你的意見，我的得益
Your Comments, our gain

餐廳經理 姚展揚
Restaurant Manager Jeffrey Yiu

法式主廚 林勵飛
Chef de Cuisine Patrick Lam
Hot features

萬壽果杏汁燉白肺
Double-boiled pork lung soup • Chicken feet • Papaya • Almond juice

每位 per person $128
每窩 per tureen $338

滿貫招牌脆皮豉油雞
Shallow-fried crispy chicken • Soya sauce

半隻 half $228
壹隻 whole $418

原條方利魚二食
Two ways of whole sole

堂灼粥水方利球
Simmered sole fillets • Rice broth

金沙頭腩
Wok-fried head and belly • Salted egg yolk

蛋白金沙蝦球
Wok-fried prawns • Salted egg yolk • Crabmeat • Egg white

蜜椒金沙骨
Deep-fried pork spare ribs • Black pepper • Honey

菠蘿咕嚕肉
Sweet and sour pork • Pineapple

香煎馬友鹹魚蓉芋絲餅
Pan-fried shredded taro cakes • Minced pork • Salted threadfin fish

銀杏鮮竹茸奶雜菜煲
Poached assorted vegetables • Beancurd sheets • Ginkgo nuts • Soy milk

素食菜式
vegetarian dishes

可持續生產的海鮮
sustainable seafood
Sliced South African abalone • Fresh aromatic ginger (Hong Kong) $168

Deep-fried toast • Shrimps • Ham • Honey (Hong Kong) $108

Pig trotters • Chinese herbal soya sauce (Hong Kong) $98

Deep-fried beancurd cubes • Spicy salt (Hong Kong) $80

Marinated beef shank cubes • Tangerine peel • Chinese herbal soya sauce (Guangxi) $108

Tea-smoked duck eggs (Shanghai) (2 pcs) $58

Tossed black fungus • Herbal soya sauce • Sesame oil (Shanghai) $78

Tossed homemade grass carp fish noodles • Shredded celtuce • Chilli oil • Sesame (Sichuan) $98
**Barbecue Delicacies**

**Honey glazed • Flambé barbecued pork**

**火焰叉焼皇**
Roasted Beijing duck (Two ways)
(Please order one day in advance) $538

**化皮乳豬件**
Crispy roasted suckling pig $218

**火焰叉焼皇**
Honey glazed • Flambé barbecued pork $158

**炭燒腩仔肉**
Charcoal roasted pork belly $148
Soup of the day

$65

Double-boiled soup of the day

$118

Partridge soup • Bird’s nest • Minced “Yunnan” ham • Egg white

$208

Shredded duck soup • Bamboo shoot • Shredded conpoy • Black fungus • Black mushrooms • Chives

$98

Beancurd soup • Crabmeat • Shepherd’s purse • Straw mushrooms

$128
東星斑、老虎斑、紅瓜子、杉斑
Spotted garoupa • Tiger garoupa • Tomato hind garoupa • Flowery garoupa

做 法
Cooking method
清蒸 • 古法蒸 • 薑皮蒸 • 檸角蒸 • 仁稔蒸
Steamed • Ginger • Spring onions
Steamed • Shredded pork • Black mushrooms
Steamed • Tangerine peel
Steamed • Preserved black olives
Steamed • Preserved gooseberries

二 食 做 法
Two ways of cooking method
砂鍋頭抽薑蔥頭腸 • 椒鹽頭腸 • 翡翠炒球 • 麒麟蒸斑球
Wok-fried head and belly • Ginger • Spring onions • Premium soy sauce
Wok-fried head and belly • Spicy salt
Stir-fried fillets • Seasonal greens
Steamed fillets • Sliced “Yunnan” ham • Black mushrooms

熔洲龍蝦
Australian lobster

上湯焗、芝士焗、豆酥炒、豆豉炒
Braised • Superior sauce
Baked • Cheese
Wok-fried • Crispy fava beans
Wok-fried • Black beans • Garlic

可 配 伊 麵 / 煎 蛋 麵 / 煎 米 粉 腸 / 生 麵
With selection of
E-fu noodles
Pan-fried egg noodles
Pan-fried rice vermicelli
Egg noodles

每 份 per portion $28

可持續生產的海鮮
sustainable seafood
鲍鱼、海味
Abalone • Dried seafood

キャラ 蚤原筋 非付 鮑魚（五頭）
Braised whole South African abalone (Five heads) •
Vegetables • Premium oyster sauce

每位 per person $298

澳洲鱸魚肚 扣 鳖掌
Braised goose webs • Australian sea perch fish maw •
Vegetables • Premium oyster sauce

$338

海味一品煲
Braised sliced Australian abalone • Sea cucumber • Dried Oysters •
Scallops • Prawns • Black mushrooms

$598

琵琶 蚤乾花 膠 扣 楳皮
Simmered pomelo peel • Fish maw • Dried shrimps •
Straw mushrooms • Chicken broth

$338

Friend of the Sea
海鮮

Deep-fried U.S. oysters • Seaweed

粟米石斑塊
Deep-fried garoupa fillets • Sweetcorn

豉汁陳皮蒸白鱈
Steamed eel fillets • Tangerine peel • Black bean sauce

龍鬚生根鱸魚球煲
Braised sea perch fillets • Gluten puffs • Yellow bean paste

豆酥龍蝦球
Wok-fried lobster fillets • Crispy fava beans

山楂汁脆蝦球
Wok-fried prawns • Hawthorn sauce

海苔酥炸美國桶螺
Deep-fried U.S. oysters • Seaweed

可持續生產的海鮮
sustainable seafood
新鮮客家鹹雞
Simmered whole fresh chicken • Fresh aromatic ginger

脆皮炸子雞
Shallow-fried crispy chicken

鐵觀音茶燻雞
Tea-smoked shallow-fried crispy chicken

脆皮燒乳鴿
Shallow-fried crispy pigeon
Meat

汽锅宣威火腿蒸肉饼
Steamed pork patty • Black mushrooms • Sliced premium “Yunnan” ham • Dried wolfberries • Spring onions

梅菜烤腩肉
Braised streaky pork • Preserved cabbage

红烧猪肘子鲜猪蹄筋
Stewed pork knuckles • Fresh pork tendon • Chinese white cabbage • “Chu huo” sauce

汽锅宣威火腿蒸肉饼
Steamed pork patty • Black mushrooms • Sliced premium “Yunnan” ham • Dried wolfberries • Spring onions

红烧烩牛尾
Stewed ox-tail • Red wine

脆饺腰果炒澳洲牛柳粒
Sauteed Australian beef tenderloin • Cashew nuts • Deep-fried taro nest

“飛哥”咖喱羊腩煲
“Chef Patrick” stewed curry mutton • Potatoes

辣味菜式
spicy dishes
紅炆斑翅
Braised garoupa fin • Roasted pork belly • Beancurd •
Black mushrooms • Vegetables

$488

燒雲雕玻璃蝦球
Sauteed prawns • Honey glazed “Yunnan” ham

$278

荔蓉香酥鴨
Deep-fried boneless duck • Mashed taro

半隻 half $198
壹隻 whole $378

雞蛋焗魚腸
Baked egg custard • Fish intestine • Deep-fried dough fritters

$148

中式洋蔥澳洲牛柳
Pan-fried Australian beef tenderloin • Onion • Barbecue sauce

$248

大良蟹肉炒鮮奶
Stir-fried fresh milk • Crabmeat • Minced “Yunnan” ham •
Egg white • Olive seeds

$188
Healthy dishes

明燜五豆燜烤夫
- Braised gluten puffs • Honey peas • String beans • Black-eyed beans • Red kidney beans • Soy beans • Pumpkin broth

老少平安
- Steamed beancurd • Dace fish mousse • Dried shrimps • Diced air-dried meat • Preserved pork sausage • Black mushrooms • Coriander • Spring onions

明熗鮮菇燗自家豆腐
- Deep-fried homemade beancurd • Assorted mushrooms • Chinese celery • Chicken broth

琵琶豆腐
- Steamed beancurd • Shrimp mousse • Vegetables • Oyster sauce

魚香茄子煲
- Braised eggplants • Minced pork • Diced salted fish • Broad bean paste

堂煮“阿欞”粉絲煲
- “Ah meng style” Wok-fried mung bean vermicelli • Cordyceps flowers • Dried sakura shrimps • Coriander

南乳粗齋煲
- Braised fungi • Vegetables • Red dates • Beancurd sheets • Cha shu mushrooms • Fermented red beancurd paste

明燜五豆燜烤夫
- Braised gluten puffs • Honey peas • String beans • Black-eyed beans • Red kidney beans • Soy beans • Pumpkin broth

石鍋鮮菇濃湯煨蘿蔔
- Simmered turnip • Assorted mushrooms • Chicken broth

spicy dishes
vegetarian dishes
Tea and mustard charge $20 per person.

To protect your privileges, please present your membership card when settling bills.

If you have any food allergies, please inform our staff.

All photos contained herein are for reference only.