

粵

Feverishly Cantonese

癡

傳承
粵菜
精粹

開創
當代
經典



品茗 · 嗜茶

The Flavor of Premium Tea

Features of tea items

茶 品 特 性

Five Elements Floral Tea 御膳花茶

HK\$56

Five Elements Floral Tea is a delightful blend of chrysanthemum, osmanthus, rose, green tea, and blossom tea. This harmonious infusion offers soothing and uplifting qualities, rich in antioxidants. Perfect for relaxation, it nurtures both mind and body, making it an ideal choice for tea lovers seeking balance and tranquility.

御膳花茶是一款由菊花、桂花、玫瑰、綠茶和花茶精心調配而成的美味飲品。這種和諧的茶飲具有舒緩和提振的特性，富含抗氧化劑。非常適合放鬆身心，是追求平衡與寧靜的茶友的理想選擇。

Imperial Floral Tea 帝皇花茶

HK\$56

Imperial Floral Tea is a luxurious blend featuring chrysanthemum, osmanthus, rose, Eastwind green tea, and non-fermented pu-erh. This exquisite infusion not only combines floral elegance with refreshing green tea notes but also provides warmth for the stomach. The rich depth of pu-erh enhances digestion, making it a soothing choice that nurtures the senses and promotes overall well-being.

帝皇花茶是一款精緻的調配，包含菊花、桂花、玫瑰、東風茉莉和十年的生普洱。這款茶飲不僅結合了花香的優雅與清新的茉莉風味，還為胃部提供溫暖。普洱的深厚風味促進消化，使其成為舒緩身心的理想選擇。

West Lake Longjing Tea 西湖龍井

HK\$52

West Lake Longjing is one of China's most famous green teas, renowned for its flat leaves and distinctive fresh aroma. This tea has a delicate sweetness and a refreshing taste, highly favored by tea enthusiasts, and is often regarded as the "queen of teas."

西湖龍井是中國最著名的綠茶之一，以其扁平的茶葉和獨特的清香著稱。此茶具有淡雅的甘甜味道和清新的口感，廣受茶愛好者的青睞，並被譽為“茶中的皇后”。

Aged Yunnan Pu-erh Tea 遠年雲南普洱

HK\$52

Aged Yunnan Pu-erh is a type of fermented black tea with a rich earthy flavor and complex profile. This tea is believed to aid digestion and reduce fat, making it suitable for those who appreciate deep, robust flavors.

遠年雲南普洱是一種經過長時間熟成的黑茶，具有濃厚的土壤味和豐富的口感。這款茶被認為具有促進消化和降脂的功效，適合喜愛深厚風味的茶飲者。

Rose Lychee Black Tea 玫瑰荔枝紅

HK\$52

Rose Lychee Black Tea is a delightful blend of high-quality black tea, rose petals, and lychee fruit essence. Its sweet aroma and smooth taste make it a popular choice for afternoon tea, particularly appealing to those who enjoy fruity and floral notes.

玫瑰荔枝紅茶是將優質紅茶與玫瑰花和荔枝果香完美結合的飲品。其甜美的香氣和柔和的口感，使其成為一款受歡迎的下午茶選擇，特別適合喜愛果香和花香的人士。

Ginseng Oolong Tea 人參烏龍茶

HK\$48

Ginseng Oolong Tea is a unique beverage that combines the nourishing properties of ginseng with the aromatic flavors of oolong tea. This tea not only provides a refreshing effect but also enhances the immune system and boosts energy levels, making it ideal for consumers who require extended focus.

人參烏龍茶是一種獨特的茶飲，將人參的特性與烏龍茶的芳香風味相結合。此茶不僅提供了提神的效果，還能增強免疫系統和提升能量水平，適合需要長時間集中注意力的消費者。

Rose White Peony Tea 玫瑰白牡丹

HK\$48

Rose White Peony is an elegant white tea known for its fresh floral aroma and gentle taste. Rich in antioxidants, this tea effectively alleviates stress and promotes overall well-being, making it particularly appealing to those who enjoy floral tea blends.

玫瑰白牡丹是一種優雅的白茶，以其清新的花香和柔和的口感而著稱。這款茶富含抗氧化劑，能有效舒緩壓力，促進身心健康，特別適合喜愛花香茶飲的茶友。

Jasmine Dragon Pearl Tea 茉莉龍珠

HK\$48

Jasmine Dragon Pearl is a tea that beautifully marries high-quality green tea with fresh jasmine flowers. The tea leaves are meticulously hand-rolled, and once brewed, they release an enchanting floral fragrance that provides a refreshing and enjoyable experience, along with a stimulating effect.

茉莉龍珠是一款結合了高品質綠茶與新鮮茉莉花的茶品。其茶葉經過精細手工捲製，泡開後散發出迷人的花香，為品飲者帶來清新而愉悅的體驗，並具有提神醒腦的效果。

Fish Maw Soup, Sea Conch, Pork Lung,
Almond Juice, Double-boiled in Coconut Shell
椰盅杏汁白肺螺頭燉花膠



Cod Fillet, Blaze Mushroom,
Black Truffle Sauce, Pan-fried
鮮姬松茸松露白鱈魚



Deluxe Vinegar Garden

Pear, Coconut Vinegar

Marinated Watasenia Scintillan, Plum Wine

Sliced Fresh Abalone, Black Vinegar

HOEX 2019 - Modern Chinese Cuisine Challenge Hot Cooking (Creative Appetizer) - Gold Award

醋涼子

椰醋梨香花 · 梅酒醋魷魚 · 陳醋鮮鮑魚

2019 香港國際美食大獎 現代中式烹調熱盤 (創意前菜) - 金獎



Chinese Cuisine Set Menu
帝殿宴

Seasonal Fruit Platter
時令鮮果拼盤

N Deluxe Vinegar Garden

Pear, Coconut Vinegar
Marinated Watasenia Scintillan, Plum Wine
Sliced Fresh Abalone, Black Vinegar

HOEX 2019 - Modern Chinese Cuisine Challenge Hot Cooking (Creative Appetizer) - Gold Award

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2019香港國際美食大獎 現代中式烹調熱盤 (創意前菜) - 金獎

Eel Fillet, Pineapple-Glazed, Barbecued • Lobster Dumpling, Caviar, Steamed
鳳梨蜜餞燒脆鱔 · 狀元魚籽龍蝦餃

N Fish Maw Soup, Sea Conch, Pork Lung, Almond Juice, Double-boiled in Coconut Shell
椰盅杏汁白肺螺頭燉花膠

N Cod Fillet, Blaze Mushroom, Black Truffle Sauce, Pan-fried
鮮姬松茸松露白鱈魚

Stuffed Sea Cucumber, Shrimp Paste • Goose Web, Abalone Sauce, Braised
家鄉釀刺參 · 鮑汁扣鵝掌

Chicken Broth, Vegetable, Cauliflower Mushroom, Poached
仙翁繡球燴三蔬

N Fried Rice, Diced Suckling Pig, Vegetable, Teriyaki Sauce in Casserole
窩燒野菜乳豬炒絲苗

3.6 Milk Pudding, Red Bean, Chilled
十勝紅豆3.6牛乳布甸

HK\$988 per person 每位
Minimum Order for Two Persons 兩位起

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Flank Steak Treasure Box

Flank Steak, Crispy Cake

Eggplant, Minced Flank Steak, Onion, Mushroom, Tomato, Garlic Sauce, Baked Sarcodon Aspratus, Sliced Flank Steak, Crispy Tofu Box

HOFEX 2025 - Chinese Cuisine - Golden Bauhinia Cup

犇殿寶盒

脆鍋巴牛米餅 · 金黃香蒜牛玉杯 · 虎掌牛肉豆腐盒

2025 香港國際美食大獎 中式烹調 - 金紫荊杯



DI KING HEEN AWARD - WINNING SIGNATURE DISH

帝京軒 - 得獎招牌名菜

N Flank Steak Treasure Box per person 每位 HK\$368

Flank Steak, Crispy Cake

Eggplant, Minced Flank Steak, Onion, Mushroom, Tomato, Garlic Sauce, Baked Sarcodon Aspratrus, Sliced Flank Steak, Crispy Tofu Box

HOEX 2025 - Chinese Cuisine - Golden Bauhinia Cup

犇殿寶盒

脆鍋巴牛米餅 · 金黃香蒜牛玉杯 · 虎掌牛肉豆腐盒

2025 香港國際美食大獎 中式烹調 - 金紫荊杯

N Deluxe in the Smog per person 每位 HK\$328

Scallop, Egg Salad · Century Egg, Scallop, Chilli, Crispy Tofu Box ·

Salted Egg, Glutinous Rice Cake

Chestnut, Pumpkin, Chicken Roll · Stuffed Lotus Root, Shrimp Paste

Prawn Cake, Lobster Bisque, Crispy Rice Duo, Poached

HOEX 2025 - Modern Chinese Cuisine - Live Cooking: Tasting Set (Team) - Gold Award

宮宴 - 雲霞 · 嚐鮮

帶子雞蛋沙律 · 播椒皮蛋豆腐盒 · 流心糯米糕

甘栗南瓜雞卷 · 百花釀蓮藕

五穀豐收蝦餅泡飯

2025 香港國際美食大獎 中式現場烹調 饗宴 (隊際比賽) - 金獎

N Deluxe Vinegar Garden per person 每位 HK\$298

Pear, Coconut Vinegar

Marinated Watasenia Scintillan, Plum Wine

Sliced Fresh Abalone, Black Vinegar

HOEX 2019 - Modern Chinese Cuisine Challenge Hot Cooking (Creative Appetizer) - Gold Award

醋涼子

椰醋梨香花 · 梅酒醋魷魚 · 陳醋鮮鮑魚

2019 香港國際美食大獎 現代中式烹調熱盤 (創意前菜) - 金獎

Drunken Chicken half 半隻 HK\$298

Chicken, Red Date, Hakka Chinese Liquor, Stewed

Best of the Best Culinary Awards 2010 (Poultry Category) - Gold Award

酒香棗茸雞

2010 美食之最大賞 (家禽組) - 金獎

Scallop Duo regular 例 HK\$288

Scallop, Eggplant, Bacon, Onion, Green Pepper Coconut Sauce, Baked

Best of the Best Culinary Awards 2006 (Seafood & Vegetable Dish Category) - Gold with Distinction Award

黃金紫玉杯

2006 美食之最大賞 (海鮮蔬菜組) - 至高榮譽金獎



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Lobster Fillet, Caviar, 3.6 Milk, Egg White, Stir-fried
黑魚籽龍蝦炒3.6牛乳盞



DI KING HEEN SIGNATURE DISH 帝京軒 - 招牌菜

- Miyazaki A4 Kuroge Wagyu, Basil, Chinese Rice Liquor, Sesame Oil, Soy Sauce, Pan-fried - Live Cooking (250g)
堂弄 - 炙煎三杯宮崎A4黑毛和牛 (250克) regular 例 HK\$788
- N** Shredded Fish Maw, Crab Meat, Shrimp Oil, Stir-fried in Casserole - Live Cooking
堂弄 - 砂鍋蝦頭油乾煸花膠 regular 例 HK\$638
- Lobster Fillet, Caviar, 3.6 Milk, Egg White, Stir-fried
黑魚籽龍蝦炒3.6牛乳盞 regular 例 HK\$538
- N** Cod Fillet, Blaze Mushroom, Black Truffle Sauce, Pan-fried
鮮姬松茸松露白鱈魚 regular 例 HK\$468
- N** Sizzling Beef Rib, Dark Vinegar, Double-braised
鐵板滷燉黑醋牛肋骨 regular 例 HK\$438
- N** Pork Loin, Pork Belly, Maple Syrup, Barbecued
楓糖鴛鴦黑豚叉燒 regular 例 HK\$328
- Chicken, Coconut, Deep-fried
銅盤脆皮椰子少爺雞 half 半隻 HK\$328
- Stuffed Crab Shell, Alaska King Crab Meat, Cheese, Onion, Oven-baked
阿拉斯加蟹肉芝心蟹蓋 per person 每位 HK\$188
- Lobster Fillet, Prawn, Scallop, Lobster Bisque, Poached
Crispy Rice Duo OR Sanuki Udon
龍蝦燴海皇湯配鴛鴦脆米 或 讚岐烏冬 4 persons 四位用 HK\$388
2 persons 兩位用 HK\$198
- N** Suckling Pig, Foie Gras, Steamed Bread
脆烤乳豬伴鵝肝蝴蝶夾 per person 每位 HK\$128
Minimum order for 2 persons 兩位起
- N** Jumbo Tiger Prawn, Cream Peppercorn Sauce, Sautéed
胡椒忌廉汁珍寶虎蝦球 per person 每位 HK\$128
Minimum order for 2 persons 兩位起



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Sliced Beef Shank,
Aged Huadiao Wine, Marinated
陳年花雕滷水薄切牛腩



Sea Cucumber, Black Fungus, Black Vinegar, Chilled
富棧醋香木耳海參



APPETIZER 餐前小品

- | | |
|--|---------|
| N Diced M5 Wagyu Beef, Mushroom, Mustard Seed, Sautéed
芥末籽M5和牛粒 | HK\$268 |
| Sea Cucumber, Black Fungus, Black Vinegar, Chilled
富稜醋香木耳海參 | HK\$198 |
| N Shredded Chicken, Pork Belly, Sichuan-style, Marinated
椒麻豬肚手撕雞 | HK\$188 |
| Jellyfish Head, Scallion Oil, Chilled •
Sliced Pork Knuckle, Chinese Rice Liquor, Marinated
蔥油海蜇頭伴酒香燻蹄 | HK\$158 |
| Sliced Beef Shank, Aged Huadiao Wine, Marinated
陳年花雕滷水薄切牛腩 | HK\$148 |
| Chicken Paw, Abalone Sauce, Braised
小鍋鮑魚汁燉雞腳 | HK\$138 |
| Bran Gluten, Black Mushroom, Bamboo Shoot, Braised
滬江四喜烤麩 | HK\$138 |
| V Okra, Porcini, Black Fungus, Black Vinegar, Chilled
秋葵牛肝菌小耳朵 | HK\$128 |
| Golden Tofu, Bamboo Charcoal Powder, Deep-fried
金粉黑沙豆腐磚 | HK\$118 |



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Pork Dumpling,
South African canned Abalone,
Conpoy, Steamed
南非鮑魚瑤柱燒賣



Lobster Dumpling, Caviar, Steamed
狀元魚籽龍蝦餃

HAND-CRAFTED DIM SUM

手工點心

- N** Xiao Lung Bao, Steamed 2 pieces each 每款兩件 HK\$288
Hairy Crab Roe, Black Truffle, Spicy Sauce
招牌三色小籠包
蟹粉、松露、麻辣
- Spotted Garoupa Dumpling, Matsutake, Pickled Sour Mustard, Steamed per person 每位 HK\$188
松茸酸菜星斑灌湯餃
- Lobster Dumpling, Caviar, Steamed 2 pieces 兩件 HK\$188
狀元魚籽龍蝦餃
- Pork Dumpling, South African canned Abalone, Conpoy, Steamed 2 pieces 兩件 HK\$148
南非鮑魚瑤柱燒賣
- Shrimp Spring Roll, Snow Crab, Fish Maw, Deep-fried 2 pieces 兩件 HK\$138
花膠蟹肉鮮蝦脆春卷

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Japanese Sea Cucumber Soup, Morel Mushroom, Conpoy,
Double-boiled in a Teapot
茶壺羊肚菌元貝刺參湯



SOUP 湯羹

- | | | |
|---|-----------------------------|-------------------|
| Bird's Nest, Crab Meat, Supreme Chicken Broth, Braised
高湯蟹肉撈龍牙官燕 | per person 每位 | HK\$588 |
| Superior Bird's Nest, Shredded Fish Maw, Lily Bulb,
Peach Resin, Supreme Chicken Broth, Braised
桃膠百合花膠燴燕窩 | per person 每位 | HK\$258 |
| Superior Birds' Nest, Assorted Seafood, Lobster Bisque, Braised
金箔海皇龍蝦湯燴燕窩 | per person 每位 | HK\$258 |
| Chicken Soup, Blaze Mushroom, South Australian Greenlip Abalone,
Double-boiled
姬松茸南澳青邊鮑魚燉雞湯 | per person 每位 | HK\$248 |
| N Fish Maw Soup, Sea Conch, Pork Lung, Almond Juice,
Double-boiled in Coconut Shell
椰盅杏汁白肺螺頭燉花膠 | per person 每位 | HK\$248 |
| N Hot and Sour Soup, Fish Maw, Shredded Abalone,
Vegetable, Braised in Coconut Shell
椰盅酸辣鮑魚花膠羹 | per person 每位 | HK\$238 |
| Japanese Sea Cucumber Soup, Morel Mushroom, Conpoy,
Double-boiled in a Teapot
茶壺羊肚菌元貝刺參湯 | per person 每位 | HK\$218 |
| Sweet Corn Soup, Alaska King Crab Meat, Braised
阿拉斯加蟹肉粟米羹 | per person 每位 | HK\$188 |
| Fish Head Soup, Conpoy, Sea Conch, Guava, Double-boiled
番石榴瑤柱響螺魚頭湯 | 4 persons 四位用 | HK\$568 |
| N Soup of the Day
四季豐料老火湯 | regular 例窩
per person 每位 | HK\$298
HK\$98 |



vegetarian 素食

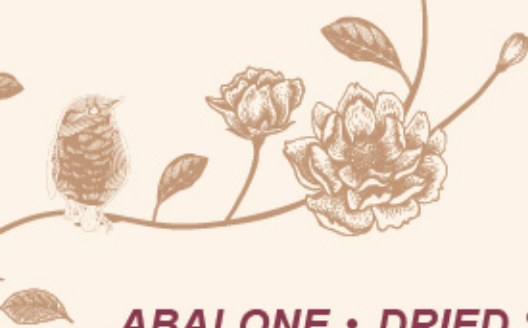


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21-Head Japanese Oma Dried Abalone, Stewed
極品二十一頭日本禾麻乾鮑魚



ABALONE • DRIED SEAFOOD

鮑魚 • 海味

21-Head Japanese Oma Dried Abalone, Stewed
極品二十一頭日本禾麻乾鮑魚

per person 每位 HK\$1,488

30-Head Japanese Yoshihama Dried Abalone, Stewed
特級三十頭日本吉品乾鮑魚

per person 每位 HK\$788

Supreme 6-Head South African canned Abalone, Stewed
南非六頭一品湯鮑魚

per person 每位 HK\$168

Supreme 8-Head South African canned Abalone, Stewed
南非八頭一品湯鮑魚

per person 每位 HK\$118

Supreme Sliced Mexico Abalone, Stewed
頂級墨西哥鮑甫

per person 每位 HK\$118

Optional Abalone Add-Ons 以上鮑魚可自選加配：

Japanese Sea Cucumber, Foie Gras 日本刺參 伴 法國鵝肝

per person 每位 HK\$158

Fish Maw, Chinese Mushroom, Braised 滋補花膠 伴 天白花菇

per person 每位 HK\$138

Pomelo Peel, Shrimp Roe Sauce, Goose Web, Braised 蝦籽柚皮 伴 鮑汁鵝掌

per person 每位 HK\$128

Sea Cucumber, Shrimp Roe, Scallion, Braised
(Preparation time: Approximately 30 minutes)
蝦籽蔥燒原條海參扒 (烹調時間: 約30分鐘)

whole piece 每條 HK\$488

N Sliced Australian Abalone, Chilli Paste, Sautéed
馬拉盞漁鄉炒澳洲鮑片

regular 例 HK\$388

N Sea Cucumber, Minced Pork, Tofu, Spicy Paste, Braised
家常紹子豆腐煮海參

regular 例 HK\$388

Fish Soup, Fish Maw, Fish Puff, Tomato, Poached
魚湯鮮茄魚腐泡花膠

regular 例 HK\$368

Pomelo Peel, Lion's Head Meatball, Goose Web,
Shrimp Roe Sauce, Braised
蝦籽柚皮鵝掌獅子頭

per person 每位 HK\$238



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Eel Fillet, Pineapple-Glazed, Barbecued
鳳梨蜜餞燒脆鱧



BARBECUED MEAT

明爐燒烤

- | | |
|---|---|
| <p>N Suckling Pig, Roasted
化皮金陵乳豬件</p> | <p>whole 全隻 HK\$1,588
half 半隻 HK\$798
regular 例 HK\$398</p> |
| <p>N Peking Duck, Roasted (2 Ways)
北京片皮烤鴨 (兩食)</p> <p>Please select one option below 請從下列選項中選擇一款：
Minced Duck Meat, Pine Nut, Lettuce, Sautéed
Duck Meat, Ginger, Onion, Satay, Braised in Casserole
Fried Rice, Minced Duck Meat, Sakura Shrimp, Egg Yolk
薏仁鴨子崧生菜包 / 砂鍋沙茶薑蔥爆鴨件 / 櫻花蝦蛋黃鴨崧香苗</p> | <p>whole 全隻 HK\$838
half 半隻 HK\$438</p> |
| <p>N Goose, Dried Tangerine Peel, Roasted
明爐燒陳皮黑棕鵝</p> | <p>half 半隻 HK\$438
regular 例 HK\$298</p> |
| <p>N Signature Barbecued Trio Platter</p> <p>Please select three items below：
Pork Loin, Barbecued / Pork Belly, Roasted /
Chicken, Soy Sauce, Stewed / Goose, Dried Tangerine Peel, Roasted /
Jellyfish Head, Scallion Oil, Chilled / Sliced Pork Knuckle, Chinese Rice Liquor, Marinated</p> <p>燒味三重奏</p> <p>請自選以下三款：
金牌黑豚叉燒 / 酥脆冰燒五層腩 / 古早醬油農場雞 /
明爐燒陳皮黑棕鵝 / 蔥油海蜆頭 / 酒香燻蹄</p> | <p>regular 例 HK\$368</p> |
| <p>Marinated Chicken, Conpoy, Sand Ginger, Basket-Steamed
籠香瑤柱沙薑貴妃雞</p> | <p>half 半隻 HK\$298</p> |
| <p>N Chicken, Soy Sauce, Stewed
秘製古早醬油農場雞</p> | <p>half 半隻 HK\$298</p> |
| <p>N Chicken, Lemongrass, Lime, Pepper, Baked
青檸香茅胡椒焗走地雞</p> | <p>half 半隻 HK\$298</p> |
| <p>N Eel Fillet, Pineapple-Glazed, Barbecued
鳳梨蜜餞燒脆鱈</p> | <p>HK\$288</p> |
| <p>N Pork Belly, Roasted
酥脆冰燒五層腩</p> | <p>HK\$258</p> |



vegetarian 素食



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Lobster Fillet, Termite Mushroom Sauce, Sautéed
油雞樅菌焗本地乳龍蝦



SEAFOOD

鮮味

Live Spotted Garoupa OR Brown-marbled Garoupa (approximately 680g) 海星斑 或 老虎斑 (約一斤二兩)	market price 時價
Lobster Fillet, Termite Mushroom Sauce, Sautéed 油雞縱菌焗本地乳龍蝦	whole 壹隻 HK\$528
N Grass Carp Fillet, Pickled Sour Mustard, Bean Curd Stick, Rattan Pepper, Poached 藤椒酸菜泉竹鯪魚球	regular 例 HK\$358
N Jumbo Oyster, Eggplant, Roasted Pork Belly, Sautéed 戈壁燒腩茄子台山蠔	regular 例 HK\$358
N Giant Garoupa Head & Belly, Roasted Pork Belly, Bean Curd Stick, Spring Onion, Braised in Casserole 香蔥燒腩泉竹炆斑頭腩煲	regular 例 HK\$338
N Scallop, Asparagus, Bamboo Shoot, Black Fungus, Walnut, Sautéed 桃仁鴛鴦筍木耳炒帶子	regular 例 HK\$338
Fish Head, Green Peppercorn, Pan-fried in Casserole 瓦罉青胡椒煎焗魚雲	regular 例 HK\$328
River Fish Head, Hunan-Style, Steamed 湖南鴛鴦剁椒蒸大魚頭	regular 例 HK\$328
N Prawn, Minced Pork, Silken Tofu, Sichuan-style, Braised 川婆滑豆腐煮青蝦仁	regular 例 HK\$328
Stuffed Sea Whelk, Diced Abalone, Foie Gras Paste, Onion, Baked 鵝肝醬鮑魚焗釀響螺	per person 每位 HK\$188
Stuffed Crab Claw, Shrimp Paste, Deep-fried 百花炸釀蟹鉗	per person 每位 HK\$118

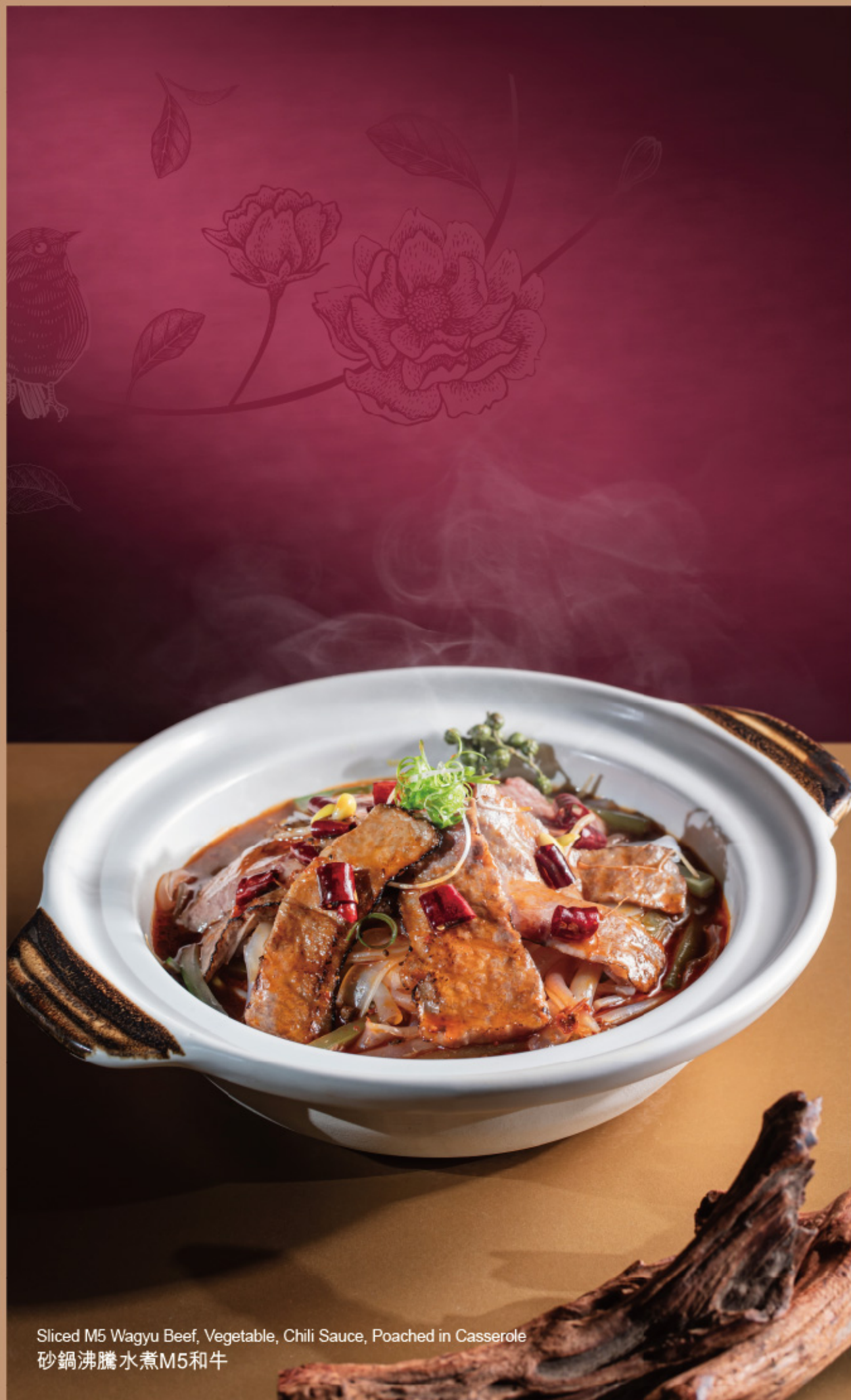


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Sliced M5 Wagyu Beef, Vegetable, Chili Sauce, Poached in Casserole
砂鍋沸騰水煮M5和牛



POULTRY • MEAT

家禽 • 肉類

- | | |
|---|-------------------|
| N Miyazaki A4 Kuroge Wagyu, Himalayan Pink Salt, Seared (200g)
宮崎 A4 黑毛和牛 - 喜馬拉雅岩鹽 (200克) | regular 例 HK\$688 |
| Fish Maw, Chicken, Chinese Herbal, Aged Huadiao Wine, Braised
陳年花雕藥膳花膠雞 | half 半隻 HK\$398 |
| Alaska King Crab Meat, Pork Patty, Dried Shrimp, Steamed
阿拉斯加蟹肉蝦乾蒸肉餅 | regular 例 HK\$368 |
| N Sea Cucumber, Beef Brisket & Tendon,
"Hong Kong-Style" Curry
港式咖喱海參牛筋腩 | regular 例 HK\$348 |
| N Sliced M5 Wagyu Beef, Vegetable, Chili Sauce, Poached in Casserole
砂鍋沸騰水煮M5和牛 | regular 例 HK\$338 |
| N Sizzling Chicken, Traditional Sichuan-style, Braised in Casserole
古法麻辣啫啫鮮雞煲 | half 半隻 HK\$338 |
| Wagyu Beef Oxtail, Assorted Vegetable, Basil, Braised
金不換羅宋極黑和牛尾 | regular 例 HK\$328 |
| N Spare Rib, Aged Tangerine Peel, Sweetened Black Olive, Braised
老陳皮欖角蜜餞一字骨 | regular 例 HK\$328 |
| Duroc Pork Loin, Pineapple, Sweet and Sour Sauce, Deep-fried
雲霧拔絲咕嚕杜洛克黑豚 | regular 例 HK\$298 |
| Sizzling Beef Tenderloin, Leek, Sweet and Sour Sauce, Pan-fried
鐵板京蔥中式牛仔柳 | regular 例 HK\$298 |



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Okra, Blaze Mushroom, Black Truffle, Sautéed
秋葵松露炒鮮姬松茸

VEGETARIAN

清心・嚐素

- V** Okra, Blaze Mushroom, Black Truffle, Sautéed regular 例 HK\$288
秋葵松露炒鮮姬松茸
- V** Black Termite Mushroom, Celery, Sliced Vegetarian Abalone, Sautéed regular 例 HK\$288
芹香黑皮雞樅素鮑甫
- V** Cauliflower Mushroom, Bamboo Pith, Vegetable, Poached regular 例 HK\$268
繡球菌竹筴田園素菜
- V** Assorted Vegetable, Fermented Red Bean Curd Paste, Braised regular 例 HK\$258
南乳雙冬溫公素齋
- V** Bean Curd, Bamboo Pith, Morel Mushroom, Braised regular 例 HK\$258
竹筴羊肚菌如意豆腐



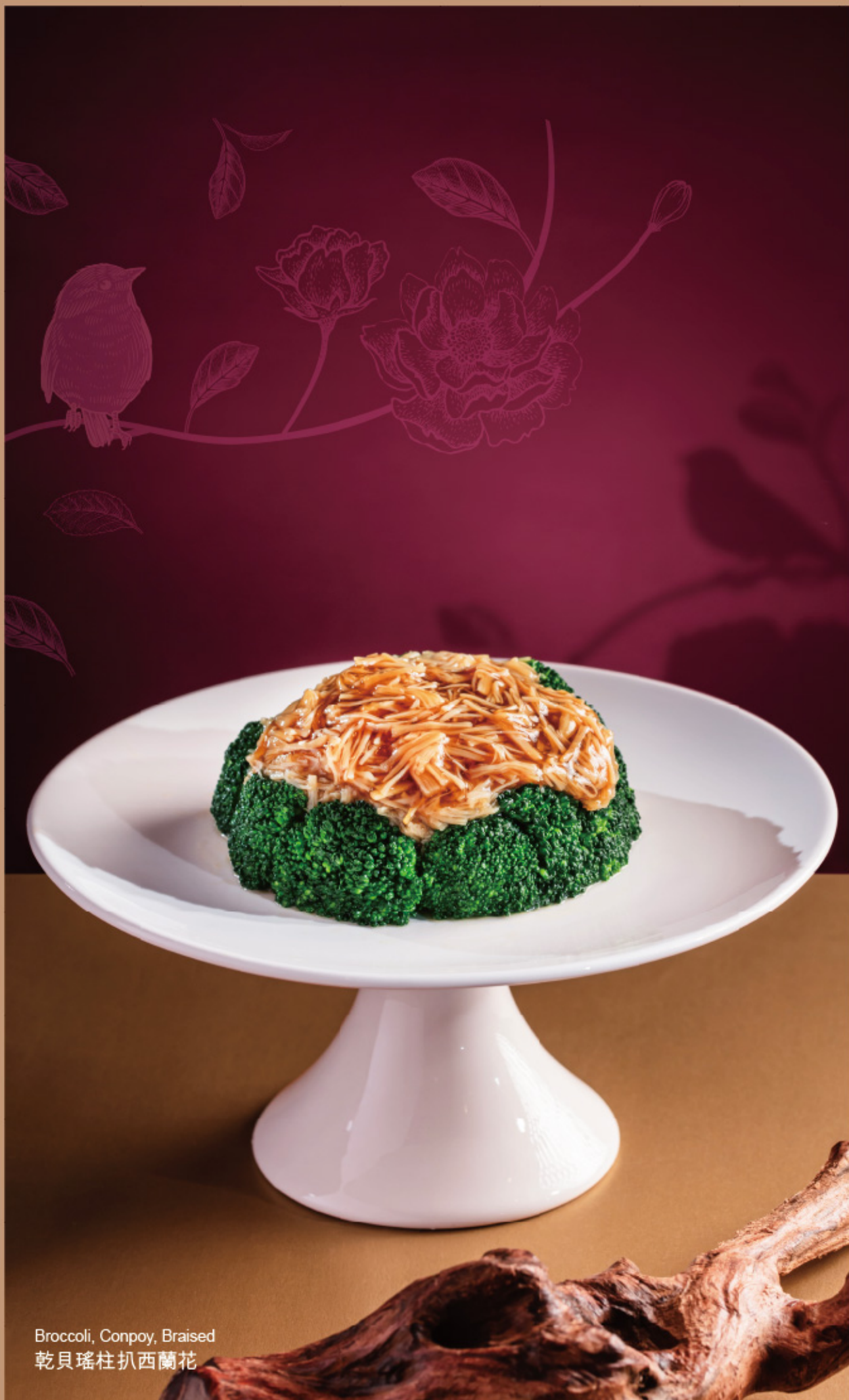
vegetarian 素食



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Broccoli, Conpoy, Braised
乾貝瑤柱扒西蘭花



VEGETABLE 蔬 菜

V Seasonal Vegetable 時令蔬菜

regular 例 HK\$268

Chinese Flowering Cabbage / Chinese Kale / Chinese Lettuce / Broccoli / Baby Chinese Cabbage
北京菜心 / 本地芥蘭 / 本地唐生菜 / 西蘭花 / 娃娃菜

Please select one cooking method from the options below :
請從下列選項中選擇一款烹調方法：

Crab Meat, Egg White, Braised
芙蓉蟹肉扒

Conpoy, Braised
乾貝瑤柱扒

Garlic, Supreme Broth, Simmered
蒜子上湯浸

Minced Garlic Spread, Sautéed
金銀蒜蓉炒

Fish Soup, Seaweed, Sweet Potato, Poached
魚湯海帶甜薯

Shrimp Paste, Sizzling Fried in Casserole
啫啫蝦醬炒



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Golden Oyster, Honey-Glazed, Pan-fried
蜜餞煎流浮山金蠔

LOCALLY SOURCED 本地食材

Golden Oyster, Honey-Glazed, Pan-fried
蜜餞煎流浮山金蠔 regular 例 HK\$338

Fish Maw, Dried Shrimp, Dried Silverfish, Shrimp Paste,
Glass Vermicelli, Sautéed regular 例 HK\$298
大澳三寶魚肚粉絲煲

N Sizzling Mud Carp, Fresh Peppercorn, Black Bean Sauce, Pan-fried whole piece 每條 HK\$288
鐵板胡椒豉汁煎釀鯪魚

N Sliced Roasted Pork, Squid Tentacle, Bean Curd, Stir-fried regular 例 HK\$288
農家剁椒龍鬚小炒皇

Pork Loin Tendon, Dried Mantis Shrimp, Salty Fish, Steamed regular 例 HK\$288
瀨尿蝦乾鹹鮮蒸肉眼筋



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Sweet & Sour Crispy Noodle, Crab Meat, Egg White, Pan-fried
賽螃蟹糖醋煎脆麵



RICE • NOODLE • CONGEE

飯 • 麵 • 粥

- | | | |
|---|---------------|---------|
| N Sliced Wagyu Beef, Chencun Rice Sheet, Homemade X.O. Sauce, Stir-fried
自家製 X.O. 醬穀飼和牛炒陳村粉 | regular 例 | HK\$298 |
| N Fried Rice, Diced Suckling Pig, Vegetable, Teriyaki Sauce in Casserole
窩燒野菜乳豬炒絲苗 | regular 例 | HK\$298 |
| N Shredded Fish Maw, Crab Meat, Vermicelli Duo, Stir-fried
馬拉盞蟹肉花膠炒鴛鴦米 | regular 例 | HK\$278 |
| Yangzhou-style Noodle Soup
揚州窩麵 | regular 例 | HK\$278 |
| Prawn, Vegetable, E-fu Noodle, Abalone Sauce, Braised
鮑魚汁蝦球乾燒伊府麵 | regular 例 | HK\$268 |
| Sweet & Sour Crispy Noodle, Crab Meat, Egg White, Pan-fried
賽螃蟹糖醋煎脆麵 | regular 例 | HK\$258 |
| Abalone, Shredded Chicken, Mushroom, Noodle, Chicken Broth
鮑魚手絲雞湯煨麵 | per person 每位 | HK\$168 |
| Fragrant Rice OR Conpoy Congee
絲苗白飯 或 瑤柱白粥 | per person 每位 | HK\$28 |

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Sweet Treasure

Sticky Dumpling, Custard • Red Date Pudding, Steamed •
Coconut and Black Sesame Pudding, Chilled • Black Sesame Roll • Black Sesame Mousse Cake

仙境甜夢

玉兔奶皇糯米糍 • 金箔新疆棗皇糕 • 水墨雲石椰子糕 • 懷舊芝麻卷 • 芝麻石獅子

DESSERT

甜點

- N** Sweet Treasure per person 每位 HK\$158
Sticky Dumpling, Custard
Red Date Pudding, Steamed
Coconut and Black Sesame Pudding, Chilled
Black Sesame Roll
Black Sesame Mousse Cake
仙境甜夢
玉兔奶皇糯米糍 · 金箔新疆棗皇糕 · 水墨雲石椰子糕 · 懷舊芝麻卷 · 芝麻石獅子
- 3.6 Milk Pudding, Red Bean, Chilled per person 每位 HK\$68
十勝紅豆3.6牛乳布甸
- N** Coconut and Black Sesame Pudding, Chilled 3 pieces 三件 HK\$68
水墨雲石椰子糕
- N** Black Sesame Roll 3 pieces 三件 HK\$68
懷舊芝麻卷
- Red Date Pudding, Steamed 3 pieces 三件 HK\$68
金箔新疆棗皇糕
- N** Golden Egg Fritter, Honey Sauce 3 pieces 三件 HK\$68
冰花黃金脆蛋散
- Sticky Dumpling, Custard 3 pieces 三件 HK\$68
玉兔奶皇糯米糍



vegetarian 素食



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DESSERT

甜點

Shivering Chocolate Pudding Cat
騰騰震朱古力布甸貓

1 piece 壹件 HK\$58
2 pieces 兩件 HK\$108

N Black Sesame Mousse Cake
芝麻石獅子

1 piece 壹件 HK\$58
2 pieces 兩件 HK\$108

Matcha Egg Custard Cake
天壇抹茶奶黃餅

1 piece 壹件 HK\$58
2 pieces 兩件 HK\$108

Lychee Pudding
荔枝布甸

4 pieces 四粒 HK\$108

N Sea Salt & Black Pepper, Macadamia Nut Snow Ball
海鹽黑椒夏威夷果仁雪球

8 pieces 八粒 HK\$88

Seasonal Fruit Platter
時令鮮果拼盤

per person 每位 HK\$58



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ITEM 項目

Magnum / Whisky / Brandy / Liqueur Corkage 大瓶裝餐酒 / 威士忌 / 拔蘭地 / 烈酒 開瓶費	per bottle 每瓶	HK\$500
Wine / Champagne Corkage (750ml) 餐酒 / 香檳 開瓶費 (750毫升)	per bottle 每瓶	HK\$250
Cake Cutting 切餅費	each 每個	HK\$150
N Homemade X.O. Sauce 自家製 X.O. 醬	per dish 每碟	HK\$30
N Salted Cashew Nut 鹽焗腰果	per dish 每碟	HK\$30
N Candied Walnut 琥珀合桃	per dish 每碟	HK\$30
Preserved Plum 話梅	5 pieces 每碟五粒	HK\$25
Tea and Water 茗茶及水	per person 每位	HK\$25
Snack 餐前小食	per dish 每碟	HK\$25
	2-5 persons one dish 二至五位 壹碟	
	6-12 persons two dishes 六至十二位 兩碟	
	13 persons or above three dishes 十三位或以上 三碟	

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ITEM 項目

Peking Duck Pan Cake 片皮鴨麼麼皮	12 pieces 每碟十二件	HK\$30
Shredded Cucumber and Scallion 青瓜及蔥絲	per dish 每碟	HK\$30
Steamed Bread 蝴蝶餅	6 pieces 六件	HK\$30
Lettuce 生菜	6 pieces 六片	HK\$30
N Longevity Bun 賀壽蟠桃	per piece 每隻	HK\$28
Fresh Egg - Any Style 雞蛋 - 任何烹調方法	per piece 每隻	HK\$25
Crushed Garlic 生蒜蓉	per dish 每碟	HK\$20
Shredded Ginger 生薑絲	per dish 每碟	HK\$20
Coriander 生芫荽	per dish 每碟	HK\$20
Spring Onion 青蔥	per dish 每碟	HK\$20
Shredded Chili 紅椒絲	per dish 每碟	HK\$20
Bird's Eye Chili 指天椒	per dish 每碟	HK\$20

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