



精選茗茶 PREMIUM TEA

	每位 Per Person
茉莉花茶 Jasmine Tea	
太極香片 Jasmine Pearls	\$ 55
春毫香片 Spring Jasmine	\$ 38
白茶 White Tea	
銀針白毫 Flowery Pekoe	\$ 55
極品白牡丹 White Peony Supreme	\$ 38
黑茶 Black Tea	
陳年貢品普洱 Vintage Pu Erh Tea 18-20 years	\$ 65
珍藏舊普洱 Pu Erh 15 years	\$ 45

另加一服務費 Plus 10% Service Charge



精選茗茶 PREMIUM TEA

	每位 Per Person
青茶 Oolong Tea	
南岩鐵觀音 Crown Grade Nanyan Teguanyin	\$ 65
猴子採觀音王 Monkey Picked Teguanyin	\$ 55
凍頂烏龍 Dong Ding Oolong	\$ 38
綠茶 Green Tea	
明前龍井 Ming Chin Dragon Well	\$ 65
特級龍井 Dragon Well Supreme	\$ 55
極品碧螺春 Green Snail Spring	\$ 38

另加一服務費 Plus 10% Service Charge



明爐燒味 BARBECUED ITEMS

鴻運乳豬全體 Roasted Whole Suckling Pig	每位 Per Person \$ 98 每碟 Per Dish \$188 半隻 Half \$298 每隻 Each \$580
北京片皮鴨(兩味) Roasted Crispy Duck in Peking Style(Two Courses)	每隻 Each \$380
金沙脆皮雞 Deep-fried Chicken with Crispy Garlic	半隻 Half Bird \$150 每隻 Each \$300
錦繡乳豬拼盤 Barbecued Suckling Pig Platter	每位 Per Person \$ 98 每碟 Per Dish \$228
金裝燒味拼盤 Barbecued Meat Combination	每位 Per Person \$ 80 每碟 Per Dish \$150
瑤柱貴妃雞 Marinated Chicken with Conpoy	每位 Per Person \$ 68 每碟 Per Dish \$108 半隻 Half Bird \$150 每隻 Each \$300
逸東脆皮燒鵝 Roasted Crispy Goose	每位 Per Person \$ 68 每碟 Per Dish \$ 98 半隻 Half Bird \$190 每隻 Each \$380
頭抽豉油雞 Chicken Marinated in Soya Sauce	每位 Per Person \$ 68 每碟 Per Dish \$108 半隻 Half Bird \$150 每隻 Each \$300

另加一服務費 Plus 10% Service Charge



湯羹類 SOUP AND BROTH

	每位 Per Person
花膠鮮杏汁燉豬肺 Double-boiled Pig Lung with Fish Maw in Almond Juice	\$ 85
南瓜茸帶子海皇羹 Fresh Scallop with Assorted Seafood Broth	\$ 80
生拆鮮蟹肉粟米羹 Sweet Corn with Crab Meat Broth	\$ 68
花膠瑤柱羹 Shredded Fish Maw with Conpoy Broth	\$ 78
黃耳竹筍上素羹 Yellow Fungi with Assorted Vegetable Broth	\$ 80
雪花西湖牛肉羹 Minced Beef with Egg White Broth	\$ 68
黃耳花膠竹筍菜膽湯 Double-boiled Fish Maw, Bamboo Pith and Yellow Fungi with Braccisa	\$ 85
川式海皇酸辣湯 Hot and Sour Soup with Assorted Seafood in Sichuan Style	\$ 78

另加一服務費 Plus 10% Service Charge



海鮮 SEAFOOD

	時價 Seasonal Price
太白醉翁蝦 Drunken Prawns	
黃金生中蝦 Deep-fried Fresh Prawns Dressed with Preserved Egg Yolk	每位 Per Person \$ 95 每碟 Per Dish \$ 180
七味鹽燒鮮中蝦 Deep-fried Fresh Prawns with Spicy Salt	每位 Per Person \$ 95 每碟 Per Dish \$ 180
川辣爆蝦球 Sautéed Prawns with Spicy Sauce in Sichuan Style	每位 Per Person \$ 98 每碟 Per Dish \$ 188
XO醬蘭花炒帶子 Sautéed Scallop with Broccoli in XO Sauce	每位 Per Person \$ 98 每碟 Per Dish \$ 180
粟米石斑塊 Deep-fried Fillet Garoupa with Sweet Corn	每位 Per Person \$ 80 每碟 Per Dish \$ 158
芝士牛油焗開邊乳龍蝦 Baked Baby Lobster with Cheese and Butter	每隻 Each \$ 190
鮑魚芝士海皇焗釀鮮蟹蓋 Baked Crab Shell Stuffed with Crab, Abalone and Cheese	每隻 Each \$ 80
七味鹽燒生蠔 Deep-fried Oyster with Spicy Salt	每隻 Each \$ 48

另加一服務費 Plus 10% Service Charge



家禽類 POULTRY

摩摩片皮雞 Sliced Deep-fried Crispy Chicken	半隻 Half Bird \$180
陳皮生煎雞 Pan-fried Chicken with Dried Mandarin Peel	半隻 Half Bird \$150
芝麻手撕雞 Marinated Shredded Chicken with Sesame	半隻 Half Piece \$150 每隻 Per Piece \$300
金針雲耳焗雞 Braised Chicken with Black Fungus and Lily Flower	半隻 Half Piece \$160 每隻 Per Piece \$320
蜜汁脆香雞 Braised Chicken in Chinese Wine and Soya Sauce in Taiwanese Style	半隻 Half Piece \$150 每隻 Per Piece \$300
西檸煎軟雞 Pan-fried Chicken in Lemon Sauce	半隻 Half Piece \$178 每隻 Per Piece \$295
生扣金華玉樹雞 Braised Chicken with Vegetables and Yunan Ham	半隻 Half Piece \$160 每隻 Per Piece \$320
荔茸香酥鴨 Deep-fried Duck Mashed with Taro	半隻 Half Piece \$150 每隻 Per Piece \$280
生菜片乳鴿崧 Sautéed Minced Pigeon with Diced Black Mushroom and Chestnut Wrapped in Lettuce	每位 Per Person \$ 80 每碟 Per Dish \$138

另加一服務費 Plus 10% Service Charge



豬·牛·羊肉 PORK·BEEF·LAMB

黑椒金菰牛柳卷 Fried Beef Roll with Enoki Mushroom and Black Pepper	每位 Per Person \$ 85 每碟 Per Dish \$ 148
中式牛柳 Stir-fried Beef in Chinese Style	每位 Per Person \$ 85 每碟 Per Dish \$ 158
蒜片芥香牛仔扒 Veal Steak with Garlic in Mustard Sauce	每位 Per Person \$ 85 每碟 Per Dish \$ 158
咕嚕肉拼炸雲吞 Sweet and Sour Pork with Crispy Wonton	每位 Per Person \$ 80 每碟 Per Dish \$ 128
豉蒜三絲炒肉絲 Sautéed Shredded Pork with Peppers in Black Bean and Garlic Sauce	每位 Per Person \$ 78 每碟 Per Dish \$ 98
京蔥爆和牛粒 Sautéed Diced Steak with Assorted Chilli and Peking Onion	每位 Per Person \$ 90 每碟 Per Dish \$ 180
七味鹽燒羊腩 Pan-fried Lamb Chop with Spicy Salt	每位 Per Person \$ 85 每碟 Per Dish \$ 158
五柳脊肉卷 Deep-fried Pork Brisket Rolled with Celery and Yunan Ham in Sweet and Sour Sauce	每位 Per Person \$ 70 每碟 Per Dish \$ 138

另加一服務費 Plus 10% Service Charge



時蔬 · 豆腐 VEGETABLE · BEAN CURD

鮮百合野菌炒蘭度 Sautéed Kale with Wild Mushroom and Lily Bulb	每位 Per Person \$ 65 每碟 Per Dish \$ 118
珊瑚竹筴釀蘭蕓 Braised Kale Stuffed with Crab Roe and Egg White	每位 Per Person \$ 75 每碟 Per Dish \$ 128
天白花菰扒菜膽 Stewed Mustard Cabbage with Japanese Mushroom	每位 Per Person \$ 65 每碟 Per Dish \$ 118
七味菱角豆腐 Deep-fried Bean Curd with Spicy Salt	每位 Per Person \$ 60 每碟 Per Dish \$ 108
四川麻婆豆腐 Braised Bean Curd and Minced Pork with Chilli Sauce	每位 Per Person \$ 60 每碟 Per Dish \$ 98
天壇鼎湖上素 Braised Assorted Vegetable with Bamboo Pith	每位 Per Person \$ 85 每碟 Per Dish \$ 148
竹筴上素卷 Braised Bamboo Pith Stuffed with Assorted Vegetables	每位 Per Person \$ 85 每碟 Per Dish \$ 148
雲腿扒三寶蔬 Braised Assorted Vegetables with Yunan Ham	每碟 Per Dish \$ 98
瑤柱琵琶豆腐 Deep-fried Pi Pa Beancurd with Dried Conpoy	每位 Per Person \$ 68 每碟 Per Dish \$ 128

另加一服務費 Plus 10% Service Charge



粉·麵·飯 NOODLE AND RICE

荷葉籠仔生中蝦焗飯 Steamed Rice with Fresh Prawns in Lotus Leaf	每碟 Per Dish \$165
荷葉籠仔陳皮生煎雞焗飯 Steamed Rice with Pan-fried Dried Mandarin Peel Chicken in Lotus Leaf	每碟 Per Dish \$165
鮑魚瑤柱崧子蛋白炒飯 Fried Rice with Minced Abalone, Dried Conpoy, Pine Seed and Egg White	每位 Per Person \$ 90 每碟 Per Dish \$148
蛋白帶子炒河粉 Fried Rice Noodles with Scallop and Egg White	每位 Per Person \$ 80 每碟 Per Dish \$128
逸東炒絲苗 Fried Rice in Yat Tung Style	每位 Per Person \$ 80 每碟 Per Dish \$118
賽螃蟹炆伊麵 Braised E-fu Noodles with Diced Seafood and Egg White	每位 Per Person \$ 80 每碟 Per Dish \$118
豉椒肉絲炒麵 Fried Crispy Noodles with Shredded Pork in Black Bean Sauce	每位 Per Person \$ 80 每碟 Per Dish \$108
鮮蝦叉燒粒炒飯 Fried Rice with Diced Barbecued Pork and Shrimp	每位 Per Person \$ 80 每碟 Per Dish \$108
高湯海皇窩麵 Noodles in Soup with Assortd Seafood	每位 Per Person \$ 80 每碟 Per Dish \$128

另加一服務費 Plus 10% Service Charge



甜品 DESSERT

	每位 Per Person
冰花燉官燕(足二兩官燕) Double-boiled Superior Bird's Nest with Rock Sugar	\$480
鮮芒果凍蘆薈 Sweetened Fresh Mango with Aloe	\$ 78
香芒楊枝甘露布甸 Chilled Sago Cream with Mango Pudding	\$ 38
手卷香芒糯米卷 Chilled Mango Glutinous Rolls	\$ 38
杞子三色桂花糕 Sweetened Kwai Fai Cake	\$ 38
生磨蛋白杏仁茶(兩位起) Sweetened Almond Cream with Egg White (Minimum of 2 persons)	\$ 36
	每客 Per Dish
原個千層馬拉糕 Steamed Sponge Layer Cake	\$ 38
脆皮流沙包 Crispy Fried Custard Cream Buns	\$ 35
合時鮮果盤 Fresh Seasonal Fruit Platter	\$ 25

另加一服務費 Plus 10% Service Charge