



中國茗茶 Chinese Tea

普洱 Pu-erh	\$25
壽眉 Shoumei	\$25
菊花 Chrysanthemum	\$25
鐵觀音 Teh Kuan Yin	\$25
白開水/熱水 Water	\$25
小童茶位 (三至十一歲) Tea charge for children aged 3-11	\$15

特色小食 Appetiser

七味脆豆腐 Crispy bean curd with spicy salt	\$78
五香魷魚鬚 Spicy deep-fried squids	\$98

湯 Soup

是日老火湯(位) Soup of the day (Per pax)	\$88
蟹肉粟米羹 (位) Sweet corn soup with crab meat (Per pax)	\$88
淮陽酸辣湯(位) Hot and sour soup in Huaiyang style (Per pax)	\$88



海鮮美饌 Seafood

古法蒸沙巴龍躉斑 (每斤) Steamed Sabah giant garoupa (per catty)	\$398
乾煸蝦球粉絲煲 Braised prawns with vermicelli in casserole	\$288
如意炒帶子 Stir-fried scallops with asparagus	\$328
XO 醬漁村小炒王 Stir-fried assorted vegetables with dried shrimps and XO sauce	\$268
鮑魚重慶雞煲 Braised abalone and chicken clay pot in Chongqing style	\$228
菠蘿咕嚕蝦球 Sweet and sour prawns with pineapple	\$188
百花釀花菇 Braised stuffed mushroom with minced shrimp paste	\$188
金牌焗釀鮮蟹蓋 (每位) Baked crab shell stuffed with fresh crab meat and onion (per pax)	\$128

飯、麵 Rice and Noodles

香茜魚湯斑片泡稻庭麵 Inaniwa udon with garoupa fillets in fish soup	\$238
瑤柱蛋白蝦仁炒飯 Fried rice with shredded conpoy, shrimp and egg white	\$228
櫻花蝦脆米炒飯 Fried crispy rice with Sakura shrimp and eggs	\$188

廚師推介 Chef Recommendation

蜜椒汁香煎澳洲和牛卷 Pan-fried Australian Wagyu beef rolls with honey black pepper sauce	\$368
鳳躍天仙 (乾坤無花果鹹檸雞) Chicken pot with figs and preserved lemons (半隻 Half) \$618 (壹隻 Whole)	\$318
姬松茸藥膳蒸雞 Steam chicken with agaricus blazei mushroom	\$268
蝦醬海山骨 Stir-fried spare ribs with shrimp paste	\$228
陳醋咕嚕肉 Stir-fried pork with black vinegar	\$188
濃湯鮮菌浸娃娃菜 Poached Chinese cabbages and fresh mushrooms in pumpkin broth	\$198
瑤柱竹筍雜菜煲 Poached assorted vegetables with conpoy and bamboo pith in clay pot	\$198
珍菌玉子豆腐 Braised assorted mushrooms and egg tofu	\$188

所有價目以港幣計算，另收加一服務費

All prices are in Hong Kong dollars and subject to 10% service charge

所有價目以港幣計算，另收加一服務費

All prices are in Hong Kong dollars and subject to 10% service charge