

# 廚師特別介紹

## Chef's Recommendation

紅炆羊腩煲	Braised goat "Hong Kong Style" in a classic clay pot	1898
北京片皮鴨	Imperial peking duck <i>Wok-fried minced duck served with fresh lettuce leaves</i>	(half) 1440 (whole) 2880
海蜆伴乳豬壽司	Suckling pig sushi, jelly fish	(six pieces) 740
鮑絲蟹肉瑤柱海皇羹	Japanese conpoy soup, seafood, abalone shell	1050
蠔皇禾麻鮑(20頭)	Braised whole "ouma" abalone, premium oyster sauce	18880
百花煎釀蛋豆腐	Pan-fried egg bean curd, scallop, shrimp	888
黑椒芋茸牛柳粒	Wok-fried diced beef, black pepper & minced taro sauce in casserole	780
百花炸釀蟹钳(每位)	Deep-fried crab claw, shrimp mousse	(per person) 498
XO醬格斯牛柳	Wok-fried Certified Angus Beef Tenderloin in X.O.sauce	200gms 1680
蒜香椰汁焗蝦	Pan-fried prawn, Chili, Garlic, Coconut Sauce in casserole	980
香芒凍布甸	Chilled mango pudding	208

開胃前菜

Barbecued and Appetizers

塔香瑤柱拌金菇	Deep-fried golden mushrooms, dried scallops	560
燒鴨壽司	Roast duck & barbecued pork sushi	(six pieces) 560
海蜆伴乳豬壽司	Suckling pig sushi, jelly fish	(six pieces) 740
北京片皮鴨	Imperial Peking duck <i>Sliced crispy duck skin, pancake, condiments</i> <i>Wok-fried minced duck, fresh lettuce leaves</i> <i>or</i> <i>Pan-fried salt &amp; pepper style</i>	2880
乳豬燒味拼	Suckling pig & barbecued combination platter	780
蜜汁烤叉燒	Honey-roasted barbecued pork	358
化皮乳豬件	Roasted crispy skin suckling pig	880
五香牛躉粒	Marinated beef shank, five spice sauce	308
鹵水千層峰	Marinated pig ears	200
海蜆拼臘蹄	Sliced marinated pig's knuckle, jelly fish	318
脆皮素鵝卷	Crispy-fried bean curd sheet rolls, assorted vegetables	338
明爐吊燒鴨	Hong Kong-style roast duck	840
玫瑰豉油雞	Simmered soya sauce chicken	(half) 498 (whole) 988

## 清湯

## Homemade Soup

芥菜味蛋肉片湯	Sliced pork, salted egg & gachoi soup	(per person) 260 (small) 520 (medium) 800 (large) 1050
鮮茄蛋花海鮮湯	Seafood, tomato & egg soup	(per person) 300 (small) 600 (medium) 1000 (large) 1400
露荀花菇雞片湯	Sliced chicken, white asparagus & mushroom soup	(per person) 260 (small) 520 (medium) 800 (large) 1400
野菌竹筴斑片湯	Broth of garoupa fillet, chinese parsley, wild mushrooms, bamboo pith	(per person) 300 (small) 600 (medium) 1000 (large) 1400

湯羹  
Thick soup

鮑絲海味羹	Japanese conpoy, sea cucumber & fish maw soup	(per person) 400 (small) 800 (medium) 1200 (large) 1600
鮑絲蟹肉瑤柱海皇羹	Japanese conpoy, seafood & abalone shell soup	(per person) 520 (small) 1050 (medium) 1580 (large) 2100
金絲綠柳羹	Shredded garoupa soup, ginger, vegetables	(per person) 300 (small) 600 (medium) 1000 (large) 1400
海鮮酸辣羹	Hot & sour soup, assorted seafood	(per person) 300 (small) 600 (medium) 1000 (large) 1400
玉帶鱈魚菠菜羹	Spinach soup, scallops, cod fillet	(per person) 360 (small) 720 (medium) 1100 (large) 1500
蟹肉露荀粟米羹	Sweet corn soup, crab meat, asparagus	(per person) 300 (small) 600 (medium) 1000 (large) 1400
金湯海皇羹	Braised pumpkin soup, seafood	(per person) 368 (small) 740 (medium) 1150 (large) 1550

官燕海味乾貨  
Bird's Nest, Abalone and Dried Seafood

蟹肉燴官燕 (每位)	Braised bird's nest soup, crab meat	(per person) 1680
海皇燴官燕 (每位)	Braised bird's nest soup, seafood	(per person) 1480
鮑絲燴官燕 (每位)	Braised bird's nest soup, shredded abalone	(per person) 1880
蠔皇禾麻鮑 (20頭)	Braised whole Japanese "ouma" abalone, premium oyster sauce	18880
蠔皇原隻車輪鮑 (每位)	Braised whole Calmex abalone, premium oyster sauce	(per person) 13888
車輪鮑片扒海參 (每位)	Braised sliced Calmex abalone sea cucumber, premium oyster sauce	(per person) 2888
瑤柱花菇扒露荀	Braised dried scallop, Japanese mushrooms & asparagus	1288
花菇鮑魚菇扒唐菜	Braised Taiwan vegetables, abalone mushrooms, oyster sauce	680
花菇扒海參	Braised sea cucumber, Japanese mushrooms, oyster sauce	688
蠔皇扒花菇 鮑螺	Braised Japanese mushrooms, sliced abalone shell, oyster sauce	788

游水海鮮  
Live Seafood

海蝦	Shrimps 白灼 <i>Poached</i> 醉翁蝦 <i>Drunk in Fa Du wine</i>	時價Market Price / 100 grams 時價Market Price / 100 grams
老鼠斑	Spotted mouse garoupa (advanced order required)	時價Market Price / 100 grams
東星斑	Pink garoupa	時價Market Price / 100 grams
龍蝦	Lobster	時價Market Price / 100 grams
富貴蝦	Sea mantis lobster	時價Market Price / 100 grams
膏蟹	Female crab	時價Market Price / 100 grams
肉蟹	Male crab	時價Market Price / 100 grams
海斑	Fresh garoupa	時價Market Price / 100 grams

Choice of Cooking

清蒸 *Steamed and served with supreme soya sauce*  
 豉汁蒸 *Steamed and served with black bean sauce*  
 蒜茸蒸 *Steamed with garlic and spring onion*  
 油浸 *Deep-fried with soya sauce glaze*  
 豉椒炒 *Wok-fried with chili pepper and black bean sauce*

XO醬爆 *Wok-fried with X.O. chili sauce*  
 避風塘 *Sautéed with crispy garlic, black beans and chili*  
 薑蔥焗 *Baked with ginger and spring onions*  
 上湯焗 *Baked in bouillon*  
 牛油芝士焗 *Baked with butter, cheese and superior stock*  
 芝士龍蝦燴伊麵 (每位) *Braised lobster, e-fu noodle, cheese sauce*

# 海鮮類

## Seafood Dishes

香檳焗鱈魚	Wok-baked cod, egg bean curd, champagne sauce	1188
牛油芝士焗鱈魚	Wok-baked cod fish, egg bean curd, cheese sauce	1188
豉汁蒸鱈魚	Steamed cod fish, black bean sauce	1188
甜腰果蝦仁玉帶	Wok-fried scallops & shrimps, celery, sweet cashew nuts	1288
椒麻鳳翼帶子	Deep-fried scallops, chicken fillet, black pepper sauce	988
避風塘蝦球	Crispy-fried prawns, crispy garlic, chili	920
紅袍玉帶子	Deep-fried scallops, shrimp mousse, crab roe	1288
四川蝦仁	Sichuan-style wok-fried shrimps	980
三蔥焗大蝦	Wok-baked prawns, onion, spring onion, scallion	980
香芒沙律蝦	Sautéed shrimp salad, fresh mango, cucumber	880
蒜香椰汁焗斑球	Pan-fried fish fillet, chili & garlic, coconut sauce	660
火腩豆腐斑球煲	Braised fish fillet & salted fish, fried bean curd, casserole	660
金銀蒜蒸大蝦 (每位)	Steamed king prawn, minced garlic, vermicelli	(per person) 388

# 肉類

## Pork Dishes

家鄉無錫骨	Wuxi-style slow-cooked spare ribs	620
沙丹鎮江骨	Deep-fried spare ribs, mayonnaise & vinegar sauce	520
鮮果咕嚕肉	Stir-fried sweet & sour pork, fresh fruits	388
咸蛋蒸肉餅	Steamed minced pork, salted egg	398
瑤柱肉鬆三色蛋	Steamed egg, century egg, salted egg & diced barbecued pork	530
香檳焗肉排	Pan-fried spare ribs, champagne sauce	498



# 牛柳類

## Beef Tenderloin

西蘭花野菌牛柳	Wok-fried beef tenderloin, mushroom, oyster sauce	700
XO醬格斯牛柳	Wok-fried Certified Angus Beef tenderloin, X.O. sauce	200gms 1680
黑椒安格斯牛柳	Wok-fried Certified Angus Beef tenderloin, black pepper sauce	180gms 1680
XO醬甜腰果牛柳粒	Wok-fried diced beef tenderloin, sweet cashew nuts, X.O. chili sauce	800
中式牛柳脯	Wok-fried beef tenderloin, Mandarin sauce	780
金菇沙爹牛肉煲	Sautéed beef fillet, golden mushrooms, vermicelli & satay sauce in casserole	850
川辣滾牛柳脯	Braised beef tenderloin fillet, chili, Sichuan pepper	760
芋茸野菌牛柳粒	Wok-fried diced beef, black pepper & minced taro sauce in casserole	780

# 家禽類

## Poultry Dishes

烏龍茶皇雞	Deep-fried oolong tea-smoked chicken	(Half) 498	(Whole) 988
金蒜風沙雞	Roasted chicken marinated in garlic	(Half) 498	(Whole) 988
七彩銀芽炒鴨絲	Stir-fried shredded duck, green bean sprouts, assorted peppers		628
宮保雞丁	Wok-fried diced chicken, garlic, chili, Sichuan pepper		638
家鄉雞球煲	Braised chicken fillet, bamboo shoots, black fungus & mushrooms in casserole		568
荷葉蒸滑雞	Steamed chicken fillet, Yunnan ham, lotus leaf		558
臺灣三杯雞	Taiwan-style braised chicken fillet & basil leaves casserole		668
幹蔥豆豉雞	Sautéed chicken fillet, spring onion, black bean sauce		668

鮮蔬類

Vegetables

蟹皇竹筍扒露荀	Braised asparagus, bamboo pith, crab roe	580
豉汁四季豆炒牛柳	Wok-fried beef tenderloin, green beans, black bean sauce	708
竹筍鼎湖上素	Braised assorted fungus, vegetables, bamboo pith	498
雙仙採靈芝	Wok-fried fresh ginkgos, shitake & shimeji mushrooms, cashew nuts	480
海味野菌雜菜煲	Braised assorted wild mushrooms & mixed vegetables in casserole	638
鹹魚炒芥蘭	Wok-fried kale, minced salted fish	368
椒絲乳腐生菜	Stir-fried lettuce, sliced assorted peppers, preserved bean curd sauce	368
四季時令蔬	Seasonal vegetables (kale, broccoli, asparagus, taiwan vegetables) (蠔油白灼/清炒/蒜茸) (poached / sautéed / with garlic)	488

豆腐類  
Bean Curd

肉醬茄子扒蛋豆腐	Pan-fried egg bean curd, special meat sauce	438
豉汁蒸帶子豆腐	Steamed beancurd, scallops, black bean sauce	688
豉汁蒸斑球豆腐	Steamed bean curd, garoupa fillet, black bean sauce	680
蟹粉扒豆腐	Braised bean curd, crab roe	680
鮑貝紅燒豆腐	Braised bean curd, Pacific clams, Japanese mushrooms, oyster sauce	680
翠塘豆腐	Steamed egg white, seafood, crab roe sauce	860

# 粥 滾 飯 香

## Congee and Rice

鮮滑魚片粥 (每位)	Congee, sliced fish	(per person)	320
鮑螺滑雞片粥 (每位)	Congee, sliced chicken, sliced abalone shell	(per person)	320
飄香荷葉飯	Fried rice, assorted meat, lotus leaf		598
瑤柱海鮮飯	Fried rice, seafood, dried scallops		598
福建炒飯	Fookien-style fried rice		588
鹹魚雞粒飯	Fried rice, diced chicken, salted fish		458
揚州炒飯	Yeung chow-style fried rice		588

麵  
爽  
粉  
滑

Noodles

鮮蝦雲吞湯麵 (每位)	Wonton noodle soup, shrimp dumplings	(per person)	508
四川担担麵 (每位)	Sichuan-style dandan noodle soup, minced pork	(per person)	608
海鮮兩麵黃	Fried crispy noodles, assorted seafood		728
幹炒牛河粉	Fried rice noodles, beef tenderloin fillet, dark soya sauce		688
豉椒雞球炒河粉	Fried rice noodles, chicken fillet, black bean sauce		428
干燒野菌伊麵	E-fu noodle, mixed mushrooms, vegetables		438
銀芽鮑絲炆麵	Braised noodle, shredded abalone mushrooms, green bean sprout		420
XO醬豉油皇炒麵	Fried noodles, X.O. chili sauce, soya sauce		398
蟹肉燴府麵	Braised e-fu noodle, crab meat, shredded pork		580
八珍生日伊麵	Birthday-style braised e-fu noodle, assorted meat		568

甜點  
Desserts

冰花燉官燕(每位)	Double-boiled supreme bird's nest, rock sugar	(per person)	3488
椰汁燉官燕(每位)	Double-boiled supreme bird's nest, coconut milk	(per person)	3488
香芒凍布甸	Chilled mango pudding		208
凱悅綠茶雪糕	Homemade green tea ice cream		148
楊枝金露	Chilled mango cream, pomelo		150
朱古力播沙湯丸	Glutinous dumpling, white chocolate, fine peanut	(four pieces)	128
奶皇馬拉卷	Steamed malay cake, egg custard		138
朱古力芝麻球	Sesame balls, white chocolate		148
時令鮮果盤	Fresh seasonal tropical fruits		228

中國茗茶  
Chinese Teas

茶盅 / Person 每壺 / Pot

**烏龍茶**

**OOLONG TEA**

A semi-fermented tea. Light brown in color. Once boiling water is poured, the tea leaves will turn green in color with red edges

人參烏龍

Ginseng Oolong

182

454

大紅袍

Big Red Hood

159

398

極品鐵觀音

Premium Iron Buddha

137

341

黃全桂

Golden Oolong

91

227

猴採鐵觀音

Monkey Pick Iron Buddha

69

171

鐵觀音

Iron Buddha

52

137

**黑茶**

**BLACK TEA**

A fermented tea that develops strong flavor and color, preparation process includes stir-frying, kneading, stacking and drying

陳年普洱

Premium Aged Pu Er

69

171

普洱

Pu Er

52

137

**紅茶**

**RED TEA**

A fully fermented tea, preparation process includes wilting, kneading fermenting and drying. The tea turns red in color after the fermenting process

祁門紅茶

Chinese Red Tea

57

148

所有半發酵及全發酵茶均可以傳統功夫茶或茶盅泡製  
All fully fermented and semi-fermented tea can be prepared  
in either traditional "Kung Fu Tea Pot" or "Cha Pei Style"



中國茗茶  
Chinese Teas

茶盅 / Person 每壺 / Pot

**綠茶**

**GREEN TEA**

A non-fermented tea harvested from young shoots of the tea tree during spring. Preparation process includes stir-frying, baking and basking tea leaves.

黃山毛峰

Huang Shan Furry Mountain

125 307

洞庭碧螺春

Dong Ting Premium Green Tea

103 262

西湖龍井

West Lake Dragon Well

80 205

龍井

Dragon Well

52 137

**花茶**

**SCENTED TEA**

This type of tea includes the process of basking tea leaves with flowers which produce a subtle fragrance in the tea

白龍珠

White Dragon Pearl

125 307

玫瑰小珠

Mini Rose Pearl

69 171

茉莉花茶

Jasmine Tea

52 137

菊花

Yellow Chrysanthemum

52 137

**白茶**

**WHITE TEA**

A slightly fermented tea, preparation includes wilting, kneading and basking tea leaves where only the white leaves are selected

白牡丹

White Peony Tea

52 137

壽眉

Longevity Eye Brow

52 137