



虎年新春菜譜 Chinese New Year Menu

例
portion

風生包撈起 (原隻鮑魚、三文魚刺身撈起) “Lo Hei”, whole abalone, salmon sashimi	788
發財好市 (髮菜炆蠔豉豬脷北菇) Stewed dried oysters, pig’s tongue, sea moss, black mushrooms	398
如意吉祥 (XO醬榆耳帶子花姿桂花蚌伴菜遠) Sautéed elm fungus, scallops, sliced squids, Pacific clams, vegetables, homemade XO chilli sauce	408
哈哈大笑 (金沙蝦球伴吊片蝦球西蘭花) Deep-fried prawns, mashed salted egg yolk; sautéed prawns, sliced squids, broccoli	428
滿屋黃金 (髮菜蒜子瑤柱脯) Stewed sea moss, whole conpoy, garlic	448
縱橫四海 (燒金錢雞伴椒鹽蟹鉗牛柳粒) Barbecued sliced pork, chicken liver; sautéed fresh crab claws, beef cubes, spicy salt	538
年年有餘 (珊瑚星斑球炒蛋白) Sautéed fillet of east spotted garoupa, crab coral, egg white	528
包羅萬有 (XO醬芥蘭度榆耳炒鮮鮑、桂花蚌、蝦球、帶子) Sautéed abalone, elm fungus, prawns, scallops, Pacific clams, kales, homemade XO chilli sauce	488

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	例 <i>portion</i>
鴻圖大展 (蟹皇蟹肉帶子燴燕窩)(每位) Braised bird's nest, crab coral, crabmeat, scallops (per person)	468
虎年大利 (髮菜蠔豉乾貝花膠北菇蓮藕豬手豬脷湯) Sea moss soup, dried oysters, pig's knuckles, conpoy, fish maw, black mushrooms, lotus roots, pig's tongue	408
生財就手 (髮菜鮑汁炆豬手北菇西生菜) Stewed pig's knuckles, black mushrooms, sea moss, lettuce, abalone sauce	298
花開富貴 (蟹皇蟹肉扒鮮百合西蘭花) Braised broccoli, crab coral, crabmeat, fresh lily bulbs	468
金枝玉葉 (瑤柱扒豆苗) Braised pea sprouts, shredded conpoy	428
兒孫滿堂 (金箔蝦籽蟹籽帶子蝦仁蟹皇炒蛋白) Sautéed shrimp roe, crab roe, scallops, shrimps, crab coral, egg white, gold leaf	448
財源滾滾 (脆皮蟹粉蝦丸、芹香瑤柱帶子花姿丸、酥炸髮菜臘味鯪魚球) Deep-fried minced shrimp balls, crab coral; deep-fried minced squid balls, scallop, conpoy, Chinese celery; deep-fried minced Canton carp, sea moss, preserved meat	348
金雞報喜 (一品蒜香燒雞伴燒鳳肝)(半隻) Roast chicken (half), garlic; barbecued chicken livers	438

蘇師傅推介 Chef So's Recommendations

	例 <i>portion</i>
濃海鮮湯波士頓龍蝦（600克）稻庭烏冬 Sautéed Boston lobster (600g), udon, seafood broth	588
XO醬鮮松本茸炒澳洲帶子 Sautéed fresh shimeji, Australian scallops, homemade XO chilli sauce	448
水煮安格斯牛肉 Simmered Angus beef, hot chilli oil	398
上湯鮮百合巴馬火腿浸菠菜苗 Simmered baby spinach, fresh lily bulbs, Parma ham, supreme soup	298
花雕牛肋肉 Marinated beef prime ribs, Chinese wine	428
生菜盞蟹肉桂花炒瑤柱 Sautéed shredded conpoy, crabmeat, egg, lettuce wraps	328
椒香青蔥油脆皮燒雞（半隻） Deep-fried crispy chicken (half), chilli, scallion oil	338
燒肝汁原隻南非八頭鮑魚扣鵝掌蘆筍（每位） Stewed whole 8 heads South African abalone, goose feet, asparagus, barbecued chicken liver sauce (per person)	328

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)	168
蜜餞火方 (四件) Steamed stuffed pancakes, sweet Jinhua ham (4 pieces)	188
蜜燒鳳肝伴燒排骨 Barbecued chicken livers, spare ribs, honey sauce	248
梅子砵仔鵝 Steamed goose, plum sauce	298
豉椒味菜鵝腸 Sautéed goose intestines, preserved vegetables, black beans, peppers	308
懷舊蝦多士 (八件) Deep-fried shrimp toasts (8 pieces)	308
順德煎魚雲 Pan-fried fish head, Shun Tak style	308
順德大良炒鮮奶 Sautéed fresh milk, crabmeat, egg white	308
豬油渣叉燒撈粗麵 (每位) Braised thick noodles, lard, barbecued pork (per person)	198
酥炸脆奶 (八件) Deep-fried fresh milk (8 pieces)	198

頭盤 *Appetisers*

	<i>例 portion</i>
蒜片牛柳粒 Sautéed beef cubes, sliced garlic	198
凍話梅番茄醬豬手 Chilled pig's knuckles, preserved plums and tomato sauce	178
黑松露菌臘味香煎鯪魚餅 Deep-fried minced Canton carp, preserved meat, black truffle	178
冰鎮鵝掌翼 Chilled marinated goose feet, goose wings	178
鹵水豬仔腳 Marinated pig's trotters, soy sauce	178
鮮沙薑花姿片 Poached sliced squids, ginger	178
口水汁青瓜燻蹄 Marinated pig's knuckles, cucumber, chilli sauce	178
七味酥炸魷魚頭鬚 Deep-fried squid tentacles, chilli powder	178
芹香菜脯櫻花蝦白飯魚煎蛋 Pan-fried eggs, white baits, sakura shrimps, preserved vegetables, Chinese celery	178
山葵芝麻沙律雞絲水晶粉皮 Sesame salad, shredded chicken, crystal thick noodles, wasabi sauce	198

燒味 Barbecued

	例 <i>portion</i>
燒味雙拼 Barbecued meat (two choices)	398
脆皮燒乳豬 Barbecued suckling pig	428
桂花蜜黑毛豬叉燒 Barbecued black pork, osmanthus honey sauce	388
明爐燒鵝 Roast goose	338
玫瑰黑糖豉油雞 Poached chicken, brown sugar, soy sauce	298
桃里貴妃雞 Poached chicken	298
脆皮燒腩肉 Crispy roast pork belly	298

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	2388
蠔皇原隻南非五頭鮑魚 Stewed whole 5 heads South African abalone, oyster sauce	1288
蠔皇北菇鮑脯 Braised sliced abalone, black mushrooms, oyster sauce	268
翡翠原隻南非六頭鮮麻鮑 Stewed whole 6 heads South African abalone, vegetables	348
婆參鮮鮑脯 Stewed sliced abalone, sea cucumber	368
玉簪鮑魚卷（兩件） Rolls of sliced abalone, minced shrimp, vegetables (2 pieces)	328
原隻南非六頭凍鮑魚海蜇 Chilled whole 6 heads South African abalone, jellyfish	368
	例 <i>portion</i>
鮑魚一品煲 Clay pot braised sliced abalone, bamboo pith, dried seafood	1688
原隻鮑魚川辣海皇豆腐煲 Clay pot braised bean curd, whole abalone, diced seafood, chilli sauce	468
原隻鮑魚海味雜菜煲 Clay pot braised whole abalone, dried seafood, mixed vegetables	368

燕窩、竹筍 Bird's Nest, Bamboo Pith

	每位 <i>per person</i>
蟹皇燴官燕 Braised imperial bird's nest, crab coral	888
竹筍釀官燕 (兩件) Braised stuffed bamboo pith, imperial bird's nest (2 pieces)	738
雞蓉燴官燕 Braised imperial bird's nest, minced chicken	738
蟹肉燴官燕 Braised imperial bird's nest, crabmeat	788
蟹皇扒竹筍 (兩件) Braised bamboo pith, crab coral (2 pieces)	238
百花釀竹筍 (兩件) Braised stuffed bamboo pith, minced shrimp (2 pieces)	238
燕液扒鴿蛋竹筍 Braised bird's nest, pigeon eggs, bamboo pith	288
蒸竹筍釀上素卷 (兩件) Steamed stuffed bamboo pith rolls, fungus (2 pieces)	168
腿絲蘆筍竹筍卷 (兩件) Braised stuffed bamboo pith rolls, asparagus, shredded Jinhua ham (2 pieces)	168

菜 Vegetables

	<i>例 portion</i>
蟹肉扒芥菜膽 Braised mustard greens, crabmeat	398
竹笙瑤柱鮮菇小棠菜 Braised green cabbages, bamboo pith, fresh mushrooms, shredded conpoy	348
蟹皇扒西蘭花 Braised broccoli, crab coral	438
腿蓉百花釀西蘭花 Braised stuffed broccoli, minced shrimp, minced Jinhua ham	308
南瓜煙肉焗四寶蔬 Baked pumpkin, mixed vegetables, bacon	298
欖菜蝦乾肉鬆芥蘭度 Sautéed kales, dried shrimps, minced pork, preserved olive leaves	248
甫魚窩燒鮑魚菇鮮菇小棠菜苗 Clay pot braised oyster mushrooms, fresh mushrooms, baby green cabbages, dried sole	248
蠔皇北菇扒菜遠 Braised seasonal greens, black mushrooms, oyster sauce	248
南乳炆粗齋煲 Clay pot stewed mixed vegetables, preserved red bean curd paste	248
上湯腿絲鮮蘆筍 Simmered fresh asparagus, shredded Jinhua ham, supreme soup	288

魚 Fish

	例 <i>portion</i>	
清蒸東星斑 Steamed east spotted garoupa	大 <i>large</i> 1200	小 <i>small</i> 858
美極野菌煎星斑球 Pan-fried fillet of spotted garoupa, wild mushrooms, Maggi sauce		528
酸菜湯野菌浸星斑球 Simmered fillet of spotted garoupa, wild mushrooms, preserved vegetable soup		528
頭抽銀鱈魚球配法邊豆 Deep-fried fillet of silver cod, French beans, soy sauce		398
蒜片彩虹銀鱈魚丁 Sautéed diced silver cod, bell peppers, sliced garlic		398

龍蝦 Lobsters

上湯焗本灣龍蝦煎米粉 Sautéed lobster, supreme soup; fried vermicelli		1388
金蒜蒸焗本灣龍蝦配蝦油糯米飯 Baked lobster, garlic, diced black mushroom, glutinous rice, prawn oil		1388
本灣龍蝦仔蟹皇炒蛋白 Sautéed baby lobster, crab coral, egg white		588

蝦 Shrimps

	<i>例 portion</i>
花雕醉翁海蝦 Drunken shrimps, supreme soup	638
火焰海蝦 Drunken shrimps flambé	638
白灼海蝦 Poached fresh shrimps	568
XO 醬舞茸炒蝦球 Sautéed prawns, maitake mushrooms, homemade XO chilli sauce	408
四川鮮蝦仁 Sautéed shrimps, Sichuan style	398
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)	398
鴛鴦香芒金沙脆蝦球 Deep-fried prawns, mashed salted egg yolk, mango sauce	408
宮保鮮蝦仁 Sautéed shrimps, cashew nuts, bamboo shoots, green peppers, chilli sauce	368

蟹 Crabs

	<i>例 portion</i>
清蒸膏蟹 Steamed fresh green crab	880
黑胡椒肉蟹 Sautéed fresh gross crab, black peppers	880
薑蔥粉絲蟹鉗煲 (四隻) Clay pot sautéed crab claws, green bean noodles, ginger, spring onion (4 pieces)	538
洋葱鮮奶焗釀蟹蓋 (每個) Baked stuffed crab shell, crabmeat, onion, fresh milk (each)	238
葡汁燕窩焗釀蟹蓋 (每個) Baked stuffed crab shell, bird's nest, crabmeat, Portuguese sauce (each)	288
百花炸釀蟹鉗 (每隻) Deep-fried stuffed crab claw, minced shrimp (each)	168
生菜盞金腿桂花蟹肉炒瑤柱 Fried crabmeat, egg, shredded conpoy, Jinhua ham, lettuce wraps	468

貝 Shellfish

XO 醬西蘭花帶子螺片 Sautéed scallops, sliced conch, broccoli, homemade XO chilli sauce	408
焗釀鮮響螺 (每隻) Baked stuffed sea whelk, diced conch, mushrooms (each)	228
翡翠鮮帶子 Sautéed scallops, vegetables	408

家禽 Poultry

	半隻 <i>half</i>	全隻 <i>whole</i>
脆皮炸子雞 Deep-fried crispy chicken	308	618
西檸煎軟雞 Pan-fried boneless chicken, lemon sauce	308	608
黑松露菌脆皮炸子雞 Deep-fried crispy chicken, black truffle	338	668
正宗鹽焗雞 Baked chicken, rock salt	308	618
鮮沙薑生煎雞 Pan-fried chicken, ginger	308	618
金不換爆乾蔥雞 Sautéed chicken, shallots, basil	308	618
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>		1388
北京片皮鴨 Roast Peking duck		880
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		980
生菜盞生炒乳鴿鬆 Sautéed minced pigeon, bamboo shoots, green bean noodles, lettuce wraps		338

豬、牛 Pork, Beef

	<i>例 portion</i>
鮮沙薑舞茸炒安格斯牛肉 Sautéed Angus beef, maitake mushrooms, ginger	348
中式煎牛柳 Pan-fried fillet of beef, Chinese style	298
燒汁乾蔥牛肉粉絲煲 Clay pot sautéed sliced beef, green bean noodles, shallots, gravy	268
遠年陳皮鬼馬牛肉 Sautéed sliced beef, Mandarin peel, dough fritter	298
川辣牛鬆麻婆滑豆腐 Braised bean curd, minced beef, chilli sauce	248
鎮江香醋骨 Braised spare ribs, black vinegar	248
大澳蝦乾蒸黑毛豬肉餅 Steamed minced black pork, dried shrimps	248
日本虎皮椒炒安格斯牛柳 Sautéed Angus beef, green peppers	348
鳳梨咕嚕肉 Sweet and sour pork, pineapple	248
川醬日本虎皮椒炒豬柳 Sautéed pork fillet, green peppers, chilli sauce	268

湯 Soups

	每位 <i>per person</i>	例 <i>portion</i>
是日老火湯 Soup of the day	138	348
天籽蘭花雪蓮子燉海螺湯 Double-boiled dendrobium orchid, sea conch, snow saussurea	228	728
花膠北菇燉菜膽湯 Double-boiled Chinese cabbage soup, black mushrooms, fish maw	228	728
海鮮酸辣羹 Hot and sour soup, seafood	138	398
花膠海螺淮杞海底椰燉豬腱湯 Double-boiled fish maw, sea coconut, sea conch, Chinese yam, wolfberries, pork shin	268	828
蟹肉粟米羹 Crabmeat broth, sweet corn	138	408
香茜皮蛋斑片湯 Sliced garoupa soup, coriander, preserved eggs	198	588
陳皮竹筍鴨絲羹 Shredded duck broth, Mandarin peel, bamboo shoots	138	398
竹笙上素湯 Bamboo pith soup, vegetables	138	398

素 Vegetarian

	每位 <i>per person</i>
燕窩竹笙素蟹柳金粟羹 Sweet corn broth, vegetarian imitation crabmeat sticks, bamboo pith, bird's nest	238
	例 <i>portion</i>
榆耳彩椒素雞鮮蘆筍 Sautéed elm fungus, asparagus, bell peppers, vegetarian chicken	268
蝦籽竹笙百合野菌燒豆腐 Braised bean curd, bamboo pith, lily bulbs, wild mushrooms, shrimp roe sauce	268
芹香日本百合炒木耳 Sautéed fresh Japanese lily bulbs, black fungus, Chinese celery	268
脆皮竹笙上素腐皮卷 Deep-fried bean curd skin rolls, bamboo pith, assorted fungus	258
日本舞茸雞冠草浸羽衣甘藍 Simmered kales, maitake mushrooms, kaisou	248
川汁榆耳北菇燒玉子豆腐 Braised egg bean curd, black mushrooms, elm fungus, chilli sauce	268
燕液福果芹香賽螃蟹福袋 (四件) Braised bean curd skin dumplings, bird's nest, ginkgo, Chinese celery, egg white (4 pieces)	298

飯、麵 Rice, Noodles

	每位 <i>per person</i>	例 <i>portion</i>
錦繡桃里炒飯 Fried rice, diced shrimp, tomato, shredded duck	148	298
鵝肝安格斯牛肉鬆炒飯 Fried rice, minced Angus beef, foie gras	148	298
揚州炒飯 Fried rice, diced shrimp, barbecued pork	148	298
瑤柱蛋白炒飯 Fried rice, shredded conpoy, egg white	168	298
薑蔥花膠撈粗麵 Braised thick noodles, fish maw, shredded ginger, spring onion	188	328
養生花膠雞蓉小米粥配油條 Congee, fish maw, minced chicken, millet, dough fritter	188	328
魚湯酸菜星斑球稻庭麵 Udon, fillet of spotted garoupa, preserved vegetables, fish soup	208	488
野山椒雪裡紅火鴨絲炆米 Braised vermicelli, shredded duck, chilli peppers, preserved vegetables	148	298
上湯金腿絲蛋麵 Egg noodles, shredded Jinhua ham, supreme soup	148	298
紅蝦頭油南瓜椰汁蝦腰帶子燴飯 Braised rice, scallops, shrimps, pumpkin, shrimp oil, coconut juice	168	328

甜品 Desserts

	每位 <i>per person</i>
椰汁燉官燕 Double-boiled imperial bird's nest, coconut juice	688
奶皇千層糕 (四件) Steamed layer cakes, milk custard (4 pieces)	68
蓮子紅豆沙 Sweetened red bean cream, lotus seeds	68
蛋白杏仁露湯丸 Sweetened almond cream, egg white, glutinous rice dumplings	68
香滑豆腐花 Sweetened bean curd	68
凍香芒布甸 Chilled fresh mango pudding	88
香麻奶皇煎軟餅 (四件) Pan-fried glutinous cakes, milk custard, sesame (4 pieces)	68
士多啤梨奶凍 Chilled milk pudding, strawberries	68
凍海藻石榴甘露 Chilled sago cream, guava, seaweed	68
鮮果拼盤 Fresh fruit platter	88

葡萄酒 Wines

	杯 <i>glass</i>	瓶 <i>bottle</i>
香檳 CHAMPAGNE		
Lanson Black Label Brut NV	180	900
葡萄汽酒 SPARKLING		
Zonin Prosecco Brut NV, Italy	115	575
白葡萄酒 WHITE		
Chardonnay, Brand's Laira, Australia	105	525
Sauvignon Blanc, Kim Crawford, New Zealand	110	550
紅葡萄酒 RED		
Cabernet Sauvignon, Brand's Laira, Australia	105	525
Pinot Noir, Louis Jadot, France	110	550
雪利酒、波特酒 SHERRY & PORT		
Bristol Cream Sherry	98	
Tio Pepe Dry Sherry	98	
Taylor's Ruby Port	98	
Dow's, 10 Years Tawny Port	120	

啤酒及果酒 Beers and Ciders

	毫升 <i>380ml</i>	毫升 <i>700ml</i>
生啤酒 DRAUGHT BEERS		
Suntory The Premium Malt's Gold, Japan	78	105
Suntory The Premium Malt's Black, Japan	78	105
		瓶 <i>bottle</i>
Asahi, Japan		75
Blue Girl, Germany		75
Tsing Tao, China		75
Kirin Ichiban, Japan		75
Sapporo, Japan		75
Carlsberg, Denmark		75
Heineken, Holland		75
Somersby Apple Cider, Denmark		75
Erdinger, Germany		80
Erdinger Dunkel, Germany (Dark)		80
Guinness, Ireland		80
Hoegaarden, Belgium		80

雞尾酒 Cocktails

	杯 <i>glass</i>
Cosmopolitan <i>Vodka, triple sec, cranberry juice, lime juice</i>	98
Daiquiri <i>Rum, lemon juice, syrup, choices of fruit</i>	98
Martini <i>Gin or Vodka, dry vermouth, olive</i>	98
Mojito <i>Rum, fresh mint, fresh lime, soda water, sugar</i>	98
Margarita <i>Tequila, triple sec, lemon juice, syrup, salt rim</i>	98
Pina Colada <i>Rum, pineapple juice, coconut milk, fresh milk</i>	98
Sex on the Beach <i>Vodka, peach liqueur, cranberry juice, pineapple juice</i>	98
Bellini <i>Peach liqueur, champagne</i>	180
Kir Royal <i>Crème de cassis, champagne</i>	180
Mimosa <i>Fresh orange juice, champagne</i>	180

烈酒 Spirits

杯
glass

白蘭地 BRANDY

Rémy Martin V.S.O.P.	110
Hennessy V.S.O.P.	110
Martell Cordon Bleu	330
Martell X.O.	330
Hennessy X.O.	330
Rémy Martin X.O.	330

氈酒 GIN

Bombay Sapphire	110
Hendrick	120
Suntory Roku	120

龍舌蘭酒 TEQUILA

Pasote Blanco	120
Pasote Reposado	120

伏特加 VODKA

Absolut	110
Belvedere	120
Grey Goose	120

蘇酒 RUM

Bacardi (White)	110
Myer's (Dark)	110

威士忌 Whiskies

杯
glass

蘇格蘭 SCOTCH

調和麥芽 BLENDED MALT

Ballantine's 12 Years	110
Chivas Regal 12 Years	110
Johnnie Walker Black Label	110
Chivas Regal 18 Years	210
Royal Salute	260
Johnnie Walker Blue Label	280

單一麥芽 SINGLE MALT

Bowmore 12 Years	110
Glenfiddich 12 Years	110
Glenmorangie, The Original	110
Balvenie DoubleWood 12 Years	145
Macallan 12 Years, Sherry Oak	145
Glenmorangie 18 Years	225
Macallan 18 Years, Sherry Oak	380

波本及加拿大 BOURBON AND CANADIAN

Jack Daniel's	110
Canadian Club	110

日本 JAPANESE

Taketsuru Pure Malt	150
Hibiki Harmony	210

無酒精雞尾酒 Non-alcoholic Cocktails

	杯 <i>glass</i>
Lychee Lemonade <i>Lychee purée, fresh lemon juice, soda water, syrup</i>	85
Orange Squash <i>Fresh orange juice, soda water, syrup</i>	85
Pineapple Cooler <i>Pineapple juice, soda water, syrup</i>	85
Ray of Sunshine <i>Fresh orange juice, pineapple juice, cranberry juice, fresh lime juice</i>	85
Virgin Colada <i>Coconut milk, pineapple juice, syrup</i>	85
Virgin Mojito <i>Fresh mint, fresh lime, soda water, sugar</i>	85

無酒精飲品 Non-alcoholic Beverages

杯
glass

鮮果汁 FRESH JUICES

西瓜、西柚、橙、蘋果、芒果

75

Watermelon, Grapefruit, Orange, Apple, Mango

凍果汁 CHILLED JUICES

番茄、菠蘿、紅莓

70

Tomato, Pineapple, Cranberry

無汽礦泉水 STILL WATER

伊雲 (330毫升)

68

Evian (330ml)

伊雲 (750毫升)

85

Evian (750ml)

有汽礦泉水 SPARKLING WATER

法國巴黎 (330毫升)

68

Perrier (330ml)

法國聖漾 (750毫升)

85

Saint-Géron (750ml)

汽水 SOFT DRINKS

可口可樂、零系可樂、雪碧、

65

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