

富豪集團得獎菜

芙蓉黃金蝦		\$538	五隻
茶皇燻雞	\$288	半隻	\$538 壹隻
金湯珍珠香茜魚蓉羹		\$138	每位
富貴櫻花蝦蛋白炒飯		\$228	

招牌菜式

紅扣百子鴨(須兩天前預訂)		\$548	每隻
江南百花雞(須兩天前預訂)		\$588	每隻
原籠蒸蟹飯		\$598	
水煮星斑片		\$548	
桂花鱸球		\$368	
脆皮牛坑腩		\$338	
粉絲海蝦煲		\$328	
四川蝦球		\$288	
杏汁白肺湯	\$88	每位、\$268	例
香辣子雞		\$238	
蝦子柚皮		\$208	
香煎琵琶豆腐		\$198	
蝦子生根炆魚腐		\$188	
焗釀蟹蓋		\$138	每隻
葡汁焗釀響螺		\$138	每隻

廚師巧手菜式

鮑汁鍋燒鵝掌天白花菇		\$148	每位
蝦籽葱燒海參花膠柳		\$498	每位
順德生啫原條海石斑(須時 30 分鐘)		\$588	
葱蒜美極煎龍躉球		\$438	
京葱砵酒焗廣島蠔煲		\$248	
欖菜蘆筍炒玻璃大蝦球		\$488	
西芹 XO 醬炒帶子		\$388	
乾葱豉味炒星斑球		\$428	

湯羹

西湖牛肉羹		\$88	每位
高湯清燉三寶(海參/花膠/瑤柱甫)		\$388	每位
高湯菜膽燉天白花菇花膠		\$268	每位
足料養生老火湯	\$78	每位、\$198	例

風味前菜

川味口水雞		\$128	
夫妻肺片		\$118	
香醋拍蒜虎皮尖椒		\$98	
八味九肚魚		\$98	
脆皮金磚豆腐		\$98	
花雕醉雞		\$148	

明爐燒味

馳名深井燒鵝	\$178	例、\$338	半隻、\$688	壹隻
白切黃油雞	\$178	例、\$228	半隻、\$428	壹隻
桶子豉油雞	\$178	例、\$228	半隻、\$428	壹隻
燒味叉燒拼盆		\$308		
蜜汁黑豚叉燒		\$248		

精選時令菜式

紅葱原粒豆豉雞		\$218	
南乳燒 BB 鴿		每隻 \$138	
燒汁椒蒜生焗牛柳粒		\$318	
鳳梨咕嚕肉		\$218	
薑酒芥蘭炒牛肉		\$208	
梅菜馬蹄蒸肉餅		\$188	
松子桂魚		\$308	
上海回窩肉		\$188	
蟲草花紅葱雲耳牛肉煲		\$228	
順德啫啫滑雞煲		\$218	
豉汁涼瓜斑腩煲		\$328	
鹹魚肉末茄子煲		\$188	
蝦米粉絲濃湯野菌雜菜煲		\$188	
炸瑤柱鮮蟹肉扒脆茄子		\$298	
客家豉蒜炆老南瓜		\$158	
欖菜四季鮮上素(蘆筍/鮮百合/鮮銀杏/鮮冬菇)		\$188	
雪菜素燒鮮雜菌		\$188	
南乳雜齋煲		\$158	

*所有優惠及現金券恕不適用此推廣菜式

*Discount and cash voucher are not applicable to these dishes

精選兩位及四位用套餐

2 位用 A 餐

金湯珍珠香茜魚蓉羹
蠔皇海參扣鵝掌
金山檸檬蒸龍躉球
山藥杞子濃湯浸菜苗
是日甜品

每位：\$358 per person

- * Braised Fish Soup with Egg White and Carrot
- * Braised Goose with Sea Cucumber in Oyster Sauce
- * Steamed Giant Grouper Fillet with Fresh Lemon
- * Soup of Vegetable with Yam and Scorpion
- * Daily Dessert

#兩位起 Minimum 2 persons

2 位用 B 餐

松茸菜膽天白花菰燉螺頭
小米燕麥脆皮豬婆參扒
燒汁煎焗三文魚
蟹粉扒菜苗
精美凍糕點

每位：\$488 per person

- * Double-boiled Sea Whelk Soup with Black Mushroom, Matustake and Cabbage
- * Crispy Sea Cucumber with Oat
- * Pan-fried Salmon in Teriyaki Sauce
- * Braised Vegetable with Crab Cream
- * Chilled Pudding

#兩位起 Minimum 2 persons

2 位用 C 餐

菜膽天白花菰燉花膠
黃燜海參鮮鮑扒
蔥蒜煎焗龍躉球
鮮茄清湯浸菜苗
楊枝甘露

每位：\$568 per person

- * Double-boiled Fish Maw Soup with Black Mushroom and Cabbage
- * Braised Abalone Fillet and Sea Cucumber
- * Pan-fried Giant Grouper Fillet with Spring Onion and Garlic
- * Soup of Vegetable with Fresh Tomato
- * Chilled Mango Cream Soup with Pomelo and Sago

#兩位起 Minimum 2 persons

4 位用 A 餐

足料養生老火湯
燒味拼盤
蔥蒜煎焗龍躉球
粉絲海蝦煲
鮮竹杞子濃湯浸時蔬
是日甜品

4位用 \$1688 for 4 persons

- * Soup of Day
- * Assorted Barbecued Combination
- * Pan-fried Giant Grouper Fillet with Spring Onion and Garlic
- * Stir-fried Prawns with Vermicelli in Casserole
- * Supreme of Vegetables with fresh Bean Curd Sheet and Scorpion
- * Daily Dessert

4 位用 B 餐

蟲草花黃燜瑤柱海參花膠羹
惹味甘香蝦球
順德生啫原條海石斑
茶皇燻雞
鮮茄清湯浸菜苗
是日甜品

4位用 \$1888 for 4 persons

- * Braised Fish Maw Soup with Assorted Dried Seafood
- * Wok-fried Prawns in Spicy Sauce
- * Braised Whole Grouper with Garlic and Parsley
- * Smoked Crispy Chicken with Supreme Tea Leaf
- * Clear Soup of Vegetable with Fresh Tomato
- * Daily Dessert

4 位用 C 餐

雞蓉蟹肉瑤柱燕窩羹
古法原隻鮮鮑鵝掌煲
芙蓉黃金蝦
瓦煲鹹肉芥菜煎煮海石斑
南乳脆皮妙齡乳鴿
楊枝甘露

4位用 \$2688 for 4 persons

- * Braised Bird's Nest Soup with Minced Chicken, Crab Meat and Conpoy
- * Braised Whole Abalone with Goose in Casserole
- * Golden Prawns with Salty Egg Yolk and Sauteed Fresh Milk
- * Braised Grouper with Salty Pork and Vegetables in Clay Pot
- * Roasted Baby Pigeons with Preserved Bean Curd Flavor
- * Chilled Mango Cream Soup with Pomelo and Sago

上海美食 Shanghainese Starters

花雕醉雞 Chilled Chicken in Hua Diao Wine	\$148
鎮江小排骨 Stewed Spare Ribs with Black Vinegar	\$128
蔥油海蜆頭 Jelly Fish with Spring Onions	\$128
鎮江餠肉 Pork Terrine	\$128
三寶烤麩 Wheat Gluten with Black Fungus and Bamboo Shoots	\$108
美味燻魚 Smoked Fish in Sweet Soy Sauce	\$128

湯 Soup

上海酸辣湯(每位 per person) Hot and Sour Soup	\$88
砂鍋雲吞雞 (半隻 half) Chicken Broth with Pork Dumplings and Vegetables	\$308

小炒 Signature Dishes

黃金蝦球 Pan-fried Prawns with Salty Egg Yolk	\$368
松子桂魚 Deep-fried Mandarin Fish with Sweet and Sour Sauce	\$308
外婆紅燒肉 Braised Pork Belly with Egg	\$188
京蔥爆牛肉 Sautéed Sliced Beef with Spring Onions	\$188
金銀炒鱈糊 Sautéed Eel Fillet with Bean Sprouts and Chives	\$188
香蔥油淋雞 (半隻 half) Deep-fried Chicken Topped with Scallion and Chili Sauce	\$238
上海回鍋肉 Stir-fried Sliced Pork with Tianjin Cabbages	\$188
走油小元蹄 Braised De-boned Pork Knuckle	\$218

蔬菜 Vegetables Dishes

雪菜毛豆百頁 Stir-fried Bean and Bean Curd Sheets with Preserved Vegetables	\$158
冬菇百頁小棠菜 Braised Shanghai Cabbages with Black Mushrooms and Bean Curd	\$158
金華火腿津白 Braised Tianjin Cabbages with Yunnan Ham	\$168
木耳淮山炒秋葵 Sautéed Okra, Black Fungus and Yam	\$168

上海風味點心 Shanghainese Dim Sum

南翔小籠飽 (4 隻 pieces) Steamed Pork Dumplings	\$78
鮮肉鍋貼 (4 隻 pieces) Pan-fried Pork Dumplings (Guo Tei)	\$78
菜肉餛飩 (6 隻 pieces) Pork Wonton in Soup	\$78
上海生煎飽 (3 隻 pieces) Pan-fried Pork Buns	\$78

飯、麵 Rice and Noodles

上海老炒飯 Fried Rice with Yunnan Ham and Salty Egg Yolk	\$198
上海粗炒麵 Fried Shanghai Noodles with Shredded Pork and Vegetables	\$158
豬扒湯麵 Noodles in Soup with Pork Chop	\$98
上海擔擔麵 Tan Tan Spicy Noodles in Soup	\$78