招牌美饌 *Signature Dishes*

乾逼花膠遼參煲 Braised Fish Maw and Sea Cucumber in Casserole	$368	
香茅黑胡椒焗大海蝦（6 隻） Baked King Prawns with Lemongrass and Black Pepper (6 pieces)	$308	
黃燜乾鍋牛小排 Braised Beef Short Ribs with Spicy Sauce	$308	
香芒汁芝麻明蝦球 Crispy King Prawns with Sesame and Sweet Mango Sauce	$298	
蜜椒脆薯牛小排 Stir-fried Beef Short Ribs with Bell Peppers and Crispy Potato	$298	
冰梅欖角排骨煲 Braised Pork Ribs with Chinese Black Olives and Plum Sauce in Casserole	$288	
窩粑柚子脆蝦球 Fried Prawns with Citron Honey on Rice Crackers	$288	
鐵板陳皮乾燒鱈魚球 Roasted Cod Fish Fillet with Tangerine Peel on Sizzling Plate	$285	
砂鍋珍菌乾燒龍躉球 Braised Grouper and Mushrooms in Casserole	$268	
茶皇燻雞 Smoked Crispy Chicken with Supreme Tea Leaf	$238 $468	*半隻 half bird* *每隻 whole bird*
太平洋香焗金沙骨 Stewed Pork Ribs with Vegetables in Tomato Sauce	$208	
沙茶牛肉炒芥蘭 Stir-fried Kale with Beef and Satay Sauce	$198	
四川辣子雞丁炒飯 Sichuan Spicy Diced Chicken Fried Rice	$198	
櫻花蝦客家炒米粉 Hakka-Style Stir-fried Rice Vermicelli with Sergestid Shrimp	$188	
鳳梨拔絲黑豚肉 Sweet and Sour Pork with Fresh Pineapple	$178	

另茶芥收費及加一服務費

Prices are subject to tea, condiments and 10% service charge

滋補湯羹 *DOUBLE-BOILED SOUP*

	每位 per person	*四位用 for 4 persons*
石斛淮山螺頭燉花膠 Double-Boiled Fish Maw Soup with Conch and Dendrobium Nobile and Yam	$135	$385
野生榆耳竹笙燉菜膽 Double-Boiled Chinese Cabbage Soup with Elm Tree Fungus and Bamboo Fungus	$138	
粟米金瑤魚肚羹 Double-Boiled Sweet Corn Broth with Fish Maw and Conpoy	$65	$228
廿四節氣老火湯 24 Solar Term Healthy Soup	$65	$228

風味煲仔菜 *CLAYPOT DISHES*

冰梅欖角排骨煲 Braised Pork Ribs with Chinese Black Olives and Plum Sauce in Casserole	$288
薑蔥桶蠔煲 Fried Oyster with Ginger and Scallion in Casserole	$298
生根銀蘿蒜子扣大鱔煲 Stewed Eel with Gluten Balls, Radish and Garlic	$268
滋香銀絲虎蝦煲 Stewed Vermicelli and Tiger Prawns in Casserole	$268
惹味肉末南瓜煲 Stewed Pumpkin with Minced Pork in Casserole	$168
大澳啫啫唐生菜煲 Stewed Chinese Lettuce with Shrimp Paste in Casserole	$168

另茶芥收費及加一服務費 Prices are subject to tea, condiments and 10% service charge

明爐燒味 *BARBECUED MEAT*

京式片皮鴨 (一食) Peking Roasted Duck (Served 1 Way)	$468	*每隻 whole bird*
富豪一品燒鵝 Roasted Crispy Goose	$338 $588	*半隻 half bird* *每隻 whole bird*
貴妃三黃雞 Marinated Chicken in Conpoy Sauce	$198 $388	*半隻 half bird* *每隻 whole bird*
玫瑰豉油雞 Marinated Chicken in Superior Soy Sauce	$198 $388	*半隻 half bird* *每隻 whole bird*
蜜汁黑豚肉叉燒 Iberico Pork with Honey Sauce	$198	
脆皮燒腩仔 Roasted Crispy Pork Belly	$198	
脆香 BB 鴿 Roasted Crispy Baby Pigeon	$108	*每隻 whole bird*

健康鮮蔬 *VEGETABLES*

羊肚菌苟尖乾燒銀絲煲 Stewed Bamboo Shoots and Morels with Mud Bean Noodles	$188
松露鮑魚菇燴千層 Stewed Bean Curd Sheet with King Oyster Mushrooms and Black Truffle	$178
泰式炒雜菜 Stir-fried Assorted Vegetables in Thai Style	$178
杞子珍菌豆乳浸津白 Poached Tianjin Cabbage with Assorted Fungus and Wolfberry in Soy Milk	$168
鳳梨咕嚕猴頭菇 Sweet and Sour Lion's Mane Mushrooms with Fresh Pineapple	$158
農家四合菜 Stir-fried 4 kinds of Vegetables	$158
鮮菌粉絲節瓜煲 Stewed Hairy Gourd with Glass Noodles and Mushrooms	$158
巧手毛氏高山娃娃菜 Stewed Chinese Cabbage with Yunnan Ham	$158

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風味小食 *SNACKS AND APPETIZERS*

蔥油海蜇花 Marinated Jelly Fish with Scallion Oil	$128
沙律脆皮鰻魚 Crispy Eel with Mayonnaise	$118
椒鹽燒廣島蠔 Deep-fried Hiroshima Oyster with Salt and Pepper	$118
沙律軟殼蟹 Deep-Fried Soft Shell Crab with Mayonnaise	$108
滷香牛舌 Marinated Ox Tongue in Soy Sauce	$108
滷香鴨舌 Marinated Duck's Tongue in Soy Sauce	$98
金沙單骨雞翼 Deep-Fried Single Boned Chicken Wings with Salty Egg Yolk	$98
麻辣脆鱔片 Crispy Eel in Spicy and Chili Sauce	$98
香麻蔥花雞 Chicken with Spring Onion and Sesame	$88
東瀛魷魚鬚 Roasted Squid Tentacles with Japanese Sauce	$88
香辣無骨鳳爪 Marinated Boneless Chicken Feet in Spicy Sauce	$88
沙薑豬手粒 Marinated Pork Knuckle with Sand Ginger Sauce	$88
孜然雞軟骨 Chicken Cartilages with Cumin	$85
金沙脆魚皮 Deep-Fried Fish Skin with Salty Egg Yolk	$78
蒜香牛油珍菌 Sauteed Wild Mushrooms with Garlic and Butter	$78
八味脆豆腐 Deep-Fried Bean Curd Cubes with Spices	$75
芥末脆茄子 Crispy Egg-plant with Mustard	$75

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河・海鮮 *FROM THE RIVER AND SEAFOOD*

香茅黑胡椒焗大海蝦（6 隻） Baked King Prawns with Lemongrass and Black Pepper (6 pieces)	$308
香芒汁芝麻明蝦球 Crispy King Prawns with Sesame and Sweet Mango Sauce	$298
薑蔥火腩桶蠔煲 Stewed Oyster and Roasted Pork with Ginger and Scallion in Casserole	$298
紅酒糟香焗桶蠔 Baked Oyster with Rosacea	$298
黑魚籽鮑汁煎廣島蠔 Pan-Fried Hiroshima Oyster with Black Caviar and Abalone Sauce	$278
乾貝汁珍菌煎焗大蝦球 Baked Prawns with Wild Mushrooms in Conpoy Sauce	$278
鐵板蝦乾頭抽煎焗虎斑球 Fried Grouper Fillet with Dried Shrimps and Supreme Soy Sauce on Sizzling Pan	$278
京燒大虎蝦 （2 隻） Fried Tiger Prawns with Sweet Sauce (2 pieces)	$268
砂鍋竹笙上湯浸虎斑球 Poached Tiger Grouper Fillet and Bamboo Fungus with Supreme Soup in Casserole	$268
古法豆腐蒸班球 Traditional Steamed Grouper Fillet with Beancurd	$268
金不換三杯汁焗虎斑球 Fried Tiger Grouper Fillet with Chinese Wine and Sweet Basil	$268
香茜蒜子蟹肉銀絲煲 Stewed Crab Meat and Glass Noodles with Corridor and Garlic	$258
豉汁蒸白鱔 Steamed White Eel with Black Bean Sauce	$238
韓式鍋燒脆鱔球 Roasted Eel with Korean Sauce	$228

另茶芥收費及加一服務費

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粉・麵・飯 *RICE AND NOODLES*

富貴櫻花蝦蛋白炒飯 $225
Fried Rice with Egg White and Sergestid Shrimp

黑松露帶子炆伊麵 $228
Stewed E-Fu Noodles with Scallops in Black Truffle

蝦頭油豚肉炆稻庭烏冬 $208
Stewed Udon with Assorted Seafood in Shrimp Oil

鮑汁福建炒飯 $198
Hokkien Fried Rice


四川辣子雞丁炒飯 $198
Sichuan Spicy Diced Chicken Fried Rice

魚湯魚腐斑片米線 $188
Rice Noodles with Grouper Fillet and Fish Puff in Fresh Fish Soup

櫻花蝦客家炒米粉 $188
Hakka-Style Stir-fried Rice Vermicelli with Sergestid Shrimp

星洲炒米粉 $178
Fried Rice Vermicelli in Singapore Style

鹹魚雞粒炒飯 $178
Fried Rice with Diced Chicken and Salted Fish

另茶芥收費及加一服務費 Prices are subject to tea, condiments and 10% service charge

四季嚐新 *SEASONAL DISHES*

鮑汁花膠鵝掌煲 Stewed Goose Web and Fish Maw with Abalone Sauce in Casserole	$298
川辣爆珍菌牛小排 Stir-fried Beef Short Ribs with Dried Chili	$288
黑松露芙蓉炒帶子 Sautéed Scallop with Egg and Truffle	$238
川味水煮牛肉 Sichuan Boiled Beef in Chili Oil	$238
柱侯銀蘿牛根腩煲 Braised Beef Brisket and Radish with Chu Tou Paste in Casserole	$228
海皇濃湯粉絲雞菜煲 Poached Assorted Vegetables and Seafood with Glass Noodles in Superior Soup	$208
沙嗲金菇牛肉粉絲煲 Stewed Glass Noodles with Beef and Enoki Mushrooms in Satay Sauce	$198
金瑤魚肚炒桂花 Sauteed Fish Maw and Conpoy with Eggs	$198
醬皇三蝦法國長邊豆 Sauteed French Green Beans with Prawns in Supreme Sauce	$198
魚湯魚腐帶子豆腐煲 Beancurd and Scallop with Fish Puff in Fish Soup	$188
梯級鹹魚煎肉餅 Pan-Fried Pork Patty with Minced Salted Fish	$188

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四季嚐新 *SEASONAL DISHES*

羅定煎焗豆豉雞 Fried Chicken with Black Beans	$198
上湯菜膽雞 Marinated Chicken with Cabbage in Superior Soup	$198
香煎琵琶豆腐 Pan-Fried Beancurd Cakes	$188
櫻花蝦香菇蒸肉餅 Steamed Minced Pork Cake with Black Mushrooms and Sergestid Shrimps	$188
漁香茄子煲 Spicy Eggplants with Minced Pork in Casserole	$188
蝦仁荷包炒滑蛋 Scrambled Egg with Shrimps	$188
有機杞子魚腐浸絲瓜 Poached Angled Luffa with Fish Puff and Organic Wolfberries in Soup	$178
九層塔珍菌燴豆腐 Braised Beancurd with Wild Mushrooms and Sweet Basil	$168

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精選甜品 *DESSERT DELIGHTS*

柚子脆麻花 Crispy Dough Twists with Pomelo Honey	$58
十勝紅豆豆乳奶凍 Soy Milk Pudding with Japanese Red Bean	$58
流沙荔枝球 Crispy Custard Ball	$48
紅豆桂花糕 Osmanthus Cake with Red Bean	$46
手工黑白芝麻卷 Homemade Sesame Roll	$46
黑芝麻菜粿 Steamed Black Sesame Rice Dumplings	$46
楊枝甘露 Mango Pomelo Sago	$42
蛋白杏仁茶 Almond Tea with Egg White	$42
陳皮紅豆沙 Sweetened Red Bean Soup with Mandarin Peel	$42
芝麻糊 Sweetened Black Sesame Soup	$42

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茗茶每位 *TEA PER PERSON*

星期一至五	Monday - Friday	$19
星期六、日及公眾假期	Saturday, Sunday and Public Holiday	$21
小食每份	Welcome Snacks Per Portion	$18
開瓶費每瓶	Corkage Per Bottle	$200
切餅費每磅	Cake Cutting Fee Per Pound	$200

如您對任何食物有過敏反應或特別飲食要求,請告知我們。
Please inform us if you have any food allergies or dietary preferences.

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