

主廚精選
Chef Selections

涼菜 STARTERS

蔥烤香魚 braised sweet fish with scallion in soy	\$ 580
棠菜牛舌 sliced beef tongue with crispy bean curd	\$ 580
椒麻鵝掌 braised goose web in hot and spicy sauce	\$ 420
鮮筍拌肚絲 shredded pork belly with bamboo in sesame oil	\$ 380
桂花蜜芋頭 taro in osmanthus syrup	\$ 320
酒香拌茄子 eggplant in wine sauce	\$ 260

湯 SOUPS (每位/person)

魚翅鮑魚佛跳牆 budda jumps over the wall	\$ 1,580
牛蒡山藥排骨湯 double-boiled short ribs with burdock and yam	\$ 420
椰子土雞湯 double-boiled chicken with coconut	\$ 420
清燉牛肉湯 double-boiled beef brisket in clear broth	\$ 420
海鮮酸辣湯 hot and sour seafood soup	\$ 260

主菜 MAINS

八寶布袋雞 (敬請預訂) eight treasures chicken (pre-order is required)	\$ 2,380
黑松露百合銀魚粒 stir-fried halibut with lily bulb in truffle sauce	\$ 1,280
鹹香牛仔骨 sautéed beef short ribs with pepper salt	\$ 880
芋茸香酥鴨 crispy duck with taro	\$ 720
荔茸帶子 (4件/pc) deep-fried scallop with mashed taro	\$ 720
芋絲乳香骨 (4件/pc) deep-fried pork rib in fermented red bean curd paste	\$ 680
酒香蚵仔釀豆腐 (6件/pc) stuffed tofu with oyster in hot sauce	\$ 580
金榜虎蝦煎干貝 (件/pc)) sautéed shrimp in curry and coconut sauce & scallop	\$ 520
香煎羊小排 (件/pc) pan fried lamb chop	\$ 520
鮑汁鮑魚飯 (件/pc) abalone in abalone sauce served with rice	\$ 360
香煎伊比利豬 (件/pc) pan-fried Iberico pork loin	\$ 280

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

冷 菜
STARTERS

江南脆鱔 crispy eel
鎮江肴肉 pork terrine served with Zhengjiang vinegar
梅汁小番茄 cherry tomato in plum sauce
十八鮮 potpourri of eighteen vegetables

湯
SOUP

清燉牛肉湯 double-boiled beef brisket in clear broth
--

主 菜
MAINS

肉餅花雕蒸龍蝦 steamed lobster with pork patty in wine sauce
荷葉古法蒸龍虎斑 steamed tiger garoupa wrapped in lotus leaf
芋茸香酥鴨 crispy duck with taro
銀杏百合絲瓜 sautéed luffa with ginkgo and lily bulb

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

楊枝甘露 mango sago cream with pomelo

\$8,888

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

冷 菜
STARTERS

蔥烤香魚 braised sweet fish with scallion in soy
棠菜牛舌 sliced beef tongue with crispy bean curd
椒麻鵝掌 braised goose web in hot and spicy sauce
風味醬蘿蔔 braised dried turnip in sweet soy
桂花蜜芋頭 taro in osmanthus syrup

湯
SOUP

椰子土雞湯 double-boiled chicken soup with 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
清炒蝦仁 stir-fried river shrimps
黑松露百合銀魚粒 stir-fried halibut with lily bulb in truffle sauce

鮑汁鮑魚飯 abalone in abalone sauce served with rice
--

蛤蜊絲瓜木耳 sautéed clams, luffa and black fungus

點 心
DIM SUM

黃橋燒餅 baked pork pastries

特製流沙包 salted egg yolk custard buns

甜 品
DESSERT

養生龜苓膏 guilinggao

\$12,888