





# 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

肉鬆法邊豆  
Sautéed French beans,  
minced pork

中式牛柳  
Chinese style pan-fried beef fillets

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

薑汁炒芥蘭  
Sautéed kale,  
ginger juice

瑤柱扒時蔬  
Braised seasonal vegetables,  
shredded conpoy

鳳梨咕嚕肉  
Sweet and sour pork, pineapple

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*

豉油皇肉絲炒麵 或 鹹魚雞粒炒飯  
Fried noodles, shredded pork, soy sauce

*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

香滑豆腐花  
Sweetened bean curd

凍香芒布甸  
Chilled fresh mango pudding

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.

以上價目須另加一服務費。Price is subject to 10% service charge.



# 桃里嚐味套餐

## Tao Li Tasting Set Menu

桃里三小碟

(椒鹽阿拉斯加蟹腳、醋香柚皮、話梅紅酒浸車厘茄)

Appetiser platter

(deep-fried Alaska crab legs, spicy salt;  
marinated pomelo peel, black vinegar;  
simmered cherry tomatoes, preserved plum sauce, red wine)

原個椰皇珍珠肉燉豬腱湯

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

水晶大花蝦球配海鮮湯蒸蛋白

Braised prawns, steamed egg white, seafood broth

日本尖椒野菌炒 A5 和牛粒

Sautéed diced A5 Wagyu, wild mushrooms, Japanese peppers

金腿濃湯浸菜苗竹筍卷

Simmered stuffed bamboo pith rolls, baby vegetables, Jinhua ham broth

蟹皇蟹肉燴伊府麵

Braised e-fu noodles, crabmeat, crab coral

冰花棗皇圓肉燉桃膠

Double-boiled dried longan, peach resin, red date, rock sugar

美點映雙輝

Chinese petits fours

每位 HKD1,180 per person

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.



# Exotica Umami 嗜味晚餐 Exotica Umami Tasting Set Dinner

2025 年 5 月 1 日至 6 月 30 日 | 1 May to 30 June 2025

Exotica Umami 桂花煙燻鱈魚粒、Exotica Umami 百花吊片、話梅紅酒浸車厘茄  
Smoked diced cod, sweetened Exotica Umami, osmanthus;  
pan-fried stuffed squid, minced shrimp, Exotica Umami;  
chilled marinated cherry tomatoes, preserved plum sauce, red wine  
*AR Lenoble Intense 'Mag 19' Brut, France NV*

Exotica Umami 煎野菌東星斑球  
Pan-fried east spotted garoupa fillets, wild mushrooms, Exotica Umami  
*Domaine François Carillon, Bourgogne Chardonnay, France 2019*

玫瑰露 Exotica Umami 浸雞  
Poached chicken, Exotica Umami, Chinese wine  
*Jean-Claude Boisset Bourgogne Pinot Noir Les Ursulines, France 2023*

白灼菜心配 Exotica Umami  
Poached choy sum, Exotica Umami

叉燒絲 Exotica Umami 炒麵  
Fried noodles, shredded barbecued pork, Exotica Umami

楊枝甘露  
Chilled sago cream, mango, pomelo peel

中國茗茶  
Chinese tea

每位 HKD680 per person

另加每位 HKD350 搭配三杯相得益彰的佳釀  
Additional HKD350 per person for 3 glasses of pairing 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.

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.



# 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

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.



# 精選四人套餐

## Special Set Menu for Four

桃里四小碟

(桂花蜜黑毛豬叉燒、椒鹽鮮魷、尖椒牛柳粒、蔥油青瓜海蜇)

Appetiser platter

(barbecued black pork, osmanthus honey sauce;  
deep-fried squids, spicy salt;  
sautéed beef cubes, green peppers;  
jellyfish, cucumber)

紅燒海皇素翅羹

Braised 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

清蒸沙巴龍躉

Steamed Sabah garoupa

當紅脆皮雞

Deep-fried crispy chicken

鮑汁雞粒瑤柱燴飯

Braised rice, diced chicken, shredded conpoy, abalone sauce

合時甜品

Seasonal dessert

美點映雙輝

Chinese petits fours

四位用 HKD3,400 for four 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.

以上價目須另加一服務費。 Price is subject to 10% service charge.



# 精選六人套餐

## Special Set Menu for Six

芝士蟹肉洋葱鲜奶焗酿蟹盖

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

瑶柱鸡丝竹笙花胶丝羹

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

油鸡樅菌酱西芹带子炒花姿片

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

瑶柱貴妃雞

Poached chicken, conpoy sauce

櫻花蝦蝦頭油和牛鬆炒絲苗

Fried rice, minced Wagyu beef, sakura shrimps, shrimp oil

合時甜品

Seasonal dessert

美點映雙輝

Chinese petits fours

六位用 HKD5,100 for six 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.  
以上價目須另加一服務費。 Price is subject to 10% service charge.



# 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

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.



# 水果美饌 Fruit Delicacies

|                                                                                                             | HKD<br>例<br><i>portion</i> |
|-------------------------------------------------------------------------------------------------------------|----------------------------|
| 脆皮柚子蜜炸蝦球<br>Deep-fried prawns, honey citron                                                                 | 448                        |
| 士多啤梨炸脆奶、龍帶玉梨香<br>Deep-fried milk, strawberries;<br>deep-fried minced shrimp, scallops, Jinhua ham, pear     | 288                        |
| 奇異果鮮蘆筍炒星斑球<br>Sautéed spotted garoupa fillets, asparagus, kiwi                                              | 538                        |
| 西檸芝麻雞(半隻)<br>Pan-fried boneless chicken (half), sesame, lemon sauce                                         | 338                        |
| 火龍果蜜椒牛柳粒<br>Sautéed diced beef, bell peppers, dragon fruit, honey sauce                                     | 338                        |
| 香芒金沙花姿丸<br>Deep-fried minced squid, mashed salted egg yolk, mango sauce                                     | 288                        |
| 荔枝海皇蛋白炒絲苗<br>Fried rice, diced seafood, lychee, egg white                                                   | 328<br>(每位 per person) 198 |
| 新疆雪棗燉四寶茶(每位)<br>Double-boiled dried longan, lotus seeds, red dates,<br>lily bulbs, wolfberries (per person) | 108                        |
| 迷你菠蘿富貴蝦炒飯(每位)<br>Fried rice, diced pineapple, mantis shrimp,<br>vegetables (per person)                     | 208                        |



# 卓師傅推介 Chef Cheuk's Recommendation

|                                                                                                       | HKD<br>例<br><i>portion</i> |
|-------------------------------------------------------------------------------------------------------|----------------------------|
| 醋香柚皮拼椒鹽阿拉斯加皇帝蟹腳<br>Deep-fried Alaska crab legs, spicy salt; marinated pomelo peel, black vinegar      | 288                        |
| 南乳醬燒焗銀鱈魚扒(每位)<br>Baked silver cod, preserved red bean curd paste (per person)                         | 208                        |
| 鮑汁燴香煎花膠扒伴北菇(每位)<br>Pan-fried fish maw steak, stewed black mushroom, abalone sauce (per person)        | 488                        |
| 老乾媽慢煮牛肋肉<br>Slow-cooked beef ribs, Lao Gan Ma chilli sauce                                            | 448                        |
| 原個椰皇珍珠肉燉豬腱湯(每位)<br>Double-boiled whole coconut soup, dried pearl meat, pork shin (per person)         | 308                        |
| 日本尖椒野菌炒 A5 和牛粒<br>Sautéed diced A5 Wagyu, wild mushrooms, Japanese peppers                            | 458                        |
| 水晶大花蝦球配龍蝦湯蒸蛋白(每位)<br>Braised prawns, steamed egg white, lobster bisque (per person)                   | 288                        |
| 香煎元貝皇配 XO 醬稻庭烏冬(每位)<br>Pan-fried scallop, braised Inaniwa udon, homemade XO chilli sauce (per person) | 168                        |

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.  
所有價目均須另加一服務費。 All prices are subject to 10% service charge.



# 頭盤 Appetiser

|                                                                               | HKD<br>例<br><i>portion</i> |
|-------------------------------------------------------------------------------|----------------------------|
| 蒜片牛柳粒<br>Sautéed beef cubes, sliced garlic                                    | 288                        |
| 懷舊蝦多士(八件)<br>Deep-fried shrimp toasts (8 pieces)                              | 348                        |
| 紅酒話梅浸車厘茄<br>Chilled marinated cherry tomatoes, preserved plum sauce, red wine | 138                        |
| 冰鎮鵝掌翼<br>Chilled marinated goose feet, goose wings                            | 198                        |
| 青瓜海蜇頭<br>Jellyfish, cucumber                                                  | 168                        |
| 泡椒花雕醉豬手<br>Marinated pork knuckles, Chinese wine, chilli sauce                | 208                        |
| 椒鹽花姿片<br>Deep-fried sliced squid, spicy salt                                  | 168                        |
| 脆皮素鵝<br>Deep-fried stuffed bean curd skin rolls, fungus                       | 138                        |



# 燒味 Barbecue

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

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.  
所有價目均須另加一服務費。 All prices are subject to 10% service charge.



# 鮑魚、海參 Abalone, Sea Cucumber

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

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.  
所有價目均須另加一服務費。 All prices are subject to 10% service charge.



# 燕窩 Bird's Nest

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

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.  
所有價目均須另加一服務費。 All prices are subject to 10% service charge.



## 魚 Fish

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

## 龍蝦 Lobster

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



# 蝦 Shrimp

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



## 蟹 Crab

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

## 貝 Shellfish

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

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.  
所有價目均須另加一服務費。 All prices are subject to 10% service charge.



# 家禽 Poultry

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



# 豬、牛 Pork, Beef

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



湯 Soup

|                                                                                     | HKD<br>每 位<br><i>per person</i> | HKD<br>例<br><i>portion</i> |
|-------------------------------------------------------------------------------------|---------------------------------|----------------------------|
| 是 日 老 火 湯<br>Soup of the day                                                        | 158                             | 388                        |
| 西 湖 牛 肉 羹<br>Minced beef broth, egg white                                           | 158                             | 388                        |
| 花 膠 北 菇 燉 菜 膽 湯<br>Double-boiled Chinese cabbage soup,<br>black mushrooms, fish maw | 248                             | 788                        |
| 海 鮮 酸 辣 羹<br>Hot and sour soup, seafood                                             | 158                             | 448                        |
| 韭 皇 陳 皮 瑤 柱 羹<br>Conpoy broth, chive stems, dried Mandarin peels                    | 178                             | 488                        |
| 蟹 肉 粟 米 羹<br>Crabmeat broth, sweet corn                                             | 158                             | 448                        |
| 紫 菜 海 鮮 羹<br>Seafood broth, seaweed                                                 | 158                             | 448                        |

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.  
所有價目均須另加一服務費。 All prices are subject to 10% service charge.



# 蔬菜 Vegetable

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

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.  
所有價目均須另加一服務費。 All prices are subject to 10% service charge.



# 素菜 Vegetarian

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



## 飯、麵 Rice, Noodle

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



# 甜品 Dessert

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



# 壽宴晚膳套餐 Birthday Set Dinner

2025 年 4 月 1 日至 6 月 30 日 | 1 April to 30 June 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 elm fungus, lily bulbs, lobster, coral clams, 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

紅燒竹笙花膠雞絲羹  
Braised shredded chicken broth, bamboo pith, fish maw

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 4 月 1 日至 6 月 30 日 | 1 April to 30 June 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

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

姬松茸螺頭燉豬腱湯  
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 HKD10,560 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 3 月 1 日至 6 月 30 日 | 1 March to 30 June 2025

鴻運乳豬全體  
Barbecued suckling pig

櫻花蝦醬蜜糖豆炒珊瑚蚌鳳片  
Sautéed honey beans, coral clams, sliced chicken, preserved sakura shrimp paste

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

竹笙雞絲海皇羹  
Braised seafood broth, bamboo pith, shredded chicken

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

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、白酒各一枝  
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 3 月 1 日至 6 月 30 日 | 1 March to 30 June 2025

鮮果帶子沙律  
Fresh fruit salad, scallops

油雞樅菌醬西芹炒花姿珊瑚蚌  
Sautéed celery, sliced squid, coral clams, termite mushroom sauce

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

蟹肉扒西蘭花  
Braised broccoli, crabmeat

姬松茸蟲草花雪耳北菇蹄筋燉乳鴿湯  
Double-boiled pigeon soup, matsutake,  
cordyceps flower, snow fungus, pork tendons, black mushrooms

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

清蒸沙巴花尾龍躉  
Steamed Sabah 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、白酒各一枝  
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<br>每 杯<br><i>per glass</i> | HKD<br>每 瓶<br><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<br>380 毫升<br>380ml | HKD<br>700 毫升<br>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<br>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<br>每杯<br><i>per glass</i> |
|------------------------------------------------------------------------------------|-------------------------------|
| Cosmopolitan<br><i>Vodka, triple sec, cranberry juice, lime juice</i>              | 75                            |
| Daiquiri<br><i>Rum, lemon juice, simple syrup, choice of fruit</i>                 | 75                            |
| Martini<br><i>Gin or vodka, dry vermouth, olive</i>                                | 75                            |
| Mojito<br><i>Rum, fresh lime, soda water, sugar, fresh mint</i>                    | 75                            |
| Margarita<br><i>Tequila, triple sec, lemon juice, simple syrup, salt rim</i>       | 75                            |
| Pina Colada<br><i>Rum, pineapple juice, coconut milk, fresh milk, simple syrup</i> | 75                            |
| Sex on the Beach<br><i>Vodka, peach liqueur, cranberry juice, pineapple juice</i>  | 75                            |
| Bellini<br><i>Peach liqueur, Champagne</i>                                         | 130                           |
| Kir Royal<br><i>Crème de cassis, Champagne</i>                                     | 130                           |
| Mimosa<br><i>Fresh orange juice, Champagne</i>                                     | 130                           |



# 烈酒 Spirit

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