

## Signature 廚師精選

-  Braised pork trotter with red date and yellow bean  
紅棗黃豆炆豬手 HK\$168
-  Braised pork rib flavoured with sweet plum  
話梅醬烤鮮排骨 HK\$152
-  Wok-fried French string bean with minced pork  
and preserved black olive  
欖菜肉碎法國長豆 HK\$138
-  Casserole of crab meat and rice vermicelli with XO sauce  
XO醬生拆蟹肉粉絲煲 HK\$158
-  Braised beef short rib with barbecued sauce  
燒汁野菌牛仔骨 HK\$168
-  Wok-fried chicken with black bean and shallot  
窩燒干蔥豆豉雞煲 HK\$168
-  Scrambled eggs with shrimp and fresh tomato  
鮮茄粒滑蛋蝦球 HK\$188
-  Stewed pork belly with preserved vegetable  
客家梅菜扣肉 HK\$148
-  Casserole of spicy eggplant with salty fish, minced pork  
and enoki mushroom  
魚香金菇肉碎茄子煲 HK\$148

 Chef recommendation 廚師推介

 Vegetarian dish 素食菜式

 Spicy 辛辣

Please inform your server of any food related allergies as your well-being  
and comfort are our greatest concern.

如閣下對任何食物有過敏反應，請通知服務員作出安排。

## APPETIZER

### 特色小食

A choice of two (Barbecued pork, pork ear, beef shank, smoked pork trotter or bean curd sheet roll with vegetables) HK\$148

明爐燒味雙拼 (叉燒、豬耳、牛腩、燻蹄、素鵝)

 Barbecued pork with osmanthus and honey HK\$128

桂花蜜汁鐵板叉燒

Marinated beef shank with five spices HK\$108

五香牛腩

 Deep-fried bean curd with spicy salt HK\$88

八味豆腐

 Marinated black fungus with Sichuan chili sauce HK\$78

川味涼拌珍珠耳

 Deep-fried bean curd sheet roll with vegetables HK\$88

蓬菜素鵝

## SOUP

### 湯羹

 Double-boiled soup per pot 例窩 HK\$178

爐火豐料燉湯

Grouper bone, bean curd and seasonal vegetable soup per pot 例窩 HK\$145

斑骨時菜豆腐湯

 Braised conpoy, fish maw and shredded chicken soup per pot 例窩 HK\$288

瑤柱花膠雞絲海皇羹

per person 每位 HK\$82

Sweet corn soup with crab meat

per pot 例窩 HK\$138

粟米芙蓉蟹肉羹

per person 每位 HK\$48

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## SEAFOOD

### 海鮮

-  Sautéed scallop with scallion flavoured by porcini sauce HK\$268  
京蔥牛肝菌醬炒玉帶
- Sautéed prawn with herb and mayonnaise dressing HK\$188  
香草醬沙律明蝦球
- Deep-fried fresh grouper fillet with sweet and sour sauce HK\$238  
五柳甜酸鮮斑塊
- Sautéed fresh grouper fillet with seasonal vegetable HK\$258  
翡翠炒鮮斑球
-  Braised fresh grouper head and flank HK\$238  
生炆鮮斑頭腩
-  Steamed fresh grouper head and flank HK\$238  
with Chinese yam and black fungus  
鮮淮山珍珠耳蒸斑頭腩
-  Pan-fried king prawn with tomato, butter and garlic sauce HK\$238  
蒜香牛油茄汁煎焗虎蝦

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## BEEF & PORK

### 牛及豬

-  Fried pork rib with preserved olive in sweet plum sauce HK\$148  
冰梅欖角一字排
- Wok-fried Angus beef flat iron with mushroom HK\$188  
in black pepper sauce  
 黑胡椒杏鮑菇炒牛肩胛
- Pan-fried beef fillet with sweet sauce HK\$188  
中式煎牛仔柳
-  Sautéed Iberico pork with green pepper HK\$148  
and bean sprouts in XO sauce  
 XO 醬尖椒銀芽炒黑豚肉
- Deep-fried pork rib with aged black vinegar HK\$138  
 黑陳醋鎮江骨
-  Sweet and sour Kurobuta pork with fresh pineapple HK\$118  
鮮鳳梨咕嚕黑豚肉
- Steamed pork patty with dried squid and mandarin peel HK\$138  
陳皮土魷蒸肉餅

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## POULTRY

### 家禽

- Smoked duck with tea leaves  
煙燻樟茶鴨  
Whole 原隻 HK\$288  
Half 半隻 HK\$148
-  Simmered chicken with dragon well tea leaves  
龍井茶皇雞  
Whole 原隻 HK\$268  
Half 半隻 HK\$148
- Deep-fried chicken  
脆皮炸子雞  
Whole 原隻 HK\$268  
Half 半隻 HK\$148
-  Baked fresh chicken with rock salt  
(one day advanced order required)  
古法鹽香鮮黃油雞 (需一天前預訂)  
Whole 原隻 HK\$468
-  Marinated chicken with shallot and zedoary  
(one day advanced order required)  
沙薑紅蔥頭鮮霸皇雞 (需一天前預訂)  
Whole 原隻 HK\$468
-  Steamed egg white with crab meat  
生拆蟹肉芙蓉蒸蛋白  
HK\$148
- Pan-fried egg patty with bitter melon,  
minced pork and preserved vegetable  
涼瓜菜甫肉碎煎蛋角  
HK\$108
- Steamed egg with minced pork and pork floss  
閩南鴛鴦肉碎蒸水蛋  
HK\$98

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## VEGETABLE 蔬菜

- Wok-fried mustard green and Yunnan ham with ginger juice      HK\$108  
雲腿薑汁炒水東芥菜
-  Braised assorted vegetables and      HK\$98  
fungus with preserved red bean paste  
洪七公粗齋煲
-  Casserole of mixed vegetable in soup      HK\$108  
家常田園雜菜煲
- Braised Chinese mushroom with bean curd and shrimp roe      HK\$108  
紅燒花菇蝦籽豆腐
-  Simmered baby cabbage with bean curd sheet and wolfberry      HK\$118  
In almond sauce  
杏汁杞子鮮枝竹浸學斗
-  Braised bean curd with pickled vegetable      HK\$108  
家常雪菜豆腐
-  Steamed eggplant with preserved vegetable and enoki mushroom      HK\$108  
in garlic sauce  
蒜香金菇梅菜蒸茄子
-  Sautéed seasonal vegetables      HK\$88  
清炒時蔬

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## DESSERT 甜品

Sweet red bean cream with mandarin peel 陳皮紅豆沙	per pot 例窩	HK\$138
Sweetened almond cream with egg white 滋潤蛋白杏仁茶	per pot 例窩	HK\$128
Fresh fruit platter 鮮果拼盆	per plate 每碟	HK\$88
Chilled coconut pudding with red bean 椰汁紅豆糕		HK\$45
 Chilled mango pudding 香芒布甸		HK\$48
Steamed longevity bun 蟠桃壽包	per piece 每個	HK\$15

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## SEAFOOD HANDLING CHARGE

### 自來海鮮加工費

Oyster 生蠔	big bucket 大桶 small bucket 小桶	HK\$75 HK\$55
Fresh abalone (with abalone sauce) 鮮鮑魚 (鮑汁扣)	per piece 每隻	HK\$55
Mini geoduck, short necked clam and scallop 小象拔蚌、貴妃蚌或扇貝	per piece 每隻	HK\$14
Shell and whelk 蜆和螺	per tael 每兩	HK\$6
Fish, prawn, crab, lobster, abalone, geoduck and other seafood 魚、蝦、蟹、龍蝦、鮑魚、象拔蚌及其它海鮮		
Three courses 三食	per tael 每兩	HK\$10
Two courses 二食	per tael 每兩	HK\$10
One course 一食	per tael 每兩	HK\$9

### OTHER CHARGES 其他收費

Corkage charge for liquor and spirits 烈酒開瓶費	per bottle 每瓶	HK\$200
Corkage charge for wine 紅及白酒開瓶費	per bottle 每瓶	HK\$80
 XO chili sauce XO 醬	per small plate 每碟	HK\$30
Chili 指天椒	per small plate 每碟	HK\$30
Steamed rice / Congee 白飯或白粥	per bowl 每碗	HK\$14
Tea 茗茶	per person 每位	HK\$13

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