



主廚推薦
Chef Recommendations

SHANGHAI 上海 • HONG KONG 香港 • KOWLOON 九龍 • TAIPEI 台北

主廚精選 Chef Selections

涼菜 STARTERS

脆皮棠菜牛舌(6件/pc) sliced beef tongue with crispy bean curd	\$ 480
蟲草拌腰花(6片/pc) sliced pork kidney and cordyceps flower in soy sauce	\$ 420
椒麻鵝掌 braised goose web in hot and spicy sauce	\$ 420
香根羊肚絲 shredded lamb tripe in sauce	\$ 380
梅汁酒香拌茄子 eggplant in plum and wine sauce	\$ 260

湯 SOUPS (每位/person)

蓮藕薏仁燉排骨 double-boiled pork ribs with lotus root and barley	\$ 380
無花果椰子雞湯 double-boiled chicken with fig and coconut	\$ 420
原汁牛腩湯 double-boiled beef brisket	\$ 480
海鮮酸辣湯 hot and sour seafood soup	\$ 220

主菜 MAINS

芙蓉蟹粉虎斑 stir-fried garoupa with egg white and crabmeat	\$ 2,280
醬爆香辣蟹 stir-fried crab in chili sauce	market price 時價
金盞蟹肉豌豆泥(6件/pcs) crabmeat and mahsed peas stuffed in tart shell	\$ 1,080
墨魚燒肉 braised cuttlefish and pork	\$ 1,080
荔茸帶子(4件/pcs) deep-fried scallop with mashed taro	\$ 720
鮮菓咕咾肉 sweet and sour pork	\$ 680
金沙焗骨(4件/pcs) deep-fried pork ribs in salted egg sauce	\$ 620
香煎羊排(件/pc) pan-fried lamb chop	\$ 460
鮑汁鮑魚撈飯(位/pc) abolone in abolone sauce served with rice	\$ 320
香煎伊比利豬(件/pc) pan-fried Iberico pork loin	\$ 260

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

冷菜 STARTERS

江南脆鱈 crispy eel
香根羊肚絲 shredded lamb tripe in sauce
鎮江肴肉 pork terrine served with Zhengjiang vinegar
梅汁酒香拌茄子 eggplant in plum and wine sauce

湯 SOUP

原汁牛腩湯 double-boiled beef brisket

主菜 MAINS

醬爆香辣龍蝦 stir-fried lobster in chili sauce
椒鹽小黃魚 pan-fried yellow fish with spicy salt
清燉蟹粉獅子頭 braised pork ball with crabmeat
棠菜炒雙菇 sautéed seasonal vegetable with mushrooms

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

香米布丁配茉莉花雪糕 fragrant rice caramelized custard with jasmine ice cream
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\$8,888

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
蟲草拌腰花 sliced pork kidney and cordyceps flower in soy sauce
脆皮棠菜牛舌 sliced beef tongue with crispy bean curd
十八鮮 potpourri of eighteen vegetables
梅汁小番茄 cherry tomato in plum sauce

湯 SOUP

無花果椰子雞湯 double-boiled chicken with fig and coconut

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

金盞蟹肉豌豆泥 crabmeat and mashed peas stuffed in tart shell

剝椒龍虎斑 steamed tiger garoupa with chopped chili

鮑汁鮑魚撈飯 abolone in abolone sauce served with rice

蛤蜊絲瓜炒木耳 sautéed clams, luffa and black fungus
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點心 DIM SUM

黃橋燒餅 baked pork pastries

特製流沙包 salted egg yolk custard buns

甜品 DESSERT

杏仁豆腐花 almond bean curd

\$12,888