Our Chef will be glad to assist with a customised menu for your dining pleasure. Should you have any special preferences or dietary concerns, please feel free to let us know.
### Premium Chinese Tea

<table>
<thead>
<tr>
<th>Tea Type</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>八宝茶 (Eight Treasure Tea)</td>
<td>8.80</td>
</tr>
<tr>
<td>狮峰龙井 (Lion's Peak Green Tea)</td>
<td>14.80</td>
</tr>
<tr>
<td>人参茶王 (Ginseng Oolong)</td>
<td>15.80</td>
</tr>
<tr>
<td>洞庭碧螺春 (Bi Luo Chun)</td>
<td>8.80</td>
</tr>
<tr>
<td>龙珠 (Forbidden Dragon Pearl)</td>
<td>8.80</td>
</tr>
<tr>
<td>胎菊 (Chrysanthemum Bulbs)</td>
<td>8.80</td>
</tr>
<tr>
<td>冻顶乌龙 (High Mountain Dongding Oolong)</td>
<td>8.80</td>
</tr>
<tr>
<td>宫廷普洱 (Imperial Pu Er)</td>
<td>8.80</td>
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<tr>
<td>心心相印 (千日红·百合·茉莉花) (Heart's Desire (Globe Amaranth, Lily, Jasmine Flowers))</td>
<td>10.80</td>
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<tr>
<td>桂花黄金 (Yellow Treasure Flower Tea)</td>
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<tr>
<td>田七花茶 (Panax Notoginseng)</td>
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<tr>
<td>菊花茶 (Chrysanthemum Tea)</td>
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<tr>
<td>寿眉茶 (Sow May Tea)</td>
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<tr>
<td>铁观音茶 (Ti Guan Yin Tea)</td>
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<tr>
<td>香片茶 (Jasmine Tea)</td>
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</tr>
<tr>
<td>普洱茶 (Pu Er Tea)</td>
<td>3.00</td>
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All prices are subject to 10% service charge and prevailing government taxes.
前菜
Appetisers

五品拼盘
Five Combinations Platter

- 菓香鲜虾球
  Deep-fried Prawn coated with Mayonnaise and Mixed Nuts
- 蘑菇三椒鳕鱼卷
  Crispy Cod Fish Rolls with Button Mushrooms
- 蜂巢香蕉玉带
  Deep-fried Scallop and Banana wrapped with Mashed Taro
- 日本青瓜海蜇卷
  Chilled Japanese Cucumber Rolls filled with Jellyfish
- 自制乌打烧卖
  Steamed Homemade Otah “Siew Mai”

蜜汁苏东仔
Crispy Sweet and Spicy Baby Squids

胡麻口水手撕鸡
Chilled Shredded Chicken with Sesame Dressing in “Szechuan” Style

黄金鱼皮
Crispy Salmon Fish Skin coated with Salted Egg Yolk

话梅醉鸡卷
Chilled Drunken Chicken Rolls with Chinese Wine

芝麻海蜇
Chilled Marinated Jellyfish with Sesame Seeds

金沙软壳蟹
Deep-fried Soft Shell Crabs coated with Salted Egg Yolk

蜜汁苏东仔
Crispy Sweet and Spicy Baby Squids

All prices are subject to 10% service charge and prevailing government taxes
斋菜
Vegetarian

逢莱素鹅
Pan-fried Vegetarian Goose

酥炸斋春卷
Deep-fried Vegetarian Spring Rolls

麦片豆腐
Deep-fried Bean Curd with Oatmeal

白松露油三菇
Stir-fried Assorted Fresh Mushrooms with White Truffle Oil

每份
Per Order

12

12

20

14

竹笙双菇汤
Clear Soup with Bamboo Pith and Assorted Mushrooms

番茄粉丝酸辣豆腐羹
Vegetarian Hot and Sour Soup with Tomatoes, Bean Curd and Glass Noodles

每位
Per Person

10

10

小份
Small Portion
(2-4 Persons)

宫保猴头菇
Stir-fried Hericium Mushrooms with Dried Chili and Cashew Nuts

夏果珍菌炒素鸡
Stir-fried Vegetarian Chicken with Macadamia Nuts and Assorted Mushrooms

22

22

All prices are subject to 10% service charge and prevailing government taxes
### Burnt and Roast

<table>
<thead>
<tr>
<th>Item</th>
<th>Whole</th>
<th>Per Order</th>
<th>Small Portion (2-4 Persons)</th>
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<tbody>
<tr>
<td><strong>Barbecued Meat Trio Combination</strong></td>
<td>268</td>
<td>16</td>
<td>24</td>
</tr>
<tr>
<td><strong>Crispy Roasted Pork</strong></td>
<td>20</td>
<td></td>
<td>24</td>
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<tr>
<td><strong>Barbecued Whole Suckling Pig</strong></td>
<td></td>
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<tr>
<td><strong>Honey Glazed Barbecued Pork Belly</strong></td>
<td>20</td>
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<td>24</td>
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<tr>
<td><strong>Marinated Soya Sauce Chicken</strong></td>
<td>20</td>
<td>24</td>
<td>46</td>
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<tr>
<td><strong>“Shen Jing” Roasted Duck</strong></td>
<td>20</td>
<td>24</td>
<td>46</td>
</tr>
<tr>
<td><strong>Fragrant Smoked Duck</strong></td>
<td>40</td>
<td>40</td>
<td>78</td>
</tr>
<tr>
<td><strong>Barbecued Peking Duck</strong></td>
<td>40</td>
<td>40</td>
<td>78</td>
</tr>
<tr>
<td><strong>Roasted Crispy Chicken served with Five Spices and Salt</strong></td>
<td>24</td>
<td>24</td>
<td>46</td>
</tr>
<tr>
<td><strong>Smoked Chicken with Jasmine Tea Leaves</strong></td>
<td>24</td>
<td>24</td>
<td>46</td>
</tr>
</tbody>
</table>

*All prices are subject to 10% service charge and prevailing government taxes. *

*Advance Order Required*
<table>
<thead>
<tr>
<th>Bird’s Nest / Soups</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>蟹皇扒金丝洞燕 Braised Cave Bird’s Nest with Crab Roe</td>
<td>36</td>
</tr>
<tr>
<td>红烧官燕 Braised Superior Bird’s Nest in Brown Sauce</td>
<td>80</td>
</tr>
<tr>
<td>一品菌皇炖山芭鸡汤 Double-boiled Kampung Chicken Soup with Premium Matsutake Mushroom</td>
<td>26</td>
</tr>
<tr>
<td>羊肚菌花胶炖鳄鱼掌 Double-boiled Crocodile Palm Soup with Fish Maw and Morel Mushroom</td>
<td>28</td>
</tr>
<tr>
<td>鲍丝海味羹 Braised Shredded Abalone with Dried Seafood</td>
<td>26</td>
</tr>
<tr>
<td>杏汁炖花胶汤 Double-boiled Almond-flavoured Soup with Fish Maw</td>
<td>22</td>
</tr>
<tr>
<td>时日例汤 Soup of the Day</td>
<td>10</td>
</tr>
<tr>
<td>贝贝南瓜海鲜羹 Braised Pumpkin Puree with Assorted Seafood served in Mini Yellow Pumpkin</td>
<td>16</td>
</tr>
<tr>
<td>海鲜酸辣羹 Hot and Sour Seafood Soup</td>
<td>12</td>
</tr>
<tr>
<td>浓汤花菇炖鲍鱼仔 Double-boiled Chicken Bouillon with Baby Abalone and Flower Mushroom</td>
<td>28</td>
</tr>
<tr>
<td>蟹肉粟米羹 Sweet Corn Soup with Crab Meat</td>
<td>12</td>
</tr>
</tbody>
</table>

All prices are subject to 10% service charge and prevailing government taxes.
### 山珍海味
**Abalone / Dried Seafood**

<table>
<thead>
<tr>
<th>菜名中文</th>
<th>菜名英文</th>
<th>每位</th>
</tr>
</thead>
<tbody>
<tr>
<td>红烧三头鲍鱼</td>
<td>Braised 3-headed Whole Abalone in Superior Oyster Sauce</td>
<td>68</td>
</tr>
<tr>
<td>花菇扣八头鲍鱼</td>
<td>Braised 8-headed Whole Abalone with Flower Mushroom in Superior Oyster Sauce</td>
<td>22</td>
</tr>
<tr>
<td>海参扣菠菜豆腐</td>
<td>Braised Sea Cucumber with Homemade Spinach Bean Curd</td>
<td>22</td>
</tr>
<tr>
<td>花胶焖海参</td>
<td>Braised Fish Maw and Sea Cucumber in Superior Oyster Sauce</td>
<td>36</td>
</tr>
<tr>
<td>包罗万有</td>
<td>Braised 8-headed Whole Abalone with Fish Maw, Sea Cucumber, Dried Scallop, Flower Mushroom, Prawn and Black Moss served in Mini Claypot</td>
<td>46</td>
</tr>
<tr>
<td>花菇扣菠菜豆腐</td>
<td>Braised Flower Mushroom with Spinach Bean Curd</td>
<td>12</td>
</tr>
<tr>
<td>海参伴菜苗</td>
<td>Braised Sea Cucumber with Seasonal Vegetables</td>
<td>18</td>
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</tbody>
</table>

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**Live Seafood**

- **Live Fish**
- **Red Grouper**
- **Marble Goby (Soon Hock)**
- **Hybrid Grouper**
- **Humphead Wrasse**
- **Green Wrasse**
- **Polka-dot Grouper**
- **Patin**
- **Pacific Grouper**

**Cooking Styles:**
- **Braised with Special Sauce served in Claypot**
- **Steamed with Superior Light Soya Sauce “Hong Kong” Style**
- **Steamed in “Penang” Style**
- **Steamed with Preserved Salted Vegetables and Plum in “Teochew” Style**
- **Steamed with Preserved Chopped Chili Pepper**
- **Poached with Chinese Rice Wine**
- **Deep-fried and served with Superior Light Soya Sauce**
- **Braised with Roasted Pork and Homemade Bean Curd**

*需预订
Advance Order Required

All prices are subject to 10% service charge and prevailing government taxes

**Stir-fried with Golden Stripe and Oatmeal**
### 龙虾
*Lobster*

**煮法**
*Cooking Styles:*
- 金丝麦香：Stir-fried with Golden Stripe and Oatmeal
- 上汤焗：Baked with Superior Broth
- 奶皇焗：Baked with Creamy Custard Sauce
- 芝士流沙：Baked with Creamy Salted Egg Yolk and Cheese
- 葡式珊汁：Stir-fried in "Portuguese" Style

### 生虾
*Live Prawns* （Minimum Order 300g）

**煮法**
*Cooking Styles:*
- 药材醉翁：Poached with Chinese Wine and Herbs
- 印尼式：Steamed in "Indonesian" Style
- 金蒜辣椒：Steamed with Garlic and Chili Pepper
- 金银蒜蒸：Steamed with Fragrant and Raw Minced Garlic
- 古法干煎：Pan-fried in "Traditional" Style

### 螃蟹
*Crab*

**煮法**
*Cooking Styles:*
- 流沙黄金：Stir-fried with Salted Egg Yolk
- 首创白胡椒：Stir-fried with White Pepper
- 骏名黑胡椒：Stir-fried with Black Pepper
- 流行辣椒：Stir-fried with Signature Chili Sauce
- 奶皇焗：Baked with Creamy Custard Sauce
- 芝士流沙：Baked with Creamy Salted Egg Yolk and Cheese
- 惹味甘香炒：Stir-fried with Curry Leaves, Dried Shrimp and Curry Powder

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**Seafood**

**XO酱炒鳕鱼片**
Stir-fried Fillet of Silver Cod in X.O Chili Sauce

**锦锈果仁带子**
Stir-fried Scallops with Macadamia Nuts and Seasonal Vegetables

**黄金虾球**
Wok-fried Prawns coated with Salted Egg Yolk

**青芥末虾球**
Deep-fried Prawns coated with Wasabi Mayonnaise

**菓香珊汁虾球**
Deep-fried Prawns coated with Mayonnaise and Mixed Nuts

**干煎生虾**
Pan-fried Live Prawns in “Oriental” Style

**米酒煮鳕鱼球**
Fillet of Silver Cod with Chinese Rice Wine

**虾米酱炒双鲜**
Stir-fried Prawns and Scallops with Dried Shrimp Chili Sauce

**剁椒蒸鲈鱼片**
Steamed Fillet of Sea Perch with Preserved Chili

**蜜汁烤银鳕鱼伴鲜果沙律**
Baked Silver Cod glazed with Honey Sauce served with Mixed Fruits Salad

**日式煎银鳕鱼伴泡菜**
Pan-seared Silver Cod in Teriyaki Sauce served with Preserved Vegetables

**清蒸银鳕鱼**
Steamed Silver Cod in Superior Light Soya Sauce

**酥皮焗亚参咖哩鱼**
Baked Assam Barramundi Curry with Puff Pastry

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**Small Portion**
(2-4 Persons)

- XO酱炒鳕鱼片: 28
- 锦锈果仁带子: 38
- 黄金虾球: 26
- 青芥末虾球: 26
- 菓香珊汁虾球: 26
- 干煎生虾: 36
- 米酒煮鳕鱼球: 28
- 虾米酱炒双鲜: 36
- 剁椒蒸鲈鱼片: 26

**Per Person**

- 22
- 22
- 22
- 18

All prices are subject to 10% service charge and prevailing government taxes.
肉类
Beef / Lamb / Pork / Poultry

黑椒龙眼爆和牛粒
Stir-fried Wagyu Beef Cubes with Black Pepper and Longans

蘑菇镬仔香煎牛柳条
Pan-seared Beef Strips with Button Mushrooms in Sesame Sauce

中式牛柳条
Pan-seared Beef Strips in “Oriental” Style

山楂风梨咕噜肉
Sweet and Sour Pork with Pineapple and Hawthorn Berry

XO酱炒爽肉
Stir-fried Pork Collar in X.O Chili Sauce

头抽小排骨
Pan-fried Pork Spare Ribs with Superior Soya Sauce

杏片咖啡骨
Stir-fried Coffee Pork Spare Ribs with Almond Flakes

宫保腰果鸡丁
Stir-fried Diced Chicken with Cashew Nuts and Dried Chili in “Szechuan” Style

姜葱珍菌鸵鸟肉
Stir-fried Ostrich with Spring Onions, Ginger and Assorted Mushrooms

胡麻A4和牛扒
Pan-seared A4 Wagyu Beef Steak with Roasted Sesame Dressing

美极煎黑豚扒
Pan-fried Kurobuta Pork Chop with Supreme Soya Sauce

芝麻酱煎羊架
Grilled Rack of Lamb with Homemade Sesame Sauce

蜜汁东坡骨
“Dong Po” Pork Ribs with Honey Sauce

秘制三椒酱焗羊排
Baked Lamb Ribs with 3 types of Pepper Powder

小份
Small Portion
(2-4 Persons)

<table>
<thead>
<tr>
<th>菜品名称</th>
<th>价格</th>
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<tbody>
<tr>
<td>黑椒龙眼爆和牛粒</td>
<td>38</td>
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<tr>
<td>蘑菇镬仔香煎牛柳条</td>
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<tr>
<td>中式牛柳条</td>
<td>26</td>
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<tr>
<td>山楂风梨咕噜肉</td>
<td>22</td>
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<tr>
<td>XO酱炒爽肉</td>
<td>22</td>
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<tr>
<td>头抽小排骨</td>
<td>22</td>
</tr>
<tr>
<td>杏片咖啡骨</td>
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</tr>
<tr>
<td>宫保腰果鸡丁</td>
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</tr>
<tr>
<td>姜葱珍菌鸵鸟肉</td>
<td>28</td>
</tr>
<tr>
<td>胡麻A4和牛扒</td>
<td>88</td>
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<tr>
<td>美极煎黑豚扒</td>
<td>26</td>
</tr>
<tr>
<td>芝麻酱煎羊架</td>
<td>28</td>
</tr>
<tr>
<td>蜜汁东坡骨</td>
<td>16</td>
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<tr>
<td>秘制三椒酱焗羊排</td>
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</table>

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Per Person

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<td>26</td>
</tr>
<tr>
<td>芝麻酱煎羊架</td>
<td>28</td>
</tr>
<tr>
<td>蜜汁东坡骨</td>
<td>16</td>
</tr>
<tr>
<td>秘制三椒酱焗羊排</td>
<td>28</td>
</tr>
</tbody>
</table>

All prices are subject to 10% service charge and prevailing government taxes.
Braised Assorted Seafood with Homemade Bean Curd

Stir-fried Chicken with Shallots and Mushrooms in X.O Chili Sauce

Stir-Fried Diced Chicken with Salted Fish and Bean Curd

Poached Mixed Vegetables with Dried Scallops and Glass Noodles in Superior Broth

Stir-fried Eggplant with Minced Pork in Spicy Sauce

Poached Lala Clams with Mustard Green in Rice Broth

Braised Lamb Ribs with Bean Curd Stick in "Traditional" Style

Braised Bean Curd with Bamboo Pith and Flower Mushrooms

Braised Homemade Bean Curd with Assorted Mushrooms

Braised Bean Curd with Minced Pork in Spicy Sauce

Braised Homemade Bean Curd with Luffa Gourds, Lala Clams and Gluten

Crispy Homemade Bean Curd served with Mayonnaise

All prices are subject to 10% service charge and prevailing government taxes.
蔬菜
Seasonal Vegetables

南瓜罗汉上素
Stir-fried Nameko Mushrooms, Honshimeji Mushrooms, Bamboo Pith, Wu-er Fungus with Mixed Vegetables served in Mini Pumpkin

鱼松芥兰
Stir-fried “Hong Kong” Kai Lan with Crispy Shredded Squid and Anchovies

鲜腐竹浸娃娃菜
Poached Baby Cabbage with Bean Curd Skin in Chicken Bouillon

金银蛋浸苋菜
Poached Chinese Spinach with 3 Types of Eggs in Superior Broth

蒜香炒爽菜
Stir-fried Mixed Vegetables with Fresh Lily Bulbs, Black Fungus and Minced Garlic

虫草花杞子泡时蔬
Poached Seasonal Vegetables with Wolfberries and Cordyceps Flower in Superior Bouillon

子椒虾米鸡腿菇炒香港芥兰
Stir-fried “Hong Kong” Kai Lan with King Oyster Mushrooms, Dried Shrimp and Chili Padi

西红柿汤鲜腐竹啦啦烩胜瓜
Poached Luffa Gourds with Lala Clams and Bean Curd Skin in Tomatoes Broth

时日蔬菜
(芥兰,菜远,蜜豆,芦笋,西兰花,白菜苗,西芹,苋菜,娃娃菜,法边豆,凉瓜)
Seasonal Vegetables
(Kai-Lan, Choy-Sum, Honey Peas, Asparagus, Broccoli, Baby White Cabbage, Celery, Chinese Spinach, Baby Cabbage, Fine Beans, Bitter Gourd)

All prices are subject to 10% service charge and prevailing government taxes.
粥 / 粉 / 面 / 饭
Congee / Vermicelli / Noodles / Rice

滑蛋虾球炒河粉
Fried Broad Rice Noodles with Prawns in Egg Sauce
瑶柱干炒面线
Wok-fried Fine Rice Vermicelli with Dried Scallops and Shredded Honey Glazed Pork
雪菜鸭丝伊面
Braised Ee-fu Noodles with Shredded Duck Meat and Chinese Preserved Vegetables
瑶柱蛋白炒饭
Fried Fragrant Rice with Dried Scallops and Egg White
干炒牛河
Wok-fried Broad Rice Noodles with Sliced Beef
生菜牛崧炒饭
Fried Rice with Minced Beef and Shredded Iceberg Lettuce
虾米酱鸡粒三色米
Fried Multigrain Rice with Chicken and Dried Shrimp Chili Sauce
酥炸鸳鸯啦啦河粉
Wok-fried “Yuan Yang” Broad Rice Noodles with Lala Clams
黄焖鸭柳卤日本拉面
Braised Ramen with Shredded Duck Meat in Supreme Broth
烟鸭丝干炒米粉
Fried Rice Vermicelli with Shredded Smoked Duck Meat
鸿桃轩招牌炒饭
Signature Fried Rice with Assorted Barbecued Meat, Salted Egg Yolk and Crispy Anchovies
干贝海皇泡贵妃米
Poached Rice with Dried Scallops and Assorted Seafood in Chicken Bouillon served with Crispy Rice
带子蟹肉鱼子菇粒炒饭
Fried Rice with Scallops, Crab Meat, Fish Roe and Diced Mushrooms
鱼子花雕蟹肉烩伊面
Braised Ee-fu Noodles with Fish Roe, Crab Meat and Chinese Wine
鱼片粥
Fish Congee
皮蛋瘦肉粥
Century Egg Congee with Minced Pork

All prices are subject to 10% service charge and prevailing government taxes
### Desserts

<table>
<thead>
<tr>
<th>Sweet Item</th>
<th>Per Person</th>
<th>Per Order</th>
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<tbody>
<tr>
<td>Chilled Almond Cream with Hashima served in Coconut</td>
<td>72</td>
<td>16</td>
</tr>
<tr>
<td>Double-boiled Superior Bird's Nest with Rock Sugar served in Coconut</td>
<td>48</td>
<td>24</td>
</tr>
<tr>
<td>Double-boiled Bird's Nest with American Ginseng and Wolfberries</td>
<td>24</td>
<td>16</td>
</tr>
<tr>
<td>Double-boiled Hashima with Red Dates and Lotus Seeds</td>
<td>24</td>
<td>12</td>
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<tr>
<td>Chilled Almond Cream with Hashima served in Coconut</td>
<td>16</td>
<td>8</td>
</tr>
<tr>
<td>Chilled Puree of Avocado with Chocolate Ice-cream</td>
<td>16</td>
<td>8</td>
</tr>
<tr>
<td>Chilled Mango Puree with Sago and Pomelo served with Lime Sorbet</td>
<td>16</td>
<td>8</td>
</tr>
<tr>
<td>Refreshing Chrysanthemum with Green Apple Jelly</td>
<td>12</td>
<td>8</td>
</tr>
<tr>
<td>Chilled Coconut Jelly with Mango Puree served with Coconut Ice-cream</td>
<td>12</td>
<td>8</td>
</tr>
<tr>
<td>Hot Cream of Almond with Glutinous Rice Dumpling</td>
<td>14</td>
<td>8</td>
</tr>
<tr>
<td>Hot Red Bean Paste with Glutinous Rice Dumpling</td>
<td>14</td>
<td>8</td>
</tr>
<tr>
<td>Chilled Mango Pudding</td>
<td>8</td>
<td>8</td>
</tr>
<tr>
<td>Chilled Herbal Jelly with Sliced Peach</td>
<td>8</td>
<td>8</td>
</tr>
<tr>
<td>Seasonal Fresh Fruits Platter</td>
<td>24</td>
<td>24</td>
</tr>
</tbody>
</table>

All prices are subject to 10% service charge and prevailing government taxes.