



STARTERS

冷菜头盘

	Fresh Mushrooms with Oyster Sauce 蚝油鲜蘑菇		2
	Sweet and Sour Lotus Roots 白玉藕带		2
	Drunken Whelk 醉花螺		3
	Black Fungus with Enoki Mushroom 金针菇拌黑木耳		2
	Bean Curd Blade Wrapped Vegetab 荠菜百叶包	le	2
	Hot and Sour Cucumber Skin 酸辣黄瓜皮		2
	Aloe with Blueberry 蓝莓芦荟		3
)	Shredded Yangzhou-style Bean Curd 扬州干丝		2
	Vegetable Salad with Fresh Crab Me 鲜蟹肉沙律	eat	5
	Jelly Fish in Vinegar 老醋海蜇头		4
)	Oyster, Salmon, Sashimi Platter 生蚝三文鱼刺身拼盘	Prices are subject to a 10% surcharge 以上价格需另收10%附加费	20

	Sliced Pork Belly with Garlic 春苗白肉	34
	Spare Ribs in Vinegar 糖醋芝麻小排	36
	Smoked Fish 沪式熏鱼	36
	Chicken with Peanuts in Spicy Sauce 口水鸡	42
選	Goose Liver in Sake 清酒鹅肝	48
	Deep-fried Anchovies in Soy Sauce 沪式烤子鱼	38
塞	Marinated Combination Platter 香糟四件	58
	Mixed Whelk and Celery with Spring Onion Oil 香芹海螺片	40
	Salted Goose 扬州咸水鹅	48
E C	Arctic Shellfish with Wheatgrass 非洲冰草配北极贝	42
	Beef Shank in Soy Sauce 酱香牛肉	36

BARBECUE 烧味



BARBECUE 烧味

Roasted Crispy Pigeon 润烧沙田乳鸽	38
Barbecued Crispy Pork 脆皮烧腩肉	68
Honey Glazed Barbecued Pork 蜜汁叉烧	68
Chicken with Spring Onion Oil (Half) 葱油白切鸡(半只)	80
Roasted Crispy Goose 挂炉脆皮烧鹅	80
Traditional Soya Chicken (Half) 桶子玫瑰豉油鸡(半只)	80

	Mo Types of Chinese Barbecue 烧味双拼	106
展	Deep-fried Crispy Chicken (Half) 当红脆皮炸子鸡(半只)	88
	Roasted Peking Duck (Half) 片皮鸭(半只)	148
	Shredded Chicken with Ginger Salt 沙姜手撕鸡	72
選	Pork Neck with Barbecue Sauce 碳烧猪颈肉	68

YUE 1525 SIGNATURE SOUP 招牌靓汤



YUE 1525 SIGNATURE SOUP 招牌靓汤

	Daily Soup 每日例汤	26
	Double-boiled Pork Lung Soup with Cabbage 金银菜炖白肺	102
出ラ	Double-boiled Chicken Soup with Fish Maw 姬松茸花胶炖老鸡	198
	Double-boiled Chicken Soup with Fresh Ginseng 鲜人参炖竹丝鸡	102
出	Double-boiled Whelk Soup with Chinese Herbs 虫草花淮杞炖螺头	148
出	Double-boiled Fish Maw Soup with Morels and Baby Cabbage 花胶菜胆炖羊肚菌	148

Double-boiled Fish Soup with Watercress 西洋菜陈肾煲生鱼	106
Double-boiled Duck Soup with Boletus 牛肝菌炖水鸭	112
Double-boiled Organic Pork Soup with Longan 山药桂圆炖有机猪肉	108
Double-boiled Fish Head Soup with Chinese Herbs 川弓天麻炖鱼头	102
Double-boiled Black Mushroom Soup with Matsutake 竹笙松茸炖花菇	128

CLAY POT RICE & CLAYPOT 四季煲仔饭 & 煲仔菜



CLAY POT RICE 四季煲仔饭

当っ	Preserved Sausage 港式腊味煲饭	/8
	Minced Pork with Preserved Vegetables 梅菜肉饼饭	76
	Chicken with Black Mushrooms 北菇腊肠滑鸡饭	72
	Pork with Salted Fish 马友咸鱼腩片煲饭	68
	Dried Shrimp with Chicken 乡下煲仔饭	68
	Diced Chicken with Salted Fish 马友咸鱼鸡粒煲仔饭	68
	Preserved Duck with Frog 油鸭牛蛙煲饭	<i>7</i> 8
宝	Green Crab with Dry Scallops 干贝膏蟹煲仔饭	198

Remark: Extra orders of Preserved Sausage will have an additional charge of CNY 38 特别提示:另加腊味需加收每份38

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CLAYPOT

煲仔菜

	Assorted Vegetables with Bean Curd Sauce 南乳粗斋煲	56
	Braised Pork Spare Ribs with Shallots and Ginger 姜芽干葱排骨煲	68
塞	Braised Pork Belly with Preserved Vegetables 梅菜扣肉煲	78
	Stir-fried Frog with Eggplant 风味茄子牛蛙煲	70
	Braised Pumpkin with Shrimp Balls 红烧虾丸南瓜煲	76
	Braised Chicken with Coriander and Shallots 香茜红葱头土鸡煲	88

CLAYPOT

煲仔菜

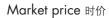
割り	Boiled Lettuce with Dried Shrimps 大澳虾膏唐生菜	68
	Chicken with Black Beans and Onion 罗定豆豉鸡煲	88
	Braised Shrimp and Vermicelli with Pepper Sauce 海虾胡椒粉丝煲	108
惠	Braised Fish Head with Ginger 顺德生啫鱼头煲	128
	Shrimps, Taro in Spicy 香芋辣虾煲	108

CLAYPOT

煲仔菜

	Poached Vegetables with Dried Shrimps 浓汤虾干什菜煲	50
	Braised Pork Spare Ribs with Bitter Squash 蒜豉凉瓜排骨煲	68
展	Double-boiled Pigeon with Ginseng and Himen Matsutake 松茸人参炖糯米鸡	120
選	Stir-fried Fish Maw, Sea Cucumber and Black Mushrooms with Shallots 海参花胶葱爆花菇皇	15
	Beef Ribs with Wasabi 芥末牛仔骨	78

LIVE SEAFOOD 生猛海鲜





Choice of Seafood Cooked To Your Liking: 选择以下海鲜及做法:

Australian Lobster, Baby Lobster, Boston Lobster, King Prawn 澳洲龙虾,小青龙,波士顿龙虾,四头大明虾 (Baked with Cheese, Braised in Supreme Soup, Steamed with Garlic, Steamed with Egg White) (芝士焗,上汤焗,蒜茸蒸,炒球,蛋白蒸)

Canadian Geoduck 加拿大象拔蚌

(Poached in Rice Broth, Supreme Soup, Sautéed) (米堂灼,过桥,炒)

Green Crab, King Crab, Alaska Crab 青蟹,面包蟹,阿拉斯加蟹 (Steamed with Yellow Wine, Egg White, Sautéed with Vermicelli) (花雕蒸,蛋白蒸,粉丝炒)



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Market Price 时价

Fresh Abalone

新鲜鲍鱼仔

(Steamed with Garlic, Mandarin Peel, Baked with Goose Liver) (蒜茸蒸,果皮蒸,香草鹅肝焗)

Leopard Garoupa, Tiger Garoupa, Turbot, Marble Goby, Yellow Croaker 东星斑, 老虎斑, 多宝鱼, 笋壳鱼, 有机黄鱼 (Steamed, Poached in Rice Soup, Poached in Hot Pot, Sautéed or Deep-fried) (清蒸, 米汤浸, 堂灼, 炒球, 油浸)

DRIED SEAFOOD 海味类



DRIED SEAFOOD 海味类

	Fresh Abalone with Golden Garlic (per person) 金蒜香煎鲜鲍鱼(位)	58
選	Braised Supreme Mushroom with Oyster Sauce 鲍汁扣花菇皇	68
	Braised Middle East Abalone 12 Heads 中东极品干鲍(12头)	880
	Braised Crown Abalone 18 Heads 皇冠极品干鲍(18头)	1388
	Braised South African Abalone 12 Heads 蚝皇十二头南非干鲍	598
	Braised South African Abalone 20 Heads 蚝皇二十头南非干鲍	298
	Braised Fresh Australian Abalone 4 Heads 蚝皇原只鲜鲍鱼(4头)	238
	Braised Fresh Abalone 2 Heads 蚝皇原只鲜鲍鱼(2头)	398
選	Braised Spiked Sea Cucumber with Minor Cereals 五谷杂粮烩刺参	178

DRIED SEAFOOD

海味类

選	Wok-fried Sliced Fish Maw with Asparagus 夏威夷果芦笋炒花胶柳	138
	Stir-fried Sea Cucumber with Crab Roe 虾子炒海参	198
	Braised Bird's Nest with Fresh Crab Meat 生拆蟹肉烩燕窝	188
	Braised Fish Maw with Oyster Sauce 蚝皇花胶筒 (25头)	168
	Braised Fish Maw, Dry Abalone and Goose Web in Brown Sauce 花胶鹅掌一口鲍鱼	138
	Braised Fish Maw and Fresh Abalone in Brown Sauce 蚝皇花胶拼玉簪鲍脯	228

SEAFOOD

海鲜

	Pan-fried King Prawn with Cream Dressing (per person) 白酒汁生煎明虾扒(位)	88
	Deep-fried Shrimps with Crspy Tea Leaves 秘制茶皇海虾	78
***	Wok-fried Bullfrog with Preserved Vegetables and Dry Scallops 两菘炒牛蛙	78
	Pan-fried Eggs with Shrimps 香煎滑蛋虾仁	98
	Steamed Fish Head with Fresh Chilli and Noodles 剁椒蒸天目湖鱼头(配生面)	118
	Sautéed Scallops with Broccoli 西兰花炒澳洲带子	168
	Pan-fried Cod Fish 干煎银鳕鱼	158
	Steamed Yellow Croaker in Soy Sauce 雪菜蒸有机黄鱼	288
	Deep-fried Hairtail 香煎带鱼	68
***	Wok-fried Mandarin Fish with Bamboo Shoots in Chili 回锅骨香桂鱼球	108

SEAFOOD

海鲜

選	Deep-fried Shrimps Wrapped Bean Curd in Oyster Sauce 琵琶凤尾虾	118
展	River Shrimps with Pumpkin and Lily 百合南瓜炒河虾仁	108
選	Lobster Balls with Egg Yolk 金脆招牌龙虾球	178
	Wok-fried Sea Whelk with Chili and Soybean Sprout 拍蒜笨豆炒香螺	158
	Fried Conpoy with Egg White "Shun De" Style 顺德桂花炒瑶柱	68
	Sautéed Seafood and Assorted Vegetables 家乡小炒皇	68
	Stir-fried Minced Cuttlefish Stuffed with Green Beans in XO Sauce 百花煎梅花豆	98
	Baked Crab Shell and Meat with Mushroom and in Curry Sauce (per person) 咖喱蟹盖(位)	52
	Wok-fried Sea Whelk with Chili and Peanuts 宫保海螺片	138
	Pan-fried Mantis Shrimp with Egg White 香煎蛋白富贵虾	98

肉类 MEAT

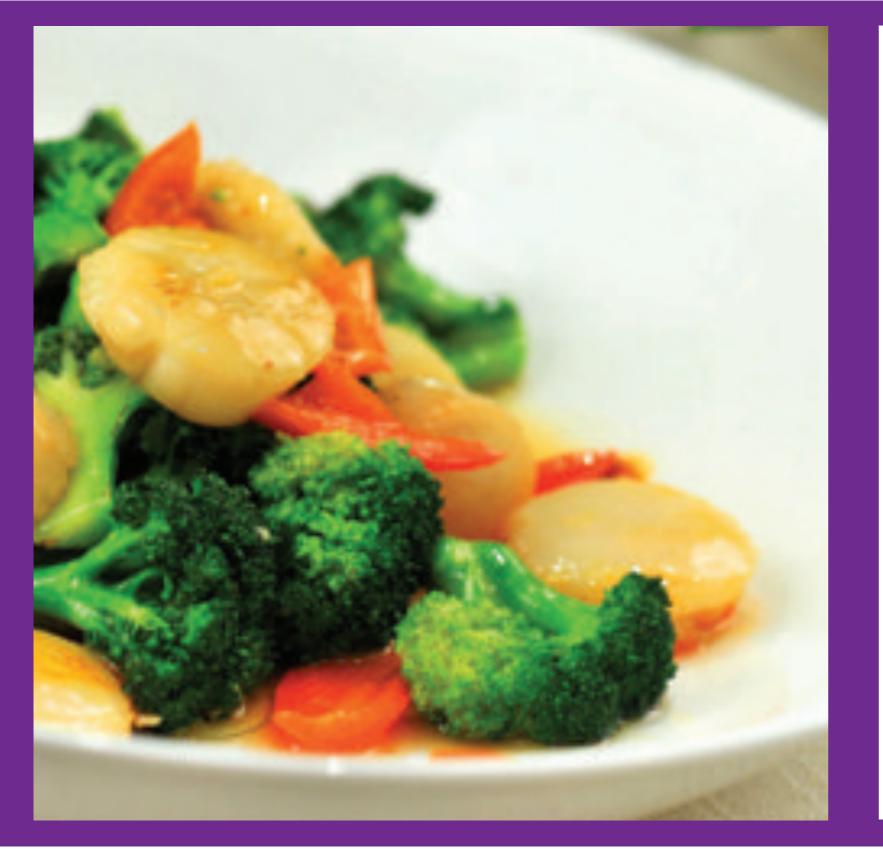


POULTRY 家禽

	Steamed Boneless Chicken with Black Fungus 金针云耳蒸鸡	90
	Steamed Chicken with Fermented Bean Curd Sauce 腐乳蒸滑鸡	76
選	Wok-fried Sliced Duck with Baby Ginger And Pineapple 紫罗炒鸭片	76
度	Steamed Boneless Chicken with Truffle 黑松露蒸滑鸡	98
	Stir-fried Slice Pigeon with Bamboo Shoots 雪菜冬笋炒鸽脯	82
	MEAT 肉类	
	Steamed Pork Neck with Shrimps Paste 大澳虾膏蒸猪爽肉	66
	Sautéed Pork Neck with Lotus Root 乳香藕片炒猪爽肉	62
	Steamed Egg with Minced Pork and Conpoy 瑶柱肉松蒸水蛋	52

Wok-tried Spare Ribs with Onion and Black Beans 农家小炒骨	68
Steamed Minced Pork with Preserved Vegetables 梅菜蒸肉饼	62
Wok-fried Diced Tender Beef with Goose Liver (per person) 烧汁鹅肝牛柳(位)	78
Stewed Spare Ribs with Sweet and Sour Sauce 酱烤肉排配馒头	98
Beef Ribs with Black Pepper Sauce 黑椒牛仔骨	98
Sautéed Diced Tender Beef with Goose Liver 鹅肝牛柳粒	188
Wok-fried Diced Tender Beef with Garlic 蒜片牛柳粒	168
Stewed Lamb Chops with Shell Fish and Mushroom 花蛤烩羊排	108
Crispy Beef Brisket with Chili 杭椒脆皮牛腩s	98

BEANCURD & VEGETABLES 豆腐及蔬菜



BEANCURD & VEGETABLES

豆腐及蔬菜

選	Steamed Bean Curd with Minced Shrimp in Egg White Sauce 蟹肉百花扒豆腐	108
	Deep-fried Cabbage with Minced Cuttlefish and Egg Yolk 脆皮小唐菜	58
	Wok-fried Beans with Minced Pork and Preserved Vegetables 干煸四季豆	52
	Wok-fried Cantonese "Choy Sum" with Pork Oil 生炒猪油渣菜心	48
	Poached Luffa with Black Fungus and Dried Shrimps 虾干云耳泡胜瓜	58
	Wok-fried Vegetables with Bamboo Pith 竹笙如意上素	58
	Sautéed Fresh Milk 大良炒鲜奶	68
	Wok-fried Organic Cauliflower with Diced Bacon 干烧有机花菜	42
	Sautéed Cabbage with Salted Fish 咸鱼茸炒白菜	40
	Braised Eggplants with Minced Pork 烧汁茄子	52

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	惠州梅菜蒸芥兰	48
	Poached Chinese Lettuce with Wild Mushrooms in Supreme Soup 浓汤野菌泡唐生菜	48
	Steamed Bean Curd with Mixed Vegetables in Soy Sauce 千叶豆腐	58
	Wok-fried Mixed Vegetables 素炒六锦	52
	Sautéed Chinese Lettuce with Fermented Bean Curd Sauce 椒丝腐乳炒唐生菜	42
展	Sautéed Water Spinach with Belachan Sauce 马拉盏炒空心菜	42
	Braised Bean Curd with Black Mushrooms 红烧北菇豆腐	52
	Sautéed Assorted Mushrooms in Oyster Sauce 烧汁炒什菌	58
選	Stir-fried Vegetables in Crispy Taro Basket 拌水芹香	48

RICE, CONGEE AND NOODLES 粥、粉、饭、面类



RICE, CONGEE AND NOODLES 粥、粉、饭、面类

	Fried Noodles in Soy Sauce 龙芽头抽炒面	52
	Fried Rice with Conpoy and Egg White 瑶柱蛋白炒饭	68
田田田田田田田田田田田田田田田田田田田田田田田田田田田田田田田田田田田田田田田	E-Fu Noodles with Seafood in Abalone Sauce 鲍汁海味焖伊面	78
	Stir-fried Rice Noodles with Spare Ribs in Black Bean Sauce 豉椒排骨炒河	66
	Deep-fried Noodles with Shredded Pork 香港肉丝炒面	68
	Fried Rice with Abalone and Shrimp 窝烧鲍鱼饭	98
œ S	Rice with Assorted Seafood in Soup 招牌海鲜泡饭	108
展	Wonton Noodles in Coriander Flavour 香菜汁云吞捞面	62

罗	Noodles with Seatood and Spicy Bean Curd 麻婆海鲜捞面	68
	Wok-fried Rice Noodles with Beef In XO Sauce XO酱湿炒肥牛河粉	78
選	E Fu Noodles with Crab Meat 蟹肉干烧伊面	138
	Braised Vermicelli with Eggplant in Spicy Sauce 鱼香茄子炆米	58
	Wok-fried Rice Noodles with Seafood and Egg 滑蛋海鲜炒河粉	98
	Wok-fried Rice with Minced Beef 生炒牛肉菘炒饭	68

DIM SUM, CONGEE 点心、粥



	DIM SUM, CONGEE 点心、粥	Half-dozen 半打
惠	Pan-fried Pork Buns 生煎菜肉包	48
	Spring Rolls with Chicken 北菇鸡丝春卷	38
展与	Pan-fried Chives Triangle 香煎韭菜角	48
第5	Pork Dumplings with Crab Roe 蟹籽烧卖皇	48
	Steamed Shanghainese Dumplings 鲜肉小笼包	40
	Steamed Black Truffle Vegetable Dumplings 松茸素粉果	38

		Half-dozen 半打
	Spicy Vegetable and Pork Wontons 京川菜肉饺子	32
	Steamed Shrimp Dumplings 晶莹鲜虾饺	58
	Crab Congee 生滚活蟹粥	52
選	Fish Congee 牛滚鱼球粥	52

DESSERT 精选甜品



DESSERT

精选甜品

Red Bean Cream with Dumplings 红豆沙汤丸	20
Rice Dumplings with Osmanthus 桂花酒酿圆子	20
Sweetened Cream of Pumpkin with Sago 南天西米露	22
Almond Cream with Egg White 蛋白杏仁茶	28
Coconut Pudding with Osmanthus 桂花椰汁冻糕	22
Mango, Sago and Pomelo 杨枝甘露	28
Mango Pudding 香芒冻布丁	28

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	Fresh Fruit Combination 精美水果拼盘	2
選	Almond Jelly with Mixed Fruit 什果杏仁冻	28
	Double-boiled Bird's Nest with Rock Sugar 金嗓子炖燕窝	138
	Boiled Bird's Nest with Mashed Pumpkin 金瓜茸燕窝	138
	Double-boiled Bird's Nest with Rock Sugar and Snow Lotus 冰花雪莲炖燕窝	158