

# 極品皇帝蟹

### KING CRAB

做法:避風糖 ❷/黑椒牛油蒸/星洲辣炒 ❷/咸蛋黃/蟹黃蒸蛋白

Choice of Cooking Method: Kowloon Style | Steamed with Black Pepper Butter Sauce | Steamed with Spicy Garlic Sauce | Salted Egg Yolk | Steamed with Egg White Sauce **Market Price** 

## 生猛雪蟹/肉蟹

### **SNOW CRAB & MUD CRAB**

做法:避風塘 ●/黑椒牛油蒸/星洲辣炒/咸蛋黃/粉絲煲/XO醬 ●

Choice of Cooking Method: Kowloon Style Steamed with Black Pepper Butter Sauce | Steamed with Spicy Garlic Sauce | Salted Egg Yolk | Braised with Vermicelli Noodle Clay Pot | Braised with XO Sauce Market Price

### 生猛澳洲龍蝦

### **AUSTRALIAN LOBSTER**

做法:泰汁焗 ❷ /上湯焗/星洲辣炒 ❷ /薑蔥焗/避風塘 ❷ /清蒸/XO醬焗/刺身 Choice of Cooking Method: Kowloon Style 🗸 | Baked with Butter Sauce | Baked with XO Sauce | Steamed with Spicy Garlic Sauce | Braised with Ginger and Spring Onion | | Braised with Sweet Chilli Sauce | Sashimi 🔮 **Market Price** 

### 遊水青邊鮑魚

### **AUSTRALIAN GREEN LIP ABALONE**

做法:堂灼/油泡/XO醬炒 ●/刺身/滾粥 Choice of Cooking: Hot Pot | Stir Fried

| Stir Fried with XO Sauce 🕖 | Sashimi 🚱 | Congee

**Market Price** 



生猛澳洲龍蝦 **AUSTRALIAN LOBSTER** 















# 遊水東星斑/老虎斑

### **CORAL TROUT OR GROUPER**

做法:味菜煮球 ● /清蒸/炒球/紅燒/剁椒蒸/油浸/水煮 ● ●

Choice of Cooking Method: Braised with Pickled Mustard Greens | Steamed with Ginger and Scallion | Stir Fried | Braised with Pork, Mushroom and Bamboo Shoot | Deep Fried | Steamed with Garlic, Chilli and Black Bean Sauce | Braised with Pickled Mustard Greens, Bamboo Shoot, Mushroom and Chilli in Clay Pot 💇 **Market Price** 

## 野生三刀

### **BANDED MORWONG**

做法:味菜煮球 ❷ /清蒸/炒球/紅燒/剁椒蒸 ❷ ❷ /油浸

Choice of Cooking Method: Braised with Pickled Mustard Greens | Steamed | Stir Fried | Braised with Pork, Mushroom and Bamboo Shoot | Steamed with Garlic, Chilli and Black Bean Sauce Deep Fried

**Market Price** 

### 游水彩衣

# **PARROT FISH**

做法:清蒸/辣豆瓣燒 ● /五柳

Choice of Cooking Method: Steamed | Braised with Chilli Bean Sauce Deep Fried with Sweet and Sour Sauce **Market Price** 



# 盲曹/花鱸

# **BARRAMUNDI / MURRAY COD**

做法:清蒸/豉汁蒸 ●/滾湯/油浸/五柳

Choice of Cooking Method: Steamed | Black Bean Sauce Soup | Sweet and Sour Sauce | Deep Fried **Market Price** 

## 鮮味鮑魚仔(6隻)

## **BABY ABALONE (6 Pieces)**

做法:薑蔥蒸/蒜蓉蒸/XO醬蒸 ●/牛油黑椒炒

Choice of Cooking Method: Steamed with Ginger and Spring Onion | Steamed with Garlic Sauce | Steamed with XO Sauce | Stir Fried with Butter and Black Pepper **Market Price** 







# 酥脆軟殼蟹 ↔

Crispy Soft-Shell Crab \$31

### 香酥脆鴨卷

Fried Duck Breast Wrapped in Pancake \$38

# 素菜炸春卷 🐠

Vegetable Spring Rolls \$15

# 錦匯文昌雞 ♀●

Shredded Hoi Nam Chicken Salad, Crispy Vegetables with Sweet and Sour Dressing \$31

# 紫菜豆腐丁 💋 🖤

Deep Fried Bean Curd with Seaweed and Spices \$26

## 彩虹蝦春卷 🗘

Prawn Rainbow Spring Rolls \$24

## 雞粒生菜包 ↔

Chicken and Water Chestnut San Choy Bao in Iceberg Lettuce \$16

### 椒鹽白飯魚

Salt and Pepper White Bait \$31

### 川味千風絲 🕖

Pig Ear in Spicy Szechuan Sauce \$26

# 香煎雞肉鍋貼(或蒸)

Chicken and Vegetable Pot Stickers (Pan-Fried or Steamed) \$16













# 錦匯文昌雞 ♀●

Shredded Hoi Nam Chicken Salad, Crispy Vegetables with Sweet and Sour Dressing



# 香煎雞肉鍋貼(或蒸)

Chicken and Vegetable Pot Stickers (Pan-Fried or Steamed)



# 燒汁牛脷 ○

Ox Tongue in Shao Zhi Sauce

# 香煎豬肉鍋貼(或蒸)

Pork and Vegetable Pot Stickers (Pan-Fried or Steamed) \$16

### 魚仔花生●

Anchovies and Peanuts \$23

# 燒汁牛脷 ♀

Ox Tongue in Shao Zhi Sauce \$28

### 陳醋拍黃瓜 ◆

Chinese Black Vinegar Cucumber \$23

### 涼拌海蜇

Marinated Cold Jelly Fish \$28

# 潮州鹵水豆腐

Chao Zhou Style Marinated Bean Curd \$23

### 鹵水大腸

Special Marinated Pork Intestine \$28

### 玫瑰牛腱

Soy and Rose Wine Beef Shank \$28





# 家鄉雞

Special House Style Poached Chicken \$43

# 蜜汁靚叉燒

BBQ Pork with Honey \$33

## 至尊明爐鴨 ↔

Cantonese Roasted Duck (Half Bird) \$43

### 風沙雞

Crispy Fried Chicken with Golden Garlic \$43

# 澳門燒腩仔 🍑 🔮

Macao Style Roast Pork Belly \$43







# 鵝肝海鮮龍蝦餃 ♀

Steamed Seafood, Lobster and Foie Gras Dumplings \$18.8

# 金腿蘿蔔酥 ♡

Daikon and Ham Puffs \$14.8

### 筍尖鮮蝦餃 ③

Steamed Prawn Dumplings \$14.8

# 金菇素菜餃 🕔

Enoki Mushroom and Vegetable Dumplings \$14.8

### 蜜汁叉燒包 ✿

BBQ Pork Buns \$14.8

# 鮑魚燒賣 ♀

Abalone Siu Mai \$18.8

### 上海小籠包

Shanghai Mini Soup Dumplings \$14.8

# 刺猬奶皇包 🔾

Steamed Porcupine Custard Buns \$14.8



# 金腿蘿蔔酥 ↔

Daikon and Ham Puffs



鮑魚燒賣 ♀ Abalone Siu Mai



## 蟹肉黃金湯 ↔

Crab Meat and Sweet Corn Soup \$16

### 徑曲酸辣湯 🕖

Hot and Sour Soup \$16

# 西湖牛肉羹

Minced Beef, Egg White and Coriander Soup \$16

# 海鮮瑤柱羹

Diced Seafood and Dried Scallops Soup \$18

# 冬陰功辣湯 (麵,米粉,米線另加\$12)●

Tom Yum Goon Soup \$18 Add Noodles +\$12

# 雲吞湯 (麵,米粉,米線另加\$12)

Wonton Soup \$16 Add Noodles +\$12

# 海鮮湯米線

Rice Noodle Soup with Diced Seafood \$26



西湖牛肉羹 Minced Beef, Egg White and Coriander Soup



海鮮瑤柱羹 Diced Seafood and **Dried Scallops Soup** 



皇室極品鮑 **Braised Whole Dried Abalone** in Oyster Sauce



金湯花膠扒 Fish Maw in Abalone Sauce

# 宮庭燕窩羹

Superior Bird Nest with Chicken Soup \$238

### 皇室極品鮑

Braised Whole Dried Abalone in Oyster Sauce \$388

### 金湯花膠扒

Fish Maw in Abalone Sauce \$188

## 蝦子紐西蘭海參

New Zealand Sea Cucumber \$120 per person

### 蒜片和牛粒

Garlic and Black Pepper Wagyu Beef MB9+ (350g) \$300



# 北京片皮鴨 ↔

Peking Duck (Whole Bird) \$84

# 第二道可選:豆腐菜湯或生菜包

**Peking Duck Second Course** Choice of Bean Curd and Vegetable Soup or San Choy Bao \$22

# 口磨炆雞球

Sautéed Chicken with Mushroom and Snow Peas \$33

### 宮保炒雞丁 🕖

Sautéed Diced Chicken in Kung Pao Sauce \$33

# 潮州川椒雞 🕖

Sautéed Chicken in Black Bean Sauce and Basil \$33

### 菠蘿咕嚕雞

Sweet and Sour Chicken \$33

## 香杏酥雞脯 ↔

Crispy Fried Chicken Breast with Almond Flakes \$33

# 熘炒香辣雞 ♀●●

Special Sweet and Spicy Chicken \$33

### 馬來咖哩雞 💵

Chicken Curry Clay Pot \$37

### 菠蘿咕嚕肉

Sweet and Sour Pork \$36

### 咸魚蒸臘肉

Steamed Preserved Pork and Salted Fish \$36



# 潮州川椒雞 🕖

Sautéed Chicken in Black Bean Sauce and Basil



# 香杏酥雞脯 ♡

Crispy Fried Chicken Breast with Almond Flakes

# 北京片皮鴨 🗘 Peking Duck (Whole Bird)









# MEAT AND POULTP WEAT AND POULTP





## 鐵板燒汁牛仔粒 ↔ Grilled Diced Steak and Mushroom with Shao Zhi Sauce (Sizzle Plate)

# 鬼馬牛肉片

Sautéed Beef with Straw Mushroom and Water Chestnut in Oyster Sauce garnished with Fried Chinese Donut





## 香煎草羊扒 🔾 Seared Lamb Cutlet with Fresh Garden Salad











# 無錫肉排骨 ↔

Braised Spared Rib in Mok Sek Sauce \$43

### 金沙肉排骨 🕖

Sautéed Pork Ribs with Garlic \$38

### 鐵板湖南小炒肉 ♀●

Hunan Style Sautéed Pork with Capsicum and Onion (Sizzle Plate) \$37

### 魚香茄子 ♀●

Braised Eggplant with Shredded Pork in Spicy Garlic Sauce \$33

# 辣子大腸煲 💵

Braised Pork Intestine with Bean Curd and Taro Clay Pot \$43

# 鐵板黑椒牛仔粒 💋

Grilled Diced Steak and Mushroom with Black Pepper Sauce (Sizzle Plate) \$48

### 鐵板燒汁牛仔粒 ↔

Grilled Diced Steak and Mushroom with Shao Zhi Sauce (Sizzle Plate) \$48

### 香脆秘牛肉

Sweet and Sour Crispy Beef \$39

### 鬼馬牛肉片

Sautéed Beef with Straw Mushroom and Water Chestnut in Oyster Sauce garnished with Fried Chinese Donut \$39

### 水煮牛肉 💵

Poached Sliced Beef Sirloin with Bok Choy, Onion and Chilli Oil \$48

### 蔥爆牛肉片

Sautéed Sliced Beef with Spring Onion \$37

### 麻婆滑豆腐 💵

Traditional Szechuan Mapo Tofu \$33

# 香煎草羊扒 🔾

Seared Lamb Cutlet with Fresh Garden Salad \$48



# 椒鹽大蝦球 ♀●

Crispy Fried Prawns with Five Spice Salt and Fresh Chilli \$48

### 清炒鮮蝦球

Sautéed Crystal King Prawns \$48

### 曹蔥爆蝦球

Seared Prawns with Spring Onion and Ginger \$48

# 芥辣蜜桃蝦 △

Crispy Fried Prawns with Wasabi Sauce \$48

## 四川鮮蝦球 💵

Sautéed Prawns in Spicy Sauce \$48

## 熘炒香辣蝦 ♥●●

Special Sweet and Spicy Prawns \$48

# 金瓜鮮元貝 🔾

Seared Scallops and Pumpkin with Miso Sauce \$53

### 鐵板海鮮鍋巴

Sautéed Seafood Combination and Crispy Rice Cakes with Sweet and Sour Sauce \$48

### 火腩海鮮豆腐煲

Roast Pork, Seafood and Tofu Clay Pot \$53

### 江南一品煲 🗅

Braised Sea Cucumber, Fish, Prawn, Mushroom and Vegetable Clay Pot \$75

### 花膠鮑魚海參煲

Braised Sliced Abalone with Fish Maw and Sea Cucumber Clay Pot \$85

### 鮮椒爆遼參 🕖

Braised Sea Cucumber with Fresh Chilli \$78

### 薑蔥爆遼參

Braised Sea Cucumber with Spring Onion and Ginger \$78

# 游水東星班塊(清蒸或油浸) ♀

Live Coral Trout Fillet (Steamed or Deep Fried) \$83



熘炒香辣蝦 ♀●● Special Sweet and Spicy Prawns



游水東星班塊(清蒸或油浸) ♀ Live Coral Trout Fillet (Steamed or Deep Fried)









金蒜蒸勝瓜 🕔

Steamed Chinese Butter Melon with Garlic

鐵板XO炒野菜 🔾 🗸 Sautéed Assorted Vegetables in XO Sauce

# 竹笙燒豆腐 🕔

Braised Bamboo Shoots, Fungus, Bean Curd and Vegetables \$33

# 雜菜粉絲煲 ♀♥

Braised Wombok, Mushroom and Vermicelli Noodles Clay Pot \$33

# 金蒜蒸勝瓜 🕔

Steamed Chinese Butter Melon with Garlic \$33

# 薑汁炒芥蘭 ◎

Sautéed Chinese Broccoli in Ginger Sauce \$33

### 蒜子西蘭花 🕔

Garlic Broccoli in Clear Soup \$33

# 瑤柱芥菜膽 ◘

Dried Scallops with Mustard Greens \$33

## 鐵板XO炒野菜 ♀●

Sautéed Assorted Vegetables in XO Sauce \$33

# 蒜子菠菜苗 🕔

Braised Baby Spinach with Garlic \$33

### 欖菜四季豆 ↔

Sautéed String Beans with Minced Pork and Olive Leaves \$33



# 雜錦素炒飯 ♥

Vegetable Fried Rice \$24

### 瑤柱蛋白炒飯

Dried Scallop and Egg White Fried Rice \$34

# 生炒牛肉飯 🔾

Minced Beef and Lettuce Fried Rice \$25

### 咸魚雞粒炒飯

Chicken and Salted Fish Fried Rice \$25

### 揚州炒飯 ✿

Shrimp and BBQ Pork Fried Rice \$25

### 金蒜海鮮炒飯 🔾

Shrimp, Squid and Scallop Fried Rice topped with Golden Garlic \$34

# 絲苗白飯 🐠

Steamed Rice \$6

### 生滾生猛游水海鮮粥(市價)

Live Seafood Porridge Market Price



## 瑶柱蛋白炒飯

Dried Scallop and Egg White Fried Rice



# 金蒜海鮮炒飯 ♀

Shrimp, Squid and Scallop Fried Rice topped with Golden Garlic











# 上海粗炒麵

Stir Fry Shanghai Noodles with Pork, Onion and Bean Shoots \$25

Singapore Rice Vermicelli Noodles with Shrimp and BBQ Pork \$33

### 乾炒牛河粉

Stir Fry Beef with Rice Ribbon Noodles and Soy Sauce \$33

# 蝦子炆伊麵 ◘

Braised E-fu Noodles with Dried Shrimp Roe, Crab Meat and Enoki Mushroom in Oyster Sauce \$33

# 海鮮炒麵

Pan Fried Egg Noodles with Combination Seafood \$38



# 蝦子炆伊麵 ♡

Braised E-fu Noodles with Dried Shrimp Roe, Crab Meat and Enoki Mushroom in Oyster Sauce



## 冰糖燉官燕

Superior Bird Nest with Rock Sugar \$238

# 紅棗燉官燕

Superior Bird Nest with Red Dates \$238

### 冰糖燉桃膠

Peach Collagen with Rock Sugar \$68

# 杏仁豆腐 ✿⑧

Almond Tofu \$14.8

Sweet Glutinous Rice Dumpling Soup \$14.8

## 椰汁芒果慕絲 ↔

Coconut and Mango Mousse \$14.8

# 環球生果盤 🐠

Fresh Fruit Platter \$14.8

### 各式雪糕

Ice Cream Selection \$12.8

### 紅豆慕絲 🔾

Red Bean Mousse \$14.8

### 桂花慕絲 ♀

Osmantus Mousse \$14.8

