

前 菜
APPETIZERS

黑魚子煙燻半日鮮馬友 Tea-smoked Lightly Salted Threadfin Fish • Caviar	288
燒椒西施蚌水晶凍  Clam Terrine • “Hangzhou” Chilli	248
鮮沙薑八爪魚鬚 Octopus Tentacles • Fresh Aromatic Ginger	228
黑松露法蔥汁金錢雞卷 Chicken Liver • Streaky Pork • French Chive Sauce • Black Truffle	198
意大利黑醋水晶肴肉 Crystal Pork Terrine • Balsamic Vinegar	198
香煎三色筍腐皮卷  Pan-fried Beancurd Sheet Rolls • Celtuce • Radish • Bamboo Shoot	158



Spicy Dish
辛辣菜式



Vegetarian Dish
素菜菜式

主 菜 MAIN DISHES

是日燉湯 (每位) Double-boiled Soup (Per Person)	148
市井烟火爆炒深海星斑配可口芋絲 Wok-fried Spotted Garoupa Fillets • Konjac Noodles • Sesame Oil	728
薑油乳鴿燜花膠 Stewed Fish Maw • Pigeon • Ginger Essence	588
紫蘇醬乾燒黃玉參  Stewed Sea Cucumber • Basil • Chilli	568
金絲蛋酥燕麥焗大蝦 Baked King Prawns • Oatmeal • Egg	398
X.O.醬白玉耳露筍海螺炒花枝片 Stir-fried Cuttlefish • Sea Conch • Asparagus • White Fungus • X.O. Sauce	半份 (Half Portion) 348 一份 (Regular Portion) 638
諾鄧火腿絲欖仁蟹肉炒水牛奶 Stir-fried Buffalo Milk • Crabmeat • “Nuodeng” Ham • Olives	348
宜賓芽菜雞米焗軟殼蟹  Baked Soft Shell Crabs • Fox Nuts • “Yibin” Bean Sprouts • Chilli	298
黑松露醬帶子粒炒滑蛋 Scrambled Egg • Diced Scallops • Black Truffle Paste	268
醋椒汁脆鱸魚  Deep-fried Seabass Fillets • Hot and Sour Sauce	388



*Friend of The Sea



Spicy Dish
辛辣菜式



Vegetarian Dish
素菜菜式

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如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

主 菜 MAIN DISHES

孜然烤羊腿 	768
Roasted Lamb Leg • Cumin Seeds • Paprika	
韭香魚湯勝瓜煮牛坑腩	498
Simmered Beef Brisket • Angled Loofah • Chinese Chives • Fish Broth	
薑葱砵酒焗台山蠔	388
Baked "Taishan" Oysters • Ginger • Spring Onions • Port Wine	
意大利醋珠焦糖叉燒佐鳳梨	348
Caramelized Barbecue Pork • Balsamic Vinegar • Pineapple	
麻香白切鹽擦烏鬚鵝	328
Salted Goose • Sesame	
脆無花果醋汁雪花肉	288
Stir-fried Pork Collar • Crispy Figs • Dark Vinegar	
鮮繡球菌南瓜芋頭蒸柴火臘肉	288
Steamed Air-dried Streaky Pork • Taro • Pumpkin • Fresh Cauliflower Mushrooms	
翡翠葱油脆皮雞 	半隻 (Half) 248
Shallow-fried Crispy Chicken • Spring Onion Essence	壹隻 (Whole) 468
迷迭香燻脆皮燒腩肉	248
Rosemary-smoked Crispy Pork Brisket	
梭織層肉扣梅乾菜配荷葉餅	228
Stewed Streaky Pork • Pickled Cabbage • Lotus-leaf Flatbread	



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Signature Dish
招牌菜

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配菜 SIDE DISHES

時令蔬菜 	105
Seasonal Vegetables	
老陳醋酸辣土豆絲  	108
Stir-fried Shredded Potatoes • Aged-vinegar • Hot and Sour Sauce	
雲南黑木耳炒波紋三色蔬 	148
Sauteed Chinese Yam • “Yunnan” Black Fungus • Celtuce • Carrot	
魚香層肉粒蟠龍茄 	148
Braised Eggplants • Pork • Broad Bean Chilli Paste	
樹番茄汁鮮茄牛鬆粒燴豆花	198
Braised Beancurd • Minced Beef • Tomatoes • Tamarillo Broth	
咕嚕黑豚肉	248
Deep-fried Kurobuta Pork • Sweet and Sour Sauce	
石頭鮑魚燒鵝粒燜五常飯	288
Braised “Wuchang” Rice • Roasted Goose • Abalone	
乾炒美國安格斯牛肉炒河粉	248
Stir-fried Rice Noodles • U.S. Angus Beef • Bean Sprouts • Premium Soya Sauce	
叉燒蛋炒三谷雜糧	188
Scrambled Egg • Barbecued Pork • Three Grains	



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甜品 DESSERTS

甜品套餐 (每位) Dessert Sampler (Per person)	88
夢幻冰粉、咖啡千層凍糕、奶黃西杏撻 Sweetened Butterfly Pea Iced Jelly • Kiwi • Cashew Nuts • Raisins Layered Coffee Parfait Baked Egg Yolk Custard Tartlet • Almond Flakes	
合時鮮果碟 (四位用) Tropical Seasonal Fruit Platter (For 4 persons)	145