s. 'E. Appetizers

	1	中	大
五香辣牛肉			
Braised beef fillet with five spices and sea salt	16	24	32
姜絲蜜汁脆魚			
Honey-glazed crispy fish fillet with shredded ginger	16	24	32
玫瑰醉酒鷄			
Drunken chicken in hua diao and rose dew Chinese wine	12	18	24
風味炸菜			
Sliced marinated Sichuan vegetables	8	12	16
with spicy XO sauce			
醬油脆海蜇			
Marinated jelly fish salad with soya sauce	10	15	20
鸡肉鬆脆茄子			
Crisp-fried eggplant tossed with chicken floss	8	12	16
青芥末蝦球			
Crispy wasabi—aioli prawns with fresh mango and fish roe	18	27	36
五味脆带子			
Crispy—fried scallops with salted egg yolk	24	36	48
and Asian spice crumbs			
三味珍菌(椒鹽金菇,酸辣花菇,芥末猴菇)			
Trilogy of handpicked mushrooms:	10 p	oer pers	ion
Enoki mushrooms with salt and pepper			
Crispy shiitake mushrooms with spicy garlic-vinegar emulsion			
Monkey head mushrooms with wasabi dressing			

S M L

烧腊 Cantonese Roasts

	Half 半文	Whole 一支
◆ 櫻桃園片皮鴨		
Cherry Garden's Peking duck with traditional condiments	38	76
Chinese crepe, spring onions, cucumber and homemade sauce		
● 櫻桃碳焙挂爐鴨		
Cherry wood-charcoal roasted duck	36	72
Using only the finest cherry chipped charcoal wood, which not only		
enhances the fragrance of the meat, but also lends a delicate flavour		

	S	\mathcal{M}	L
	1	中	大
◆ 穆桃/堯味拼盤			
Cherry Garden charcoal—roasted BBQ meat platter	32	48	64
◆ 脆皮ッ撓腩肉			
Cantonese style roasted pork belly	14	21	28
◆● 黑豚靚叉焼 Honey glazed Kurobuta char siew	16	<i>2</i> 4	32
葱燒羊架(需時20分鐘)			
Oven-baked baby lamb rack marinated with onions	18	per pers	son
and spices in Sichuan sauce			
(please allow 20 minutes preparation time)			

滋润蔓汤类 Tonis & Thick Soups

A

	Per person
	每位
清湯竹笙炖官燕	
Double-boiled bird's nest soup with bamboo pith and choy sum	68
鬆草花佛跳墙(必须預訂)	
Buddha jump over the wall ~ famous Fujian dish	58
with premium seafood delicacy	
(24 hour advance notice is required)	
蚧肉蛋白燕高羹	
Bird's nest soup with crabmeat and egg white	38
🦇 金菇瑶柱龍蝦羹	
Thick superior soup of lobster, conpoy and enoki mushrooms	18
🧼 日日老火湯	
Double-boiled nourishing Chef's soup of the day	10
🧼 宫'廷酸辣湯	
Jmperial hot and sour seafood soup	10
參舞 革海寶湯	
Superior broth with shrimps, scallops, crabmeat, conpoy,	14
maitake mushrooms and vegetables	
鳳液玉米羹	
Sweet corn soup with minced chicken and egg white	10
● 当11~77~ 予w	
🧼 翠玉瓜海寶豆腐羹	10
Zucchini sea treasure soup with tofu and bean sprout	10
☆ 素珍寶炖湯	
Double-boiled trio mushroom soup	10
with carrot, red dates and white fungus	

鲍鱼海参花胶 Abalone, Sta Cucumber & Fish Maw

	P	er perso	on
		每位	
紅塘澳洲十五頭乾鮑			
Braised Australian 15-head whole abalone		240	
with premium oyster sauce			
▶ 紅塘三头汤愈泮时蔬			
Braised 3-head whole abalone with premium oyster sauce		58	
▶ 蚝皇海參十ニ頭湯 鮑			
Braised 12-head whole abalone and sea cucumber with		28	
premium oyster sauce			
鹽燒紙包鮑魚珍菌			
Baked baby abalone-fresh mushroom-chestnut pocket		28	
in rock salt			
蚝皇花膠伴時蔬			
Braised fish maw with seasonal vegetables		48	
	S	М	1
) 小	アバ 中	上 大
		·	
鮑甫扒翡翠豆腐泮時蔬	40	400	406
Braised sliced abalone with spinach tofu cake	68	102	136
in premium oyster sauce			
蝦子燒海參花菇			
Braised dried tobiko with sea cucumber and flower mushroom	48	72	96

游水活鱼 Live Fish

老鼠斑或蘇眉 (火須預訂)

Pacific garoupa or maori wrasse	Market price
(24 hour advance notice is required)	
青衣(火須預訂) Green wrasse (24 hour advance notice is required)	Market price
▶東星班 Coral trout	Market price
▶ 笋殻魚 Marble goby/ Soon hock	Market price
▶ 約工班 Red garoupa	Market price

時魚~烹調法

We recommend the following cooking preparations for live fish: 港式清蒸

Steamed Hong Kong style

豉汁蒸

Steamed with spicy black bean sauce

西湖糖醋

Deep-fried with sweet-sour sauce, capsicum and cucumber

油浸(豉油皇蒜子)

Deep-fried with fragrant garlic and superior soya broth

龙虾、虾 I ive I abster & Prawn

活龍蝦 Half Whole 56 28 Live Lobster 龍蝦~烹調法 We recommend the following cooking preparations for live lobster: 蒜茸蒸 Steamed with garlic-soy sauce 🍉 上湯牛油煮 Sauteed with butter and garlic in superior broth 港式清蒸 Steamed Hong Kong style 🧼 鬆露油煮 Sauteed with truffle oil 芝士極品醬 Premium cheese sauce 香檳煎 Pan-fried with Champagne citrus sauce 游水活蝦 13 per 100gram Live prawns 草蝦~亨調法 We recommend the following cooking preparations for live prawns: 蒜茸蒸 Steamed with minced garlic and soya broth

白灼或者堕

Poach or wok-fried with five-spiced salt

花雕酒煮

Cooked with Hua Tiao wine, wolf berries and ginger

海鲜类 Statud Sparialties

金箋辣椒蚧 Chilli crab in mantao cup	22 per person
▶ 豉油室蒸鱈魚 Steamed cod fish fillet in homemade soya sauce	18 per person
蝦乾菜莆蒸鱸魚 Steamed fillet of sea perch topped with crispy bean crumbs, preserved vegetables and dried shrimps	18 per person
山渣美辣魚 Oven-baked sea perch in hawthorne herbal glaze, topped with spicy garlic-shallot crumbs	18 per person
▶ 審報X堯鯂重魚 Oven-baked honey marinated cod fillet with black pepper	18 per person
豉油皇煎封鱸魚 Crisp-fried fillet of sea perch with garlic-soya sauce	18 per person

海鲜类 Statud Specialties

	S 小	M 中	L 大
火腩栗子燜時魚 Country style braised seasonal fish fillet with roasted pork, garlic, chestnuts, mushrooms and Chinese cabbage	28	42	56
◆● 豉椒魚球豆腐煲 Braised fish fillet with tofu and capsicum in black bean sauce	28	4 <u>2</u>	56
◆芹香带子炒雙菇	<i>3</i> 4	51	68
Wok-fried fresh scallops with celery and mushrooms 豉椒炒帶子 Stir-fried fresh scallops with capsicum in black bean sauce	34	51	68
腰果官保蝦球 Wok-fried prawns with dried chilli <i>, o</i> nions and cashew nuts	30	45	60
→ 避風塘炒生蝦	30	45	60
Sauteed live prawns with minced dried shrimps <i>, curry</i> leaves and almond slivers			
◆酸甜,時蔬炒兩味蝦 Prawn Duet ~ cooked with tangy sweet sauce and seasonal vegetables	30	45	60

鳮,呜 Puilty

	S 小	M 中	L 大
◆ 蒜焼醤烤鶏脯	22	33	44
Oven-baked boneless spring chicken in barbeque garlic sauce 官保腰果鶏丁	~~	55	
Wok-fried chicken with cashew nuts and dried chilli	22	33	44
◆ 楼桃香辣脆皮鶏 Roasted chicken topped with chef's homemade crispy crust	22	33	44
藥材醉酒鷄煲	30	45	60
Herbal drunken chicken in casserole. 《》 鶏同門鳥講	90	19	00
"Chicken & Duck Talk" Sauteed chicken with celery	32	48	64
accompanied by sliced roasted duck			
回鋦香酥鴨腿 Crispy boneless duck with traditional condiments Chinese crepe, shredded leek, cucumber and special homemade sauce	28	42	56
京 広地陸専馬煲 Casserole of roasted duck and bitter gourd in black bean sauce	28	42	56

脉肉、牛 Pork& Beef

	S	\mathcal{M}	L
	1	中	大
菠蘿咕嚕黑豚肉			
Sweet and sour Kurobuta pork with pineapple,	28	42	56
cucumber and capsicum			
極品醫蒜苔炒猪柳	22		- /
Sauteed Kurobuta pork julienne with garlic flower	28	42	56
in spicy XO sauce			
黑椒醬洋葱爆脆皮脯			
Crisp pork belly with black pepper and onion	28	42	56
櫻桃醬烟黑豚骨			
Baked cherry-glazed pork ribs	28	42	56
油條珍菌炒牛柳粒			
Sauteed beef tenderloin cubes with mushrooms and curly	28	42	56
dough			
羅ト牛筋腩煲			
Casserole of braised beef tendon and brisket with daikon	28	42	56
蒜片黑椒牛柳粒			
Pan-fried beef cubes with sliced garlic in black pepper sauce	28	42	56
▶ 蒜×堯和牛			
Pan-fried wagyu beef in BBQ garlic sauce	48 per	person	
served with sauteed vegetables			
秘制酱烤黑豚骨			
Roasted Kurobuta spare rib in spicy Sichuan sauce	16 per	person	
served with Chinese bun	I		

蔬菜,豆腐,砂菌 Vegetables, Totu & Mushrooms

	S	\mathcal{M}	L
	1	中	大
★清炒各類香港時蔬			
Your choice of market fresh vegetables of the day 香港芥蘭Kailan, 香港菜心 choy sim, 中國白菜苗 baby pak choy, 西花蘭 broccoli flower, 莧菜苗 baby spinach, 生菜 lettuce, 美國蘆笋 green asparagus	18	27	36
◆ XO 鬆菇蘆笋炒芥蘭段			
Stir—fried asparagus with Hong Kong kai lan	24	36	48
and honshimeiji mushrooms in spicy XO sauce			
🥮 雙貝上湯浸白菜苗			
	22	33	44
Blanched baby pak choy with fresh scallops and conpoy in consomme soup	22	55	
in consonnie soup			
三蛋浸莧菜苗			
Stir-fried Young spinach in trio eggs combination	20	30	40
◆幹扁四李豆			
Cause bay style wok-fried string beans	20	30	40
with minced pork, dried shrimps, garlic and black bean			
★猴頭菇菠菜豆腐盒			
Braised homemade tofu with monkey head mushrooms	22	33	44
served with green vegetables			
◆ 木魚花扒花菇燜翡翠豆腐			
Braised homemade spinach tofu with Chinese mushroom	22	33	44
garnished with bonita flakes			
☆ 蒜茸珍菌炒什菜			
Stir-fried seasonal vegetables with minced garlic and	22	33	44
assorted mushrooms			
Chef's signature dish 🛛 🕺 Vegetarian			

u to Rill

	S 小	M 中	L 大
◆ 鴛鴦黑芝麻炒飯 "Yin Yang" fragrant fried rice with duo sesame seeds and crabmeat	22	33	44
極品醬海鮮炒飯 Fragrant fried rice with seafood, vegetables and silver sprouts in spicy XO sauce	22	33	44
——香葱和牛菘炒飯 Fragrant fried rice with minced beef, spring onions and egg white	22	33	44
蘆笋玉帶姜茸炒飯 Ginger fragrant fried rice with scallop, asparagus and eggs	22	33	44
🧼 楊州炒飯 "Yang chow" fried rice with prawns and char siew pork	20	30	40
鷄蚕什菜粒炒飯 Fragrant fried rice with eggs, diced mushrooms and vegetables	18	27	36

面类 *NMIIIS*

	S	\mathcal{M}	L
	1	中	大
🧼 金菇乾貝燜砂笋面			
Braised ee-fu noodles with conpoy, enoki mushrooms,	22	33	44
bean sprouts and yellow chives			
菜絲乾炒米綫			
Stir—fried rice vermicelli with eggs, shredded vegetables	20	30	40
and bean sprouts			
≫海鮮乾炒米綫			
Stir-fried rice vermicelli with seafood, silver sprouts	22	33	44
and yellow chives			
猴頭菇豉油皇炒面			
Wok-fried egg noodles with sliver sprout, yellow chives and	20	30	40
monkey-head mushrooms in superior soya sauce			
滑旦海鮮炒面			
Crisp noodles Cantonese style with assorted seafood and egg	24	36	48
omelette			
◆ 榨菜火鴨絲拉面			
La mien soup with shredded duck and Sichuan vegetables	10 per person		

甜品游惑 Sweet Temptation

	Per person
	每位
≥>水花》电燕高	
Double-boiled superior bird's nest with rock sugar	58
泡參紅棗炖雪蛤	
Double-boiled hasma with American ginseng and red dates	24
杏仁茶湯丸	
Cream of almond with glutinous rice dumpling	8
◆● †嬰キ兆系エ	
Cherries in nui er hong and kuei hua chen Chinese wine	10
cocktail jelly, served with refreshing lychee sorbet	
🧼 牛油果奶昔合桃雪糕	
Cream of avocado served with walnut ice cream	8
黑白果凍伴桔子雪芭	
Chilled fruit cocktail vanilla curd with grass jelly, pineapple	8
puree and mandarin sorbet	
🧼 黑珍珠	
Homemade organic black bean pudding with Japanese	10
sesame ice cream	
青檸雪芭楊枝甘露	
Chilled cream of mango with sago pearls, pomelo	8
and lime sorbet	
香草雪糕豆沙鍋餅	
Deep-fried Chinese pancake stuffed with red bean paste,	12
accompanied by with homemade vanilla ice cream	
冰鎮水果盆	
Refreshing sliced tropical fruits	10
Chef's signature dish	