APPETIZER 開胃菜

Chilled abalone, jellyfish, soya sauce 日式醬油凍鮑魚海蜇	788
Crispy taro tower 金絲朱豆	388
Crispy Japanese tofu 金磚脆皮豆腐	488
Homemade shredded chicken, scallion 蔥油手撕雞	988/1888/3688 (quarter/half/whole) 四分一/半隻/全隻
Marinated beef shank, five spice 五香鹵牛蹍	688
Sliced marinated pig's knuckle, jellyfish 海蜇拼臐蹄	788
Marinated pig ears 鹵水千層峰	328
Marinated ginger, preserved egg, balsamic glaze 子薑伴皮蛋	328
Cucumber, fungus, balsamic vinegar	228



意大利黑醋黃瓜黑木耳



Lilli Chef's Recommendation / 廚師推薦 🌈 Vegetarian / 素食 🄰 Spicy / 香辣





DIMSUM 午市點心

Steamed

蒸点

LiLi	'Har gao' steamed shrimp dumpling 游水鮮蝦餃	268
LiLi	'Siu mai', steamed pork dumpling, wolfberry 杞子蒸燒賣	268
LiLi	'Xiao Long Bao' steamed pork dumpling 南翔小籠包	248
LiLi	Steamed bun, barbecue pork 懷舊叉燒包	228
	Steamed spare ribs, pumpkin, black bean 金瓜蒸排骨	248
	Steamed chicken feet, XO sauce XO蒸鳳爪	228
	Steamed glutinous rice, assorted meat wrapped in lotus leaf 迷你珍珠雞	268
	Steamed beef ball, bean curd sheet 山中牛肉球	228
LiLi	Steamed rice roll, fresh shrimps 即製鮮蝦仁腸粉	388
	Steamed rice roll, barbecued pork, preserved vegetables 即製叉燒腸粉	338
P	Steamed rice roll, assorted mushroom, fungus	338



Deep Fried 煎炸

lili Deep fried spring roll, shrimp 鮮蝦脆春捲	268
Lilli Crispy shrimp wanton 'Hong Kong style' 酸甜炸雲吞	268
Baked pastry puff, barbecue pork 香麻叉燒酥	268
Deep fried dumpling, pork, chicken 五香咸水角	228
Pan fried radish cake, Chinese sausage 香煎蘿蔔糕	228





BARBECUE 燒味

Imperial Peking duck (served two ways) 北京片皮鴨

2,688/4,888 (half / whole) 半隻/全隻

TRADITIONAL

Lili Sliced crispy duck, pancake, condiments 首選 - 片皮鴨,麽麽餅,醬料

Second way - Please choose from the cooking methods below 二食可免費選擇以下食法

For additional way of cooking, please add: 三食可選擇以下食法

298

Duck soup, yellow bean, gourd, tofu 磨豉勝瓜豆腐鴨湯

Braised duck, bitter melon, black beans 豉汁涼瓜炆鴨

Deep fried duck, salt & pepper 椒鹽鴨件

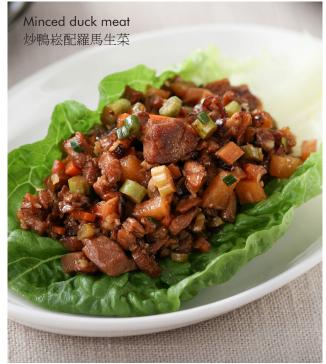
Sautéed minced duck meat, romaine lettuce 炒鴨崧配羅馬生菜

Braised duck, eggplant, yellow bean paste 柱候茄子炇鴨件

Fried rice, duck meat, green beans 鴨肉醬油 菜四季豆炒香苗

Duck meat, e-fu noodles 鴨絲炇伊麵















Crispy "Cantonese" chicken

lili 脆皮龍岡雞

Crispy "Cantonese" pigeon (per piece)

脆皮炸乳鴿 (每件)

Chef's signature appetizer selection (2 varieties)

燒味拼盤 (雙拼/三拼)

Please choose from the items below:

請從以下選擇

Roasted suckling pig

化皮乳豬件

lili Poached "Cantonese" chicken

宮廷貴妃雞

"Cantonese" style roasted duck

明爐吊燒鴨

Roasted pork belly

金牌燒腩肉

Honey roasted barbecued pork

蜜汁烤叉燒

1,688/3,388 (half/whole) 半隻/全隻 1,388

1,288/1,888

1,388

888/1,688/3,368

(quarter/half/whole)

四分一/半隻/全隻 1,288/2,488/4,688

(quarter/ half /whole)

四分一/半隻/全隻

988





ABALONE 鮑魚

[i[i Braised Mexican abalone

紅燒墨西哥鮑魚	(50g/100g)	可另加價錢選擇下面你的喜好項目配以上	包魚
Braised Chilean abalone (whole) 紅燒進口鮑魚(原隻)	688	 Foie gras 法國鵝肝	488
		Sea cucumber 海參	328
		Shiitake mushroom 椎茸	98
		Dried pork tendon 豬蹄跟	98
		Fish fin	168

6,988/13,888

魚唇

Recommended add ons:









SOUP 湯羹類	Per person 每位	Regular 定期
[j[j Imperial bird's nest soup, chicken mousse 雞蓉燴官燕	4,388	
Lilli Imperial bird's nest soup, crab meat 蟹肉燴官燕	4,388	
Buddha jumps over the wall chicken soup, assorted dried seafood, quail eggs 迷你佛跳牆(包魚,珧柱,魚唇,海参,花菇,蹄跟,雞件,淮山,杞子,鵪鶉蛋)	1,588	
Lilli Clear seafood soup (crab, shrimp, clam, gourd, tofu) 利利特色海濃皇湯(肉蟹,海蝦,花甲,勝瓜,豆腐)	368	
Black chicken, sibut, wolfberries 杞子四物燉烏雞湯	498	
Garoupa fillet, century egg, coriander 皮蛋芫荽斑柳湯	498	1,888
Ljilj Chicken, fish fin, assorted mushrooms 魚唇野菌濃雞湯	398	1,588
Shrimp ball, seaweed, tofu 紫菜蝦丸豆腐湯	368	1,388
Clams, assorted mushrooms, tofu 花甲, 野菌, 豆腐湯	288	1,128
Sweet corn, chicken 雞蓉粟米羹	288	1,128
Beef, tofu, coriander 西湖牛肉羹	288	1,128
lili Chicken, assorted vegetables 錦繡雞絲羹	288	1,128
✓ Sweet corn, tofu	288	1,128
Assorted vegetable soup, bean curd sheet 錦繡上素羹	288	1,128

LIVE SEAFOOD 生猛海鮮

Lobster, sea mantis lobster, mud crab 龍蝦,富貴蝦、肉蟹

(Market price/100g) 上述所有項目時價每100公克

Cooking recommendations 活魚烹調推介

Steamed, supreme soya sauce

清蒸

Steamed, garlic, spring onion

蒜茸蒸

Braised, supreme stock

上湯焗

Baked, ginger, spring onion

薑蔥焗

Sautéed, crispy garlic, black beans, chili

避風塘

Spotted mouse garoupa, pink garoupa, fresh garoupa

老鼠斑, 東星斑, 海斑

Cooking recommendations 活魚烹調推介

Braised with radish 廚師烹調推介 Assorted mushrooms, tofu 野菌銀蘿煮 Braised roasted pork belly, tofu 紅炇火腩豆腐

Shrimps

海中蝦

Cooking recommendations 活魚烹調推介

Poached

白灼

Deep fried salt & pepper

Drunken (additional charge for the preparation) 450

醉翁

Additional e-fu noodle / udon / vermicelli (per 100 grams) 80

另加伊麵/烏冬/粉絲(每百克)













SEAFOOD 生猛海鮮

Tiger prawn (per piece 60 grams)

老虎蝦(每隻約60克) 388

Cooking recommendations 活魚烹調推介

Steamed, garlic, vermicelli 蒜蓉粉絲蒸

Baked, ginger, spring onion 薑蔥焗

Braised, supreme stock 上湯焗

Seabass (per piece 60 grams)

1,288

鱈魚(每件約60克)

Cooking recommendations 活魚烹調推介

Deep fried, sweet soya sauce or lemon sauce 脆炸,日式燒汁 或 西檸汁

Steamed, garlic or black bean sauce 蒜蓉或豉汁蒸

Clam 花甲

(Market price/100g)

上述所有項目時價每100公克

Cooking recommendations 活魚烹調推介

Wok-fried, chili pepper and black bean 鼓椒炒

Braised with sea salt, preserved vegetable, vermicelli 油鹽水煮

Additional e fu noodle / udon noodle /vermicelli per 另加伊麵 / 烏冬/粉絲(每百克)

Japanese soft shell crab (per piece) Deep fried with sweet chili sauce, pineapple salsa or salt & pepper 日本軟殼蟹 (每隻約) 脆炸配甜辣醬菠蘿 或 椒鹽	528
LiLi Deep fried squid, salted egg yolk 金莎炸鮮魷	588
Wok fried New Zealand mussels, black bean sauce 豉汁炒紐西蘭青口	588
	1,288
Lj[j Deep fried shrimp, mango mayonnaise 特色香芒蝦球	688
LjiLji Grilled Japanese eel, sweet soya sauce or osmanthus flower honey glazed 蒲燒日本鰻魚 自家燒汁,或 桂花蜜汁	988









MEAT 豬,牛,羊類

Lili Saga beef (per order/150g) 佐賀和牛肉 每客150公克	3,888
Angus beef short ribs (per order/240g) 安格斯牛仔骨每客240公克	988
New Zealand lamb chops (per order/180g) 新西蘭羊架每客180公克	988

Choice of black pepper sauce or soya sauce 可選擇黑椒汁 或 燒汁



Braised beef cheek, tofu 五香牛面頰肉	688
▶ Poached beef tenderloin, Chinese cabbage bok choy, spicy sauce 水煮牛肉	888
Wok fried Australian beef, gourd, onion, black fungus 勝瓜洋蔥雲耳炒澳洲牛肉	888
Lilli Deep fried shrimp mousse, bacon roll pickled ginger mayonnaise 酸薑沙律醬煙肉卷百花	688
Braised ox tripe, white radish, five spice 銀蘿五香金錢牛肚	588
Deep fried spare ribs, mayonnaise, vinegar sauce 沙律意大利黑醋骨	988
Deep fried pork spare ribs, "Sichuan" style 蜀香霸皇骨	588
Lili → Sweet and sour pork 鮮果咕嚕肉	488
Steamed pork jowl, glutinous puff, preserved vegetables 麵根炸菜蒸豬臉頰肉	488
Lili → Wok fried pork neck, fresh mushrooms, XO sauce 香辣野菌豬頸肉小炒皇	588

















POULTRY 家禽類

Braised traditional duck (half/whole) 古法扣大鴨 (半隻/全隻)	2,488/4,688
Lj[j Fortune chicken, Chinese herbs (please order 1 day in advance) 藥膳富貴雞(請提前1天訂購)	4,388
Braised duck claypot, taro sauce 香芋燒鴨煲	688
Braised chicken, basil, "Taiwan" style 臺灣三杯雞	588
→ Braised chicken, "Cantonese" style curry sauce 椰香咖哩雞	588
→ Wok fried chicken, 'Kung Pao' style 宮保雞丁	588
Lili Pan fried chicken, dried ginger, soya sauce 家鄉干煸沙薑雞	588
♪ Braised chicken, "Sichuan" style 重慶麻辣雞	688







VEGETABLE & TOFU 時蔬及豆腐

Steamed garoupa fillet, bean curd, black bean sauce 豉汁白玉蒸斑球	1,288
Braised assorted wild mushrooms mixed vegetables 海味野菌雜菜煲	588
Braised assorted vegetables "Cantonese" style curry sauce 椰香咖哩雜菜	488
Braised assorted fungus, vegetables bamboo pith 竹笙鼎湖上素	588
Braised spinach tofu, fresh mushrooms 黄炊野菌碧玉豆腐	488
▶ Deep fried egg bean curd, pork, eggplant spicy peanut sauce 內醬茄子扒蛋豆腐	438
Wok fried water spinach, squid, shrimp paste 蝦醬通菜炒鮮魷	588
7) Deep fried green chili, soya sauce 虎皮青尖椒	288









Seasonal vegetables

四季時令蔬

Cooking recommendations 活魚烹調推介

Sauteéd or poached

炒 或 水煮的

White bean curd

Supreme stock, fried garlic

腐乳炒

上湯蒜子浸

Shrimp paste

Oyster sauce

蝦醬炒

蠔油芡

Garlic

Two kinds of egg

蒜蓉炒

金銀蛋浸



RICE, NOODLES & CONGEE 粥粉麵飯

	Minced pork congee, century egg (per person) 皮蛋肉碎粥(每位)	288
	Minced beef congee (per person) 炸米碎牛粥(每位)	288
LiLi	Fried rice, prawn, shrimp, conpoy, roasted duck 鮮蝦飄香荷葉香苗	688
	Fried rice, shrimp, tomato sauce 意大利蕃茄蝦仁炒香苗	688
	'Fookien' style fried rice 福建炒香苗	688
LiLi	Fried rice, roasted pork belly, dried shrimp salted olive, bean, soya sauce 菜櫻花蝦火腩四季豆醬油炒香苗	588
	'Yeung chow' style fried rice 楊州炒香苗	488
7	Fried red rice, brown rice, egg white pickled radish, raisins, cashew nuts 五穀大根炒香苗	488
	Crispy rice, seafood soup 海皇脆米泡飯	888

LiLi













	E-tu noodle, seafood, pork, vegetable, quail egg 長壽生日麵	688
	Wok fried rice noodle, Australian beef, soya sauce 時菜安格斯牛肉河	788
	Udon noodle soup, seafood, poached egg 海皇湯烏冬麵	988
	E-fu noodle traditional 'Ma Po' tofu 傳統陳麻婆豆腐炇伊麵	488
	E-fu noodle, assorted mushrooms, vegetables 乾燒野菌炇伊麵	488
	Wok fried egg noodle, vegetables, soya sauce 豉油皇炒麵	488
	Shrimp wonton noodle soup 鮮蝦雲吞麵	488
المر	Dan dan noodle soup , "Sichuan" style 四川檐檐麵	388

DESSERT 甜點

lili	Chilled mango pudding 特色香芒布甸	288
	Mango cream, sago, pomelo 楊枝甘露	238
lili	Chilled avocado cream, sago, walnut 琥珀牛油果西米	288
	Papaya sweetened soup, white fungus, red dates 銀耳紅棗燉木瓜	238
	Hot taro cream, sago, pandan, coconut 香芋椰子斑蘭西米露	238
	Fresh seasonal tropical fruits 環球時令果盤	288
	Baked coconut tart 飄香椰蓉撻 (三件)	238
lili	Steamed piggy bun, milky egg cream (per piece) 豬頭奶皇包 (每件)	138
	Glutinous dumpling, marshmallow, peanut (per piece) 擂沙棉花湯圓 (每件)	38
	Sesame ball, marshmallow (per piece) 棉花芝麻球(每件)	38
	Birthday bun, lotus cream (per piece) 生日壽包(每件)	38
	Chinese bun (steamed or deep fried) (per piece) 金銀饅頭(每件)	38
	Chinese pancake (per piece) 麼麼皮(每件)	38











