

燒味

Barbecued



104 掛爐燒鵝
Roast Crispy Goose

例牌
Standard

101 乳豬拼盤 \$ 328
Roast Sliced Suckling Pig &
Assorted Barbecued Meat Combination

102 燒味拼盤 \$ 288
Assorted Barbecued Meat Combination

103 化皮乳豬 \$ 248
Roast Sliced Suckling Pig

104 掛爐燒鵝 \$ 228
Roast Crispy Goose

105 招牌蜜汁叉燒 \$ 228
Barbecued Pork with Honey Sauce

例牌
Standard

106 貴妃香雞 \$ 168
Steamed Marinated Chicken

107 玫瑰豉油雞 \$ 168
Marinated Chicken with Soy Sauce

108 脆香燒肉 \$ 148
Roast Crispy Pork

109 香辣鴨舌 \$ 138
Spicy Duck Tongue

110 鹵水牛腩 \$ 128
Marinated Sliced Beef Shank

111 佛山燻蹄 \$ 128
Sliced Pork Knuckle

112 涼拌海蜇 \$ 128
Marinated Jellyfish

113 椒鹽豆腐角 \$ 98
Deep-fried Diced Bean Curd in
Spicy Salt & Pepper



103 化皮乳豬
Roast Sliced Suckling Pig



105 招牌蜜汁叉燒
Barbecued Pork with Honey Sauce

廚師推介
Chef's Recommendation

價目另加一服務費
All prices are subject to 10% service charge

圖片只供參考
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鮑魚 海參

Abalone & Sea Cucumber

例牌
Standard

201 古法扣吉品鮑魚
(三天預訂) (18 - 30 頭) Market Price
*Braised Whole Yoshihama Abalone
(3 Days Advance Order) (18 - 30 heads)*

202 古法扣禾麻鮑魚
(三天預訂) (18 - 30 頭) Market Price
*Braised Whole Oma Abalone
(3 Days Advance Order) (18 - 30 heads)*

203 蠔皇花膠鮮鮑片 \$ 888
每四件 Four Pieces Each
*Braised Sliced Abalone
with Fish Maw in Oyster Sauce*

204 海參鮮鮑片 \$ 768
每四件 Four Pieces Each
*Braised Sliced Abalone
with Sea Cucumber*

205 蠔皇花膠鵝掌 \$ 708
每四件 Four Pieces Each
*Braised Goose Web
with Fish Maw in Oyster Sauce*

206 生扣鵝掌鮑片 \$ 708
每四件 Four Pieces Each
*Braised Sliced Abalone
with Goose Web*

207 翡翠鮮鮑片 \$ 668
六件 Six Pieces
*Braised Sliced Abalone
with Vegetable*

208 翡翠海參鵝掌 \$ 588
每四件 Four Pieces Each
*Braised Sea Cucumber
with Goose Web*

209 蝦籽燒海參 \$ 508
六件 Six Pieces
*Braised Sea Cucumber
with Shrimp Roe*



203 蠔皇花膠鮮鮑片
*Braised Sliced Abalone
with Fish Maw in Oyster Sauce*



208 翡翠海參鵝掌
*Braised Sea Cucumber
with Goose Web*



209 蝦籽燒海參
*Braised Sea Cucumber
with Shrimp Roe*

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每位 例窩
Per Person Standard

301 花膠燉北菇湯 \$ 208 \$ 758
*Double-boiled Fish Maw
with Black Mushroom*

302 龍皇海參羹 \$ 148 \$ 520
*Shredded Sea Cucumber Soup
with Seafood*

303 蟹肉瑤柱羹 \$ 118 \$ 428
*Shredded Conpoy Soup
with Crab Meat*

304 韭黃瑤柱羹 \$ 98 \$ 368
*Shredded Conpoy Soup
with Yellow Chives*



302 龍皇海參羹
*Shredded Sea Cucumber Soup
with Seafood*

每位 例窩
Per Person Standard

305 北菇肘子
燉菜膽湯 \$ 98 \$ 368
*Double-boiled Black Mushroom
with Yunnan Ham & Cabbage*

306 海皇豆腐羹 \$ 88 \$ 328
*Diced Bean Curd Soup
with Seafood*

307 海皇酸辣羹 \$ 88 \$ 328
Hot & Sour Soup with Seafood

308 蟹肉粟米羹 \$ 78 \$ 288
Sweet Corn Soup with Crab Meat

309 金粟魚肚羹 \$ 78 \$ 288
Sweet Corn Soup with Fish Maw

310 西湖牛肉羹 \$ 72 \$ 268
Minced Beef Soup with Egg White

311 素菜豆腐羹 \$ 70 \$ 248
*Diced Bean Curd Soup
with Vegetable*

312 家鄉老火靚湯 \$ 70 \$ 248
Soup of the Day

湯羹

Soups



308 蟹肉粟米羹
*Sweet Corn Soup
with Crab Meat*



305 北菇肘子燉菜膽湯
*Double-boiled Black Mushroom
with Yunnan Ham & Cabbage*

廚師推介
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煲仔菜

Hot Pot

例牌
Standard

例牌
Standard

401 粉絲玉帶大蝦煲 \$ 488
*Sautéed Prawn & Scallop
with Green Bean Noodles*

406 竹筴羅漢齋煲 \$ 238
*Assorted Vegetable
with Bamboo Pith*

402 蝦籽肉崧海參煲 \$ 408
*Braised Sea Cucumber
with Minced Pork & Shrimp Roe*

407 海味雜菜煲 \$ 198
*Assorted Vegetable
with Dried Seafood*

403 粵軒一品煲 \$ 388
*Assorted Seafood
in "Canton Room Style"*

408 生菜鯪魚球煲 \$ 188
Stewed Fish Balls with Lettuce

404 XO醬海皇豆腐煲 \$ 328
*Sautéed Seafood & Bean Curd
in "XO Chilli Sauce"*

409 上湯雜菜煲 \$ 168
Assorted Vegetable in Soup

405 鮮竹銀鱈魚煲 \$ 298
*Braised Black Cod
& Bean Curd Skin*

410 魚香茄子煲 \$ 168
*Sautéed Egg Plant
with Minced Pork*



403 粵軒一品煲
*Assorted Seafood
in "Canton Room Style"*



401 粉絲玉帶大蝦煲
*Sautéed Prawn & Scallop
with Green Bean Noodles*



405 鮮竹銀鱈魚煲
Braised Black Cod & Bean Curd Skin

煲仔菜

Hot Pot



414 台式三杯雞煲
Stewed Chicken in
"Taiwanese Style"



415 鹹魚雞粒豆腐煲
Sautéed Diced Chicken
& Bean Curd with Salty Fish



411 紅酒腰豆牛尾煲
Braised Oxtails & Beans
in Red Wine Sauce

例牌
Standard

例牌
Standard

411 紅酒腰豆牛尾煲 \$ 238
Braised Oxtails & Beans
in Red Wine Sauce

416 大馬站煲 \$ 188
Stewed Barbecued Belly Pork
with Bean Curd

412 紅酒金針雲耳牛腩煲 \$ 208
Stewed Beef Shank with Golden Lilies
& Cloud Fungus in Red Wine Sauce

417 南乳家鄉齋煲 \$ 168
Assorted Vegetable
with Fermented Red Bean Curd

413 鹹魚茸滑雞煲 \$ 228
Sautéed Chicken
with Salty Fish

418 東江豆腐煲 \$ 188
Sautéed Bean Curd
with Minced Fish in Soup

414 台式三杯雞煲 \$ 188
Stewed Chicken in
"Taiwanese Style"

419 麻婆豆腐煲 \$ 168
Sautéed Bean Curd
with Minced Pork in Chilli Sauce

415 鹹魚雞粒豆腐煲 \$ 188
Sautéed Diced Chicken
& Bean Curd with Salty Fish

420 生啫豆醬唐生菜煲 \$ 158
Sautéed Chinese Lettuce
with Bean Sauce

牛肉類

Beef

例牌
Standard

501 黑椒百花釀牛柳 \$ 438
*Pan-fried Black Pepper
Steak Stuffed with Minced Shrimp*

502 中式牛柳 \$ 328
Fillet Steak in "Chinese Style"

503 黑椒牛柳 \$ 328
*Fillet Steak
in Black Pepper Sauce*

504 七彩牛柳絲 \$ 298
*Sautéed Shredded Beef
with Assorted Pepper*

505 陳皮蒸牛肉餅 \$ 248
*Steamed Minced Beef
with Dried Tangerine Peel*

506 紫羅牛肉 \$ 208
*Sautéed Beef with Pineapple
& Pickled Ginger*



504 七彩牛柳絲
*Sautéed Shredded Beef
with Assorted Pepper*

例牌
Standard

507 豉椒炒牛肉 \$ 198
*Sautéed Beef & Peppers
with Black Bean Sauce*

508 京蔥爆牛肉 \$ 198
Sautéed Beef with Leek

509 菜遠炒牛肉 \$ 198
Sautéed Beef with Vegetable

510 沙爹炒牛肉 \$ 198
Sautéed Beef with Satay Sauce

511 蠔皇炒牛肉 \$ 198
Sautéed Beef with Oyster Sauce

512 滑蛋炒牛肉 \$ 208
*Sautéed Beef
with Scrambled Egg*

513 蜆介牛肉 \$ 198
*Sautéed Beef
with Salted Clam Sauce*

501 黑椒百花釀牛柳
*Pan-fried Black Pepper Steak Stuffed
with Minced Shrimp*

廚師推介

Chef's Recommendation

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例牌
Standard

601 馬友鹹魚煎肉餅 \$ 288
Pan-fried Minced Pork with Salty Fish

602 馬友吊片蒸肉餅 \$ 248
Steamed Minced Pork with Salty Fish & Octopus

603 鹹魚蒸肉餅 \$ 248
Steamed Minced Pork with Salty Fish

604 瑤柱蒸肉餅 \$ 228
Steamed Minced Pork with Conpoy



豬肉類

Pork

601 馬友鹹魚煎肉餅
Pan-fried Minced Pork with Salty Fish

例牌
Standard

605 粵軒帝皇骨 \$ 198
Braised Spareribs in "Canton Room Style"

606 京都焗肉排 \$ 188
Sautéed Spareribs with Sweet Sauce

607 果香咕嚕肉 \$ 188
Sweet & Sour Pork with Fruit

608 椒鹽焗肉排 \$ 188
Deep-fried Spareribs with Spicy Salt

609 生炒排骨 \$ 188
Sweet & Sour Spareribs

610 川式回鍋肉 \$ 178
Sautéed Sliced Pork with Assorted Pepper in Sichuan Spicy Sauce

611 梅菜蒸肉餅 \$ 178
Steamed Minced Pork with Preserved Vegetable

612 鹹蛋蒸肉餅 \$ 178
Steamed Minced Pork with Salted Egg



607 果香咕嚕肉
Sweet & Sour Pork with Fruit



608 椒鹽焗肉排
Deep-fried Spareribs with Spicy Salt

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家禽類

Poultry

701 古法鹽焗雞 \$ 688
(需預訂) 壹隻
Baked Salted Chicken Whole Bird
(Advance Order)

702 金華玉樹雞 \$ 420
Stewed Chicken 半隻
with Yunnan Ham Half Bird
& Vegetable

703 四寶手撕雞 \$ 338
Shredded Roast Chicken 半隻
Half Bird

704 當紅脆皮雞 \$ 280
Deep-fried 半隻
Crispy Chicken Half Bird



705 瓦罉花雕玫瑰雞
Steamed Chicken with
Chinese Wine Sauce in Casserole

705 瓦罉花雕玫瑰雞 \$ 260
Steamed Chicken 半隻
with Chinese Wine Sauce Half Bird
in Casserole

706 沙薑霸王雞 \$ 240
Steamed Chicken 半隻
with Ginger Sauce Half Bird

707 菜膽上湯雞 \$ 240
Stewed Chicken 半隻
with Vegetable Half Bird

708 羅定豆豉雞 \$ 240
Sautéed Chicken 半隻
with Black Bean Sauce Half Bird

709 西檸芝麻雞 \$ 208
Deep-fried Chicken 例牌
with Lemon Sauce Standard

710 乳香碎炸雞 \$ 188
Deep-fried Chicken with 例牌
Fermented Red Bean Curd Standard



710 乳香碎炸雞
Deep-fried Chicken
with Fermented Red Bean Curd

707 菜膽上湯雞
Stewed Chicken with Vegetable



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家禽類

Poultry



711 粵軒片皮鴨 (需預訂)
Roast Crispy Duck
(Advance Order)

例牌
Standard

\$ 650
壹隻
Whole Bird

712 燒雲腿炒鴿脯
Sautéed Sliced Pigeon
with Yunnan Ham

\$ 438

713 生菜片乳鴿崧
Minced Pigeon served with Lettuce

\$ 308

壹隻
Whole Bird



718 大漠風沙鴿
Roast Crispy Pigeon

714 香荷杞子蒸雞
Steamed Chicken
with Medlar in Lotus Leaf

例牌
Standard

714 香荷杞子蒸雞
Steamed Chicken
with Medlar in Lotus Leaf

\$ 208

715 咖喱炆雞煲
Stewed Chicken with Curry Sauce

\$ 188

716 腰果炒雞丁
Sautéed Diced Chicken
with Cashew Nuts

\$ 188

717 宮保炒雞丁
Sautéed Diced Chicken
with Chilli Sauce

\$ 188

718 大漠風沙鴿
Roast Crispy Pigeon

\$ 188
壹隻
Whole Bird



716 腰果炒雞丁
Sautéed Diced Chicken
with Cashew Nuts

海鮮

Seafood

例牌
Standard

801 發財蒜子柱甫 \$ 368
*Braised Whole Conpoy
with Blackmoss & Garlic*

802 油泡帶子 \$ 338
Sautéed Scallop

803 油泡斑球 \$ 318
Sautéed Garoupa Fillet

804 窩貼斑塊 \$ 318
*Deep-fried Garoupa Fillet
with Toast*

805 吉列斑塊 \$ 318
*Deep-fried Garoupa Fillet
with Sweet & Sour Sauce*



811 釀焗蟹蓋
*Baked Crab Carapace Stuffed
with Crab Meat*

例牌
Standard

806 粟米斑塊 \$ 318
*Deep-fried Garoupa Fillet
with Sweet Corn Sauce*

807 川汁斑塊 \$ 318
*Sautéed Garoupa Fillet
with Sichuan Spicy Sauce*

808 魚米之鄉 \$ 268
*Sautéed Diced Garoupa
with Assorted Bean*

809 金巢彩雲盞 \$ 268
*Scrambled Egg White
& Seafood Tart*
六件
Six Pieces

810 釀焗響螺 \$ 188
*Baked Conch Stuffed
with Seafood*
壹隻
One Piece

811 釀焗蟹蓋 \$ 168
*Baked Crab Carapace
Stuffed with Crab Meat*
壹隻
One Piece

812 百花釀蟹拑 \$ 80
*Deep-fried
Crab Claw Stuffed
with Minced Shrimp*
壹隻
One Piece



809 金巢彩雲盞
*Scrambled Egg White
& Seafood Tart*

810 釀焗響螺
*Baked Conch Stuffed
with Seafood*



廚師推介
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海鮮

Seafood

例牌
Standard

813 陳皮椒絲焗大蝦 \$ 408
*Sautéed Prawn in Shell
with Dried Tangerine Peel & Chilli*

814 梅子煎大蝦 \$ 408
*Pan-fried Prawn in Shell
with Plum Sauce*

815 乾煎蝦碌 \$ 408
Pan-fried Prawn in Shell

816 豉油皇煎大蝦 \$ 408
*Pan-fried Prawn in Shell
with Soy Sauce*

817 金銀明蝦球 \$ 368
Two Flavored of Prawn

818 粉蝶蟠龍 \$ 388
*Sautéed Sliced Cuttlefish & Prawn
with Vegetable*

819 油泡蝦球 \$ 338
Sautéed Prawn

820 鮮菌百合桂花蚌 \$ 368
*Sautéed Lily Bulb & Mushroom
with Clam*

821 黃金大蝦球 \$ 368
Sautéed Prawn with Salted Egg Yolk

822 檸汁麻香蝦球 \$ 328
Deep-fried Prawn with Lemon Sauce

823 四川蝦仁 \$ 288
Sautéed Shrimp with Sichuan Spicy Sauce

824 鮮蝦瑤柱蒸乳酪 \$ 268
*Steamed Milky Egg
with Shrimp & Conpoy*

825 金子鳳城炒鮮奶 \$ 268
Scrambled Milky Egg with Crab Roe

813 陳皮椒絲焗大蝦
*Sautéed Prawn in Shell
with Dried Tangerine Peel & Chilli*

821 黃金大蝦球
Sautéed Prawn with Salted Egg Yolk

825 金子鳳城炒鮮奶
Scrambled Milky Egg with Crab Roe

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懷舊菜

Reminiscent Dishes

例牌
Standard

901 香茜陳皮燉鴨 (需預訂) \$ 1,080
Double-boiled Duck Soup
with Dried Tangerine Peel
(Advance Order) 壹隻
Whole Bird

902 穿蓮八寶鴨 (需預訂) \$ 698
Stewed Stuffed Duck
(Advance Order) 壹隻
Whole Bird

903 碧綠窩燒鮑脯 \$ 680
Braised Sliced Abalone
with Vegetable in Oyster Sauce 四件
Four Pieces

904 大紅袍元蹄 (需預訂) \$ 468
Braised Pork Knuckle
in "Da Hong Pao" Tea Flavour
(Advance Order) 壹隻
One Piece

905 台山焗蟹砵 \$ 428
Baked Crab in Clay Pot

906 鷓鴣粥 (時令) \$ 398
Partridge Broth (Seasonal)

907 掛爐牛柳條 \$ 308
Fried Shredded Beef in "Chinese Style"

908 荔茸香酥鴨 \$ 250
Crispy Fried Duck with Taro 半隻
Half Bird



905 台山焗蟹砵
Baked Crab in Clay Pot



906 鷓鴣粥
Partridge Broth



908 荔茸香酥鴨
Crispy Fried Duck with Taro



904 大紅袍元蹄
Braised Pork Knuckle
in "Da Hong Pao" Tea Flavour



907 掛爐牛柳條
Fried Shredded Beef
in "Chinese Style"

廚師推介
Chef's Recommendation

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懷舊菜

Reminiscent Dishes

例牌
Standard



909 桂花炒魚肚
Scrambled Eggs with Fish Maw

909 桂花炒魚肚
Scrambled Eggs with Fish Maw

\$ 208



911 香煎琵琶豆腐
Wok-fried Minced Shrimps and Bean Curd

911 香煎琵琶豆腐
Wok-fried Minced Shrimps and Bean Curd

\$ 198



912 大良野雞卷
Crispy Marinated Pork Rolls

912 大良野雞卷
Crispy Marinated Pork Rolls

\$ 198

八件
8 Pieces



914 鬼馬炒牛肉
Sliced Beef with Fried Bread Stick

914 鬼馬炒牛肉
Sliced Beef with Fried Bread Stick

\$ 198



913 砵仔焗魚腸
Baked Fish Intestines with Eggs in Clay Pot

913 砵仔焗魚腸
Baked Fish Intestines with Eggs in Clay Pot

\$ 198



910 薑蔥豬肝雞煲
Stewed Chicken & Pork Liver with Ginger and Spring Onion

910 薑蔥豬肝雞煲
Stewed Chicken & Pork Liver with Ginger and Spring Onion

\$ 208

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素菜

Vegetarian

例牌
Standard

1001 竹筍鼎湖上素 \$ 238
*Assorted Vegetable
with Bamboo Pith*

1002 蝦籽燒雙冬 \$ 248
*Braised Mushroom
& Bamboo Shoot
with Shrimp Roe*

1003 竹筍紅燒豆腐 \$ 188
*Braised Bean Curd
with Bamboo Pith*

1004 蝦籽蒸豆腐 \$ 168
*Steamed Bean Curd
with Shrimp Roe*

1005 紅燒豆腐 \$ 148
*Braised Bean Curd
with Mushroom*

1006 金銀蛋浸時蔬 \$ 168
*Stewed Vegetable
with Salted & Preserved Egg*

1007 雪菜榨菜絲
炒銀芽 \$ 148
*Sautéed Bean Sprouts with
Shredded Preserved Vegetable*

1008 清炒時蔬 \$ 138
Sautéed Vegetable

1009 蒜香蒸茄子 \$ 138
*Steamed Egg Plant
with Minced Garlic*



1001 竹筍鼎湖上素
*Assorted Vegetable
with Bamboo Pith*



1004 蝦籽蒸豆腐
*Steamed Bean Curd
with Shrimp Roe*



1007 雪菜榨菜絲炒銀芽
*Sautéed Bean Sprouts
with Shredded Preserved Vegetable*

健怡美食

Healthy Food



1102 翡翠髮菜豆腐羹
Bean Curd Soup
with Vegetable & Blackmoss

例牌
Standard

1101 四季素翅羹 \$ 268
Mushroom with Fungus
& Bamboo Pith Broth

1102 翡翠髮菜豆腐羹 \$ 268
Bean Curd Soup
with Vegetable & Blackmoss

1103 翡翠影竹林 \$ 228
Stewed Bamboo Pith Roll
topped with Minced Crab Meat
& Spinach Sauce
四件
Four Pieces

1104 涼瓜海皇玉芙蓉 \$ 238
Scrambled Egg White
with Seafood & Bitter Melon

例牌
Standard

1105 龍蝦汁彩燒豆腐 \$ 228
Sautéed Bean Curd with Lobster Sauce

1106 竹筴麒麟豆腐 \$ 228
Stewed Bean Curd
with Bamboo Pith & Mushroom

1107 蓮池素燴 \$ 168
Vegetarian Delight

1108 刁草麵醬欖角四季豆 \$ 148
Stir-fried String Bean
with Preserved Bean Sauce & Dill

1109 三椒炒薯絲 \$ 148
Sautéed Peppers with Shredded Potato

1110 蒜茸南瓜絲蒸粉絲 \$ 148
Steamed Shredded Pumpkin
& Green Bean Noodles with Minced Garlic

1111 軟玉甘香 (脆炸南瓜條) \$ 168
Deep-fried Pumpkin Stick
with Salted Egg



1106 竹筴麒麟豆腐
Stewed Bean Curd
with Bamboo Pith & Mushroom



1108 刁草麵醬欖角四季豆
Stir-fried String Bean
with Preserved Bean Sauce & Dill

廚師推介
Chef's Recommendation

價目另加一服務費
All prices are subject to 10% service charge

圖片只供參考
Photos are for reference only

粉麵

Noodles

例牌
Standard

1201 鴻圖窩麵 \$ 328
*Soup Noodles with Crab Meat
& Crab Roe Sauce*

1202 粵軒窩麵 \$ 288
*Soup Noodles in
"Canton Room Style"*

1203 海鮮炒麵 \$ 278
*Fried Noodles
with Assorted Seafood*

1204 滑蛋蝦仁炒河 \$ 228
*Fried Rice Noodles
with Shrimp & Scrambled Egg*

1205 雪菜肉絲 \$ 198
窩米粉
*Vermicelli with Shredded Pork
& Preserved Vegetable in Soup*

1206 乾炒牛河 \$ 188
*Fried Rice Noodles
with Beef & Bean Sprouts*



1202 粵軒窩麵
Soup Noodles in "Canton Room Style"

例牌
Standard

1207 豉椒牛肉炒河 \$ 188
*Fried Rice Noodles
with Beef & Peppers
in Black Bean Sauce*

1208 乾燒伊府麵 \$ 168
Braised E-Fu Noodles

1209 肉絲炒麵 \$ 168
Fried Noodles with Shredded Pork

1210 豉油皇炒麵 \$ 168
Fried Noodles with Soy Sauce

1211 家鄉炒米 \$ 188
*Fried Vermicelli in
"Country Style"*

1212 星洲炒米 \$ 188
*Fried Vermicelli in
"Singapore Style"*



1211 家鄉炒米
*Fried Vermicelli
in "Country Style"*

例牌
Standard

1301 鴛鴦炒飯 \$ 268
*Fried Rice with Shrimp
& Shredded Chicken topped
with Tomato & Cream Sauce*

1302 金太子炒飯 \$ 288
*Fried Rice with Diced Smoked Duck
& Scallop*

1303 福建炒飯 \$ 228
Fried Rice in "Fujian Style"

1304 鮑汁鱈魚雞粒飯 \$ 228
*Fried Rice with Diced Chicken
& Squid in Abalone Sauce*



飯類

Rice

1304 鮑汁鱈魚雞粒飯
*Fried Rice with Diced Chicken
& Squid in Abalone Sauce*



1302 金太子炒飯
Fried Rice with Diced Smoked Duck & Scallop



1305 瑤柱蛋白炒飯
Fried Rice with Shredded Conpoy & Egg White

例牌
Standard

1305 瑤柱蛋白炒飯 \$ 208
*Fried Rice with Shredded Conpoy
& Egg White*

1306 蝦仁炒飯 \$ 228
Fried Rice with Shrimp

1307 鹹魚雞粒炒飯 \$ 208
*Fried Rice with Diced Chicken
& Salty Fish*

1308 揚州炒飯 \$ 168
Fried Rice in "Yangzhou Style"

1309 生炒牛肉飯 \$ 158
Fried Rice with Minced Beef

1310 生炒雞絲飯 \$ 158
Fried Rice with Shredded Chicken

廚師推介
Chef's Recommendation

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甜品

Desserts

1401 杏汁燉燕窩 \$ 720
Sweetened Almond Cream with Bird's Nest
每位
Per Person

1402 椰汁燉燕窩 \$ 680
Sweetened Coconut Cream with Bird's Nest
每位
Per Person

1403 冰花燉燕窩 \$ 680
Sweetened Bird's Nest Cream
每位
Per Person

1404 萬壽果燉雪耳 \$ 80
Double-boiled Papaya with Snow Fungus
每位
Per Person

1405 蛋白杏仁露 \$ 60
Sweetened Almond Cream with Egg White
每位
Per Person

1406 富貴牡丹酥 \$ 68
Baked Lotus Seed Paste
四件
Four Pieces

1407 杞子桂花糕 \$ 52
Chinese Pudding with Sweet Osmanthus & Goji Berry
四件
Four Pieces

1408 插沙湯丸 \$ 56
Sweetened Dumplings with Minced Peanut
四件
Four Pieces

1409 合時鮮果盤 \$ 60
Fresh Fruit Platter
每位
Per Person



1403 冰花燉燕窩
Sweetened Bird's Nest Cream



1404 萬壽果燉雪耳
Double-boiled Papaya with Snow Fungus



1406 富貴牡丹酥
Baked Lotus Seed Paste



1407 杞子桂花糕
Chinese Pudding with Sweet Osmanthus & Goji Berry



1503 開胃小食
Appetizer



1506 賀壽蟠桃 (小)
Chinese Birthday Bun (Small)



1501 午市茗茶
Tea (Lunch) 每位 Per Person \$ 26

1502 晚市茗茶
Tea (Dinner) 每位 Per Person \$ 30

1503 開胃小食
Appetizer 每碟 Per Dish \$ 28

1504 明火白粥
Congee 每碗 Per Bowl \$ 22

1505 絲苗白飯
Steamed Rice 每碗 Per Bowl \$ 22

1506 賀壽蟠桃 (小)
Chinese Birthday Bun (Small) 半打 Half Dozen \$ 90
一打 One Dozen \$ 180

1507 開瓶費
Corkage 每支 Per Bottle \$ 150

1508 自來蛋糕
切餅費
Cake Cutting Fee 每個 Per Piece \$ 150

1509 環保袋
Non-Woven Bag 每個 Per Piece \$ 6

1510 塑膠袋
Plastic Bag 每個 Per Piece \$ 2

1511 塑膠盒
Plastic Box 每個 Per Piece \$ 2

香茗

Tea

粥飯

Congee & Rice

其他收費

Other Charges