

飯麵 RICE AND NOODLES

杜小月櫻花蝦炒飯 <i>Taiwanese Dried Sakura Shrimp Fried Rice with Diced Barbecued Pork and Pumpkin</i>	168
銀芽肉絲炒麵 <i>Crispy Egg Noodle with Shredded Pork and Bean Sprouts</i>	168
鮑汁雞粒炆飯 <i>Braised Chicken Fried Rice with Diced Mushrooms, Mixed Vegetables and Spring Onions in Abalone Sauce</i>	168
富貴炒飯 <i>Egg White Fried Rice with Minced Pork, Preserved Vegetables and Pumpkin Seeds</i>	168

小食 SNACK

陳醋海蜇 <i>Marinated Jelly Fish in Dark Vinegar Sauce with Garlic</i>	108
脆炸雲吞仔 <i>Crispy Shrimp Wontons served with Sweet and Sour Sauce</i>	88
紅燒BB鴿 <i>Deep-fried Pigeon</i>	88
蒜片牛柳粒 <i>Pan-fried Diced Angus Beef with Sliced Garlic and Black Pepper</i>	88
七味脆豆腐粒 <i>Deep-fried Diced Beancurd topped with Shichimi</i>	88

湯羹 SOUPS

花膠雪耳螺頭湯 <i>Double-boiled Sea Whelk Soup</i> <i>with Fish Maw, White Fungus, Conpoy and Pork</i>	(每位 per person)	198
蟹肉粟米羹 <i>Sweet Corn and Crabmeat Broth</i>	(每位 per person)	128
蟲草花竹筴燉北菇 <i>Double-boiled Shiitake Mushrooms</i> <i>with Bamboo Pith and Cordyceps Flower</i>	(每位 per person)	108
素酸辣羹 <i>Vegetarian Hot and Sour Soup</i>	(每位 per person)	108
豆腐粟米羹 <i>Sweet Corn and Beancurd Broth</i>	(每位 per person)	108
是日精選例湯 <i>Soup of the Day</i>	(每位 per person)	88

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XO 醬肉崧炒腸粉 <i>Stir-fried Rice Roll with Minced Pork in Homemade XO Sauce</i>		88
瑤柱海鮮粥 <i>Seafood and Conpoy Congee</i>	(每位 per person)	98
蕃茄魚湯斑骨腩烏冬 <i>Tomatoes Udon with Fish Belly & Bone</i> <i>in Superior Fish Broth</i>	(每位 per person)	128
薑蔥花膠撈粗麵 <i>Braised Thick Raw Noodle with Fish Maw, Mushroom,</i> <i>Ginger, Spring Onion and Vegetable</i>		198
XO 醬海鮮炒飯 <i>Seafood Fried Rice in XO Chili Sauce</i>		188
日本蘿蔔炒米 <i>Fried Rice Vermicelli with Japanese Turnip,</i> <i>Diced Shrimp, Bean Sprout and Barbecued Pork</i>		188
鵝肝安格斯牛崧炒飯 <i>Diced Foie Gras Fried Rice with Minced Angus Beef</i>		188

家禽 POULTRY

蘋果木煙薰豉油雞 <i>Smoke Soy Chicken in Clay Pot</i>	(Half 半隻) 224	(Whole 全隻) 448
黑松露北菇扣鵝掌 <i>Braised Goose Web with Black Truffle, Shiitake Mushrooms and Green Vegetables</i>		228
干逼牛肝菌炒雞柳 <i>Sautéed Chicken Fillet with Red Pepper and Mixed Mushrooms</i>		168
黑醋油淋雞 <i>Deep-fried Chicken Fillet served with Black Vinegar</i>		168
西檸煎軟雞 <i>Fried Chicken Fillet with Sweet Lemon Sauce</i>		148

海鮮 SEAFOOD

碧綠炒星斑球 <i>Sautéed Garoupa Fillet with Green Vegetable with Chopped Garlic</i>		398
XO 醬炒鮮蝦球 <i>Sautéed Prawn with Homemade XO Chili Sauce</i>		298
豉汁帶子蒸豆腐 <i>Steamed To-fu topped with Sliced Scallop in Black Bean Sauce</i>		298
碧綠炒帶子 <i>Sautéed Scallop with Green Vegetable</i>		298
香芒黑魚子貴妃虎蝦球 <i>Deep-fried Tiger Prawn in Mango Sauce topped with Lumpfish Caviar</i>		288
脆炸砵酒生蠔煲 <i>Deep-fried Oyster with Port Wine in Clay Pot</i>		238
紅炆星斑腩煲 <i>Stew Garoupa Fish, Roast Pork and Shiitake Mushrooms in Clay Pot</i>		228

蔬菜 VEGETABLES

海味雜菜粉絲煲 <i>Braised Glass Noodles with Conpoy, Dried Shrimp, Shredded Squid and Mixed Vegetables in Clay Pot</i>	148
竹筴扒羅漢上素 <i>Sautéed Assorted Fungus with Bamboo Pith</i>	148
竹筴雜菌燒豆腐 <i>Wok-braised Beancurd with Mixed Mushrooms and Bamboo Pith</i>	148
蒜香雜菌炒菜苗 <i>Sautéed Choi Sum and Mixed Mushrooms with Garlic</i>	148
鮑魚菇扒時蔬 <i>Blanched Seasonal Vegetable with Braised King Oyster Mushrooms</i>	128
梅菜蒸茄子 <i>Steamed Eggplant with Preserved Vegetables</i>	108
欖菜乾焗四季豆 <i>Sautéed Green Bean with Preserved Vegetables</i>	108

肉類 MEAT

祕制牛肋條 <i>Wok-braised Beef Rib in Homemade Yellow Bean Sauce with Green Vegetable</i>	368
潮式清湯坑腩 <i>“Chiu-Chow” Style Braised Beef Brisket in Consommé</i>	198
京汁牛柳條 <i>Wok-fried Sliced Beef with Spring Onions and Scallion</i>	198
黑椒牛柳煲 <i>Wok-braised Beef Fillet with Onions in Black Pepper Sauce in Clay Pot</i>	188
辣蝦米醬肉崧四季豆煲 <i>Sautéed Green Beans and Minced Pork with Chili Sauce</i>	168
梅菜菇粒蒸肉餅 <i>Steamed Minced Pork Pattie with Mashed Shrimp, Diced Mushrooms, Preserved Vegetable and Mashed Shrimp</i>	188
三蔥爆牛柳條 <i>Wok-fried Shredded Beef with Red & White Onion and Scallion</i>	188

甜品 DESSERT

夏威夷椰汁木瓜布甸 <i>Chilled Coconut Pudding stuffed with Papaya</i>	68
薑汁紅棗糕 <i>Steamed Red Date and Ginger Pudding</i>	68
楊枝甘露 <i>Chilled Sago Cream with Pomelo and Mango</i>	68
洛神花山楂蘆薈凍冰冰 <i>Chilled Roselle and Hawthorn Berry Soup with Aloe</i>	68
栗茸焗西米布甸 <i>Baked Sago Pudding with Chestnut Paste</i>	68
鳳凰馬蹄露 <i>Sweetened Water Chestnut with Eggs</i>	68
水晶三豆糕 <i>Chilled Pudding with Chickpeas, Black Eye Beans and Haricot Beans</i>	58
招牌黑白芝麻卷 <i>Black & White Sesame Roll</i>	58
杞子桂花糕 <i>Chilled Osmanthus Flower and Lycium Pudding</i>	58
蜂蜜蛋散 <i>Deep-fried Sweet Egg Pastry topped with Honey</i>	58

