

前菜 Appetiser

椒鹽鮑魚仔

[R][S] Deep fried abalone with salt & pepper
\$58 / 件 pc 兩件起 (minimum 2 pcs)

金磚豆腐

[V] Deep fried crispy bean curd
\$88 / 4 件 pcs

椒鹽白飯魚

Deep fried whitebait with salt & pepper
\$98 / 例 Standard

糟鹵花雕生醃蝦

[R] Pickled raw prawn with Hua Diao & fermented rice wine
\$68 / 位 per person 兩位起 (minimum 2 pax)

大紅川椒火箭魷魚

[R][S] Squid in Szechuan pepper sauce
\$198 / 半隻 Half

法葱火箭魷魚

[G] Squid in French scallion sauce
\$178 / 半隻 Half

川辣藤椒萵筍

[S][V][R] Stem lettuce, rattan pepper oil
\$78 / 例 Standard

鮑汁鴨舌

Marinated duck's tongue, abalone sauce
\$88 / 例 Standard

[S] Spicy 辣

[V] Vegetarian 素食

[R] Recommend 推介

[G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill

湯羹 Soup

花膠海參魚茸羹

[R] Braised shredded fish maw soup, sea cucumber with croaker
\$178 / 位 per person

古法蛇羹

Braised shredded snake soup, bamboo shoot & lemon leaves
\$168 / 位 per person

鳳吞燕 (雪燕釀乳鴿燉姬松茸湯)

[R] Double boiled soup, snow swallow stuffed in pigeon with agaricus
(需三日前預訂 Pre-order 3 days in advance)
\$688 / 例 Standard

大宅佛跳牆

[R] Abalone soup, fish maw, sea cucumber & mushroom
\$488 / 位 per person

竹筍花菰菜膽湯

[V][G] Bamboo piths soup with cabbage, mushrooms
\$128 / 位 per person

[S] Spicy 辣

[V] Vegetarian 素食

[R] Recommend 推介

[G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill

海味 Dried Seafood

南非 33 頭乾鮑魚
Braised South Africa 33 Heads Premium Dried Abalone
\$388 / 隻 per person

南非 23 頭乾鮑魚
Braised South Africa 23 Heads Premium Dried Abalone
\$528 / 隻 per person

日本岩手縣皇冠吉品 18 頭乾鮑魚
Braised 18 Heads Japanese Crown Yoshihama Abalone
\$3,888 / 隻 per person

日本岩手縣皇冠吉品 12 頭乾鮑魚
Braised 12 Heads Japanese Crown Yoshihama Abalone
\$6,888 / 隻 per person

吉品鮑魚汁扣 2 頭花膠皇
Braised Superior Fish Maw, with Secret Recipe Sauce
\$10,888 / 10 - 12 位 / 10-12 person
(需一星期前預訂 Pre-order 1 week in advance)

日本千葉縣溏心 15 頭網鮑魚扣北海道遼參
Braised 15 Heads Japanese Chiba Candy Abalone, Hokkaido Sea Cucumber
\$1,880 / 位 per person

[S] Spicy 辣 [V] Vegetarian 素食
[R] Recommend 推介 [G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill

海味 Dried Seafood

仙鶴神針 (吉品鮑汁乳鴿釀魚翅)

[R] Braised shark's fin stuffed in pigeon with abalone sauce

\$588 / 位 per person

(需三日前預訂 Pre-order 3 days in advance)

海參花膠扣鵝掌

Braised sea cucumber, fish maw & goose webs in oyster sauce

\$388 / 位 per person

瑞氣金元 (乾鮑扣去骨豬手)

Braised dried abalone & boneless pig knuckle

\$438 / 位 per person

吉品鮑汁扣北海道遼參

Hokkaido sea cucumber, with abalone sauce

\$268 / 位 per person

吉品鮑汁扣鵝掌柚皮

Braised goose webs & pomelo skin with abalone sauce

\$268 / 位 per person

吉品鮑汁脆皮花膠

[R] Crispy fish maw with abalone sauce

\$188 / 位 per person

蝦籽鮑汁柚皮

Braised pomelo skin, shrimp roe in abalone sauce

\$98 / 位 per person

[S] Spicy 辣

[V] Vegetarian 素食

[R] Recommend 推介

[G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill

海鮮 Seafood

蟹黃銀針燴蟹鉗

[R] Braised crab cream & fresh crab claw, vegetarian shark's fin
\$468 / 位 per person

蟹黃銀針玉帶

[R] Braised crab cream, scallop, vegetarian shark's fin
\$268 / 位 per person

古法荷香蒸玉帶

Steamed scallop, shredded pork & mushrooms in lotus leave
\$268 / 例 Standard

乾燒麻香鮮鮑魚

[S] Abalone with garlic sauce & pepper oil
\$288 / 位 per person

梅菜蒸一夜鹹鮮馬友魚

Steamed marinated threadfin with preserved vegetables
\$288 / 例 Standard

生煎一夜鮮

[R] Pan fried marinated fish
\$288 / 例 Standard

乾燒欖菜大龍躉

[S] Braised giant grouper fillet, olive vegetables
\$368 / 例 Standard

水煮大龍躉

[S] Giant grouper fillet in spicy oil Szechuan style
\$428 / 例 Standard

[S] Spicy 辣

[V] Vegetarian 素食

[R] Recommend 推介

[G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill

海鮮 Seafood

砂鍋龍蝦

Lobster, ginger & spring onion in casserole
\$1088 / 6-8 位用 / for 6-8 persons

龍蝦麻婆豆腐

[S] Lobster mapo tofu
\$1088 / 6-8 位用 / for 6-8 persons

玉帶麻婆豆腐

[S] Scallop mapo tofu
\$688 / 6-8 位用 / for 6-8 persons

乾煸海上鮮

Seasonal fish in casserole, garlic & ginger
\$468 / 例 Standard

女兒紅芙蓉蝦球蒸雞蛋

Steamed egg & prawn in Hua Diao wine
\$238 / 例 Standard

乾燒蝦球

[S] Prawn with garlic sauce & pepper oil
\$78 / 位 per person (2 位起 / from 2 pax)

[S] Spicy 辣

[V] Vegetarian 素食

[R] Recommend 推介

[G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill

家禽 Poultry

半隻 (Half) 壹隻 (Whole)

濃油赤醬煙燻雞		\$638
[R] Smoked chicken in sweet soya sauce (需一日前預訂 Pre-order 1 day in advance)		
川麻辣子脆皮雞	\$298	\$588
[S] Crispy chicken, Szechuan dried pepper		
法國葱油赤皮雞	\$288	\$568
[R] Crispy chicken with French scallion oil		
南乳脆皮吊燒雞	\$278	\$518
[R] Crispy chicken with red bean curd sauce		
招牌口水雞	\$268	\$488
[S] Poached chicken with chili sauce		
薑蔥霸王雞	\$268	\$488
Chicken in spring onion ginger sauce		

[S] Spicy 辣 [V] Vegetarian 素食
[R] Recommend 推介 [G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill

牛肉或豬肉 **Beef & Pork**

文火和牛

[R] Slow cooked wagyu with homemade sauce
\$388 / 例 Standard

水煮安格斯牛肉

[S] Angus beef in spicy oil Szechuan style
\$288 / 例 Standard

薑蔥牛頸脊

Ginger and scallion beef neck ridge
\$238 / 例 Standard

欖角蜜糖香酥肉

Crispy marinated pork, honey & preserved vegetables
\$208 / 例 Standard

摩利菌梅菜扣肉

Braised pork brisket, preserved vegetable & morel mushroom
\$198 / 例 Standard

鬼馬咕嚕肉

[R] Sweet & sour pork, fried dough sticks, pineapple
\$188 / 例 Standard

西檸鹹爽肉

Crispy marinated pork shank, lemon sauce
\$168 / 例 Standard

[S] Spicy 辣

[V] Vegetarian 素食

[R] Recommend 推介

[G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill

蔬菜 Vegetable

扇影寶蔬

[V][G] Assorted vegetables in a fan shape
\$558 / 例 Standard

(需一日前預訂 Pre-order 1 day in advance)

啫啫鹹爽肉生菜煲

Minced pork & shrimp paste, lettuce in casserole
\$188 / 例 Standard

竹笙羅漢上素

[V][G] Braised assorted fungi with bamboo piths
\$208 / 例 Standard

九層塔魚香有機玉茄子

[S] Organic eggplant, minced pork, basil
\$168 / 例 Standard

石頭魚湯本地有機蔬菜苗

[G] Local organic vegetables in stone fish soup
\$158 / 例 Standard

豬油渣炒時蔬

Sauteed seasonal vegetables with crispy lard
\$148 / 例 Standard

[S] Spicy 辣

[R] Recommend 推介

[V] Vegetarian 素食

[G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill

飯或麵 Rice & Noodle

龍鳳炒飯

Fried rice with cream lobster & tomato chicken
\$538 / 例 Standard

脆皮窩蛋陳皮牛肉飯

Fried rice, aged tangerine peel & beef, crispy egg
\$278 / 例 Standard

蟹肉瑤柱蛋白炒飯

[G] Fried rice with crab meat, conpoy & egg white
\$268 / 例 Standard

生炒臘味糯米飯

Fried glutinous rice, assorted air-dried meat
\$248 / 例 Standard

海參花膠雞湯炆鴛鴦米

[G] Braised rice noodles, dried seafood, chicken broth
\$298 / 例 Standard

雲南野菌炆鴛鴦米

[V][G] Braised rice noodles, assorted mushrooms with red, green pepper
\$268 / 例 Standard

遠年陳皮乾炒牛河

Fried rice noodle, sliced beef & aged tangerine peel
\$268 / 例 Standard

絲苗白飯

[G] Steamed Rice
\$15 / 位 per person

[S] Spicy 辣

[V] Vegetarian 素食

[R] Recommend 推介

[G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill

甜蜜 Dessert

古早燉鮮奶

[G] Double boiled milk with secret ingredient
\$68 / 位 per person

京城石獅子

Sesame ice cream in a lion shape
\$68 / 位 per person

長壽桃包

Longevity peach
\$108 / 6 件 pcs

大宅追月

[R] Daai Zaak signature large sesame ball
\$428 / 8 位用 / for 8 persons
(需一日前預訂 Pre-order 1 day in advance)

黃金糕

Honeycomb cake
\$58 / 3 件 pcs

椰汁馬豆糕

[V] Split peas coconut pudding
\$48 / 3 件 pcs

桂花糕

[V] Osmanthus pudding
\$48 / 3 件 pcs

芝麻卷

[V] Sesame roll
\$48 / 3 件 pcs

[S] Spicy 辣

[V] Vegetarian 素食

[R] Recommend 推介

[G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill