

	毎笼 basket
红粉樱花虾饺 Steamed sumac prawn dumpling	10
北宋鲍鱼烧卖 Steamed pork siew mai with baby abalone	14
黑松露水晶饺 ② Steamed crystal dumpling with black truffle	12
常州小笼包 Steamed pork xiao long bao	12
古法叉烧包 Steamed char siew bao	10
胡麻子流沙包 Steamed custard bun with black sesame	10
豉汁蒸伊比利亚排骨 Steamed Iberico pork ribs with black bean sauce	12
李子凤爪 Steamed phoenix claws with plum sauce	10
湖北珍珠牛肉丸子 Steamed glutinous rice with beef ball	12
海皇饺子 Homemade dumpling with Alaskan king crab and Hokkaido scallop	18

	每笼 per basket
麦芽叉烧酥 Char siew puff	10
松茸素腐皮卷 〇 Crispy beancurd skin roll with matsutake and vegetables	10
宫崎A5和牛春卷 Crispy spring roll with diced A5 Miyazaki Wagyu beef and Enoki mushrooms	12
金酥咸水角 Deep-fried glutinous dumpling	9
蜂巢火鸭芋角 Yam puff with roasted duck and mushrooms	10
冰岛鳕鱼千层酥 夕 Deep-fried cod fish puff	12 每份 per portion
极品酱炒萝卜糕 Wok-fried radish cake with XO sauce	10
明火澳洲鲍鱼粥 Australian abalone congee with traditional condiments	26





Appetiser



	每份 per portion
玫瑰醉酒鸡 Drunken chicken in Hua Diao and rose dew wine	18
灯影牛肉 Sliced braised beef fillet with five spices	20
麻酱秋耳黄瓜 Cucumber and black fungus with sesame sauce	14
东瀛烧汁白饭鱼 Crispy silver bait in Japanese sauce	16
蒜香脆米炒软壳蟹 Wok-fried soft-shell crab with fried garlic and crispy rice	24
山葵虾球 Crispy wasabi aioli prawns with fresh mango and tobiko	30
陈年绍兴丰肉 Shao Xin braised pork belly	16
清酒川椒鲍片 Sake Sichuan pepper marinated sliced abalone	36







Roast

明炉烧腊

		Half	Whole
文火北京烤鸭		68	118
_	rved served in two courses		
A.	Chinese crepes served with spring onions,		
В.	cucumber and homemade sauce. please select your preferred preparation for		
D.	the duck meat		
姜葱炒	- Sautéed with spring onions and ginger		
	- Wok-fried with garlic, salt and pepper		
	- Sautéed served in iceberg lettuce		
· ·	- Fried with rice		
炒面粉	- Fried with noodles (ee-fu noodles / vermicelli)		
di 16 11 12 . A		/ 0	
碳烧挂炉鸭	ad duals comed with about cours	48	88
Cnarcoal-roasto	ed duck served with cherry sauce		
樱桃脆皮鸡		30	48
Roasted crispy	chicken with cherry salsa	每份	
nde to the tout		per portion	
脆皮烧火腩	. 1 119 1 1 11	24	
Cantonese-styl	e roasted crackling pork belly		
水晶叉烧		24	
	crystal char siew		
		例	
烧味拼盘		standard	
	火腩,水晶叉烧	40	
	ed BBQ meat platter		
roasted duck, r	oasted pork belly, honey-glazed crystal char siew		
金陵乳猪(需	提前3 天预订)	498	
Barbecued who	ole suckling pig		
Three days advance	te order is required		
潮莲烧鹅(需	提前3 天预订)	328	
Roasted goose		<u></u>	
_	te order is required		



	每位 per person
三宝素汤 🏈 Double-boiled bamboo pith, red dates and snow fungus	20
宫廷酸辣汤 Imperial hot and sour seafood soup	24
蟹肉粟米羹 Sweet corn broth with crab meat	24
花胶菜胆汤 Fish maw soup with Chinese cabbage	32
蟹皇瑶柱龙虾羹 Thick superior lobster soup with conpoy and crab roe	38
人参樱花乌鸡汤 Double-boiled black chicken soup with ginseng	58
红烧上汤官燕 Superior broth with bird's nest	78
福寿佛跳墙 (提前6小时预订) Will Buddha Jumps Over The Wall 6 hours advance order is required	138





Abalone, Sea Cucumber & Fish Maw

	每份 per portion
红烧三头鲍 Braised 3-head whole abalone	138
鲍汁刺参扣鹅掌 Braised sea cucumber and goose web	56
碧绿虾籽饺子脆刺参 Washing Braised premium sea cucumber with shrimp roe and prawn dumpling	68
黄汤煨双花 Superior broth with fish maw and flower mushroom	88 例 standard
浙江米酒鲍甫鸡煲 (Casserole of sliced abalone and chicken with Chinese vellow rice wine	88





Live Seafood



时价 Market Price

活龙虾 Ø Lobster

游水老虎虾 Tiger prawn (min 300gm)

老虎斑 Tiger garoupa

红斑 Red grouper

笋壳鱼 Soon hock

东星斑 Coral trout Advance order is required

多宝鱼 *贝* Turbot Advance order is required

活蟹 Live crab Advance order is required







	每份 per portion
古早港式蒸鳕鱼 少 Steamed cod fish fillet with homemade superior soya sauce	32
油浸香鳕鱼 夕 Scallion oil-poached cod fish fillet 金盏松露龙虾球 夕 Wok-fried lobster with black truffle	32 例 standard 88
药膳醉酒虾 Herbal drunken prawns	40
梨香酸甜虾球 Sweet and sour prawns	40
青芹鲜贝烩双菇 Wok-fried Pacific Ocean scallops with celery and mushrooms	32
松子百合带子芦笋 Scallop asparagus with lily bulbs and pine nuts	58
夏果X.O带子 XO scallops with macadamia nuts	58





	每份 per portion
海盐菌香煎宫崎A5和牛 Wagyu beef (80gm)	66
网排骨 What Braised pork ribs in bamboo string wrap	40 例 standard
香蒜罗勒鸡 Stewed chicken in basil leaves	28
金钻凤梨鸡 Stir-fried chicken with Taiwanese pineapple	28
瓦罉啫啫鸡煲 Claypot chicken with whole shallot	28
黑椒牛柳粒 Pan-fried beef cubes with black pepper sauce	56
鲜果咕噜肉 "Gu Lao Rou" with fresh fruit	32







	例 standard
百合松菇芦笋 (Control of the control of t	30
高汤煨奶白菜 Baby cabbage with superior broth and "silver fish"	30
樱花虾榄菜锅烧四季豆 String beans with Sakura shrimps	28
猴头菇菠菜豆腐盒 Homemade beancurd with monkey head mushrooms in oyster sauce	28
黄汤蒜子娃娃菜 ♥ Baby cabbage with garlic	30
红曲腐乳斋煲 (Value of the state of	24





	例 standard
元貝蟹肉海鲜炒饭 Fragrant crab meat fried rice with conpoy	30
榄菜银芽鳕鱼炒饭 Fried rice with cod fish and olive vegetables	30
XO和牛菘炒饭 WASYU beef	40
腊味时蔬炒五谷米饭 Five grains fried rice with Cantonese pork sausages	28
金银馒头 ♥ Combination of fried and steamed mantou	18





Noodle



	例 standard
松露油元贝松茹焖伊面 Braised ee-fu noodles with conpoy and mushroom in black truffle oil	24
海鲜乾炒面线 Stir-fried wheat noodles with seafood and bean sprouts	28
豉油皇韭菜炒面 Fried egg noodles with superior soy sauce	28
爆炒和牛干河 Wok-fried Wagyu beef with rice noodles	48
活龙虾生焖米粉 ② ② Braised vermicelli with lobster	58





	每位 per portio
日本雪梨炖官燕 (热) Double-boiled superior bird's nest in Japanese pear Please allow 30 minutes preparation time	98
冰花燕窝 (热或冷) Double-boiled bird's nest with rock sugar (hot or cold)	88
樱桃红 《 Cherries in nu er hong and aged kuei hua wine, served with cocktail jelly and lychee sorbet	14
鳄梨果芝麻香雪 Avocado pudding with black sesame ice cream	14
奇亚籽青柠芒果露 Chilled mango cream with chia seed, pomelo and lime sorbet	14
清凉桃胶龟苓膏 Chilled herbal jelly topped with peach gum	16
十里飘香桂花糕 ② Osmanthus jelly	14
万寿蟠桃 Longevity buns	8







樱桃烧味拼盘

脆皮烧腩肉,炭烧挂炉鸭,东瀛烧汁白饭鱼

Trio platter

Roasted crispy pork belly
Roasted duck
Crispy silver bait in Japanese sauce

蟹皇蟹肉金瓜粟米羹

Thick pumpkin broth with crab meat, sweet corn and crab roe

黑椒蜜豆牛仔粒

Sautéed diced beef with sweet bean in black pepper sauce

豉油皇炒面

Wok-fried noodles with vegetable in superior soya sauce

鳄梨果芝麻香雪

Avocado pudding with black sesame ice cream

128 per guest

Lilac

樱桃特色三拼盘

山葵虾球,北京鸭卷,脆皮咸蛋带子

Trio platter

Crispy wasabi aioli prawn with fresh mango and tobiko Roasted Peking duck roll Crispy scallop coated with salted egg yolk

花胶菜胆瑶柱八头鲍鱼汤

Double-boiled 8-head abalone with fish maw, cabbage and conpoy

焖排骨配鸳鸯馒头

Braised pork ribs served with 'yuan yang' mantou

上汤银鱼仔白菜苗

Poached baby cabbage in superior stock topped with silver bait

爆炒和牛干河

Wok-fried rice noodles with Wagyu beef

樱桃红

Cherries in nu er hong and aged kuei hua wine cocktail jelly with lychee sorbet

148 per guest

文火北京烤鸭

Roasted crispy Peking duck

人参鲍鱼樱花乌鸡汤

Double-boiled Sakura chicken soup with abalone and ginseng

百合芦笋炒带子

Sautéed scallop with fresh lily bulbs and asparagus

海盐香煎宫崎A5和牛

Pan-fried Miyazaki A5 Wagyu beef in sea salt

上汤龙虾焖伊面

Braised lobster with ee-fu noodles in superior broth

冰花炖官燕

Double-boiled superior bird's nest with rock sugar

188 per guest

点心三拼

红粉樱花虾饺,北宋鲍鱼烧卖,黑松露水晶饺

Dim sum trilogy

Steamed sumac prawn dumpling
Steamed pork siew mai topped with baby abalone
Steamed crystal dumpling with black truffle

蟹皇瑶柱龙虾羹

Superior lobster broth with conpoy and crab roe

XO芦笋炒带子

Sautéed scallop with XO sauce, asparagus and wild mushroom

腊味时蔬五谷炒饭

Five grains fried rice with Cantonese pork sausages

奇亚籽芒果露

Chilled mango cream with chia seed and pomelo

88 per guest

逢菜素三拼

黑松露水晶饺,松茸上素腐皮卷,酸甜珍菌

Vegetarian combination

Steamed crystal dumpling with fresh mushroom and black truffle Crispy beancurd skin roll with matsutake and vegetable Crispy mushroom in sweet and sour sauce

三宝素汤

Double-boiled superior broth with bamboo pith, red dates and snow fungus

金瓜扒花菇豆腐素虾

Braised mushroom with beancurd and mock prawn in thick pumpkin sauce

素鸡炒饭拼百合三耳炒芦笋

Fragrant fried rice with vegetarian chicken floss and mixed vegetables accompanied with stir-fried assorted fungus with fresh lily bulbs and asparagus

陈皮红豆沙汤圆

Double-boiled red bean soup with orange peel topped with glutinous rice ball

88 per guest