

主廚精選
Chef Selections

涼菜 STARTERS

酒香鴨舌凍 duck tongue terrine in wine sauce	\$ 480
手撕牛肉絲 shredded beef in house sauce	\$ 480
椒麻鵝掌 braised goose web in hot and spicy sauce	\$ 420
松柏長青 Chinese coleslaw	\$ 380
梅子酒香拌茄子 eggplant in plum and wine sauce	\$ 260

湯 SOUPS (每位/person)

魚翅鮑魚佛跳牆 budda jumps over the wall	\$ 1,580
花生薏仁圓手湯 double-boiled pork trotter with peanut and barley	\$ 360
椰子燉土雞湯 double-boiled chicken with coconut	\$ 360
原汁牛腩湯 double-boiled beef brisket	\$ 480
海鮮酸辣湯 hot and sour seafood soup	\$ 220

主菜 MAINS

花雕蒸生蠔(顆/pc) steamed oyster with egg in huadiao wine	\$ 560
花雕蒸星斑(件/pc) steamed garoupa with egg in huadiao wine	\$ 580
煙燻鯧魚 smoked pomfret	\$ 1,480
八寶葫蘆鴨 eight treasures duck	\$ 1,880
橙汁蝦球(6件/pcs) stir-fried prawns in orange sauce	\$ 880
蜜汁火方(6件/pcs) braised ham with crystal sugar served with crispy bean curd & bun	\$ 720
芋棗鴨甫(4件/pcs) deep-fried duck meat with taro	\$ 480
香煎羊排 pan-fried lamb chop	\$ 420
牛肉捲粿飯糕(6件/pcs) deep-fried rice cake wrapped in beef	\$ 880
金棗芋泥卷(3件/pcs) crispy kumquat and taro roll	\$ 180

精選龍蝦四人合餐
Selected Lobster Set Menu for 4 persons

冷 菜
STARTERS

鎮江肴肉 pork terrine served with Zhengjiang vinegar
江南脆鱔 crispy eel
梅子酒香拌茄子 eggplant in plum and wine sauce
四喜烤麩 wheat gluten with bamboo shoots and ginkgo nuts

湯
SOUP

原汁牛腩湯 double-boiled beef brisket

主 菜
MAINS

上湯焗龍蝦炆伊麵 baked Boston lobster in superior soup with e-fu noodles
特式崧子魚 deep-fried fish with sweet and sour sauce
蒜味脆皮雞 crispy garlic chicken
青青時蔬豆腐衣 sautéed seasonal vegetable with bean curd skin

點 心
DIM SUM

招牌生煎包 pan-fried pork buns

金棗芋泥卷 crispy kumquat and taro roll

甜 品
DESSERT

杏仁豆腐花 almond bean curd

\$7,980

精選烤鴨六人合餐
Selected Roast Duck Set Menu for 6 persons

冷 菜
STARTERS

老上海燻魚 smoked fish
酒香鴨舌凍 duck tongue terrine in wine sauce
紅燒豬肘子 braised pork knuckle in dark soy served with bun
松柏長青 Chinese coleslaw
梅汁小番茄 cherry tomato in plum sauce

湯
SOUP

椰子燉土雞湯 double-boiled chicken with coconut
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主 菜
MAINS

片皮鴨二吃(鴨皮捲餅及鴨肉生菜包) roast duck 1 st course duck skin with pancake 2 nd course duck meat with lettuce
橙汁蝦球 stir-fried prawns in orange sauce
椒鹽小黃魚 pan-fried yellow fish with spicy salt
牛肉捲粿飯糕 deep-fried rice cake wrapped in beef

火腿津白 braised Tianjin cabbage with ham
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點 心
DIM SUM

黃橋燒餅 baked pork pastries

特製流沙包 salted egg custard buns

甜 品
DESSERT

楊枝甘露 mango sago cream with pomelo

\$11,880