家乡小炒皇
Sautéed Diced Chicken with Cashew Nuts

香煎琵琶豆腐
Pan-fried Stuffed Beancurd with Minced Shrimp
港式怀旧小菜
CLASSIC HONG KONG DISHES

柱侯牛腩煲
Stewed Beef Brisket
小 Small 33 | 中 Medium 49 | 大 Large 66

南乳荔芋扣肉煲
Braised Pork Belly with Yam and Fermented Beancurd
小 Small 26 | 中 Medium 39 | 大 Large 52

青苹果镇江骨
Sautéed Spare Ribs with Green Apple in Sweet and Sour Sauce
小 Small 24 | 中 Medium 36 | 大 Large 48

顺德虾滑煲
Homemade Prawn Paste with Beancurd Served in Claypot
小 Small 24 | 中 Medium 36 | 大 Large 48

东江酿豆腐煲
Braised Stuffed Beancurd with Pork Served in Claypot
小 Small 22 | 中 Medium 33 | 大 Large 44

家乡小炒皇
Sautéed Diced Chicken with Cashew Nuts
小 Small 22 | 中 Medium 33 | 大 Large 44

香煎琵琶豆腐
Pan-fried Stuffed Beancurd with Minced Shrimp
小 Small 22 | 中 Medium 33 | 大 Large 44

广州大马站煲
Braised Beancurd with Roasted Pork Served in Casserole
小 Small 20 | 中 Medium 30 | 大 Large 40

Chef’s Recommendation  Signature Dish
八宝檽米鸭
Eight Treasures Duck with Glutinous Rice, Chinese Sausage, Chicken Cubes, Conpoy, Cured Ham, Dried Shrimps, Salted Egg Yolk and Wild Mushrooms

雪莲子小米煨海参
Braised Sea Cucumber with Foxtail Millet and Snow Lotus
八宝糯米饭鸭
Eight Treasures Duck with Glutinous Rice, Chinese Sausage, Chicken Cubes, Conpoy, Cured Ham, Dried Shrimps, Salted Egg Yolk and Wild Mushrooms
只 Whole 78

家常回锅肉
Home-style Stir-fried Pork Belly in Fermented Bean Paste
小 Small 24 | 中 Medium 36 | 大 Large 48

上海炒年糕
Shanghai Stir-fried Rice Cake
小 Small 22 | 中 Medium 33 | 大 Large 44

浓汤百叶菜苗
Poached White Cabbage with ‘Bai Ye’ Beancurd Skin in Superior Soup
小 Small 22 | 中 Medium 33 | 大 Large 44

雪菜毛豆炒百叶丝
Stir-fried Shredded Beancurd Skin with Preserved Vegetable and Edamame
小 Small 22 | 中 Medium 33 | 大 Large 44

上海风熏鱼
Smoked Fish in Shanghai Style
小 Small 20 | 中 Medium 30 | 大 Large 40

雪莲子小米煨海参
Braised Sea Cucumber with Foxtail Millet and Snow Lotus
位 Per Person 14

Chef’s Recommendation  Signature Dish
七味脆豆腐
Deep-fried Beancurd Cubes with Japanese Seven-spiced Pepper

脆皮澳洲烧肉
Crispy Roasted Australian Pork Belly
妙酱烧肉
Sautéed Pork Belly with Special Sauce
碟 Per Plate 18

海蜇花
Chilled Marinated Jellyfish
碟 Per Plate 16

香炸五香卷
Deep-fried Chinese Meat Rolls
碟 Per Plate 16

椒盐白饭鱼
Deep-fried Whitebait with Salt and Pepper
碟 Per Plate 14

黄金炸鱼皮
Deep-fried Fish Skin with Salted Egg Yolk
碟 Per Plate 14

七味脆豆腐
Deep-fried Beancurd Cubes with Japanese Seven-spiced Pepper
碟 Per Plate 14

芥末灵芝菇
Deep-fried Mushrooms with Wasabi Sauce
碟 Per Plate 12

拍蒜青瓜
Chilled Cucumber with Garlic
碟 Per Plate 12

Chef’s Recommendation
Double-boiled Sakura Chicken Soup with Tian Shan Snow Lotus
天山雪莲子炖樱花鸡
Double-boiled Sakura Chicken Soup with Tian Shan
Snow Lotus
盅 Per Pot **49** (serves 3 - 4 persons)

澳洲淮山杞子炖螺头
Double-boiled Australian Sea Whelk Soup with
Chinese Yam and Wolfberries
盅 Per Pot **49** (serves 3 - 4 persons)

花蟹肉粟米羹
Blue Swimmer Crab and Sweet Corn Thick Soup
位 Per Person **16**

澳洲西湖牛肉羹
Australian Minced Beef and Egg White Thick Soup
位 Per Person **15**

四川酸辣汤
Sichuan-style Hot and Sour Soup
位 Per Person **13**
游水海鲜  LIVE SEAFOOD

金目鲈鱼  Sea Bass  800g - 1.2kg  时价 Seasonal Prices

笋壳鱼  Marble Goby (Soon Hock)  600g - 1.2kg  时价 Seasonal Prices

东星斑  Coral Grouper  550g - 700g  时价 Seasonal Prices

多宝鱼  Turbot Fish  800g - 1.2kg  时价 Seasonal Prices

烹调法  Serving Methods

清蒸  Steamed with Light Soy Sauce
豉汁蒸  Steamed with Black Bean Sauce
姜茸蒸  Steamed with Ginger

油浸  Deep-fried
酸甜  Sweet and Sour

米酒煮  Poached with Rice Wine
骨香  Deep-fried Bone with Salt and Pepper

Chef’s Recommendation
肉蟹 Live Mud Crab

生虎虾 Live Tiger Prawn

波斯顿龙虾 Boston Lobster 550g - 650g

珍珠龙虾 Rock Lobster 500g - 600g

炸馒头 Fried Chinese Steamed Bun

烹调法 Serving Methods

- 辣汁 Chilli Sauce
- 黑椒 Black Pepper
- 姜葱 Ginger and Spring Onion
- 椒盐 Salt and Pepper
- 鸡油花雕蒸 Steamed with Chinese Wine and Chicken Oil
- 醉酒 Poached with Chinese Wine
黄金虾球

Crispy Prawn Balls with Salted Egg Yolk
白松露菌油西施加拿大带子
Wok-fried Canadian Scallops with Egg White and Truffle Oil
小 Small 33 | 中 Medium 49 | 大 Large 66

XO酱夏果芦笋带子
Wok-fried Canadian Scallops with U.S. Asparagus and Macadamia Nuts in XO Sauce
小 Small 33 | 中 Medium 49 | 大 Large 66

黄金虾球
Crispy Prawn Balls with Salted Egg Yolk
小 Small 30 | 中 Medium 46 | 大 Large 64

麦片虾球
Deep-fried Prawn Balls with Fragrant Cereal
小 Small 28 | 中 Medium 42 | 大 Large 56

芥末西汁虾球
Deep-fried Prawn Balls with Wasabi Sauce
小 Small 28 | 中 Medium 42 | 大 Large 56

碧绿炒虾球
Stir-fried Prawn Balls with Seasonal Vegetables
小 Small 28 | 中 Medium 42 | 大 Large 56
Peking Duck
北京片皮鸭
Peking Duck
半 Half 42 | 只 Whole 78

烧味三拼
Barbecue Combination Platter (3 Varieties)
小 Small 40 | 中 Medium 60 | 大 Large 80

烧味双拼
Barbecue Combination Platter (2 Varieties)
小 Small 28 | 中 Medium 42 | 大 Large 56

脆皮烧鸡
Crispy Roasted Chicken
半 Half 26 | 只 Whole 50

挂炉烧鸭
Roasted Duck
例 Small 24 | 半 Half 35 | 只 Whole 68

蜜汁澳洲叉烧
Roasted Honey Barbecued Australian Pork Tenderloin
小 Small 22 | 中 Medium 33 | 大 Large 44

脆皮澳洲烧肉
Crispy Roasted Australian Pork Belly
小 Small 18 | 中 Medium 27 | 大 Large 36
香煎美国黑豚肉
Pan-fried Grain-fed US Kurobuta Pork
香煎澳洲8级和牛
Pan-seared Tajima Wagyu Striploin MS8
份 Per Serving 53

蒜片澳洲牛柳粒
Australian Beef Cubes with Garlic Flakes
小 Small 33 | 中 Medium 49 | 大 Large 66

黑椒洋葱炒新西兰牛肉
New Zealand Sliced Beef with Black Pepper and Onion
小 Small 26 | 中 Medium 39 | 大 Large 52

妙酱烧肉炒芥兰
Sautéed Pork Belly with Kai Lan
小 Small 24 | 中 Medium 36 | 大 Large 48

菠萝咕噜肉
Sweet and Sour Pork with Pineapple and Capsicum
小 Small 24 | 中 Medium 36 | 大 Large 48

砂煲猪脚醋
Pig’s Trotter in Black Vinegar and Ginger Served in Claypot
小 Small 20 | 大 Large 40

珍菌煎新西兰乳羊扒
Pan-fried New Zealand Lamb Chop with Button Mushrooms
份 Per Portion 18

香煎美国黑豚肉
Pan-fried Grain-fed U.S. Kurobuta Pork
件 Per Piece 16

Chef’s Recommendation  Signature Dish
Braised Spinach Beancurd with Trio of Mushrooms
海鲜豆腐煲
Braised Beancurd with Seafood Served in Claypot
小 Small 26 | 中 Medium 39 | 大 Large 52

海参豆腐煲
Braised Beancurd with Sea Cucumber Served in Claypot
小 Small 26 | 中 Medium 39 | 大 Large 52

三菇菠菜豆腐
Braised Spinach Beancurd with Trio of Mushrooms
小 Small 22 | 中 Medium 33 | 大 Large 44

铁板自制豆腐
Braised Homemade Beancurd Served on Hot Plate
小 Small 20 | 中 Medium 30 | 大 Large 40

芙蓉煎蛋
Egg Omelette
小 Small 18 | 中 Medium 27 | 大 Large 36

白饭鱼煎蛋
Whitebait Omelette
小 Small 18 | 中 Medium 27 | 大 Large 36
Stir-fried U.S. Asparagus, Celery, Gingko Nuts, Lotus Root, Small Black Fungus, Green and Yellow Capsicum, Sweet Beans and Carrot
**Stir-fried U.S. Asparagus, Celery, Gingko Nuts, Lotus Root, Small Black Fungus, Green and Yellow Capsicum, Sweet Beans and Carrot**

- Small 26
- Medium 39
- Large 52

**U.S. Asparagus with Minced Garlic**

- Small 24
- Medium 36
- Large 48

**Poached Chinese Spinach with Trio of Eggs**

- Small 22
- Medium 33
- Large 44

**Sautéed French Bean with Minced Meat and Preserved Vegetable**

- Small 20
- Medium 30
- Large 40

**Sautéed Seasonal Vegetables with Minced Garlic** (Broccoli, White Cabbage, Chinese Spinach, Spinach, Kai Lan)

- Small 18
- Medium 27
- Large 36
<table>
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<tr>
<th>Dish Description</th>
<th>Price Per Person</th>
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<td>Braised Fish Maw with Crocodile Fin in Abalone Sauce</td>
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<tr>
<td>Braised Sea Cucumber with Goose Web in Oyster Sauce</td>
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<tr>
<td>Braised Goose Web with Mushroom in Oyster Sauce</td>
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<tr>
<td>Braised Sea Cucumber with Mushroom in Oyster Sauce</td>
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鲍汁扣十八头南非干鲍
Braised 18-head South African Dried Abalone in Abalone Sauce

只 Each
158

鲍汁扣原只三头澳洲鲍鱼
Braised 3-head Australian Abalone in Abalone Sauce

只 Each
56

鲍汁扣十头鲜鲍鱼伴海参
Braised 10-head Abalone with Sea Cucumber in Abalone Sauce

位 Per Person
32

鲍汁扣十头鲜鲍鱼伴鹅掌
Braised 10-head Abalone with Goose Web in Abalone Sauce

位 Per Person
32

生扣原只澳洲青边鲍
Braised Australian Green Lip Abalone

时价 Seasonal Prices
砂煲腊味煲饭
Claypot Rice with Chinese Sausage,
Cured Chinese Ham, Liver Sausage
and Waxed Duck

煲 Per Portion (serves 4 persons)
52

海鲜炒饭
Fried Rice with Seafood

小 Small 中 Medium 大 Large
26 39 52

蟹肉瑶柱蛋白炒饭
Fried Rice with Blue Swimmer Crab Meat,
Conpoy and Egg White

小 Small 中 Medium 大 Large
26 39 52

杨洲炒饭
Yang Zhou Fried Rice

小 Small 中 Medium 大 Large
22 33 44

韭黄干烧伊面
Stewed Ee-fu Noodles with Chives

小 Small 中 Medium 大 Large
20 30 40

豉油皇炒生面
Fried Noodles with Light Soya Sauce

小 Small 中 Medium 大 Large
20 30 40
Chef's Recommendation

Braised Ee-fu Noodles with Baby Lobster, Spring Onion and Ginger

份 Per Portion (serves 2 persons)

108

Pan-fried Crispy Noodles with Seafood

28 42 56

Hong Kong Style Braised Vermicelli with Diced Seafood, Salted Fish, Shrimp Paste and Vegetables

26 39 52

Stir-fried Hor Fun with New Zealand Sliced Beef

24 36 48

Sautéed Hor Fun with Prawns and Scrambled Eggs

24 36 48
Double-boiled Yam Paste
Served in Coconut

Double-boiled Bird’s Nest
Served in Coconut
椰皇炖燕窝
Double-boiled Bird’s Nest Served in Coconut
位 Per Person **45**

椰皇芋泥
Double-boiled Yam Paste Served in Coconut
位 Per Person **14**

青苹果菊冻
Green Apple and Chrysanthemum-flavoured Tea Jelly
位 Per Person **12**

杨枝甘露
Mango with Sago and Pomelo
位 Per Person **8**

香芒布丁
Mango Pudding
位 Per Person **8**

椰汁糕
Coconut Milk Pudding
件 Per Piece (min. 4 pieces) **1.50**

擂沙汤丸
Glutinous Dumplings with Grated Nuts and Sesame Paste
件 Per Piece (min. 4 pieces) **1.50**

Chef’s Recommendation
Signature Dish