



外賣熱線 Takeaway Hotline: 2829 7980

## 冷盤、前菜 Appetizer

	糖心皮蛋酸薑 Preserved Duck Egg with Pickled Ginger	\$ 88
	五香鴨舌 Marinated Duck Tongue with Five-spice	\$178
	花雕醉豬手 Pork Knuckle in Chinese Yellow Wine	\$178
	花雕醉雞 Chicken in Chinese Yellow Wine	\$188
	香煎花雕醉雞 Pan-fried Chicken in Chinese Yellow Wine	\$198
	川味口水雞 Chicken in Chilli Oil Sauce	\$188
	蒜泥黃瓜 Cucumber tossed with Garlic	\$98
	蒜泥白肉 Pork with Garlic & Chilli Sauce	\$178
	黑松露鮮菌素鵝 Deep-fried Bean Curd Sheet rolled with Wild Mushroom and Black Truffle	\$ 158
	陳醋海蜇頭 Jelly Fish tossed with Aged Vinegar	\$158
	椒鹽九肚魚 Crispy Bombay Duck Fish with Salted Chilli	\$ 168
	米椒伴木耳 Black Fungus tossed with Chilli	\$98
	七味脆豆腐 Crispy Bean Curd	\$98
	四喜烤麩 Bamboo Shoots and Broad Beans	\$88
	雞絲粉皮 Chicken with Bean Jelly & Peanut Sauce	\$108

# 燒味 Barbequed & Roast

👍 蜜汁靚叉燒	\$ 278
Barbequed Pork glazed with Honey	
化皮乳豬件	\$ 288
Roasted Suckling Pig	
掛爐燒鵝皇	\$ 258
Roasted Goose	
冰燒三層肉	\$ 208
Crispy Pork Brisket	
桶子豉油雞 (半隻)	\$ 248
Supreme Soya Sauce Chicken (half bird)	
燒味雙拼	\$ 288
Barbequed Meat Combination	
乳豬燒味雙拼	\$ 338
Roasted Suckling Pig and Barbequed Meat Combination	

# 湯、羹 Soup

	每位/per person
👍 杏汁燉白肺湯	\$ 118
Double-boiled Pork Lung Soup with Almond Juice	
👍 珍菌螺頭燉老雞湯	\$ 118
Double-boiled Sea Whelk with Wild Mushrooms and Chicken Soup	
金瑤白玉海皇羹	\$ 108
Bean Curd Soup with Conpoy and Seafood	
魚肚粟米羹	\$ 98
Fish Maw and Sweet Corn Soup	
番茄珍菌素羹	\$ 98
Tomato and Wild Mushroom Soup	
西湖牛肉羹	\$ 98
Minced Beef Soup with Crab Meat and Egg White	
酸辣海鮮羹	\$ 98
Hot and Sour Seafood Soup	
👍 懷舊佛跳牆	\$ 388
Double-boiled Shark's Fin, Abalone, Fish Maw and Sea Cucumber Soup	

## 魚翅 Shark's Fin

每位/per person

生拆蟹肉乾撈翅

\$688

Braised Shark's Fin and Crab Meat served with Bouillon on Side

高湯燉鮑翅

\$568

Double-boiled Shark's Fin with Superior Soup

紅燒大鮑翅

\$568

Braised Superior Shark's Fin Soup with Brown Sauce



肘子菜膽燉翅

\$488

Double-boiled Shark's Fin, Sliced Yunnan Ham and Cabbage Soup

煲仔海皇排翅

\$488

Braised Shark's Fin Soup with Seafood in Casserole

## 燕窩 Bird's Nest

每位/per person

黃耳竹笙燕窩羹

\$198

Braised Bird's Nest Soup with Yellow Fungus and Bamboo Pith

生拆蟹肉雞蓉燴燕窩

\$198

Braised Bird's Nest with Crab Meat and Minced Chicken



紅燒燴官燕

\$498

Braised Superior Bird's Nest in Brown Sauce



生磨杏汁燉官燕

\$498

Double-boiled Sweetened Supreme Bird's Nest Soup with Almond Cream



招牌菜式 Signature Dish

# 鮑、參、海味 Dried Seafood

	每隻/per abalone
蠔皇原隻二十頭吉品鮑魚	時價
Braised Whole Yoshihama Abalone with Oyster Sauce (20-head)	
蠔皇原隻二十五頭吉品鮑魚	時價
Braised Whole Yoshihama Abalone with Oyster Sauce (25-head)	
蠔皇原隻三十頭吉品鮑魚	時價
Braised Whole Yoshihama Abalone with Oyster Sauce (30-head)	
蠔皇原隻南非六頭鮑魚	\$238
Braised Whole South Africa Abalone with Oyster Sauce	
 蠔皇原隻澳洲三頭鮑魚	\$600
Braised Whole Australian Abalone with Oyster Sauce	
鮑魚汁炆日本關西遼參	每條/per cucumber
Slow-cooked Whole Kansai Sea Cucumber with Abalone Sauce	\$238
 蠔皇花膠扣玉掌	每位/per person
Braised Fish Maw and Goose Web with Oyster Sauce	\$668
鮑魚汁扣花膠(每件約三兩重)	每件/per piece
Braised Fish Maw with Abalone Sauce	\$980
蠔皇花菇玉掌煲	\$250
Casserole of Goose Web and Black Mushroom with Oyster Sauce	
京葱爆刺參	\$358
Sautéed Sea Cucumber with Leeks	
桂花銀芽炒魚肚	\$318
Stir-fried Shredded Fish Maw with Egg and Bean Sprout	
 酸辣海參煲	\$358
Casserole of Sea Cucumber in Hot and Sour Sauce	

# 海鮮 Seafood

	芝士黃金焗蟹蓋	每隻/per piece
	Baked Crab Shell stuffed with Crabmeat, Onion and Cheese (製作需時 25 分鐘 / preparation time : 25 minutes)	\$218
	百花鑲蟹鉗	每隻/per piece
	Crispy Crab Claw coated with Minced Shrimp	\$108
	老乾媽甜酸菜炒雙蚌	\$268
	Stir-fried Clam Duo with Sour Vegetable in Lao Gan Ma Chilli Sauce	
	薑蔥美洲生蠔煲	\$298
	Casserole of American Oyster with Ginger and Spring Onion	
	麻辣水煮魚片	\$338
	Sliced of Garoupa simmered in Sichuan Chilli Broth	
	紅燒斑腩煲	\$318
	Casserole of Garoupa's Belly with Bean Curd	
	芙蓉珊瑚蝦球	\$358
	Sautéed Prawn topped with Crab Roe and Egg White	
	黑椒粉絲海蝦煲	\$338
	Casserole of Shrimp with Vermicelli and Black Pepper	
	豉油皇煎海蝦	\$338
	Pan-fried Prawn with Soy Sauce	
	黃金明蝦球	\$338
	Sautéed Crispy Prawn coated with Salty Egg Yolk	
	XO 醬燒鱈球	\$298
	Roasted Eel with XO Sauce	
	北海道元貝皇 (燒汁/鮑汁)	每隻/per piece
	Pan-fried Hokkaido Scallop (Gravy/Abalone Sauce)	\$148



## 牛、豬 Beef & Pork

惹味和牛尾煲 \$398

Casserole of Australian Wagyu Oxtail in our Chef's Sauce

清湯蘿蔔牛腩煲 \$268

Casserole of Beef Brisket and Turnip with Superior Soup

 水煮滑牛肉 \$268

Slices of Beef simmered in Sichuan Chilli Broth

 德陽金酸湯滑牛肉 \$268

Slices of Beef in Hot and Sour Golden Broth

黑椒牛仔骨煲 \$278

Casserole of Beef Short Rib in Black Pepper Flavour

蒜香安格斯牛肉粒 \$268

Stir-fried Angus Beef Cubes with Garlic

 秘製海山骨 \$220

Crispy Pork Rib Marinated with Preserved Shrimp Paste

椒鹽焗肉排 \$220

Deep-fried Pork Rib with Salty Chilli

大澳蝦醬銀魚蒸肉根 \$178

Steamed Pork Fillet with Silver Fish in Preserved Shrimp Paste

菠蘿咕嚕肉 \$188

Sweet and Sour Pork with Pineapple and Capsicum

蜜桃生炒骨 \$188

Sweet and Sour Pork Rib with Peach and Capsicum

陳皮土魷剁肉餅 \$188

Steamed Minced Pork Cake with Squid and Dried Mandarin Peel

梅菜皇扣肉煲 \$230

Casserole of Pork Belly with Preserved Vegetable

# 家禽 Poultry

	棗皇魚肚蒸滑雞 Steamed Chicken with Fish Maw and Red Dates		\$258
	風味辣子雞 Deep-fried Chicken with Chilli “Sichuan Style”		\$248
	鹹魚雞粒豆腐煲 Casserole of Chicken with Bean Curd and Salty Fish		\$198
	鮑魚炆滑雞煲 Casserole of Abalone and Chicken		\$328
	荔茸香酥鴨 Deep-fried Boneless Duck coated with Taro Paste	壹隻 whole bird	\$528
		半隻 half bird	\$268
	脆皮龍崗雞 Deep-fried Crispy Chicken	壹隻 whole bird	\$498
		半隻 half bird	\$258
	金華玉樹雞 Sliced Boneless Chicken with Yunnan Ham and Green	壹隻 whole bird	\$560
		半隻 half bird	\$280
	北京片皮鴨 (需預訂) Peking Duck (advance order)	壹隻 whole bird	\$738
	二食菜式: 鴨崧生菜片 Second Crouse: Stir-fried Minced Duck with Lettuce Cup	二食 2nd Course	\$180
	紅燒妙齡鴿 Deep-fried Baby Pigeon	每隻 per bird	\$118



## 豆腐、蔬菜 Bean Curd & Vegetable

	麻婆辣豆腐	\$168
	Braised Bean Curd with Minced Pork and Chilli Paste	
	家鄉豆腐煲	\$168
	Casserole of Minced Pork with Bean Curd and Salted Vegetable	
	伴水芹香鮮玉帶	\$258
	Sautéed Scallop with Lotus Root, Celery, Snow Pea and Lily Bulb	
	豉汁帶子蒸豆腐	\$238
	Steamed Scallop on Bean Curd with Black Bean Sauce	
	蠔皇雙冬扒時蔬	\$178
	Braised Vegetable with Black Mushroom and Bamboo Shoot in Oyster Sauce	
	御苑小炒皇	\$198
	Sautéed Celery, Barbequed Pork, Shrimp and Scallop	
	啫啫肉根大芥菜	\$178
	Casserole of Pork Fillet with Green Mustard	
	蝦醬啫啫唐生菜	\$158
	Casserole of Chinese Lettuce with Preserved Shrimp Paste	
	瑤柱雜菜煲	\$178
	Casserole of Assorted Vegetable and Conpoy with Soup	
	海南涼瓜肉絲黃豆煲	\$198
	Casserole of Bitter Melon with Shredded Pork and Yellow Bean	
	海味節瓜粉絲煲	\$178
	Casserole of Hairy Gourd with Dried Seafood and Vermicelli	

# 健康素食 Health Delicacies

椰汁香芋南瓜煲	\$168
Casserole of Taro and Pumpkin with Coconut Cream	
欖菜乾煸四季豆	\$168
Sautéed String Bean with Pickled Vegetable and Black Mushroom	
花菇燒豆腐	\$168
Braised Bean Curd with Black Mushroom	
懷舊溫公齋煲	\$158
Braised Black Fungus, Bean Curd Stick, Eggplant, String Bean, Vermicelli and Vegetable in Taro Sauce	
榆耳百合炒蓮藕片	\$158
Sautéed Lotus Root with Lily Bulb, Honey Bean and Elm Fungus	
菜甫涼瓜煎蛋角	\$168
Pan-fried Omelet with Preserved Radish and Bitter Melon	
杏汁杞子鮮枝竹泡勝瓜	\$158
Simmered Angled Luffa, Bean Curd Sheet and Wolfberries in Almond Juice	
雲耳百合炒鮮淮山	\$158
Sautéed Black Fungus and Lily Bulb with Yam	
竹筴鼎湖上素	\$198
Braised Assorted Fungus and Mushroom with Bamboo Pith	

# 溫馨家鄉菜

## Warmth Home Delicious

順德煎焗魚嘴 \$ 298  
Pan-fried Fish Head with Spring Onion and Ginger

薑蔥焗魚雲 \$ 278  
Baked Grass Carp Head with Ginger and Spring Onion

家鄉南乳扣豬手 \$208  
Braised Pork Knuckle with Red Bean Curd Paste

陳皮蒸牛肉餅 \$ 188  
Steamed Minced Beef Cake with Dried Mandarin Peel

滑蛋鮮茄牛肉 \$ 158  
Scrambled Egg with Beef and Tomato

金針雲耳牛腩煲 \$ 208  
Casserole of Beef Shank with Black Fungus and Dried Lily Bud

紅燒琵琶豆腐 \$ 158  
Braised Bean Curd with Dace Fish Paste and Chinese Ham

漁香茄子煲 \$ 158  
Spicy Eggplants with Minced Pork in Clay Pot

# 家常菜

## Home Enrichment Dishes

	粟米石斑塊	\$ 328
	Deep-fried Garoupa Fillet with Sweet Corn Sauce	
	薑蔥炒斑球	\$ 328
	Stir-fried Garoupa Fillet with Ginger and Spring Onion	
	醬皇干鍋海鮮粉絲煲	\$318
	Casserole of Seafood with Vermicelli	
	蝦籽柚皮	\$ 220
	Braised Pomelo Skin with Dried Shrimp Roe	
	桂花梨黑醋肉桂骨	\$248
	Braised Pork Rib with Osmanthus and Pear in Black Vinegar Sauce	
	中式牛柳脯	\$ 278
	Fried Beef Tenderloin Fillet with Onion in Sweet and Sour Flavour	
	蟹肉圍蝦蒸雞蛋白	\$ 298
	Steamed Egg White with Crab Meat and Shrimp	
	櫻花蝦魚腐煮勝瓜	\$ 208
	Sautéed Angled Luffa with Sakura Shrimp and Fish Curd	

## 飯、麵 Rice & Noodles

👍	粒粒泡貴妃飯	\$238
	Poached Rice with Diced Seafood in Fish Broth	
	蒜香櫻花蝦海鮮炒飯	\$218
	Fried Rice with Sakura Shrimp, Seafood and Garlic	
	桂花瑤柱蟹肉炒米粉	\$218
	Stir-fried Rice Noodles with Crab Meat, Conpoy and Egg	
	鮑汁海味燴飯	\$238
	Braised Rice with Dried Seafood, Chicken, Sea Cucumber in Abalone Sauce	
👍	梅菜豚肉脆米飯	\$228
	Fried Rice with Pork Belly and Preserved Vegetable	
	上湯蝦球烏冬麵	\$248
	Undo Noodles with Prawn in Superior Soup	
👍	鮑汁薑蔥叉燒撈粗麵	\$218
	Egg Noodles tossed with Shredded Barbequed Pork, Spring Onion, Ginger and Abalone Sauce	
	鮑汁金菇炆伊麵	\$198
	Braised E-fu Noodles with Enoki Mushroom in Abalone Sauce	
	香蔥頭抽帶子炒麵	\$238
	Stir-fried Noodles with Scallop and Supreme Soy Sauce	
	鴻圖窩伊麵	\$268
	E-fu Noodles with Crab Meat, Crab Roe and Egg in Superior Soup	
	菜蘆龍躉球炒河粉	\$248
	Fried Rice Flour Noodles with Giant Grouper Fillet	
	金瑤玉帶蛋白炒飯	\$238
	Fried Rice with Duo Scallop and Egg White	