

蒸類點心 *Dimsum - Steamed*

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| 清湯灌湯餃 <i>Assorted Seafood Dumpling in Supreme Broth</i> | HK\$78.00 |
| 露筍鮮蝦餃 <i>Steamed Prawn Dumplings with Asparagus</i> | HK\$54.00 |
| 蟹肉南瓜餃 <i>Crab Meat with Pumpkin Paste Dumplings</i> | HK\$54.00 |
| 玫瑰蝦餃 <i>Steamed Rose Prawn Dumplings</i> | HK\$54.00 |
| 蟹籽燒賣皇 <i>Steamed Pork Dumplings with Crab Roe</i> | HK\$48.00 |
| 麻辣濃湯小籠包 <i>Steamed Shanghainese Dumplings with Spicy Broth</i> | HK\$48.00 |
| 鮮肉小籠包 <i>Steamed Shanghainese Dumplings</i> | HK\$44.00 |
| 上湯鮮竹卷 <i>Bean Curd Sheet Rolls Stuffed with Shrimp in Supreme Broth</i> | HK\$44.00 |
| 高湯牛肉丸 <i>Steamed Minced Beef Balls with Borth</i> | HK\$44.00 |
| 蜜味叉燒包 <i>Steamed Barbecued Pork Bun</i> | HK\$38.00 |
| 紅水晶素餃 <i>Beet Root and Wild Mushroom Dumplings</i> | HK\$38.00 |
| 懷舊欖仁馬拉糕 <i>Cantonese Sponge Cake with Almond</i> | HK\$38.00 |

以上項目只限午市供應 The above items only available at lunch section

加一服務費 10% Service Charge

香煎炸焗點心

Dimsum - Fried & Baked

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| 蘋果叉燒酥 <i>Baked Barbecue Pork Puffs with Apple Purée</i> | HK\$44.00 |
| 蒜茸鮮蝦春卷 <i>Spring Rolls Stuffed with Shrimps and Mashed Garlic</i> | HK\$44.00 |
| 鮮蝦香煎腐皮卷 <i>Pan-fried bean curd rolls with shrimp</i> | HK\$44.00 |
| 雪山叉燒包 <i>Baked Barbecue Pork Buns</i> | HK\$44.00 |
| 芙蓉海鮮芋角 <i>Baked Taro Puffs with Seafood and Egg White</i> | HK\$44.00 |
| 雞粒紫薯棵 <i>Steamed Purple Potato Dumplings with Diced Chicken</i> | HK\$44.00 |
| 泡菜蘿蔔糕 <i>Kimchi Radish Cake</i> | HK\$44.00 |
| 胡椒餅 <i>Pepper Crisp with Minced Pork and Shrimp</i> | HK\$44.00 |

腸粉

Dimsum - Steamed Rice Roll

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| 露筍帶子腸 <i>Steamed Rice Roll with Scallop and Asparagus</i> | HK\$68.00 |
| 韭王鮮蝦腸 <i>Steamed Rice Roll with Shrimp and Chives</i> | HK\$64.00 |
| 春風得意米網腸 <i>Steamed Rice Roll with Crispy Shrimp</i> | HK\$48.00 |
| 香茜牛肉腸 <i>Steamed Rice Roll with Beef & Coriander</i> | HK\$44.00 |
| 野菌素腸粉 <i>Steamed Rice Roll with Wild Mushroom</i> | HK\$44.00 |

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甜品
Desserts

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| 杏汁燉官燕 <i>Double-Boiled Bird Nest, Almond Juice</i> | HK\$580.00 |
| 冰花燉官燕 <i>Double-Boiled Bird Nest, Rock Sugar</i> | HK\$550.00 |
| 奇脆奶 <i>Deep Fried Almond Milk</i> | HK\$148.00 |
| 生磨芝麻卷 <i>Black Sesame Roll</i> | HK\$54.00 |
| 百利酒蛋撻 <i>Baileys Egg Tart</i> | HK\$54.00 |
| 蜜瓜雪蓮子燉桃膠 <i>Double-Boiled Honeydew Soup with Peach Resin & Chinese Chickpea</i> | HK\$54.00 |
| 芝麻流沙煎堆仔 <i>Deep Fried Lava Sesame Balls</i> | HK\$50.00 |
| 京都豆腐奶凍 <i>Chilled Kyoto Tofu Cotta</i> | HK\$44.00 |
| 杏仁薄脆 <i>Homemade Almond Crisps</i> | HK\$44.00 |
| 北海道南瓜紫米糕 <i>Hokkaido Pumpkin & Purple Rice Cake</i> | HK\$38.00 |

小食前菜

Appetizers

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| 正宗口水雞 <i>Chilled Poached Chicken in Sichuan Style</i> | (一隻) HK\$428.00 (半隻) HK\$298.00 |
| 白玉黃金 <i>Pork Belly with Salted Egg Yolk Stuffing</i> | HK\$154.00 |
| 藤椒燒椒涼伴聖子 <i>Razor Clam with Chili & Sichuan Pepper</i> | HK\$148.00 |
| 夫妻戀 <i>Sliced Beef and Ox Tongue in Chilli Sauce</i> | HK\$132.00 |
| 蒜泥白肉 <i>Pork Belly Roll with Mashed Garlic</i> | HK\$132.00 |
| 麻辣雞絲拌涼粉 <i>Shredded Chicken & Jelly Noodles in Sichuan Sauce</i> | HK\$108.00 |
| 山葵百合 <i>Fresh Lily Bulbs with Wasabi Sauce</i> | HK\$108.00 |
| 家鄉煎鯪魚餅 <i>Pan-Fried Mud Carp Cake</i> | HK\$98.00 |
| 話梅淮山 <i>Preserved Plum Marinated Chinese Yam</i> | HK\$88.00 |
| 黑炭豆腐 <i>Deep Fried Charcoal Bean Curd</i> | HK\$88.00 |
| 梁溪素脆鱧 <i>Deep Fried Dried Mushroom</i> | HK\$88.00 |
| 三色素鵝 <i>Crispy Bean Curd Skin with Mixed Vegetables</i> | HK\$88.00 |

燉湯、羹 Soup

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| 杏汁燉白肺湯 <i>Double-boiled Pig Lung Soup with Almond</i> | (窩) HK\$384.00 (位上) HK\$108.00 |
| 海鮮酸辣湯 <i>Hot & Sour Seafood Soup</i> | (窩) HK\$360.00 (位上) HK\$98.00 |
| 松茸螺頭燉花膠湯 <i>Double-boiled Fish Maw Soup with Sea Conch & Matsutake</i> | (位上) HK\$208.00 |
| 羊肚菌燉螺頭湯 <i>Double-Boiled Morel & Sea Conch Soup</i> | (位上) HK\$184.00 |
| 松茸菌素羹 <i>Matsutake & Wild Mushroom Soup</i> | (位上) HK\$98.00 |

鮑參翅肚 Fine Dried Seafood

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| 砂鍋雞煲翅 <i>Double-Boiled Shark Fin with Chicken Soup in Casserole</i> | (四位用) HK\$1,288.00 |
| 中東鮑 <i>Middle East Abalone</i> | HK\$680.00 |
| 紅燒官燕 <i>Braised Bird Nest Soup</i> | HK\$620.00 |
| 花膠扒 <i>Braised Superior Fish Maw</i> | (位上) HK\$488.00 |
| 紅燒鮑翅 <i>Braised Shark Fin in Brown Soup</i> | (位上) HK\$428.00 |
| 鳳汁關東刺參 <i>Braised Sea Cucumber in Chicken Broth</i> | (位上) HK\$388.00 |

海鮮 / 河鮮類

Seafood & Fresh Water Food

原條東星斑

HK\$1,088.00 起

Spotted Grouper

水煮 / 青椒清香 / 酸菜煮 / 清蒸 / 東星斑兩食

Sichuan Style Stewed / Steamed with Chilli Pepper

Steamed with Pickled Chili / Steamed / 2-Way

大肉蟹

時價 HK\$960.00 起

Crab

川味香辣 / 砂窩胡椒 / 避風塘炒 / 薑蔥

Stir Fried in Sichuan Style / Pepper in Casserole /

Fried with Typhoon Shelter Style / Fried with Ginger & Onion

川麻豆腦龍蝦

HK\$768.00

Sichuan Style Lobster & Tofu

將笑談兵

HK\$658.00

Chinese Yellow Wine Steamed Prawn & Crab with Chicken Oil & Egg White

桂花魚

(大) HK\$548.00

Mandarin Fish

(小) HK\$438.00

水煮 / 酸菜 / 青椒清

Sichuan Style Stewed / Steamed with Pickled Chili / Sichuan Peppercorn Stewed

筍殼魚

HK\$488.00

Marble Goby Fish

油泡，藤椒，豆酥

Deep Fried / Steamed with Sichuan Pepper / Steamed with Savory Crispy Beans

海中蝦

HK\$360.00

Prawn

砂窩胡椒 / 白灼 / 蒜蓉開邊蒸

Fried with Pepper in Casserole / Scalded / Steamed with Garlic

白鱈

HK\$298.00

Japanese Eel

豉汁蒸 / 剝椒蒸 / 麻辣

Steamed with Black Bean Sauce / Steamed with Pickled Chili /

Stir-Fried with Sichuan Spicy Sauce in Pot

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| XO醬露筍炒帶子 <i>Sauteed Scallops & Asparagus in XO Sauce</i> | HK\$288.00 |
| 乾窩魚春 (季節限定) <i>Stir-Fried Mandarin Fish Roe (Seasonal)</i> | HK\$218.00 |
| 黑松露帶子炒鮮奶 <i>Sautéed Fresh Milk with Scallops & Black Truffle</i> | HK\$218.00 |
| 蟹醬海鮮粉絲煲 <i>Seafood Vermicelli Pot with Crab Paste</i> | HK\$198.00 |
| 薑蔥軟殼蟹 <i>Stir-Fried Soft Shell Crab with Ginger and Onion</i> | HK\$188.00 |
| 金莎蝦球 <i>Prawns with Salted Egg Yolk</i> | HK\$168.00 |
| 三椒聖子皇 <i>Steamed Razor Clam with Chilis</i> | HK\$168.00 |
| 后園小炒皇 <i>The Queen's Sauteed Squids & Dried Shrimp</i> | HK\$168.00 |
| 滑蛋蝦球 <i>Scrambled Egg with Crystal Prawn</i> | HK\$164.00 |
| 海味雜菜煲 <i>Dried Seafood & Vegetables in Casserole</i> | HK\$140.00 |

家禽類

Poultry

法蔥黑松露脆皮雞

Black Truffle Crispy Chicken with Chive Sauce

(一隻) HK\$568.00

(半隻) HK\$308.00

二荊條辣子雞

Sautéed Diced Chicken with Spicy Red Chili

(大) HK\$428.00

(小) HK\$298.00

普洱茶燻鴨

Pu-Er Tea Smoked Duck

(一隻) HK\$428.00

(半隻) HK\$298.00

肉類

Meat

水煮牛肉

Sichuan Style Stewed Beef

(大) HK\$480.00

(大) HK\$360.00

水煮厚切牛脷

Sichuan Style Stewed Ox Tongue

HK\$384.00

盞鬼咕嚕肉

Sweet & Sour Pork

HK\$168.00

蔬菜類 *Vegetables*

高湯竹筍釀露筍 HK\$208.00
Bamboo Piths Stuffed with Asparagus in Broth

乾煸法邊豆 HK\$168.00
Sichuan Stir-fried Haricot Verts (French Beans)

漁湯花膠浸菜苗 HK\$168.00
Seasonal Vegetables with Fish Maw in Fish Broth

濃湯象拔蚌菜苗 HK\$168.00
Seasonal Vegetables with Geoduck in Broth

紅燒竹筍豆腐 HK\$164.00
Braised Bean Curd with Bamboo Piths

雲耳百合炒露筍 HK\$164.00
Sautéed Asparagus with Fungus & Lily Bulbs

京湯燴千絲茭白 HK\$148.00
Braised Water Bamboo in Broth

涼伴白涼瓜 HK\$142.00
Chilled Bitter Melon

啫啫時蔬 HK\$142.00
Sizzling Vegetables in Pot

炒粉麵飯

Staple Food

龍皇綿花泡飯

Handmade Scallop Paste & Crispy Rice in Seafood Soup

(十至十二位) HK\$620.00

(四至六位) HK\$320.00

銀芽肉絲雙面黃

Pan-Fried Crispy Noodle with Shredded Pork and Bean Sprouts

HK\$208.00

百寶荷葉飯

Lotus Leaf Wrapped Seafood Fried-Rice

HK\$188.00

四川擔擔麵

Dan Dan Noodles with Minced Pork & Peanuts in Sichuan Spicy Soup

(位上) HK\$64.00

酸辣麵

Noodles in Hot & Sour Soup

(位上) HK\$64.00

其他收費 *others*

中國茗茶 / 熱水

(每位) HK\$23.00

前菜

(每位) HK\$28.00

XO醬

(每位) HK\$20.00

指天辣

(每位) HK\$20.00

白飯

(每碗) HK\$18.00

切餅費

(每個) HK\$250.00

開瓶費

(每枝) HK\$400.00

顧客如有任何食物敏感或對食品及飲品有特定要求，請告知本餐廳員工，以便作出相應安排
Should there be any food & drinks restrictions, allergies or preferences, please kindly inform our staff for arrangement.

中國茗茶
Chinese Tea

普洱 *Pu'er*

水仙 *Narcissus/shui xian*

龍井 *Longjing tea*

鐵觀音 *Oolong tea*

香片 *Jasmine/Scented tea*

菊花 *chrysanthemurn tea*

蕎麥 *buckwheat tea*

壽眉 *Shou Mei Teas*

西式茶
English Tea

Organic English Breakfast

(每杯) HK\$58.00

Organic Earl Grey

(每杯) HK\$58.00

Estate Darjeeling

(每杯) HK\$58.00

Egyptian Chamomile

(每杯) HK\$58.00

Organic Peppermint

(每杯) HK\$58.00

咖啡
Coffee

Regular Coffee / Decaffeinated Coffee / Americano

(每杯) HK\$62.00

Espresso

(每杯) HK\$62.00

Double Espresso

(每杯) HK\$65.00

Caffè Latte

(每杯) HK\$72.00

Cappuccino

(每杯) HK\$72.00

枝裝啤酒

Bottled Beer

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| <i>Carlsberg, Denmark</i> | (每枝) HK\$68.00 |
| <i>Suntory Premium Malt Lager, Japan</i> | (每枝) HK\$78.00 |
| <i>Tsing Tao, China</i> | (每枝) HK\$68.00 |
| <i>Asahi Super Dry, Japan</i> | (每枝) HK\$68.00 |
| <i>Guinness Stout, Ireland</i> | (每枝) HK\$68.00 |
| <i>Hoegaarden Rosee Bottle</i> | (每枝) HK\$68.00 |
| <i>Boddingtons Pub Ale</i> | (每枝) HK\$78.00 |
| <i>Budweiser</i> | (每枝) HK\$68.00 |

餐酒

Wine

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| <i>Gran Cuvee Prosecco Extra Dry, Zonin Nv Sparkling White</i> | (每枝) HK\$380.00 (每杯) HK\$80.00 |
| <i>Pinot Grigio, Elena Walch Alto Adige 2018 Still White</i> | (每枝) HK\$530.00 (每杯) HK\$120.00 |
| <i>Watervale Riesling Mitchell, Clare Valley 2018 Still White</i> | (每枝) HK\$580.00 (每杯) HK\$120.00 |
| <i>Terrazas Reserve Chardonnay, Mendoza 2017 Still White</i> | (每枝) HK\$480.00 (每杯) HK\$100.00 |
| <i>Cotes Du Rhone Mon Coeur J.l Chave, Rhone 2017 Still Red</i> | (每枝) HK\$550.00 (每杯) HK\$110.00 |
| <i>Momo Organic Pinot Noir Marlborough 2016 Still Red</i> | (每枝) HK\$620.00 (每杯) HK\$150.00 |
| <i>Baron Philippe De Rothschild Mapu Reserva Carmenere, Maipo Valley 2018, Still Red</i> | (每枝) HK\$450.00 (每杯) HK\$90.00 |