

招牌燒味

Barbecued Delicacies

價目
Price

燒味拼盆 (四款) Barbecued Meat Platter (4 items)	488
脆皮乳豬件 Roasted Suckling Pig	268
脆皮燒腩肉 Roasted Crispy Pork Brisket	178
蜜汁叉燒 Honey Glazed Barbecued Pork	238
明爐燒鴨 Roasted Duck • Plum Sauce	158

Appetizers

前菜薈萃

醋香黃瓜海蜇頭 Prime Cut Sea Blubber • Cucumber • Aged Vinegar	108
無錫脆鱔 Deep-fried Swamp Eel • Sesame • Sweetened Dark Vinegar	108
滷水豬手 Marinated Pig Trotters • Chinese Herbal Soya Sauce	108
去骨海南雞 Boneless Hainan Chicken	158
蜜餞雲腿蝦多士 Deep-fried Shrimp Toast • "Yunnan" Ham • Honey	148
避風塘豆腐茄子 Deep-fried Eggplants • Beancurd • Chilli • Dried Chilli • Garlic	98

茶芥每位收費 25

Tea and condiment charge 25 per person



辛辣菜式 Spicy dish



素菜菜式 Vegetarian dish



可持續生產的海鮮 Sustainable seafood

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.

Soups

湯羹

每位
Per Person

順德拆魚羹

148

Mandarin Fish Soup • Black Fungus • Bamboo Shoot •
Angel Loofah • Tangerine Peel • Kaffir Lime Leaves

花膠瑤柱鴨絲羹

148

Shredded Duck Soup • Conpoy • Fish Maw •
Black Mushrooms

杏汁燉白肺湯

148

Double-boiled Pork Lung Soup • Almond Juice

滋補燉湯

148

Double-boiled Soup

明爐老火湯

98

Daily Soup



辛辣菜式 Spicy dish



素菜菜式 Vegetarian dish



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Hot Features

熱
賣

價目
Price

豆酥蒸鱸魚件 388
Steamed Seabass Fillets • Fava Beans

紅燒豆腐火腩炆斑腩煲 298
Braised Garoupa Belly • Roasted Pork Brisket •
Beancurd • Black Mushrooms • Oyster Sauce

自製仁稔脆鱈球 308
Deep-fried Eel Fillets • Homemade Pickled Gooseberries

韭黃蝦仁炒滑蛋 168
Scrambled Egg • Shrimps • Chives

大良蟹肉炒鮮奶 328
Stir-fried Fresh Milk • Crabmeat • Pine Nuts • Peas

馬友鹹魚煎肉餅 208
Pan-fried Pork Patties • Salted Threadfin Fish

菠蘿咕嚕肉 158
Sweet and Sour Pork • Pineapple

蜜椒薯仔澳洲牛柳粒 338
Wok-fried Australian Beef Tenderloin Cubes • Potatoes •
Honey • Black Pepper

 港式咖喱薯仔牛筋腩配手抓餅 308
“Hong Kong Style” Curry Beef Brisket • Beef Tendon •
Potatoes • Roti Prata

白雲豆鮮竹豆奶雜菜煲 168
Poached Vegetables • Beancurd Sheets •
White Kidney Beans • Soy Milk



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素菜菜式 Vegetarian dish



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Seafood

海鮮

價目
Price

翡翠油泡老虎斑球

438

Sauteed Tiger Garoupa Fillets • Straw Mushrooms •
Vegetables

金桔脆蝦球

288

Deep-fried Prawns • Kumquat Essence

鍋貼花枝小棠菜

208

Deep-fried Cuttlefish Mousse • Shanghai Cabbage

啫啫香茜大連鮮鮑爆腩片

298

Wok-fried "Dalian" Abalone • Streaky Pork •
Coriander • Shallots

 麻婆加拿大帶子豆腐煲

348

Braised Beancurd • Canadian Scallops • Chilli •
Broad Bean Chilli Paste

美國桶蠔

388

U.S. Oysters

• 金沙 Wok-fried • Salted Egg Yolk

• 砵酒 Baked • Port Wine

• 薑葱 Wok-fried • Ginger • Spring Onions

• 酥炸 Deep-fried



辛辣菜式 Spicy dish



素菜菜式 Vegetarian dish



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Dried Seafood

海味

價目
Price

翡翠鮑汁*五頭南非鮑魚

每位 Per Person **288**

Stewed *Five Heads South African Abalone •
Seasonal Greens • Abalone Sauce

澳洲黃玉參紅燜鮮豬蹄筋

368

Stewed Fresh Pork Tendon • Australian Sea Cucumber •
Chinese Herbal Soya Sauce

骨湯胡椒豬肚花膠筒一字骨

498

Stewed Pork Spare Ribs • Fish Maw Tube • Pig Stomach •
Peppercorns • Pork Bone Soup

銀魚乾土魷蒸上肉

258

Steamed Streaky Pork • Dried Squid • Dried Fish

櫻花蝦銀芽蟹肉瑤柱粉絲煲

298

Wok-fried Mung Bean Vermicelli • Crabmeat • Conpoy •
Dried “Sakura” Shrimps • Bean Sprouts



辛辣菜式 Spicy dish



素菜菜式 Vegetarian dish



Friend of the sea



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游
水
海
鮮

東星斑、老虎斑

 沙巴龍躉

Spotted Garoupa • Tiger Garoupa

Sabah Giant Garoupa

清蒸

古法蒸

陳皮蒸

豉汁蒸

蒸頭腩、炒球

麒麟蒸

方腩

Steamed • Spring Onions

Steamed • Shredded Pork • Black Mushrooms

Steamed • Tangerine Peel

Steamed • Black Bean Sauce

Steamed Head and Belly • Sauteed Fillets

Steamed • “Yunnan” Ham • Black Mushrooms

Sole

古法蒸

十五年陳皮蒸

骨香油泡

酥炸

Steamed • Shredded Pork • Black Mushrooms

Steamed • 15-year Tangerine Peel

Sauteed Fillets • Asparagus •

Deep-fried Head and Belly

Deep-fried

澳洲龍蝦、波士頓龍蝦

Australian Lobster • Boston Lobster

上湯焗

芝士焗

廣東式炒

馬蹄唐芹炒

Wok-baked • Superior Soup

Baked • Cheese

Sauteed Head • Claws •

Pork • Black Beans •

“Guangdong Style” Stir-fried Fillets

Sauteed • Chinese Celery •

Water Chestnuts

可配：

伊麵 或

煎麵 或

生麵 或

荔香米粉

Your Choice :

每份 Each 30

E-fu Noodles or

Fried Noodles or

Egg Noodles or

“Conghua” Rice Vermicelli



辛辣菜式 Spicy dish



素菜菜式 Vegetarian dish



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Poultry

家
禽

風乾菠蘿子薑炒鴨脯

Stir-fried Duck Fillets • Pickled Young Ginger •
Dried Pineapple

價目
Price

358

半隻
Half

壹隻
Whole

脆皮炸BB乳鴿

Shallow-fried Crispy Baby Pigeon

128

檸檬葉沙薑手撕文昌雞

Hand-shredded “Wenchang” Chicken •
Ground Ginger • Kaffir Lime Leaves

288

468

脆皮炸子雞

Shallow-fried Crispy Chicken

248

468

林仔秘製豉油皇浸雞

“Chef Lam” Signature Chicken •
Supreme Soya Sauce

248

468

樟茶鴨

Tea-smoked Duckling

208

388



辛辣菜式 Spicy dish



素菜菜式 Vegetarian dish



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Pork , Beef and Lamb

豬、牛及羊

價目
Price

薑蔥啫啫豬腩排骨煲

198

Wok-fried Pork Spare Ribs • Pig Livers •
Ginger • Spring Onions

梅菜乾燜豬軟骨

188

Stewed Pork Cartilage • Pickled Cabbage

十五年陳皮蒸馬蹄手剝牛肉餅

288

Steamed Hand-chopped Beef Patty • Water Chestnuts •
15-year Tangerine Peel

燒汁洋蔥美國牛仔骨煲

228

Wok-fried U.S. Beef Short Ribs • Onions • Teriyaki Sauce

竹蔗茅根鴛鴦蘿蔔燉牛坑腩

468

Double-boiled Beef Brisket • Turnips • Carrots •
Lalang Grass Roots • Sugar Cane

 老乾媽尖椒炒澳洲羊柳

368

Wok-fried Australian Lamb Loin • Green Chilli •
“Laoganma” Chilli Paste



辛辣菜式 Spicy dish



素菜菜式 Vegetarian dish



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Vegetables and Beancurd

蔬菜及豆腐

價目
Price

鮮黃耳竹筍菌湯浸蘿蔔

188

Simmered Turnip • Fresh Yellow Fungus • Bamboo Fungus •
Mushroom Broth

臘味崧蒸上海茄子

148

Steamed Shanghainese Eggplants • Preserved Pork Sausages •
Preserved Duck Liver Sausages

 泮水芹香

108

Sauteed Lotus Roots • Lotus Seeds • Fresh Lily Bulbs •
Chinese Celery • Water Chestnuts • Snow Peas •
Black Fungus • Crispy Taro Nest

 麵醬生筋豆卜唐生菜煲

118

Braised Chinese Lettuce • Beancurd Puffs • Gluten Puffs •
Yellow Bean Paste

溫公齋煲

148

Braised Vegetables • Beancurd Sheets • Beancurd Puffs •
Mung Bean Vermicelli • Button Mushrooms • Black Mushrooms •
Black Fungus • Eggplants • Red Beancurd Paste

金沙脆南瓜

118

Wok-fried Pumpkin Fritters • Salted Egg Yolk

紅燒豆腐煲

148

Braised Beancurd • Black Mushrooms • Oyster Sauce



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素菜菜式 Vegetarian dish



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