

{精選食譜}

上湯灼貴妃蚌	\$7.5/只	椒鹽雪魚	\$19.8	靈芝菇扣大鵝掌/各4只	\$36
八寶炖木瓜盅	\$15/位	藕片珍菌炒帶子	\$19.8	生菜包蝦崧	\$18.8
油泡蝦球豆苗	\$21	XO醬紹酒壳蠔(4隻)	\$12	橋底炒大蜆(辣)	\$18.8
北菇遠參扣大鵝掌/各4件	\$48	椒鹽南瓜田雞	\$19.8	杞子蟲草花浸莧菜	\$18
蜜椒牛柳粒	\$19.8	珍菌扒節瓜甫	\$18.8	尖椒味菜炒貴妃蚌	\$19.8
瑤柱蛋白炒魚肚	\$22	瑤柱扒豆苗	\$22	玉子豆腐牛柳粒	\$19.8
煙焗銀雪魚	\$42	油菜心玉子豆腐	\$17.8	大蜆蒸水蛋	\$18.8
海味絲扒瓜甫	\$18.8	上湯大蜆浸莧菜	\$18.8	臘味崧炒大豆苗	\$18.8
花膠薑葱爆田雞	\$22	豉汁涼瓜炒肥牛	\$17.8	頭抽排骨仔	\$16.8
XO醬炒花枝片	\$17.8	汁燒珍菌炒花膠	\$24	生炒臘味糯米飯	\$18

(太史蛇羹)

1位用 _____ \$13
 例: 4-6位用 _____ \$48
 中: 7-9位用 _____ \$72
 大: 10-14位用 _____ \$96

大石斑兩味每磅: \$24

(2磅起)

(一): 魚頭骨滾湯
 (二): 甜豆炒石斑球

(臘味煲仔飯)

例: 4-6位用 _____ \$30
 中: 7-9位用 _____ \$40
 大: 10-14位用 _____ \$50

蒜片煎A5和牛

\$98

香草牛肋骨 \$24
 雙冬枝竹羊腩煲
 \$32.8

(時令煲仔菜)

啫啫潤腸田雞煲	\$18.8
枝竹豆腐生蠔煲	\$17.8
紅酒牛尾煲	\$18.8
蝦子花膠海參煲	\$29
沙爹粉絲肥牛煲	\$17.8
中山魚頭煲	\$17.8
清湯牛腩煲	\$18.8
大千粉絲海鮮煲	\$18.8
乾隆一品煲 (花膠, 海參, 冬菇, 大鵝掌各4件)	\$56

原個木瓜盅炖翅	\$30/位
原盅迷你佛跳牆	\$39/盅
紅燒蟹肉鮑翅	\$32/位
紅燒雞絲/蟹肉翅	\$26/位
鮮蟹肉扒官燕	\$32/位
原條遠參扣大鵝掌	\$28/位
厚花膠扣大鵝掌	\$28/位
椰汁炖官燕	\$38/位
原個木瓜炖官燕	\$30/位

十八頭日本吉品鮑魚	\$168/隻
澳洲青邊鮑(二兩)	\$44/隻
澳洲三頭鮮鮑	\$32/隻
冰鎮青邊鮑(二兩)	\$44/隻

{健康素食推介}

南瓜粟米豆腐羹	\$15
金沙南瓜拼豆腐粒	\$15
藕片銀杏西芹炒南瓜	\$17
竹筴扒豆苗	\$19
汁燒雜菌玉子豆腐	\$18
靈芝菇扒芥膽	\$17
四季豆雲耳炒雜菌	\$17

{Chef's Specials}

Par-Boiled Giant Surf Clams	\$7.5/each	Salt & Pepper Sea Bass Fillet	\$19.8	Braised Goose Web w/ Bailing Mushrooms (4 pcs each)	\$36
Double-Boiled Whole Papaya Soup w/ Seafood & Mushroom	\$15/each	Sautéed Lotus Root & Mixed Mushroom w/ Scallops	\$19.8	Lettuce Cup w/ Minced Shrimp & Water Chestnut	\$18.8
Sautéed Prawns w/ Pea-Sprout	\$21	Baked Oyster w/ XO Sauce (4 pcs)	\$12	Sautéed Clams w/ Chili, Garlic & Pepper	\$18.8
Braised Sea Cucumber & Goose Web w/ Mushroom (4 pcs each)	\$48	Salt & Pepper Frog & Pumpkin	\$19.8	Vegetable in Soup w/ Dace & Cordyceps Flowers	\$18
Sautéed Beef Cube w/ Honey Pepper Sauce	\$19.8	Braised Assorted Mushrooms w/ Baby Melon	\$18.8	Sautéed Giant Clams w/ Chili & Preserved Green	\$19.8
Sautéed Dried Scallop & Egg White w/ Fish Maw	\$22	Braised Dried Scallop w/ Pea-Sprout	\$22	Beef Cube w/ Fried Egg Tofu	\$19.8
Smoked Sea Bass Filet	\$42	Braised Fried Egg Tofu w/ Tender Green	\$17.8	Steamed Clams w/ Egg	\$18.8
Braised Sliced Sea Cucumber & Fish Maw w/ Baby Melon	\$18.8	Clams & Vegetable in Soup	\$18.8	Sautéed Pea-Sprout w/ Preserved Meat & Sausage	\$18.8
Sautéed Fish Maw & Frog w/ Ginger & Green Onion	\$22	Sautéed Tender Beef w/ Bitter Melon in Black Bean Sauce	\$17.8	Spare-ribs w/ Supreme Soya Sauce	\$16.8
Sautéed Cuttle Fish in XO Sauce	\$17.8	Sautéed Fish Maw & Mix Mushrooms in Teriyaki Sauce	\$24	Sticky Fried Rice w/ Preserved Meat	\$18

Snake Soup

1 Person _____ \$13
 Reg: 4-6 Persons _____ \$48
 M: 7-9 Persons _____ \$72
 L: 10-14 Persons _____ \$96

Rock Cod 2 Ways:
\$24/lb
 (2 LB Minimum)

1) Head & Bone Soup w/ Tofu & Cilantro
 2) Sautéed Fish Fillet w/ Snap Peas

Clay Pot Rice

Reg: 4-6 Persons _____ \$30
 M: 7-9 Persons _____ \$40
 L: 10-14 Persons _____ \$50

Pan Fried Japanese A5 Wagyu w/ Garlic.....\$98

Beef Short Ribs w/ Basil...\$24

Braised Lamb Stew Clay Pot.....\$32.8

(Clay Pot)

Fresh Frog & Chinese Sausage	\$18.8
Oyster w/ Tofu & Bean Curd Stick	\$17.8
Ox-Tail in Red Wine Sauce	\$18.8
Fish Maw & Sea Cucumber w/ Shrimp Roe	\$29
Beef & Vermicelli in Satay Sauce	\$17.8
Braised Fish Head w/ Ginger & Green Onion	\$17.8
Beef Brisket in Clear Broth	\$18.8
Seafood & Vermicelli in Chile Sauce	\$18.8
Braised Fish Maw, Sea Cucumber, Black Mushroom & Goose Web Clay Pot (4 pcs each)	\$56

Double-Boiled Fish's Fin Soup in Whole Papaya.....\$30/person

Double-Boiled "Buddha Jump Over the Wall" Soup.....\$39/person

Braised Superior Fish's Fin Soup w/ Crab Meat.....\$32/person

Braised Fish's Fin Soup w/ Shredded Chicken or Crab Meat.....\$26/person

Braised Swallow Nest Soup w/ Fresh Crab Meat.....\$32/person

Braised Whole Sea Cucumber w/ Goose Web.....\$28/person

Braised Superior Fish Maw w/ Goose Web.....\$28/person

Double Boiled Swallow Nest w/ Coconut Milk.....\$38/person

Double Boiled Swallow Nest in Whole Papaya.....\$30/person

Braised Whole Japanese Dried Abalone(18 Head).....\$168/each

Braised Australian Green Lip Abalone (2.5 oz).....\$44/each

Braised Whole Australian Fresh Abalone(3 head).....\$32/each

Ice Chilled Australian Green Lip Abalone(2.5 oz).....\$44/each

{Vegetarian}

Corn Soup w/ Pumpkin & Tofu.....\$15

Fried Pumpkin & Tofu in Salty Egg Yolk Sauce.....\$15

Sautéed Lotus Root, Sliver Nuts, Celery & Pumpkin.....\$17

Braised Bamboo Pith w/ Pea Sprout... \$19

Sautéed Assorted Mushrooms & Egg Tofu in Teriyaki Sauce.....\$18

Braised Bailing Mushrooms w/ Mustard Green.....\$17

Sautéed String Bean w/ Black Fungus & Assorted Mushrooms..... \$17