

茗茶 HOUSE TEAS



每位
per person

水仙 Shuixin	28
烏龍 Oolong	28
菊普 Chrysanthemum Puerh	28
白牡丹 White Peony	28
茉莉花香片 Jasmine Green	28
獅峰龍井 Lion Peak Dragon Well	28
舊普洱 Puerh	28
安溪鐵觀音 Anxi Tie Guan Yin	28
菊花 Chrysanthemum	28



如客人對任何食物有過敏反應，請通知服務員。
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餐前小食 APPETISERS



岩鹽蒜片牛柳粒 Wok-fried Beef Cubes with Garlic and Rock Salt	238
秘製脆皮牛坑腩 Crispy Beef Brisket in Teriyaki Sauce	228
五香豬仔腳 Poached Pork Knuckles <i>in Five-Spice Soya Sauce</i>	168
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	138
香脆醬油鳳尾魚 Deep-fried Anchovies in Teriyaki Sauce	138
香煎馬蹄墨魚餅 Pan-fried Cuttlefish Cakes with Water Chestnut	138
五香滷牛腱 Slow-cooked Beef Shank in Five-Spicy Soya Sauce	138
會所素鵝 Crispy Beancurd Sheet Rolls <i>stuffed with Julienne of Vegetables</i>	118
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> 128



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

| **388**

潮蓮燒鵝
Signature Roast Goose
with Plum Sauce

| **238**

蜜汁叉燒
Honey Glazed Barbecued Pork

| **208**

金牌燒腩仔
Roast Pork Belly with Crackling

| **198**



滋補湯品 SOUPS



每位
per person

羊肚菌竹笙燉花膠 Double Boiled Fish Maw <i>with Bamboo Pith and Morel Mushrooms</i>	268
東方夜明珠 Pumpkin <i>with Crabmeat and Truffled Shrimp Quenelle</i>	158
魚湯薑蔥鮮蟹肉羹 Braised Crab Meat, Ginger and Spring Onion	158
海皇酸辣湯 Hot and Sour <i>with Seafood</i>	148
蟲草花杞子螺頭燉豬腱 Double Boiled Sea Whelk <i>with Pork Shank, Wolfberries and Cordyceps Flowers</i>	138
瑤柱竹笙菜苗羹 Braised Vegetable Sprout <i>with Bamboo Pith and Conpoy</i>	138
杏汁燉白肺 Double Boiled Pig's Lung <i>with Almond Cream</i>	138
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



杭州汁京蔥煮關東遼參 Braised Sea Cucumber <i>with Leek in "Hang Zhou" Sauce</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
羊肚菌南瓜湯燴燕窩 Braised Bird's Nest <i>with Morel Mushrooms and Pumpkin</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
鮮蟹肉瑤柱炒桂花 Stir-fried Free-Range Eggs with Crab Meat and Conpoy		288
麻婆豆腐煮黃玉海參 Braised Sea Cucumber <i>with Beancurd in Chilli Sauce</i>		248
鯪魚肉野菌炆鵝掌 Braised Goose Web, Mud Carp Fish and Wild Mushrooms <i>in Brown Sauce</i>		238



海鮮 SEAFOOD



欖菜蘭度野菌炒東星斑球 Wok-fried Spotted Garoupa Fillets <i>with Kale, Wild Mushrooms and Preserved Olives</i>		488
燒汁星斑球伴炸洋蔥圈 Deep-fried Spotted Garoupa Fillets and Onion Rings <i>in Teriyaki Sauce</i>		488
秘製頭抽鱈魚球 Deep-fried Cod Fillets <i>in Supreme Soya Sauce</i>		288
廚師醬甜豆鮮淮山炒蝦球 Stir-fried Prawns with Sugar Snap Peas and Fresh Yam <i>in Chef's Special Sauce</i>		288
新會陳皮汁煎焗老虎蝦扒 Crispy-baked Tiger Prawn <i>in Aged Tangerine Peel Sauce</i>	每位 <i>per person</i>	178
黑魚籽香芒大蝦 Deep-fried Tiger Prawn <i>with Mango Dressing and Caviar</i>	每位 <i>per person</i>	178
芝士葡汁釀焗響螺 Baked Sea Whelk stuffed with Chicken, Shrimps and Mushrooms <i>in Portuguese Sauce with a Cheese Crust</i>	每位 <i>per person</i>	148
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>	108



豬、牛、羊
PORK, BEEF AND LAMB



山椒汁露筍炒和牛 Wok-fried Wagyu Beef with Asparagus <i>in Green Peppercorn Sauce</i>	378
翡翠羊肚菌松茸炒牛柳粒 Wok-fried Beef Cubes with Morel Mushrooms, Matsutake Mushrooms and Seasonal Vegetables	328
古法秘製清湯牛坑腩 Stewed Beef Brisket with Turnip <i>in a Traditional Broth</i>	278
無花果陳醋脆黑豚肉 Sautéed Iberico Pork with Fresh Figs <i>in Aged Vinegar Sauce</i>	268
醬煮原件牛肋骨 Braised Beef Ribs <i>in Brown Sauce</i>	238
金鈎梅菜王蒸豚肉餅 Steamed Minced Pork Patties <i>with Preserved Vegetables and Dried Shrimps</i>	198
九層塔黑毛豬肉碎生菜包 Stir-fried Minced Iberico Pork with Basil <i>served with Crispy Lettuce</i>	198
XO醬蘭度雜菌炒羊仔肉 Wok-fried Mutton, Kale and Wild Mushrooms <i>in XO Sauce</i>	198
高湯肘子鮮淮山泡時蔬 Simmered Seasonal Vegetables with Sliced Yunnan Ham and Fresh Yam <i>in Supreme Broth</i>	188



家禽 POULTRY



黑松露脆皮雞 Roasted Crispy Fried Chicken <i>with Black Truffle</i>	半隻 <i>half bird</i> 338 壹隻 <i>whole bird</i> 648
秘製海南雞 Hainan Chicken	半隻 <i>half bird</i> 278 壹隻 <i>whole bird</i> 548
湘蓮八寶鴨 Slow-braised Whole Duck stuffed with Lotus Seeds and Barley	半隻 <i>half bird</i> 228 壹隻 <i>whole bird</i> 448
荔茸香酥鴨 Braised Whole Duck stuffed with Taro	半隻 <i>half bird</i> 208 壹隻 <i>whole bird</i> 408
生啫鮑魚雞煲 Sizzling Chicken and Abalone in Casserole	258
生菜片乳鴿崙 Stir-fried Minced Pigeon <i>served with Crispy Lettuce</i>	228
腰果宮保雞丁 Stir-fried Free-Range Chicken, Supreme Vegetables, Bean Sprouts, Cashew Nuts, Dried Beancurd and Dried Chilli	198



健康素食
VEGETARIAN DELIGHTS



橄欖油鮮百合南瓜湯 Pumpkin Soup with Fresh Lily Bulbs and Olive Oil Drizzle	每位 <i>per person</i>	98
淮陽素酸辣湯 Hot and Sour Soup	每位 <i>per person</i>	98
杞子羊肚菌露筍竹笙卷 Steamed Bamboo Pith Rolls stuffed with Asparagus, Morel Mushrooms and Wolfberries		248
黑松露伴水芹香炒鮮淮山 Sautéed Fresh Yam with Lotus Root, Chinese Celery, Lily Bulbs, Water Chestnut and Sugar Snap Peas <i>in Black Truffle Paste</i>		188
松茸杞子竹笙扒菜苗 Braised Vegetable Sprouts with Bamboo Pith, Matsutake Mushrooms and Wolfberries		188
崧子攪仁大良炒奶 Scrambled Egg Whites with Hokkaido Milk, Pine Nuts and Almonds		178
麻婆野菌煮豆腐 Braised Beancurd with Wild Mushrooms <i>in Chilli Sauce</i>		168
大澳梅菜蒸菜芯 Steamed Fresh "Choi Sum" and Preserved Vegetables		168
咕嚕鮮淮山 Sweet and Sour Wok-fried Fresh Yam		158
沙嗲一品素菜鍋 Satay Market Greens <i>in a Clay Pot</i>		158
腰果宮保炒素丁 Stir-fried Supreme Vegetables, Bean Sprouts, Cashew Nuts, Dried Beancurd and Dried Chilli		148
欖菜四季豆雜菌炒椰菜仔 Brussel Sprouts, Wild Mushrooms, Chinese String Beans and Preserved Olives		148
蟲草花北菇枝竹炆豆腐 Braised Beancurd, Beancurd Sticks, Cordyceps Flowers and Black Mushrooms		148



特色飯麵
RICE AND NOODLES



上湯鮮蝦球煎米粉 Pan-fried Vermicelli with Prawns <i>in Bouillon</i>	248
薑蔥花膠絲撈麵 Braised Noodles with Fish Maw, Spring Onions and Ginger	238
大澳鮮蟹肉芥蘭炒飯 Egg Fried Rice with Crab Meat and Kale <i>in "Tai O" Shrimp Paste</i>	238
香茜魚湯皮蛋魚滑米線 Rice Noodles in Fish Broth with Fish Quenelles, Preserved Egg and Parsley	218
辣豆豉農場雞彩椒煎脆麵 Crispy Fried Noodles topped with Free-range Chicken <i>in Spicy Bean Sauce</i>	208
黑松露肉絲炆伊麵 Braised E-Fu Noodles with Shredded Pork and Bean Sprouts <i>in Black Truffle Paste</i>	218
瑤柱蛋白紅米炒飯 Fried Brown Rice with Conpoy and Egg Whites	198
XO醬帶子雜菌炆米粉 Braised Vermicelli with Scallops and Mixed Mushrooms <i>in XO Sauce</i>	198

