



蘇師傅推介 Chef So's Recommendations

	例 <i>portion</i>
波蛋芫茜皮蛋豆腐肉片湯 Bean curd soup, egg, coriander, preserved egg, sliced pork	308
胡椒乾蔥海皇粉絲煲 Clay pot braised diced seafood, dried shallots, green bean noodles, peppers	398
乾蔥薑蔥美極醬煎田雞腿 Pan-fried edible frog legs, dried shallots, ginger, spring onion, Maggi sauce	268
金沙帶子伴玻璃大蝦球西蘭花 Deep-fried prawns, mashed salted egg yolk; sautéed prawns, broccoli	398
XO醬薑蔥日本黑毛豬腩肉粉絲煲 Clay pot braised black pork brisket, green bean noodles, ginger, spring onion, homemade XO chilli sauce	268
燕液賽螃蟹帶子紅梅石榴粿（四件） Braised egg white dumplings, scallops, crab coral, bird's nest (4 pieces)	368
薑蔥隔水油淋嘉美雞（半隻）伴菜膽 Steamed chicken (half), ginger, spring onion, soy sauce, Chinese cabbages	398
蝦籽原隻南非八頭鮑魚扣鮮鵝掌柚皮（每位） Stewed whole 8 heads African abalone, fresh goose feet, pomelo peel, shrimp roe sauce (per person)	288

老香江粵菜 Nostalgic Cantonese Specialities

	例 <i>portion</i>
鳳凰魚雲羹 (每位) Fish head broth, chicken livers, barbecued pork, bamboo shoots, bean curd, black mushrooms, egg (per person)	128
香燒金錢雞 (四件) Barbecued sliced pork, chicken livers (4 pieces)	158
蜜燒鳳肝伴燒排骨 Barbecued chicken livers, spare ribs, honey sauce	188
梅子砵仔鵝 Steamed goose, plum sauce	238
豉椒味菜鵝腸 Sautéed goose intestines, preserved vegetables, black beans, peppers	238
懷舊蝦多士 Deep-fried shrimp toasts	278
順德煎魚雲 Pan-fried fish head, soy sauce, Shun Tak style	238
香燒琵琶鴨 (半隻) Roast duck (half)	238
豬油渣叉燒撈粗麵 (每位) Braised thick noodles, lard, barbecued pork (per person)	78
酥炸脆奶 Deep-fried fresh milk	158

頭盤 *Appetisers*

	<i>例 portion</i>
蒜片牛柳粒 Sautéed beef cubes, garlic	145
凍話梅大根番茄 Chilled radish, tomatoes, preserved plums	140
乾煸蝦乾法邊豆 Fried French beans, dried shrimps	145
冰鎮鵝掌翼 Chilled marinated goose feet, goose wings	140
鹵水豬仔腳 Marinated pig's trotters	140
花雕頭抽豬手 Marinated pig's knuckles, Chinese wine, soy sauce	140
君度橙酒雞翼球 Deep-fried boneless chicken, cointreau	145
黑松露菌鵝肝醬芹香煎鯪魚餅 Pan-fried minced Canton carp, goose liver paste, Chinese celery, black truffle	140
口水汁鮮蝦腐皮卷 Deep-fried bean curd skin rolls, shrimps, chilli sauce	145
麻辣芹香帶子水晶粉 Crystal thick noodles, scallops, spicy sauce	168

燒味 Barbecued

	例 <i>portion</i>
燒味雙拼 Barbecued meat (two choices)	288
脆皮燒乳豬 Barbecued suckling pig	338
桂花蜜黑毛豬叉燒 Barbecued black pork, osmanthus honey sauce	268
明爐燒鵝 Roast goose	258
玫瑰豉油雞 Poached chicken, soya sauce	248
桃里貴妃雞 Poached chicken	238
脆皮燒腩肉 Crispy roast pork belly	218

鮑魚 Abalone

	每位 <i>per person</i>
蠔皇原隻十四頭乾鮑 Stewed whole dried 14 heads abalone, oyster sauce	1950
蠔皇原隻七頭南非鮑 Stewed whole 7 heads abalone, oyster sauce	1020
蠔皇北菇鮑脯 Braised sliced abalone, black mushroom, oyster sauce	218
翡翠原隻二十二頭鮮麻鮑 Stewed whole 22 heads abalone, vegetables	298
婆參鮮鮑脯 Stewed sliced abalone, sea cucumber	278
玉簪鮑魚卷 (兩件) Rolls of sliced abalone, minced shrimp, vegetables (2 pieces)	258
原隻二十二頭凍鮑魚海蜇 Chilled whole 22 heads abalone, jellyfish	298
	例 <i>portion</i>
鮑魚一品煲 Clay pot braised sliced abalone, bamboo pith, dried seafood	1250
鮑魚雞粒豆腐煲 Clay pot braised diced abalone, diced chicken, bean curd	418
原隻鮑魚海味雜菜煲 Clay pot braised whole abalone, dried seafood, mixed vegetables	298

燕窩、竹筴 Bird's Nest, Bamboo Pith

	每位 <i>per person</i>
蟹皇燴官燕 Braised imperial bird's nest, crab coral	820
竹筴釀官燕 (兩件) Braised bamboo pith, imperial bird's nest (2 pieces)	698
雞蓉燴官燕 Braised imperial bird's nest, minced chicken	698
蟹肉燴官燕 Braised imperial bird's nest, crabmeat	698
蟹皇扒竹筴 (兩件) Braised bamboo pith, crab coral (2 pieces)	180
百花釀竹筴 (兩件) Braised bamboo pith, minced shrimp (2 pieces)	160
鴿蛋扒竹筴 Braised bamboo pith, pigeon eggs	130
蒸竹筴釀上素卷 (兩件) Steamed bamboo pith rolls, fungus (2 pieces)	130
腿絲蘆筍竹筴卷 (兩件) Braised bamboo pith rolls, asparagus, shredded Jinhua ham (2 pieces)	130

菜 Vegetables

	<i>例 portion</i>
蟹肉扒芥菜膽 Braised mustard greens, crabmeat	275
瑤柱鮮菇小棠菜 Braised green cabbages, straw mushrooms, conpoy sauce	265
蟹皇扒西蘭花 Braised broccoli, crab coral	285
腿蓉百花釀西蘭花 Braised broccoli, minced shrimp, minced Jinhua ham	255
煙肉葡汁焗四蔬 Baked mixed vegetables, bacon, Portuguese sauce	245
欖菜蝦乾肉鬆蜜糖豆 Sautéed honey beans, minced pork, dried shrimps, preserved olives	198
蠔皇鮑魚菇扒菜苗 Braised baby vegetables, oyster mushrooms, oyster sauce	198
蒜子腿絲杞子竹筴浸菜遠 Simmered vegetables, bamboo pith, wolfberries, shredded Jinhua ham, garlic	208
南乳炆粗齋煲 Clay pot stewed mixed vegetables, preserved red bean curd paste	208
上湯腿絲鮮蘆筍 Simmered fresh asparagus, shredded Jinhua ham, supreme soup	235

魚 Fish

		例 <i>portion</i>
清蒸東星斑 Steamed east spotted garoupa	大 <i>large</i> 958	小 <i>small</i> 688
野菌煎星斑球 Pan-fried fillet of spotted garoupa, wild mushrooms		438
金銀蒜蒸星斑球小棠菜 Steamed fillet of spotted garoupa, green cabbages, minced garlic		438
千島煙燻鱈魚窩粿 Smoked silver cod, crispy rice, Thousand Island dressing		348
香草桂花煙燻銀鱈魚 Smoked silver cod, herbs, osmanthus		348

龍蝦 Lobster

上湯焗本灣龍蝦 Sautéed lobster, supreme soup		1250
芝士焗本灣龍蝦 Baked lobster, cheese sauce		1250
上湯牛油焗本灣龍蝦仔伊府麵 Sautéed baby lobster, e-fu noodles, butter sauce, supreme soup		518

蝦 Shrimps

	<i>例 portion</i>
花雕醉翁海蝦 Drunken shrimps, supreme soup	438
火焰海蝦 Drunken shrimps flambé	438
白灼海蝦 Poached fresh shrimps	368
XO 醬彩椒大蝦球 Sautéed prawns, bell peppers, homemade XO chilli sauce	338
四川鮮蝦仁 “Sichuan” sautéed shrimps	308
花雕帶子蝦球蒸蛋白（四件） Steamed egg white, scallops, prawns, Chinese wine (4 pieces)	308
脆皮荷塘蟹粉百花球 Deep-fired minced shrimp, crab coral, water chestnut	288
燒金錢雞大蝦球（四件） Barbecued sliced pork, chicken livers, prawns (4 pieces)	268

蟹 Crab

	<i>例 portion</i>
清蒸膏蟹 Steamed fresh green crab	508
豉椒焗肉蟹 Sautéed fresh gross crab, black beans, pepper sauce	508
西蘭花椒鹽鮮蟹鉗 (四隻) Sautéed crab claws, broccoli, spicy salt (4 pieces)	398
洋葱鮮奶焗釀蟹蓋 (每個) Baked crab shell, crabmeat, onion, fresh milk (each)	168
葡汁燕窩焗釀蟹蓋 (每個) Baked crab shell, bird's nest, crabmeat, Portuguese sauce (each)	198
百花炸釀蟹鉗 (每隻) Deep-fried crab claw, minced shrimp (each)	128
生菜盞黑松露菌炒桂花蟹肉 Fried crabmeat, egg, black truffle, lettuce wraps	308

貝 Shellfish

XO 醬花姿螺片 Sautéed sliced squid, conch, homemade XO chilli sauce	308
焗釀鮮響螺 (每隻) Baked sea whelk, diced conch, mushroom (each)	148
翡翠鮮帶子 Sautéed scallops, vegetables	338

家禽 Poultry

	半隻 <i>half</i>	全隻 <i>whole</i>
脆皮炸子雞 Deep-fried crispy chicken	258	516
西檸煎軟雞 Pan-fried boneless chicken, lemon sauce	248	498
金華玉樹雞 Steamed boneless chicken, Jinhua ham, vegetables	288	576
正宗鹽焗雞 Baked chicken, rock salt	258	516
鮮果片皮雞 Sliced chicken, fresh fruit, lettuce wraps	268	536
荔蓉香酥鴨 Deep-fried boneless duck, mashed taro	248	496
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>		968
北京片皮鴨 Roast Peking duck		640
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		738
燒雲腿炒乳鴿脯 Sautéed sliced pigeon, Jinhua ham		298

豬、牛 Pork, Beef

	<i>例 portion</i>
蘆筍野生木耳牛柳條 Sautéed shredded beef, wild black fungus, asparagus	265
中式煎牛柳 Pan-fried fillet of beef, Chinese style	255
川醬乾蔥牛肉粉絲煲 Clay pot sautéed green bean noodles, sliced beef, shallot, chilli sauce	225
彩虹牛柳粒 Sautéed diced beef, bell peppers	255
彩椒牛鬆麻婆豆腐 Braised bean curd, minced beef, bell peppers, chilli sauce	208
鎮江香醋骨 Braised spare ribs, black vinegar	208
XO 醬銀芽榨菜炒北菇絲肉絲 Sautéed shredded pork, preserved vegetables, black mushrooms, bean sprouts, homemade XO chilli sauce	208
蠔油菜遠牛肉 Sautéed sliced beef, vegetables, oyster sauce	208
菠蘿咕嚕肉 Sweet and sour pork, pineapple	208
川醬西芹腰果炒肉丁 Sautéed diced pork, cashew nuts, celery, chilli sauce	208

湯 Soup

	每位 <i>per person</i>	例 <i>portion</i>
是日老火湯 Soup of the day	118	278
竹笙蟹鉗鴿蛋湯 Bamboo pith soup, fresh crab claws, pigeon eggs	198	658
花膠北菇燉菜膽湯 Double-boiled black mushroom soup, fish maw, Chinese cabbages	228	758
成都酸辣湯 Hot and sour soup	118	358
韭皇瑤柱羹 Shredded conpoy broth, chive stems	118	358
蟹肉粟米羹 Crabmeat broth, sweet corn	118	358
海皇豆腐羹 Seafood broth, diced bean curd	118	358
西湖牛肉羹 Minced beef broth, egg white	118	358
香茜皮蛋斑片湯 Sliced garoupa soup, coriander, preserved egg	168	478
陳皮竹筍鴨絲羹 Shredded duck broth, Mandarin peel, bamboo shoots	118	358
竹笙上素湯 Bamboo pith soup, vegetables	118	358
草菇雞片湯 Straw mushroom soup, sliced chicken	118	358

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.

素 Vegetarian

	每位 <i>per person</i>
燕窩竹筍金粟豆腐羹 Bean curd broth, bird's nest, bamboo pith, sweet corn	198
	例 <i>portion</i>
彩椒野生木耳素雞鮮蘆筍 Sautéed asparagus, wild black fungus, bell peppers, vegetarian chicken	218
蝦籽竹筍百合扒滑豆腐 Steamed bean curd, bamboo pith, lily bulbs, shrimp roe sauce	238
米盞果仁炒素丁 Sautéed diced carrot, straw mushrooms, nuts, rice basket	198
香煎竹筍野菌腐皮卷 Pan-fried bean curd skin rolls, bamboo pith, wild mushrooms	208
金銀蒜金粟茄子蒸粉皮 Steamed eggplant, sweet corn, thick noodles, garlic	188
川汁榆耳北菇燒玉子豆腐 Braised egg bean curd, black mushrooms, elm fungus, chilli sauce	198
燕液如意素福袋 (四件) Braised bean curd skin dumplings, elm fungus, vegetables, bird's nest sauce (4 pieces)	218

飯、麵 Rice, Noodles

	每位 <i>per person</i>	例 <i>portion</i>
錦繡桃里炒飯 Fried rice, diced shrimp, tomatoes, shredded duck	118	238
XO 醬牛鬆炒飯 Fried rice, minced beef, homemade XO chilli sauce	118	238
揚州炒飯 Fried rice, diced shrimp, barbecued pork	118	238
瑤柱蛋白炒飯 Fried rice, shredded conpoy, egg white	138	268
甫魚鮮菇炆伊府麵 Braised e-fu noodles, straw mushrooms, dried sole	118	238
上湯鮮蝦雲吞麵 Egg noodles, shrimp dumplings, supreme soup	118	238
蟹肉炆伊府麵 Braised e-fu noodles, crabmeat	168	318
雪裏紅火鴨絲炆米 Braised vermicelli, shredded duck, preserved vegetables	118	238
上湯金腿生麵 Egg noodles, shredded Jinhua ham, supreme soup	118	238
黑椒牛柳絲炒烏冬 Fried udon, shredded beef, black pepper sauce	118	268

甜品 Desserts

	每位 <i>per person</i>
椰汁燉官燕 Double-boiled imperial bird's nest, coconut juice	650
鳳梨桂花凍糕（四件） Chilled jelly, pineapple, osmanthus (4 pieces)	55
蓮子紅豆沙 Sweetened red bean cream, lotus seeds	55
香滑豆腐花 Sweetened bean curd	55
薑汁鮮奶燉蛋白 Double-boiled fresh milk, egg white, ginger juice	55
凍香芒布甸 Chilled fresh mango pudding	75
懷舊椰蓉撻（四件） Baked shredded coconut tartlets (4 pieces)	55
竹炭奶皇馬拉卷（四件） Steamed sponge rolls, milk custard, bamboo charcoal (4 pieces)	55
桂花酒釀湯丸 Sweetened glutinous rice dumplings, osmanthus, rice wine soup	55
鮮果拼盤 Fresh fruit platter	85

葡萄酒 Wine

	杯 <i>glass</i>	瓶 <i>bottle</i>
香檳 CHAMPAGNE		
Lanson Black Label Brut NV	178	890
葡萄汽酒 SPARKLING		
Zonin Prosecco Brut NV, Italy	110	550
白葡萄酒 WHITE		
Chardonnay, Brand's Laira, Australia	98	490
Sauvignon Blanc, Mahi, New Zealand	108	540
紅葡萄酒 RED		
Cabernet Sauvignon, Brand's Laira, Australia	98	490
Bourgogne, Domaine Faiveley, France	108	540

啤酒及果酒 Beer and Cider

	半品脫 <i>half pint</i>	一品脫 <i>pint</i>
生啤酒 DRAUGHT BEER		
Asahi	68	92
		瓶 <i>bottle</i>
San Miguel, Hong Kong		72
Tsing Tao, China		72
Kirin Ichiban, Japan		72
Sapporo, Japan		72
Carlsberg, Denmark		72
Heineken, Holland		72
Somersby Apple Cider, Sweden		72
Erdinger, Germany		76
Erdinger Dunkel, Germany (Dark)		76
Guinness Stout, Ireland		76
Hoegaarden, Belgium		76
Hitachino Nest White Ale, Japan		76

雞尾酒 Cocktails

	杯 <i>glass</i>
Cosmopolitan <i>Vodka, triple sec, cranberry juice, lime juice</i>	95
Daiquiri <i>Rum, lemon juice, syrup, choices of fruit</i>	95
Martini <i>Gin or Vodka, dry vermouth, olive</i>	95
Mojito <i>Rum, fresh mint, fresh lime, soda water, sugar</i>	95
Margarita <i>Tequila, triple sec, lemon juice, syrup, salt rim</i>	95
Pina Colada <i>Rum, pineapple juice, coconut milk, fresh milk</i>	95
Sex on the Beach <i>Vodka, peach liqueur, cranberry juice, pineapple juice</i>	95
Bellini <i>Peach liqueur, champagne</i>	178
Kir Royal <i>Crème de cassis, champagne</i>	178
Mimosa <i>Fresh orange juice, champagne</i>	178

烈酒 Spirits

	杯 <i>glass</i>
白蘭地 BRANDY	
Rémy Martin V.S.O.P.	105
Hennessy V.S.O.P.	105
Club de Rémy Martin	125
Martell Cordon Bleu	310
Martell X.O.	310
Hennessy X.O.	310
Rémy Martin X.O.	310

	杯 <i>glass</i>
雪利酒、波特酒 SHERRY & PORT	
Bristol Cream	95
Tio Pepe	95
Taylor's Ruby	95
Dow's, 10 Years Tawny Port	118

	杯 <i>glass</i>
氈酒 GIN	
Bombay Sapphire	98
Tanqueray	98
G'Vine Floraison	98
Hendrick	98
龍舌蘭酒 TEQUILA	
Pasote Blanco	118
Pasote Reposado	118
伏特加 VODKA	
Absolut	98
FAIR Quinoa	98
Belvedere	118
Grey Goose	118
蘇酒 RUM	
Myer's	98
Abelha Organic Cachaca	98
Bacardi	98

威士忌 Whisky

杯
glass

蘇格蘭 SCOTCH

Ballantine's 12 Years	102
Chivas Regal 12 Years	102
Johnnie Walker Black Label	102
Chivas Regal 18 Years	188
Royal Salute	250
Johnnie Walker Blue Label	270

單一麥芽 SINGLE MALT

Bowmore 12 Years	102
Glenfiddich 12 Years	102
Glenmorangie, The Original	102
Balvenie DoubleWood 12 Years	125
The Macallan 12 Years	138
Glenmorangie 18 Years	220
The Macallan 18 Years	300

美國 BOURBON

Early Times	102
Jack Daniel's	102

日本 JAPANESE

Hibiki 12 Years	330
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無酒精雞尾酒 Non-alcoholic Cocktails

	杯 <i>glass</i>
Kiwi Bliss <i>Kiwi syrup, fresh lime juice, pineapple juice, soda water</i>	80
Okinawa Blush <i>Coconut milk, fresh milk, pineapple juice, sprite, grenadine</i>	80
Ray of Sunshine <i>Orange juice, pineapple juice, cranberry juice, lime cordial</i>	80
Virgin Mojito <i>Fresh mint, fresh lime, soda water, sugar</i>	80
Pineapple Cooler <i>Pineapple juice, soda water, syrup</i>	80
Orange Squash <i>Fresh orange juice, soda water, syrup</i>	80

無酒精飲品 Non-alcoholic Beverages

杯
glass

鮮果汁 FRESH JUICES

西瓜、西柚、橙、蘋果、芒果

68

Watermelon, Grapefruit, Orange, Apple, Mango

凍果汁 CHILLED JUICES

番茄、菠蘿、紅莓

65

Tomato, Pineapple, Cranberry

無汽礦泉水 STILL WATER

伊雲 (330ml)

60

Evian

有汽礦泉水 SPARKLING WATER

法國巴黎 (330ml)

60

Perrier

法國波多 (750ml)

78

Badoit

汽水 SOFT DRINKS

可口可樂、健怡可樂、零系可樂、雪碧、

60

梳打水、湯力水、

薑汁汽水、薑汁啤酒

Coca Cola, Coke Light, Coke Zero, Sprite,

Soda Water, Tonic Water,

Ginger Ale, Ginger Beer