前菜 APPETIZERS

🌟 雙色魚子頭抽泡鮮鮑魚 HK$328
Chilled abalone with salmon roe and caviar in soy sauce

[N] 蜜餞桂花脆鱔球 HK$248
Grilled eel with osmanthus honey sauce

金不換黃金蝦丸 HK$158
Crispy minced shrimp balls with basil in salted egg yolk

🌟 女兒紅花雕杞子醉雞 HK$158
Marinated chicken with wolfberry in Chinese wine

蒜泥白肉卷 HK$148
Paper-thin pork belly rolls served with garlic and chili sauce

[N] XO 醬麻香海蜇頭 HK$148
Chilled jellyfish with sesame in XO chili sauce

煙燻素鵝 HK$148
Smoked assorted vegetables wrapped in bean curd sheet

陳年鹵水豬腳仔 HK$168
Marinated pork’s knuckle

手拍溫室小青瓜 HK$128
Chilled mini cucumber in spicy garlic sauce

🌟 八味豆腐粒 HK$128
Crispy bean curd cubes with shichimi powder

主廚推介 Chef’s recommendation  [N] 含果仁菜式 Dishes with nuts  [V] 素菜 Vegetarian
香茗 Chinese Tea HK$28 每位 per person 加一服務費 10% service charge applies

如閣下有任何食物敏感或飲食限制，請直接與本餐廳職員聯絡。
If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.
明炉烧烤 BARBECUED MEAT

北京片皮鸭 (敬请48小时前预订)
Roasted Peking duck (Please allow 48 hours’ notice)

一食: 配薄饼
First course: Roasted duck served with pancakes

二食: 银芽炒鸭丝或生菜包鸭坯或卤水鸭件
Second course: Sautéed shredded duck with bean sprouts or Stir-fried duck meat with Chinese lettuce wrap or Marinated roasted duck

蜜饯叉烧皇、脆皮烧腩仔、麻香海蜇头
Honey-glazed barbecued pork, Crispy pork belly and Chilled jellyfish with sesame

沖繩黑糖蜂蜜黑蒜酱油雞
Marinated chicken with soy sauce and Okinawa black sugar

掛爐黑鬃鵝
Roasted goose with plum sauce

化皮乳猪件
Roasted sliced suckling pig

蜜饯叉烧皇
Honey-glazed barbecued pork

香茗 Chinese Tea HK$28 每位 per person 加一服务费 10% service charge applies

如阁下有任何食物敏感或饮食限制，请直接与本餐厅职员联络。
If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.
主厨推介 Chef’s recommendation

含果仁菜式 Dishes with nuts

素菜 Vegetarian

香茗 Chinese Tea HK$28 每位 per person 加一服務費 10% service charge applies

如閣下有任何食物敏感或飲食限制，請直接與本餐廳職員聯絡。
If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.
<table>
<thead>
<tr>
<th>Soups</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Double-boiled sliced conch and melon soup with fish maw</td>
<td>HK$898</td>
</tr>
<tr>
<td>2.</td>
<td>Double-boiled pork lung soup with fresh almond cream</td>
<td>HK$698</td>
</tr>
<tr>
<td>3.</td>
<td>Double-boiled sea conch and fish maw soup with cordyceps in whole coconut</td>
<td>HK$398</td>
</tr>
<tr>
<td>4.</td>
<td>Double-boiled fish maw and black mushroom soup with conpoy</td>
<td>HK$318</td>
</tr>
<tr>
<td>5.</td>
<td>Double-boiled sea cucumber soup with scallop, conpoy and dried longan</td>
<td>HK$288</td>
</tr>
<tr>
<td>6.</td>
<td>Double-boiled matsutake soup with bamboo piths and Chinese mushroom</td>
<td>HK$218</td>
</tr>
<tr>
<td>7.</td>
<td>Braised garoupa fillet and fish maw soup in black pepper</td>
<td>HK$218</td>
</tr>
<tr>
<td>8.</td>
<td>Hot and sour soup with fish maw and shredded fungus</td>
<td>HK$218</td>
</tr>
<tr>
<td>9.</td>
<td>Sweet corn soup with crab meat</td>
<td>HK$218</td>
</tr>
<tr>
<td>10.</td>
<td>Cuisine Cuisine’s soup of the day (Available at lunch only)</td>
<td>HK$98</td>
</tr>
</tbody>
</table>

Note: A 10% service charge applies.
鲍魚及山珍海味 ABALONE AND DRIED SEAFOOD

Chef's recommendation

*Dishes with nuts*

**含果仁菜式**

**Vegetarian**

**主廚推介 Chef's recommendation**

如閣下有任何食物敏感或飲食限制，請直接與本餐廳職員聯絡。

*If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.*
**Chef's Recommendation**

**Fruits-containing Dishes**

**Vegetarian**

Chinese Tea HK$28 per person

10% service charge applies

If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.
游水海鮮 LIVE SEAFOOD

南非鮮鮑魚 (6-8 頭) (敬請 48 小時前預訂) 時價
South African abalone (Please allow 48 hours’ notice) seasonal price
清蒸、果皮蒸、蒜蓉蒸、油泡、薑蔥炒
Served according to your preference:
Steamed,
Steamed with tangerine peel,
Steamed with garlic,
Sautéed,
Stir-fried with spring onion and ginger

生猛海中蝦 (八兩起) 時價
Fresh live shrimps (Minimum serving 300g) seasonal price
白灼、上湯焗、豉油皇香煎、蒜蓉蒸、椒鹽
Served according to your preference:
Poached,
Baked in superior broth,
Pan-fried with premium light soy sauce,
Steamed with garlic,
Deep-fried with spicy salt

肉蟹 (大約 1kg) (敬請 48 小時前預訂) 時價
Live crab (Please allow 48 hours’ notice) seasonal price
清蒸、薑蔥焗
Served according to your preference:
Steamed,
Baked with spring onions

大白鱔 (大約 1.2kg) (敬請 48 小時前預訂) 時價
Live eel (Please allow 48 hours’ notice) seasonal price
清蒸、蟠龍豉蒜蒸
Served according to your preference:
Steamed,
Steamed with black bean garlic sauce

香茗 Chinese Tea HK$28 每位 per person 加一服務費 10% service charge applies

主廚推介 Chef’s recommendation
[N] 含果仁菜式 Dishes with nuts
[V] 素菜 Vegetarian

如閣下有任何食物敏感或飲食限制，請直接與本餐廳職員聯絡。
If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.
**海鮮 SEAFOOD**

**骨香方脈球** (敬請 48 小時前預訂)  HK$1,680  
Sautéed sole fish with chives, mushrooms and seasonal vegetables (Please allow 48 hours’ notice)

**特色原條東星斑兩食**  HK$3,000  
Spotted garoupa served in two courses  
XO 醬蘆筍野菌炒星斑球 拼 古法陳村蒸星斑頭腩  
Sautéed sliced spotted garoupa fillet with asparagus and wild mushrooms in XO chili sauce; and Steamed spotted garoupa with rice noodles and aged tangerine peel

**黑松露龍蝦湯鮮蟹鉗**  HK$498  
Braised crab claw with black truffle in lobster soup

**欖菜辣子爆龍蝦**  HK$228  
Stir-fried fresh Boston lobster with spicy preserved vegetables

**花雕蛋白蒸龍蝦**  HK$228  
Steamed lobster with egg white in Chinese wine

**柱皇醬三蔥爆東星斑球**  HK$598  
Sautéed spotted garoupa fillet with assorted onions in XO chili sauce

**淮陽玉液浸東星斑球**  HK$598  
Spotted garoupa fillet with turnips and kohlrabi in superior broth

**柚子汁燒鱈魚**  HK$398  
Pan-fried cod fillet with pomelo honey sauce

**[N] 夏威夷果仁蘆筍明蝦球**  HK$398  
Sautéed prawn with asparagus and macadamia nuts

**[N] 三色花椒辣子鮮蝦球**  HK$378  
Sautéed prawn with assorted chili

**椒鹽田雞腿**  HK$318  
Crispy frog legs with spicy salt

香茗 Chinese Tea HK$28  每位 per person 加一服務費 10% service charge applies

如閣下有任何食物敏感或飲食限制，請直接與本餐廳職員聯絡。  
If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.
家禽 POULTRY

金牌炸子雞
Golden-fried crispy chicken HK$318
半隻 half piece

脆皮桂花燒雞 (需時 30 分鐘)
Crispy chicken with osmanthus honey sauce
(Please allow 30 minutes for preparation) HK$318
半隻 half piece

荷香富貴棗皇雞
Steamed chicken with Chinese mushroom, red dates and kohlrabi in lotus leaf HK$318

西欖麥片煎軟雞
Pan-fried chicken fillet with oatmeal in lemon sauce HK$278

琵琶燒乳鴿 (需時 35 分鐘)
Roasted pigeon "Pipa style"
(Please allow 35 minutes for preparation) HK$218
1 隻 1 piece

如閣下有任何食物敏感或飲食限制，請直接與本餐廳職員聯絡。
If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.
肉類 BEEF AND PORK

牛肉類 Beef

尖椒蒜片鹿兒島和牛粒
Pan-fried Kagoshima Wagyu beef cubes with Japanese green pepper, sliced garlic and onions

中式煎澳洲 M9 和牛柳
Pan-fried M9 Wagyu beef fillet with sweet and sour sauce

豉蒜涼瓜爆牛肉
Wok-fried beef with bitter gourd in black bean and garlic sauce

無花果羅勒蘆筍爆牛肉
Wok-fried beef with asparagus, fig and basil

豬肉類 Pork

甜梅菜扣西班牙黑豚腩肉
Braised Spanish pork belly with preserved vegetables

紅酒燴西班牙豬面頰
Braised Spanish pork cheek with red wine sauce

菜遠野菌炒鹿兒島黑豚肉
Wok-fried Kagoshima pork with vegetables and wild mushrooms

瑶柱鱆魚馬蹄蒸肉餅
Steamed minced pork with dried octopus, conpoy and water chestnuts

鳳梨咕嚕肉
Sweet and sour pork with pineapple and peppers

如閣下有任何食物敏感或飲食限制，請直接與本餐廳職員聯絡。
If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.
**VEGETABLES**

### 花膠海參珧柱鮮蔬煲
Stewed assorted vegetables with fish maw, sea cucumber in supreme broth  HK$398

### 京醬野菌海參煲
Wok-fried sea cucumber with wild mushroom and chili sauce in clay pot  HK$338

### 蝦籽扒柚皮
Braised pomelo peel with shrimp roe  HK$298

### 啖啫金鈞豚肉唐生菜
Wok-fried Chinese lettuce with minced pork in shrimp paste  HK$298

### 雪鰂魚湯銀杏腐竹泡菜苗
Poached seasonal vegetables with ginkgo and bean curd sheet in fish soup  HK$278

[V] **摩利菌素肉燒豆腐**
Braised bean curd with gluten and morel mushrooms  HK$298

### 怡香茄子素肉煲
Wok-fried eggplant with gluten in clay pot  HK$288

[V] **牛肝菌豆乾炒銀芽**
Sautéed Chinese premier dried mushroom with bean sprouts and dried bean curd  HK$258

[V] **如意玉翡翠**
Sautéed seasonal vegetables with fungus and ginkgo  HK$238

---

Chef’s recommendation  素菜 Vegetarian

Chinese Tea HK$28 每位 per person  加一服務費 10% service charge applies

如閣下有任何食物敏感或飲食限制，請直接與本餐廳職員聯絡。
If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.
**飯及粉面 RICE AND NOODLES**

- **濃蝦汁炆西班牙紅蝦伊麵**
  Braised E-fu noodles with Carabinero prawn in lobster soup
  HK$288 每位 per person

- **原隻鮑魚瑶柱雞粒炆絲苗**
  Braised rice with abalone, chicken and conpoy
  HK$178 每位 per person

- **貴妃玉液稀飯**
  Congee with king crab meat, egg and sesame
  HK$598

- **砂鍋瑤柱鱆魚雞粒炆絲苗**
  Braised rice with diced chicken, conpoy and dried octopus in clay pot
  HK$278

- **薑葱花膠絲撈生麪**
  Braised egg noodles with fish maw, spring onions and ginger
  HK$278

- **頭抽乾炒澳洲牛肉河**
  Fried rice noodles with Australian beef in premium soy sauce
  HK$298

- **銀芽韭皇豚肉煎兩面黃**
  Pan-fried noodles with shredded Kurobuta pork, chives and bean sprouts
  HK$248

- **欖菜龍皇蛋白翠玉絲苗**
  Fried rice with seafood, preserved vegetables and egg white
  HK$278

- **[V] 松露野菌炆伊麵**
  Braised E-fu noodles with wild mushrooms and black truffle sauce
  HK$198

**香茗 Chinese Tea**
HK$28 每位 per person 加一服務費 10% service charge applies

如閣下有任何食物敏感或飲食限制，請直接與本餐廳職員聯絡。
If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.
**DESSERT SPECIALTIES**

**國金叁式美點** (野莓果凍、焗燕窩蛋撻、千層拉椰糕)  HK$98
Cuisine Cuisine Sampler
(Chilled mixed berries jelly, Baked mini egg tart with bird’s nest and Coconut layer pudding)

**香檳啫喱芒果布甸配椰汁柚子西米露**  HK$108
Chilled champagne jelly and mango pudding topped with pomelo and sago in coconut juice

**香芒楊枝甘露**  HK$88
Chilled sago cream with Chinese pomelo and mango juice

**冰花燉官燕** (需時30分鐘)  HK$598
Double-boiled imperial bird’s nest in rock sugar
(Please allow 30 minutes for preparation)

**荔枝蓉燉鮮奶**  HK$88
Double-boiled Hokkaido milk with lychee purée

**蛋白杏仁茶湯丸**  HK$88
Sweetened almond cream with sesame dumplings and egg white

**仲夏布甸**  HK$88
Chilled mixed fruits pudding
(Blood orange, Lychee, Mango and Passion fruit)

**朱古力小籠包伴薑汁番薯糖水**  HK$78
Molten chocolate “Xiao Long Bao” dumpling & sweet soup set

**朱古力小籠包三重奏**  HK$88
Molten chocolate “Xiao Long Bao” dumpling trio
3件 3 pieces

**新疆棗皇糕**  HK$88
Steamed red date pudding
4件 4 pieces

**黑糖馬拉糕**  HK$88
Steamed sponge cake with brown sugar
4件 4 pieces

**焗燕窩蛋撻**  HK$98
Baked mini egg tarts with bird’s nest
3件 3 pieces

---

主廚推介 Chef’s recommendation  [N] 含果仁菜式 Dishes with nuts  [V] 素菜 Vegetarian

香茗 Chinese Tea HK$28 每位 per person 加一服務費 10% service charge applies

如閣下有任何食物敏感或飲食限制，請直接與本餐廳職員聯絡。
If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.