**Barbecue Platters**

- 香名鴨水拼盤
  - Marinated Meat Platter
  - $308
- 明燻燒鵝
  - Roasted Goose
  - $208
- 脆皮燒臘仔
  - Crispy Roasted Pork Belly
  - $178
- 蜜味叉燒
  - Honey-glazed Barbecue Pork
  - $178
- 玫瑰油雞
  - Marinated Chicken with Soy Sauce
  - $178
- 化皮乳豬
  - Roasted Suckling Pig
  - (please give 24 hours notice)
  - $488

**Appetisers**

- 海蜇煥蹄
  - Jelly Fish and Marinated Boneless Pork Knuckle
  - $98
- 五香牛腱
  - Spicy Beef Shank
  - $98
- 滷心皮蛋酸薑
  - Century Eggs with Preserved Ginger
  - $88
- 胡麻觔逢山
  - Chinese Yam with Sesame Sauce
  - $88
- 和風脆豆腐
  - Japanese Style Crispy Tofu
  - $88
- 水晶香肉
  - Salted Pork in Jelly
  - $88
- 四喜烤鵝
  - Roasted Wheat Gluten
  - $88
- 五香素鴨
  - Spicy Marinated Duck in Soy Sauce
  - $88
**Bird's Nest**

- 鲜蟹肉烩官燕  
  Braised Superior Bird’s Nest Soup with Crabmeat  
  $508  

- 雞茸烩官燕  
  Braised Superior Bird’s Nest Soup with Minced Chicken  
  $508  

- 芙蓉竹笙烩窝  
  Steamed Superior Bird's Nest Soup with Bamboo Pith and Egg-white  
  $198  

- 海皇烩窝  
  Bird’s Nest Soup with Seafood  
  $138  

- 鸳鸯芙蓉窝  
  Braised Superior Bird’s Nest with Egg and Egg White  
  $398  

- 蟹肉燕窝扒菜胆  
  Braised Superior Bird’s Nest with Crabmeat and Vegetable  
  $388  

---

**Soup**

- 姬松茸螺  
  Double-boiled Fish Maw and Sea Conch Soup with Blaze Mushroom  
  $128  

- 杏汁猪肺汤  
  Pork Lung Soup with Chinese Almond Juice  
  $108  

- 南北杏蜜枣  
  Watercress Soup with Candied Date, Sweet and Bitter Almond (vegan)  
  $108  

- 鲍参翅翅羹  
  Vegetarian Shark Fin Soup with Abalone and Sea Cucumber  
  $108  

- 海鲜酸辣汤  
  Hot & Sour Soup with Seafood  
  $98  

- 蟹肉冬茸羹  
  Winter Melon Soup with Crabmeat  
  $88  

- 竹笙海皇豆腐羹  
  Bamboo Pith in Seafood Soup with Bean Curd  
  $88  

- 栗米鱼肚羹  
  Sweetcorn Soup with Fish Maw  
  $88  

- 菇菇嫩菜胆  
  Black Mushroom Soup with Cabbage (vegan)  
  $88  

- 栗米冬茸羹  
  Sweetcorn Soup with Winter Melon (vegan)  
  $78
<table>
<thead>
<tr>
<th>菜单</th>
<th>价格</th>
</tr>
</thead>
<tbody>
<tr>
<td>原隻吉品禾麻鲍 (需提前预订)</td>
<td>每隻 each</td>
</tr>
<tr>
<td>(十一頭 13 heads)</td>
<td>$5,688</td>
</tr>
<tr>
<td>(十五頭 15 heads)</td>
<td>$4,188</td>
</tr>
<tr>
<td>(二十頭 20 heads)</td>
<td>$2,288</td>
</tr>
<tr>
<td>(二十八頭 28 heads)</td>
<td>$1,088</td>
</tr>
<tr>
<td>(三十頭 30 heads)</td>
<td>$888</td>
</tr>
<tr>
<td>蠟皇原隻三頭湯鲍伴鹅脷</td>
<td>每值 per person</td>
</tr>
<tr>
<td>Braised Whole Three-Head-Abalone with Goose Web</td>
<td>$628</td>
</tr>
<tr>
<td>五品增逸参</td>
<td></td>
</tr>
<tr>
<td>Braised Sea Cucumber with Five Treasures</td>
<td>$298</td>
</tr>
<tr>
<td>鲍汁鹅脷扣逸参</td>
<td></td>
</tr>
<tr>
<td>Kantō Sea Cucumber with Goose Web in Abalone Sauce</td>
<td>$298</td>
</tr>
<tr>
<td>蠟皇原隻四頭湯鲍伴鲜茸</td>
<td></td>
</tr>
<tr>
<td>Braised Whole Four-Head-Abalone with Mushrooms</td>
<td>$268</td>
</tr>
<tr>
<td>原件花胶扒 (需提前预订)</td>
<td>每隻 each</td>
</tr>
<tr>
<td>Whole Fish Maw Jelly (Please order in advance)</td>
<td>$1,088</td>
</tr>
<tr>
<td>鮸汁花胶北菇鹅脷煲</td>
<td>每煲 per casserole</td>
</tr>
<tr>
<td>Braised Fish Maw and Black Mushroom with Goose Web in Abalone Sauce</td>
<td>$488</td>
</tr>
<tr>
<td>窝烧海参煲</td>
<td></td>
</tr>
<tr>
<td>Braised Sea Cucumber Casserole</td>
<td>$398</td>
</tr>
</tbody>
</table>
Seafood

Mud Crab

Spotted Garoupa

Melon Seed Garoupa

Fresh Lobster

Coral Crab

Pan-fried Virgin Crabs

Crab Stew Pot with Pepper

Crab Stew Pot with Ginger, Scallion and Vermicelli

Wok-fried Sliced Cod

Prawn Cutlets with Fruit Salad and Passion Fruit

Braised Giant Garoupa Fillet with Supreme Soy Sauce

Steamed Shrimp Ball with Egg White

Baked Stuffed Crab Shell with Parma Ham

Crispy Stuffed Crab Claw

每隻 each

每煲 per casserole

每碟 per plate

時價 seasonal price

$328

$428

$428

$298

$298

$298

$108

$98
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Half Price</th>
<th>Whole Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>招牌八寶扣大鴨</td>
<td>Braised Duck with Eight Treasures</td>
<td></td>
<td>$688</td>
</tr>
<tr>
<td>北京片皮鴨</td>
<td>Peking Duck with Traditional Condiments (Two-course)</td>
<td></td>
<td>$628</td>
</tr>
<tr>
<td>金華玉樹雞</td>
<td>Steamed Boneless Chicken with Vegetables &amp; Jinhua Ham</td>
<td>$268</td>
<td>$498</td>
</tr>
<tr>
<td>瑤柱上湯菜膽雞</td>
<td>Steamed Chicken with Garden Greens and Conpoy</td>
<td>$228</td>
<td>$418</td>
</tr>
<tr>
<td>明園脆皮雞</td>
<td>Ming Yuen Signature Crispy Chicken</td>
<td>$228</td>
<td>$418</td>
</tr>
<tr>
<td>香酥撈茶鴨</td>
<td>Crispy Smoked Duck</td>
<td>$168</td>
<td>$288</td>
</tr>
<tr>
<td>生菜包乳鴿</td>
<td>Sautéed Minced Pigeon with Lettuce Leaf</td>
<td></td>
<td>$188</td>
</tr>
<tr>
<td>炒鵝肝乳鴿</td>
<td>Crispy Baby Pigeon</td>
<td></td>
<td>$78</td>
</tr>
<tr>
<td>鮑魚黑蒜滑雞煲</td>
<td>Chicken Casserole with Abalone and Black Garlic</td>
<td></td>
<td>$288</td>
</tr>
<tr>
<td>沙薑紅贊雞煲</td>
<td>Chicken Casserole with Galangal Marinated Chicken</td>
<td>$188</td>
<td></td>
</tr>
<tr>
<td>Item</td>
<td>Description</td>
<td>Price</td>
<td></td>
</tr>
<tr>
<td>-------------------------------------------</td>
<td>------------------------------------------------------------------------------</td>
<td>---------</td>
<td></td>
</tr>
<tr>
<td>X.O. 豬京葱爆牛柳条</td>
<td>Stir-fried Shredded Beef Tenderloin with X.O. Sauce and Scallions</td>
<td>$208</td>
<td></td>
</tr>
<tr>
<td>中式煎牛柳</td>
<td>Cantonese Style Pan-fried Sliced Beef Tenderloin</td>
<td>$208</td>
<td></td>
</tr>
<tr>
<td>熏汁黑毛猪卷（六件）</td>
<td>Kurobuta Pork Roll with Teriyaki Sauce (6 pcs)</td>
<td>$208</td>
<td></td>
</tr>
<tr>
<td>石板老北京酱爆牛肉</td>
<td>Traditional Beijing Style Stir-fried Beef with Bean Paste on Griddle Pan</td>
<td>$188</td>
<td></td>
</tr>
<tr>
<td>馥名梅菜扣肉</td>
<td>Braised Pork with Preserved Vegetable</td>
<td>$188</td>
<td></td>
</tr>
<tr>
<td>招牌杏脯凤梨咕噜肉</td>
<td>Signature Sweet and Sour Pork with Apricot and Pineapple</td>
<td>$188</td>
<td></td>
</tr>
<tr>
<td>和味海山骨</td>
<td>Crispy Pork Chop in Shrimp Sauce</td>
<td>$178</td>
<td></td>
</tr>
<tr>
<td>马友咸鱼蒸肉饼</td>
<td>Steamed Minced Pork with Salted Fish</td>
<td>$178</td>
<td></td>
</tr>
<tr>
<td>镇江焖肉排</td>
<td>Baked Spare Ribs with Sweet Vinegar</td>
<td>$178</td>
<td></td>
</tr>
<tr>
<td>窝烧牛腩煲</td>
<td>Braised Sirloin Stew</td>
<td>$208</td>
<td></td>
</tr>
</tbody>
</table>
Vegetarian

- 鲜淮山薏米浸时蔬: Poached Seasonal Vegetables with Coix Seed and Chinese Yam - $168 per plate
- 岩子千叶豆腐: Steamed Sliced Tofu with Pine Nuts - $168
- 養生小炒皇: Sautéed Chinese Leeks and Vegetables - $168
- 砂窝田園三寶: Sliced Bitter Melon, Eggplant and Green Bean in Casserole - $168
- 烧椒茄子: Roasted Pepper Eggplant - $138
- 罗汉炆豆腐: Braised Tofu with Assorted Vegetables - $138
- 桂花鲜冬菇: Stir-fried Dried Mushrooms with Osmanthus - $138
- 醋溜手撕包菜: Sliced Cabbage stuffed with Vinegar and Garlic - $138
Rice and Noodles

鲍鱼瑶柱炒饭
Fujian Style Fried Rice with Abalone and Conpoy
$218

海皇芙蓉煎米粉
Stir-fried Rice Noodles with Seafood and Chinese Style Omelette
$208

沙茶牛河
Stir-fried Beef and Rice Noodles with Sa Cha Sauce
$188

X.O. 酱牛鬃炒饭
Fried Rice with Minced Beef in Supreme X.O. Chilli Sauce
$188

金牌炒面
Signature Stir-fried Noodles
$168

雞湯煨稻庭麴
Braised Inaniwa Udon with Chicken Soup
$168

肉絲雙面黃
Sliced Pork on Crispy Noodles
$168

黑松露炆伊麴
Braised E-fu Noodles with Black Truffle
$168

蛋白紅米菜粒炒飯
Fried Black Sticky Rice with Egg White and Mixed Vegetables (vegan)
$138

銀芽雙菇撈麴
Braised Noodles with Mixed Mushrooms (vegan)
$138

魚蛋魚片米線
Fish Ball and Fish Cake Rice Noodles in Soup
$88

生滾龍蝦粥
Lobster Congee
$298

瑶柱窩燒叉燒飯
Casserole of Conpoy and Barbecue Pork
$188

鱼湯蠔仔大地魚肉碎粥
Oyster Congee with Minced Pork and Dried Flatfish in Fish Soup
$168
另加一服務費 Subject to 10% Service Charge