

桃里

TAOLI

茗茶 Chinese Tea Selection

普洱

Pu Er

香片

Jasmine

鐵觀音

Tie Guan Yin

壽眉

Shou Mei

烏龍

Oolong

龍井

Long Jing

菊花

Chrysanthemum

茗茶及水每位收費 HKD35。

Chinese tea and water are served at HKD35 per person.

商務午餐

Executive Set Lunch

足料老火靚湯 或 粟米魚肚羹
Daily soup *or* Sweet corn broth, fish maw

點心拼盤 或 燒味拼盤
Dim sum platter *or* Barbecued meat platter

每位任選下列小菜一款
Please select one of the following main courses per person

豉汁涼瓜炒牛肉 Sautéed sliced beef, bitter melon, black bean sauce	榨菜肉鬆煎蛋 Pan-fried egg, minced pork, preserved vegetables
牛肝菌醬雜菌紅燒豆腐 Braised bean curd, assorted fungus, porcini sauce	上湯浸菜心 Simmered seasonal greens, supreme soup
中式牛柳 Chinese style pan-fried beef fillets	鳳梨咕嚕蝦仁 Sweet and sour shrimps, pineapple
XO 醬西蘭花炒蝦仁花姿 Sautéed shrimps, sliced squid, broccoli, homemade XO chilli sauce	豉椒炒鳳片 Sautéed sliced chicken, black beans, pepper

每位任選下列飯麵一款
Please select one of the following rice/ noodle dishes per person

雪菜肉絲炆米粉 或 鹹魚雞粒炒飯
Braised vermicelli, shredded pork, preserved vegetables
or
Fried rice, diced chicken, salted fish

每位任選下列甜品一款
Please select one of the following desserts per person

龍眼椰汁西米露 Chilled sago cream, longan, coconut juice	凍香芒布甸 Chilled fresh mango pudding
香滑豆腐花 Sweetened bean curd	蓮子紅豆沙 Sweetened red bean soup, lotus seeds

兩位用 HKD720 for two persons

桃里嚐味套餐

Tao Li Tasting Set Menu

桃里三小碟

(桂花蜜黑毛豬叉燒、香煎北海道元貝皇、麻辣花膠條)

Appetiser platter

(barbecued black pork, osmanthus honey sauce;
pan-fried Hokkaido scallop; marinated shredded fish maw, chilli sauce)

羊肚菌響螺燉豬腱湯

Double-boiled conch soup, morel mushrooms, pork shin

珊瑚龍蝦球蒸蛋白

Steamed lobster, egg white, crab coral

荷葉野菌窗紗蒸東星斑球

Steamed spotted garoupa fillet, wild mushrooms, rice paper, lotus leaves

竹笙杞子浸時蔬

Simmered seasonal vegetables, bamboo pith, wolfberries

宮崎黑毛豬欖菜四季豆炒絲苗

Fried rice, Miyazaki black pork, preserved olive vegetables, string beans

冰花雪耳圓肉燉蘆薈

Double-boiled dried longan, snow fungus, aloe, rock sugar

美點映雙輝

Chinese petits fours

每位 HKD1,180 per person

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精選四人套餐

Special Set Menu for Four

桃里四小碟

(桂花蜜黑毛豬叉燒、脆皮燒腩仔、荷芹煎蝦餅、葱油青瓜海蜇)

Appetiser platter

(barbecued black pork, osmanthus honey sauce;
crispy roast pork belly; pan-fried minced shrimp, Chinese celery, water chestnuts;
jellyfish, cucumber)

竹笙海皇素翅羹

Seafood broth, vegetarian shark fin, bamboo pith

油雞 檳菌 醬西蘭花炒蝦球

Sautéed prawns, broccoli, termite mushroom sauce

蠔皇原隻南非八頭鮑魚扣北菇

Stewed whole 8-head South African abalone, black mushrooms, oyster sauce

清蒸老虎斑

Steamed tiger garoupa

正宗鹽焗雞

Baked chicken, rock salt

櫻花蝦蝦頭油海鮮炒絲苗

Fried rice, sakura shrimps, diced seafood, shrimp oil

合時甜品

Seasonal dessert

美點映雙輝

Chinese petits fours

四位用 HKD3,400 for four persons

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精選六人套餐

Special Set Menu for Six

芝士蟹肉洋蔥鮮奶焗釀蟹蓋

Baked stuffed crab shells, crabmeat, fresh milk, onion, cheese

姬松茸竹絲雞燉豬腱湯

Double-boiled black skin chicken soup, matsutake, pork shin

XO 醬芥蘭度炒帶子珊瑚蚌

Sautéed scallops, coral mussels, kale, homemade XO chilli sauce

蠔皇原隻南非八頭鮑魚扣玉掌

Stewed whole 8-head South African abalone, duck feet, oyster sauce

清蒸東星斑

Steamed east spotted garoupa

當紅脆皮雞

Deep-fried crispy chicken

蟹肉鮮菇炆伊府麵

Braised e-fu noodles, crabmeat, fresh mushrooms

合時甜品

Seasonal dessert

美點映雙輝

Chinese petits fours

六位用 HKD5,100 for six persons

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精選齋宴

Vegetarian Set Menu

鮮果雜菜沙律

Fresh fruits, mixed vegetable salad

燕窩金粟素蟹柳雪耳羹

Sweet corn broth, bird's nest, snow fungus, imitation crab sticks

米盞彩虹野菌炒素雞

Sautéed vegetarian chicken, cashew nuts, wild mushrooms, bell peppers, rice basket

蘆筍竹笙卷

Braised stuffed bamboo pith rolls, asparagus

咖喱野菌芋蓉酥

Deep-fried mashed taro, wild mushrooms, curry sauce

法海蒲團

Braised bean curd skin dumpling, bamboo pith, fresh mushrooms, elm fungus, sea moss

榨菜金菇銀芽炆米粉

Braised vermicelli, enoki mushrooms, bean sprouts, preserved vegetables

鳳梨桂花凍糕

Chilled jelly, pineapple, osmanthus

凍香芒布甸

Chilled fresh mango pudding

每位 HKD650 per person

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滋味煲仔飯 Clay Pot Rice Specialties

HKD

每位

per person

招牌臘腸、鮮鵝潤腸、臘肉、油鴨脾煲仔飯 Clay pot rice, preserved meat, preserved sausages, preserved goose liver sausages, preserved duck leg	198
陳草菇蝦子北菇田雞腿煲仔飯 Clay pot rice, shrimp roe, dried straw mushrooms, black mushrooms, frog legs	198
日本蛋遠年陳皮芹香馬蹄剁牛肉餅煲仔飯 Clay pot rice, minced beef, Japanese egg, dried Mandarin peel, Chinese celery, water chestnuts	198
宣威火腿鮑魚田雞煲仔飯 Clay pot rice, Xuanwei ham, abalones, frog legs	198
馬友鹹魚蝦乾日本宮崎豬腩肉煲仔飯 Clay pot rice, sliced Miyazaki pork belly, salted fish, dried shrimps	198
崑崙鮑魚煲仔飯 Clay pot rice, giant garoupa skin, sliced abalone	388
梅子黑毛豬叉燒鳳爪排骨煲仔飯 Clay pot rice, barbecued black pork, spare ribs, chicken feet, preserved plum	198
鹹肉瑤柱金華火腿煲仔飯 Clay pot rice, salted pork, shredded conpoy, diced vegetables, Jinhua ham	198

以上各式煲仔飯由兩位起。Minimum order for 2 persons.

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暖意煲仔菜 Casserole Delights

HKD
例
portion

濃雞湯竹笙乾貝雲吞菜膽走地雞煲 (半隻)	588
Clay pot-simmered wontons, chicken (half bird), conpoy, bamboo pith, Chinese cabbages, chicken broth	
胡椒豬肚豬肺蘿蔔豬骨煲	538
Clay pot-boiled pork bone soup, turnips, pig's stomach, pig's lung, peppers	
黑椒薑葱蝦球粉絲煲	448
Clay pot-braised prawns, green bean noodles, shredded ginger, spring onion, black peppers	
濃海鮮湯芹香乾貝魚肚雙丸粉皮津菜苗煲	348
Clay pot-braised seafood broth, conpoy, fish maw, minced pork, minced Canton carp, thick noodles, Chinese celery, baby Tianjin cabbages	
啫啫豬潤排骨煲	308
Clay pot-braised spare ribs, pork liver	
山瑞裙啫啫雞煲	688
Clay pot-braised wattle-necked soft-shell turtle, chicken	
西班牙紅蝦粉絲煲	688
Clay pot-braised Spanish red prawns, green bean noodles	
魚香茄子生蠔煲	438
Clay pot-braised US oysters, minced pork, eggplants, salted fish, chilli sauce	
XO 醬乾葱洋蔥爆大連鮑魚粉皮煲	388
Clay pot-braised fresh abalone, thick noodles, shallots, onion, homemade XO chilli sauce	
鮮冬筍北菇扣黑草羊煲	738
Clay pot-braised mutton, fresh bamboo shoots, black mushrooms	

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養生滋補菜 Nourishing Delicacies

HKD

例

portion

花膠姬松茸蟲草花燉螺燉竹絲雞湯 Double-boiled black skin chicken soup, fish maw, matsutake, cordyceps flower, conch	808
天籽蘭花竹笙花膠燉豬腱湯 Double-boiled dendrobium orchid soup, bamboo pith, fish maw, pork shin	728
川貝金線蓮海底椰花膠燉鷓鴣湯 Double-boiled partridge soup, chuan bei, jewel orchid, sea coconut, fish maw	728
天麻川芎白芷豬腱燉魚頭湯 Double-boiled fish head soup, gastrodia tuber, cnidium officinale, angelica dahurica, pork shin	608
鮮冬筍北菇扣黑草羊煲 Clay pot-braised mutton, fresh bamboo shoots, black mushrooms	738
松本茸蘭度炒蝦球 Sautéed prawns, kale, fresh shimeji	448
乾隆一品醉雞窩(半隻) Clay pot-simmered chicken, Chinese wine (half bird)	568
枝竹火腩雙冬扣山瑞裙 Stewed wattle-necked soft-shell turtle, bean curd sticks, roast pork, black mushrooms, bamboo shoots	688

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卓師傅推介 Chef Cheuk's Recommendation

HKD
例
portion

「EX M」特色調味叉燒 Barbecued pork, Exotica Umami	150
「EX M」醬皇雞(半隻) Poached chicken, Exotica Umami (half bird)	298
醋香柚皮伴椒鹽阿拉斯加皇帝蟹腳 Deep-fried Alaska crab legs, spicy salt; marinated pomelo peel, black vinegar	288
南乳醬燒焗銀鱈魚扒(每位) Baked silver cod, preserved red bean curd paste (per person)	208
鮑汁燴香煎花膠扒伴北菇(每位) Pan-fried fish maw steak, stewed black mushroom, abalone sauce (per person)	488
老乾媽辣椒醬慢煮牛肋肉 Slow-cooked beef ribs, Lao Gan Ma chilli sauce	448
羊肚菌響螺燉豬腱湯(每位) Double-boiled conch soup, morel mushrooms, conch, pork shin (per person)	308
日本尖椒野菌炒 A5 和牛粒 Sautéed diced A5 Wagyu, wild mushrooms, Japanese peppers	458
珊瑚龍蝦球蒸蛋白(每位) Steamed lobster, egg white, crab coral (per person)	268
宮崎黑毛豬欖菜四季豆炒絲苗(每位) Fried rice, Miyazaki black pork, preserved olive vegetables, string beans (per person)	168

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頭盤 Appetiser

HKD
例
portion

椒鹽吊片 188
Deep-fried squids, spicy salt

懷舊蝦多士(八件) 348
Deep-fried shrimp toasts (8 pieces)

凍話梅紅酒浸車厘茄 138
Chilled simmered cherry tomatoes, preserved plum sauce, red wine

冰鎮鵝掌翼 198
Chilled marinated goose feet, goose wings

陳醋鴛鴦雲耳 128
Black fungus, white fungus, black vinegar

泡椒花雕醉豬手 208
Marinated pork knuckles, Chinese wine, chilli sauce

椒鹽田雞腿(六件) 208
Deep-fried frog legs, spicy salt (6 pieces)

麻香海蜇 168
Jellyfish, sesame oil

燒味 Barbecue

HKD
例
portion

燒味雙拼	438
Barbecued meat (two choices)	
脆皮燒乳豬	478
Barbecued suckling pig	
桂花蜜黑毛豬叉燒	428
Barbecued black pork, osmanthus honey sauce	
明爐燒鵝	398
Roast goose	
玫瑰黑糖豉油雞(半隻)	338
Poached chicken, brown sugar, soy sauce (half bird)	
桃里貴妃雞(半隻)	338
Poached chicken (half bird)	
脆皮燒腩肉	328
Crispy roast pork belly	

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鮑魚、海參 Abalone, Sea Cucumber

HKD

每位

per person

蠔皇原隻澳洲三頭鮑魚 1,488

Stewed whole 3-head Australian abalone, oyster sauce

蠔皇原隻南非五頭鮑魚 1,488

Stewed whole 5-head South African abalone, oyster sauce

蠔皇翡翠原隻南非六頭鮑魚 388

Stewed whole 6-head South African abalone, vegetables, oyster sauce

蠔皇原隻南非六頭鮑魚扣柚皮 398

Braised whole 6-head South African abalone, pomelo peel, oyster sauce

例

portion

荷香麒麟蒸鮑脯(四位) 888

Steamed sliced abalone, black mushrooms, Jinhua ham (4 persons)

蠔皇原隻南非八頭鮑魚北菇扣海參花膠煲(每款四件) 1,288

Clay pot-braised whole 8-head South African abalone,
black mushrooms, sea cucumber, fish maw, oyster sauce (4 pieces each)

原隻鮑魚海味雜菜煲 398

Clay pot-braised whole abalone, dried seafood, mixed vegetables

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燕窩 Bird's Nest

HKD
每位
per person

蟹皇燴官燕	980
Braised imperial bird's nest, crab coral	
竹笙釀官燕(兩件)	810
Braised stuffed bamboo pith, imperial bird's nest (2 pieces)	
雞蓉燴官燕	810
Braised imperial bird's nest, minced chicken	
蟹肉燴官燕	880
Braised imperial bird's nest, crabmeat	

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魚 Fish

HKD
例
portion

清蒸東星斑 Steamed east spotted garoupa	1,420 (600克/g)	940 (450克/g)
美極醬野菌煎星斑球 Pan-fried spotted garoupa fillets, wild mushrooms, Maggi sauce		580
冬菜唐芹粉絲浸星斑球 Simmered spotted garoupa fillets, green bean noodles, Chinese celery, preserved vegetables		580
頭抽銀鱈魚球配法邊豆 Deep-fried silver cod fillets, French beans, soy sauce		480
頭抽煎魚雲 Pan-fried fish head, soy sauce		348

龍蝦 Lobster

上湯焗本灣龍蝦(700克)伴煎米粉 Sautéed lobster (700g), supreme soup, fried vermicelli	1,088
金蒜蒸焗本灣龍蝦(700克)伴水晶粉 Steamed lobster (700g), garlic, thick crystal noodles	1,088
波士頓龍蝦(600克)蟹皇炒蛋白 Sautéed Boston lobster (600g), crab coral, egg white	888

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蝦 Shrimp

HKD

例

portion

花雕醉翁海蝦 688
Drunken shrimps, Chinese wine

火焰海蝦 688
Drunken shrimp flambé

白灼海蝦 608
Poached fresh shrimps

櫻花蝦醬鮮蘆筍炒蝦球 448
Sautéed prawns, asparagus, preserved sakura shrimp paste

四川鮮蝦仁 428
Sautéed shrimps, Sichuan style

腿蓉花雕蟹肉蝦球蒸蛋白(四件) 488
Steamed egg white, crabmeat, prawns, minced Jinhua ham, Chinese wine (4 pieces)

金沙、香芒脆蝦球 448
Deep-fried prawns, mashed salted egg yolk, mango sauce

魚香蝦球 438
Sautéed prawns, diced salted fish, tomato sauce, chilli sauce

蟹 Crab

HKD
例
portion

清蒸膏蟹(每隻) 928
Steamed fresh green crab (each)

黑胡椒肉蟹(700克) 928
Sautéed fresh mud crab, black peppers (700g)

薑葱粉絲蟹鉗煲(四隻) 598
Clay pot-sautéed crab claws, green bean noodles, ginger, spring onion (4 pieces)

白汁芝士焗釀蟹蓋(每個) 268
Baked stuffed crab shell, crabmeat, cheese, cream sauce (each)

花雕蛋白蒸紅蟹(600克) 880
Steamed red crab, egg white, Chinese wine (600g)

百花炸釀蟹鉗(每隻) 198
Deep-fried stuffed crab claw, minced shrimp (each)

貝 Shellfish

XO醬西蘭花帶子炒螺片 488
Sautéed scallops, sliced conch, broccoli, homemade XO chilli sauce

焗釀鮮響螺(每隻) 268
Baked stuffed sea whelk, diced conch, mushrooms (each)

翡翠鮮帶子 438
Sautéed scallops, vegetables

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家禽 Poultry

	HKD 半隻 <i>half bird</i>	HKD 全隻 <i>whole bird</i>
脆皮炸子雞 Deep-fried crispy chicken	338	668
乾葱豆豉雞煲 Clay pot sautéed chicken, black beans, shallots	338	668
黑松露脆皮炸子雞 Deep-fried crispy chicken, black truffle	358	718
正宗鹽焗雞 Baked chicken, rock salt	338	668
金華玉樹雞 Poached chicken, Jinhua ham	388	768
金不換燒汁爆雞件 Sautéed chicken, gravy, basil	338	668
北京片皮鴨 Roast Peking duck		988
北京片皮鴨兩食(鴨鬆生菜包或彩椒炒鴨件) Roast Peking duck (sautéed shredded duck, lettuce wraps or sautéed sliced duck, bell peppers)		1,188

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豬、牛 Pork, Beef

HKD

例

portion

蠔油菜遠炒牛肉 318
Sautéed sliced beef, vegetables, oyster sauce

中式煎牛柳 328
Pan-fried beef fillets, Chinese style

油雞榄菌醬法邊豆炒牛柳粒 358
Sautéed beef cubes, French beans, termite mushroom sauce

川辣牛鬆麻婆滑豆腐 288
Braised bean curd, minced beef, chilli sauce

鎮江香醋骨 288
Braised spare ribs, black vinegar

大澳蝦乾蒸黑毛豬肉餅 288
Steamed minced black pork, dried shrimps

香煎鹹魚蓉吊片豬肉餅 288
Pan-fried minced pork, minced salted fish, squids

鳳梨咁嚟肉 288
Sweet and sour pork, pineapple

XO醬野菌炒日本宮崎黑毛豬腩片 368
Sautéed sliced Miyazaki black pork belly, wild mushrooms, homemade XO chilli sauce

湯 Soup

	HKD 每位 <i>per person</i>	HKD 例 <i>portion</i>
是日老火湯 Soup of the day	158	388
西湖牛肉羹 Minced beef broth, egg white	158	388
花膠北菇燉菜膽湯 Double-boiled Chinese cabbage soup, black mushrooms, fish maw	248	788
海鮮酸辣羹 Hot and sour soup, seafood	158	448
韭皇陳皮瑤柱羹 Conpoy broth, chive stems, dried Mandarin peels	178	488
蟹肉粟米羹 Crabmeat broth, sweet corn	158	448
紫菜海鮮羹 Seafood broth, seaweed	158	448

如您對任何食物有過敏反應，請通知服務員相關資料。 Please advise our associates if you have any food allergies.
所有價目均須另加一服務費。 All prices are subject to 10% service charge.

蔬菜 Vegetable

HKD

例

portion

竹笙瑤柱鮮菇小棠菜 378

Braised green cabbages, bamboo pith, fresh mushrooms, shredded conpoy

蟹皇扒西蘭花 468

Braised broccoli, crab coral

瑤柱米湯浸菜苗 338

Simmered baby vegetables, shredded conpoy, rice soup

葡汁焗四蔬 368

Baked mixed vegetables, Portuguese sauce

欖菜蝦乾肉鬆芥蘭度 278

Sautéed kales, dried shrimps, minced pork, preserved olive vegetables

蠔皇北菇扒菜遠 278

Braised seasonal greens, black mushrooms, oyster sauce

南乳炆粗齋煲 288

Clay pot-stewed mixed vegetables, preserved red bean curd paste

上湯腿絲鮮蘆筍 320

Simmered asparagus, shredded Jinhua ham, supreme soup

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所有價目均須另加一服務費。 All prices are subject to 10% service charge.

素 菜 Vegetarian

	HKD 每位 <i>per person</i>	HKD 例 <i>portion</i>
竹笙北菇燉菜膽湯 Double-boiled Chinese cabbage soup, black mushrooms, bamboo pith	158	448
榆耳菜粒粟米羹 Sweet corn broth, diced vegetable, elm fungus	138	228
榆耳彩椒素雞鮮蘆筍 Sautéed elm fungus, asparagus, bell peppers, vegetarian chicken		298
牛肝菌醬北菇紅燒豆腐 Braised bean curd, black mushrooms, porcini sauce		298
黑松露菌醬鮮百合黃耳炒蘆筍 Sautéed asparagus, yellow fungus, fresh lily bulbs, black truffle sauce		298
脆皮竹笙上素腐皮卷 Deep-fried bean curd skin rolls, bamboo pith, assorted fungus		288
杏汁杞子浸菜苗 Simmered baby vegetables, wolfberries, almond juice		298

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所有價目均須另加一服務費。 All prices are subject to 10% service charge.

飯、麵 Rice, Noodle

	HKD 每位 <i>per person</i>	HKD 例 <i>portion</i>
桃里錦繡炒飯 Fried rice, diced shrimp, tomatoes, shredded duck	178	328
蝦醬牛肉鬆炒飯 Fried rice, minced beef, preserved shrimp paste	178	328
揚州炒飯 Fried rice, diced shrimp, barbecued pork	178	328
瑤柱蛋白炒飯 Fried rice, shredded conpoy, egg white	198	368
薑葱花膠撈粗麵 Braised thick noodles, fish maw, shredded ginger, spring onion	218	368
福建炒飯 Fried rice, diced chicken, black mushrooms, vegetable, shredded conpoy sauce	178	328
魚湯魚滑稻庭麵 Japanese udon, minced Canton carp, fish soup	238	538
上湯金腿絲蛋麵 Egg noodles, shredded Jinhua ham, supreme soup	178	328
蝦頭油海鮮粒炒飯 Braised rice, diced seafood, shrimp oil	198	368

如您對任何食物有過敏反應，請通知服務員相關資料。 Please advise our associates if you have any food allergies.
所有價目均須另加一服務費。 All prices are subject to 10% service charge.

甜品 Dessert

HKD

每位

per person

椰汁燉官燕 738

Double-boiled imperial bird's nest, coconut milk

香芒糯米糍 (三件) 72

Glutinous rice dumplings, fresh mango, shredded coconut (3 pieces)

蓮子紅豆沙 72

Sweetened red bean soup, lotus seeds

桃膠蛋白杏仁露 72

Sweetened almond cream, peach resin, egg white

香滑豆腐花 72

Sweetened bean curd

凍香芒布甸 92

Chilled fresh mango pudding

焗栗蓉西米布甸 72

Baked sago pudding, chestnut purée

香煎黃金糕 (四件) 72

Pan-fried pumpkin puddings (4 pieces)

鮮果拼盤 92

Fresh fruit platter

如您對任何食物有過敏反應，請通知服務員相關資料。 Please advise our associates if you have any food allergies.

所有價目均須另加一服務費。 All prices are subject to 10% service charge.

壽宴晚膳套餐 Birthday Set Dinner

2026年1月1日至6月30日 | 1 January to 30 June 2026

鴻運乳豬全體
Barbecued suckling pig

蘆筍百合炒龍蝦球珊瑚蚌
Sautéed lobster, coral mussels, lily bulbs, asparagus

瑤柱扒雙蔬
Braised broccoli, fresh mushrooms, shredded conpoy

百花炸釀蟹鉗
Deep-fried stuffed crab claws, minced shrimp

蟲草花螺頭竹絲雞燉豬腱湯
Double-boiled black skin chicken soup, cordyceps flower, conch, pork shin

蠔皇原隻南非八頭鮑魚北菇扣玉掌
Stewed whole 8-head South African abalone, black mushrooms, duck feet, oyster sauce

清蒸西星斑
Steamed west spotted garoupa

當紅脆皮雞
Deep-fried crispy chicken

上湯長壽鮮蝦水餃生麵
Egg noodles, shrimp and black fungus dumplings, supreme soup

萬壽桃包
Longevity buns

桂花桃膠圓肉燉萬壽果
Double-boiled papaya, peach resin, dried longan, osmanthus

鮮果拼盤
Fresh fruit platter

十二位用 HKD12,480 for 12 persons

席間四小時任飲汽水、橙汁及精選啤酒
Unlimited serving of soft drinks, chilled orange juice and selected beer for four hours during dinner

如您對任何食物有過敏反應，請通知服務員相關資料。Please advise our associates if you have any food allergies.

以上價目須另加一服務費。Price is subject to 10% service charge.

價目不適用於任何折扣優惠。Price is not applicable to any discount privileges.

此菜單須至少提前五日預訂。The above menu is available for pre-order with a 5-day advance notice.

彌月喜宴晚膳套餐

Full Moon Set Dinner

2026 年 1 月 1 日至 6 月 30 日 | 1 January to 30 June 2026

紅雞蛋酸薑
Red eggs, pickled ginger

鴻運乳豬全體
Barbecued suckling pig

XO 醬西蘭花炒蝦球帶子
Sautéed prawns, scallops, broccoli, homemade XO chilli sauce

多子玉環瑤柱脯
Braised stuffed hairy gourd, whole conpoy, garlic

洋蔥芝士鮮奶焗釀蟹蓋
Baked stuffed crab shells, crabmeat, cheese, onion, fresh milk

姬松茸螺頭燉豬腱湯
Double-boiled matsutake soup, conch, pork shin

蠔皇原隻南非八頭鮑魚扣柚皮
Stewed whole 8-head South African abalone, pomelo peel, oyster sauce

清蒸老虎斑
Steamed tiger garoupa

當紅脆皮雞
Deep-fried crispy chicken

上湯鮮蝦雲吞
Shrimp dumplings, supreme soup

香芋紫米露湯丸
Sweetened purple rice cream, taro, glutinous rice dumplings

美點映雙輝
Chinese petits fours

鮮果拼盤
Fresh fruit platter

十二位用 HKD10,060 for 12 persons

席間四小時任飲汽水、橙汁及精選啤酒
Unlimited serving of soft drinks, chilled orange juice and selected beer for four hours during dinner

如您對任何食物有過敏反應，請通知服務員相關資料。Please advise our associates if you have any food allergies.

以上價目須另加一服務費。Price is subject to 10% service charge.

價目不適用於任何折扣優惠。Price is not applicable to any discount privileges.

此菜單須至少提前五日預訂。The above menu is available for pre-order with a 5-day advance notice.

精選晚膳套餐 A

Special Set Dinner A

2026 年 1 月 1 日至 6 月 30 日 | 1 January to 30 June 2026

鴻運乳豬全體
Barbecued suckling pig

XO 醬蜜糖豆炒帶子珊瑚蚌
Sautéed scallops, coral mussels, honey beans, homemade XO chilli sauce

荷塘百花蝦丸
Deep-fried minced shrimp balls, water chestnuts

翡翠玉環瑤柱脯
Braised stuffed hairy gourd, whole conpoy, vegetables

竹笙花膠素翅羹
Vegetarian shark fin broth, fish maw, bamboo pith

蠔皇原隻南非八頭鮑魚扣北菇
Stewed whole 8-head South African abalone, black mushrooms, oyster sauce

清蒸西星斑
Steamed west spotted garoupa

當紅脆皮雞
Deep-fried crispy chicken

錦繡鴛鴦炒絲苗
Fried rice, shredded chicken, shrimps, tomato sauce, white sauce

香芋紫米露湯丸
Sweetened purple rice cream, taro, glutinous rice dumplings

美點映雙輝
Chinese petits fours

鮮果拼盤
Fresh fruit platter

十二位用 HKD10,260 for 12 persons

奉送精選紅、白酒各一支
One complimentary bottle each of house red and white wine.

如您對任何食物有過敏反應，請通知服務員相關資料。Please advise our associates if you have any food allergies.

以上價目須另加一服務費。Price is subject to 10% service charge.

價目不適用於任何折扣優惠。Price is not applicable to any discount privileges.

此菜單須至少提前五日預訂。The above menu is available for pre-order with a 5-day advance notice.

精選晚膳套餐 B

Special Set Dinner B

2026 年 1 月 1 日至 6 月 30 日 | 1 January to 30 June 2026

桃里四小碟

(桂花蜜黑毛豬叉燒、香煎蝦餅、凍話梅車厘茄、陳醋木耳)

Appetiser platter

(barbecued black pork, osmanthus honey sauce; pan-fried minced shrimp; chilled cherry tomatoes, preserved plum sauce; black fungus, black vinegar)

油雞榄菌醬西芹炒蝦球鳳片

Sautéed prawns, sliced chicken, celery, termite mushroom sauce

金沙海皇荔蓉盒

Deep-fried stuffed mashed taro, diced seafood, salted egg yolk

蟹肉扒西蘭花

Braised broccoli, crabmeat

淮杞花膠燉竹絲雞湯

Double-boiled black skin chicken soup, fish maw, Chinese yam, wolfberries

碧綠蠔皇原隻南非八頭鮑魚扣玉掌

Stewed whole 8-head South African abalone, duck feet, vegetables, oyster sauce

清蒸老虎斑

Steamed tiger garoupa

一品蒜香燒雞

Roast chicken, garlic

乾燒伊府麵

Braised e-fu noodles, straw mushrooms

楊枝甘露

Chilled sago cream, mango, pomelo

美點映雙輝

Chinese petits fours

鮮果拼盤

Fresh fruit platter

十二位用 HKD9,960 for 12 persons

奉送精選紅、白酒各一支

One complimentary bottle each of house red and white wine.

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以上價目須另加一服務費。Price is subject to 10% service charge.

價目不適用於任何折扣優惠。Price is not applicable to any discount privileges.

此菜單須至少提前五日預訂。The above menu is available for pre-order with a 5-day advance notice.

啤酒及果酒 Beer and Cider

	HKD 380 毫升 380ml	HKD 700 毫升 700ml
生啤 DRAUGHT BEER		
Suntory The Premium Malt's Gold, Japan	55	80
Suntory The Premium Malt's Black, Japan	55	80
每瓶 <i>per bottle</i>		
Asahi, Japan		55
Blue Girl, Germany		55
Tsing Tao, China		55
Kirin Ichiban, Japan		55
Sapporo, Japan		55
Carlsberg, Denmark		55
Heineken, Holland		55
Somersby Apple Cider, Denmark		55
Erdinger, Germany		60
Erdinger Dunkel, Germany (Dark)		60
Hoegaarden, Belgium		60

所有價目均須另加一服務費。All prices are subject to 10% service charge.
含酒精飲料不設任何折扣優惠。Discount is not applicable to alcoholic beverages.

葡萄酒 Wine

	HKD 每杯 <i>per glass</i>	HKD 每瓶 <i>per bottle</i>
香檳 CHAMPAGNE		
Lanson Le Black Cr��ation Brut NV	130	480
氣泡酒 SPARKLING		
Zonin Prosecco Brut NV, Italy	75	290
白葡萄酒 WHITE		
Chardonnay, Ubertas Small Batch, Australia	75	290
Sauvignon Blanc, Te Mata Estate, New Zealand	85	320
Riesling, Schloss Vollrads Kabinett, Germany	90	360
紅葡萄酒 RED		
Cabernet Shiraz, Ubertas Native Guardian, Australia	75	290
Ch��ateau Haut-Brisson, France	95	380
Pinot Noir, Jean-Claude Boisset Les Ursulines, Bourgogne, France	95	380
雪利酒、波特酒 SHERRY & PORT		
Bristol Cream Sherry	70	
Tio Pepe Dry Sherry	70	
Taylor's Ruby Port	70	
Dow's 10 Years Tawny Port	90	

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含酒精飲料不設任何折扣優惠。Discount is not applicable to alcoholic beverages.

啤酒及果酒 Beer and Cider

	HKD 380 毫升 380ml	HKD 700 毫升 700ml
生啤 DRAUGHT BEER		
Suntory The Premium Malt's Gold, Japan	55	80
Suntory The Premium Malt's Black, Japan	55	80
每瓶 <i>per bottle</i>		
Asahi, Japan		55
Blue Girl, Germany		55
Tsing Tao, China		55
Kirin Ichiban, Japan		55
Sapporo, Japan		55
Carlsberg, Denmark		55
Heineken, Holland		55
Somersby Apple Cider, Denmark		55
Erdinger, Germany		60
Erdinger Dunkel, Germany (Dark)		60
Hoegaarden, Belgium		60

所有價目均須另加一服務費。All prices are subject to 10% service charge.
含酒精飲料不設任何折扣優惠。Discount is not applicable to alcoholic beverages.

雞尾酒 Cocktail

HKD
每杯
per glass

Cosmopolitan 75
Finlandia vodka, triple sec, cranberry juice, lime juice

Daiquiri 75
Bacardi rum, lemon juice, simple syrup, choices of fruit

Martini 75
The Botanist gin, dry vermouth, olive

Mojito 75
Bacardi rum, fresh lime, soda water, sugar, fresh mint

Margarita 75
Tequila, triple sec, lemon juice, simple syrup, salt rim

Pina Colada 75
Bacardi rum, pineapple juice, coconut milk, fresh milk, simple syrup

Sex on the Beach 75
Finlandia vodka, peach liqueur, cranberry juice, pineapple juice

Bellini 130
Peach liqueur, Champagne

Kir Royal 130
Crème de cassis, Champagne

Mimosa 130
Fresh orange juice, Champagne

烈酒 Spirit

	HKD 每杯 <i>per glass</i>
白蘭地 BRANDY	
Rémy Martin V.S.O.P.	85
Hennessy V.S.O.P.	85
Rémy Martin Club	95
Hennessy X.O.	230
Martell X.O.	230
Martell Cordon Bleu	230
Rémy Martin X.O.	230
氹酒 GIN	
Bombay Sapphire	75
Hendrick's	85
Suntory Roku	85
The Botanist Islay Dry Gin	85
龍舌蘭酒 TEQUILA	
Pasote Blanco	85
Pasote Reposado	85
伏特加 VODKA	
Absolut	75
Belvedere	85
Grey Goose	85
冚酒 RUM	
Bacardi (White)	75
Myer's (Dark)	75

所有價目均須另加一服務費。All prices are subject to 10% service charge.
含酒精飲料不設任何折扣優惠。Discount is not applicable to alcoholic beverages.

威士忌 Whisky

HKD
每杯
per glass

蘇格蘭 SCOTCH

調和麥芽 BLENDED MALT

Ballantine's 12 Years	85
Chivas Regal 12 Years	85
Johnnie Walker Black Label	85
Chivas Regal 18 Years	140
Royal Salute	190
Johnnie Walker Blue Label	200

單一麥芽 SINGLE MALT

Bowmore 12 Years	85
Glenfiddich 12 Years	85
Glenmorangie, The Original	85
Highland Park 12 Years	85
Balvenie DoubleWood 12 Years	110
Macallan 12 Years, Sherry Oak	110
Glenmorangie 18 Years	155
Macallan 18 Years, Sherry Oak	290

波本及加拿大 BOURBON AND CANADIAN

Jack Daniel's	75
Canadian Club	75
Russell's Reserve 10 Years	75
Russell's Reserve Single Barrel	85

日本 JAPANESE

Hibiki Harmony	130
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無酒精雞尾酒 Mocktail

HKD
每杯
per glass

Lychee Lemonade	95
<i>Lychee purée, fresh lemon juice, soda water, simple syrup</i>	
Orange Squash	95
<i>Fresh orange juice, soda water, simple syrup</i>	
Pineapple Cooler	95
<i>Pineapple juice, soda water, simple syrup</i>	
Ray of Sunshine	95
<i>Fresh orange juice, pineapple juice, cranberry juice, fresh lime juice</i>	
Virgin Colada	95
<i>Coconut milk, pineapple juice, simple syrup</i>	
Virgin Mojito	95
<i>Fresh lime, soda water, sugar, fresh mint</i>	

無酒精飲料 Non-alcoholic Beverage

HKD
每杯
per glass

鮮果汁 FRESH JUICE

西瓜、西柚、橙、蘋果、芒果 85
Watermelon, Grapefruit, Orange, Apple, Mango

凍果汁 CHILLED JUICE

番茄、菠蘿、紅莓 75
Tomato, Pineapple, Cranberry

無汽礦泉水 STILL WATER

依雲 (330毫升) 70
Evian (330ml)

依雲 (750毫升) 95
Evian (750ml)

有汽礦泉水 SPARKLING WATER

法國巴黎 (330毫升) 70
Perrier (330ml)

法國聖漾 (750毫升) 95
Saint-Géron (750ml)

汽水 SOFT DRINK

可口可樂、零系可樂、雪碧、
梳打水、湯力水、
薑汁汽水、薑汁啤酒 65
Coca Cola, Coke Zero, Sprite,
Soda Water, Tonic Water,
Ginger Ale, Ginger Beer