



廚師推介

CHEF'S RECOMMENDATION



黑魚子煎釀鮮蟹钳 Pan-fried crab claw with shrimp paste, crispy conpoy and caviar	260 每位 Per person
松茸海螺燉竹絲雞 Double boiled silky chicken with sea whelk and matsutake mushroom	260 每位 Per person
香蔥爆乳龍 Stir-fried lobster with shallot and scallion	380 每位 Per person
珊瑚芙蓉蝦球皇 Steamed king prawn with egg white and crab coral	390 每位 Per person
濃雞湯杞子浸花膠 Poached fish maw with wolfberry in chicken broth	560 每位 Per person
蝦籽京蔥爆遼參 Wok-fried sea cucumber with leek and dried shrimp roe	430
濃扣花膠鮮鱸魚 Braised sea bass with fish maw	650
脆香貴妃雞 Crispy salted chicken	半隻 Half 290 全隻 Whole 580
香蔥頭抽爆鹿兒島A4 和牛 Wok-fried Kagoshima A4 wagyu beef with scallion soy sauce	1180
乾蔥蒜子雞球爆南非鮮鮑 Sautéed South Africa abalone with chicken, garlic and crispy shallot	560
鵝肝千絲蝦伴海中寶 Crispy noodle roll with shrimp and goose liver pâté accompanied with sautéed abalone and sea cucumber	750

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小食 APPETISERS



黑魚子原隻鮮鮑伴螺片海紅葉 Chilled whole abalone with sea whelk, jelly fish and caviar	360 每位 Per person
營致肆式小拼盤 Ying Jee appetiser selection (Four kinds)	200 每位 Per person
意大利陳年黑醋日本温室青瓜 Japanese cucumber with balsamic vinegar	80
涼拌黑松露香菜花 Marinated cauliflower with black truffle	80
滷水豬腳仔 Simmered pork leg in sweet soy sauce	80
海蜇鎮江餡肉 Marinated jelly fish with pork terrine in black vinegar	140
脆皮窩貼小棠菜 Crispy shrimp paste with Shanghai cabbage	140
椒鹽九肚魚 Crispy bombay duck with spicy salt	160
涼拌芥末蝦配XO醬牛腩粒 Marinated beef shin in homemade spicy sauce with wasabi shrimp	160
海蜇野生鮑片 Chilled wild abalone with jelly fish	580

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燒味 BARBECUED MEAT



花雕太白醉香鴿 Marinated pigeon with "Hua Diao"	180 每隻 each
南乳吊燒琵琶鴿 Roasted pigeon with fermented red bean curd paste	180 每隻 each
生浸豉油乳鴿 (制作三十五分鐘) Poached pigeon in sweet soy sauce (Preparation time 35 minutes)	180 每隻 each
生浸豉油雞 (制作六十分鐘) Poached chicken in sweet soy sauce (Preparation time 60 minutes)	半隻 Half 290 全隻 Whole 580
明爐燒米鴨 Roasted duck	180
蜜汁極上豚肉叉燒 Honey glazed barbecued pork	280
片皮乳豬件 Crispy suckling pig	300
乳豬拼燒鴨 Crispy suckling pig with roasted duck	300
北京片皮鴨 (需一天前預訂) 二食 欖仁鴨崧生菜包 Peking duck (Pre order one day required) Second Course Minced duck and olive seed in lettuce wrap	一隻 Whole 760

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湯、羹 SOUP



菜膽北菇燉花膠 Double boiled fish maw with black mushroom and Chinese cabbage	580 每位 Per person
肘子花菇燉菜膽 Double boiled black mushroom with Yunnan ham and Chinese cabbage	180 每位 Per person
松茸竹筴燉菜膽 Double boiled matsutake mushroom with Chinese cabbage and bamboo pith	180 每位 Per person
菲黃花膠瑤柱羹 Fish maw broth with chicken, conpoy and chive	180 每位 Per person
摩利菌金菇瑤柱豆腐羹 Conpoy broth with enoki mushroom, morel mushroom and bean curd	160 每位 Per person
鮮蟹肉西湖牛肉羹 Beef broth with egg white, coriander and fresh crab meat	160 每位 Per person
鮮蟹肉粟米羹 Sweet corn broth with fresh crab meat	160 每位 Per person
雲吞酸辣羹 Hot and sour broth with shrimp wonton	160 每位 Per person

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魚翅 SHARK'S FIN



原隻二十六頭皇冠吉品鮑魚燴海虎翅 Braised superior shark's fin with Yoshinama abalone (26 heads)	2680 每位 Per person
鮮蟹肉乾撈海虎翅 Fried superior shark's fin with crab meat and bouillon	1780 每位 Per person
清湯或紅燒海虎翅 Double boiled or Braised superior shark's fin	1580 每位 Per person
生拆蟹皇燴海虎翅 Braised superior shark's fin with crab coral	880 每位 Per person
鮮蟹肉桂花炒海虎翅 Fried superior shark's fin with egg and fresh crab meat	880 每位 Per person
紅燒砂鍋菜膽金勾翅 Braised shark's fin with Chinese cabbage in casserole	820 每位 Per person



燕窩 BIRD'S NEST



金腿紅燒官燕盞 Braised imperial bird's nest with Yunnan ham	780 每位 Per person
鮮蟹肉燴官燕 Braised imperial bird's nest with fresh crab meat	680 每位 Per person
紅燒竹笙官燕卷 (制作三十分鐘) Braised bamboo pith stuffed with imperial bird's nest (Preparation time 30 minutes)	680 每位 Per person
黑魚子鮮蟹拑芙蓉官燕 Steamed imperial bird's nest with egg white, crab claw and caviar	580 每位 Per person
生拆蟹皇燴官燕 Braised imperial bird's nest with crab coral	680 每位 Per person
鮮蟹肉桂花炒官燕 Wok-fried imperial bird's nest with egg, conpoy and fresh crab meat	880

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鮑魚、海味

ABALONE, DRIED SEAFOOD



原隻十六頭皇冠吉品鮑魚 (需預訂) Braised Yoshinhama abalone (16 heads) with black mushroom (Pre order equired)	時價 Market Price 每位 Per person
原隻二十六頭皇冠吉品鮑魚 Braised Yoshinhama abalone (26 heads) with black mushroom	時價 Market Price 每位 Per person
原隻野生三頭南非鮮鮑伴遼參 Braised whole South Africa wild abalone (3 heads) with sea cucumber	1480 每位 Per person
原隻五頭南非鮮鮑伴遼參鵝掌 Braised whole South Africa abalone (5 heads) with sea cucumber and goose web	800 每位 Per person
花膠遼參扣鵝掌 Braised fish maw with sea cucumber and goose web	960 每位 Per person
蠔皇二十六頭溏心鮑魚伴花菇 Braised whole Middle East abalone (26 heads) with black mushroom in oyster sauce	680 每位 Per person
紅燒南非野生網鮑片伴海參 Braised South Africa wild abalone with sea cucumber	1580
營致一品煲 Braised abalone with goose web, sea cucumber and black mushroom in casserole	1280

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海鮮 SEAFOOD



瑤柱脆釀鮮蟹蓋 Crispy stuffed crab shell with onion and conpoy	180 每隻 Per piece
川汁蝦球皇伴窩巴 Fried king prawn in sweet chilli sauce with crispy rice crackers	330 每位 Per person
金瑤蹄香龍蝦球炒螺片 Sautéed lobster with sea whelk, water chestnut and crispy conpoy	1180
柚子蜜餞鰻魚球 Fried Eel with yuzu honey	360
碧綠海三鮮 Sautéed prawn, scallop and sea whelk with vegetable	460
海皇翠塘豆腐 Steamed egg white with scallop, shrimp and crab coral	280
酸椒蕃茄魚湯浸星斑球 Poached leopard coral garoupa with tomato and bean curd in hot and sour fish broth	660
豉汁鱸魚蒸白玉 Steamed sea bass with bean curd in black bean sauce	380
黑椒鮮白菌炒帶子 Sautéed scallop and fresh mushroom with black pepper	380
香草天椒爆蝦球 Wok-fried prawn with fresh chilli and coriander	380

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游水海鮮

FRESH FROM THE MARKET



本地龍蝦 Lobster 上湯焗或芝士蒜茸開邊焗、豉椒爆 或 川汁焗 Baked with cheese and garlic or bouillon, Stir-fried with black bean and chilli or stir-fried in “Sichuan” style	時價 Market price
白灼海中蝦 Poached fresh shrimp	時價 Market price
清蒸海上鮮 Steamed fresh fish	時價 Market price
東星斑, 花尾龍躉, 黃皮老虎斑 Leopard Coral Garoupa, Giant Garoupa, Tiger Garoupa	
蘇眉 (一天前預訂) Napoleon Wrasse (Pre order one day required)	時價 Market price
老鼠斑 (一天前預訂) Pacific Garoupa (Pre order one day required)	時價 Market price
青衣 (一天前預訂) Green Wrasse (Pre order one day required)	時價 Market price
白灼響螺蓋 (一天前預訂) Poached fresh sea whelk (Pre order one day required)	時價 Market price
蒜香梅子蒸花蟹 (一天前預訂) Steamed fresh Crab with garlic and plum sauce (Pre order one day required)	時價 Market price
金蒜天椒爆肉蟹 Wok-fried crab with fresh chilli and crispy garlic	480

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豬肉 PORK



金蒜頭抽煎黑豚豬柳 Pan-fried pork loin with soy sauce and crispy garlic	260
鳳梨咕嚕極上豚肉 Sweet and sour pork with pineapple and capsicum	260
貴妃香酥骨 Sweet and sour crispy pork rib	260
瑤柱馬蹄蒸肉餅 Steamed minced pork with water chestnut and conpoy	260
咸魚茸香煎黑豚肉餅 Pan-fried minced pork with salty fish	260



牛肉 BEEF



青芥末頭抽煎澳洲M9和牛粒 Pan-fried Australian M9 wagyu beef in wasabi soy sauce	600
白灼金菇澳洲M9和牛片 Poached Australian M9 wagyu beef with enoki mushroom	530
黑椒京蔥爆澳洲M9和牛條 Wok-fried Australian M9 wagyu beef with leek and black pepper	500
潮式涼瓜黃豆浸和牛面肉 Poached wagyu beef cheek with bitter squash and soy bean in bouillon	270
彩椒鮮菌炒美國牛肉 Sautéed US beef with mushroom and capsicum	270

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家禽 POULTRY



古法香蔥焗脆皮雞 (制作三十五分鐘) Baked chicken with scallion (Preparation time 35 minutes)	半隻 Half 290 全隻 Whole 580
花膠瑤柱水晶雞 Braised chicken with conpoy and fish maw in bouillon	半隻 Half 500 全隻 Whole 1000
秘制香酥雞 Crispy chicken with shrimp paste	半隻 Half 290 全隻 Whole 580
鵝肝醬乳豬件伴海參乳鴿脯 Crispy suckling pig with goose liver pâté accompanied with sautéed pigeon and sea cucumber	480
荷香金華麒麟雞 Steamed chicken with black mushroom and Yunnan ham and lotus leaf in bamboo basket	310
生炒鴿崧生菜包 Minced pigeon and olive seed in lettuce wrap	240

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蔬菜 VEGETABLES



蟹皇竹筍金菇卷 Braised bamboo pith stuffed with enoki mushroom and crab coral	200 每位 Per person
魚湯海味浸時蔬 Poached seasonal vegetable with dried seafood in fish broth	130 每位 Per person
竹筍珊瑚琵琶豆腐 Braised bean curd with bamboo pith, shrimp paste and crab coral	300
濃雞湯雲吞雜菜煲 Poached shrimp wonton casserole with vermicelli and mixed vegetables in chicken broth	280
松露鮮雜菌炒露筍 Sautéed asparagus with wild mushroom and black truffle	260
竹筍上湯浸時蔬 Poached seasonal vegetable with bamboo pith in bouillon	260
蝦籽野菌燒豆腐 Braised bean curd with wild mushroom and dried shrimp roe	220
秘醬乾鍋唐生菜 Chinese lettuce with dried shrimp, and home-made spicy sauce in casserole	220

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素菜 VEGETARIAN



鮮菌菜膽燉竹筍 Double boiled bamboo pith with Chinese cabbage and fresh mushroom	160 每位 Per person
金湯上素石榴球 Mushrooms dumpling with fungus in pumpkin broth	140 每位 Per person
酸辣野菌豆腐羹 Hot and sour bean curd broth with wild mushroom	130 每位 Per person
彩虹露皇素帶子 Sautéed water chestnuts with asparagus, walnut and capsicum	160
松子菜粒生菜包 Mixed vegetables with water chestnut and olive seed in lettuce wrap	180
鳳梨果醋鮮冬菇 Sweet and sour mushroom with pineapple and capsicum	220
竹筍鼎湖上素 Braised fungus with mushroom and bamboo pith	220
羊肚菌桂花炒粉絲 Fried vermicelli with egg and morel mushroom	240

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