

夏季精选 SUMMER SELECTION

| 海宝老黄瓜盅 | Double Boiled Seafood Treasure Soup Old Cucumber in Bamboo Cup | per person | 38 |
|----------|--|------------|-----|
| 海胆酱焗龙虾 | Baked Half Lobster Sea Urchin Sauce, Chinese Yam Paste | per person | 60 |
| 鸳鸯南非鲍鱼 | Braised Two Kinds South African Abalone Water Cress, Oyster Sauce | per person | 138 |
| 松露煎带子炒蛋白 | Pan-Fried Scallop Truffles, Egg White | | 88 |
| 凉瓜炆黑猪排骨煲 | Stewed Kurobuta Pork Ribs Bitter Gourd, Black Bean Sauce | | 42 |
| 海鲜焗南瓜饭 | Baked Fried Rice, Seafood in Golden Pumpkin | | 42 |

| 蒸 | STEAMED | |
|----------|---|----|
| 金粉鲜虾墨鱼饺 | Squid Ink Seafood Dumpling Summer Selection | 12 |
| 荷叶虫草花棉花鸡 | Fish Maw, Chicken Aweto Flowers in Lotus Leaf Summer Selection | 12 |
| 龙虾鲜虾饺 | Lobster Dumpling Prawn, Pine Nut, Caviar | 15 |
| 瑶柱烧卖 | Conpoy Siu Mai Prawn, Pork, Mushroom | 12 |
| 川式红油抄手 | Szechuan Spicy Dumpling Prawn, Chicken | 12 |
| 蜜汁叉烧包 | Char Siu Bun | 10 |
| 松菇鲜菌素粉果 | Wild Mushroom Dumpling Shimeji Mushroom, Eryngii Mushroom | 10 |
| 原只鲍鱼珍珠鸡 | Sticky Rice Lotus Leaf Baby Abalone, Chicken, Duck, Mushroom, Conpoy | 15 |

DIM SUM

LUNCH ONLY

精制点心

| 精制点心 | DIM SUM | |
|------|------------|--|
| | LUNCH ONLY | |

煎炸烤 FRIED AND BAKED

| 香焗鳗鱼盏 | Baked Eel Tart Summer Selection | 12 |
|---------|--|----|
| 雪菜鸭松芋饺 | Deep Fried Yam Puff Shredded Duck, Preserved Vegetable Summer Selection | 12 |
| 香煎萝卜糕 | Pan-Fried Turnip Cake Conpoy, Dried Shrimp | 12 |
| 荔枝虾圆 | Deep Fried Prawn Ball Lychee, Wasabi Sauce | 12 |
| 松子叉烧菠萝包 | Baked Char Siu Bao Pine Nut | 11 |
| 松露素春卷 | Vegetable Spring Roll Black Truffle Sauce | 11 |
| 酥皮蛋挞仔 | Baked Mini Egg Tart | 9 |
| 原只鲍鱼鸡粒酥 | Baked Abalone Tart Chicken, Mushroom | 26 |

前菜小食 APPETISER

| 8 | 酥炸田鸡腿 | Deep-Fried Frog Leg Shichimi | 38 |
|----|-------|---|----|
| | 软壳蟹沙拉 | Soft Shell Crab Oriental Salad | 38 |
| | 桂花生菜包 | Crab Meat in Lettuce Wrap Conpoy, Egg | 38 |
| GF | 蒜茸炸鸡柳 | Deep-Fried Chicken Fillet Plum Sauce | 28 |
| | 锦绣玉鸳鸯 | Oriental Salad Roasted Duck, Chicken, Fresh Fruits, You Tiao | 60 |
| | 椒盐墨鱼须 | Salt and Pepper Octopus | 26 |
| GF | 黑醋小云耳 | Organic Fungus Duo Balsamic Vinegar | 22 |
| GF | 话梅小番茄 | Chilled Cherry Tomato Sour Plum Juice | 22 |
| V | 镇蜜猴头菇 | Deep-Fried Monkey Head Mushroom Vinegar Honey Sauce | 22 |

明炉烧烤 BARBECUE

| 金陵片皮乳猪 - 两食 (24小时前预订) | Barbecued Whole Suckling Pig 24-hour advance order required Crispy Skin, Homemade Pancake Baked Suckling Pork, Garlic Sauce | 488 |
|--------------------------|---|------------|
| 北京片皮鸭 | Peking Duck Homemade Pancake, Cucumber, Spring Onion, Corn Biscuit | 138 |
| 桂花黑猪肉叉烧 | Barbecued Iberico Pork Osmanthus Flower Honey | 38 |
| 金牌脆皮烧肉 | Crispy Roast Pork Belly | 32 |
| 港式挂炉烧鸭 | Hong Kong Style Crispy Roast Duck Plum Sauce | 52 half |
| 烟熏茶皇鸡 | Smoked Chicken Jasmine Tea Leaves | 38 half |
| 脆皮吊烧鸡 | Roasted Crispy Chicken | 38 half |

炖汤燕窝 BIRD'S NEST AND SOUP

| 8 | 沉鱼落雁 燕窝-花胶-螺头 石斑鱼-人参-瑶柱 红枣-桂圆肉-枸杞 | Chen Yu Luo Yan Bird's Nest, Fish Maw, Sea Whelk, Garoupa, Ginseng, Conpoy, Red Dates, Dried Longan, Wolfberries | 68 |
|---|---|--|-----|
| 8 | 气宇轩昂 南非鲍-安心鸡-海参 鹿筋-玛卡-肉苁蓉 熟附子-党参-云苓-枸杞 | Qi Yu Xuan Ang Abalone, An Xin Chicken, Sea Cucumber, Venison Tendon, Maca, Cistanche Herb, Fuzi, Dang Shen, Poria Root, Wolfberries | 68 |
| | GF 黄汤花胶官燕 | Braised Superior Bird's Nest Fish Maw, Conpoy, Coriander | 88 |
| 5 | 安心鸡炖羊肚菌官燕 | Double-Boiled Superior Bird's Nest Morel Mushroom, An Xin Chicken | 88 |
| | 金箔龙虾捞官燕 | Braised Superior Bird's Nest Lobster | 128 |
| | 冬虫夏草佛跳墙 | Mini Buddha Jumps Over The Wall 30 minutes preparation time Cordyceps, Dried Abalone, Bird's Nest, Fish Maw, Sea Cucumber, Conpoy, Sea Whelk | 198 |

汤羹 SOUP AND BROTH

| 8 | GF 花胶炖螺头 | Double-Boiled Sea Whelk and Fish Maw Soup | 42 |
|----|-----------|---|----|
| GF | 东星斑花胶炖鱼骨汤 | Double-Boiled Star Garoupa Soup Fish Maw, Fish Cartilage Broth | 42 |
| | 海宝炖金瓜盅 | Double-Boiled Sea Treasure Soup Live Prawn, Crab Meat, Pumpkin | 42 |
| | 西湖牛肉羹 | Beef Soup Tomato, Mushroom, Coriander | 30 |
| | 海鲜酸辣汤 | Hot and Sour Seafood Soup | 30 |
| | 竹筒炖野菌斋汤 | Double-Boiled Mushroom Soup Morel Mushroom, Bamboo Pith, Yellow Fungus, White Fungus | 28 |

鲍鱼海味 ABALONE AND DRIED SEAFOOD

| 蚝皇澳洲十头干鲍 | Braised 10-Head Dried Australian Abalone Supreme Oyster Sauce | 398 |
|-------------|--|-----|
| 蚝皇两头墨西哥鲍鱼 | Braised 2-Head Mexican Abalone Supreme Oyster Sauce | 298 |
| 🛑 蚝皇南非十八头干鲍 | Braised 18-Head South African Abalone Supreme Oyster Sauce | 198 |
| 🛑 古法扣澳洲三头鲍鱼 | Braised 3-Head Australian Abalone Supreme Oyster Sauce | 88 |
| 夏宫五宝荟萃 | Braised Sea Treasure Abalone, Sea Cucumber, Fish Maw, Goose Web, Shiitake Mushroom | 88 |
| 花胶扣辽参 | Braised Superior Sea Cucumber Fish Maw, Supreme Oyster Sauce | 68 |
| 蚝皇四头南非鲍鱼 | Braised 4-Head South African Abalone Supreme Oyster Sauce | 68 |
| 七头南非鲍鱼扣花菇 | Braised 7-Head South African Abalone Shiitake Mushroom, Supreme Oyster Sauce | 48 |

游水海鲜 LIVE SEAFOOD

| 笋壳鱼 | <u>≜</u> So | on Hock | per 100g 14 |
|------|-------------|--|---------------------|
| 龙虎珠 | Æ Pea | rl Garoupa | per 100g 1 4 |
| 东星3 | 妊 Ea: | t Star Garoupa | per 100g 26 |
| 多宝的 | 鱼 Tu | bot | per 100g 26 |
| 烹饪方式 | 式 CH | OICE OF PREPARATION | |
| 清 | | amed Hong Kong Style erior Soya Sauce | |
| 油〉 | | ep-Fried erior Soya Sauce | |
| 豉汁养 | | amed ck Bean Sauce | |
| 甜酸 | | ep-Fried eet and Sour Sauce | |

游水海鲜 LIVE SEAFOOD

| per 100g 13 | Live Prawn | 生虾 |
|--------------------|-------------------------|-------|
| | CHOICE OF PREPARATION | 烹饪方式 |
| | Poached | 白灼 |
| | Drunken | 醉翁 |
| | Salt and Pepper | 椒盐 |
| | King Soya Sauce | 豉油皇煎焗 |
| | | |
| per 100g 15 | Live Crab | 肉蟹 |
| | CHOICE OF PREPARATION | 烹饪方式 |
| | Black Pepper | 黑胡椒 |
| | Chili Sauce | 辣椒酱 |
| | Ginger and Spring Onion | 姜葱炒 |
| | Crispy Garlic and Chili | 避风塘 |
| | | |
| per 100g 26 | Live Lobster | 龙虾 |
| | CHOICE OF PREPARATION | 烹饪方式 |
| | Garlic | 蒜蓉蒸 |
| | Supreme Stock | 上汤焗 |
| | Black Bean Sauce | 豉椒焗 |

姜葱焗 Ginger and Spring Onion

海中珍 SEAFOOD

| 杏香脆米焗龙虾 | Deep-Fried Lobster Almond Flakes, Crispy Rice | per person 50 |
|--------------------|---|---------------|
| 秋耳蒸笋壳球 | Steamed Soon Hock Fungus, Red Date | per person 30 |
| 局酿鲜蟹盖 | Baked Stuffed Crab Shell Crab Meat, Mushroom, Onion | per person 30 |
| GF 黑鱼子花雕 蛋白蒸龙虾球 | Steamed Lobster, Kaluga Caviar, Egg White, Chinese Hua Diao Wine | 128 |
| 鸳鸯双味虾球 | Prawn Two Ways Wasabi Mayonnaise Salted Egg Yolk, Cereal | 52 |
| 酱爆鳄鱼肉 | Wok-Fried Farmed Crocodile Homemade Spicy Sauce | 52 |
| 蒜茸凤尾生虾 蒸酿玉环 | Steamed Stuffed Yellow Zucchini Live Prawn, Garlic | 52 |
| XO酱带子炒芦笋 | Wok-Fried Australian Scallop Asparagus, XO Sauce | 62 |

肉类 POULTRY, BEEF AND PORK

| GF 香莧 | 煎黑豚肉 | Pan-Fried Kurobuta Pork p Asparagus | er person 28 |
|---|--|---|---------------|
| 煎 | 封羊仔扒 | Pan-Fried Lamb Chop p Assorted Vegetables | er person 28 |
| GF 酸 | 汤和牛片 | Poached Wagyu Beef Enoki Mushroom, Preserved Vegetable | per person 28 |
| 干爆 | 辣子鸡丁 | Spicy Free-Range Chicken | 36 |
| 腊肠 | 鲍鱼鸡煲 | Chicken Claypot Abalone, Chinese Sausage | 52 |
| 唐 | · | Sweet And Sour Kurobuta Pork – Choice of crispy or tradition Pomegranate | onal 38 |
| (二) 一 一 一 一 一 一 一 一 一 一 一 一 一 一 一 一 一 一 一 | 椒牛仔粒 | Wok-Fried Angus Beef Asparagus, Black Pepper Sauce | 52 |
| 芥兰 | 炒鹿仔肉 | Wok-Fried Venison Hong Kong Kai Lan | 52 |

蔬菜素食豆腐 VEGETABLE AND VEGETARIAN

| | 蟹肉菠菜豆腐 | Braised Homemade Bean Curd Crab Meat, Spinach | 48 |
|----------|---------|--|----|
| GF | 五彩南瓜焗金菌 | Baked Stuffed Pumpkin Shimeji Mushroom, Shiitake Mushroom, Enoki Mushroom Sugar Snap Pea, Broccoli | 42 |
| | 火腩炒四季豆 | Stir-Fried French Bean, Roasted Pork | 36 |
| GF | 云耳浓汤枸杞菜 | Braised Superior Soup, Wolfberries Leaves Duo Fungus | 36 |
| V | 竹笙豆腐西生菜 | Braised Bean Curd Bamboo Pith, Lettuce | 36 |
| V | 田园翠玉瓜 | Wok-Fried Zucchini Lotus Root, Water Chestnut, Baby Corn | 36 |
| V | 淮山炒什蔬 | Sautéed Fresh Chinese Yam Ginkgo Nut, Cashew Nut, Lily Bulb, Sugar Snap Pea | 36 |
| a lan ka | 佛砵酸甜茄丁 | Fried Eggplant Yam Ring, Sweet And Sour Sauce | 36 |

and market

饭面 RICE AND NOODLE

| XO酱龙虾带子炒饭 | Lobster Fried Rice Scallop, XO Sauce | 98 |
|--------------|--|----|
| 滑蛋海鲜煎生面 | Seafood Crispy Noodle Garoupa Fish, Scallop, Prawn, Egg Sauce | 60 |
| 🌍 蛋白干贝蟹肉糙米炒饭 | Fried Brown Rice Crab Meat, Conpoy, Egg White | 48 |
| 瓦煲金蒜和牛松炒饭 | Wagyu Beef Garlic Fried Rice | 48 |
| 生炒糯米饭 | Wok Fried Glutinous Rice, Assorted Meat, Dried Shrimp | 42 |
| 💿 虾茸松菇干烧伊面 | E-Fu Noodle Prawn, Shimeji Mushroom | 42 |
| 金针菇斑球炒鱼茸面 | Fish Noodle Garoupa Fish, Enoki Mushroom | 42 |
| 榄菜素粒糙米炒饭 | Brown Rice Pine Nut, Corn, Chinese olive, Kai Lan | 42 |

甜品 DESSERT

| 椰皇杏汁炖官燕 | Double-Boiled Superior Bird's Nest Almond Cream, Young Coconut | 88 |
|-----------|---|----|
| 白果蛋白杏仁茶 | Almond Cream Gingko Nut, Egg White | 13 |
| 杨枝甘露 | Mango Pomelo Sago | 13 |
| 芦荟香茅冻 | Chilled Lemongrass Jelly Aloe Vera, Lime | 13 |
| 龟苓膏 | Chilled Herbal Jelly | 13 |
| 冻南北杏川贝炖雪梨 | Chilled Pear Soup Almond, Chuanbei | 13 |
| 豆奶布丁 | Chilled Soya Pudding | 13 |
| 红枣煎堆仔 | Sesame Ball Red Date Paste | 13 |