

特級中國茗茶 Deluxe Chinese Tea

珍藏三十年舊普洱茶

每位 per person 290

普洱色澤烏潤，茶味醇厚，具有幫助消化、暖胃、生津、止渴、醒酒解毒等多種功效。

Aged Pu'erh loose tea over 30 years

Pu'erh Tea loose leaf tea is rich dark liquor and distinctive smooth flavor of our Aged Pu'erh Tea assists digestion, especially after a bountiful feast.

A rich, dark liquor with a distinctive flavor. Pu'erh tea aids digestion after a hearty meal.

武夷大紅袍茶

每位 per person 150

最佳岩茶，具有自然清香，烏龍茶中「茶中之聖」。

Great Red Robe Tea

The best mountain tea is highly regarded for its fully & naturally sweet fragrance.

A mountainous tea known for its full and naturally sweet fragrance.

水金龜

每位 per person 90

帶有自然山露和礦物質的新鮮毫香。

Golden Water Turtle

Strongly characterized aroma of pure mountain mists and minerals.

Tea leaves enriched with the minerals from the earth and the mist from the mountains from their indigenous terrain.

東山極品碧螺春

每位 per person 80

江蘇人稱「碧螺春」。據說採茶小姐，將採下的茶葉放在胸口的衣襟內，受到體溫的薰染，茶就散發獨特的香氣。清朝康熙皇帝賜名為「碧螺春」。

East Mountain very special Bi Lou Chun

Emperor in Ching dynasty heard the tea after harvested, all fresh tea leave were held in front of lady's chest to keep warm, which resulted more tea fragrance and aroma. Emperor granted the name "Bi Lou Chun".

The Emperor from the Ching Dynasty granted the tea it's name "Bi Lou Chun" after he discovered that a tea picker had run out of space in her basket and placed the tea on her chest, warmed by her body heat the tea developed a strong floral aroma. The tea is famed for its delicate color, fragrance and fruity flavor.



廚師推介 Chef's Recommendation



堂弄菜式 Cooked in front of the Guest



[N] 含果仁菜式 Dishes with Nuts

加一服務費 A service charge of 10% will be added to your bill

特選中國茗茶 Premium Chinese Tea

- | | | |
|---|---------------|----|
| 福建清香鐵觀音茶 Fresh Fragrance Iron Buddha Tea from Fujian | 每位 per person | 48 |
| 素有青茶之王之稱。茶條索肥壯緊結，質重如鐵，醇厚鮮爽。 | | |
| This tea's light aroma, delicate flavor, and smooth texture calms the senses and refreshes the inner self. | | |
| 鳳凰芝蘭單叢茶 Mount Phoenix Zhi Lan Dan Chung Tea | 每位 per person | 48 |
| 素有青茶之王之稱。茶條索肥壯緊結，質重如鐵，醇厚鮮爽。 | | |
| This tea's light aroma, delicate flavor, and smooth texture calm the senses and refresh the inner self. | | |
| A sweet fruity fragranced tea that quenches the thirst leaving a refreshing, light after taste. | | |
| 馬騮搗烏龍茶產自福建 Monkey Picked Oolong from Fujian | 每位 per person | 48 |
| 馬騮搗乃鐵觀音之野生品種，生於峭壁。茶香氣芬芳鮮嫩，入口溫厚醇滑，持久不散。 | | |
| Also known as 'Ti Kuan Yin' or 'Goddess Tea' this Special charcoal roasted Oolong provides a deep rich aroma and natural earthy taste which coffee drinkers will enjoy as a first tea. | | |
| 人參烏龍茶 Ginseng Oolong | 每位 per person | 48 |
| 採用營養價值高的珍貴人參花與烏龍茶獨家薰製。顯著的天然人參花香提升了醇厚的口感，經常飲用可保持活力與健康。 | | |
| Highly regarded for its immunity boosting properties, used to help to lower cholesterol levels. The lingering natural sweetness decrease tiredness, and refreshes the energy, ginseng enhances the natural cooling effects of oolong tea. | | |
| 特選獅峰龍井茶 Supreme Lion Peak dragon Well Tea | 每位 per person | 48 |
| 浙江省杭州市西湖龍井，居中國綠茶之冠。 | | |
| Widely claimed to be the best green tea in the world! Picked during the early days of spring when the prized tender buds are at their smallest and most fragrant exuding a freshness which connoisseurs of fine teas appreciate. | | |
| 福鼎銀針白毫茶產自福建 Fuding Silver Needles Tea from Fujian | 每位 per person | 48 |
| 原生產自福建省福鼎縣，氣韻香醇，味清，此茶葉必須在嫩針展放前採摘為最佳品質。 | | |
| Made from the youngest, fullest flowery pekoe leaf buds, plucked on the day before they unfurl. Caffeine-free and regarded as the highest grade white tea. | | |
| 花香龍珠茶產自福建 Fragrant Oriental Pearls from Fujian | 每位 per person | 48 |
| 用綠茶的嫩芽捻成真珠狀，再用茉莉花薰製而成，因此龍珠茶有濃郁怡人的花香。 | | |
| Delicately hand rolled spheres of young tea leaves unfurl to release the profuse scent of sweet jasmine blossoms perfectly complimented by its intense flavor. | | |



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精選花茶 Blooming Tea Bulbs Specialties

心想事成 Sweetheart Blossom

每位 per person 28

茶葉加水沖泡後猶如含苞待放的花蕾慢慢地盛放，散發淡淡芬芳，不單給予您視覺享受，更讓您精神放鬆。

Young tea leaf shoots enveloping floral buds are delicately hand bundled into a heart shape to create a beautiful centerpiece when steeped in boiling water. Relax and surprise your senses with the spectacular sight, the sweet jasmine fragrance and the smooth flavor.

舞龍高飛 Flying Dragon Blossom

每位 per person 28

加水沖泡後，在水裡看見嫩綠色的茶葉一層層的散開，彷如一條龍在空中飛舞，散發出清香的茉莉花香。

Submerge the round capsule in boiling water to see the layers of tender green leaves peel back, revealing a beautiful blossom prominently centered with a strand of floating jasmine 'pearls'.

四季花籃 Blooming Basket

每位 per person 28

茶葉加水沖泡後慢慢盛放，猶如茉莉花跟百合花在爭妍鬥麗，且散發淡淡芬芳，令人心曠神怡。

As the round shaped bulb is submerged in hot water the tea leaves unfurl to release a basket handle of jasmine blossom over a bright lily flower. A refreshingly light drink that captivates all senses.

中國茗茶 Chinese Tea

烏龍 / 水仙 / 茉莉 / 龍井 / 六安 / 壽眉 / 菊花 / 鐵觀音 / 普洱

每位 per person 22

Oolong / Narcissus / Jasmine / Dragon Well / Luk On / Shoumee / Chrysanthemum / Tikuanyin / Pu Erh



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堂弄菜式 Cooked in front of the Guest

• [N] 含果仁菜式 Dishes with Nuts







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時令精選 Seasonal Specialties

 桂花炒瑤柱	200
Fried dried scallops with bean sprouts, ginger and egg	
南蠻君子菜	180
Bitter melon with ginkgo nuts, dried shrimp and bamboo piths poached in chicken stock	
秘製海山骨	198
Deep-fried spare ribs with shrimp paste	
紅寶雲耳塘邊雞	180
Chicken stewed with goji berries, black porcini, onion and ginger	
山椒汁露筍炒小牛排	240
Sautéed beef ribs with asparagus in wild pepper sauce	
 宮爆皇帝蝦	6隻 6pcs 280
Sautéed prawns in sweet and spicy sauce	
雙蔥野菌炒鮮鮑片	380
Sautéed sliced abalone with onions and wild mushrooms	
龍蝦扒配意大利黑醋汁	568
Tempura lobster with cucumber in balsamic reduction	
 淮陽玉露浸東星	380
Spotted garoupa with taro, celery and mushrooms poached in chicken stock	

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時令精選 Seasonal Specialties

 兩儀炒方利		980
Sautéed sole fillet with assorted vegetables		
 順德銅盆雞	半隻 half piece	200
Shun Tak-style steamed chicken		
黑松露菌忌廉汁大蝦球	1 隻 1pc	208
Sautéed king prawn with black truffle cream sauce		
 涼瓜枝竹炆星斑球		280
Braised spotted garoupa fillet with bitter ground and beancurd sheets		
 脆盞金蠔	1 隻 1pc	98
Crispy oyster on fresh greens		
 高湯過橋龍蝦	時價 seasonal price	
Poached lobster in supreme soup		
 高湯過橋象拔蚌	時價 seasonal price	
Poached geoduck in supreme soup		
白灼海中蝦	時價 seasonal price	
Steamed fresh prawn		
金菇莧菜竹笙卷		160
Braised bamboo piths stuffed with enoki mushrooms and spinach		

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前菜 Appetizer




鹵水乳豬仔腳		88
Marinated pig's trotters		
蔥花金沙蝦丸		88
Crispy minced shrimp balls with spring onions in salted egg yolk		
 桂花糖脆鱔球		110
Grilled eel tossed with osmanthus sauce		
蒜泥白肉卷		85
Paper-thin pork belly rolls served with garlic and chilli sauce		
 花彫醉乳鴿	1隻 1pc	128
Drunken pigeon		
 蜆芥鯪魚球		85
Crispy minced carp balls with mustard clam sauce		
紅油溫室黃瓜海蜇頭		85
Chilled greenhouse cucumber and jelly fish with chilli oil		
頭抽皇鴨舌		85
Marinated duck tongues with premium light soy sauce		
 七味豆腐粒		78
Crispy beancurd cube with seven flavored chilli pepper		
椒鹽九肚魚		85
Crispy Bombay duck fish in spicy salt		





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鮑魚及海味 Abalone and Dried Seafood

 酒香鮑魚	4隻 4pcs	220
Abalone marinated with Chinese "Hua Diao" wine		
 鮑魚三疊 (原隻鮑魚扒時蔬鮮菇)	每位 per person	238
Braised abalone on a bed of oyster mushrooms and vegetables		
烏龍吐珠	每位 per person	388
Braised Kanto sea cucumber stuffed with minced pork and minced shrimps		
 紅燒鮑魚扣鵝掌	每位 per person	288
Braised abalone with goose web in brown sauce		
日本關東遼參炆花膠筒	每位 per person	568
Braised Japan Kanto sea cucumber with fish maw in oyster jus		
麒麟鮮鮑片	4件 4pcs	568
Braised sliced abalone with Yunnan ham and mushrooms		
蠔皇關東遼參扣湯鮑	每位 per person	488
Braised Kanto sea cucumber with abalone in oyster jus		

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鮑魚及海味 Abalone and Dried Seafood

一直以來被譽為世上最好的鮑魚品種之一，產於日本岩手縣吉濱的地方，外形如元寶，枕邊高而身企，質地較硬，以名師平田五郎家族製作的吉品鮑最享負盛名。

因曬制時用繩直線縛晾曬，故表面留有繩痕。鮑魚含豐富蛋白質及碳水化合物，但脂肪和糖分含量很低，具有滋陰、降血壓及滋補養顏等食療功效。

乾鮑的浸發與烹製過程十分嚴謹和複雜，需時起碼兩天，經過浸發，清洗，煨制，調味等過程及廚師悉心處理和烹調技巧。

Dried Yoshihama Abalone is well-known as the best dried abalone in the world, produced from Yoshihama of Iwate in Japan, by the most famous Dried Abalone Masters "The Hirata Goro family. "Dried Yoshihama Abalone is in the shape of a shoe-shaped gold or silver ingot used as money in ancient China.

Abalone is high in protein and carbohydrates with minimal fat and glucose. It helps to enrich daily fluids, lowering blood pressure and nourishing skin and keeping a youthful appearance.

The preparation process, takes at least two days with the process of soaking, dehydration, cleaning, braising and seasoning, in which Chef Yu's culinary attention to let ail is extremely important to the end product.

蠔皇皇冠吉品鮑 Yoshihama braised dried abalone

廿五頭 原隻 per piece 2,380

25 Head (weighing approximately 25g each)

廿頭 原隻 per piece 2,880

20 Head (weighing approximately 20g each)

十八頭 原隻 per piece 3,280

18 Head (weighing approximately 33g each)

十二頭 原隻 per piece 5,280

12 Head (weighing approximately 50g each)

可選配 Paired with:




- 鵝掌 Goose web 每位 per person 40
- 關東遼參 Kanto sea cucumber 每位 per person 220



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燕窩 Bird's Nest

 紅燒官燕	每位 per person	688
Braised imperial bird's nest in brown sauce		
燕窩鮮拆蟹肉羹	每位 per person	338
Braised bird's nest soup with crab meat		
 官燕焗釀蟹蓋	每位 per person	388
Baked imperial bird's nest and crab meat served in a crab shell		
雞茸燴官燕	每位 per person	638
Braised imperial bird's nest soup with minced chicken		
 高湯燉官燕	每位 per person	738
Double-boiled imperial bird's nest with supreme soup		
蟹黃乾撈官燕	每位 per person	838
Braised imperial bird's nest and crab coral		





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燒鹵 Barbecued and Marinated

 北京片皮鴨兩食	原隻 whole piece	598
Roasted Peking duck served two ways:		
A. 配三色薄餅 (原味、薑汁莧菜及蒜蓉甘筍)		
Roasted duck served in three flavors of pancakes (Plain, spinach and ginger, carrot and garlic)		
B. 碧綠炒鴨絲 或 生菜包鴨崧 或 鹵水鴨件		
Sautéed shredded duck with vegetables OR Sautéed diced duck with Chinese lettuce OR Marinated roasted duck		
脆皮燒腩仔		155
Roasted crispy pork belly		
掛爐黑鬚鵝		138
Roasted crispy goose		
 蜜餞叉燒皇		168
Honey-glazed barbecued pork		
化皮乳豬件		268
Roasted sliced suckling pig		
琵琶燒乳鴿	1 隻 1pc	128
Roasted pigeon with special sauce		
 脆皮桂花燒雞	半隻 half piece	228
Crispy chicken with osmanthus sauce		
貴妃雲英雞	半隻 half piece	228
Marinated chicken with dried scallops sauce		

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合時滋補燉品 Seasonal Nourishing Seafood Soups

棗皇螺頭燉烏雞

568

Double-boiled conch and silky chicken soup with red dates



棗皇原隻鮑魚螺頭燉雞

688

Double-boiled conch and chicken soup with abalone and red dates

淮山杞子花膠筒燉日月魚

528

Double-boiled Ri Yue Fish and fish maw soup with Chinese yam and wolfberries

杏汁百合燉白肺

508

Double-boiled almonds, pork's lung and chicken soup with lily bulbs



椰皇螺頭燉海星

608





Double-boiled conch and star fish soup with coconut





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湯羹 Soups

 東方夜明珠 (只限晚市供應)	每位 per person	138
(*2011 美食之最大賞『羹組』至高榮譽金獎)		
Crab meat with minced shrimp ball and black truffles, topped with caviar served in pumpkin soup		
Oriental Pearl (available at dinner only)		
*2011 Best of the Best Culinary Award – Gold with Distinction Awards in the “Thick Soup” Category		
菜膽竹笙釀四寶	每位 per person	110
Double-boiled soup with assorted vegetables stuffed in bamboo piths		
 花膠瑤柱燉北菇	每位 per person	178
Double-boiled fish maw and black mushroom soup with dried scallops		
蟹肉西湖牛肉羹	每位 per person	98
Minced beef broth with crab meat and egg white		
雞粒菜粒粟米羹	每位 per person	98
Sweetcorn broth with diced chicken and vegetables		
菠菜瑤柱海皇羹	每位 per person	103
Spinach soup with seafood and dried scallops		
皮蛋芫茜斑片湯	每位 per person	103
Preserved egg and fillet of grouper soup with parsley		
 龍蝦湯黑松露菌鮮蟹鉗	每位 per person	298
Braised lobster soup with crab claw and black truffles		
 足料老火靚湯	例牌 Standard	280
Cuisine Cuisine at The Mira soup of the day		
	每位 per person	88

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海鮮 Seafood


水晶大蝦球	1 隻 1pc	218
Sautéed crystal king prawn		
 三杯汁銀鱈魚		348
Casserole of cod fillet in Chinese chilli bean and vinegar sauce		
山葵沙丹大蝦球	8 隻 8pcs	298
Sautéed prawns in wasabi sauce garnished with Chinese basil		
滿載而歸 (蝦醬爆蝦球、螺片、帶子)		368
Sautéed assorted seafood with shrimp paste with deep-fried fish fillet		
 柚子汁燒鱈魚		338
Pan-fried cod fillet with pomelo sauce		
黑菌蘭度炒帶子		298
Sautéed scallops with Chinese Kale and wild morel mushrooms		
帶子賽螃蟹		238
Sautéed crab meat and egg white with scallops		
 豉汁鮮露筍崧子蝦球		298
[N] Sautéed prawns and asparagus with pine nuts in black bean sauce		
豉油皇煎鱸魚球		298
Sautéed sliced sea bass with premium light soy sauce		
 油泡鮮蟹鉗	1 隻 1pc	268
Sautéed fresh crab claw		
 星斑兩食	Sliced spotted garoupa served two ways:	
A. 鮮露筍炒斑球	Sautéed spotted garoupa fillet with asparagus	498
B. 蒜子火腩炆頭腩	Braised spotted garoupa and roasted pork belly with garlic	418



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家禽 Poultry

 金牌炸子雞	半隻 half piece	238
Crispy chicken		
滬式香酥鴨	半隻 half piece	218
Shanghai-style crispy duck		
檸檬煎雞甫		198
Boneless chicken with lemon sauce		
羅定豆豉雞煲		198
Stewed chicken casserole with black bean sauce		
 正宗鹽焗雞	半隻 half piece	238
Traditional baked chicken in rock salt		
 七味辣子田雞		168
Sautéed frog in spicy sauce		
桃園三杯雞		198
Casserole of chicken with peach in three kinds of special sauce		





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肉類 Pork, Beef and Lamb

 蓮芹野菌炒蒜香肉	188
Sautéed pork, celery, lotus root and wild mushrooms with garlic	
日式牛柳粒	248
Japanese Style wok-fried diced beef	
 宮廷京醬烤肋骨	188
Stewed spare ribs in mandarin sauce	
草莓咕嚕肉	198
Sweet and sour pork with strawberry	
雲南小瓜野菌炒爽肉	188
Sautéed pork with courgette and wild mushrooms	
鹽燒和牛粒	588
Sautéed diced Wagyu beef with sea salt	
 孜然燒羊架	5 件 5pcs 308
Grilled rack of lamb with cumin	
羊肚菌炒安格斯牛柳	218
Wok-fried Aberdeen Angus beef fillet with morel mushrooms	
杭州玉骨	88
Hangzho-style crispy spare ribs	
 濃湯黑豚浸白玉	268
Poached Japanese pork, beancurd and angled loofah in supreme broth	

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蔬菜及豆腐 Vegetables and Beancurd




	梅菜蝦乾蒸茄子		158
	Steamed eggplant with preserved vegetables and dried shrimps		
	網網千斤	4 件 4pcs	148
	Braised gluten puffs stuffed with assorted porcini and vegetables		
	乾煸四季豆		138
	Stir-fried string beans and minced pork with preserved olives		
	瑤柱鮑丁炆茄子		378
	Braised diced abalone with eggplant and dried scallops		
	金箱豆腐		188
	Pan-fried beancurd topped with minced pork and shrimps		
	巴馬火腿竹筍卷		158
	Braised bamboo piths stuffed with Parma ham and Yunnan ham		
	蝦籽竹筍扒時蔬		178
	Braised seasonal vegetables with bamboo piths and shrimp roe sauce		
	花膠海參雜菜煲		248
	Casserole of assorted vegetables with fish maw and sea cucumber		
	濃湯野菌泡勝瓜		168
	Angled loofah and wild mushrooms poached in supreme broth		
	雪裡紅炆蝦仁鮮竹		188
	Braised shrimps and beancurd sheets with preserved vegetables		





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素菜 Vegetarian

 翡翠金環		140
Deep-fried mashed taro rings filled with assorted vegetables		
玉盆艷素		220
Sautéed assorted vegetables and bamboo piths filled with winter melon		
素炒金瓜		148
Stir-fried pumpkin and assorted vegetables		
千葉豆腐		150
Steamed sliced beancurd with assorted vegetables and ginkgo		
一品溫室香茄	每位 per person	60
Stewed whole tomato stuffed with lily bulbs and pear barley		
 寶盒豆腐	每位 per person	60
Deep-fried beancurd topped with diced assorted vegetables		
 麼登麒麟素豆腐		138
Deep-fried beancurd filled with assorted vegetables		

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飯及粉麵 Rice and Noodles

-  **龍門炒米** 158
Fried rice vermicelli with shrimp, barbecued pork, honey beans and bean sprouts
- 黃金玉子煎麵球** 6 件 6pcs 158
Pan-fried noodles with beancurd
- 滑蛋蝦仁炒河** 188
Fried rice noodles with shrimps and scrambled eggs
- 瑤柱野菌金菇炆伊麵** 138
Braised e-fu noodles with enoki mushrooms and assorted porcini
-  **雪菜火鴨絲水晶粉** 138
Crystal noodle soup with shredded duck and preserved vegetables
-  **金柱紅米海鮮炒飯** 168
Fried red rice with dried scallops and assorted seafood
- 鮑汁鱧魚雞粒飯** 148
Fried rice with diced chicken and octopus in abalone sauce
-  **鴨汁荷葉飯** 168
Fried rice with roast duck, chicken and dried scallops wrapped in lotus leaves
- 龍蝦湯蟹肉炆伊麵** 168
Braised e-fu noodles with crab meat in lobster bisque
-  **海皇西施泡飯** 218
Rice with scallops and dried seafood in seafood soup
- 生滾粥品 (大蝦片、星斑片、鮮牛肉或帶子)** 每位 per person 88
Selection of congee
Choose one of the following:
Sliced prawns or sliced fresh spotted groupa, fresh beef, scallops



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精選甜品 Dessert Specialties

三色蒸包 (紅豆抹茶、奶黃、朱克力)

40

Steamed bun of three flavors:

Green tea with red bean, Traditional custard and Chocolate Valrhona



國金叁式美點 (藍莓紫米軟糰、焗燕窩葡撻、火龍果香芒軟卷)

48

Cuisine Cuisine Sampler:

Purple rice glutinous dumpling filled with blueberry purée,

Baked Portuguese egg tart with bird's nest and

Glutinous rice dumpling with dragon fruit and mango

朱古力豆腐芝士餅配杞子薑汁

每位 per person

48

Chocolate tofu cheesecake with wolfberries-ginger compote



香檳啫喱芒果布甸配椰汁西柚西米露

每位 per person

48

Chilled champagne jelly and mango pudding topped with pomelo and sago in coconut juice



荔枝蓉燉鮮奶

每位 per person

40

Double-boiled milk with lychee purée

黃金黑白配

每位 per person

40

Chilled herb jelly and almond bean curd topped with mango purée



蛋白杏仁茶湯丸

每位 per person

40

Sweetened almond cream with sesame dumplings and egg white

冰花燉官燕

每位 per person

598

Double-boiled imperial bird's nest in light syrup

國金鮮果碟

每位 per person

40

Seasonal fresh fruit platter



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咖啡 Coffee

即磨咖啡

Freshly brewed coffee

每杯 per glass

45

特濃咖啡 (單份)

Classic espresso

每杯 per glass

45

特濃咖啡 (雙份)

Double espresso

每杯 per glass

55

泡沫咖啡

Classic cappuccino

每杯 per glass

55

鮮奶咖啡

Café latte

每杯 per glass

55



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