

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

五糧液桂花蜂蜜叉燒 

Barbecued Pork with Wuliangye and Osmanthus Honey Sauce \$228

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

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

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