

涼菜、小食

E1 涼拌黑木耳 \$55

Black Fungus Salad

E2 麻辣拍青瓜 \$55

Cucumber Salad with Chopped Garlic

E3 涼拌皮蛋豆腐 \$65

Tofu with Preserved Egg

E4 蒜泥白肉 \$78

Sliced pork slices with Garlic Sauce

E5 醬香牛腩 \$88

Braised Beef Shank in Soy Sauce

E6 醬香肘子 \$78

Braised Pork Trotters in Soy Sauce

湯類

E7 五指毛桃燉老雞湯 /盅 \$78

Stewed Chicken with Hairy Fig

E8 海底椰無花果燉老雞湯 /盅 \$78

Stewed Chicken with Lodoicea and Fig

E9 茯苓蛹蟲草燉鴿子湯 /盅 \$98

Cordyceps Militaris with Poria Stewed Pigeon

E10 椰子燉竹絲雞湯 /盅 \$88

Stewed Silkie Chicken with Coconut

E11 石斛花旗參燉竹絲雞湯 /盅 \$98

Stewed Silkie Chicken with American Ginseng
and Dendrobium Nobile

海鮮類

E12 小龍蝦 (麻辣、蒜蓉、十三香) \$228

Crayfish (Spicy sauce, Garlic or 13 spices sauces)

E13 白灼海蝦 /例 \$218

Boiled fresh prawn

E14 鮮花柳蒸珍珠斑 \$228

Steamed Mandarin Fish with Peppercon

E15 海蝦沙白蜆粉絲煲 /例 \$148

Baked prawn Clams with Vermicelli

E16 雙色剁椒蒸大魚頭 \$190

Braised Fish Head with Diced Chili

E17 川燒野菌牙帶魚 \$158

Braised Mushroom with Cutlass fish

海鮮類

E18 椒鹽黃花魚 \$198

Deep-fried Yellow Croaker with Salt & pepper

E19 紅燒雜菌黃花魚 \$198

Yellow Croaker Braised

E20 崧籽黃花魚 \$198

Yellow Croaker Fried with Pine Nuts
in Sweet and Sour Sauce

E21 芹香腰果炒蝦仁 \$118

Shrimps with Stir-fried Celery

E22 菠蘿咕嚕蝦球 \$118

Sweet and sour prawn with pineapples

牛肉

E23 藕尖炒黃牛肉 \$128

Ribs Beef with Lotus root belt

E24 黑椒京蔥牛肉 \$128

Ribs Beef with Black Pepper

E25 飄香脆椒牛肋肉 \$138

Crispy Pepper Braised Beef Skewer

E26 脆皮咖喱牛腩 \$128

Deep-fried Braised Beef With Curry

E27 京烤牛肋肉 \$168

Boiled Beef Brisket with Turnip in Soup

E28 清湯蘿蔔牛腩 \$130

Boiled Beef Brisket with Turnip in Soup

豬肉

E29 椒鹽小排骨 \$90

Deep-fried Spareribs with Salt & Peppers

E30 百葉結紅燒肉 \$150

Braised Pork and Bean curd in Brown Sauce

E31 京醬肉絲 \$90

Sauteed Shredded Pork in Sweet Bean Sauce

E32 東北醬大骨 \$148

Pork backbone cooked in soy sauce

E33 魚香肉絲茄子煲 \$90

Fish-flavored eggplant with Shredded Pork

E34 青螺絲椒炒肉 \$98

Stir-Fried Shredded pork slices and
Green Chilli Pepper

豬肉

E35 上海醬汁方肉 \$148

Braised Pork belly with Shanghai sauce

雞類

E36 重慶辣子雞 \$98

Sichuan Spicy Chicken

E37 宮保腰果雞丁 \$98

Gong Bao Ji Ding

E38 魚香雞粒豆腐煲 \$92

Salted Fish, Diced Chicken and Tofu Stewed

E39 秘製沙薑雞 / 半隻 \$118

Steamed Chicken with Aromatic Ginger

雞類

E40 蔥油霸王雞 / 半隻 \$118

Scallion oil Chicken

E41 山城口水雞 / 半隻 \$128

Sichuan Spicy Chicken with Chilli Sauce

素菜

E42 青尖椒炒土豆絲 \$78

Stir-Fried Shredded Potatoes and Green Peppers

E43 番茄南瓜蔬菜煲 \$88

Boiled Pumpkin with Tomato & Vegetable Stewed

E44 紅燒豆腐 \$78

Braised Tofu in Brown Sauce

素菜

E45 黑松露炒野菌 \$88

Braised Black Truffle & Wild Mushroom

E46 鮑汁手工黑豆腐 \$98

Braised Black Tofu in Abalone Sauce

E47 蒜茸炒時蔬 \$78

Vegetarian Steamed with Minced Garlic

E48 上湯時蔬 \$78

Vegetarian Poached in Broth

飯、麵

E49 上湯圍蝦燜伊麵

\$98

Braised fresh prawn Noodles

E50 海鮮炒烏冬麵

\$92

Braised Seafood with Udon

E51 XO醬揚州炒飯

\$86

Sauce Yang Zhou Fried Rice

E52 生炒牛肉飯

\$86

Fried Rice with Ground Beef

E53 秘製柱侯牛腩生菜飯

\$78

Beef brisket rice with lettuce

E54 五香燜豬手生菜飯

\$78

Pork knuckle rice with lettuce