



精釀陳年紹興酒，詳情請向服務員查詢。
Premium V.O. Shaohsing Chiew, please contact our servers for more details.



廚師推薦 Chef Recommendations

SHANGHAI 上海 • HONG KONG 香港 • KOWLOON 九龍 • TAIPEI 台北

廚師推薦

Chef Recommendations

涼菜

STARTERS

半天筍肚絲 shredded pork belly with areca heart in sesame oil	\$ 200
花雕醉豬蹄 drunken pig feet	\$ 320
麻辣拌牛筋 spicy beef tendon	\$ 360
蔥烤骨酥香魚 braised sweet fish with scallion in soy	\$ 280
黑松露素鴨 crispy bean curd skin roll with black truffle and vegetables	\$ 220
口水雞 spicy chicken "Sichuan" style	\$ 380

湯

SOUPS

木瓜響螺燉排骨 double-boiled conch with papaya and pork ribs	每位/person \$ 320
海鮮酸辣湯 hot and sour seafood soup	每位/person \$ 220 例/standard \$ 780
芡實薏米煲老鴨 duck soup with barley and gorgon fruit	每位/person \$ 320

主菜

MAINS

茭白青椒滑魚絲 sautéed shredded fish with water bamboo and green pepper	\$ 580
銀杏百合炒絲瓜 sautéed luffa with ginkgo & lily bulb	\$ 320
荔茸脆帶子 deep-fried scallop with taro	\$ 560
金沙賽螃蟹 scrambled eggs and salted egg yolk with crab flavor	\$ 380
樓外樓東坡肉 (每位) braised pork in dark soy "Dong Po" style (per person)	\$ 280
清蒸原汁牛腩 steamed sliced beef brisket	\$ 580
八寶布袋雞 eight treasures chicken	\$ 680
蜜汁火方 braised ham with crystal sugar served with crispy bean curd and bun	\$ 580
生菜蝦鬆 minced shrimps served with lettuce	\$ 720

龍蝦套餐精選 (4位用)

Selected Lobster Set Menu (for 4 persons)

冷菜

STARTERS

半天筍肚絲 shredded pork belly with areca heart in sesame oil	
花雕醉豬蹄 drunken pig feet	
古法煙鴨蛋 tea leaf smoked egg	
蔥烤骨酥香魚 brasied sweet fish with scallion in soy	
黑松露素鴨 crispy bean curd skin rolls with black truffle and vegetables	

湯

SOUP

芡實薏米煲老鴨 duck soup with barley and gorgon fruit	
上湯焗波士頓龍蝦燜伊麵 braised Boston lobster in supreme soup with E-fu noodles	

主菜

MAINS

茭白青椒滑魚絲 sautéed shredded fish with water bamboo and green pepper	
脆皮蒜香雞 crispy garlic chicken	
粽葉扎肉 steamed pork belly wrapped with fragrant leaves	
銀杏百合炒絲瓜 sautéed luffa with ginkgo & lily bulb	
招牌生煎包 pan-fried pork bun	

甜品

DESSERT

杏仁豆腐花 almond bean curd	
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\$5980 4位 | persons

烤鴨套餐精選 (6位用)

Selected Roast Duck Set Menu (for 6 persons)

冷菜

STARTERS

半天筍肚絲 shredded pork belly with areca heart in sesame oil	
梅子酒香蝦 plum wine marinated shrimps	
老上海燻魚 Shanghai smoked fish	
蔥油海蜇頭 jelly fish in spring onion oil	
黑松露素鴨 crispy bean curd skin rolls with black truffle and vegetables	

湯

SOUP

木瓜響螺燉排骨 double-boiled conch with papaya and pork ribs	
片皮鴨二吃 (鴨皮捲餅及鴨肉生菜包) roast duck 1 st course duck skin with pancake 2 nd course duck meat with lettuce	

主菜

MAINS

特式松子魚 sweet and sour fish	
荔茸脆帶子 deep-fried scallop with taro	
青青時蔬豆腐衣 sautéed green vegetable with bean curd skin	
鮑汁鮑魚撈飯 braised abalone in sauce served with steamed rice	
黃橋燒餅 baked pork pastry	

甜品

DESSERT

杏仁豆腐花 almond bean curd	
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\$8880 6位 | persons