A	P	P	E	ΓΙ	IS	E	F	Per Portion 每份	门
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Golden crispy fish skin with salted egg yolk 金沙脆鱼皮 🐠 🗎 🕲	18
Deep-fried five-spice silver cod 五香银鳕鱼 🐠 🗑 😨	28
Chaoshan-style shrimp ball 潮州炸虾枣 🏽 🐨	32
Marinated jellyfish head with caviar 鱼子酱琥珀珊瑚花冻 🦇 🕸	52
Poached squid with chilli oil and pepper 红油鲜鱿鱼 🛞	42
Chaoshan-style smoked and chilled threadfin fish 潮式烟熏午笋鱼 🐠	38
Braised beef shank with Sichuan peppercorn 红油汁酱香卤牛 ⑨ 🦈	28
Marinated celtuce with pickled chilli 冰爽泡椒脆玉笋 ♥	18
Chilled fennel bulb with spicy sauce 椒麻茴香根 🌘 🌳	18
Marinated cherry radish with vinegar and soy sauce 椒麻樱桃小萝卜 :	18



SOUP	Per F	Person 每位
Buddha Jumps Over The Wall Fish maw, conpoy, abalone, sea cucumber, morel n 高汤佛跳墙 花胶,干贝,鲍鱼,海参,羊肚菌 🕸 🦃	nushroom	158
Double-boiled fish maw with scallop and matsutake mushroom 松茸干贝炖花胶 🛞 🤝		68
Basil broth with dried scallop and abalone 金不换干贝炖鲜鲍鱼		48
Hot and sour seafood soup 海参海皇酸辣羹 🍑 🏵		22
Double-boiled matsutake broth with bamboo pith 松茸素菌汤 ♥ �		38
	Per Po	ortion 每份
Double-boiled pork tripe soup with fish maw and white pepper An advanced order of one day is required 白胡椒猪肚花胶汤 ③ 豪 需提前一天预订		360
		烧岭南南
CANTONESE BBQ	Half 半只	Whole 只
Crispy fried chicken with flaxseed 亚麻籽脆皮烧鸡 🦇 🚳 🐧	34	68
Roasted duck 岭南烧米鸭 🐠 🏵	48	88
Roasted suckling pig An advanced order of one day is required 鸿运乳猪全体 ® 需提前一天预订		420
	Per Po	ortion 每份
Crispy roasted pork belly 岭南脆皮烧肉 🐠 🐵		48
Cantonese-style barbecued pork char siew 明炉玫瑰黑豚叉烧/份 🦇 🏵) 🕏	36



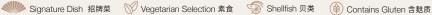


ABALONE, SEA CUCUMBER, BIRD'S NEST, FISH MAW Per Person 每位 Braised premium 10-head South African dried abalone 388 珍藏10头南非干鲍 🕸 🐨 🗵 Braised bird's nest with crab meat in superior broth 98 高汤红烧蟹肉官燕 🕸 🦈 Braised sea cucumber with abalone sauce and scallion 88 葱烧海参85头 ● ● ● Ø Braised fish maw with abalone sauce 98 头手鲍汁扣花胶 🐠 🕸 🦈 Braised fish maw in chicken broth 98 鸡汁焖花胶 🦈





















SIGNATURE DISH



Wok-fried mud crab with black pepper sauce 黑胡椒肉蟹皇 ④ 🐨 🗐	Seasonal Price / 时价
Seared Xisha Island lobster with creamy garlic sauce 风范西沙小青龙 ************************************	Seasonal Price / 时价
Stir-fried Xisha Island lobster with garlic and superior soy sauce 拍蒜头抽焗西沙小青龙 🐠 🗑 🗊 🗓 🖉	Seasonal Price / 时价
Sichuan-style poached tiger grouper with pickled cabbage 川式酸菜煮老虎班 ***** ***** ************************	Seasonal Price / 时价
Steamed marble goby with Hainan yellow chilli sauce 黄椒酱蒸沙巴笋壳鱼 🐠 🕸 🗭	Seasonal Price / 时价
	Per Portion 每份
Crispy prawns with mayonnaise sauce 贵妃明虾球 🏶 🦈 🗐	38
Wok-fried sliced live abalone with Japanese cucumber and XO sauc XO脆瓜炒鲜鲍片 ® 愛 Ø	te 98
Braised crab meat with asparagus 珊瑚蟹肉扒芦笋 శ 🥸 🦈	28
Steamed crab and minced pork 油醋汁蟹蒸手工肉饼 ⑩ 菊	68
Sautéed diced Wagyu beef with Sichuan peppercorn and chilli 煎烹椒麻雪花和牛粒 ● ③	108
Claypot braised beef tendon and short rib 古法萝卜牛筋牛腩煲 ⑧ 🧐	48
Crispy pork with sweet and sour sauce 糖醋香酥肉 🐠 🔞	36
Classic braised eggplant with salted fish and pork 怀旧咸鱼茄子煲	26
Wok-fried silver sprout with salted fish and chilli 拍蒜泰椒咸鱼粒炒锅	₽芽 働 18
	Per Person 每位
Chaoshan-style poached threadfin fish with plum sauce 潮式梅汁煮	六午笋鱼働 24
Seared A5 Miyazaki Wagyu with black pepper sauce 100g 香煎雪花牛	上肉 100克 98



LIVE SEAFOOD

Boston Lobster 波士顿龙虾 Ø

Seasonal Price / 时价

- · Wok-fried with basil and Sichuan peppercorn 金不换头抽焗 🐠
- · Chaoshan-style with pickled vegetable 潮式咸菜煮
- · Wok-baked with garlic and soy sauce 拍蒜头抽豆豉椒圈焗 🚇
- · Poached with white radish 萝卜丝煮

Baby Lobster 小青龙 Ø

Seasonal Price / 时价

- · Creamy garlic sauce 风范汁焗 🚇 🗐
- · Wok-fried with basil and shacha sauce 金不换沙茶酱炒 🚇 🕼
- · Steamed with egg and Shaoxing wine 芙蓉花雕蛋蒸 🚇
- · Wok-baked with garlic and soy sauce 拍蒜头抽豆豉椒圈焗 🐠

Australian Lobster 澳洲龙虾 🛭

Seasonal Price / 时价

An advanced order of one day is required 需提前一天预订

- · Wok-fried with basil and Sichuan peppercorn 金不换头抽焗 🛞
- · Chaoshan-style with pickled vegetable 潮式咸菜煮 🕸
- · Steamed with egg and Shaoxing wine 芙蓉花雕蛋蒸 ⑨
- · Wok-fried with basil and shacha sauce 金不换沙茶酱炒 🕲 🕼
- · Poached with white radish 萝卜丝煮 🕸

Mud Crab 大青蟹

Seasonal Price / 时价

- · Stir-fried with black pepper sauce 黑胡椒炒 🚇 🗐
- · Wok-fried with basil, garlic and yellow bean paste 蒜头金不换豆酱焗 🛞
- · Wok-fried with chilli and garlic, Hong Kong-style 避风塘炒 🛞
- · Steamed with soy sauce 清蒸大青蟹 🚇

Tiger Prawn 虎虾

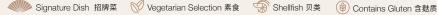
15 Per 100g / 每100克

- · Wok-baked with garlic and soy sauce 拍蒜头抽豆豉椒圈焗 🐠
- · Steamed with vermicelli and garlic 蒜蓉粉丝蒸 🕸

Leopard Grouper 红东星斑 🖉

Seasonal Price / 时价

- · Steamed, Hong Kong-style 港式清蒸 🐠
- · Stewed with preserved radish, Chaoshan-style 潮州菜脯焖 🚇
- · Braised with pickled vegetable and plum sauce, Chaoshan-style 潮州梅汁咸菜煮 🛞
- · Steamed with aged tangerine peel and fermented soybean 陈皮豉蒜酱蒸 🕸
- · Steamed with Hainan yellow chilli sauce 黄椒酱蒸 🐵
- · Braised pickled cabbage, Sichuan-style 四川式酸菜煮 🗐













Tiger Grouper 老虎斑 Ø

Seasonal Price / 时价

- · Steamed, Hong Kong-style 港式清蒸 🐠
- · Stewed with preserved radish, Chaoshan-style 潮州菜脯焖 🕸
- · Braised with pickled vegetable and plum sauce, Chaoshan style 潮州梅汁咸菜煮 🛞
- · Steamed with aged tangerine peel and fermented soybean 陈皮豉蒜酱蒸 🐵
- · Steamed with Hainan yellow chilli sauce 黄椒酱蒸 🐠
- · Braised pickled cabbage, Sichuan-style 四川式酸菜煮 ⑨

Marble Goby 沙巴笋壳鱼 Ø

Seasonal Price / 时价

- · Steamed, Hong Kong-style 港式清蒸 🛞
- · Deep-fried with superior soy sauce 古法油浸 🛞
- · Steamed with Hainan yellow chilli sauce 黄椒酱蒸 🐠

Yellow Croaker 黄花鱼 Ø

- 22 · Braised, Chaoshan-style 潮式豉油水煮 🕸
- 22 · Poached with yellow bean paste, Chaoshan-style 潮式豆酱煮 🗐
- · Steamed with aged tangerine peel and fermented soybean 陈皮豉蒜酱蒸 🛞

Korean Five-head Abalone 5头韩国鲜鲍鱼 Ø

Seasonal Price / 时价

24

- · Steamed with aged tangerine peel 果皮蒸 🕸
- · Steamed with vermicelli and garlic 蒜蓉粉丝蒸 ⑩

Sea Whelk 大响螺 Ø An advanced order of one day is required 需提前一天预订

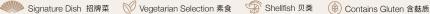
Seasonal Price / 时价

- · Charcoal roasted 炭烧 (*)
- · Blanched with basil and chilli in chicken broth 潮式金不换煮()

Geoduck 象拨蚌 🦇 🖉 An advanced order of one day is required 需提前一天预订

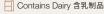
Seasonal Price / 时价

- · Blanched in chicken broth 鸡汤秒灼厚切 🕸
- · Blanched with basil and chilli in chicken broth 潮式金不换煮⑩
- · Geoduck clam soup, Chaoshan-style 头水紫菜冲浪 🛞











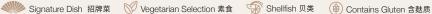




VEGETABLE AND BEANCURD Per Portion 每份 Poached baby spinach with garlic 盐蒜高汤煮菠菜 ⑩ 18 Wok-fried baby kailan in XO sauce XO虾酱炒芥兰仔 🦇 🗐 🦃 22 Blanched baby cabbage with pork lard and tomato 油渣番茄煮包心白菜 ⑨ 18 Wok-fried lily bulb with sweet peas 素炒兰州百合甜豆仁 ⑧ 🌳 18 Braised homemade beancurd with shimeji mushroom and abalone sauce 22 鲍汁蟹味菇烧自制豆腐 💚 🏶 🦈 RICE AND NOODLE Per Portion 每份 Seafood fried rice with foie gras, black truffle and Sakura shrimp 38 黑松露鹅肝樱花虾海鲜炒饭 ⑩ 爭 Braised ee-fu noodle with seafood and oyster sauce 26 蚝汁海皇焖伊面/份 🕸 🦈 Wok-fried rice noodle with beef, preserved radish and shacha sauce 32 潮式沙荼菜脯炒牛肉河粉●泵▲ Boneless crucian carp congee 挑战刀工极限无骨鲫鱼粥 ⑩ 138 Per Person 每位 22 Yang Chun noodle with shrimp roe in chicken broth















一碗阳春面







DIM SUM AND DESSERT



Black and white sesame pastry 黑白芝麻酥 ⑩ 🗐	10 3 pieces / 3件
Black truffle radish puff 黑松露香芹萝卜丝酥 🐠 🖲	12 3 pieces / 3件
Wagyu beef tartlet with onion and black pepper 黑椒洋葱和牛挞 🐠 🖲 🗎	16 3 pieces / 3件
Baked mini cheese egg tart 迷你芝士乳酪蛋挞 ⑩ 🗍	14 3 pieces / 3件
Glutinous black sesame rice dumpling 怀旧擂沙汤丸 🐠 🖲	10 3 pieces / 3件
P	Per Person 每位
Cantonese-style sweet red bean soup with aged tangerine peel 远年陈皮红豆沙 ♥	Per Person 每位 ————————————————————————————————————
Cantonese-style sweet red bean soup with aged tangerine peel	
Cantonese-style sweet red bean soup with aged tangerine peel 远年陈皮红豆沙 ♥	12
Cantonese-style sweet red bean soup with aged tangerine peel 远年陈皮红豆沙 ♥ Chaoshan-style yam paste with gingko nut 潮州福果甜芋泥 □	12







