



## 【特級茗茶 PREMIUM TEA】

		每位 Per Person
白桃烏龍	Peach Oolong	\$30
桐鄉胎菊	Tongxiang Baby Chrysanthemum	\$30
清香鐵觀音	Light Roasted Teh Kuan Yin	\$30
小青柑普洱茶	Fermented Pu-erh Tea in Young Mandarin	\$30

## 【中國茗茶 CHINESE TEA】

		每位 Per Person
普洱	Pu-erh	\$25
壽眉	Shoumei	\$25
香片	Jasmine	\$25
龍井	Longjing	\$25
菊花	Chrysanthemum	\$25
鐵觀音	Teh Kuan Yin	\$25
白開水 / 熱水	Water	\$25
小童茶位 (3 至 11 歲)	Tea Charge for Children (Aged 3 to 11)	\$15
自攜茶葉沖泡費	Tea Brewing Fee for Self-brought Tea	\$25

以上菜單不適用於任何折扣優惠。

The above menu is not applicable to any promotional offers or discounts.



廚師推介 Chef's Recommendations



素食菜式 Vegetarian Dish

所有價目以港幣計算，另收加一服務費。 All prices are in HK dollars and subject to a 10% service charge.

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## 【廚師推介 CHEF'S RECOMMENDATIONS】

- |  |       |
|--|-------|
|  煙燻蘋果木豉油雞 (半隻) | \$328 |
| Applewood Smoked Chicken with Soy Sauce (Half)   |       |
| 花膠北菇扣鵝掌煲   | \$628 |
| Braised Fish Maw and Goose Webs with Chinese Mushrooms in Clay Pot                             |       |
| 脆皮辣桂花刺參  | \$388 |
| Deep-fried Sea Cucumber Stuffed with White Sea Cucumber Meat<br>in Homemade Spicy Sauce        |       |
| 碧綠北菇鵝掌煲  | \$298 |
| Braised Goose Webs with Chinese Mushrooms and Vegetables in Clay Pot                           |       |
| 羊肚菌扒刺參燒豆腐  | \$258 |
| Braised Sea Cucumber and Morel Mushrooms with Bean Curd  |       |
| 瑤柱桂花炒魚肚  | \$238 |
| Sautéed Fish Maw with Conpoy and 尸 Eggs  |       |
| 海參節瓜蝦乾粉絲煲  | \$218 |
| Braised Sea Cucumber, Hairy Gourd and Dried Shrimps<br>with Vermicelli in Clay Pot             |       |

 廚師推介 Chef's Recommendations

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## 【金獎名菜推介 AWARD-WINNING DISHES】



鴛鴦銀絲回味蟹\* \$638

Crab with Vermicelli Duo in Clay Pot\*

美食之最大賞 Best of the Best Culinary Awards



鳳躍天仙\* (乾坤無花果鹹檸雞煲)

Chicken Pot with Figs and Preserved Lemons\*

半隻 Half \$318      一隻 Whole \$618

美食之最大賞 Best of the Best Culinary Awards



雲海麒麟星斑卷\* \$798

Spotted Garoupa Duet\*

美食之最大賞 Best of the Best Culinary Awards

【製作需時三十分鐘 Preparation Time: 30 Minutes】



金牌鮮蟹肉焗釀蟹蓋 每位 Per Person \$188

Baked Crab Shell Stuffed with Fresh Crab Meat and Onion

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## 【特色小食 APPETISERS】

	<b>脆皮燒腩仔</b> Crispy Roasted Pork Belly	\$198
	<b>蒜片牛柳粒</b> Wok-fried Beef Cubes with Garlic Chips	\$128
	<b>紅燒脆皮皇子鴿 (一隻)</b> Roasted Whole Baby Pigeon (1 Piece)	\$118
	<b>椒鹽白飯魚</b> Deep-fried Whitebait Fish with Spicy Salt	\$108
	<b>五香魷魚鬚</b> Spicy Deep-fried Squid	\$98
	<b>七味脆豆腐</b> Crispy Bean Curd with Spicy Salt	\$78

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## 【明爐燒烤 HOUSEMADE BARBECUES】



### 化皮乳豬件

Roasted Sliced Suckling Pig

例	Regular	\$298
半隻	Half	\$618
全體	Whole	\$1,228



### 北京片皮鴨

Roasted Peking Duck

一食 One Course: \$588 鴨身片皮 Sliced Duck Skin

二食 Two Courses: \$688

鴨鬆生菜包 / 豆腐白菜鴨湯 / 涼瓜炆鴨件 (請選一項)

Please select one:

Stir-fried Minced Duck Wrapped in Lettuce /

Duck Soup with Bean Curd and Vegetables /

Braised Duck Meat with Bitter Melon

### 蜜汁黑豚肉叉燒

Honey-glazed Barbecued Pork

\$228

### 乳豬燒味拼盤

Roasted Sliced Suckling Pig Platter

\$388

### 燒味雙拼 (叉燒 / 素鵝 / 燒鵝 / 滷水豬腳仔 / 燒腩仔)

Two Choices of Barbecues

(Barbecued Pork / Deep-fried Bean Curd Sheet Rolls / Roasted Goose /

Braised Pork Knuckle in Soy Sauce / Crispy Roasted Pork Belly)

\$318

### 鵝肝脆香乳豬夾 (四件)

Roasted Sliced Suckling Pig and Foie Gras on Crispy Rice Cakes (4 Pieces)

\$268

### 明爐燒鵝皇

Roasted Goose

例 Regular \$238

半隻 Half \$368

一隻 Whole \$698



廚師推介 Chef's Recommendations




素食菜式 Vegetarian Dish

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## 【湯 SOUPS】

	每位 Per Person	例窩 Regular
<b>日本鮮淮山瑤柱燉響螺湯</b> Double-boiled Conch Soup with Japanese Yam and Conpoy	\$158	\$588
 <b>龍皇杏汁花膠燉白肺湯</b> Double-boiled Almond Soup with Fish Maw and Pork Lungs	\$148	\$488
<b>明火豐料煲靚湯</b> Soup of the Day	\$98	\$298

## 【燕窩、羹 BIRD'S NEST / SOUPS】

	每位 Per Person
<b>高湯紅燒官燕</b> Braised Superior Bird's Nest with Chicken Consommé	\$598
<b>紅燒蟹肉燴花膠</b> Braised Fish Maw with Crab Meat	\$318
<b>紅燒鮑參燴海味羹</b> Braised Sliced Abalone Soup with Sea Cucumber and Dried Seafood	\$258
<b>蟹肉粟米羹</b> Sweet Corn Soup with Crab Meat	\$128
 <b>竹筴上素羹</b> Assorted Fungus Soup with Bamboo Pith	\$118
<b>酸辣海皇羹</b> Hot and Sour Soup with Assorted Seafood	\$108

 廚師推介 Chef's Recommendations

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## 【鮑羅萬有 ABALONE SPECIALS】

每位 Per Person

<b>原隻南非十八頭乾鮑魚伴花菇菜膽</b> Braised Whole Dried South African 18-head Abalone with Premium Dried Mushroom and Vegetable	\$588
<b>蠔皇刺參伴鵝掌</b> Braised Sea Cucumber and Goose Web in Oyster Sauce	\$268
<b>蠔皇原隻五頭湯鮑魚伴花膠</b> Braised Whole 5-head Abalone with Fish Maw in Oyster Sauce	\$288

## 【游水海鮮 FRESH SEAFOOD】

<b>瓜子斑 (每斤)</b> Red Flag Garoupa (Per Catty)	\$1,388
<b>東星斑 (每斤)</b> Leopard Coral Garoupa (Per Catty)	\$1,280
<b>西星斑 (每斤)</b> Aerolated Coral Garoupa (Per Catty)	\$838
<b>老虎斑 (每斤)</b> Tiger Garoupa (Per Catty)	\$688
<b>沙巴龍躉斑 (每斤)</b> Sabah Garoupa (Per Catty)	\$398
<b>大肉蟹 (每斤)</b> Mud Crab (Per Catty)	\$638

烹調方法：粉絲焗、薑蔥炒、豉椒炒

Cooking Methods: Braised with Vermicelli, Stir-fried with Spring Onion and Ginger or Stir-fried with Black Bean Sauce

每斤 / 16 兩 / 600 克      Per Catty / 16 Tael / 600g

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廚師推介 Chef's Recommendations



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## 【海鮮美饌 SEAFOOD】

-  **百花炸釀蟹鉗** 每位 Per Person \$128  
Crispy Crab Claw with Shrimp Paste
-  **金牌鮮蟹肉焗釀蟹蓋** 每位 Per Person \$188  
Baked Crab Shell Stuffed with Fresh Crab Meat and Onion
- 皇湯雲耳泡龍躉球** \$368  
Poached Giant Garoupa Fillet with Black Fungus  
in Supreme Pumpkin Broth
-  **薑汁蘭度海斑球** \$368  
Sautéed Garoupa Fillet with Chinese Kale in Ginger Sauce
- 豉蒜涼瓜炆斑頭腩** \$368  
Braised Garoupa Head and Belly with Bitter Melon,  
Black Beans and Garlic
- X.O.醬鮮蘆筍炒帶子** \$368  
Stir-fried Scallops with Asparagus with X.O. Sauce
- 鴛鴦金沙脆蝦球** \$298  
Deep-fried Prawns with Salted Egg Yolk and Blueberry Sauce
- 乾煸蝦球粉絲煲** \$288  
Braised Prawns with Vermicelli in Clay Pot
- 翡翠炒雙蚌 (桂花蚌、珊瑚蚌)** \$268  
Wok-fried Sea Clams with Vegetables
- 鮮鳳梨咕嚕蝦球** \$268  
Sweet and Sour Prawns with Fresh Pineapple

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## 【肉類 MEAT】

-  **蜜椒汁香煎澳洲和牛卷** \$348  
Australian Wagyu Beef Rolls with Portobello Mushrooms and Asparagus in Honey Black Pepper Sauce
- 中式牛柳脯** \$268  
Wok-fried Beef Tenderloin with Onion in Vinegar Sauce
- 蠔皇菜遠牛仔肉** \$238  
Stir-fried Sliced Beef with Seasonal Greens in Oyster Sauce
-  **陳醋黑豚豬柳** \$238  
Pan-fried Pork Fillet with Homemade Vinegar
-  **鮮鳳梨咕嚕黑豚肉** \$208  
Sweet and Sour Pork with Fresh Pineapple
- 黃金琵琶燒雞** 半隻 Half \$268  
Crispy Chicken 一隻 Whole \$498
- 西檸煎雞脯** \$258  
Fried Chicken Fillet in Lemon Sauce
- 羅定乾蔥豆豉雞煲** \$238  
Stir-fried Chicken with Scallion and Black Bean Sauce in Clay Pot

 廚師推介 Chef's Recommendations

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## 【蔬菜 VEGETABLES】

- |  |       |
|--|-------|
|  <b>竹筴鼎湖上素</b>   | \$228 |
| Braised Assorted Fungus and Bamboo Pith  |       |
|  <b>素菜鬆生菜包</b>   | \$218 |
| Wok-fried Diced Lotus Roots, Mushrooms and Asparagus Wrapped in Lettuce                          |       |
|  <b>南乳溫公齋煲</b>   | \$198 |
| Braised Assorted Vegetables with Fermented Red Bean Curd Sauce in Clay Pot                       |       |
|  <b>皇湯鮮菌浸娃娃菜</b> | \$198 |
| Poached Chinese Cabbages and Assorted Fresh Mushrooms<br>in Supreme Pumpkin Broth                |       |
|  <b>紅燒北菇豆腐</b>   | \$198 |
| Braised Bean Curd with Chinese Mushrooms   |       |
| <b>瑤柱竹筴雜菜煲</b>   | \$198 |
| Poached Assorted Vegetables with Conpoy and Bamboo Pith in Clay Pot                              |       |

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## 【精選主食 RICE AND NOODLES】

- |  |  |                                       |
|--|--|---------------------------------------|
|    | <b>香茜魚湯斑片泡稻庭麵</b><br>Inaniwa Udon with Garoupa Fillets and Coriander in Fish Broth                     | 每位 Per Person \$98<br>例 Regular \$268 |
|  | <b>珊瑚炆伊麵</b><br>Braised E-fu Noodles with Crab Meat and Crab Roe                                       | \$258                                 |
|    | <b>砂窩乾炒牛肩胛河粉</b><br>Stir-fried Flat Rice Noodles with Beef Blade in Clay Pot                           | \$208                                 |
|  | <b>韭黃銀芽肉絲炒麵</b><br>Fried Noodles with Shredded Pork, Bean Sprouts and Yellow Chives                    | \$198                                 |
|  | <b>鮑汁鮮荷葉飯</b><br>Steamed Rice with Shrimp, Conpoy and Mushrooms in Abalone Sauce Wrapped in Lotus Leaf | \$268                                 |
|  | <b>太極鴛鴦炒絲苗</b><br>Fried Rice with Shredded Chicken in Cream Sauce and Tomato Sauce                     | \$268                                 |
|  | <b>蛋白菜粒炒飯</b><br>Fried Rice with Diced Vegetables and Egg White  | 每位 Per Person \$78<br>例 Regular \$168 |

 廚師推介 Chef's Recommendations

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# 【三元及第金獎宴】 AWARD-WINNING TRIO MENU

蜜汁黑豚肉叉燒

Honey-glazed Barbecued Pork

原鼎日本鮮淮山瑤柱燉響螺湯

Double-boiled Conch Soup with Japanese Yam and Conpoy

雲海麒麟星斑卷

Spotted Garoupa Duet

美食之最大賞 – 【金獎】 2013 Best of the Best Culinary Awards – Gold Award

碧綠刺參扣天白花菇

Braised Sea Cucumber and Premium Dried Mushrooms with Vegetables

鳳躍天仙 (乾坤無花果鹹檸雞煲)

Chicken Pot with Figs and Preserved Lemons

美食之最大賞 – 【至高榮譽金獎】

2015 Best of the Best Culinary Awards – Gold with Distinction Award

鴛鴦銀絲回味蟹

Crab with Vermicelli Duo in Clay Pot

美食之最大賞 – 【至高榮譽金獎】

2016 Best of the Best Culinary Awards – Gold with Distinction Award

黑椒澳洲和牛鬆炒飯

Fried Rice with Minced Australian Wagyu Beef and Black Pepper

生磨蛋白杏仁茶

Sweetened Almond Cream with Egg White

宮廷棗皇糕

Steamed Red Date Puddings with Coconut Milk

**Special Price 優惠價 \$4,288** (6 位用 For 6 Persons)

Original Price 原價 \$4,888

**Special Price 優惠價 \$7,788** (12 位用 For 12 Persons)

Original Price 原價 \$8,888

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# 【「粵」之美饌 YUÈ'S DELICACIES】

## 鴻運乳豬燒味拼盤

Roasted Suckling Pig and Barbecued Pork Platter

## 紅燒鮑參燴海味羹

Braised Sliced Abalone Soup with Sea Cucumber and Dried Seafood

## 翡翠花姿帶子

Sautéed Scallops and Sliced Cuttlefish with Vegetables

## 清蒸雙海虎斑

Steamed Twin Tiger Garoupa

## 北菇竹筴扒雙寶蔬

Braised Vegetables with Chinese Mushrooms and Bamboo Pith

## 黃金脆皮琵琶燒雞

Deep-fried Crispy Chicken

## 瑤柱金菇炆伊麵

Braised E-fu Noodles with Conpoy and Enoki Mushrooms

## 斑蘭椰汁千層糕

Steamed Pandan Puddings with Coconut Milk

## 生磨蛋白杏仁茶

Sweetened Almond Cream with Egg White

**Special Price 優惠價 \$2,688** (5 位用 For 5 Persons)

Original Price ~~原價 \$3,388~~

**Special Price 優惠價 \$4,288** (10 位用 For 10 Persons)

Original Price ~~原價 \$5,688~~

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# 【北京片皮鴨套餐】 ROASTED PEKING DUCK THEMED SET

北京片皮鴨 Roasted Peking Duck

(4 位半隻 Half for 4 Persons / 8 位一隻 Whole for 8 Persons)

一食: 鴨身片皮

First Course: Sliced Duck Skin

二食: 鴨鬆生菜包

Second Course: Stir-fried Minced Duck Wrapped in Lettuce

龍皇杏汁花膠燉白肺湯

Double-boiled Almond Soup with Fish Maw and Pork Lungs

鮮蘆筍海斑球

Sautéed Sliced Garoupa with Asparagus

醬爆玉帶桂花蚌

Sautéed Coral Clam and Scallops with X.O. Sauce

鮮鳳梨咕嚕蝦球

Sweet and Sour Prawns with Fresh Pineapple

北菇竹筍扒翠蔬

Braised Vegetables with Chinese Mushrooms and Bamboo Pith

瑤柱蛋白炒飯

Fried Rice with Conpoy and Egg White

斑蘭椰汁千層糕

Steamed Pandan Puddings with Coconut Milk

**Special Price 優惠價 \$2,288** (4 位用 For 4 Persons)

Original Price ~~原價 \$2,488~~

**Special Price 優惠價 \$4,288** (8 位用 For 8 Persons)

Original Price ~~原價 \$4,488~~

每位另加港幣\$128 可享金牌鮮蟹肉焗釀蟹蓋乙件

Additional HK\$128 per person for one Baked Crab Shell Stuffed with Fresh Crab Meat and Onion

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廚師推介 Chef's Recommendations





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## 【甜品 DESSERTS】

-  **香芒楊枝甘露** \$68  
Chilled Mango Cream with Sago and Pomelo
- 生磨蛋白杏仁茶** \$58  
Sweetened Almond Cream with Egg White
- 宮廷棗皇糕 (三件)** \$48  
Steamed Red Date Puddings with Coconut Milk (3 Pieces)
-  **斑蘭椰汁千層糕 (三件)** \$48  
Steamed Pandan Puddings with Coconut Milk (3 Pieces)
- 蟠桃壽桃包** 每件 Per Piece \$20  
Steamed Longevity Bun 每打 Per Dozen \$228

 廚師推介 Chef's Recommendations

 素食菜式 Vegetarian Dish

所有價目以港幣計算，另收加一服務費。 All prices are in HK dollars and subject to a 10% service charge.  
為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡。

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

# 【飲品 BEVERAGES】

## 各式汽水 SOFT DRINKS

橙汁、可口可樂、無糖可樂、雪碧、  
乾薑水、薑啤、梳打水、湯力水 \$52  
Chilled Orange Juice, Coke, Coke Zero, Sprite,  
Ginger Ale, Ginger Beer, Soda Water, Tonic Water

## 礦泉水 MINERAL WATER

法國有氣礦泉水 \$58  
Perrier (Sparkling Water)

法國礦泉水 \$58  
Evian (Mineral Water)

## 啤酒 BEER

青島、喜力、藍妹、嘉士伯 \$58  
Tsing Tao, Heineken, Blue Girl, Carlsberg

## 餐酒 HOUSE WINE

白葡萄餐酒 每杯 Per Glass \$68  
House White Wine

紅葡萄餐酒 每杯 Per Glass \$68  
House Red Wine

以上菜單不適用於任何折扣優惠。

The above menu is not applicable to any promotional offers or discounts.



廚師推介 Chef's Recommendations



素食菜式 Vegetarian Dish

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## 【其他收費 OTHER CHARGES】

<b>「粵」極品 X.O. 醬</b> Premium X.O. Sauce	每瓶 Per Bottle \$168 每小碟 Per Small Plate \$40
<b>前菜</b> Pre-meal Snacks	每小碟 Per Small Plate \$28
<b>指天椒</b> Chopped Chillies	每小碟 Per Small Plate \$30
<b>白飯 / 白粥</b> Steamed Rice / Congee	每碗 Per Bowl \$25
<b>紅 / 白餐酒開瓶費</b> Corkage (Red / White Wine)	每瓶 Per Bottle \$300
<b>香檳 / 烈酒開瓶費</b> Corkage (Champagne / Strong Liquor)	每瓶 Per Bottle \$800
<b>蛋糕切餅費 (兩磅起計)</b> Cake Cutting Fee (Min. 2 Pounds)	每磅 Per Pound \$75
<b>外賣環保餐盒</b> Biodegradable Takeaway Container	每個 Each \$5

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 廚師推介 Chef's Recommendations

 素食菜式 Vegetarian Dish

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