



廚師推介

CHEF'S RECOMMENDATION



鮮蟹拊高湯百花環 Braised crab claw with turnip, shrimp mousse in bouillon	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	400 每位 Per person
濃雞湯杞子燴花膠 Braised fish maw with wolfberry in chicken broth	580 每位 Per person
脆香貴妃雞 Crispy salted chicken	半隻 Half 350 全隻 Whole 680
香蔥頭抽爆鹿兒島A4 和牛 Wok-fried Kagoshima A4 wagyu beef with scallion in premium sauce	1180
酥炸百花釀花膠 (伴鮑魚汁) Crispy fish maw with shrimp mousse in abalone sauce	220 每位 Per person
陳年花雕雞油海鹽蒸原件東星斑 Steamed leopard coral grouper with sea salt, chicken oil and "Hua Diao"	380 每位 Per person
松茸雲腿燉佛跳牆 (制作三十分鐘) Double boiled shark's fin with abalone, fish maw, sea cucumber, conpoy with yunnan ham and matsutake mushroom (Preparation time 30 minutes)	1180 每位 Per person
花彫無錫醬烤肉腩排 Braised pork ribs with red glutinous rice and "Hua Diao"	200 每位 Per person

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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	380 每位 Per person
營致肆式小拼盤 Ying Jee appetiser selection (Four kinds)	240 每位 Per person
海蜇野生鮑片 Chilled wild abalone with jelly fish	600
意大利陳年黑醋日本溫室青瓜 Japanese cucumber with balsamic vinegar	100
海蜇鎮江餡肉 Marinated jelly fish with pork terrine in black vinegar	150
椒鹽百花炸蝦丸 Fried shrimp balls with chili garlic	180
金沙九肚魚 Crispy bombay duck with salted egg yolk	180
滷水豬腳仔 Marinated pig feet with spices	150
XO醬滷水牛腩粒 Marinated beef shin with spices and xo sauce	150

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燒味 BARBECUED MEAT



花雕太白醉香鴿 Marinated pigeon with "Hua Diao"	200 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)	200 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 350 全隻 Whole 680
明爐燒米鴨 Roasted duck	200
蜜汁極上豚肉叉燒 Honey glazed barbecued pork	320
片皮乳豬件 Crispy suckling pig	380
乳豬拼燒鴨 Crispy suckling pig with roasted duck	320
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 in advance) Second Course Minced duck with olive seed in lettuce wrap	一隻 Whole 880

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湯、羹 SOUP



菜膽北菇燉花膠 Double boiled fish maw with black mushroom and Chinese cabbage	600 每位 Per person
瑤柱甫菜膽松茸燉鮮鮑 Double boiled south african abalone with conpoy, matsutake mushroom and chinese cabbage	300 每位 Per person
冬蟲草洋參烏雞燉花膠螺頭 (需一天前預訂) Double boiled chinese silk chicken with ginseng, fish maw, sea whelk and caterpillar fungus (Pre-order one day in advance)	1080 每位 Per person
濃雞湯鮑魚花膠羹 Fish maw broth with abalone	280 每位 Per person
菲黃海鮮豆腐羹 Bean curd broth with seafood and chive	240 每位 Per person
鮮蝦球酸辣羹 Hot and sour broth with shrimp and bean curd	200 每位 Per person



燕窩 BIRD'S NEST



竹筴鮮蟹肉瑤柱燕窩羹 Bird's Nest Broth with conpoy, bamboo pith and fresh crab meat	340 每位 Per person
鮮蟹肉燴官燕 Braised imperial bird's nest with fresh crab meat	680 每位 Per person
紅燒竹筴官燕卷 (制作三十分鐘) Braised bamboo pith rolls 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	700 每位 Per person
鮮蟹肉乾撈官燕 Stir-fried imperial bird's nest with fresh crab meat	880 每位 Per person

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鮑魚、海味

ABALONE, DRIED SEAFOOD



原隻十六頭日本皇冠吉品鮑魚 (預訂) Braised Yoshinhama abalone (16 heads) with black mushroom (Pre order in advance)	時價 Market Price 每位 Per person
原隻二十六日本頭皇冠吉品鮑魚 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
原隻二十六頭南非吉品鮑魚伴花菇 Braised whole South Africa dried abalone (26 heads) with black mushroom	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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魚翅 SHARK'S FIN



原隻二十六頭日本皇冠吉品鮑魚燴海虎翅 Braised superior shark's fin with Yoshinohama abalone (26 heads)	2780 每位 Per person
鮮蟹肉乾撈海虎翅 Fried superior shark's fin with crab meat and bouillon	1880 每位 Per person
清湯或紅燒海虎翅 Double boiled or Braised superior shark's fin	1680 每位 Per person
生拆蟹皇燴海虎翅 Braised superior shark's fin with crab coral	980 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
松茸菜膽燉海虎翅 Double boiled superior shark's fin with matsutake mushroom and Chinese cabbag	1000 每位 Per person

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海鮮 SEAFOOD



川汁蝦球皇伴窩巴 Fried king prawn in sweet chilli sauce with crispy rice crackers	360 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
碧綠海三鮮 Sautéed prawn, scallop and sea whelk with vegetable	480
海皇翠塘豆腐 Steamed egg white with scallop, shrimp and crab coral	300
黑椒鮮白菌炒帶子 Sautéed scallop with fresh mushroom and black pepper	380
香草天椒爆蝦球 Wok-fried prawn with fresh chilli and coriander	380
摩利菌露筍炒星斑球 Sautéed leopard coral grouper with asparagus and morel mushroom	720

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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 flower Crab with garlic and plum sauce (Pre order one day required)	時價 Market price

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豬肉 PORK



沙律貴妃香酥骨 Crispy pork rib with mayonnaise in sweet and sour sauce	300
鳳梨咕嚕極上豚肉 Sweet and sour pork with pineapple and capsicum	300
豉椒露筍爆豬爽肉 Sautéed pork neck with asparagus and capsicum in black bean sauce	300
咸魚茸香煎黑豚肉餅 Pan-fried pork patties with salty fish	300
風沙脆腩片 Fried pork belly with crispy garlic	300



牛肉 BEEF



琥珀天椒爆澳洲M9和牛粒 Wok-fried Australian M9 wagyu beef with fresh chili and walnut	550
芥末香蔥頭抽爆澳洲M9和牛粒 Wok-fried Australian M9 wagyu beef with scallion in wasabi soy sauce	880
彩椒鮮菌炒美國牛肉 Sautéed US beef with mushroom and capsicum	320
白灼金菇和牛片 Poached wagyu beef slice with enoki mushroom	320

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家禽 POULTRY



秘制香酥雞	半隻 Half 350
Crispy chicken with shrimp paste	全隻 Whole 680
鵝肝醬乳豬件伴海參乳鴿脯	560
Crispy suckling pig with goose liver pâté, sautéed pigeon and sea cucumber	
濃扣玉簪鮑魚鳳翼球	400
Braised chicken wing stuffed with abalone and mushroom	
生炒鴿崧生菜包	250
Minced pigeon with olive seed in lettuce wrap	
脆皮松露雜菌焗本地鮮雞	半隻 Half 400
Bake chicken with mushrooms and black truffle	全隻 Whole 780

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蔬菜 VEGETABLES



魚湯海味浸時蔬 Poached seasonal vegetable with dried seafood in fish broth	150 每位 Per person
濃雞湯雲吞雜菜煲 Poached shrimp wonton casserole with vermicelli and mixed vegetables in chicken broth	300
竹笙上湯浸時蔬 Poached seasonal vegetable with bamboo pith in bouillon	300
鮑魚汁家鄉炆釀豆腐 Braised bean curd stuffed with pork, shrimp mousse and black mushroom in abalone sauce	290
蝦籽野菌燒豆腐 Braised bean curd with wild mushroom and shrimp roe	250
秘醬乾鍋唐生菜 Chinese lettuce casserole with dried shrimp and homemade spicy sauce	250



素菜 VEGETARIAN



榆耳鮮百合白玉燴金湯 Pumpkin soup with bean curd, elm fungus and fresh lily bulb	230 每位 Per person
酸辣野菌豆腐羹 Hot and sour bean curd broth with wild mushroom	150 每位 Per person
竹笙羅漢燴上素 Braised fungus with wild mushroom and bamboo Pith	300
鳳梨果醋鮮冬菇 Sweet and sour mushroom with pineapple and capsicum	250
羊肚菌桂花炒粉絲 Wok-fried vermicelli with egg and morel mushroom	280

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飯、麵 RICE, NOODLES



上湯蝦球炒麵 Crispy noodles with prawn in bouillon	480
鮑汁薑蔥花膠絲撈麵 Braised flat noodles with fish maw, scallion and ginger in abalone sauce	480
豉椒美國牛仔肉炒河粉 Fried flat rice noodles with US beef and capsicum in black bean sauce	320
錦繡家鄉炒米 Fried rice vermicelli with roasted duck, barbecued pork, bean sprout and chive	300
雪菜火鴨絲炆鴛鴦米 Braised rice noodles and vermicelli with roasted duck and preserved vegetables	300
原隻鮑魚雞粒燴飯 Braised fried rice with whole abalone, roasted duck, shrimp, chicken and conpoy	420
金瑤鮮蝦燒鴨炒飯 Fried rice with roasted duck, shrimp and crispy conpoy	320
瑤柱福建炒飯 Braised fried rice with chicken, conpoy, diced shrimp and black mushrooms	300

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