



外賣熱線 Takeaway Hotline: 2829 7980

冷盤、前菜 Appetizer

	糖心皮蛋酸薑 Preserved Duck Egg with Pickled Ginger	\$ 88
	五香鴨舌 Marinated Duck Tongue with Five-spice	\$168
	花雕醉豬手 Pork Knuckle in Chinese Yellow Wine	\$168
	花雕醉雞 Chicken in Chinese Yellow Wine	\$168
	香煎花雕醉雞 Pan-fried Chicken in Chinese Yellow Wine	\$198
	川味口水雞 Chicken in Chilli Oil Sauce	\$168
	蒜泥黃瓜 Cucumber tossed with Garlic	\$88
	蒜泥白肉 Pork with Garlic & Chilli Sauce	\$168
	黑松露鮮菌素鵝 Deep-fried Bean Curd Sheet rolled with Wild Mushroom and Black Truffle	\$ 148
	陳醋海蜇頭 Jelly Fish tossed with Aged Vinegar	\$148
	椒鹽九肚魚 Crispy Bombay Duck Fish with Salted Chilli	\$ 148
	米椒伴木耳 Black Fungus tossed with Chilli	\$88
	七味脆豆腐 Crispy Bean Curd	\$88
	四喜烤麩 Bamboo Shoots and Broad Beans	\$88
	雞絲粉皮 Chicken with Bean Jelly & Peanut Sauce	\$108

燒味 Barbequed & Roast

 蜜汁靚叉燒	\$ 268
Barbequed Pork glazed with Honey	
化皮乳豬件	\$ 278
Roasted Suckling Pig	
掛爐燒鵝皇	\$ 248
Roasted Goose	
冰燒三層肉	\$ 198
Crispy Pork Brisket	
桶子豉油雞 (半隻)	\$ 230
Supreme Soya Sauce Chicken (half bird)	
燒味雙拼	\$ 278
Barbequed Meat Combination	
乳豬燒味雙拼	\$ 328
Roasted Suckling Pig and Barbequed Meat Combination	

湯、羹 Soup

	每位/per person
 杏汁燉白肺湯	\$ 108
Double-boiled Pork Lung Soup with Almond Juice	
 珍菌螺頭燉老雞湯	\$ 108
Double-boiled Sea Whelk with Wild Mushrooms and Chicken Soup	
金瑤白玉海皇羹	\$ 98
Bean Curd Soup with Conpoy and Seafood	
魚肚粟米羹	\$ 88
Fish Maw and Sweet Corn Soup	
番茄珍菌素羹	\$ 88
Tomato and Wild Mushroom Soup	
西湖牛肉羹	\$ 88
Minced Beef Soup with Crab Meat and Egg White	
酸辣海鮮羹	\$ 88
Hot and Sour Seafood Soup	
 懷舊佛跳牆	\$ 368
Double-boiled Shark's Fin, Abalone, Fish Maw and Sea Cucumber Soup	

魚翅 Shark's Fin

	每位/per person
生拆蟹肉乾撈翅 Braised Shark's Fin and Crab Meat served with Bouillon on Side	\$598
高湯燉鮑翅 Double-boiled Shark's Fin with Superior Soup	\$498
紅燒大鮑翅 Braised Superior Shark's Fin Soup with Brown Sauce	\$498
 肘子菜膽燉翅 Double-boiled Shark's Fin, Sliced Yunnan Ham and Cabbage Soup	\$388
煲仔海皇排翅 Braised Shark's Fin Soup with Seafood in Casserole	\$338

燕窩 Bird's Nest

	每位/per person
黃耳竹笙燕窩羹 Braised Bird's Nest Soup with Yellow Fungus and Bamboo Pith	\$188
生拆蟹肉雞蓉燴燕窩 Braised Bird's Nest with Crab Meat and Minced Chicken	\$188
 紅燒燴官燕 Braised Superior Bird's Nest in Brown Sauce	\$498
 生磨杏汁燉官燕 Double-boiled Sweetened Supreme Bird's Nest Soup with Almond Cream	\$498

鮑、參、海味 Dried Seafood

	每隻/per abalone
蠔皇原隻二十頭吉品鮑魚 Braised Whole Yoshihama Abalone with Oyster Sauce (20-head)	時價
蠔皇原隻二十五頭吉品鮑魚 Braised Whole Yoshihama Abalone with Oyster Sauce (25-head)	時價
蠔皇原隻三十頭吉品鮑魚 Braised Whole Yoshihama Abalone with Oyster Sauce (30-head)	時價
蠔皇原隻南非六頭鮑魚 Braised Whole South Africa Abalone with Oyster Sauce	\$238
 蠔皇原隻澳洲三頭鮑魚 Braised Whole Australian Abalone with Oyster Sauce	\$600
鮑魚汁炆日本關西遼參 Slow-cooked Whole Kansai Sea Cucumber with Abalone Sauce	每條/per cucumber \$220
 蠔皇花膠扣玉掌 Braised Fish Maw and Goose Web with Oyster Sauce	每位/per person \$650
鮑魚汁扣花膠(每件約三兩重) Braised Fish Maw with Abalone Sauce	每件/per piece \$980
蠔皇花菇玉掌煲 Casserole of Goose Web and Black Mushroom with Oyster Sauce	\$250
京葱爆刺參 Sautéed Sea Cucumber with Leeks	\$318
桂花銀芽炒魚肚 Stir-fried Shredded Fish Maw with Egg and Bean Sprout	\$308
 酸辣海參煲 Casserole of Sea Cucumber in Hot and Sour Sauce	\$318

海鮮 Seafood

	芝士黃金焗蟹蓋 Baked Crab Shell stuffed with Crabmeat, Onion and Cheese (製作需時 25 分鐘 / preparation time : 25 minutes)	每隻/per piece \$200
	百花鑲蟹鉗 Crispy Crab Claw coated with Minced Shrimp	每隻/per piece \$98
	老乾媽甜酸菜炒雙蚌 Stir-fried Clam Duo with Sour Vegetable in Lao Gan Ma Chilli Sauce	\$258
	薑蔥美洲生蠔煲 Casserole of American Oyster with Ginger and Spring Onion	\$288
	麻辣水煮魚片 Sliced of Garoupa simmered in Sichuan Chilli Broth	\$328
	紅燒斑腩煲 Casserole of Garoupa's Belly with Bean Curd	\$308
	芙蓉珊瑚蝦球 Sautéed Prawn topped with Crab Roe and Egg White	\$338
	黑椒粉絲海蝦煲 Casserole of Shrimp with Vermicelli and Black Pepper	\$328
	豉油皇煎海蝦 Pan-fried Prawn with Soy Sauce	\$328
	黃金明蝦球 Sautéed Crispy Prawn coated with Salty Egg Yolk	\$328
	XO 醬燒鱈球 Roasted Eel with XO Sauce	\$288
	北海道元貝皇 (燒汁/鮑汁) Pan-fried Hokkaido Scallop (Gravy/Abalone Sauce)	每隻/per piece \$140

牛、豬 Beef & Pork

	惹味和牛尾煲	\$398
	Casserole of Australian Wagyu Oxtail in our Chef's Sauce	
	清湯蘿蔔牛腩煲	\$250
	Casserole of Beef Brisket and Turnip with Superior Soup	
	水煮滑牛肉	\$260
	Slices of Beef simmered in Sichuan Chilli Broth	
	德陽金酸湯滑牛肉	\$258
	Slices of Beef in Hot and Sour Golden Broth	
	黑椒牛仔骨煲	\$260
	Casserole of Beef Short Rib in Black Pepper Flavour	
	蒜香安格斯牛肉粒	\$250
	Stir-fried Angus Beef Cubes with Garlic	
	秘製海山骨	\$200
	Crispy Pork Rib Marinated with Preserved Shrimp Paste	
	椒鹽焗肉排	\$200
	Deep-fried Pork Rib with Salty Chilli	
	大澳蝦醬銀魚蒸肉排	\$168
	Steamed Pork Fillet with Silver Fish in Preserved Shrimp Paste	
	菠蘿咕嚕肉	\$168
	Sweet and Sour Pork with Pineapple and Capsicum	
	蜜桃生炒骨	\$168
	Sweet and Sour Pork Rib with Peach and Capsicum	
	陳皮土魷剁肉餅	\$168
	Steamed Minced Pork Cake with Squid and Dried Mandarin Peel	
	梅菜皇扣肉煲	\$220
	Casserole of Pork Belly with Preserved Vegetable	

家禽 Poultry

	棗皇魚肚蒸滑雞 Steamed Chicken with Fish Maw and Red Dates		\$238
	風味辣子雞 Deep-fried Chicken with Chilli "Sichuan Style"		\$238
	鹹魚雞粒豆腐煲 Casserole of Chicken with Bean Curd and Salty Fish		\$188
	鮑魚炆滑雞煲 Casserole of Abalone and Chicken		\$308
	荔茸香酥鴨 Deep-fried Boneless Duck coated with Taro Paste	壹隻 whole bird	\$520
		半隻 half bird	\$260
	脆皮龍崗雞 Deep-fried Crispy Chicken	壹隻 whole bird	\$460
		半隻 half bird	\$230
	金華玉樹雞 Sliced Boneless Chicken with Yunnan Ham and Green	壹隻 whole bird	\$520
		半隻 half bird	\$260
	北京片皮鴨 (需預訂) Peking Duck (advance order)	壹隻 whole bird	\$680
	二食菜式: 鴨崧生菜片 Second Course: Stir-fried Minced Duck with Lettuce Cup	二食 2nd Course	\$180
	紅燒妙齡鴿 Deep-fried Baby Pigeon	每隻 per bird	\$108

豆腐、蔬菜 Bean Curd & Vegetable

-  麻婆辣豆腐 \$158
Braised Bean Curd with Minced Pork and Chilli Paste
- 家鄉豆腐煲 \$158
Casserole of Minced Pork with Bean Curd and Salted Vegetable
- 伴水芹香鮮玉帶 \$248
Sautéed Scallop with Lotus Root, Celery, Snow Pea and Lily Bulb
- 豉汁帶子蒸豆腐 \$228
Steamed Scallop on Bean Curd with Black Bean Sauce
- 蠔皇雙冬扒時蔬 \$168
Braised Vegetable with Black Mushroom and Bamboo Shoot in Oyster Sauce
- 御苑小炒皇 \$188
Sautéed Celery, Barbequed Pork, Shrimp and Scallop
- 啫啫肉根大芥菜 \$168
Casserole of Pork Fillet with Green Mustard
- 蝦醬啫啫唐生菜 \$148
Casserole of Chinese Lettuce with Preserved Shrimp Paste
- 瑤柱雜菜煲 \$168
Casserole of Assorted Vegetable and Conpoy with Soup
-  海南涼瓜肉絲黃豆煲 \$188
Casserole of Bitter Melon with Shredded Pork and Yellow Bean
- 海味節瓜粉絲煲 \$168
Casserole of Hairy Gourd with Dried Seafood and Vermicelli

健康素食 Health Delicacies

椰汁香芋南瓜煲 Casserole of Taro and Pumpkin with Coconut Cream	\$158
欖菜乾煸四季豆 Sautéed String Bean with Pickled Vegetable and Black Mushroom	\$158
花菇燒豆腐 Braised Bean Curd with Black Mushroom	\$158
懷舊溫公齋煲 Braised Black Fungus, Bean Curd Stick, Eggplant, String Bean, Vermicelli and Vegetable in Taro Sauce	\$148
榆耳百合炒蓮藕片 Sautéed Lotus Root with Lily Bulb, Honey Bean and Elm Fungus	\$148
菜甫涼瓜煎蛋角 Pan-fried Omelet with Preserved Radish and Bitter Melon	\$158
杏汁杞子鮮枝竹泡勝瓜 Simmered Angled Luffa, Bean Curd Sheet and Wolfberries in Almond Juice	\$148
雲耳百合炒鮮淮山 Sautéed Black Fungus and Lily Bulb with Yam	\$148
竹筍鼎湖上素 Braised Assorted Fungus and Mushroom with Bamboo Pith	\$188

溫馨家鄉菜

Warmth Home Delicious

順德煎焗魚嘴	\$ 280
Pan-fried Fish Head with Spring Onion and Ginger	
薑蔥焗魚雲	\$ 260
Baked Grass Carp Head with Ginger and Spring Onion	
家鄉南乳扣豬手	\$198
Braised Pork Knuckle with Red Bean Curd Paste	
陳皮蒸牛肉餅	\$ 168
Steamed Minced Beef Cake with Dried Mandarin Peel	
滑蛋鮮茄牛肉	\$ 148
Scrambled Egg with Beef and Tomato	
金針雲耳牛腩煲	\$ 198
Casserole of Beef Shank with Black Fungus and Dried Lily Bud	
紅燒琵琶豆腐	\$ 148
Braised Bean Curd with Dace Fish Paste and Chinese Ham	
漁香茄子煲	\$ 148
Spicy Eggplants with Minced Pork in Clay Pot	

家常菜

Home Enrichment Dishes

	粟米石斑塊	\$ 298
	Deep-fried Garoupa Fillet with Sweet Corn Sauce	
	薑蔥炒斑球	\$ 298
	Stir-fried Garoupa Fillet with Ginger and Spring Onion	
	醬皇干鍋海鮮粉絲煲	\$ 298
	Casserole of Seafood with Vermicelli	
	蝦籽柚皮	\$ 200
	Braised Pomelo Skin with Dried Shrimp Roe	
	桂花梨黑醋肉桂骨	\$228
	Braised Pork Rib with Osmanthus and Pear in Black Vinegar Sauce	
	中式牛柳脯	\$ 258
	Fried Beef Tenderloin Fillet with Onion in Sweet and Sour Flavour	
	蟹肉圍蝦蒸雞蛋白	\$ 200
	Steamed Egg White with Crab Meat and Shrimp	
	櫻花蝦魚腐煮勝瓜	\$ 198
	Sautéed Angled Luffa with Sakura Shrimp and Fish Curd	

飯、麵 Rice & Noodles

-  粒粒泡貴妃飯 \$228
Poached Rice with Diced Seafood in Fish Broth
- 蒜香櫻花蝦海鮮炒飯 \$198
Fried Rice with Sakura Shrimp, Seafood and Garlic
- 桂花瑤柱蟹肉炒米粉 \$198
Stir-fried Rice Noodles with Crab Meat, Conpoy and Egg
- 鮑汁海味燴飯 \$220
Braised Rice with Dried Seafood, Chicken, Sea Cucumber in Abalone Sauce
-  梅菜豚肉脆米飯 \$210
Fried Rice with Pork Belly and Preserved Vegetable
- 上湯蝦球烏冬麵 \$238
Undo Noodles with Prawn in Superior Soup
-  鮑汁薑蔥叉燒撈粗麵 \$198
Egg Noodles tossed with Shredded Barbequed Pork, Spring Onion, Ginger and Abalone Sauce
- 鮑汁金菇炆伊麵 \$178
Braised E-fu Noodles with Enoki Mushroom in Abalone Sauce
- 香蔥頭抽帶子炒麵 \$220
Stir-fried Noodles with Scallop and Supreme Soy Sauce
- 鴻圖窩伊麵 \$238
E-fu Noodles with Crab Meat, Crab Roe and Egg in Superior Soup
- 菜遠龍躉球炒河粉 \$228
Fried Rice Flour Noodles with Giant Grouper Fillet
- 金瑤玉帶蛋白炒飯 \$220
Fried Rice with Duo Scallop and Egg White