



紫 府 菜 单

安 | 放 | 味 | 蕾 | 和 | 心 | 灵 | 的 | 地 | 方

迷茫的人还在迷茫，高级的人类都在研究自己。
肯定的是，只有内心强大才能活出自我。
外在越是变化，内在越要有智慧。

在瑜伽中，肠胃与心灵的干扰直接相关。
盲目吃喝，能量混乱，如何修行身心智慧？
没有智慧，如何从容应对人生风雨？

变局之下，比拼“内力”的时代到来，
亚洲权威风水命理大师彭崧華整合东西方古文明的强大助力，
透过激发五行与脉轮能量形成“内在的第二次发育”。
激活生命密码，安抚情绪，提升磁场，催旺运势。

同时打造交流共享、占卜解惑、减压共修的心灵重建空间，
疗愈内在力量，打开人生新局面。


The confused are still confused while the elites are constantly studying and upgrading themselves. You can live your true self only if you have a strong determination. The more you change on the outside, the wiser you must be on the inside.

In yoga, your digestive system is in direct relation to your heart and soul. How can you cultivate the optimum body and soul wisdom if you are not paying attention to what you are eating? Without wisdom, how can you navigate through the challenges in life?

When change is the only constant, what you have within you comes into play.

Combining the powers of both East and West, Asia's influential Feng Shui master, Grand Master Hillary Phang, brings the ancient knowledge together to stimulate your inner capabilities through your chakras and the Five Elements Theory.

Stimulating your life code, calming emotions, uplifting energies, and boosting your overall fortune. In a space where your mind, body, and soul can recuperate, minimising stress and confusion, healing you from within and opening up your next stage in life.



高级人类的 聪明饮食经

Elites' philosophy in foods

喜宴

Joyfulness Dining

图片仅供参考，出品请以实物为准
All pictures on the menu are for reference only



特色养生花茶

Healthy Tea



明目杞子茶

Chinese Wolfberry Tea

1124

\$3.80 /Pax

明目益气, 生津降压

Good for the eyes and stamina, refreshing and relieves tension



益气桂圆茶

Dried Longan Tea

1111

\$3.80 /Pax

滋养强壮, 补脾健胃, 延缓老化, 面色红润

Good for the eyes and stamina, refreshing and relieves tension



开颜玫瑰茶

Rose Tea

1107

\$3.80 /Pax

养气化瘀, 美白排毒

Good for stamina and has beautifying properties, also a good detox agent

冰茶

Iced Tea



苹果绿茶

Apple Green Tea

1300

\$4.20 /Glass

青柠蜜糖茉莉花茶

Lime Hone Jasmine Tea

1301

\$4.20 /Glass

黑加仑柠檬茉莉花茶

Blackcurrant Lemon Jasmine

1302

\$4.20 /Glass

红糖姜茶

Red Ginger Tea

1303

\$4.20 /Glass



鲜榨果汁

Fresh Fruits Juice



鲜西瓜汁

Watermelon Juice

1500

\$6.80 /Glass



鲜橙汁

Orange Juice

1501

\$6.80 /Glass



鲜苹果汁

Apple Juice

1502

\$6.80 /Glass



鲜柠檬汁

Fresh Lime Juice

1503

\$6.80 /Glass



中国茶 Chinese Tea

普洱 / 香片
Pu Er / Jasmine

1300

\$2.00 / Pax

菊花 / 菊普

Chrysanthemum / Chrysanthemum & Pu er

1301

\$2.80 / Pax

铁观音王
Tie Guan Yin

1302

\$4.80 / Pax

特级龙井

Supreme Long Jing

1303

\$4.80 / Pax



汽水 Soft Drinks

可乐

Coke

1600

\$3.20 / Can

建怡可乐

Coke Zero

1601

\$3.20 / Can

雪碧

Sprite

1602

\$3.20 / Can

汤力水

Tonic Water

1603

\$3.20 / Can

苏打水

Soda Water

1604

\$3.20 / Can



矿泉水 Mineral Water

法国有汽矿泉水

Perrier Sparkling Water (500ml)

1400

\$6.00 / Bottle

法国矿泉水

Evian Water (500ml)

1401

\$5.00 / Bottle



中国酒

Chinese Wine

53度贵州茅台

Kweichow Moutai 53% vol (500ml)

6600

\$680.00 /Bottle

五粮液

Wu Liang Ye 52% vol (500ml)

6601

\$328.00 /Bottle

女儿红绍兴酒

Nu Er Hong Rice Wine 17% vol (600ml)

6602

\$68.00 /Bottle

葫芦花雕酒

Shao Hsing Hua Tiao 15% vol (750ml)

6603

\$68.00 /Bottle

啤酒

Beer

老虎啤酒

Tiger Draft Beer

1700

\$38.50 /Jug \$8.00 /Glass

青岛啤酒

Tsing Tao Beer

1701

\$8.50 /Can

建力士啤酒

Guinness Stout

1702

\$11.50 /Can

喜力生啤

Heineken Beer

1703

\$9.50 /Can

小吃

小吃一碟

Appetizers



2312

Per Serving / 一份

凉拌萝卜片

Sliced Radish w/ Black Vinegar

2300

\$3.00

南乳冬菇条

Mushroom w/ Preserved Beancurd Sauce

2301

\$6.80

蜜汁叉烧

Barbeque Pork with Honey Sauce

2309

\$12.80

凉拌银耳

Chilled White Fungus

2302

\$6.80

芥末炸松菇

Fried Mushrooms with Wasabi Sauce

2296

\$9.80

桃花西施鲍鱼仔

Baby Abalone with Hot & Sour Sauce

2311

\$12.80

XO酱银芽炒萝卜糕

Stir-fried Carrot Cake with Beansprouts in XO Sauce

3500

\$9.80

Per Serving / 一份

黄金鱼皮

Deep-fried Fish Skin w/ Salted Egg Sauce

3502

\$10.00

酸甜炸云吞(六粒)

Deep-fried Wontons w/ Sweet & sour Sauce (six pieces)

3503

\$9.80

脆皮烧肉

Roasted Pork Belly

3504

\$13.80

椒盐软壳蟹

Soft Shell Crab w/ Salt & Pepper

3505

\$12.00

椒子香鸡丁

Chicken Dice with Dried Chili

2312

\$13.80

西施香芒熏鸭

Smoke Duck with Hot & Sour Sauce & Mango

2314

\$13.80

芝麻百万熏鸭

Smoked Duck with Sesame Sauce

2307

\$10.80

葱油海蜇

Jellyfish with Shallot Oil

2315

\$13.80



2315

XO 酱银芽炒萝卜糕

Stir-fried Carrot Cake with Beansprouts in XO Sauce

3500

\$9.80



黄金鱼皮

Deep-fried Fish Skin w/ Salted Egg Sauce

3502

\$10.00





肉松茄子

Deep-fried Eggplant w/ Chicken Floss

3501

\$12.00

椒盐软壳蟹

Soft Shelled Crabs w/ Salted & Pepper

3505

\$12.00



麻辣开运口水鸡

Chicken with Spicy Sauce

4921

\$10.80





富 贵 烧 腊

Prosperous Barbeque

烧金猪

Roasted Suckling Pig

3544

\$128.00 (Half) \$238.00 (Whole)

脆皮烧肉 (9粒)

Roasted Pork Belly (9 pieces)

3301

\$13.80 (S) \$20.70 (M) \$27.60 (L)

炭烧叉烧

Roasted Honey Pork with Charcoal

3302

\$12.80 (S) \$19.20 (M) \$25.60 (L)

玫瑰豉油鸡

Superior Soy Sauce Chicken

1277

\$18.00 (Half) \$30.00 (Whole)

金牌伦敦鸭

Roasted Juicy London Duck

3305

\$40.00 (Half) \$78.00 (Whole)

洪七公叫花鸡 (一只)

Salted Baked Chicken in wrap

7525

\$28.00

烈火战鸡 (一只)

Fiery Kungfu Chicken

7002

\$38.00

富贵多金战斗鸡 (一只)

Roasted Chicken with Crispy Garlic

7255

\$28.00

北京片皮鸭

Roasted Peking Duck

6771

\$36.00 (Half) \$68.00 (Whole)

煮法: 饭, 面, 椒盐, 姜葱, 鸭松生菜包

Cooking methods:

Fried Rice, Fried Noodles, Salted & Pepper, Onion & Ginger, Duck with Lettuce Wrap

二度北京片皮鸭

Second course of Peking duck

6772

\$12.00 (Half) \$15.00 (Whole)

烧腊双拼

Double Combination Roast Meats

3344

\$28.80 (S) \$43.20 (M) \$57.60 (L)

烧腊三拼

Triple Combination Roast Meats

3309

\$48.80 (S) \$73.20 (M) \$97.60 (L)

烧腊四拼

Four Combination Roast Meats

9306

\$68.80 (S) \$103.20 (M) \$137.60 (L)

飞上枝头贵妃鸡

Imperial Herbal Chicken

6838

\$18.00 (Half) \$30.00 (Whole)





脆皮烧肉 (9粒)

Roasted Pork Belly (9 pieces)

3301

\$13.80 (S) **\$20.70** (M) **\$27.60** (L)



北京片皮鸭

Roasted Peking Duck

6771

\$**36.00** (Half)

\$**68.00** (Whole)

烈火战鸡 (一只)

Fiery Kungfu Chicken

7002

\$38.00



金汤玉露

Nutritional Soups



6968

Per Serving / 一份

金华竹笙鲍片汤 \$18.80
Abalone Soup with Yunnan Ham & Bamboo Piths
5501

鲨骨浓汤花胶中鲍翅 \$38.00
Shark's Bone Cartilage Soup with Fish Maw & Shark Fin
5139

金瓜多宝海鲜盅 \$16.80
Doubled Boiled Seafood Soup in Golden Melon
5503

浓汤花胶鲍翅盅 \$28.00
Shark's Fin Soup with Fish Maw & Shark's Bone Cartilage
7074





虫草花炖竹笙鸡汤 \$12.80
Cordyceps Flower Chicken Soup with Bamboo Piths
1314

金鲍仔虫草花炖鸡汤 \$28.00
Doubled Boiled Abalone Chicken Soup with Cordyceps Flower
5506

汤

Per Serving / 一份

黄耳菜胆竹笙素汤 (素) \$12.80
Yellow Fungus with Bamboo Piths
2477 vegetarian

鱼鳔蟹肉羹 \$26.00
Fish Maw Soup with Crab Meat
6202      

四川海鲜酸辣汤 \$10.80
Spicy Sichuan Seafood Soup
7565      

三丝鱼鳔羹 \$26.00
Fish Maw Soup with Shredded Abalone & Sea
7273 nber

鲜粒玉米芦笋羹 (素) \$8.80
Fresh Asparagus Soup with Sweet
5511 vegetarian

迷你佛跳墙 \$48.00
Mini Buddha Jumps Over The Wall
6968



6202

鲨骨浓汤花胶中鲍翅

Shark's Bone Cartilage Soup with Fish Maw & Shark Fin

5139

\$38.00



虫草花炖竹笙鸡汤

Cordyceps Flower Chicken Soup with Bamboo Piths

1314

\$12.80





娇俏笋壳鱼

Fresh Marble Goby

6332

时价

鱼跃龙门

Fish Delicacies



鱼



3315

平安发财鳕鱼 (两件) \$30.00

Cod Fish (two pieces)

3315

煮法: 蛋白蒸, 梅菜蒸, 清蒸, 蒜蓉, 姜茸蒸

Cooking Method:

Steamed with Egg White, Steamed with Preserved Vegetables, and Steamed with Superior Soya Sauce, Mashed Garlic, and Steamed with Ginger

蒸蒸日上东星龙

Live Spotted Grouper Fish

4088

时价

煮法: 油浸, 清蒸, 古法蒸, 菜脯蒸, 潮式蒸, 姜茸蒸, 蒜香蒸

Cooking Method:

Deep fried with Superior Soya Sauce, Steamed with Superior Soya Sauce, Traditional-styled, Steamed with Preserved Vegetables, Steamed with Ginger, Steamed with Crispy Garlic

娇俏笋壳鱼

Fresh Marble Goby

6332

时价

煮法: 油浸, 港蒸, 芋头焖, 香芒酱, 清蒸, 生抽王, 西施汁

Cooking Method:

Cantonese-styled, Stewed with Yam, Mango Sauce, Steamed with Light Soy Sauce, Deep fried with Superior Soya Sauce, Hot & Sour Sauce

财神红斑

Fresh Red Grouper

7712

时价

煮法: 红焖, 酱蒸

Cooking Method:

Braised with Brown Sauce, Steamed with Chef Signature Sauce

老鼠斑

Polka Dotted Grouper

6614

时价

煮法: 红焖, 酱蒸

Cooking Method:

Braised with Brown Sauce, Steamed with Chef Signature Sauce

亨通巴丁鱼

Fresh Patin

6615

时价

煮法: 菜脯, 蒜蓉, 古法, 梅菜蒸

Cooking Method:

Steamed with Dried Radish with Garlic Sauce, Mashed Ginger, Traditional -styled, Steamed with Preserved Vegetables

辣椒螃蟹 (一百克)

Chilli Crab (100 gram)

6701

时价



黑胡椒螃蟹 (一百克)

Black Pepper Crab (100 gram)

6702

时价



得 力 猛 将

Seafood Champions

澳洲新鲜龙虾

Fresh Australian Lobster

6607

时价



一声吼老虎虾(一只)

Tiger Prawns 300g (per pc)

3037

\$14.00

绝世英明虾(小)

King Prawns (small)

6458

\$24.00 (S) \$36.00 (M) \$48.00 (L)

横财肉螃蟹(一百克)

Live Crab (100 gram)

6604

时价

路路通虾球(小)

Prawns (small)

4743

\$36.00 (S) \$39.00 (M) \$52.00 (L)

波士顿龙虾(五百克)

Boston Lobster (500 g)

6605

\$48.00 /Per Serving

婆说虾婆有理(一只)

Crayfish (1 Whole piece)

5275

\$24.00

鲜澳洲小龙虾(五百克)

Live Australia Baby Lobster (500g)

4171

\$38.00

花花公子龙虾

Fresh Local Lobster

6606

时价

4743

生猛滋竹蚌(最少两只)

Bamboo Clams (min 2 pcs)

5534

时价

Ways of cooking:

Sambal Sauce, X.O Sauce, Lemon Butter Sauce, Salad Sauce, Pan-fried, Coffee Sauce, Poached, Cereal, Mongolian, Yuzu Sauce, Black Pepper Sauce, Black Truffle Broth, Wasabi Sauce





花花公子龙虾

Fresh Local Lobster

6606

时价



波士顿龙虾 (五百克)

Boston Lobster (500 g)

6605

\$48.00 / Per Serving

鸡不可失
Auspicious Chicken

鸡



6962



2466



7005

丰收厦果鸡丁

Stir-fried Chicken Diced with Macadamia

6962

\$20.00 (S) \$30.00 (M) \$40.00 (L)

浴火重生香菇鸡煲

Braised Chicken with Mushroom in Claypot

1631

\$18.00 (Half) \$30.00 (Whole)

好色南乳鸡 (一份)

Chicken with Preserved Beancurd Sauce

1489

\$18.00 /Per Serving

君子好求蒙古鸡扒 (一份)

Mongolian Chicken

9279

\$18.00 /Per Serving

人生机遇三杯鸡

Fragrant Chicken in Three Special Sauce

2466

\$20.00 (S) \$30.00 (M) \$40.00 (L)

宫保幸福鸡

Stir-fried Chicken with Dried Chili Sauce

7004

\$20.00 (S) \$30.00 (M) \$40.00 (L)

娇嫩西施鸡扒 (一份)

Chicken Chop with Hot & Sour sauce

7005

\$18.00 /Per Serving



诸事顺利排骨

Pork Ribs

2429

\$**22.00** (S) \$**33.00** (M) \$**44.00** (L)



牛气冲天 (牛柳, 养魄力)

Beef Tenderloin

7101

\$28.00 (S) **\$42.00** (M) **\$56.00** (L)



诸事顺利猪肉

Pork Meat

8840

\$22.00 (S) \$33.00 (M) \$44.00 (L)

一路有你(鹿肉, 养魅力)

Venison

8831

\$26.00 (S) \$39.00 (M) \$52.00 (L)

煮法: 蒙古红酒酱, 黑椒铁板, 姜葱, 香煎, 生柠, 咖啡, 菠萝咕嚕

Daily fresh servings, cooking methods:

Mongolian red wine sauce, black pepper Sauce with hotplate, Stir-fried with onion and ginger, Pan-fried with Superior Soya Sauce, Lemon Butter sauce, coffee Sauce, Sweet and Sour Sauce



2217

吃你豆腐

Tender Beancurd

肉松豆腐(一份)

Deep-fried Beancurd w/ Pork Floss
(per serving)

2217

\$16.00 /Per Serving

横财蟹扒苋菜豆腐

Stewed Beancurd with Fresh Crab
Meat & Chinese Spinach

4868

\$18.00 (S) \$27.00 (M) \$36.00 (L)

椒盐豆腐(一份)

Deep-fried Beancurd with Salted & Pepper
(per serving)

8104

\$12.80 /Per Serving

蚝王扒金鲍鱼豆腐苋菜

Braised Whole Abalone with Beancurd & Oyster
Sauce

8101

\$20.00 (S) \$30.00 (M) \$40.00 (L)

咸鱼鸡粒豆腐煲

Braised Beancurd with Chicken and Salted Fish

4330

\$18.80 (S) \$28.80 (M) \$37.60 (L)

双菇豆腐扒苋菜

Duo Mushroom with Spinach Beancurd

8201

\$18.00 (S) \$27.00 (M) \$36.00 (L)

干贝扒豆腐

Stewed Beancurd with Dried Scallops

8106

\$18.80 (S) \$28.20 (M) \$37.60 (L)

川味麻婆豆腐

Sichuan Sauce Silk Tofu

4668

\$12.80 (S) \$19.20 (M) \$25.60 (L)

白云豆腐

Stewed Beancurd w/ Crab Meat

8107

\$22.80 (S) \$34.20 (M) \$45.60 (L)



XO 帶子芦笋

Stir Fried Asparagus with XO sauce

9149

\$36.00 (S) **\$54.00** (M) **\$72.00** (L)



双菇豆腐扒莧菜

Duo Mushroom with Spinach Beancurd

8201

\$26.00 (S) **\$39.00** (M) **\$52.00** (L)

菜 鸟 升 级

Fresh Veggies



1935

白灵菇花菇伴时蔬

Abalone Slices with King Oyster Mushrooms and Seasonal Greens

8201

\$26.00 (S) \$39.00 (M) \$52.00 (L)

鲜蟹肉扒西兰花

Broccoli with Crab Meat

8202

\$20.00 (S) \$30.00 (M) \$40.00 (L)

北海道带子西兰花

Hokkaido Scallops with Broccoli

8203

\$36.00 (S) \$54.00 (M) \$72.00 (L)

北海道带子芦笋虾球

Hokkaido Scallops and Prawn with Asparagus

2404

\$28.00 (S) \$42.00 (M) \$56.00 (L)

虾米四季豆

Stir-fried French bean with Dried Shrimp

8205

\$12.00 (S) \$18.00 (M) \$24.00 (L)



9149

菜

清炒青龙菜

Stir-fried Royal Chives

9395

\$15.00 (S) \$22.50 (M) \$30.00 (L)

清炒香港芥兰

Stir-fried Hong Kong Kale

1935

\$18.00 (S) \$27.00 (M) \$36.00 (L)

金银三黄蛋苋菜

Poached Spinach w/ Trio Egg & Superior Stock

4661

\$20.00 (S) \$33.00 (M) \$44.00 (L)

白灵花菇扒菠菜

Stewed King Oyster Mushroom & Spinach

3032

\$18.00 (S) \$27.00 (M) \$36.00 (L)

云耳百合炒芦笋

Stir-Fried Asparagus with Black Fungus & Lily Bulbs

8210

\$22.00 (S) \$33.00 (M) \$44.00 (L)

北海道带子芦笋虾球

Hokkaido Scallops and Prawn with Asparagus

2405

\$28.00 (S) \$42.00 (M) \$56.00 (L)



8202

原粒2头鲍鱼扒海参

Braised Whole 2 Head Abalone with Premium Sea Cucumber

8200

\$88.00



鸭丝香炒面线

Stir-fried Rice Vermicelli w/ Shredded Duck

9401

\$ **18.00** (S) \$ **27.00** (M) \$ **36.00** (L)



一面之缘
Noodles



干爆龙虾大捞面 (半只)

Chef Signature Fresh Lobster Noodles
half lobster

9330

\$30.00 /Per Serving

鸭丝伊面

Braised E-Fu Noodles w/ Shredded Duck

9402

\$20.00 (S) \$30.00 (M) \$40.00 (L)

鲜蟹肉干炒面线

Stir-fried Rice Vermicelli w/ Crab Meat

3931

\$22.00 (S) \$33.00 (M) \$44.00 (L)

面

滑蛋虾球带子河

Stewed Rice Noodles w/ Prawn, Scallops, and
Egg Sauce

3255

\$22.00 (S) \$33.00 (M) \$44.00 (L)

三捞牛河

Braised Rice Noodles w/ Beef & Beansprout

9405

\$22.00 (S) \$33.00 (M) \$44.00 (L)

干烧牛河

Stir-fried Rice Noodles w/ Beef

2590

\$22.00 (S) \$33.00 (M) \$44.00 (L)

浦田海鲜卤面

Braised Seafood Noodles with Putian Style

9407

\$24.00 (S) \$36.00 (M) \$48.00 (L)

砂煲虾婆福建面 (一只)

Stewed Hokkien Noodles w/ Crayfish
in Clayport (one piece)

9408

\$24.00 /Per Serving



9407



红酒鹅肝粒炒饭

Fried Rice w/ Red Wine Foie Gras

7697

\$22.00 (S) \$33.00 (M) \$44.00 (L)

黑松露海鲜粒炒饭

Fried Rice w/ Black Truffle & Assorted Seafood

9301

\$22.00 (S) \$33.00 (M) \$44.00 (L)

外婆古早蛋炒饭

Traditional Fried Rice

8999

\$12.00 (S) \$18.00 (M) \$24.00 (L)

蟹肉瑶柱蛋白炒饭

Fried Rice w/ Scallop & Crab Meat

9302

\$20.00 (S) \$30.00 (M) \$40.00 (L)



饭

甜菜海鲜粒炒饭

Fried Rice w/ Beet Root Vegetarian

7112

\$18.00 (S) \$27.00 (M) \$36.00 (L)

墨鱼汁海鲜粒炒饭

Fried Rice w/ Assorted Seafood & Al Nero Sauce

3211

\$20.00 (S) \$30.00 (M) \$40.00 (L)

XO 酱海鲜粒炒饭

Fried Rice w/ Assorted Seafood & XO Sauce

9303

\$18.00 (S) \$27.00 (M) \$36.00 (L)

农家幼米饭 (一碗)

Fragrant Steamed Rice (per bowl)

9307

\$1.80



甜菜海鲜粒炒饭

Fried Rice w/ Beet Root

7112

\$ **18.00** (S) \$ **27.00** (M) \$ **36.00** (L)

尝到甜头

Delightful Desserts



杨枝甘露雪糕

Mango Sago Cream w/ Coconut Ice Cream

5007

\$6.80 /Per Serving

Per Serving / 一份

鲜白果芋泥

Sweet Yam Paste w/ Ginkgo Nuts

5000

\$6.80

美极冰花官燕

Superior Bird's Nest w/ Rock Sugar

5001

\$38.00

椰盅炖官燕

Superior Bird's Nest in Fresh Coconut

5002

\$48.00

红莲炖雪蛤

Doubled Boiled Hashima with Red Dates & Lotus Seed

5003

\$26.00



Per Serving / 一份

香脆锅饼

Handmade Pancake

5005

\$10.00

泰国龙眼海底椰

Chilled Thai Sea Coconut w/ Longan

2424

\$6.00

香芒布丁

Fresh Mango Pudding

5006

\$7.00





香茅芦荟果冻

Lemongrass Jelly w / Aloe Vera & Calamansi

5008

\$6.00



椰盅紫米雪糕

Black Glutinous with Coconut Ice Cream in Fresh Coconut

5010

\$9.80 /Per Serving



订餐热线: 6239 5772