

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

牛肝菌醬雜菌紅燒豆腐  
Braised bean curd,  
assorted fungus, porcini sauce

中式牛柳  
Chinese style pan-fried beef fillets

XO 醬西蘭花炒蝦仁花姿  
Sautéed shrimps, sliced squid,  
broccoli, homemade XO chilli sauce

榨菜肉鬆煎蛋  
Pan-fried egg, minced pork,  
preserved vegetables

上湯浸菜心  
Simmered seasonal greens,  
supreme soup

鳳梨咕嚕蝦仁  
Sweet and sour shrimps, pineapple

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

香滑豆腐花  
Sweetened bean curd

凍香芒布甸  
Chilled fresh mango pudding

蓮子紅豆沙  
Sweetened red bean soup, lotus seeds

兩位用 HKD720 for two persons

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.

# 「EX M」特色調味醬油嗜味午餐 Exotica Umami Tasting Set Lunch

1/5 – 30/6/26

「EX M」叉燒拼蒜片牛柳粒  
Barbecued pork, Exotica Umami; sautéed beef cubes, sliced garlic

「EX M」三蔥煎鳳片花姿  
Pan-fried sliced chicken, squid, spring onion, scallion, dried shallot, Exotica Umami

「EX M」百花蒸釀豆腐  
Steamed bean curd, minced shrimp, Exotica Umami

白灼菜心配「EX M」  
Poached choy sum, Exotica Umami

叉燒絲「EX M」炒米粉  
Fried vermicelli, shredded barbecued pork, Exotica Umami

陳皮紅豆沙  
Sweetened red bean soup, dried Mandarin peel

中國茗茶  
Chinese tea

每位 HKD500 per person

精選晚市套餐  
專享買一送一優惠  
SPECIAL SET DINNER  
Buy 1 Get 1 Free Offer  
1 – 30/6/26

桃里三小碟  
(桂花蜜黑毛豬叉燒、粟米墨魚餅、凍話梅車厘茄)  
Appetiser platter

(barbecued black pork, osmanthus honey sauce;  
pan-fried minced cuttlefish, sweet corn; chilled cherry tomatoes, preserved plum sauce)

花膠雞絲素翅羹  
Braised fish maw, shredded chicken, vegetarian shark fin

西蘭花炒蝦球珊瑚蚌  
Sautéed prawns, coral mussels, broccoli

乾葱豆豉爆雞球  
Sautéed boneless chicken, black beans, dried shallots

瑤柱米湯浸時蔬  
Simmered seasonal vegetables, shredded conpoy, rice soup

桃里錦繡炒絲苗  
Fried rice, diced shrimp, tomatoes, shredded duck

陳皮紅豆沙  
Sweetened red bean soup, dried Mandarin peel

美點映雙輝  
Chinese petits fours

中國茗茶  
Chinese tea

每位 HKD880 per person

# 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)

羊肚菌響螺燉豬腩湯

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、蔥油青瓜海蜇)

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

油雞樅菌醬西蘭花炒蝦球

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

芝士蟹肉洋葱鲜奶焗蟹盖

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

姬松茸竹丝鸡燉猪腱汤

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

XO 酱芥兰度炒带子珊瑚蚌

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

蠔皇原隻南非八頭鲍鱼扣玉掌

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

清蒸东星斑

Steamed east spotted groupa

當紅脆皮雞

Deep-fried crispy chicken

蟹肉鲜菇炆伊府麵

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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# 老香江粵菜 Nostalgic Cantonese Specialities

	HKD
	例
	<i>portion</i>
鳳凰魚雲羹	388 (例)
Fish head broth, chicken livers, barbecued pork, bamboo shoots, bean curd, black mushrooms, egg	158 (位)
八珍扒大鴨 (半隻)	388
Stewed duck, assorted seafood, barbecued pork (half bird)	
蒜子火腩雙冬紅炆斑翅	688
Braised garoupa fin, roast pork belly, bamboo shoots, black mushrooms	
金錢雞拼油泡蝦球	428
Barbecued sliced pork, chicken livers, sautéed prawns	
蝦籽陳草菇炆琵琶豆腐	328
Braised bean curd, shrimps, dried straw mushrooms, shrimp roe	
梅菜扣肉	288
Stewed pork, preserved vegetables	
鍋貼小棠菜	328
Deep-fried minced shrimp, green cabbages	
鴿蛋扒竹笙	358
Braised pigeon eggs, bamboo pith	
法海蒲團	298
Braised bean curd skin dumpling, bamboo pith, fresh mushrooms, elm fungus, sea moss	
豬油渣叉燒撈粗麵	288
Braised thick noodles, barbecued pork, lard	

# 卓師傅推介 Chef Cheuk's Recommendation

	HKD 例 <i>portion</i>
醋香柚皮拼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
羊肚菌響螺燉豬腱湯(每位) Double-boiled conch soup, morel mushrooms, pork shin (per person)	308
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

# 頭盤 *Appetiser*

HKD

例

*portion*

- |  |     |
|--|-----|
|  「EX M」特色調味叉燒<br>Barbecued pork, Exotica Umami                    | 328 |
|  「EX M」醬皇雞(半隻)<br>Poached chicken, Exotica Umami (half bird)      | 298 |
| 椒鹽吊片拼七味豆腐粒<br>Deep-fried squids, spicy salt; diced bean curd, chilli powder  | 188 |
| 懷舊蝦多士(八件)<br>Deep-fried shrimp toasts (8 pieces)   | 348 |
| 蒜片牛柳粒<br>Sautéed beef cubes, sliced garlic   | 234 |
| 冰鎮鵝掌翼<br>Chilled marinated goose feet, goose wings   | 218 |
| 陳醋鴛鴦雲耳<br>Black fungus, white fungus, black vinegar  | 128 |
|  泡椒花雕醉豬手<br>Marinated pork knuckles, Chinese wine, chilli sauce | 208 |
|  椒鹽田雞腿(六件)<br>Deep-fried frog legs, spicy salt (6 pieces)       | 208 |
| 麻香海蜇<br>Jellyfish, sesame oil  | 168 |
| 白汁芝士焗釀蟹蓋(每個)<br>Baked stuffed crab shell, crabmeat, cheese, cream sauce (each)   | 268 |
| 百花炸釀蟹鉗(每隻)<br>Deep-fried stuffed crab claw, minced shrimp (each)   | 198 |



廚師推介 Chef's Recommendation

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# 燒味 Barbecue

HKD

例

*portion*

燒味雙拼  
Barbecued meat (two choices) 438

脆皮燒乳豬  
Barbecued suckling pig 478

 鐵板火焰黑毛豬叉燒  
Flaming barbecued black pork, osmanthus honey sauce 388

明爐燒鵝  
Roast goose 398

玫瑰黑糖豉油雞(半隻)  
Poached chicken, brown sugar, soy sauce (half bird) 338

桃里貴妃雞(半隻)  
Poached chicken (half bird) 338

脆皮燒腩肉  
Crispy roast pork belly 328

鴻運乳豬全體(一天前預訂)  
Barbecued whole suckling pig (order one day in advance) 1,960



廚師推介 Chef's Recommendation

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

例  
*portion*

 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

 蝦籽海參扣鵝掌(四件) 688  
Stewed sea cucumber, goose feet, shrimp roe (4 pieces)



廚師推介 Chef's Recommendation

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# 燕窩 Bird's Nest

	HKD 每位 <i>per person</i>
蟹皇燴官燕 Braised imperial bird's nest, crab coral	980
竹笙釀官燕(兩件) Braised stuffed bamboo pith, imperial bird's nest (2 pieces)	810
雞蓉燴官燕 Braised imperial bird's nest, minced chicken	810
蟹肉燴官燕 Braised imperial bird's nest, crabmeat	880
海皇燕窩羹 Braised bird's nest, diced seafood broth	268

# 海鮮 Seafood

HKD

例

*portion*


東星斑—清蒸、煎封或炆煮(配火腩、枝竹及涼瓜) 1,420 940  
East spotted garoupa (600克/g) (450克/g)  
(steamed, pan-fried or stewed with roast pork belly,  
bitter melon and bean curd sticks)

方劑—清蒸或豉汁炒(配時蔬及脆香骨) 1,200  
Macao sole (800克/g)  
(steamed or sautéed with seasonal greens,  
black bean sauce and deep-fried fish bone)

美極醬野菌煎星斑球 580  
Pan-fried spotted garoupa fillets, wild mushrooms, Maggi sauce

冬菜唐芹粉絲浸星斑球 580  
Simmered spotted garoupa fillets, green bean noodles,  
Chinese celery, preserved vegetables

頭抽銀鱈魚球配法邊豆 480  
Deep-fried silver cod fillets, French beans, soy sauce

 上湯焗本灣龍蝦(700克)伴煎米粉 1,088  
Sautéed lobster (700g), supreme soup, fried vermicelli

金蒜蒸焗本灣龍蝦(700克)伴粉絲 1,088  
Steamed lobster (700g), garlic, green bean noodles

牛油芝士焗龍蝦(700克) 1,088  
Baked lobster, cheese, butter (700g)

豉蒜彩椒炒龍蝦球 688  
Sautéed lobster, bell peppers, garlic, black bean sauce



廚師推介 Chef's Recommendation

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# 海鮮 Seafood

HKD

例

*portion*

 火焰海中蝦(300克) Drunken prawns flambé (300g)	688
白灼海中蝦(300克) Poached fresh prawns (300g)	608
櫻花蝦醬鮮蘆筍炒蝦球 Sautéed prawns, asparagus, preserved sakura shrimp paste	448
四川鮮蝦仁 Sautéed shrimps, Sichuan style	408
 金沙、香芒脆蝦球 Deep-fried prawns, mashed salted egg yolk, mango sauce	448
豉油皇海中蝦(300克) Sautéed prawns, soy sauce (300g)	688
蒜蓉蒸開邊海中蝦(300克)伴粉絲 Steamed prawns, minced garlic, green bean noodles (300g)	688



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# 海鮮 Seafood

	HKD 例 <i>portion</i>
清蒸肉蟹(一天前預訂) Steamed mud crab (order one day in advance)	時價 Market Price
避風塘炒肉蟹(一天前預訂) Sautéed mud crab, chilli, minced garlic (order one day in advance)	時價 Market Price
黑胡椒粉絲肉蟹煲(一天前預訂) Clay pot-braised mud crab, green bean noodles, black peppers (order one day in advance)	時價 Market Price
花雕蛋白蒸肉蟹 (一天前預訂) Steamed mud crab, egg white, Chinese wine (order one day in advance)	時價 Market Price
XO 醬西蘭花帶子 Sautéed scallops, broccoli, homemade XO chilli sauce	488

# 家禽 Poultry

	HKD 半隻 <i>half bird</i>	HKD 全隻 <i>whole bird</i>
 脆炸本地田香雞 Deep-fried local Tin Hong 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
另加：鴨鬆生菜包、彩椒炒鴨件 或鴨殼豆腐小棠菜湯（三選一） Add-on: Sautéed shredded duck, lettuce wraps; sautéed sliced duck, bell peppers or green cabbage, bean curd, duck bone soup (choose one)		200



廚師推介 Chef's Recommendation

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# 豬、牛 Pork, Beef

HKD

例

*portion*

 日本尖椒野菌炒 A5 和牛粒 Sautéed diced A5 Wagyu, wild mushrooms, Japanese peppers	528
 老乾媽辣椒醬慢煮牛肋肉 Slow-cooked beef ribs, Lao Gan Ma chilli sauce	488
中式煎牛柳 Pan-fried beef fillets, Chinese style	328
川辣牛鬆麻婆滑豆腐 Braised bean curd, minced beef, chilli sauce	288
鎮江香醋骨 Braised spare ribs, black vinegar	288
大澳蝦乾蒸黑毛豬肉餅 Steamed minced black pork, dried shrimps	288
香煎鹹魚蓉吊片豬肉餅 Pan-fried minced pork, minced salted fish, squids	288
鳳梨咕嚕肉 Sweet and sour pork, pineapple	288
XO醬野菌炒日本宮崎黑毛豬腩片 Sautéed sliced Miyazaki black pork belly, wild mushrooms, homemade XO chilli sauce	368
欖菜蝦乾肉鬆芥蘭度 Sautéed kales, dried shrimps, minced pork, preserved olive vegetables	278



廚師推介 Chef's Recommendation

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# 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
韭皇陳皮瑤柱鴨絲羹 Conpoy broth, chive stems, shredded duck, 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
 榆耳菜粒粟米羹 Sweet corn broth, diced vegetable, elm fungus	138	228
 竹笙北菇燉菜膽湯 Double-boiled Chinese cabbage soup, black mushrooms, bamboo pith	158	448



素菜 Vegetarian

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*

-  榆耳彩椒素雞鮮蘆筍 298  
Sautéed elm fungus, asparagus, bell peppers, vegetarian chicken
-  牛肝菌醬北菇紅燒豆腐 298  
Braised bean curd, black mushrooms, porcini sauce
-  黑松露醬鮮百合黃耳炒蘆筍 298  
Sautéed asparagus, yellow fungus, fresh lily bulbs, black truffle sauce
-  脆皮竹筍上素腐皮卷 288  
Deep-fried bean curd skin rolls, bamboo pith, assorted fungus
-  杏汁杞子浸菜苗 298  
Simmered baby vegetables, wolfberries, almond juice
- 竹筍瑤柱鮮菇小棠菜 378  
Braised green cabbages, bamboo pith, fresh mushrooms, shredded conpoy
- 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
-  南乳炆粗齋煲 288  
Clay pot-stewed mixed vegetables, preserved red bean curd paste
-  荔蓉齋寶盒(六件) 298  
Deep-fried mashed taro, diced vegetables (6 pieces)

 素菜 Vegetarian

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# 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	138	328
蝦醬牛肉鬆炒飯 Fried rice, minced beef, preserved shrimp paste	138	328
揚州炒飯 Fried rice, diced shrimp, barbecued pork	138	328
瑤柱蛋白炒飯 Fried rice, shredded conpoy, egg white	148	368
 薑蔥花膠撈粗麵 Braised thick noodles, fish maw, shredded ginger, spring onion	188	368
福建炒飯 Fried rice, diced chicken, black mushrooms, vegetable, shredded conpoy sauce	138	328
魚湯魚滑稻庭幼烏冬 Inaniwa thin udon, minced Canton carp, fish soup	148	538
上湯金腿絲蛋麵 Egg noodles, shredded Jinhua ham, supreme soup	138	328
 蝦頭油海鮮粒炒飯 Braised rice, diced seafood, shrimp oil	148	368



廚師推介 Chef's Recommendation

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.  
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# 甜品 Dessert

	HKD 每位 <i>per person</i>
椰汁燉官燕 Double-boiled imperial bird's nest, coconut milk	738
補腦合桃露 Sweetened walnut cream	72
蓮子紅豆沙 Sweetened red bean soup, lotus seeds	72
桃膠蛋白杏仁露 Sweetened almond cream, peach resin, egg white	72
香滑豆腐花 Sweetened bean curd	72
凍香芒布甸 Chilled fresh mango pudding	92
香煎黃金糕(四件) Pan-fried pumpkin puddings (4 pieces)	72
清甜棗皇糕(四件) Steamed red date puddings (4 pieces)	72
鮮果拼盤 Fresh fruit platter	92

# 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

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

姬松茸螺頭燉豬腩湯  
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 groupa

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)

油雞樅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.

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.

# 葡萄酒 Wine

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

# 啤酒及果酒 Beer and Cider

	HKD 380 毫升 <i>380ml</i>	HKD 700 毫升 <i>700ml</i>
<b>生啤 DRAUGHT BEER</b>		
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

# 雞尾酒 Cocktail

	HKD 每杯 <i>per glass</i>
<b>Cosmopolitan</b> <i>Finlandia vodka, triple sec, cranberry juice, lime juice</i>	75
<b>Daiquiri</b> <i>Bacardi rum, lemon juice, simple syrup, choices of fruit</i>	75
<b>Martini</b> <i>The Botanist gin, dry vermouth, olive</i>	75
<b>Mojito</b> <i>Bacardi rum, fresh lime, soda water, sugar, fresh mint</i>	75
<b>Margarita</b> <i>Tequila, triple sec, lemon juice, simple syrup, salt rim</i>	75
<b>Pina Colada</b> <i>Bacardi rum, pineapple juice, coconut milk, fresh milk, simple syrup</i>	75
<b>Sex on the Beach</b> <i>Finlandia vodka, peach liqueur, cranberry juice, pineapple juice</i>	75
<b>Bellini</b> <i>Peach liqueur, Champagne</i>	130
<b>Kir Royal</b> <i>Crème de cassis, Champagne</i>	130
<b>Mimosa</b> <i>Fresh orange juice, Champagne</i>	130

# 烈酒 Spirit

	HKD
	每杯 <i>per glass</i>
<b>白蘭地 BRANDY</b>	
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
<b>氈酒 GIN</b>	
Bombay Sapphire	75
Hendrick's	85
Suntory Roku	85
The Botanist Islay Dry Gin	85
<b>龍舌蘭酒 TEQUILA</b>	
Pasote Blanco	85
Pasote Reposado	85
<b>伏特加 VODKA</b>	
Absolut	75
Belvedere	85
Grey Goose	85
<b>秣酒 RUM</b>	
Bacardi (White)	75
Myer's (Dark)	75

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

# 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

Watermelon, Grapefruit, Orange, Apple, Mango

85

## 凍果汁 CHILLED JUICE

番茄、菠蘿、紅莓

Tomato, Pineapple, Cranberry

75

## 無汽礦泉水 STILL WATER

依雲 (330 毫升)

Evian (330ml)

70

依雲 (750 毫升)

Evian (750ml)

95

## 有汽礦泉水 SPARKLING WATER

法國巴黎 (330 毫升)

Perrier (330ml)

70

法國聖漾 (750 毫升)

Saint-Géron (750ml)

95

## 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

Coca Cola, Coke Zero, Sprite,

Soda Water, Tonic Water,

Ginger Ale, Ginger Beer

65