

午市精选

Lunch Selections

台号 Table:	茶位 No. of Pax:	经手人 Handled by:

明炉烧味 Barbecue Selections



	例 / Small
脆皮烧肉 Roasted Pork	☐ ¥128
蜜汁叉烧 Barbecue Pork with Honey Sauce	☐ ¥138
明炉烧鹅 Roasted Goose	☐ ¥165
烧味双拼 * Twin Combination of Barbecue Meat	☐ ¥178
烧味三拼 * Triple Combination of Barbecue Meat	☐ ¥228
* 改烧鹅每例加¥30 Roasted Goose Combination - Additional ¥30	
玫瑰荔枝鸡 (半只) Soy Sauce Lychee Chicken (Half)	☐ ¥199
贵妃荔枝鸡 (半只) Marinated Salted Lychee Chicken (Half)	☐ ¥199
脆皮炸子鸡 (半只) Roasted Crispy Chicken (Half)	☐ ¥149
红烧乳鸽 (只) Roasted Pigeon (Whole)	☐ ¥118

精美点心 Classic Dim Sum



	每份 / Per Portion
★ 蜜汁叉烧酥 (3件) Baked BBQ Pork Pastry (3pcs)	☐ ¥36
★ 蜂巢炸芋角 (3件) Deep-fried Taro Dumpling (3pcs)	☐ ¥33
菠萝叉烧包 (3件) Baked BBQ Pork Bun (3pcs)	☐ ¥36
安虾咸水角 (3件) Deep-fried Minced Pork & Mushroom Dumpling (3pcs)	☐ ¥33
脆皮素菜春卷 Deep-fried Vegetarian Spring Roll	☐ ¥36
🔥 红油抄手 (6粒) Poached Pork Dumpling with Spicy Sauce (6pcs)	☐ ¥48
虫草花上汤鲜竹卷 Steamed Beancurd Skin wrapped Mushroom in Broth	☐ ¥36
酱皇金钱肚 Steamed Honeycomb Tripe with Soy Sauce	☐ ¥48
鲜肉锅贴 (3粒) Pan-fried Pork Dumpling (3pcs)	☐ ¥36
金腿萝卜酥 (3件) Deep-fried Radish & Ham Pastry (3pcs)	☐ ¥36
★ 金网脆皮虾肠粉 Steamed Rice Roll Wrapped Crispy Rice Paper & Shrimp	☐ ¥48
脆皮炸云吞 (3件) Deep-fried Wonton (3pcs)	☐ ¥36

粤式蒸点 Steamed Dim Sum



	每份 / Per Portion
笋尖鲜虾饺 (4粒) Steamed Shrimp Dumpling (4pcs)	☐ ¥40
香菇烧卖皇 (4粒) Steamed Pork, Shrimp & Mushroom Dumpling (4pcs)	☐ ¥40
酱皇蒸凤爪 Steamed Chicken Feet with Black Bean Sauce	☐ ¥36
豉汁蒸排骨 Steamed Spare Ribs with Black Bean Sauce	☐ ¥36
时蔬蒸牛肉球 (3粒) Steamed Beef Ball with Vegetable (3pcs)	☐ ¥36
荷香瑶柱珍珠鸡 (2件) Steamed Glutinous Rice with Chicken in Lotus Leaf (2pcs)	☐ ¥36
杂菌如意饺 (3件) Steamed Assorted Mushroom Dumpling (3pcs)	☐ ¥36
潮州糯米卷 (3件) Steamed Bun stuffed Glutinous Rice in Teochew Style (3pcs)	☐ ¥33
潮州蒸粉粿 (3件) Steamed Dumpling in Teochew Style (3pcs)	☐ ¥33
蚝皇叉烧包 (3件) Steamed BBQ Pork Bun (3pcs)	☐ ¥33
上海小笼包 (4粒) Steamed Pork Dumpling (4pcs)	☐ ¥36
三酱珍珠肠粉 Steamed Rice Roll with 3-kind Sauce	☐ ¥36
叉烧肠粉 Steamed Rice Roll with BBQ Pork	☐ ¥39

	每份 / Per Portion
香茜牛肉肠粉 Steamed Rice Roll with Minced Beef & Coriander	☐ ¥39
港式街边肠粉 Steamed Rice Roll in Hong Kong Style	☐ ¥36
腊味萝卜糕 (蒸/煎) Turnip Cake (Steamed/ Pan-fried)	☐ ¥36
腊味芋头糕 (蒸/煎) Taro Cake (Steamed/ Pan-fried)	☐ ¥36

招牌甜点 Sweet Dim Sum



	每份 / Per Portion
★ 奶皇流沙包 (3件) Steamed Salted Egg Yolk Custard Bun (3pcs)	☐ ¥36
❄️ 黑芝麻卷 Chilled Black Sesame Roll	☐ ¥36
金丝脆蛋散 Deep-fried Egg Flour Pastry	☐ ¥36
★ 擂沙黑芝麻汤圆 (3粒) Black Sesame Glutinous Rice Ball with Grated Peanuts (3pcs)	☐ ¥36
❄️ 香滑椰汁糕 (3件) Chilled Coconut Milk Jelly (3pcs)	☐ ¥36
❄️ 水晶杞子桂花糕 (3件) Chilled Osmanthus Jelly with Wolfberries (3pcs)	☐ ¥36
马拉糕 Steamed Cake in 'Malay' Style	☐ ¥36
皮蛋酥 (3粒) Baked Century Egg Pastry (3pcs)	☐ ¥36
紫薯甜薄撑 (6件) Pan-fried Purple Potato Pancake with Peanuts & Shredded Coconut (6pcs)	☐ ¥36
酥皮蛋挞仔 (3件) Baked Egg Tart (3pcs)	☐ ¥36
香煎马蹄糕 (3件) Pan-fried Water Chestnut Cake (3pcs)	☐ ¥33
馒头 (蒸/炸) (3件) Bun (Steamed/ Deep-fried) (3pcs)	☐ ¥24
小寿桃 (3件) Longevity Bun (3pcs)	☐ ¥36

若您有过敏或者忌口的食物，请提前告知服务员。非本店出售之饮料和食品，谢绝带入本店享用。本店湿纸巾每包2元，外带餐盒每个1元，特大餐盒每个5元。以上菜品另加10%服务费。

所有图片之菜品摆盘及装饰仅供参考。普通茶（铁观音、普洱、香片等）每位收取18元茶位费，按壶上。柠檬水每位收取10元茶位费。

For those with food allergies and any dietary restrictions, please inform staff. Please do not bring outside food and drinks into the restaurant. Wet Tissue is chargeable at ¥2 each. Takeaway plastic container is chargeable at ¥1 each (small), ¥5 each (large). All prices are subject to 10% service charge. All pictures shown are for illustration purpose only. Tieguanyin, Pu'er, Jasmine tea are subject to ¥18 tea charge per person. For Lemon water, it is chargeable at ¥10/ Per Person.

是日汤羹 Soup Of The Day



杏汁炖白肺汤
Double-boiled Pig's Lung Soup with Almond



鲨鱼骨炖花胶汤
Double-boiled Fish Maw Soup with Shark's Cartilage



甫鱼蟹肉干捞中鲍翅
Braised Premium Shark's Fin with Dried Fish & Crab Meat



京式鸡煲牙拣翅
Stewed Shark's Fin with Chicken Broth in Claypot

每位 / Per Person		
御宝浓鸡汤大排翅	☐	¥768
Braised Superior Shark's Fin in Thick Chicken Broth		
甫鱼蟹肉干捞中鲍翅	☐	¥628
Braised Premium Shark's Fin with Dried Fish & Crab Meat		
京式鸡煲牙拣翅	☐	¥598
Stewed Shark's Fin with Chicken Broth in Claypot		
原盅菜胆炖中鲍翅	☐	¥568
Double-boiled Premium Shark's Fin Soup with Cabbage		
鲨鱼骨炖花胶汤	☐	¥298
Double-boiled Fish Maw Soup with Shark's Cartilage		
★淮山杞子螺头炖鸡汤	☐	¥128
Double-boiled Chicken Soup with Sea Wheik & Chinese Yam		
★杏汁炖白肺汤	☐	¥108
Double-boiled Pig's Lung Soup with Almond		
★西洋菜炖西施骨汤	☐	¥108
Double-boiled Watercress Soup with Pork Rib		
鲜蟹肉粟米羹	☐	¥148
Sweet Corn & Crab Meat in Thick Soup		
花胶鱼蓉羹	☐	¥108
Fish Maw & Minced Fish in Thick Soup		
鸡茸粟米羹	☐	¥98
Sweet Corn & Minced Chicken in Thick Soup		

精美小吃 Appetizer



鲍汁焖凤爪
Braised Chicken Feet & Peanuts with Abalone Sauce



韭黄鲜虾炸腐皮卷
Deep-fried Beancurd Skin Roll with Shrimp & Yellow Chives

每份 / Per Portion		
皮蛋酸姜	☐	¥48
Century Egg with Pickled Ginger		
凉拌冰草	☐	¥78
Ice Grass with Sesame Sauce		
五香卤牛腱	☐	¥78
Marinated Beef Shank with Five Spices		
卤水鹅掌翼	☐	¥98
Marinated Goose Web & Wing		
★鲍汁焖凤爪	☐	¥78
Braised Chicken Feet & Peanuts with Abalone Sauce		
虾酱炸鸡中翅	☐	¥78
Deep-fried Chicken Wings with Shrimp Paste		
金蒜拍青瓜	☐	¥48
Marinated Cucumber with Minced Garlic		
四季豆煎虾饼 (4件)	☐	¥148
Pan-fried Shrimp Cake with String Bean (4pcs)		
椒盐鱿鱼须	☐	¥78
Deep-fried Squid Tentacles with Pepper & Salt		
🔥虾米酱炒肠粉	☐	¥48
Fried Rice Roll with Handmade Shrimp Paste		
韭黄鲜虾炸腐皮卷	☐	¥58
Deep-fried Beancurd Skin Roll with Shrimp & Yellow Chives		
蚝油炒三菇	☐	¥68
Sautéed 3 Kinds of Mushrooms with Oyster Sauce		
🔥XO酱炒萝卜糕	☐	¥68
Sautéed Turnip Cake with XO Sauce		
酥炸鲛鱼球 (5粒)	☐	¥88
Deep-fried Minced Mud Carp Ball (5pcs)		
椒盐豆腐粒	☐	¥48
Deep-fried Tofu with Pepper & Salt		
脆皮罗汉腐皮卷	☐	¥68
Crispy Beancurd Skin Roll with Lo Han Chye		
黄金炸凉瓜条	☐	¥78
Deep-fried Bitter Gourd with Salted Egg Yolk		
椒盐鳕鱼粒	☐	¥118
Deep-fried Diced Cod Fish with Pepper & Salt		
白灼/清炒/蒜蓉炒	☐	¥88
(菜心/ 生菜/ 芥兰/ 白菜仔) Poached/ Sautéed/ Sautéed with Garlic (Choi Sum/ Lettuce/ Kailan/ Baby Chinese Cabbage)		

暖心粥面 Congee & Noodles



叉烧油鸡汤面
Barbecue Pork & Soy Sauce Chicken Noodles



★新鲜猪润粥
Fresh Sliced Pork Liver Congee



★白松露菌油灵芝菇焖中粗面
Braised Thick Noodles with Honshimeji Mushroom & White Truffle Oil

每份 / Per Portion		
砂锅鱼头腩粥 (4-6位用)	☐	¥238
Fish Head & Belly Congee in Claypot (Serves 4-6 pax)		
★新鲜猪润粥	☐	¥58
Fresh Sliced Pork Liver Congee		
皮蛋瘦肉粥	☐	¥58
Century Egg & Lean Meat Congee		
北菇鸡球粥	☐	¥58
Mushroom & Chicken Congee		
生滚鱼蓉粥	☐	¥58
Minced Fish Congee		
生滚牛蛙粥	☐	¥68
Bullfrog Congee		
生滚牛肉粥	☐	¥78
Sliced Beef Congee		
生滚牛肉猪润粥	☐	¥88
Sliced Beef & Pork Liver Congee		
叉烧油鸡汤面	☐	¥88
Barbecue Pork & Soy Sauce Chicken Noodles		
叉烧汤米线	☐	¥88
Barbecue Pork Rice Noodles		
姜葱牛肉汤面	☐	¥78
Sautéed Sliced Beef with Ginger & Scallion Noodles		
斋汤米线	☐	¥48
Rice Noodles in Soup		

特色主食 Noodles / Rice



★龙虾汤泡鸳鸯米
Crispy Rice in Lobster Soup



黑松露酱海鲜炒饭
Fried Rice with Black Truffle & Diced Seafood

每份 / Per Portion		
家乡炒米粉	☐	¥118
Wok-fried Vermicelli with Shredded Pork		
豉油皇炒面	☐	¥118
Fried Noodles with Soybean Sauce		
★白松露菌油灵芝菇焖中粗面	☐	¥128
Braised Thick Noodles with Honshimeji Mushroom & White Truffle Oil		
★干炒牛肉河粉	☐	¥148
Wok-fried 'Hor Fun' with Sliced Beef		
排骨蒸河粉	☐	¥148
Steamed 'Hor Fun' with Spare Ribs		
生炒腊味糯米饭	☐	¥148
Fried Glutinous Rice with Preserved Meat		
黑松露酱海鲜炒饭	☐	¥228
Fried Rice with Black Truffle & Diced Seafood		
★龙虾汤泡鸳鸯米	☐	¥288
Crispy Rice in Lobster Soup		

滋润甜品 Dessert



★杨枝甘露
Mango Sago with Pomelo



冰花炖官燕
Double-boiled Bird's Nest with Rock Sugar

每份 / Per Portion		
★杨枝甘露	☐	¥50
Mango Sago with Pomelo		
生磨核桃露	☐	¥39
Walnut Cream		
★生磨杏仁茶	☐	¥39
Chinese Almond Cream		
莲子红豆沙	☐	¥39
Red Bean Cream with Lotus Seed		
生磨黑芝麻糊	☐	¥39
Black Sesame Cream		
冰花炖官燕	☐	¥528
Double-boiled Bird's Nest with Rock Sugar		