

前菜 APPETISERS

	每份 Per Order
脆炸软壳蟹伴肉菘 Crispy Fried Soft Shell Crab with Pork Floss	\$12.80
白松露油三菇 Stir-fried Assorted Mushrooms with White Truffle Oil	\$10.40
香辣口水鸡 Spicy Sichuan Chicken	\$10.40
黄金脆鱼皮 Crispy Fish Skin with Salted Egg Yolk	\$9.00
手拍云耳小黄瓜 Chilled Cucumber with Black Fungus	\$7.00
酥炸白饭鱼 Crispy Silver Bait Fish	\$7.00

烧味

BARBECUED AND ROAST

乳猪全体
Barbecued Whole Suckling Pig
(please order 3 days in advance) \$245 whole

脆皮烧肉
Crispy Roasted Pork \$13.30 per order / 每份

	小 Small	中 Medium	大 Large
烧味三拼 (玫瑰油鸡, 明炉烧鸭, 蜜汁叉烧) Barbecued Meat Trio Combination <i>(Barbecued Pork Loin Glazed with Honey Sauce, Soya Chicken, Roast Duck)</i>	\$26.80	\$40.20	\$53.60

蜜汁叉烧 Barbecued Pork Loin Glazed with Honey Sauce	\$13.30	\$20.00	\$26.60
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	半只 Half	只 Whole
明炉烤鸭 Roasted Duck served with Plum Sauce	\$28.90	\$57.80

北京鸭 Barbecued Peking Duck	\$40.40	\$80.80
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脆皮烧鸡 Crispy Chicken served with Five Spices and Salt	\$17.50	\$35.00
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玫瑰油鸡 Soya Sauce Chicken	\$17.50	\$35.00
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	Glass	Carafe	Bottle
Cantina Ripa Teatina Arenile Montepulciano d'Abruzzo DOC 2016	\$8.95	\$16.00	\$44.80
Burg Ravensburg Pinot Noir 2015	\$16.00	\$27.00	\$79.00

汤 / 燕窝 / 羹 SOUP / BIRD'S NEST

	每位 Per Person
 黑鱼子黄焖蟹肉扒燕窝 Braised Bird's Nest with Crab Meat in Yellow Wine Sauce topped with Caviar	\$56.80
时日炖靚湯 Double-boiled Soup of the Day	\$50.50
四川海鲜酸辣羹 Spicy and Sour Seafood Soup	\$13.30
蟹肉粟米羹 Crab Meat and Sweet Corn Soup	\$9.00
老火例汤 Soup of the Day	\$9.00
 松露瑶柱火鸭羹 Braised Conpoy with Minced Duck and Black Truffle Soup	\$9.00
 牛肝菌竹笙炖菜胆 Double-boiled Porcini Mushrooms with Chinese Cabbage and Bamboo Pith Soup	\$14.30

山珍海味 ABALONE AND DRIED SEAFOOD

	每位 Per Person
八头鲍鱼伴鹅肝 Braised 8-Head Whole Abalone with Foie Gras	\$34.80
 松露酱花菇扣八头鲍鱼 Braised 8-Head Whole Abalone with Flower Mushroom in Truffle Sauce	\$22.80
海参扒时蔬 Braised Sea Cucumber in Superior Oyster Sauce	\$23.00



Signature Dish

海上鲜 LIVE FISH

红斑 Red Grouper	\$12.80 per 100 grams / 每克
笋壳 Marble Goby (Soon Hock)	\$8.30 per 100 grams / 每克
金目鲈 Sea Bass	\$4.70 per 100 grams / 每克
*青衣 Green Wrasse	\$17.00 per 100 grams / 每克
*龙虎斑 Pearl Grouper	\$8.30 per 100 grams / 每克
*东星斑 Pacific Grouper	\$20.50 per 100 grams / 每克

Preparation:

清蒸	Steamed with Superior Soya Sauce and Oil
米酒煮	Poached with Chinese Rice Wine
油浸	Deep-fried and served with Superior Light Soya Sauce
火腩豆腐焖	Stewed with Roasted Pork and Beancurd
豆酥蒸	Steamed with Soy Bean Crumbs
剁椒蒸	Steamed with Pickled Chilli

活海鲜 LIVE SEAFOOD

*波士顿龙虾 Boston Lobster	\$12.40 per 100 grams / 每克
肉蟹 Live Crab	\$10.20 per 100 grams / 每克
*生虾 Live Prawns	\$7.20 per 100 grams / 每克 (Minimum Order: 200 grams)

Preparation:

上汤焗	Baked with Superior Broth
金银蒜蒸	Steamed with Fragrant and Raw Minced Garlic
白灼	Poached
星洲辣椒煮	Stir-fried with Chilli Sauce "Singapore Style"
黑椒焗	Baked with Black Pepper
麦片炒	Fried Oatmeal
咸蛋奶油	Salted Egg with Cream

*需3天预订
*3-day advance order required

海鲜 SEAFOOD

	小 Small	中 Medium	大 Large
青芥末虾球 Deep-fried Prawns coated with Wasabi Mayonnaise	\$21.50	\$32.30	\$43.00
酱爆带子西兰花 Spicy Stir-fried Fresh Scallops with Broccoli	\$32.80	\$49.20	\$65.60
黄金虾球 Wok-fried Prawns coated with Salted Egg Yolk	\$21.50	\$32.30	\$43.00
 川汁虾球伴窝粿 Sichuan Prawns with Rice Crackers	\$21.50	\$32.30	\$43.00
米酒煮鳕鱼球 Poached Fillet of Silver Cod with Chinese Rice Wine	\$21.50	\$32.30	\$43.00
 黑松露野菌烩鳕鱼球 Pan-seared Sliced Silver Cod infused with Truffle and Mushroom	\$21.50	\$32.30	\$43.00
黑椒炒三文鱼片 Sautéed Sliced Salmon with Black Pepper	\$15.30	\$23.00	\$30.60
剁椒豉汁三文鱼片 Scrambled Egg with Tomato and Sliced Salmon	\$15.30	\$23.00	\$30.60



Signature Dish

家禽 / 肉类 POULTRY / BEEF / PORK

	小 Small	中 Medium	大 Large
 黑椒鹅肝爆和牛粒 Stir-fried Wagyu Beef Cubes with Black Pepper and Foie Gras	\$31.90	\$47.90	\$63.80
川椒牛肉 Stir-fried Sliced Beef with Szechuan Peppers	\$17.40	\$26.10	\$34.80
鲜什果咕嚕肉 Sweet and Sour Pork with Mixed Fruits	\$14.30	\$21.50	\$28.60
宫保腰果鸡丁 Stir-fried Diced Chicken with Cashew Nuts and Dried Chilli "Szechuan Style"	\$13.30	\$20.00	\$26.60
京都小排骨 Pork Ribs with Sweet Sauce	\$15.30	\$23.00	\$30.60
咸香爽肉煲 Pork Neck with Salted Fish and Dried Chilli	\$13.30	\$20.00	\$26.60
乐歌山辣子鸡丁 Spicy Diced Chicken	\$13.30	\$20.00	\$26.60

	Glass	Carafe	Bottle
Cantina Ripa Teatina Pecorino IGT 2016	\$8.95	\$16.00	\$44.80
Burg Ravensburg Riesling Trocken 2016	\$14.00	\$24.00	\$70.00



Signature Dish

煲仔菜 CLAYPOT / BEANCURD

	小 Small	中 Medium	大 Large
 XO 酱鲍鱼子花菇鸡煲 Mini Abalone with Chicken and XO Chilli Sauce	\$19.50	\$29.30	\$39.00
咸鱼鸡粒豆腐煲 Stir-fried Chicken with Salted Fish and Beancurd	\$14.30	\$21.50	\$28.60
上汤豆腐什菜煲 Poached Mixed Vegetables with Beancurd in Superior Broth	\$15.30	\$23.00	\$30.60
渔香茄子煲 Stir-fried Eggplant and Minced Meat in Spicy Sauce	\$14.30	\$21.50	\$28.60
什菌扒波菜豆腐 Braised Home-made Beancurd topped with Assorted Mushrooms	\$17.50	\$26.30	\$35.00
南乳香芋焖鸭煲 Braised Duck with Yam served in Claypot	\$17.50	\$26.30	\$35.00



Signature Dish

蔬菜

SEASONAL VEGETABLES

	小 Small	中 Medium	大 Large
蟹肉扒时蔬 Seasonal Vegetables topped with Crabmeat	\$17.50	\$26.30	\$35.00
榄菜干煸四季豆 Stir-fried String Beans with Minced Pork and Preserved Vegetables	\$14.30	\$21.50	\$28.60
上汤时蔬 Stir-fried Seasonal Vegetables in Broth	\$14.30	\$21.50	\$28.60
金银蛋浸苋菜 Poached Local Spinach with Eggs and Salted Eggs in Superior Broth	\$14.30	\$21.50	\$28.60
上湯豆根浸菜苗 Poached Local Spinach with Gluten in Supreme stock	\$14.30	\$21.50	\$28.60
蒜茸炒時蔬 Stir-fried Seasonal Vegetables with Minced Garlic	\$13.30	\$20.00	\$26.60


素菜 VEGETARIAN

	小 Small	中 Medium	大 Large
鲜什果咕嚕豆腐 Sweet and Sour Beancurd with Mixed Fruits	\$14.30	\$21.50	\$28.60
宫保猴头菇 Stir-fried Hericium Mushrooms with Dried Chilli and Cashew Nuts	\$14.30	\$21.50	\$28.60

饭 / 面 RICE / NOODLES

	小 Small	中 Medium	大 Large
雪菜鴨絲炆米粉 Braised Rice Vermicelli with Shredded Duck and Preserved Vegetables	\$14.30	\$21.50	\$28.60
滑蛋牛肉河粉 Fried Flat Noodles, with Sliced Beef and Eggs	\$15.50	\$23.50	\$31.00
海鮮干炒烏冬面 Stir-fried Udon Noodles with Seafood	\$15.50	\$23.50	\$31.00
瑤柱干炒面線 Wok-fried Mee Sua with Dried Scallops	\$15.50	\$23.50	\$31.00
干燒伊面 Braised Ee-Fu Noodle with Chives	\$11.20	\$16.80	\$22.40
黑松露帶子蟹肉飛魚炒飯 Fried Rice with Scallops, Crabmeat, Fish Roe and Black Truffle	\$19.50	\$29.30	\$39.00
楊洲炒飯 Yang Chow Fried Rice	\$14.30	\$21.50	\$28.60
三芭海鮮炒飯 Sambal Fried Rice with Seafood	\$15.50	\$23.50	\$31.00
鸡旦炒飯 Egg Fried Rice	\$11.00	\$16.50	\$22.00
牛肝菌菜粒鴛鴦泡飯 Crispy Rice with Porcini Mushrooms and Vegetables		\$6.00 per person / 每位	
叉燒撈生面 Braised Noodle with Honey Pork Loin		\$6.00 per person / 每位	

甜品 DESSERTS

	每位 Per Person
杏仁露炖燕窝 Double-boiled Bird's Nest with Almond Cream	\$35.00
炖三雪 Double Boiled Snow Pear with Snow Lotus and Fungus	\$4.90
牛油果咖啡雪糕 Chilled Purée of Avocado with Coffee Ice-cream	\$10.00
香港杨枝甘露 Chilled Purée of Mango, Sago and Pomelo	\$8.00
 杏仁茶汤圆 Cream of Almond with Glutinous Rice Dumpling	\$6.00
黑芝麻汁豆腐摩士 Beancurd Mousse with Black Sesame Sauce	\$4.90
紅豆沙汤圆 Cream of Red Bean with Glutinous Rice Dumpling	\$4.90
红豆沙窝饼 Crispy Red Bean Paste Pancake	\$10.00



Signature Dish