

DIM SUM 點心

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MALA PRAWN & CHIVES DUMPLINGS (3pcs)

Prawn, Chinese Chive, Mushroom, Yam Bean

麻辣韭菜鮮蝦餃

SHANGHAI XIAO LONG BAO (3pcs)

Filled with Pork

上海小籠包

XO SCALLOP DUMPLINGS (3pcs)

Prawn, Scallop, Mushroom, Celery, Carrot

XO帶子蝦餃

8.20

SPINACH PRAWN DUMPLINGS (3pcs)

Spinach, Goji Berry, Prawn

枸杞菠菜鮮蝦餃

BLACK TRUFFLE HAR GAO (3pcs)

Prawn, Black Truffle, Winter Bamboo, Cordyceps

黑松露蝦餃

SUPREME DIM SUM PLATTER (8pcs)

Black Truffle Har Gao (2pcs), Mala Prawn & Chives Dumplings (2pcs), XO Scallop Dumplings (2pcs), Spinach Prawn Dumplings (2pcs)

至尊點心拼盤

8.30

9.20

24.80

SMALL PLATES 小食

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7 SPICE CRISPY HOMEMADE BEANCURD

Spice Powder, Chopped Chilli, Spring Onions

脆皮豆腐

SOFT SHELL CRAB

Salt & Pepper, Crunchy Almond

杏片軟殼蟹

BLACK TRUFFLE DUCK ROLLS

Black Truffle Paste & Shredded Roasted Duck

黑松露鴨卷

12.00

LAYERED PRAWN

with Salted Yolk Crème

鹹蛋黃千層蝦

CRISPY BABY SQUID

Salt & Pepper

酥炸魷魚仔

13.60

14.00

COLD PLATES 涼菜

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SICHUAN CHILLI OIL & LEMONGRASS CHICKEN

Roasted Chicken, House Chilli Oil, Lemongrass

紅油香茅口水雞

SICHUAN FOUR DELICACIES

Pickled Cucumber, Cabbage, Pea Shoots, Japanese Sweet Prawn

川味四鮮

CRISPY PEPPERCORN PORK TROTTER

Fragrant Peppercorn Pork Trotter, Gong Cai

脆香貢蹄

14.80

MOREL CABBAGE PARCELS

Cabbage, Morel Mushroom, Light Mustard Dressing

翠包羊肚菌

FRENCH HERB & MUSTARD PRAWNS

Chef's Mustard Dressing, Crispy Prawns, Fresh Culinary Herbs

法式香草芥末蝦

14.80

17.50

SOUPS 湯羹

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SUPREME SWEETCORN SOUP (V)

with Chicken +2.00 · Blue Swimmer Crab +3.00

至尊粟米湯

MOREL & CORDYCEPS CHICKEN SOUP

Morel Mushroom, Cordyceps Flower, French Free-Range Chicken, Goji Berry, Red Date

羊肚菌蟲草雞湯

10.00

JADE SPINACH & TOFU SOUP

Spinach, Tofu, Egg White

翡翠白玉羹

DOUBLE-BOILED DUCK & GOJI CLEAR SOUP

Goji Berry, Chinese Cabbage, Tofu, Diced Duck

雙燉杞香鴨粒清湯

10.00

12.00

HOUSE DUCKS 招牌烤鴨

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WHOLE TRADITIONAL PEKING DUCK - THREE WAYS 108.00

Served Three Ways: Pancakes, Lettuce Wrap & Chinese Cabbage, Tofu and Goji Berry Duck Soup

整隻傳承北京烤鴨三吃

WHOLE LEGEND ABALONE EIGHT TREASURE DUCK 138.00

The Cantonese version features a Duck stuffed with Eight Premium ingredients, including Glutinous Rice, Diced Chinese Mushrooms, Dried Shrimp, Lotus Seeds, Chinese Sausage, Abalones, Yam Bean, Jinhua Ham, and Minced Duck. The Treasures Duck became a famous banquet dish in Hong Kong in the 1930s. Available by pre-order only (24-hour notice)

傳奇鮑魚八寶鴨

WHOLE PEKING DUCK WITH OSCIETRA CAVIAR 148.00

Scallion Pancake Base, Cucumber Julienne & Spring Onion

魚子醬北京烤鴨

MAIN COURSES 招牌主菜

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PLUM GLAZED BABY BACK RIBS <i>Marinated Iberico Pork Ribs, Plum Sauce</i> 伊比利亞黑豬話梅小排	22.80	BLACK PEPPER ANGUS FILLET <i>Diced Beef, Chef's Pepper Sauce, Onion, Red & Green Peppers, Leek, Garlic, Asparagus</i> 黑椒安格斯牛	28.00
CRISPY LEMONGRASS CHICKEN <i>Roasted Chicken, Lemongrass, House Sauce</i> 香茅脆皮雞	28.00	WOK-SEARED ANGUS BEEF WITH SILKEN TOFU <i>Tofu, Diced Angus Beef, Red & Green Peppers</i> 豆花烈火牛	28.00
CRISPY PINEAPPLE CHICKEN <i>Crispy Chicken, House Sweet & Sour Sauce, Pineapple, Pine Nuts</i> 鳳梨金菠脆	28.00	FOUR SEASONS BEEF SHORT RIB <i>Slow-Braised Beef Short Rib, Green Beans, Mangetout, Baby Corn, Asparagus, Tenderstem Broccoli</i> 四季牛肋骨	28.80
RED WINE GLAZED LAMB CHOPS <i>Red Wine, Black Pepper, Lamb Chops, Mangetout, Baby Corn</i> 紅酒焗羊排	36.00	DRY POT ANGUS BEEF <i>Diced Angus Beef, Red & Green Peppers, Onion, Chilli</i> 乾鍋安格斯牛	36.80

SEAFOOD DISHES 海鮮主菜

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PAN-SEARED SEA BASS WITH ITALIAN GREEN SAUCE <i>Special Green Sauce, Sea Bass, Saffron House Dressing</i> 意式青醬煎鱸魚	26.00	SCALLOPS WITH MOREL & ASPARAGUS <i>Scallops, Morel Mushroom, Asparagus, Red & Green Peppers</i> 帶子菌香蘆筍	28.00
GARLIC SALTED EGG YOLK LOBSTER <i>Lobster, Salted Egg Yolk, Crispy Garlic</i> 蒜香金沙龍蝦	38.00	WOK-FIRED RAZOR CLAMS WITH GREEN SICHUAN PEPPERCORN <i>Razor Clams, Mixed Chilli, Sichuan Peppercorn</i> 藤椒爆燒竹蛸	38.00
LOBSTER MAPO TOFU <i>Spicy Mapo Tofu with Lobster</i> 龍蝦麻婆豆腐	48.00	WHOLE SEA BASS WITH CAVIAR & BUTTER EGG FLOSS <i>Butter Egg Floss, Whole Sea Bass, Caviar</i> 整隻魚子醬金絲鱸魚	48.80
GONG XIANG SEAFOOD MEDLEY <i>Sweet, Tangy & Mildly Spiced, Blue Swimmer Crab, King Prawns, Green Peas, Pine Nuts</i> 宮香聚海味	52.50		

VEGETABLES & SIDES 時蔬配菜

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SAUTÉ SEASONAL GREEN BEAN <i>with Hakka-style Olive Vegetable</i> 客香橄欖四季豆	13.00	STIR-FRIED MANGETOUT <i>Lightly Wok-Fried</i> 清炒荷蘭豆	13.00
STIR-FRIED ASPARAGUS <i>Wok-Fried with Sea Salt</i> 清炒蘆筍	14.00	CHOI SUM <i>with Your Choice of Plain / Garlic / Ginger / Premium Oyster Sauce</i> 翠香菜心	15.00
TENDERSTEM BROCCOLI <i>with Your Choice of Plain / Garlic / Ginger / Premium Oyster Sauce</i> 嫩莖青花菜	16.00	PEA SHOOTS <i>with Your Choice of Plain / Garlic / Ginger</i> 青露豌豆苗	18.00

LEAVE IT TO CHEF 交給主廚

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SEASONAL PRICE

AVAILABLE BY PRE-ORDER ONLY (24-HOUR NOTICE) · TAILORED PREPARATION AVAILABLE

LIVE SCOTTISH LOBSTER
蘇格蘭龍蝦
LIVE RAZOR CLAMS
鮮活竹蛸

LIVE IRISH ROCK OYSTERS
愛爾蘭岩蜆
LIVE CANADIAN GEODUCK
加拿大象拔蚌

HAND-DIVID KING SCALLOPS
手採扇貝
WILD TURBOT
野生多寶魚

RICE & NOODLE 飯麵

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JASMINE RICE 茉莉白飯	4.00	EGG FRIED RICE 金香炒飯	7.00
BLACK TRUFFLE FRIED RICE <i>Black Truffle, Beef, Choi Sum, Mushroom, Green Peas</i> 黑松露炒飯	18.00	ROYAL PINEAPPLE FRIED RICE <i>with Your Choice of Tofu / Chicken / Seafood</i> 皇家菠蘿炒飯	18.00
3 GORGES IMPERIAL WOK CHARRED NOODLES <i>with Your Choice of Beef / Seafood / Vegetables</i> 御火鍋氣炒麵	18.00	XO SAUCE SEAFOOD FRIED RICE <i>Wok-fried Jasmine Rice with XO Sauce, Egg, Prawns, Scallops & Fish Roe</i> XO醬魚子海鮮炒飯	19.80