

Light Menu

YumCha

STEAMED

Black Truffle Pork Xiao Long Bao (3pcs)	黑松露灌湯小籠包	18
Pork Xiao Long Bao (6pcs)	灌湯小籠包	21
Scallop, Prawn & Caviar Shumai (3pcs) (M)	帶子魚籽燒賣	18
King Prawn Dumpling (3pcs) (A)	蝦餃皇	18
Black Truffle Prawn Dumpling (3pcs) (I)	黑松露蝦餃	16
SiChuan Numbing Prawn Dumpling (3pcs) (I)	四川藤椒蝦餃	16
Prawn & Garlic Chive Dumpling (3pcs) (A)	鮮蝦韭菜餃	16
Prawn & Pork Shumai (3pcs) (A)	鮮蝦豬肉燒賣	16
Prawn & Pork Wonton in Spicy Broth (4pcs) (A) (Nuts)	鮮蝦豬肉雲吞紅油抄手	16
Seafood Tofu Skin Roll (3pcs) (I)	海鮮腐皮卷	15
Pork Ribs with Black Bean Sauce	豉汁蒸排骨	15
Chicken Feet in Black Bean Sauce	豉汁鳳爪	15
Beef Tripe	金錢牛肚	15
Lotus Leaves Sticky Rice	迷你糯米雞	18
(v) Vegetarian Dumpling (3pcs)	花素餃	14
BBQ Pork Bun (3pcs)	蜜汁叉燒飽	15
(v) BBQ Pork Bun (3pcs)	素蜜汁叉燒飽	13
(v) Sweet Potato Roll	紫薯卷	14
(v) Salted Egg Yolk Custard Bun (3pcs)	流沙包	13
(v) Sweet Custard Bun (3pcs)	蛋黃奶皇飽	13
(v) Walnut Paste Bun (3pcs)	核桃包	13
Dumpling Platter (8pcs, 4 kinds)	點心拼盤	36
FRIED / PAN FRIED		
Prawn Spring Roll (3pcs) (I)	蝦肉春卷	16
Chicken Spring Roll (3pcs)	雞肉春卷	14
(v) Vegetarian Spring Roll (3pcs)	素菜春卷	14
Pork & Cabbage Potstickers (4pcs)(Lunch Only)	白菜豬肉鍋貼	16
(v) Shallot Pancake (pcs)(Lunch Only)	蔥油餅	14
(v) Taro Cake (3pcs)(Lunch Only)	香煎芋絲餅	15

Soup

(v) Vegetable Soup	素菜湯	12
Beef & Coriander Soup	西湖牛肉羹	14
Chicken & Sweet Corn Soup	雞肉玉米羹	14
Crab Meat & Sweet Corn Soup	蟹肉玉米羹	18
Prawn & Pork Wonton Soup (A)	鮮蝦豬肉雲吞湯	18
Seafood Hot & Sour Soup (M)	海鮮酸辣湯	18
Seafood & Tofu Soup (M)	海鮮豆腐羹	18
Dried Scallop with Shredded Chicken Soup (I)	雞絲瑤柱羹	18

24 hours pre-order in advance

Serve 4

Abalone, Sea Snail, Chicken & Goji Berry Soup (A)	淮山枸杞鮑魚螺片燉雞湯	160
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Entrée

Peking Duck (HK Style) (港式) 北京烤鴨 108

Peking Duck - Served in Two Courses

1st -Sliced Duck with Pancakes (12 serves)

第一道：

京鴨薄餅12片

2nd Course (Your Choice of one the followings)

第二道：請選擇以下其中一款

Sang Choy Bau (6 serves)

生菜包

or

或

Duck Meat Fried Rice

炒飯

or

或

Duck Meat Fried Noodle

炒麵

or

或

Chopped Up

斬件

Entrée

HK Style Peking Duck Pancakes (4 serves)

(港式)京鴨薄餅

26

Sang Choy Bau (2 serves)

生菜包：

(V) Vegetarian

素菜

16

Chicken

雞肉

18

Duck

鴨肉

18

Seafood (Scallop & Prawn) (M)

海鮮

28

D/F Salt & Chilli Soft Shell Crab (I)

椒鹽軟殼蟹

32

D/F King Prawn with Wasabi Mayo (4 pcs) (A)

芥末蝦球

28

Shellfish (4 serves)

Scallop (I)

帶子

40

Jumbo King Prawn (A)

大蝦皇

60

Scampi (I)

螯蝦

88

Cooking Methods:

烹調方法：

Steamed with Ginger & Shallot & Vermicelli

薑蔥粉絲蒸

Steamed with Duo Garlic & Vermicelli

生熟蒜粉絲蒸

Steamed with Chopped Chilli & Vermicelli

剁椒粉絲蒸

Steamed with XO Chilli Sauce & Vermicelli (M)

XO粉絲蒸

Cold Plates

(V) Edamami in Salty Brine

鹽水毛豆

15

(V) Wasabi Cloud Fungus

芥末黑木耳

16

(V) Garlic & Chilli Smashed Cucumber

刀拍黃瓜

16

Five Spice Beef Shank

五香牛腱

20

Seaweeds with Duck Meat (I)

涼拌海草火鴨絲

22

(V) Chilled Asparagus

冰鎮蘆筍

28

Main Menu

Live Seafood (Australian)	Market Price
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Abalone	鮑魚
Baby Abalone	鮑魚仔
Lobster	龍蝦
King Crab	皇帝蟹
Snow Crab	雪蟹
Mud Crab	泥蟹
Coral Trout	游水星斑
Barramundi	游水盲曹
Silver Perch	游水銀鱸

Cooking Methods:

Salt & Pepper	/	Chilli Garlic
XO Sauce	/	Ginger & Shallot
Spicy Singapore Chilli	/	Garlic Butter
Steamed with Duo Garlic	/	Cheese Bake

烹調方法：

椒鹽 / 避風塘
X.O醬/ 薑蔥
星洲 / 蒜子牛油
生熟蒜蒸 / 芝士焗

Lobster Sashimi	龍蝦刺身	25
Steamed Silky Egg with Roe	蒸水蛋	25
Flaming - Cointreau	君度火焰	15
Salted Egg Yolk	金衣	20
Steamed with HuaDiao Wine & Egg White	花雕蛋白蒸	20

Add On:

Caviar Transmontanus 10yrs (30g)	法國白鱈魚子醬	120
Egg Noodle/ E-Fu Noodle / Udon Noodle	生面/伊面/ 烏冬	20
Steamed / Fried Chinese Bread Roll	蒸/炸銀絲卷	6

Seafood - Abalone & Fish

Whole Abalone Braised in Supreme Sauce (each) (A)	蠔皇原隻鮑	88
Fried Whole Barramundi with Szechuan Chilli Sauce (A)	辣子盲曹	82
Fried Whole Barramundi with Ginger & Shallot Soy Sauce (A)	姜蔥油浸盲曹	82
Fried Whole Barramundi with Sweet & Sour Sauce (A)	松鼠盲曹	92
Steamed Coral Trout Fillet in Chopped Chilli Sauce (A)	剁椒蒸石斑魚柳	78
Steamed Coral Trout Fillet in Ginger & Shallot Soy Sauce (A)	薑蔥蒸石斑魚柳	78
Fish Fillet in Szechun Hot Chilli Broth (I) (Nuts)	四川水煮魚	68
Salt & Chilli White Bait (I)	椒盐白飯魚	38

Main Menu

Seafood - Shellfish

Lobster Tail in Garlic Butter & Black Pepper (I)	黑椒蒜子牛油龍蝦尾	75
King Prawn with Chicken Mince & Vermicelli Hotpot (A)	金沙粉絲蝦球煲	48
D/F King Prawn in Salted Egg Yolk (A)	黃金蝦球	48
King Prawn in Singapore Chilli Sauce (A)	星洲蝦球	48
King Prawn with Scramble Egg (A)	滑蛋蝦球	48
D/F Honey King Prawn (A)	蜜糖蝦球	48
D/F Salt & Chilli Calamari (I)	椒鹽鮮魷	42
D/F Salt & Chilli King Prawn & Calamari (M)	椒鹽蝦球鮮魷	54
Sautéed Scallop with Snow Pea (I)	荷豆帶子	54
Stir-Fry Scallop with Asparagus (I)	蘆筍炒帶子	58
Seafood Combination with Tofu Hotpot (M)	海鮮豆腐煲	48
Steamed Silky Egg with Black Truffle & Crab Meat (A)	黑松露、蟹肉蒸水蛋 (30 mins)	48
Vegetable in Crab Meat Sauce (A)	蟹肉扒時蔬	48

Beef, Pork & Lamb

Pan-Fried M9 Wagyu Striploin	香煎M9和牛	88
Scallop & Beef Fillet Cube in Three Cup Sauce (I)	三杯帶子牛柳粒	52
Beef Fillet Cubes in Wasabi Sauce	日式牛柳粒	42
Beef Fillet Cubes in Honey Black Pepper Sauce	蜜椒牛柳粒	42
Beef Fillet Cubes in Szechuan Chilli Sauce	四川牛柳粒	42
D/F Shredded Beef in Peking Sauce	乾燒牛柳絲	42
Beef in Black Bean Sauce	豉汁牛肉	42
Sautéed Scotch Fillet Slices with Vegetable	時菜炒肥牛	42
Sautéed Scotch Fillet Slices with Vermicelli in Satay Sauce	沙嗲肥牛粉絲煲	44
Scotch Fillet Slices in Szechun Hot Chilli Broth (Nuts)	四川水煮牛	48
Sweet & Sour Pork	甜酸咕嚕肉	38
D/F Salt & Chilli Pork Rib	椒鹽排骨	38
Pork Rib in Dark Vinegar Sauce	鎮江肉排	38
Abalone Slices with Dongbo Pork (Pork Belly) (A)	鮑片東坡肉	118
Braised DongPo Pork (Pork Belly) Serve with Preserved Pickle	東坡肉	52
Slow Cooked Braised Pork Belly with MeiGan Cai (Preserved Vegetable)	梅菜扣肉	56
Roasted BBQ Pork	蜜汁叉燒	36
Roasted Pork Belly	脆皮燒肉	44
Roasted Pork Belly & Tofu Hotpot	火腩豆腐煲	40
Egg Plant with Minced Pork in Spicy Sauce	魚香茄子	34
Mongolian Lamb	蒙古羊肉	42
Lamb Fillet in Cumin Flavour	孜然羊肉	44

Main Menu

Chicken, Duck & Game

Crispy Skin Chicken	脆皮炸子雞	38
Crispy Skin Chicken in Ginger & Shallot Soy Sauce	姜蔥油淋炸雞	42
Crispy Skin Chicken in Shangdong Sauce	山東雞	42
Crispy Skin Chicken in XO Chilli Sauce (M)	秘製XO雞	48
D/F Lemon Chicken Fillet	檸檬雞	36
KungPo Boneless Chicken (Nuts)	宮保雞丁	36
Szechuan Mala Chicken with Numbing Chilli (Nuts)	辣子雞	42
Chicken Fillet in Three Cup Sauce	三杯雞	32
D/F Salt & Chilli Quail Maryland	椒鹽鵪鶉腿	36
Quail Maryland in Three Cup Sauce	三杯鵪鶉腿	36
Roast Duck	明爐燒鴨	48
Fried Smoked Duck Breast with Plum Sauce	梅醬煙燻鴨胸	48
Crispy Skin Squab	紅燒乳鴿	58

Vegetable, Tofu & Fruit (Vegetarian)

Stir- Fried Truffle with Broccolini	清炒黑松露西蘭花苗	38
Truffle with Scamble Egg	滑蛋黑松露	34
Braised Mushroom with Vegetable	鮮菇扒時蔬	34
Stir-fry Mix Vegetables with Purple Cabbage	炒雜菜	34
Stir-Fry Fungus &Vegetable Deluxe	荷芹雲耳炒素菇	36
Spinach in Supreme Goji Berry Broth	上湯枸杞菠菜	36
Chilli Vinegar Cabbage	醋溜白菜	32
Chinese Broccoli in Oyster Sauce	蠔油芥蘭	32
Salt & Chilli Eggplant	椒鹽茄子	34
Braised Pan-Fried Tofu with Vegetables	紅燒豆腐	34
Mushroom Omelette	鮮菇芙蓉	32
Stir-Fry String Bean with Preserved Olive	欖菜四季豆	34

Main Menu

Rice & Noodle

Phoenix Fried Rice (Scallop, Prawn & Flying Fish Caviar) (M)	囍鳳臺招牌炒飯	R:38
		26
Dried Scallop & Egg White Fried Rice	瑤柱蛋白炒飯	38
BBQ Pork Fried Rice	叉燒炒飯	28
Chicken Fried Rice	雞肉炒飯	28
Minced Beef Fried Rice	生炒牛肉飯	28
Fujian Fried Rice (Prawn, Scallop, BBQ Pork & Duck Meat) (A)	福建炒飯	36
Diced Abalone & Chicken Stone Pot Fried Rice (15 min) (A)	鮑魚雞粒石窩飯	108
Singapore Fried Noodle (Prawn & BBQ Pork) (A)	星洲炒米	32
Wonton Noodle Soup (A)	雲吞湯麵	28
Braised Duck Meat & SuiChoi with YinYang Noodle	雪菜火鴨絲悶鴛鴦米	38
Duck Meat & Preserved Vegetable Rice Noodle Soup	榨菜火鴨絲湯米	36
Stir-Fry Mixed Seafoods with Udon Noodle in XO Sauce (M)	XO海鮮炒烏冬	48
Duck Meat Fried Noodle	鴨絲炒麵	34
Beef Fillet Slices Fried Rice Noodle	乾炒牛河	34
Combination Seafood Fried Egg Noodle (M)	海鮮炒麵	42
(M) Truffle and Mushroom Fried Rice	黑松露素菇炒飯	36
(M) Vegetable Fried Rice	素菜炒飯	28
(M) Vegetable Fried Rice Noodle	素菜炒河粉	28
(M) Fried Egg Noodle with Chive & Bean Sprout in Superem Soy Sauce	豉油皇炒面	28
Steamed Rice (per serve)	絲苗白飯	4.5
Steamed / Fried Chinese Bread Roll (1 roll cut in 4 pcs)	蒸/炸銀絲卷	8
Steamed Pancake (4 in a serve)	薄餅	8

Dessert

Fried Ice-Cream Topping: Caramel / Chocolate / Strawberry	炸雪糕	8.5
Deep Fried Banana with Ice-Cream	炸香蕉配雪糕	18
Deep Fried Strawberries Topping: Caramel / Chocolate / Strawberry	炸草莓	18
Chocolate Fondant	巧克力心太軟	16
Canelé	可麗露	9.5
Mango Pudding	芒果布甸	8.5
Red Bean Pastry with Ice-Cream	豆沙窩餅	16
Fresh Fruit Platter	水果拼盤	15
Affogato	阿芙佳朵	20