

## 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 •  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

<p><b>福建清香鐵觀音茶</b> Fresh Fragrance Iron Buddha Tea from Fujian</p> <p>素有青茶之王之稱。茶條索肥壯緊結，質重如鐵，醇厚鮮爽。</p> <p>This tea's light aroma, delicate flavor, and smooth texture calms the senses and refreshes the inner self.</p>	每位 per person	48
<p><b>鳳凰芝蘭單欉茶</b> Mount Phoenix Zhi Lan Dan Chung Tea</p> <p>素有青茶之王之稱。茶條索肥壯緊結，質重如鐵，醇厚鮮爽。</p> <p>This tea's light aroma, delicate flavor, and smooth texture calm the senses and refresh the inner self.</p> <p>A sweet fruity fragrancd tea that quenches the thirst leaving a refreshing, light after taste.</p>	每位 per person	48
<p><b>馬騮搗烏龍茶產自福建</b> Monkey Picked Oolong from Fujian</p> <p>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。</p> <p>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.</p>	每位 per person	48
<p><b>人參烏龍茶</b> Ginseng Oolong</p> <p>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。</p> <p>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.</p>	每位 per person	48
<p><b>特選獅峰龍井茶</b> Supreme Lion Peak dragon Well Tea</p> <p>浙江省杭州市西湖龍井，居中國綠茶之冠。</p> <p>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.</p>	每位 per person	48
<p><b>福鼎銀針白毫茶產自福建</b> Fuding Silver Needles Tea from Fujian</p> <p>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。</p> <p>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.</p>	每位 per person	48
<p><b>花香龍珠茶產自福建</b> Fragrant Oriental Pearls from Fujian</p> <p>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。</p> <p>Delicately hand rolled spheres of young tea leaves unfurl to release the profuse scent of sweet jasmine blossoms perfectly complimented by its intense flavor.</p>	每位 per person	48



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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，彷彿一條龍在空中飛舞，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 / Tikuan Yin / Pu Erh



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## 時令精選 Seasonal Specialties

 桂花炒瑤柱	240
Scrambled egg with dried scallops and bean sprouts	
濃湯鮮茄泡手打魚腐	200
Carp dumplings with tomato poached in supreme broth	
香蜜橙花骨	188
Stewed spare ribs with orange and honey sauce	
秘製剁椒蒸鱸魚球	每位 per person 88
Steamed sea bass fillet with red chili in spicy sauce	
山椒汁露筍炒牛小排	248
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	450
Sautéed sliced abalone with onion and wild mushrooms	
濃湯野菌勝瓜煮海蝦	268
Prawns and angled loofah with wild mushrooms poached in supreme broth	
 淮陽玉露浸東星	438
Poached spotted garoupa with taro, celery and mushrooms in chicken stock	
欖菜荷葉鹽焗鱸魚球	338
Baked sliced sea bass with salt and preserved olives wrapped in lotus leaf	

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## 時令精選 Seasonal Specialties

<b>松露白玉鮮蟹鉗</b>	每位 per person	380
Steamed crab claw with black truffles on winter melon		
<b>麵醬太子蒸豆腐</b>		198
Steamed bean curd with scallops in bean paste sauce		
<b>魚子海膽蛋白龍蝦球</b>	每位 per person	560
Steamed lobster with egg white topped with sea urchin and fish roe		
 <b>涼瓜枝竹炆星斑球</b>		338
Braised spotted garoupa fillet with bitter melon and beancurd sheet		
 <b>脆盞金蠔</b>	1隻 1pc	128
Crispy oyster on fresh green		
<b>金菇莧菜竹筍卷</b>		188
Braised bamboo fungus stuffed with enoki mushrooms and Chinese spinach		
 <b>太白醉翁蝦</b>	每位 per person	158
Drunken prawns 兩位起 Minimum for two persons		
<b>金蒜籠仔糯米蒸老虎蝦</b>	每位 per person	250
Steamed prawn and glutinous rice with golden garlic served in a bamboo basket		
 <b>高湯過橋龍蝦</b>	時價 seasonal price	
Poached lobster in supreme soup		

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## 前菜 Appetizer

	鹵水乳豬仔腳		118
	Marinated pig's trotters		
	蔥花金沙蝦丸		88
	Crispy minced shrimp balls with spring onion in salted egg yolk		
	桂花糖脆鱔球		150
	Grilled eel tossed with osmanthus honey sauce		
	蒜泥白肉卷		88
	Paper-thin pork belly rolls served with garlic and chili sauce		
	花彫醉乳鴿	1隻 1pc	138
	Marinated pigeon in Chinese "Hua Diao" wine		
	蜆芥鯪魚球		88
	Crispy minced carp balls with preserved mustard clam sauce		
	紅油溫室黃瓜伴海蜇頭		88
	Chilled greenhouse cucumber and jelly fish in chili oil		
	海蜇千層峰		88
	Marinated pig's ear and jelly fish		
	七味豆腐粒		88
	Crispy beancurd cube with seven flavored chili pepper		
	椒鹽九肚魚		88
	Crispy Bombay duck fish in spicy salt		
	香麻粉皮伴手撕雞		98
	Chilled shredded chicken with glass noodles		

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## 燒鹵 Barbecued and Marinated

 北京片皮鴨兩食	原隻 whole piece	638
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. 銀芽炒鴨絲 或 生菜包鴨崧 或 鹵水鴨件		
Sautéed shredded duck with bean sprouts OR Stir-fried duck meat with Chinese lettuce OR Marinated roasted duck		
脆皮燒腩仔		168
Roasted crispy pork belly		
掛爐黑鬚鵝		188
Roasted crispy goose		
 蜜餞叉燒皇		172
Honey-glazed barbecued pork		
化皮乳豬件		268
Roasted sliced suckling pig		
琵琶燒乳鴿	1隻 1pc	148
Roasted marinated pigeon "Pipa style"		
 脆皮桂花燒雞	半隻 half piece	238
Crispy chicken with osmanthus honey sauce		
桶子油雞	半隻 half piece	238
Marinated chicken with soya sauce		

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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	368
Braised bird's nest soup with crab meat		
雞茸燴官燕	每位 per person	638
Braised imperial bird's nest soup with minced chicken		
 高湯燴官燕	每位 per person	738
Double-boiled imperial bird's nest in supreme soup		

## 合時滋補燉品 Seasonal Nourishing Seafood Soups

四至六位用 For 4-6 persons

 四寶燴萬壽果	每位 per person	268
Double-boiled diced scallops and crab meat in whole papaya		
 川貝元肉燴鱷魚		528
Double-boiled crocodile soup with lily bulbs and longan pulp		
棗皇螺頭燴烏雞		568
Double-boiled sliced conch and silky chicken soup with red date		
蛹蟲草海馬螺頭燴水鴨		580
Double-boiled cordyceps militaris and seahorse with duck soup		
椰皇螺頭燴海星		608
Double-boiled sliced conch and star fish soup with coconut		
 北芪黨參燴水魚		688
Double-boiled cordyceps militaris with codonopsis root and yellow leader		

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## 湯羹 Soups

 東方夜明珠 (只限晚市供應)	每位 per person	158
(*2011 美食之最大賞『羹組』至高榮譽金獎)		
Crab meat with minced shrimp balls and black truffle, topped with caviar served in pumpkin soup		
<b>Oriental Pearl (available at dinner only)</b>		
*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 fungus		
 花膠瑤柱燉北菇	每位 per person	198
Double-boiled fish maw and black mushroom soup with dried scallops		
蟹肉西湖牛肉羹	每位 per person	108
Minced beef broth with crab meat and egg white		
雞粒菜粒粟米羹	每位 per person	108
Sweet corn broth with diced chicken and vegetables		
菠菜瑤柱海皇羹	每位 per person	108
Spinach soup with seafood and dried scallops		
 龍蝦湯黑松露菌鮮蟹鉗	每位 per person	308
Braised lobster soup with crab claw and black truffle		
 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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## 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 Braised Yoshihama 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 Japanese sea cucumber 每位 per person 220



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## 鮑魚及海味 Abalone and Dried Seafood

 酒香鮑魚	4隻 4pcs	258
Marinated abalone in Chinese "Hua Diao" wine		
 鮑魚三疊 (原隻鮑魚扒時蔬鮮菇)	每位 per person	278
Braised whole abalone with straw mushrooms and vegetables		
蠔皇孔雀鮑伴遼參		560
Braised whole abalone with Japanese sea cucumber in oyster jus		
日本關東遼參炆花膠筒	每位 per person	668
Braised Japanese sea cucumber with fish maw in oyster jus		
玉豆醬爆花膠柳		248
Stir-fried fish maw with string beans in spicy sauce		
蠔皇關東遼參扣湯鮑	每位 per person	488
Braised Japanese sea cucumber with whole abalone in oyster jus		
紅燒原隻五頭花膠	每位 per person	5600
Braised whole fish maw in brown sauce		

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## 游水海鮮 Live Seafood

### 澳洲龍蝦 或 本地龍蝦

時價 seasonal price

Australia live lobster OR Local live lobster

上湯焗、芝士牛油焗、豉汁或粉絲煲

#### Served according to your preference

Baked in superior soup; baked with cheese and butter;

sautéed with black bean sauce or braised rice vermicelli served in casserole

### 游水海中蝦

時價 seasonal price

Fresh live shrimps

白灼、胡椒粉絲煲、豉油皇煎焗、蒜蓉蒸、椒鹽焗或花雕酒蒸

#### Served according to your preference

Poached; braised rice vermicelli with pepper served in casserole;

pan-fried with premium light soy sauce; Steamed with garlic;

baked in spicy salt or steamed with Chinese "Hua Diao" wine

### 各類游水海魚

時價 seasonal price

Fresh live fish

東星斑、老虎斑、蘇鼠斑或方利

Spotted groupa; tiger groupa; giant bird or sole fish

### 南非孔雀鮑

時價 seasonal price

Braised whole "South Africa" abalone in oyster jus

過橋、清蒸

#### Served according to your preference

Poached in superior soup or steamed



**星斑兩食** Sliced spotted groupa served two ways:

A. 鮮露筍炒斑球 Sautéed spotted groupa fillet with asparagus

528

B. 蒜子火腩炆頭腩 Braised spotted groupa and roasted pork belly with garlic

388



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## 海鮮 Seafood

 水晶龍蝦球(只限晚市供應)	1隻 1pc	528
(*2012 美食之最大賞『龍蝦組』銀獎)		
Stir-fried lobster on pumpkin topped with sturgeon caviar <b>(available at dinner only)</b>		
*2012 Best of the Best Culinary Award – Silver with Distinction Awards in the "Lobster" Category		
水晶大蝦球	1隻 1pc	228
Sautéed crystal king prawn		
 三杯汁銀鱈魚		358
Cod fillet in Chinese chili bean and vinegar sauce in a casserole		
避風塘醬爆中蝦		298
Stir-fried prawns in hot spicy sauce		
滿載而歸 (蝦醬爆蝦球、螺片、帶子)		398
Sautéed assorted seafood with shrimp paste with deep-fried cod fillet		
 柚子汁燒鱈魚		338
Pan-fried cod fillet with pomelo honey sauce		
白酒胡椒汁煎元貝皇	1隻 1pc	128
Pan-fried scallops with pepper wine sauce		
XO 醬鮮露筍炒帶子		388
Sautéed scallops and asparagus with wild mushrooms in X.O. chili sauce		
帶子賽螃蟹		258
Sautéed crab meat and egg white with scallops		
 豉汁鮮露筍崧子蝦球		308
[N] Sautéed prawns and asparagus with pine nuts in black bean sauce		
豉油皇煎鱸魚球		328
Pan-fried sliced sea bass with premium light soy sauce		
 油泡鮮蟹鉗	1隻 1pc	288
Sautéed fresh crab claw		

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## 家禽 Poultry

 <b>金牌炸子雞</b> Crispy chicken	半隻 half piece	238
<b>鵝肝醬片皮雞</b> Steamed buns topped with roasted chicken with goose liver paste	六件 6 piece	320
<b>檸檬煎雞甫</b> Pan-fried boneless chicken with lemon sauce		198
<b>羅定豆豉雞煲</b> Stewed chicken with black bean sauce served in casserole		228
 <b>正宗鹽焗雞</b> Traditional baked chicken in rock salt	半隻 half piece	238
<b>鮑汁生煎雞</b> Pan-fried boneless chicken with abalone sauce		238

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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	
馬拉盞小瓜黑豚肉方	188
Stir-fried diced Japanese pork and courgette with spicy shrimp paste	
 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	
酥炸和牛面腩	180
Crispy Wagyu beef cheek	
鹽燒宮崎和牛粒	888
Sautéed diced Miyazaki Wagyu beef with sea salt	
 孜然燒羊扒	4 件 4pcs 308
Grilled lamb chop with cumin	
黑椒羊仔膝	220
Braised lamb shank in black pepper sauce	
清湯牛坑腩	180
Beef brisket with turnip in supreme broth	
 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

梅菜蝦乾蒸菜心 168

Steamed choy sum with preserved vegetables and dried shrimps

乾煸四季豆 168

Stir-fried string beans and minced pork with preserved olives

欖菜肉碎毛豆燜豆腐 150

Braised bean curd with minced pork and vegetables

金箱豆腐 188

Pan-fried beancurd topped with minced pork and shrimps

 巴馬火腿竹笙卷 188

Braised bamboo fungus stuffed with Parma ham and Yunnan ham

 蝦籽野菌竹笙扒時蔬 188

Braised seasonal vegetables with wild mushrooms,  
bamboo fungus and shrimp roe sauce

花膠海參雜菜煲 268

Fish maw and sea cucumber with assorted vegetables in a casserole

 濃湯野菌泡勝瓜 178

Poached angled loofah and wild mushrooms in supreme broth

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## 素菜 Vegetarian

 寶盒豆腐	每位 per person	88
[V] Braised beancurd topped with diced assorted vegetables		
禪關萬象	每位 per person	108
[V] Whole tomato stuffed with assorted fungus and ginkgo nuts		
上素石榴果	每位 per person	108
[V] Steamed egg white dumplings stuffed with water chestnut, celery and moral mushrooms		
 網網千斤	4件 4pcs	158
[V] Braised gluten puffs stuffed with assorted vegetables and porcini		
松露野菌素千層		218
[V] Braised assorted mushrooms with fried bean curd sheet and black truffles		
竹筴如意露筍卷		228
[V] Braised bamboo piths stuffed with black fungus and asparagus		
 翡翠金環		188
[V] Crispy mashed taro rings filled in assorted vegetables		
千葉豆腐		158
[V] Steamed sliced beancurd with assorted vegetables and ginkgo		
素炒金瓜		168
[V] Stir-fried pumpkin and assorted vegetables		

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## 飯及粉麵 Rice and Noodles

 龍門炒米		178
Fried rice vermicelli with shrimps, barbecued pork, honey beans and bean sprouts		
黃金玉子煎麵球	6 件 6pcs	168
Pan-fried noodles with egg beancurd		
滑蛋蝦仁炒河		208
Fried rice noodles with shrimps and eggs sauce		
瑤柱野菌金菇炆伊麵		168
Braised e-fu noodles with enoki mushrooms and porcini		
 雪菜火鴨絲水晶粉		168
Crystal noodles soup with shredded roasted duck and preserved vegetables		
 金柱紅米海鮮炒飯		198
Fried red rice with dried scallops and assorted diced seafood		
鮑汁鱈魚雞粒飯		168
Fried rice with diced chicken and octopus in abalone sauce		
 鴨香荷葉飯		198
Fried rice with diced roasted duck, chicken and dried scallop wrapped in lotus leaf		
龍蝦湯蟹肉炆伊麵		208
Braised e-fu noodles with crab meat in lobster bisque		
 海皇西施泡飯		200
Rice with diced 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	98
Selection of congee		
<b>Choose one of the following:</b>		
Sliced prawns or / sliced fresh spotted garoupa / fresh beef / scallops		
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## 精選甜品 Dessert Specialties

 國金叁式美點 (千層拉椰糕、焗燕窩蛋撻、梅酒果凍)		48
Cuisine Cuisine Sampler: Chilled coconuts layer pudding, Baked egg tart with bird's nest and Chilled plum wine jelly		
 冰花燉官燕	每位 per person	598
Double-boiled imperial bird's nest in rock sugar		
 椰皇涼粉凍喳咋	每位 per person	68
Chilled mixed bean cream with grass jelly in young coconut		
 香檳啫喱芒果布甸配椰汁柚子西米露	每位 per person	68
Chilled champagne jelly and mango pudding topped with pomelo and sago in coconut juice		
 荔枝蓉燉鮮奶	每位 per person	48
Double-boiled Hokkaido milk with lychee purée		
蛋白杏仁茶湯丸	每位 per person	48
Sweetened almond cream with sesame dumplings and egg white		
香芒楊枝甘露	每位 per person	48
Chilled sago cream with Chinese pomelo and mango		
榴槤飄香布甸	每位 per person	48
Chilled durian pudding		
焗燕窩蛋撻		58
Baked mini egg tarts with bird's nest		
新疆棗皇糕		48
Steamed red date pudding		
黑糖馬拉糕		48
Steamed sponge cake with brown sugar		

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## 咖啡 Coffee

即磨咖啡 Freshly brewed coffee	每杯 per cup	45
特濃咖啡 (單份) Classic espresso	每杯 per cup	45
特濃咖啡 (雙份) Double espresso	每杯 per cup	55
泡沫咖啡 Classic cappuccino	每杯 per cup	55
鮮奶咖啡 Café latte	每杯 per cup	55



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