



大閘蟹菜譜 Hairy Crab Feast

例
portion

大閘蟹粉竹笙海皇燕窩羹 (每位) Bird's nest broth, hairy crab coral, diced seafood, bamboo pith (per person)	388
清蒸大閘蟹 (六兩) Steamed hairy crab (6 taels)	498
大閘蟹粉鮮蝦水晶滑豆腐 Steamed bean curd, shrimps, hairy crab coral	388
金箔蟹粉燕液石榴雞 (兩位) Braised egg white dumplings, hairy crab coral, bird's nest, diced chicken, gold leaf (2 persons)	268
原籠大閘蟹 (六兩) 蟹粉蒸糯米飯 Bamboo basket steamed glutinous rice, hairy crab (6 taels), hairy crab coral	568
大閘蟹粉雪裡紅毛豆炒水晶粉 Sautéed hairy crab coral, green soybeans, preserved vegetables, crystal thick noodles	288
生滾蟹粉鮮蝦大閘蟹 (六兩) 粥 Congee, hairy crab (6 taels), hairy crab coral, shrimps	568
蟹粉小籠包 (六隻) Steamed minced pork dumplings, hairy crab coral (6 pieces)	308

川滬特色風味菜

Shanghai and Sichuan Specialities

例
portion

濃雞湯火腩菜膽雲吞走地雞（半隻）煲 Clay pot simmered chicken (half), Jinhua ham, Chinese cabbages, shrimp dumplings, chicken broth	518
清炒蝦仁 Sautéed fresh shrimps	338
水煮麻辣安格斯牛肉 Hot chilli oil simmered Angus beef, fresh mushrooms, bean sprouts, Chinese celery	298
花膠冬筍北菇紅燒肉 Stewed sliced pork, fish maw, bamboo shoots, black mushrooms	348
麻香辣子爆雞件（半隻） Sautéed chicken (half), garlic, chilli oil	328
水煮原條筍殼魚球 Simmered whole fillet of bullet fish, chilli sauce	508
瑤柱賽螃蟹 Scrambled egg white, shredded conpoy	248
樟茶鴨（半隻） Tea leaves smoked duck (half)	268
紅燒蝦籽北京大葱刺參 Braised sea cucumber, scallions, shrimp roe	368
四川口水雞（半隻） Sichuan style poached sliced chicken (half), chilli sauce	328
上海炒粗麵 Shanghai style sautéed noodles, shredded pork, cabbages, soy sauce	248
四川擔擔麵（每位） “Tan Tan” soup noodles, spicy peanut sauce (per person)	108

蘇師傅推介 Chef So's Recommendations

	例 <i>portion</i>
生滾冬瓜鹹魚頭豆腐魚雲湯 Salted fish head soup, winter melon, bean curd	368
濃海鮮湯開邊波士頓龍蝦粗烏冬伴翡翠 Sautéed Boston lobster, udon, vegetables, seafood broth	628
美極醬黑椒鮮松本茸炒牛柳粒 Sautéed fresh shimeji, diced beef, black peppers, Maggi sauce	368
瑤柱蝦乾北菇粉絲大芥菜煲 Clay pot simmered mustard greens, shredded conpoy, dried shrimps, black mushrooms, green bean noodles	328
竹笙上素玉子豆腐 Braised egg bean curd, bamboo piths, mixed fungus	328
花雕牛肋肉 Marinated beef prime ribs, Chinese wine	428
薑蔥油淋走地雞（半隻）伴翡翠 Poached chicken (half), vegetables, ginger and scallion oil	328
蝦籽原隻南非八頭鮑魚扣玉掌伴蘆筍（每位） Stewed whole 8 heads South African abalone, duck feet, asparagus, shrimp roe (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)	188
蜜餞火方 (四件) Steamed stuffed pancakes, sweet Jinhua ham (4 pieces)	198
蜜燒鳳肝伴燒排骨 Barbecued chicken livers, spare ribs, honey sauce	268
梅子砵仔鵝 Steamed goose, plum sauce	318
豉椒味菜鵝腸 Sautéed goose intestines, preserved vegetables, black beans, peppers	328
懷舊蝦多士 (八件) Deep-fried shrimp toasts (8 pieces)	328
順德煎魚雲 Pan-fried fish head, Shun Tak style	328
順德大良炒鮮奶 Sautéed fresh milk, crabmeat, egg white	328
豬油渣叉燒撈粗麵 (每位) Braised thick noodles, lard, barbecued pork (per person)	128
酥炸脆奶 (八件) Deep-fried fresh milk (8 pieces)	208

頭盤 *Appetisers*

	<i>例 portion</i>
蒜片牛柳粒 Sautéed beef cubes, sliced garlic	228
日本青瓜味付八爪魚仔 Marinated baby octopus, Japanese cucumber	188
椒鹽軟殼蟹（兩隻） Deep-fried soft crab shells, spicy salt (2 pieces)	278
冰鎮鵝掌翼 Chilled marinated goose feet, goose wings	188
鹵水豬仔腳 Marinated pig's trotters, soy sauce	188
口水汁蝦乾燒茄子 Braised eggplants, dried shrimps, chilli sauce	188
泡椒花雕醉豬手 Marinated pig's knuckles, yellow wine, chilli sauce	188
七味椒鹽九肚魚 Deep-fried bombay duck, spicy salt, chilli powder	188
金沙脆豆腐 Deep-fried diced bean curd, mashed salted egg yolk	188
山葵沙律汁帶子水晶粉皮 Crystal thick noodles, scallops, wasabi and salad dressings	238

燒味 Barbecued

	例 <i>portion</i>
燒味雙拼 Barbecued meat (two choices)	428
脆皮燒乳豬 Barbecued suckling pig	468
桂花蜜黑毛豬叉燒 Barbecued black pork, osmanthus honey sauce	418
明爐燒鵝 Roast goose	388
玫瑰黑糖豉油雞 Poached chicken, brown sugar, soy sauce	318
桃里貴妃雞 Poached chicken	318
脆皮燒腩肉 Crispy roast pork belly	318

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	2588
蠔皇原隻南非五頭鮑魚 Stewed whole 5 heads South African abalone, oyster sauce	1488
蠔皇北菇鮑脯 Braised sliced abalone, black mushrooms, oyster sauce	288
翡翠原隻南非六頭鮮麻鮑 Stewed whole 6 heads South African abalone, vegetables	368
婆參鮮鮑脯 Stewed sliced abalone, sea cucumber	388
玉簪鮑魚卷（兩件） Rolls of sliced abalone, minced shrimp, vegetables (2 pieces)	348
原隻南非六頭凍鮑魚海蜇 Chilled whole 6 heads South African abalone, jellyfish	388
	例 <i>portion</i>
鮑魚一品煲 Clay pot braised sliced abalone, bamboo pith, dried seafood	1888
原隻鮑魚川辣海皇豆腐煲 Clay pot braised bean curd, whole abalone, diced seafood, chilli sauce	488
原隻鮑魚海味雜菜煲 Clay pot braised whole abalone, dried seafood, mixed vegetables	388

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	960
竹筍釀官燕 (兩件) Braised stuffed bamboo pith, imperial bird's nest (2 pieces)	800
雞蓉燴官燕 Braised imperial bird's nest, minced chicken	800
蟹肉燴官燕 Braised imperial bird's nest, crabmeat	800
蟹皇扒竹筍 (兩件) Braised bamboo pith, crab coral (2 pieces)	260
百花釀竹筍 (兩件) Braised stuffed bamboo pith, minced shrimp (2 pieces)	260
燕液扒鴿蛋竹筍 Braised bird's nest, pigeon eggs, bamboo pith	320
蒸竹筍釀上素卷 (兩件) Steamed stuffed bamboo pith rolls, fungus (2 pieces)	198
腿絲蘆筍竹筍卷 (兩件) Braised stuffed bamboo pith rolls, asparagus, shredded Jinhua ham (2 pieces)	198

菜 Vegetables

	<i>例 portion</i>
蟹肉扒芥菜膽 Braised mustard greens, crabmeat	428
竹笙瑤柱鮮菇小棠菜 Braised green cabbages, bamboo pith, fresh mushrooms, shredded conpoy	368
蟹皇扒西蘭花 Braised broccoli, crab coral	458
腿蓉百花釀西蘭花 Braised stuffed broccoli, minced shrimp, minced Jinhua ham	328
南瓜煙肉焗四寶蔬 Baked pumpkin, mixed vegetables, bacon	318
欖菜蝦乾肉鬆芥蘭度 Sautéed kales, dried shrimps, minced pork, preserved olive leaves	268
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	268
蠔皇北菇扒菜遠 Braised seasonal greens, black mushrooms, oyster sauce	268
南乳炆粗齋煲 Clay pot stewed mixed vegetables, preserved red bean curd paste	268
上湯腿絲鮮蘆筍 Simmered fresh asparagus, shredded Jinhua ham, supreme soup	308

魚 Fish

	例 <i>portion</i>	
清蒸東星斑 Steamed east spotted garoupa	大 <i>large</i> 1400	小 <i>small</i> 920
美極野菌煎星斑球 Pan-fried fillet of spotted garoupa, wild mushrooms, Maggi sauce		560
酸菜湯野菌浸星斑球 Simmered fillet of spotted garoupa, wild mushrooms, preserved vegetable soup		560
頭抽銀鱈魚球配法邊豆 Deep-fried fillet of silver cod, French beans, soy sauce		420
蒜片彩虹銀鱈魚丁 Sautéed diced silver cod, bell peppers, sliced garlic		420

龍蝦 Lobsters

上湯焗本灣龍蝦煎米粉 Sautéed lobster, supreme soup; fried vermicelli		1588
金蒜蒸焗本灣龍蝦配蝦油糯米飯 Baked lobster, garlic, diced black mushroom, glutinous rice, prawn oil		1588
本灣龍蝦仔蟹皇炒蛋白 Sautéed baby lobster, crab coral, egg white		628

蝦 Shrimps

	<i>例 portion</i>
花雕醉翁海蝦 Drunken shrimps, supreme soup	668
火焰海蝦 Drunken shrimps flambé	668
白灼海蝦 Poached fresh shrimps	588
XO 醬舞茸炒蝦球 Sautéed prawns, maitake mushrooms, homemade XO chilli sauce	428
四川鮮蝦仁 Sautéed shrimps, Sichuan style	418
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)	418
鴛鴦香芒金沙脆蝦球 Deep-fried prawns, mashed salted egg yolk, mango sauce	438
宮保鮮蝦仁 Sautéed shrimps, cashew nuts, bamboo shoots, green peppers, chilli sauce	398

蟹 Crab

	<i>例 portion</i>
清蒸膏蟹 Steamed fresh green crab	920
黑胡椒肉蟹 Sautéed fresh gross crab, black peppers	920
薑蔥粉絲蟹鉗煲 (四隻) Clay pot sautéed crab claws, green bean noodles, ginger, spring onion (4 pieces)	568
洋葱鮮奶焗釀蟹蓋 (每個) Baked stuffed crab shell, crabmeat, onion, fresh milk (each)	258
葡汁燕窩焗釀蟹蓋 (每個) Baked stuffed crab shell, bird's nest, crabmeat, Portuguese sauce (each)	328
百花炸釀蟹鉗 (每隻) Deep-fried stuffed crab claw, minced shrimp (each)	188
生菜盞金腿桂花蟹肉炒瑤柱 Fried crabmeat, egg, shredded conpoy, Jinhua ham, lettuce wraps	498

貝 Shellfish

XO 醬西蘭花帶子螺片 Sautéed scallops, sliced conch, broccoli, homemade XO chilli sauce	438
焗釀鮮響螺 (每隻) Baked stuffed sea whelk, diced conch, mushrooms (each)	248
翡翠鮮帶子 Sautéed scallops, vegetables	428

家禽 Poultry

	半隻 <i>half</i>	全隻 <i>whole</i>
脆皮炸子雞 Deep-fried crispy chicken	328	648
西檸煎軟雞 Pan-fried boneless chicken, lemon sauce	328	648
黑松露菌脆皮炸子雞 Deep-fried crispy chicken, black truffle	348	698
正宗鹽焗雞 Baked chicken, rock salt	328	648
鮮沙薑生煎雞 Pan-fried chicken, ginger	328	648
金不換爆乾蔥雞 Sautéed chicken, shallots, basil	328	648
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>		1588
北京片皮鴨 Roast Peking duck		980
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		1088
生菜盞生炒乳鴿鬆 Sautéed minced pigeon, bamboo shoots, green bean noodles, lettuce wraps		358

豬、牛 Pork, Beef

	例 <i>portion</i>
鮮沙薑舞茸炒安格斯牛肉 Sautéed Angus beef, maitake mushrooms, ginger	368
中式煎牛柳 Pan-fried fillet of beef, Chinese style	308
燒汁乾蔥牛肉粉絲煲 Clay pot sautéed sliced beef, green bean noodles, shallots, gravy	388
遠年陳皮鬼馬牛肉 Sautéed sliced beef, Mandarin peel, dough fritter	308
川辣牛鬆麻婆滑豆腐 Braised bean curd, minced beef, chilli sauce	268
鎮江香醋骨 Braised spare ribs, black vinegar	268
大澳蝦乾蒸黑毛豬肉餅 Steamed minced black pork, dried shrimps	268
日本虎皮椒炒安格斯牛柳 Sautéed Angus beef, green peppers	368
鳳梨咕嚕肉 Sweet and sour pork, pineapple	268
川醬日本虎皮椒炒豬柳 Sautéed pork fillet, green peppers, chilli sauce	288

湯 Soups

	每位 <i>per person</i>	例 <i>portion</i>
是日老火湯 Soup of the day	148	368
天籽蘭花雪蓮子燉海螺湯 Double-boiled dendrobium orchid, sea conch, snow saussurea	238	768
花膠北菇燉菜膽湯 Double-boiled Chinese cabbage soup, black mushrooms, fish maw	238	768
海鮮酸辣羹 Hot and sour soup, seafood	148	428
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	288	868
蟹肉粟米羹 Crabmeat broth, sweet corn	148	438
香茜皮蛋斑片湯 Sliced garoupa soup, coriander, preserved eggs	218	628
陳皮竹筍鴨絲羹 Shredded duck broth, Mandarin peel, bamboo shoots	148	428
竹笙上素湯 Bamboo pith soup, vegetables	148	428

素 Vegetarian

	每位 <i>per person</i>
燕窩竹筍素蟹柳金粟羹 Sweet corn broth, vegetarian imitation crabmeat sticks, bamboo pith, bird's nest	268
	例 <i>portion</i>
榆耳彩椒素雞鮮蘆筍 Sautéed elm fungus, asparagus, bell peppers, vegetarian chicken	288
蝦籽竹筍百合野菌燒豆腐 Braised bean curd, bamboo pith, lily bulbs, wild mushrooms, shrimp roe sauce	288
芹香日本百合炒木耳 Sautéed fresh Japanese lily bulbs, black fungus, Chinese celery	288
脆皮竹筍上素腐皮卷 Deep-fried bean curd skin rolls, bamboo pith, assorted fungus	278
日本舞茸雞冠草浸羽衣甘藍 Simmered kales, maitake mushrooms, kaisou	268
川汁榆耳北菇燒玉子豆腐 Braised egg bean curd, black mushrooms, elm fungus, chilli sauce	288
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)	308

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	168	318
鵝肝安格斯牛肉鬆炒飯 Fried rice, minced Angus beef, foie gras	168	318
揚州炒飯 Fried rice, diced shrimp, barbecued pork	168	318
瑤柱蛋白炒飯 Fried rice, shredded conpoy, egg white	188	318
薑蔥花膠撈粗麵 Braised thick noodles, fish maw, shredded ginger, spring onion	208	348
養生花膠雞蓉小米粥配油條 Congee, fish maw, minced chicken, millet, dough fritter	208	348
魚湯酸菜星斑球稻庭麵 Udon, fillet of spotted garoupa, preserved vegetables, fish soup	228	528
野山椒雪裡紅火鴨絲炆米 Braised vermicelli, shredded duck, chilli peppers, preserved vegetables	168	318
上湯金腿絲蛋麵 Egg noodles, shredded Jinhua ham, supreme soup	168	318
紅蝦頭油南瓜椰汁蝦腰帶子燴飯 Braised rice, scallops, shrimps, pumpkin, shrimp oil, coconut juice	188	348

甜品 Desserts

	每位 <i>per person</i>
椰汁燉官燕 Double-boiled imperial bird's nest, coconut juice	728
椰汁紅豆糕 (四件) Chilled red bean puddings, coconut juice (4 pieces)	70
蓮子紅豆沙 Sweetened red bean cream, lotus seeds	70
香滑芝麻糊 Sweetened black sesame cream	70
香滑豆腐花 Sweetened bean curd	70
凍香芒布甸 Chilled fresh mango pudding	90
黑芝麻流沙包 (三件) Steamed buns, black sesame fillings (3 pieces)	70
紅豆蓉煎軟餅 (四件) Pan-fried glutinous cakes, mashed red bean (4 pieces)	70
楊枝甘露 Chilled sago cream, pomelo peel, mango	70
鮮果拼盤 Fresh fruit platter	90

葡萄酒 Wines

	杯 <i>glass</i>	瓶 <i>bottle</i>
香檳 CHAMPAGNE		
Lanson Black Label Brut NV	190	950
葡萄汽酒 SPARKLING		
Zonin Prosecco Brut NV, Italy	120	600
白葡萄酒 WHITE		
Chardonnay, Brand's Laira, Australia	110	550
Sauvignon Blanc, Kim Crawford, New Zealand	120	600
紅葡萄酒 RED		
Cabernet Sauvignon, Brand's Laira, Australia	110	550
Pinot Noir, Louis Jadot, France	120	600
雪利酒、波特酒 SHERRY & PORT		
Bristol Cream Sherry	110	
Tio Pepe Dry Sherry	110	
Taylor's Ruby Port	110	
Dow's, 10 Years Tawny Port	130	

啤酒及果酒 Beers and Ciders

	毫升 <i>380ml</i>	毫升 <i>700ml</i>
生啤酒 DRAUGHT BEER		
Suntory The Premium Malt's Gold, Japan	80	110
Suntory The Premium Malt's Black, Japan	80	110
		瓶 <i>bottle</i>
Asahi, Japan		80
Blue Girl, Germany		80
Tsing Tao, China		80
Kirin Ichiban, Japan		80
Sapporo, Japan		80
Carlsberg, Denmark		80
Heineken, Holland		80
Somersby Apple Cider, Denmark		80
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>	110
Daiquiri <i>Rum, lemon juice, syrup, choices of fruit</i>	110
Martini <i>Gin or Vodka, dry vermouth, olive</i>	110
Mojito <i>Rum, fresh mint, fresh lime, soda water, sugar</i>	110
Margarita <i>Tequila, triple sec, lemon juice, syrup, salt rim</i>	110
Pina Colada <i>Rum, pineapple juice, coconut milk, fresh milk</i>	110
Sex on the Beach <i>Vodka, peach liqueur, cranberry juice, pineapple juice</i>	110
Bellini <i>Peach liqueur, champagne</i>	190
Kir Royal <i>Crème de cassis, champagne</i>	190
Mimosa <i>Fresh orange juice, champagne</i>	190

烈酒 Spirits

	杯 <i>glass</i>
白蘭地 BRANDY	
Rémy Martin V.S.O.P.	120
Hennessy V.S.O.P.	120
Martell Cordon Bleu	340
Martell X.O.	340
Hennessy X.O.	340
Rémy Martin X.O.	340
氈酒 GIN	
Bombay Sapphire	120
Hendrick	130
Suntory Roku	130
龍舌蘭酒 TEQUILA	
Pasote Blanco	130
Pasote Reposado	130
伏特加 VODKA	
Absolut	120
Belvedere	130
Grey Goose	130
蘇酒 RUM	
Bacardi (White)	120
Myer's (Dark)	120

威士忌 Whiskies

杯
glass

蘇格蘭 SCOTCH

調和麥芽 BLENDED MALT

Ballantine's 12 Years	120
Chivas Regal 12 Years	120
Johnnie Walker Black Label	120
Chivas Regal 18 Years	210
Royal Salute	280
Johnnie Walker Blue Label	280

單一麥芽 SINGLE MALT

Bowmore 12 Years	120
Glenfiddich 12 Years	120
Glenmorangie, The Original	120
Balvenie DoubleWood 12 Years	160
Macallan 12 Years, Sherry Oak	160
Glenmorangie 18 Years	230
Macallan 18 Years, Sherry Oak	420

波本及加拿大 BOURBON AND CANADIAN

Jack Daniel's	120
Canadian Club	120

日本 JAPANESE

Taketsuru Pure Malt	160
Hibiki Harmony	220

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>	90
Orange Squash <i>Fresh orange juice, soda water, syrup</i>	90
Pineapple Cooler <i>Pineapple juice, soda water, syrup</i>	90
Ray of Sunshine <i>Fresh orange juice, pineapple juice, cranberry juice, fresh lime juice</i>	90
Virgin Colada <i>Coconut milk, pineapple juice, syrup</i>	90
Virgin Mojito <i>Fresh mint, fresh lime, soda water, sugar</i>	90

無酒精飲品 Non-alcoholic Beverages

杯
glass

鮮果汁 FRESH JUICES

西瓜、西柚、橙、蘋果、芒果

80

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)

70

Evian (330ml)

伊雲 (750毫升)

90

Evian (750ml)

有汽礦泉水 SPARKLING WATER

法國巴黎 (330毫升)

70

Perrier (330ml)

法國聖漾 (750毫升)

90

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