

## 廚師推介

### *Chef's Recommendations*

#### 怡香茄子炆三文魚頭煲

*Salmon Head Casserole with Eggplant and Minced Pork in Chili Sauce*  
\$125

#### 生根蘿蔔魚滑煲

*Pot-roasted Fish Paste with Turnip and Gluten Puffs*  
\$113

#### 牛油煙肉炒冬筍

*Sautéed Bamboo Shoots with Bacon and Butter*  
\$106

#### 醬皇西芹百合炒魚鬆

*Sautéed Celery, Lily Bulbs and Fish Paste in X.O. Chilli Sauce*  
\$106

#### 香煎陳皮牛肉餅

*Pan-fried Minced Beef with Dried Tangerine Peel*  
\$101

#### 粟米鮮茄墨魚滑煲

*Pot-roasted Squid Paste with Corn and Tomato*  
\$111

#### 蒜香魷魚鬚蒸茄子

*Steamed Eggplant and Squid Tentacles with Garlic*  
\$91

#### 沙爹洋蔥粉絲雞球煲

*Pot-roasted Satay Chicken with Onion and Vermicelli*  
\$109

#### 南瓜汁海鮮燴豆腐

*Braised Bean Curds and Seafood with Pumpkin Sauce*  
\$103

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#### 鹹蛋黃粟米炒蝦仁

*Sautéed Shrimps with Corn and Salted Egg Yolk*  
\$125

#### 椒鹽蒜香魚柳球

*Deep-fried Fish Fillet with Garlic and Spicy Salt*  
\$112

#### 麻婆肉鬆豆腐

*Braised Bean Curd with Minced Pork in Chili Sauce*  
\$95

#### 海鮮賽螃蟹

*Scrambled Egg White with Conpoy, Diced Scallops and Shrimps*  
\$132

#### 冬陰醬藕片炒雞球

*Sautéed Chicken Fillet with Lotus Roots in Tom Yum Paste*  
\$100

#### 豉汁尖椒炒吊片

*Sautéed Squid with Green Chili in Black Bean Sauce*  
\$113

#### 水煮魚柳球

*Sichuan Style Poached Fish Fillet in Hot Chili Oil*  
\$106

#### 川味蝦粒炒福花菜

*Sautéed Cauliflower and Diced Shrimp in Sichuan Chili Sauce*  
\$99

#### 蜜桃酸甜雞球

*Sweet and Sour Chicken with Peach*  
\$102

## 湯羹類

### *Soups*

#### 瑤柱粟米雞蓉羹 〈例窩〉

*Sweet Corn Broth with Conpoy and Minced Chicken*

\$213

#### 西湖帶子豆腐羹 〈例窩〉

*Bean Curd Broth with Egg White and Scallop*

\$213

#### 蛋白牛鬆魚肚羹 〈例窩〉

*Minced Beef Broth with Fish Maw and Egg White*

\$213

#### 海鮮豆腐羹 〈例窩〉

*Bean Curd Broth with Seafood*

\$213

#### 竹笙花膠雞絲羹 〈例窩〉

*Shredded Chicken Broth with Bamboo Pith and Fish Maw*

\$213

#### 海鮮酸辣羹 〈例窩〉

*Hot and Sour Broth with Seafood*

\$213

#### 明火例湯

*Traditional Chinese Soup*

\$116

#### 水或中國茗茶 〈普洱，壽眉，香片，烏龍〉

*Water or Chinese Tea (Pu Er / Shou Mei / Xiang Pian / Wu Lung)*

\$14 Per Person

## 田園蔬菜及豆腐類

### *Bean Curd & Garden Vegetables*

**杞子鮮什菌浸時蔬** \$99

*Seasonal Vegetable , Mixed Mushroom and Dried Lycium in Soup*

**蝦米馬拉盞炒芥蘭煲** \$100

*Pot-roasted Kale with Dried Shrimps, Shrimp Paste and Garlic*

**金銀蛋浸時菜煲** \$105

*Pot-roasted Seasonal Vegetables in Supreme Soup with Preserved Egg and Salted Egg*

**欖菜什菌炒藕片** \$99

*Sautéed Lotus Roots with Assorted Mushrooms and Preserved Vegetables*

**腐乳肉鬆炒椰菜** \$82

*Sautéed Cabbage with Minced Pork and Preserved Bean Curd*

**椒絲麵醬炒唐生菜** \$77

*Sautéed Chinese Lettuce with Red Chili Miso Paste*

**蒜子鮮竹時菜煲** \$105

*Fresh Bean Curd Sheets and Vegetable Casserole with Garlic*

**豆腐粉絲什菜煲** \$105

*Mixed Vegetables Casserole with Bean Curd and Vermicelli*

**豆豉鯪魚炒油墨菜** \$105

*Sautéed Oak Lettuce with Tempeh Dace Fish*

## 海鮮類

### Seafood

**豉汁涼瓜鮮斑頭腩煲** \$199

*Pot-roasted Fresh Grouper Head with  
Bitter Cucumber in Black Bean Sauce*

**醬皇洋蔥煎虎蝦** (四隻) \$379

*Pan-fried Tiger Prawns with Onion in XO Sauce (4 pieces)*

**珍珠菇炒魚柳球** \$106

*Sautéed Fish Fillet with Pea Mushroom*

**西芹毛豆炒蝦仁** \$112

*Sautéed Shrimps, Celery and Edamame Beans*

**豉油皇煎虎蝦** (四隻) \$379

*Pan-fried Tiger Prawns in Soy Sauce (4 pieces)*

**蔥花滑蛋炒蝦仁** \$125

*Scrambled Egg with Shrimps and Spring Onions*

**豉油皇煎白雪魚煲** \$219

*Pot-roasted Cod Fish Fillet in Soy Sauce*

**腰果椒鹽吊片** \$119

*Deep Fried Squid with Cashew Nuts in Spicy Salt*

**椒絲豉汁魚柳球蒸豆腐** \$102

*Steamed Bean Curd with Fish Fillet and Red Chili in Black Bean Sauce*

**薑蔥鮮斑頭腩煲 - 限量發售** \$198

*Pot-roasted Fresh Grouper Head with  
Ginger and Spring Onions - limited quantity*

## 豬肉類

### Pork

**梅菜肉絲蒸茄子** \$100

*Steamed Eggplant with Shredded Pork and Preserved Vegetables*

**青芥末香麻豬扒** \$123

*Pan-fried Pork Chops with Wasabi and Sesame Sauce*

**薏米鮮茄芫茜排骨煲** \$112

*Pot-roasted Pork Spare Ribs with Tomato, Coriander and Semen Coicis*

**沙拉京都骨** \$120

*Fried Pork Spare Ribs with Salad Dressing*

**蒜香椒鹽骨** \$120

*Deep Fried Pork Spare Ribs with Spicy Salt*

**酥炸德國鹹豬手** \$125

*Chinese Style Fried Pork Knuckles*

**欖菜干煸肉鬆四季豆** \$103

*Sautéed String Beans with Minced Pork and Preserved Vegetables*

**原隻鹹蛋蒸肉餅** \$107

*Steamed Minced Pork with Salted Egg*

**鳳梨咕嚕肉** \$113

*Sweet and Sour Pork with Pineapple*

**鎮江香醋骨** \$120

*Pork Spare Ribs in Vinegar Sauce*

## 牛肉類

### Beef

**炸蒜片黑椒牛柳粒** \$167

*Sautéed Tenderloin of Beef with Garlic*

**豉汁涼瓜炒牛肉** \$112

*Sautéed Sliced Beef with Bitter Cucumber in Black Bean Sauce*

**蝦籽雙菇炒牛柳粒** \$162

*Sautéed Diced Tenderloin of Beef  
with Mixed Mushrooms and Shrimp Roe*

**醬王干煸牛肉四季豆** \$110

*Sautéed String Beans with Sliced Beef in XO Sauce*

**咖喱牛筋腩煲** \$131

*Pot-roasted Beef Brisket in Curry Sauce*

**中式洋蔥牛柳** \$162

*Chinese Style Sautéed Tenderloin of Beef*

**青芥粟米牛柳粒** \$159

*Stir-Fried Beef Fillet with Corns in Wasabi Sauce*

**蒜蓉青瓜片炒牛肉** \$103

*Sautéed Sliced Beef with Cucumber and Garlic*

**黑椒洋蔥粉絲牛仔骨煲** \$155

*Pot-roasted Beef Short Ribs with Onion, Vermicelli and Black Pepper*

**蝦醬豆腐牛肉煲** \$110

*Pot-roasted Sliced Beef with Bean Curd in Shrimp Paste*

## 家禽類

### Poultry

**花彫海蜇絲凍鴨片** \$106

*Sliced Duck Breast and Jellyfish in Hua Diao Wine*

**南乳藕片炒雞球** \$100

*Sautéed Chicken with Lotus Roots in Preserved Red Bean Curd*

**乾蔥豆豉雞球煲** \$105

*Sautéed Chicken Casserole with Shallots and Black Beans*

**鹹魚雞粒豆腐煲** \$113

*Pot-roasted Diced Chicken with Bean Curd and Salted Fish*

**芝麻西檸雞球** \$99

*Pan-fried Chicken with Lemon Sauce and Sesame*

**風味香油雞** \$168

〈半隻〉 〈限量發售〉

*Boneless Delicious Chicken*

*(Half portion, limited quantity)*

**當紅炸子雞** \$168

〈半隻〉 〈需時約二十分鐘〉 〈限量發售〉

*Deep Fried Crispy Chicken*

*(Half portion, please allow minimum 20 minutes, limited quantity)*

**香茅焗黃油雞** \$168

〈半隻〉 〈需時約三十分鐘〉 〈限量發售〉

*Oven-baked Lemongrass Chicken*

*(Half portion, please allow minimum 30 minutes, limited quantity)*

**紅燒乳鴿** 〈限量發售〉 \$106

*Deep Fried Crispy Pigeon (limited quantity)*