

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
葱油加拿大帶子「上海」 Canadian Scallops • Celtuce • Spring Onion Essence (Shanghai)	198
蜜汁燻魚「淮揚」 Smoked Grass Carp Fish • Honey (Huaiyang)	148
口水走地雞「四川」 Free-range Chicken • Chilli • Chilli Oil (Sichuan)	168
糖醋小排骨「上海」 Deep-fried Pork Spare Ribs • Sweetened Vinegar (Shanghai)	128
養生素三絲「淮揚」 Cordyceps Flowers • Beancurd Sheets • Bean Sprouts • Sesame Oil (Huaiyang)	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)	348
汽鍋松茸燉雞湯「雲南」 Double-boiled Chicken Soup • Matsutake Mushrooms • Ginger • Leek (Yunnan)	188
蝦皮紫菜黃魚羹「上海」 Yellow Croaker Fish Soup • Shrimps • Seaweed (Shanghai)	148



Friend of the sea

經典菜

CLASSIC DISHES

北京片皮鴨「魯」

Roasted Peking Duck • Pancakes (Lu)

628

桂花魚「四川」 Mandarin Fish Fillets (Sichuan)

• 水煮 Bean Sprouts • Cucumber • Dried Chilli •
Chilli Oil

668

• 藤椒蒸 “Sichuan” Green Peppercorns

668

• 黃椒酸菜煮 Pickled Cabbage • Yellow Bell Pepper Soup

668

• 雲南頭菜油泡 Preserved “Yunnan” Kohlrabi • Bamboo Shoot

668

葱燒鮑魚海參「魯」

Braised Abalone • Sea Cucumber • Scallions (Lu)

398

宮保帶子「四川」

Wok-fried Scallops • Peanuts • Dried Chilli (Sichuan)

348

椒麻九節蝦「四川」

Wok-fried Prawns • Sichuan Green Peppercorns (Sichuan)

338

乾燒鰱魚「四川」

Braised Promfret • Pork • Bamboo Shoot •

Broad Bean Chilli Paste (Sichuan)

328

嚮油鱔糊「上海」

Braised Swamp Eel • Bamboo Shoot • Garlic •

Spring Onions (Shanghai)

238

家禽

POULTRY

鹽酥扒雞「魯」

Deep-fried Chicken • Spiced Salt (Lu)

半隻 Half 288

壹隻 Whole 468

歌樂山辣子雞「四川」

Sauteed Diced Chicken • Dried Chilli (Sichuan)

半隻 Half 298

壹隻 Whole 478

樟茶鴨「四川」

Tea-smoked Duckling (Sichuan)

半隻 Half 208

壹隻 Whole 388

醬油鴿「杭州」

Stewed Pigeon • Sweetened Soya Sauce (Hangzhou)

壹隻 Whole 178

肉類

MEAT

紅燒蹄膀「閩」

Stewed Pork Knuckle • Chinese Herbal Soya Sauce (Min) 398

毛血旺「四川」

Poached Duck Bloodcurds • Pork Balls • Dace Fish Balls •
Beef Balls • Pig Intestine • Ox-tripe • Celtuce •
Black Fungus • Bean Sprouts • “Sichuan” Chilli •
Chilli Oil (Sichuan) 328

青椒小炒肉「湘」

Stir-fried Streaky Pork • Green Chilli (Xiang) 188

燒椒鮮豬蹄筋「魯」

Stewed Fresh Pork Tendon • Green Peppercorns (Lu) 388

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

孜然烤羊腿「新疆」

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

蔬菜及豆腐

VEGETABLES & BEANCURD

雪菜肉絲燜年糕「上海」 Braised Glutinous Rice Pudding • Pork • Pickled Cabbage (Shanghai)	148
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
炆炒手撕包菜「四川」 Stir-fried Hand-shredded Green Cabbage • Dried Chilli (Sichuan)	118
莆田燜豆腐「閩」 Braised Beancurd • Pork • Conpoy • Dried Shrimps • Black Mushrooms (Min)	188
 時令蔬菜 Seasonal Vegetables	98

包點

DUMPLINGS & PASTRIES

小籠包「淮揚」 “Xiao Long Bao” (Huaiyang)	55
梅菜肉末生煎包「杭州」 Pan-fried Pork Buns • Pickled Cabbage (Hangzhou)	48
紅油抄手「四川」 Pork Dumplings • Garlic • Chilli Oil (Sichuan)	48
手擀三鮮鍋貼「東北」 Pan-fried Dumplings • Sea Cucumber • Shrimps • Pork (Dongbei)	58
門釘牛肉餅「北京」 Baked Beef Cakes • Onion (Beijing)	68
蔥油餅「上海」 Pan-fried Spring Onion Pancake (Shanghai)	48
臘汁肉夾饅「陝西」 Baked Buns • Pork • Ginger • Spring Onions (Shaanxi)	52
乾蒸燒賣「淮揚」 Steamed Pork Dumplings • Glutinous Rice (Huaiyang)	48

麵食

NOODLES

每碗 Per Bowl

擔擔麵「四川」

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

118

北川涼麵「四川」

Chilled Hand-pulled Noodles • Minced Pork •
Chilli Oil (Sichuan)

108

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 Hand-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 Hand-crafted Noodles)

128

甜品

DESSERTS

蓮子甜芋泥「福建」

Sweetened Taro Puree • Lotus Seeds (Fujian)

48

玫瑰花燉桃膠「雲南」

Double-boiled Peach Resin Sweetened Soup •
Rose Petals (Yunnan)

48

滿煎糕「福建」

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

52

驢打滾「魯」

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

48

焗綠豆蓉酥餅「魯」

Baked Green Bean Puree Cakes • Sesame (Lu)

48

甑糕「陝西」

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

68