

前菜 Appetiser

椒鹽鮑魚仔

[R][S] Deep fried fresh abalone with salt & pepper
\$78 / 件 pc 兩件起 (minimum 2 pcs)

醬油生醃蝦

[R] Pickled raw prawn
\$68 / 位 per person 兩位起 (minimum 2 pax)

蔥油海蜇絲

Jellyfish with scallion oil
\$128 / 例 Standard

口水雞

[S] Chicken in Szechuan pepper oil
\$168 / 例 Standard

金磚豆腐

[V] Deep fried crispy bean curd
\$108 / 4 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

前菜 Appetiser

椒鹽白飯魚

[S] Deep fried whitebait with salt & pepper

\$128 / 例 Standard

大紅川椒火箭魷魚

[R][S] Squid in Szechuan pepper sauce

\$208 / 半隻 Half

法葱火箭魷魚

[G] Squid in French scallion sauce

\$208 / 半隻 Half

川辣藤椒萵筍

[G][S][V] Stem lettuce, rattan pepper oil

\$88 / 例 Standard

鮑汁鴨舌

Marinated duck's tongue, abalone sauce

\$98 / 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, bird's nest stuffed in pigeon with agaricus

\$688 / 例 Standard

(需三日前預訂 Pre-order 3 days in advance)

大宅佛跳牆

[R] Abalone soup, fish maw, sea cucumber & mushroom

\$588 / 位 per person

竹笙花菰菜膽素湯

[V][G] Bamboo piths soup with cabbage, mushrooms

\$168 / 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

私房 33 頭乾鮑魚

Braised South African 33 Heads Premium Dried Abalone

\$388 / 隻 per person

私房 23 頭乾鮑魚

Braised South African 23 Heads Premium Dried Abalone

\$528 / 隻 per person

私房 18 頭乾鮑魚

Braised South African 18 Heads Premium Dried Abalone

\$688 / 隻 per person

日本千葉縣漣心 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

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

(需三日前預訂 Pre-order 3 days in advance)

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

(需三日前預訂 Pre-order 3 days in advance)

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)

[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 pigeon stuffed with shark's fin in abalone sauce

\$588 /位 per person

(需三日前預訂 Pre-order 3 days in advance)

私房 33 頭乾鮑魚扣鵝掌

Braised 33 Heads Premium Dried Abalone, goose web

\$428 / 位 per person

吉品鮑汁扣北海道遼參

Braised 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

\$248 / 位 per person

吉品鮑汁脆皮花膠

[R] Crispy fish maw with abalone sauce

\$268 / 位 per person

蝦籽鮑汁柚皮

Braised pomelo skin, shrimp roe in abalone sauce

\$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

海鮮 Seafood

胡椒砂鍋大肉蟹

Black pepper crab in casserole

\$988 / 2-3 位用 / for 2-3 persons

蟹黃銀針燴蟹鉗

[R] Braised crab cream, fresh crab claw, vegetarian shark's fin

\$498 / 位 per person

蟹黃銀針玉帶

[R] Braised crab cream, scallop, vegetarian shark's fin

\$288 / 位 per person

古法荷香蒸玉帶

Steamed scallop, shredded pork & mushrooms in lotus leave

\$268/ 例 Standard

招牌味菜豉椒炒聖子皇配煎米粉

Razor clams with black bean sauce, pan-fried rice vermicelli

\$138 / 位 per person (8 位起 minimum 8 persons)

(需一日前預訂 Pre-order 1 day in advance)

薑葱砂鍋龍蝦

Lobster, ginger & spring onion in casserole

\$1088 / 6-8 位用 / for 6-8 persons

[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

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

女兒紅芙蓉蝦球蒸雞蛋

Steamed egg & prawn with Hua Diao wine

\$288/ 例 Standard

楊枝甘露蝦球

Prawn with pomelo & mango sauce

\$88 / 位 per person (2 位起 minimum 2 persons)

乾燒蝦球

[S] Prawn with garlic sauce & pepper oil

\$88 / 位 per person (2 位起 minimum 2 persons)

上湯虎蝦配伊麵底

Tiger prawns e-fu noodles with superior broth

\$268 / 位 per person (2 位起 minimum 2 persons)

[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

乾燒麻香南非鮮鮑魚

[S] Abalone with garlic sauce & pepper oil

\$298 / 位 per person

梅菜蒸一夜鹹鮮馬友魚

Steamed marinated threadfin with preserved vegetables

\$298 / 例 Standard

生煎一夜鮮馬友魚

[R] Pan fried marinated fish

\$328 / 例 Standard

蔥油鹽香蒸本灣馬友

Steamed threadfin with salty spring onion sauce

\$158 / 件 pc 兩件起 (2 位起 minimum 2 pcs)

乾燒麻香大龍躉

[S] Braised giant grouper fillet, olive vegetables

\$368 / 例 Standard

招牌煎封鱸魚

Signature pan-seared cod

\$368 / 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

家禽 Poultry

半隻 (Half) 壹隻 (Whole)

濃油赤醬煙燻雞

\$668

[R] Smoked chicken in sweet soy sauce

(需一日前預訂 Pre-order 1 day in advance)

玫瑰岩鹽焗脆皮雞

\$698

[R] Baked crispy chicken in rock salt

(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

\$298

\$568

[R] Crispy chicken with French scallion oil

南乳脆皮吊燒雞

\$298

\$568

[R] Crispy chicken with red bean curd sauce

招牌口水雞

\$288

\$548

[S] Chicken with Szechuan pepper oil

薑葱霸王雞

\$288

\$548

Chicken with ginger, spring onion 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

芥末燒汁牛柳粒

Beef cubes in mustard sauce

\$288 / 例 Standard

水煮安格斯牛肉

[S] Angus beef in spicy oil Szechuan style

\$368 / 例 Standard

薑葱牛頸脊

[G] Ginger and scallion beef neck ridge

\$268 / 例 Standard

鬼馬咕嚕肉

[R] Sweet & sour pork, fried dough sticks, pineapple

\$268 / 例 Standard

西檸鹹爽肉

Crispy marinated pork shank, lemon sauce

\$248 / 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 Vegetables

竹笙羅漢上素

[V][G] Braised assorted mushroom with bamboo piths

\$248 / 例 Standard

啫啫鹹爽肉生菜煲

Minced pork & shrimp paste, lettuce in casserole

\$228 / 例 Standard

金不換魚香茄子煲

[S] Eggplant, minced pork, basil in casserole

\$208 / 例 Standard

鮮黃耳竹笙魚湯浸翡翠

Seasonal vegetables, yellow fungus and bamboo piths in fish soup

\$268 / 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 Vegetables

魚湯本地有機蔬菜苗

[G] Local organic vegetables in fish soup

\$168 / 例 Standard

豬油渣炒時蔬

Sauteed seasonal vegetables with crispy lard

\$148 / 例 Standard

瑤柱扒時蔬

Braised seasonal vegetables with conpoy

\$268 / 例 Standard

(\$60 upgrade to pea sprouts)

蟹肉扒時蔬

Braised seasonal vegetables with crab meat

\$298 / 例 Standard

(\$60 upgrade to pea sprouts)

[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

飯 或 麵 Rice & Noodles

龍鳳炒飯

Fried rice with cream lobster & tomato chicken

\$648 / 6-8 位用 / for 6-8 persons

砂鍋鮑汁和牛炆飯

Braised wagyu rice, abalone sauce in casserole

\$328 / 例 Standard

招牌咖哩牛筋腩煲

Rice with signature curry beef tendon and brisket in casserole

\$368 / 例 Standard

蝦頭油鮮蟹肉海皇炒飯

Fried rice, crab meat, conpoy & shrimp paste with soybean oil

\$298 / 例 Standard

鮮蟹肉瑤柱蛋白炒飯

[G] Fried rice with crab meat, conpoy & egg white

\$278 / 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

飯 或 麵 Rice & Noodles

生炒臘味糯米飯

Fried glutinous rice, assorted air-dried meat

\$268 / 例 Standard

海參花膠雞湯炆鴛鴦米

[G] Braised rice noodles, dried seafood, chicken broth

\$328 / 例 Standard

雲南野菌炆鴛鴦米

[V][G] Braised rice noodles, assorted mushrooms with red, green pepper

\$298 / 例 Standard

濃雞湯手工拉麵

Handmade noodle in chicken broth

\$98 / 位 per person

絲苗白飯

[G] Steamed Rice

\$20 / 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

\$78 / 位 per person

遠年陳皮紅豆沙

Sweetened red bean soup with vintage mandarin peel

\$88 / 位 per person

京城石獅子

Sesame ice cream in a lion shape

\$88 / 位 per person

長壽桃包

Longevity bun

\$138 / 6 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

甜蜜 Dessert

大宅追月

[R] Daai Zaak signature large sesame dumpling

\$498 / 8 位用 / for 8 persons

(需一日前預訂 Pre-order 1 day in advance)

桂花糕

[V] Osmanthus pudding

\$58 / 3 件 pcs

棗皇糕

[V] Red date pudding

\$68 / 3 件 pcs

奶黃煎堆仔

Deep fried sesame dumpling, sugar egg yolk

\$68 / 3 件 pcs

[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