

餐前風味小吃篇

Cantonese Appetizers

- \$210/例 貢菜海蜆
Marinate Jellyfish with Tribute Vegetable
- \$160/例 招牌陳醋醃蘿蔔
Marinate Radish with Aged Vinegar
- \$210/例 芝麻醋香魚皮絲
Marinated Shredded Fish Skin with Sesame and Vinegar
- \$210/例 養生涼拌雲耳
Marinated Wood Ear with Aged Vinegar
- \$425/例 吻仔魚瓜仁
Anchovy with Shelled Melon Seed
- \$230/例 乾煸四季豆
Dry Fried Snap Bean with Minced Meat
- \$440/例 五香牛腱
Marinated Beef with Associated Spices
- \$210/例 香煎豬肝
Pan Fried Pork Liver
- \$210/例 蘿蔔糕(XO醬/桂花)
Stir Fried Radish Cake with XO Chili Sauce or Egg Yolk

傳統港式燒烤、滷味、原味篇

BBQ Cuts and Spice Marinated Dished

- \$2070/隻 果木窯烤片皮鴨/二吃
Roasted Duck in Two Ways
吃法：薑蔥 / 鴨絲炒米粉 / 鴨粥 / 時蔬豆腐湯 / 豉油皇鴨絲炒麵 / 雪菜鴨絲米粉湯
Cooking Method : Green Onion & Ginger / Shredded Duck with Rice Noodles /Duck Congee Seasonal Vegetables and Bean Curd Soup / Fried Noodles with Shredded Duck / Shredded Duck with Rice Noodles and Preserved Potherb Mustard
- \$1200/例 招牌乳豬燒味拼盤(燒鴨、油雞、乳豬)
Roasted Pig and BBQ Platter (BBQ Duck, Marinated Chicken with Black Bean Sauce Roasted Pig)
- \$935/例 燒味雙拼(油雞、燒鴨、牛腱、叉燒、金磚燒肉)
Two Choice of BBQ Platter (Marinated Chicken with Black Bean Sauce, BBQ Duck, Marinated Beef, BBQ Pork, Crispy Pork Belly Nugget,)
- \$500/例 花蓮黃金口水雞
Steamed Chicken with Chili Sauce
- \$785/例 烏魚子黑叉燒(8塊)
Roasted BBQ Pork with Grated Mullet Roe
- \$635/例 羊城玫瑰豉油雞
\$980/半隻
\$1850/隻
Marinated Chicken with Black Bean Sauce
- \$785/例 花旗黃金白斬雞
\$1130/半隻
\$2090/隻
Cantonese Poached Chicken
- \$920/例 化皮乳豬全體
\$3960/半隻
\$7920/隻
Roasted Whole Baby Pig
- \$645/例 金磚脆皮燒肉(滷豬蹄/12塊)
Crispy Pork Belly Nugget

用餐加收一成服務費，謝謝您！ Plus 10% Service Charge

魚翅·燕窩篇

Shark Fin and Bird's Nest

- \$1410/位 魚翅佛跳牆
Shark Fin Fo Tiao Qiang Soup
- \$2070/位 蟹肉竹笙紅燒大排翅
Braised Shark Fin with Crab Meat and Bamboo Fungus
- \$2070/位 雞粥竹笙大排翅
Chicken Broth Congee with Shark Fin and Bamboo Fungus
- \$1520/位 松露雞汁燴官燕
Braised Swallow Nest with Truffle and Superior Broth
- \$1520/位 竹笙上湯官燕
Braised Swallow Nest with Bamboo Fungus and Superior Broth
- \$1520/位 雞粥燴燕窩
Chicken Broth Congee with Swallow Nest
- \$1130/位 黑蒜燴鮑翅
Braised Shark Fin with Superior Broth & Black Garlic
- \$1130/位 上湯雞燴鮑翅
Braised Shark Fin with Superior Broth
- \$1560/位 雞粥燴魚翅唇
Braised Shark's Tail Skin with Chicken Broth Congee
- \$1485/位 紅燒北菇魚翅唇
Braised Shark's Tail Skin and Mushroom

極品鮑魚·海參·花膠篇

Abalone, Sea Cucumber and Fish Maw

- \$575/位 過橋鮮鮑魚
Poached Sliced Abalone in Superior Broth
- \$575/位 避風塘南非鮮鮑魚
Deep Fried Abalone with Chopped Garlic
- \$785/位 鵝掌花菇蠔皇鮑魚
Braised Abalone with Mushroom & Goose Web
- \$1410/位 雞粥燴鮮鮑
Chicken Broth Congee with Abalone
- \$2640/位 紅燒鵝掌花膠(3.5頭厚花膠)
Braised Fish Maw and Goose Web
- \$2640/位 雞粥燴花膠(3.5頭厚花膠)
Braised Fish Maw with Chicken Broth Congee
- \$1410/位 花膠炆海參(10頭)
Braised Fish Maws with Sea Cucumbers

港式湯羹篇

Soup and Broth

- \$440/位 竹笙燴蝦丸
\$1850/盅
Shrimp Ball with Bamboo Fungus Soup
- \$440/位 香菜皮蛋魚片湯
\$2070/盅
Preserved Egg and Sliced Fish Soup
- \$900/位 松茸燴鮮鮑魚
Abalone with Matsutake Mushroom Soup

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- \$440/位 雪花西湖牛肉羹(美國牛)
\$1850/盅
Minced Beef Broth with Egg White
- \$440/位 瑤柱蟹肉粟米羹
\$1850/盅
Corn Soup with Dried Scallop and Crab Meat

- \$1410/盅 骨膠原菜膽雲吞古早雞湯(加湯300元)
(6位)
Chicken Soup with Wonton and Vegetables
- \$2180/盅 骨膠原菜膽花膠竹笙古早雞湯(加湯300元)
(6位)
Chicken Soup with Fish Maw, Bamboo Fungus and Vegetable
- \$1520/例 冬至羊腩煲(冬季限定)
(4位)
Mutton hotpot
- \$1015/例 招牌沙鍋順德魚腐湯
Braised Fish Soup in Hot Pot

港式經典海鮮篇

Assorted Seafood

- \$1015/例 沙茶粉絲大蝦(8隻)
Stir Fried Shrimps with Vermicelli and BBQ Sauce
- \$1300/例 美極生抽焗大蝦(8隻)
Baked Shrimps with Soy Sauce
- \$1015/例 避風塘大蝦(8隻)
Stir Fried Shrimps with Chopped Garlic
- \$1015/例 黑松露滑蛋鮮干貝(6顆)
Stir Fried Scallop with Truffle and Scrambled Egg
- \$785/例 手打蝦漿蒸芙蓉豆腐
Steamed Tofu with Minced Shrimps
- \$1015/例 檸檬汁鮮果沙拉蝦(6隻)
Fried Shrimp Balls and Pineapple with Mayonnaise

生猛海鮮精選

Live Seafood

魚類 Fish (100g/時價)

石斑 *Grouper*、龍虎斑 *Tiger Grouper*

筍殼魚 *Marble Goby*、七星斑 *Coral Trout*

烹飪方法：清蒸/豉汁/剁椒蒸/紅燒/五柳糖醋/麻婆豆腐

Cooking Method :

Steam / Black Bean Sauce / Chopped Chili / Braise / Sweet and Sour Sauce / Ma Po Tofu

蝦類 Lobster/Prawn (100g/時價)

波士頓龍蝦 *Boston Lobster*、七彩大龍蝦 *Panulirus Ornatus*

大明蝦 *King Prawn*

烹飪方法：蒜茸/花雕/薑蔥炒/避風塘/生抽

Cooking Method :

Minced Garlic / Rice Wine / Scallion and Ginger / Chopped Garlic / Soy Sauce

蟹類 Crab (100g/時價)

沙公 *Mud Crab (Male)*、沙母 *Mud Crab (Female)*

花蟹 *Flower Crab*、帝王蟹 *King Crab*

黃金蟹 *Dungeness crab*

烹飪方法：花雕/薑蔥炒/避風塘

Cooking Method :

Rice Wine / Scallion and Ginger / Chopped Garlic

貝類 Shellfish (100g/時價)

象拔蚌 *Geoduck*

烹飪方法：過橋/白灼

Cooking Method : Poached in Superior Broth/Poached

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家禽肉類精選

Poultry and Meat

\$750/半隻 与玥樓炸子雞

\$1410/隻 *Crispy Chicken with Garlic*

\$785/例 金杯香根牛仔粒(美國牛)

Stir Fried Diced Beef and King Oyster Mushroom

\$680/例 白灼芹香肥牛肉(美國牛)

Poached Beef with Celery

\$600/例 風沙蒜香排骨

Stir Fried Pork Rib with Chopped Garlic

\$555/例 金箔陳醋排骨

Deep Fried Marinated Pork Ribs

\$1850/例 香燜稻草西施牛(美國牛)

Braised Beef Short Ribs Wrapped in Straw

養生珍菌/時菜/豆腐精選

Seasonal Vegetables and Tofu

\$485/例 金腿絲扒蘆筍

Braised Asparagus with Chinese Ham

\$440/例 大蝦干炒芥蘭

Stir Fried Chinese Kale with Dried Shrimps

\$440/例 瑤柱燒自製菠菜豆腐

Braised Scallop with Homemade Spinach Tofu

\$415/例 清炒木耳芹香百合

Stir Fried Black Fungus with Celery and Lily

\$415/例 濃湯雲耳浸絲瓜

Braised Luffa with Black Fungus

\$425/例 油鹽水浸時蔬

Braised Assorted Seasonal Vegetables

時價/例 田園炒時蔬

Stir Fried Seasonal Vegetables

烹飪方法：金銀蛋/蒜子/蠔油/鮮露

Cooking Method :

Marinated Egg & Preserved Egg / Garlic/ Oyster sauce / Soy Sauce

煲仔篇

Assorted Clay Pot Selection

\$670/例 海鮮豆腐煲

Braise Assorted Seafood and Tofu

\$785/例 薑蔥野菌牛肉煲(美國牛)

Braised Beef with Mushrooms, Green Onion and Ginger

\$555/例 咖哩滑雞球煲

Braised Chicken Balls with Curry

\$555/例 光緒大馬棧煲

Braise Diced Pork Belly with Deep Fried Tofu

\$785/例 沙茶金菇肥牛粉絲煲

Braised Beef, Mushrooms and Rice Noodles with BBQ Sauce

\$1850/例 魚翅唇花膠煲(10頭)

Braise Fish Maw with Shark's Tail Skin

\$555/例 蝦籽干貝蝦粒芙蓉豆腐煲

Braise Shrimps, Scallops and Tofu with Shrimp Seeds

\$785/例 北菇鵝掌煲

Braised Goose Webs with Mushrooms

川粵江南品味篇

Sichuan Cuisine

\$485/例 重慶辣子雞

Fried Diced Chicken with Chili in Chongqing Style

\$370/例 麻婆滑豆腐

Ma Po Tofu

\$1850/隻 沸騰麻辣石斑魚

Poached Grouper with Chili

\$785/例 香辣水煮肥牛肉(美國牛)

Poached Sliced Beef with Chili Sauce

特色粉/麵/飯/粥 精選

Special Rice, Noodle and Congee

\$485/例 櫻花蝦菜粒炒飯

Stir Fried Rice with Diced Vegetables and Sergestid Shrimp

\$555/例 蛋白瑤柱蟹肉炒飯

Stir Fried Rice with Scallop, Crab Meat and Egg White

\$370/例 臘味蒜油炒飯

Stir Fried Rice with Sausages

\$485/例 潮式牛鬆炒飯(美國牛)

Stir Fried Rice with Minced Beef

\$555/例 翡翠海鮮炒麵

Stir Fried Noodles with Seafood and Vegetables

\$370/例 豉椒牛肉炒麵/河粉(美國牛)

Stir Fried Noodles / Rice Noodles with Beef

\$415/例 鮑魚龍芽豉油皇炒麵

Shredded Abalone with Fried Noodles

\$325/碗 瑤柱海鮮粥

Mixed Seafood Congee

\$440/碗 生滾鮮斑球粥

Sliced Fish Congee

\$195/碗 生滾皮蛋瘦肉粥

Preserved Egg and Chopped Pork Congee

与玥樓精選點心

Dim Sum Selection

蒸點類 *Steamed Dim Sum*

\$310/二件 原隻鮑魚燒賣

Abalone and Pork Dumpling

\$195/三件 碧綠蝦餃皇

Shrimp and Seasonal Vegetable Dumpling

\$125/三件 魚子蒸燒賣

Fish Roe and Scallop Dumpling

\$125/三件 蟲草花菠菜餃

Cordyceps Sinensis and Spinach Dumpling

\$125/三件 水晶素餃

Vegetarian Dumpling

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与玥樓精選點心

Dim Sum Selection

\$125/份 極品醬蒸鳳爪

Steam Chicken Claw with Chili Sauce

\$125/份 剝皮辣椒蒸肉排

Steam Pork Rib swith Peled Cilli Ppper

\$195/三件 陳皮牛肉球(美國牛)

Beef Meat Ball with Beancurd Skin

\$230/份 薑蔥牛百葉

Steam Omasum with Ginger and Scallion

煎/烤/炸點類 *Fried Dim Sum*

\$195/二件 天鵝蘿蔔絲酥

Deep Fried Crispy Radish Roll

\$195/三件 香煎韭菜餅

Seared Leek Pastry

\$125/三件 香煎蘿蔔糕

Seared Radish Cake

\$205/二件 脆皮黑椒鴨肉餐包

Diced Duck and Black Pepper Bun

\$150/三件 養生春捲(素)

Vegetarian Spring Roll

\$195/三件 開心菜園

Deep Fried Glutinous Rice Dumpling

\$195/三件 鮮蝦腐皮捲

Beancurd Stick Roll with Shrimps

腸粉類 *Steamed Rice Roll* 午餐時段提供

\$150/份 鮮蝦腸粉

Steamed Rice Rolls Stuffed with Shrimp

\$150/份 香茜牛肉腸(美國牛肉)

Steamed Rice Rolls Stuffed with Beef

\$370/份 春風得意腸

Steamed Rice Rolls Stuffed with Fried Bread Stick and Shrimps

甜品類 *Dessert*

\$150/三件 造型流沙包

Salted Egg Yolk Bun

\$125/三件 黑芝麻流沙球

Deep Fried Pastry Ball Stuffed with Black Sesame

\$195/三件 桃膠葡式蛋塔

Roasted Egg Tart with Peach Resin

\$150/位 楊枝凍甘露

Mango Sago Cream with Pomelo

\$150/位 芋香西米露

Homemade Sweet Taro and Sago Soup

\$150/位 蘭香籽蛋白杏仁茶

Almond Soup with Egg White & Chia Seed

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