

Tel: 2217 0388

香港鰂魚涌英皇道683號嘉里中心2樓1號舖 | Unit 1, 2/F, Kerry Centre, 683 King's Road, Quarry Bay

香煎炸焗 FRIED & BAKED

- 焦糖小米糕 • 四件 4 Pcs \$54
Pan-fried Millet Cake
- 金勾咸水角 三件 3 Pcs \$64
Deep-fried Glutinous Rice Dumplings
- 蘋果叉燒酥 三件 3 Pcs \$64
Baked Barbecue Pork Puffs with Apple
- XO醬煎蘿蔔糕 • 三件 3 Pcs \$64
Pan-fried Radish Cake in X.O Sauce
- 海皇芙蓉蜂巢芋角 三件 3 Pcs \$64
Baked Taro Puffs with Seafood
- 脆皮蘿蔔絲卷 三件 3 Pcs \$64
Baked Radish Puffs
- 蒜香韭黃蝦春卷 三件 3 Pcs \$74
Spring Roll with Shrimps, Garlic and Chives
- 香茅腐皮鮮蝦餅 三件 3 Pcs \$74
Bean Curd Sheet Shrimp Cake with Lemongrass

腸粉 STEAMED RICE ROLL

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

• 辣 Spicy • 素 Vegetarian

茶芥 Hot Tea 每位 Per Person \$25 | 另加一服務費 10% service charge

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蒸點 STEAMED

- 沙嗲金錢肚 \$54
Steamed Beef Honeycomb Tripe in Satay Sauce
- 蜜汁豚肉叉燒包 三件 3 Pcs \$54
Steamed Honey Barbecued Iberico Pork Bun
- 蠔皇鮮竹卷 三件 3 Pcs \$54
Steamed Bean Curd Skin Rolls with Oyster Sauce
- 古法馬拉糕 • \$54
Cantonese Sponge Cake
- 江河流沙奶皇包 三件 3 Pcs \$54
Steamed Creamy Custard Bun
- 迷你珍珠雞 兩件 2 Pcs \$54
Steamed Glutinous Rice with Chicken
- 高湯牛肉球 四件 4 Pcs \$62
Steamed Minced Beef Ball in Broth
- 香煎菜肉鍋貼 三件 3 Pcs \$62
Pan-fried Vegetable and Pork Dumplings
- 懷舊四寶雞扎 兩件 2 Pcs \$64
Steamed Bean Curd Sheet Roll with Chicken, Fish Maw, Pork Stomach and Ham
- 黑毛豬濃湯小籠包 三件 3 Pcs \$64
Steamed Shanghaiese Dumplings Iberico Pork Bun
- 醬皇豉汁蒸鳳爪 \$64
Steamed Chicken Feet in Black Bean & Garlic Sauce
- 上素蒸粉果 四件 4 Pcs \$64
Steamed Vegetable Dumplings with Mushroom and Water chestnut
- 黑魚子豚肉北菇燒賣 四件 4 Pcs \$74
Steamed Pork Dumplings with Black Fish Roe
- 招牌蝦餃皇 四件 4 Pcs \$74
Steamed Shrimp Dumplings
- 高湯蟹肉灌湯餃 每隻 Each \$88
Crab Meat Dumpling in Supreme Broth

小食前菜 SNACKS

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

明爐燒味 SIUMEI

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

滋潤湯水 SOUPS

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

海鮮 · 河鮮 SEAFOOD & AQUATIC

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

海鮮 · 河鮮 SEAFOOD & AQUATIC

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

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海鮮 · 河鮮 SEAFOOD

	薑蔥粉絲肉蟹煲	\$888
	Stir-fried Mud Crab & Chinese Vermicelli with Ginger & Onion in Claypot	
	龍蝦麻婆豆腐 ●	\$1288
	Lobster with Bean Curd Jelly in Sichuan Style	
	海星斑兩食(約兩斤 Approx.2 Catty) 時價	Market Price
	Spotted Grouper 2-W 翡翠炒球及紅燒頭腩 Stir-Fried with Vegetables & Braised in Casserole	
	海星斑(約一斤 Approx.1 Catty) 時價	Market Price
	Spotted Grouper 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 時價	Market Price
	Spotted Grouper / Tiger Grouper Steamed with Soy Sauce	

牛及豬類及其他 BEEF, PORK & OTHERS

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

家禽 · 肉類 POULTRY & MEAT

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

時蔬 VEGETABLES

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

炒粉麵飯 STAPLES FOOD

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

炒粉麵飯 STAPLES FOOD

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

甜點 SWEET & DESSERT

	椰汁桂花凍糕	三件 3 Pcs \$52
	Osmanthus Cake with Coconut Sauce	
	養顏棗皇糕	三件 3 Pcs \$52
	Red Dates Layer Cake	
	金銀流沙煎堆仔 ●	三件 3 Pcs \$52
	Deep-fried Sesame Lava Puff with Custard	
	經典芝麻卷 ●	三件 3 Pcs \$52
	Black Sesame Rolls	
	蛋白杏仁茶 ●	每位 Pax \$52
	Sweet Almond Soup with Egg White	
	楊枝甘露	每位 Pax \$56
	Mango Pomelo Sago	
	脆炸好立克 ●	半打 6 Pcs \$92
	Deep-fried Horlicks	
	山水木桶豆腐花 ●	四位用 for 4 pax \$108
	Traditional Beancurd Pudding	
	蛋黃蓮蓉萬壽桃 ●	半打 6 Pcs \$108
	Steamed Buns with Lotus Paste & Egg Yolk	
	冰花燉官燕 ●	每位 Pax \$368
	Double-boiled Bird Nest in Crystal Sugar	
	杏汁燉官燕 ●	每位 Pax \$368
	Double-boiled Bird Nest in Almond Juice	