

## Starter 小食



香菇黑豬肉碎生菜包

🔥 Wok Fried Kurobuta Minced Pork "Sang Choy Bao" \$14

炭燒雞肉沙爹串

🌿 Chargrilled Satay Chicken Platter \$16

黃金香檸炸三文魚皮

Crispy Fried Salmon Skin, Salted Egg Yolk & Lime Zest \$16

蝦醬雞中翼

Prawn Paste Chicken Mid Wings \$16

四川辣子雞

🔥 Szechuan Style "La Zi Ji" Spicy Chicken \$16

特制香茅大蝦串

🌿 Signature Lemongrass Prawn Sticks with Citrus Spicy Dressing \$18

椒鹽蒜香魷魚鬚

Crispy Fried Squid Tentacles, Salt & Pepper \$18

叉燒蜜汁烟烤排骨

🌿 Hickory Smoked Honey-Glazed Kurobuta Pork Ribs \$24

炭燒蒜香安格斯牛柳粒

🌿 Chargrilled Australian Angus Beef Cubes, Garlic Chips \$24

冰鎮蒜椒酒香鮑魚仔

🔥🌿 Chilled Baby Abalones in Chilli Garlic Rice Wine \$28

## Soup 湯

雞茸蛋花粟米羹

Chicken Egg White & Sweet Corn Soup \$10

四川酸辣蝦羹

🔥 Szechuan Style Hot & Sour Prawns Soup \$12

譚家酒香魚鰾羹

🌿 "Tanja" Style Rice Wine Fish Maw Soup \$12

黑豬火腿燉竹笙雞湯

🌿 Double-boiled Chicken & Bamboo Pith Consommé with Iberico Ham \$14



## Signature Crab 招牌螃蟹



經典辣椒柚子螃蟹

🔥🌿 Blue Lotus Signature Chilli Pomelo Crab \$9/100g

特制港式避風塘螃蟹

🔥🌿 HK Style "Bei Fung Tong" Crab \$9/100g

黑白牛油胡椒螃蟹

🔥🌿 Black & White Peppercorn Crab \$9/100g

黃金咸蛋黃香檸螃蟹

Wok Fried Salted Egg Yolk, Lime Zest Crab \$9/100g

陳年花雕蛋白蒸螃蟹

Steamed Crab with Egg White, Fragrant Oil & Chinese Wine \$9/100g

特制蒜茸牛油焗螃蟹

Special Wok Baked Garlic Butter Crab \$9/100g

薑蔥螃蟹粉絲煲

🌿 Claypot Crab Vermicelli with Ginger & Shallots \$9.20/100g

## From The Josper Grill 火炭燒烤

蒜茸牛油烤蝦球

🌿 Hot Stone Garlic Butter King Prawns \$32

剝椒炭烤深海魷魚

🔥 Pickled Chilli 240g Kuhlbarra Barramundi Fillet \$32

亞參咖哩烤深海魷魚煲

🔥 Claypot Assam Curry 240g Kuhlbarra Barramundi Fillet \$32

叉燒蜜汁烟烤排骨

🌿 Hickory Smoked Honey-Glazed Kurobuta Pork Ribs \$38

五香炭烤澳洲羊扒

Five Spices Australian Baby Lamb Racks \$42

## Live Fish 生猛活魚

港式蒸筍殼魚

🌿 Hong Kong Style Steamed Marble Goby Fish in Superior Soya Sauce \$9/100g

潮泰式蒸筍殼魚

Teochew-Thai Style Steamed Marble Goby Fish with Beancurd & Tomatoes \$9/100g

剝椒蒸筍殼魚

🔥🌿 Steamed Marble Goby Fish with Pickled Chilli Sauce \$9/100g

油浸筍殼魚

Crispy Fried Marble Goby Fish in Superior Soya Sauce \$9/100g

砂鍋火腩炆筍殼魚

🌿 Claypot Marble Goby Fish with Shiitake Mushrooms & Roast Pork \$9.80/100g



Chef's Recommendation



Spicy

All prices are subject to 10% service charge and applicable government taxes.



## Seafood 海鮮

砂锅蒜子酒香浸青口

Claypot Green Lip Mussels, Garlic & Chinese Hua Tiao Wine \$28

經典辣椒柚子青口

Blue Lotus Signature Chilli Pomelo Mussels \$30

砂锅花雕藥才浸生蝦

Claypot Drunken Prawns with Chinese Herbs & Hua Tiao Wine \$32

香檸四川宮保蝦球

Chef's Special Szechuan Gong Bao King Prawns \$32

金銀蒜粉絲蒸鮑魚仔

Steamed Baby Abalones with Duo Garlic & Vermicelli \$42

## Meat 肉

香焗藥材春雞腿

Salt Baked Herbal Spring Chicken Drumsticks \$24

油封咸鴨腿香菇薏米

Salted Duck Drumstick Confit, Mushroom Barley Risotto \$24

糖醋荔枝咕咾肉

Sweet & Sour Pork with Lychee \$28

砂煲三杯雞

Claypot "San Bei" Chicken \$28

香檸四川宮保雞球

Chef's Special Szechuan Gong Bao Chicken \$28

48小時慢煮東波肉

48 Hours Slow Cooked "Dong Po" Kurobuta Pork Belly \$32

麻辣牛腩時蔬煲

Claypot "Ma La" Beef Shank with Seasonal Vegetables \$32

黑白胡椒安格斯牛柳粒

Black & White Peppercorn Angus Beef Tenderloin \$38

## Vegetable 蔬菜

蒜香炒時蔬

Quick Fried Seasonal Vegetables with Garlic \$20

香菇竹枝豆腐煲

Claypot Beancurd with Shiitake Mushrooms & Bamboo Skin \$22

金銀蛋浸莧菜

Poached Chinese Spinach with Superior Stock & Duo Eggs \$22

XO醬干煸四季豆

Wok Fried French Beans with Minced Pork in XO Sauce \$22

黑豬肉碎麻婆溫泉蛋豆腐煲

Claypot Mapo Onsen Egg Tofu with Kurobuta Minced Pork \$24

## Rice/Noodle 飯麵

蒸/炸 饅頭

Steamed/Fried Fluffy Mantou (6pcs) \$5

干燒草菇韭皇伊麵

Braised Ee Fu Noodles Straw Mushrooms & Chives \$22

石鍋臘味香菇燴飯

Hot Stone Egg Fried Rice with Chinese Sausages & Shiitake Mushrooms \$26

XO 醬蟹肉蛋白炒飯

Crab Meat Fried Rice with Egg White in XO Sauce \$28

## Dessert 甜品

香茅蘆薈青檸凍

Chilled Aloe Vera & Lemongrass Gelo with Lime Sorbet \$10

香脆豆沙蓮蓉窩餅

Crispy Fried Lotus & Red Bean Pancake \$12

“猫山王”榴蓮焦糖布丁

“Mao Shan Wang” Durian Crème Brûlée \$14



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