



精製美點 DIM SUM

南方小點 South Dim Sum

 XO醬炒腸粉	Pan-fried rice roll with XO sauce	60
 蒜豉水晶粉蒸排骨	Steamed pork rib with crystal noodle, black bean and garlic	48
筍尖鮮蝦餃	Signature steamed shrimp dumpling with bamboo shoot	48
金瑤蒸黑豚燒賣	Steamed pork dumpling with shrimp and dried scallop	48
櫻花蝦豚肉春卷	Crispy-fried spring roll with sakura shrimp, pork belly and mushroom	42
野菌牛肉球	Steamed beef meatball with water chestnut and mushroom	42
醬皇麵根蒸鳳爪	Steamed chicken feet with home-made sauce and wheat gluten	42
眉豆肉鬆咸煎堆	Crispy-fried sesame ball with minced pork belly, black eyed pea and mushroom	42

 廚師推介
Chef Recommendation

 素菜
Vegetarian

 辛辣
Spicy

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北方小點 North Dim Sum

	香芯京蔥牛肉餡餅 Pan-fried minced beef bun with stuffed leek and marinade vegetable	52
	南翔灌湯小籠包 Steamed pork dumpling filled with soup, Shanghai style	42
	韭菜盒子 Pan-fried chives dumpling with dried shrimp and egg	42
	秘醬滷肉包 Steamed braised pork bun with home-made sauce	42
	蟲草花榆耳白菜餃 Steamed Chinese cabbage dumpling with cordyceps flower, elm fungus and wolfberry	42
	津菜豚肉鍋貼 Pan-fried pork dumpling stuffed with cabbage	42
	天津狗不理煎包 Pan-fried bun with pork and cabbage	42
	自家製木桶咸豆腐花 Home-made wooden bucket bean curd pudding with pork floss, deep-fried Chinese donut and preserved vegetable	120 四位 Four person



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南北小食

NORTH & SOUTH APPETIZER

 花雕酒香醉鮮鮑魚(4 隻) Chilled abalone with Chinese wine (4 pieces)	198
老上海香燻鯧魚 Smoked fish, traditional Shanghai style	110
本幫糖醋小排骨 Spare rib dressed with caramelized dark vinegar	98
 涼拌香辣牛肉 Marinated beef with green chili	80
 酸香回味脆肚 Chilled sour and spicy pork stomach with celtuce	78
 金陵鹽水鴨方 Marinated duck fillet, Nanjing style	70
瑪卡黃酒醉紅茄 Marinated tomato with Chinese yellow wine and maca	70
養生鮮核桃仁拌秋葵 Chilled okra with fresh walnut and sesame sauce	70
 冷切佛門素鴨 Chilled vegetarian bean curd roll	70
 杞子蜂蜜百合 Chilled lily and wolfberry with honey	68
桂香糯米藕 Lotus root stuffed with glutinous rice and osmanthus	60

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明爐燒烤 BARBECUE

 傳統京烤填鴨 Roasted Beijing duck served with steamed pancake and traditional condiment	210 半隻 Half	420 全隻 Whole
津菜豆腐鴨件湯 Duck soup with Tianjin cabbage and bean curd	70 每位 Per person	160 鍋 Pot
京醬烤鴨卷 Roasted sliced duck roll with traditional condiment wrapped by steamed pancake		80 四件 4 pieces
廚師精選拼盆 Chef's recommended daily barbecue selection	160 兩拼 2 varieties	200 三拼 3 varieties
醬燒脆皮乳豬件 Crispy suckling pig		130
骨香白切雞 Poached chicken	100 例 Standard	150 半隻 Half
金抽豉油雞 Chicken simmered in supreme soya sauce	100 例 Standard	150 半隻 Half
脆皮燒乳鴿 Crispy-fried pigeon		100 每隻 Per piece
玫瑰蜜汁叉燒 Barbecued pork with honey		120
脆皮燒腩肉 Crispy-roasted pork belly		110



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時令瓦罐煨湯

SEASONAL SIMMERED SOUP IN CROCK

	瑪卡海馬燉鷓鴣煨湯 Simmered partridge soup with dried hippocampus and maca	200
	石橄欖煨方格星湯 Simmered ragworm soup with Chinese pholidota herb	168
	花旗參石斛豬腱煨湯 Simmered pork soup with American ginseng and dendrobium	150
	無花果銀耳乳鴿煨湯 Simmered pigeon soup with fig and white fungus	100
	蟲草花淮山竹絲雞煨湯 Simmered silkie chicken soup with bamboo pith and cordyceps flower	100

羹

BROTH

	燕液金湯蟹肉羹 Braised crab meat with bird's nest in golden broth	210
	花膠瑤柱鴨絲羹 Braised shredded duck soup with fish maw and conpoy	90
	西湖牛肉豆腐羹 Braised bean curd soup with beef, Xihu style	75
	竹筍金菇素菜羹 Vegetable broth with bamboo fungus and enoki mushroom	65

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游水海鮮

LIVE FISH AND SEAFOOD

時價
Market price

日本長腳蟹

一食: 薑蔥炒日本長腳蟹身

二食: 自選以下烹調方法:

清蒸日本長腳蟹腳

日本長腳蟹腳拆肉泡飯

Japanese king crab

First dish: Stir-fried Japanese king crab with ginger and spring onion

Second dish: with your choice of the following preparation methods:

Steamed Japanese king crab leg; poached rice with Japanese king crab meat

澳洲龍蝦、本地龍蝦

自選烹調方法: 上湯焗、薑蔥焗、蒜茸蒸、牛油焗

Australian lobster, local lobster

Your choice of the following preparation methods:

Baked in supreme bouillon; baked with ginger and spring onion;

steamed with garlic; baked with butter cream sauce

老鼠斑、東星斑

自選烹調方法: 清蒸、淮揚糟溜、豉油皇煎

Pacific garoupa, spotted garoupa

Your choice of the following preparation methods:

Steamed; marinated with Chinese yellow wine sauce; pan-fried with supreme soya sauce;

本地龍脷

自選烹調方法: 清蒸、油浸、豉油皇煎

Macau sole

Your choice of the following preparation methods:

Steamed; pan-fried in warm oil; pan-fried with supreme soya sauce

加拿大象拔蚌

自選烹調方法: 上湯灼、XO醬炒、蔥油爆

Canadian geoduck

Your choice of the following preparation methods:

Poached in bouillon; stir-fried with XO sauce; stir-fried with spring onion



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游水海鮮 LIVE FISH AND SEAFOOD

時價
Market price

澳洲鮮鮑魚

自選烹調方法: 油泡、白灼、薑蔥炒

Australian fresh abalone

Your choice of the following preparation methods:

Pan-fried in warm oil; poached in bouillon; stir-fried with ginger and spring onion

大紅花蟹、本地青肉蟹

自選烹調方法: 花雕蒸、避風塘、椒鹽、薑蔥焗、粉絲炆

Coral crab, local green crab

Your choice of the following preparation methods:

Steamed with Chinese yellow wine; wok-fried with chili, black bean and garlic;
fried with spicy salt; baked with ginger and spring onion; braised with rice vermicelli

花竹蝦

自選烹調方法: 蒜茸蒸、豉油王煎、上湯、椒鹽焗

Striped prawn

Your choice of the following preparation methods:

Steamed with crushed garlic; pan-fried with supreme soya sauce;
poached in bouillon; baked with spicy salt

泰國瀨尿蝦

自選烹調方法: 椒鹽焗、花雕蛋白蒸

giant mantis shrimp

Your choice of the following preparation methods:

Baked with spicy salt; steamed with Chinese wine and egg white

蘇格蘭聖子皇

自選烹調方法: 蒜茸蒸、XO醬炒、豉汁蒸、豉椒炒

Giant razor clam

Your choice of the following preparation methods:

Steamed with crushed garlic; stir-fried with XO sauce; steamed with black bean;
stir-fried with black bean and chili

大蓮鮮鮑魚

自選烹調方法: 蒜茸蒸、XO醬炒、薑蔥炒

Dalian fresh abalone

Your choice of the following preparation methods:

Steamed with crushed garlic; stir-fried with XO sauce; stir-fried with ginger and spring onion



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南北小炒 - 海鮮

NORTH & SOUTH DELIGHT - SEAFOOD

 頭抽小蔥爆波士頓龍蝦	388
Braised Boston lobster with supreme soya sauce and shallot	
 薑蔥美國桶蠔	288
Wok-fried US. oyster with ginger and shallot	
九層塔粉絲蝦球煲	268
Braised prawn with basil and rice vermicelli in clay pot	
羊肚耳翠瓜炒貴花蚌	238
Sautéed Osmanthus mussel with morel mushroom and courgette	
 麻婆豆腐桂花魚片	228
Braised bean curd with sliced mandarin fish, Mabo style	
豉汁涼瓜燜斑腩	198
Braised fillet of groupa with bitter melon and black bean sauce	
 杭椒五花肉炒花枝片	168
Sautéed sliced squid with green pepper and pork belly	
 蒜子剝椒蒸金錢鱔片	138
Steamed sliced eel with garlic and chopped bell pepper	



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南北小炒 - 肉類

NORTH & SOUTH DELIGHT - MEAT

  黑椒和牛炒鮮菌	588
Sautéed Wagyu beef with mushroom and black pepper	
 宮保雞丁	148
Sautéed chicken, Kung Pao style	
杭州紅燒獅子球	138
Braised pork ball stuffed with water chestnut and mushroom, Hangzhou style	
菜遠炒牛肉	128
Sautéed beef with choy sum	
揭陽梅羔骨	120
Sautéed spare rib with plum sauce	
 麵醬肉絲爆鮮花生芽	120
Sautéed fresh peanut sprout with shredded pork and black bean sauce	
碧綠川椒雞球	108
Sautéed chicken fillet with seasonal vegetable and chili	
客家煎釀豆腐	108
Pan-fried bean curd with minced pork, Hakka style	
  乾爆香辣松花菜	100
Sautéed Mandarin broccoli with pork and dried chili	
鱈魚馬蹄蒸豚肉餅	90
Steamed pork patty with dried octopus and water chestnut	
菠蘿咕嚕肉	90
Sweet and sour pork with pineapple	

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煲仔小菜 CLAY POT

- | | | |
|---|--|-----|
| | 黃燜花膠海參清遠雞
Braised chicken with fish maw and sea cucumber | 488 |
|  |  沙爹金菇肥牛煲
Braised sliced beef and enoki mushroom with satay sauce in clay pot | 168 |
| | 砂窩紅燒魚頭煲
Braised fish head with roasted pork belly and bean curd in clay pot | 150 |
| | 啫啫豬潤雞煲
Sautéed pork liver and chicken with shrimp paste in clay pot | 150 |
| | 惠州梅菜扣板鴨
Preserved salted duck with Huizhou preserved vegetable in clay pot | 138 |
| | 南乳冬菇炆豬手煲
Braised pork knuckle with in clay pot | 138 |
|  |  魚湯竹筍雙圓雜菜煲
Poached assorted vegetable with mud dace ball, meat ball and bamboo fungus in fish soup | 128 |
| | 花雕紅燒東坡肉煲
Braised pork belly with Chinese yellow wine in clay pot | 128 |
| | 韭菜蝦醬火腩豆腐煲
Braised pork belly, bean curd, shrimp paste and chive in clay pot | 120 |
|  | 魚香茄子煲
Braised spicy minced pork with eggplant in clay pot | 100 |

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四季菜蔬 VEGETABLE

 花膠炒津白菜	228
Sautéed Chinese cabbage with fish maw	
雙菇扒時令蔬菜	168
Braised mushroom with seasonal vegetable	
瑤柱杞子百合浸生菜	110
Poached Chinese lettuce with conpoy, lily and wolfberry	
竹筍淮山浸菜芯苗	100
Poached baby choy sum with bamboo pith and yam	
馬拉盞秋葵	90
Sauteed okra with shrimp paste	
 XO醬鮮菌燒茄子	90
Sautéed eggplant with fresh fungus and XO sauce	
 欖菜乾煸四季豆	80
Sautéed string bean with preserved olive leaf	
 青尖椒炒土豆絲	70
Sautéed shredded potato with green pepper	

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特色粉麵飯 NOODLE AND RICE

 波士頓龍蝦冬瓜粒泡飯 Poached rice with Boston lobster and winter melon	438
鮮蝦蕃茄炒飯 Fried rice with shrimp, tomato sauce, egg and seasonal vegetable	110
銀芽肉絲炒麵 Fried noodle with sliced pork and bean spout	100
雪菜火鴨絲炆鴛鴦米 Fried rice vermicelli and rice noodle with roasted duck and pickled cabbage	100
乾炒牛肉河粉 Fried flat rice noodle with sliced beef in soya sauce	88
薑蔥叉燒撈粗麵 Tossed noodle with barbecue pork, ginger and spring onion	90
香芋鹹肉小蔥炒飯 Fried rice with ham, spring onion and taro	90
 懷舊蟹肉片兒麵 Traditional braised tossed noodle with crab meat	90
大地魚肉碎上湯泡飯 Poached rice with minced pork and dried fish in bouillon	80 每位 Per person

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風味煲仔飯 CLAY POT RICE

兩位
Two persons

瑤柱蝦乾肉筋煲仔飯 Clay pot rice with conpoy, dried shrimp and pork tendon	210
馬友鹹魚肉餅煲仔飯 Clay pot rice with pork patty and salted fish	180
 臘味煲仔飯 Clay pot rice with preserved meat	180
窩蛋免治牛肉煲仔飯 Clay pot rice with minced beef and egg	180
豉味排骨南瓜煲仔飯 Clay pot rice with pork rib, pumpkin and black bean	180

粵式湯麵 NOODLE IN SOUP

每位
Per person

 鮮茄牛腩湯瀨粉 Lai Fan soup with tomato and beef brisket	80
雪菜肉絲湯米粉 Rice noodle soup with shredded pork and pickled cabbage	70
鮮蝦雲吞湯麵 Noodle soup with prawn and pork wonton	62
潮州魚蛋粉 Noodle soup with Chaozhou fish ball	62

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嶺南生滾粥 CONGEE

每位
Per person

鮑魚海皇粥 Abalone with shrimp, scallop and fish fillet congee	180
生滾本灣水蟹粥 Crab and conpoy congee	150
瑤柱鴛鴦雞粥 Chicken and frog with conpoy congee	80
三元及第粥 Pork innard congee	70
生菜鯪魚球粥 River fish ball and lettuce congee	60
皮蛋肉片粥 Sliced pork and thousand year egg congee	60
淮山紅棗有機小米粥 Organic millet congee with yam and red date	50
瑤柱明火粥 Plain congee with conpoy	40



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甜品 DESSERT

-  木瓜燉燕窩 528
Stewed papaya with bird's nest
- 自家製木桶豆腐花 120 四位
Home-made wooden bucket bean curd pudding Four person
- 時令鮮果拼盤 55 小 110 大
Seasonal fresh fruit platter Small Big
- 蘭香子楊枝甘露 45
Chilled sago cream with mango, pomelo and basil seed
-  桃膠銀耳桂圓茶 48
Stewed peach resin with white fungus and dried longan
-  脆皮桂花甜酒釀 45
Crispy-fried glutinous ball with osmanthus and Chinese sweet wine
- 江南擂沙湯圓 42
Glutinous rice dumpling with black sesame
- 蓮香合桃艾窩窩 40
Steamed rice cake with walnut, peanut, apricot, and mung bean flour coconut milk
-  鍋心糖水 (自選以下一款配料) 55
Hao Guo dessert selection (with choice of one ingredient)
- 熱Hot:
香滑芝麻糊、黑糖紫米露、滋潤杏仁茶、蓮子紅豆沙、香草綠豆沙
Sweetened sesame soup / sweetened purple rice soup with brown sugar
sweetened almond tea / sweetened red bean soup with lotu seed /
sweetened green bean soup
- 凍Cold:
椰汁西米露、楊枝金露
Chilled sago cream with coconut juice / chilled sago cream with mango
and pomelo
- 以上糖水可自選一款配料:
Above dessert can choose one of the ingredient:
- 芝麻湯丸、清熱涼粉、椰果、黑珍珠
Sesame glutinous dumpling / herbal jelly / coconut jelly / black pearl

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