FOOD 美食

COLD DISHES 冷菜

	Marinated turnip 宋味脆萝卜	28
*	Marinated cucumber, tangerine skin 九制陈皮黄瓜	28
	Marinated celery, peanuts 家芹花生小拌	32
	Marinated beef shin 风味金钱腱	58
	Marinated jelly fish, black vinegar 冰浸菊花海蜇头	58
	Lightly tossed sea whelk salad, garlic dressing 苦苣拌螺片	58
*	Marinated boneless fish, Shanghai style 沪式燻鱼	68
	Spicy duck tongues 香辣鸭舌	68
	Marinated clams with black fungus 蚬肉拌爽云耳	88
	Poached assorted seafood in chilled special superior soup Scallops, shrimps, sea whelks 捞汁海三鲜	98

★ Chef's signature dish 厨师推荐菜

BARBECUE 烧味

Braised pork knuckle in soy sauce 和味猪手	48
Honey glazed barbecued pork with jelly fish 蜜汁叉烧拼海蜇	68
Roast pork belly 碳烧方肉	78
Roast crispy duck platter 深井烧鸭一品拼盘	88
Cold marinated combination Sliced goose, beef tripe, sliced squid and pig's knuckle 卤水一品拼盘	88
Charcoal broiled beef ribs 碳烤雪龙牛肋骨	188
Baked San Huang chicken with tea 茶香三黄鸡	218/只 piece
Suckling pig platter 乳猪一品拼盘	279

SIGNATURE SOUPS (per person) 招牌炖汤 (每位)

	Soup of the day 每日例汤	58
	Seafood broth with beancurd 海皇豆腐羹	58
*	Pumpkin broth with codfish 金汤鳕鱼羹	58
	Seafood hot and sour soup 海鲜酸辣汤	58
	Sweet corn broth with crab meat 鲜蟹肉粟米羹	58
	Double boiled duck soup with wild medicinal mushrooms 野生灵芝炖水鸭	78
*	Double boiled sea whelk soup with wild matsutake mushrooms 野生松茸炖响螺	88
	Double boiled fish maw soup with vegetables and Chinese herbs 菜胆石斛浓汤炖花胶筒	88
	Double boiled sea cucumber soup 清汤炖辽参	168

★ Chef's signature dish 厨师推荐菜

CLAY POT DISHES 煲仔菜

	Braised eggplant with minced pork and chili sauce 鱼香茄子煲	78
	Braised air dried pork, cabbage and rice vermicelli 腊味椰菜银丝煲	78
	Braised bean curd, sea cucumber, scallops and prawns 砂锅海鲜豆腐煲	78
*	Braised pork belly with preserved vegetables 金牌梅菜扣肉煲	78
	Braised beef short rib with preserved ginger 子姜牛仔骨煲	98
	Braised fish head with ginger, leeks and capsicum 砂锅姜葱焗鱼头煲	108
	Stewed Mongolian beef with ginger, leeks and chicken leg mushrooms 砂锅姜葱雪龙牛肉	128
*	Braised chicken with abalone 鲜鲍鱼啫啫鸡煲	168
	Abalone and seafood combination Scallops, prawns, squid and cod fish 砂锅鲍鱼全家福	198

LIVE SEAFOOD (market price) 活海鲜 (时价)

Australian lobster (1.3 to 1.8kg) 澳洲龙虾

Baby lobster (0.4 to 0.5kg) 小青龙

Canadian lobster 波士顿龙虾

King prawns 五头大明虾

Baked with cheese sauce, braised in superior soup, steamed with garlic, stir fried, steamed with egg white 芝士焗,上汤焗,蒜蓉蒸,炒球,蛋白蒸

Canadian geoduck 加拿大象拔蚌

Poached in rice broth, Supreme soup, Stir fried 米汤灼,过桥,炒

Flower crab 花蟹

Crab 飞蟹

Steamed with yellow wine, stir fried with vermicelli, stir fried with ginger and green leeks 花雕蒸,粉丝炒,姜葱炒 Dalian live abalone 大连活鲍鱼

Steamed with tangerine skin, steamed with egg white, marinated and baked 陈皮蒸,蛋白蒸,烤

Mouse garoupa 老鼠斑

Spotted garoupa 东星斑

Garoupa 大青斑

Tiger garoupa 老虎斑

Turbot fish 多宝鱼

Mandarin fish 桂鱼

Steamed, stir fried, steamed with chopped ginger 清蒸,炒球,顺德姜茸蒸

SEAFOOD 海鲜

	Pan fried prawn in superior soy sauce 豉油皇大明虾	68/只 piece
*	Pan fried codfish, minced pork, BBQ sauce 烧汁煎酿银鳕鱼	88/位 person
	Stir fried shrimps with egg 黄埔叉烧虾仁炒蛋	98
	Steamed fish head, Hunan chili sauce 湖南剁椒蒸大鱼头	108
*	Steamed codfish, chili sauce 剁椒蒸银鳕鱼	128
*	Stir fried sliced sea whelk, seasonal vegetables with XO sauce XO酱碧绿爆螺片	138
	Stir fried sweet and sour shrimp balls with pineapple 咕噜明虾球	138
	Deep fried shrimp balls, wasabi mayonnaise 珊瑚汁青芥末虾球	138
	Deep fried minced shrimp balls with sliced almonds and fruits 杏香百花球	138
*	Pan fried codfish steak with soy sauce and fish sauce 特色煎鱼扒	138
	Stir fried Australian scallops with vegetables 辣鲜露翡翠炒澳洲带子	168
*	Chef's signature dish 厨师推荐菜	

ABALONE AND SEA CUCUMBER 鲍鱼及辽参

*	Braised Dalian abalone, wheat and kidney beans 荞麦腰豆煮大连鲍	128/位 per person
*	Braised fish maw, abalone sauce 鲍汁扣花胶筒	138/位 per person
	Stir fried sea cucumber, shallots and XO sauce XO酱干葱啫啫海参	138
	Braised sea cucumber, wild rice, chicken broth 野米鸡汤煮辽参	178/位 per person
	Stir fried sea cucumber, leeks, capsicum, abalone sauce 葱爆辽参	178/位 per person
	Braised seafood in abalone sauce Dalian abalone, fish maw, sea cucumber, dried scallops, dried shitake mushrooms, pork tendon 红烧佛跳墙	288/位 per person
	Braised Australian abalone, seasonal vegetables, abalone sauce 澳洲汤鲍(2头)	388/位 per person

IMPERIAL BIRD'S NEST 官燕

	Sautéed imperial bird's nest with egg white and milk 玉液炒官燕	388
	Stewed imperial bird's nest soup with papaya 木瓜船炖官燕	418
	Braised imperial bird's nest with abalone sauce 红烧官燕	587
	Stewed imperial bird's nest in coconut juice 椰汁炖官燕	587
*	Stewed imperial bird's nest with malva nuts 安南子炖官燕	587

★ Chef's signature dish 厨师推荐菜

POULTRY 家禽类

	Stir fried duck, pine nuts and earth almonds 松子白玉炒鸭崧		68	3
	Stir fried chicken fillet, seasonal vegetables, spiced soy 特色翡翠炒鸡柳	sauce	78	8
	Pan fried chicken wings stuffed with minced pork 香煎酿鸡中翅		88	8
'	Cantonese style stir fried chicken, spices and peanuts 粤式宫保鸡丁		88	8
'	Marinated deep fried chicken, spiced salt 招牌脆皮鸡	118/半只 half piece	218/只 per piece	е

BEEF AND PORK 牛肉及猪肉

*	Steamed pork neck, yam and olives 油榄淮山蒸爽肉	78
	Stir fried beef tenderloin, Chinese broccoli and BBQ sauce 芥兰沙茶爆牛柳	98
	200g Pan fried Angus beef short rib 香煎安格斯牛仔骨	88/位 per person
	Stir fried pork ribs, black pepper 蜜椒蝴蝶骨	88
	Poached sliced beef in hot chili oil 四川水煮牛肉	88
	Pan fried lotus root cake, goose liver and minced pork 鹅肝酱煎莲藕饼	98
*	Braised beef knee, abalone sauce 金牌鲍汁扣牛膝	98/位 per person
	Stir fried beef tenderloin, diced goose liver and leeks 鹅肝葱爆牛柳粒	118
	Pan fried Mongolian beef steak with black pepper 黑椒煎雪龙扒	128/位 per person
	Stir fried Mongolian beef, asparagus and lily bulbs 芦笋百合炒雪龙牛	138

★ Chef's signature dish 厨师推荐菜

VEGETABLES 时蔬

	Stir fried broccoli with chili powder 辣炒椰菜	48
	Braised baby Chinese cabbage 砵仔娃娃菜	48
	Stir fried Chinese yam, Goji berry and zucchini 杞子小瓜炒山药	48
	Stir fried seasonal vegetables 各式时蔬	48
	Stir fried chicken leg mushrooms 干烧鸡腿菇	58
	Wok fried wild mushrooms 罗汉上素斋	58
	Simmered seasonal vegetables, chicken and pork broth 浓汤什菜煲	58
	Braised eggplant and steamed tofu in brown sauce 红烧茄子扒滑豆腐	68
	Stewed mustard leaf, shrimp and pork wonton, chicken broth 鸡汤云吞芥菜	68
	Stir fried French beans with dried anchovies 凤尾鱼干煸四季豆	78
	Chinese cabbage, scallops and chicken broth 大白菜炖扇贝	78
•	Chef's signature dish 厨师推荐菜	

RICE AND NOODLES 炒饭及面点

	Sichuan Dan Dan noodles 川式担担面	36
	Hong Kong style wonton noodle soup 港式正宗鲜虾云吞汤面	38
*	Lamian noodles, lobster broth 龙虾汤拉面	58
*	Hong Kong style fried noodles, superior soy sauce 港式豉油皇炒面	68
	Rice noodles, beef, bean sprouts, Chinese leeks and onion 传统干炒牛河	68
	Fried rice with seasonal vegetables 田园时蔬炒饭	68
	Guangdong fried noodles, sliced beef, capsicum and spring onions 豉椒牛肉炒面	78
	Egg white fried rice with dried scallops 瑶柱蛋白炒饭	88
*	Braised rice in abalone sauce 鲍汁烩饭	88
	Braised E-fu noodles, eggplant, minced pork and chili sauce 恰香茄子焖伊面	88
	Rice in superior seafood soup, minced pork, crispy rice 金牌粒粒贵妃泡饭	98

★ Chef's signature dish 厨师推荐菜

DIM SUM 点心主食

*	Crispy custard balls 蛋黄金丝角	28/3个 pieces
	Savoury pancake with sesame 麻香葱油饼	28/3个 pieces
	BBQ pork puffs with oyster oil 蚝皇叉烧包	28/3个 pieces
*	Deep fired glutinous rice balls with milk and orgeat 杏汁鲜奶球	28/3个 pieces
	Deep fried shrimp spring rolls 鲜虾炸春卷	28/3个 pieces
	Cantonese egg tarts 葡国蛋塔	28/3个 pieces
	Baked crispy durian puffs 金牌榴莲酥	32/3个 pieces
	Shrimp dumplings 金牌虾饺皇	38/3个 pieces
	Steamed green bean and minced pork buns 驰名芸豆包	48/4个 pieces
	Pork & Chinese cabbage dumplings 白菜猪肉水饺	68/12个 pieces

DESSERT AND FRESH FRUIT 甜品及水果

	Sweet sesame layered pancake 香麻甜薄饼	28
	Red bean cream, glutinous rice dumplings 红豆沙汤丸	28
	Steamed red date cake 枣皇糕	28
	Glutinous rice filled with egg yolk custard 麦香金沙软饼	28
	Chinese herbal jelly 传统龟苓膏	28
•	Snow lotus stew with malva nuts 安南子炖天山雪莲	28
	Chilled mango cream with sago and pomelo 杨枝金露	38
	Fruit platter 锦绣水果盘	88

★ Chef's signature dish 厨师推荐菜

> All prices are in CNY and subject to 15% service charge 以上价格均以人民币计算并加收15%的服务费