



頭盤 Appetiser

例
portion

拍蒜青瓜海蜇 Jellyfish, cucumber, garlic	108
金沙脆皮豆腐 Deep-fried diced bean curd, mashed salted egg yolk	108
成都榨菜片 Sliced preserved vegetables	78
順德鯪魚球 Deep-fried minced Canton carp balls	88
皮蛋酸薑 Preserved eggs, pickled ginger	88

燒味 Barbecued

脆皮燒腩肉 Crispy roasted pork belly	168
桂花蜜黑豚肉叉燒 Barbecued black pork, osmanthus honey sauce	218
燒味雙拼 Barbecued duet	228
化皮乳豬 Barbecued suckling pig	268
明爐燒鵝 Roasted goose	208

鮑魚 Abalone

每位
per person

蠔皇原隻十四頭乾鮑 1680
Stewed whole dried abalone 14 heads, oyster sauce

蠔皇原隻七頭南非鮑 880
Stewed whole abalone 7 heads, oyster sauce

蠔皇北菇鮑脯 190
Braised sliced abalone, black mushrooms, oyster sauce

翡翠原隻二十二頭鮮麻鮑 270
Stewed whole abalone 22 heads, vegetables

婆參鮮鮑脯 230
Stewed sliced abalone, sea cucumber

玉簪鮑魚卷 (兩件) 230
Rolls of sliced abalone, minced shrimp, vegetables (2 pieces)

原隻二十二頭凍鮑魚海蜇 270
Chilled whole abalone 22 heads, jellyfish

例
portion

鮑魚一品煲 1080
Clay pot braised sliced abalone, bamboo pith, dried seafood

鮑魚雞粒豆腐煲 390
Clay pot braised diced abalone, chicken, bean curd

心心相印 (四件) 270
Braised winter melon, sea cucumber, whole abalone (4 pieces)

燕窩、竹笙 Bird's Nest, Bamboo Pith

每位
per person

蟹皇燴官燕 Braised imperial bird's nest, crab roe	700
竹笙釀官燕 (兩件) Braised bamboo pith, imperial bird's nest (2 pieces)	600
蟹皇扒竹笙 Braised bamboo pith, crab roe	150
雞蓉燴官燕 Minced chicken broth, imperial bird's nest	620
蟹肉燴官燕 Crabmeat broth, imperial bird's nest	620
百花釀竹笙 (兩件) Braised bamboo pith, minced shrimp (2 pieces)	130
鴿蛋扒竹笙 (兩件) Braised bamboo pith, pigeon's eggs (2 pieces)	110
蒸竹笙釀上素卷 (兩件) Steamed bamboo pith, fungus (2 pieces)	110
腿絲蘆筍竹笙卷 Asparagus, bamboo pith, shredded Jinhua ham	110

菜 Vegetables

	<i>例 portion</i>
蟹肉扒芥菜膽 Braised mustard greens, crabmeat	210
瑤柱鮮菇小棠菜 Braised green cabbage, straw mushrooms, conpoy sauce	210
蟹皇扒西蘭花 Sauteed broccoli, crab roe	208
腿蓉百花釀西蘭花 Braised broccoli, minced shrimp, minced Jinhua ham	208
煙肉葡汁焗四蔬 Baked mixed vegetables, bacon, Portuguese sauce	208
欖菜蝦乾肉鬆蜜糖豆 Sauteed honey bean, minced pork, dried shrimp, preserved olives	168
蒜子腿絲杞子竹笙浸菜遠 Vegetables, bamboo pith, wolfberries, shredded Jinhua ham, garlic	178
蠔皇鮑魚菇扒菜苗 Baby vegetables, oyster mushrooms, straw mushrooms, oyster sauce	168
翡翠鮮帶子 Sauteed scallops, vegetables	270

魚 Fish

例
portion

清蒸東星斑 Steamed spotted garoupa	時價 market price
野菌煎東星斑球 Pan-fried fillet of east spotted garoupa, wild mushrooms	360
金銀蒜蒸東星斑球小棠菜 Steamed fillet of east spotted garoupa, green cabbage, minced garlic	360
千島煙燻鱈魚窩粿 Smoked sliver cod, crispy rice, Thousand Island dressing	295
野菌煎吊片 Pan-fried squid, wild mushrooms	190

龍蝦 Lobster

上湯焗澳洲龍蝦 Sauteed Tasmanian lobster, supreme sauce	時價 market price
芝士焗澳洲龍蝦 Baked Tasmanian lobster, cheese sauce	時價 market price
堂灼澳洲龍蝦 Poached Tasmanian lobster, supreme broth	時價 market price
龍皇太子伴明珠 Sauteed lobster, scallops, honeydew melon	450

蝦 Shrimp

例
portion

	時價 market price
花雕醉翁海蝦 Drunken shrimp, supreme stock	
火焰海蝦 Drunken shrimp flambé	288
白灼海蝦 Poached fresh shrimp	228
XO 醬彩椒大蝦球 Sauteed prawns, bell pepper, homemade XO chilli sauce	280
四川鮮蝦仁 “Sichuan” sauteed shrimp	240
窩貼明蝦夾 Pan-fried shrimp, toast	240
花雕帶子海蝦蒸蛋白（四件） Steamed egg white, scallops, shrimps, Chinese wine (4 pieces)	245
翠綠賽螃蟹粉百花球 Deep-fried minced shrimp, crab roe, egg white, vegetable sauce	230
沙律網油明蝦卷 Deep-fried lard rolls, shrimp, salad dressing	265

蟹 Crab

	<i>例 portion</i>
清蒸膏蟹 Steamed fresh green crab	408
豉椒焗肉蟹 Sauteed fresh gross crab, black bean, pepper sauce	368
西蘭花椒鹽鮮蟹鉗 (四隻) Sauteed crab claws, broccoli, spicy salt (4 pieces)	290
洋葱鮮奶焗釀蟹蓋 (每個) Baked crab shell, crabmeat, onion, fresh milk (each)	140
葡汁燕窩焗釀蟹蓋 (每個) Baked crab shell, bird's nest, crabmeat, Portuguese sauce (each)	170
百花炸釀蟹鉗 (每隻) Deep-fried crab claw, minced shrimp (each)	98
生菜盞黑松露菌櫻花蝦蟹肉粉絲 Fried green bean noodles, crabmeat, dried shrimp, black truffle, lettuce wraps	255

貝 Shellfish

XO 醬花姿螺片 Sauteed sliced squid, conch, homemade XO chilli sauce	250
焗釀鮮嚮螺 (每隻) Baked sea whelk, diced conch, mushrooms (each)	120
蘆筍木耳大連鮑魚 Sauteed fresh abalone, black fungus, asparagus	275

家禽 Poultry

	半隻 <i>half</i>	全隻 <i>whole</i>
脆皮炸子雞 Deep-fried crispy chicken	210	420
西檸煎軟雞 Pan-fried boneless chicken, lemon sauce	200	400
金華玉樹雞 Steamed boneless chicken, Jinhua ham, vegetables	240	480
正宗鹽焗雞 Baked chicken, rock salt	210	420
鮮果片皮雞 Sliced chicken, fresh fruit, lettuce wraps	220	440
玫瑰豉油雞 Poached chicken, soya sauce	210	420
荔蓉香酥鴨 Deep-fried boneless duck, mashed taro	200	400
江南富貴雞 (一天前預訂) Whole chicken wrapped in lotus leaf, baked in clay <i>Order 24 hours in advance</i>		800
北京片皮鴨 Roasted Peking duck		500
北京片皮鴨兩食 (鴨鬆生菜包或彩椒炒鴨件) Roasted Peking duck, two ways <i>Sauteed shredded duck, lettuce wraps; Sauteed sliced duck, bell peppers, black bean sauce</i>		580
燒雲腿炒乳鴿脯 Sauteed sliced pigeon, Jinhua ham		240
生菜片鴿鬆 Sauteed minced pigeon, lettuce wrap		220

所有價目均以港幣計算並須另加一服務費。
All prices are in Hong Kong Dollar and subject to a 10% service charge.

豬、牛 Pork, Beef

例
portion

蘆筍野生木耳牛柳條 Sauteed shredded beef, wild fungus, asparagus	215
中式煎牛柳 Pan-fried fillet of beef, Chinese style	205
川醬乾蔥牛肉粉絲煲 Sauteed green bean noodles, sliced beef, shallot, chilli sauce	175
彩虹牛柳粒 Sauteed diced beef, bell pepper	205
彩椒牛鬆麻婆豆腐 Braised minced beef bean curd, bell pepper, chilli sauce	175
鎮江香醋骨 Braised spareribs, black vinegar	175
XO 醬銀芽榨菜炒北菇絲肉絲 Sauteed shredded pork, preserved vegetables, black mushrooms, Bean sprouts, homemade XO chilli sauce	175
蠔油菜遠牛肉 Sauteed sliced beef, vegetables, oyster sauce	175
菠蘿咕嚕肉 Sweet and sour pork, pineapple	175
川醬西芹腰果炒肉丁 Sauteed diced pork, cashew nuts, celery, chilli sauce	175

湯 Soup

	每位 <i>per person</i>	例 <i>portion</i>
是日老火靚湯 Soup of the day	95	210
竹筴蟹拑鴿蛋湯 Bamboo pith, fresh crab claws, pigeon egg, bouillon	155	550
花膠北菇燉菜膽 Double-boiled black mushrooms, fish maw, Chinese cabbage	175	580
成都酸辣湯 Hot and sour soup	98	280
韭皇瑤柱羹 Chive stems, shredded conpoy broth	98	280
蟹肉粟米羹 Crabmeat broth, sweet corn	98	280
海皇豆腐羹 Seafood broth, diced bean curd	98	280
西湖牛肉羹 Minced beef, egg white broth	98	280
香茜皮蛋斑片湯 Sliced garoupa, coriander, preserved egg	130	400
陳皮鴨絲羹 Shredded duck, Mandarin peel, bamboo shoot broth	98	280
竹筴上素湯 Bamboo pith, vegetables	98	290
草菇雞片湯 Straw mushrooms, sliced chicken	98	280

素 Vegetarian

每位
per person

燕窩竹筍金粟豆腐羹 160
Bean curd broth, bird's nest, bamboo pith, sweet corn

例
portion

彩椒野生木耳素雞鮮蘆筍 190
Sauteed asparagus, black fungus, bell peppers, vegetarian chicken

蝦籽竹筍百合扒滑豆腐 208
Steamed bean curd, bamboo pith, lily bulbs, shrimp roe sauce

米盞果仁炒素丁 168
Sauteed diced carrot, straw mushrooms, nuts

香煎竹筍野菌腐皮卷 178
Pan-fried bean curd skin rolls, bamboo pith, wild mushrooms

金銀蒜金粟茄子蒸粉皮 158
Steamed eggplant, sweet corn, thick noodles, garlic

川汁榆耳北菇燒玉子豆腐 168
Braised egg bean curd, black mushrooms, elm fungus, chilli sauce

燕液如意素福袋 (四件) 178
Braised elm fungus, vegetables, bean curd skin dumplings
Bird's nest sauce (4 pieces)

飯麵 Rice, Noodles

	每位 <i>per person</i>	例 <i>portion</i>
錦繡炒飯 Fried rice, diced shrimp, tomatoes, shredded duck	98	198
XO 醬牛鬆炒飯 Minced beef fried rice, homemade chilli sauce	95	198
揚州炒飯 Diced shrimp fried rice, barbecued pork	95	198
瑤柱蛋白炒飯 Shredded conpoy fried rice, egg white	108	218
甫魚鮮菇炆伊府麵 Braised e-fu noodles, straw mushrooms, dried sole	95	198
鮮蝦雲吞麵 Wonton noodles, shrimp	95	198
蟹肉燴伊府麵 Braised e-fu noodles, crabmeat	145	258
雪裏紅火鴨絲炆米 Shredded duck rice vermicelli, preserved vegetables	95	198
金腿上湯生麵 Noodles, Jinhua ham soup	95	198
黑椒牛柳絲炒烏冬 Shredded beef fried udon, black pepper sauce	95	218

甜品 Dessert

每位
per person

椰汁燉官燕 Double-boiled imperial bird's nest, coconut juice	590
菠蘿桂花凍糕 Chilled jelly, pineapple, osmanthus	48
湘蓮紅豆沙 Sweetened red bean cream	48
山水豆腐花 Sweetened bean curd	47
薑汁鮮奶燉蛋白 Double-boiled fresh milk, egg white, ginger juice	47
凍香芒布甸 Chilled fresh mango pudding	68
雪耳鳳凰馬蹄露 Sweetened water chestnuts, egg, snow fungus	48
合桃杏仁珍珠露 Sweetened walnuts, sago cream, almond juice	48
奶皇煎堆仔 Deep-fried sesame balls, milk custard	48
合時鮮果盤 Seasonal fresh fruit platter	75