

SIGNATURE DISHES

招 | 牌 | 臻 | 选



Freshwater Prawn Noodles
生虾生面

\$68

Stir-Fried M5 Wagyu Beef Cubes
with Black Pepper
黑椒M5和牛粒

\$ 88



SIGNATURE DISHES

招 | 牌 | 臻 | 选



Signature Peking Duck (Two Courses)
北京烤鸭 (二食)

\$168



Imperial Dongpo Braised Pork
国宴东坡肉

\$39



Coral Trout with Low-Temperature
Oil Poaching (Two Courses)

低温油泡东星斑 (二食)

\$368

SIGNATURE DISHES

招 | 牌 | 臻 | 选

Poached Chicken "Three Tosses of Fortune"

凤凰冰皮捞鸡

\$48



Premium Seafood Treasure Pot

乾坤一品煲

\$128



Shunde-Style Shredded Fish Soup
顺德拆鱼羹 (位上)

\$28

Lobster Prepared Two Ways
龙腾四海·龙虾二吃
\$388



SIGNATURE CREATIONS

2013 特色创意菜

Stuffed Morel Mushrooms
锦绣河山一片红
\$128



SIGNATURE CREATIONS

2013 特色创意菜

Singapore-Style Chili Crab

手里有钳·新加坡辣椒蟹

(INDIVIDUAL SERVING / 位上)

\$39

Minimum Order: 2 Portions

2份起订



One Palm Shapes the Universe
一掌定乾坤

\$88

Mapo Tofu with Lobster
龙虾麻婆豆腐

\$168

Signature Freshwater Prawn Rice
Noodle Roll Claypot
私房生虾肠粉煲

\$118

SNACK

精致小食

Crispy River Prawns with Golden Garlic
金蒜脆河虾 \$18

Spicy Garlic Crispy Fish
蒜香辣美人鱼 \$18

Crispy Fish Skin with Salted Egg Yolk
金沙咸蛋鱼皮 \$22

Chef's Special Crispy Peanuts
秘制香脆花生 \$10

Refreshing Pickled Radish
开胃水晶萝卜 \$12

Handmade Cuttlefish Cake with
Black Truffle
黑松露手打墨鱼饼 \$39

RECOMMENDED
私房推荐



Handmade Cuttlefish Cake with
Black Truffle
黑松露手打墨鱼饼

STARTERS
开胃前菜

Soft-Centred Century Egg with
Mashed Green Chili
擂椒溇心皮蛋

\$22

Lychee-Style Prawn Balls with
Cheese and Fish Roe
贵妃荔枝虾球

\$38

Five-Spice Beef Shank Rolls
五香金钱牛展卷

\$26

Jellyfish Head with 10-Year
Aged Vinegar
十年陈醋拌海蜇头

\$22

Handmade Crispy Seafood Rolls
手工脆皮海鲜卷

\$26

Chilled Okra Salad
凉拌秋葵

\$22



Chilled Okra Salad
凉拌秋葵

Soft-Centred Century Egg with
Mashed Green Chili
擂椒溇心皮蛋





SIGNATURE ROASTS

明 | 炉 | 烧 | 味

Signature Peking Duck (Two Courses)
北京烤鸭 (二食)

\$168

*Pre-order in advance | 需提前预订

First Course 第一食:

Crispy duck skin served with
pancakes & condiments
片皮配薄饼佐酱料

Second Course 第二食:

Wok-fried duck with rich,
savoury flavours
鸭架入味炒制, 滋味浓郁

Crispy Roast Duck with
Chinese Herbs
明炉药膳脆皮烧鸭

\$138

Honey-Glazed Char Siu with
Balsamic Vinegar
意大利香脂水晶叉烧

\$58

Diced Crispy Pork Belly
骰子脆皮烧腩仔

\$58

Hong Kong-Style Crispy
Suckling Pig
港式沙皮乳猪

\$368



*圖片仅供参考 Pictures are for reference only



SIMMERED SOUP

私房老火炖汤

Double-Boiled Pork Rib Soup with
Winter Melon & Dried Oysters
青皮冬瓜蚝干炖排骨汤

(INDIVIDUAL SERVING | 位上)

\$28

Fresh Clams in Clear Chicken Broth
清鸡汤冲浪鲜蚌

(INDIVIDUAL SERVING | 位上)

\$68

Double-Boiled Chicken Soup with
Cordyceps Flower, Dendrobium & Fish Maw
金虫草石斛花胶炖土鸡汤

\$68

Buddha Jumps Over the Wall in
Golden Broth
金汤佛跳墙

(INDIVIDUAL SERVING | 位上)

\$48

Double-Boiled Free-Range Chicken
Soup with Ginseng
人参炖土鸡汤

\$32



Slow-Simmered Chicken Soup with Moon
Scallops & Dried Figs
养生明目鱼无花果煨汤

(INDIVIDUAL SERVING | 位上)

\$28

*Pre-order in advance | 需提前预订



野生 ·
河鲜

WILD RIVER FISH

SEASONAL PRICE
时价

野生忘不了
Wild-Caught Empurau

黑金皇帝鱼
Black Emperor Fish

野生白金巴丁王
Wild Platinum Patin

白须公
Wild River Catfish

星级全鱼宴 · 一鱼四吃

SIGNATURE WHOLE-FISH FEAST · FOUR PREPARATIONS

部位 CUT	做法 PREPARATION
Tail & Dorsal Fin 鱼尾、背翅	Traditional Braised Style 古法焖
Fish Fillet 鱼肉	Steamed with Aged Tangerine Peel / Stir-Fried Fillet / Pan-Seared / Crispy-Fried 老陈皮蒸 / 炒球 / 香煎 / 油浸脆
Fish Belly 鱼腩	Claypot Baked Fish Belly with Whole Garlic 生焗爆蒜仔煲
Fish Head & Collar Bone 鱼头、烟斗骨	Steamed with Hunan Chopped Chili / Red-Braised 湖南剁椒蒸 / 红烧

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LIVE FISH 深海鱼

Leopard Coral Grouper 东星斑	\$328/KG
Coral Trout 泰星斑	时价/SEASONAL PRICE
Tiger Grouper 黄皮老虎斑	时价/SEASONAL PRICE
Dragon Tiger Grouper 龙虎斑	\$128/KG
French Turbot 法国多宝鱼	\$228/KG
Humphead Wrasse 苏眉鱼	时价/SEASONAL PRICE
Live Marble Goby 游水笋壳	\$180/KG
Chilean Cod 智利鳕鱼	\$128/KG

COOKING METHOD 煮法

Steamed with Aged Tangerine Peel & Shredded Ginger
陈皮姜丝蒸

Slow-Cooked in Olive Oil
橄榄油低温慢煮

Steamed with Salt & Lard
油盐蒸

Yunnan Crossing-the-Bridge Style
云南过桥

Crispy-Fried with Light Soy Sauce
油浸脆

Traditional-Style Steamed
古法特色蒸

Steamed with Hunan Chopped Dual Peppers
湖南双椒蒸

Hong Kong-Style Steamed
港式清蒸

DRIED SEAFOOD

鲍参翅肚篇

Premium Abalone & Seafood Claypot
鲍鱼海味一品煲

\$168

Braised 2-Head Australian Abalone with
Shiitake Mushrooms in Oyster Sauce
蚝皇澳洲两头鲍伴花菇

\$188

Braised New Zealand Fish Maw & Sea
Cucumber in Oyster Sauce
蚝皇纽西兰花胶扣猪婆参

\$268





至尊金汤佛跳墙
Supreme Buddha Jumps Over the
Wall in Golden Broth

DRIED SEAFOOD

鲍参翅肚篇



Premium Fish Maw in Chef's Abalone Sauce 秘制鲍汁扒花胶王	\$268
Supreme Buddha Jumps Over the Wall in Golden Broth 至尊金汤佛跳墙	\$688
Liaoning Sea Cucumber in Abalone Sauce 鲍汁扣辽参	\$188
Braised Fish Maw with Sea Cucumber 野花花胶扣海参	\$198
Braised Liaoning Sea Cucumber in Golden Broth 金汤烩辽参	\$198
Braised Kanto Sea Cucumber with Black Truffle 黑松露扣关东参	\$288
Braised 18-Head South African Dried Abalone with Liaoning Sea Cucumber 红烧十八头南非干鲍伴辽参	\$328

位上

SHARK'S FIN 精选鲍翅



INDIVIDUAL SERVING | 位上

Braised Superior Shark Fin in
Clear Consommé
红烧中鲍翅

\$98

Shark Fin & Fish Maw Soup in
Golden Broth
石锅金汤花胶鲍翅

\$118

Double-Boiled Superior Shark
Fin with Yunnan Ham Consommé
云腿高汤炖中鲍翅

\$118

Traditional Braised Shark Fin
with Hand-Picked Crab Meat
古法红烧手拆蟹肉金钩翅

\$168

Scrambled Egg with Shark Fin,
Crab Meat, Dried Scallop & Black Truffle
黑松露瑶柱蟹肉桂花金钩翅

\$188



红烧手拆蟹肉金钩翅
Braised Sharks Fin Soup
with Crab Meat

私房推荐

SPECIAL RECOMMEND

SEAFOOD

海鲜精炒

金沙咸蛋明虾球
Prawn Balls with Salted Egg Yolk



Stir-Fried Scallops & Prawns with
Seasonal Greens in XO Sauce
XO酱翡翠炒带子 \$46

Stir-Fried Australian Asparagus
with Prawns & Scallops
澳洲芦笋炒双鲜 \$48

Stir-Fried Seasonal Greens with
Prawns & Scallops
清炒翡翠双鲜 \$48

Stir-Fried Grouper Fillet with
Hong Kong Kai Lan
香港芥兰炒石斑鱼片 \$48

Stir-Fried Prawn Balls with Seasonal
Greens in XO Sauce \$48
XO酱翡翠炒明虾球

Prawn Balls with Salted Egg Yolk
金沙咸蛋明虾球 \$58

Stir-Fried Grouper Fillet with
Ginger & Scallion
姜葱炒石斑鱼片 \$58

DEEP SEA LOBSTER

深海龙虾

Western Australian Lobster
西澳龙虾
\$288/KG

South Australian Lobster
南澳龙虾
\$368/KG

Boston Lobster
波士顿龙虾
\$168/KG



上汤焗
Baked in Superior Broth



Hong Kong-Style Crispy Garlic
港式避风塘

COOKING METHOD 煮法

Sashimi
(Two Courses)
刺身 (二食)

Stir-Fried with Trio of
Aromatic Onions
三葱炒

Baked with Cheese
Cream Sauce
芝士焗

Deep-Fried with Salt
& Pepper
椒盐

Hong Kong-Style
Crispy Garlic
港式避风塘

Baked in Superior
Broth
上汤焗

Steamed with egg white
and Chinese cooking wine
白云绍酒蒸

Poached in Superior
Broth
上汤煮

Steamed with Fresh & Fried
Garlic and Glass Noodles
金银蒜粉丝蒸

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DEEP SEA CRAB

深海螃蟹



ALASKA CRAB
阿拉斯加蟹

Alaskan King Crab
阿拉斯加帝王蟹

\$288/KG

Japanese Matsuba Crab
松叶蟹

时价/SEASONAL PRICE

COOKING METHOD 煮法

- | | | | |
|---------------------|--|---|---|
| Salt & Pepper
椒盐 | Stir-Fried with Trio of Aromatic Onions
三葱炒 | Steamed with Egg White & Shaoxing Wine
白云蒸 | Steamed with Fresh & Fried Garlic and Glass Noodles
金银蒜粉丝蒸 |
|---------------------|--|---|---|

Green Mud Crab
青蟹
\$128/KG

COOKING METHOD 煮法

Singapore Chili Sauce with Fried Buns 新加坡辣椒煮配馒头	Stir-Fried with Trio of Aromatic Onions 三葱炒	Steamed with Egg White & Shaoxing Wine 白云蒸
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LIVE SHELLFISH

鲜活贝类



Extra-Large Scottish
Razor Clams

苏格兰特大竹蚌

时价/SEASONAL PRICE

COOKING METHOD 煮法

Steamed with Fresh & Fried Garlic
金银蒜蒸

Geoduck
象拔蚌

\$28/PCS

COOKING METHOD 煮法

Sashimi
刺身

Minimum Order: 6 PCS
6份起订

Stir-Fried with Seasonal Greens
翡翠炒

SEASONAL PRICE 时价

Crispy, sweet and refreshing,
served chilled for its natural ocean flavour.
口感爽脆甜鲜，切片冰镇呈现原始海味



刺身
Sashimi

PREMIUM
PRAWNS

精选虾类

私房推荐
SPECIAL RECOMMEND



Flame-Baked with
Salt in Claypot
火焰盐焗虾

Tiger Prawns
老虎虾
\$68/KG

Freshwater Prawns
生虾
\$48/KG

Mantis Prawns (Seasonal)
皮皮虾（季节）
时价/SEASONAL PRICE

COOKING METHOD 煮法

FLAME-BAKED WITH SALT IN CLAYPOT
火焰盐焗

FRENCH-STYLE SALT & PEPPER
法式椒盐

HONG KONG-STYLE CRISPY GARLIC
港式避风塘

BAKED WITH SALTED EGG YOLK
金沙咸蛋焗

PAN-FRIED WITH PREMIUM SOY SAUCE
豉油皇煎

STEAMED WITH FRESH & FRIED GARLIC
金银蒜蒸

M5澳洲和牛

\$98

*需提前预订

Pre-order in advance

原味煎
PAN-SEARED (ORIGINAL FLAVOUR)

自选熟度

一分熟
RARE

三分熟
MEDIUM RARE

五分熟
MEDIUM

七分熟
MEDIUM WELL

全熟
WELL DONE

IMPORTED BEEF & LAMB

进口牛羊



Pan-Seared M5 Wagyu Striploin
香煎M5和牛西冷 \$98

Stir-Fried M5 Wagyu Beef Cubes
with Black Pepper
黑椒M5和牛粒 \$88

Stir-Fried Angus Beef with
Black Pepper
黑椒炒安格斯牛肉 \$58

Sizzling Beef Claypot
啫啫牛肉煲 \$58

Sichuan-Style Poached Angus Beef
in Chili Broth
川香水煮安格斯牛肉 \$68

Stir-Fried New Zealand Lamb with
Cumin & Scallion
孜然炒纽西兰羊肉 \$52

Sizzling Lamb Claypot
啫啫羊肉煲 \$68



啫啫羊肉煲
Sizzling Lamb Claypot

POULTRY
精品家禽

Pan-Seared Free-Range Chicken 香煎菜园鸡	\$48
Crispy Chili Chicken with Fried Chilies 黄飞鸿脆椒辣子鸡	\$58
Free-Range Pineapple Chicken with Ginger-Scallion Sauce 姜蓉走地黄梨鸡	\$68/整只 \$39/半只
Braised Pork Belly with Abalone 鲍鱼红烧肉	\$98
Deep-Fried Iberico Pork Ribs with Lemongrass 香茅炸黑毛猪排骨	\$68
Stir-Fried Iberico Pork Shoulder with Black Pepper 黑椒炒黑毛猪肩肉	\$58
Stir-Fried Iberico Pork Shoulder with Hong Kong Choy Sum 香港菜心炒黑毛猪肩肉	\$48



Crispy Chili Chicken with
Fried Chilies
黄飞鸿脆椒辣子鸡

HOMEMADE TOFU

自制豆腐

Braised Homemade Tofu with
Abalone & Seasonal Greens

至尊蚝皇鲍鱼豆腐

\$68

Braised Homemade Tofu with
Seafood in Pumpkin Sauce

金汤海鲜扒豆腐

\$38

Braised Homemade Tofu with
Crab Meat & Egg-White Sauce

翡翠蟹肉扒豆腐

\$38

Braised Homemade Tofu with
Abalone & Seasonal Greens
至尊蚝皇鲍鱼豆腐

私房推荐

SPECIAL RECOMMEND



VEGETABLES

翠玉鲜蔬

Stir-Fried Celtuce with
Chinese Yam

莴笋炒山药

\$36



Stir-Fried Australian
Asparagus with Belacan
马来盏炒澳洲芦笋

\$38

Sautéed Hong Kong Kai Lan with
Crispy Preserved Vegetables

二松芥兰

\$28

Poached Hong Kong Kai Lan with
Wood Ear Mushrooms & Rice Wine

黄酒云耳扒芥兰

\$28

Baby Cabbage in Superior Broth

上汤娃娃菜

\$29

Stir-Fried Organic Green Dragon
Chives with Shimeji Mushrooms

蟹味菇炒有机青龙菜

\$38

Lotus Pond Medley of Seasonal
Vegetables

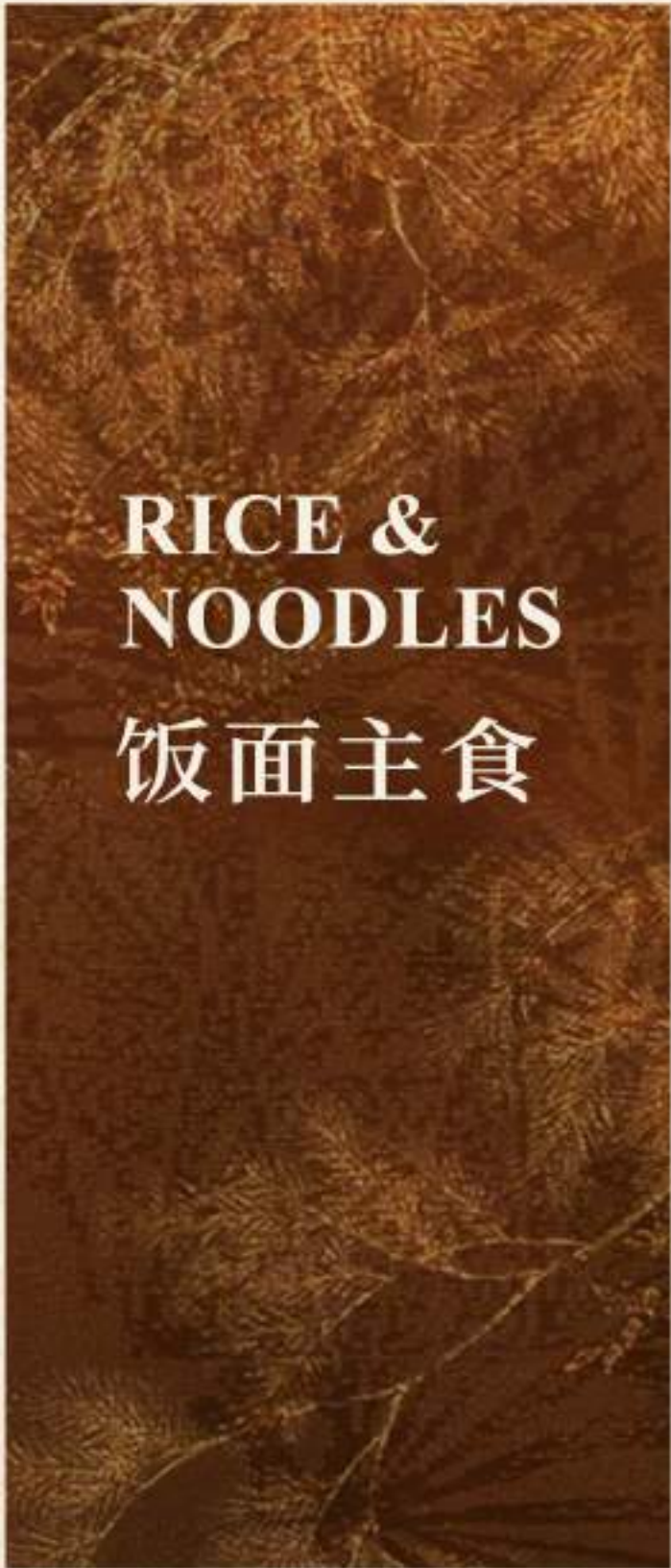
荷塘月色

\$29

Stir-Fried Hong Kong Choy Sum

生炒香港菜心

\$25



RICE & NOODLES

饭面主食

Egg-White Fried Rice with
Scallops & Black Truffle

黑松露水晶带子炒饭

\$48

Freshwater Prawn Noodles

生虾生面

\$68

Eight Treasures Mixed Rice

八仙过海拌饭

\$68

Fried Rice with Dried Scallops
& Crispy Rice

瑶柱脆米炒饭

\$42

Braised E-Fu Noodles with Seafood
& Black Truffle

黑松露干烧海鲜伊府面

\$38

Braised E-Fu Noodles with
Crab Meat

蟹肉干烧伊府面

\$42

Steamed Wuchang Rice

五常香米饭

\$2.5

DESSERTS

御品甜点



Peony Coconut Mousse Cake (Chilled)
牡丹椰香慕斯糕（冷）
\$16

Koi-Shaped Yogurt Pudding (Chilled)
锦鲤酸奶布丁（冷）
\$16

Sweet Red Bean Soup with
Lotus Seeds (Hot)
南国莲子红豆沙（热）
\$9

Double-Boiled Milk with Hasma
雪蛤炖鲜奶
\$38

Whole Papaya with Imperial
Bird's Nest
原只木瓜炖官燕
\$128

Imperial Bird's Nest with Coconut Milk
椰汁炖官燕

***Pre-order in advance | 需提前预订**

\$168

Imperial Bird's Nest with
Almond Milk
杏汁炖官燕

\$168

Braised Imperial Bird's Nest
红烧官燕

\$198

Seasonal Fresh Fruit Platter
四季鲜果拼盘

\$39