





香煎琵琶豆腐  
Pan-fried Stuffed  
Beancurd with  
Minced Shrimp

家乡小炒皇  
Sautéed Diced Chicken  
with Cashew Nuts



# 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

青苹果镇江骨  
Sautéed Spare Ribs with  
Green Apple in Sweet  
and Sour Sauce





八宝糯米鸭  
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





# 江南上海菜风味

## SHANGHAI-STYLE CUISINE



### 八宝糯米鸭

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**

上海风熏鱼  
Smoked Fish in  
Shanghai Style



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



# 前菜 APPETISERS



## 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

黄金炸鱼皮  
Deep-fried Fish Skin with  
Salted Egg Yolk





天山雪莲子炖樱花鸡  
Double-boiled Sakura Chicken Soup  
with Tian Shan Snow Lotus





## 汤羹 SOUP



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**



Signature Dish



# 游水海鲜 LIVE SEAFOOD



油浸笋壳鱼  
Deep-fried Marble Goby  
(Soon Hock)

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

生焖

Braised with Roasted Pork and Garlic in Casserole



Chef's Recommendation





辣椒肉蟹  
Chilli Crab

肉蟹 Live Mud Crab

时价 Seasonal Prices

生虎虾 Live Tiger Prawn

时价 Seasonal Prices

波士顿龙虾 Boston Lobster 550g - 650g

时价 Seasonal Prices

珍珠龙虾 Rock Lobster 500g - 600g

时价 Seasonal Prices

炸馒头 Fried Chinese Steamed Bun

粒 Per pc 1

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



# 海鲜 SEAFOOD



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**



Chef's Recommendation





北京片皮鸭  
Peking Duck





# 烧味

## BARBECUE SELECTIONS



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**



Chef's Recommendation



Signature Dish





香煎美国黑豚肉  
Pan-fried Grain-fed US Kurobuta Pork

# 肉类 MEAT



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





三菇菠菜豆腐  
Braised Spinach Beancurd  
with Trio of Mushrooms



# 蛋, 豆腐类

## EGGS & BEANCURD

### 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**



Chef's Recommendation



Signature Dish





田翠八地仙

Stir-fried U.S. Asparagus, Celery, Gingko Nuts,  
Lotus Root, Small Black Fungus, Green and  
Yellow Capsicum, Sweet Beans and Carrot



## 蔬菜类 VEGETABLES



### 田翠八地仙

Stir-fried U.S. Asparagus, Celery, Ginkgo Nuts, Lotus Root, Small Black Fungus, Green and Yellow Capsicum, Sweet Beans and Carrot

小 Small **26** | 中 Medium **39** | 大 Large **52**

### 蒜茸美国炒芦笋

U.S. Asparagus with Minced Garlic

小 Small **24** | 中 Medium **36** | 大 Large **48**

### 金银蛋灼苋菜

Poached Chinese Spinach with Trio of Eggs

小 Small **22** | 中 Medium **33** | 大 Large **44**

### 榄菜肉末干煸四季豆

Sautéed French Bean with Minced Meat and Preserved Vegetable

小 Small **20** | 中 Medium **30** | 大 Large **40**

### 蒜茸炒时蔬

(西兰花, 白菜苗, 苋菜, 菠菜, 芥兰)

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

小 Small **18** | 中 Medium **27** | 大 Large **36**



Signature Dish



# 鲍鱼海味

## ABALONE & DRIED SEAFOOD

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



鲍汁鱼鳔扣鳄鱼背翅

Braised Fish Maw with Crocodile Fin in Abalone Sauce

位 Per Person

**33**

蚝皇扣海参伴鹅掌

Braised Sea Cucumber with Goose Web in Oyster Sauce

位 Per Person

**22**

蚝皇扣鹅掌伴北菇

Braised Goose Web with Mushroom in Oyster Sauce

位 Per Person

**14**

蚝皇扣海参伴北菇

Braised Sea Cucumber with Mushroom in Oyster Sauce

位 Per Person

**14**



Signature Dish



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



# 粉, 面, 饭类

## STAPLES



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



### 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

**26**

中 Medium

**39**

大 Large

**52**



### 蟹肉瑶柱蛋白炒饭

Fried Rice with Blue Swimmer Crab Meat,  
Conpoy and Egg White

小 Small

**26**

中 Medium

**39**

大 Large

**52**

### 杨洲炒饭

Yang Zhou Fried Rice

小 Small

**22**

中 Medium

**33**

大 Large

**44**

### 韭黄干烧伊面

Stewed Ee-fu Noodles with Chives

小 Small

**20**

中 Medium

**30**

大 Large

**40**

### 豉油皇炒生面

Fried Noodles with Light Soya Sauce

小 Small

**20**

中 Medium

**30**

大 Large

**40**



姜葱珍珠龙虾炆伊面  
Braised Ee-fu Noodles  
with Baby Lobster, Spring  
Onion and Ginger



姜葱珍珠龙虾炆伊面  
Braised Ee-fu Noodles with Baby Lobster,  
Spring Onion and Ginger

份 Per Portion (serves 2 persons)  
**108**

海鲜煎生面  
Pan-fried Crispy Noodles with Seafood

小 Small	中 Medium	大 Large
<b>28</b>	<b>42</b>	<b>56</b>



港式焖米粉  
Hong Kong Style Braised Vermicelli with  
Diced Seafood, Salted Fish, Shrimp Paste  
and Vegetables

小 Small	中 Medium	大 Large
<b>26</b>	<b>39</b>	<b>52</b>



干炒新西兰牛肉河粉  
Stir-fried Hor Fun with New Zealand  
Sliced Beef

小 Small	中 Medium	大 Large
<b>24</b>	<b>36</b>	<b>48</b>

滑蛋虾炒河  
Sautéed Hor Fun with Prawns and  
Scrambled Eggs

小 Small	中 Medium	大 Large
<b>24</b>	<b>36</b>	<b>48</b>



Chef's Recommendation



Signature Dish





椰皇芋泥  
Double-boiled Yam Paste  
Served in Coconut

椰皇炖燕窝  
Double-boiled Bird's Nest  
Served in Coconut

# 甜品 DESSERT



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**



青苹果菊冻  
Green Apple and  
Chrysanthemum-flavoured  
Tea Jelly



Chef's Recommendation



Signature Dish