



外賣熱線 Takeaway Hotline: 2829 7980

冷盤、前菜 Appetizer

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|---|---|--------|
| | 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

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|---|---|--------|
| 👍 | 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

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|---|--|---------------|
| | | 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

\$628

Double-boiled Shark's Fin with Superior Soup

紅燒大鮑翅

\$628

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 醬燒鱔球 | \$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

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|  | 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

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|--|-------|
| 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

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|---|---|-------|
| 👍 | 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 | |