



廚師推介

CHEF'S RECOMMENDATION



|                                                                                                                    |                             |
|--------------------------------------------------------------------------------------------------------------------|-----------------------------|
| 杏汁豬肺燉花膠湯 (需一天前預訂)<br>Double Boiled Fish Maw Soup with Pork Lung and Almond Juice<br>(Pre-order One Day in Advance) | 680<br>每位 Per person        |
| 珊瑚芙蓉蝦球皇<br>Steamed King Prawn with Egg White and Crab Roe                                                          | 420<br>每位 Per person        |
| 香蔥爆乳龍<br>Stir-fried Lobster with Shallot and Scallion                                                              | 380<br>每位 Per person        |
| 原隻五頭南非鮑魚伴香煎法國鵝肝<br>Braised Whole South African Abalone (5 heads)<br>with Pan-fried Foie Gras                       | 360<br>每位 Per person        |
| 蒜茸泡椒星斑球蒸白玉<br>Steamed Garoupa Fillets with Bean Curd,<br>Garlic and Pickled Pepper                                 | 320<br>每位 Per person        |
| 脆香貴妃雞<br>Crispy Salted Chicken                                                                                     | 半隻 Half 380<br>全隻 Whole 760 |
| 堂弄生滾星斑粥<br>Garoupa Congee in Casserole                                                                             | 880                         |
| 香蔥頭抽爆鹿兒島A4 和牛<br>Wok-fried Kagoshima A4 Wagyu Beef with Scallion in Soy Sauce                                      | 1280                        |
| 濃雞湯花膠海味雲吞燴津菜<br>Braised Tianjin Cabbage with Fish Maw, Dried Seafood,<br>Conpoy and Shrimp Wonton in Chicken Broth | 680                         |
| 豉椒九層塔爆蝦球<br>Sautéed Prawn with Basil and Black Bean Sauce                                                          | 400                         |

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小食  
APPETISERS



|                                                                              |                      |
|------------------------------------------------------------------------------|----------------------|
| 黑魚子原隻鮮鮑伴螺片海紅葉<br>Chilled Whole Abalone with Sea Whelk, Jelly Fish and Caviar | 380<br>每位 Per person |
| 營致肆式小拼盤<br>Ying Jee Appetiser Selection ( Four Kinds )                       | 240<br>每位 Per person |
| 海蜇野生鮑片<br>Chilled Wild Abalone with Jelly Fish                               | 600                  |
| 意大利陳年黑醋雲耳海紅葉<br>Black Fungus with Jelly Fish in Balsamic Vinegar             | 240                  |
| 魚露海蜇拌燻蹄<br>Marinated Pork Knuckle with Jelly Fish in Fish Sauce              | 220                  |
| 蜜餞鱈魚粒<br>Crispy Toothfish with Sweet and Sour Sauce                          | 220                  |
| 椒鹽九肚魚<br>Crispy White Bait with Spicy Salt                                   | 180                  |
| 麻辣千層峯<br>Marinated Pig Ear in Sichuan Style                                  | 130                  |
| 自家脆金磚<br>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)<br>二食 欖仁鴨崙生菜包<br>Peking Duck (Pre-order One Day in Advance) (Dinner Available Only)<br>Second Course Minced Duck with Olive Seed in Lettuce Wrap | 一隻 Whole 980                |
| 生浸豉油乳鴿 (制作需時)<br>Poached Pigeon in Sweet Soy Sauce<br>(Preparation Time Required)                                                                                        | 200<br>每隻 each              |
| 生浸豉油雞 (制作需時)<br>Poached Chicken in Sweet Soy Sauce<br>(Preparation Time Required)                                                                                        | 半隻 Half 360<br>全隻 Whole 720 |
| 片皮乳豬件<br>Crispy Suckling Pig                                                                                                                                             | 380                         |
| 蜜汁極上豚肉叉燒<br>Honey Glazed Barbecued Pork                                                                                                                                  | 350                         |
| 明爐燒米鴨<br>Roasted Duck                                                                                                                                                    | 200                         |
| 乳豬拼燒鴨<br>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)<br>Fish Soup with Japanese Geoduck with Turnip, Mushroom,<br>Dried Chilli and Preserved Vegetable<br>(Pre-order One Day in Advance)             | 1800<br>四位用 For 4 persons |
| 松茸雲腿燉佛跳牆 (制作需時)<br>Double Boiled Shark's Fin Soup with Abalone, Fish Maw,<br>Sea Cucumber, Conpoy, Yunnan Ham and Matstake Mushroom<br>(Preparation Time Required) | 1480<br>每位 Per person     |
| 菜膽北菇燉花膠湯<br>Double Boiled Fish Maw Soup with<br>Black Mushroom and Chinese Cabbage                                                                                 | 680<br>每位 Per person      |
| 瑤柱甫菜膽松茸燉鮮鮑魚湯<br>Double Boiled South African Abalone Soup with Conpoy,<br>Matsutake Mushroom and Chinese Cabbage                                                    | 320<br>每位 Per person      |
| 竹笙菜膽燉遼參湯<br>Double Boiled Sea Cucumber Soup with Chinese Cabbage and<br>Bamboo Pith                                                                                | 280<br>每位 Per person      |
| 醋椒斑片帶子湯<br>Hot and Sour Soup with Garoupa Fillets,<br>Scallop, Shrimp, Enoki Mushroom and Vermicelli                                                               | 280<br>每位 Per person      |
| 摩利菌海皇豆腐羹<br>Bean Curd Broth with Seafood and Morel Mushroom                                                                                                        | 240<br>每位 Per person      |

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燕窩  
BIRD'S NEST



|                                                                                                              |                      |
|--------------------------------------------------------------------------------------------------------------|----------------------|
| 鮮蟹肉乾撈官燕<br>Stir-fried Imperial Bird's Nest with Fresh Crab Meat                                              | 880<br>每位 Per person |
| 黑魚子鮮蟹鉗芙蓉官燕<br>Steamed Imperial Bird's Nest with Egg White,<br>Crab Claw and Caviar                           | 700<br>每位 Per person |
| 紅燒竹笙官燕卷 (制作需時)<br>Braised Bamboo Pith Rolls Stuffed with<br>Imperial Bird's Nest (Preparation Time Required) | 680<br>每位 Per person |
| 鮮蟹肉燴官燕<br>Braised Imperial Bird's Nest with Fresh Crab Meat                                                  | 680<br>每位 Per person |
| 竹笙鮮蟹肉瑤柱燕窩羹<br>Bird's Nest Broth with Conpoy, Bamboo Pith and Fresh Crab Meat                                 | 340<br>每位 Per person |

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鮑魚、海味  
ABALONE, DRIED SEAFOOD



|                                                                                                                               |                                  |
|-------------------------------------------------------------------------------------------------------------------------------|----------------------------------|
| 原隻二十六頭日本皇冠吉品鮑魚<br>Braised Yoshinham Abalone (26 heads) with Mushroom                                                          | 時價 Market Price<br>每位 Per person |
| 原隻五頭南非鮮鮑伴遼參鵝掌<br>Braised Whole South Africa Abalone (5 heads) with<br>Sea Cucumber and Goose Web                              | 800<br>每位 Per person             |
| 花膠遼參扣鵝掌<br>Braised Fish Maw with Sea Cucumber and Goose Web                                                                   | 960<br>每位 Per person             |
| 濃雞湯杞子燴花膠<br>Poached Fish Maw with Wolfberries in Chicken Broth                                                                | 600<br>每位 Per person             |
| 蔥燒脆皮遼參 (制作需時)<br>Crispy Sea Cucumber Stuffed with Shrimp Mousse and Pork in<br>Scallion Soy Sauce (Preparation Time Required) | 430<br>每位 Per person             |
| 瑩致一品煲<br>Braised Abalone with Goose Web, Sea Cucumber and<br>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<br>Braised Superior Shark's Fin Soup with Yoshinham Abalone<br>(26 heads)       | 3980<br>每位 Per person |
| 鮮蟹肉乾撈海虎翅<br>Fried Superior Shark's Fin Soup with Fresh Crab Meat and Bouillon                      | 1980<br>每位 Per person |
| 清湯或紅燒海虎翅<br>Double Boiled or Braised Superior Shark's Fin Soup                                     | 1880<br>每位 Per person |
| 松茸菜膽燴海虎翅<br>Double Boiled Superior Shark's Fin Soup with<br>Matsutake Mushroom and Chinese Cabbage | 1200<br>每位 Per person |
| 生拆蟹皇燴海虎翅<br>Braised Superior Shark's Fin Soup with Crab Roe                                        | 1000<br>每位 Per person |
| 鮮蟹肉桂花炒海虎翅<br>Fried Superior Shark's Fin with Egg and Fresh Crab Meat                               | 880<br>每位 Per person  |
| 紅燒砂鍋菜膽金勾翅<br>Braised Shark's Fin Soup with Chinese Cabbage in Casserole                            | 880<br>每位 Per person  |

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海鮮  
SEAFOOD



|                                                                                        |                      |
|----------------------------------------------------------------------------------------|----------------------|
| 陳年花雕蛋白蒸龍蝦球<br>Steamed Lobster with Egg White and “Hua Diao”                            | 400<br>每位 Per person |
| 川汁蝦球皇伴窩巴<br>Fried King Prawn in Sweet Chilli Sauce with Crispy Rice Crackers           | 360<br>每位 Per person |
| 金瑤蹄香龍蝦球炒螺片<br>Sautéed Lobster with Sea Whelk, Water Chestnut and Crispy Conpoy         | 1180                 |
| 碧綠松露醬煎星斑球<br>Pan-fried Garoupa Fillets with Vegetables in Black Truffle Sauce          | 720                  |
| 蒜茸泡椒生啫星斑球<br>Sautéed Garoupa Fillets with Pickled Pepper in Casserole                  | 720                  |
| 豉油皇香煎北海道帶子<br>Pan-fried Hokkaido Scallop with Soy Sauce                                | 400                  |
| XO醬露筍螺片炒蝦球<br>Sautéed Prawn with Sea Whelk and Asparagus in Homemade X.O. Chilli Sauce | 380                  |
| 香草天椒爆蝦球<br>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<br>Crispy Pork with Chilli Garlic                                    | 300 |
| 鳳梨咕嚕極上豚肉<br>Sweet and Sour Pork with Pineapple and Capsicum                | 300 |
| 咸魚蝦乾蒸肉片<br>Steamed Pork with Dried Shrimp and Salty Fish                   | 300 |
| 咸魚茸香煎黑豚肉餅<br>Pan-fried Pork Patty with Salty Fish                          | 300 |
| 梅菜黃金蒸肉餅<br>Steamed Pork Patty with Preserved Vegetable and Salted Egg Yolk | 300 |



牛肉  
BEEF



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

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家禽  
POULTRY



|                                                                                                                    |                              |
|--------------------------------------------------------------------------------------------------------------------|------------------------------|
| 原隻南非鮑魚炆滑雞煲<br>Braised Chicken Fillets with Whole South African Abalone<br>in Casserole                             | 半隻 Half 560<br>全隻 Whole 1120 |
| 摩利菌西芹炒雞柳<br>Wok-fried Chicken Fillets with Celery and Morel Mushroom                                               | 半隻 Half 400<br>全隻 Whole 800  |
| 乾蔥頭抽瓦罉屈雞 (制作需時)<br>Braised Chicken with Scallion and Premium Soy Sauce<br>in Casserole (Preparation Time Required) | 半隻 Half 380<br>全隻 Whole 760  |
| 蝦醬香酥雞<br>Crispy Chicken with Shrimp Paste                                                                          | 半隻 Half 380<br>全隻 Whole 760  |
| 鮮露筍炒乳鴿脯<br>Sautéed Pigeon Fillets with Asparagus                                                                   | 360                          |

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## 蔬菜

### VEGETABLES



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



## 素菜

### VEGETARIAN



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

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飯、麵  
RICE, NOODLES



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

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