

MENU A

辣酒花螺

Poached snails in chili sauce

豉椒炒蜆

Sautéed clams in black bean sauce

黃金脆口白飯魚

Crispy white bait, salted egg yolk

川芎天麻燉魚皇

Double boiled fish broth with Chinese herbs

避風塘肉蟹

Crispy and spicy garlic green crab, typhoon shelter style

金榜醬煮大蝦

King prawn served in bang sauce

香茅原條海星斑

Deep-fried spotted grouper with crispy lemon grass

蔥油白切鵝

Poached goose

野菌腐皮時菜

Poached bean curd sheet, wild mushroom, seasonal vegetables

海鮮艇仔粥

Seafood congee

合時甜品

Dessert



\$6,280+10%

星期日至四 (Sun-Thu)

\$6,680+10%

星期五、六及公眾假期 (Fri, Sat and Public Holidays)

(十位用 For 10 persons)

MENU B

話梅石榴

Guava in plum flavor

脆炸椒鹽魷魚

Fried crispy squid

蒜泥白肉

Sliced pork with garlic & chili

大紅乳豬全體

Crispy suckling pig

紅燒蟹肉雞絲生翅

Shark's fin soup with shredded chicken & crabmeat

上湯焗龍蝦配拉麵

Braised lobster with ramen

金盞和牛蝦崙

Sautéed chopped wagyu wrapped with lettuce cup

清蒸虎杉斑

Steamed live grouper

上湯腿茸扒津白

Braised Tianjin cabbage with minced Yunnan ham

龍蝦湯泡貴妃飯

Crispy and steamed rice in lobster soup

合時甜品

Dessert



\$7,280+10%

星期日至四 (Sun-Thu)

\$7,680+10%

星期五、六及公眾假期 (Fri, Sat and Public Holidays)

(十位用 For 10 persons)

MENU C

陳醋紅頭海蜆

Tossed jelly fish with Chinese vinegar

蜜汁叉燒

Honey glazed char siu

陳皮話梅萵筍

Marinated celtuce dried orange peel

黑蒜燉螺頭湯

Double boiled sea whelk with black garlic

成都蝦球帶子配鍋巴

Stir-fried prawns and scallop, rice crust

陳年花雕蒸珊瑚蟹爪

Steamed Alaska king crab with huadiao wine

薑蔥粉絲焗珊瑚蟹

Baked Alaska crab with vermicelli, ginger & spring onion

脆皮蒜香雞

Crispy chicken with garlic sauce

金菇瑤柱扒菜苗

Braised garden green with conpoy

蟹肉蟹蓋焗飯

Oven baked crabmeat rice

楊枝甘露小丸子

Sago cream with mango purée



\$8,980+10%

星期日至四 (Sun-Thu)

\$9,380+10%

星期五、六及公眾假期 (Fri, Sat and Public Holidays)

(十位用 For 10 persons)

菜式可隨意調配, 詳情請與餐廳經理聯絡 | 請48小時前預訂 | 內容如有更改, 恕不另行通知 | 以上套餐不包含茶位費

Please check with our restaurant manager regarding any changes to the items/menu | Please make reservation at least 48-hour in advance

All prices and items are subject to change without prior notice | Menu prices do not include tea/water charge

MENU D

大紅乳豬全體
Crispy suckling pig

黑松露煎元貝皇
Pan-fried giant scallop with black truffle pesto

金榜醬煮開邊龍蝦
Lobster served in bang sauce
或 / Or

蠔皇原隻鮑魚
Braised whole abalone with premium oyster sauce

海皇榆耳燕窩羹
Bird's nest thick soup with seafood

清蒸東星斑
Steamed live spotted grouper

玉環瑤柱甫
Braised hairy gourd stuffed with conpoy

金銀脆米海鮮炒飯
Fried rice with seafood

鮑汁金瑤伊麵
Braised E Fu noodle with enoki mushroom

桂花珍珠馬蹄露
Sweetened water chestnut soup with sago

和田玉棗糕
Sweet jujube jello



\$9,880+10%
(十位用 For 10 persons)

MENU E

大紅乳豬全體
Crispy suckling pig

夏果蝦球玉帶
Stir-fried prawn and scallop with macadamia nuts

百花炸釀蟹钳
Deep-fried crab claw

珊瑚映玉露
Braised fresh asparagus with crab roe

松茸螺頭燉花膠
Double boiled chicken broth with fish maw

翡翠玉掌原隻鮑魚
Braised whole abalone and goose web

清蒸東星斑
Steamed live spotted grouper

當紅脆皮雞
Crispy chicken

鮮蝦荷葉飯
Fried rice with shrimp wrapped in a lotus leaf

上湯鮮蝦水餃
Shrimp dumplings in soup

圓肉燉紅蓮
Sweetened lotus seed soup with longan

金絲脆麻花
Crispy egg pastry glazed with honey



\$10,880+10%
(十位用 For 10 persons)

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營業時間 business hours: 11:30am - 3:00pm | 6:00pm - 10:30pm