



外賣熱線 Takeaway Hotline: 2829 7980

## 冷盤、前菜 Appetizer

	糖心皮蛋酸薑	\$ 88
	Preserved Duck Egg with Pickled Ginger	
	鎮江餠肉	\$138
	Chilled Crystal Ham	
	五香鴨舌	\$168
	Marinated Duck Tongue with Five-spice	
	金陵鹽水鴨	\$168
	Salty Duck	
	花雕醉豬手	\$168
	Pork Knuckle in Chinese Yellow Wine	
	花雕醉雞	\$168
	Chicken in Chinese Yellow Wine	
	香煎花雕醉雞	\$198
	Pan Fried Chicken in Chinese Yellow Wine	
	川味口水雞	\$168
	Chicken in Chilli Oil Sauce	
	蒜泥黃瓜	\$88
	Cucumber tossed with Garlic	
	蒜泥白肉	\$168
	Pork with Garlic & Chilli Sauce	
	黑松露鮮菌素鵝	\$ 148
	Deep Fried Bean Curd Sheet rolled with Wild Mushroom and Black Truffle	
	陳醋海蜇頭	\$148
	Jelly Fish tossed with Aged Vinegar	
	椒鹽九肚魚	\$ 148
	Crispy Bombay Duck Fish with Salted Chilli	
	七味墨魚鬚	\$ 148
	Crispy Cuttlefish with Spicy	
	米椒伴木耳	\$88
	Black Fungus tossed with Chilli	
	七味脆豆腐	\$88
	Crispy Bean Curd	
	四喜烤麩	\$88
	Bamboo Shoots and Broad Beans	
	山葵螺肉	\$88
	Conch tossed with Wasabi Oil	
	雞絲粉皮	\$108
	Chicken with Bean Jelly & Peanut Sauce	

## 燒味 Barbequed & Roast

 蜜汁靚叉燒	\$ 268
Barbequed Spanish Pork glazed with Honey	
化皮乳豬件	\$ 278
Roasted Suckling Pig	
掛爐燒鵝皇	\$ 248
Roasted Goose	
冰燒三層肉	\$ 198
Crispy Pork Brisket	
桶子豉油雞 (半隻)	\$ 230
Supreme Soya Sauce Chicken (half bird)	
燒味雙拼	\$ 278
Barbequed Meat Combination	
乳豬燒味雙拼	\$ 328
Roasted Suckling Pig and Barbequed Meat Combination	

## 湯、羹 Soup

	每位/per person
 杏汁燉白肺湯	\$ 108
Double-boiled Pork Lung Soup with Almond Juice	
 珍菌螺頭燉老雞湯	\$ 108
Double-boiled Sea Whelk with Wild Mushrooms and Chicken Soup	
金瑤白玉海皇羹	\$ 98
Bean Curd Soup with Conpoy and Seafood	
魚肚粟米羹	\$ 88
Fish Maw and Sweet Corn Soup	
番茄珍菌素羹	\$ 88
Tomato and Wild Mushroom Soup	
西湖牛肉羹	\$ 88
Minced Beef Soup with Crab Meat and Egg White	
酸辣海鮮羹	\$ 88
Hot and Sour Seafood Soup	
 懷舊佛跳牆	\$ 368
Double-boiled Shark's Fin, Abalone, Fish Maw and Sea Cucumber Soup	

## 魚翅 Shark's Fin

每位/per person

鮑參翅肚羹

\$218

Braised Shark's Fin with Fish Maw and Sea Cucumber

生拆蟹肉乾撈翅

\$598

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

高湯燉鮑翅

\$498

Double-boiled Shark's Fin with Superior Soup

紅燒大鮑翅

\$498

Braised Superior Shark's Fin with Brown Sauce

 肘子菜膽燉翅

\$388

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

紅燒雞絲翅

\$298

Braised Shark's Fin with Shredded Chicken

煲仔海皇排翅

\$338

Braised Shark's Fin Soup with Seafood in Casserole

紅燒蟹肉翅

\$298

Braised Shark's Fin Soup with Crab Meat

## 燕窩 Bird's Nest

每位/per person

黃耳竹筴燕窩羹

\$188

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

生拆蟹肉雞蓉燴燕窩


\$188

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

3

開瓶費/每瓶: 餐酒/香檳 \$200、烈酒 \$250  
Corkage fee/per bottle: Wine \$200, Spirits \$250

# 鮑、參、海味 Dried Seafood

		每隻/per abalone
	蠔皇原隻二十頭吉品鮑魚 Braised Whole Yoshihama Abalone with Oyster Sauce (20-head)	時價
	蠔皇原隻二十五頭吉品鮑魚 Braised Whole Yoshihama Abalone with Oyster Sauce (25-head)	時價
	蠔皇原隻三十頭吉品鮑魚 Braised Whole Yoshihama Abalone with Oyster Sauce (30-head)	時價
	蠔皇原隻南非六頭鮑魚 Braised Whole South Africa Abalone with Oyster Sauce	\$238
	蠔皇原隻澳洲三頭鮑魚 Braised Whole Australian Abalone with Oyster Sauce	\$600
	鮑魚汁炆日本關西遼參 Slow-cooked Whole Kansai Sea Cucumber with Abalone Sauce	每條/per cucumber \$220
	蠔皇花膠扣玉掌 Braised Fish Maw and Goose Web with Oyster Sauce	每位/per person \$650
	鮑魚汁扣花膠(每件約三兩重) Braised Fish Maw with Abalone Sauce	每件/per piece \$980
	蠔皇花菇玉掌煲 Casserole of Goose Web and Black Mushroom with Oyster Sauce	\$250
	京蔥爆刺參 Sautéed Sea Cucumber with Leeks	\$318
	桂花銀芽炒魚肚 Stir-fried Shredded Fish Maw with Egg and Bean Sprout	\$308
	酸辣海參煲 Casserole of Sea Cucumber in Hot and Sour Sauce	\$318

# 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)	\$200
百花鑲蟹鉗	每隻/per piece
Crispy Crab Claw coated with Minced Shrimp	\$ 98
 老乾媽甜酸菜炒雙蚌	\$258
Stir-fried Clam Duo with Sour Vegetable in Lao Gan Ma Chilli Sauce	
薑蔥美洲生蠔煲	\$288
Casserole of American Oyster with Ginger and Spring Onion	
 麻辣水煮魚片	\$328
Sliced of Garoupa simmered in Sichuan Chilli Broth	
紅燒斑腩煲	\$308
Casserole of Garoupa's Brisket with Bean Curd	
松露白汁焗釀響螺	每隻/per piece
Baked stuffed Sea Whelk with Truffle White Sauce	\$188
 芙蓉珊瑚蝦球	\$338
Sautéed Prawn topped with Crab Roe and Egg White	
黑椒粉絲海蝦煲	\$328
Casserole of Shrimp with Vermicelli and Black Pepper	
豉油皇煎海蝦	\$328
Pan-fried Prawn with Soy Sauce	
松茸玉簪明蝦球	\$358
Sautéed Prawn rolled with Matsutake Mushroom, Vegetable and Yunnan Ham	
黃金明蝦球	\$328
Sautéed Crispy Prawn coated with Salty Egg Yolk	
XO 醬燒鱧球	\$288
Deep-fried Eel with XO Sauce	
黑松露醬珍菌蝦球	\$338
Sautéed Prawn with Wild Mushroom and Black Truffle Sauce	
北海道元貝皇 (燒汁/鮑汁)	每隻/per piece
Pan-fried Hokkaido Scallop (Gravy/Abalone Sauce)	\$140

## 牛、豬 Beef & Pork

- 惹味和牛尾煲 \$398  
Casserole of Australian Wagyu Beef Tail in our Chef's Sauce
- 清湯蘿蔔牛腩煲 \$250  
Casserole of Beef Brisket and Turnip with Superior Soup
-  水煮滑牛肉 \$260  
Slices of Beef simmered in Sichuan Chilli Broth
-  德陽金酸湯滑牛肉 \$258  
Slices of Beef in Hot and Sour Golden Broth
- 黑椒牛仔骨煲 \$260  
Casserole of Veal in Black Pepper Flavour
- 蒜香安格斯牛肉粒 \$250  
Stir-fried Angus Beef Cubes with Garlic
- 燒汁一口和牛肉 \$328  
Stir-fried Australian Wagyu Beef Cubes with Gravy
-  秘製海山骨 \$200  
Crispy Pork Rib Marinated with Preserved Shrimp Paste
- 椒鹽焗肉排 \$200  
Deep-fried Pork Rib with Salty Chilli
- 大澳蝦醬銀魚蒸肉根 \$168  
Steamed Pork Fillet with Silver Fish in Preserved Shrimp Paste
- 菠蘿咕嚕肉 \$168  
Sweet and Sour Pork with Pineapple and Capsicum
- 蜜桃生炒骨 \$168  
Sweet and Sour Pork Rib with Peach and Capsicum
-  風味回窩肉 \$168  
Sautéed Pork with Dried Bean Curd and Cabbage in Chilli Sauce
- 陳皮土魷剁肉餅 \$168  
Steamed Minced Pork Cake with Squid and Dried Mandarin Peel
- 梅菜皇扣肉煲 \$220  
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		\$238
	風味辣子雞 Deep-fried Chicken with Chilli "Sichuan Style"		\$238
	鹹魚雞粒豆腐煲 Casserole of Chicken with Bean Curd and Salty Fish		\$188
	蜆芥薑蔥雞球 Sautéed Chicken with Ginger, Spring Onion and Clam Sauce		\$198
	鮑魚炆滑雞煲 Casserole of Abalone and Chicken		\$308
	八珍扒大鴨 Braised Duck with Shrimp, Squid, Pork, Chicken, Black Mushroom, Chestnut and Lotus Seed	壹隻 whole bird	\$600
	荔茸香酥鴨 Deep-fried Boneless Duck coated with Taro Paste	壹隻 whole bird 半隻 half bird	\$520 \$260
	脆皮龍崗雞 Deep-fried Crispy Chicken	壹隻 whole bird 半隻 half bird	\$460 \$230
	金華玉樹雞 Sliced Boneless Chicken with Yunnan Ham and Green	壹隻 whole bird 半隻 half bird	\$520 \$260
	北京片皮鴨 (需預訂) Peking Duck (advance order) 二食菜式: 鴨崧生菜片 Second Course: Stir-fried Minced Duck with Lettuce Cup	壹隻 whole bird 二食 2nd Course	\$680 \$180
	紅燒妙齡鴿 Deep-fried Baby Pigeon	每隻 per bird	\$108
	生菜包乳鴿崧 Sautéed Minced Pigeon Served with Lettuce Cup	每隻 per bird	\$228



## 豆腐、蔬菜 Bean Curd & Vegetable

-  蕻婆辣豆腐 \$158  
Braised Bean Curd with Minced Pork and Chilli Paste
- 家鄉豆腐煲 \$158  
Casserole of Minced Pork with Bean Curd and Salted Vegetable
- 伴水芹香鮮玉帶 \$248  
Sautéed Scallop with Lotus Root, Celery, Snow Pea and Lily Bulb
- 豉汁帶子蒸豆腐 \$228  
Steamed Scallop on a Bed of Bean Curd with Black Bean Sauce
- 蠔皇雙冬扒時蔬 \$168  
Braised Vegetable with Black Mushroom and Bamboo Shoot in Oyster Sauce
- 御苑小炒皇 \$188  
Sautéed Celery, Barbequed Pork, Shrimp and Scallop
- 啫啫肉根大芥菜 \$168  
Casserole of Pork Fillet with Green Mustard
- 蝦醬啫啫唐生菜 \$148  
Casserole of Chinese Lettuce with Preserved Shrimp Paste
- 羅漢上素燒豆腐 \$158  
Braised Bean Curd with Assorted Vegetable and Fungus
- 瑤柱雜菜煲 \$168  
Casserole of Assorted Vegetable and Conpoy with Soup
- 七彩銀芽炒豆乾 \$148  
Stir-fried Dried Bean Curd with Bell Pepper and Bean Sprout
-  海南涼瓜肉絲黃豆煲 \$188  
Casserole of Bitter Squash, Shredded Pork and Yellow Bean
- 海味節瓜粉絲煲 \$168  
Casserole of Angled Luffa with Dried Seafood and Vermicelli

# 健康素食 Health Delicacies

椰汁香芋南瓜煲 Casserole of Taro and Pumpkin with Coconut Cream	\$158
欖菜乾煸四季豆 Sautéed String Bean with Pickled Vegetable and Black Mushroom	\$158
花菇燒豆腐 Braised Bean Curd with Black Mushroom	\$158
懷舊溫公齋煲 Braised Black Fungus, Bean Curd Stick, Eggplant, String Bean, Vermicelli and Vegetable in Taro Sauce	\$148
杞子南瓜鮮腐竹 Steamed Pumpkin with Bean Curd Sheet, Wolfberries and Broccoli	\$148
榆耳百合炒蓮藕片 Sautéed Lotus Root with Lily Bulb, Honey Bean and Elm Fungus	\$148
菜甫涼瓜煎蛋角 Pan-fried Omelet with Preserved Radish and Bitter Melon	\$158
杏汁杞子鮮枝竹泡勝瓜 Simmered Angled Luffa, Bean Curd Sheet and Wolfberries in Almond Juice	\$148
雲耳百合炒鮮淮山 Sautéed Black Fungus and Lily Bulb with Yam	\$148
石澳梅菜皇蒸茄子 Eggplant Steamed with Preserved Choi-sum	\$148
黑松露醬珍菌燒豆腐 Casserole of Bean Curd with Wild Mushroom and Black Truffle Sauce	\$168
竹筴鼎湖上素 Braised Assorted Fungus and Mushroom with Bamboo Pith	\$188

# 溫馨家鄉菜

## Warmth Home Delicious

順德煎焗魚嘴	\$ 280
Pan-fried Fish Head with Spring Onion and Ginger	
薑蔥焗魚雲	\$ 260
Baked Grass Carp Head with Ginger and Spring Onion	
 家鄉南乳扣豬手	\$ 198
Braised Pork Knuckle with Red Bean Curd Paste	
陳皮蒸牛肉餅	\$ 168
Steamed Minced Beef Cake with Dried Mandarin Peel	
滑蛋鮮茄牛肉	\$ 148
Scrambled Egg with Beef and Tomato	
銀芽韭黃炒火鴨絲	\$ 200
Sautéed Shredded Roasted Duck with Bean Sprouts and Yellow Chive	
金針雲耳牛腩煲	\$ 198
Casserole of Beef Shank with Black Fungus and Dried Lily Bud	
馬蹄咸魚煎肉餅	\$ 198
Pan-fried Meat Cake with Salty Fish and Water Chestnut	
紅燒琵琶豆腐	\$ 148
Braised Bean Curd with Dace Fish Paste and Chinese Ham	
香煎芙蓉蛋	\$ 200
Pan-fried Egg Pancake with Shrimp, Minced Pork and Onion	
漁香茄子煲	\$ 148
Spicy Eggplants with Minced Pork in Clay Pot	

# 家常菜

## Home Enrichment Dishes

粟米石斑塊 \$ 298  
Deep-fried Garoupa Fillet with Sweet Corn Sauce


薑蔥炒斑球 \$ 298  
Stir-fried Garoupa Fillet with Ginger and Spring Onion

樟茶鴨 (半隻) \$ 260  
Duck Smoked with Lauraceae Tea (half bird)

瓦罉煎焗金錢鱈 \$ 298  
Baked Eel in Clay Pot

醬皇干鍋海鮮粉絲煲 \$ 298  
Casserole of Seafood with Vermicelli

 蝦籽柚皮 \$ 200  
Braised Pomelo Skin with Dried Shrimp Roe

 桂花梨黑醋肉桂骨 \$ 228  
Braised Pork Rib with Osmanthus and Pear in Black Vinegar Sauce

中式牛柳脯 \$ 258  
Fried Beef Tenderloin Fillet with Onion in Sweet and Sour Flavour

蟹肉圍蝦蒸雞蛋白 \$ 200  
Steamed Egg White with Crab Meat and Shrimp

櫻花蝦魚腐煮勝瓜 \$ 198  
Sautéed Angled Luffa with Sergestid Shrimp and Fish Curd

蔥花鮮斑片蒸水蛋 \$ 248  
Steamed Egg with Garoupa

## 飯、麵 Rice & Noodles

-  粒粒泡貴妃飯 \$228  
Poached Rice with Diced Seafood in Fish Broth
- 蒜香櫻花蝦海鮮炒飯 \$198  
Fried Rice with Dried Shrimp , Seafood and Garlic
- 豉椒雙蚌煎米粉 \$198  
Pan-fried Rice Vermicelli with Clam Duo and Black Bean Sauce
- 桂花瑤柱蟹肉炒米粉 \$198  
Stir-fried Rice Noodles with Crab Meat, Conpoy and Egg
- 鮑汁海味燴飯 \$220  
Braised Rice with Dried Seafood, Chicken , Sea Cucumber in Abalone Sauce
-  梅菜豚肉脆米飯 \$210  
Fried Rice with Pork Belly and Preserved Vegetable
- 上湯蝦球烏冬麵 \$238  
Undo Noodles with Prawn in Broth
-  鮑汁薑葱叉燒撈粗麵 \$198  
Egg Noodles tossed with Shredded Barbequed Pork,  
Spring Onion, Ginger and Abalone Sauce
- 鮑汁金菇炆伊麵 \$178  
Braised E-fu Noodles with Enoki Mushroom in Abalone Sauce
-  乾燒瑤柱伊麵 \$178  
Braised E-fu Noodles with Conpoy
- 香蔥頭抽帶子炒麵 \$220  
Stir-fried Noodles with Scallop and Supreme Soy Sauce
- 鴻圖窩伊麵 \$238  
E-fu Noodles with Crab Meat, Crab Roe and Egg
- 菜蘧龍躉球炒河粉 \$228  
Fried Rice Flour Noodles with Giant Grouper Fillet
- 金瑤玉帶蛋白炒飯 \$220  
Fried Rice with Duo Scallop and Egg White