


## 前菜 APPETIZERS

- [N] 蜜餞桂花脆鱈球 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
- 煙燻素鵝 HK\$148  
Smoked assorted vegetables wrapped in bean curd sheet
-  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

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## 燕窩 BIRD'S NEST



### 珊瑚鮮蟹肉燴官燕

Braised imperial bird's nest soup with crab meat and crab coral

HK\$588

每位 per person

### 松茸高湯燴官燕

Double-boiled imperial bird's nest in supreme broth with matsutake mushroom

HK\$628

每位 per person



### 紅燒生拆蟹肉燴官燕

Braised imperial bird's nest soup with crab meat

HK\$568

每位 per person



### 金腿玉帶燴官燕

Braised imperial bird's nest soup with scallop and Yunnan ham

HK\$568

每位 per person

### 雞蓉燴官燕

Braised imperial bird's nest soup with minced chicken

HK\$528

每位 per person

### 竹笙釀官燕

Braised bamboo piths stuffed with imperial bird's nest

HK\$528

每位 per person



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## 湯羹 SOUPS

### 慈禧花膠湯

Double-boiled fish maw and black mushroom soup with conpoy

HK\$318

每位 per person

### 鴛鴦貝桂圓海參湯

Double-boiled sea cucumber soup with scallop, conpoy and dried longan

HK\$288

每位 per person

### [V] 松茸竹筴花菇菜膽素湯

Double-boiled matsutake soup with bamboo piths and Chinese mushroom

HK\$218

每位 per person

### 花膠千絲酸辣羹

Hot and sour soup with fish maw and shredded fungus

HK\$218

每位 per person

### 生拆蟹肉金粟羹

Sweet corn soup with crab meat

HK\$218

每位 per person



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## 鮑魚及山珍海味 ABALONE AND DRIED SEAFOOD

### 蠔皇皇冠吉品鮑 (需時 45 分鐘)

Braised Yoshihama abalone  
(Please allow 45 minutes for preparation)

#### 廿五頭

25 head / pieces per catty (Approx. 25g each)

HK\$1,980

#### 十八頭

18 head / pieces per catty (Approx. 33g each)

HK\$2,880

### 蠔皇南非十九頭吉品鮑

Braised South Africa 19 head Yoshihama abalone  
in oyster sauce (Approx. 32g each)

HK\$838

每位 per person

#### 可選配 Paired with:

#### 鵝掌 Goose web

每位 per person HK\$80

#### 關東遼參 Japanese sea cucumber

每位 per person HK\$360

### 蝦籽關東遼參伴鵝掌

Braised Japanese sea cucumber with goose web in  
shrimp roe sauce

HK\$538

每位 per person

### 蠔皇南非三頭鮮鮑伴鵝掌

Braised South African whole 3-head abalone with  
goose web in oyster sauce

HK\$458

每位 per person

### 鮑汁五頭湯鮑伴鵝肝

Braised whole abalone with foie gras in abalone sauce

HK\$398


每位 per person

### 乾隆一品鍋

#### (蠔皇 5 頭湯鮑, 鮑汁扣鵝掌, 雞油天白花菇)

Braised whole abalone, goose web and Chinese mushroom  
in oyster sauce

HK\$888

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## 游水海鮮 LIVE SEAFOOD

### 各類游水海魚

Fresh live fish

時價

seasonal price

### 老鼠斑

Pacific garoupa

時價

seasonal price

### 紅瓜子斑

Red coral garoupa

時價

seasonal price

### 花英斑

Highfin garoupa

時價

seasonal price

### 東星斑

Spotted garoupa

時價

seasonal price

### 老虎斑

Tiger garoupa

時價

seasonal price

### 蘇鼠斑

Coral garoupa

時價

seasonal price

### 阿拉斯加帝皇蟹 (3.6kg-4.2kg) (敬請 48 小時前預訂)

時價

Alaskan king crab (Please allow 48 hours' notice)

seasonal price

清蒸、女兒紅花雕蛋白蒸、薑蔥焗、豉椒爆

Served according to your preference:

Steamed,

Steamed with egg white in Chinese wine,

Baked with spring onion and ginger,

Sautéed with black bean chili sauce

### 原隻波士頓龍蝦

時價

Live Boston lobster

seasonal price

清蒸、上湯焗、薑蔥焗、豉椒爆

Served according to your preference:

Steamed,

Baked in superior broth,

Baked with spring onions and ginger,

Sautéed with black bean chili sauce



### 太白醉翁蝦 (兩位起)

時價

Drunken prawns (Minimum for 2 persons)

seasonal price



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## 游水海鮮 LIVE SEAFOOD

### 南非鮮鮑魚 (6-8 頭) (敬請 48 小時前預訂)

South African abalone (Please allow 48 hours' notice)

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

時價

seasonal price

### 生猛海中蝦 (八兩起)

Fresh live shrimps (Minimum serving 300g)

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

時價

seasonal price

### 肉蟹 (大約 1kg) (敬請 48 小時前預訂)

Live crab (Please allow 48 hours' notice)

清蒸、薑蔥焗

Served according to your preference:

Steamed,

Baked with spring onions

時價

seasonal price

### 大白鱧 (大約 1.2kg) (敬請 48 小時前預訂)

Live eel (Please allow 48 hours' notice)

清蒸、蟠龍豉蒜蒸


Served according to your preference:

Steamed,

Steamed with black bean garlic sauce

時價

seasonal price

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## 海鮮 SEAFOOD

### 特色原條東星斑兩食

HK\$3,000

Spotted groupa 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 groupa fillet with asparagus and wild mushrooms in XO chili sauce; and Steamed spotted groupa with rice noodles and aged tangerine peel



### 欖菜辣子爆龍蝦

HK\$228

Stir-fried fresh Boston lobster with spicy preserved vegetables

每位 per person

### 花雕蛋白蒸龍蝦

HK\$228

Steamed lobster with egg white in Chinese wine

每位 per person

### 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



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## 家禽 POULTRY

### 金牌炸子雞

Golden-fried crispy chicken

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

### [N] 西檸麥片煎軟雞

Pan-fried chicken fillet with oatmeal in lemon sauce

HK\$278



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## 肉類 BEEF AND PORK

### 牛肉類


#### Beef

-  **尖椒蒜片鹿兒島和牛粒** HK\$888  
Pan-fried Kagoshima Wagyu beef cubes with Japanese green pepper, sliced garlic and onions
- 中式煎澳洲 M9 和牛柳** HK\$438  
Pan-fried M9 Wagyu beef fillet with sweet and sour sauce
- [N] **豉蒜涼瓜爆牛肉** HK\$398  
Wok-fried beef with bitter melon in black bean and garlic sauce
- 無花果羅勒蘆筍爆牛肉** HK\$398  
Wok-fried beef with asparagus, fig and basil

### 豬肉類

#### Pork

-  **紅酒燴西班牙豬面頰** HK\$368  
Braised Spanish pork cheek with red wine sauce
- 菜遠野菌炒鹿兒島黑豚肉** HK\$338  
Wok-fried Kagoshima pork with vegetables and wild mushrooms
- 瑤柱鱈魚馬蹄蒸肉餅** HK\$298  
Steamed minced pork with dried octopus, conpoy and water chestnuts
- 鳳梨咕嚕肉** HK\$298  
Sweet and sour pork with pineapple and peppers

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## 時蔬 VEGETABLES



### 蝦籽扒柚皮

Braised pomelo peel with shrimp roe

HK\$298

### 啫啫金鈎豚肉唐生菜

Wok-fried Chinese lettuce with minced pork in shrimp paste

HK\$298

### 雪鯉魚湯銀杏鮮腐竹泡菜苗

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



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## 飯及粉麵 RICE AND NOODLES


- 原隻鮑魚瑤柱雞粒炆絲苗  
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
- 砂鍋瑤柱鱈魚雞粒炆絲苗  
Braised rice with diced chicken, conpoy and  
dried octopus in clay pot  
HK\$278
-  薑蔥花膠絲撈生麵  
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
- 銀芽韮皇豚肉煎兩面黃  
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

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## 精選甜品 DESSERT SPECIALTIES

-  **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 每位 per person
- 香芒楊枝甘露** HK\$88  
Chilled sago cream with Chinese pomelo and mango juice 每位 per person
- 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) 每位 per person
- [N] **蛋白杏仁茶湯丸** HK\$88  
Sweetened almond cream with sesame dumplings and egg white 每位 per person
- [N]  **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
- [N] **焗燕窩蛋撻** HK\$98  
Baked mini egg tarts with bird's nest 3 件 3 pieces

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