

## 頭盤小食

## Appetisers

頭抽醬瓜皮 

Marinated Watermelon Skin with Soy-Vinegar Sauce \$78

香蔥拌海蜇

Jellyfish with Spring Onions \$98

鳳城鯪魚球

Deep-fried Grass Carp Balls with Preserved Clam Sauce \$98

酥炸白飯魚

Deep-fried White Bait \$108

鮮明蝦窩貼

Deep-fried Shrimp Toast \$288

## 燒味

## Barbecued Specialties

蜜汁西班牙黑豚叉燒

Honey-glazed Barbecued Iberico Pork \$368

脆皮燒腩肉

Roasted Pork Belly with Crispy Crust \$218

玫瑰豉油雞

(半隻/隻)

Chicken Marinated in Soy Sauce  
(Half/Whole) \$238/ \$476

## 湯 / 羹

## Soup

<b>黑松露菌燉螺頭湯</b>  (每位)	Double-boiled Sea Conch Soup and Black Truffle (per person)	\$178
<b>花膠菜膽燉北菇</b> (每位)	Double-boiled Fish Maw Soup with Chinese Mushrooms and Cabbage (per person)	\$198
<b>紅燒竹筍三絲羹</b> (每位)	Shredded Vegetable and Fungus Soup with Mung Bean Vermicelli (per person)	\$108
<b>菠菜茸海鮮羹</b> (每位)	Spinach Purée with Assorted Seafood (per person)	\$128
<b>四川酸辣羹</b> (每位)	Hot and Sour Soup (per person)	\$128
<b>南瓜茸海鮮羹</b> (每位)	Braised Pumpkin Broth with Assorted Seafood (per person)	\$128
<b>鮮蟹肉粟米羹</b> (每位)	Braised Sweet Corn Soup with Crab Meat (per person)	\$148

## 燕窩

## Bird's Nest

紅燒腿茸官燕  
(每位)

Braised Imperial Bird's Nest with Shredded Yunnan Ham \$638  
(per person)

高湯燉官燕  
(每位)

Double-boiled Imperial Bird's Nest in Supreme Broth \$638  
(per person)

雞茸燴燕窩羹  
(每位)

Braised Bird's Nest with Minced Chicken Broth \$388  
(per person)

## 海味/鮑魚

## Dried Seafood and Abalone

鮑汁原條百花釀遼參  
(每位)

Braised Sea Cucumber Filled with Shrimp Mousse \$288  
(per person)

京蔥醬燒遼參

Wok-fried Sea Cucumber with Leeks \$680

壕皇花膠伴北菇  
(每位)

Braised Fish Maw with Black Mushrooms \$488  
(per person)

原隻五頭南非鮑魚  
扣花菇  
(每位)

Braised Whole South African Abalone with Mushrooms \$298  
in Oyster Sauce (5 heads per catty)  
(per person)

南非鮑魚蒸豆腐

Braised South African Abalone with Bean Curd \$398

鮑魚一品煲

Braised Sliced Abalone with Sea Cucumber,  
Fish Maw and Black Mushrooms in a Casserole \$1,128

## 生猛海鮮

## Seafood

<b>東星斑</b> (每兩) 可供清蒸 古法蒸 豉汁蒸 紅炆	Spotted Garoupa (per tael, 37.5 gm) Steamed Steamed with Shredded Pork and Mushrooms Steamed with Black Bean Sauce Braised with Shredded Pork, Bean Curd and Vegetables	\$108
<b>龍皇白玉卷</b>  (每位)	Steamed Garoupa Roll with Yunnan Ham (per person)	\$268
<b>香酥釀蟹蓋</b> (每位)	Golden-fried Crab Meat and Onions in a Crab Shell (per person)	\$288
<b>百花炸釀蟹拑</b> (每位)	Deep-fried Crab Claw Coated with Shrimp Mousse (per person)	\$128
<b>涼瓜枝竹星斑腩煲</b>	Braised Spotted Garoupa Belly with Bitter Melon and Bean Curd Sheet	\$418
<b>沙窩煎封銀雪魚</b> 	Pan-fried Cod Fish Fillet with Soy and Honey Sauce in a Casserole	\$398
<b>雪裏紅毛豆星斑球</b>	Wok-fried Spotted Garoupa Fillet with Vegetables and Green Soy Beans	\$688
<b>三蔥東星斑球煲</b>	Braised Spotted Garoupa Fillet with Assorted Onions in a Casserole	\$688
<b>鴛鴦蝦球</b>  (每位)	Fried Prawns with Wasabi and Black Sesame Sauce (per person)	\$108
<b>沙窩粉絲大花蝦碌</b>	Wok-fried Prawns with Fine Vermicelli in a Casserole	\$398
<b>蜜餞人參玉帶子</b>	Pan-fried Scallops with Ginseng and Honey Sauce	\$368

## 海景軒片皮鴨

請於 24 小時前預訂

由名師巧製的北京鴨經片皮後，其鴨身亦可成為美味佳餚。請選擇以下其中一種做法，成為另一佳餚。

## Roasted Peking Duck

\$720

Please order 24 hours in advance

With Crispy Skin and Meat, the Peking Duck is carved table-side and Served with Pancakes and a selection of condiments. A second course can be ordered from the selection below:

### 二度製作

### Selection of second course

\$120

### 銀芽炒鴨絲

Sautéed Shredded Duck with Bean Sprouts and Chives

### 翠盞烤鴨崧

Stir-fried Minced Duck Served with Lettuce

### 薑蔥炆鴨件

Braised Duck with Ginger and Spring Onions

### 香酥火鴨方

Deep-fried Duck Toast

### 鴨肉蒜香蒸飯

Steamed Duck Rice with Garlic

### 鴨崧荷葉飯

Fried Rice with Duck Steamed in a Lotus Leaf

### 鴨絲芙蓉煎米粉

Fried Vermicelli with Duck and Egg White

### 魚湯鴨崧稻庭麵

Inaniwa Udon with Duck in Fish Broth

## 家禽

## Poultry

當紅脆皮雞 (半隻/隻)	Crispy Roasted Chicken (Half/ Whole)	\$238 / \$476
十五頭鮑魚雞煲	Braised Chicken with Whole Abalone	\$388
百花火鴨方	Golden-fried Duck Toast	\$238

## 肉類

## Pork, Beef and Lamb

水晶牛肋肉  (每位)	Crystal Pear Filled with Braised Beef Brisket (per person)	\$128
黑白蒜煎安格斯牛肉	Pan-fried Diced Angus Beef Tenderloin with Black and Fresh Garlics	\$358
桂花葡提牛柳粒	Sautéed Diced Beef Tenderloin with Lingzhi Mushrooms and Osmanthus-flavoured Raisins	\$358
馬蘭頭松茸蒸肉餅	Steamed Minced Pork with Matsutake Mushrooms and Vegetables	\$238
鳳梨咕嚕西班牙 紅豚肉	Sweet and Sour Spanish Duroc Pork with Pineapple and Bell Peppers	\$288
蜜梅京燒骨 	Deep-fried Pork Spare Ribs with Honey Plum Sesame Sauce	\$288

菜式含有豬肉成份。以上價目均以港元計算，需另收加一服務費  
Dishes might contain Pork. All prices are in Hong Kong dollars and are subject to 10% service charge

## 時蔬/豆腐

## Vegetables and Bean curd

陳醋素脆鱈	Deep-fried Sliced Black Mushrooms with Vinegar	\$188
三色津白	Simmered Tianjin Cabbage with Mushrooms and Carrots and Kale	\$198
紅燒竹筍豆腐	Braised Bean Curd with Bamboo Piths in Oyster Sauce	\$228
竹筍五秀蔬	Sautéed Lily Bulbs, Gingko Nuts and Shanghai Cabbage	\$198

## 麵 / 飯

## Noodles and Rice

雪菜鮮蟹肉炆鴛鴦米	Braised Vermicelli with Crab Meat and Preserved Vegetables	\$248
鮑絲金菇撈菠菜麵	Spinach Noodles tossed with Shredded Abalone and Enoki Mushrooms	\$248
龍皇珊瑚煎米粉	Fried Vermicelli with Braised Seafood and Egg White	\$268
葡汁牛油果海鮮焗飯	Baked Seafood and Avocado Fried Rice with Portuguese Sauce	\$268
頭抽和牛炒飯	Fried Rice with Australian Wagyu Beef, Egg and Supreme Soy Sauce	\$288
鮑粒鱈魚雞粒飯	Fried Rice with Braised Diced Abalone, Octopus and Chicken in Abalone Sauce	\$298
魚湯本菇稻庭麵	Inaniwa Udon with Mushrooms in Fish Broth	\$268
飄香荷葉飯	Fried Rice with Chicken and Mushrooms steamed in a Lotus Leaf	\$248
粟米齋粥 (每位)	Congee with Sweet Corn (per person)	\$58
絲苗白飯 / 明火白粥 (每位)	Steamed Rice / Plain Congee (per person)	\$28

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