



# 茗茶 Chinese Tea Selection

普洱  
Pu Li

香片  
Jasmine

鐵觀音  
Tit Koon Yum

壽眉  
Sau Mai

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 HKD 35 per person.*

# 商務午餐

## Executive Set Lunch

足料老火靚湯 或 紫菜海鮮豆腐羹  
Daily soup *or* Bean curd broth, diced seafood, seaweed

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*

魚香牛鬆茄子煲  
Clay pot braised eggplants,  
minced beef, salted fish

陳草菇紅燒豆腐  
Braised bean curd,  
dried straw mushrooms

醋香骨  
Braised spare ribs, black vinegar

西蘭花炒花姿鳳片  
Sautéed sliced squid,  
chicken, broccoli

海味雜菜粉絲煲  
Clay pot braised dried seafood,  
mixed vegetables, green bean noodles

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

鳳梨咕嚕蝦仁  
Sweet and sour shrimps, pineapple

豉蒜涼瓜炒牛肉  
Sautéed sliced beef, bitter melon,  
black bean, minced garlic

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

雪菜肉絲鴛鴦米 或 櫻花蝦醬海鮮炒飯  
Braised vermicelli, green bean noodles, shredded pork, preserved vegetables

*or*  
Fried rice, diced seafood, preserved sakura shrimp paste

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

楊枝甘露  
Chilled sago cream, mango, pomelo

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

# 桃里嚐味套餐

## Tao Li Tasting Set Menu

桃里三小碟

(桂花蜜黑毛豬叉燒、龍帶玉梨香、海苔七味豆腐粒)

Appetiser platter

(barbecued black pork, osmanthus honey sauce;  
deep-fried minced shrimp, scallop, Jinhua ham, pear;  
deep-fried diced bean curd, seaweed, chilli powder)

原個椰皇珍珠肉燉豬腱湯

Double-boiled whole coconut soup, dried pearl meat, pork shin

黑魚子百花煎釀龍蝦扒

Pan-fried lobster, minced shrimp, black caviar

籠仔荷葉窗紗野菌蒸星斑球

Bamboo basket steamed spotted garoupa fillet,  
wild mushrooms, rice paper, lotus leaves

竹笙杞子百合杏汁浸菜苗

Simmered baby vegetables, bamboo pith, wolfberries, lily bulbs, almond juice

櫻花蝦烏魚子帶子炒飯

Fried rice, scallops, mullet roe, sakura shrimps

桃膠雪蓮子燉木瓜

Double-boiled papaya, peach resin, snow lotus

每位 HKD1,280 per person

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.

# 豪華醇酒配搭晚市套餐 Deluxe Wine Pairing Set Dinner

桃里四小碟

(脆皮燒肉、蜜汁鱈片、龍帶玉梨香、凍話梅車厘茄)

Appetiser platter

(crispy roast pork; barbecued sliced eel;  
deep-fried minced shrimp, scallop, Jinhua ham, pear;  
chilled cherry tomatoes, preserved plum)

*Lanson Black Label Brut NV, Champagne*

黑魚子百花煎釀龍蝦扒

Pan-fried lobster, minced shrimp, black caviar

洋葱鮮奶焗釀蟹蓋

Baked stuffed crab shell, crabmeat, fresh milk, onion

*La Grange Tiphaine 'Clef de Sol' Montlouis-Sur-Loire 2021, Loire Valley*

香煎陳皮雞伴甜豉油

Pan-fried chicken, dried Mandarin peel, sweet soy sauce

*Pinot Noir – Cambria Julia's Vineyards 2015, Santa Maria Valley*

日本尖椒澳洲和牛粒

Sautéed diced Australian wagyu, Japanese peppers

*Cabernet Sauvignon – Legacy Peak 2019, Ningxia*

蟹粉撈稻庭烏冬

Braised thin udon, crab coral

金箔梅酒果凍

Chilled Japanese plum jellies, gold leaf

*Paul Jaboulet Muscat de Beaumes Venise 2019, Rhone Valley*

美點映雙輝 (桂花糕、奶皇煎堆)

Chinese petits fours

(chilled osmanthus puddings; deep-fried sesame balls, milk custard)

每位 HKD1,360 per person

包括五杯精選葡萄酒

5 glasses of pairing wines included

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

# 精選四人套餐

## Special Set Menu for Four

桃里四小碟

(桂花蜜黑毛豬叉燒、七味豆腐粒、粟米墨魚餅、蔥油青瓜海蜇)

Appetiser platter

(barbecued black pork, osmanthus honey sauce;  
deep-fried diced bean curd, chilli powder;  
deep-fried minced cuttlefish, sweet corn; jellyfish, cucumber)

蟹肉西湖牛肉羹

Crabmeat broth, minced beef, egg white

XO 醬炒西蘭花蝦球花姿

Sautéed prawns, sliced squid, broccoli, homemade XO chilli 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

古法鹽焗雞

Baked chicken, rock salt

瑤柱海參炆伊府麵

Braised e-fu noodles, sea cucumber, shredded conpoy

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

芝士蟹肉洋葱鮮奶焗釀蟹蓋  
Baked stuffed crab shells, crabmeat, fresh milk, onion, cheese

天籽蘭花燉竹絲雞湯  
Double-boiled black skin chicken soup, dendrobium orchid

XO 醬西芹百合炒帶子蝦球  
Sautéed scallops, prawns, celery, lily bulbs, 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 groupa

桃里貴妃雞  
Poached chicken

欖角海鮮炒飯  
Fried rice, diced seafood, preserved olives

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, vegetarian imitation crabmeat sticks

米盞彩虹野菌炒素雞

Sautéed vegetarian chicken, diced cashew nut, 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 HKD638 per person

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# 養生滋補菜 Nourishing Delicacies

	例 <i>portion</i> HKD
花膠姬松茸蟲草花響螺燉竹絲雞湯 Double-boiled black skin chicken soup, fish maw, matsutake, cordyceps flower, conch	808
金線蓮紅棗雪耳燉水鴨湯 Double-boiled teal soup, jewel orchid, red dates, snow fungus	808
陳皮老薑川貝鱷魚肉燉豬腩湯 Double-boiled crocodile meat soup, dried Mandarin peels, chuan bei, ginger, pork shin	708
天麻川芎白芷豬腩燉魚頭湯 Double-boiled fish head soup, gastrodia tuber, cnidium officinale, angelica dahurica, pork shin	608
紅炆雙冬枝竹火腩水魚煲 Clay pot braised green turtle, black mushrooms, bamboo shoots, roast pork, bean curd sticks	688
鮮冬筍北菇扣黑草羊煲 Clay pot braised mutton, fresh bamboo shoots, black mushrooms	738
鮮人參日本淮山鮮松本茸炒蝦球 Sautéed prawns, fresh ginseng, Japanese yam, fresh shimeji	448
乾隆一品醉雞窩(半隻) Clay pot simmered chicken, Chinese wine (half bird)	568

## 滋味煲仔飯 Clay Pot Rice Specialties

	每位 <i>per person</i> HKD
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	248
陳草菇蝦籽北菇田雞腿煲仔飯 Clay pot rice, shrimp roe, dried straw mushrooms, black mushrooms, frog legs	248
日本蛋遠年陳皮芹香馬蹄剝牛肉餅煲仔飯 Clay pot rice, minced beef, Japanese egg, dried Mandarin peel, Chinese celery, water chestnuts	248
金腿大連鮮鮑魚臘腸北菇滑雞煲仔飯 Clay pot rice, Jinhua ham, fresh abalone, preserved sausages, chicken, black mushrooms	248
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	248
蟹粉鮮白菌洋葱海皇煲仔飯 Clay pot rice, diced seafood, crab coral, onion, mushrooms	248
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	248
豉蒜臘肉油鴨片鮮菇白鱸煲仔飯 Clay pot rice, white eel, sliced preserved duck, fresh mushrooms, preserved meat, black beans and garlic	288

以上各式煲仔飯由兩位起。 Minimum order for 2 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.

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

## 暖意煲仔菜 Casserole Delights

	例 <i>portion</i> HKD
濃雞湯竹筍乾貝雲吞菜膽走地雞煲(半隻) Clay pot simmered wonton, chicken, conpoy, bamboo pith, Chinese cabbages, chicken broth (half bird)	588
胡椒豬肚豬肺蘿蔔豬骨煲 Clay pot boiled pork bone, turnips, pig's stomach, pig's lung, peppers, supreme soup	538
蒔蘿薑蔥斑球粉絲煲 Clay pot braised sliced garoupa, green bean noodles, shredded ginger, spring onion, dill	588
濃海鮮湯芹香乾貝魚肚雙丸粉皮津菜苗煲 Clay pot braised baby Tianjin cabbages, conpoy, fish maw, minced pork, minced Canton carp, thick noodles, Chinese celery, seafood broth	348
川辣蒜子火腩北菇枝竹田雞腿煲 Clay pot braised frog legs, black mushrooms, roast pork, garlic, bean curd sticks, chilli sauce	338
瑤柱蝦乾菇絲粉絲大芥菜煲 Clay pot braised mustard greens, shredded conpoy, black mushrooms, dried shrimps, green bean noodles	308
蝦醬大馬站煲 Clay pot braised roast pork, bean curd, chive, preserved shrimp paste	398
魚香茄子生蠔煲 Clay pot braised US oysters, minced pork, eggplants, salted fish, chilli sauce	438
XO醬乾蔥洋蔥爆大連鮑魚粉皮煲 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

## 卓師傅推介 Chef Cheuk's Recommendations

	例 <i>portion</i> HKD
龍帶玉梨香(四件) Deep-fried minced shrimp, scallop, Jinhua ham, pear (4 pieces)	228
南乳醬燒焗銀鱈魚扒(每位) Baked silver cod, preserved red bean curd paste (per person)	208
黑魚子百花煎釀龍蝦扒(每位) Pan-fried lobster, minced shrimp, black caviar (per person)	388
濃湯花膠雞絲羹(每位) Braised shredded chicken, fish maw, supreme broth (per person)	238
原個椰皇珍珠肉燉豬腱湯(每位) Double-boiled whole coconut soup, dried pearl meat, pork shin (per person)	308
籠仔荷葉窗紗野菌蒸星斑球(每位) Bamboo basket steamed spotted garoupa fillet, wild mushrooms, rice paper, lotus leaves (per person)	198
珊瑚水晶大花蝦球(每位) Braised prawns, crab coral (per person)	288
櫻花蝦烏魚子帶子炒飯 Fried rice, scallops, sakura shrimps, mullet roe	268

# 頭盤 Appetiser

	例 <i>portion</i> HKD
日本尖椒燒汁牛柳粒 Sautéed beef cubes, Japanese peppers, gravy	248
懷舊蝦多士(八件) Deep-fried shrimp toasts (8 pieces)	348
避風塘軟殼蟹(兩隻) Deep-fried soft-shell crabs, spicy salt (2 pieces)	298
冰鎮鵝掌翼 Chilled marinated goose feet, goose wings	198
口水汁豬肉鬆皮蛋凍豆腐 Chilled bean curd, preserved eggs, dried minced pork, chilli sauce	198
泡椒花雕醉豬手 Marinated pig's knuckles, Chinese wine, chilli sauce	208
七味酥炸白飯魚 Deep-fried white baits, chilli powder	198
七味豆腐粒 Deep-fried diced bean curd, chilli powder	138

# 燒味 Barbecue

	例 <i>portion</i> HKD
燒味雙拼 Barbecued meat (two choices)	438
脆皮燒乳豬 Barbecued suckling pig	478
桂花蜜黑毛豬叉燒 Barbecued black pork, osmanthus honey sauce	428
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

# 鮑魚、海參 Abalone, Sea Cucumber

	每位 <i>per person</i> HKD
蠔皇原隻澳洲三頭鮑魚 Stewed whole 3-head Australian abalone, oyster sauce	838
蠔皇原隻南非五頭鮑魚 Stewed whole 5-head South African abalone, oyster sauce	1488
蠔皇翡翠原隻南非六頭鮑魚 Stewed whole 6-head South African abalone, vegetables, oyster sauce	388
蠔皇家鄉釀遼參 Braised sea cucumber, minced pork, black mushrooms	358
蠔皇原隻南非六頭鮑魚扣柚皮 Braised whole 6-head South African abalone, pomelo peel, oyster sauce	398
	例 <i>portion</i> HKD
荷香麒麟蒸鮑脯(四位) Steamed sliced abalone, black mushrooms, Jinhua ham (4 persons)	888
蠔皇原隻南非八頭鮑魚北菇扣海參花膠煲(每款各四件) Clay pot braised whole 8-head South African abalone, black mushrooms, sea cucumber, fish maw, oyster sauce (4 pieces each)	1288
原隻鮑魚海味雜菜煲 Clay pot braised whole abalone, dried seafood, mixed vegetables	398

# 燕窩 Bird's Nest

	每位 <i>per person</i> HKD
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



## 魚 Fish

	例 <i>portion</i> HKD
清蒸東星斑 Steamed east spotted groupa	大 <i>large</i> 1420 小 <i>small</i> 940
美極醬野菌煎星斑球 Pan-fried fillet of spotted groupa, wild mushrooms, Maggi sauce	580
冬菜唐芹粉絲浸星斑球 Simmered fillet of spotted groupa, green bean noodles, Chinese celery, preserved vegetables	580
頭抽銀鱈魚球配法邊豆 Deep-fried fillet of silver cod, French beans, soy sauce	440
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	1088
金蒜蒸焗本灣龍蝦(700克)伴水晶粉 Baked lobster (700g), garlic, crystal thick noodles	1088
波士頓龍蝦(600克)蟹皇炒蛋白 Sautéed Boston lobster (600g), crab coral, egg white	688

# 蝦 Shrimp

	例 <i>portion</i> HKD
花雕醉翁海蝦 Drunken shrimps, Chinese wine	688
火焰海蝦 Drunken shrimps flambé	688
白灼海蝦 Poached fresh shrimps	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	428
腿蓉花雕蟹肉蝦球蒸蛋白(四件) Steamed egg white, crabmeat, prawns, minced Jinhua ham, Chinese wine (4 pieces)	428
金沙、香芒脆蝦球 Deep-fried prawns, mashed salted egg yolk, mango sauce	448
魚香蝦球 Sautéed prawns, diced salted fish, tomato sauce, chilli sauce	438

## 蟹 Crab

	例 <i>portion</i> HKD
清蒸膏蟹 Steamed fresh green crab	928
黑胡椒肉蟹 Sautéed fresh gross crab, black peppers	928
薑蔥粉絲蟹鉗煲(四隻) Clay pot sautéed crab claws, green bean noodles, ginger, spring onion (4 pieces)	598
白汁芝士焗釀蟹蓋(每個) Baked stuffed crab shell, crabmeat, cheese, cream sauce (each)	268
花雕蛋白蒸紅蟹(一斤) Steamed red crab, egg white, Chinese wine (1 catty)	880
百花炸釀蟹鉗(每隻) Deep-fried stuffed crab claw, minced shrimp (each)	198

## 貝 Shellfish

XO 醬西蘭花帶子螺片 Sautéed scallops, sliced conch, broccoli, homemade XO chilli sauce	448
焗釀鮮響螺(每隻) Baked stuffed sea whelk, diced conch, mushrooms (each)	258
翡翠鮮帶子 Sautéed scallops, vegetables	438

# 家禽 Poultry

	半隻 <i>half</i> HKD	全隻 <i>whole</i> HKD
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
黑松露菌脆皮炸子雞 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 sliced 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)		1188

# 豬、牛 Pork, Beef

	例 <i>portion</i> HKD
蠔油菜遠炒牛肉 Sautéed sliced beef, vegetables, oyster sauce	318
中式煎牛柳 Pan-fried fillet of beef, Chinese style	328
油雞樅菌法邊豆炒牛柳粒 Sautéed beef cubes, French beans, termite mushroom sauce	358
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	328

# 湯 Soup

	每位 <i>per person</i> HKD	例 <i>portion</i> HKD
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, Mandarin peels	158	448
蟹肉粟米羹 Crabmeat broth, sweet corn	158	448
紫菜海鮮羹 Seafood broth, seaweed	158	448

# 蔬菜 Vegetables

	例 <i>portion</i> HKD
竹筴瑤柱鮮菇小棠菜 Braised green cabbages, bamboo pith, fresh mushrooms, shredded conpoy	378
蟹皇扒西蘭花 Braised broccoli, crab coral	468
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	328
欖菜蝦乾肉鬆芥蘭度 Sautéed kales, dried shrimps, minced pork, preserved olive	278
蠔皇北菇扒菜遠 Braised seasonal greens, black mushrooms, oyster sauce	278
南乳炆粗齋煲 Clay pot stewed mixed vegetables, preserved red bean curd paste	278
上湯腿絲鮮蘆筍 Simmered fresh asparagus, shredded Jinhua ham, supreme soup	318

# 素菜 Vegetarian

	每位 <i>per person</i> HKD	例 <i>portion</i> HKD
竹筴北菇燉菜膽湯 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
脆皮竹筴上素腐皮卷 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



## 飯、麵 Rice, Noodles

	每位 <i>per person</i> HKD	例 <i>portion</i> HKD
錦繡桃里炒飯 Fried rice, diced shrimp, tomato, 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
薑蔥花膠撈粗麵 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

# 甜品 Dessert

	每位 <i>per person</i> HKD
椰汁燉官燕 Double-boiled imperial bird's nest, coconut milk	738
鳳梨桂花凍糕(四件) Chilled jelly, pineapple, osmanthus (4 pieces)	72
蓮子紅豆沙 Sweetened red bean soup, lotus seeds	72
蛋白桃膠杏仁露 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
流沙奶皇煎堆仔(四件) Deep-fried sesame balls, milk custard (4 pieces)	72
楊枝甘露 Chilled sago cream, mango, pomelo	72
鮮果拼盤 Fresh fruit platter	92

# 葡萄酒 Wine

	杯 <i>glass</i> HKD	瓶 <i>bottle</i> HKD
<b>香檳 CHAMPAGNE</b>		
Lanson Black Label Brut NV	160	570
<b>葡萄汽酒 SPARKLING</b>		
Zonin Prosecco Brut NV, Italy	95	350
<b>白葡萄酒 WHITE</b>		
Chardonnay, Ubertas Single Vineyard, Australia	90	330
Sauvignon Blanc, Te Mata Estate, New Zealand	100	360
<b>紅葡萄酒 RED</b>		
Cabernet Sauvignon, Brand's Laira, Australia	90	330
Pinot Noir, Louis Jadot, France	100	360
<b>雪利酒、波特酒 SHERRY &amp; PORT</b>		
Bristol Cream Sherry	90	
Tio Pepe Dry Sherry	90	
Taylor's Ruby Port	90	
Dow's, 10 Years Tawny Port	110	

# 啤酒及果酒 Beer and Cider

	380 毫升 <i>380ml</i>	700 毫升 <i>700ml</i>
生啤酒 DRAUGHT BEER	HKD	HKD
Suntory The Premium Malt's Gold, Japan	68	93
Suntory The Premium Malt's Black, Japan	68	93
		瓶 <i>bottle</i>
		HKD
Asahi, Japan		68
Blue Girl, Germany		68
Tsing Tao, China		68
Kirin Ichiban, Japan		68
Sapporo, Japan		68
Carlsberg, Denmark		68
Heineken, Holland		68
Somersby Apple Cider, Denmark		68
Erdinger, Germany		72
Erdinger Dunkel, Germany (Dark)		72
Guinness, Ireland		72
Hoegaarden, Belgium		72

# 雞尾酒 Cocktail

	杯 <i>glass</i> HKD
<b>Cosmopolitan</b> <i>Vodka, triple sec, cranberry juice, lime juice</i>	93
<b>Daiquiri</b> <i>Rum, lemon juice, simple syrup, choices of fruit</i>	93
<b>Martini</b> <i>Gin or Vodka, dry vermouth, olive</i>	93
<b>Mojito</b> <i>Rum, fresh mint, fresh lime, soda water, sugar</i>	93
<b>Margarita</b> <i>Tequila, triple sec, lemon juice, simple syrup, salt rim</i>	93
<b>Pina Colada</b> <i>Rum, pineapple juice, coconut milk, fresh milk, simple syrup</i>	93
<b>Sex on the Beach</b> <i>Vodka, peach liqueur, cranberry juice, pineapple juice</i>	93
<b>Bellini</b> <i>Peach liqueur, champagne</i>	160
<b>Kir Royal</b> <i>Crème de cassis, champagne</i>	160
<b>Mimosa</b> <i>Fresh orange juice, champagne</i>	160

# 烈酒 Spirit

	杯 <i>glass</i> HKD
<b>白蘭地 BRANDY</b>	
Rémy Martin V.S.O.P.	98
Hennessy V.S.O.P.	98
Martell Cordon Bleu	285
Martell X.O.	285
Hennessy X.O.	285
Rémy Martin X.O.	285
<b>氈酒 GIN</b>	
Bombay Sapphire	98
Hendrick's	110
Suntory Roku	110
<b>龍舌蘭酒 TEQUILA</b>	
Pasote Blanco	110
Pasote Reposado	110
<b>伏特加 VODKA</b>	
Absolut	98
Belvedere	110
Grey Goose	110
<b>秣酒 RUM</b>	
Bacardi (White)	98
Myer's (Dark)	98

# 威士忌 Whisky

杯  
*glass*  
HKD

## 蘇格蘭 SCOTCH

### 調和麥芽 BLENDED MALT

Ballantine's 12 Years	98
Chivas Regal 12 Years	98
Johnnie Walker Black Label	98
Chivas Regal 18 Years	175
Royal Salute	235
Johnnie Walker Blue Label	245

### 單一麥芽 SINGLE MALT

Bowmore 12 Years	98
Glenfiddich 12 Years	98
Glenmorangie, The Original	98
Balvenie DoubleWood 12 Years	135
Macallan 12 Years, Sherry Oak	135
Glenmorangie 18 Years	195
Macallan 18 Years, Sherry Oak	355

## 波本及加拿大 BOURBON AND CANADIAN

Jack Daniel's	98
Canadian Club	98

## 日本 JAPANESE

Taketsuru Pure Malt	135
Hibiki Harmony	185

## 無酒精雞尾酒 Mocktail

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



# 無酒精飲品 Non-alcoholic Beverage

	杯 <i>glass</i> HKD
<b>鮮果汁 FRESH JUICE</b>	
西瓜、西柚、橙、蘋果、芒果 Watermelon, Grapefruit, Orange, Apple, Mango	85
<b>凍果汁 CHILLED JUICE</b>	
番茄、菠蘿、紅莓 Tomato, Pineapple, Cranberry	75
<b>無汽礦泉水 STILL WATER</b>	
依雲 (330 毫升) Evian (330ml)	70
依雲 (750 毫升) Evian (750ml)	95
<b>有汽礦泉水 SPARKLING WATER</b>	
法國巴黎 (330 毫升) Perrier (330ml)	70
法國聖漾 (750 毫升) Saint-Géron (750ml)	95
<b>汽水 SOFT DRINK</b>	
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