



海陸 · 豐味火鍋 Surf & Turf Hot Pot Feast

餐前小食 APPETISERS

- ☐ 紅燒脆皮皇子鵡 (一隻) \$118
Roasted Whole Baby Pigeon (1 Piece)
- ☐ 椒鹽白飯魚 \$108
Deep-fried Whitebait Fish with Spicy Salt
- ☐ 五香魷魚鬚 \$98
Spicy Deep-fried Squid
- ☐ 七味脆豆腐 \$78
Crispy Bean Curd with Spicy Salt

招牌湯底 SIGNATURE SOUP BASES

- ☐ 金牌貴州酸湯 \$168
Signature Guizhou Sour Soup
- ☐ 麻辣鴨血豆腐湯 \$168
Mala Spicy Duck Blood Curd and Tofu Soup
- ☐ 五指毛桃鮮淮山湯 \$168
Hairy Fig and Fresh Chinese Yam Soup
- ☐ 獅城白胡椒肉骨茶湯 \$168
Singaporean White Pepper Bak Kut Teh
- ☐ 皮蛋茺茜豆腐湯 \$148
Century Egg, Coriander and Tofu Soup
- ☐ 港式濃香沙嗲湯 \$148
Hong Kong-style Satay Soup

鴛鴦湯另加 HK\$68 Additional HK\$68 for Dual Flavours

頂級肉品 PREMIUM MEATS

- ☐ 頂級雪花牛肉片 (200克 / 100克) \$388 / \$228
Sliced Premium Marbled Beef (200g / 100g)
- ☐ 極上牛肉拼盤 \$368
(頂級雪花牛肉片40克, 美國安格斯牛肉粒60克,
美國穀飼金錢牛腩 50克, 愛爾蘭天然草飼無激素牛胸爽30克)
Supreme Beef Platter
(Sliced Premium Marbled Beef 40g, U.S. Angus Beef Cubes 60g,
U.S. Grain-fed Sliced Beef Shin 50g, Irish Grass-fed Hormone-free
Sliced Beef Brisket Deckle 30g)
- ☐ 美國安格斯牛肉粒 (200克 / 100克) \$288 / \$168
U.S. Angus Beef Cubes (200g / 100g)
- ☐ 美國穀飼金錢牛腩 (160克 / 80克) \$268 / \$148
U.S. Grain-fed Sliced Beef Shin (160g / 80g)
- ☐ 西班牙伊比利亞黑毛豬 (160克 / 80克) \$268 / \$148
Sliced Spanish Iberico Pork (160g / 80g)
- ☐ 愛爾蘭天然草飼無激素牛胸爽 \$168 / \$98
(120克 / 80克)
Irish Grass-fed Hormone-free Sliced Beef
Brisket Deckle (120g / 80g)
- ☐ 紐西蘭草飼羊肉片 (90克) \$138
New Zealand Grass-fed Sliced Lamb (90g)

時令海鮮 SEASONAL SEAFOOD

- ☐ 沙巴龍躉片 (8片) \$188
Sabah Giant Grouper Fillet (8 Pieces)
- ☐ 越南12頭大虎蝦 (6隻) \$168
Vietnamese 12-head Tiger Prawn (6 Pieces)
- ☐ 白鱈片 (大/小) \$148 / \$88
Sliced White Eel (Large / Small)
- ☐ 鮮甜沙白蜆 (1份) \$128
White Clams (1 Portion)
- ☐ 鮮鮑魚 (每隻) \$38
Fresh Abalone (Per Piece)

游水海鮮 FRESH SEAFOOD

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

手打滑類及餃類

HANDMADE PASTES AND DUMPLINGS

- ☐ 秘製手打鮮蝦滑 \$88
Signature Handmade Shrimp Paste
- ☐ 秘製手打墨魚滑 \$88
Signature Handmade Squid Paste
- ☐ 手工韭菜豬肉餃 (8件 / 4件) \$108 / \$68
Handmade Pork and Chive Dumplings
(8 Pieces / 4 Pieces)
- ☐ 手工鮮蝦雲吞 (8件 / 4件) \$108 / \$68
Handmade Shrimp Wontons
(8 Pieces / 4 Pieces)
- ☐ 韭菜豬肉餃拼鮮蝦雲吞 (8件 / 4件) \$108 / \$68
Pork and Chive Dumplings and
Shrimp Wontons (8 Pieces / 4 Pieces)
- ☐ 羅定魚腐 \$68
Luoding-style Fish Puffs

廚師推介 Chef's Recommendations

素食菜式 Vegetarian Dish

含有花生 Contains Peanuts

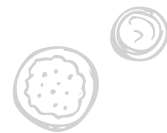
• 所有價目均以港幣計算, 另收原價計算之加一服務費。

All prices are in HK dollars and subject to a 10% service charge based on original prices.

• 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.





海陸 · 豐味火鍋 Surf & Turf Hot Pot Feast

火鍋必備配料 HOT POT ESSENTIALS

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|--|-------------|
| ☐ 松露蝦滑油炸鬼 (8件/4件) | \$88 / \$68 |
| Truffle Fried Dough Sticks with Shrimp Paste (8 Pieces / 4 Pieces) | |
| ☐ 豬肉蛋餃 (10件/5件) | \$68 / \$38 |
| Pork and Egg Dumplings (10 Pieces / 5 Pieces) | |
| ☐ 嫩鴨血 | \$68 |
| Tender Duck Blood Curd | |
| ☐ 炸響鈴 | \$68 |
| Fried Bean Curd Rolls | |
| ☐ 潮州炸魚皮 | \$58 |
| Chiu Chow-style Crispy Fish Skin | |
| ☐ 自家製蜂巢凍豆腐 | \$58 |
| Housemade Frozen Tofu | |
| ☐ 上素生根 | \$58 |
| Fried Wheat Gluten | |

蔬菜及麵食

VEGETABLES AND NOODLES

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|---------------------------------------|-------|
| ☐ 鮮野菌蔬菜籃 | \$128 |
| Fresh Mushrooms and Vegetables Basket | |
| ☐ 水蓮菜 | \$68 |
| Water Snowflake | |
| ☐ 皇帝菜 | \$68 |
| Crown Daisy | |
| ☐ 西洋菜 | \$68 |
| Fresh Watercress | |
| ☐ 有機花生芽 | \$58 |
| Organic Peanut Sprouts | |
| ☐ 日本葛絲 | \$48 |
| Kuzukiri Noodles | |
| ☐ 紅薯粉 | \$48 |
| Sweet Potato Noodles | |
| ☐ 河源米粉 | \$38 |
| Heyuan Rice Vermicelli | |

飲品 BEVERAGES

汽水、果汁及礦泉水

SOFT DRINKS, JUICE AND MINERAL WATER

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|---|------|
| ☐ 可口可樂 Coke | \$58 |
| ☐ 無糖可樂 Coke Zero | \$58 |
| ☐ 雪碧 Sprite | \$58 |
| ☐ 薑味汽水 Ginger Ale | \$58 |
| ☐ 薑啤 Ginger Beer | \$58 |
| ☐ 梳打水 Soda Water | \$58 |
| ☐ 橙汁 Orange Juice | \$58 |
| ☐ 蘋果汁 Apple Juice | \$58 |
| ☐ 金桔汁 Calamansi Juice | \$58 |
| ☐ 法國巴黎有氣礦泉水 Perrier (330ml 毫升) | \$58 |
| ☐ 法國依雲礦泉水 Evian (330ml 毫升) | \$58 |

無酒精飲品 NON-ALCOHOLIC DRINKS

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|---|-------------|
| ☐ 椰青 Young Coconut | \$88 |
| ☐ 檸檬特飲 Lemonade | \$68 |
| ☐ 香橙特飲 Orange Squash | \$68 |
| ☐ 青檸味巴黎礦泉水 Lime Perrier | \$68 |
| ☐ 青檸梳打 Lime Soda | \$68 |
| ☐ 雜果賓治 Fruit Punch | \$68 |
| ☐ 凍檸檬茶 Iced Lemon Tea | \$58 |
| ☐ 美祿 (恐龍 / 哥斯拉) Milo (Dinosaur / Godzilla) | \$62 / \$68 |
| ☐ 椰汁珍多冰 Chendol | \$78 |

瓶裝啤酒 BOTTLED BEER

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|---|------|
| ☐ 青島啤酒 Tsingtao | \$68 |
| ☐ 健力士黑啤 Guinness Stout | \$68 |

生啤 DRAUGHT BEER

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|---|----------------------------|
| ☐ 藍妹 Blue Girl | 每杯 By Pint (500ml 毫升) \$88 |
| ☐ 三得利 Suntory | \$88 |
| ☐ 時代 Stella Artois | \$88 |

特選葡萄酒 HOUSE WINE

- | | 每杯 By Glass | 每瓶 By Bottle |
|--|-------------------------------|--------------------------------|
| Prosecco Veneto Botter DOC | ☐ \$88 | ☐ \$520 |
| LFE Private Cellar Range, Sauvignon Blanc, Central Valley, Chile | ☐ \$78 | ☐ \$340 |
| LFE Private Cellar Range, Merlot, Central Valley, Chile | ☐ \$78 | ☐ \$340 |

無限暢飲套餐

FREE-FLOW BEVERAGE PACKAGE

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| ☐ 每位另加\$88可享無限暢飲自助飲料 |
| Additional \$88 per person for unlimited self-service soft drinks |
| ☐ 每位另加\$128可享無限暢飲自助飲料、藍妹及時代生啤酒 |
| Additional \$128 per person for unlimited self-service soft drinks, Blue Girl and Stella Artois draught beer |

廚師推介 Chef's Recommendations

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