

香煎炸焗 FRIED & BAKED

	焦糖小米糕 • Pan-fried Millet Cake	四件 4 Pcs	\$58
	蘋果叉燒酥 Baked Barbecue Pork Puffs with Apple	三件 3 Pcs	\$58
	脆皮蘿蔔絲卷 Baked Radish Puffs	三件 3 Pcs	\$58
	XO醬煎蘿蔔糕 • Pan-fried Radish Cake in X.O Sauce	三件 3 Pcs	\$68
	海皇芙蓉蜂巢芋角 Baked Taro Puffs with Seafood	三件 3 Pcs	\$68
	蒜香蝦春卷 Spring Roll with Shrimps & Garlic	三件 3 Pcs	\$68
	香茅腐皮鮮蝦餅 Bean Curd Sheet Shrimp Cake with Lemongrass	三件 3 Pcs	\$78

腸粉 STEAMED RICE ROLL

	陳皮桂林牛肉腸粉 Steamed Rice Roll with Minced Beef & Tangerine Peel		\$72
	春風得意腸粉 Steamed Rice Roll with Spring Roll		\$82
	韭黃鮮蝦腸粉 Steamed Rice Roll with Shrimp & Chives		\$82
	蜜汁黑毛豬叉燒腸粉 Steamed Rice Roll with Barbecued Iberico Pork		\$82
	金鏤扣肉腸粉 Steamed Rice Roll with Pork Belly		\$82

蒸點 STEAMED

	古法馬拉糕 • Cantonese Sponge Cake		\$52
	沙嗲金錢肚 Steamed Beef Honeycomb Tripe in Satay Sauce		\$58
	蜜汁豚肉叉燒包 Steamed Honey Barbecued Iberico Pork Bun	三件 3 Pcs	\$58
	江河流沙奶皇包 Steamed Creamy Custard Bun	三件 3 Pcs	\$58
	迷你珍珠雞 Steamed Glutinous Rice with Chicken	兩件 2 Pcs	\$58
	上湯杞子鮮竹卷 Bean Curd Sheet Rolls Stuffed with Goji Berries in Supreme Soup		\$58
	醬皇豉汁蒸鳳爪 Steamed Chicken Feet in Black Bean & Garlic Sauce		\$58
	黑毛豬濃湯小籠包 Steamed Shanghainese Dumplings Iberico Pork Bun	三件 3 Pcs	\$62
	上素蒸粉果 Steamed Vegetable Dumplings with Mushroom and Water chestnut	四件 4 Pcs	\$62
	高湯牛肉球 Steamed Minced Beef Ball in Broth	四件 4 Pcs	\$68
	黑魚子豚肉北菇燒賣 Steamed Pork Dumplings with Black Fish Roe	四件 4 Pcs	\$76
	招牌蝦餃皇 Steamed Shrimp Dumplings	四件 4 Pcs	\$76
	淮山棉花走地雞 Steamed Chicken with Fish Maw and Yam		\$82
	高湯蟹肉灌湯餃 Crab Meat Dumpling in Supreme Broth	每隻 Each	\$88

小食前菜 SNACKS

	椒醬皮蛋 • Preserved Egg with Green Chili		\$88
	香油萵筍絲 • Shredded Celtuce with Sesame Oil		\$98
	椒鹽脆皮豆腐 • Deep-fried Diced Bean Curd with Spicy Salt		\$98
	胡麻醬秋葵 Okra with Japanese Sesame Dressing		\$98
	七味茄子 Eggplant with Shichimi		\$98
	四川豆乾 • • • Sichuan Dried Bean Curd		\$98
	虎皮尖椒 • • • Pan-fried Green Pepper		\$108
	鮑汁雞腳 Braised Chicken Feet in Abalone Sauce		\$118
	豉油皇香煎日本淮山 • Pan-fried Japanese Yam in Soy Sauce		\$128
	椒鹽九肚魚 Deep-fried Bombay Duck Fish with Spicy Salt		\$128
	蒜泥白肉 • Sliced Pork Belly, Mashed Garlic		\$138
	泡椒鳳爪 • Chicken Feet with Pickled Pepper		\$118
	陳醋無骨豬手 Boneless Pork Trotter in Vineger		\$138
	香辣牛腩粒 • Spiced Braised Beef Shank Cubes		\$138

明爐燒味 SIUMEI

	脆皮乳鴿 Roasted Pigeon	每隻 Each	\$98
	燒鵝湯粉 Roasted Goose Noodles in Soup (轉鵝腿 Goose Leg +\$20)	每位 Pax	\$98
	懷舊古法金錢雞 Roasted Chicken Liver and Pork in Barbecued Sauce		\$168
	脆皮燒腩仔 Roasted Pork Belly		\$218
	蜜汁叉燒 Barbecued Pork		\$218
	明爐燒鵝 Roasted Goose	例牌 Regular 半隻 Half 全隻 Whole	\$178 \$328 \$588

滋潤湯水 SOUPS

	總廚推介老火湯 Daily Double-boiled Soup 請向職員查詢 Please contact our staff for details	每位 Pax	\$58
	西湖牛肉羹 Beef Borth with Bean Curd & Coriander	每位 Pax	\$98
	香汁燉白肺湯 Double-boiled Pig Lung Soup with Almond	每位 Pax	\$118
	乾貝海皇豆腐羹 Seafood Soup • Tofu & Conpoy	每位 Pax	\$118
	黑蒜海玉竹燉豬脷湯 Double-boiled Pork Shin Soup with Black Garlic & Plygonatum Root	每位 Pax 每窩 Pot	\$118 \$438
	花膠北菇燉菜膽 Double-boiled Fish Maw Soup with Black Mushroom and Chinese Cabbage	每位 Pax	\$178
	鹹柑桔川貝 Salted Kumquat • Fritillary Bulb • Fish Maw	每位 Pax	\$178
	鵪鶉燉花膠 Double-boiled Francolin Soup		
	芫荽豆腐皮蛋魚雲湯 Coriander • Fish Head Preserved Eggs & Tofu Soup	每窩 Pot	\$298
	胡椒豬肚 Chicken & Pork Tripe with White Pepper & Pickles Soup	半隻 Half 窩 Pot 全隻 Whole 窩 Pot	\$318 \$548

海鮮 · 河鮮 SEAFOOD& AQUATIC

	椒鹽鮮魷 Fresh Squid with Salt & Pepper		\$188
	鹹魚雞粒茄子煲 Braised Eggplant with Salted Fish & Diced Chicken		\$188
	粟米斑塊 Fish Fillet in Sweet Corn Sauce		\$198
	清炒河蝦仁 Sautéd Shelled Shrimps		\$198
	金莎蝦球 Deep-fried Prawns with Salted Eggs		\$228
	咕嚕明蝦球 Sweet & Sour Prawns		\$228
	滑蛋蝦球 Scrambled Eggs with Prawns		\$228
	順德大良炒鮮奶 Sautéd Fresh Milk with Scallops		\$238
	翡翠花枝蝦球 Sautéed Cuttlefish and Prawns with Vegetable		\$308
	西蘭花炒帶子 Sautéd Scallops with Broccoli		\$328

海鮮 · 河鮮 SEAFOOD& AQUATIC

	海鱸魚 Sea Bass 水煮 • / 青椒清香 • / 酸菜煮 • Sichuan Style Stewed / Steamed with Pickled Chili / Pickled Mustard Cabbages Stewed	\$238
	薑蔥粉絲蝦球煲 Stir-fried Prawn & Chinese Vermicelli with Ginger & Onion in Claypot	\$288
	辣子田雞 • Frog Sautéed with Spicy Red Chili	\$298
	啫啫田雞 Sizzling Frog in Casserole	\$298
	蒜蓉開邊蒸海中蝦 Prawn Steam with Onion	\$328
	豉油皇海中蝦 Prawn Pan-fried with Soy Sauce with Black Garlic	\$328
	酥炸生蠔 Deep-fried Oyster	\$328
	薑蔥生蠔煲 Stir-fried Oyster with Ginger	\$328
	花膠生蠔煲 Stir-fried Oyster & Fish Maw in Claypot & Onion in Clay Pot	\$388
	砂鍋胡椒海中蝦 • Prawn Fried with Pepper in Casserole	\$398
	雞油花雕蒸馬友 Steamed Thread Fin with Chinese Yellow Wine & Chicken Oil	\$458
	順德煎魚雲 Pan-fried Fish Head in Shuntak Style	\$398
	薑蔥魚雲煲 Fish Head with Ginger & Onion in Claypot	\$398
	十分十二寸大魚頭 Fish Head 全個 Whole \$498 半個 Half \$308 剗椒 • / 豉汁 / 薑蔥 Steamed with Chili /Steamed with Black Bean Sauce / Baked with Ginger & Spring Onion	
	油浸筍殼魚 Deep-fried Marble Goby Fish	\$488
	清蒸沙巴龍躉 約兩斤 Approx.2Catty Steamed Sabah Giant Grouper	\$738
	薑蔥肉蟹煎腸粉煲 Stir-fried Mud Crab with Rice roll with Ginger & Onion in Clay Pot	\$888

海鮮 · 河鮮 SEAFOOD

	薑蔥粉絲肉蟹煲 Stir-fried Mud Crab & Chinese Vermicelli with Ginger & Onion in Claypot	\$888
	龍蝦麻婆豆腐 • Lobster with Bean Curd Jelly in Sichuan Style	\$1288
	海星斑兩食 (約兩斤 Approx.2 Catty) 時價 Spotted Grouper 2-W Market Price 翡翠炒球及紅燒頭肺 Stir-Fried with Vegetables & Braised in Casserole	
	海星斑 (約一斤 Approx.1 Catty) 時價 Spotted Grouper Market Price 原條水煮 / 青椒清香 / 酸菜煮 Sichuan Style Stewed / Steamed with Pickled Chili / Pickled Mustard Cabbages Stewed	
	清蒸東星斑 / 老虎斑 Spotted Grouper /Tiager Grouper Steamed with Soy Sauce	時價 Market Price

牛及豬類及其他 BEEF, PORK & OTHERS

	麻婆豆腐 • Braised Bean Curd & Minced Pork in Chili Oil	\$168
	香煎蓮藕餅 Pan-fried Minced Pork & Lotus Root Patties	\$188
	南乳蓮藕豬手煲 Braised Pork Knuckle with Fermented Red Bean Curd & Lotus Roots	\$198
	鹹魚蒸手剗第一刀肉餅 Steamed Minced Pork with Dried Salted Fish	\$218
	八年陳皮蒸牛肉餅 Steamed Minced Beef with Dried Tangerine Peel	\$218
	金梅陳醋咕嚕肉 Sweet & Sour Pork • Aged Vinegar	\$218
	大根牛筋煲 Braised Beef Tendon with Radish	\$218
	咖喱牛筋煲 • Braised Curry Beef Tendon in Pot	\$218
	爆椒欖角骨 Sauteed Pork Chop • Black Olive & Chili	\$218
	沙嗲肥牛粉絲煲 Braised Beef with Vermicelli & Satay in Pot	\$228
	枝竹牛筋花膠煲 • Braised Beef Tendon with Fish Maws & Deep-fried Bean Curd Sheet	\$288
	蒜片牛柳粒 Sauteed Beef Cubes with Fried Garlic	\$288
	水煮厚切牛腩 • Sichuan Style Stewed Ox Tongue	\$368

家禽 · 肉類 POULTRY & MEAT

	荔蓉香酥鴿 Deep-fried Pigeon Warpped with Taro	每隻 Each \$218
	香辣鴿崧生菜包 • Minced Pigeon & Lettuce Wraps with Spicy Red Chili	\$238
	二荊條辣子雞 • Sautéed Diced Chicken with Spicy Red Chili	\$238
	脆皮蔥油雞 Deep-fried Crispy Chicken with Scallion	全隻 Whole \$488 半隻 Half \$288
	新鮮脆皮吊燒雞 Deep-fried Crispy Chicken	全隻 Whole \$488 半隻 Half \$288
	頭抽豉油皇雞 Soy Sauce Chicken	全隻 Whole \$488 半隻 Half \$288

時蔬 VEGETABLES

	紅燒竹筍豆腐 • Braised Bean Curd with Bamboo Piths	\$178
	啫啫時蔬 Sizzling Vegetables in Pot	\$178
	砂鍋甘樹子炒唐生菜 • Stir-fried Chard Lettuce with Bird Lime in Pot	\$188
	豬油渣椰菜花 Cauliflower with Deep-fried Pork Lard	\$188
	紅燒茄子四季豆 • Braised Eggplant and String Bean	\$198
	海鮮雜菜煲 Seafood & Vegetables in Casserole	\$208
	魚湯京都腐竹浸時蔬 Seasonal Vegetables with Kyoto Bean Curd Skin in Fish Soup	\$228
	竹筍鼎湖上素 • Sautéed Assorted Vegetables and Bamboo Pith	\$228
	日本百合雲耳豆乾 • Dried Bean Curd with Black Fungi and Japanese Lily Bulb	\$238
	合桃炒五素 • Stir-fried Walnut • Vegetables	\$238
	榆耳花菇炆長芋 • Braised Fungus and Shiitake Mushroom with Japanese Yam	\$268

炒粉麵飯 STAPLES FOOD

	陽春麵 Plain Noodles 三選一：豬手 / 河蝦仁 / 牛筋 Choose 1: Pork Knuckle / Shelled Fresh Shrimps / Beef Tendon	每位 Pax \$98
	燒鵝湯瀨粉 Roasted Goose Rice Noodles in Soup (轉鵝肫 Goose Leg +\$20)	每位 Pax \$98
	高手炒飯 • Moon Palace Signature Fried Rice	\$208
	乾炒牛河 Stir-fried Beef Noodles	\$208

炒粉麵飯 STAPLES FOOD

	滑蛋蝦仁炒河 Stir-fried Rice Noddles with Shrimp & Scrambled Egg	\$208
	星洲炒米 • Fried Rice Vermicelli in Singapore Style	\$208
	銀芽肉絲雙麵黃 Pan-fried Crispy Noodles with Shredded Pork & Bean Sprouts	\$208
	瑤柱蛋白炒飯 Fried Rice with Scallops & Onion	\$208
	美極龍鬚炒麵 Fried Noodles with Squid Tentacles in Maggi Sauce	\$208
	鮮蝦桂花炒米粉 Fried Vermicelli with Shrimps and Osmanthus	\$208
	野菌乾燒伊麵 Stir-Fried E-Fu Noodles with Assorted Mushroom	\$208
	福建炒飯 Hokkien Fried Rice	\$228
	櫻花蝦炒飯 Fried Rice with Dried Baby Shrimps	\$238
	魚湯京都腐竹浸葛絲 Kuzukiri with Kyoto Bean Curd Skin in Fish Broth	\$238
	上海海蝦炆伊麵 Prawns & E-fu Noodles in Superior Soup	\$268
	望月焗豬扒飯 Baked Tomato Pork Chop Rice (加荷包蛋每隻 Sunny-side Up 1 pc + \$18)	\$268
	鮑汁花膠撈飯 Braised Superior Fish Maw in Abalone Sauce with Rice	每位 Pax \$268

甜點 SWEET & DESSERT

	椰汁桂花凍糕 Osmanthus Cake with Coconut Sauce	三件 3 Pcs \$52
	金銀豆沙煎堆仔 • Deep-fried Sesame Balls with Red Bean Paste	三件 3 Pcs \$52
	經典芝麻卷 • Black Sesame Rolls	三件 3 Pcs \$52
	蛋白杏仁茶 • Sweet Almond Soup with Egg White	每位 Pax \$52
	楊枝甘露 Mango Pomelo Sago	每位 Pax \$56
	脆炸好立克 • Deep-fried Horlicks	半打 6 Pcs \$92
	山水木桶豆腐花 • 四位用 for 4 pax Traditional Beancurd Pudding	\$108
	蛋黃蓮蓉萬壽桃 • Steamed Buns with Lotus Paste & Egg Yolk	半打 6 Pcs \$108
	椰汁馬蹄卷 • Water Chestnut Cake with Coconut Sauce	三件 3 Pcs \$52