蝦子撈麵	\$228
Egg Noodles tossed with Shrimp Roe, Shredded Barbequed Pork, Spring Onion and Ginger	
韭黃乾燒伊麵	\$188
Braised E-fu Noodles with Mushroom and Yellow Chives	
香蔥滑蛋蝦球煎米粉	\$268
Fried Rice Noodles with Scallions, Scrambled Egg and Prawn	
豉椒龍躉球炒河粉	\$288
Fried Flat Rice Noodles with Giant Garoupa Fillet, Bell Peppers and Black Bean Sauce	
沙茶安格斯牛肉炒河粉	\$268
Fried Flat Rice Noodles with Angus Beef and Shacha Sauce	

