

Tea 茶葉

Taiping Houkui Tea

太平猴魁

HK\$20 per person

每位

Taiping Houkui is a kind of green tea produced in Huangshan District of Anhui Province, which ranks among the top ten green teas in China

太平猴魁是產於安徽黃山區的一種綠茶，名列中國十大綠茶之列。

太平猴魁是中國地理標誌產品。屬綠茶類的尖茶，被譽為中國的「尖茶之冠」。

猴魁尖茶的外形奇特，特點是葉芽挺直肥實，兩頭尖而不翹，不彎曲、不鬆散。

太平猴魁滋味鮮爽醇厚，回味甘甜，泡茶時即使放茶過量，也不苦不澀。

Premium Pu'er

普洱茶金瓜

HK\$20 per person

每位

It is a special compacted tea form unique to Pu'er tea.

普洱茶中的金瓜貢茶也稱團茶、人頭貢茶，是普洱茶獨有的一種特殊緊壓茶形式，

因其形似南瓜，茶芽長年陳放後色澤金黃，得名金瓜，早年的金瓜茶是專為上貢朝廷而制，故名「金瓜貢茶」。

Junshan Silver Needle

君山銀針

HK\$25 per person

每位

Junshan Silver Needle is a famous tea produced on Junshan Island in Dongting Lake, Hunan, China. It only collects the buds of tea trees that have just been extracted and not yet opened.

君山銀針是出產於中國湖南洞庭湖中君山島的一種名茶，

只採集剛抽出尚未張開的茶樹嫩芽製作，由於嫩芽細卷如針，故名君山銀針。

是一種黃茶。中國十大名茶之一。產地範圍很小，細芽分量很輕，因此產量很少。

清代，君山茶分為「尖茶」、「茸茶」兩種。「尖茶」如茶劍，白毛茸然，

納為貢茶，素稱「貢尖」。

Qimen Black Tea

祁門紅茶

HK\$25 per person

每位

Qimen black tea, also known as Qimen Gongfu black tea, has the aroma of rose and apple and green apricot. It is produced in Qimen County, Huangshan City, Anhui, East China.

The only black tea among China's top ten famous teas.

祁門紅茶，又稱祁門工夫紅茶，風味具有玫瑰花香跟蘋果與青杏的香氣，

出產於中國華東的安徽黃山市祁門縣。中國十大名茶之中唯一的紅茶。

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APPETIZER

特色小食

A choice of combination

三拼 HK\$248

(Barbecued pork, marinated black fungus with wasabi,

雙拼 HK\$168

beef shank, smoked pork trotter or cucumber with aged vinegar)

明爐燒味拼盤 (叉燒、青芥雲耳仔、牛腩、燻蹄、陳醋小黃瓜)



Barbecued pork with osmanthus and honey

HK\$148

桂花蜜汁鐵板叉燒



Deep-fried bean curd sheet roll with mushroom and vegetables

HK\$88

珍菌蓬萊素鵝



Deep-fried bean curd with spicy salt

HK\$88

八味豆腐

Marinated beef shank with five spice brine

HK\$98

五香滷水牛腩



Marinated cucumber with aged vinegar and garlic

HK\$78

蒜香陳醋手拍小黃瓜

SOUP

湯羹

Bird's nest soup with crab roe and golden flake

per person 每位 HK\$328

金箔蟹皇燴燕窩



Braised conpoy, fish maw and shredded chicken soup

per pot 例窩 HK\$328

瑤柱花膠雞絲海皇羹

per person 每位 HK\$82

Double-boiled soup

per pot 例窩 HK\$198

豐料一爐老火湯

per person 每位 HK\$49



Grouper bone, bean curd and seasonal vegetable soup

per pot 例窩 HK\$188

(Choice of mustard greens, cabbage or tomato)

斑骨時菜豆腐湯 (水東芥菜, 鶴藪白菜, 鮮茄)

Sweet corn soup with crab meat and fish maw

per pot 例窩 HK\$188

粟米芙蓉蟹肉魚肚羹

per person 每位 HK\$48



Chef recommendation 廚師推介



Vegetarian dish 素食菜






Spicy 辛辣

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SEAFOOD

海鮮

-  Sautéed Hokkaido scallop with kale in XO chili sauce HK\$298
XO 醬 蘭 度 炒 北 海 道 帆 立 貝
- Sautéed sea cucumber intestine with celery and bell pepper HK\$288
三 色 椒 西 芹 炒 桂 花 蚌
- Fried grouper fillet with seasonal vegetable HK\$278
油 泡 碧 綠 遠 鮮 斑 球
- Deep-fried grouper fillet with sweet corn sauce HK\$268
脆 香 粟 米 鮮 斑 塊
-  Braised fresh grouper head and flank with bean curd in casserole HK\$258
紅 燒 豆 腐 炆 鮮 斑 頭 腩 煲
-  Steamed fresh grouper head and flank with mandarin peel and garlic HK\$258
金 銀 蒜 陳 皮 蒸 斑 頭 腩
-  Wok-fried king prawn with premium soya sauce and fish sauce HK\$258
魚 露 頭 抽 煎 焗 大 虎 蝦
-  Scrambled eggs with shrimp and fresh tomato HK\$188
鮮 茄 粒 滑 蛋 蝦 球
-  Braised crab meat and rice vermicelli with XO sauce in casserole HK\$168
XO 醬 生 拆 蟹 肉 粉 絲 煲

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 vegetarian dish 素食菜

S  辛辣

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BEEF & PORK

牛及豬

Roasted whole suckling (please order one day in advance) 鴻運乳豬全體(需一天前預訂)	HK\$1,388
Pan-fried beef fillet with sweet sauce 中式煎牛仔柳	HK\$188
 Wok-fried beef short rib with young ginger, spring onion and onions 三蔥子薑炒牛仔骨	HK\$178
Braised pork trotter with mushroom and conpoy 茶樹菇干貝炆豬手	HK\$178
 Wok-fried pork neck with chili pepper 豉蒜虎皮尖椒炒豬爽肉	HK\$158
 Simmered pork stomach with bean curd sheet and bitter squash in white pepper broth in casserole 白胡椒涼瓜枝竹豬肚煲	HK\$158
 Braised pork rib flavoured with sweet plum 話梅醬烤鮮排骨	HK\$158
 Sweet and sour Kurobuta pork with fresh pineapple 鮮鳳梨咕嚕黑豚肉	HK\$148
Sautéed Iberico pork with chives and bean sprouts in XO sauce XO醬銀芽韮菜花炒黑豚肉	HK\$148
 Deep-fried pork rib with aged black vinegar 黑陳醋鎮江骨	HK\$148
 Steamed sliced pork belly with salty fish 原件馬友鹹魚蒸五花腩片	HK\$158
 Stewed pork belly with preserved vegetable 客家梅菜扣肉	HK\$148
 Braised spicy eggplant with salty fish, minced pork and enoki mushroom in casserole 魚香金菇肉碎茄子煲	HK\$148
Wok-fried okra with minced pork and black olive 欖菜肉碎乾煸秋葵	HK\$138

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POULTRY

家禽

-  Simmered fresh chicken with vegetable flavoured
with Yunnan ham and conpoy
(please order one day in advance)
金華瑤柱菜膽泰安雞 (需一天前預訂)
Whole 原隻 HK\$498
-  Marinated fresh chicken with shallot and zedoary
(please order one day in advance)
沙薑紅蔥頭鮮霸皇雞 (需一天前預訂)
Whole 原隻 HK\$488
- Smoked duck with tea leaves
煙燻樟茶鴨
Whole 原隻 HK\$298
Half 半隻 HK\$168
-  Simmered chicken with premium soya sauce
頭抽玫瑰豉油雞
Whole 原隻 HK\$298
Half 半隻 HK\$168
- Deep-fried crispy chicken
脆皮炸子雞
Whole 原隻 HK\$298
Half 半隻 HK\$168
-  Wok-fried chicken and fish maw with black bean and shallot in casserole
窩燒乾蔥豆豉花膠雞煲
HK\$248
-  Steamed bean curd and egg white with seafood and vegetable
碧玉海皇翠塘豆腐
HK\$148
- Pan-fried egg omelet with barbecued pork and pickle
香煎菜脯叉燒蛋角
HK\$138
- Steamed egg with preserved egg and salted egg
家常三色蒸水蛋
HK\$108

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VEGETABLE 蔬菜

- Braised bean curd and sea cucumber with chilli in casserole HK\$168
麻婆海參豆腐煲
- Steamed cabbage with dried shrimp and fried garlic HK\$128
金蒜蝦干蒸娃娃菜
-  Braised assorted vegetables and fungus with preserved red bean paste in casserole HK\$128
南乳羅漢齋煲
-  Braised Chinese mushroom with bean curd and bamboo pith HK\$138
紅燒花菇竹筍豆腐
-  Simmered mixed vegetables and rice vermicelli in casserole HK\$128
家常田園銀絲雜菜煲
-  Braised Chinese lettuce with baby shrimp in casserole HK\$128
櫻花蝦啫啫唐生菜
- Wok-fried mustard green and Yunnan ham with ginger juice HK\$108
雲腿薑汁炒水東芥菜
-  Sautéed seasonal vegetable HK\$98
清炒時蔬

CLAY POT RICE 煲仔飯

Clay pot rice (minimum for two persons)

每位 per person \$ 80

Please choose one of below ingredients:

Chicken and Chinese mushroom, Pork rib and preserved vegetable,

Pork Pattie with salty fish

煲仔飯 (兩位起)

請選擇下列其中一款配料:

北菇滑雞、梅菜排骨、鹹魚肉餅

Please allow 25 minutes for preparation

煲仔飯是即叫即製，需時 25 分鐘，請顧客耐心等待



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DESSERT 甜品

-  Double-boiled bird's nest with rock sugar
(choices of ginger juice/ coconut cream/ almond cream)
冰花燉燕窩(薑汁/ 椰汁/ 杏汁) per person 每位 HK\$298
- Sweetened almond cream with egg white
滋潤蛋白杏仁茶 per pot 例窩 HK\$138
- Fresh fruit platter
鮮果拼盆 per plate 每碟 HK\$88
- Chilled coconut pudding with red bean
椰汁紅豆糕 HK\$48
-  Chilled mango pudding
香芒布甸 HK\$50
- Steamed longevity bun
蟠桃壽包 per piece 每個 HK\$18

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SEAFOOD HANDLING CHARGE

自來海鮮加工費

Oyster 生蠔	big bucket 大桶 small bucket 小桶	HK\$85 HK\$65
Fresh abalone (with abalone sauce) 鮮鮑魚 (鮑汁扣)	per piece 每隻	HK\$55
Mini geoduck, short necked clam and scallop 小象拔蚌、貴妃蚌或扇貝	per piece 每隻	HK\$14
Shell and whelk 蜆和螺	per tael 每兩	HK\$6
Fish, prawn, crab, lobster, abalone, geoduck and other seafood 魚、蝦、蟹、龍蝦、鮑魚、象拔蚌及其它海鮮		
Three courses 三食	per tael 每兩	HK\$11
Two courses 二食	per tael 每兩	HK\$11
One course 一食	per tael 每兩	HK\$9

OTHER CHARGES 其他收費

Corkage Charge for Magnum, Liquor and Spirit 大號裝及烈酒開瓶費	per bottle 每瓶	HK\$200
Corkage charge for wine or champagne 紅、白餐酒或香檳開瓶費	per bottle 每瓶	HK\$100
XO chili sauce XO 醬	per small plate 每碟	HK\$30
Chili 指天椒	per small plate 每碟	HK\$30
Black olive 潮洲橄欖菜	per small plate 每碟	HK\$10
Steamed rice / Congee 香苗或白粥	per bowl 每碗	HK\$16
Tea 茗茶	per person 每位	HK\$16



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