



派舍 秉承中國好客之道的傳統，糅合現代中式飲食文化及精髓。餐飲總監陳智斌師傅的創意與創新精神正是我們的理念核心。陳師傅屢獲殊榮，更是香港廚師代表隊成員，他敢於創新，以巧妙結合中國地方菜特色和西方烹調技巧的精湛匠心而聞名，恰到好處地掌握每種食材與味道，將其發揮至極致。由他精心設計的全新菜單及訂製的「陳師傅主理發辦」美饌，定能讓您盡享味蕾盛宴。

我們期待以熱誠與創意帶給您既驚喜又滿足的美食探索之旅。

Elite Access 會員優先尊享派舍餐飲設施及訂座，享受貼心服務及體驗。



PENTHOUSE embodies the spirit of Chinese hospitality, embracing the culture and essence of modern Chinese cuisine. At the heart of our culinary spirit lies the creativity and innovation of - Chef Ben Chan. Gold medal award-winning member of the Hong Kong Culinary Team, Chef Ben is renowned for his innovative craftsmanship, blending Chinese regional flairs with international techniques. His understanding of ingredients and tastes is impeccable, and as such he is entrusted with the creation of our new a la carte menu for your enjoyment, as well as bespoke 'Chef Ben's Omakase' menu.

We at Penthouse are looking forward to surprise and satisfy your culinary curiosity through their passion and creativity.

Elite Access members enjoy priority access & privileges. For reservations and ensuring they remain at the forefront of everything the venue represents.



陳
師
傅

*Chef Ben's
Omakase*

主理
發辦

以上價格均為港幣及須另加一服務費 (E.A. 會員折扣優惠75折)

Prices are in Hong Kong dollars and subject to 10% service charge (E.A. Member 25% off)

時令素菜 / 蝦 / 肉

Seasonal Greens / Prawn / Meat

滴雞汁冬蟲夏草燉巴西花膠公*

Double-boiled Fish Maw with Cordyceps in Essence Chicken Broth

(+ \$1,000/位 person)

魚

From the Ocean. Fish

海鮮

From the Water

肉類

From the Farm

時令蔬菜

From the Garden

主食

Rice / Noodle

手工甜品

Artisanal Desserts (2-course)

茗茶

Chinese Tea

每位 \$1,880 per person (2位起 Min. 2 persons)

The package requires participation of the whole table



飲料搭配 Optional Pairings

茗茶

Tea

三杯(可續杯) three cups (with refill) 每位 \$308 per person

葡萄酒

Wine 90ml:

三杯 three glasses \$390 / 五杯 five glasses \$590 /

臻品五杯 premium five glasses \$890

*花膠公 Fish Maw

花膠公乃雄性深海魚鱔，膠質厚潤，質地晶瑩通透，素有『海味之王』美譽。因產量稀少而格外珍罕，滋陰養顏，歷年來為饕客推崇之上品。經慢火細煨後釋放純淨海味與凝緻膠質，呈現內斂而高雅的奢華口感。

From the deep-sea male fish, renowned for its rich collagen and translucent texture, celebrated as the 'King of Sea Treasures.' Exceptionally scarce and celebrated by connoisseurs for its restorative elegance, it embodies a heritage of nourishment and refinement. Through a meticulously slow braise, the fish maw unfurls its pure, pristine marine essence, concentrating into a silken, gently elastic richness.



熟醉爆膏羅氏蝦 
Drunken Giant River Prawns (Cold)

\$68 / 件 pc
(2件起 / Min.2 pcs)

蔥油鮮鮑魚
Slow-cooked Abalone with Scallion Oil (Cold)

\$88 / 件 pc

椒鹽鮮鮑魚
Salt & Pepper Abalone (Hot)

\$88 / 件 pc

黃金脆皮豆腐
Crispy Golden Tofu (Hot)


\$108 / 例 regular

炆汁拌翡翠
Spicy Celtuce with Sichuan Peppercorn (Cold)

\$108 / 例 regular

沙薑鴛鴦雞
Duo Chicken with "Sand Ginger" (Cold)

\$108 / 例 regular

水晶皮蛋凍 
Century Egg Terrine with Pickled Ginger & Yunnan Chili (Cold)

\$128 / 例 regular

蒜香松板肉
Matsusaka Pork Neck with Garlic (Cold)

\$168 / 例 regular

潮式魚露腌花甲 
Clams Marinated in Chiu Chow Fish Sauce (Cold)

\$168 / 例 regular

蒜片燒汁鹿兒島和牛粒
Kagoshima Wagyu Beef Cube with Garlic & Teriyaki Sauce (Hot)

\$388 / 例 regular (150克g)



Signature

若您對任何食材過敏，敬請提前告知我們的服務人員。
If you have any allergies to ingredients, please inform our staff in advance.



花膠冬蓉燕窩羹

Double-boiled Bird's Nest Soup with Fish Maw & Winter Melon

\$168 / 位 person

天籽蘭花雪蓮果燉鮑魚

Double-boiled Abalone Soup with Orchid Flower

\$238 / 位 person

羊肚菌響螺鷓鴣湯

Double-boiled Partridge Soup with Morel & Conch

\$238 / 位 person



官府佛跳牆

Buddha Jumps Over The Wall (Abalone, Sea Cucumber & Fish Maw Soup)

(需24小時前預訂)

(Reserve 24 hours in advance)

\$388 / 位 person

蝦籽蔥燒脆海參

Crispy Sea Cucumber with Shrimp Roe & Scallion Sauce

\$468 / 位 person

紅燒十八頭南非鮑魚

Braised 18-head South African Abalone

\$688 / 位 person

紅燒大排翅

Braised Shark's Fin Soup

(準備時間約四十五分鐘)

(Preparation time: approximately 45 mins)

\$888 / 位 person (80克 g)

宮廷黃燜花膠扒 (4-5 頭 head)

Braised Fish Maw in Rich Chicken Broth

(需2天前預訂)

(Reserve 2 days in advance)

\$1,988 / 件
(可供6位用 /
up to 6 servings)

即撈即煮

LIVE CATCH FROM THE OCEAN

雕皇驕龍披皺紗

(醉香花雕炒龍蝦球伴廣式蒸腸粉)

Wok-fried Lobster with Hua Diao, Scrambled Egg & Cantonese Rice Roll

\$888 / 原隻
whole (600克 g)

陳皮鹹檸檬蒸金邊方腩

Steamed Golden Sole with 25-Year Aged Tangerine Peel & Salted Lemon

\$1,180 / 條
whole (900克 g)



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珊瑚帝皇蟹肉蒸豆漿
Steamed Coral King Crab with Soymilk

\$388 / 例 regular

金沙藜麥鳳尾虎蝦球
Crispy Tiger Prawns with Salted Egg Yolk & Quinoa

\$388 / 例 regular

本灣馬友二食:香煎魚柳·薑絲雞油花雕蒸 
Local Threadfin Two Ways
Pan-Seared & Steamed with Hua Diao Yellow Wine, Ginger & Chicken Oil

\$488 / 例 regular

鹿茸菌淮山炒星斑球
Stir-fried Grouper Fillet with Velvet Mushroom & Chinese Yam

\$688 / 例 regular

潮式豆醬煮星斑球
Braised Grouper Fillet with Chiu Chow Bean Paste

\$688 / 例 regular

沸騰星斑片
Poached Grouper Fillet, Sichuan Style

\$688 / 例 regular



京式片皮鴨

Traditional Roasted Peking Duck

配料: 京葱, 哈密瓜, 青瓜, 醃子薑, 砂糖, 京式鴨醬

Ingredients: Leek, Honeydew Melon, Cucumber, Pickled Young Ginger, Sugar, Hoisin Sauce

(準備時間約五十分鐘)

(Preparation time : approximately 50 mins)

\$688 / 全隻 whole

\$388 / 半隻 half

乳鴿二食: 嫩煎乳鴿胸 · 炸釀乳鴿髀

Squab Two Ways: Slow-cooked Breast · Deep-fried Stuffed Crispy Leg

\$208 / 位 person

雲南腩肉皺皮椒炒西班牙里脊肉

Stir-fried Spanish Tenderloin with Yunnan Pork Belly & Wrinkled Chili

\$288 / 例 regular

焦糖菠蘿咕嚕肉

Caramelized Sweet & Sour Pork with Pineapple

\$288 / 例 regular

鮮沙薑海參焗雞髀

Roast Chicken Thigh with Sea Cucumber with "Sand Ginger"

\$468 / 例 regular

粉紅胡椒燴美國安格斯牛肋肉

Braised US Angus Short Ribs with Pink Peppercorns

\$488 / 例 regular

(8 件 pcs)

欖醬蔥油脆皮平原雞

Crispy Chicken with Olive Paste & Scallion Oil

\$628 / 全隻 whole

\$348 / 半隻 half



Signature



- 豬油渣拍薑炒菜心 (可轉素食) \$198 / 例 regular
Wok-fried Choy Sum with Ginger & Pork Crackling (Vegetarian option available)
- 上湯雲腿浸時蔬 (可轉素食) \$198 / 例 regular
Seasonal Greens & Yunnan Ham in Superior Chicken Broth
(Vegetarian option available)
- 蒜蓉時令蔬菜 (可轉素食) \$198 / 例 regular
Wok-fried Seasonal Greens with Garlic (Vegetarian option available)
- 雲南臘肉爆炒椰菜花煲 \$238 / 例 regular
Wok-fried Cauliflower with Yunnan Cured Pork in Claypot
- 綠野仙蹤 (露筍、鮮淮山、鮮百合、鹿茸菌) \$238 / 例 regular
Wok-fried greens (Asparagus, Chinese Yam, Lily Bulb and Velvet Mushroom)



桂花瑤柱炒河源米粉 (可轉素食)
Fried Rice Vermicelli with Egg & Conpoy (Vegetarian option available)

\$388 / 例 regular

龍蝦讚岐烏冬 
Lobster Sanuki Udon

\$488 / 例 regular

帝皇蟹肉金包銀 
Golden Fried Rice with Imperial Crab Meat

\$488 / 例 regular



福果杏仁豆腐
Almond Beancurd with Ginkgo

\$68 / 位 person

遠年陳皮紅豆沙
Aged Tangerine Peel Red Bean soup

\$88 / 位 person

萬壽果桃膠燉雪燕
Double-boiled Bird's Nest & Peach Gum in Papaya

\$88 / 位 person



Signature





綠茶
GREEN TEA

西湖明前龍井
Xihu Pre-Qingming Long Jing

紅茶
BLACK TEA

雲南極品功夫紅茶 (滇紅金針)
Yunnan Supreme Black Tea (Golden Needle)

烏龍
OOLONG TEA

南岩極品鐵觀音
Nanyan Supreme Tie Guan Yin

黑茶
DARK TEA

雲南不知年普洱
Yunnan Unknown Aged Pu Er

花茶
FLORAL TEA

福鼎茉莉龍珠
Fuding Jasmine
Dragon Pearl-shaped

杭州珍珠菊花
Hangzhou
Baby Chrysanthemum

山東玫瑰花
Shandong Rose Bud

杭州桂花
Hangzhou Osmanthus

氣泡茶
SPARKLING TEA

白桃伯爵
White Peach Earl Grey

柚子玄米
Yuzu Genmaicha