

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

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

黑椒原隻鹹豬手煲

〈需時約二十分鐘〉

Pork Knuckle Casserole in Black Pepper

(please allow minimum 20 minutes)

\$258

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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

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 Peal 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

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

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)