

銅爵居

食

合



# 前菜

## APPETIZERS

南北薈萃「三款」 Selection of Appetizers (3 items)	318
黑魚子茶燻滷沁蛋「上海」 Tea-smoked Duck Eggs • Caviar (Shanghai)	98
撈汁花蛤「魯」 Tossed Clams • Spicy Soya Sauce (Lu)	198
桂花蜜汁燻魚「上海」 Smoked Grass Carp Fish • Osmanthus Honey (Shanghai)	148
女兒紅花雕醉雞「淮揚」 Simmered Chicken • “Nuer Hong” (Huaiyang)	148
酸辣豬蹄「四川」 Pork Knuckle • Hot and Sour Sauce (Sichuan)	118
芥末花生芽「魯」 Peanut Bean Sprouts • Mustard (Lu)	98

# 湯

## SOUPS

每位 Per Person



佛跳牆「福建」(製作需 25 分鐘) “Buddha Jumps Over the Wall” South African Abalone • Conpoy • Fish Maw Tube • Sea Cucumber • Pigeon Egg • Pork Tendon • Black Mushroom (Fujian) (Please allow 25 minutes for processing your order)	338
天籽蘭花羊肚菌燉雞湯「雲南」 Double-boiled Chicken Soup • Morel Mushrooms • Vanda (Yunnan)	168
雞豆花「四川」 Chicken Soup • Ham • Egg White (Sichuan)	128



Friend of the sea

# 經典菜

## CLASSIC DISHES

北京片皮鴨「魯」 Roasted Peking Duck • Pancakes (Lu)	598
桂花魚「四川」 Mandarin Fish Fillets (Sichuan)	
• 水煮 Bean Sprouts • Cucumber • Dried Chilli • Chilli Oil	648
• 藤椒蒸 “Sichuan” Green Peppercorns	648
• 黃椒酸菜煮 Pickled Cabbage • Yellow Bell Pepper Soup	648
• 雲南頭菜油泡 Preserved “Yunnan” Kohlrabi • Bamboo Shoot	648
油潑葱椒活 * 鮑片「魯」 Simmered Sliced *South African Abalone • Chinese Chives • Scallion • Chilli • Soya Sauce (Lu)	488
宮保蝦球「四川」 Wok-fried Prawns • Peanuts • Dried Chilli (Sichuan)	248
水煮牛蛙腿「四川」 Simmered Frog Legs • Bamboo Shoot • Leek • Tapioca Noodles • Dried Chilli • Chilli Oil (Sichuan)	388
普寧豆醬煎煮黃翅魚「閩」 Pan-fried Yellowfin Seabream • Streaky Pork • Black Mushrooms • “Puning” Yellow Bean Paste (Min)	388
海鮮沙茶煲「閩」 Braised Prawns • Clams • Squid • Fish Cakes • Beancurd Puffs • Enoki Mushrooms • “Sha Cha” Sauce (Min)	288

# 家禽

## POULTRY

栗子紅燒長白山雪雁「魯」 Stewed Snow Goose • Chestnuts • Chinese Herbal Soya Sauce (Lu)	338
椰子滑雞煲「海南」 Stewed Chicken • Coconut (Hainan)	半隻 Half 288 壹隻 Whole 468
歌樂山辣子雞「四川」 Sauteed Diced Chicken • Garlic • Dried Chilli (Sichuan)	半隻 Half 288 壹隻 Whole 468
瓦煲燒酒焗乳鴿「福建」 Stewed Pigeon • “Hua Diao” Wine (Fujian)	258

# 肉類

## MEAT

毛血旺「四川」

Poached Duck Bloodcurds • Pork Balls •

Dace Fish Balls • Beef Balls • Pig Intestine •

Ox-tripe • Bamboo Shoot • Black Fungus •

Bean Sprouts • “Sichuan” Chilli • Chilli Oil (Sichuan) 328

白辣椒小炒肉（湘）

Stir-fried Streaky Pork • White Chilli • Leek (Xiang) 188

糖醋里脊（魯）

Deep-fried Pork Tenderloin • Sweet and Sour Sauce (Lu) 148

秘製酒香肉（淮揚）

Stewed Steaky Pork • “Hua Diao” Wine (Huaiyang) 198

椒香茼菜美國封門柳牛肉「四川」

Simmered U.S. Beef Hanging Tender • Chinese Chives •

Bean Sprouts • “Sichuan” Green Peppercorns •

Clear Soup (Sichuan) 568

秘製原條牛肋骨「湘」

Stewed Beef Short Ribs •

Dried Chilli • “Chu Hau” Sauce (Xiang) 398

孜然烤羊腿「新疆」

Roasted Lamb Leg • Cumin Seeds • Paprika (Xinjiang) 728

# 蔬菜及豆腐

## VEGETABLES & BEANCURD

莆田燜豆腐「福建」

Braised Beancurd • Pork • Conpoy • Dried Shrimps •  
Black Mushrooms (Fujian) 188

地三鮮「魯」

Pan-fried Eggplant • Green Peppers • Potatoes (Lu) 118

乾鍋花菜「四川」

Wok-fried Cauliflowers • Pork • Dried Chilli (Sichuan) 128

炆炒手撕包菜「四川」

Wok-fried Cabbage • Garlic • Dried Chilli (Sichuan) 118

石鍋菇醬松茸鮮菌燴蘿蔔「雲南」

Braised Turnip • Matsutake Mushrooms •  
Assorted Mushrooms • Mushroom Sauce (Yunnan) 198

🌿 時令蔬菜

Seasonal Vegetables 98

# 包點

## DUMPLINGS & PASTRIES

小籠包「淮揚」

“Xiao Long Bao” (Huaiyang) 55

生煎牛肉窩貼「淮揚」

Pan-fried Beef Dumplings (Huaiyang) 48

鮮花椒菜肉餃「四川」

Steamed Pork Dumplings • Chinese Cabbage •  
“Sichuan” Green Peppercorns (Sichuan) 48

蔥油餅「上海」

Pan-fried Spring Onion Pancake (Shanghai) 52

# 麵食

## NOODLES

每碗 Per Bowl

擔擔麵「四川」

“Dan Dan” Noodles • Minced Pork • Peanuts •  
Chilli Oil (Sichuan)

118

藥膳鷄絲湯麵「四川」

Hand-pulled Noodles • Shredded Chicken •  
Chinese Herbal Soup (Yunnan)

128

重慶小麵「四川」(可選手拉麵或刀削麵)

Minced Pork • Pickled Mustard Tuber •  
Pickled Cabbage • Split Peas • Spicy Soup (Sichuan)  
(Selection of Hand-pulled Noodles or Hand-crafted Noodles)

118

紅燒牛腩麵「魯」(可選手拉麵或刀削麵)

Stewed Beef Brisket • Chinese Herbal Soya Sauce (Lu)  
(Selection of Hand-pulled Noodles or Hand-crafted Noodles)

128

# 甜品

## DESSERTS

玫瑰花豆腐腦「雲南」

Sweetened “Tofu” • Rose Syrup (Yunnan)

48

小吊梨湯「北京」

Double-boiled Pear Soup • Snow Fungus •  
Sour Plum (Beijing)

48

滿煎糕「福建」

Pan-fried Pancake • Peanuts • Peanut Butter (Fujian)

52

甑糕「陝西」

Steamed Glutinous Rice Cake • “Shaanxi” Red Dates •  
Kidney Beans (Shaanxi)

68

椰蓉油糕「海南」

Deep-fried Glutinous Rice Cakes • Brown Sugar •  
Coconut Flakes (Hainan)

48

驢打滾「魯」

Glutinous Rice Rolls • Red Bean Puree •  
Yellow Bean Flour (Lu)

48