

Wine list

RED

- MASI Campofiorin IGT

Ripasso
Italy
750mL bottle
(Full-bodied & Smooth)
\$50

- Folonari Valpolicella
Classico DOC

Valpolicella
Italy
375mL bottle
(Light-bodied & Fruity)
\$23



WHITE

- MASI Masianco

Pinot Grigio
Italy
750mL bottle
(Light & Crisp)
\$38

- Santa Margherita

Pinot Grigio
Italy
375mL bottle
(Light & Crisp)
\$26

BEER

- Heineken 330mL \$8
- TsingTao 330mL \$8
- Budweiser 341mL \$6
- Coors Light 341mL \$6



NON-ALCOHOLIC

- Coca-Cola 355mL \$3
- Diet Coke 355mL \$3
- Coke Zero \$3
- Nestea 355mL \$3
- Ginger Ale 355mL \$3
- Orange Crush 355mL \$3
- Sprite 355mL \$3
- Spring Water 500mL \$3



INTERNATIONAL

- Hakutsuru Sho-Une junmai
Daiginjo – Sake

Japan
300mL bottle
\$26

- Charm Soju Liquor – Soju

Korea
360mL bottle
\$23



A01 百花釀蟹鉗 {每位 Per Person}

Deep-Fried Crab Claw Stuffed with Minced Shrimp Paste \$8.8

A02 米芝蓮小炒皇 🍤🍴

Stir-Fried Shrimp, Squid, Fried Tofu, Peanuts & Chives \$24.8

A03 芝麻沙薑手撕雞

Shredded Chicken Marinated with Ginger, Salt & Sesame \$16.8

A04 金沙南瓜脆魚皮

Deep-Fried Fish Skin & Pumpkin with Salted Egg Yolk \$16.8

A05 五香魷魚鬚

Deep-Fried Octopus Tentacles \$16.8

A06 檸蜜牛仔骨

Pan-Fried Beef Short Ribs with Honey Lemon Sauce \$16.8

A07 椒鹽多春魚 🍴

Deep-Fried Shishamo with Salt & Pepper \$12.8

《前菜》 Appetizers

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A08 XO醬香脆茄子 🍷 Deep-Fried Eggplant with XO Sauce	\$12.8
A09 七味脆豆腐粒 🍷 Deep-Fried Tofu with Spicy Salt	\$12.8
A10 舟山海蜇 Shredded Jellyfish	\$8.8
A11 中華海藻沙律 Seaweed Salad	\$8.8
A12 脆皮蝦春卷 (3條) Deep-Fried Shrimp Spring Rolls (3 pcs)	\$8.8
A13 醉香鴨掌翼 Duck Feet & Wings Marinated in Chinese Wine	\$7.8
A14 白雲豬仔腳 Pork Trotters Marinated in Vinegar Sauce	\$9.8





B01 古法醬燒琵琶鴨 (敬請預訂) {每隻 Whole} \$68.8
Roasted Duck with Special Sauce (Advance Order Required)

B02 招牌吊燒走地雞 (敬請預訂) {每隻 Whole} \$58.8
Roasted Free-Range Chicken with Special Sauce (Advance Order Required)

B03 芝麻鹽焗走地雞 (敬請預訂) {每隻 Whole} \$58.8
Baked Free-Range Chicken with Salt & Sesame (Advance Order Required)

B04 脆皮油淋走地雞 (敬請預訂) {每隻 Whole} \$52.8
Deep-Fried Crispy Free-Range Chicken (Advance Order Required)

B05 金陵大紅金豬 {全體 Whole} \$238
Barbecued Suckling Pig {半隻 Half} \$128

B06 京式中華片皮烤鴨 \$69.8
(跟 烤鴨餅皮 拾片 及 二食斬件)
Crispy Roasted Peking Duck with Chinese Pancakes

兩食菜式選擇：Second Course Choices:

鴨崧生菜片 (拾片) {加 Extra} \$14.8
Stir-Fried Shredded Duck with Lettuce Cups

或 {加 Extra} \$18.8
皮蛋芫茜豆腐滾鴨湯
Duck Soup with Century Egg & Coriander

B07 鴻運乳豬件海蜇 \$49.8

Barbecued Suckling Pig & Shredded Jellyfish

B08 名爐脆皮燒鴨 {半隻 Half} \$28.8

Roasted Duck

B09 瑤柱真味走地雞 {半隻 Half} \$24.8

Free-Range Chicken Marinated in Dried Scallop Sauce

B10 玫瑰豉油走地雞 {半隻 Half} \$24.8

Free-Range Chicken Marinated in Dark Soy Sauce

B11 掛爐蜜汁靚叉燒 \$22.8

Honey-Glazed Barbecued Pork

B12 鴻運乳豬 拼 蜜汁叉燒 \$59.8

Barbecued Suckling Pig & Honey Glazed Barbecued Pork

《名爐燒味》Barbecued





- C01 雙籽甌原條豬婆海參 (敬請預訂) { 壹條 Whole} \$208.8
Braised Whole Sea Cucumber with Ham & Dried Shrimp Roe
(Order in Advance Only)
- C02 銀湖百花釀海參(敬請預訂) { 每位 Per Person} \$16.8
Braised Sea Cucumber with Shrimp Paste (Order in Advance Only)
- C03 紅燒花膠蟹肉燴生翅 { 例 四兩Regular} \$168.8
Braised Shark's Fin Soup with { 每位 二兩Per Person} \$78.8
Fresh Crabmeat & Fish Maw
- C04 濃湯蟹肉雞茸燴官燕 { 例 四兩Regular} \$108.8
Bird's Nest Broth with { 每位 二兩Per Person} \$48.8
Crabmeat & Minced Chicken
- C05 馳名懷舊桂花翅 (三兩) \$98.8
Sautéed Shark's Fin with Scrambled Egg
- C06 蠔皇花菇鮮鮑魚伴苗皇 (六頭) { 每位 Per Person } \$22.8
Braised South African Abalone with Supreme Oyster Sauce
- C07 蝦籽鮑汁鵝掌甌原條海參 { 每位 Per Person } \$26.8
Braised Whole Sea Cucumber with Goose Web & Dried Shrimp Roe
- C08 鮑汁花菇甌原隻鵝掌伴豆苗 (五隻) \$46.8
Braised Goose Web & Mushrooms with Supreme Oyster Sauce & Snow Pea Leaves
- C09 京蔥醬爆燒海參件 \$50.8
Wok-Fried Sea Cucumber with Scallions
- C10 懷舊桂花炒魚肚 \$38.8
Sautéed Shredded Fish Maw with Conpoy & Scrambled Egg

D01 瑤柱花膠海味羹 Fish Maw, Dried Scallop & Dried Seafood Soup	{每位 Per Person} \$14.8 {例 Regular} \$42.8
D02 鮮蟹肉魚肚羹 Fresh Crabmeat & Fish Maw Soup	{每位 Per Person} \$13.8 {例 Regular} \$38.8
D03 海皇酸辣湯 🌶️ Hot & Sour Soup with Assorted Seafood	{每位 Per Person} \$12.8 {例 Regular} \$36.8
D04 西湖牛肉羹 Minced Beef Soup with Egg White & Cilantro	{每位 Per Person} \$10.8 {例 Regular} \$32.8
D05 雞茸粟米羹 Minced Chicken Soup with Sweet Corn	{每位 Per Person} \$10.8 {例 Regular} \$32.8
D06 鮮野菌苗皇羹 🍄 Snow Pea Leaves & Enoki Mushroom Soup	{每位 Per Person} \$10.8 {例 Regular} \$32.8
D07 上素酸辣湯 🍄🌶️ Hot & Sour Soup with Assorted Mushrooms	{每位 Per Person} \$10.8 {例 Regular} \$32.8





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| E01 鮮蟹肉海皇冬瓜盅 (清熱利水、消痰消腫、生津除煩) | \$128 |
| Double-boiled Winter Melon Soup with Fresh Crabmeat & Assorted Seafood | |
| E02 咸檸檬燉水鴨 (開胃益脾、滋陰補血、化痰止咳) | \$128 |
| Double-boiled Duck Soup with Salty Lemon | |
| E03 川貝海底椰木瓜燉雙鷓鴣 (清熱潤肺、止咳化痰、滋養肌膚) | \$128 |
| Double-Boiled Partridge Soup with Papaya, Sea Coconut & Fritillaria | |
| E04 杏汁木瓜花膠燉竹絲雞 (養陰潤肺、補腎益精、養血止血) | \$168 |
| Double-Boiled Silkie Chicken & Fish Maw Soup with Papaya & Almond Milk | |
| E05 五指毛桃響螺燉烏雞 (健脾補肺、行氣利濕、舒筋活絡) | \$128 |
| Double-Boiled Silkie Chicken & Whelk Soup with Ficus Root | |
| E06 石斛羊肚菌響螺炖水鴨 (溫中益氣、滋陰潤肺、護肝健脾) | \$168 |
| Double-Boiled Duck & Whelk Soup with Morel Mushrooms & Dendrobium | |
| E07 花旗參玉竹響螺燉竹絲雞 (滋陰養燥、滋補養顏、補氣滋陰) | \$128 |
| Double-Boiled Silkie Chicken & Whelk Soup with American Ginseng & Solomon's Seal | |
| E08 川貝海底椰燉鱷魚肉 (清熱潤肺、補氣補血、止咳化痰) | \$148 |
| Double-Boiled Crocodile Soup with Fritillaria & Sea Coconut | |

養生燉湯 (敬請預訂)
Order in Advance Only
每鼎拾位用 } Double-boiled Soup

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F01 金華玉樹麒麟斑球 Steamed Grouper Fillet with Ham & Mushrooms	\$48.8
F02 海皇賽螃蟹 Stir-Fried Egg White with Assorted Seafood	\$32.8
F03 酥炸脆生蠔 Deep-Fried Oysters	\$39.8
F04 金蒜蜜餞脆生蠔 Deep-Fried Oysters with Honey Garlic Sauce	\$39.8
F05 陳皮豉汁蒸白鰻 Steamed Eel with Aged Tangerine Peel & Black Bean Sauce	\$49.8
F06 避風塘炒溫哥華蜆 🌶️ Stir-Fried Vancouver Clams with Chili & Crispy Garlic	\$28.8
F07 二崧珍寶帆立貝 🥜 Stir-Fried Jumbo Scallops with Pine Nuts	\$42.8
F08 豉汁帆立貝蒸玉子豆腐 Steamed Scallops with Egg Tofu & Black Bean Sauce	\$38.8
F09 翡翠油泡鳳尾蝦帆立貝 Stir-Fried Tiger Shrimp & Jumbo Scallops with Vegetables	\$38.8
F10 玻璃鳳尾蝦球 Stir-Fried Tiger Shrimp with Egg White Sauce	\$36.8





《海鮮》Seafood

F11 千島明蝦球	\$36.8
Pan-Fried Tiger Shrimp with Thousand Island Sauce	
F12 茄汁乾煎鳳尾蝦	\$36.8
Pan-Fried Tiger Shrimp with Tomato Sauce	
F13 韭皇蝦仁炒滑蛋	\$26.8
Scrambled Egg with Shrimp & Chives	
F14 腰果炒蝦仁 🥜	\$26.8
Stir-Fried Shrimp with Cashew Nuts	
F15 珍菌油泡青衣斑球	\$28.8
Sautéed Fish Fillet with Assorted Mushrooms	
F16 鳳梨咕嚕脆斑球	\$28.8
Sweet & Sour Fish Fillet	
F17 粟米香酥斑球	\$28.8
Deep-Fried Fish Fillet with Sweet Corn Sauce	
F18 馬拉盞醬爆鮮魷 🍷	\$24.8
Wok-Fried Squid with Malaysian-Style Sauce	
F19 豉椒味菜炒鮮魷	\$24.8
Stir-Fried Squid with Preserved Mustard Greens & Black Bean Sauce	
F20 金沙魚皮脆斑腩	\$28.8
Deep-Fried Grouper & Fish Skin with Salted Egg Yolk	

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G01 乾隆八寶葫蘆鴨 (敬請預訂) 🍗 {每隻 Whole} \$88.8

(雞粒肉粒、冬菇粒、栗子、蓮子、薏米、瑤柱、蝦乾、鹹蛋王)

Braised Boneless Duck Stuffed with Eight Treasures
(Advance Order Required)

G02 胡椒豬肚荷包雞 (敬請預訂) {每隻 Whole} \$88.8

Whole Pork Tripe Stuffed with Free-Range Chicken in Supreme Pepper Broth
(Advance Order Required)

G03 江南百花走地雞 (敬請預訂) {每隻 Whole} \$78.8

Deep-Fried Boneless Free-Range Chicken with Shrimp Paste
(Advance Order Required)

G04 金華玉樹走地雞 (敬請預訂) {每隻 Whole} \$78.8

Boneless Free-Range Chicken with Ham & Mushrooms
(Advance Order Required)

G05 香芋梅子甑大鴨 (敬請預訂) {半隻 Half} \$43.8

Braised Boneless Duck with Taro & Plum Sauce
(Advance Order Required)

G06 八珍扒大鴨 (敬請預訂) {半隻 Half} \$43.8

Braised Boneless Duck with Assorted Seafood & Barbecued Pork
(Advance Order Required)

G07 荔茸香酥大鴨 (敬請預訂) {半隻 Half} \$43.8

Deep-Fried Boneless Duck with Taro
(Advance Order Required)

《雞·鴨》Poultry



- G08 臘味糯米釀走地雞 (敬請預訂) {半隻 Half} \$38.8
Deep-Fried Boneless Free-Range Chicken Stuffed with Glutinous Rice
(AdvanceOrder Required)
- G09 菜膽上湯走地雞 {半隻 Half} \$26.8
Free-Range Chicken & Vegetables in Supreme Broth
- G10 薑蔥霸皇走地雞 🌶️ {半隻 Half} \$25.8
Free-Range Chicken with Ginger, Scallions & Spicy Soy Sauce
- G11 佐宗棠辣子雞片 🌶️ \$24.8
General Tso's Chicken
- G12 甜酸咕嚕雞球 \$24.8
Sweet & Sour Chicken Balls with Pineapple
- G13 羅定豆豉炒雞片 \$24.8
Stir-Fried Sliced Chicken with Peppers & Black Bean Sauce
- G14 咖喱煮雞片 \$24.8
Sautéed Sliced Chicken with Curry Sauce
- G15 紫蘿炒雞片 \$24.8
Stir-Fried Sliced Chicken with Pickled Ginger & Pineapple



《 豬 · 牛 》 Pork & Beef

H01 黑椒安格斯牛柳粒 \$34.8

Pan-Fried Diced Angus Beef with Black Pepper

H02 蒜香美極蘑菇牛柳粒 \$34.8

Pan-Fried Angus Beef with Crispy Garlic & Maggi Sauce

H03 中式安格斯牛柳粒 \$34.8

Pan-Fried Angus Beef with Special Sweet Sauce

H04 沙茶玉蘭牛仔肉 \$26.8

Stir-Fried Beef with Chinese Broccoli & Satay Sauce

H05 蔥蒜蘑菇爆牛仔肉 \$26.8

Stir-Fried Beef with Mushrooms & Scallions

H06 西杏陳醋焗仔骨 \$26.8

Sautéed Spare Ribs with Black Vinegar Sauce

H07 椒鹽香酥焗仔骨 🌶️ \$26.8

Deep-Fried Spare Ribs with Spicy Salt

H08 京都燒焗焗仔骨 \$26.8

Sautéed Spare Ribs with Special Sweet Sauce

H09 五柳蕎頭咕嚕肉 \$22.8

Sweet & Sour Pork

H10 蜜椒香芋黑豚肉 \$22.8

Stir-Fried Pork with Taro & Honey Pepper Sauce



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《 蔬菜 》 Vegetables & Tofu

I01 瑤柱花膠扒豆苗 \$46.8
Braised Snow Pea Leaves with Conpoy & Fish Maw

I02 鮮蟹肉扒豆苗 \$40.8
Braised Snow Pea Leaves with Fresh Crabmeat

I03 蝦籽皇子菇扒豆苗 \$30.8
Braised Snow Pea Leaves with King Oyster
Mushrooms & Dried Shrimp Roe

I04 鮑汁珍菌扒豆苗 🌿 \$28.8
Braised Snow Pea Leaves & Assorted Mushrooms
with Abalone Sauce

I05 蝦乾生根浸豆苗 \$28.8
Poached Snow Pea Leaves with Dried
Shrimp & Fried Gluten

I06 竹筍鼎湖上素 🌿 \$32.8
Stir-Fried Assorted Mushrooms with Bamboo Fungus

I07 如意一品豆腐 🌿 \$28.8
Braised Tofu with Assorted Seafood

I08 高山野菌燒玉子豆腐 🌿 \$26.8
Pan-Fried Egg Tofu with Assorted Mushrooms

I09 川辣麻婆豆腐 🌶️ \$22.8
Mapo Tofu with Minced Beef in Spicy Sauce

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《 蔬菜 》 Vegetables & Tofu

I10 花菇紅燒豆腐 🌱 \$22.8
Braised Tofu with Mushrooms

I11 鹹魚雞粒豆腐煲 \$22.8
Braised Tofu with Minced
Chicken & Salted Fish in Casserole

I12 椰汁香芋野菌南瓜煲 🌱 \$24.8
Stewed Assorted Mushrooms,
Taro & Pumpkin in Coconut Sauce

I13 上湯雜菜粉絲煲 🌱 \$24.8
Poached Assorted Vegetables &
Vermicelli in Supreme Soup

I14 怡香燒茄子煲 \$22.8
Braised Eggplant with Minced Pork in Casserole

I15 梅菜肉沫蒸茄子 \$22.8
Steamed Eggplant with Preserved
Cabbages & Minced Pork

I16 乾煸欖菜茄子四季豆 🌱 \$22.8
Sautéed Green Beans & Eggplant with
Preserved Olive Vegetable

I17 方魚炒玉蘭 \$22.8
Stir-Fried Chinese Broccoli with Dried Fish

I18 上湯冬瑤浸時蔬 \$22.8
Poached Seasonal Vegetables with Dried Scallop



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圖片僅供參考，請以實物為準

J01 米芝蓮山水海鮮金銀炒麵	\$34.8
Signature Pan-Fried Egg Noodles & Vermicelli with Assorted Seafood	
J02 鴻圖窩伊府麵	\$36.8
E-Fu Noodles in Supreme Broth with Assorted Meats & Seafood	
J03 鮮蟹肉燴伊府麵	\$32.8
Braised E-Fu Noodles with Fresh Crabmeat	
J04 黑松露珍菌炆伊府麵 🍄	\$24.8
Braised E-Fu Noodles with Assorted Mushrooms & Black Truffle	
J05 廣東炒麵	\$30.8
Pan-Fried Egg Noodles with Assorted Meats & Seafood	
J06 韭皇乾炒西冷牛河	\$24.8
Stir-Fried Rice Noodles with Sliced Beef & Chives	
J07 滑蛋蝦仁炒河粉	\$26.8
Stir-Fried Rice Noodles with Shrimp & Egg	
J08 闊少爺黃金炒飯	\$26.8
Signature Assorted Seafood Fried Rice	
J09 瑤柱蛋白海皇炒飯	\$26.8
Fried Rice with Assorted Seafood, Egg White & Conpoy	
J10 福建海皇炒飯	\$26.8
Fried Rice with Diced Chicken & Assorted Seafood	





J11 太極鴛鴦海皇炒飯		\$28.8
Fried Rice with Shrimp in Cream Sauce & Shredded Chicken in Tomato Sauce		
J12 崧子魚米炒飯 🍤		\$24.8
Fried Rice with Minced Fish & Pine Nuts		
J13 瑤柱臘味糯米飯		\$26.8
Fried Glutinous Rice with Preserved Meats & Conpoy		
J14 星州炒米粉		\$22.8
Singapore-Style Fried Vermicelli with Barbecued Pork, Shrimp & Curry		
J15 豉汁味菜涼瓜牛肉煎米粉		\$24.8
Pan-Fried Vermicelli with Beef, Bitter Melon & Black Bean Sauce		
J16 避風塘鴛鴦炒米 🍲		\$24.8
Fried Vermicelli with Assorted Seafood, Chili & Crispy Garlic		
J17 潮式肉崧蠔仔泡飯	(碗 Bowl) \$16.8	(窩 Regular) \$32.8
Poached Rice in Broth with Oysters & Minced Pork		
J18 馳名懷舊擔擔麵 🍝 🍲	(碗 Bowl) \$15.8	(窩 Regular) \$30.8
Sichuan Noodles in Soup with Minced Pork & Peanuts		
J19 濃湯蔥香雞絲煨麵	(碗 Bowl) \$15.8	(窩 Regular) \$30.8
Noodles in Chicken Broth with Shredded Chicken		
J20 金華腿絲上湯生麵皇	(碗 Bowl) \$11.8	(窩 Regular) \$22.8
Egg Noodles in Supreme Broth with Shredded Ham		

K01 西米焗布甸 (敬請預訂) { 每位 Per Person } \$9.8
Baked Sago Pudding (Advance Order Required)

K02 金箔椰汁燉官燕 { 每位 Per Person } \$30.8
Double-Boiled Bird's Nest with Coconut Milk & Gold Leaf

K03 金箔薑汁燉鮮奶 { 每位 Per Person } \$7.8
Double-Boiled Egg White & Milk with Ginger

K04 鳳城炸鮮奶 \$16.8
Deep-Fried Milk Rolls (8 pcs)

K05 王母賀壽蟠桃 \$24.8
Steamed Chinese Peach Buns (1 dozen)



六位海鮮餐

Set Dinner for 6

《雙龍片鴨餐》

薑葱焗雙龍蝦

Stir-Fried Two Lobsters with Scallions & Ginger

京式片皮烤鴨

Sliced Peking Duck Skin with Chinese Pancakes

生菜包鴨崙

Stir Fried Shredded Duck served with Lettuce Cups

京都燒焗骰仔骨

Sautéed Spare Ribs with Special Sweet Sauce

翡翠珍菌油泡斑球

Stir-Fried Fish Fillets with Vegetables

上湯蒜子浸菜心苗

Poached Vegetables with Garlic in Supreme Broth

現金優惠價 \$238 + TAX

《海鮮套餐》

金沙南瓜焗龍蝦 (三磅)

Stir-Fried 3-lb Lobster with Pumpkin with Salted Egg Yolk

黑白胡椒粉絲焗溫哥華蟹

Vancouver Crab with Black & White Pepper and Vermicelli

豉汁陳皮蒸野生白鱈

Steamed Wild Eel with Aged Tangerine Peel & Black Bean Sauce

蒜香美極蘑菇牛柳粒

Pan-Fried Angus Beef with Crispy Garlic & Maggi Sauce

瑤柱真味走地雞 (半隻)

Free Range Chicken Marinated in Dried Scallop Sauce

鮑汁珍菌扒豆苗

Braised Snow Pea Leaves & Mushrooms with Abalone Sauce

現金優惠價 \$318 + TAX





《鮑魚海鮮餐》

紅燒花膠海皇燴官燕

Braised Bird's Nest with Diced Seafood in Premium Broth

(改 花膠海皇燴生翅 加\$38)

(Extra \$38 to substitute Braised Shark's Fin Soup with Diced Seafood)

蠔皇花菇甑鮑魚苗皇 (六位)

Braised Abalone & Premium Mushrooms with Oyster Sauce

干邑香草焗大龍蝦 (四磅)

Stir-Fried 4-lb Jumbo Lobster with Herbs & Cognac

金蒜蜜餞脆生蠔

Deep-Fried Oysters with Honey Garlic Sauce

薑蔥清蒸游水青斑

Steamed Live Grouper with Ginger & Scallions

頂湖菜膽走地雞 (半隻)

Free-Range Chicken & Vegetables in Supreme Broth

現金優惠價 \$418 + TAX

《皇帝蟹宴》

瑤柱花膠海皇羹

Thick Soup with Assorted Seafood, Fish Maw & Dried Scallop

六磅 皇帝蟹 四食：

6-lb King Crab Served in 4 Courses:

金蒜銀絲蒸帝皇蟹爪

Steamed King Crab's Legs with Vermicelli & Garlic

美極珍菌焗帝皇身

Stir Fried King Crab with Maggi Sauce & Mushrooms

皇帝蟹肉扒豆苗

Braised King Crab's Meat with Snow Pea Leaves

帝皇蟹斗海皇炒飯

King Crab's Roe Fried Rice

玫瑰豉油皇走地雞 (壹隻)

Free-Range Chicken Marinated in Dark Soy Sauce

現金優惠價 \$638 + TAX

八位海鮮餐 Set Dinner for 8

《片鴨龍蝦餐》

金粟魚肚羹

Fish Maw & Sweet Corn Thick Soup

京式片皮烤鴨

Sliced Peking Duck Skin with Chinese Pancakes

生菜包鴨崙

Stir Fried Shredded Duck served with Lettuce Cups

金蒜銀絲蒸開邊龍蝦 (四隻)

Steamed Lobsters with Vermicelli & Garlic

葱蒜蘑菇爆牛仔肉

Stir-Fried Beef with Mushrooms & Scallions

翡翠珍菌油泡斑球

Stir-Fried Fish Fillets with Vegetables

瑤柱真味走地雞 (壹隻)

Free Range Chicken Marinated in Dried Scallop Sauce

上湯蒜子浸菜芯苗

Poached Vegetables with Garlic in Supreme Broth

現金優惠價 \$338 + TAX

《魚蝦蟹大餐》

鴻運乳豬件海蜇

Barbecued Suckling Pig & Shredded Jellyfish

鮮蟹肉魚肚羹

Crabmeat & Fish Maw Thick Soup

金蒜美極焗大龍蝦 (四磅)

Stir-Fried 4-lb Jumbo Lobster with Maggi Sauce

金沙南瓜焗雙溫哥華蟹

Stir-Fried Two Vancouver Crabs & Pumpkin with Salted Egg Yolk

薑蔥清蒸游水青斑

Steamed Live Grouper with Ginger & Scallions

瑤柱真味走地雞 (壹隻)

Free Range Chicken Marinated in Dried Scallop Sauce

濃湯生根浸豆苗

Poached Snow Pea Leaves in Supreme Broth

海皇龍脂炒飯

Fried Rice with Lobster Roe

現金優惠價 \$468 + TAX





《拾磅龍皇宴》

紅燒花膠海皇燴官燕

Braised Bird's Nest with Diced Seafood
in Premium Broth

(如改 花膠海皇燴生翅 加\$48)

(Extra \$48 to substitute Braised Shark's Fin
Soup with Diced Seafood)

蠔皇花菇甑鮑魚苗皇 (八位)

Braised Abalone & Premium
Mushrooms with Oyster Sauce

十磅 大龍蝦 三食：

10-lb Jumbo Lobster Served in 3 Courses:

黑白胡椒粉絲焗龍蝦球

Stir-Fried Lobster Meat with Black &
White Pepper and Vermicelli

銀魚避風塘龍頭爪

Stir Fried Jumbo Lobster's Legs with Chilli & Dried Fish

溫蜆龍皇脂蒸滑蛋

Steamed Eggs with Jumbo Lobster's Roe & Clams

蝦籽蔥燒爆海參件

Stir-Fried Sea Cucumber with Scallions

薑蔥清蒸游水青斑

Steamed Live Grouper with Ginger & Scallions

菜膽上湯走地雞 (壹隻)

Free-Range Chicken & Vegetables in Supreme Broth

現金優惠價 \$568 + TAX

《帝皇龍蝦宴》

紅燒花膠海皇燴官燕

Braised Bird's Nest with Diced
Seafood in Premium Broth

(如改 花膠海皇燴生翅 加\$48)

(Extra \$48 to substitute Braised Shark's
Fin Soup with Diced Seafood)

七磅 皇帝蟹 三食：

7-lb King Crab Served in 3 Courses:

金蒜銀絲蒸帝皇爪

Steamed King Crab's Legs with Vermicelli & Garlic

美極珍菌焗皇帝身

Stir Fried King Crab with Maggi Sauce & Mushrooms

桂花魚肚炒帝皇蟹斗

Stir Fried King Crab's Roe with Scrambled Egg & Fish Maw

銀魚避風塘炒大龍蝦 (四磅)

Stir-Fried 4-lb Jumbo Lobster with Chili & Dried Fish

玫瑰豉油皇走地雞 (壹隻)

Free-Range Chicken Marinated in Dark Soy Sauce

鮑汁鮮菌扒豆苗

Braised Snow Pea Leaves & Mushrooms with Abalone Sauce

賽螃蟹金湯伊麵

E-Fu Noodles in Pumpkin Broth with Egg White

現金優惠價 \$968 + TAX





十位海鮮餐 Set Dinner for 10

《良朋歡聚宴》

鴻運乳豬件海蜇 (1/4隻)

Barbecued Suckling Pig & Shredded Jellyfish

京式中華片皮烤鴨

Sliced Peking Duck Skin with Chinese Pancakes

生菜包鴨崧

Stir Fried Shredded Duck served with Lettuce Cups

瑤柱花膠海皇羹

Thick Soup with Assorted Seafood, Fish Maw & Dried Scallop

金沙南瓜焗龍蝦 (三磅)

Stir-Fried 3-lb Lobster with Pumpkin with Salted Egg Yolk

薑蔥炒雙溫哥華蟹

Stir-Fried Two Vancouver Crabs with Scallions & Ginger

清蒸雙游水青斑

Steamed Two Live Groupers with Ginger & Scallions

濃湯生根浸豆苗

Poached Snow Pea Leaves in Supreme Broth

闊少爺炒飯

Seafood Fried Rice

黑松露野菌炆伊麵

Braised E-Fu Noodles with Mushrooms & Black Truffle

現金優惠價 \$538 + TAX

《百花錦繡宴》

鴻運乳豬件海蜇 (1/4隻)

Barbecued Suckling Pig & Shredded Jellyfish

百花錦繡炸蝦丸 (十位)

Deep-Fried Shrimp Balls

紅燒花膠海皇燴官燕

Braised Bird's Nest with Diced Seafood in Premium Broth

(如改 花膠海皇燴生翅 加\$48)

(Extra \$48 to substitute Braised Shark's
Fin Soup with Diced Seafood)

蠔皇花菇甑鮑魚苗皇 (十位)

Braised Abalone & Premium Mushrooms with Oyster Sauce

十磅 大龍蝦 兩食：

10-lb Jumbo Lobster Served in 2 Courses:

沙當妮奶油焗野菌龍蝦球

Baked Lobster Meat with Wild Mushrooms in
Chardonnay Cream Sauce

銀魚避風塘龍皇頭爪

Stir Fried Jumbo Lobster's Legs with Chilli & Dried Fish

清蒸雙游水青斑

Steamed Two Live Groupers with Ginger & Scallions

瑤柱真味走地雞 (壹隻)

Free Range Chicken Marinated in Dried Scallop Sauce

瑤柱蛋白海皇炒飯

Fried Rice with Egg White, Diced Seafood & Dried Scallop

鮮蟹肉燴伊府麵

Braised E-Fu Noodles with Crabmeat

現金優惠價 \$838 + TAX





《至尊帝皇宴》

八磅 皇帝蟹 四食：

8-lb King Crab Served in 4 Courses:

鮮拆皇帝蟹肉花膠燴生翅

Braised Shark's Fin Soup with Fish Maw & King Crab's Meat

金蒜銀絲蒸帝皇大爪

Steamed King Crab's Legs with Vermicelli & Garlic

銀魚避風塘炒皇帝身

Stir Fried King Crab with Chilli & Dried Fish

瑤柱帝皇蟹斗溫蜆蒸滑蛋

Steamed Egg with King Crab's Roe, Clams & Dried Scallop

十磅 大龍蝦 兩食：

10-lb Jumbo Lobster Served in 2 Courses:

西施龍皇身

Stir Fried Jumbo Lobster with Egg White

美極野菌焗龍皇頭爪

Stir Fried Jumbo Lobster's Legs with Maggi Sauce & Mushrooms

薑蔥清蒸雙游水青斑

Two Live Groupers Steamed with Ginger & Scallions

頂湖菜膽走地雞（壹隻）

Free-Range Chicken & Vegetables in Supreme Broth

瑤柱臘味糯米飯

Fried Glutinous Rice with Preserved Meats & Dried Scallop

米芝蓮山水海鮮金銀炒麵

Signature Pan-Fried Egg Noodles & Vermicelli with Assorted Seafood

現金優惠價 \$1388 + TAX