



精釀陳年紹興酒，詳情請向服務員查詢。
Premium V.O. Shaohsing Chiew, please contact our servers for more details.



廚師推薦

Chef Recommendations

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

廚師推薦

Chef Recommendations

涼菜 STARTERS

花雕醉豬蹄 \$ 320
Huadiao wine marinated “drunken” pig feet

口水雞 \$ 380
spicy chicken “Sichuan” style

蔥煒醬牛舌 \$ 420
braised beef tongue with soy and scallion

蟲草花拌海參 \$ 280
sea cucumber and cordyceps flower in sesame oil

梅汁酒香拌茄子 \$ 220
eggplant in plum and wine sauce

涼拌手撕杏鮑菇 \$ 260
sliced mushroom in sesame oil

湯 SOUPS

淮山無花果椰子燉排骨 每位/person \$ 320
double-boiled pork ribs with figs and coconut

花生芡實圓手湯 每位/person \$ 320
stewed pig feet with peanut and gorgon fruit

酸菜胡椒豬肚雞 每位/person \$ 360
double-boiled chicken and pork tripe with pepper

主菜 MAINS

湖南剁椒蒸龍虎斑 \$ 1580
steamed tiger garoupa with chopped chili “Hunan” style

江南雪菜蒸黃花魚 \$ 1080
steamed yellow fish with salted vegetable

蝦爆鱧 \$ 420
sautéed shredded eel with shrimps

杭式尖椒牛肝菌炒帶子 \$ 780
sautéed scallop with bolete and green pepper

乾燒螃蟹 (配銀絲卷) \$ 1880
sautéed mud crab in sweet chili sauce served with bun

淮陽筍蔥扒鴨 半隻/half \$ 720
braised duck slices with bamboo shoot and scallion in soy “Huaiyang” style

樓外樓東坡肉 (每位) \$ 280
braised pork belly in dark soy “Dong Po” style (per person)

紅燒豬肘子 半隻/half \$ 780
braised pork knuckle in dark soy 1隻/whole \$ 1380

清燉原汁牛腩 \$ 580
steamed sliced beef brisket

雪菜蝦仁板豆腐 \$ 380
braised bean curb with shrimps and salted vegetable

生菜蝦鬆 \$ 720
fried minced shrimps served with lettuce

蛤蜊絲瓜條 \$ 420
sautéed luffa with clams

套餐精選 (4位用)

Selected Set Menu (for 4 persons)

冷菜

STARTERS 花雕醉豬蹄
Huadiao wine marinated “drunken” pig feet

口水雞
spicy chicken “Sichuan” style

蔥煒醬牛舌
braised beef tongue with soy and scallion

蒜茸拌脆瓜
garlic cucumber

梅汁酒香拌茄子
eggplant in plum and wine sauce

湯

SOUP 淮山無花果椰子燉排骨
double-boiled pork ribs with figs and coconut

主菜

MAINS 上湯焗波士頓龍蝦炆伊麵
baked Boston lobster in superior soup with noodle

湖南剁椒蒸龍虎斑
steamed tiger garoupa with chopped chili “Hunan” style

淮陽筍蔥扒鴨
braised duck slices with bamboo shoot and scallion in soy “Huaiyang” style

雪菜蝦仁板豆腐
braised bean curd with shrimps and salted vegetable

蛤蜊絲瓜條
sautéed luffa with clams

點心

DIM SUM 生煎鍋貼
pan-fried pork dumpling

甜品

DESSERT 杏仁豆腐花
bean curd jelly with almond cream

\$5980 4位 | persons

烤鴨套餐精選 (6位用)

Selected Roast Duck Set Menu (for 6 persons)

冷菜

STARTERS 花雕酒醉雞
Huadiao wine marinated “drunken” chicken

老上海燻魚
smoked fish

蔥煒醬牛舌
braised beef tongue with soy and scallion

古法煙鴨蛋
tea leaf smoked egg

涼拌手撕杏鮑菇
sliced mushroom in sesame oil

湯

SOUP 酸菜胡椒豬肚雞湯
double-boiled chicken and pork tripe with pepper

主菜

MAINS 片皮鴨二吃 (鴨皮捲餅及鴨肉生菜包)
roast duck
1st course duck skin with pancake
2nd course duck meat with lettuce

杭式尖椒牛肝菌炒帶子
sautéed scallop with bolete and green pepper

江南雪菜蒸黃花魚
steamed yellow fish with salted vegetable

蔥香鮑魚撈麵
abalone and noodle in spring onion oil

青青時蔬豆腐衣
sautéed seasonal vegetable with bean curd skin

點心

DIM SUM 松露野菌餃
steamed dumpling stuffed with pork, truffle & mushroom

甜品

DESSERT 鳳梨布丁
pineapple pudding

\$8880 6位 | persons