Wine list

RED

- MASI Campofiorin IGT

  Ripasso
  Italy
  750mL bottle
  (Full–bodied & Smooth)
  $50





- Folonari Valpolicella Classico DOC

  Valpolicella
  Italy
  375mL bottle
  (Light–bodied & Fruity)
  $23



WHITE

- MASI Masianco

  Pinot Grigio
  Italy
  750mL bottle
  (Light & Crisp)
  $38

- Santa Margherita

  Pinot Grigio
  Italy
  375mL bottle
  (Light & Crisp)
  $26

BEER

• Heineken 330mL	$8
TsingTao 330mL	$8
Budweiser 341mL	$6
Coors Light 341mL	$6





NON–ALCOHOLIC

• Coca–Cola 355mL	$3
Diet Coke 355mL	$3
Coke Zero	$3
Nestea 355mL	$3
Ginger Ale 355mL	$3
Orange Crush 355mL	$3
Sprite 355mL	$3
Spring Water 500mL	$3



INTERNATIONAL

- Hakutsuru Sho–Une junmai Daiginjo – Sake

  Japan
  300mL bottle
  $26

- Charm Soju Liquor – Soju

  Korea
  360mL bottle
  $23



《前菜》Appetizers

A01 百花釀蟹鉗 {每位 Per Person}
Deep-Fried Crab Claw Stuffed with Minced Shrimp Paste — $8.8

A02 米芝蓮小炒皇 🌰🌶
Stir-Fried Shrimp, Squid, Fried Tofu, Peanuts & Chives — $24.8

A03 芝麻沙薑手撕雞
Shredded Chicken Marinated with Ginger, Salt & Sesame — $16.8

A04 金沙南瓜脆魚皮
Deep-Fried Fish Skin & Pumpkin with Salted Egg Yolk — $16.8

A05 五香魷魚鬚
Deep-Fried Octopus Tentacles — $16.8

A06 檸蜜牛仔骨
Pan-Fried Beef Short Ribs with Honey Lemon Sauce — $16.8

A07 椒鹽多春魚 🌶
Deep-Fried Shishamo with Salt & Pepper — $12.8

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A08 XO醬香脆茄子 🌶
Deep-Fried Eggplant with XO Sauce
$12.8

A09 七味脆豆腐粒 🌶
Deep-Fried Tofu with Spicy Salt
$12.8

A10 舟山海蜇
Shredded Jellyfish
$8.8

A11 中華海藻沙律
Seaweed Salad
$8.8

A12 脆皮蝦春卷 (3條)
Deep-Fried Shrimp Spring Rolls (3 pcs)
$8.8

A13 醉香鴨掌翼
Duck Feet & Wings Marinated in Chinese Wine
$7.8

A14 白雲豬仔腳
Pork Trotters Marinated in Vinegar Sauce
$9.8

《 前菜 》 Appetizers





B01 古法醬燒琵琶鴨 (敬請預訂) {每隻 Whole} $68.8
Roasted Duck with Special Sauce (Advance Order Required)

B02 招牌吊燒走地雞 (敬請預訂) {每隻 Whole} $58.8
Roasted Free-Range Chicken with Special Sauce (Advance Order Required)

B03 芝麻鹽焗走地雞 (敬請預訂) {每隻 Whole} $58.8
Baked Free-Range Chicken with Salt & Sesame (Advance Order Required)

B04 脆皮油淋走地雞 (敬請預訂) {每隻 Whole} $52.8
Deep-Fried Crispy Free-Range Chicken (Advance Order Required)

B05 金陵大紅金豬 {全體 Whole} $238
Barbecued Suckling Pig {半隻 Half} $128

B06 京式中華片皮烤鴨 $69.8
(跟 烤鴨餅皮 拾片 及 二食斬件)
Crispy Roasted Peking Duck with Chinese Pancakes

兩食菜式選擇：Second Course Choices:

鴨崧生菜片 (拾片) {加 Extra} $14.8
Stir-Fried Shredded Duck with Lettuce Cups

或
皮蛋芫茜豆腐滾鴨湯 {加 Extra} $18.8
Duck Soup with Century Egg & Coriander

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《名爐燒味》Barbecued

B07 鴻運乳豬件海蜇 $49.8
Barbecued Suckling Pig & Shredded Jellyfish

B08 名爐脆皮燒鴨 {半隻 Half} $28.8
Roasted Duck

B09 瑤柱真味走地雞 {半隻 Half} $24.8
Free-Range Chicken Marinated in Dried Scallop Sauce

B10 玫瑰豉油走地雞 {半隻 Half} $24.8
Free-Range Chicken Marinated in Dark Soy Sauce

B11 掛爐蜜汁靚叉燒 $22.8
Honey-Glazed Barbecued Pork

B12 鴻運乳豬 拼 蜜汁叉燒 $59.8
Barbecued Suckling Pig & Honey Glazed Barbecued Pork





C01 雙籽甏原條豬婆海參 (敬請預訂) { 壹條 Whole} $208.8
Braised Whole Sea Cucumber with Ham & Dried Shrimp Roe
(Order in Advance Only)

C02 銀湖百花釀海參(敬請預訂) { 每位 Per Person} $16.8
Braised Sea Cucumber with Shrimp Paste (Order in Advance Only)

C03 紅燒花膠蟹肉燴生翅 { 例 四兩Regular} $168.8
Braised Shark' s Fin Soup with { 每位 二兩Per Person} $78.8
Fresh Crabmeat & Fish Maw

C04 濃湯蟹肉雞茸燴官燕 { 例 四兩Regular} $108.8
Bird's Nest Broth with { 每位 二兩Per Person} $48.8
Crabmeat & Minced Chicken

C05 馳名懷舊桂花翅 (三兩) $98.8
Sautéed Shark' s Fin with Scrambled Egg

C06 蠔皇花菇鮮鮑魚伴苗皇 (六頭) { 每位 Per Person } $22.8
Braised South African Abalone with Supreme Oyster Sauce

C07 蝦籽鮑汁鵝掌甏原條海參 { 每位 Per Person } $26.8
Braised Whole Sea Cucumber with Goose Web & Dried Shrimp Roe

C08 鮑汁花菇甏原隻鵝掌伴豆苗 (五隻) $46.8
Braised Goose Web & Mushrooms with Supreme Oyster Sauce & Snow Pea Leaves

C09 京蔥醬爆燒海參件 $50.8
Wok-Fried Sea Cucumber with Scallions

C10 懷舊桂花炒魚肚 $38.8
Sautéed Shredded Fish Maw with Conpoy & Scrambled Egg

《鮑參翅肚》Dried Seafood

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《湯羹》Soups

D01 瑤柱花膠海味羹 Fish Maw, Dried Scallop & Dried Seafood Soup	{每位 Per Person} $14.8 {例 Regular} $42.8
D02 鮮蟹肉魚肚羹 Fresh Crabmeat & Fish Maw Soup	{每位 Per Person} $13.8 {例 Regular} $38.8
D03 海皇酸辣湯 🌶 Hot & Sour Soup with Assorted Seafood	{每位 Per Person} $12.8 {例 Regular} $36.8
D04 西湖牛肉羹 Minced Beef Soup with Egg White & Cilantro	{每位 Per Person} $10.8 {例 Regular} $32.8
D05 雞茸粟米羹 Minced Chicken Soup with Sweet Corn	{每位 Per Person} $10.8 {例 Regular} $32.8
D06 鮮野菌苗皇羹 🥦 Snow Pea Leaves & Enoki Mushroom Soup	{每位 Per Person} $10.8 {例 Regular} $32.8
D07 上素酸辣湯 🥦🌶 Hot & Sour Soup with Assorted Mushrooms	{每位 Per Person} $10.8 {例 Regular} $32.8





養生燉湯 (敬請預訂 Order in Advance Only)
{每鼎 拾位用} Double-boiled Soup

E01 鮮蟹肉海皇冬瓜盅（清熱利水、消痰消腫、生津除煩） $128
Double-boiled Winter Melon Soup with Fresh Crabmeat & Assorted Seafood

E02 咸檸檬燉水鴨（開胃益脾、滋陰補血、化痰止咳） $128
Double-boiled Duck Soup with Salty Lemon

E03 川貝海底椰木瓜燉雙鴿鴿（清熱潤肺、止咳化痰、滋養肌膚） $128
Double-Boiled Partridge Soup with Papaya, Sea Coconut & Fritillaria

E04 杏汁木瓜花膠燉竹絲雞（養陰潤肺、補腎益精、養血止血） $168
Double-Boiled Silkie Chicken & Fish Maw Soup with Papaya & Almond Milk

E05 五指毛桃響螺燉烏鷄（健脾補肺、行氣利濕、舒筋活絡） $128
Double-Boiled Silkie Chicken & Whelk Soup with Ficus Root

E06 石斛羊肚菌響螺炖水鴨（温中益氣、滋陰潤肺、護肝健脾） $168
Double-Boiled Duck & Whelk Soup with Morel Mushrooms & Dendrobium

E07 花旗参玉竹響螺燉竹絲鷄（滋陰養燥、滋補養顏、補氣滋陰） $128
Double-Boiled Silkie Chicken & Whelk Soup with American Ginseng & Solomon's Seal

E08 川貝海底椰燉鱷魚肉（清熱潤肺、補氣補血、止咳化痰） $148
Double-Boiled Crocodile Soup with Fritillaria & Sea Coconut

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《海鮮》Seafood

F01 金華玉樹麒麟斑球 $48.8
Steamed Grouper Fillet with Ham & Mushrooms

F02 海皇賽螃蟹 $32.8
Stir-Fried Egg White with Assorted Seafood

F03 酥炸脆生蠔 $39.8
Deep-Fried Oysters

F04 金蒜蜜餞脆生蠔 $39.8
Deep-Fried Oysters with Honey Garlic Sauce

F05 陳皮豉汁蒸白鱔 $49.8
Steamed Eel with Aged Tangerine Peel & Black Bean Sauce

F06 避風塘炒温哥華蜆 🌶 $28.8
Stir-Fried Vancouver Clams with Chili & Crispy Garlic

F07 二崧珍寶帆立貝 🥜 $42.8
Stir-Fried Jumbo Scallops with Pine Nuts

F08 豉汁帆立貝蒸玉子豆腐 $38.8
Steamed Scallops with Egg Tofu & Black Bean Sauce

F09 翡翠油泡鳳尾蝦帆立貝 $38.8
Stir-Fried Tiger Shrimp & Jumbo Scallops with Vegetables

F10 玻璃鳳尾蝦球 $36.8
Stir-Fried Tiger Shrimp with Egg White Sauce





《海鮮》Seafood

F11 千島明蝦球 $36.8
Pan-Fried Tiger Shrimp with Thousand Island Sauce

F12 茄汁乾煎鳳尾蝦 $36.8
Pan-Fried Tiger Shrimp with Tomato Sauce

F13 韭皇蝦仁炒滑蛋 $26.8
Scrambled Egg with Shrimp & Chives

F14 腰果炒蝦仁 $26.8
Stir-Fried Shrimp with Cashew Nuts

F15 珍菌油泡青衣斑球 $28.8
Sautéed Fish Fillet with Assorted Mushrooms

F16 鳳梨咕嚕脆斑球 $28.8
Sweet & Sour Fish Fillet

F17 粟米香酥斑球 $28.8
Deep-Fried Fish Fillet with Sweet Corn Sauce

F18 馬拉盞醬爆鮮魷 $24.8
Wok-Fried Squid with Malaysian-Style Sauce

F19 豉椒味菜炒鮮魷 $24.8
Stir-Fried Squid with Preserved Mustard Greens & Black Bean Sauce

F20 金沙魚皮脆斑腩 $28.8
Deep-Fried Grouper & Fish Skin with Salted Egg Yolk

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G01 乾隆八寶葫蘆鴨 (敬請預訂) {每隻 Whole} $88.8
(雞粒肉粒、冬菇粒、栗子、蓮子、薏米、瑤柱、蝦乾、鹹蛋王)
Braised Boneless Duck Stuffed with Eight Treasures
(Advance Order Required)

G02 胡椒豬肚荷包雞 (敬請預訂) {每隻 Whole} $88.8
Whole Pork Tripe Stuffed with Free-Range Chicken in Supreme Pepper Broth
(Advance Order Required)

G03 江南百花走地雞 (敬請預訂) {每隻 Whole} $78.8
Deep-Fried Boneless Free-Range Chicken with Shrimp Paste
(Advance OrderRequired)

G04 金華玉樹走地雞 (敬請預訂) {每隻 Whole} $78.8
Boneless Free-Range Chicken with Ham & Mushrooms
(Advance Order Required)

G05 香芋梅子甑大鴨 (敬請預訂) {半隻 Half} $43.8
Braised Boneless Duck with Taro & Plum Sauce
(Advance Order Required)

G06 八珍扒大鴨 (敬請預訂) {半隻 Half} $43.8
Braised Boneless Duck with Assorted Seafood & Barbecued Pork
(Advance OrderRequired)

G07 荔茸香酥大鴨 (敬請預訂) {半隻 Half} $43.8

Deep-Fried Boneless Duck with Taro
(Advance Order Required)



G08 臘味糯米釀走地雞 (敬請預訂) {半隻 Half} $38.8
Deep-Fried Boneless Free-Range Chicken Stuffed with Glutinous Rice
(AdvanceOrder Required)

G09 菜膽上湯走地雞 {半隻 Half} $26.8
Free-Range Chicken & Vegetables in Supreme Broth

G10 薑蔥霸皇走地雞 🌶 {半隻 Half} $25.8
Free-Range Chicken with Ginger, Scallions & Spicy Soy Sauce

G11 佐宗棠辣子雞片 🌶 $24.8
General Tso's Chicken

G12 甜酸咕嚕雞球 $24.8
Sweet & Sour Chicken Balls with Pineapple

G13 羅定豆豉炒雞片 $24.8
Stir-Fried Sliced Chicken with Peppers & Black Bean Sauce

G14 咖哩煮雞片 $24.8
Sautéed Sliced Chicken with Curry Sauce

G15 紫蘿炒雞片 $24.8
Stir-Fried Sliced Chicken with Pickled Ginger & Pineapple



《 豬 · 牛 》Pork & Beef

H01 黑椒安格斯牛柳粒 $34.8
Pan-Fried Diced Angus Beef with Black Pepper

H02 蒜香美極蘑菇牛柳粒 $34.8
Pan-Fried Angus Beef with Crispy Garlic & Maggi Sauce

H03 中式安格斯牛柳粒 $34.8
Pan-Fried Angus Beef with Special Sweet Sauce

H04 沙茶玉蘭牛仔肉 $26.8
Stir-Fried Beef with Chinese Broccoli & Satay Sauce

H05 蔥蒜蘑菇爆牛仔肉 $26.8
Stir-Fried Beef with Mushrooms & Scallions

H06 西杏陳醋骰仔骨 $26.8
Sautéed Spare Ribs with Black Vinegar Sauce

H07 椒鹽香酥骰仔骨 🌶 $26.8
Deep-Fried Spare Ribs with Spicy Salt

H08 京都燒焗骰仔骨 $26.8
Sautéed Spare Ribs with Special Sweet Sauce

H09 五柳薔頭咕嚕肉 $22.8
Sweet & Sour Pork

H10 蜜椒香芋黑豚肉 $22.8
Stir-Fried Pork with Taro & Honey Pepper Sauce





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《 蔬菜 》Vegetables & Tofu

I01 瑤柱花膠扒豆苗 $46.8
Braised Snow Pea Leaves with Conpoy & Fish Maw

I02 鮮蟹肉扒豆苗 $40.8
Braised Snow Pea Leaves with Fresh Crabmeat

I03 蝦籽皇子菇扒豆苗 $30.8
Braised Snow Pea Leaves with King Oyster Mushrooms & Dried Shrimp Roe

I04 鮑汁珍菌扒豆苗 $28.8
Braised Snow Pea Leaves & Assorted Mushrooms with Abalone Sauce

I05 蝦乾生根浸豆苗 $28.8
Poached Snow Pea Leaves with Dried Shrimp & Fried Gluten

I06 竹笙鼎湖上素 $32.8
Stir-Fried Assorted Mushrooms with Bamboo Fungus



I07 如意一品豆腐 $28.8
Braised Tofu with Assorted Seafood

I08 高山野菌燒玉子豆腐 $26.8
Pan-Fried Egg Tofu with Assorted Mushrooms

I09 川辣麻婆豆腐 $22.8
Mapo Tofu with Minced Beef in Spicy Sauce

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《 蔬菜 》Vegetables & Tofu

I10 花菇紅燒豆腐 $22.8
Braised Tofu with Mushrooms



I11 鹹魚雞粒豆腐煲 $22.8
Braised Tofu with Minced
Chicken & Salted Fish in Casserole

I12 椰汁香芋野菌南瓜煲 $24.8
Stewed Assorted Mushrooms,
Taro & Pumpkin in Coconut Sauce



I13 上湯雜菜粉絲煲 $24.8
Poached Assorted Vegetables &
Vermicelli in Supreme Soup

I14 怡香燒茄子煲 $22.8
Braised Eggplant with Minced Pork in Casserole

I15 梅菜肉沫蒸茄子 $22.8
Steamed Eggplant with Preserved
Cabbages & Minced Pork

I16 乾煸欖菜茄子四季豆 $22.8
Sautéed Green Beans & Eggplant with
Preserved Olive Vegetable



I17 方魚炒玉蘭 $22.8
Stir-Fried Chinese Broccoli with Dried Fish

I18 上湯冬瑤浸時蔬 $22.8
Poached Seasonal Vegetables with Dried Scallop

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《粉。麵。飯》Noodles & Rice

J01 米芝蓮山水海鮮金銀炒麵 $34.8
Signature Pan-Fried Egg Noodles & Vermicelli with Assorted Seafood

J02 鴻圖窩伊府麵 $36.8
E-Fu Noodles in Supreme Broth with Assorted Meats & Seafood

J03 鮮蟹肉燴伊府麵 $32.8
Braised E-Fu Noodles with Fresh Crabmeat

J04 黑松露珍菌炆伊府麵 $24.8
Braised E-Fu Noodles with Assorted Mushrooms & Black Truffle

J05 廣東炒麵 $30.8
Pan-Fried Egg Noodles with Assorted Meats & Seafood

J06 韮皇乾炒西冷牛河 $24.8
Stir-Fried Rice Noodles with Sliced Beef & Chives

J07 滑蛋蝦仁炒河粉 $26.8
Stir-Fried Rice Noodles with Shrimp & Egg

J08 闊少爺黃金炒飯 $26.8
Signature Assorted Seafood Fried Rice

J09 瑤柱蛋白海皇炒飯 $26.8
Fried Rice with Assorted Seafood, Egg White & Conpoy

J10 福建海皇炒飯 $26.8
Fried Rice with Diced Chicken & Assorted Seafood





J11 太極鴛鴦海皇炒飯 $28.8
Fried Rice with Shrimp in Cream Sauce & Shredded Chicken in Tomato Sauce

J12 崧子魚米炒飯 $24.8
Fried Rice with Minced Fish & Pine Nuts

J13 瑤柱臘味糯米飯 $26.8
Fried Glutinous Rice with Preserved Meats & Conpoy

J14 星州炒米粉 $22.8
Singapore-Style Fried Vermicelli with Barbecued Pork, Shrimp & Curry

J15 豉汁味菜涼瓜牛肉煎米粉 $24.8
Pan-Fried Vermicelli with Beef, Bitter Melon & Black Bean Sauce

J16 避風塘鴛鴦炒米 $24.8
Fried Vermicelli with Assorted Seafood, Chili & Crispy Garlic

J17 潮式肉崧蠔仔泡飯 (碗 Bowl) $16.8 (窩 Regular) $32.8
Poached Rice in Broth with Oysters & Minced Pork

J18 馳名懷舊擔擔麵 (碗 Bowl) $15.8 (窩 Regular) $30.8
Sichuan Noodles in Soup with Minced Pork & Peanuts

J19 濃湯蔥香雞絲煨麵 (碗 Bowl) $15.8 (窩 Regular) $30.8
Noodles in Chicken Broth with Shredded Chicken

J20 金華腿絲上湯生麵皇 (碗 Bowl) $11.8 (窩 Regular) $22.8
Egg Noodles in Supreme Broth with Shredded Ham

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《甜品》Dessert

K01 西米焗布甸 (敬請預訂) { 每位 Per Person } $9.8
Baked Sago Pudding (Advance Order Required)

K02 金箔椰汁燉官燕 { 每位 Per Person } $30.8
Double-Boiled Bird's Nest with Coconut Milk & Gold Leaf

K03 金箔薑汁燉鮮奶 { 每位 Per Person } $7.8
Double-Boiled Egg White & Milk with Ginger

K04 鳳城炸鮮奶 $16.8
Deep-Fried Milk Rolls (8 pcs)

K05 王母賀壽蟠桃 $24.8
Steamed Chinese Peach Buns (1 dozen)



六位海鮮餐
Set Dinner for 6

《雙龍片鴨餐》

薑葱焗雙龍蝦
Stir-Fried Two Lobsters with Scallions & Ginger

京式片皮烤鴨
Sliced Peking Duck Skin with Chinese Pancakes

生菜包鴨崧
Stir Fried Shredded Duck served with Lettuce Cups

京都燒焗骰仔骨
Sautéed Spare Ribs with Special Sweet Sauce

翡翠珍菌油泡斑球
Stir-Fried Fish Fillets with Vegetables

上湯蒜子浸菜心苗
Poached Vegetables with Garlic in Supreme Broth

現金優惠價 $238 + TAX

《海鮮套餐》

金沙南瓜焗龍蝦（三磅）
Stir-Fried 3-lb Lobster with Pumpkin with Salted Egg Yolk

黑白胡椒粉絲焗温哥華蟹
Vancouver Crab with Black & White Pepper and Vermicelli

豉汁陳皮蒸野生白鱔
Steamed Wild Eel with Aged Tangerine Peel & Black Bean Sauce

蒜香美極蘑菇牛柳粒
Pan-Fried Angus Beef with Crispy Garlic & Maggi Sauce

瑤柱真味走地雞（半隻）
Free Range Chicken Marinated in Dried Scallop Sauce

鮑汁珍菌扒豆苗
Braised Snow Pea Leaves & Mushrooms with Abalone Sauce

現金優惠價 $318 + TAX





《鮑魚海鮮餐》

紅燒花膠海皇燴官燕
Braised Bird's Nest with Diced Seafood in Premium Broth

(改 花膠海皇燴生翅 加$38)
(Extra $38 to substitute Braised Shark's Fin Soup with Diced Seafood)

蠔皇花菇甏鮑魚苗皇 (六位)
Braised Abalone & Premium Mushrooms with Oyster Sauce

干邑香草焗大龍蝦 (四磅)
Stir-Fried 4-lb Jumbo Lobster with Herbs & Cognac

金蒜蜜餞脆生蠔
Deep-Fried Oysters with Honey Garlic Sauce

薑葱清蒸游水青斑
Steamed Live Grouper with Ginger & Scallions

頂湖菜膽走地雞 (半隻)
Free-Range Chicken & Vegetables in Supreme Broth

現金優惠價 $418 + TAX

《皇帝蟹宴》

瑤柱花膠海皇羹
Thick Soup with Assorted Seafood, Fish Maw & Dried Scallop

六磅 皇帝蟹 四食：
6-lb King Crab Served in 4 Courses:

- 金蒜銀絲蒸帝皇蟹爪
  Steamed King Crab's Legs with Vermicelli & Garlic
- 美極珍菌焗帝皇身
  Stir Fried King Crab with Maggi Sauce & Mushrooms
- 皇帝蟹肉扒豆苗
  Braised King Crab's Meat with Snow Pea Leaves
- 帝皇蟹斗海皇炒飯
  King Crab's Roe Fried Rice

玫瑰豉油皇走地雞 (壹隻)
Free-Range Chicken Marinated in Dark Soy Sauce

現金優惠價 $638 + TAX

八位海鮮餐
Set Dinner for 8

《片鴨龍蝦餐》

金粟魚肚羹
Fish Maw & Sweet Corn Thick Soup

京式片皮烤鴨
Sliced Peking Duck Skin with Chinese Pancakes

生菜包鴨崧
Stir Fried Shredded Duck served with Lettuce Cups

金蒜銀絲蒸開邊龍蝦（四隻）
Steamed Lobsters with Vermicelli & Garlic

葱蒜蘑菇爆牛仔肉
Stir-Fried Beef with Mushrooms & Scallions

翡翠珍菌油泡斑球
Stir-Fried Fish Fillets with Vegetables

瑤柱真味走地雞（壹隻）
Free Range Chicken Marinated in Dried Scallop Sauce

上湯蒜子浸菜芯苗
Poached Vegetables with Garlic in Supreme Broth

現金優惠價 $338 + TAX

《魚蝦蟹大餐》

鴻運乳豬件海蜇
Barbecued Suckling Pig & Shredded Jellyfish

鮮蟹肉魚肚羹
Crabmeat & Fish Maw Thick Soup

金蒜美極焗大龍虾（四磅）
Stir-Fried 4-lb Jumbo Lobster with Maggi Sauce

金沙南瓜焗雙温哥華蟹
Stir-Fried Two Vancouver Crabs & Pumpkin with Salted Egg Yolk

薑蔥清蒸游水青斑
Steamed Live Grouper with Ginger & Scallions

瑤柱真味走地雞（壹隻）
Free Range Chicken Marinated in Dried Scallop Sauce

濃湯生根浸豆苗
Poached Snow Pea Leaves in Supreme Broth

海皇龍脂炒飯
Fried Rice with Lobster Roe

現金優惠價 $468 + TAX





《拾磅龍皇宴》

紅燒花膠海皇燴官燕
Braised Bird's Nest with Diced Seafood in Premium Broth
(如改 花膠海皇燴生翅 加$48)
(Extra $48 to substitute Braised Shark's Fin Soup with Diced Seafood)

蠔皇花菇甴魚苗皇 (八位)
Braised Abalone & Premium Mushrooms with Oyster Sauce

十磅 大龍蝦 三食：
10-lb Jumbo Lobster Served in 3 Courses:

黑白胡椒粉絲焗龍蝦球
Stir-Fried Lobster Meat with Black & White Pepper and Vermicelli

銀魚避風塘龍頭爪
Stir Fried Jumbo Lobster's Legs with Chilli & Dried Fish

温蜆龍皇脂蒸滑蛋
Steamed Eggs with Jumbo Lobster's Roe & Clams

蝦籽蔥燒爆海參件
Stir-Fried Sea Cucumber with Scallions

薑葱清蒸游水青斑
Steamed Live Grouper with Ginger & Scallions

菜膽上湯走地雞 (壹隻)
Free-Range Chicken & Vegetables in Supreme Broth

現金優惠價 $568 + TAX

《帝皇龍蝦宴》

紅燒花膠海皇燴官燕
Braised Bird's Nest with Diced Seafood in Premium Broth
(如改 花膠海皇燴生翅 加$48)
(Extra $48 to substitute Braised Shark's Fin Soup with Diced Seafood)

七磅 皇帝蟹 三食：
7-lb King Crab Served in 3 Courses:

金蒜銀絲蒸帝皇爪
Steamed King Crab's Legs with Vermicelli & Garlic

美極珍菌焗皇帝身
Stir Fried King Crab with Maggi Sauce & Mushrooms

桂花魚肚炒帝皇蟹斗
Stir Fried King Crab's Roe with Scrambled Egg & Fish Maw

銀魚避風塘炒大龍蝦（四磅）
Stir-Fried 4-lb Jumbo Lobster with Chili & Dried Fish

玫瑰豉油皇走地雞（壹隻）
Free-Range Chicken Marinated in Dark Soy Sauce

鮑汁鮮菌扒豆苗
Braised Snow Pea Leaves & Mushrooms with Abalone Sauce

賽螃蟹金湯伊麵
E-Fu Noodles in Pumpkin Broth with Egg White



現金優惠價 $968 + TAX



十位海鮮餐
Set Dinner for 10

《良朋歡聚宴》

鴻運乳豬件海蜇（1/4隻）
Barbecued Suckling Pig & Shredded Jellyfish

京式中華片皮烤鴨
Sliced Peking Duck Skin with Chinese Pancakes

生菜包鴨崧
Stir Fried Shredded Duck served with Lettuce Cups

瑤柱花膠海皇羹
Thick Soup with Assorted Seafood, Fish Maw & Dried Scallop

金沙南瓜焗龍虾（三磅）
Stir-Fried 3-lb Lobster with Pumpkin with Salted Egg Yolk

薑葱炒雙温哥華蟹
Stir-Fried Two Vancouver Crabs with Scallions & Ginger

清蒸雙游水青斑
Steamed Two Live Groupers with Ginger & Scallions

濃湯生根浸豆苗
Poached Snow Pea Leaves in Supreme Broth

闊少爺炒飯
Seafood Fried Rice

黑松露野菌炆伊麵
Braised E-Fu Noodles with Mushrooms & Black Truffle

現金優惠價 $538 + TAX

《百花錦繡宴》

鴻運乳豬件海蜇（1/4隻）
Barbecued Suckling Pig & Shredded Jellyfish

百花錦繡炸虾丸（十位）
Deep-Fried Shrimp Balls

紅燒花膠海皇燴官燕
Braised Bird's Nest with Diced Seafood in Premium Broth

（如改 花膠海皇燴生翅 加$48）
(Extra $48 to substitute Braised Shark's Fin Soup with Diced Seafood)

蠔皇花菇甴鮑魚苗皇（十位）
Braised Abalone & Premium Mushrooms with Oyster Sauce

十磅 大龍蝦 兩食：
10-lb Jumbo Lobster Served in 2 Courses:

沙當妮奶油焗野菌龍蝦球
Baked Lobster Meat with Wild Mushrooms in Chardonnay Cream Sauce

銀魚避風塘龍皇頭爪
Stir Fried Jumbo Lobster's Legs with Chilli & Dried Fish

清蒸雙游水青斑
Steamed Two Live Groupers with Ginger & Scallions

瑤柱真味走地雞（壹隻）
Free Range Chicken Marinated in Dried Scallop Sauce

瑤柱蛋白海皇炒飯
Fried Rice with Egg White, Diced Seafood & Dried Scallop

鮮蟹肉燴伊府麵
Braised E-Fu Noodles with Crabmeat



現金優惠價 $838 + TAX



《至尊帝皇宴》

八磅 皇帝蟹 四食：
8-lb King Crab Served in 4 Courses:

鮮拆皇帝蟹肉花膠燴生翅
Braised Shark's Fin Soup with Fish Maw & King Crab's Meat

金蒜銀絲蒸帝皇大爪
Steamed King Crab's Legs with Vermicelli & Garlic

銀鱼避風塘炒皇帝身
Stir Fried King Crab with Chilli & Dried Fish

瑤柱帝皇蟹斗温蜆蒸滑蛋
Steamed Egg with King Crab's Roe, Clams & Dried Scallop

十磅 大龍蝦 兩食：
10-lb Jumbo Lobster Served in 2 Courses:

西施龍皇身
Stir Fried Jumbo Lobster with Egg White

美極野菌焗龍皇頭爪
Stir Fried Jumbo Lobster's Legs with Maggi Sauce & Mushrooms

薑蔥清蒸雙游水青斑
Two Live Groupers Steamed with Ginger & Scallions

頂湖菜膽走地雞（壹隻）
Free-Range Chicken & Vegetables in Supreme Broth

瑤柱臘味糯米飯
Fried Glutinous Rice with Preserved Meats & Dried Scallop

米芝蓮山水海鮮金銀炒麵
Signature Pan-Fried Egg Noodles & Vermicelli with Assorted Seafood

現金優惠價 $1388 + TAX