

極品茗茶
PREMIER CHINESE TEAS



每位
per person

武夷大紅袍 Wuyi Great Red Robe	88
炭焙馬騮掇 Monkey Pick Oolong	88
銀針白毫 Tender Silver Needles	68
洞庭碧螺春 Dong Ting Bilouchun	68

茗茶
HOUSE TEAS



水仙 Shuixin	25
烏龍 Oolong	25
菊普 Chrysanthemum Puerh	25
白牡丹 White Peony	25
茉莉花香片 Jasmine Green	25
獅峰龍井 Lion Peak Dragon Well	25
舊普洱 Puerh	25
安溪鐵觀音 Anxi Tie Guan Yin	25

XO Sauce plus Snacks \$30 per set



餐前小食 APPETISERS



拌 陳醋海蜇花 Marinated Jelly Fish Head <i>with Vintage Vinegar</i>	98
滷 南京鹽水鴨 Poached Duck in Brine <i>Nanjing Style</i>	98
滷 五香豬仔腳 Poached Pork Knuckles <i>in Five Spices Soya Sauce</i>	98
燒 桂花蜜餞脆鱈球 Crispy Eel Fillets <i>glazed with Osmanthus Syrup</i>	每件 <i>per piece</i> 88
炸 會所素鵝 Crispy Beancurd Sheet Rolls <i>stuffed with Julienne Vegetables</i>	88
滷 香滷千層峰 Pig's Ear <i>poached in Supreme Soya Sauce and Lump Sugar</i>	88
炸 避風塘黃金豆腐 Deep-fried Tofu Cubes <i>with Garlic and Chilli "Typhoon Shelter" Style</i>	78
拌 刀拍溫室青瓜 Fresh Crunchy Cucumber Pickle	78



自家燒味
BARBECUED MEATS



燒| 化皮燒乳豬 (需一天前預訂)

Roast Suckling Pig

Please order one day in advance

全體 *whole piece* | 1380

燒| 北京片皮鴨 (需預訂)

Roast Peking Duck

Advance order required

一吃 *1 course* | 480

兩吃 *2 courses* | 580

滷| 桶子頭抽豉油雞

Poached Chicken

with Supreme Soya Sauce

半隻 *half bird* | 240

壹隻 *whole bird* | 480

炸| 脆米蒜香雞

Deep-fried Chicken

with Garlic and Crispy Rice

半隻 *half bird* | 240

壹隻 *whole bird* | 480

燒| 特色燒味拼盤

Barbecued Meats Platter

| 328

燒| 潮蓮燒鵝

Signature Roast Goose

with Plum Sauce

| 180

燒| 蜜汁叉燒

Barbecued Pork

with Honey

| 168

燒| 金牌燒腩仔

Roast Pork Belly

with Crackle

| 158



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.

滋補湯品 SOUPS



每位
per person

燴 | 雞蓉燕窩

Braised Bird's Nest
with Minced Chicken

每位 per person | 238

燉 | 花膠雲吞雞

Double Boiled Fish Maw
with Free Range Chicken and Wonton

| 218

煮 | 一品瑤柱羹

Braised Shredded Fish Maw, Sea Cucumber, Chicken and Conpoy

| 138

燉 | 松茸螺頭燉豬腱

Double Boiled Pork Shank
with Sea Whelk and Matsutake Mushroom

| 128

煮 | 東方夜明珠

Pumpkin Soup
with Crabmeat and Truffled Shrimp Quenelle

| 118

煮 | 海皇酸辣湯

Hot and Sour Soup
with Seafood

| 118

燉 | 杏汁豬肺湯

Double Boiled Pork Lung
with Almond Cream

| 98

煲 | 足料老火靚湯

Soup of the Day

| 68



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



扣 吉品鮑汁花膠日本押米 Braised Fish Maw and Japanese Premium Rice <i>with Supreme Abalone Sauce</i>	每位 <i>per person</i>	288
煎 鵝肝伴雞湯扣鮑魚 Pan-fried Foie Gras and Braised Abalone with Chicken Stock		278
扣 田園千層原隻南非鮑 Braised Whole South African Abalone <i>with Tri-Color Vegetables</i>	每位 <i>per person</i>	278
煮 京蔥關東遼參 Braised Japanese Sea Cucumber <i>with Leeks</i>	每位 <i>per person</i>	238
炒 鮮蟹肉桂花瑤柱 Stir-fried Eggs with Conpoy Crabmeat <i>with Bean Sprouts</i>		228
燴 南瓜濃湯燴燕窩 Boiled Pumpkin Soup with Bird's Nest	每位 <i>per person</i>	228
扒 古法蝦子扣柚皮 Braised Pomelo Peel with Shrimp Roe <i>the Classic Way</i>		188



海鮮 SEAFOOD



煎 燒汁香蔥煎星斑塊 Pan-fried Spotted Garoupa Fillets <i>with Spring Onion in Teriyaki Sauce</i>		268
炒 廚師醬蘭度帶子 Sautéed Scallops and Chinese Kale <i>with Homemade Special Sauce</i>		248
炒 大澳風味炒螺片蝦仁 Sautéed Sea Whelks and Shrimps <i>with Vegetable</i>		238
炒 XO醬羅勒炒蝦球 Sautéed Shrimps with Basil <i>in XO Sauce</i>		238
炒 秘製頭抽鱈魚球 Sautéed Fillet of Cod <i>with Supreme Soya Sauce</i>		228
炸 香芒珍寶脆蝦球 Deep-fried Jumbo Prawns <i>with Fresh Mango Salad Dressing</i>	每位 <i>per person</i>	128
焗 胡椒煎焗大虎蝦 Baked Tiger Prawns <i>with Peppercorn Sauce</i>	每位 <i>per person</i>	128
焗 白汁焗釀鮮蟹蓋 Oven-baked Crabmeat <i>Button Mushrooms and Onions on Shell</i>	每位 <i>per person</i>	118
蒸 金華玉樹蒸星斑球 Steamed Spotted Garoupa Fillets <i>with Jinhua Ham and Vegetable</i>	兩件 <i>two pieces</i>	108



豬、牛、羊
PORK, BEEF AND LAMB



煎 山椒汁蘆筍澳洲和牛 Pan-fried Australian Wagyu Beef <i>with Asparagus in Thai Green Pepper Sauce</i>	350
煮 水煮極品牛脛肉 Szechuan Spicy Beef Shank Stew <i>with Green Peppercorns</i>	228
炆 柚皮排骨煲 Slow-braised Pork Spare Ribs <i>with Pomelo Peel</i>	218
炒 無花果陳醋脆黑豚肉 Sautéed Iberico Cubes <i>with Fresh Figs in Aged Vinegar Sauce</i>	218
燉 胡椒清湯牛葛脯 Stewed Beef Brisket <i>with Turnip in Spicy Pepper Broth</i>	208
蒸 養生川貝燕麥豚肉餅 Steamed Pork Patty <i>with Oatmeal and Superior Chuan Bei</i>	178
炸 杭州汁脆香肉伴饅頭 Deep-fried Pork Fillet Hangzhou Style <i>served with Crispy Shanghainese Buns</i>	168
炆 醬燒原件牛肋骨 Slow-braised Whole Beef Rib <i>in Teriyaki Sauce</i>	每件 <i>per piece</i> 168
煎 大漠風味羊架 Wok-fried Lamb Chop <i>with Cumin</i>	每件 <i>per piece</i> 88



家禽 POULTRY



煮 紅寶膽耳塘邊雞 Braised Farm Chicken <i>with Black Fungus and Ginger</i>	半隻 <i>half bird</i> 240 壹隻 <i>whole bird</i> 480
浸 金腿高湯菜膽雞 Poached Chicken with Yunnan Ham <i>and Chinese Lettuce</i>	半隻 <i>half bird</i> 240 壹隻 <i>whole bird</i> 480
爆 桃園三杯雞 Sautéed Boneless Chicken <i>with Basil "Taiwanese" Style</i>	半隻 <i>half bird</i> 240 壹隻 <i>whole bird</i> 480
炸 咸蛋香酥雞 Crispy Fried Chicken <i>with Salty Egg Paste</i>	半隻 <i>half bird</i> 240 壹隻 <i>whole bird</i> 480
扒 霜蓮八寶鴨 (需一天前預訂) Slow-braised Whole Duck stuffed with Lotus Seeds and Barley <i>Please order one day in advance</i>	半隻 <i>half bird</i> 238 壹隻 <i>whole bird</i> 476
扒 羅漢齋大鴨 Braised Deboned Duck <i>with Assorted Fungus</i>	半隻 <i>half bird</i> 168 壹隻 <i>whole bird</i> 336
炒 生菜片乳鴿崧 Stir-fried Minced Pigeon <i>served with Crispy Lettuce</i>	188
炸 紅燒乳鴿皇 Roasted Pigeon	壹隻 <i>whole bird</i> 168



健康素食
VEGETARIAN DELIGHTS



燉 竹筴松茸燉菜膽 Double-boiled Bamboo Piths and Matsutake Mushrooms with Brassica	每位 <i>per person</i>	138
煮 佛門上素羹 Clear Soup with Mixed Supreme Vegetables, Assorted Fungus, Celtnce and Vermicelli	每位 <i>per person</i>	68
凍 冰鎮露筍配日式芝麻醬 Chilled Asparagus <i>served with Japanese Sesame Dressing</i>		168
炒 露筍鮮百合皇炒素帶子 Stir-fried Asparagus and Supreme Lily Bulbs with Mock Scallops		168
扒 滿園春色 Braised Chinese Brassica with Assorted Mushrooms, Supreme Vegetables and Deep-fried Enoki		168
炒 崧子松露大良鮮奶 Sautéed Egg White with Truffle, Pine Nuts and Milk		168
炒 黑松露伴水芹香 Sautéed Lotus Root, Chinese Celery, Lily Bulbs, Water Chestnut and Sugar Snap Peas with Black Truffle		148
炸 山珍醬素燒茄子 Deep-fried Aubergine <i>with Extra Special Mushroom Sauce</i>		138
扒 千葉豆腐 Braised Assorted Mushrooms and Pine Nuts with Tofu		138
炒 腰果宮保炒素丁 Stir-fried Supreme Vegetables, Bean Sprouts, Cashew Nuts, Dried Beancurd and Dried Chilli		138
燴 寶盒豆腐 Tofu stuffed with Braised Assorted Wild Mushrooms		128
蒸 大澳梅菜蒸菜芯 Steamed Fresh "Choi Sum" with Preserved Vegetable		118
煮 禪關萬象 Whole Tomato stuffed with Elm Fungus, Lily Bulbs and Mushrooms	每位 <i>per person</i>	98



特色飯麵
RICE AND NOODLES



炆 鍋燒原隻鮑魚雞粒炆飯 Wok-fried Rice Braised with Diced Chicken and Whole Abalone <i>in a Casserole</i>	268
煮 高湯鮮菌海皇稻庭麵 Inaniwa U-don in Bouillon <i>with Seafood and Superior Mushrooms</i>	228
炒 豉椒秋葵牛頸肉炒河 Stir-fried Rice Noodles with New Zealand Beef and Okra <i>in Black Bean Sauce</i>	198
炒 大澳蟹肉薑米蔥花炒飯 Fried Rice with Crabmeat, Spring Onion and Diced Ginger	198
炆 羊肚菌乾燒伊麵 Braised E-fu Noodles <i>with Moral Mushrooms</i>	188
煎 廚師醬豬柳煎米粉 Sautéed Pork Fillet in Chef Special Sauce <i>with Pan-fried Vermicelli</i>	168
煮 香茜魚湯皮蛋魚滑米線 Rice Noodles in Fish Broth <i>with Fish Quenelles, Preserved Egg and Parsley</i>	168
煎 黑椒農場雞柳煎脆麵 Sautéed Chicken Fillets in Black Pepper Sauce <i>served with Crispy Noodles</i>	每位 <i>per person</i> 68

