



廚師推介

CHEF'S RECOMMENDATION



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 Matstake Mushroom (Preparation time 30 minutes)	1480 每位 Per person
珊瑚芙蓉蝦球皇 Steamed King Prawn with Egg White and Crab Coral	420 每位 Per person
香蔥爆乳龍 Stir-fried Lobster with Shallot and Scallion	380 每位 Per person
原隻五頭南非鮑魚伴香煎法國鵝肝 Braised Whole South Africa Abalone (5 heads) with Pan-fried Foie Gras	360 每位 Per person
蒜茸泡椒星斑球蒸白玉 Steamed Leopard Coral Garoupa with Bean Curd, Garlic Chilli and Pickled Pepper	320 每位 Per person
脆香貴妃雞 Crispy Salted Chicken	半隻 Half 380 全隻 Whole 760
堂弄生滾星斑粥 Leopard Coral Garoupa Congee in Casserole	880
香蔥頭抽爆鹿兒島A4 和牛 Wok-fried Kagoshima A4 Wagyu Beef with Scallion in Premium Soy Sauce	1280
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
豉椒九層塔爆蝦球 Sautéed Prawn with Basil and Black Bean Sauce	400

加一服務費 All prices are subject to 10% service charge
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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
意大利陳年黑醋雲耳海紅葉 Black Fungus with Jelly Fish in Balsamic Vinegar	240
魚露海蜇拌燻蹄 Marinated Pork Knuckle with Jelly Fish in Fish Sauce	220
蜜餞鱈魚粒 Crispy Toothfish with Sweet and Sour Sauce	220
椒鹽九肚魚 Crispy Bombay Duck with Spicy Salt	180
麻辣千層峯 Marinated Pig Ear in "Sichuan" Style	130
自家脆金磚 Homemade Crispy Bean Curd with Spicy Salt	120

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燒味

BARBECUED MEAT



北京片皮鴨 (需一天前預訂) (只限晚市供應) 二食 欖仁鴨崙生菜包 Peking Duck (Pre-order One Day in Advance) (Dinner Available Only) Second Course Minced Duck with Olive Seed in Lettuce Wrap	一隻 Whole 980
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
片皮乳豬件 Crispy Suckling Pig	380
蜜汁極上豚肉叉燒 Honey Glazed Barbecued Pork	350
明爐燒米鴨 Roasted Duck	200
乳豬拼燒鴨 Crispy Suckling Pig with Roasted Duck	340

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湯、羹 SOUP



味菜魚湯日本象拔蚌 (需一天前預訂) Fish Soup with Japanese Geoduck with Turnip, Mushroom, Dried Chilli and Preserved Vegetable (Pre-order One Day in Advance)	1800 四位用 For 4 persons
杏汁豬肺燉花膠 (需一天前預訂) Double Boiled Fish Maw with Pig Lung and Almond Juice (Pre-order One Day in Advance)	680 每位 Per person
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
竹筴菜膽燉遼參 Double Boiled Sea Cucumber with Chinese Cabbage and Bamboo Pith	280 每位 Per person
醋椒斑片帶子湯 Hot and Sour Soup with Leopard Coral Garoupa, Scallop, Shrimp, Enoki Mushroom and Vermicelli	280 每位 Per person
摩利菌海皇豆腐羹 Bean Curd Broth with Seafood and Morel Mushroom	240 每位 Per person

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燕窩 BIRD'S NEST



鮮蟹肉乾撈官燕 Stir-fried Imperial Bird's Nest with Fresh Crab Meat	880 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
紅燒竹笙官燕卷 (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
鮮蟹肉燴官燕 Braised Imperial Bird's Nest with Fresh Crab Meat	680 每位 Per person
竹笙鮮蟹肉瑤柱燕窩羹 Bird's Nest Broth with Conpoy, Bamboo Pith and Fresh Crab Meat	340 每位 Per person

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鮑魚、海味
ABALONE, DRIED SEAFOOD



原隻十六頭日本皇冠吉品鮑魚 (需預訂) Braised Yoshinham Abalone (16 heads) with Black Mushroom (Pre-order in Advance)	時價 Market Price 每位 Per person
原隻二十六頭日本皇冠吉品鮑魚 Braised Yoshinham Abalone (26 heads) with Black Mushroom	時價 Market Price 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
濃雞湯杞子燴花膠 Poached Fish Maw with Wolfberries in Chicken Broth	600 每位 Per person
蔥燒脆皮遼參 (需一天前預訂) Crispy Sea Cucumber stuffed with Shrimp Mousse and Pork in Scallion Soy Sauce (Pre-order One Day in Advance)	430 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 Fresh 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
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
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

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海鮮 SEAFOOD



陳年花雕蛋白蒸龍蝦球 Steamed Lobster with Egg White and “Hua Diao”	400 每位 Per person
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
碧綠松露醬煎星斑球 Pan-fried Leopard Coral Garoupa with Vegetables in Black Truffle Sauce	720
蒜茸泡椒生啫星斑球 Sautéed Leopard Coral Garoupa with Pickled Pepper in Casserole	720
豉油皇香煎北海道帶子 Pan-fried Hokkaido Scallop with Premium Soy Sauce	400
XO醬露筍螺片炒蝦球 Sautéed Prawn with Sea Whelk and Asparagus in Homemade XO Sauce	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

(需最少一天前預訂)

(AT LEAST PRE-ORDER 1 DAY IN ADVANCE)



東星斑, 花尾龍躉, 黃皮老虎斑, 紅瓜子
Leopard Coral Garoupa, Giant Garoupa,
Tiger Garoupa, Red Flag Garoupa 時價 Market price

老鼠斑 (需三天前預訂)
Pacific Garoupa (Pre-order Three Days in Advance) 時價 Market price

日本象拔蚌
Japanese Geoduck 時價 Market price

蠔子皇
Razor Clam 時價 Market price

蒜香梅子蒸花蟹
Steamed Flower Crab with Garlic and Plum Sauce 時價 Market price

白灼海中蝦
Poached Fresh Shrimp 時價 Market price

本地龍蝦
Lobster 時價 Market price

- 焗 Baked
上湯 或 芝士蒜茸開邊
Bouillon or Cheese and Garlic

- 炒 Stir-fried
豉椒 或 川汁
Black Bean Chilli or "Sichuan" Style

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豬肉 PORK



脆炸香酥肉 Crispy Pork with Chilli Garlic	300
鳳梨咕嚕極上豚肉 Sweet and Sour Pork with Pineapple and Capsicum	300
咸魚蝦乾蒸肉片 Steamed Pork with Dried Shrimp and Salty Fish	300
咸魚茸香煎黑豚肉餅 Pan-fried Pork Patties with Salty Fish	300
梅菜黃金蒸肉餅 Steamed Minced Pork with Preserved Vegetable and Salted Egg Yolk	300



牛肉 BEEF



芥末頭抽爆澳洲M9和牛粒 Wok-fried Australian M9 Wagyu Beef with Wasabi Soy Sauce	880
雙椒碧綠炒和牛片 Wok-fried Wagyu Beef with Vegetable, Hunan and Fresh Chilli	550
慢煮清湯和牛面肉 Slow Cooked Australian Wagyu Beef Cheek with Turnip in Bouillon	320
滑蛋炒美國肥牛 Scrambled Egg with US Beef	320

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家禽 POULTRY



原隻南非鮑魚炆滑雞煲 Braised Chicken with Whole South Africa Abalone in Casserole	半隻 Half 560 全隻 Whole 1120
摩利菌西芹炒雞柳 Wok-fried Chicken with Celery and Morel Mushroom	半隻 Half 400 全隻 Whole 800
乾蔥頭抽瓦罉屈雞 (制作三十分鐘) Braised Chicken with Scallion and Premium Soy Sauce in Casserole (Preparation Time 30 Minutes)	半隻 Half 380 全隻 Whole 760
蝦醬香酥雞 Crispy Chicken with Shrimp Paste	半隻 Half 380 全隻 Whole 760
迷你脆皮香酥鴨 (需一天前預訂) Mini Crispy Salted Duck (Pre-order One Day in Advance)	半隻 Half 250 全隻 Whole 500
鮮露筍炒乳鴿脯 Sautéed Pigeon with Asparagus	360

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蔬菜

VEGETABLES



肘子扒時蔬 Braised Seasonal Vegetable with Yunnan Ham	320
竹筍上湯浸時蔬 Poached Seasonal Vegetable with Bamboo Pith in Bouillon	300
蠔皇雙菇扒時蔬 Braised Seasonal Vegetable with Black Mushroom and Straw Mushroom in Oyster Sauce	300
秘醬乾鍋爆時蔬 Seasonal Vegetable with Dried Shrimp and Home-made Spicy Sauce in Casserole	260
家鄉炆豆腐煲 Braised Bean Curd with Shrimp Mousse, Minced Pork and Mushroom in Casserole	290
麻婆豆腐 Braised Bean Curd with Minced Pork, Mushroom and Preserved Vegetable in Spicy Sauce	260



素菜

VEGETARIAN



酸辣粉絲雲耳湯 Hot and Sour Soup with Black Fungus and Vermicelli	200 每位 Per person
竹筍菜膽燉松茸 Double Boiled Matsutake Mushroom with Chinese Cabbage and Bamboo Pith	200 每位 Per person
素蠔汁上素腐皮卷 Crispy Bean Curd Skin Roll with Celery and Mixed Fungus in Vegetarian Oyster Sauce	300
羊肚菌桂花炒粉絲 Wok-fried Vermicelli with Eggs and Morel Mushroom	280
鳳梨果醋鮮冬菇 Sweet and Sour Mushroom with Pineapple and Capsicum	260

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飯、麵
RICE, NOODLES



醋椒魚湯星斑片米粉 Rice Vermicelli with Leopard Coral Garoupa in Hot and Sour Fish Broth	260 每位 Per person
魚湯星斑球粥 Leopard Coral Garoupa Congee in Fish Broth	260 每位 Per person
蒜香和牛粒炒飯 Fried Rice with Wagyu Beef and Garlic	420
瑤柱蛋白松露炒飯 Fried Rice with Conpoy, Egg White and Black Truffle	400
上湯蝦球煎脆麵 Crispy Noodle with Prawn in Bouillon	480
薑蔥鮑絲花膠撈麵 Braised Noodle with Fish Maw, Abalone, Spring Onions and Ginger	480
味菜牛柳絲炒麵 Crispy Noodle with Beef and Preserved Vegetable	360
豉油皇肉絲炒麵 Fried Noodle with Pork in Premium Soy Sauce	320
豉椒牛肉炒河粉 Fried Flat Rice Noodle with Beef in Black Bean Sauce	300
廈門炒米粉 Fried Rice Vermicelli with Barbecued Pork, Shrimp, Capsicum, Bean Sprout, Onion and Chive	300

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