廚師推介
CHEF'S RECOMMENDATION

杏汁豬肺燉花膠湯 (需一天前預訂) 700
Double Boiled Fish Maw Soup with Pork Lung and Almond Juice 每位 Per person
(Pre-order One Day in Advance)

冬蟲草花膠燉烏雞湯 (中午前預訂) 1280
Double Boiled Silky Chicken Soup with Fish Maw and Cordyceps 每位 Per person
(Pre-order Before Noon Time)

泡椒蒜茸粉絲蒸星斑球 320
Steamed Garoupa Fillets with Vermicelli, 每位 Per person
Garlic Chilli and Pickled Pepper

香蔥爆乳龍蝦 380
Wok-fried Lobster with Shallot and Scallion 每位 Per person

雞油花雕蒸龍蝦伴陳村粉 (中午前預訂) 420
Steamed Chencun Rice Noodle with Lobster 每位 Per person
in Chicken Oil and "Hua Diao" (Pre-order Before Noon Time)

珊瑚芙蓉蝦球皇 440
Steamed King Prawn with Egg White and Crab Roe 每位 Per person

原隻五頭南非鮑魚伴香煎法國鵝肝 380
Braised Whole South African Abalone (5 heads) 每位 Per person
with Pan-fried Foie Gras

濃扣花膠扒柚皮 780
Braised Fish Maw with Pomelo Peel 每位 Per person

堂剪迷你乳豬全體 (只限晚市供應) (兩天前預訂) 一隻 Whole 1280
Whole Barbecued Suckling Pig
(Dinner Available Only) (Pre-order Two Day in Advance)

脆香貴妃雞 半隻 Half 400
Crispy Salted Chicken 全隻 Whole 800

香蔥頭抽爆日本A4和牛粒 1380
Wok-fried Japanese A4 Wagyu Beef with Scallion in Soy Sauce

堂弄魚湯星斑球粥 880
Garoupa Congee in Casserole

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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	400 每位 Per person
營致肆式小拼盤 Ying Jee Appetiser Selection (Four Kinds)	250 每位 Per person
海蜇野生鮑片 Chilled Wild Abalone with Jelly Fish	620
意大利陳年黑醋青瓜海紅葉 Marinated Cucumber with Jelly Fish in Balsamic Vinegar	240
椒鹽蝦丸 Crispy Shrimps Dumpling with Spicy Salt	220
蜜餞鱔柳 Crispy Eel with Sweet and Sour Sauce	200
椒鹽九肚魚 Crispy White Bait with Spicy Salt	190
滷水鴨舌 Marinated Duck Tongue	180
12年花雕醉雞翼 Drunken Chicken Wings with “Hua Diao”	140
魚露海蜇 Marinated Jelly Fish in Fish Sauce	140
麻辣豬腳仔 Marinated Pork Knuckle with Spicy Sauce	140
脆皮炸金磚 Crispy Bean Curd with Spicy Salt	120
黑松露皮蛋 Marinated Preserved Eggs with Black Truffle Sauce	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　欖仁鴨崧生菜包 或 鴨絲炆伊麵 Peking Duck (Pre-order One Day in Advance) (Dinner Available Only) Second Course　Minced Duck with Olive Seed in Lettuce Wrap Or Braised E-Fu Noodle with Shredded Roasted Duck	一隻 Whole 1000
生浸豉油乳鴿 (制作需時) Poached Pigeon in Sweet Soy Sauce (Preparation Time Required)	220 每隻 each
生浸豉油雞 (制作需時) Poached Chicken in Sweet Soy Sauce (Preparation Time Required)	半隻 Half 400 全隻 Whole 800
片皮乳豬件 Crispy Suckling Pig	420
乳豬拼燒鴨 Crispy Suckling Pig with Roasted Duck	400
蜜汁極上豚肉叉燒 Honey Glazed Barbecued Pork	380
明爐燒米鴨 Roasted Duck	280

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湯、羹
SOUP

醋辣魚湯日本象拔蚌 (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
松茸雲腿燉佛跳牆 (制作需時) Double Boiled Shark's Fin Soup with Abalone, Fish Maw, Sea Cucumber, Conpoy, Yunnan Ham and Matstake Mushroom (Preparation Time Required)	1580 每位 Per person
菜膽北菇燉花膠湯 Double Boiled Fish Maw Soup with Black Mushroom and Chinese Cabbage	700 每位 Per person
竹笙瑤柱菜膽燉鮮鮑湯 Double Boiled South African Abalone Soup with Conpoy, Bamboo Pith and Chinese Cabbage	330 每位 Per person
北菇菜膽燉日本遼參湯 Double Boiled Japanese Sea Cucumber Soup with Black Mushroom and Chinese Cabbage	290 每位 Per person
皮蛋芫荽星斑片湯 Garoupa Soup with Preserved Egg and Coriander	280 每位 Per person
鮮蟹肉粟米羹 Sweet Corn Soup with Fresh Crab Meat	260 每位 Per person
酸辣海鮮皇豆腐羹 Hot and Sour Soup with Garoupa Fillets, Scallop, Shrimp and Bean Curd	250 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	900 每位 Per person
鮮蟹肉燴官燕 Braised Imperial Bird's Nest with Fresh Crab Meat	700 每位 Per person
紅燒竹笙官燕卷 (制作需時) Braised Bamboo Pith Rolls Stuffed with Imperial Bird's Nest (Preparation Time Required)	700 每位 Per person
雞茸燴官燕 (中午前預訂) Braised Imperial Bird's Nest with Minced Chicken (Pre-order Before Noon Time)	600 每位 Per person
紅燒金腿官燕 Braised Imperial Bird's Nest with Yunnan Ham	360 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	350 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 Braised Yoshinhama Abalone (26 heads) with Mushroom	時價 Market Price 每位 Per person
花膠伴日本遼參扣鵝掌 Braised Fish Maw with Japanese Sea Cucumber and Goose Web	960 每位 Per person
原隻五頭南非鮮鮑伴日本遼參鵝掌 Braised Whole South Africa Abalone (5 heads) with Japanese Sea Cucumber and Goose Web	800 每位 Per person
濃雞湯杞子浸花膠 Poached Fish Maw with Wolfberry in Chicken Broth	600 每位 Per person
蔥燒脆皮日本遼參 (制作需時) Crispy Japanese Sea Cucumber Stuffed with Shrimp Mousse and Pork in Scallion Soy Sauce (Preparation Time Required)	430 每位 Per person
營致一品煲 Braised Abalone with Goose Web, Sea Cucumber and 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 Soup with Yoshinhama Abalone (26 heads)	4280 每位 Per person
鮮蟹肉乾撈海虎翅 Fried Superior Shark's Fin Soup 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 Soup	1880 每位 Per person
松茸菜膽燉海虎翅 Double Boiled Superior Shark's Fin Soup with Matsutake Mushroom and Chinese Cabbage	1280 每位 Per person
生拆蟹皇燴海虎翅 Superior Shark's Fin Soup with Crab Roe	1000 每位 Per person
紅燒鮮蟹肉金勾翅 Braised Superior Shark's Fin Soup with 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
蟹肉桂花炒海虎翅 Sautéed Superior Shark's Fin with Egg and Fresh Crab Meat	880 每位 Per person

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海鮮
SEAFOOD

12年花雕蛋白蒸龍蝦球 Steamed Lobster with Egg White and 12 years “Hua Diao”	420 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
碧綠松露醬香煎星斑球 Pan-fried Garoupa Fillets with Vegetables in Black Truffle Sauce	780
蒜茸泡椒生啫星斑球 Sautéed Garoupa Fillets with Pickled Pepper in Casserole	780
豉油皇香煎北海道帶子 Pan-fried Hokkaido Scallop with Soy Sauce	420
XO醬露筍螺片炒蝦球 Sautéed Prawn with Sea Whelk and Asparagus in Homemade X.O. Chilli Sauce	400
香草天椒爆蝦球 Wok-fried Prawn with Fresh Chilli and Coriander	400
九層塔豉椒炒蝦球 Sautéed Prawn with Basil and Black Bean Sauce	400
生汁鮮蝦球 Sautéed Prawn with Mayonnaise Sauce and Sesame	400

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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 — 時價 Market price
Leopard Coral Garoupa, Giant Garoupa,
Tiger Garoupa, Red Flag Garoupa

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

日本象拔蚌 — 時價 Market price
Japanese Geoduck

蟶子皇 — 時價 Market price
Razor Clam

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

白灼海中蝦 — 時價 Market price
Poached Fresh Shrimp

本地龍蝦 — 時價 Market price
Lobster

- 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

脆香炸豬腩肉 Crispy Pork with Chilli Garlic	320
鳳梨咕嚕極上豚肉 Sweet and Sour Pork with Pineapple and Capsicum	300
原件馬友鹹魚蒸梅肉片 Steamed Pork with Salty Fish	300
香煎土魷黑豚肉餅 Pan-fried Pork Patty with Dried Squid	300
花菇蹄香蒸肉餅 Steamed Pork Patty with Mushroom and Water Chestnut	300

牛肉
BEEF

金蒜頭抽爆澳洲M9和牛粒 Wok-fried Australian M9 Wagyu Beef with Soy Sauce and Garlic	920
沙嗲金菇粉絲和牛煲 Satay Wagyu Beef with Enoki Mushroom and Vermicelli in Casserole	550
雙椒碧綠炒和牛片 Wok-Fried Wagyu Beef with Vegetables and Mixed Chilli	550
白灼美國牛肉片 Poached US Beef with Bean Sprouts and Enoki Mushroom in Soy Sauce	380

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家禽
POULTRY

原隻南非鮑魚炆滑雞煲 半隻 Half 580
Braised Chicken Fillets with Whole South African Abalone in Casserole 全隻 Whole 1160

上湯菜膽雞 (制作需時) 半隻 Half 400
Steamed Chicken with Vegetable in Bouillon 全隻 Whole 800
(Preparation Tme Required)

碧綠炒鮮雞片 半隻 Half 400
Wok-fried Sliced Chicken with Vegetable 全隻 Whole 800

蝦醬脆炸香酥雞 半隻 Half 400
Crispy Chicken with Shrimp Paste 全隻 Whole 800

XO醬鮮露筍乳鴿脯 380
Sautéed Pigeon Fillets with Asparagus in Homemade X.O. Chilli Sauce

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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 320
Poached Seasonal Vegetable with Bamboo Pith in Bouillon

濃湯杞子浸鮮枝竹 300
Poached Bean Curd with Wolfberry in Chicken Broth

鮮野菌紅燒豆腐 300
Braised Bean Curd with Assorted Mushroom

秘醬乾鍋爆時蔬 280
Seasonal Vegetable with Dried Shrimp
and Home-made Spicy Sauce in Casserole

麻婆豆腐 260
Braised Bean Curd with Minced Pork, Mushroom
and Preserved Vegetable in Spicy Sauce

素菜
VEGETARIAN

竹笙菜膽燉松茸 220
Double Boiled Matsutake Mushroom Soup with Chinese Cabbage and Bamboo Pith 每位 Per person

豆腐粟米羹 160
Sweet Corn Soup with Bean Curd 每位 Per person

琥珀露皇炒素帶子 330
Sautéed Water Chestnut with Asparagus and Walnut

素蠔油上素腐皮卷 300
Crispy Bean Curd Rolls with Celery and Fungus
in Vegetarian Oyster Sauce

羊肚菌桂花炒粉絲 300
Fried Vermicelli with Egg 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

上湯焗龍蝦伊麵 E-Fu Noodle with Baked Lobster in Bouillon	380 每位 Per person
魚湯星斑球粥 Garoupa Fillets Congee in Fish Broth	260 每位 Per person
瑤柱蛋白松露香苗 Fried Rice with Conpoy, Egg White and Black Truffle	400
福建炒飯 Fried Rice with Shrimp, Chicken in Fujian Style	400
XO醬帶子粒炒香苗 Fried Rice with Scallop in Homemade X.O. Chilli Sauce	400
蒜香和牛炒香苗 Fried Rice with Wagyu Beef and Garlic	420
豉油皇肉絲炒麵 Fried Noodle with Pork in Premium Soy Sauce	320
野菌乾燒伊麵 Crispy Noodle with Beef and Preserved Vegetable	340
上湯蝦球炒麵 Fried Noodle with Prawn in Bouillon	480
瑤柱花膠薑蔥撈麵 Braised Noodle with Fish Maw, Conpoy, Spring Onion and Ginger	480
家鄉炒米粉 Fried Rice Vermicelli with Barbecued Pork, Shredded Duck, Bean Sprout, Peanut	320
乾炒和牛河 Fried Flat Rice Noodle with Wagyu Beef	420
滑蛋蝦球炒河 Fried Flat Noodle with Prawn and Scrambled Egg	440

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