前 金 太 金 庭 水 和 碧 后 桥 殿 辉 院 白 煌 大 宁 乾 皇 紫 家 寿 清 禁 地 秀 静 城

旷 九 神 红 世 龙 武 墙 奇 壁 楼 宫 观 彩 高 里 罕 御 养 万 花 重 见 性 芬 深 闻



APPETIZER

前 菜

Inspired by Michelin-Starred Chef Wong Wing Keung 源自米其林星级名厨黄永强

> Marinated Chicken with Truffle Jus 松露走地鸡

> > 168

Steamed Chicken with Shallot and Soy Sauce

文华葱油鸡

168

Marinated Jellyfish in Spicy Sauce

川味海蜇头

128

Marinated Abalone in Japanese Sake

清酒鲍鱼

128

Marinated Duck Feet in Wasabi

芥末鸭掌

128

Deep Fried Crispy Pigeon

脆皮乳鸽

128 each / 只

*(V) Suitable for Vegetarian 适合素食者

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APPETIZER

前 菜

Inspired by Michelin-Starred Chef Wong Wing Keung 源自米其林星级名厨黄永强

Marinated Chilled Chicken Roll with Chinese Wine

太白醉鸡卷

88

Marinated Sliced Bitter Melon with

Osmanthus Essence (V)

清爽凉瓜片 (V)

78

Marinated Cucumber with Pomelo Vinegar (V)

柚子黄瓜 (V)

68

Walnuts with Chinese Toon (V)

香椿苗核桃仁 (V)

68

Cantonese Braised Bean Curd (V)

酱烧老豆腐 (V)

68

Deep Fried Golden Tofu (V)

黄金豆腐 (V)

68

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SOUP

汤、羹

Inspired by Michelin-Starred Chef Wong Wing Keung 源自米其林星级名厨黄永强

Puréed Spinach Soup with Supreme Bird's Nest 官燕太史蓉羹 328

Double Boiled Matsutake Soup with Assorted Mushrooms (V) 榆耳黄耳炖松茸 (V) 168

> Hot and Sour Crab Meat Soup with Fish Maw 花胶蟹肉酸辣羹 128

> Supreme Seafood Tofu Soup with Dry Scallop 瑶柱海鲜豆腐羹 128

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LIVE SEAFOOD

游水海鲜

LIVE FISH | 生鲜活鱼

500 - 750 g /克 Market Price 时价

Spotted Grouper 东星斑

> Grouper 石斑鱼

Turbot 多宝鱼

Choice of Preparation 做法

Steamed with Supreme Soy Sauce / Black Bean Sauce / Minced Garlic and Chili 清蒸 / 豉汁蒸 / 蒜蓉香辣蒸

Braised with Black Bean Sauce and Bitter Melon 凉瓜豉汁闷 +68

Braised with Eggplant and Chili

茄子香辣闷

+68

LIVE SEAFOOD

游水海鲜

LIVE LOBSTER | 生鲜龙虾

Baby Lobster 龙虾仔 350 - 400 g / 克 688 each / 只

Boston Lobster 波士顿龙虾 450 - 500 g / 克 598 each / 只

Choice of Preparation 做法

Steamed with Minced Garlic / Wok Fried with Garlic and Spiced Salt 蒜蓉蒸 / 蒜香椒盐

Baked with Supreme Sauce / Baked with Cheese and Butter 上汤焗 / 芝士牛油焗

Add Teriyaki Noodle / 加伊面底
+68

> LIVE PRAWNS | 生鲜活虾 Minimum 250 g/克以上

Market Price 时价

Choice of Preparation 做法

Poached / Steamed with Vermicelli and Minced Garlic 白灼 / 开边蒜蓉粉丝蒸

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LIVE SEAFOOD

游水海鲜

ABALONE | 生鲜鲍鱼 3 - 4 heads / 头 168 each / 只

Choice of Preparation 做法

Steamed with Vermicelli and Minced Garlic 蒜蓉粉丝蒸

Steamed with Dried Tangerine Peel and Ginger 陈皮姜丝蒸

> Wok Fried Sliced Abalone with Ham 金华古法炒鲍片

> > **CONCH | 生鲜海螺** 128 each /只

Choice of Preparation 做法

Chilled Sliced Conch with Shallot 葱油凉拌

Chilled Sliced Conch with Szechuan Spicy Sauce 川味凉拌

SEAFOOD

海鲜

Inspired by Michelin-Starred Chef Wong Wing Keung 源自米其林星级名厨黄永强

Steamed Braised White Eel with Pumpkin in Black Bean Sauce 豉味南瓜焖白鳝 298

> Braised Abalone and Chicken in Casserole, with Dried Shrimp and Chili 文华鲍鱼煲 298

Cantonese Yellow Curry Shrimps with Fresh Pineapple 黄咖喱虾球 258

> Szechuan Sautéed Shrimps with Broccoli 碧绿川汁虾球 258

Cantonese Vermicelli with Seafood 酱爆海皇粉丝煲 188 SEAFOOD

海鲜

Inspired by Michelin-Starred Chef Wong Wing Keung 源自米其林星级名厨黄永强

Supreme Abalone Soup with Fish Maw,
Dried Scallop, Assorted Mushrooms and Sea Cucumber

紫膳山珍海味

588 Per person 每位

24 hours in advance 须 24 小时预订

Wok Fried Tiger Prawn with Green Pepper and Lily Bulb

麻椒百合大虾

188 Per person 每位

Wok Fried Tiger Prawn in Sweet and Sour Sauce 干烧凤尾虾

188 Per person 每位

Baked Crab Shell Stuffed with Crab Meat and Pomelo 柚子汁焗酿蟹盖 168 Per person 每位

PORK & POULTRY

猪肉及禽肉

Inspired by Michelin-Starred Chef Wong Wing Keung 源自米其林星级名厨黄永强

Braised Pork's Trotter with Sliced Abalone 鲍鱼焖猪手 388

Deep Fried Pork Belly with Tai O Shrimp Paste 大澳虾酱脆炸五花腩件 188

Sweet and Sour Pork with Fresh Pineapple 菠萝咕噜肉 188

The Mandarin Wok Fried Chicken with Basil and Rice Wine 文华三杯鸡 188

> Szechuan Deep Fried Spicy Chicken 川味炸香鸡 168

> Braised Eggplant with Minced Pork 肉末干烧茄子 128

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BEEF

牛肉

Inspired by Michelin-Starred Chef Wong Wing Keung 源自米其林星级名厨黄永强

Braised Beef Rib with Sesame and Onion in Beef Jus 酱烧牛肋骨 188/568 Per person 每位 / Standard portion 每例

Spicy Wagyu M4 Beef Cubes with Szechuan Pepper 椒麻爆炒和牛粒 428

Braised Beef Brisket with Radish and Fish Maw 花胶萝卜烩牛腩 298

Wok Fried Wagyu Beef with Basil and Rice Wine 金香罗勒和牛片 298

VEGETABLE

蔬菜

Inspired by Michelin-Starred Chef Wong Wing Keung 源自米其林星级名厨黄永强

Poached Ice Plant with Bamboo Fungus and Fish Maw 浓汤竹笙鱼肚浸冰菜

238

Steamed Winter Melon with Carrot Paste and Egg White 珊瑚白玉球

188

Braised Seasonal Vegetable with Dried Scallops 瑶柱金菇扒菜苗

188

Stir Fried Kale with Minced Pork and Dried Shrimp in Belacan Paste 马拉盏碎芥兰煲

168

Braised Spinach with Bamboo Fungus (V) 竹笙烩菠菜 (V)

168

SEASONAL VEGETABLE | 时令蔬菜 98

Choice of Preparation 做法

Plain Sautéed / Poached / Sautéed with Garlic Sautéed with Fermented Bean Curd / Sautéed with Chili 清炒 / 白灼 / 蒜茸 / 腐乳 / 炝炒

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RICE, NOODLES & CONGEE

米饭、面食及粥

Inspired by Michelin-Starred Chef Wong Wing Keung 源自米其林星级名厨黄永强

Braised Rice with Abalone, Diced Chicken and Mixed Vegetables 鲍鱼野菌鸡粒烩饭

258

Fried Rice with Egg White and Black Truffle 蛋白黑松露炒饭 188

Hainanese Chicken Rice with Superior Chicken Soup 海南鸡饭 168

Stir Fried Rice Noodles with Australian Wagyu Beef 干炒和牛河粉 168

> Fried Noodles with Squid 花枝豉油皇炒面 168

Seafood and Grouper Fish Congee 海鲜鱼片粥 128

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DESSERT

甜品

Inspired by Michelin-Starred Chef Wong Wing Keung 源自米其林星级名厨黄永强

Red Bean Paste with Basil Seed (V) 兰香子红豆雪葩 (V) 68

Chilled Mango Cream with Sago and Pomelo (v) 杨枝金露 (v) 48

> Mango Purple Sticky Rice (V) 香芒紫糯米 (V) 48

Chilled Ginger Milk Custard (v) 姜汁奶冻 (v) 48

Blueberry Snow Skin Dumplings (V) 蓝莓雪娘果 (V) 68