

* 桌面上小吃和湿餐巾都需收费

Peanuts and Smart Towels are Chargeable on consumption basis

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)
- \$12.00 臘肠蒸軟卷 Steamed soft bun roll with chinese sausages (6pcs)
- \$12.00 核桃流沙包 Steamed custard bun with puree of walnuts (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 菩提蔬菜果 Steamed handmade vegetable dumplings (6pcs)
- \$10.00 蜜汁叉烧包 Steamed honey pork buns (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)
- \$10.00 香煎桂花马蹄糕 Osmanthus and water chestnut cake (6pcs)
- \$9.60 花生黑芝麻糰 Black sesame dumpling with peanuts (6pcs)
- \$9.60 莲蓉桃子包 Steamed mini peach buns with louts paste (6pcs)
- \$7.00 红豆泥锅饼 Chinese pancake with red bean paste

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小/中 S/M

好介绍/Recommendations

(2-3 ppl/4-6 ppl)

\$34.00	明炉广式烤鸭 Roast duck (half)
\$22.00	盐水梅子白斩鸡 Poached chicken in sea salt broth (half)
\$24.00/\$36.00	奇异果柠檬脆鸡球 Fillet of chicken with kiwi fruit, lemon sauce
\$24.00/\$36.00	五香扣肉竹炭包 Five spices pork belly, bamboo charcoal buns
\$24.00/\$36.00	咖啡猪腩骨 Baby pork belly ribs, coffee sauce
\$24.00/\$36.00	六十年代炒牛柳 Sautéed fillet of beef, Old-Sixties
\$28.00/\$42.00	中式煎牛柳 Pan-seared tenderloin of beef, Chinese style
\$28.00/\$42.00	黑椒牛柳粒 Black pepper beef cubes
\$28.00/\$42.00	海鲜豆腐煲 Clay Pot tofu with assorted seafood
\$32.00/\$48.00	极品酱带子炒芦笋 Scallops with asparagus in XO chilli sauce
\$32.00/\$48.00	蒜茸带子炒芥兰 Scallops with kai lan and minced garlic
\$28.00/\$42.00	麦香炸虾球 Oat meal flakes prawns
\$28.00/\$42.00	香芥末炸虾球 Wasabi prawns
\$28.00/\$42.00	糖醋炸虾球 Prawns in sweet & sour sauce
\$32.00/\$48.00	虾球黑木耳炒荷兰豆 Prawns and snow peas with black fungus
\$38.00/\$57.00	十头鲍鱼豆腐伴时蔬 Whole abalone with tofu & garden greens

小/中 S/M

拼盘/Combo Platter

(2-3 ppl/4-6 ppl)

\$32.00	三味炸虾球 Crispy prawn in Three Dressings
\$28.00	海鲜双拼 (软壳蟹/咸蛋鱼皮) Duo Seafood Platter (soft shell crabs/salted egg fish skin)

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前/Appetizers

- \$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
- \$12.00 春夏秋冬卷 Vegetables spring roll (6 pcs)

小/中 S/M

汤/Soup

(2-3 ppl/4-6 ppl)

\$22.00/\$33.00 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
- \$14.00 虫草花淮山炖鸡汤
Chicken soup with cordyceps flower and huai shan
- \$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 蟹肉粟米羹 Crab meat sweet corn soup

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蔬菜/Garden Greens

(2-3 ppl/4-6 ppl)

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|-----------------|--|
| \$20.00/\$30.00 | 黑木耳莲藕炒荷兰豆 Snow peas, lotus root with black fungus |
| \$20.00/\$30.00 | 上汤枸杞子浸苋菜 Spinach with wolfberries in superior stock |
| \$20.00/\$30.00 | 上汤蒜子浸奶白菜 Baby cabbage, whole garlic & superior stock |
| \$20.00/\$30.00 | 金银蒜爆炒西兰花 Sautéed broccoli flower with minced garlic |
| \$20.00/\$30.00 | 豆腐扒罗马生菜 Braised homemade tofu with Romaine lettuce |
| \$22.00/\$33.00 | 三皇蛋浸苋菜 Braised spinach with three kinds of egg |
| \$22.00/\$33.00 | 清炒香港芥兰 Wok-fried hong kong kai lan |
| \$22.00 | 腰果什菜炸芋圈 Yam ring with vegetables and cashew nuts |

炒饭/面食 Fried Rice & Noodles

- | | |
|-----------------|---|
| \$24.00/\$36.00 | 玉兰蛋炒饭 Egg fried rice with diced vegetables |
| \$28.00/\$42.00 | 小小鲍鱼海鲜炒饭 Seafood fried rice with baby abalone |
| \$32.00/\$48.00 | 蟹肉瑶柱蛋白炒饭 Crab meat fried rice, conpoy & egg white |
| \$30.00/\$45.00 | 小小鲍鱼焖面线 Stewed mee sua with baby abalone |
| \$28.00/\$42.00 | 海鲜干炒米粉 Seafood fried bee hoon |
| \$28.00/\$42.00 | 滑蛋海鲜河粉 Homemade rice flat noodles with seafood |
| \$28.00/\$42.00 | 干炒牛肉河粉 Homemade rice noodles with beef fillet |
| \$28.00/\$42.00 | 干烧伊面 Stewed Ee-fu noodles with straw mushrooms |

每份/Per Order

\$10.00	凤尾虾滑蛋河粉 King sea prawn with flat rice noodles
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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) 泰式炸 Crispy Thai Style
- 8) 糖醋炸 Crispy Sweet & Sour Sauce
- 9) 古法豆根煲焖 Claypot Stewed

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螃蟹 Crabs

市价/Market Price

煮法/Cooking Method

- 1) 冠华招牌咖啡 Signature Coffee Sauce
- 2) 新加坡辣椒 Singapore Chilli
- 3) 黑胡椒炒 Black Pepper
- 4) 椒盐爆 Fine Salt & Pepper
- 5) 麦片黄油爆 Crispy Oatmeal Flakes
- 6) 青姜茸蒸 Spring Onions and Young Ginger Sauce Sautéed
- 7) 花雕蛋白蒸 Egg White and Chinese Wine Steamed
- 8) 姜葱炒 Young Ginger and Spring Onions Sautéed
- 9) 咸蛋黄炒 Sautéed Salted Egg Yolk Puree (additional \$6)
- 10) 焖米粉 Stewed Bee Hoon (additional \$6)
- 11) 沙煲粥 Porridge (additional \$6)

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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

- \$10.00 大虾皇 King Prawn (minimum 2 pcs)
\$68.00 龙虾沙煲粥 Lobster porridge
\$18.00 紅斑件 (2pcs per order)

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