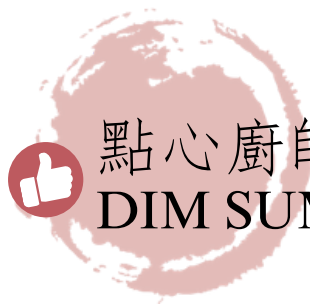




點心廚師推介

DIM SUM CHEF RECOMMENDATION

蟹肉海鮮春卷

Deep-fried Seafood Spring Roll

3件 pcs

\$69

雪梨咸水角

Deep-fried Pear-shaped Glutinous Dumpling with Pork Fillings

3件 pcs

\$69

芝麻香蔥豚肉煎包

Pan-fried Pork Bun Filled with Fresh Spring Onion and Sesame

3件 pcs

\$69

柱侯金錢肚

Braised Beed Tripe in 'Chu Hou' Sauce

\$68

蒜香芋頭蒸排骨

Steamed Pork Spareribs with Taro and Fresh Garlic

\$68

布拉滑腸粉

Handmade Steamed Rice Roll

\$58



20年陳皮紫米豆沙包

Steamed Purple Rice and Red Bean Paste Bun with 20 Years Dried Tangerine Peel

3件 pcs

\$75

招牌金沙奶皇包

Steamed Egg Custard Bun

3件 pcs

\$69



懷舊芝麻卷

Traditional Sweetened Sesame Roll

3件 pcs

\$69



薑汁桂花糕

Steamed Osmanthus and Ginger Pudding

4件 pcs

\$60



素菜
Vegetarian Dish



招牌菜式
Signature Dishes

如 閣下對任何食物有過敏反應，請跟餐廳職員聯絡 Please inform your server of any food related allergies

本餐廳設每位港幣\$25之基本收費，包括中國茗茶、水及餐前小食

A compulsory cover charge of HK\$25 per person will be applied, inclusive of Chinese tea, water, and condiments

所有價目以港幣計算及另收加一服務費 All prices are in Hong Kong dollars and subject to 10% service charge

前菜 APPETISER



酒醉鮮鮑魚

Chilled Abalone Marinated with Chinese Wine

每隻 Each \$60



百花煎釀秋葵

Pan-fried Okra Filled with Fresh Shrimp Paste

例牌 Regular

\$108

鮑汁花生鳳爪

Stewed Chicken Feet and Peanuts in Abalone Sauce

\$108

生煎蓮藕餅

Pan-fried Minced Pork and Lotus Root Cake

\$98

蔥油海蜇頭

Chilled Jelly Fish Marinated with Spring Onion and Sesame Oil

\$98

五香牛腩

Marinated Sliced Beef Shank

\$98

鮑汁豬腳仔

Pig's Knuckle Marinated with Abalone Sauce

\$98



香辣脆金磚

Deep-fried Diced Bean Curd Coated in Chilli Bean Powder

\$98



脆皮素鵝卷

Crispy Bean Curd Sheet

\$88

鎮江肴肉

Chinese Pork Pâté Marinated in Dark Vinegar

\$88

子薑皮蛋

Preserved Egg and Pickled Young Ginger Combo

\$78



素菜
Vegetarian Dish



招牌菜式
Signature Dishes

如 閣下對任何食物有過敏反應，請跟餐廳職員聯絡 Please inform your server of any food related allergies

本餐廳設每位港幣\$25之基本收費，包括中國茗茶、水及餐前小食

A compulsory cover charge of HK\$25 per person will be applied, inclusive of Chinese tea, water, and condiments

所有價目以港幣計算及另收加一服務費 All prices are in Hong Kong dollars and subject to 10% service charge



- | | | | |
|---|---|---------------|--------------|
|  | 鮑魚海鮮灌湯餃
Simmered Abalone and Seafood Dumpling in Supreme Soup | 每位 Per Person | \$108 |
|  | 原隻南非鮑魚燒賣
Steamed Pork and Shrimp Dumpling Topped with Whole South African Abalone | 每位 Per Person | \$98 |
| | 鮑魚竹笙棉花雞
Steamed Combination of Tender Chicken, Abalone and Fish Maw | | \$88 |
|  | 香筍金箔鮮蝦餃
Steamed Fresh Shrimp Dumpling with Gold Leaf | 4件 pcs | \$76 |
| | 蟹籽蒸燒賣
Steamed Pork and Shrimp Dumpling Topped with Crab Roe | 4件 pcs | \$76 |
| | 黑魚籽墨魚燒賣
Steamed Cuttlefish Dumpling Topped with Black Caviar | 4件 pcs | \$76 |
| | 上海小籠包
Steamed Shanghai Pork Dumpling | 3件 pcs | \$69 |
| | 柱侯金錢肚
Braised Beed Tripe in 'Chu Hou' Sauce | | \$68 |
| | 西洋菜牛肉球
Steamed Beef Ball with Watercress | 3件 pcs | \$66 |
| | 蠔皇叉燒包
Steamed Barbecued Pork Bun | 3件 pcs | \$66 |
| | 醬皇蒸鳳爪
Steamed Chicken Feet in Black Soybean Sauce | | \$60 |



素菜
Vegetarian Dish



招牌菜式
Signature Dishes

如 閣下對任何食物有過敏反應，請跟餐廳職員聯絡 Please inform your server of any food related allergies

本餐廳設每位港幣\$25之基本收費，包括中國茗茶、水及餐前小食

A compulsory cover charge of HK\$25 per person will be applied, inclusive of Chinese tea, water, and condiments

所有價目以港幣計算及另收加一服務費 All prices are in Hong Kong dollars and subject to 10% service charge



煎、炸、焗點

PAN-FRIED, DEEP-FRIED AND BAKED



上湯炸粉粿

Deep-fried Pork and Shrimp Dumpling with Supreme Soup

3件 pcs \$75

鮮蝦腐皮卷

Deep-fried Bean Curd Sheet Roll Filled with Shrimps

3件 pcs \$75



雪嶺叉燒包 (需時20分鐘製作)

Baked Barbecued Pork Bun with Crispy Toppings
(Approx. 20 minutes preparation time)

3件 pcs \$75



沙律醬蝦多士

Deep-fried Shrimp Toast served with Mayonnaise

3件 pcs \$69

韭黃脆春卷

Deep-fried Chive Spring Roll

3件 pcs \$69

鳳凰瑤柱珍珠雞

Pan-fried Glutinous Rice with Diced Pork and Chicken Wrapped with Egg Sheet

1件 pc \$68



金腿蘿蔔絲手袋酥 (數量有限·售完即止)

Baked Crispy Pastry Filled with Shredded Turnip and Yunnan Ham
(While stocks last)

1件 pc \$48



素菜
Vegetarian Dish



招牌菜式
Signature Dishes

如閣下對任何食物有過敏反應，請跟餐廳職員聯絡 Please inform your server of any food related allergies

本餐廳設每位港幣\$25之基本收費，包括中國茗茶、水及餐前小食

A compulsory cover charge of HK\$25 per person will be applied, inclusive of Chinese tea, water, and condiments

所有價目以港幣計算及另收加一服務費 All prices are in Hong Kong dollars and subject to 10% service charge



腸粉 RICE ROLL

- | | |
|--|------|
| XO醬炒腸粉
Stir-fried Rice Roll with XO Chilli Sauce | \$88 |
| 韭黃帶子腸粉
Steamed Rice Roll Filled with Scallop and Chive | \$78 |
| 鮮蝦腸粉
Steamed Rice Roll Filled with Shrimps | \$78 |
| 招牌三式腸粉 (韭黃鮮蝦、蜜汁叉燒、金粟上素)
Steamed Trilogy of Rice Roll (Yellow Chives & Shrimp, Barbecued Pork and Mixed Vegetables) | \$78 |
| 蜜汁叉燒腸粉
Steamed Rice Roll Filled with Barbecued Pork | \$72 |
| 春風得意腸粉
Steamed Rice Roll Filled with Deep-fried Spring Roll | \$72 |
| 雜菌上素腸粉
Steamed Rice Roll with Mixed Mushrooms and Fungus | \$72 |



時菜 VEGETABLE

- | | |
|---|------------------|
| 欖菜干扁四季豆
Sauteed String Bean with Preserved Vegetable and Minced Pork | 例牌 Regular \$188 |
|  梅菜心蒸菜遠
Steamed Vegetables with Preserved Mustard Greens | 例牌 Regular \$178 |
| 櫻花蝦炒芥蘭
Stir-fried Kale with Sakura Shrimps | 例牌 Regular \$178 |



素菜
Vegetarian Dish



招牌菜式
Signature Dishes

如 閣下對任何食物有過敏反應，請跟餐廳職員聯絡 Please inform your server of any food related allergies
 本餐廳設每位港幣\$25之基本收費，包括中國茗茶、水及餐前小食
 A compulsory cover charge of HK\$25 per person will be applied, inclusive of Chinese tea, water, and condiments
 所有價目以港幣計算及另收加一服務費 All prices are in Hong Kong dollars and subject to 10% service charge



香菇乾燒伊麵

Braised E-fu Noodles with Straw Mushroom

例牌 Regular \$208



珍菌竹筍上素羹

Braised Shredded Fungus and Highland Fungus Broth

每位 Per Person \$108

椒鹽銀杏

Deep-fried Gingko with Spicy Salt

例牌 Regular \$98

椒鹽蟲草花

Deep-Fried Cordyceps Flower with Spicy Salt

例牌 Regular \$78



松子素粉粿

Steamed Assorted Vegetable Dumpling with Pine Nuts

3件 pcs \$66

竹筍上素卷

Steamed Assorted Vegetables and Highland Fungus Roll

3件 pcs \$66

珍菌上素生煎包

Pan-fried Mushroom with Preserved Vegetable Bun

3件 pcs \$66



素菜
Vegetarian Dish



招牌菜式
Signature Dishes

如閣下對任何食物有過敏反應，請跟餐廳職員聯絡 Please inform your server of any food related allergies

本餐廳設每位港幣\$25之基本收費，包括中國茗茶、水及餐前小食

A compulsory cover charge of HK\$25 per person will be applied, inclusive of Chinese tea, water, and condiments

所有價目以港幣計算及另收加一服務費 All prices are in Hong Kong dollars and subject to 10% service charge



湘蓮燒鵝
Roasted Goose

一隻 Whole \$720
半隻 Half \$380
例牌 Regular \$200

金裝燒味拼盤
Assorted Barbecued Meat Platter

三拼 3 kinds \$300
兩拼 2 kinds \$260



蜜汁西班牙黑毛豬叉燒皇
Barbecued Spanish Iberico Pork Coated with Malt Sugar

鐵板上菜 \$268
Served on Teppan
例牌 Regular \$238

脆皮燒腩仔
Roasted Pork Belly

例牌 Regular \$168



素菜
Vegetarian Dish



招牌菜式
Signature Dishes

如閣下對任何食物有過敏反應，請跟餐廳職員聯絡 Please inform your server of any food related allergies
本餐廳設每位港幣\$25之基本收費，包括中國茗茶、水及餐前小食
A compulsory cover charge of HK\$25 per person will be applied, inclusive of Chinese tea, water, and condiments
所有價目以港幣計算及另收加一服務費 All prices are in Hong Kong dollars and subject to 10% service charge



粥、粉、麵、飯

CONGEE, NOODLES AND RICE



薑蔥游水龍蝦煎麵 (每隻約10至12兩)

每隻 Each \$588

Wok-fried Fresh Lobster with Ginger and Spring Onion on Crispy Noodles
(Approx. 378g to 454g each)

上湯雲腿竹笙稻庭麵

每窩 Per Tureen \$288

Simmered Inaniwa Udon with Yunnan Ham and Highland Fungus
in Supreme Soup

滑蛋帶子炒河

例牌 Regular \$238

Stir-fried Rice Noodles with Scallops and Scrambled Egg



哈哈蝦炒飯

例牌 Regular \$238

Fried Rice with Diced Shrimps, Sakura Shrimps in Shrimp Paste



金瑤櫻花蝦薑米蛋白炒飯

例牌 Regular \$238

Fried Rice with Sakura Shrimps, Conpoy, Ginger Bits and Egg White

芙蓉海鮮粒煎米粉

例牌 Regular \$238

Pan-fried Rice Vermicelli Topped with Assorted Seafood and Scrambled Egg

皇牌XO醬乾炒牛河

例牌 Regular \$218

Stir-fried Rice Noodles with Beef in Homemade XO Chilli Sauce



鮑魚汁叉燒絲撈寬條麵

例牌 Regular \$218

Braised Flat Noodles with Shredded Barbecued Pork in Abalone Sauce

豉油皇美國黑豚肉炒麵

例牌 Regular \$218

Fried Noodles with US Berkshire Pork in Supreme Soy Sauce

生炒牛鬆飯

例牌 Regular \$218

Fried Rice with Minced Beef in Supreme Soy Sauce

每位 Per Person

鮑魚滑雞粥

\$148

Congee with Abalone and Tender Chicken

生滾斑球粥

\$128

Congee with Garoupa Fillet

皮蛋瘦肉粥

\$98

Congee with Minced Pork and Century Egg



素菜
Vegetarian Dish



招牌菜式
Signature Dishes

如閣下對任何食物有過敏反應，請跟餐廳職員聯絡 Please inform your server of any food related allergies

本餐廳設每位港幣\$25之基本收費，包括中國茗茶、水及餐前小食

A compulsory cover charge of HK\$25 per person will be applied, inclusive of Chinese tea, water, and condiments

所有價目以港幣計算及另收加一服務費 All prices are in Hong Kong dollars and subject to 10% service charge



迷你奶皇蟠桃壽桃

Steamed Mini Egg Custard Bun

12件 pcs \$180

6件 pcs \$90



燕窩雞蛋撻

Baked Mini Egg Tart Topped with Bird's Nest

3件 pcs \$96

燕麥香芒卷

Chilled Fresh Mango Roll with Oatmeal Flakes

4件 pcs \$60



流沙奶皇煎堆仔

Deep-fried Sesame Dumpling with Egg Custard Fillings

3件 pcs \$60

合時生果盤

Seasonal Fruit Platter

\$60

每位 Per Person



鮮百合椰汁燉桃膠

Double-boiled Peach Gum with Fresh Lily Bulb in Coconut Milk

\$68

20年陳皮蓮子紅豆沙

Sweetened Cream of Red Bean with 20 Years Dried Tangerine Peel and Lotus Seeds

\$68

蓮蓉西米焗布甸

Baked Sago Custard Pudding with Lotus Seed Paste

\$58

香芒布甸

Chilled Mango Pudding

\$58



楊枝甘露

Chilled Mango Smoothies with Sago and Pomelo

\$58

冰花雪耳燉萬壽果

Double-boiled Snow Fungus with Papaya

\$58

生磨蛋白杏仁茶

Sweetened Cream of Almond with Egg White

\$58



素菜
Vegetarian Dish



招牌菜式
Signature Dishes

如 閣下對任何食物有過敏反應，請跟餐廳職員聯絡 Please inform your server of any food related allergies

本餐廳設每位港幣\$25之基本收費，包括中國茗茶、水及餐前小食

A compulsory cover charge of HK\$25 per person will be applied, inclusive of Chinese tea, water, and condiments

所有價目以港幣計算及另收加一服務費 All prices are in Hong Kong dollars and subject to 10% service charge