

頭盤、燒烤

BARBECUE & APPETIZER



1.	潮州鹵水拼盤		328
	Chiu Chow appetizer platter		
2.	海蜇燒味拼盤		280
	Assorted barbecue meat and jelly fish platter		
3.	玫瑰豉油雞	半隻 / half	150
	Marinated chicken with supreme soya sauce	壹隻 / whole	280
4.	金牌脆皮燒肉		123
	Roasted crispy pork belly		
5.	蜜汁叉燒		110
	Honey-glazed barbecued pork		
6.	野菜伴木耳		68
	Marinated black fungus with chili sauce		
7.	皮蛋酸薑		50
	Century egg and ginger		
8.	椒鹽豆腐		63
	Deep-fried bean curd with spicy salt		

燕窩、湯羹

BIRD'S NEST & SOUPS

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| 9. | 蟲草花膠燉雞
Double-boiled fish maw and chicken soup
with glossy ganoderma | 每位 / per person | 110 |
| 10. | 淮杞燉螺頭湯
Double-boiled sea whelk soup with Chinese herbs | 每位 / per person | 95 |
| 11. | 肘子天麻菜膽燉老鴿湯
Double-boiled pigeon, ham and cabbage soup | 每位 / per person | 98 |
| 12. | 海鮮酸辣湯
Hot and sour soup with mixed seafood | 每位 / per person | 88 |
| 13. | 蟹肉甘筍汁燴燕窩
Bird's nest soup with crab meat and carrot juice | 每位 / per person | 220 |
| 14. | 蟹肉粟米羹
Braised sweet corn soup with crab meat | 每位 / per person | 88 |
| 15. | 紅燒花膠瑤柱陳皮鴨絲羹
Fish maw and duck soup with conpoy | 例牌 / regular | 320 |
| 16. | 七彩豆腐羹
Braised shrimp and bean curd soup
with conpoy and vegetable | 例牌 / regular | 280 |
| 17. | 有機蜜豆蟹肉蟹黃燕窩羹
Braised bird's nest and crab meat soup
with crab roe and organic honey beans | 例牌 / regular | 380 |
| 18. | 冬瓜粒螺頭清雞湯
Braised sea whelk and winter melon cubes
in chicken broth | 例牌 / regular | 320 |

家禽 POULTRY

觀
KWUN
海
HOI
軒
HEEN

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|-----|---|-------------------------|------------|
| 19. | 百合雲耳蓮藕炒鴿片
Sautéed pigeon fillet with lily bulbs, fungus and lotus root | | 158 |
| 20. | 海皇醬鴿片珊瑚蚌
Steamed sliced pigeon with coral clam in seafood sauce | | 180 |
| 21. | 鮮露筍炒雞球帶子
Sautéed scallop and chicken fillet with fresh asparagus | | 298 |
| 22. | 咕嚕雞球窩巴
Wok-fried sweet and sour chicken fillet served with crispy rice | | 138 |
| 23. | 涼拌子薑海蜇手撕雞
Marinated shredded chicken with jelly fish and sour ginger | 半隻 / half
壹隻 / whole | 150
280 |
| 24. | 豉油皇脆炸雞
Deep-fried crispy chicken served with soya sauce | 半隻 / half
壹隻 / whole | 150
280 |

海味

DRIED SEAFOOD



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|-----|--|----------------|-----|
| 25. | 海參扣四頭鮮鮑
Braised 4-heads abalone with sea cucumber | 每隻 / per piece | 638 |
| 26. | 茄子鮑汁炆海參
Stewed sea cucumber and eggplant with abalone sauce | | 360 |
| 27. | 珊瑚花膠西蘭花
Braised fish maw, broccoli, crab meat and crab roe | | 480 |
| 28. | 瑤柱炒鮮奶蛋白
Fried egg white, conpoy and milk | | 150 |
| 29. | 鮑汁玉掌北菇
Braised duck web and black mushroom in abalone sauce | | 250 |
| 30. | 發菜蒜子瑤柱甫
Braised whole conpoy and sea moss with garlic | | 330 |

素菜

VEGETABLES



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| 31. | 竹筍南乳滷公齋煲
Braised mixed mushroom and bamboo piths
with bean curd paste | 138 |
| 32. | 有機西芹桂花素鮑魚
Wok-fried vegetarian abalone
with organic celery and osmanthus | 138 |
| 33. | 麻婆素燒豆腐
Braised bean curd with assorted vegetables in spicy sauce | 128 |
| 34. | 清湯杞子竹筍浸時蔬
Poached vegetable with bamboo piths and lycium berry
in vegetarian consommé | 128 |
| 35. | 什菌炆鮮腐竹煲
Stewed assorted fungus with fresh bean curd skin | 138 |
| 36. | 紅燒靈芝菇扒西生菜
Grilled supreme mushroom with lettuce | 118 |
| 37. | 腰果百合蜜糖豆
Sautéed honey beans with lily bulbs and cashew nut | 148 |
| 38. | 竹筍野菌素肉
Braised assorted fungus
with bamboo piths and vegetarian meat | 158 |

海鮮

SEAFOOD



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| 39. | 桂花汁有機西芹泡龍躉球
Wok-fried grouper fillet
with organic celery in osmanthus sauce | 298 |
| 40. | 糖豆炒蟹粉帶子珊瑚蚌
Wok-fried scallop and coral clam with honey beans and crab roe | 278 |
| 41. | 鮮蟹肉蒸蛋白
Steamed egg white with fresh crab meat | 180 |
| 42. | 桂花汁百合鮮蝦球
Wok-fried prawn with lily bulb in osmanthus sauce | 190 |
| 43. | 古法炆啫啫龍躉頭腩煲
Traditional stewed head of grouper with pork, winter melon,
black mushroom and garlic served in casserole | 280 |
| 44. | 香蔥野菌砵酒焗軟殼蟹
Baked soft shell crab and assorted fungus
with spring onion in port wine sauce | 180 |
| 45. | 黑松露醬百合蘭花炒雙蚌
Sautéed neck clam and coral clam
with broccoli and lily bulbs in black truffle sauce | 268 |

家鄉小菜

CHEF SPECIALITIES



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| 46. | 家鄉螺頭涼瓜咸豬扇骨煲
Traditional stewed salted pork bone, sea whelk and bitter melon | 168 |
| 47. | 大良煎蓮藕餅
Pan-fried minced fish cake with lotus root | 118 |
| 48. | 桂花炒瑤柱
Wok-fried conpoy with osmanthus | 190 |
| 49. | 芙蓉香煎蝦餅
Pan-fried minced shrimp cake | 138 |
| 50. | 咸檸檬蒸龍躉球
Steamed grouper fillet with salted lemon | 290 |
| 51. | 八寶家鄉豆腐煲
Stewed bean curd, assorted meat and seafood in casserole | 180 |
| 52. | 杞子螺頭浸時蔬
Poached seasonal vegetables
with sea whelk and lycium berry in soup | 120 |
| 53. | 蒜香甜梅菜蒸茄子
Steamed eggplant with preserved vegetable and garlic | 98 |

豬肉、牛肉及羊肉

PORK, BEEF & LAMB



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| 54. | 京蔥醬爆羊片
Sautéed lamb slices with spicy spring onion sauce | 168 |
| 55. | XO 醬爆燒汁黑豚肉
Wok-fried Kurobuta pork with barbecue and XO sauce | 150 |
| 56. | 砵酒魚香醬三蔥牛肋骨煲
Stir-fried beef spare ribs with spring onion
in port wine and spicy sauce | 180 |
| 57. | 中式煎牛柳
Pan-fried beef tenderlion with sweet and sour sauce | 138 |
| 58. | 燒汁黑松露醬安格斯牛柳條
Sautéed shredded Angus beef tenderloin
with black truffle and barbecue sauce | 330 |
| 59. | 菠蘿咕嚕肉
Sweet and sour pork with pineapple | 110 |

生菜包

LETTUCE WRAP

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| 60. | 生菜片腰果素鮑魚崧 (素)
Lettuce wrap with vegetarian abalone and cashew nuts (v) | 138 |
| 61. | 生菜片黑豚肉崧
Lettuce wrap with pan-fried minced Kurobuta pork | 160 |
| 62. | 菜片腰果龍江雞崧
Lettuce wrap with pan-fried chicken and cashew nut | 168 |
| 63. | 生菜片崧子鴨崧
Lettuce wrap with pan-fried minced duck and pork with pine nuts | 168 |

× 以上菜片崧菜式均可選下列烹調汁醬：

× 柱侯醬 / 豆瓣醬 / 燒汁 / 沙茶 / 咖喱 / 清炒

Above lettuce wrap dishes are cooked with the sauce from your choice as follows:

Chu hou paste, Spicy bean sauce, Barbecue sauce, Sa cha sauce, Curry or Sautéed

× 以上菜片崧菜式均配上海鮮醬及酸辣醬

Above lettuce wrap dishes are served with seafood sauce and chili sour sauce