

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 (150g)
蜜汁叉烧 Barbecue Pork with Honey Sauce	☐ ¥148 (200g)
明炉烧鹅 Roasted Goose	☐ ¥188 (200g)
盐香贵妃鸡/ 豉油皇鸡 (半只) Marinated Salted Chicken / Soy Sauce Chicken (Half)	☐ ¥228 (450g)
盐香贵妃鸡/ 豉油皇鸡 (只) Marinated Salted Chicken/ Soy Sauce Chicken (Whole)	☐ ¥456 (900g)
烧味双拼 * Twin Combination of Barbecue Meat	☐ ¥228 (200g)
烧味三拼 * Triple Combination of Barbecue Meat	☐ ¥298 (300g)
* 可选: 叉烧、豉油鸡、烧肉、贵妃鸡; 改烧鹅每例加¥30 Choose from: Barbecue Pork, Soy Sauce Chicken, Roasted Pork, Marinated Salted Chicken, Roasted Goose Combination - Additional ¥30	
★ 红烧乳鸽 (只) Roasted Pigeon (Whole)	☐ ¥138 (300g)

精美点心 Classic Dim Sum



	每份 / Per Portion
★ 蜜汁叉烧酥 (3件) Baked BBQ Pork Pastry (3pcs)	☐ ¥42 (150g)
蜂巢炸芋角 (3件) Deep-fried Taro Dumpling (3pcs)	☐ ¥42 (120g)
★ 菠萝叉烧包 (3件) Baked BBQ Pork Bun (3pcs)	☐ ¥42 (150g)
安虾咸水角 (3件) Deep-fried Minced Pork & Mushroom Dumpling (3pcs)	☐ ¥42 (120g)
脆皮素菜春卷 Deep-fried Vegetarian Spring Roll	☐ ¥36 (100g)
🌶️ 红油抄手 (6粒) Poached Pork Dumpling with Spicy Sauce (6pcs)	☐ ¥48 (150g)
金腿萝卜丝酥饼 (3件) Deep-fried Radish & Ham Pastry (3pcs)	☐ ¥39 (120g)
★ 金网脆皮虾肠粉 Steamed Rice Roll Wrapped Crispy Rice Paper & Shrimp	☐ ¥52 (100g)
脆皮炸云吞 (3件) Deep-fried Wonton (3pcs)	☐ ¥42 (80g)
腊味煎萝卜糕 (3件) Pan-fried Carrot Cake (3pcs)	☐ ¥45 (200g)

粤式蒸点 Steamed Dim Sum



	每份 / Per Portion
★ 笋尖鲜虾饺 (4粒) Steamed Shrimp Dumpling (4pcs)	☐ ¥48 (80g)
香菇烧卖皇 (4粒) Steamed Pork, Shrimp & Mushroom Dumpling (4pcs)	☐ ¥48 (100g)
豉汁蒸凤爪 Steamed Chicken Feet with Black Bean Sauce	☐ ¥40 (110g)
豉汁蒸排骨 Steamed Spare Ribs with Black Bean Sauce	☐ ¥40 (150g)
时蔬牛肉球 (3粒) Steamed Beef Ball with Vegetable (3pcs)	☐ ¥45 (90g)
珍珠糯米鸡 (2件) Steamed Glutinous Rice with Chicken in Lotus Leaf (2pcs)	☐ ¥36 (200g)
杂菌如意饺 (3件) Steamed Assorted Mushroom Dumpling (3pcs)	☐ ¥36 (120g)
潮州蒸粉粿 (3件) Steamed Dumpling in Teochew Style (3pcs)	☐ ¥39 (100g)
蚝皇叉烧包 (3件) Steamed BBQ Pork Bun (3pcs)	☐ ¥42 (130g)
上海小笼包 (4粒) Steamed Pork Dumpling (4pcs)	☐ ¥36 (100g)
叉烧蒸肠粉 Steamed Rice Roll with Barbecue Pork	☐ ¥48 (100g)
香茜牛肉蒸肠粉 Steamed Rice Roll with Minced Beef & Coriander	☐ ¥48 (150g)

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)	☐ ¥42 (120g)
马拉糕 Steamed Cake in 'Malay' Style	☐ ¥36 (80g)
小寿桃 (3件) Longevity Bun (3pcs)	☐ ¥39 (80g)
❄️ 香滑椰汁糕 (3件) Chilled Coconut Milk Jelly (3pcs)	☐ ¥36 (90g)
酥皮蛋挞仔 (3件) Baked Egg Tart (3pcs)	☐ ¥36 (80g)
香煎马蹄糕 (3件) Pan-fried Water Chestnut Cake (3pcs)	☐ ¥36 (200g)
★ 擂沙黑芝麻汤圆 (3粒) Black Sesame Glutinous Rice Ball with Grated Peanuts (3pcs)	☐ ¥36 (80g)

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22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 ¥22 tea charge per person. For Lemon water, it is chargeable at ¥10/ Per Person.

是日汤羹 Soup Of The Day



每位 / Per Person		
京式鸡煲牙拣翅	☐	¥598 (112g)
Stewed Shark's Fin with Chicken Broth in Claypot		
鲨鱼骨炖花胶汤	☐	¥338 (250g)
Double-boiled Fish Maw Soup with Shark's Cartilage		
淮山杞子螺头炖鸡汤	☐	¥138 (250g)
Double-boiled Chicken Soup with Sea Whelk & Chinese Yam		
西洋菜炖西施骨汤	☐	¥108 (250g)
Double-boiled Watercress Soup with Pork Rib		
杏汁炖白肺汤	☐	¥108 (250g)
Double-boiled Pig's Lung Soup with Almond		

精美小食 Appetizer



每份 / Per Portion		
鲍汁焖凤爪	☐	¥78 (150g)
Braised Chicken Feet & Peanuts with Abalone Sauce		
虾酱炸鸡中翼	☐	¥78 (200g)
Deep-fried Chicken Wings with Shrimp Paste		
卤水鸭掌/ 鸭翼	☐	¥108 (120g)
Marinated Duck Web/ Wing		
椒盐鱿鱼须	☐	¥78 (150g)
Deep-fried Squid Tentacles with Pepper & Salt		
虾米酱炒肠粉	☐	¥52 (150g)
Pan-fried Rice Roll with Dried Shrimp Paste		
韭黄鲜虾腐皮卷	☐	¥58 (80g)
Deep-fried Beancurd Skin Roll with Shrimp & Yellow Chives		
蚝油炒三菇	☐	¥68 (150g)
Sautéed 3 Kinds of Mushrooms with Oyster Sauce		
XO酱炒萝卜糕	☐	¥60 (180g)
Sautéed Turnip Cake with XO Sauce		
椒盐豆腐粒	☐	¥60 (150g)
Deep-fried Tofu with Pepper & Salt		
核桃莴笋	☐	¥68 (150g)
Chilled Shredded Stem Lettuce & Walnuts		
湛江海蜇花 (香葱/ 陈醋)	☐	¥98 (150g)
Marinated Jelly Fish Head (Scallion/ Vinegar)		
凉拌冰草	☐	¥78 (150g)
Ice Grass with Sesame Sauce		
花雕醉鸡	☐	¥78 (150g)
Marinated Chicken in Chinese Yellow Wine		
黄金凉瓜条	☐	¥118 (150g)
Deep-fried Bitter Melon with Salted Egg Yolk		

御宝甄选 Signature Dishes



每份 / Per Portion		
大肉蟹 (黑胡椒炒/ 姜葱焗)	☐	¥50 (50g)
Meat Crab (Sautéed with Black Pepper/ Baked with Ginger & Scallion)		
笋壳鱼 (清蒸/ 油浸)	☐	¥48 (50g)
Marble Goby 'Soon Hock' Fish (Steamed with Superior Soy Sauce/ Deep-fried)		
多宝鱼 (姜茸蒸/ 清蒸)	☐	¥40 (50g)
Turbot Fish (Steamed with Minced Ginger/ Steamed with Superior Soy Sauce)		
姜葱鱼头煲	☐	¥268 (200g)
Stewed Fish Head with Ginger & Scallion in Claypot		
煎焗鳕鱼件	☐	¥168 (75g)
Deep-fried Cod Fish Fillet with Gravy		
泰式粉丝鹅掌煲 (4只)	☐	¥368 (250g)
Stewed Goose Web with Vermicelli & White Peppercorn in Claypot (4pcs)		
蒜子牛尾煲	☐	¥328 (350g)
Stewed Oxtail with Garlic in Claypot		
京葱爆海参煲 (3条)	☐	¥498 (120g)
Stewed Sea Cucumber with Leek in Claypot		
Shrimp & Yellow Chives (3pcs)		
青花椒牛小排	☐	¥348 (200g)
Sautéed Boneless Short Ribs with Green Sichuan Pepper		
海鲜豆腐煲	☐	¥228 (300g)
Stewed Beancurd with Seafood in Claypot		
南乳焖猪手	☐	¥125 (200g)
Braised Pig's Trotter with Red Fermented Beancurd Sauce		
九层塔鳕鱼煲	☐	¥368 (200g)
Stewed Cod Fish with Basil Leaves in Claypot		
芙蓉炒桂花翅	☐	¥588 (75g)
Sautéed Shark's Fin with Egg & Crab Meat		
咸鱼粒肉饼 (蒸/ 煎)	☐	¥168 (200g)
Pork Patty with Salted Fish (Steamed / Pan-fried)		
菠萝咕噜肉	☐	¥148 (200g)
Sweet & Sour Pork		
鲜鱿 (椒盐/ 黄金焗)	☐	¥198 (200g)
Squid (Deep-fried/ Baked with Salted Egg Yolk)		
干葱榄角爆虾球	☐	¥288 (200g)
Sautéed Prawn with Scallion & Preserved Black Olives		
黑松露酱滑蛋虾球	☐	¥298 (200g)
Sautéed Prawn with Egg Gravy & Black Truffle		
白灼/ 清炒/ 蒜蓉炒	☐	¥108 (200g)
(唐生菜/ 芥兰/ 菜心/ 菠菜/ 苋菜)		
Poached/ Sautéed/ Sautéed with Garlic		
(Iceberg Lettuce/ Kailan/ Choi Sum/ Spinach/ Amaranth)		

特色主食 Congee / Rice



每份 / Per Portion		
砂锅鱼头粥 (4-6位用)	☐	¥298 (500g)
Fish Head Congee in Claypot (Serves 4-6 pax)		
新鲜猪润粥	☐	¥60 (350g)
Fresh Sliced Pork Liver Congee		
皮蛋瘦肉粥	☐	¥60 (350g)
Century Egg & Lean Meat Congee		
北菇鸡球粥	☐	¥60 (350g)
Mushroom & Chicken Congee		
生滚牛肉猪润粥	☐	¥80 (350g)
Sliced Beef & Pig's Liver Congee		
生滚牛肉粥	☐	¥80 (350g)
Sliced Beef Congee		
鲮鱼片粥	☐	¥118 (350g)
Congee with Sliced Cod Fish		
龙虾汤泡鸳鸯米	☐	¥288 (300g)
Crispy Rice in Lobster Soup		
蟹肉瑶柱蛋白炒饭	☐	¥228 (350g)
Fried Rice with Dried Scallop, Crab Meat & Egg White		
福建炒饭	☐	¥168 (350g)
Fried Rice with Diced Duck Meat, Shrimp & Dried Scallop in Oyster Sauce		

滋润甜品 Dessert



每份 / Per Portion		
香芒布丁	☐	¥50 (150g)
Mango Pudding		
杨枝甘露	☐	¥50 (150g)
Mango Sago with Pomelo		
生磨核桃露	☐	¥39 (150g)
Walnut Cream		
生磨杏仁茶	☐	¥39 (150g)
Chinese Almond Cream		
莲子红豆沙	☐	¥39 (150g)
Red Bean Cream with Lotus Seed		