

开胃凉菜及港式烧味

Chinese Appetizer with Hong Kong BBQ

以下为每例价格 Prices indicated below are per serving

江南酱花生 	Marinated peanuts with soya sauce	46
萝卜苗豆腐丝 	Tossed radish sprout with shredded bean curd	56
奶油双色山药  	Purple and white Chinese yam salad	66
养生红薯果蔬沙拉  	Organic sweet potato and vegetable salad	66
宁波油焖笋 	Marinated bamboo spring shoots "Ning Bo style"	78
老醋蜆头扁桃仁	Jellyfish marinated in vinegar with walnut	78
芥末木耳 	Black fungus in mustard sauce	78
私家糯米鸡翅 	Roasted chicken wing stuffed with glutinous rice	90
桂花鲜天麻  	Blanched fresh gastrodia with sweet osmanthus syrup	90
玫瑰露鸡	Soya chicken with rose wine	98
川香口水鸡 	Shredded chicken in spicy Sichuan sauce	102
老北京酱蹄肉  	Braised pork hoof "Beijing style"	102
蜜汁叉烧肉 	BBQ pork glazed with honey	102
广式酱牛肉	Marinated Cantonese beef	102
广东烧鸭	Roasted duck "Cantonese style"	112
椒丝带鱼  	Braised hairtail fish and red chili	112
烧腊双拼 (油鸡、叉烧) 	Duo of BBQ meat (Soya chicken & BBQ pork)	148

帝皇片皮鸭 *Royal Peking Duck*

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一吃—鸭饼卷片皮鸭	Sliced roasted duck with Mandarin pancakes	336
两吃：鸭饼卷烤鸭，鸭肉炒面/炒饭/炒蔬菜	Choice of 1: Sliced duck skin with Mandarin pancakes, Choice of 2: Stir-fried duck meat with noodles, rice or vegetables	366
三吃：鸭饼卷烤鸭，鸭肉炒面/炒饭/炒蔬菜，鸭汤	Choice of 1: Sliced duck skin with Mandarin pancakes, Choice of 2: Stir-fried duck meat with noodles, rice or vegetables, Choice of 3: Duck soup with bean curd & Chinese greens	396

 Chef's recommendation 本店精选  Vegetarian 素食类  Spicy 辣椒  Seafood 海鲜  Pork 猪肉类

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鲍鱼.刺参.黄花肚.官燕

Abalone / Sea Cucumber / Fish maw / Bird's nest

原只澳洲3头鲜汤鲍 	Simmered Australian "3" head curred abalone	whole/一只	380
原只澳洲3头大鲜青鲍	Simmered Australian "3" head abalone	whole/一只	1030
原只南非6头干鲍	Simmered whole "6" head South African dried abalone	whole/一只	1610
原只吉品20头干鲍	Simmered whole "20" head Yoshihama dried abalone	whole/一只	2190
鲍汁扣刺参时蔬	Braised sea cucumber with vegetable in abalone sauce		336
葱烧黄花肚扣南美参	Braised fish maw and South American sea cucumber with leek		346
金汤野米煨刺参 	Simmered sea cucumber with wild rice in pumpkin puree		392
黄花肚烩原味豆腐时蔬	Stewed fish maw with tofu and vegetable		450
蚝皇刺参扣黄花肚	Braised sea cucumber with fish maw in oyster sauce		798
极品烩三宝 (刺参、花胶、干贝) 	Braised seafood trilogy (sea cucumber, fish maw, Conpoy)		798
鸡汤红烧扒官燕 (100克)	Braised imperial bird's nest with chicken soup (100gr)		798
生拆蟹黄红烧官燕 (100克)	Braised imperial bird's nest with crab spawn (100gr)		916
黄花肚松茸炖官燕 (100克) 	Double-boiled imperial bird's nest with fish maw and Matsutake mushroom		916

极品养生汤羹 *Soups*

以下为每位价格 Prices indicated below are per person

老火足料养颜煲汤	Soup of the day		56
西红柿蔬菜汤 	Tomato soup with pak choy		56
瑶柱百合炖鲜菌汤  	Double-boiled fresh mushroom soup with dried scallops and lily bulbs		90
松露带子豆腐羹 	Braised tofu with scallop and creamy truffle soup		90
凤凰海鲜酸辣汤 	Hot sour soup with seafood and egg		102
皇帝蟹肉粟米羹 	Braised king crab meat and sweet corn choulder		102
花旗参炖珍珠鸡汤 	Double-boiled Guinea fowl with American ginseng		112
白花胶菜胆炖秋菇汤 	Double-boiled Shiitake mushroom soup with fish maw and vegetable		336
松茸炖辽参鸡汤 	Sea cucumber and chicken consome with Matsutake mushroom		336
养生鸡蓉烩燕窝羹 	Braised bird's nest soup with minced chicken		392
珍品迷你佛跳墙  	"Buddha jumps over the wall" soup casserole of abalone, sea cucumber, dry scallope, chicken, mushroom		1146

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精选海鲜 *Seafood catch of the day*

以下为每50克价格 Price indicated below are 50g

肉蟹 Green crab	46
基围虾 Live "Ji Wei" shrimps	56
活鲍鱼 Live abalone	58
龙虾仔 Live baby lobster	112
生猛龙虾 Live Australian lobster	229
象拔蚌 (提前24小时预定) Geoduck clam (only upon 24 hour pre-order)	seasonal price

不同烹调方式自选 Select the style of cooking

港式XO酱爆、香浓芝士、避风塘
Wok fried with home-made XO sauce/baked with cheese/special chili and garlic

多宝鱼 Live turbot fish	36
老虎斑 Live sea grouper	46
东星斑 Live polka dot grouper	196

不同烹调方式自选 Select the style of cooking

港式清蒸、姜茸蒸、古法蒸、干烧、
Special steamed "Hong Kong" style/steamed with ginger and spring onion sauce
Simply steamed country style/fried whole fish "Sichuan style"

海鲜小炒 *Seafood*

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渔村瑶柱煮丝瓜 Boiled towel gourd with conpoy	90
海鲜故乡小炒皇 Wok-fried mixed seafood with bean sprout	102
螺鲍花菇扒芥兰 Sea whelk braised with Shiitake mushroom and Chinese kale	126
客家海鲜粉丝煲 Seafood and glass noodle claypot	190
松茸红焗大竹虾  Baked whole prawns with Matsutake mushroom	190
果仁脆皮沙律虾球  Prawn meatballs wok-fried and coated chopped nuts and citro mayonnaise	218
松露脆瓜炒虾球 Stir-fried prawn meatballs with zucchini and black truffle	218
芦笋木耳炒带子 Sautéed scallop with green asparagus and black fungus	266
烧汁三葱银鳕鱼或香煎银鳕鱼  Pan-fried cod fish filet with your choice of 1) leek and onions in BBQ sauce 2) soya sauce	266

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天府韵味 *Sichuan Food*

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巴蜀回锅肉  	Stirfried pork slices in chili sauce	78
重庆麻婆豆腐  	Stewed bean curd with minced pork in Chongqing pepper sauce	78
川式干煸四季豆  	Stir-fried spicy French green beans with minced pork and preserved vegetables	78
川味宫保鸡丁 	Wok-fried, diced chicken with chili and peanuts	102
歌乐山辣子鸡  	Stir-fried, diced chicken with chili and garlic	102
砂锅水煮牛仔柳 	Confit of beef slices with baby cabbage	112
孔府诱惑辣香锅   	Stir-fried mixed meats and vegetables in a clay pot	218
川府干烧多宝鱼   	Dry-braised turbot fish "Sichuan style"	266
蜀乡水煮多宝鱼 	Poached, live turbot chili oil confit and bean sprout	266

家禽·家畜

Poultry, Beef, Pork And Lamb

风城香葱豆豉鸡  	Stir-fried chicken with black bean paste and leek	78
小葱双冬爆鸡柳	Wok-fried chicken fillet with shittake mushroom and bamboo shoots	78
瑶柱松露蒸水蛋 	Steamed egg with Conpoy and black truffle	90
尖椒脆瓜炒熏鸭柳	Wok-fried smoked duck with zucchini and green chili	90
金牌广东炸子鸡	Cantonese deep-fried spring chicken	102
草莓果汁煎软鸡	Pan-fried chicken with apple sauce	102
怀旧蚝油牛仔肉 	Sautéed beef tenderloin with oyster sauce	102
沙茶藕片猪爽肉 	Wok-fried pork neck with Satay sauce	102
蒜香椒盐排骨 	Stir-fried pork ribs with minced garlic and spicy salt	102
京葱木耳炒牛仔肉	Wok-fried beef tenderloin with leek and black fungus	112
三果咕噜肉 	Sweet and sour pork with seasonal fruits	112
红酒黑椒香煎牛仔柳 	Pan-fried beef tenderloin with black pepper in red wine sauce	126
孜然葱爆羊仔柳 	Wok-fried lamb fillet with leek and cumin	160
香煎宫廷和牛配土豆	Pan-fried Wagyu beef with fried potato in Chef's special sauce	556

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煲仔菜 Claypots

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瑶柱竹笙素菜煲 	78
Bamboo shoots claypot with vegetable and Conpoy	
鱼香肉碎茄子煲 	78
Eggplant claypot and minced pork with spicy sauce	
咸排骨豆腐白菜煲  	90
Salted pork ribs claypot with tofu and Chinese cabbage	
螺鲍鸡柳豆腐煲 	102
Sliced sea whelk claypot with chicken and tofu	
葱烧海参豆腐煲 	190
Sea cucumber claypot with tofu and leek	
松茸海鲜茄子煲 	190
Seafood claypot with eggplant and Matsutake mushroom	
辣汁烩牛尾煲 	190
Braised oxtail claypot with chili sauce	

蔬菜·素菜

Vegetarian / Health Vegetables

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南瓜秋耳炒山药 	78
Wok-fried Chinese yam with pumpkin and black fungus	
牛排菇红烧豆腐 	90
Braised tofu with mushroom in brown sauce	
鲜芦笋炒百合珍菌 	102
Stir-fried asparagus with wild mushroom and lily bulbs	
松露脆瓜炒鲜口蘑 	102
Wok-fried bottom mushroom, zucchini and truffle	
竹笙双蛋浸时蔬	102
Blanched vegetable with bamboo shoots, preserved egg and century egg	
各种田园时蔬 	78
菜心，芥兰，西兰花，油菜，菠菜，娃娃菜，卷心菜 Vegetable selection Pak choy, Chinese kale, broccoli, rape, spinach, young Chinese cabbage, cabbage	

各种做法

蒜茸，上汤，清炒，蚝油，生炒，油盐水浸，炆炒，白灼

Choose your favorite cooking method:

wok-fried with garlic, poached in supreme soup, blanched and then wok-fried,
wok-fried with oyster sauce, purely wok-fried, blanched in oil and salt soup,
wok-fried with chili, blanched with light soya sauce and pour hot oil on top

主食 *Rice And Noodles*

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家常风味饺子 	Pork dumplings with Chinese cabbage	48
北京帝皇烤鸭煎包仔 (4粒)	Pan-fried Beijing duck meat bun with leek filling (4pcs)	78
干炒牛肉自制河粉	Wok-fried rice noodle with sliced beef	102
港式星洲炒米粉  	Fried vermicelli "Hong Kong style"	102
油菜生滚海鲜粥  	Rice congee with scallope and shrimp	112
明太子海鲜干贝炒饭 	Fried rice with seafood and conpoy tobiko	112
瑶柱野菌银芽焖伊面 	Braised E-fu noodle with conpoy, wild mushroom and bean sprout	112
海三鲜香煎生面 (带子、虾球、墨鱼) 	Pan-fried noodle with scallop, prawn meatballs and cuttlefish	160
榄菜生拆蟹肉炒饭 	Fried rice with crab meat and preserved vegetable	192
鹅肝松露鸡粒炒饭 	Fried rice with diced chicken, black truffle and goose liver	229

精选甜品 *Desserts*

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鲜果拼盘	Seasonal fruits plate	32
芦荟绿茶冻	Chilled green tea jelly with aloe vera	32
福祿寿桃 (2粒)	Steamed yellow dumpling stuffed with yam and Nutella (2pcs)	32
杨枝香芒露雪糕 	Chilled sago cream with pomelo jam, mango and mango ice cream	42
白雪红梅 (3粒)	Fresh fruits and cream stuffed, chilled glutinous rice dumplings (3pcs)	42
冰花柚子炖雪梨	Double-boiled pear with pomelo jam and rock sugar	42
柚子雪梨炖官燕 (50克) 	Double-boiled imperial bird's nest with pomelo jam and pear (50g)	392
红枣汁炖官燕 (50克) 	Double-boiled imperial bird's nest with red date syrup (50g)	392
冰花椰汁炖官燕 (100克)	Double-boiled imperial bird's nest with coconut milk and rock sugar (100g)	798
夏日木瓜炖官燕 (100克)	Double-boiled imperial bird's nest with papaya (100g)	798

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