



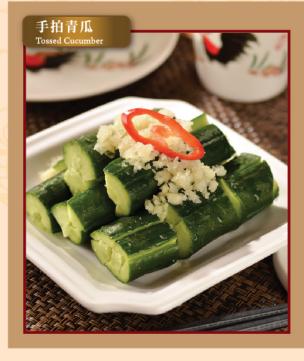


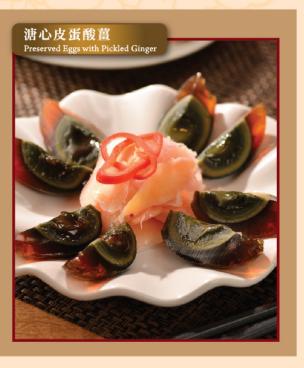






手拍青瓜 乡 Tossed Cucumber	\$48	极鹽白飯魚 Deep-fried Whitebait with Salt and Chili	\$68
溏心皮蛋酸薑 Preserved Eggs with Pickled Ginger	\$48	椒鹽魷魚 Deep-fried Squid with Salt and Chili	\$68
椒鹽豆腐粒 Deep-fried Tofu with Salt and Chili	\$58	煎釀尖椒 夕 Pan-fried Stuffed	\$68
寶島醬蘿蔔 Marinated Turnip	\$58	Chili Peppers 陳腊海蜇頭 Tossed Jellyfish Head	\$88
天壇酸辣菜」 Pickled Cabbage 脆皮炸鮮奶	\$58 \$68	in Aged Vinegar 鮑汁坟雞腳 Braised Chicken Feet	\$88
Deep-fried Milk Custard 沙薑雞腳 Chicken Feet with Ginger Paste	\$68	with Abalone Sauce 涵水豬腳仔 Marinated Pork Knuckle with Signature Soy Sauce	\$108
椒鹽九肚魚 Deep-fried Bombay Ducks with Salt and Chili	\$68	滷水鵝掌翼 Marinated Goose Wings and Webs with Signature Soy San	





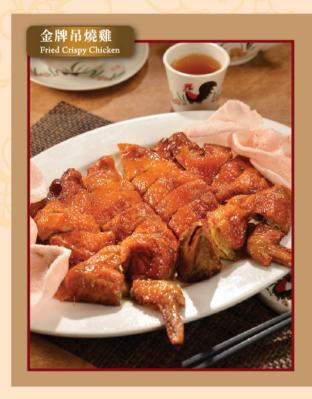


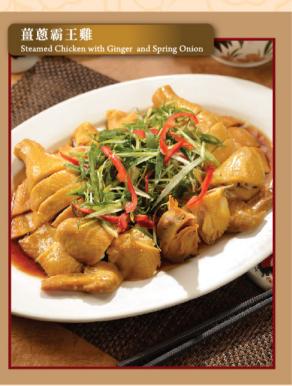




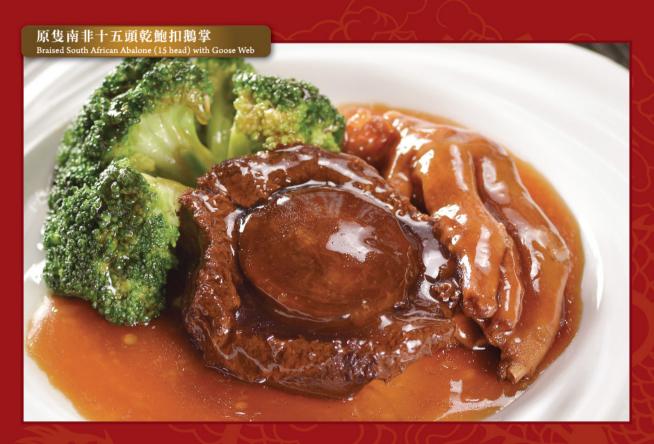


鎮店滷水頂級鴿皇 Marinated Pigeon with Signature Soy Sauce		\$118
脆皮燒頂級鴿皇 Deep-fried Crispy Pigeon		\$118
脆皮叉燒皇 (製作需時25分鐘) Barbecued Pork (25 minutes to prepare)	3	\$138
金牌吊燒雞 Fried Crispy Chicken	全隻 \$268	半隻 \$138
秘製貴妃雞 Steamed Chicken	全隻 \$268	半隻 \$138
薑蔥霸王雞 Steamed Chicken with Ginger and Spring Onion	全隻 \$268	半隻 \$138
馳名脆皮燒鵝皇 ② Roasted Goose	全隻 Whole \$588	半隻 \$318 1/4隻 \$168
招牌即燒乳豬 ④ Roasted Suckling Pig	全隻 \$868 1/4隻 \$228	半隻 \$438 例牌 \$188





Barbecued Meat





蔥燒海參	例牌 (Standard)	\$268
Stewed Sea Cucumber with Spring Onio	n	a
蝦子蹄筋海參扣花膠		\$268
Braised Sea Cucumber and Pork Tendon and Shrimp Roe	with Fish Maw	
鮑汁花膠扣鵝掌	每位	\$298
Braised Goose Web and Fish Maw with		Ψ2 /0
Dialoca Goode Web and Tion May William	butone outde	
原條遼參扣鵝掌	每位 (Per Person)	\$298
Braised Sea Cucumber with Goose Web	(Tel Telson)	V))//
医株式化1. 了商格特和维		A < 0.0
原隻南非十五頭乾鮑扣鵝	(Per Person)	\$600
Braised South African Abalone (15 head) with Goose Web	
原隻南非八頭乾鮑扣鵝掌	每位	\$1,180
Braised South African Abalone (8 head)		Ψ1,100
Finish South Finish Tibutone (6 Itelah)		
蠔皇扣原隻二十五頭吉品	類 每位	\$1,280
Braised Yoshihama Abalone (25 head)	(Terreson)	177
未让除令其(一百)	每份	Φ=00
杏汁燉官燕 (二兩)		\$580
Double-boiled Bird's Nest with Almond	Cream	
椰汁燉官燕 (二兩)	每位	\$580
Double-boiled Bird's Nest with Coconut		ψυσυ
	THE CONTRACTOR	
冰花燉官燕 (二兩)	每位 (Per Person)	\$580
Dauble heiled Bird's Most with Dock Sw	(10.1010)	



Double-boiled Bird's Nest with Rock Sugar





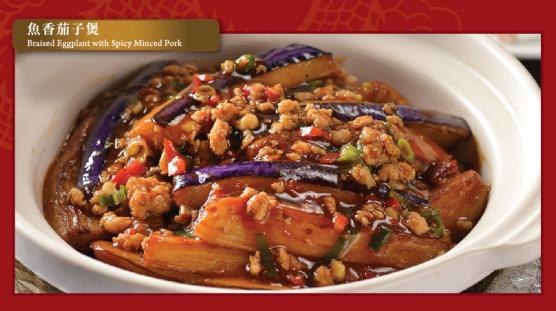
是日老火湯 Soup of the Day	每位 \$48	例牌 (Standard)	\$168
粟米魚肚羹 Fish Maw Soup with Sweet Corn and Egg	每位 \$55	例牌 (Standard)	\$168
酸辣海鮮羹 夕 Hot and Sour Seafood Soup	每位 \$68	例牌 (Standard)	\$228
花旗參響螺頭燉雞 Double-boiled Chicken Soup with Ginse	ng and Sea Conch	每位 (Per Person)	\$128
石斛響螺頭燉豬服 Double-boiled Dendrobium with Sea Con	nch and Pork	每位 (Per Person)	\$138
紅燒雞絲翅 Braised Shark's Fin with Shredded Chick	en	每位 (Per Person)	\$248
鮮蟹肉燴魚翅 Braised Shark's Fin with Crab Meat		每位 (Per Person)	\$268
迷你佛跳牆 Double-boiled Dried Seafood in Mini Ca	sserole	每位 (Per Person)	\$398
紅燒大鮑翅 (二兩) Braised Shark's Fin with Brown Sauce		每位 (Per Person)	\$488
菜膽雞燉翅 (二兩) Braised Shark's Fin with Chicken and Veg	getables	每位 (Per Person)	\$488
清湯海虎翅 (二兩) Braised Superior Shark's Fin in Chicken I		每位 (Per Person)	\$988
蟹肉海虎翅 (二兩) Braised Superior Shark's Fin with Crab M		每位 (Per Person)	\$988
濃湯頂級雞煲翅 (八兩) Braised Supreme Shark's Fin in Chicken		四位用 (4 Persons)	\$1,380



Braised Supreme Shark's Fin in Chicken Broth







魚香茄子煲 Braised Eggplant with Spicy Minced Pork	\$88	薑蔥魚頭煲 Braised Fish Head with Ginger and Spring Onion	\$148
啫啡店生菜煲 (A) Sizzling Fried Chinese Lettuc		IB I	\$148
啫啡雜菜煲 Sizzling Fried Mixed Vegetab 發財豬手煲	\$98 les \$108	鮑汁北菇鵝掌煲 Braised Goose Webs and Shiitake Mushrooms in Abalone Sauce	\$180
Braised Pork Knuckle 鹹魚雞粒豆腐煲 Braised Chicken with Tofu	\$118	黑椒安格斯牛肉煲」 Braised Angus Beef with Black Pepper	\$188
and Salted Fish 咕啡潤肉排煲 Sizzling Fried Pork Ribs	\$128	薑蔥美國桶蠔煲 Braised Pacific Oysters with Ginger and Spring Onion	\$238
and Liver 啫啫鮮潤滑雞煲 Sizzling Fried Chicken and	\$128	原汁蹄筋海參煲 Braised Sea Cucumer and Pork Tendon	\$248
Pork Liver 蝦頭膏金瑤銀線 Braised Glass Noodles with	\$138	胡椒中蝦煲 夕 Braised Shrimp with Peppercorn	\$380
Shrimp Roe and Conpoy		發財一品煲	\$388

\$138

\$138

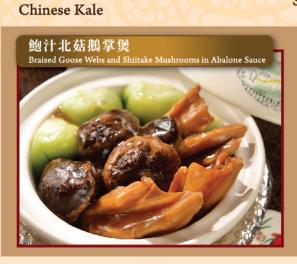
Braised Assorted Dried Seafood

with Ginger and

Spring Onion

薑蔥南非鮑魚雞煲

Braised Abalone and Chicken





\$558

Clay Pot Dishes

海味雜菜煲

海味芥蘭煲

Braised Dried Seafood and Mixed Vegetables

Braised Dried Seafood and



煎馬友鹹魚 Pan-fried Salted Fish	\$80	銀山鎮江骨 Pork Ribs with Aged Vinegar	\$128
乾煸四季豆 Fried String Beans	\$88	生炒上肉排 ② Sweet and Sour Pork Ribs	\$128
with Minced Pork 雜菌坟豆腐 Braised Tofu with Assorted Mushrooms	\$98	黑松露炒雜菌 Fried Assorted Mushrooms with Black Truffles	\$128
所炸鯪魚球 Deep-fried Fish Balls	\$98	碧綠賽螃蟹 Sautéed Seafood with Egg Wh	\$128
菜脯蠔仔煎蛋	\$98	滑蛋炒蝦仁 Fried Egg with Shrimp	\$128
Baby Oyster Omelet with Pickled Radish		碧綠蝦子柚皮 Stewed Pomelo Peel with	\$138
金瑤琵琶豆腐	\$108	Dried Shrimp Roe	
Tofu with Conpoy 香煎蓮藕餅 Pan-fried Lotus Root Cakes	\$108	韭黄油泡田雞 Fried Bullfrogs with Chinese Chives	\$138
蝦醬爆鮮魷 Fried Squid with Shrimp Paste	\$128	順德浸魚腐 Poached Fish Cake in Shunde	\$138 Style





豉汁帶子蒸豆腐 Steamed Scallops and Tofu in Fermented Soy Bean Sauce	\$148
西杏百花球 Deep-fried Shrimp Balls with Almonds	\$168
燒汁牛仔柳 Beef Fillet with Barbecue Sauce	\$168
栗米大魚塊 ④ Fish Fillet with Sweet Corn Sauce	\$180
富貴花蝦球 Sautéed Prawns	\$180
豉椒花甲皇 ♪ Fried Clams with Fermented Soy Bean Sauce	\$188
彩虹炒帶子 Fried Scallops with Bell Peppers	\$218
麵醬頭菜蒸大魚頭 Steamed Fish Head with Bean Paste	\$228
豉椒炒蘇格蘭蟶子皇 ♪ Fried Razor Clams with Fermented Soy Bean Sauce	時價 Seasonal Price

Signature Dishes





酸辣海鮮羹 Hot and Sour Seafood Soup	每位 Per Person) \$68	例牌 (Standard) \$228
宫保雞丁少 Fried Diced Chicken with Chili		\$108
辣子排骨 乡 Sautéed Pork Ribs with Chili and Pepper		\$128
川辣田雞煲 》 Braised Sichuan Spicy Bullfrogs in Casserole		\$138
野山椒炒牛肉 🍠 Fried Beef with Wild Chili		\$148
辣子雞 夕 Sautéed Diced Chicken with Chili and Pepper		\$168
水煮安格斯牛肉 》 Poached Angus Beef in Sichuan Chili Broth		\$198
四川麻辣水煮斑球 🍠 Poached Grouper Fillet in Sichuan Chili Broth		\$228
剁椒蒸大魚頭 🔰 Steamed Fish Head with Sichuan Chili		\$228
香辣中蝦煲 夕 Braised Spicy Shrimp in Casserole		\$380
湖南香辣蟹 🍎 🌶 🏂 Spicy Crab in Hunan Style		時價 Seasonal Price



豉油皇銀芽炒麵 ② Fried Noodles with Bean	\$88	福建炒飯 Fujian Fried Rice	\$138
Sprouts in Soy Sauce		Tujian Tited Rec	
雜菌 炆伊麵 Stewed E-fu Noodles with	\$108	XO醬炒海鮮烏冬 Fried Udon with Seafood in XO Sauce	\$148
Assorted Mushrooms 星洲炒米 Fried Rice Vermicelli	\$118	金牌拆肉泥艋粥(煲) Deboned Rabbitfish Congee (Pot)	\$168
in Singaporean Style 場州炒飯 Yang Chow Fried Rice	\$118	蛋白薑米蒜香蟹飯	\$198
乾炒牛河 Fried Rice Noodles with Beef	\$118	魚翅撈飯 Fried Rice with Shark's Fin	\$228
生滾潮式蠔仔粥(煲) Baby Oyster Congee (Pot)	\$128	生滾鮑魚滑雞粥(煲) Abalone and Chicken Congee (Pot)	\$238
瑤柱蛋白炒飯	\$138	上海太極型	咔 /

生滾肉蟹粥(煲)

Crab Congee (Pot)

Rice, Noodles & Congee

時價

Seasonal Price



Fried Rice with Conpoy

and Egg White

鎮 生 招 猛扂牌 北 精海滷卿 解水 燒 品 總頂 乳 No 匯錫豬 妙