

\* 桌面上湿餐巾都需收费

Wet Towels are Chargeable ONLY when use

## 全日点心 All Day Dim Sum

每份/Per Order

- \$18.00 上海小笼包 Steamed Shanghainese pork dumplings (10pcs)
- \$13.80 香煎辣椒螃蟹包 Pan-seared chilli crab meat buns (6pcs)
- \$12.00 水晶鲜虾饺 Steamed fresh prawn dumplings (6pcs)
- \$11.00 北方猪肉饺子 Poached fresh pork dumplings (6pcs)
- \$10.00 鲍鱼仔蒸烧卖 "Siew Mai" dumplings with abalone,pork,prawn (6pcs)
- \$10.00 豆豉汁蒸凤爪 Steamed chicken feet, black bean sauce (2 baskets)
- \$10.00 荷香糯米鸡 Glutinous rice with chicken, mushrooms, sausages (4pcs)
- \$9.60 蝶花波菜饺 Steamed butterfly pea & spinach dumpling (6pcs)
- \$8.00 核桃流沙包 Steamed custard bun with puree of walnuts (4pcs)
- \$8.00 菩提蔬菜果 Steamed handmade vegetable dumplings (4pcs)
- \$8.00 蜜汁叉烧包 Steamed honey pork buns (4pcs)
- \$8.00 香煎桂花马蹄糕 Osmanthus and water chestnut cake (4pcs)
- \$8.00 豆蓉桃子包 Steamed mini peach buns with bean paste (4pcs)
- \$7.00 红豆泥锅饼 Chinese pancake with red bean paste

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## 拼盘/Combo Platter

每份/Per Order

(For 2-3 people dining)

- \$32.00 双味炸虾球 (芥末/奶柠)  
Crispy prawn in Two Dressings (wasabi/lemon butter sauce)
- \$28.00 海鲜双拼 (软壳蟹/咸蛋鱼皮)  
Duo Seafood Platter (soft shell crabs/salted egg fish skin)

## 好介绍/Recommendations

每份/Per Order

(For 2-3 people dining)

- \$24.00 奇异果柠檬脆鸡球 Fillet of chicken with kiwi fruit, lemon sauce
- \$24.00 五香扣肉竹炭包 Five spices pork belly, bamboo charcoal buns
- \$24.00 江苏镇江猪腩骨 Baby pork belly ribs, Jiangsu style
- \$24.00 六十年代炒牛柳 Sautéed fillet of beef, Old-Sixties
- \$28.00 芝麻酱煎牛柳 Seared tenderloin of beef, roasted sesame sauce
- \$28.00 黑椒牛柳粒 Black pepper beef cubes
- \$28.00 海鲜豆腐煲 Clay Pot tofu with assorted seafood
- \$32.00 极品酱带子炒芦笋 Scallops with asparagus in XO chilli sauce
- \$32.00 蒜茸带子炒芥兰 Scallops with kai lan and minced garlic
- \$28.00 麦香炸虾球 Oat meal flakes prawns
- \$28.00 香芥末炸虾球 Wasabi prawns
- \$28.00 糖醋炸虾球 Prawns in sweet & sour sauce
- \$32.00 虾球黑木耳炒荷兰豆 Prawns and snow peas with black fungus
- \$38.00 十头鲍鱼豆腐伴时蔬 Whole abalone with tofu & garden greens
- \$32.00 片皮鸭 Peking duck with pancakes (半只 half)
- \$34.00 明炉广式烤鸭 Roast duck (半只 half)
- \$48.00 蒜茸粉丝蒸竹蚌 Steamed Scotland bamboo clams (四只 4pcs)
- \$50.00 酱蒸珍珠鱼 Steamed whole pearl fish with Chef's recipe sauce
- \$68.00 豆豉蒸巴丁鱼 Steamed whole badin fish, black bean sauce
- \$80.00 蒜茸蒸龙虎斑 Steamed dragon tiger garoupa, garlic sauce

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## 前/Appetizers

每份/Per Order

(For 2-3 people dining)

- \$18.00 咸蛋黄脆鱼皮 Crispy fish skin with salted egg yolk puree
- \$15.00 脆鱼皮 Crispy fish skin
- \$15.00 奶柠软壳蟹 Soft shell crabs in lemon butter milk sauce
- \$15.00 泰式炸白饭鱼 Crispy white sliver fish, Thai style
- \$15.00 提子拍黄瓜 Pickled baby cucumber with grapes
- \$15.00 酥脆苏东仔 Crispy baby squids
- \$15.00 烟燻鸭野菜沙拉 Organic farm salads with smoked duck fillet
- \$15.00 水果野菜沙拉 Organic farm salads with shredded fruits
- \$12.00 春夏秋冬卷 Vegetables spring roll (6 pcs)

## 汤/Soup

每份/Per Order

(For 2-3 people dining)

- \$22.00 老火汤 Soup of the Day

每份/Per Order

- \$16.00 三宝炖花胶汤 Fresh fish maw soup with three treasures
- \$16.00 椰青海鲜汤 Seafood soup in whole young coconut
- \$9.00 竹笙三宝汤 Bamboo piths soup with wolfberries & mushrooms
- \$9.00 海鲜酸辣羹 Seafood hot & sour soup
- \$9.00 鸡丝粟米羹 Shredded chicken sweet corn soup
- \$10.00 黄焖蟹肉鱼漂羹 Yellow thicken soup with crab meat

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## 蔬菜/Garden Greens

每份/Per Order

(For 2-3 people dining)

- \$20.00 黑木耳莲藕炒荷兰豆 Snow peas, lotus root with black fungus
- \$20.00 上汤枸杞子浸苋菜 Spinach with wolfberries in superior stock
- \$20.00 蒜香青龙菜 Wok-fried green dragon chives with minced garlic
- \$20.00 金银蒜爆炒西兰花 Sautéed broccoli flower with minced garlic
- \$20.00 豆腐扒罗马生菜 Braised homemade tofu with Romaine lettuce
- \$22.00 三皇蛋浸苋菜 Braised spinach with three kinds of egg
- \$22.00 清炒香港芥兰 Wok-fried hong kong kai lan
- \$24.00 野菌炒芦笋 Wok-fried asparagus with wild mushrooms

## 炒饭/面食 Fried Rice & Noodles

每份/Per Order

(For 2-3 people dining)

- \$24.00 XO 樱花虾萝卜糕 Radish cake with Sakura shrimp, XO sauce
- \$24.00 玉兰蛋炒饭 Egg fried rice with diced vegetables
- \$28.00 小小鲍鱼海鲜炒饭 Seafood fried rice with baby abalone
- \$32.00 蟹肉瑶柱蛋白炒饭 Crab meat fried rice, conpoy & egg white
- \$30.00 小小鲍鱼焖面线 Stewed mee sua with baby abalone
- \$28.00 海鲜干炒米粉 Seafood fried bee hoon
- \$28.00 滑蛋海鲜河粉 Homemade rice flat noodles with seafood
- \$28.00 干炒牛肉河粉 Homemade rice noodles with beef fillet
- \$28.00 干烧伊面 Stewed Ee-fu noodles with straw mushrooms

(须 20 分钟/20mins waiting time)

- \$32.00 沙煲鸡饭 Singapore Chicken rice, claypot style
- \$32.00 海鲜大烩饭 Baked rice with seafood, chef's recipe sauce

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## 海上鲜 Fish

请到鱼池挑选您喜爱的海上鲜

Select your catch from our aquarium and choose your favourite cooking method

市价/Market Price

煮法/Cooking Method

- 1) 香港蒸 Hong Kong Steamed
- 2) 潮州蒸 Teochew Steamed
- 3) 蒜茸蒸 Minced Garlic Steamed
- 4) 青姜茸蒸 Spring Onions and Young Ginger Steamed
- 5) 豆豉蒸 Black Bean Sauce Steamed
- 6) 油浸炸 Crispy Original
- 7) 糖醋炸 Crispy Sweet & Sour Sauce
- 8) 古法豆根煲焖 Claypot Stewed
- 9) 万寿煮 Prepared in Two Ways
- 10) 豆酥蒸 Steamed with Preserved Beans

## 螃蟹 Crabs

煮法/Cooking Method

- 1) 新加坡辣椒 Singapore Chilli
- 2) 黑胡椒炒 Black Pepper
- 3) 麦片黄油爆 Crispy Oatmeal Flakes
- 4) 青姜茸蒸 Spring Onions and Young Ginger Sauce Sautéed
- 5) 花雕蛋白蒸 Egg White and Chinese Wine Steamed
- 6) 姜葱炒 Young Ginger and Spring Onions Sautéed
- 7) 咸蛋黄炒 Sautéed Salted Egg Yolk Puree (additional \$6)
- 8) 焖米粉 Stewed Bee Hoon (additional \$6)
- 9) 沙煲粥 Porridge (additional \$6)
- 10) 白葡萄酒酱煮 White wine sauce and basil leaves

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## 带壳海虾 Shelled Sea Prawns

\$10/100g

最少 300g/min 300g

### 煮法/Cooking Method

- 1) 蒜茸蒸 Minced Garlic Steamed
- 2) 青姜茸蒸 Spring Onions and Young Ginger Steamed
- 3) 椒盐爆 Sautéed with Fine Salt & Pepper
- 4) 麦片黄油爆 Crispy Oatmeal Flakes
- 5) 花雕蛋白蒸 Egg White and Chinese Wine Steamed
- 6) 姜葱炒 Sautéed with Young Ginger and Spring Onions
- 7) 咸蛋黄炒 Sautéed Salted Egg Yolk Puree (additional \$6)
- 8) 焖米粉 Stewed Bee Hoon (additional \$6)
- 9) 沙煲粥 Porridge (additional \$6)

### 每份/Per Order

(For 2-3 people dining)

\$10.00 大虾皇 King Prawn (minimum 2 pcs)

\$68.00 龙虾沙煲粥 Lobster porridge

\$18.00 海斑件 Sea garoupa fillet (2pcs per order)

### 波士顿龙虾 Boston Lobster

\$68.00 只 / EACH

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## 素食/Vegetarian

每份/Per Order

- |                |  |
|----------------|--|
| \$8.00 (4pcs)  | 菩提蔬菜果 Steamed vegetable dumplings          |
| \$9.00         | 三宝竹笙汤 Bamboo piths soup                    |
| \$9.00         | 白豆腐粟米羹 Sweet corn soup with white beancurd |
| \$9.00         | 脆金针菇 Crispy golden mushrooms               |
| \$12.00 (6pcs) | 春夏秋冬卷 Crispy vegetables spring rolls       |
| \$12.00        | 黑菌芥末脆香菇 Wasabi fresh mushrooms             |
| \$15.00        | 水果野菜沙拉 Organic mixed salad with fruits     |

每份/Per Order

- |         |  |
|---------|--|
| \$18.00 | 奇异果柠檬汁素球<br>Gluten cubes with kiwi fruits in lemon sauce |
| \$18.00 | 豆根菜心老豆腐<br>Beancurd with vegetables and gluten sheet     |
| \$18.00 | 糖醋三果炸土豆<br>Potatoes with fruits, sweet & sour sauce      |
| \$22.00 | 双菇扒西兰花<br>Broccoli flower with duo mushrooms             |
| \$22.00 | 清炒香港芥兰<br>Wok-fried hong kong kai lan                    |
| \$20.00 | 无蛋蔬菜干炒河粉<br>Rice flat noodles with vegetables, No egg    |
| \$20.00 | 无蛋蔬菜炒饭<br>Vegetables fried rice, No egg                  |

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