

銅爵居

—
食

合眾



閩菜

Min Cuisine

閩菜是中國八大菜系之一，源於福州。古時當地受南遷的中原文化影響，近代則成為對外通商口岸，令閩菜的菜式多姿多采，尤以鮮香的山珍海味見稱。

Min cuisine, which originates from Fuzhou, is one of China's Eight Great Cuisines. The cultural migration to the south from the Central Plains in ancient times, as well as Fujian Province's development into a foreign trade port in modern times, formed Min cuisine. Colourful and exciting Min cuisine's bountiful delicacies are known for a combination of sweet aromas and fresh fragrances.

紅蟳蒸糯米糕		688
Steamed Mud Crab • Streaky Pork • Conpoy • Black Mushrooms • Dried Shrimps • Glutinous Rice		
十二年老菜脯醬油水煮黃花魚		328
Braised Yellow Croaker • Dried Octopus • 12-year Preserved Turnip • Dark Soya Sauce		
沙茶海鮮煲		288
Braised Prawns • Clams • Squid • Fish Cakes • Beancurd Puffs • Enoki Mushrooms • "Sha Cha" Sauce		
海蠔煎		168
Pan-fried Baby Oysters • Leek • Spring Onions		
鐵棍山藥薑母雞酒	半隻 half	288
Stewed Chicken • Chinese Yam • Red Dates • Dried Lognan • Aged Ginger • Chinese Yellow Wine		
	壹隻 whole	468
福鼎肉片		168
Simmered Pork • "Sakura" Shrimps • Seaweeds • Ginger • Chilli • Coriander		
同安封肉		238
Stewed Steaky Pork • Conpoy • Dried Octopus • Dried Shrimps • Black Mushrooms • Chinese Herbal Soya Sauce		
南煎肝		158
Stir-fried Pig Liver • Ginger • Spring Onions		

Wine Recommendations

Per Bottle

Chardonnay Reserve, Skyline of Gobi, Tiansai Vineyards, Xinjiang, China 2022	500
100% Chardonnay Straw yellow in color with a green hue. Fresh pineapple like tropical fruit aroma is accompanied by citrus and green honeydew aroma on the nose. Crispy and vibrate; fresh fruit flavor and the creaminess contributes to each other.	
Cabernet Sauvignon, Isabella, The Dance, Yunnan Red, China 2021	650
100% Cabernet Sauvignon Layers of mulberry, blueberry and blackcurrant supported by vanilla and a hint of herbal-ness. The vibrant body, with a touch of brown sugar, and light spice is wrapped with soft tannins.	

如閣下有任何食物過敏，請告知本餐廳職員。
If you have any food allergies, please inform our staff.

前菜

APPETIZERS

南北薈萃「三款」 Selection of Appetizers (3 items)	368
香茜涼拌牛肚片「湘」 Ox-triple • Coriander (Xiang)	148
葱油象拔仔「淮揚」 Geoduck Clams • Spring Onion Essence (Huaiyang)	288
蜜汁鳳尾魚「上海」 Honey Glazed Anchovies (Shanghai)	148
口水汁千層耳「四川」 Pig Ear • Chilli • Chilli Oil (Sichuan)	148
沙薑汁扎蹄「蘇浙」 Pork Knuckle • Ground Ginger (Suzhe)	148
爽脆醬腌小青瓜「魯」 Cucumber • Chilli • Vinegar (Lu)	98

湯

SOUPS

每位 Per Person



佛跳牆「福建」(製作需 25 分鐘) “Buddha Jumps Over the Wall” Abalone • Conpoy • Fish Maw Tube • Sea Cucumber • Pigeon Egg • Pork Tendon • Black Mushroom (Fujian) (Please allow 25 minutes for processing your order)	348
黃芪紅參山藥燉乳鴿「杭州」 Double-boiled Pigeon Soup • Chinese Yam • Red Ginseng • Milkvetch Root (Hangzhou)	148
豆湯栗子魚肚羹「魯」 Fish Maw Soup • Chestnut • Honey Peas • Peas (Lu)	158



經典菜

CLASSIC DISHES

北京片皮鴨「魯」 Roasted Peking Duck • Pancakes (Lu)		628
桂花魚 • 水煮「四川」	Mandarin Fish Fillets Bean Sprouts • Cucumber • Dried Chilli • Chilli Oil (Sichuan)	668
• 藤椒蒸 • 黃椒酸菜煮「四川」	“Sichuan” Green Peppercorns Pickled Cabbage • Yellow Bell Pepper Soup (Sichuan)	668 668
• 雲南頭菜油泡「雲南」	Preserved “Yunnan” Kohlrabi • Bean Sprouts (Yunnan)	668
花雕酒釀膏蟹蒸肉泥「淮揚」 Steamed Mud Crab • Pork Patty • “Hua Diao” Wine (Huaiyang)		668
三鮮鍋巴「四川」 Wok-fried Prawns • Scallops • Squid • Black Mushrooms • “Sichuan” Chilli • Garlic • Rice Crackers (Sichuan)		328
頭抽煎釀百花羊肚菌「雲南」 Pan-fried Morel Mushrooms • Shrimp Mousse • Supreme Soya Sauce (Yunnan)		288
家鄉蒜子燉白鯧「魯」 Stewed Promfret • Garlic (Lu)		428
九層塔炒花蛤「潮汕」 Stir-fried Clams • Thai Basil (Chaozhou)		288

家禽

POULTRY

白切文昌雞「海南」 “Wenchang” Chicken (Hainan)	半隻 Half 壹隻 Whole	288 468
歌樂山辣子雞「四川」 Sauteed Diced Chicken • Dried Chilli (Sichuan)	半隻 Half 壹隻 Whole	298 478
醬油麻鴨「蘇浙」 Marinated Duckling • Chinese Herbal Soya Sauce (Suzhe)	半隻 Half 壹隻 Whole	208 388
糟滷鴿「淮揚」 Stewed Pigeon • Rice Wine (Huaiyang)	壹隻 Whole	178

肉類

MEAT

醃酸菜炭火燒肉「魯」 Stewed Streaky Pork • Pickled Cabbage (Lu)	228
白雲豆燉鮮豬蹄筋「雲南」 Double-boiled Fresh Pork Tendon • White Kidney Beans • Superior Broth (Yunnan)	388
青椒小炒肉「湘」 Stir-fried Streaky Pork • Green Chilli (Xiang)	188
十二年老菜脯蝦乾蒸肉泥「潮汕」 Steamed Pork Patty • Dried Shrimps • 12-year Preserved Turnip (Chaoshan)	188
水煮美國封門柳牛肉「四川」 Simmered U.S. Beef Hanging Tender • Celtuce • Leek • Tapioca Noodles • Dried Chilli • Chilli Oil (Sichuan)	568
秘製原條牛肋骨「湘」 Stewed Beef Short Ribs • Dried Chilli • “Chu Hau” Sauce (Xiang)	428
孜然烤羊排「新疆」 Roasted Mutton • Cumin Seeds • Paprika (Xinjiang)	638

蔬
菜
及
豆
腐

VEGETABLES & BEANCURD

開洋油渣燜冬瓜片「淮揚」 Braised Winter Melon • Dried Shrimps • Lard (Huaiyang)	128
攸縣豆乾乾炒法邊豆「四川」 Wok-fried French String Beans • “Youxian” Dried Beancurd (Sichuan)	128
宜賓芽菜肉末乾煸花菜「四川」 Wok-fried Cauliflowers • Pork • “Yibin” Bean Sprouts (Sichuan)	138
炗炒手撕包菜「四川」 Stir-fried Hand-shredded Green Cabbage • Dried Chilli (Sichuan)	118
燒椒煎釀豆腐「湘」 Braised Beancurd • Pork • “Hangzhou” Chilli (Xiang)	148
 時令蔬菜 Seasonal Vegetables	98

包
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DUMPLINGS & PASTRIES

小籠包「淮揚」 “Xiao Long Bao” (Huaiyang)	56
鮮花椒菜肉餃「四川」 Steamed Pork Dumplings • Green Peppercorns (Sichuan)	48
梅菜肉末生煎包「杭州」 Pan-fried Pork Buns • Pickled Cabbage (Hangzhou)	48
胡椒鮮肉鍋貼「豫」 Pan-fried Pork Dumplings • Peppercorns (Yu)	48
門釘牛肉餅「北京」 Baked Beef Cakes • Onion (Beijing)	68
蔥油餅「淮揚」 Pan-fried Spring Onion Pancake (Huaiyang)	48

麵食

NOODLES

每碗 Per Bowl

擔擔麵「四川」

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

118

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 Knife-crafted Noodles)

118

雪菜河蝦麵「上海」(可選手拉麵或刀削麵)

River Shrimps • Pickled Cabbage (Shanghai)
(Selection of Hand-pulled Noodles or Knife-crafted Noodles)

148

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 Knife-crafted Noodles)

128

甜品

DESSERTS

清補涼「海南」

Chilled Coconut Sweetened Soup • Kidney Beans •
Peanuts • Red Dates • Lotus Seeds • Raisins •
Barley • Dried Longan (Hainan)

52

雙耳圓肉燉雞頭米「淮揚」

Double-boiled Fox Nuts Sweetened Soup • Red Dates •
Dried Longans • Snow Fungus • Yellow Fungus (Huaiyang)

52

紅豆糕「魯」

Red Bean Cakes (Lu)

48

山楂糯米涼果「魯」

Chinese Hawthorn Jelly • Glutinous Rice (Lu)

48

五仁核桃酥「魯」

Baked Walnut Puffs • Nuts (Lu)

48

煎棗泥八寶飯「淮揚」

Pan-fried Glutinous Rice • Red Dates • Lotus Seeds •
Red Bean Puree • Apricots • Raisins • Pine Seeds •
Dried Longan (Huaiyang)

98