

茗茶
HOUSE TEAS



每位
per person

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
菊花 Chrysanthemum	25



餐前小食
APPETISERS



岩鹽蒜片牛柳粒 Wok-fried Beef Cubes with Garlic and Rock Salt	198
和風汁脆皮牛坑腩 Crispy Beef Brisket in Teriyaki Sauce	198
五香豬仔腳 Poached Pork Knuckles <i>in Five Spices Soya Sauce</i>	148
陳醋海蜇花 Marinated Jelly Fish Head <i>with Vintage Vinegar</i>	128
五香滷牛腱 Slow-cooked Beef Shank <i>in Five Spices Soya Sauce</i>	138
南京鹽水鴨 "Nanjing" Poached Duck in Brine	118
香辣醬日本墨魚仔 Japanese Squids in Spicy Sauce	118
會所素鵝 Crispy Beancurd Sheet Rolls <i>stuffed with Julienne of Vegetables</i>	108
避風塘黃金豆腐 "Typhoon Shelter" Deep-fried Tofu Cubes <i>with Garlic and Chilli</i>	88
刀拍溫室青瓜 Fresh Crunchy Pickled Cucumber <i>with Balsamic Vinegar</i>	88
桂花蜜餞脆鱈球 Crispy Eel Fillets <i>glazed with Osmanthus Syrup</i>	每件 <i>per piece</i> 108



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* | **1580**

北京片皮鴨 (需預訂)

Roast Peking Duck

Advance order required

一吃 *1 course* | **580**

兩吃 *2 courses* | **680**

桶子頭抽豉油雞

Poached Chicken

with Supreme Soya Sauce

半隻 *half bird* | **260**

壹隻 *whole bird* | **520**

脆米蒜香雞

Deep-fried Chicken

with Garlic and Crispy Rice

半隻 *half bird* | **260**

壹隻 *whole bird* | **520**

特色燒味拼盤

Barbecued Meats Platter

| **358**

潮蓮燒鵝

Signature Roast Goose

with Plum Sauce

| **218**

蜜汁叉燒

Honey Glazed Barbecued Pork

| **188**

金牌燒腩仔

Roast Pork Belly with Crackling

| **178**



滋補湯品 SOUPS



每位
per person

蟲草花羊肚菌燉花膠 Double Boiled Fish Maw Soup <i>with Cordyceps Flowers and Morel Mushrooms</i>	258
東方夜明珠 Pumpkin Soup <i>with Crabmeat and Truffled Shrimp Quenelle</i>	148
姬松茸螺頭燉豬腱 Double Boiled Pork Shank Soup <i>with Sea Whelk and Matsutake Mushrooms</i>	148
海皇酸辣湯 Hot and Sour Soup <i>with Seafood</i>	138
高湯竹筴瑤柱雞絲羹 Shredded Chicken Soup <i>with Bamboo Pith and Conpoy</i>	138
鮮魚湯海皇豆腐羹 Seafood and Bean Curd Broth	138
杏汁燉白肺 Double Boiled Pig's Lung Soup <i>with Almond Cream</i>	118
足料老火靚湯 Soup of the Day	88



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



一品乾燒遼參 Braised Sea Cucumber with Minced Pork and Celery <i>in Chicken Stock</i>	每位 <i>per person</i>	298
濃雞湯松茸燕窩 Chicken Soup with Bird Nest and Matsutake Mushrooms	每位 <i>per person</i>	288
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>	288
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>	238
日本南瓜汁黑魚子燴花膠 Braised Fish Maw with Caviar <i>in Japanese Pumpkin Sauce</i>	每位 <i>per person</i>	238
羊肚菌鮑甫柚皮 Braised Prawns, Morel Mushrooms and Pomelo Peel <i>in Brown Sauce</i>	每位 <i>per person</i>	188
XO醬雲耳鮮淮山煮黃玉海參 Braised Sea Cucumber with Fresh Yam and Black Fungus <i>in XO Sauce</i>		288
鴛鴦瑤柱炒桂花 Stir-fried Free-range Eggs with Conpoy		268



海鮮 SEAFOOD



欖角露筍雜菌炒東星斑球 Stir-fried Spotted Garoupa Fillets <i>with Asparagus, Mixed Mushrooms and Preserved Olives</i>		428
香蔥日本燒汁脆鱈魚球 Stir-Fried Cod Fillets with Scallions <i>in Teriyaki Sauce</i>		298
古法鱈魚扒 Steamed Cod Fillets <i>with Mushrooms, Minced Pork and Ginger</i>		288
蝦乾秋葵炒蝦球 Stir-Fried Prawns <i>with Dried Shrimps and Okra</i>		258
乾燒汁老虎蝦扒 Tiger Prawn <i>in Garlic and Spring Onion 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>	168
焗芝士葡汁釀焗響螺 Baked Sea Whelk stuffed with Chicken, Shrimps and Mushrooms <i>Cheese Crust and Portuguese Sauce</i>	每位 <i>per person</i>	138
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>	98



豬、牛、羊
PORK, BEEF AND LAMB



廚師醬芥蘭花雜菌炒和牛 Wok-Fried Wagyu Beef with Mixed Mushrooms and Kale <i>in Chef's Special Sauce</i>	358
辣豆豉萵筍尖椒牛柳粒 Wok-Fried Beef Cubes with Celtuce and Green Chilli <i>in Spicy Black Bean Sauce</i>	288
無花果陳醋脆黑豚肉 Sautéed Iberico Cubes with Fresh Figs <i>in Aged Vinegar Sauce</i>	238
古法秘製清湯牛坑腩 Stewed Beef Brisket with Turnip <i>in a Traditional Broth</i>	238
脆薑黑椒牛肋骨 Slow-cooked Beef Rib with Crispy Ginger Wisps <i>in Black Pepper Sauce</i>	188
養生蒸肉餅 Steamed Minced Pork Patties with Red Dates, Chuan Bei and Ginger	178
九層塔黑毛豬肉碎生菜包 Stir-fried Minced Iberico Pork with Basil <i>served with Crispy Lettuce</i>	178
露筍XO醬雲耳炒羊仔肉 Wok-fried Mutton, Asparagus and Black Fungus <i>in XO Sauce</i>	178
魚湯竹筍肘子片浸時蔬 Simmered Seasonal Vegetables with Bamboo Pith and Yunnan Ham <i>in Fish Broth</i>	178



家禽 POULTRY



黑松露脆皮雞 Roasted Crispy Fried Chicken <i>with Black Truffle</i>	半隻 <i>half bird</i> 308 壹隻 <i>whole bird</i> 608
鮮無花果炆農場雞 Braised Farm Chicken with Dried Figs <i>in Brown Sauce</i>	半隻 <i>half bird</i> 270 壹隻 <i>whole bird</i> 540
羊城蔥油雞 Poached Chicken with Spring Onions and Shallots <i>in Supreme Soya Sauce</i>	半隻 <i>half bird</i> 260 壹隻 <i>whole bird</i> 520
湘蓮八寶鴨 Slow-Braised Whole Duck stuffed with Lotus Seeds and Barley	半隻 <i>half bird</i> 208 壹隻 <i>whole bird</i> 408
蘋果醬荔茸香酥鴨 Braised Whole Duck stuffed with Taro <i>served with Apple Sauce</i>	半隻 <i>half bird</i> 188 壹隻 <i>whole bird</i> 368
生菜片乳鴿崙 Stir-fried Minced Pigeon served with Crispy Lettuce	198
欖菜四季豆辣椒鮮淮山炒雞甫 Wok-fried Farm Chicken with Chinese String Beans, Fresh Yam, Chili and Preserved Vegetables	178



健康素食 VEGETARIAN DELIGHTS



羊肚菌竹筍日本南瓜湯 Japanese Pumpkin Soup with Bamboo Pith and Morel Mushrooms	每位 <i>per person</i>	108
佛門上素羹 Clear Soup with Mixed Supreme Vegetables, Assorted Fungus, Celtuce and Vermicelli	每位 <i>per person</i>	88
豉汁白玉素帶子 Steamed Mock Scallops and Beancurd <i>in Black Bean Sauce</i>		178
麵醬伴水芹香炒素蝦仁 Sautéed Mock Prawns with Lotus Root, Chinese Celery, Lily Bulbs, Water Chestnut and Sugar Snap Peas <i>in Soya Bean Paste</i>		178
鮮茄野菌大良炒奶 Scrambled Egg Whites with Fresh Tomato, Wild Mushrooms and Hokkaido Milk		168
大澳梅菜蒸菜芯 Steamed Fresh "Choi Sum" and Preserved Vegetables		158
松茸杞子竹筍扒菜苗 Braised Vegetable Sprouts with Bamboo Pith, Matsutake Mushrooms and Wolfberries		158
素菇湯榆耳杞子竹筍露筍卷 Steamed Bamboo Pith Rolls stuffed with Asparagus, Elm Fungus and Wolfberries <i>in a Mushroom Broth</i>		148
腰果宮保炒素丁 Stir-fried Supreme Vegetables, Bean Sprouts, Cashew Nuts, Dried Beancurd and Dried Chilli		138
辣豆豉四季豆鮮淮山炒椰菜仔 Brussel Sprouts, Fresh Yam and Chinese String Beans <i>in Spicy Black Bean sauce</i>		138
沙嗲蟲草花銀絲炆枝竹 Braised Beancurd Sticks, Cordyceps Flowers and Glass Noodles <i>in Satay Sauce</i>		138
乳香茄子杏脯菇 Braised King Oyster Mushrooms and Eggplant <i>in Fermented Bean Curd Sauce</i>		138
橄欖油炒萵筍絲 Wok-fried Shredded Celtuce with Olive Oil		128



特色飯麵
RICE AND NOODLES



黑松露鮮蟹肉炒飯 Fried Rice with Fresh Crabmeat <i>in Black Truffle Paste</i>	288
蝦子野菌帶子煎脆麵 Crispy Fried Noodles topped with Scallops and Mushrooms <i>in Shrimp Roe Sauce</i>	228
瑤柱金菇海味燴伊麵 Braised E-Fu Noodles with Dried Seafood, Conpoy and Enoki Mushrooms	228
鮮茄魚湯海皇泡日本稻庭麵 Inaniwa Udon with Seafood and Fresh Tomato <i>in Fish Broth</i>	228
滑蛋蝦球炒河 Stir-Fried Prawns and Farm Eggs with Rice Flat Noodles	198
香茜魚湯皮蛋魚滑米線 Rice Noodles in Fish Broth with Fish Quenelles, Preserved Egg and Parsley	198
大澳牛鬆炒飯 Minced Beef and Egg Fried Rice with "Tai O" Shrimp Paste	198
辣豆豉雜菜雞柳煎米粉 Pan-fried Vermicelli topped with Chicken and Vegetables Julienne <i>in Spicy Black Bean Sauce</i>	188

