



田園滋味宴

Garden Feast

例
portion

柚子蜜桃雜菜沙律 (每位) Mixed vegetable salad, pomelo peel, peach (per person)	98
竹筍鮮蓮上素冬瓜盅 (每個) Double-boiled whole winter melon, bamboo pith, lotus seeds, fungus (each)	528
桃膠蟲草花燉魚翅瓜 (每位) Double-boiled shark's fin melon, peach resin, cordyceps flowers (per person)	178
燕液金湯鮮淮山南瓜竹筍白玉卷 (四件) Braised winter melon rolls, bamboo pith, pumpkin, fresh yam, bird's nest, crab roe sauce (4 pieces)	218
榆耳竹筍福果扒魚翅瓜 Braised shark's fin melon, elm fungus, bamboo pith, ginkgo	218
黑松露菌牛肝菌蘆筍百合素雞米網盞 Sautéed black truffle, porcini, asparagus, lily bulbs, vegetarian chicken, rice basket	218
白汁黑松露菌芋蓉焗四蔬 Baked mixed vegetables, black truffle, mashed taro, white sauce	218
金箔燕液蘆筍南瓜賽螃蟹石榴粿 (四件) Braised egg white dumplings, asparagus, pumpkin, egg white, bird's nest, gold leaf (4 pieces)	218
竹筍榆耳冬林上素 Braised winter melon, mixed fungus, bamboo pith, elm fungus	248
君度橙酒鳳梨咕嚕豆腐 Braised bean curd, pineapple, Cointreau, sweet and sour sauce	208

蘇師傅推介 Chef So's Recommendations

	例 <i>portion</i>
花膠響螺海皇冬瓜盅 Double-boiled whole winter melon, fish maw, conch, seafood	588
瑤柱蝦乾菇絲原條節瓜煲 Clay pot braised whole apple cucumber, shredded black mushroom, conpoy, dried shrimps	208
XO 醬菜遠桂花蚌象拔蚌 Sautéed geoduck, Pacific clams, vegetables, homemade XO chilli sauce	328
米酒雞腰魚雲粉皮煲 Clay pot braised fish head, chicken kidney, thick noodles, rice wine	268
蝦籽原隻八頭南非鮑魚鮮鵝掌扣柚皮 (每位) Stewed whole 8 heads abalone, goose feet, pomelo peel, shrimp roe sauce (per person)	218
金沙蝦球伴玉簪大蝦球 Sautéed prawns, mashed salted egg yolk; sautéed prawns, vegetables	348
砂鍋大澳蝦膏吊片通菜 Clay pot sautéed water spinach, sliced squid, preserved shrimp paste	228
川醬乾蔥黑毛豬粉皮煲 Clay pot sautéed black pork, shallots, chilli sauce	248

老香江粵菜 Nostalgic Cantonese Specialties

	<i>例 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)	118
香燒金錢雞 (四件) Barbecued sliced pork, chicken livers (4 pieces)	148
蜜燒鳳肝伴燒排骨 Barbecued chicken livers, spare ribs, honey sauce	178
梅子砵仔鵝 Steamed goose, plum sauce	228
豉椒炒豬肚尖 Sautéed pig's stomach, bell peppers, black bean sauce	258
懷舊蝦多士 Deep-fried shrimp toasts	268
雞蛋焗魚腸 Baked fish intestines, egg	248
香燒琵琶鴨 (半隻) Roast duck (half)	228
豬油渣叉燒撈粗麵 (每位) Braised thick noodles, lard, barbecued pork (per person)	68
酥炸脆奶 Deep-fried fresh milk	148

頭盤 Appetisers

例
portion

蒜片牛柳粒 Sautéed beef cubes, garlic	135
鮑汁花生鳳爪 Marinated chicken feet, peanuts, abalone sauce	135
XO 醬蝦乾凍涼瓜 Chilled bitter melon, dried shrimps, homemade XO chilli sauce	135
冰鎮鵝掌翼 Chilled marinated goose feet, goose wings	130
鹵水豬仔腳 Marinated pork trotters	130
凍話梅花雕豬手 Chilled marinated pork knuckles, yellow wine, preserved plum	130
荷塘煎藕餅 Pan-fried lotus roots, water chestnut	130
椒鹽腰果小排骨 Deep-fried spare ribs, cashew nuts, spicy salt	130
蒜香南乳雞翼球 Deep-fried boneless chicken wings, minced garlic, preserved red bean curd paste	130
芥辣鮑粒海蜇頭 Jellyfish, diced abalone, wasabi	188

燒味 Barbecued

例
portion

燒味雙拼 Barbecued meat (two choices)	268
脆皮燒乳豬 Barbecued suckling pig	318
桂花蜜黑毛豬肉叉燒 Barbecued black pork, osmanthus honey sauce	248
明爐燒鵝 Roast goose	238
玫瑰豉油雞 Poached chicken, soya sauce	228
桃里貴妃雞 Poached chicken	228
脆皮燒腩肉 Crispy roast pork belly	198

鮑魚 Abalone

每位
per person

蠔皇原隻十四頭乾鮑 1860
Stewed whole dried 14 heads abalone, oyster sauce

蠔皇原隻七頭南非鮑 980
Stewed whole 7 heads abalone, oyster sauce

蠔皇北菇鮑脯 200
Braised sliced abalone, black mushroom, oyster sauce

翡翠原隻二十二頭鮮麻鮑 280
Stewed whole 22 heads abalone, vegetables

婆參鮮鮑脯 260
Stewed sliced abalone, sea cucumber

玉簪鮑魚卷（兩件） 240
Rolls of sliced abalone, minced shrimp, vegetables (2 pieces)

原隻二十二頭凍鮑魚海蜇 280
Chilled whole 22 heads abalone, jellyfish

例
portion

鮑魚一品煲 1180
Clay pot braised sliced abalone, bamboo pith, dried seafood

鮑魚雞粒豆腐煲 400
Clay pot braised diced abalone, diced chicken, bean curd

原隻鮑魚海味雜菜煲 280
Clay pot braised whole abalone, dried seafood, mixed vegetables

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	780
竹笙釀官燕 (兩件) Braised bamboo pith, imperial bird's nest (2 pieces)	660
雞蓉燴官燕 Braised imperial bird's nest, minced chicken	660
蟹肉燴官燕 Braised imperial bird's nest, crabmeat	660
蟹皇扒竹笙 (兩件) Braised bamboo pith, crab roe (2 pieces)	170
百花釀竹笙 (兩件) Braised bamboo pith, minced shrimp (2 pieces)	150
鴿蛋扒竹笙 Braised bamboo pith, pigeon eggs	120
蒸竹笙釀上素卷 (兩件) Steamed bamboo pith rolls, fungus (2 pieces)	120
腿絲蘆筍竹笙卷 (兩件) Braised bamboo pith rolls, asparagus, shredded Jinhua ham (2 pieces)	120

菜 Vegetables

例
portion

蟹肉扒芥菜膽 Braised mustard greens, crabmeat	258
瑤柱鮮菇小棠菜 Braised green cabbages, straw mushrooms, conpoy sauce	248
蟹皇扒西蘭花 Braised broccoli, crab roe	268
腿蓉百花釀西蘭花 Braised broccoli, minced shrimp, minced Jinhua ham	238
煙肉葡汁焗四蔬 Baked mixed vegetables, bacon, Portuguese sauce	228
欖菜蝦乾肉鬆蜜糖豆 Sautéed honey beans, minced pork, dried shrimps, preserved olives	188
蠔皇鮑魚菇扒菜苗 Braised baby vegetables, oyster mushrooms, oyster sauce	188
蒜子腿絲杞子竹筴浸菜遠 Simmered vegetables, bamboo pith, wolfberries, shredded Jinhua ham, garlic	198
南乳炆粗齋煲 Clay pot stewed mixed vegetables, preserved red bean curd paste	198
上湯腿絲鮮蘆筍 Simmered fresh asparagus, shredded Jinhua ham, supreme soup	218

魚 Fish

例
portion

清蒸東星斑 Steamed east spotted garoupa	大 <i>large</i> 908	小 <i>small</i> 648
野菌煎星斑球 Pan-fried fillet of spotted garoupa, wild mushrooms		408
金銀蒜蒸星斑球小棠菜 Steamed fillet of spotted garoupa, green cabbages, minced garlic		408
千島煙燻鱈魚窩粿 Smoked silver cod, crispy rice, Thousand Island dressing		328
香草桂花煙燻銀鱈魚 Smoked silver cod, herbs, osmanthus		328

龍蝦 Lobster

上湯焗本灣龍蝦 Sautéed lobster, supreme soup		1180
芝士焗本灣龍蝦 Baked lobster, cheese sauce		1180
上湯牛油焗本灣龍蝦仔伊府麵 Sautéed baby lobster, e-fu noodles, butter sauce, supreme soup		480

蝦 Shrimp

例
portion

花雕醉翁海蝦 Drunken shrimps, supreme soup	408
火焰海蝦 Drunken shrimps flambé	408
白灼海蝦 Poached fresh shrimps	348
XO 醬彩椒大蝦球 Sautéed prawns, bell peppers, homemade XO chilli sauce	318
四川鮮蝦仁 “Sichuan” sautéed shrimps	288
花雕帶子蝦球蒸蛋白（四件） Steamed egg white, scallops, prawns, Chinese wine (4 pieces)	288
脆皮荷塘蟹粉百花球 Deep-fried minced shrimp, crab roe, water chestnut	268
燒金錢雞大蝦球（四件） Barbecued sliced pork, chicken livers, prawns (4 pieces)	248

蟹 Crab

例
portion

清蒸膏蟹 Steamed fresh green crab	488
豉椒焗肉蟹 Sautéed fresh gross crab, black beans, pepper sauce	488
西蘭花椒鹽鮮蟹拑 (四隻) Sautéed crab claws, broccoli, spicy salt (4 pieces)	380
洋葱鮮奶焗釀蟹蓋 (每個) Baked crab shell, crabmeat, onion, fresh milk (each)	160
葡汁燕窩焗釀蟹蓋 (每個) Baked crab shell, bird's nest, crabmeat, Portuguese sauce (each)	190
百花炸釀蟹拑 (每隻) Deep-fried crab claw, minced shrimp (each)	118
生菜盞黑松露菌炒桂花蟹肉 Fried crabmeat, egg, black truffle, lettuce wraps	288

貝 Shellfish

XO 醬花姿螺片 Sautéed sliced squid, conch, homemade XO chilli sauce	288
焗釀鮮響螺 (每隻) Baked sea whelk, diced conch, mushroom (each)	138
翡翠鮮帶子 Sautéed scallops, vegetables	318

家禽 Poultry

	半隻 <i>half</i>	全隻 <i>whole</i>
脆皮炸子雞 Deep-fried crispy chicken	240	480
西檸煎軟雞 Pan-fried boneless chicken, lemon sauce	230	460
金華玉樹雞 Steamed boneless chicken, Jinhua ham, vegetables	270	540
正宗鹽焗雞 Baked chicken, rock salt	240	480
鮮果片皮雞 Sliced chicken, fresh fruit, lettuce wraps	250	500
荔蓉香酥鴨 Deep-fried boneless duck, mashed taro	230	460
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>		920
北京片皮鴨 Roast Peking duck		600
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		700
燒雲腿炒乳鴿脯 Sautéed sliced pigeon, Jinhua ham		280

豬、牛 Pork, Beef

例
portion

蘆筍野生木耳牛柳條 Sautéed shredded beef, wild black fungus, asparagus	248
中式煎牛柳 Pan-fried fillet of beef, Chinese style	238
川醬乾蔥牛肉粉絲煲 Clay pot sautéed green bean noodles, sliced beef, shallot, chilli sauce	208
彩虹牛柳粒 Sautéed diced beef, bell peppers	238
彩椒牛鬆麻婆豆腐 Braised bean curd, minced beef, bell peppers, chilli sauce	198
鎮江香醋骨 Braised spare ribs, black vinegar	198
XO 醬銀芽榨菜炒北菇絲肉絲 Sautéed shredded pork, preserved vegetables, black mushroom, bean sprouts, homemade XO chilli sauce	198
蠔油菜遠牛肉 Sautéed sliced beef, vegetables, oyster sauce	198
菠蘿咕嚕肉 Sweet and sour pork, pineapple	198
川醬西芹腰果炒肉丁 Sautéed diced pork, cashew nuts, celery, chilli sauce	198

湯 Soup

	每位 <i>per person</i>	例 <i>portion</i>
是日老火湯 Soup of the day	108	258
竹筴蟹拑鴿蛋湯 Bamboo pith soup, fresh crab claws, pigeon eggs	188	628
花膠北菇燉菜膽湯 Double-boiled black mushroom soup, fish maw, Chinese cabbages	208	728
成都酸辣湯 Hot and sour soup	108	338
韭皇瑤柱羹 Shredded conpoy broth, chive stems	108	338
蟹肉粟米羹 Crabmeat broth, sweet corn	108	338
海皇豆腐羹 Seafood broth, diced bean curd	108	338
西湖牛肉羹 Minced beef broth, egg white	108	338
香茜皮蛋斑片湯 Sliced garoupa soup, coriander, preserved egg	158	458
陳皮鴨絲羹 Shredded duck broth, Mandarin peel, bamboo shoots	108	338
竹筴上素湯 Bamboo pith soup, vegetables	108	338
草菇雞片湯 Straw mushroom soup, sliced chicken	108	338

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
per person

燕窩竹筍金粟豆腐羹 188
Bean curd broth, bird's nest, bamboo pith, sweet corn

例
portion

彩椒野生木耳素雞鮮蘆筍 208
Sautéed asparagus, wild black fungus, bell peppers, vegetarian chicken

蝦籽竹筍百合扒滑豆腐 228
Steamed bean curd, bamboo pith, lily bulbs, shrimp roe sauce

米盞果仁炒素丁 188
Sautéed diced carrot, straw mushrooms, nuts, rice basket

香煎竹筍野菌腐皮卷 198
Pan-fried bean curd skin rolls, bamboo pith, wild mushrooms

金銀蒜金粟茄子蒸粉皮 178
Steamed eggplant, sweet corn, thick noodles, garlic

川汁榆耳北菇燒玉子豆腐 188
Braised egg bean curd, black mushrooms, elm fungus, chilli sauce

燕液如意素福袋 (四件) 208
Braised bean curd skin dumplings, elm fungus, vegetables,
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	108	218
XO 醬牛鬆炒飯 Fried rice, minced beef, homemade XO chilli sauce	108	218
揚州炒飯 Fried rice, diced shrimp, barbecued pork	108	218
瑤柱蛋白炒飯 Fried rice, shredded conpoy, egg white	128	248
甫魚鮮菇炆伊府麵 Braised e-fu noodles, straw mushrooms, dried sole	108	218
上湯鮮蝦雲吞麵 Egg noodles, shrimp dumplings, supreme soup	108	218
蟹肉炆伊府麵 Braised e-fu noodles, crabmeat	158	298
雪裏紅火鴨絲炆米 Braised vermicelli, shredded duck, preserved vegetables	108	218
上湯金腿生麵 Egg noodles, shredded Jinhua ham, supreme soup	108	218
黑椒牛柳絲炒烏冬 Fried udon, shredded beef, black pepper sauce	108	248

甜品 Desserts

每位
per person

椰汁燉官燕 Double-boiled imperial bird's nest, coconut juice	620
香麻紅豆蓉煎軟餅（四件） Pan-fried glutinous cakes, mashed red bean, sesame (4 pieces)	50
蓮子紅豆沙 Sweetened red bean cream, lotus seed	50
香滑豆腐花 Sweetened bean curd	50
薑汁鮮奶燉蛋白 Double-boiled fresh milk, egg white, ginger juice	50
凍香芒布甸 Chilled fresh mango pudding	70
流沙奶皇包（三件） Steamed milk custard buns (3 pieces)	50
栗子蓉焗布甸 Baked mashed chestnut pudding	50
楊枝甘露 Chilled sago cream, fresh mango, pomelo peel	50
鮮果拼盤 Fresh fruit platter	80

葡萄酒 Wine

	杯 <i>glass</i>	瓶 <i>bottle</i>
香檳 CHAMPAGNE		
Lanson Black Label Brut NV	168	840
葡萄汽酒 SPARKLING		
Zonin Prosecco Brut NV, Italy	105	525
白葡萄酒 WHITE		
Chardonnay, Brand's Laira, Australia	95	475
Sauvignon Blanc, Mahi, New Zealand	105	525
紅葡萄酒 RED		
Cabernet Sauvignon, Brand's Laira, Australia	95	475
Bourgogne, Domaine Faiveley, France	105	525

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	62	88
		瓶 <i>bottle</i>
San Miguel, Hong Kong		68
Tsing Tao, China		68
Kirin Ichiban, Japan		68
Sapporo, Japan		68
Carlsberg, Denmark		68
Heineken, Holland		68
Somersby Apple Cider, Sweden		68
Erdinger, Germany		72
Erdinger Dunkel, Germany (Dark)		72
Guinness Stout, Ireland		72
Hoegaarden, Belgium		72
Hitachino Nest White Ale, Japan		72

雞尾酒 Cocktails

杯
glass

Cosmopolitan <i>Vodka, triple sec, cranberry juice, lime juice</i>	90
Daiquiri <i>Rum, lemon juice, syrup, choices of fruit</i>	90
Martini <i>Gin or Vodka, dry vermouth, olive</i>	90
Mojito <i>Rum, fresh mint, fresh lime, soda water, sugar</i>	90
Margarita <i>Tequila, triple sec, lemon juice, syrup, salt rim</i>	90
Pina Colada <i>Rum, pineapple juice, coconut milk, fresh milk</i>	90
Sex on the Beach <i>Vodka, peach liqueur, cranberry juice, pineapple juice</i>	90
Bellini <i>Peach liqueur, champagne</i>	170
Kir Royal <i>Creme de cassis, champagne</i>	170
Mimosa <i>Fresh orange juice, champagne</i>	170

烈酒 Spirits

	杯 <i>glass</i>	瓶 <i>bottle</i>
白蘭地 BRANDY		
Remy Martin V.S.O.P	98	1700
Hennessy V.S.O.P	98	1700
Club de Remy Martin	115	1800
Martell Cordon Bleu	305	3600
Martell X.O.	305	3600
Hennessy X.O.	305	3600
Remy Martin X.O.	305	3600

	杯 <i>glass</i>
雪利酒、波特酒 SHERRY & PORT	
Bristol Cream	90
Tio Pepe	90
Taylor's Ruby	90
Dow's, 10 Years Tawny Port	110

	杯 <i>glass</i>	瓶 <i>bottle</i>
氈酒 GIN		
Bombay Sapphire	90	1180
Tanqueray	90	1180
G'Vine Floraison	95	1280
Hendrick	95	1280
龍舌蘭酒 TEQUILA		
Pasote Blanco	115	1780
Pasote Reposado	115	1780
伏特加 VODKA		
Absolut	90	1180
FAIR Quinoa	95	1280
Belvedere	110	1580
Grey Goose	110	1580
秣酒 RUM		
Myer's	90	1180
Abelha Organic Cachaca	95	1280

威士忌 Whisky

	杯 <i>glass</i>	瓶 <i>bottle</i>
蘇格蘭 SCOTCH		
Ballantine's 12 Years	95	1180
Chivas Regal 12 Years	95	1180
Johnnie Walker Black Label	95	1180
Chivas Regal 18 Years	178	2680
Royal Salute	230	3380
Johnnie Walker Blue Label	260	3880
單一麥芽 SINGLE MALT		
Bowmore 12 Years	95	1180
Glenfiddich 12 Years	95	1180
Glenmorangie, The Original	95	1180
Balvenie DoubleWood 12 Years	115	1680
The Macallan 12 Years	128	1880
The Macallan 18 Years	280	4280
Glenmorangie 18 Years	280	4280
美國 BOURBON		
Early Times	95	1180
Jack Daniel's	95	1180
日本 JAPANESE		
Yoichi Single Malt, 10 Years	190	2980
Hibiki 12 Years	310	5800

無酒精雞尾酒 Non-alcoholic Cocktails

杯
glass

Kiwi Bliss

Kiwi syrup, fresh lime juice, pineapple juice, soda water

75

Okinawa Blush

Coconut milk, fresh milk, pineapple juice, sprite, grenadine

75

Ray of Sunshine

Orange juice, pineapple juice, cranberry juice, lime cordial

75

Virgin Mojito

Fresh mint, fresh lime, soda water, sugar

75

Pineapple Cooler

Pineapple juice, soda water, syrup

75

無酒精飲品 Non-alcoholic Beverages

杯
glass

鮮果汁 FRESH JUICES

西瓜、西柚、橙、蘋果、芒果

65

Watermelon, Grapefruit, Orange, Apple, Mango

凍果汁 CHILLED JUICES

番茄、菠蘿

62

Tomato, Pineapple

無汽礦泉水 STILL WATER

伊雲

60

Evian

有汽礦泉水 SPARKLING WATER

法國巴黎

60

Perrier

法國波多

68

Badoit

汽水 SOFT DRINKS

可口可樂、健怡可樂、零系可樂、雪碧、
梳打水、湯力水、

58

薑汁汽水、薑汁啤酒

Coca Cola, Coke Light, Coke Zero, Sprite,

Soda Water, Tonic Water,

Ginger Ale, Ginger Beer