




Y U È

「穴」為LUBUDS飲食集團的元祖餐廳，集團憑藉創立一系列「穴」日本餐廳，精心製作各種優質食材，漸漸為港人熟悉。時代廣場13樓新開業的高級粵菜食府，取「穴」同音命名為「悦」，承繼前者的成功之道，再下一城，塑造另一紮根香港的粵菜品牌。

「悦」以手功粵菜為根底，博大精深同時敢於創新，取集團旗下各餐廳品牌之長，將各國食材及烹調手法融匯貫通，加上LUBUDS對不同菜系的精闢見解，結合師傅的紮實功夫，呈現別樹一格的粵菜體驗，讓食客吃得愉悅。

「穴」 (pronounced as Yue) ANA Japanese Restaurant, located in Times Square is LUBUDS Group first restaurant opened. The ANA series meticulously uses only premium ingredients and produces only premium quality dishes, the ANAs' are now one of the prominent restaurants in Hong Kong.



LUBUDS newly opened Cantonese restaurant in Times Square on the 13th floor 「悦」 YUE is named after the homonym of our celebrated restaurant 「穴」 ANA. The prominence of ingredients used is fundamental to YUE's commitment, combining with the chef's traditional craftsmanship and modern cooking techniques to create fine Cantonese delicacies. YUE will aim to bring the best out of Cantonese cuisine in a particular level of traditional and modernity. A spectacular concept and experience only at YUE.

# 本店推介

## CHEF RECOMMENDATION

### 點心只限午市供應

海中龍皇伴金魚餃 \$108

Steamed Shrimp Dumpling in Supreme Broth

XO醬日本大根蘿蔔糕  三件 3 pcs \$78

Pan-fried Japanese Radish Cake in XO Sauce

胡椒高湯小籠包  \$68

Steamed Shanghainese Dumplings in Pepper Broth

海皇芙蓉酥皮芋盒 \$68

Deep-fried Taro Puff with Assorted Seafood

燒椒醬斑馬瀨尿蝦 \$598

Chilled Giant Mantis Shrimp • Grilled Green Chili Paste

金沙鴨紅 \$148

Deep-Fried Crispy Duck Blood • Salted Egg Yolk

豉油皇香煎日本淮山 \$148

Pan-Fried Japanese Yam • Soya Sauce

梁溪素脆鱈 \$118

Deep-Fried Dried Mushroom • Vinegar

鳳吞嫩頂裙翅 每兩 each tael \$438

Superior Shark's Fin Stuffed in Whole Chicken

需於一天前預訂 1 day advance order • 十二兩起訂 min order 12 taels

蟹肉桂花翅 \$1298

Stir-Fried Exquisite Shark's Fin

Eggs & Fresh Crab Meat

生拆蟹肉官燕蒸乳酪 每位 each person \$398

Superior Bird's Nest • Steamed Milk & Egg White • Crab Meat

砂窩生拆蟹粉炒飯 \$498

Crab Roe • Fried Rice in Claypot

魚湯京都腐竹浸葛絲 \$268

Kuzukiri in Fish Soup • Kyoto Bean Curd Sheet

薑蔥肉蟹腸粉煲 \$888起up  
Stir-Fry Mub Crab • Rice Roll in Claypot • Ginger & Onion

脆皮蔥油雞 全隻 whole \$698 / 半隻 half \$398  
Deep Fried Crispy Chicken • Scallions

油浸筍殼魚 \$538  
Deep-Fried Marble Goby Fish

客家清香湯牛筋腩 每碗 \$488  
Braised Beef Brisket & Tendon  
Preserved Vegetables in Hakka Style

三椒菜遠炒斑球 \$488  
Sautéed Sabah Grouper • Assorted Chilies & Vegetables

鮮沙薑砂窩雞煲 \$398  
Stauteed Chicken in Claypot • Fresh Sand Ginger

芫茜皮蛋斑片湯 四至六位用 for 4-6 persons \$498  
Garoupa Fish Soup • Coriander • Preserved Eggs  
每窩 pot

花雕雞油蒸馬友 \$448  
Steamed Thread Fin • Yellow Wine & Chicken Oil

咖喱軟殼蟹 每碗 \$368  
Deep Fried Soft Shell Crab • Curry Sauce  
加 + \$58 配炸饅頭 Top-up with Deep-fried Mantou

順德煎魚雲 \$338  
Pan-Fried Fish Head • Shunde Style

金梅陳醋咕嚕肉 \$268  
Sweet & Sour Pork • Aged Vinegar

爆椒欖角骨 \$258  
Sautéed Pork Chop • Black Olive & Chili

炸釀鮮蟹蓋 每位 each person \$238  
Deep-Fried Crab Shell Stuffed with Fresh Crab Meat, Onion  
二位起 minimum 2 persons

鮮蝦涼瓜煎蛋白 \$248  
Fried Egg White • Fresh Shrimps • Bitter Melon

遠年陳皮牛肉餅 \$218  
Steamed Minced Beef • Aged Dried Tangerine Peel

濃湯浸千絲日本大根 \$218  
Julienne Japanese Radish • Supreme Broth

原件鮑汁蝦籽柚皮 \$168  
Pomelo Pith • Dried Shrimp Roe • Abalone Sauce

海中龍皇伴金魚餃

Steamed Shrimp Dumpling in Supreme Broth



# 蒸類點心

只限午市供應

Only available during lunch session

STEAMED DIMSUM

## 海中龍皇伴金魚餃

Steamed Shrimp Dumpling in Supreme Broth

兩件 2 pcs \$108

## 高湯蟹肉灌湯餃

Crab Meat Dumpling in Supreme Broth

每隻 each \$98

## 招牌鮮蝦餃皇

Steamed Shrimp Dumplings

四件 4 pcs \$78

## 潮式韭菜水晶糰

Steamed Chiu Chao Style Chives Dumplings

三件 3 pcs \$68

## 黑魚子豚肉北菇燒賣

Steamed Pork Dumplings with Black Fish Roe

四件 4 pcs \$68

## 黑毛豬濃湯小籠包

Steamed Shanghainese Dumplings

三件 3 pcs \$68

## 胡椒高湯小籠包

Steamed Shanghainese Dumplings in Pepper Broth

三件 3 pcs \$68

## 醬皇豉汁蒸鳳爪

Steamed Chicken Feet in Black Bean & Garlic Sauce

\$68

## 蜜汁豚肉叉燒包

Steamed Honey Barbecued Iberico Pork Bun

三件 3 pcs \$58

## 高湯杞子鮮竹卷

Bean Curd Sheet Rolls Stuffed with Shrimps in Supreme Broth

三件 3 pcs \$58

## 山竹陳皮牛肉球

Steamed Beef Meatball & Tangerine Peel

三件 3 pcs \$58

# 煎炸焗類點心

FRIED & BAKED  
DIMSUM

只限午市供應

Only available during lunch session

## 原隻鮑魚蛋煎糯米雞

Pan-fried Abalone Glutinous Rice with Egg

每隻 each \$128

## XO醬日本大根蘿蔔糕

Pan-fried Japanese Radish Cake in XO Sauce

三件 3 pcs \$78

## 香茅腐皮鮮蝦餅

Bean Curd Sheet Shrimp Cake with Lemongrass

\$78

## 金華火腿蘿蔔絲酥

Baked Radish Puffs with Chinese Ham

三件 3 pcs \$68

## 蒜香野菜蝦春卷

Spring Roll with Shrimp, Garlic and Vegetables

三件 3 pcs \$78

## 海皇芙蓉酥皮芋盒

Deep-fried Taro Puff with Assorted Seafood

三件 3 pcs \$68

## 竹筴野菌腐皮卷

Pan-fried Bean Curd Rolls  
with Assorted Mushroom & Bamboo Piths

三件 3 pcs \$68

## 金蝦臘味糯米包

Shrimp and Preserved Meat Dumplings

三件 3 pcs \$58

# 腸粉

只限午市供應

Only available during lunch session

RICE ROLL

## 春風得意腸粉

Steamed Rice Roll, Spring Roll

\$78

## 韭黃鮮蝦腸粉

Steamed Rice Roll, Shrimp & Chives

\$78

## 蜜味黑毛豬叉燒腸粉

Steamed Rice Roll, Barbecue Iberico Pork

\$78

## 陳皮桂林牛肉腸粉

Steamed Rice Roll, Minced Beef & Tangerine Peel

\$68

## 櫻花蝦炸兩腸粉

Steamed Rice Roll, Fried Dough Sticks & Sakura Shrimps

\$58

山水木桶豆腐花  
Traditional Beancurd Pudding





# 午市甜點

LUNCH DESSERT

只限午市供應

Only available during lunch session

蛋黃蓮蓉萬壽桃

Steamed Buns with Lotus Paste & Egg Yolk

半打 6 pcs \$110

山水木桶豆腐花

Traditional Beancurd Pudding

四位用 for 4 persons \$108

蛋白杏仁茶

Sweet Almond Soup with Egg White

每位 per person \$68

芒果雪梅娘

Mango Mochi

三件 3 pcs \$88

香煎日本紅豆綠茶軟餅

Pan-fried Glutinous Dumplings with Japanese Red Bean Paste

四件 4 pcs \$68

金銀流沙煎堆仔

Deep-fried Sesame Lava Puff with Custard

三件 3 pcs \$58

椰汁馬蹄卷

Water Chestnut Cake with Coconut Sauce

六件 6 pcs \$58

椰糖脆脆卷

Crispy Rolls with Coconut Sugar

十二件 12 pcs \$48

芝麻糊凍豆腐花

Traditional Beancurd Pudding with Black Sesame Soup

每位 per person \$48

懷舊黑糖糕

Steamed Brown Sugar Pudding







四件 4 pcs \$48

豉油皇香煎日本淮山  
Pan-Fried Japanese Yam · Soya Sauce



# 前菜

## APPETIZER

燒椒醬斑馬瀨尿蝦 	\$598
Chilled Giant Mantis Shrimp • Grilled Green Chili Paste	
燒椒醬鮮鮑甫 	\$338
Sliced Abalone • Grilled Green Chili Paste	
潮式滷水凍鵝肝	\$198
Marinated Goose's Liver in "Chiu Chow" Style	
鮮百合海蜇花	\$168
Jelly Fish • Lily Bulb	
金沙鴨紅	\$148
Deep-Fried Crispy Duck Blood • Salted Egg Yolk	
豉油皇香煎日本淮山	\$148
Pan-Fried Japanese Yam • Soya Sauce	
麻辣無骨鳳爪 	\$128
Hot and Spicy Boneless Chicken Claw	
五香滷水牛腩	\$128
Spiced Braised Beef Shank	
麻辣涼拌牛腩粒 	\$128
Chilled Beef Shank in Hot and Spicy Sauce	
椒鹽九肚魚 	\$128
Deep-Fried Bombay Duck Fish • Spicy Salt	
虎皮尖椒 	\$118
Pan-Fried Green Pepper	
開胃醬皮蛋	\$118
Preserved Eggs • YUE Signature Sauce	
梁溪素脆鱈	\$118
Deep-Fried Dried Mushroom • Vinegar	
潮州新鮮大生腸	\$118
Marinated Pork Oviduct	

蜜汁叉燒  
Barbecued Pork



# 明爐燒味

SIUMEI

大紅片皮乳豬  
Suckling Pig

全隻 whole \$1388 / 半隻 half \$738  
例牌 regular \$388

明爐燒鵝  
Roasted Goose

全隻 whole \$888 / 半隻 half \$488  
例牌 regular \$268

蜜汁叉燒  
Barbecued Pork

\$288

沙薑雞腳  
Chicken Feet • Sand Ginger

\$118

脆皮乳鴿  
Roasted Pigeon

每隻 each \$108

# 官燕

## BIRD NEST

### 豬肚鳳吞燕

Braised Bird's Nest Stuffed in Chicken and Pork Tripe

需於一天前預訂 1 day advance order

十二位用 for 12 persons \$3888

### 蟹肉燴官燕

Bird's Nest Broth • Crab Meat

每位 each person \$398

### 官燕鷓鴣無米粥

Bird's Nest Congee • Minced Partridge

二位起 minimum 2 persons

每位 each person \$398

### 生拆蟹肉官燕蒸乳酪

Superior Bird's Nest • Steamed Milk & Egg White • Crab Meat

二位起 minimum 2 persons

每位 each person \$398

### 杏汁燉官燕

Double-Boiled Bird's Nest • Almond Juice

每位 each person \$398

# 鮑參 · 海味

## DRIED SEAFOOD

### 蠔皇扣15頭青森網鮑

Braised Dried Aged Abalone from Aomori  
Superior Sauce (15ppk)

每位 per person \$2698

# 魚翅 · 鮑參 · 海味

## SHARK'S FIN & DRIED SEAFOOD

### 鳳吞燉頂裙翅

Superior Shark's Fin Stuffed in Whole Chicken

需於一天前預訂 1 day advance order · 十二兩起訂 min order 12 taels

每兩 each tael \$438

### 原鼎火燉燉裙翅

Double-Boiled Premium Shark's Fin · Whole Ham

需於一天前預訂 1 day advance order · 十二兩起訂 min order 12 taels

每兩 each tael \$438

### 高湯菜膽燉金山勾翅

Double-boiled Superior Shark's Fin Soup

with Supreme Broth & Vegetables

需於一天前預訂 1 day advance order

每位 per person \$1398

### 蟹肉桂花翅

Stir-Fried Exquisite Shark's Fin · Eggs & Fresh Crab Meat

\$1298

### 蟹肉乾撈裙翅

Premium Shark's Fin · Tossed Fresh Crab Meat

Premium Broth

二位起 minimum 2 persons

每位 per person \$1298

### 仙鶴神針 (乳鴿釀魚翅, 紅燒汁)

Stewed Baby Pigeon Stuffed with Shark's Fin

需於一天前預訂 · 二位起 1 day advance order, minimum 2 persons

每位 per person \$998

### 紅燒大鮑翅

Braised Shark's Fin in Brown Soup

每位 per person \$898

### 紅燒生拆蟹肉翅

Braised Shark's Fin in Brown Soup · Fresh Crab Meat

每位 per person \$698

### 濃扣花膠鵝掌

Braised Goose Web · Fish Maw

每位 per person \$298

### 南非18頭吉品鮑扣鵝掌 / 柚皮

Braised Dred Aged Abalone from South Africa (18 ppk)

Goose Web / Pomelo Pith

每位 per person \$788

### 南非3頭鮑魚扣鵝掌 / 柚皮

Braised Dred Aged Abalone from South Africa (3 ppk)

Goose Web / Pomelo Pith

每位 per person \$468

### 蠔皇鮑脯扣鵝掌

Braised Non-Dried & Sliced Abalone

Goose Web · Superior Sauce

每位 per person \$398

### 關東遼參扣柚皮

Braised Japanese Sea Cucumber · Pomelo Pith

每位 per person \$398

芫茜皮蛋斑片湯

Garoupa Fish Soup · Coriander · Preserved Eggs





## 松茸螺頭燉竹絲雞

Double-Boiled Silkie Chicken Soup, Fresh Sea Conch  
Matsutake Mushroom

需於一天前預訂 1 day advance order

八至十位用 for 8-10 persons \$1688

## 川芎白芷天麻燉大魚頭

Double-boiled Fish Head Soup with Lingusticum,  
Angelica Dahurica & Gastrodia Elata

需於一天前預訂 1 day advance order

八至十位用 for 8-10 persons \$1388

## 黑蒜海玉竹燉豬脰

Double-boiled Pork Shank Soup  
Polygonatum Root & Black Garlic

四至六位用 for 4-6 persons \$498

每窩 pot

## 芫茜皮蛋斑片湯

Garoupa Fish Soup • Coriander • Preserved Eggs

四至六位用 for 4-6 persons \$498

每窩 pot

## 紅燒花膠瑤柱海皇羹

Sliced Fish Maw with Seafood Soup

四至六位用 for 4-6 persons \$488

每窩 pot

## 鹹柑桔川貝花膠燉鷓鴣

Double-boiled Francolin Soup  
with Salted Kumquat Fritillary Bulb & Fish Maw

每位 each person \$268

## 菜膽杏汁燉豬肺

Double-Boiled Pig Lung Soup  
Almond Juice & Vegetables

每位 each person \$138

## 瑤柱海皇豆腐羹

Seafood Soup • Tofu &amp; Conpoy

每位 each person \$138



### 花雕蛋白蒸蟹鉗

Steamed Crab Claw · Egg White · Yellow Wine

二位起 minimum 2 persons

每位 each person 時價  
market price

### 凍大花蟹

Giant Blue Crab

需於一天前預訂 1 day advance order

時價  
market price

### 堂灼響螺

Sea Conch Boiled with Chicken Stock

需於一天前預訂 1 day advance order

時價  
market price

### 阿拉斯加蟹兩食

Alaskan Crab in Two Courses

時價  
market price

### 加拿大象拔蚌

Canadian Geoduck

堂灼 Boiled with Chicken Stock / 刺身 Sashimi

時價  
market price

### 龍蝦

Lobster

上湯 Supreme Broth / 芝士 Cheese

米粉餅 Fried Crispy Rice Vermicelli / 伊麵 E-Fu Noodles

時價  
market price

### 石頭魚兩食

Stone Fish in Two Courses

時價  
market price

# 海鮮 · 河鮮

## SEAFOOD

### 老虎斑或杉斑兩食

Tiger Grouper or Camouflage Grouper in Two Courses

建議食法：三椒菜遠炒斑球 Sautéed Grouper . Assorted Chilis & Vegetables  
金樹子蒸斑頭腩 Steamed Grouper . Taiwanese Species

\$1888起up

### 清椒青香老虎斑

Stewed Tiger Grouper · Sichuan Peppercorn

\$1188起up

### 薑蔥肉蟹腸粉煲

Stir-Fry Mub Crab · Rice Roll in Claypot  
Ginger & Onion

\$888起up

### 砂窩胡椒肉蟹

Fried Mud Crab · Pepper in Casserole

\$888起up

### 麻婆豆腐龍蝦

Steamed Lobster Meat · Bean Curd & Chili Oil

\$928起up

### 蟹肉桂花翅

Stir-Fried Exquisite Shark's Fin  
Eggs & Fresh Crab Meat

\$1298

### 3.6牛乳炒龍蝦球

Sauteed Local Fresh Lobster Meat · Hokkaido 3.6 Milk

\$688

### 枝竹紅炆斑翅腩

Stewed Garoupa Dorsal Fin · Bean Curd Sheet

\$588

### 油浸筍殼魚

Deep-Fried Marble Goby Fish

\$538

### 三椒菜遠炒斑球

Sauteed Sabah Grouper · Assorted Chilies & Vegetables

\$488

### 豬油渣斑球伴菜花

Sauteed Grouper Meat · Deep-Fried Lard · Cauliflower

\$488

### 花雕雞油蒸馬友

Steamed Thread Fin · Yellow Wine & Chicken Oil

\$448

# 海鮮 · 河鮮

## SEAFOOD

薑蔥生蠔煲 \$438  
Oyster in Claypot • Ginger & Spring Onion

生啫花膠生蠔煲 \$438  
Sizzling Fish Maw & Oyster in Claypot


香麻醬爆鮮鮑甫 \$428  
Stir-fried Sliced Abalone • Spicy Soy Sauce

辣子田雞  \$418  
Fried Frog • Spicy Red Chili

毛豆仁炒帶子 \$398  
Sauteed Scallops • Edamame

大地田雞腿 \$388  
Stir-fried Frog Leg with Ginger & Scallions

野米金沙大蝦球 \$368  
Prawn Balls • Salted Egg Yolk

鮮沙薑啫啫龍躉魚扣  \$368  
Giant Grouper Stomach with Sand Ginger in Claypot

宮廷醬爆富貴蝦 \$368  
Stir-fried Prawn • Soy Sauce

薑蔥軟殼蟹煲 \$368  
Soft Shell Crab in Claypot • Ginger & Spring Onion

咖喱軟殼蟹  \$368  
Deep Fried Soft Shell Crab • Curry Sauce  
加 + \$58 配炸饅頭 Top-up with Deep-fried Mantou

玻璃蝦球 每位 each person \$348  
Crystal Prawns  
需於一天前預訂 1 day advance order

# 海鮮 · 河鮮

## SEAFOOD

粉絲中蝦煲 \$338  
Prawns with Vermicelli in Casserole

順德煎魚雲 \$338  
Pan-Fried Fish Head · Shunde Style

豉椒炒蠔子皇  \$328  
Stir-Fried Razor Clam in Black Bean & Garlic Sauce

鮮椒醬水庫大魚頭  \$318  
Steamed Fish Head with Fresh Chili Paste

欖仁帶子大良炒鮮奶 \$298  
Sautéed Fresh Milk · Scallops · Almond

雞樅菌日本長芋帶子煲 \$298  
Japanese yam with Scallops & Termite Mushrooms in Casserole

海皇翠塘豆腐 \$298  
Assorted Seafood with Beancurd

高湯蛋白龍蝦球 每位 each person \$268  
Steamed Lobster Meat · Egg White · Supreme Soup  
二位起 minimum 2 persons

鮮蝦涼瓜煎蛋白 \$248  
Fried Egg White · Fresh Shrimps · Bitter Melon

炸釀鮮蟹蓋 每位 each person \$238  
Deep-Fried Crab Shell Stuffed with Fresh Crab Meat, Onion  
二位起 minimum 2 persons

毛豆炒河蝦仁 \$238  
Fried Shelled Shrimps · Edamame

# 家禽 · 肉類

## POULTRY & MEAT

- 江南百花雞 \$1188  
Deep Fried Chicken • Mashed Shrimp  
需於一天前預訂 1 day advance order
- 蔥燒酒香鹽焗雞 (連雞雜) \$788  
Salted-Grilled Chicken with Scallion & Rice Wine (Giblets Included)  
需於一天前預訂 1 day advance order
- 日本尖椒爆和牛粒 \$788  
Stir-Fried Wagyu Beef Cubes with Japanese Bell Pepper
- 吊炸脆皮雞 全隻 whole \$698 / 半隻 half \$398  
Deep-fried Crispy Chicken
- 脆皮蔥油雞 全隻 whole \$698 / 半隻 half \$398  
Deep Fried Crispy Chicken • Scallions
- 客家清香湯牛筋腩 刀 \$488  
Braised Beef Brisket & Tendon in Hakka Style
- 鮮沙薑砂窩雞煲 \$398  
Stauteed Chicken in Claypot • Fresh Sand Ginger
- 醬爆安格斯一口牛 刀 \$368  
Stauteed Diced Angus Beef
- 海參啫啫豬手煲 \$368  
Sizzling pork knuckle and Sea Cucumber in Pot
- 蔥香燒汁和牛卷 每位 each person \$328  
Braised Wagyu Beef Roll with Scallion  
兩位起 min order 2 person
- 日本鮮百合炒牛小排 \$298  
Stir-fried Beef Ribs with Japanese Lily Bulbs
- 豉汁涼瓜炒安格斯牛肉 \$288  
Stired-fried Angus Beef with Bitter Melon in Black Bean & Garlic Sauce
- 生菜包腸鵪鬆 刀 \$288  
Sauteed Minced Pigeon & Pork Liver Sausage • Lettuce
- 清湯煮牛筋日本大根 刀 \$288  
Braised Beef Tendon & Japanese Radish • Supreme Soup

金梅陳醋咕嚕肉

Sweet & Sour Pork · Aged Vinegar





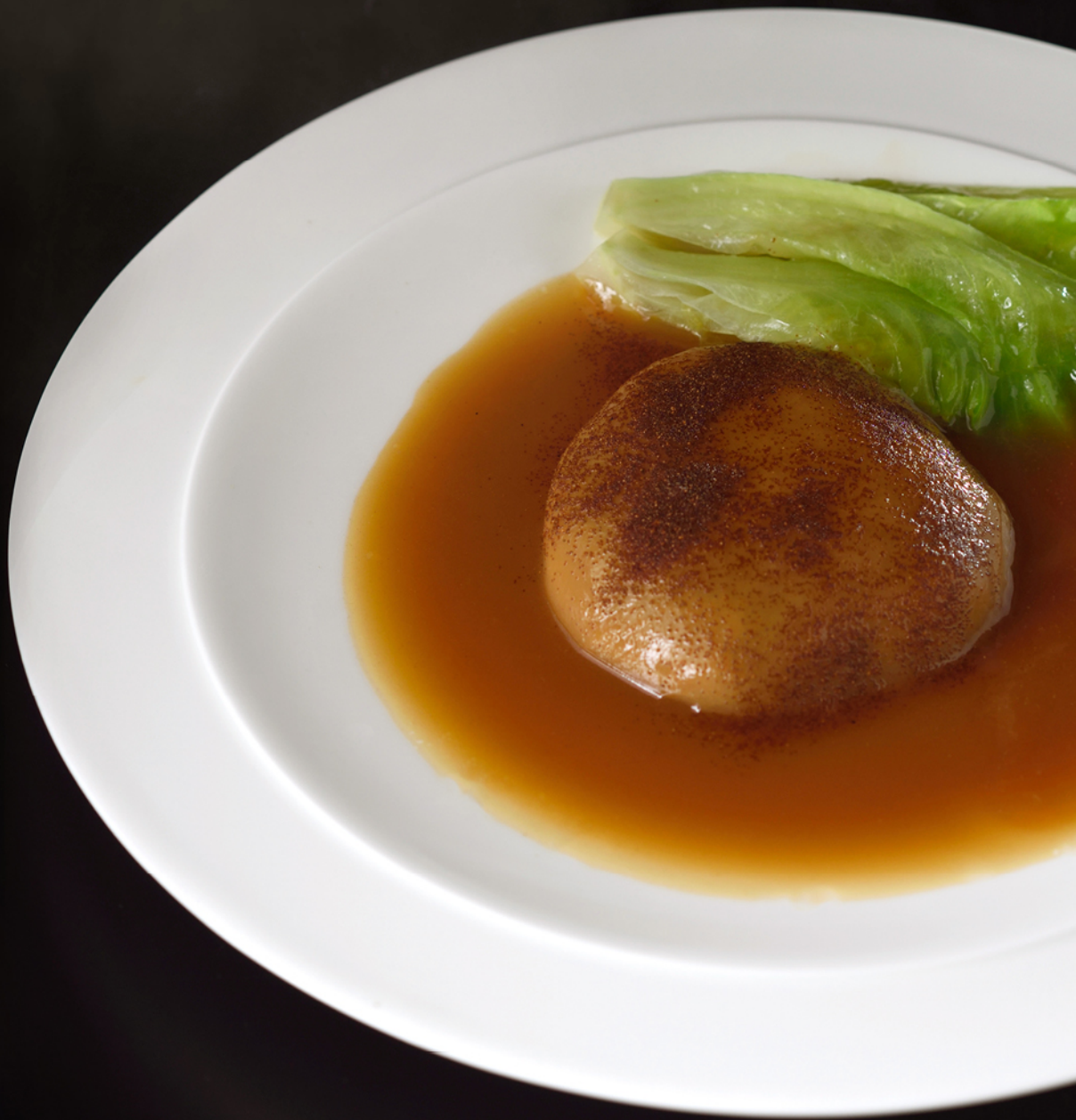
# 家禽 · 肉類

POULTRY & MEAT

- 奇味醬蝦乾蒸貴妃肉  \$268  
Steamed Pork Belly with Dry Shrimp in Spicy Sauce
- 金梅陳醋咕嚕肉 \$268  
Sweet & Sour Pork · Aged Vinegar
- 咖喱牛筋煲  \$268  
Beef Tendon · Curry Sauce  
加 + \$58 配銀絲卷 Top-up with Deep-Fried Bread Rolls
- 馬友鹹魚雞粒茄子煲 \$258  
Braised Salted Threadfin Fish · Diced Chicken · Eggplant
- 順德煎排骨 \$258  
Sauteed Pork Ribs · Shunde Style
- 爆椒欖角骨 \$258  
Sauteed Pork Chop · Black Olive & Chili
- 菜遠牛肉 \$258  
Fried Beef · Choy Sum
- 蒸第一刀肉餅 \$238  
Steamed Minced Pork  
咸蛋黃 Salted Egg Yolk / 馬友 Salted Fish
- 香酥山渣貴妃肉 \$218  
Deep-fried Pork Belly with Shanzha
- 遠年陳皮牛肉餅 \$218  
Steamed Minced Beef · Aged Dried Tangerine Peel
- 白涼瓜炒蛋 \$218  
Scrambled Eggs · White Bitter Melon
- 香煎蓮藕餅 \$208  
Pan-Fried Lotus Root Patties
- 蝦籽柚皮鵝掌 每位 each person \$198  
Goose Web · Pomelo Pith · Dried Shrimp Roe · Abalone Sauce

原件鮑汁蝦籽柚皮

Pomelo Pith · Dried Shrimp Roe · Abalone Sauce




# 時蔬

## VEGETABLES

- 清炒甜豆 \$298  
Sauteed Sugar Snap Peas  
限量供應 While Stock Last
- 海鮮雜菜煲 \$248  
Vegetables in Casserole • Seafood
- 蟹肉紅燒豆腐 \$248  
Braised Tofu • Fresh Crab Meat
- 竹筴榆耳紅燒豆腐 \$248  
Braised Tofu • Bamboo Piths & Wild Mushroom
- 上湯京都腐皮浸時菜 \$248  
Vegetables in Supreme Broth • Kyoto Bean Curd Sheet
- 濃湯浸千絲日本大根 \$218  
Julienne Japanese Radish • Supreme Broth
- 啫啫芥蘭煲  \$218  
Sizzling Chinese Kale in Casserole
- 清炒毛豆 \$188  
Sauteed Edamame
- 原件鮑汁蝦籽柚皮 \$168  
Pomelo Pith • Dried Shrimp Roe • Abalone Sauce

# 植物肉系列

## IMPOSSIBLE MEAT

- 金梅陳醋素咕嚕肉 \$238  
Sweet & Sour Impossible Pork • Aged Vinegar
- 素肉蒸茄子 \$198  
Steamed Eggplant with Minced Impossible Pork
- 素香辣生菜包  \$198  
Stir-fried Impossible Pork & Chili with Cabbage
- 素乾煸四季豆 \$198  
Sichuan Dry Fried String Beans with Impossible Pork

# 粉麵飯

## STAPLE FOOD

上湯龍蝦米粉餅 時價  
Fried Crispy Rice Vermicelli • Lobster in Supreme Broth market price

砂窩生拆蟹粉炒飯 \$498  
Crab Roe • Fried Rice in Claypot

原隻三頭南非鮑魚鮑汁撈飯 \$498  
Whole South African Abalone (3ppk) with Rice • Abalone Jus

濃邊蛋蕃茄焗黑毛豬扒飯 \$388  
Baked Iberico Pork Chop Rice • Tomato & Over Easy Eggs

甫魚野米海皇泡飯 四位用 for 4 persons \$338  
Flounder, Assorted Seafood & Rice in Supreme Soup

鮑魚汁章魚雞粒炆飯 \$298  
Diced Chicken & Octopus Fried Rice in Claypot • Abalone Jus

禮雲籽野米鮮蝦炒飯 \$288  
Fried Wild Rice with Soft Shell Crab & Shrimps


馬友鹹魚雞粒炒飯 \$268  
Salted Threadfin & Diced Chicken Fried Rice

生炒安格斯牛肉飯 \$268  
Fried Rice with Angus Beef

瑤柱蛋白炒飯 \$268  
Conpoy Fried Rice with Egg White

# 粉麵飯

## STAPLE FOOD

- 鮑汁野菌炆伊麵 \$268  
Braised E-fu Noodles, Assorted Mushrooms in Abalone Sauce
- 鮑魚汁薑蔥叉燒撈生麵 \$268  
Braised Egg Noodle, Barbecue Pork, Ginger, Spring Onion in Abalone Sauce
- 魚湯京都腐竹浸葛絲 \$268  
Kuzukiri in Fish Soup • Kyoto Bean Curd Sheet
- 頭抽龍鬚蟹籽炒麵 \$268  
Stir-Fry Noodles • Squid & Crab Roe, First-brewed Soy Sauce
- 滑蛋蝦仁炒河 \$268  
Stir-Fry Rice Noodles • Shrimps & Scrambled Eggs
- 銀芽肉絲煎兩面黃 \$238  
Stir-Fry Rice Noodles • Pork & Sprouts
- 乾炒牛河 \$238  
Stir-Fry Rice Noodles • Sliced Beef
- 香辣肉絲炒銀針粉  \$208  
Fried Silver Pin Noodles • Spicy Pork Julienne
- 鮑汁米粉餅 \$198  
Fried Crispy Rice Vermicelli • Abalone Jus
- 糖醋麵 \$198  
Crispy Noodles • Vinegar & Icing Sugar

杏汁燉官燕

Double-Boiled Bird's Nest · Almond Juice



# 甜品

## DESSERT

### 杏汁燉官燕

Double-Boiled Bird's Nest • Almond Juice

每位 each person \$398

### 蛋黃蓮蓉萬壽桃

Steamed Buns with Lotus Paste & Egg Yolk

半打 6 pcs \$110

### 芒果雪梅娘

Mango Mochi

三件 3 pcs \$88

### 蛋白杏仁茶

Sweet Almond Soup with Egg White (Pax)

每位 per person \$68

### 是日精選糖水

Daily Sweet Soup

每位 per person \$58

### 椰汁馬蹄卷

Water Chestnut Cake with Coconut Sauce

六件 6 pcs \$58

### 芝麻糊凍豆腐花

Black Sesame Sweet Soup with Beancurd Pudding

每位 per person \$48

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## 另外收費 Additional charges

中國茗茶 House Chinese Tea \$25  
白飯 Steamed Rice \$25

淨鮑汁 Abalone Sauce \$98  
切餅費 Cakage Fee \$150

前菜 Pre-Meal Snacks \$28  
開瓶費 Corkage Fee \$250

## 精選中國茗茶 House Chinese Tea

鐵觀音 Tieguanyi  
宮廷普洱 Pu'er

四季春 Sijichun 上等龍井 Longjin  
天山雪菊 Snow Mountain Chrysanthemum

茉莉香片 Jasmine  
一級牡丹 Premium White Peony

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另加一服務費 · 如對任何食物有過敏反應請向我們的服務員提供有關資料  
10% service charge · Please advise our associates if you have any allergies