

名厨 介绍



CHEF'S SIGNATURES

酒香加拿大生蚝，蛙鱼子，
日式柚子生抽
Chilled Fanny Bay oysters in hua diao
wine, ikura, bonito shoyu
24
3 pieces

火焰蜜汁香橙骨
Flambé wok-fried pork ribs, citrus
orange glaze, almond flakes
24

谭公海参煲
Braised sea cucumber, minced pork,
leek in stone pot
38

经典滋味骨
Slow-braised pork ribs, mantou bun
34

金丝奶皇龙虾
Deep-fried lobster, egg floss, asparagus,
Asian cream sauce
38 half lobster

酱爆龙穿风，炸姜丝
Stir-fried chicken wings stuffed with
prawn paste, Thai basil
38

番茄蟹肉鱼子酱
Roma tomatoes, crab meat, ikura,
yuzu dressing
18
3 pieces

剁椒醋香灼九孔鲍鱼
Poached abalone, spinach, glass
noodles, pickled chillies and garlic
sauce
16
1 piece

松露三头鲍伴花胶
Braised three-head abalone, fish maw,
black truffle, broccoli
88 per person

东坡肉拼八头鲍鱼伴西兰花
Braised pork belly with eight-head
abalone, broccoli
68

荷香蚝皇野菌烩牛肩
Braised beef short ribs, wild
mushrooms, spicy sauce in lotus leaf
68

古法原盅刺参三头鲍佛跳墙
Buddha jumps over the wall
788 per serving for 5 guests
1,488 per serving for 10 guests
二度 Second serving

*需三天前预定
Please order three days in advance prior to dining

满福苑火锅套餐
Man Fu Yuan premium steamboat
188 per person (min 2 persons)

*需三天前预定
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单

À LA CARTE

点



开胃菜

APPETISERS

厨师三拼盘（古法金砖烤腩肉；番茄蟹肉鱼子酱；
洛神花酱，脆虾球）

Chef's Specialty Combination

Roasted crispy duroc pork belly, mustard sauce; Roma tomatoes, crab meat, ikura, yuzu dressing; Deep-fried prawn with roselle sweet and sour sauce

18 per serving

海蛰头凉拌冻鲍鱼

Chilled baby abalone, jellyfish head

18 per serving

肉松皮蛋冻豆腐

Century egg, cold tofu, chicken floss, superior soya sauce

18 per serving

酒香陈醋云耳脆青瓜

Marinated black fungus, vinegar, garlic, chilli sauce

15 per serving

蒜香桥底软壳蟹

Crispy soft shell crab, fried garlic, chilli, Sichuan green pepper

28 per serving

田园酸辣脆萝卜

Marinated pickled radish, spicy sweet vinegar

16 per serving



烧腊

ROASTS

全体腊味糯米猪

Roasted suckling pig, sausages,
glutinous rice

420 whole pig

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大红全体乳猪

Roasted suckling pig

380 whole pig

*需三天前预定

Please order three days in advance prior to dining

蜜汁豚肉叉烧皇

Honey-glazed barbecued duroc pork belly

28 per serving

古法金砖烧腩肉

Roasted duroc pork belly, honey mustard,
brown sugar

22 per serving

粤式烧味

Man Fu Yuan roast platter

双拼盘

烧肉和油鸡

Duo platter

Roast pork; soya sauce chicken

32 per serving

三拼盘

叉烧, 烧肉和油鸡

Trio platter

*Honey-glazed barbecued pork; roast pork;
soya sauce chicken*

48 per serving

豉油玫瑰露樱花鸡

Braised sakura chicken, soya sauce,
rose dew wine

26 | 48

Half Whole

西湖龙井茶皇鸭

Signature smoked duck, West Lake
Longjing tea leaves

42 | 80

Half Whole

京式片皮脆鸭件

Peking duck, homemade sauce, leek,
crepe & condiments

78 whole duck

二度

Second serving

Choice of:

姜葱

Ginger, scallion

甘香

Lemongrass, chilli, shrimps, shallots

鸭松

Diced duck, pine nuts, lettuce

椒盐

Salt & Pepper

15



名厨足料老火汤

Daily soup
13 per person

麻辣海鲜酸辣羹

Hot and sour seafood soup
16 per person

椰皇茶树菇桃胶螺头鸡汤

Double boiled sakura chicken, whelk, poplar mushroom, peach collagen in coconut husk
28 per person

锦上添花功夫汤

Double boiled sakura chicken, abalone, maca, morel mushrooms in a tea pot
38

金盅龙皇带子羹

Lobster and scallop bisque with crab meat in pumpkin bowl
48 per person



活海鲜

LIVE SEAFOOD

波士顿龙虾

Boston lobster
Seasonal pricing

龙虾

Lobster
22 per 100g
Minimum order of 300g

生虾

Live prawns
12 per 100g

东星斑

Star garoupa fish
27 per 100g

笋壳

Marble goby fish
14 per 100g

老虎斑

Tiger garoupa fish
16 per 100g

雪鱼件

Chilean cod fish
26 per 100g

上汤焗

Superior stock

绍酒姜葱煮

Stir-fried, ginger scallion, Chinese wine

港式蒸

Steamed, Hong Kong-style, soya sauce, scallion, ginger

黑蒜蒸

Steamed, Yunnan black garlic

蒜茸蒸

Steamed, minced garlic

豉汁蒸

Steamed, black bean paste

油浸

Deep-fried

潮州蒸

Steamed, Teochew-style, tofu, tomato, preserved vegetables

剁椒蒸

Steamed, pickled chilli, garlic sauce

陈年米酒雪菜蒸

Steamed, preserved vegetables, Chinese rice wine



海鲜

SEAFOOD

X.O. 芦笋双菇炒带子

Wok-fried asparagus, shimeiji mushrooms, enoki mushrooms, scallops, X.O. sauce

38 per serving

柱侯酱蒜子焖雪鱼柳

Hot stone pot braised cod fish with garlic, ginger, mushrooms

38 per serving

鱼籽芥茉虾

Deep-fried prawns, wasabi-aioli, tobiko

30 per serving

酱爆甘香鲜斑柳

Stir-fried grouper fillet, lemon grass, gam xiang sauce

38 per serving

麻香酸菜金液浸顺壳

Poached marble goby fish, green peppercorns, chilli, salted vegetables broth

Seasonal pricing



家禽.猪肉.牛肉.鸭

CHICKEN. PORK. BEEF. DUCK

黑椒特级牛柳粒

Stir-fried beef cubes, black pepper sauce, garlic chips

36 per serving

波罗荔枝咕嚕肉

Sautéed pork, sweet and sour sauce, pineapple, lychee

28 per serving

爆炒豆斑酱樱花鸡丁

Sautéed chicken, dried chilli, cashew nuts

26 per serving

黄焖翠绿蚝酿豚肉丸

Duo-cooked minced dried oyster meatball, Beijing-style superior stock

22 per serving

麻味川酱牛柳

Stir-fried beef tenderloin, ginger, scallion, Sichuan chilli sauce

32 per serving

荷香松露八宝鸭

莲子, 冬菇, 白果, 马蹄, 蚝豉, 烧肉, 虾米, 栗子

Steamed whole boneless duck, lotus seeds, mushrooms, ginkgo nuts, water chestnuts, dried oysters, roasted pork, dried shrimps, chestnuts

78 whole duck

*需三天前预定

Please order three days in advance prior to dining



时蔬. 豆腐

VEGETABLES. BEAN CURD

金针菇扒黄金豆腐

Braised beancurd, enoki mushrooms, wolfberries

26 per serving

金银蛋浸菠菜

Poached spinach, shimeiji mushrooms, century egg, salted egg, egg white broth

26 per serving

鸡肉松, 虾干碎松四季豆

Stir-fried haricot beans, shrimps, chicken floss

26 per serving

川式豚肉麻婆豆腐

Braised beancurd with minced pork in Sichuan-style

26 per serving

石锅渔香茄子煲

Braised eggplant, minced pork, spicy soybean sauce in stone pot

28 per serving

瑶柱蟹肉扒胜瓜

Braised angled luffa, crab meat, dried scallops

28 per serving

每日时蔬

蒜茸炒, 生炒, 姜汁炒, 蚝油

Seasonal vegetables

Wok-fried with a choice of garlic, ginger sauce or oyster sauce

22 per serving



饭. 粉面

RICE. NOODLES

蟹肉带子蛋白炒饭

Wok-fried rice, crab meat, scallops, egg white

32 per serving

瑶柱金菇焖伊面

Conpoy ee-fu noodles, braised enoki mushrooms

28 per serving

经典干炒牛河

Wok-fried flat rice noodles, beef

28 per serving

香口海鲜脆生面

Crispy egg noodles, braised seafood

32 per serving

桂花豚肉炒面线

Fried vermicelli, shredded barbequed pork, silver sprouts, yellow chives

28 per serving

甘香海鲜墨汁鱼茸面

Stir-fried squid ink fish noodles, prawns, scallops, fish, lemongrass sauce

32 per serving

腊味五谷米炒饭

Wok-fried five-grain fried rice, Cantonese cured meats, vegetables

26 per serving

金汤龙虾焖脆饭

Braised lobster, crispy rice, pumpkin bisque

38 per serving



素菜肴

VEGETARIAN

百合银杏扒白玉豆腐

Braised bean curd, lily buds, ginkgo nuts, seasonal vegetables

15 per person

椒盐香口菘菇豆根

Crispy shimeiji mushrooms, bean curd, garlic chilli, five spice powder, salt & pepper

15 per person

金盅羊肚菌羹

Pumpkin soup, morel mushrooms

24 per person

杞子竹笙菘菇扒芦笋

Braised asparagus, shimeiji mushrooms, bamboo pith, wolfberries

15 per person

芥兰橄榄菜素肉五谷炒饭

Wok-fried five-grain rice, Chinese kale, olives, vegetables

13 per person



甜品

DESSERT

金柑杏汁炖金丝燕

Double-boiled premium bird's nest,
almond cream, preserved mandarin
orange
88 per person

冰花炖燕窝

Double-boiled superior bird's nest, rock
sugar
Served warm or chilled
56 per person

夏日杨枝冻甘露

Chilled cream of mango, sago pearls,
pomelo
13 per person

香菊八宝花茶，桃胶，汤圆

Eight treasures tea, ginkgo nuts, peach
collagen, glutinous sweet dumplings
13 per serving

蓝花椰香桂花糕

Butterfly pea flower, coconut,
osmanthus jelly, goji berries
16 per serving
6 pieces

桃胶野蜜龟苓膏

Chilled herbal jelly, honey, peach
collagen
15 per person

紫薯流沙球

Deep-fried purple sweet potato
custard ball
16 per serving
6 pieces

香口红糖锅盔

Chinese brown sugar bread
16 per serving

芦荟椰果冻

Chilled coconut jelly, aloe vera
18 per person

精美水果拼

Tropical fruits platter
15 per person

