

念月樓

FULL
MOON
HOUSE

川學料理



匠心承傳 · 經典重塑

歡迎蒞臨念月樓。作為 LUBUDS® 餐飲集團旗下的精緻川菜府，念月樓一直秉承對頂級食材的極致追求，將傳統粵菜的含蓄細膩與川菜的醇厚百味和「饌造」黃永熾先生的重磅加盟。黃永熾先生出身廚藝世家，其殿堂級烹飪藝術，為「對生猛海鮮的精準掌握，以及數十載的厚功力與獨到眼光，領銜傳統的每一道佳餚注入的尊貴靈魂。在這趟盛宴之旅中，我們誠邀閣下細心砥礪的舌尖藝術，體驗無與倫比的當代中菜美學。

美饌位餐

DELICIOUS INDIVIDUAL SET MENUS

雞煲翅自選位餐

CUSTOMIZED INDIVIDUAL SET MENU

\$298/ 位 per person (2 位起 Min 2 pax)

前菜 Appetizers

金條蘿蔔 | 水晶肴肉

Pickled Chinese Radish | Chilled Crystal Ham

湯品 Soup

濃湯花膠雞煲翅

Braised Superior Shark's Fin & Fish Maw in Chicken Broth

精選小菜 Selected Main Course

任選一款 Choose 1

滑蛋炒蝦球

Sautéed Prawns
with Scrambled Eggs

干扁四季豆

Stir-fried String Beans
with Minced Pork

菠蘿咕嚕肉

Sweet and Sour Pork
with Pineapple

魚香茄子

Braised Eggplant
with Minced Pork
in Spicy Garlic Sauce

香蔥排骨

Pork Ribs with Scallions

黑松露海皇

炒蛋白
Stir-fried Egg White
with Seafood and Black Truffle

秘製蝦醬骨

House Special Deep-Fried
Pork Ribs in Shrimp Paste

南乳粗齋煲

Braised Mixed Monk
Vegetables in Fermented
Red Beancurd Casserole

珍菌泡菜苗

Poached Baby Chinese Cabbage
with Mixed Mushrooms
in Rich Broth

海味雜菜娃娃菜

Baby Chinese Cabbage
with Dried Seafood

念月小炒皇

Full Moon House
Signature Stir-fry

桂花炒瑤柱

Stir-fried Scallop
with Egg and Bean Sprouts

主食 Staple

楊州炒飯

Yangzhou Fried Rice

甜品 Dessert

香滑芝麻卷

Black Sesame Rolls

A5和牛.老虎蝦宴

A5 WAGYU BEEF & TIGER PRAWN SET

\$488/ 位 per person (2 位起 Min 2 pax)

湯品 Soup

花旗參燉竹絲雞

Double boiled Chicken Soup
with American Ginseng

主菜 Main Courses

蒜片香煎A5和牛

Pan-fried A5 Wagyu Beef with Garlic Slices
(每位 100g)

金榜醬老虎蝦伴饅頭

Tiger Prawns in Malaysian Special Sauce
with Steamed Buns

脆皮玻璃乳鴿

Crispy Pigeon
(每位半隻 Half per person)

鮮茄浸菜苗

Poached Baby Chinese Cabbage
with Fresh Tomato in Rich Broth

主食 Staple

和牛鬆炒飯

Fried Rice with Minced Wagyu Beef

甜品 Desserts

楊枝甘露

Chilled Mango Sago with Pomelo

香滑芝麻卷

Black Sesame Rolls

精選尊尚宴

EXQUISITE INDIVIDUAL SET MENUS

招牌蟹皇翅遼參宴

SIGNATURE CRAB ROE SHARK'S FIN
& SEA CUCUMBER SET

\$688/ 位 per person (2 位起 Min 2 pax)

前菜 Appetizers

慢煮西班牙豚肉叉燒

Slow-cooked Iberico Pork Barbecued Pork

醃魷腰果

Deep-fried Crispy Cashew

金玫瑰

Marinated Jellyfish

主菜 Main Courses

招牌生拆蟹皇蟹肉翅

Braised Superior Shark's Fin with Crab Roe in Golden Broth

蔥燒脆皮遼參

Braised Crispy Sea Cucumber with Scallions

甜菜 / 剝椒蒸龍躉球

Steamed Giant Grouper Fillet
with Sweet Preserved Vegetables or Chopped Chili

鮮茄泡菜苗

Poached Baby Chinese Cabbage with Fresh Tomato in Rich Broth

西施泡飯

Superior Seafood Crispy Rice Soup

甜品 Desserts

燕窩杏仁茶

Sweet Almond Soup with Bird's Nest

香滑芝麻卷

Black Sesame Rolls

招牌蟹皇翅吉品宴

SIGNATURE CRAB ROE
SHARK'S FIN & YOSHIHAMA
ABALONE SET

\$888/ 位 per person (2 位起 Min 2 pax)

前菜 Appetizers

慢煮西班牙豚肉叉燒

Slow-cooked Iberico Pork Barbecued Pork

醃魷腰果

Deep-fried Crispy Cashew

金玫瑰

Marinated Jellyfish

主菜 Main Courses

招牌生拆蟹皇蟹肉翅

Braised Superior Shark's Fin
with Crab Roe in Golden Broth

20 頭南非吉品鮑魚伴花膠

Braised 20-Head South African Yoshihama Abalone
with Fish Maw

甜菜 / 剝椒蒸龍躉球

Steamed Giant Grouper Fillet with Sweet Preserved
Vegetables or Chopped Chili

鮮茄泡菜苗

Poached Baby Chinese Cabbage
with Fresh Tomato in Rich Broth

西施泡飯

Superior Seafood Crispy Rice Soup

甜品 Desserts

燕窩杏仁茶

Sweet Almond Soup with Bird's Nest

香滑芝麻卷

Black Sesame Rolls

前菜 | 小食

APPETIZERS

木魚炸茄子 \$48
Deep-fried Eggplant with Dried Fish Shaving

七味豆腐 \$58
Deep-fried Bean Curd with Shichimi

話梅雙色車厘茄 \$58
Marinated Two-Tone Cherry Tomatoes with Preserved Salty Plum

金條蘿蔔 \$58
Pickled Chinese Radish

醃翻腰果 \$68
Deep-fried Crispy Cashew

鹽香脆花生 \$68
Deep-fried Crispy Peanut

椒鹽脆皮鮮魷 \$68
Deep-fried Squid with Salt and Chili

順德煎手打鯪魚肉餅 四件 4 pcs \$68
Pan-Fried Hand-made Fish Patties

手拍青瓜 \$78
Greenhouse Cucumber with Minced Garlic

糖心皮蛋酸薑 \$78
Soft Preserved Egg with Sour Pickled Ginger

水晶脩肉 \$88
Chilled Crystal Ham

鮑汁雞腳 \$88
Braised Chicken Feet in Abalone Sauce

椒鹽九肚魚 \$108
Deep-fried Bombay Duck Fish with Salt and Chili

醬油豬手 \$108
Marinated Pork Trotter

豉油皇香煎日本淮山 \$108
Pan-fried Japanese Yam with Soya Sauce

金玫瑰 - 頂級海蜇花 \$128
Marinated Jellyfish

滷水獅頭鵝翼 \$188
Marinated Goose Wings

滷水獅頭鵝肝 \$288
Marinated Goose's Foie Gras



● 本店推介 Recommendation | 另加一服務費 10% service charge



蠔皇生扣五頭鮮鮑魚 \$188
Braised 5 Heads Abalone in Oyster Sauce

鮑汁扣溏心 三十頭 30 Heads \$228
南非吉品鮑魚 二十頭 20 Heads \$328
Braised Yoshihama Abalone 十五頭 15 Heads \$488
in Premium Abalone Sauce

濃湯雞煲翅 ● \$268
Braised Superior Shark's Fin in Chicken Broth

高湯蟹肉翅 \$288
Braised Shark's Fin with Crab Meat in Chicken Soup

蠔皇扣原條四十頭遼參 \$288
Sautéed Whole Sea Cucumber in Oyster Sauce

鮑汁扣日本關東遼參 \$388
Braised Japanese Sea Cucumber in Abalone Sauce
需於一天前預訂 Order made one day in advance



鮑參翅肚燕 (位上 Per Pax)

SHARK'S FIN, ABALONE, BIRD'S NEST
& AIR DRIED SEAFOOD

生拆蟹皇蟹肉翅 ● 每位 Pax \$388
Braised Superior Shark's Fin
with Crab Roe in Golden Broth

龍牙官燕窩 三兩 3 Tael - 每位 Pax \$488
Supreme Bird's Nest
紅燒 / 冰花 / 杏汁 / 紅棗汁 / 薑汁 / 椰汁
Cooking styles: Braised/Rock Sugar/
Almond/Red Date/Ginger/Coconut

腿汁扣八頭原幅花膠扒 \$688
Braised Whole 8 Heads Fish Maw in Ham Sauce
需於一天前預訂 Order made one day in advance

腿汁扣原幅花膠扒 四頭 4 Heads \$4888
Braised Whole Fish Maw 三頭 3 Heads \$2488
in Ham Sauce
需於一天前預訂 Order made one day in advance

養生湯羹

SOUPS

龍躉魚腐酸菜湯

Grouper Tofu in Sour Soup

每位 Pax \$88

杏汁燉白肺湯

Double-Boiled Pig Lung Soup with Almond

每位 Pax \$98

瑤柱粟米羹

Corn Soup with Scallop

每位 Pax \$98

蟹肉粟米羹

Corn Soup with Crab

每位 Pax \$108

沙參玉竹燉魚皇

Double-boiled Fish Superior Soup
with Chinese Medicine

每位 Pax \$118

花旗參燉竹絲雞

Double boiled Chicken Soup
with American Ginseng

每位 Pax \$128

濃雞湯泡花膠

Stewed Fish Maw in Chicken Broth

每位 Pax \$188

魚翅佛跳牆

Double-Boiled Shark's Fin, Fish Maw,
Abalone, Sea Cucumber, Scallop

每位 Pax \$398

酸菜湯 ●

原幅八頭花膠

Stewed Whole Fish Maw in Soup
of Pickled Cabbage & Chili

四至六位用 for 4-6 Pax \$688

生猛游水海鮮

FRESH SEAFOOD

東星班

Leopard Coral Grouper

每兩 each Tael \$58

蘇鼠班

Humpback Grouper

每兩 each Tael \$48

澳洲龍蝦

Australia Lobster

白雪藏龍 / 上湯焗伊麵

Steamed Lobster Fillet with Egg White /

Baked E-Fu Noodles with Chicken Broth

每兩 each Tael \$68

瓜子班

Red Spotted Grouper

魚米之鄉 / 清蒸

Poached whole Grouper with Crispy Rice in Lobster Broth /

Steamed whole Grouper

每兩 each Tael \$68

加拿大象拔蚌

做法：堂弄過橋

Live Geoduck Clam

Poached in Lobster Broth

每兩 each Tael \$88

阿拉斯加長腳蟹

Alaskan King Long Leg Crabs

蟹兩食：花雕蒸身 / 蔥油煎爪

蟹做法：黑松露焗 / 椒鹽 / 鹹蛋黃焗

2 Ways Cooking: Steamed in Yellow Wine and Deep-fried with Scallion Oil

Baked with Black Truffle / Deep-fried with Salt and Chili / Baked with Salted Egg Yolk

需於一天前預訂 Order made one day in advance

時價 Market Price

海鮮小菜

SEAFOOD DISHES

桂花炒瑤柱 \$98
Stir-fried Scallop with Egg and Bean Sprouts

念月小炒皇 \$168
Full Moon House Signature Stir-fry

黑松露海皇炒蛋白 \$188
Stir-fried Egg White with Seafood and Black Truffle

紅燒蝦仁豆腐津白菜煲 \$218
Braised Shrimp with Tofu and Chinese Cabbage Casserole

自製龍躉魚丸津白菜煲 \$218
Homemade Giant Grouper Fish Ball
with Chinese Cabbage Casserole

豉蒜爆炒帆立貝 \$268
Stir-fried Scallops with Black Bean and Garlic Sauce

翡翠炒蝦球 \$268
Stir-fried Shrimp Balls with Greens

碧綠炒鮑魚 \$298
Stir-fried Abalone with Vegetables

龍躉球 \$388
Giant Grouper Fillet
水煮 / 酸菜 / 剝椒 / 翡翠鮮百合炒
Sichuan Poached / Pickled Cabbage /
Chopped Chili / Stir-fried with Lily

海鮮毛血旺 \$568
Spicy Seafood Stew

豉油皇煎老虎蝦 每隻 each \$78
Pan-fried Tiger Prawns in Soy Sauce (Min. 2 pcs)
2 隻起叫 Min Order 2 pcs

金榜醬老虎蝦伴饅頭 每隻 each \$98
Tiger Prawns in Malaysian Special Sauce
with Steamed Buns
2 隻起叫 Min Order 2 pcs

燒 味

BARBECUED SPECIALTIES

脆皮玻璃乳鴿
Crispy Pigeon

每隻 each \$88

脆皮燒黑棕鵝
Crispy Roasted Black Goose

全隻 Whole \$688
半隻 Half \$328
例 Regular \$198

客家蔥油淋雞 ●
Hakka Steamed Chicken with Scallion Oil

全隻 Whole \$388
半隻 Half \$198

珍味貴妃雞
Imperial Concubine Chicken

全隻 Whole \$388
半隻 Half \$198

秘製脆皮燒雞
Secret Recipe Crispy Roasted Chicken

全隻 Whole \$388
半隻 Half \$198

招牌鹽香雞
Signature Salt-Baked Chicken
需於一天前預訂 Order made one day in advance

全隻 Whole \$388
半隻 Half \$198

胡椒脆皮雞
Crispy Pepper Chicken

需於一天前預訂 Order made one day in advance

全隻 Whole \$428
半隻 Half \$218

伊比利亞黑毛豬叉燒 ●
Premium Iberian Barbecued Pork

例 Regular \$288

烤豬脾 每隻 each
Roasted Pork Trotter/Leg

\$298

宮庭御膳片皮鴨
Imperial Peking Duck

需於一天前預訂 Order made one day in advance

一食 1st Course \$548
兩食另加 2nd Course +\$128

即燒脆皮乳豬
Roasted Crispy Suckling Pig

需於一天前預訂 Order made one day in advance

全隻 Whole \$1288
半隻 Half \$788

肉類小菜

MEATS

百花炸蟹鉗 每隻 each \$68
Deep-fried Crab Claw coated with Chrimp Mousse
2 隻起叫 Min Order 2 pcs

蠔皇扣花菇鵝掌 每件 each \$88
Braised Goose Web and Shiitake Mushroom
in Oyster Sauce
2 件起叫 Min Order 2 pcs

欖菜肉鬆四季豆 \$138
Stir-fried String Beans with Minced Pork and Preserved Olive

懷舊咕嚕肉 \$148
Sweet and Sour Pork with Pineapple

魚香茄子煲 \$158
Braised Eggplant with Minced Pork in Spicy Garlic Sauce

馬友鹹魚蒸肉餅 \$168
Steamed Pork Patty with Threadfin Salted Fish

蓮藕墨鬚餅 \$168
Pan-fried Squd Cake with Lotus Root

客家煎釀豆腐● \$178
Pan-fried Hakka Stuffed Tofu

秘制柱侯牛筋腩煲● \$188
Braised Beef Tendon & Brisket with Chu Hou Paste in Casserole

爆椒欖角骨 \$198
Sauteed Pork Ribs with Black Olive and Chilli

秘製蝦醬骨 \$198
House Special Deep-Fried Pork Ribs in Shrimp Paste

菜遠安格斯牛肉 \$228
Fried Angus Beef with Vegetables

黑蒜青蘋果安格斯牛柳粒 \$288
Angus Beef Tenderloin Dices
with Black Garlic and Green Apple

海皇蟹肉粉絲煲 \$298
Seafood and Crab Meat Vermicelli Casserole

黑豚肉五花腩片 \$368
Kurobuta Pork Belly Slices
酸菜泡 / 杭椒炒 / 梅菜蒸
Poached in Pickled Cabbage / Stir-fried with Chili /
Steamed with Preserved Vegetables

雞樅菌虎皮尖椒炒黑毛豬 \$368
Stir-fried Iberian Pork
with Termite Mushrooms and Tiger Skin Peppers

堂煎蒜片A5和牛 每件 each \$680
Pan-fried A5 Wagyu Beef with Garlic Slices 200克 gram

田園蔬菜

VEGETABLES

南乳粗齋煲 \$168
Braised Mixed Monk Vegetables
in Fermented Red Beancurd Casserole

濃湯鮮茄泡菜苗 \$168
Poached Baby Chinese Cabbage
with Fresh Tomato in Rich Broth

豉蒜炒甘藍苗 \$168
Stir-fried Baby Kale with Black Bean and Garlic Sauce

濃湯珍菌泡菜苗 \$168
Poached Baby Chinese Cabbage
with Mixed Mushrooms in Rich Broth

上湯時蔬 \$168
Poached Seasonal Vegetables in Supreme Broth

鹽水菜遠 \$168
Poached Vegetable Hearts in Salted Broth

金蒜炒白菜苗 \$168
Stir-fried Baby Bok Choy with Crispy Garlic

薑汁炒芥蘭 \$168
Stir-fried Chinese Kale with Ginger Juice

X.O 醬炒時蔬 \$168
Stir-fried Seasonal Vegetables in X.O. Sauce

椒絲腐乳時蔬 \$168
Stir-fried Seasonal Vegetables
with Shredded Chili and Preserved Tofu

海味粉絲什菜煲 \$178
Mixed Vegetables with Dried Seafood
and Vermicelli Casserole

砂窩蝦干啫啫唐生菜膽 \$188
Sizzling Chinese Lettuce Hearts
with Dried Shrimp in Claypot

紅寶石花膠浸時蔬 \$228
Braised Seasonal Vegetables with Fish Maw

龍躉魚腐津白煲 \$328
Giant Grouper Fish Cake
and Chinese Cabbage Casserole

川菜系列

SICHUAN SERIES

前菜 | 小食

APPETIZERS

川汁白木耳 White Fungus in Sichuan Spicy Sauce	\$58
麻辣脆花生 Deep-Fried Spicy Mala Peanuts	\$68
青椒皮蛋 Preserved Egg with Green Pepper	\$68
虎皮尖椒 Pan-Seared Green Peppers	\$78
炆炒土豆絲 Stir-Fried Shredded Potatoes	\$88
川味青瓜海蜇頭 Sichuan Style Cucumber and Jellyfish Head	\$98
蒜泥白肉 Sliced Pork with Garlic Sauce	\$128

肉類小菜

MEATS & NOODLES

麻婆豆腐 Mapo Tofu	\$148
螞蟻上樹 Sichuan Vermicelli with Minced Pork	\$148
麻辣牛腩 Spicy Mala Beef Brisket	\$188
招牌辣子雞 Signature Spicy Fried Chicken with Dried Chilies	全隻 Whole \$388 半隻 Half \$198
川川口水雞 Steamed Chicken in Spicy Sesame Sauce	全隻 Whole \$388 半隻 Half \$198
水煮安格斯牛肉 / 酸菜 Sichuan Poached Angus Beef in Chili Oil	\$388

川菜系列

SICHUAN SERIES

海鮮

SEAFOOD

麻婆豆腐龍蝦 約 8 兩 Approx. 8 Tael \$388
Braised Lobster with Mapo Tofu (~300g)

龍躉球 \$388
Giant Grouper Fillet
水煮 / 酸菜 / 剝椒蒸 / 青花椒
Sichuan Poached / Pickled Cabbage /
Chopped Chili / Green Sichuan Pepper

砂窩胡椒老虎蝦 \$388
Tiger Prawns with Black Pepper in Claypot

雙色剝椒蒸龍躉撥水翅 \$488
Steamed Giant Grouper Fins
with Dual-Color Chopped Chilies

避風塘肉蟹 約 1 斤 Approx. 1 Catty \$488
Typhoon Shelter Style Mud Crab

海鮮毛血旺 \$568
Spicy Seafood Stew

東星斑 約 1 斤 Approx. 1 Catty \$488
水煮 / 酸菜 / 剝椒蒸 / 青花椒
Sichuan Poached / Pickled Cabbage /
Chopped Chili / Green Sichuan Pepper

湯羹

SOUPS

海蝦酸辣湯 每位 Pax \$88
Hot and Sour Soup with Prawns

海鮮豆腐羹 每位 Pax \$88
Seafood and Tofu Thick Soup

五穀主食

RICE AND NOODLES

陽春麵

Plain Noodles

三選一：豬手 / 牛筋 / 河蝦仁

Choose 1: Pork Knuckle/ Beef Tendon /

Sautéed Shelled River Shrimps

每碗 each \$68

四川擔擔麵

Sichuan Dan Dan Noodles

每碗 each \$68

海皇稻庭烏冬

Inaniwa Udon with Seafood

每位 Pax \$88

豉油皇炒麵

Pan-fried Noodles in Supreme Soy Sauce

\$128

干燒伊麵

Braised E-Fu Noodles with Mushrooms

\$168

A5和牛粒炒飯

Fried Rice with A5 Wagyu Beef Dices

每位 Pax \$168

花膠鮑汁撈飯

Rice Served with Fish Maw in Abalone Sauce

每位 Pax \$168

乾炒安格斯肥牛河

Stir-fried Flat Rice Noodles with Angus Beef

\$188

黑豚肉炒米粉

Stir-fried Rice Vermicelli with Kurobuta Pork

\$188

黑椒安格斯牛肉炒烏冬

Stir-fried Udon with Angus Beef in Black Pepper Sauce

\$188

蝦球湯河粉

Flat Rice Noodle Soup with Shrimp Balls

\$198

濃湯鮑魚泡米線

Rice Noodles in Soup with Abalone

\$198

五頭鮑魚炒飯

Fried Rice with 5-Head Abalone

\$238

西施泡飯

Superior Seafood Crispy Rice Soup

\$288

生拆蟹皇撈飯

Rice Served with Crab Roe Sauce

\$488

特色甜品

DESSERT & PASTRIES

祝壽蓮蓉大蟠桃 每件 each \$48
Birthday Longevity Peach Bun with Lotus Seed Paste

生磨芝麻卷 三件 3 pcs \$48
Black Sesame Rolls

楊枝甘露 每位 Pax \$48
Chilled Mango Sago with Pomelo Dessert

蜂巢黑糖糕 三件 3 pcs \$48
Honeycomb Brown Sugar Cake

杞子桂花糕 三件 3 pcs \$48
Osmanthus Cake with Goji Berries

蛋白杏仁茶 每位 Pax \$48
Sweet Almond Soup with Egg White



另外收費 Additional charges

中國茗茶 Chinese Tea \$22
白飯 Steamed Rice \$22

前菜 Pre-Meal Snacks \$25
切餅費 Cakage Fee \$150

開瓶費 Corkage Fee \$250