


烧烤
BARBECUE

	Per Portion
金陵片皮乳猪 (全只) - 1 天前预定 Barbecued Whole Suckling Pig – One day advance order required	468
太爷鸡 Imperial Chicken with Seafood Roll, Honey Glazed Barbecued Pork and Bean Curd Roll	118
北京片皮鸭 (全只) Peking Duck (Whole)	109
烧味拼盘 Roasted Meat Platter	60
锦绣玉鸳鸯 Shredded Roasted Duck, Chicken and Fresh Fruits with Crispy Croissant	60
港式挂炉鸭 (半只)  Hong Kong-style Crispy Roasted Duck with Plum Sauce (Half)	45
烟熏茶皇鸡 (半只)  Smoked Chicken with Jasmine Tea Leaves (Half)	33
避风塘风沙鸡 (半只)  Crispy Roasted Chicken with Almond Flakes and Dried Shrimps (Half)	33
黑豚肉蜜汁叉烧 Honey Glazed Barbecued Kurobuta Pork	32
金牌脆皮烧肉 Crispy Roasted Pork	28


前菜
APPETISERS

	Per Portion
酥炸田鸡腿  Deep-fried Frog Legs with Chinese Five-spice	36
肉松软壳蟹  Crispy Soft-shell Crab with Floss	36
桂花生菜包 Sautéed Crab Meat with Conpoy and Eggs served with Lettuce	36
椒盐墨魚须 Fried Octopus Tentacles with Salt and Pepper	26
花雕醉鸡卷 Drunken Chicken Roll	26
松露酱四季豆  Chilled String Beans with Truffle Sauce	26
镇蜜猴头菇 Deep-fried Monkey Head Mushrooms with Vinegar Honey Sauce	22
凉拌麻酱秋葵 Chilled Ladies' Fingers with Sesame Sauce	22
话梅小番茄  Chilled Cherry Tomato infused with Sour Plum Juice	22
黑醋小云耳 Marinated Fungus with Chilli and Sweetened Black Vinegar	22

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汤 | 羹
SOUP | BROTH

	Per Person
佛跳墙 Mini Buddha Jump Over the Wall	138
金箔龙虾捞官燕  Braised Superior Bird's Nest with Lobster and Gold Leaf	128
黄汤花胶官燕  Braised Superior Bird's Nest with Fish Maw and Dried Scallops	68
沉鱼落雁(女士) "Chen Yu Luo Yan"—(For Ladies) Nutritious Bird's Nest Broth with Fish Maw, Dried Scallops and Ginseng	42
气宇轩昂(男士) "Qi Yu Xuan Ang"—(For Gentleman) Essence of Deer Tendon with Abalone, Sea Cucumber and Chinese Herbs	42
花胶炖螺头 Double-boiled Sea Whelk Soup with Fish Maw	36
海宝炖金瓜盅  Double-boiled Assorted Seafood Soup served in Golden Pumpkin	36
鱼骨汤炖花胶竹笙  Double-boiled Fish Maw with Bamboo Pith and Fish Cartilage	36
竹笙北菇炖菜胆 Double-boiled Chinese Mushrooms with Bamboo Pith and Chinese Cabbage	28
海鲜酸辣羹 Hot and Sour Seafood Soup	28


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海鲜
SEAFOOD

游水海鲜 (每 100 克) | Live Seafood (per 100 grams)

东星斑 		本地龙虾	
Star Garoupa	25	Local Lobster	23
笋壳鱼		龙虎斑	
Soon Hock	15	Pearl Garoupa	15
生中虾		肉蟹	
Live Prawn	13	Live Crab	15

	Per Person
焗酿鲜蟹盖 Baked Crab Shell stuffed with Onions and Fresh Crab Meat	30
黑鱼子酱焗鳕鱼蛋白 Oven-baked Cod Fish with Caviar and Egg White	30
秋耳红枣蒸顺壳球 Steamed Sliced Soon Hock with Fungus and Red Dates	30
	Per Portion
火腩红烧笋壳煲 	78
Braised Soon Hock Fish with Roasted Pork in Casserole	
黑鱼子酱蟹肉炒金银蛋	60
Scrambled Eggs with Caviar and Crab Meat	
X.O. 酱带子炒甜豆	60
Sautéed Scallops with Honey Pea in X.O. Sauce	
酱爆鳄鱼肉 	50
Wok-fried Crocodile Meat and Asparagus with Spicy Sauce	
蒜蓉风尾虾蒸胜瓜	50
Steamed Live Prawn with Angel Loofah and Minced Garlic	

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肉类/家禽
MEAT/ POULTRY

	Per Portion
香煎和牛柳 Pan-fried Wagyu Beef with Soya Sauce	78
芦笋黑椒牛仔粒  Diced Beef with Asparagus and Black Pepper Sauce	50
姜葱鹿肉煲 Stir-fried Venison Slices with Ginger and Spring Onions in Casserole	50
香煎咸鱼黑豚肉餅  Pan-fried Minced Kurobuta Pork with Salted Fish, Water Chestnuts and Shrimp Paste	50
红烧鹅掌煲 Traditional Stewed Goose Web in Casserole	50
煎封羊仔柳  Pan-fried Lamb Loin with String Beans	42
牛根牛腩煲 Traditional Stewed Beef and Tendon in Casserole	36
鼓汁凉瓜炒鸡柳 Sautéed Chicken Fillet with Bitter Gourd and Black Bean Sauce	36
干爆辣子鸡丁  Deep-fried Chicken with Red Chilli	36
菠萝咕佬肉（脆皮或传统） Sweet and Sour Pork with Pineapples (Crispy or Traditional)	36


蔬菜豆腐 / 素食
VEGETABLES, BEANCURD / VEGETARIAN

	Per Portion
海鲜豆腐煲 Braised Homemade Bean Curd with Seafood served in Claypot	60
渔香斑片茄子煲 Braised Garoupa Fillet with Eggplant and Spicy Sauce served in Claypot	50
蟹肉菠菜豆腐  Braised Homemade Bean Curd with Spinach and Crab Meat	42
火腩炒四季豆 Wok-fried String Beans with Roasted Pork	42
云耳浓汤枸杞菜  Wolfberry Leaves and Black Fungus in Superior Broth	42
五彩南瓜焗金菌 Baked Assorted Mushrooms and Vegetables in Pumpkin	42
田园翠玉瓜 Wok-fried Cauliflower, Zucchini, Water Chestnuts and Baby Corn	32
佛体酸甜茄丁  Deep-fried Yam Ring with Fried Eggplant and Sweet & Sour Sauce	32
竹笙豆腐西生菜 Braised Bean Curd with Bamboo Piths and Lettuce	32
腰果淮山炒什蔬  Sautéed Fresh Chinese Yam with Mixed Vegetables and Cashew Nuts	32

鲍鱼 | 海味

ABALONE | DRIED SEAFOOD

	Per Person
澳洲糖心干鲍 Braised Premium Australian "Tang Xin" Abalone in Supreme Oyster Sauce	338
紅烧 18 头南非干鲍 Braised 18 head African Dried Abalone with Garden Greens	198
古法扣三头鲍鱼  Braised 3-head Australian Abalone in Supreme Oyster Sauce	88
紅烧四头南非鲍鱼 Braised 4-Head South African Abalone in Supreme Oyster Sauce	68
南非鲍鱼扣花菇 Braised South African Abalone with Shiitake Mushrooms	42
海参扣花胶 Superior Fish Maw with Sea Cucumber in Abalone Sauce	42
	Per Portion
姜葱鱼鳔海参煲 Wok-fried Fish Maw and Sea Cucumber with Ginger and Spring Onions in Casserole	128
海参肉碎豆腐煲  Braised Sea Cucumber with Bean Curd and Minced Pork in Casserole	128
花胶扣花菇煲 Braised Fish Maw with Shiitake Mushrooms in Casserole	128

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免粉类

GLUTEN-FREE

	Per Person
三蒜金菇蒸鳕鱼 Steamed Cod Fish with Minced Organic Black Garlic and Enoki Mushrooms	30
笋壳羊肚菌金瓜盅  Double-boiled Soon Hock Soup with Morchella served in Golden Pumpkin	38
龙虾球炒蛋白 Sautéed Lobster Meat with Egg White	50
	Per Portion
百合芦笋炒牛仔粒 Wok-fried Beef Cubes with Lily Bulbs and Asparagus	50
凤尾虾炒翠玉瓜 Wok-fried Prawns with Zucchini	50
香煎黑豚柳秋葵 Pan-fried Kurobuta Cutlet with Ladies' Fingers	50
蒜香炸鸡件  Garlic Fried Chicken served with Plum Sauce	38
姜丝炸田鸡 Deep-fried Live Frogs with Shredded Ginger	38
肉碎茄子豆腐煲 Braised Home-made Beancurd with Eggplant and Minced Pork serve in Claypot	38
松子素粒糙米炒饭 Brown Fried Rice with Wolfberries, Pine Nuts, Mushrooms and Kailan	32

饭类/面类
RICE/ NOODLES

	Per Portion
龙虾带子 X.O. 酱炒饭  Wok-fried Jasmine Rice with Lobster, Scallops and X.O. Sauce	88
蛋白干贝蟹肉糙米炒饭  Fried Brown Rice with Crab Meat, Conpoy and Egg White	42
生炒糯米饭 Sautéed Glutinous Rice with Assorted Meats and Dried Shrimp	42
瓦煲香蒜和牛蒜炒饭 Fried Rice with Diced Saga Wagyu and Minced Garlic served in Casserole	42
双鱼鸡粒炒饭 Fried Rice with Diced Chicken, Salted Fish and Silver Fish	32
海鲜炒生面 Crispy Noodles with Seafood and Vegetables	60
金菇斑球炒鱼茸面  Fried Fish Noodles with Fish Fillet and Enoki Mushrooms	42
桂花炒面线  Stir-fried Rice Vermicelli with Shredded Duck and Prawns	42
虾茸干烧伊面 Stewed Ee-Fu Noodles with Shrimps and Mushrooms	42
鹿肉干炒河粉 Wok-fried Rice Noodles with Venison	42

甜品类 DESSERTS

	Per Person
冰糖炖官燕 Double-boiled Superior Bird's Nest with Crystal Sugar	88
椰皇杏汁炖雪蛤 Double-boiled Hasma with Almond Cream served in Young Coconut	25
白果蛋白杏仁茶☁ Sweetened Almond Cream with Ginkgo Nuts and Egg White	12
南北杏川贝炖雪梨 Double-boiled Pear with Chinese Herbs	12
蜂蜜龟苓膏☁ Chilled Herbal Jelly served with Honey	12
香芒冻布丁 Chilled Mango Pudding	10
芦荟香茅冻 Chilled Lemongrass Jelly with Aloe Vera in Lime Juice	10
杨枝甘露☁ Chilled Cream of Mango with Sago and Pomelo	10
	Per Portion
红枣芝麻煎堆仔 Deep-fried Sesame Balls with Red Date Paste	9
香滑流沙包 Steamed Salted Egg Yolk Buns	9

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