

**明爐燒味◆CHINESE BARBECUE**

明爐燒鵝 Roast Goose	\$248 ( )
👍 生浸豉油雞 (半隻) Marinated Chicken with Soy Sauce (half)	\$228 ( )
脆皮燒腩仔 Crispy Roast Pork Belly	\$198 ( )
👍 蜜味叉燒 Honey-glazed Char Siu	\$198 ( )
滷水豆腐拼滷水蛋 Marinated Tofu and Egg	\$98 ( )

**冷盤◆COLD DISH**

👍 涼拌萵筍蘿蔔鮑魚絲 Chilled Sliced Celtuce, Turnip and Abalone	\$98 ( )
酸辣鳳爪 Marinated Chicken Feet in Hot and Sour Sauce	\$98 ( )
金醬豬手粒 Diced Pork Knuckle with Spicy Garlic Sauce	\$98 ( )
香麻海蜇 Chilled Jellyfish with Sesame Oil	\$98 ( )
👍 胡麻鮮淮山 Chinese Yam with Sesame Sauce	\$98 ( )
👍 五香素鴨 Marinated Vegetarian Duck in Soy Sauce	\$98 ( )

**湯◆SOUP**

是日精選老火湯 Soup of the Day	\$188 ( ) \$58 ( )
	窩 per casserole 位 per person

👍 廚師推介 Chef's Recommendation

🍃 素菜 Vegetarian Dish

**蒸點心◆STEAMED DIM SUM**

👍 蟹籽燒賣 Siu Mai with Crab Roe	\$88 ( )
筍尖明蝦餃 Shrimp Dumplings with Bamboo Shoots	\$88 ( )
👍 蟹鉗菠菜餃 Crab Claw and Spinach Dumplings	\$88 ( )
時菜牛肉球 Beef Balls with Seasonal Vegetables	\$88 ( )
鮮肉小籠包 Xiao Long Baos	\$88 ( )
豉汁蒸鳳爪排骨 Chicken Feet and Spare Ribs with Black Bean Sauce	\$78 ( )
蠔皇叉燒包 Char Siu Bao	\$78 ( )
👍 上海素菜包 Shanghai Style Vegetarian Bun	\$78 ( )
👍 蒸大根蘿蔔糕 Steamed Japanese Daikon Pudding	\$78 ( )

**特色小食◆APPETISERS**

黃金墨魚餅 Crispy Cuttlefish Cakes	\$108 ( )
👍 蒜香牛柳粒 Stir-fried Diced Beef Tenderloin with Garlic	\$108 ( )
椒鹽九肚魚 Crispy Bombay Duck with Spicy Salt	\$108 ( )
👍 香脆惹味魷魚鬚 Crispy Squid Tentacles with Spicy Salt	\$98 ( )
懷舊蝦多士 Crispy Shrimp Toast	\$88 ( )

**香滑腸粉◆RICE FLOUR ROLLS**

👍 X.O.醬炒蝦米蔥花腸 Pan-fried Crispy Shrimp and Scallion Rice Flour Rolls with X.O. Sauce	\$98 ( )
竹炭鮮蝦米網腸 Crispy Shrimp Rice Flour Roll Wrapped with Rice Paper, Charcoal Style	\$98 ( )
👍 薑蔥鱈魚 Cod Fish with Ginger and Scallion	\$98 ( )
鮮蝦 Shrimps	\$98 ( )
陳皮免治牛肉 Minced Beef with Aged Tangerine Peel	\$78 ( )
叉燒 Char Siu	\$78 ( )

**煎炸點心◆FRIED DIM SUM**

👍 香茜鮮蝦腐皮卷 Pan-fried Bean Curd Sheet with Coriander and Shrimp	\$88 ( )
蘿蔔絲酥 Turnip Puff Pastries	\$88 ( )
👍 咖喱芋角 Fried Taro Dumpling with Curry	\$88 ( )
紫薯咸水角 Crispy Purple Yam Glutinous Rice Dumplings with Shrimp and Pork	\$88 ( )

**飯麵◆RICE AND NOODLES**

👍 攪菜攪仁肉鬆炒紅白米 Fried Red and White Rice with Minced Pork, Preserved Olives and Nuts	\$188 ( )
鹹魚雞粒炒飯 Fried Rice with Salted Fish and Diced Chicken	\$188 ( )
👍 廈門炒米 Xiamen Style Fried Rice Noodles	\$188 ( )
豉椒排骨河 Fried Ho Fan with Spare Rib in Black Bean Sauce	\$188 ( )
👍 潮州雙面黃 Chiu Chow Style Crispy Noodles	\$168 ( )
生滾粥 Cantonese Congee (魚 / 牛 / 雞 / 墨魚丸) (Fish / Beef / Chicken / Cuttlefish Balls)	\$78 ( )

**甜點◆DESSERT**

滑嘟嘟豆腐花 Silky Smooth Tofu Pudding	\$98 ( )
👍 流沙奶皇包 Steamed Egg Custard Bun	\$78 ( )
香滑芝麻卷 Sweetened Black Sesame Rolls	\$68 ( )
懷舊馬拉糕 Steamed Sponge Cake	\$68 ( )
👍 香滑十勝紅豆糕 Coconut Milk Red Bean Pudding	\$68 ( )
綠茶小米糕 Matcha Millet Cake Medley	\$68 ( )
香芒凍布甸 Chilled Fresh Mango Pudding	\$68 ( )
👍 楊枝甘露 Sago Delight with Pomelo and Mango	\$68 ( )
薑茶湯圓 Glutinous Rice Dumplings in Ginger Soup	\$68 ( )
生磨合桃露 Sweetened Walnut Paste	\$68 ( )
蛋白杏仁茶 Almond Cream with Egg White	\$68 ( )
陳皮紅豆沙 Sweetened Red Bean Soup with Aged Tangerine Peel	\$68 ( )
👍 酥皮蛋撻仔 Baked Mini Egg Custard Tarts	\$68 ( )

另收加一服務費 Subject to 10% Service Charge

 如閣下對任何食物過敏，請告知服務員，本餐廳將會盡力配合。  
If you have any food allergies, please let our restaurant staff know and we will do our best to accommodate.