



茗茶 Chinese Tea Selection

普洱
Pu Er

香片
Jasmine

鐵觀音
Tie Guan Yin

壽眉
Shou Mei

烏龍
Oolong

龍井
Long Jing

菊花
Chrysanthemum

茗茶及水每位收費 HKD35。
Chinese tea and water are served at HKD35 per person.

商務午餐 Executive Set Lunch

足料老火靚湯 或 魚肚粟米羹
Daily soup *or* Sweet corn broth, fish maw

點心拼盤 或 燒味拼盤
Dim sum platter *or* Barbecued meat platter

每位任選下列小菜一款

Please select one of the following main courses per person

魚香茄子煲
Clay pot-braised eggplants,
minced pork, salted fish, chilli sauce

薑汁炒芥蘭
Sautéed kale,
ginger juice

牛肝菌醬雜菌紅燒豆腐
Braised bean curd,
assorted fungus, porcini sauce

瑤柱扒時蔬
Braised seasonal vegetables,
shredded conpoy

中式牛柳
Chinese style pan-fried beef fillets

鳳梨咕嚕雞球
Sweet and sour boneless chicken, pineapple

油雞樅菌醬西蘭花花姿鳳片
Sautéed sliced chicken, squid,
broccoli, termite mushroom sauce

豉蒜涼瓜炒牛肉
Sautéed sliced beef, bitter melon,
black beans, minced garlic

每位任選下列飯麵一款

Please select one of the following rice/ noodle dishes per person

豉椒肉片炒河粉 或 鹹魚雞粒炒飯
Fried flat rice noodles, sliced pork, black beans, peppers
or
Fried rice, diced chicken, salted fish

每位任選下列甜品一款

Please select one of the following desserts per person

龍眼椰汁西米露
Chilled sago cream, longan, coconut juice

凍香芒布甸
Chilled fresh mango pudding

香滑豆腐花
Sweetened bean curd

蓮子紅豆沙
Sweetened red bean soup, lotus seeds

兩位用 HKD720 for two persons

如您對任何食物有過敏反應，請通知服務員相關資料。Please advise our associates if you have any food allergies.
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桃里嚐味套餐

Tao Li Tasting Set Menu

桃里三小碟

(桂花蜜黑毛豬叉燒、香煎北海道元貝皇、蒜片 A5 和牛粒)

Appetiser platter

(barbecued black pork, osmanthus honey sauce;
pan-fried Hokkaido scallop; sautéed diced A5 wagyu, sliced garlic)

原個椰皇珍珠肉燉豬腱湯

Double-boiled whole coconut soup, dried pearl meat, pork shin

玉簪水晶大花蝦球

Sautéed prawn, vegetables, Jinhua ham

野菌頭抽香煎星斑球

Pan-fried spotted garoupa fillets, wild mushrooms, soy sauce

瑤柱米湯浸時蔬

Simmered seasonal vegetables, shredded conpoy, rice soup

宮崎黑毛豬欖菜四季豆炒絲苗

Fried rice, Miyazaki black pork, preserved olive vegetables, string beans

冰花雪耳圓肉燉蘆薈

Double-boiled dried longan, snow fungus, aloe, rock sugar

美點映雙輝

Chinese petits fours

每位 HKD1,180 per person

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夏日精選晚膳套餐 Summer Special Set Dinner

2025 年 6 月 1 日至 8 月 31 日 | 1 June to 31 August 2025

桃里四小碟

(桂花蜜黑毛豬叉燒、椒鹽吊片、凍話梅車厘茄、鮑粒海蜇)

Appetiser platter

(barbecued black pork, osmanthus honey sauce; deep-fried squids, spicy salt; chilled cherry tomatoes, preserved plum sauce; jellyfish, diced abalone)

蟹肉扒蝦球伴豆腐

Braised bean curd, prawns, crabmeat

西芹炒珊瑚蚌鳳片

Sautéed sliced chicken, coral mussels, celery

濃湯杞子浸菜苗

Simmered baby vegetables, wolfberries, supreme soup

日本尖椒燒汁牛柳粒

Sautéed beef cubes, Japanese peppers, gravy

蝦籽乾燒伊府麵

Braised e-fu noodles, shrimp roe

凍香芒布甸

Chilled fresh mango pudding

中國茗茶

Chinese tea

兩位用 HKD890 for 2 persons

四位或以上之訂座，每位敬送蟹肉瑤柱素翅羹乙碗。

A complimentary braised crabmeat broth with vegetarian shark fin and shredded conpoy per person for booking of 4 persons or above

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價目不適用於任何折扣優惠。 Price is not applicable to any discount privileges.

精選四人套餐

Special Set Menu for Four

桃里四小碟

(桂花蜜黑毛豬叉燒、懷舊蝦多士、椒鹽鮮魷、蔥油青瓜海蜇)

Appetiser platter

(barbecued black pork, osmanthus honey sauce;
deep-fried shrimp toast; deep-fried squids, spicy salt; jellyfish, cucumber)

海皇素翅羹

Seafood broth, vegetarian shark fin

XO 醬西蘭花蝦球炒花姿

Sautéed prawns, sliced squid, broccoli, homemade XO chilli sauce

蠔皇原隻南非八頭鮑魚扣北菇

Stewed whole 8-head South African abalone, black mushrooms, oyster sauce

清蒸老虎斑

Steamed tiger garoupa

玫瑰黑糖豉油雞

Poached chicken, brown sugar, soy sauce

櫻花蝦蝦頭油牛鬆炒絲苗

Fried rice, sakura shrimps, minced beef, shrimp oil

合時甜品

Seasonal dessert

美點映雙輝

Chinese petits fours

四位用 HKD3,400 for four persons

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精選六人套餐

Special Set Menu for Six

芝士蟹肉洋葱鮮奶焗釀蟹蓋

Baked stuffed crab shells, crabmeat, fresh milk, onion, cheese

瑤柱雞絲竹笙花膠絲羹

Braised conpoy broth, shredded chicken, bamboo pith, fish maw

油雞樅菌醬西芹帶子炒花姿片

Sautéed scallops, sliced squid, celery, termite mushroom sauce

蠔皇原隻南非八頭鮑魚扣玉掌

Stewed whole 8-head South African abalone, duck feet, oyster sauce

清蒸東星斑

Steamed east spotted groupa

古法鹽焗雞

Baked chicken, rock salt

烏魚子醬海皇炒絲苗

Fried rice, diced seafood, mullet roe sauce

合時甜品

Seasonal dessert

美點映雙輝

Chinese petits fours

六位用 HKD5,100 for six persons

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精選齋宴

Vegetarian Set Menu

鮮果雜菜沙律

Fresh fruits, mixed vegetable salad

燕窩金粟素蟹柳雪耳羹

Sweet corn broth, bird's nest, snow fungus, imitation crab sticks

米盞彩虹野菌炒素雞

Sautéed vegetarian chicken, cashew nuts, wild mushrooms, bell peppers, rice basket

蘆筍竹笙卷

Braised stuffed bamboo pith rolls, asparagus

咖喱野菌芋蓉酥

Deep-fried mashed taro, wild mushrooms, curry sauce

法海蒲團

Braised bean curd skin dumpling, bamboo pith, fresh mushrooms, elm fungus, sea moss

榨菜金菇銀芽炆米粉

Braised vermicelli, enoki mushrooms, bean sprouts, preserved vegetables

鳳梨桂花凍糕

Chilled jelly, pineapple, osmanthus

凍香芒布甸

Chilled fresh mango pudding

每位 HKD650 per person

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川滬特色風味菜 Shanghai and Sichuan Specialities

	HKD 例 <i>portion</i>
花雕醉乳鴿 (一隻) Marinated pigeon, Chinese wine (whole bird)	138
火腩砂鍋雲吞雞 (半隻) Clay pot simmered chicken, shrimp dumplings, Jinhua ham (half bird)	488
水煮原條東星斑 Hot chilli oil simmered east spotted garoupa	888
腰果宮保田雞腿 Sautéed frog legs, cashew nuts, chilli sauce	388
回鍋宮崎豬腩肉 Braised Miyazaki pork belly, bell peppers, bamboo shoots, chilli sauce	408
羊肚菌紅燒獅子頭 Braised minced pork, morels, vegetables, oyster sauce	408
樟茶鴨 (半隻) Tea-smoked duck (half bird)	288
薺菜肉絲炒年糕 Fried rice cakes, shepherd's purse, shredded pork	288
瑤柱鹹肉菜飯 Clay pot rice, salted pork, green cabbages, shredded conpoy	288
上海粗炒麵 Shanghai fried noodles, cabbages, shredded pork	248

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卓師傅推介 Chef Cheuk's Recommendation

	HKD 例 <i>portion</i>
「E X M」特色調味叉燒 Barbecued pork, Exotica Umami	150
「E X M」醬皇雞(半隻) Poached chicken, Exotica Umami (half bird)	298
醋香柚皮拼椒鹽阿拉斯加皇帝蟹腳 Deep-fried Alaska crab legs, spicy salt; marinated pomelo peel, black vinegar	288
南乳醬燒焗銀鱈魚扒(每位) Baked silver cod, preserved red bean curd paste (per person)	208
鮑汁燴香煎花膠扒伴北菇(每位) Pan-fried fish maw steak, stewed black mushroom, abalone sauce (per person)	488
老乾媽辣椒醬慢煮牛肋肉 Slow-cooked beef ribs, Lao Gan Ma chilli sauce	448
原個椰皇珍珠肉燉豬腱湯(每位) Double-boiled whole coconut soup, dried pearl meat, pork shin (per person)	308
日本尖椒野菌炒 A5 和牛粒 Sautéed diced A5 Wagyu, wild mushrooms, Japanese peppers	458
玉簪水晶大花蝦球(每位) Sautéed prawn, vegetables, Jinhua ham (per person)	268
宮崎黑毛豬欖菜四季豆炒絲苗(每位) Fried rice, Miyazaki black pork, preserved olive vegetables, string beans (per person)	168

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頭盤 Appetiser

	HKD 例 <i>portion</i>
蒜片牛柳粒 Sautéed beef cubes, sliced garlic	288
懷舊蝦多士(八件) Deep-fried shrimp toasts (8 pieces)	348
凍話梅紅酒浸車厘茄 Chilled simmered cherry tomatoes, preserved plum sauce, red wine	138
冰鎮鵝掌翼 Chilled marinated goose feet, goose wings	198
陳醋青瓜雲耳 Black fungus, cucumber, black vinegar	128
泡椒花雕醉豬手 Marinated pork knuckles, Chinese wine, chilli sauce	208
椒鹽花姿片 Deep-fried sliced squid, spicy salt	168
麻香海蜇 Jellyfish, sesame oil	168

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燒味 Barbecue

	HKD 例 <i>portion</i>
燒味雙拼 Barbecued meat (two choices)	438
脆皮燒乳豬 Barbecued suckling pig	478
桂花蜜黑毛豬叉燒 Barbecued black pork, osmanthus honey sauce	428
明爐燒鵝 Roast goose	398
玫瑰黑糖豉油雞(半隻) Poached chicken, brown sugar, soy sauce (half bird)	338
桃里貴妃雞(半隻) Poached chicken (half bird)	338
脆皮燒腩肉 Crispy roast pork belly	328

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鮑魚、海參 Abalone, Sea Cucumber

	HKD 每位 <i>per person</i>
蠔皇原隻澳洲三頭鮑魚 Stewed whole 3-head Australian abalone, oyster sauce	1,488
蠔皇原隻南非五頭鮑魚 Stewed whole 5-head South African abalone, oyster sauce	1,488
蠔皇翡翠原隻南非六頭鮑魚 Stewed whole 6-head South African abalone, vegetables, oyster sauce	388
蠔皇原隻南非六頭鮑魚扣柚皮 Braised whole 6-head South African abalone, pomelo peel, oyster sauce	398
	例 <i>portion</i>
荷香麒麟蒸鮑脯(四位) Steamed sliced abalone, black mushrooms, Jinhua ham (4 persons)	888
蠔皇原隻南非八頭鮑魚北菇扣海參花膠煲(每款四件) Clay pot-braised whole 8-head South African abalone, black mushrooms, sea cucumber, fish maw, oyster sauce (4 pieces each)	1,288
原隻鮑魚海味雜菜煲 Clay pot-braised whole abalone, dried seafood, mixed vegetables	398

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燕窩 Bird's Nest

	HKD
	每位 <i>per person</i>
蟹皇燴官燕 Braised imperial bird's nest, crab coral	980
竹笙釀官燕(兩件) Braised stuffed bamboo pith, imperial bird's nest (2 pieces)	810
雞蓉燴官燕 Braised imperial bird's nest, minced chicken	810
蟹肉燴官燕 Braised imperial bird's nest, crabmeat	880

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魚 Fish

	HKD	例 <i>portion</i>
清蒸東星斑 Steamed east spotted garoupa	1,420 (600克/g)	940 (450克/g)
美極醬野菌煎星斑球 Pan-fried spotted garoupa fillets, wild mushrooms, Maggi sauce		580
冬菜唐芹粉絲浸星斑球 Simmered spotted garoupa fillets, green bean noodles, Chinese celery, preserved vegetables		580
頭抽銀鱈魚球配法邊豆 Deep-fried silver cod fillets, French beans, soy sauce		480
頭抽煎魚雲 Pan-fried fish head, soy sauce		348

龍蝦 Lobster

上湯焗本灣龍蝦(700克)伴煎米粉 Sautéed lobster (700g), supreme soup, fried vermicelli	1,088
金蒜蒸焗本灣龍蝦(700克)伴水晶粉 Steamed lobster (700g), garlic, thick crystal noodles	1,088
波士頓龍蝦(600克)蟹皇炒蛋白 Sautéed Boston lobster (600g), crab coral, egg white	888

蝦 Shrimp

	HKD 例 <i>portion</i>
花雕醉翁海蝦 Drunken shrimps, Chinese wine	688
火焰海蝦 Drunken shrimp flambé	688
白灼海蝦 Poached fresh shrimps	608
櫻花蝦醬鮮蘆筍炒蝦球 Sautéed prawns, asparagus, preserved sakura shrimp paste	448
四川鮮蝦仁 Sautéed shrimps, Sichuan style	428
腿蓉花雕蟹肉蝦球蒸蛋白(四件) Steamed egg white, crabmeat, prawns, minced Jinhua ham, Chinese wine (4 pieces)	488
金沙、香芒脆蝦球 Deep-fried prawns, mashed salted egg yolk, mango sauce	448
魚香蝦球 Sautéed prawns, diced salted fish, tomato sauce, chilli sauce	438

蟹 Crab

	HKD 例 <i>portion</i>
清蒸膏蟹(每隻) Steamed fresh green crab (each)	928
黑胡椒肉蟹 (700 克) Sautéed fresh mud crab, black peppers (700g)	928
薑蔥粉絲蟹鉗煲(四隻) Clay pot-sautéed crab claws, green bean noodles, ginger, spring onion (4 pieces)	598
白汁芝士焗釀蟹蓋(每個) Baked stuffed crab shell, crabmeat, cheese, cream sauce (each)	268
花雕蛋白蒸紅蟹(600 克) Steamed red crab, egg white, Chinese wine (600g)	880
百花炸釀蟹鉗(每隻) Deep-fried stuffed crab claw, minced shrimp (each)	198

貝 Shellfish

XO 醬西蘭花帶子炒螺片 Sautéed scallops, sliced conch, broccoli, homemade XO chilli sauce	488
焗釀鮮響螺(每隻) Baked stuffed sea whelk, diced conch, mushrooms (each)	268
翡翠鮮帶子 Sautéed scallops, vegetables	438

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家禽 Poultry

	HKD 半隻 <i>half bird</i>	HKD 全隻 <i>whole bird</i>
脆皮炸子雞 Deep-fried crispy chicken	338	668
乾葱豆豉雞煲 Clay pot sautéed chicken, black beans, shallots	338	668
黑松露脆皮炸子雞 Deep-fried crispy chicken, black truffle	358	718
正宗鹽焗雞 Baked chicken, rock salt	338	668
金華玉樹雞 Poached chicken, Jinhua ham	388	768
金不換燒汁爆雞件 Sautéed chicken, gravy, basil	338	668
北京片皮鴨 Roast Peking duck		988
北京片皮鴨兩食(鴨鬆生菜包或彩椒炒鴨件) Roast Peking duck (sautéed shredded duck, lettuce wraps or sautéed sliced duck, bell peppers)		1,188

豬、牛 Pork, Beef

	HKD 例 <i>portion</i>
蠔油菜遠炒牛肉 Sautéed sliced beef, vegetables, oyster sauce	318
中式煎牛柳 Pan-fried beef fillets, Chinese style	328
油雞樅菌醬法邊豆炒牛柳粒 Sautéed beef cubes, French beans, termite mushroom sauce	358
川辣牛鬆麻婆滑豆腐 Braised bean curd, minced beef, chilli sauce	288
鎮江香醋骨 Braised spare ribs, black vinegar	288
大澳蝦乾蒸黑毛豬肉餅 Steamed minced black pork, dried shrimps	288
香煎鹹魚蓉吊片豬肉餅 Pan-fried minced pork, minced salted fish, squids	288
鳳梨咕嚕肉 Sweet and sour pork, pineapple	288
XO醬野菌炒日本宮崎黑毛豬腩片 Sautéed sliced Miyazaki black pork belly, wild mushrooms, homemade XO chilli sauce	368

湯 Soup

	HKD 每 位 <i>per person</i>	HKD 例 <i>portion</i>
是日老火湯 Soup of the day	158	388
西湖牛肉羹 Minced beef broth, egg white	158	388
花膠北菇燉菜膽湯 Double-boiled Chinese cabbage soup, black mushrooms, fish maw	248	788
海鮮酸辣羹 Hot and sour soup, seafood	158	448
韭皇陳皮瑤柱羹 Conpoy broth, chive stems, dried Mandarin peels	178	488
蟹肉粟米羹 Crabmeat broth, sweet corn	158	448
紫菜海鮮羹 Seafood broth, seaweed	158	448

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蔬菜 Vegetable

	HKD 例 <i>portion</i>
竹笙瑤柱鮮菇小棠菜 Braised green cabbages, bamboo pith, fresh mushrooms, shredded conpoy	378
蟹皇扒西蘭花 Braised broccoli, crab coral	468
瑤柱米湯浸菜苗 Simmered baby vegetables, shredded conpoy, rice soup	338
葡汁焗四蔬 Baked mixed vegetables, Portuguese sauce	368
欖菜蝦乾肉鬆芥蘭度 Sautéed kales, dried shrimps, minced pork, preserved olive vegetables	278
蠔皇北菇扒菜遠 Braised seasonal greens, black mushrooms, oyster sauce	278
南乳炆粗齋煲 Clay pot-stewed mixed vegetables, preserved red bean curd paste	288
上湯腿絲鮮蘆筍 Simmered asparagus, shredded Jinhua ham, supreme soup	320

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素菜 Vegetarian

	HKD 每位 <i>per person</i>	HKD 例 <i>portion</i>
竹笙北菇燉菜膽湯 Double-boiled Chinese cabbage soup, black mushrooms, bamboo pith	158	448
榆耳菜粒粟米羹 Sweet corn broth, diced vegetable, elm fungus	138	228
榆耳彩椒素雞鮮蘆筍 Sautéed elm fungus, asparagus, bell peppers, vegetarian chicken		298
牛肝菌醬北菇紅燒豆腐 Braised bean curd, black mushrooms, porcini sauce		298
黑松露菌醬鮮百合黃耳炒蘆筍 Sautéed asparagus, yellow fungus, fresh lily bulbs, black truffle sauce		298
脆皮竹笙上素腐皮卷 Deep-fried bean curd skin rolls, bamboo pith, assorted fungus		288
杏汁杞子浸菜苗 Simmered baby vegetables, wolfberries, almond juice		298

飯、麵 Rice, Noodle

	HKD 每位 <i>per person</i>	HKD 例 <i>portion</i>
桃里錦繡炒飯 Fried rice, diced shrimp, tomatoes, shredded duck	178	328
蝦醬牛肉鬆炒飯 Fried rice, minced beef, preserved shrimp paste	178	328
揚州炒飯 Fried rice, diced shrimp, barbecued pork	178	328
瑤柱蛋白炒飯 Fried rice, shredded conpoy, egg white	198	368
薑蔥花膠撈粗麵 Braised thick noodles, fish maw, shredded ginger, spring onion	218	368
福建炒飯 Fried rice, diced chicken, black mushrooms, vegetable, shredded conpoy sauce	178	328
魚湯魚滑稻庭麵 Japanese udon, minced Canton carp, fish soup	238	538
上湯金腿絲蛋麵 Egg noodles, shredded Jinhua ham, supreme soup	178	328
蝦頭油海鮮粒炒飯 Braised rice, diced seafood, shrimp oil	198	368

甜品 Dessert

	HKD 每位 <i>per person</i>
椰汁燉官燕 Double-boiled imperial bird's nest, coconut milk	738
香芒糯米糍 (三件) Glutinous rice dumplings, fresh mango, shredded coconut (3 pieces)	72
蓮子紅豆沙 Sweetened red bean soup, lotus seeds	72
桃膠蛋白杏仁露 Sweetened almond cream, peach resin, egg white	72
香滑豆腐花 Sweetened bean curd	72
凍香芒布甸 Chilled fresh mango pudding	92
豆沙窩餅 Deep-fried red bean paste pancake	72
香煎馬蹄糕 (四件) Pan-fried water chestnut puddings (4 pieces)	72
鮮果拼盤 Fresh fruit platter	92

壽宴晚膳套餐 Birthday Set Dinner

2025 年 7 月 1 日至 12 月 31 日 | 1 July to 31 December 2025

鴻運乳豬全體
Barbecued suckling pig

榆耳百合西蘭花炒龍蝦球珊瑚蚌
Sautéed lobster, coral mussels, elm fungus, lily bulbs, broccoli

瑤柱扒雙蔬
Braised broccoli, fresh mushrooms, shredded conpoy

百花炸釀蟹鉗
Deep-fried stuffed crab claws, minced shrimp

蟲草花螺頭竹絲雞燉豬腩湯
Double-boiled black skin chicken soup, cordyceps flower, conch, pork shin

蠔皇原隻南非八頭鮑魚北菇扣玉掌
Stewed whole 8-head South African abalone, black mushrooms, duck feet, oyster sauce

清蒸西星斑
Steamed west spotted garoupa

當紅脆皮雞
Deep-fried crispy chicken

上湯長壽鮮蝦水餃生麵
Egg noodles, shrimp and black fungus dumplings, supreme soup

萬壽桃包
Longevity buns

桂花桃膠圓肉燉萬壽果
Double-boiled papaya, peach resin, dried longan, osmanthus

鮮果拼盤
Fresh fruit platter

十二位用 HKD12,480 for 12 persons

席間四小時任飲汽水、橙汁及精選啤酒
Unlimited serving of soft drinks, chilled orange juice and selected beer for four hours during dinner

如您對任何食物有過敏反應，請通知服務員相關資料。Please advise our associates if you have any food allergies.
以上價目須另加一服務費。Price is subject to 10% service charge.
價目不適用於任何折扣優惠。Price is not applicable to any discount privileges.
此菜單須至少提前五日預訂。The above menu is available for pre-order with a 5-day advance notice.

彌月喜宴晚膳套餐 Full Moon Set Dinner

2025 年 7 月 1 日至 12 月 31 日 | 1 July to 31 December 2025

紅雞蛋酸薑
Red eggs, pickled ginger

鴻運乳豬全體
Barbecued suckling pig

翡翠金銀帶子
Sautéed scallops, vegetables; deep-fried scallops

多子玉環瑤柱脯
Braised stuffed hairy gourd, whole conpoy, garlic

洋葱芝士鮮奶焗釀蟹蓋
Baked stuffed crab shells, crabmeat, cheese, onion, fresh milk

姬松茸螺頭燉豬腩湯
Double-boiled matsutake soup, conch, pork shin

蠔皇原隻南非八頭鮑魚扣柚皮
Stewed whole 8-head South African abalone, pomelo peel, oyster sauce

清蒸老虎斑
Steamed tiger garoupa

當紅脆皮雞
Deep-fried crispy chicken

上湯鮮蝦雲吞
Shrimp dumplings, supreme soup

香芋紫米露湯丸
Sweetened purple rice cream, taro, glutinous rice dumplings

美點映雙輝
Chinese petits fours

鮮果拼盤
Fresh fruit platter

十二位用 HKD10,060 for 12 persons

席間四小時任飲汽水、橙汁及精選啤酒
Unlimited serving of soft drinks, chilled orange juice and selected beer for four hours during dinner

如您對任何食物有過敏反應，請通知服務員相關資料。Please advise our associates if you have any food allergies.
以上價目須另加一服務費。Price is subject to 10% service charge.
價目不適用於任何折扣優惠。Price is not applicable to any discount privileges.
此菜單須至少提前五日預訂。The above menu is available for pre-order with a 5-day advance notice.

精選晚膳套餐 A Special Set Dinner A

2025 年 7 月 1 日至 12 月 31 日 | 1 July to 31 December 2025

鴻運乳豬全體
Barbecued suckling pig

XO 醬西蘭花炒蝦球鳳片
Sautéed prawns, sliced chicken, broccoli, homemade XO chilli sauce

富貴百花球拼金沙蝦丸
Deep-fried minced shrimp balls, bread crumbs, mashed salted egg yolk

翡翠玉環瑤柱脯
Braised stuffed hairy gourd, whole conpoy, vegetables

竹笙花膠素翅羹
Vegetarian shark fin broth, fish maw, bamboo pith

蠔皇原隻南非八頭鮑魚扣北菇
Stewed whole 8-head South African abalone, black mushrooms, oyster sauce

清蒸老虎斑
Steamed tiger garoupa

當紅脆皮雞
Deep-fried crispy chicken

錦繡鴛鴦炒絲苗
Fried rice, shredded chicken, shrimps, tomato sauce, white sauce

香芋紫米露湯丸
Sweetened purple rice cream, taro, glutinous rice dumplings

美點映雙輝
Chinese petits fours

鮮果拼盤
Fresh fruit platter

十二位用 HKD10,260 for 12 persons

奉送精選紅、白酒各一支
One complimentary bottle each of house red and white wine.

如您對任何食物有過敏反應，請通知服務員相關資料。Please advise our associates if you have any food allergies.
以上價目須另加一服務費。Price is subject to 10% service charge.
價目不適用於任何折扣優惠。Price is not applicable to any discount privileges.
此菜單須至少提前五日預訂。The above menu is available for pre-order with a 5-day advance notice.

精選晚膳套餐 B Special Set Dinner B

2025 年 7 月 1 日至 12 月 31 日 | 1 July to 31 December 2025

桃里四小碟
(桂花蜜黑毛豬叉燒、脆皮燒肉、凍話梅車厘茄、陳醋木耳)
Appetiser platter

(barbecued black pork, osmanthus honey sauce; crispy roast pork;
chilled cherry tomatoes, preserved plum sauce; black fungus, black vinegar)

油雞樅菌醬蜜糖豆炒珊瑚蚌蝦仁
Sautéed coral mussels, shrimps, honey beans, termite mushroom sauce

香酥荔蓉炸帶子
Deep-fried mashed taro, scallops

蟹肉扒西蘭花
Braised broccoli, crabmeat

淮杞花膠燉竹絲雞湯
Double-boiled black skin chicken soup, fish maw, Chinese yam, wolfberries

碧綠蠔皇原隻南非八頭鮑魚扣玉掌
Stewed whole 8-head South African abalone, duck feet, vegetables, oyster sauce

清蒸老虎斑
Steamed tiger garoupa

一品蒜香燒雞
Roast chicken, garlic

乾燒伊府麵
Braised e-fu noodles, fresh mushrooms

楊枝甘露
Chilled sago cream, mango, pomelo

美點映雙輝
Chinese petits fours

鮮果拼盤
Fresh fruit platter

十二位用 HKD9,960 for 12 persons

奉送精選紅、白酒各一支
One complimentary bottle each of house red and white wine.

如您對任何食物有過敏反應，請通知服務員相關資料。Please advise our associates if you have any food allergies.
以上價目須另加一服務費。Price is subject to 10% service charge.
價目不適用於任何折扣優惠。Price is not applicable to any discount privileges.
此菜單須至少提前五日預訂。The above menu is available for pre-order with a 5-day advance notice.

葡萄酒 Wine

	HKD 每 杯 <i>per glass</i>	HKD 每 瓶 <i>per bottle</i>
香 檳 CHAMPAGNE		
Lanson Le Black Création Brut NV	130	480
氣 泡 酒 SPARKLING		
Zonin Prosecco Brut NV, Italy	75	290
白 葡 萄 酒 WHITE		
Chardonnay, Ubertas Small Batch, Australia	75	290
Sauvignon Blanc, Te Mata Estate, New Zealand	85	320
Riesling, Schloss Vollrads Kabinett, Germany	90	360
紅 葡 萄 酒 RED		
Cabernet Shiraz, Ubertas Native Guardian, Australia	75	290
Château Bonnet, France	85	320
Bourgogne Pinot Noir, Louis Jadot, France	90	360
雪 利 酒、波 特 酒 SHERRY & PORT		
Bristol Cream Sherry	70	
Tio Pepe Dry Sherry	70	
Taylor's Ruby Port	70	
Dow's 10 Years Tawny Port	90	

啤酒及果酒 Beer and Cider

	HKD 380 毫升 380ml	HKD 700 毫升 700ml
生啤 DRAUGHT BEER		
Suntory The Premium Malt's Gold, Japan	55	80
Suntory The Premium Malt's Black, Japan	55	80
		每瓶 per bottle
Asahi, Japan		55
Blue Girl, Germany		55
Tsing Tao, China		55
Kirin Ichiban, Japan		55
Sapporo, Japan		55
Carlsberg, Denmark		55
Heineken, Holland		55
Somersby Apple Cider, Denmark		55
Erdinger, Germany		60
Erdinger Dunkel, Germany (Dark)		60
Guinness, Ireland		60
Hoegaarden, Belgium		60

雞尾酒 Cocktail

	HKD 每杯 <i>per glass</i>
Cosmopolitan <i>Vodka, triple sec, cranberry juice, lime juice</i>	75
Daiquiri <i>Rum, lemon juice, simple syrup, choice of fruit</i>	75
Martini <i>Gin or vodka, dry vermouth, olive</i>	75
Mojito <i>Rum, fresh lime, soda water, sugar, fresh mint</i>	75
Margarita <i>Tequila, triple sec, lemon juice, simple syrup, salt rim</i>	75
Pina Colada <i>Rum, pineapple juice, coconut milk, fresh milk, simple syrup</i>	75
Sex on the Beach <i>Vodka, peach liqueur, cranberry juice, pineapple juice</i>	75
Bellini <i>Peach liqueur, Champagne</i>	130
Kir Royal <i>Crème de cassis, Champagne</i>	130
Mimosa <i>Fresh orange juice, Champagne</i>	130

烈酒 Spirit

	HKD 每杯 <i>per glass</i>
白蘭地 BRANDY	
Rémy Martin V.S.O.P.	85
Hennessy V.S.O.P.	85
Hennessy X.O.	230
Martell X.O.	230
Martell Cordon Bleu	230
Rémy Martin X.O.	230
氈酒 GIN	
Bombay Sapphire	75
Hendrick's	85
Suntory Roku	85
龍舌蘭酒 TEQUILA	
Pasote Blanco	85
Pasote Reposado	85
伏特加 VODKA	
Absolut	75
Belvedere	85
Grey Goose	85
秣酒 RUM	
Bacardi (White)	75
Myer's (Dark)	75

威士忌 Whisky

HKD
每杯
per glass

蘇格蘭 SCOTCH

調和麥芽 BLENDED MALT

Ballantine's 12 Years	85
Chivas Regal 12 Years	85
Johnnie Walker Black Label	85
Chivas Regal 18 Years	140
Royal Salute	190
Johnnie Walker Blue Label	200

單一麥芽 SINGLE MALT

Bowmore 12 Years	85
Glenfiddich 12 Years	85
Glenmorangie, The Original	85
Balvenie DoubleWood 12 Years	110
Macallan 12 Years, Sherry Oak	110
Glenmorangie 18 Years	155
Macallan 18 Years, Sherry Oak	290

波本及加拿大 BOURBON AND CANADIAN

Jack Daniel's	75
Canadian Club	75

日本 JAPANESE

Taketsuru Pure Malt	120
Hibiki Harmony	130

所有價目均須另加一服務費。 All prices are subject to 10% service charge.
含酒精飲料不設任何折扣優惠。 Discount is not applicable to alcoholic beverages.

無酒精雞尾酒 Mocktail

	HKD 每杯 <i>per glass</i>
Lychee Lemonade <i>Lychee purée, fresh lemon juice, soda water, simple syrup</i>	95
Orange Squash <i>Fresh orange juice, soda water, simple syrup</i>	95
Pineapple Cooler <i>Pineapple juice, soda water, simple syrup</i>	95
Ray of Sunshine <i>Fresh orange juice, pineapple juice, cranberry juice, fresh lime juice</i>	95
Virgin Colada <i>Coconut milk, pineapple juice, simple syrup</i>	95
Virgin Mojito <i>Fresh lime, soda water, sugar, fresh mint</i>	95

無酒精飲料 Non-alcoholic Beverage

HKD
每杯
per glass

鮮果汁 FRESH JUICE

西瓜、西柚、橙、蘋果、芒果

Watermelon, Grapefruit, Orange, Apple, Mango

85

凍果汁 CHILLED JUICE

番茄、菠蘿、紅莓

Tomato, Pineapple, Cranberry

75

無汽礦泉水 STILL WATER

依雲 (330 毫升)

Evian (330ml)

70

依雲 (750 毫升)

Evian (750ml)

95

有汽礦泉水 SPARKLING WATER

法國巴黎 (330 毫升)

Perrier (330ml)

70

法國聖漾 (750 毫升)

Saint-Géron (750ml)

95

汽水 SOFT DRINK

可口可樂、零系可樂、雪碧、

梳打水、湯力水、

薑汁汽水、薑汁啤酒

Coca Cola, Coke Zero, Sprite,

Soda Water, Tonic Water,

Ginger Ale, Ginger Beer

65