

## 茗茶 HOUSE TEAS



每位  
per person

水仙 Shuixin	26
烏龍 Oolong	26
菊普 Chrysanthemum Puerh	26
白牡丹 White Peony	26
茉莉花香片 Jasmine Green	26
獅峰龍井 Lion Peak Dragon Well	26
舊普洱 Puerh	26
安溪鐵觀音 Anxi Tie Guan Yin	26
菊花 Chrysanthemum	26



如客人對任何食物有過敏反應，請通知服務員。  
Please inform our staff if you have any food allergies and/or intolerances.

## 餐前小食 APPETISERS



岩鹽蒜片牛柳粒 Wok-fried Beef Cubes with Garlic and Rock Salt	228
秘製脆皮牛坑腩 Crispy Beef Brisket in Teriyaki Sauce	218
五香豬仔腳 Poached Pork Knuckles <i>in Five-Spice Soya Sauce</i>	158
陳醋海蜇花 Marinated Jelly Fish Head <i>with Vintage Vinegar</i>	138
南京鹽水鴨 “Nanjing” Poached Duck in Brine	128
香脆醬油鳳尾魚 Deep-fried Anchovies in Teriyaki Sauce	128
上海肴肉 “Shanghainese” Pork Terrine	118
會所素鵝 Crispy Beancurd Sheet Rolls <i>stuffed with Julienne of Vegetables</i>	118
鮑汁鳳爪 Braised Chicken Feet <i>with Abalone Sauce in Casserole</i>	108
八味黃金豆腐粒 Crispy Tofu Cubes <i>with Garlic, Chilli and Sesame Seeds</i>	98
刀拍溫室青瓜 Fresh Crunchy Pickled Cucumber <i>with Balsamic Vinegar</i>	98
桂花蜜餞脆鱈球 Crispy Eel Fillets <i>glazed with Osmanthus Syrup</i>	每件 <i>per piece</i> 118



自家燒味  
BARBECUED MEATS



化皮燒乳豬（需一天前預訂）  
Roast Suckling Pig  
*Please order one day in advance*

全體 *whole piece* | **1680**

北京片皮鴨（需預訂）  
Roast Peking Duck  
*Advance order required*

一吃 *1 course* | **618**  
兩吃 *2 courses* | **718**

桶子頭抽豉油雞  
Poached Chicken  
*with Supreme Soya Sauce*

半隻 *half bird* | **278**  
壹隻 *whole bird* | **548**

脆米蒜香雞  
Deep-fried Chicken  
*with Garlic and Crispy Rice*

半隻 *half bird* | **278**  
壹隻 *whole bird* | **548**

特色燒味拼盤  
Barbecued Meats Platter

| **378**

潮蓮燒鵝  
Signature Roast Goose  
*with Plum Sauce*

| **228**

蜜汁叉燒  
Honey Glazed Barbecued Pork

| **198**

金牌燒腩仔  
Roast Pork Belly with Crackling

| **188**



## 滋補湯品 SOUPS



每位  
per person

松茸竹笙燉花膠

Double Boiled Fish Maw

*with Bamboo Pith and Matsutake Mushrooms*

268

一品海味羹

Braised Assorted Seafood

*with Conpoy*

188

東方夜明珠

Pumpkin

*with Crabmeat and Truffled Shrimp Quenelle*

158

蟲草花杞子螺頭燉鮑魚

Double Boiled Abalone

*with Wolfberries, Sea Whelk and Cordyceps Flowers*

158

海皇酸辣湯

Hot and Sour

*with Seafood*

148

羊肚菌金菇瑤柱豆腐羹

Braised Beancurd

*with Morel Mushrooms, Enoki Mushrooms and Conpoy*

138

杏汁燉白肺

Double Boiled Pig's Lung

*with Almond Cream*

128

足料老火靚湯

Soup of the Day

98



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推介海味、燕窩  
DRIED SEAFOOD AND BIRD'S NEST DELICACIES



鮮茄蛋脆皮遼參 Crispy Sea Cucumber <i>with Fresh Tomatoes and Scrambled Eggs</i>	每位 <i>per person</i>	308
田園千層原隻南非鮑 Braised Whole South African Abalone <i>with Tri-Colour Vegetables</i>	每位 <i>per person</i>	298
野菌花膠扣鵝掌 Braised Goose Web, Fish Maw and Wild Mushrooms <i>in Brown Sauce</i>	每位 <i>per person</i>	268
金腿雞蓉燴燕窩 Braised Bird's Nest <i>with Minced Chicken and Yunnan Ham</i>	每位 <i>per person</i>	258
高湯百花煎釀花膠 Braised Fish Maw and Shrimp Paste <i>in Supreme Soup</i>	每位 <i>per person</i>	248
蝦子海皇扒柚皮 Braised Seafood and Pomelo Peel <i>with Shrimp Roe</i>	每位 <i>per person</i>	128
薑蔥枝竹火腩煮黃玉海參 Braised Sea Cucumber and Pork Belly <i>with Ginger, Spring Onions and Beancurd Stick</i>		288
黑松露鮮蟹肉炒桂花 Stir-fried Free-Range Eggs with Crab Meat <i>in Black Truffle Paste</i>		288



## 海鮮 SEAFOOD



藤椒醬露筍鮮淮山炒東星斑球 Stir-fried Spotted Garoupa Fillets <i>with Asparagus and Fresh Yam in Green Vine Pepper Sauce</i>		<b>468</b>
辣豆豉汁鱈魚球伴炸南瓜 Stir-fried Cod Fillets with Deep-fried Pumpkin <i>in Spicy Black Bean Sauce</i>		<b>308</b>
沙律燒汁鱈魚扒 Deep-fried Cod Fillets with Teriyaki Sauce and Mayonnaise <i>served with Side Salad</i>		<b>308</b>
欖角甜豆鮮百合炒蝦球 Stir-fried Prawns <i>with Sugar Snap Peas, Fresh Lily Bulbs and Preserved Olives</i>		<b>268</b>
順德胡椒煎焗老虎蝦扒 Crispy-baked Tiger Prawn <i>in White Peppercorn</i>	每位 <i>per person</i>	<b>178</b>
黑魚籽香芒大蝦 Deep-fried Tiger Prawn <i>with Mango Dressing and Caviar</i>	每位 <i>per person</i>	<b>178</b>
芝士白汁釀焗蟹蓋 Gratinated Crab Meat, Button Mushrooms and White Onions	每位 <i>per person</i>	<b>148</b>
龍蝦湯蛋白水晶蝦球 Sautéed Prawns on Steamed Egg Whites <i>in Lobster Sauce</i>	每位 <i>per person</i>	<b>108</b>



豬、牛、羊  
**PORK, BEEF AND LAMB**



蝦子野菌彩椒炒和牛 Wok-fried Wagyu Beef with Wild Mushrooms and Bell Peppers <i>in Shrimps Roe</i>	<b>368</b>
香蔥黑椒萵筍尖椒牛柳粒 Wok-fried Beef Cubes with Celtuce, Green Chillis and Scallions <i>in Black Pepper Sauce</i>	<b>308</b>
古法秘製清湯牛坑腩 Stewed Beef Brisket with Turnip <i>in a Traditional Broth</i>	<b>258</b>
無花果陳醋脆黑豚肉 Sautéed Iberico Pork with Fresh Figs <i>in Aged Vinegar Sauce</i>	<b>248</b>
霸王麻辣牛骨煲 Sichuan Spicy Beef Ribs <i>in a Clay Pot</i>	<b>208</b>
瑤柱馬蹄土魷蒸肉餅 Steamed Minced Pork Patties <i>with Dried Squid, Water Chestnuts and Conpoy</i>	<b>198</b>
九層塔黑毛豬肉碎生菜包 Stir-fried Minced Iberico Pork with Basil <i>served with Crispy Lettuce</i>	<b>188</b>
辣豆豉紫洋蔥西芹炒羊仔肉 Wok-fried Mutton, Celery and Red Onion <i>in Spicy Black Bean Sauce</i>	<b>188</b>
魚湯愉耳竹筍肉碎泡時蔬 Simmered Seasonal Vegetables with Minced Pork, Bamboo Pith and Elm Fungus <i>in Fish Broth</i>	<b>188</b>



## 家禽 POULTRY



黑松露脆皮雞 Roasted Crispy Fried Chicken <i>with Black Truffle</i>	半隻 <i>half bird</i> 壹隻 <i>whole bird</i>	328 628
羊城蔥油雞 Poached Chicken with Spring Onions and Shallots <i>in Supreme Soya Sauce</i>	半隻 <i>half bird</i> 壹隻 <i>whole bird</i>	278 548
湘蓮八寶鴨 Slow-braised Whole Duck stuffed with Lotus Seeds and Barley	半隻 <i>half bird</i> 壹隻 <i>whole bird</i>	218 428
荔茸香酥鴨 Braised Whole Duck stuffed with Taro	半隻 <i>half bird</i> 壹隻 <i>whole bird</i>	198 388
生菜片乳鴿崙 Stir-fried Minced Pigeon <i>served with Crispy Lettuce</i>		218
台式三杯雞 Braised Free-Range Chicken <i>in Taiwanese "Sampung" Sauce</i>		188
辣豆豉三蔥煮雞球 Wok-fried Chicken with Shallots, Spring Onions and White Onions <i>in Spicy Black Bean Sauce</i>		178





## 健康素食 VEGETARIAN DELIGHTS



北菇燉菜膽 Double-boiled Black Mushrooms <i>with Brassica</i>	每位 <i>per person</i>	98
鮮茄野菌豆腐羹 Beancurd Soup with Fresh Tomatoes and Wild Mushrooms	每位 <i>per person</i>	98
麒麟竹笙露筍卷 Steamed Bamboo Pith Rolls stuffed with Mixed Vegetables <i>in a Mushroom Broth</i>		238
欖菜甜豆百合炒素蝦仁 Wok-fried Mock Shrimps and Sugar Snap Peas with Fresh Lily Bulbs and Preserved Olives		188
山珍醬伴水芹香炒素帶子 Sautéed Mock Scallops with Lotus Root, Chinese Celery, Lily Bulbs, Water Chestnut and Sugar Snap Peas <i>in Extra Special Mushroom Sauce</i>		188
松茸杞子竹笙扒菜苗 Braised Vegetable Sprouts with Bamboo Pith, Matsutake Mushrooms and Wolfberries		178
露筍羊肚菌大良炒奶 Scrambled Egg Whites with Hokkaido Milk, Asparagus and Morel Mushrooms		168
大澳梅菜蒸菜芯 Steamed Fresh "Choi Sum" and Preserved Vegetables		158
腰果宮保炒素丁 Stir-fried Supreme Vegetables, Bean Sprouts, Cashew Nuts, Dried Beancurd and Dried Chilli		148
藤椒醬四季豆鮮淮山炒椰菜仔 Brussel Sprouts, Fresh Yam and Chinese String Beans <i>in Green Vine Pepper Sauce</i>		148
黑松露萵筍 Wok-fried Celtuce <i>in Black Truffle Paste</i>		148
沙嗲蟲草花銀絲炆枝竹 Braised Beancurd Sticks, Cordyceps Flowers and Glass Noodles <i>in Satay Sauce</i>		138
麻辣一品素菜鍋 Sichuan Spiced Market Greens <i>in a Clay Pot</i>		138



## 特色飯麵 RICE AND NOODLES



廚師醬露筍和牛炒河 Stir-fried Rice Flat Noodles with Wagyu Beef and Asparagus <i>in Chef's Special Sauce</i>	238
豉椒鮮淮山帶子煎脆麵 Crispy Fried Noodles topped with Scallops and Fresh Yam <i>in Black Pepper Sauce</i>	238
上湯雜菜海皇泡日本稻庭麵 Inaniwa Udon with Seafood and Assorted Vegetables <i>in Supreme Broth</i>	238
大澳鮮蟹肉芥蘭炒飯 Egg Fried Rice with Crab Meat and Kales <i>in "Tai O" Shrimp Paste</i>	228
黑松露肉絲炆伊麵 Braised E-Fu Noodles with Shredded Pork and Bean Sprouts <i>in Black Truffle Paste</i>	208
香茜魚湯皮蛋魚滑米線 Rice Noodles in Fish Broth with Fish Quenelles, Preserved Egg and Parsley	208
XO醬農場雞粒生菜炒飯 Fried Rice with Minced Chicken and Shredded Lettuce <i>in XO Sauce</i>	188
欖菜魚鬆雜菌炆米粉 Braised Vermicelli with Shredded Fish, Mixed Vegetables and Preserved Olives	188

