

全日套凳

SIGNATURE SET

二位用

開胃醬皮蛋

蒜泥白肉

川式酸辣海鮮湯

或

杏汁燉白肺湯

水煮厚切牛脷

或

水煮或酸菜煮桂花魚

豉蒜花生芽西瓜皮

或

魚湯鮮腐竹浸時蔬

陽春麵

(三選一:豬手 / 河蝦仁 / 牛筋/)

蛋白杏仁茶

或

生磨芝麻卷

\$968

FOR 2 PERSON

四位用

開胃醬皮蛋

四川豆乾

蒜泥白肉

招牌脆皮血旺

川式酸辣海鮮湯 或 杏汁燉白肺湯

水煮厚切牛脷 或 水煮或酸菜煮桂花魚

豉蒜花生芽西瓜皮 或 魚湯鮮腐竹浸時蔬

正豆蒜香醬炒蝦球

新鮮脆皮吊燒雞(#隻)

櫻花蝦醬海鮮炒飯

蛋白杏仁茶 或 生磨芝麻卷

\$2.088

OR 4 PERSON

招 牌 菜

SIGNATURE DISHES

川味香辣蟹 SICHUAN STYLE STIR-FRIED CRAB	\$1088 起 UP
川麻豆腦龍蝦 SICHUAN STYLE LOBSTER & BEAN CURD	\$888
新鮮脆皮吊燒雞 DEEP-FRIED CRISPY CHICKEN	全隻 whole \$628 半隻 half \$328
水煮/酸菜煮/ 青椒清香煮桂花魚 SICHUAN STYLE STEWED MANDARIN FISH STEAMED MANDARIN FISH WITH PICKED MANDARIN FISH WITH GREEN CHILI & SICHUAN PEPPERCORN STEWED	
樟茶鴨 SMOKED DUCK IN SICHUAN STYLE	全隻 WHOLE \$448 半隻 HALF \$318
招牌辣子雞 SAUTÉED DICED CHICKEN WITH SPICY RED CHILI	大 large \$418 小 small \$298
水煮厚切牛脷 SICHUAN STYLE STEWED OX TONGUE	\$378

砂窩胡椒海中蝦

FRIED PRAWN WITH PEPPER IN CASSEROLE



黄酒豬手煲 PORK KNUCKLE WITH CHINESE YELLOW WINE IN CASSEROL	\$218
蜜瓜脆奶 DEEP-FRIED HONEYDEW MILK	\$188
蒜泥白肉 SLICED PORK BELLY WITH MASHED GARLIC	\$148
招牌脆皮血旺 DEEP-FRIED DUCK BLOOD	\$118
白玉黄金(4件 PCS) PORK BELLY WITH SALTED	\$98

EGG YORK STUFFING

\$468



燒椒醬斑馬瀬尿蝦 CHILLED GIANT MANTIS SHRIMP WITH GRILLED GREEN CHILI PASTE

\$598

正宗口水雞 CHILLED POACHED CHICKEN IN SICHUAN STYLE

全隻 whole \$418 半隻 half \$298

醬油鵝肝

\$228

GOOSE FOIE GRAS IN SOY SAUCE

煎釀虎皮尖椒 PAN-FRIED STUFFED GREEN PEPPER

\$138





蒜泥自肉 SLICED PORK BELLY WITH MASHED GARLIC \$148

夫妻肺片

\$138

SLICED BEEF AND OX TONGUE IN CHILI SAUCE

\$118

香辣青瓜海蜇頭 CHILLED JELLY FISH

& CUCUMBER IN SPICY SESAME OIL

\$108

鮑汁雞腳 BRAISED CHICKEN FEET IN ABALONE SAUCE

圖片只供参考・加一服務費

川倉前菜

APPETIZERS

招牌脆皮血旺 DEEP-FRIED DUCK BLOOD

\$128

麻辣韮菜鴨血

\$128

CHINESE CHIVE & DUCK BLOOD IN SICHUAN SAUCE

椒鹽九肚魚

\$118

DEEP-FRIED BOMBAY DUCK FISH WITH SPICY SALT



香油萬筍絲 SHREDDED LETTUCE WITH SEANE OIL 招牌脆皮血旺 DEEP-FRIED DUCK BLOOD



香油萵筍絲 \$108 SHREDDED LETTUCE WITH SEANE OIL

麻辣鮮腐竹及竹荀 \$108 FRESH BEAN CURD SKIN & BAMBOO SPROUTS IN SUCHUAN SAUCE

虎皮尖椒 \$108 PAN-FRIED GREEN PEPPER

椒鹽脆皮豆腐 DEEP-FRIED DICED BEAN CURD WITH SPICY SALT







川芎天麻燉魚頭湯
DOUBLE BOILED WILD FISH HEAD
SOUP WITH CHINESE HERB
(需於一天前預訂 RESERVE 1 DAY IN ADVANCE)

十二位用 \$1188 FOR 12 PERSON

黑蒜海玉竹燉雞湯
DOUBLE-BOILED CHICKEN SOUP
WITH BLACK GARLIC & PLYGONATUM ROOT

窩 POT \$488

胡椒豬肚走地雞湯 CHICKEN & PORK TRIPE WITH WHITE PEPPER & PICKLES SOUP 半隻雞 HALF 窩 POT \$398 全隻雞 WHOLE 窩 POT \$598

松茸螺頭燉花膠湯 DOUBLE-BOILED FISH MAW SOUP WITH SEA CONCH & MATSUTAKE

每位\$238 PER PERSON

杏汁燉白肺湯 DOUBLE BOILED PIG LUNG SOUP WITH ALMOND

每位 PER PERSON \$118 窩 POT \$398

川式海鮮酸辣湯 HOT & SOUR SEAFOOD SOUP

每位 PER PERSON \$118 窩 POT \$398

海鮮豆腐羹 BRAISED ASSORTED SEAFOOD & BEAN CURD SOUP

每位 PER PERSON \$108 窩 POT \$368

西湖牛肉羹 BEEF BORTH WITH BEAN CURD & CORIANDER

每位 PER PERSON \$108 窩 POT \$368

圖片只供参考・加一服務費



原條水煮東星斑 SICHUAN STYLE STEWED SPOTTED GROUPER

\$1188 起 UP

青椒清香/剁椒蒸東星斑 SICHUAN PEPPERCORN STEWED SPOTTED GROUPER/ STEAMED SPOTTED GROUPER WITH CHILI PEPPER

\$1188 起 UP

川味香辣蟹

\$1088 起 UP

SICHUAN STYLE STIR-FRIED CRAB

\$1088

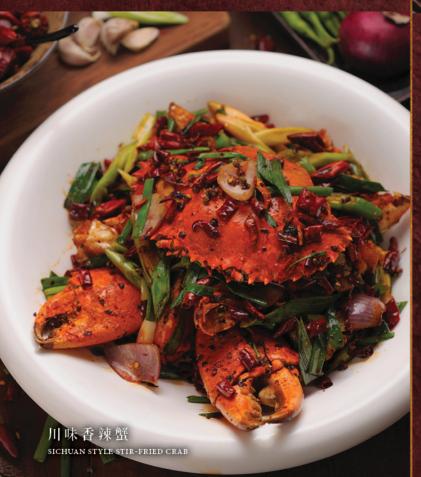
砂窩胡椒肉蟹 FRIED MUD CRAB WITH PEPPER IN CASSEROLE

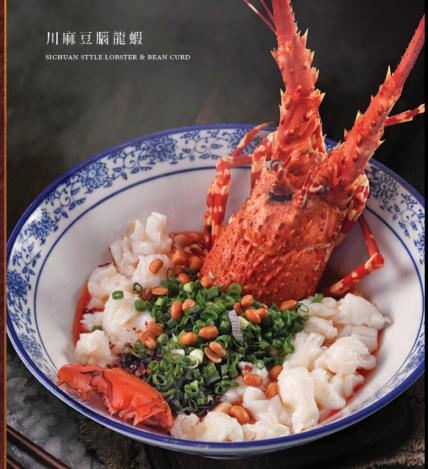
起 UP

川麻豆腦龍蝦

\$888

SICHUAN STYLE LOBSTER & BEAN CURD





酸菜龍躉球 GROUPER STEAMED WITH PICKLED CHILI

大 LARGE \$598 小 SMALL \$498

水煮/酸菜煮/ 青椒清香桂花魚

大 LARGE \$528 小 SMALL \$428

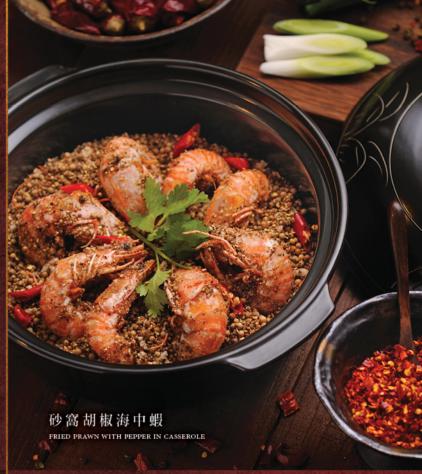
SICHUAN STYLE STEWED MANDARIN FISH /
STEAMED MANDARIN FISH WITH PICKLED CHILI /
MANDARIN FISH WITH GREEN CHILI
& SICHUAN PEPPERCORN STEWED

鴛鴦椒蒸大魚頭 STEAMED FISH HEAD WITH CHILI

全個 whole \$528 半個 half \$338

砂窩胡椒海中蝦 FRIED PRAWN WITH PEPPER IN CASSEROLE	\$468
水煮田雞 SICHUAN STYLE STEWED FROG	\$408
麻辣田雞 STIR-FRIED FROG WITH SICHUAN SPICY SAUCE	\$378
辣子田雞煲 SAUTÉED FROG WITH SPICY RED CHILI IN POT	\$378
乾鍋黃鱔魚 WOK-FRIED FIELD EEL IN SICHUAN STYLE	\$288
剁椒蒸白鱔魚 STEAMED JAPANESE EEL WITH CHILI PEPPER	\$288





麻辣白鱔煲 \$288 STIR-FRIED JAPANESE EEL WITH SICHUAN SPICY SAUCE IN POT 水煮/鴛鴦椒蒸魚雲 STEWED FISH HEAD IN SICHUAN STYLE/ STEAMED FISH HEAD WITH CHILI PEPPER \$288 麻辣桂花魚春/魚卜 單點 SINGLE \$228 雙拼 combo \$268 STIR-FRIED MANDARIN FISH ROE / BLADDER WITH SICHUAN SPICY SAUCE 乾鍋魚春 WOK-FRIED MANDARIN FISH ROE IN SICHUAN STYLE \$228 椒香河蝦仁 SAUTEÉD SHELLED SHRIMPS \$208 IN SICHUAN PEPPER & CHILI

圖片只供参考・加一服務費

十 类 BEEF 川菜系列

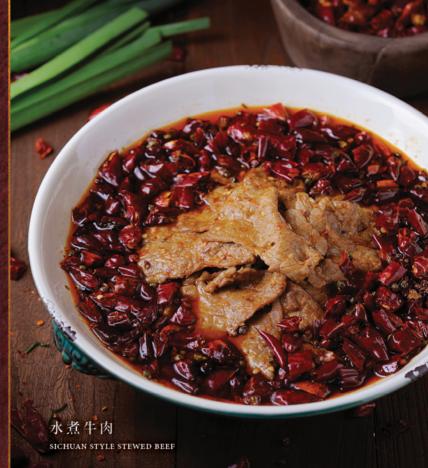
水煮牛肉 SICHUAN STYLE STEWED BEEF

大 LARGE \$468 小 SMALL \$358

水煮厚切牛脷 SICHUAN STYLE STEWED OX TONGUE

\$378





川麻豆腦牛肉 SICHUAN STYLE BEEF & BEAN CURD

\$348

秘制麻辣牛筋煲

\$218

BRAISED BEEF BRISKET WITH SICHUAN SPICY SAUCE IN POT

圖片只供参考・加一服務費

看 類 PORK 川菜系列

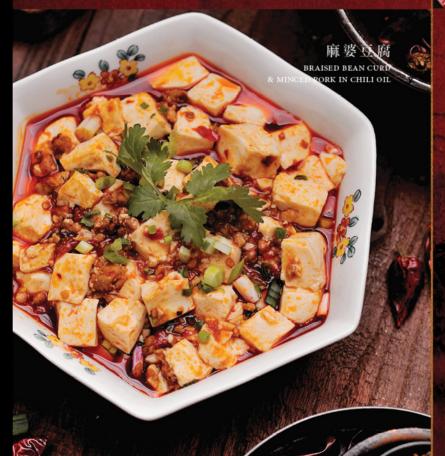
水煮雙腸 \$348 SICHUAN STYLE STEWED PIG INTESTINES

的复数性性 医多克克氏 医二甲基甲基

川式豬手煲 \$218

SICHUAN STYLE BRAISED PORK KNUCKLE IN CASSEROLE

辣子大腸 \$218
sautéed pig intestines
with spicy chili





川式回鍋肉

SICHUAN STYLE STIR-FRIED PORK BELLY WITH CHILI

麻婆豆腐 BRAISED BEAN CURD & MINCED PORK IN CHILI OIL

螞蟻上樹 \$158 BRAISED VERMICELLI & MINCED PORK WITH CHILI BEAN PASTE

圖片只供参考・加一服務費

PICTURES FOR REFERENCE ONLY • 10% SERVICE CHARGE

\$198

\$158

家禽類及其他

POULTRY & OTHERS 川菜系列



樟茶鴨

全隻 WHOLE \$448 半隻 HALF \$318

SMOKED DUCK IN SICHUAN STYLE

招牌辣子雞 SAUTÉED DICED CHICKEN

大 LARGE \$418 小 SMALL \$298

四川毛血旺

\$288

SICHUAN STYLE STEW (OX TONGUE, OX TRIPE, CHICKEN BLOOD, EEL)

乾鍋雞

\$288

WOK-FRIED CHICKEN IN SICHUAN STYLE

紅湯鵝腸

\$218

GOOSE INTESTINE IN SICHUAN SPICY SAUCE

泡椒炒鵝腸

\$208

STIR-FRIED GOOSE INTESTINES WITH PICKLED CHILI

招牌辣子雞

SAUTÉED DICED CHICKEN WITH SPICY RED CHILI

圖片只供参考・加一服務費

ABALONE, SEA CUCUMBER
FISH MAW, SHARK FIN, BIRD NEST

二十三頭鮑魚扣鵝掌

BRAISED FRESH ABALONE WITH GOOSE WEB

每位\$698 PER PERSON

原件花膠扒

BRAISED SUPERIOR FISH MAW IN ABALONE SAUCE 每位\$498 PER PERSON

六頭鮮鮑扣鵝掌花菇

BRAISED FRESH ABALONE

WITH GOOSE WEB & BLACK MUSHROOM

每位\$338 PER PERSON

關東刺參扣鵝掌

BRAISED SEA CUCUMBER
WITH GOOSE WEB IN ABALONE SAUCE

每位\$438 PER PERSON 原隻火瞳雞燉翅

DOUBLE-BOILED SHARK FIN
WITH HOLE HAM IN CHICKEN BROTH

6位用\$3888 FOR 6 PERSON 12位用\$6988 FOR 12 PERSON

竹笙酸辣翅

BRAISED HOT & SOUR SHARK FIN SOUP WITH BAMBOO PITHS

每位\$408 PER PERSON

菜膽雞燉翅

DOUBLE-BOILED SHARK FIN SOUP WITH CABBAGE & CHICKEN 每位\$408 PER PERSON

紅燒鮑翅

BRAISED SHARK FIN IN BROWN SOUP

每位\$408 PER PERSON

砂鍋雞煲翅

DOUBLE-BOILED SHARK FIN & CHICKEN SOUP IN CASSEROLE \$1288 (4位用 for 4 person)

紅燒官燕

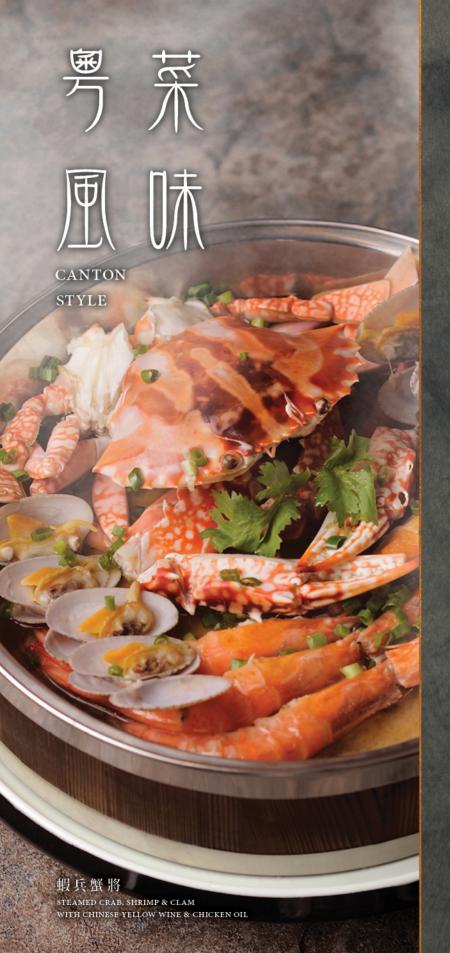
每位\$498 PER PERSON

鮮蟹肉燕窩羹

BRAISED BIRD NEST SOUP WITH CRAB MEAT

BRAISED BIRD NEST WITH BROWN SOUP

每位\$438 PER PERSON



東星斑兩食 \$1188 翡翠炒球及紅燒頭腩 起 UP SPOTTED GROUPER IN TWO COURSES STIR-FRIED WITH VEGETABLES & BRAISED IN CASSEROLE 清蒸東星斑 STEAMED SPOTTED GROUPER \$968 起 UP WITH SOYA SAUCE 薑蔥焗蟹 \$1088 BAKED CRAB 起 UP WITH GINGER & SPRING ONION \$1088 STIR-FRIED CRAB 起UP WITH SPICY FRIED GARLIC 白雪藏龍(蛋白炒龍蝦球) \$888 STIR-FRIED LOBSTER WITH EGG WHITE 雞油花彫蝦兵蟹將 \$698 STEAMED CRAB, SHRIMP & CLAM WITH CHINESE YELLOW WINE & CHICKEN OIL 紅燒/薑蔥煲/豉汁蒸 全個 WHOLE \$528 半個 HALF \$338 BRAISED FISH HEAD IN CASSEROLE / BAKED FISH HEAD WITH GINGER & SPRING ONION / STEAMED FISH HEAD WITH BLACK BEAN SAUCE 念川一品煲 CHUAN'S CASSEROLE \$518 婆參,鵝掌,北菇,鮮鮑 BRAISED SEA CUCUMBER, GOOSE WEB,

MUSHROOM & FRESH ABALONE

薑蔥田雞煲 BAKED FROG WITH GINGER & SPRING ONION IN POT	\$378	XO醬露荀炒帶子 SAUTÉED SCALLOPS & ASPARAGUS IN XO SAUCE	\$238
蒜茸開邊蒸/白灼海中蝦 STEAMED PRAWN WITH GARLIC/ BLANCHED PRAWN	\$468	豉椒炒大蜆 STIR-FRIED GIANT CLAMS WITH CHILI & BLACK BEAN SAUCE	\$228
酥炸生蠔 DEEP-FRIED OYSTER	\$348	百花蒸釀豆腐 STEAMED BEAN-CURD WITH SHRIMP PASTE	\$228
薑蔥生蠔煲 SAUTEED OYSTER WITH GINGER AND ONION IN POT	\$348	粟米斑柳 DEEP-FRIED FISH FILLET IN CORN SAUCE	\$218
薑蔥魚雲煲 BAKED FISH HEAD WITH GINGER & SPRING ONION IN POT	\$338	薑蔥魚卜 STIR-FRIED FISH BLADDER WITH GINGER & SPRING ONION	\$218
生 暗 鱔 球 煲 SIZZLING JAPANESE EEL IN CLAYPOT	\$318	清炒河蝦仁 SAUTEÉD SHELLED SHRIMPS	\$208
豉汁蒸白鱔魚 STEAMED JAPANESE EEL WITH BLACK BEAN SAUCE	\$288	回味焗魚腸 BAKED FISH INTESTINE WITH EGG	\$208
黑松露帶子炒鮮奶	\$238		

SAUTÉED FRESH MILK WITH SCALLOPS

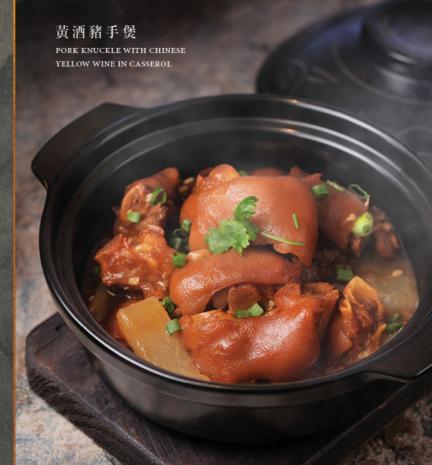
& BLACK TRUFFLE

牛及豬類

BEEF & PORK 号菜風味

XO醬炒安格斯牛肉 STIR-FRIED ANGUS BEEF IN X.O SAUCE	\$248
秘制柱候牛筋煲 BRAISED BEEF BRISKET WITH CHU HOU PASTE IN POT	\$218
黄酒豬手煲 pork knuckle with chinese Yellow wine in casserol	\$218
懷舊咕噜肉 SWEET & SOUR PORK	\$218
冰梅骨 SAUTEÉD PORK CHOP IN PLUM SAUCE	\$208





沙嗲粉絲肥牛煲 BRAISED BEEF WITH VERMICELLI & SATAY IN CASSEROLE	\$208
鹹魚蒸手剁肉餅 STEAMED MINCED PORK WITH DRIED SALTD FISH	\$198
鹹魚煎肉餅 PAN-FRIED MINCED PORK WITH SALTY FISH	\$198
菜 遠 牛 肉 FRIED BEEF WITH VEGETABLES	\$198
魚香茄子煲 BRAISED EGGPLANT WITH MINCED PORK IN CASSEROLE	\$178

家禽類及其他

POULTRY & OTHERS 号 菜 凰 肽

懷舊江南百花雞 DEEP FRIED MINCED SHRIMP STUFFED IN CHICKEN SKIN

\$1198 一日前預訂

新鮮脆皮吊燒雞 DEEP-FRIED CRISPY CHICKEN

全隻 WHOLE \$628 半隻 HALF \$328

豉汁露筍炒鴿片

\$218

FRIED SLICED PIGEON WITH ASPARAGUS IN BLACK BEAN SAUCE

d10

桂花金瑤

\$198

STIR-FRIED VERMICELLI WITH EGGS, BEAN SPOUTS AND CONPOY

蜜瓜脆奶

\$188

主 八 ル ツ」 DEEP-FRIED HONEYDEW MILK





滑蛋蝦球 FRIED EGG WITH PRAWN

\$208

花生芽小炒皇

\$188

SAUTÉED PEANUT BUD WITH SQUIDS & DRIED SHRIMP

京式賽螃蟹

\$188

STIR-FRIED EGG WHITE WITH FRESH MILK AND CRAB MEAT

\$178

家鄉煎鯪魚餅 PAN-FRIED DACE FISH CAKE

荔蓉香酥鴿 DEEP-FRIED PIGEON WRAPPED TARO

每隻\$168 EACH

百花炸蟹鉗

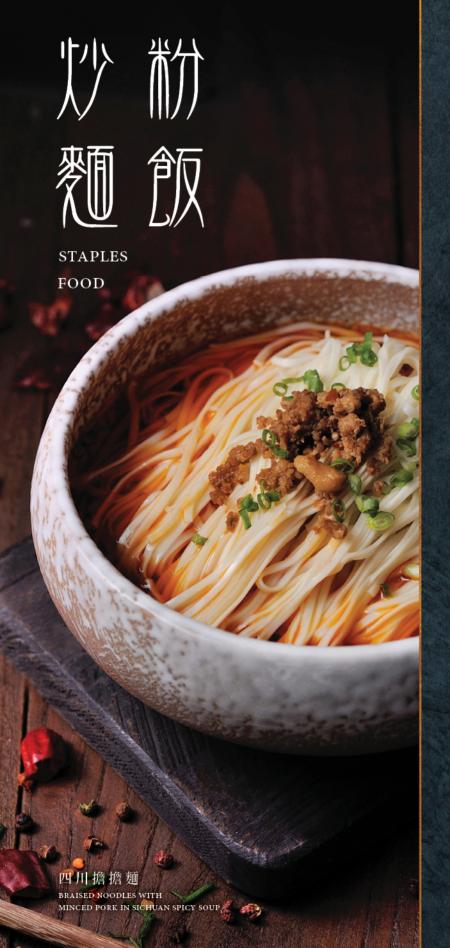
DEEP-FRIED CRAB CLAW
COATED WITH SHRIMP MOUSSE

每隻\$88 EACH (2隻起 2 PIECES UP)



高湯竹笙釀露筍 STEAMED BAMBOO PITHS STUFFED WITH ASPARAGUS	\$208	魚湯鮮腐竹浸時蔬 SEASONAL VEGETABLEST WITH FRESH BEAN CURD SKIN IN FISH SOUP	\$168
豉汁帶子蒸豆腐 STEAMED SCALLOPS & BEAN CURD IN BLACK BEAN SAUCE	\$208	梅菜蒸茄子 STEAMED EGGPLANT WITH PRESERVED VEGETABLES	\$158
乾煸蓮藕片 SAUTEED SLICED LOTUS ROOT	\$198	啫 啫 時 蔬 SIZZLING VEGETABLE IN POT	\$158
海味雜菜煲 DRY SEAFOOD & VEGETABLES IN CASSEROLE	\$198	乾煸四季豆 SICHUAN DRY FRIED STRING BEANS	\$158
雲耳百合炒露筍 SAUTÉED ASPARAGUS WITH FUNGUS & LILY BULB	\$198	魚湯青菜絲 DICED VEGETABLES IN FISH STOCK	\$148
豉蒜花生芽西瓜皮 WATERMELON PEEL AND PEANUT SPROUTS WITH GARLIC AND BLACK BEAN SAUCE	\$188 s	蛋黄南瓜 DEEP-FRIED PUMPKIN WITH SALTY EGG YOLK	\$148
櫻花蝦魚湯魚滑泡時蔬 SEASONAL VEGETABLES WITH SHREDDED DACE & SERGESTID SHRIMP IN FISH SOUP	\$178	酸辣手撕包菜 STIR-FRIED HOT & SOUR CABBAGE	\$148
竹笙鼎湖上素 BRAISED BAMBOO PITH & VEGETABLES	\$168	熗炒土豆絲 SAUTÉED MUSHROOM WITH SHREDDED POTATOES	\$138
粉絲雜菜煲 MIXED VEGETABLES & VERMICELLI WITH SUPERIOR SOUP IN CASSEROLE	\$168	酸辣炒蘿蔔絲 STIR-FRIED TURNIP IN SOUR & SPICY SAUCE	\$138
紅燒竹笙豆腐 BRAISED BEAN CURD	\$168		

WITH BAMBOO PITH



鮑汁海鮮炆米粉 BRAISED RICE VERMICELLI WITH SEAFOOD IN ABALONE SAUCE	\$258
滑蛋蝦仁炒河 STIR FRIED RICE NODDLES WITH SHRIMP & SCRAMBLED EGG	\$198
星洲炒米 FRIED RICE VERMICELLI IN SINGAPORE STYLE	\$188
乾炒牛河 STIR-FRIED BEEF NOODLE	\$188
龍蝦上湯伊麵 LOBSTER & E-FU NOODLE IN SUPERIOR SOUP	\$888
海鮮高麵 ASSORTED SEAFOOD & NOODLE IN SUPERIOR SOUP	\$258
銀芽肉絲雙面黃 PAN-FRIED CRISPY NOODLE WITH SHREDDED PORK & BEAN SPROUTS	\$198
黑蒜炒麵 FRIED NOODLE WITH BLACK GARLIC	\$178
豉油皇炒麵 FRIED NOODLE WITH SOYA SAUCE	\$178
四川擔擔麵 BRAISED NOODLES WITH MINCED PORK & PEANUTS IN SICHUAN SPICY SOUP	每碗BOWL \$68
家常酸辣麵 HOT & SOUR NOODLES	每碗 BOWL \$68
渝州凍麵 YUZHOU CHILLED NOODLES	每碗 BOWL \$68

高湯鮮蝦韭菜水餃 SHRIMPS & VEGETABLES DUMPLING IN SUPERIOR SOUP

\$78 6 隻 PCS

紅油抄手 WONTONS IN CHILI OIL

\$78 6隻PCS

鮮茄海鮮泡脆米飯 SEAFOOD CRISPY RICE IN TOMATO SOUP

\$228

蠓仔肉醉泡脆米飯 OYSTER & MINCED PORK CRISPY RICE IN SOUP

\$198





貢品炒飯(貢菜蟹粉炒飯) FRIED RICE WITH PRESERVED VEGETABLES & CRAB MEAT

\$198

\$198

松露瑤柱蛋白炒飯 EGG WHITE FRIED RICE WITH CONPOY & BLACK TRUFFLE

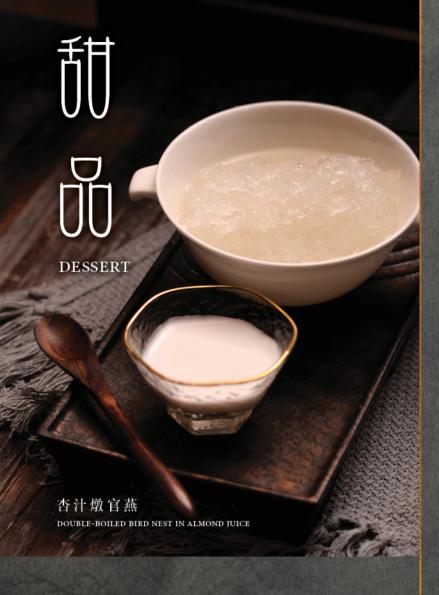
大舊招牌炒飯(洋蔥帶子炒飯) FRIED RICE WITH SCALLOPS & ONION

\$198

福建炒飯 HOKKIEN FRIED RICE

\$198

圖片只供参考・加一服務費



冰花燉官燕 DOUBLE-BOILED BIRD NEST IN CRYSTAL SUGAR

杏汁燉官燕 DOUBLE-BOILED BIRD NEST IN ALMOND JUICE 每位 \$398 PER PERSON

每位\$398 PER PERSON 木桶豆腐花 BEAN CURD PUDDING

4位用for 4 person \$108

脆炸饅頭

\$68

DEEP-FRIED MANTOU WITH CONDENSED MILK

生磨芝麻卷 BLACK SESAME ROLL

\$58

寨皇千層糕 STEAMED RED DATE PUDDING \$58

蛋白杏仁茶 ALMOND SOUP WITH EGG WHITE

每位 PER PERSON \$58

桂花薑茶花生湯圓

每位 PER PERSON \$58

PEANUT RICE DUMPLINGS
IN OSMANTHUS & GINGER SWEET SOUP

圖片只供参考・加一服務費

PICTURES FOR REFERENCE ONLY • 10% SERVICE CHARGE

其他收費 OTHERS:

中國茗茶 / 熱水 CHINESE TEA / HOT WATER

每位 PER PERSON \$20

白飯 STEAMED RICE

\$2

開瓶費 CORKAGE CHARGE 每枝 PER BOTTLE \$200

前菜 PRE-MEAL SNACKS \$25

切餅費 CAKE CHARGE 每個 PER CAKE \$100