



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
中國茗茶 / 水及餐前小食 (每位HK\$25) Chinese Tea / Water & Condiments at HK\$25 per person
所有價目以港幣計算及另收加一服務費 Prices are in Hong Kong dollars and subject to 10% service charge



前菜 APPETISER

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|---|---|-------------------|
|  | 酒醉鮮鮑魚
Chilled Abalone Marinated with Chinese Wine | 每隻 Each \$60 |
| | | <u>例牌 Regular</u> |
|  | 鹽燒帶子
Salt-grilled Scallops | \$108 |
|  | 百花煎釀秋葵
Pan-fried Okra Filled with Fresh Shrimp Paste | \$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 |



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蒸點 STEAMED

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



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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



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腸粉 RICE ROLL

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|--|------|
| 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

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|---|------------------|
| 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 |



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上素之選
VEGGIE SELECTION

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



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明爐燒味 BARBECUE



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



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粥、粉、麵、飯

CONGEE, NOODLES AND RICE



薑蔥游水龍蝦煎麵 (每隻約14兩)

每隻 Each \$488

Wok-fried Fresh Lobster with Ginger and Spring Onion on Crispy Noodles
(Approx. 529g each)

上湯雲腿竹筍稻庭麵

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



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甜品 DESSERT

	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
		<u>每位 Per Person</u>
	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



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