桃里

TAO LI

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.

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

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.

秋日嚐味套餐
Autumn Tasting Set Menu

2026年11月1日至12月31日 | 1 November to 31 December 2026

桂花蜜黑毛豬叉燒、蟹粉小籠包、凍紅酒話梅車厘茄
Barbecued black pork, osmanthus honey sauce;
steamed minced pork dumplings, hairy crab coral;
chilled cherry tomatoes, red wine, preserved plum sauce

蟹粉海皇素翅羹
Vegetarian shark fin broth, hairy crab coral, diced seafood

蓮藕西芹雲耳炒蝦仁
Sautéed shrimps, lotus roots, celery, black fungus

籐椒野菌炒東星斑球
Sautéed east spotted garoupa fillets, wild mushrooms, Sichuan peppers

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

欖菜肉鬆四季豆炒絲苗
Fried rice, minced pork, string beans, preserved olive vegetables

陳皮十勝紅豆沙
Sweetened Tokachi red bean soup, dried Mandarin peel

桃里甜點
Chinese petits fours

兩位用 HKD988 for 2 persons

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以上價目須另加一服務費。Price is subject to 10% service charge.
以上套餐不適用於十二月二十二日。The above set menu is not applicable on 22 December.
價目不適用於任何折扣優惠。Price is not applicable to any discount privileges.

鮑魚花膠套餐
Abalone and Fish Maw Set Menu

2026年11月1至30日 | 1 to 30 November 2026

脆皮燒腩仔、懷舊蝦多士、凍話梅車厘茄
Crispy roast pork belly;
deep-fried shrimp toast;
chilled cherry tomatoes, preserved plum sauce

蟹肉素翅羹
Vegetarian shark fin broth, crabmeat

蝦籽野菌炒東星斑球
Sautéed east spotted garoupa fillets, wild mushrooms, shrimp roe

鮑汁燴花膠伴蠔皇原隻南非八頭鮑魚
Stewed whole 8-head South African abalone, fish maw, oyster sauce

上湯雲腿絲浸時蔬
Simmered seasonal vegetables, shredded Jinhua ham, supreme soup

瑤柱海味炆伊府麵
Braised e-fu noodles, dried seafood, shredded conpoy

時令糖水
Seasonal sweet soup

桃里甜點
Chinese petits fours

兩位用 HKD1,188 for 2 persons

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以上價目須另加一服務費。Price is subject to 10% service charge.
以上套餐只限於桃里餐廳內享用。The above set menu is available exclusively at Tao Li.
價目不適用於任何折扣優惠。Price is not applicable to any discount privileges.

「EX M」特色調味醬油嚐味套餐
Exotica Umami Tasting Set Menu

「EX M」叉燒
「EX M」香煎北海道元貝皇
凍話梅車厘茄
Barbecued pork, Exotica Umami;
pan-fried Hokkaido scallop, Exotica Umami;
chilled cherry tomatoes, preserved plum sauce

「EX M」三葱野菌爆東星斑球
Sautéed east spotted garoupa fillets, wild mushrooms,
spring onions, scallions, dried shallots, Exotica Umami

「EX M」燒排骨
Barbecued pork ribs, Exotica Umami

白灼魚滑伴菜心配「EX M」
Poached choy sum and minced Canton carp, Exotica Umami

「EX M」章魚雞粒炒絲苗
Fried rice, diced chicken, octopus, Exotica Umami

「EX M」陳皮紅豆沙
Sweetened red bean soup, dried Mandarin peel, Exotica Umami

美點映雙輝
Chinese petits fours

每位 HKD1,200 per person

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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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精選大閘蟹套餐
Special Hairy Crab Set Dinner

桃里四小碟
(桂花蜜黑毛豬叉燒、芹香煎蝦餅、花雕醉豬手、青瓜木耳)
Appetiser platter
(barbecued black pork, osmanthus honey sauce;
deep-fried shrimp cake, Chinese celery;
marinated pork knuckles, Chinese wine; cucumber, black fungus)

紅燒竹笙蟹粉素翅羹
Braised vegetarian shark fin broth, hairy crab coral, bamboo pith

清蒸大閘蟹(每位兩隻)
Steamed hairy crabs (2 pieces per person)

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

蟹粉小籠包
Steamed minced pork dumplings, hairy crab coral

蟹粉燴伊府麵
Braised e-fu noodles, hairy crab coral

燕窩燉蛋白
Double-boiled egg white, bird's nest

兩位用 HKD2,080 for two persons

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

大閘蟹菜譜 Hairy Crab Feast

	HKD 例 *portion*
大閘蟹粉竹笙海皇素翅羹(每位) Braised vegetarian shark fin broth, hairy crab coral, diced seafood, bamboo pith (per person)	288
清蒸大閘蟹(六両) Steamed hairy crab (6 taels)	498
大閘蟹粉水晶蝦球(每位) Braised prawns, hairy crab coral (per person)	368
大閘蟹粉炒素翅 Sautéed vegetarian shark fin, hairy crab coral, egg	368
大閘蟹粉毛豆豆腐煲 Clay pot-braised bean curd, hairy crab coral, green soybeans	288
大閘蟹粉小籠包(六隻) Steamed minced pork dumplings, hairy crab coral (6 pieces)	308
大閘蟹粉鮮奶扒蛋白 Scrambled egg white, fresh milk, hairy crab coral	408
法國黑魚子醬蟹粉海鮮石榴球(4 件) Braised egg white dumplings, hairy crab coral, diced scallops, shrimps, water chestnuts, caviar (4 pieces)	488

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

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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剎牛肉餅煲仔飯 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
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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卓師傅推介 Chef Cheuk's Recommendation

	HKD 例 *portion*
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

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頭盤 Appetiser

	HKD 例 *portion*
「EX M」特色調味叉燒 Barbecued pork, Exotica Umami	328
「EX M」醬皇雞(半隻) Poached chicken, Exotica Umami (half bird)	298
粟米墨魚餅(六件) Pan-fried minced cuttlefish, sweet corn (6 pieces)	188
懷舊蝦多士(八件) Deep-fried shrimp toasts (8 pieces)	348
蒜片牛柳粒 Sautéed beef cubes, sliced garlic	234
冰鎮鵝掌翼 Chilled marinated goose feet, goose wings	218
避風塘鱈魚粒 Deep-fried diced cod, garlic, spicy salt	288
泡椒花雕醉豬手 Marinated pork knuckles, Chinese wine, chilli sauce	208
椒鹽田雞腿(六件) Deep-fried frog legs, spicy salt (6 pieces)	208
麻香海蜇 Jellyfish, sesame oil	168
白汁芝士焗釀蟹蓋(每個) Baked stuffed crab shell, crabmeat, cheese, cream sauce (each)	268
百花炸釀蟹鉗(每隻) 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 Stewed whole 3-head Australian abalone, oyster sauce	1,488
蠔皇原隻南非五頭鮑魚 Stewed whole 5-head South African abalone, oyster sauce	1,488
蠔皇翡翠原隻南非六頭鮑魚 Stewed whole 6-head South African abalone, vegetables, oyster sauce	388
蠔皇原隻南非六頭鮑魚扣柚皮 Stewed whole 6-head South African abalone, pomelo peel, oyster sauce	398

	例 *portion*
蠔皇原隻南非八頭鮑魚北菇扣海參花膠煲(每款四件) Clay pot-braised whole 8-head South African abalone, black mushrooms, sea cucumber, fish maw, oyster sauce (4 pieces each)	1,288
原隻鮑魚海味雜菜煲 Clay pot-braised whole abalone, dried seafood, mixed vegetables	398
蝦籽海參扣鵝掌(四件) Stewed sea cucumber, goose feet, shrimp roe (4 pieces)	688

廚師推介 Chef's Recommendation

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燕窩 Bird's Nest

	HKD 每位 *per person*
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

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海鮮 Seafood

	HKD 例 *portion*	
東星斑 — 清蒸、煎封或炆煮 (配火腩、枝竹及涼瓜) East spotted garoupa (steamed, pan-fried or stewed with roast pork belly, bitter melon and bean curd sticks)	1,420 (600克/g)	940 (450克/g)
方脷 — 清蒸或豉汁炒 (配時蔬及脆香骨) Macao sole (steamed or sautéed with seasonal greens, black bean sauce and deep-fried fish bone)	1,200 (800 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	
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)伴粉絲 Steamed lobster (700g), garlic, green bean noodles	1,088	
牛油芝士焗龍蝦(700 克) Baked lobster, cheese, butter (700g)	1,088	
豉蒜彩椒炒龍蝦球 Sautéed lobster, bell peppers, garlic, black bean sauce	688	

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

廚師推介 Chef's Recommendation

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海鮮 Seafood

	HKD 例 *portion*
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

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家禽 Poultry

	HKD 半隻 *half bird*	HKD 全隻 *whole bird*
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

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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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 *per person*	HKD 例 *portion*
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.

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蔬菜 Vegetable

	HKD 例 *portion*
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
竹笙瑤柱鮮菇小棠菜 Braised green cabbages, bamboo pith, fresh mushrooms, shredded conpoy	378
瑤柱米湯浸菜苗 Simmered baby vegetables, shredded conpoy, rice soup	338
葡汁焗四蔬 Baked mixed vegetables, Portuguese sauce	368
南乳炆粗齋煲 Clay pot-stewed mixed vegetables, preserved red bean curd paste	288
荔蓉齋寶盒(六件) Deep-fried mashed taro, diced vegetables (6 pieces)	298

素菜 Vegetarian

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飯、麵 Rice, Noodle

	HKD 每位 *per person*	HKD 例 *portion*
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
薑葱花膠撈粗麵 Braised thick noodles, fish maw, shredded ginger, spring onion	188	438
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	188	438
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

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甜品 Dessert

	HKD 每位 *per person*
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
黑糖蜂巢糕 (四件) Steamed brown sugar cakes (4 pieces)	72
香滑芝麻卷 (四件) Steamed black sesame rolls (4 pieces)	72
鮮果拼盤 Fresh fruit platter	92

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喜慶壽辰晚市套餐
Birthday Celebration Set Dinner

2026年7月1日至12月31日 | 1 July to 31 December 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.

彌月之喜晚市套餐
Full Moon Celebration Set Dinner

2026年7月1日至12月31日 | 1 July to 31 December 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.
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十二位用豪華晚市套餐
Deluxe Set Dinner for Twelve

2026 年7 月1 日至12 月31 日 | 1 July to 31 December 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.

十二位用精選晚市套餐
Premium Set Dinner for Twelve

2026年7月1日至12月31日 | 1 July to 31 December 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.

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

	HKD 每杯 *per glass*	HKD 每瓶 *per bottle*
香檳 CHAMPAGNE		
Lanson Le Black Création 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
Château 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	

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.

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 *per bottle*
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

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雞尾酒 Cocktail

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

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

烈酒 Spirit

	HKD 每杯 *per glass*
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
氈酒 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
冧酒 RUM	
Bacardi (White)	75
Myer's (Dark)	75

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

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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

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