

Appetizer	魚子醬北京烤鴨	Peking duck with Golden Osetra Caviar (30g)	195.00
	白湯三頭澳洲鮮鮑拌鮮菇	Braised Australian abalone with Chinese herb and dried shiitake	88.00
	蠔皇二十頭吉濱鮑伴關東遼參	Braised Japanese abalone with sea cucumber	130.00
	四式蒸點心拼	Dim sum platter	24.00
	四式素點心拼	Vegetarian dim sum platter	22.00
	沙拉香酥鴨	Crispy duck salad	22.00
	茶香烟燻乳骨	Jasmine tea smoked ribs	18.00
	香酥炸鴨卷	Crispy duck roll	12.00
	芝麻蝦多士	Sesame prawn toast	18.00
	奶沙軟殼蟹	Fried soft shell crab with chilli and curry leaf	18.00
	椒盐鮮魷	Salt and pepper squid	18.00
	時日蒸新鮮扇貝	Steamed scallop with chilli garlic soya	18.00
	香芒火鴨脯	Roasted mango duck with lemon sauce	18.00
	生煎雞肉鍋貼	Grilled Shanghai dumpling	8.00
	生煎素菜鍋貼	Grilled Shanghai vegetable dumpling	8.00
	豉味野菌炒齋菘	Wild mushroom lettuce wrap	18.00
	五香滷水牛腩拌水晶皮	Warm beef and home made vermicelli salad	18.00
	凉拌海蜇凍醉雞	Corn fed chicken and jellyfish served cold	16.00
	鮮蝦釀鳳翅	Fried chicken and prawn cake with sweet chilli dressing	14.00
	鷹式醬乳鴿	Roasted king soya squab	18.00
Soup	雞絲酸辣羹	Hot and sour soup	12.00
	韭黃韭菜龍蝦羹	Lobster and Chinese chive soup	24.00
	西菜紅鯛魚嫩湯	Red snapper and watercress soup	14.00
	粟米蟹肉羹	Crab and sweetcorn soup	18.00
	白竹筴野菌羹	Chinese wild mushroom soup	15.00

Fish Please ask your waiter for daily specials	翠玉滑炒時日海上鮮	Fish of the day	
	炭烤香檳汁銀鱈魚	Roasted Silver cod with Champagne and Chinese honey	48.00
	炭烤沙茶醬鱈魚	Sha Cha Chilean seabass	48.00
	醬皇蒸紅鯛魚	Steamed red snapper in spicy soya bean	30.00
	豉味涼瓜海斑腩球煲	Braised black bean grouper claypot with bitter melon	35.00
	豉油皇煎黃尾紅鯛魚	Wok fried yellow tail red snapper in king soya	28.00
	穗式蒸麒麟多寶魚	Steamed turbot with Chinese ham and shiitake	40.00

Seafood	豉油皇煎蝦中蝦	Wok fried king soya prawn	30.00
	鐵板蒜雲蝦中蝦球	Prawn and luffa melon toban	30.00
	菠蘿XO醬爆海蝦	Stir-fry XO prawn with pineapple	30.00
	椰子蘿望煮海蝦	Spicy Assam prawn in baby coconut	32.00
	大千煎釀蟹鉗	Wok fried crab claw in ginger and spring onion	38.00
	韭菜汁滑炒龍蝦球	Stir-fry lobster with Chinese chive	48.00
	自制剝椒蒸波斯頓龍蝦	Steamed lobster with garlic chilli	58.00
	油泡滑帶子	Stir-fry scallop with lilly bulb and yellow chive	36.00
	金豉青椒煎炒帶子	Stir-fry scallop and pumpkin in black bean	36.00

Poultry	茶香燻太爺雞	Jasmine tea smoked chicken	19.00
	沙爹脆皮燒雞	Roasted satay chicken	19.00
	三杯汁滑雞煲	Sanpei chicken claypot	19.00
	泰式香芒煎軟童子雞脯	Thai style poussin	20.00
	家鄉金針雲耳蒸童子雞	Lotus leaf chicken with lily flower and red date	20.00
	西檸煎軟雞	Lemon chicken	18.00
	琵琶挂爐燒鴨	Roasted Pi Pa duck	32.00
	醬爆生鴨片	Stir-fry Szechuan duck with Chinese mustard green	28.00

Meat	黑椒牛柳粒	Black pepper rib-eye beef	38.00
	焦炒琥珀牛柳絲	Crispy Szechuan shredded rib eye beef	36.00
	諸侯醬燻銀蘿神牛腩排	Braised five spice Wagyu beef claypot	36.00
	酒香罐子肉	Braised Dong Bo pork	22.00
	甜酸古老肉片	Sweet and sour pork	18.00
	古法燻羊頸肉	Braised lamb claypot with chestnut and mooli	36.00
	xo醬燒羊扒件	Stir-fry lamb chop with okra and red chilli	42.00
	金香鮑鳥肉	Stir-fry ostrich in spicy yellow bean	38.00

Tofu	豉汁茄子豆腐煲	Braised tofu and aubergine claypot in black bean	22.00
	勝雲自製鉄板豆腐	Braised tofu with luffa melon	22.00
	剝椒麻婆豆腐	Mabo tofu	22.00

Vegetable	黑椒百合炒蘆筍	Stir-fry lotus root, asparagus & lily bulb in black pepper ^v	18.00
	夏果滑炒野菌	Stir-fry wild mushroom with water chestnut	36.00
	菜干燻珍菌	Braised morel mushroom claypot with preserved pak choi	46.00
	金豉日本青椒炒香芋地瓜	Stir-fry pumpkin in black bean sauce	18.00
	干煸楠菜四季豆	Stir-fry french bean with preserved olive and dried shrimp	13.00
	腐乳椒絲油麥菜	Stir-fry baby gem lettuce with chilli preserved beancurd	13.00
	鹹魚醬炒芥蘭	Stir-fry gai lan with salted fish and chilli	16.00
	時日蔬菜 菜芯 芥蘭 白菜苗 豆苗	Seasonal Chinese vegetable ^v Choi sum Gai lan Baby pak choi Snow peashoot	13.00

Noodle & Rice	糯米蒸釀加拿大蟹蓋	Steamed Canadian crab with sticky rice	38.00
	大富豪炒飯	Dried shrimp and egg white fried rice	15.00
	蔥花蛋炒飯	Spring onion egg fried rice	7.00
	絲苗白飯	Jasmine rice	3.50
	黃湯金雲龍蝦麵	Maine lobster noodle	62.00
	乾燒蝦子蟹肉燻伊麵	Crab e-mien noodle	18.00
	新洲炒米粉	Singapore vermicelli	14.00
	雞絲家鄉炒麵綫	Fried rice vermicelli with shredded chicken	14.00
	黑椒三菇韭菜炒拉麵	Wild mushroom hand pulled noodle	14.00
	福建式燻煲仔烏東麵	Fujian style udon clayot with squid	14.00