

\$48 Per Person
(Minimum 2 Persons)
For Lunch Only

脆皮烧鸭，樱花虾烧卖拼芥末松菇

Roasted Crispy Duck, Steamed Siew Mai with Sakura
Prawn accompanied with Deep-fried Honshimeiji
Mushroom with Wasabi Sauce

精选炖汤

Chef Special Double-boiled Soup

梅菜蒸巴丁鱼扒

Steamed Fillet of Pa Ting Fish with Mui Choy
in Superior Soya Sauce

金鲍仔海参时蔬

Braised Seasonal Vegetables with Baby Abalone and Sea Cucumber

鹅肝黑椒海鲜炒饭

Fried Rice with Assorted Diced Seafood,
Black Pepper and Foie Grass Sauce

精美甜品

Sweet Temptation



\$58 Per Person
(Minimum 2 Persons)

芋香金衣带子，菜脯萝卜糕拼三层烧肉
Crispy Stuffed Scallop with Salted Egg Yolk,
Fried Carrot Cake with Preserved Radish
accompanied with Roasted Crispy Pork Cube

云龙耳蟹肉蛋白中鲍翅
Braised Baby Superior Shark's Fin with Crab Meat
and Cloud Fungus

黑果酱煎鲈鱼扒
Pan-fried Fillet of Sea Perch with Buah Keluak Sauce

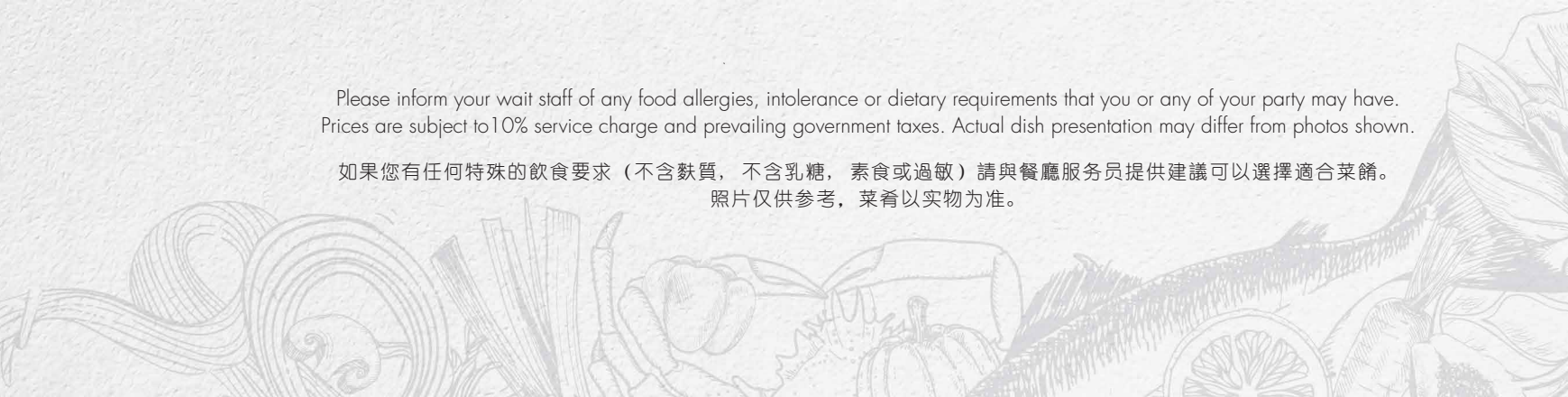
芦笋双菇炒虾球
Sautéed Fresh Prawn with Asparagus
and Twin Mushrooms

肉酱鲍鱼仔鱼茸面
Stewed Fish Paste Noodle with Petite Abalone
in Minced Meat Sauce

精美甜品
Sweet Temptation

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如果您有任何特殊的飲食要求（不含麩質，不含乳糖，素食或過敏）請與餐廳服務員提供建議可以選擇適合菜餚。
照片仅供参考，菜肴以实物为准。



\$78 Per Person
(Minimum 2 Persons)

伦敦鸭，黄金软壳蟹拼云耳凉拌鲍鱼仔

Roasted Crispy London Duck, Fried Soft Shell Crab with Salted Egg Yolk
accompanied with Chilled Petite Abalone with Cloud Fungus

鲨鱼骨汤炖中鲍翅

Double-boiled Baby Superior Shark's Fin with
Shark's Bone Cartilage Soup

港式蒸深海鲈鱼扒

Steamed Fillet of Sea Perch with Superior Soya Sauce

金杯红酒炒黑豚肉粒

Stir-fried Kurobuta Pork Cube with Leek and
Red Wine Sauce in Golden Cup

豉汁白菜苗生虾带子焖鸳鸯米粉

Stewed Vermicelli with Live Prawn, Fresh Scallop, Baby Cabbage
and Black Bean Sauce

精美甜品

Sweet Temptation



\$268 Per Table
For Table of 4 Persons

北京烤鸭
Roasted Crispy Peking Duck

木瓜螺炖中鲍翅
Double-boiled Baby Superior Shark's Fin Soup with Melo Melo

黑松露老虎虾
Pan-fried Tiger King Prawn with Black Truffle Sauce

剁椒云耳豆腐蒸巴丁鱼
Steamed Pa Ting Fish with Beancurd, Fresh Chili and Bean Sauce

鲜百合龙葵菇扒西兰花
Braised Broccoli with Portobello Mushroom and Fresh Lily Bulb

脆米干贝火鸭粒砂煲饭
Fried Rice with Diced Duck Meat and Dried Scallop
topped with Crispy Rice served in Claypot

精美甜品
Sweet Temptation

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\$488 Per Table
For Table of 8 Persons

北京鴨
Roasted Crispy Peking Duck

鮑魚魚鰾枸杞燉湯
Double-boiled Abalone Soup with Fish Maw and Wolfberries

干煎老虎蝦
Pan-fried Tiger Prawn with Superior Soya Sauce

金銀蒜蒸鮭魚扒
Steamed Fillet of Sea Perch with Minced Garlic
in Superior Soya Sauce

家鄉帶子豆腐
Braised Homemade Beancurd with Fresh Scallop
and Minced Meat Sauce

干爆黑椒姜蔥炒鹿肉
Stir-fried Venison with Spring Onion and Black Pepper Sauce

火鴨絲銀芽香煎生面
Fried Crispy Noodle with Shredded Duck Meat and Bean Sprout

精美甜品
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\$598 Per Table
For Table of 10 Persons

黑松露伦敦鸭

Roasted London Duck with Black Truffle Sauce

鲍参翅肚羹

Braised Baby Superior Shark's Fin with Shredded Abalone,
Fish Maw and Sea Cucumber

姜丝陈皮蒸笋壳鱼

Steamed Marble Goby with Shredded Ginger and Orange Peel

药膳花雕醉酒生虾

Poached Live Prawn with Chinese Wine and Herbs

西施脆皮带子伴西兰花

Pan-fried Crispy Scallop with Plum Sauce accompanied with Broccoli

蒜香云耳炒芦笋

Stir-fried Asparagus with Cloud Fungus and Minced Garlic

X.O. 酱猪颈肉面卜

Stewed Mee Pok with Pork Collar in X.O. Sauce

精美甜品

Sweet Temptation



\$698 Per Table
For Table of 10 Persons

芋香金衣带子拼脆皮烧肉

Crispy Stuffed Scallop with Salted Egg Yolk and Yam
accompanied with Roasted Crispy Pork Cube

当归脆皮烧鸭

Roasted Crispy Duck with Angelica Herb

塘心黑蒜海参炖中鲍翅

Double-boiled Baby Superior Shark's Fin Soup with
Sea Cucumber and Organic Black Garlic

鱼子芥末虾球

Crisp-fried Prawn with Wasabi Salad Cream and Fish Roe

潮式蒸老虎斑

Steamed Live Tiger Garoupa in Teochew Style

松露酱双菇炒时蔬

Stir-fried Seasonal Vegetables with Twin Mushrooms
and Truffle Sauce

鲍鱼仔瑶柱炒饭

Fried Rice with Petite Abalone and Dried Scallop

雪燕杨枝甘露

Chilled Mango, Sago and Pomelo with
Tian Shan Bird's Nest

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\$838 Per Table
For Table of 10 Persons

金陵片皮乳猪
Roasted Golden Suckling Pig

浓汤花胶炖中鲍翅
Double-boiled Baby Superior Shark's Fin Soup
with Fish Maw and Sea Whelk

彩椒淮山炒虾球
Stir-fried Fresh Prawn with Capsicum and Chinese Yam

豆酥蒸笋壳鱼
Steamed Soon Hock Fish with Crispy Soya Bean Crumb
in Superior Soya Sauce

金鲍仔花菇豆腐时蔬
Braised Homemade Beancurd with Baby Abalone,
Shiitake Mushroom and Seasonal Vegetables

黄金麦片炒猪件
Fried Piglet with Golden Cereal Oat

梅香咸鱼鸡粒腊味煲饭
Traditional Steamed Claypot Rice with Chinese Sausages,
Diced Chicken and Salted Fish

雪燕杏仁茶
Double-boiled Almond Cream with Tian Shan Bird's Nest



\$1188 Per Table
For Table of 10 Persons

烧猪骨

Roasted Rack of Suckling Pig

羊肚菌佛跳墙

Double-boiled Mini Buddha Jump Over the Wall
with Morel Mushroom

香草奶油老虎虾

Pan-fried Tiger Prawn with Chef's Special Pesto Sauce

潮式蒸红斑

Steamed Live Red Garoupa in Teochew Style

盐焗酿鸡腿

Baked Stuffed Chicken Drumstick with Rock Salt

腊味炒芥兰

Stir-fried Hong Kong Kai Lan with Chinese Sausage

鸡油花雕澳洲带子蛋白蒸面线

Steamed Mian Xian with Australian Fresh Scallop,
Chinese Wine and Egg White

精美甜品

Sweet Temptation

榴莲煎堆

Deep-fried Sesame Ball with Durian

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\$1688 Per Table
For Table of 10 Persons

金陵片皮乳猪
Roasted Golden Suckling Pig

石锅鲨鱼骨汤干捞中鲍翅
Double-boiled Baby Superior Shark's Fin with Shark's Bone
Cartilage Soup served in Hot Stone Pot

黑果酱香煎龙虾仔
Pan-fried Baby Lobster with Buah Keluak Sauce

港式蒸东星斑
Steamed Dong Xing Garoupa with Superior Soya Sauce

鲍汁三头鲍伴刺参
Braised Whole 3-Head Abalone with Sea Cucumber in Abalone Sauce

黄金猪件
Deep-fried Piglet with Salted Egg Yolk

香煎鹅肝伴麻辣面
Stewed Mala Noodle accompanied with
Pan-fried Foie Gras

菊花枸杞炖燕窝
Double-boiled Superior Bird's Nest and Wolfberries with Chrysanthemum

榴莲煎堆
Deep-fried Sesame Ball with Durian

