



## 廚師推介

### CHEF'S RECOMMENDATION



鮑汁煎釀鮮蟹拑燴柚皮 Braised crab claw with pomelo peel in abalone sauce	320 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
柚子煎封白鱈魚 Pan-fried toothfish with yuzu	330 每位 Per person
脆香貴妃雞 Crispy salted chicken	半隻 Half 360 全隻 Whole 720
香蔥頭抽爆鹿兒島A4 和牛 Wok-fried Kagoshima A4 wagyu beef with scallion in premium sauce	1280
蝦籽白鱈魚麒麟扒柚皮 Braised toothfish with pomelo peel and dried shrimp roe	520
濃雞湯花膠海味雲吞燴津菜 Braised tianjin cabbage with fish maw, dried seafood, conpoy and shrimp wonton in chicken broth	680
原隻五頭南非鮑魚伴香煎法國鵝肝 Braised whole south africa abalone (5 Heads) with pan-seared foie gras	360 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
花雕太白無骨醉雞翼 Chilled chicken wing in “Hua Diao”	120
魚露海蜇拌燻蹄 Marinated pork knuckle with jelly fish in fish sauce	220
咸魚茸酥炸千里香 Crispy fermented tofu with salty fish	120
椒鹽香酥雞粒 Crispy chicken diced with pepper and salt	120
滷水豬腳仔 Marinated pig feet with spices	150
意大利陳年黑醋雲耳海紅葉 Black fungus with jelly fish in balsamic vinegar	240

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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 360 全隻 Whole 720
明爐燒米鴨 Roasted duck	200
蜜汁極上豚肉叉燒 Honey glazed barbecued pork	340
片皮乳豬件 Crispy suckling pig	380
乳豬拼燒鴨 Crispy suckling pig with roasted duck	340
北京片皮鴨 (需一天前預訂) 二食 欖仁鴨崙生菜包 Peking duck (Pre order one day in advance) Second Course Minced duck with olive seed in lettuce wrap	一隻 Whole 980

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## 湯、羹 SOUP



菜膽北菇燉花膠 Double boiled fish maw with black mushroom and Chinese cabbage	680 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	320 每位 Per person
天白菇竹筴燉菜膽 Double boiled black mushroom with chinese cabbage and bamboo pith	210 每位 Per person
高湯鮑參翅肚羹 Shark's fin broth with abalone, fish maw and sea cucumber	280 每位 Per person
珊瑚海皇豆腐羹 Seafood broth with bean curd and crab coral	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
黑魚子鮮蟹鉗芙蓉官燕 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 Yoshinham 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 Yoshinham 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
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, yunnan ham and matsutake mushroom (Preparation time 30 minutes)	1280 每位 Per person
濃雞湯杞子燴花膠 Poached fish maw with wolfberries in chicken broth	600 每位 Per person
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)	3980 每位 Per person
鮮蟹肉乾撈海虎翅 Fried superior shark's fin with crab meat and bouillon	1980 每位 Per person
清湯或紅燒海虎翅 Double boiled or Braised superior shark's fin	1880 每位 Per person
生拆蟹皇燴海虎翅 Braised superior shark's fin with crab coral	1000 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	880 每位 Per person
松茸菜膽燉海虎翅 Double boiled superior shark's fin with matsutake mushroom and Chinese cabbage	1200 每位 Per person

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## 海鮮 SEAFOOD



川汁蝦球皇伴窩巴	360
Fried king prawn in sweet chilli sauce with crispy rice crackers	每位 Per person
金瑤蹄香龍蝦球炒螺片	1180
Sautéed lobster with sea whelk, water chestnut and crispy conpoy	
XO醬露筍螺片炒蝦球	380
Sautéed sea whelk with prawn and asparagus in homemade XO sauce	
陳年花雕蛋白蒸星斑球	320
Steamed garoupa with egg white and “Hua Diao”	每位 Per person
豉油皇香煎北海道帶子	380
Pan-fried hokkaido scallop with Premium Soy Sauce	
香草天椒爆蝦球	380
Wok-fried prawn with fresh chilli and coriander	
碧綠松露醬煎星斑球	720
Pan-fried leopard coral garoupa with vegetables in black truffle sauce	

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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 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



黑椒京蔥爆黑豚豬柳 Sautéed pork loin with leek and black pepper	300
鳳梨咕嚕極上豚肉 Sweet and sour pork with pineapple and capsicum	300
花雕金腿雲耳蒸肉眼根 Steamed pork loin with black fungus, yunnan ham, black mushroom and "Hau Diao"	300
咸魚茸香煎黑豚肉餅 Pan-fried pork patties with salty fish	300
土魷馬蹄蒸肉餅 Steamed pork patties with water chestnut and cuttlefish	300



## 牛肉 BEEF



生炒芥蘭爆澳洲M9和牛柳片 Pan-fried sliced Australian M9 wagyu beef with chinese kale	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
豉椒咸菜爆美國牛肉 Sautéed US beef with preserved vegetable in black bean sauce	320
天椒煎煮美國牛肉 Pan-fried US beef with fresh chilli	320

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## 家禽 POULTRY



脆香百花西檸雞 Crispy chicken with shrimp mousse in lemon sauce	半隻 Half 400 全隻 Whole 780
鵝肝醬乳豬件伴海參乳鴿脯 Crispy suckling pig with goose liver pâté, sautéed pigeon and sea cucumber	580
原隻南非鮑魚炆滑雞煲 Braised whole south Africa abalone with chicken in casserole	560
生炒鴿崧生菜包 Minced pigeon with olive seed in lettuce wrap	270
南乳吊燒琵琶雞 Roasted chicken with fermented red bean curd	半隻 Half 360 全隻 Whole 720

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## 蔬菜 VEGETABLES



蝦籽乾燒三菇扒時蔬 Braised seasonal vegetables with mixed mushroom and dried shrimp roe	290
鮑汁扒柚皮 Braised pomelo peel in abalone sauce	300
竹笙上湯浸時蔬 Poached seasonal vegetables with bamboo pith in bouillon	300
椒鹽百花脆豆腐 Crispy tofu with shrimp mousse in pepper and salt	290
蝦籽野菌燒豆腐 Braised tofu with wild mushroom and shrimp roe	260
秘醬乾鍋唐生菜 Chinese lettuce casserole with dried shrimp and homemade XO sauce	260



## 素菜 VEGETARIAN



榆耳粉絲上素羹 Mixed fungus broth with vermicelli	200	每位 Per person
竹笙雙耳燉菜膽 Double boiled chinese cabbage with fungus and bamboo pith	200	每位 Per person
素蠔汁上素竹笙卷 Bamboo pith rolls stuffed with fungus in vegetarian oyster sauce	300	
鳳梨果醋鮮冬菇 Sweet and sour mushroom with pineapple and capsicum	260	
羊肚菌桂花炒粉絲 Wok-fried vermicelli with eggs and morel mushroom	280	

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## 飯、麵 RICE, NOODLES



羅漢上素香煎炒麵 Fried noodles with vegetables	320
北海道雪場蟹鮮蝦帶子燴稻庭麵 Braised Inaniwa noodles with king crab, shrimp and scallop	480
香蔥滑蛋蝦球炒河粉 Fried flat rice noodles with shrimp, scallion and eggs	400
錦繡家鄉炒米 Fried rice vermicelli with roasted duck, barbecued pork, bean sprout and chive	300
韭黃火鴨乾燒伊麵 Braised e-fu noodles, roasted duck and chives	300
北海道雪場蟹瑤柱蛋白炒飯 Fried rice with king crab, egg white and shrimp	360
金瑤海皇星斑薑米炒飯 Fried rice with leopard coral garoupa, seafood, ginger and crispy conpoy	360
魚湯星斑片泡飯 Leopard coral garoupa with rice in fish broth	260

每位 Per person

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