

招牌菜

SIGNATURE DISHES

	招牌脆皮血旺 Deep-fried Duck Blood	\$88
	蒜泥白肉 • Sliced Pork Belly with Mashed Garlic	\$128
	蜜瓜脆奶 Deep-fried Honeydew Milk	\$148
	爆椒欖角骨 Sauteed Pork Chop with Black Olive & Chili	\$178
	黃酒豬手煲 Braised Pork Knuckle in Casserole with Chinese Yellow Wine	\$188
	招牌焗豬扒飯 Signature Baked Tomato Pork Chop Rice	\$228
	海鱸魚 • Sea Bass □ 水煮 □ 酸菜湯 □ 青椒清香 □ 貴州酸湯 Sichuan Style Stewed / Steamed with Pickled Chili Sichuan Peppercorn Stewed / Guizhou Tomato Fish Soup	\$268
	水煮厚切牛脷 • Sichuan Style Stewed Ox Tongue	\$298
全 Whole 半 Half	招牌辣子雞 • Sautéed Diced Chicken with Spicy Red Chili	\$328 / \$228 全隻 Whole 半隻 Half
	砂窩胡椒海中蝦 • Fried Prawn with Pepper in Casserole	\$378
全 Whole 半 Half	新鮮脆皮蔥油雞 Deep-fried Fresh Crispy Chicken with Scallions	\$568 / \$298 全隻 Whole 半隻 Half

蒸點推介

STEAMED

	蜜味黑毛豬叉燒包 Steamed Barbecue Iberico Pork Bun	\$48 三件 3 pcs
	豉汁醬皇蒸鳳爪 Steamed Chicken Feet in Black Bean	\$50
	原籠黑糖馬拉糕 • Canoton Brown Sugar Sponge Cake	\$50
	珍珠糯米雞 Steamed Glutinous Rice with Chicken	\$52
	鮮肉濃湯小籠包 Steamed Shanghainese Dumplings	\$55 三件 3 pcs
	上湯杞子鮮竹卷 Bean Curd Sheet Rolls Stuffed with Shrimp in Supreme Soup	\$55 三件 3 pc
	川式麻辣小籠包 • Steamed Shanghainese Dumplings with Spicy Soup	\$60 三件 3 pcs
	蟹籽豚肉燒賣皇 Steamed Pork Dumplings with Crab Roe	\$62 四件 4 pcs



	瑤柱海鮮菜苗餃 Steamed Assorted Seafood & Vegetable Dumplings with Conpoy	\$68 四件 4 pcs
	高湯牛肉球 Steamed Minced Beef Ball in Broth	\$68
	鮮露筍蝦餃皇 Steamed Shrimp Dumplings with Asparagus	\$68 四件 4 pcs
	百花蒸釀魚肚 Steamed Fish Maws Stuffed with Shrimp Paste	\$68
	豉汁南瓜排骨 Steamed Pork Ribs with Pumpkin in Black Bean Sauce	\$68
	高湯蟹肉灌湯餃 Assorted Crab Meat Dumpling in Supreme Soup with Broth	\$88 每隻 1 pc
	魚中龍皇牡丹蝦 Steamed Botan Shrimp Dumplings in Supreme Broth	\$118 三件 3 pcs

世界廚師錦標賽2023獲獎作品
Award-winning dim sum at the World Chef Championship 2023

腸粉

STEAMED RICE ROLL

	明爐香茜叉燒腸粉 Steamed Rice Roll with Barbecue Pork & Coriander	\$58
	陳皮牛肉腸粉 Steamed Rice Roll with Beef & Tangerine Peel	\$68
	春風得意腸粉 Steamed Rice Roll with Shrimps	\$68
	韭黃鮮蝦腸粉 Steamed Rice Roll with Shrimp and Chives	\$88
	黑松露野菌腸粉 • Steamed Rice Rolls with Wild Mushroom & Black Truffle	\$78
	梅菜扣肉腸粉 Steamed Rice Roll with Pork Belly & Sweet "Mui Choi"	\$88

香煎炸焗

FRIED & BAKED

	芙蓉海鮮芋茸盒 Baked Taro Puffs with Seafood and Egg White	\$56 三件 3 pcs
	雪山叉燒焗餐包 Baked Barbecue Pork Bun	\$58 三件 3 pc
	香煎焦糖小米糕 • Pan-fried Millet Cake	\$58 四件 4 pcs
	XO醬臘味蘿蔔糕 • Pan-fried Japanese Radish Cake with Preserved Meat in XO Sauce	\$68 四件 4 pcs
	大根蘿蔔絲酥餅 Baked Radish Puffs	\$68 三件 3 pcs
	蒜蓉鮮蝦長春卷 Garlic Spring Rolls Stuffed with Shrimps	\$68 六件 6 pcs
	香茅腐皮鮮蝦餅 Bean Curd Sheet Shrimp Cake with lemongrass	\$78 三件 3 pcs



特選小食

SNACKS

	青椒皮蛋 • Preserved Egg With Green Chili	\$68
	椒鹽脆皮豆腐 Deep-fried Diced Bean Curd with Spicy Salt	\$78
	鮑汁雞腳 Braised Chicken Feet in Abalone Sauce	\$88
	香辣青瓜海蜆頭 • Spicy Jelly Fish & Cucumber in Sesame Oil	\$98
	椒鹽九肚魚 Deep-fried Bombay Duck Fish with Spicy Salt	\$98
	豉油皇香煎日本淮山 • Pan-fried Japanese Yam in Soya Sauce	\$108
	煎釀虎皮尖椒 • Pan-fried Stuffed Green Pepper	\$108
	白灼新鮮牛肉 Blanched Fresh Beef	\$118

甜品

DESSERT

	椰糖脆脆卷 • Crispy Rolls with Coconut Sugar	\$45
	懷舊蜂巢黑糖糕 Brown Sugar Pudding	\$48
	生磨芝麻卷 • Black Sesame Roll	\$48 三件 3 pcs
	杞子桂花糕 Osmanthus Jelly with Goji Berries	\$48
	懷舊椰撻 Coconut Tart	\$52 三件 3 pcs
	蛋白杏仁茶 Almond Soup with Egg White	\$58
	蛋黃蓮蓉萬壽桃 • Bun with Lotus Paste & Egg Yolk	\$88 六件 6 pcs
	山水木桶豆腐花 • Sweetened Beancurd in Wooden Barrel	\$98 4位用 For 4 Person

• 每位中國茗茶/水 Chinese Tea / Water charge per person \$22
• 白飯 Rice \$22 • 辣 Spicy • 素 Vegetarian

加一服務費，圖片只供參考 Subject to 10% service charge, photos for reference only

精選粵菜 CANTON DISHES

☐	百花炸蟹鉗 Deep-fried Crab Claw Coated with Shrimp Mousse	每件 Each \$68 2位起 2 Pcs Up
☐	京式賽螃蟹 Stir-fried Egg White with Fresh Milk and Crab Meat	\$148
☐	魚香茄子煲 Braised Eggplant with Minced Pork in Casserole	\$148
☐	花生芽小炒皇 Sautéed Peanut Bud with Squids & Dried Shrimp	\$148
☐	蓮藕墨鬚餅 Pan-fried Squid Cake With Lotus Root	\$148
☐	潮式肉碎菜圃蛋 Chiu Chow Fried Eggs with Preserved Turnip & Pork	\$168
☐	椒鹽鮮魷 Deep-fried Salt & Pepper Calamari	\$168
☐	鹹魚蒸手剝肉餅 Steamed Minced Pork with Dried Salted Fish	\$168



秘製柱侯牛筋煲



滑蛋蝦球

☐	菜遠牛肉 Fried Beef with Vegetables	\$168
☐	遠年陳皮牛肉餅 Steamed Minced Beef with Aged Dried Tangerine Peel	\$168
☐	滑蛋蝦球 Fried Egg with Prawn	\$178
☐	秘製柱侯牛筋煲 Braised Beef Tendon with Chu Hou Paste in Casserole	\$178
☐	懷舊咕嚕肉 Sweet & Sour Pork	\$178
☐	南丫島孖蝦骨 Deep-Fried Pork Ribs with Dried Shrimp & Shrimp Paste Sauce	\$188
☐	黑松露帶子炒鮮奶 Sautéed Fresh Milk with Scallops & Black Truffle	\$198
☐	鮮沙薑雞煲 Sautéed Chicken in Casserole with Fresh Sand Ginger	\$288

精選川菜 CHUAN DISHES

☐	麻婆豆腐 ● Braised Bean Curd & Minced Pork in Chilli Oil	\$148
☐	螞蟻上樹 ● Braised Vermicelli & Minced Pork with Chilli Bean Paste	\$148
☐	四川正宗回鍋肉 ● Sichuan Style Stir-Fried Pork Belly with Chilli	\$168
☐	大 小 水煮牛肉 ● Sichuan Style Stewed Beef	\$378 / \$288 大 Large 小 small
☐	麻香舌尖 ● Pork Tongue in Sichuan Spicy Sauce	\$238
☐	大 小 口水雞 ● Chilled Poached Chicken in Sichuan Style	\$338 / \$228 全隻 Whole 半隻 Half
☐	川辣豬手煲 ● Sichuan Style Braised Pork Knuckle in Casserole	\$188
☐	大 小 桂花魚 ● Mandarin Fish □ 水煮 □ 酸菜湯 □ 青椒清香 □ 貴州酸湯 Sichuan Style Stewed / Steamed with Pickled Chili Sichuan Peppercorn Stewed / Guizhou Tomato Fish Soup	\$438 / \$348 大 Large 小 small
☐	大腸 ● Pig Intestines □ 乾鍋 □ 辣子 Sautéed with Spicy Chilli/ Sautéed with Spicy Red Chilli	\$188
☐	川麻豆腦牛肉 ● Sichuan Style Beef & Bean Curd	\$228
☐	水煮雜錦窩 ● Sichuan Style Assorted Stewed Casserole	\$428
☐	剝椒蒸白鰻魚 ● Steamed Eel with Chilli Pepper	\$248



懷舊咕嚕肉



水煮桂花魚

綠油油 VEGETABLES

☐	白灼時蔬 ● Blanched Vegetable	\$88
☐	煸炒土豆絲 ● ● Sautéed Shredded Potatos	\$118
☐	蛋黃南瓜 Deep-fried Pumpkin with Salty Egg Yolk	\$108
☐	魚湯青菜鉢 Diced Vegetable in Fish Stock	\$128
☐	梅菜蒸茄子 ● Steamed Eggplant with Preserved Vegetables	\$138
☐	乾煸四季豆 Dry-fried Sichuan String Beans	\$138
☐	紅燒竹筴豆腐 ● Braised Bean Curd with Bamboo Pith	\$148
☐	啫啫時蔬 Sizzling Vegetables in Casserole	\$148
☐	魚湯鮮腐竹浸時蔬 Seasonal Vegetables with Fresh Bean Curd Skin in Fish Soup	\$158
☐	海味雜菜煲 Dry Seafood & Vegetables in Casserole	\$168

精選滋潤湯水 SOUP

☐	高 位 西湖牛肉羹 Beef Broth with Bean Curd & Coriander	\$298 / \$88 每窩 Per Pot / 每位 Per Person
☐	高 位 川式海鮮酸辣湯 ● Hot & Sour Seafood Soup	\$338 / \$108 每窩 Per Pot / 每位 Per Person
☐	高 位 杏汁燉白肺湯 Double-boiled Pig Lung Soup with Almond	\$338 / \$108 每窩 Per Pot / 每位 Per Person
☐	全 半 隻 胡椒豬肚走地雞湯 ● Chicken & Pork Tripe with White Pepper & Pickles Soup	\$498 / \$338 全隻 Whole / 半隻 Half

選擇您的菜式辣度！
按照你的口味選擇辣度，由BB辣至18禁辣
Choose your level of Spiciness! Select your spice level from Mild to Extra Hot

- ☐ BB辣 Mild 🌶️
- ☐ 普通辣 Medium 🌶️🌶️
- ☐ 催淚辣 Hot 🌶️🌶️🌶️
- ☐ 18禁辣 Extra Hot 🌶️🌶️🌶️🌶️

文房四寶 STAPLES FOOD

☐	正宗四川擔擔麵 ● Braised Noodles with Minced Pork & Peanuts in Sichuan Spicy Soup	\$68
☐	家常酸辣麵 ● Hot & Sour Noodles	\$68
☐	渝州凍麵 ● Yuzhou Style Chilled Noodles	\$68
☐	陽春麵 Plain Noodles □ 豬手 □ 河蝦仁 □ 牛筋 Pork Knuckle / Sautéed Shelled River Shrimps / Beef Tendon	\$78 每碗 Bowl
☐	高湯鮮蝦韭菜餃 Shrimps & Vegetables Dumplings in Superior Soup	\$78 6隻 Pcs
☐	紅油抄手 ● Wontons in Chili Oil	\$78 6隻 Pcs
☐	豉油皇炒麵 ● Fried Noodles with Soya Sauce	\$158
☐	川川炒米 ● Fried Rice Vermicelli with Luncheon Meat & Squid	\$168
☐	星洲炒米 ● Fried Rice Vermicelli in Singapore Style	\$168
☐	乾炒牛河 Stir-Fried Beef Noodles	\$178
☐	福建炒飯 Hokkien Fried Rice	\$178
☐	銀芽肉絲雙麵黃 Fried Egg Noodles with Shredded Pork, Bean Sprouts & Chives	\$178
☐	滑蛋蝦仁炒河 Stir Fried Rice Noodles with Shrimps & Scrambled Egg	\$178
☐	蠔仔肉碎泡脆米飯 Oyster & Minced Pork Crispy Rice in Soup	\$178
☐	鮮茄海鮮泡脆米飯 Seafood Crispy Rice in Tomato Soup	\$178
☐	貢品炒飯(貢菜蟹粉炒飯) Fried Rice with Preserved Vegetables & Crab Roe	\$178
☐	大舊招牌炒飯 Fried Rice with Scallops & Onion	\$188
☐	海鮮窩麵 Assorted Seafood & Noodles in Superior Soup	\$198
☐	招牌焗豬扒飯 Signature Baked Tomato Pork Chop Rice	\$228