

風味小食

Appetizers

- 鴛鴦蒜泥白肉 \$128
Sliced Pork and Cucumber Rolls with Garlic and Chili Sauce
- 香蔥海蜇頭 \$108
Jelly Fish Marinated with Sesame Oil and Spring Onion
- ✓ 香菇素鵝 \$98
Pan-fried Bean Curd Sheet Rolled with Mixed Vegetables

明爐燒烤

Barbecued Meat

- 即燒化皮乳豬 (提前一天預定) (一隻 / Whole) \$1,780
Roasted Suckling Pig (Order 1 day in advance)
- 玫瑰豉油雞 (半隻 / Half) \$308
Marinated Chicken with Soy Sauce (一隻 / Whole) \$598
- 👨‍🍳 金牌叉燒皇 配 秘製蜜餞豆 (例 八件 / Standard 8 pcs) \$278
Barbecued Pork with Honey Glazed Soybean
- 燒雞肝拼蝦多士 \$268
Crispy Shrimp Toast with Barbecued Chicken Liver
- 👨‍🍳 蜜汁燒脆鱈 \$258
Roasted Eel with Honey Sauce
- 冰燒三層肉 (例 / Standard) \$168
Roasted Pork Belly



湯羹

Soup

- 👨‍🍳 花膠菜膽龍皇杏汁白肺湯 (每位 / Per Person) \$178
Double Boiled Pig's Lung Soup with Fish Maw and Almond Juice (六位用 / 6 Person) \$628
- 蟹肉燕窩羹 (每位 / Per Person) \$288
Braised Bird's Nest Soup with Crab Meat
- 原個椰皇花膠燉雞湯 (每位 / Per Person) \$228
Double Boiled Chicken Soup with Fish Maw in Whole Coconut
- 👨‍🍳 萬壽果燉海中寶 (每位 / Per Person) \$198
Double Boiled Whole Papaya Soup with Assorted Seafood
- 足料老火湯 (每位 / Per Person) \$88
Daily Special Soup (4-6 位用 / 4-6 Persons) \$298

鮑魚、海味

Abalone & Dried Seafood

- 👨‍🍳 蠔皇原隻南非吉品乾鮑扣北菇鵝掌 (32 頭) (每位 / Per Person) \$388
Braised Whole Superior 32 Heads South African Dried Abalone with Goose Webs and Mushroom
- 珍饈百味 \$348
Braised Assorted Dried Seafood
(鮑魚、海參、花膠、鵝掌、北菇各一件)
(Abalone, Sea Cucumber, Fish Maw, Goose Web, Mushroom each one)

生猛海鮮

Live Seafood

- 紅燒斑腩魚扣 \$688
Braised Grouper's Stomach with Bean Curd Stick
- 👨‍🍳 上湯波士頓龍蝦伊麵 (約十三兩 / 500g) \$528
Braised Boston Lobster with E-fu Noodles in Supreme Broth
- 蝦籽鮮菌麒麟海斑
Sautéed Grouper Fillet with Mushroom, Shrimp Roe and Vegetables
沙巴龍躉 Sabah Grouper (約一斤 / 600g) \$488
- 👨‍🍳 酸湯沙巴龍躉 \$478
Mandarin Sabah Grouper with Pickled Cabbage in Spicy Sour Soup

海鮮類

Seafood

- 👨‍🍳 金錢千層腐火腩炆班頭腩 \$398
Stewed Grouper Head and Belly with Pork Belly, Black Mushroom and Bean Curd Skin
- 👨‍🍳 碧綠炒龍躉班球 \$348
Sautéed Fresh Sabah Grouper with Seasonal Vegetables
- 蟹肉桂花炒魚肚 \$328
Scrambled Eggs with Crab Meat and Fish Maw
- 杏香荔蓉帶子酥 \$298
Deep-fried Scallop Stuffed in Mashed Taro and Almond Chips
- 干燒酒釀蝦球脆鍋巴 \$228
Wok-fried Prawns with Chinese Wine and Chili Sauce served with Crispy Rice
- 懷舊錦鹵雲吞 \$208
Deep-fried Wontons with Sweet and Sour Sauce
- 👨‍🍳 芝士焗鮮蟹蓋 (每隻 / Per Pc) \$188
Baked Crab Shell with Onion and Parmesan Cheese
- 金絲百花雪花蟹拑 (每件 / Per Pc) \$78
Deep-fried Crab Claw Coated with Shrimp Mousse



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如你對任何食物過敏，請告知我們的服務員 Please advise our staff of any food allergies
圖片只供參考 Photos are for reference only
另加一服務費 All prices are subject to 10% service charge
開瓶費 Corkage Fee (每瓶 / Per Bottle) HK\$200
切餅費 Cake Cutting Charge (每個 / Per Cake) \$150

👨‍🍳 辛辣菜式 Spicy Dish
🌿 素菜 Vegetarian

👨‍🍳 廚師推介 Chef Recommendation



肉類

Meat

鷹巢蒜片澳洲 M5 和牛粒 \$408
Wok-fried Australian M5 Wagyu Beef Cube with Crispy Garlic Chips

👨‍🍳 燒汁安格斯牛肋條 \$398
Steamed Angus Beef Spare Ribs with Gravy

紫籬咕嚕黑豚肉 \$248
Sweet and Sour Spanish Iberico Pork with Young Ginger and Pineapple

中式洋蔥煎西冷牛柳 \$248
Pan-fried Sliced Beef Tenderloin with Onion Gravy

家禽

Poultry

古法八寶鴨 (提前一天預定) \$928
Steamed Duck with Eight Treasures (Order 1 day in advance)

👨‍🍳 北京填鴨 (二食 / 2 Course) \$748
Peking Duck
生菜包鴨崧、七彩炒鴨絲、豆腐時菜鴨件湯
Minced with Lettuce; Shredded with Vegetables; Bean Curd and Vegetable Soup

鷹巢富貴雞 (提前一天預定) \$688
Lucky Chicken (Order 1 day in advance)

👨‍🍳 鷹巢當紅炸子雞 (半隻 / Half) \$308
Deep-fried Crispy Chicken (一隻 / Whole) \$598

花雕醉香雞 (半隻 / Half) \$308
Marinated Chicken with Chinese Hua Diao Wine (一隻 / Whole) \$598

🔪 川式辣子雞 \$288
Deep-fired Spicy Chicken in Sichuan Style



健康菜式

Healthy Dishes

👨‍🍳 日本南瓜賽螃蟹 \$368
Scrambled Egg White with Crab Meat in Japanese Pumpkin

✔ 白玉藏珍 \$228
Steamed Winter Melon with Assorted Fungus

大澳蝦干啫啫唐生菜膽 \$188
Chinese Lettuce and Dried Shrimp Meat with Preserved Shrimp Paste in Sizzling Clay Pot

✔ 方魚炒芥蘭 \$168
👨‍🍳 Sautéed Kale with Dried Flat Fish

飯、麵

Rice & Noodle

👨‍🍳 漁港風味籠仔蒸飯 \$238
Steamed Rice with Sliced Pork, Grouper Fillet and Dried Shrimp in Shrimp Paste

鮑汁鱈魚雞粒荷葉飯 \$238
Steamed Fried Rice with Diced Chicken, Pork, Octopus and Shrimp in Abalone Sauce Wrapped in Lotus Leaf

👨‍🍳 砂鍋乾炒西冷牛河 \$208
Fried Rice Noodle with Shredded Sirloin Beef in Soy Sauce

銀芽肉絲兩面黃 \$198
Crispy Noodle with Shredded Pork and Beansprout

瑤柱福建炒飯 \$198
Fried Rice in Fujian Style with Conpoy

特色星洲炒米粉 \$188
Fried Rice Vermicelli with Shrimps, Bell Pepper and BBQ Pork in Curry



甜品

Dessert

萬壽子母蟠桃 (小壽桃 12 隻) (提前一天預定) \$338
Steamed Deluxe Longevity Buns (Mini Buns 12 pieces)
(Order 1 day in advance)

👨‍🍳 椰皇燉鮮奶 (每位 / Per Person) \$98
Double Boiled Fresh Milk in Whole Coconut

👨‍🍳 蛋白杏仁茶 (每位 / Per Person) \$68
Sweetened Almond Cream Soup with Egg White

蓮子桑寄生蛋茶 (每位 / Per Person) \$68
Mistletoe Lotus Seeds Tea with Egg

👨‍🍳 楊枝甘露布甸 (每位 / Per Person) \$68
Chilled Mango, Pomelo and Sago Pudding

👨‍🍳 手製客家欖仁豆沙茶粿 (3 件 / 3 Pcs) \$58
Steamed Dumplings with Red Bean Paste Wrapped in Lotus Leaf

百合蓮子陳皮紅豆沙 (每位 / Per Person) \$48
Sweetened Red Bean Cream Soup with Tangerine Peel, Lily Bulb and Lotus Seed

新疆棗皇糕 (3 件 / 3 Pcs) \$48
Steamed Date Pudding Layered with Coconut Juice

水晶桂花糕 (3 件 / 3 Pcs) \$48
Crystal Osmanthus Cake

祝壽蟠桃包 (每個 / Per Pc) \$28
Steamed Longevity Bun

以上甜品另加芝麻湯圓 (兩粒 / 2 Pcs) \$25
Additional Sesame Rice Dumplings

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