精選茗茶

PREMIUM CHINESE TEA

滿福茗茶
Dynasty's Blend Tea
【桂花人參烏龍 Osmanthus ginseng oolong】

40

普洱皇
Aged Pu-er

40

銀毫香片
Jasmine tea 【Silver needle】

40

黃金桂
Green tea

40

極品鐵觀音
Supreme Tie quan yin tea

50

極品龍井
Supreme Long jing

65

中國茗茶
【普洱，壽眉，茉莉，水仙，鐵觀音，龍井，菊花】

Traditional Chinese tea
Pu-er, Shou mei, Jasmine, Shiu sin, Tie quan yin, Long Jing, Chrysanthemum

25

滿福X.O. 醬
Dynasty's X.O. sauce

Per Plate
Per Bottle

35
200
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted chicken liver</td>
<td>Bombay duck fish flavored with five spice and chilli</td>
<td>120</td>
</tr>
<tr>
<td>Barbecued sliced pork neck</td>
<td></td>
<td>100</td>
</tr>
<tr>
<td>Salted ox-tongue with black pepper</td>
<td></td>
<td>100</td>
</tr>
<tr>
<td>Simmered pig's ears</td>
<td></td>
<td>100</td>
</tr>
<tr>
<td>Crisp bean curd skin rolled with vegetable and black truffle</td>
<td></td>
<td>90</td>
</tr>
<tr>
<td>Marinated jelly fish with Chinese celery</td>
<td></td>
<td>90</td>
</tr>
<tr>
<td>Chilled marinated bailing mushroom</td>
<td></td>
<td>90</td>
</tr>
<tr>
<td>Crisp &quot;Chaozhou&quot; bean curd</td>
<td></td>
<td>90</td>
</tr>
<tr>
<td>Eggplant marinated with chilli peppercorn and sesame sauce</td>
<td></td>
<td>90</td>
</tr>
</tbody>
</table>
BARBECUE FAVOURITES

乳猪拼盘
任选三款 Choose any three:
乳猪件、叉烧、烧鹅、豉油鸡、海蜇
Barbecued suckling pig, roasted goose, barbecued pork, soya chicken or jelly fish
300

烧味双拼
任选两款 Choose any two:
叉烧、焼鹅、豉油鸡、海蜇
Barbecued pork, roasted goose, soya chicken or jelly fish
280

化皮乳猪件
Barbecued suckling pig
300

蜜汁叉烧
Barbecued pork
250

掛爐焼鵝
Roasted goose
200

脆皮烧猪肉
Crisp pork brisket
200

豉油鸡
Chicken marinated with superior soya sauce
260  520

豉油香妃鸡
Chicken flavored with spring onion sauce
260  520
<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price (HK$)</th>
</tr>
</thead>
<tbody>
<tr>
<td>紅燒蟹皇官燕 (Imperial bird's nest braised with crab roe in superior sauce)</td>
<td>680</td>
</tr>
<tr>
<td>高湯燴官燕 (Imperial bird's nest double boiled in supreme broth)</td>
<td>600</td>
</tr>
<tr>
<td>蟹肉燕窩羹 (Bird's nest soup braised with crabmeat)</td>
<td>240</td>
</tr>
<tr>
<td>鷄茸燕窩羹 (Bird's nest soup braised with minced chicken)</td>
<td>220</td>
</tr>
<tr>
<td>竹笙醃官燕 (Braised bamboo fungus stuffed with supreme bird's nest)</td>
<td>160</td>
</tr>
<tr>
<td>冰花燴官燕 (Imperial bird's nest soup double boiled with rock sugar)</td>
<td>500</td>
</tr>
</tbody>
</table>
## SOUP

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price (HK$)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Abalone soup boiled with chicken and pork bone marrow</td>
<td>For 8 persons</td>
<td>2,200</td>
</tr>
<tr>
<td>&quot;Buddha jump over the wall&quot;</td>
<td>Luxury dried seafood double boiled in superior soup</td>
<td>380</td>
</tr>
<tr>
<td>Fish maw soup double boiled with pork knuckle and cabbage</td>
<td></td>
<td>200</td>
</tr>
<tr>
<td>Fish maw soup double boiled with bamboo fungus and cabbage</td>
<td>flavored with pork bone marrow</td>
<td>200</td>
</tr>
<tr>
<td>Seafood soup braised with crab roe</td>
<td></td>
<td>180</td>
</tr>
<tr>
<td>Garoupa fillet broth boiled with preserved egg and Chinese parsley</td>
<td></td>
<td>160</td>
</tr>
<tr>
<td>Seafood soup with glass noodles and vegetable</td>
<td></td>
<td>120</td>
</tr>
<tr>
<td>Sweet corn soup with crabmeat</td>
<td></td>
<td>120</td>
</tr>
<tr>
<td>Seafood hot and sour soup</td>
<td></td>
<td>120</td>
</tr>
<tr>
<td>Minced beef soup with egg white and Chinese parsley</td>
<td></td>
<td>120</td>
</tr>
</tbody>
</table>
鲍鱼、海味
ABALONE & DRIED SEAFOOD

蠔皇原隻吉品鲍 (20頭)
A whole 20 heads Yoshihama abalone braised with superior oyster sauce
時價 Market Price

原件三頭花膠
A whole 3 heads fish maw garnished with vegetable
時價 Market Price
【一天前預訂 One day advanced order】

蠔皇原隻鮮鲍
A whole fresh abalone braised with superior oyster sauce
550

蝦籽百花臘原條參
A whole "Liao" sea cucumber filled with minced shrimp glazed with dried shrimp roe sauce
300

原隻二十五頭花膠扣鵝掌
A whole 25 heads fish maw stewed with goose web
240

蠔皇百靈菇扣鵝掌
Goose web stewed with bailing mushroom in superior oyster sauce
70

碧綠鮮鲍脯
Sliced abalone braised with seasonal green vegetable
720

蠔皇蔘參肉丸扣鵝掌
Goose web stewed with "Liao" sea cucumber and minced pork in oyster sauce
520
生猛海鮮
LIVE SEAFOOD FROM DAILY CATCH

蘇眉
Giant labird
【一天前預訂 One day advanced order】
時價 Market Price

老鼠斑
Pacific garoupa
時價 Market Price

花雕斑
Eagle garoupa
時價 Market Price

瓜子斑
Melon seed garoupa
時價 Market Price

鬚鼠斑
Black spot garoupa
時價 Market Price

東星斑
Spotted garoupa
時價 Market Price

老虎斑
Tiger garoupa
時價 Market Price

游水海中蝦
Sea prawn
【白灼，醉蝦，豉油皇蒸，蒜茸蒸開邊，薑蔥粉絲煲】
(Poached, drunken prawns flavored with soya sauce, halved and steamed with minced garlic or stewed with vermicelli and scallions)
時價 Market Price

大花蝦
King prawn
【豉油皇或上湯焗開邊】
(Chopped with soya sauce or halved and baked in supreme sauce)
時價 Market Price

肉蟹
Mud crab
【薑蔥焗，豉椒炒】
(Baked with ginger and scallion or wok-fried in black bean sauce)
時價 Market Price

鮮蟹咪
Mud crab claw
【香薑皮蛋蒸或椒鹽炸】
(Steamed with Chinese parsley and preserved egg or deep-fried in spicy salt)
時價 Market Price

本地開邊龍蝦
Rock lobster
【上湯焗，蒜茸蒸或松露油焗】
(Baked in supreme sauce, steamed with minced garlic or baked in truffle oil)
每隻 Per Piece 440

陳皮蒸原隻南非鮮鲍
A whole Southern Africa abalone
steamed with dried tangerine peel flavored with superior soya sauce
120

所有價錢均已含一服務費。
All prices are subject to 10% service charge.

如閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。
If you have any concerns regarding food allergies, please ask your server prior to ordering.
Seafood

至尊焗蟹盖
Baked crab shell stuffed with crab meat and onion
180

百花炸蟹钳
Crisp crab claw coated with minced shrimp
140

焗螺香螺
Sea whelk baked and filled with assorted meats
140

蘭度百合炒斑球
Garoupa fillet sautéed with fresh lily bulbs and young kale
480

豆腐生炆斑頭腩
Garoupa head and brisket braised with bean curd and garlic cloves
480

X.O.醬蘆筍炒澳洲帶子桂花蚌
Mandarin clam and Australian scallop sautéed with green asparagus flavored with X.O. sauce
430

燒焗銀鱈魚
Baked silver cod
360

蒜子嫩度炒蝦球
Prawn sautéed with spring onion and garlic clove
350

彩椒蜜桃炒蝦仁
Shrimp sautéed with assorted bell pepper and sweetened walnut
260

椒鹽吊片
Crisp squid flavored with spiced salt and chilli
240
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>薑蔥生爆斑頭腩</td>
<td>Garoupa head and brisket sautéed with scallion and ginger</td>
<td>480</td>
</tr>
<tr>
<td>蒜香胡椒中蜆</td>
<td>Prawn sautéed with black pepper and garlic</td>
<td>380</td>
</tr>
<tr>
<td>台式三杯焗桶螺</td>
<td>Fresh oysters braised with home-made sauce</td>
<td>330</td>
</tr>
<tr>
<td>柱侯蘿蔔兌牛尾</td>
<td>Ox-tail braised with turnip in Imperial sauce</td>
<td>290</td>
</tr>
<tr>
<td>砂酒焗魚頭</td>
<td>Grass carp head baked in port wine sauce</td>
<td>290</td>
</tr>
<tr>
<td>乾薑豆豉鮮膩</td>
<td>Chicken fillet sautéed with black bean and shallot</td>
<td>280</td>
</tr>
<tr>
<td>上湯海味粉絲雜菜</td>
<td>Assorted vegetable simmered with vermicelli and dried seafood in supreme broth</td>
<td>260</td>
</tr>
<tr>
<td>南乳粗霧</td>
<td>Mixed vegetable braised with preserved red taro curd</td>
<td>198</td>
</tr>
<tr>
<td>菜品</td>
<td>英文</td>
<td>半隻 HK$</td>
</tr>
<tr>
<td>------</td>
<td>--------</td>
<td>----------</td>
</tr>
<tr>
<td>脆皮妙齡鴿</td>
<td>Crisp baby pigeon</td>
<td>98</td>
</tr>
<tr>
<td>脆皮炸子雞</td>
<td>Crisp chicken</td>
<td>260</td>
</tr>
<tr>
<td>沙薑香烙手撕雞</td>
<td>Chicken shredded marinated with ginger</td>
<td>260</td>
</tr>
<tr>
<td>鹽焗雞</td>
<td>Chicken baked with rock salt</td>
<td>260</td>
</tr>
</tbody>
</table>

京式片皮鴿
Peking duck and condiments
【一天前預訂 One day advanced order】
牛、豬
BEEF & PORK

燒汁鵝肝和牛粒
Diced Wagyu beef tenderloin sautéed with goose liver
HK$ 460

蠔皇鮮菇牛肉
Sliced beef sautéed with fresh mushroom with oyster sauce
HK$ 198

X.O.蔥蔥頭牛柳條
Shredded beef sautéed with spring onion in X.O. sauce
HK$ 198

順德煎排骨
Spare rib in 'Shunde' style
HK$ 198

菠蘿咕嚕肉
Sweet and sour pork with pineapple
HK$ 198

蝦醬蒸五花腩
Pork belly sliced steamed and marinated with preserved shrimp paste
HK$ 198

台山焗豆腐
Bean curd baked with minced pork and salted egg 'Taishan' style
HK$ 48
時蔬

VEGETABLES

 Bamboo fungus braised with assorted mushrooms 230

Three kinds of vegetables braised with supreme sauce 198

Pomelo peel braised with oyster sauce garnished with green lettuce 198

Seasonal vegetable simmered with wood fungus and wonton in supreme broth 198

Seasonal vegetable simmered with mixed mushroom and tomato in fish broth 198

Chinese chives sautéed with Sichuan pickles and bean sprout 198

Bean curd braised with assorted fungus 198

Japanese pumpkin sautéed with celery and assorted vegetable 198

Eggplant steamed with preserved choi sum 180
RICE & NOODLES

瑶柱蛋白蟹肉炒飯
Fried rice with dried scallops, crabmeat and egg white
HK$ 198

福建炒飯
Fried rice 'Fujian' style
HK$ 198

榄菜肉鬆四季豆炒飯
Fried rice with green bean, minced pork and preserved olive
HK$ 198

豉油皇炒麴
Noodles sautéed with bean sprout in dark soya sauce
HK$ 168

香薺皮蛋牛起湯米粉
Rice vermicelli soup with minced beef, preserved egg and Chinese parsley
HK$ 198

魚湯四寶泡飯
Steamed rice simmered with assorted seafood and vegetable in fish soup
HK$ 260

黑椒蟹肉帶子炒粉絲
Glass noodles sautéed with crabmeat and scallops in black pepper
HK$ 260

花雕鳳尾銀蒸麵線
Egg noodles steamed with fresh shrimps garnished with Huadiao wine
HK$ 110

蠔皇銀絲撈粗麴
Flat egg noodles flavored with oyster sauce garnished with dried shrimp roe
HK$ 70
<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rice with diced chicken and salted fish</td>
<td>HK$ 125</td>
</tr>
<tr>
<td>Rice with chicken and black mushrooms</td>
<td>HK$ 125</td>
</tr>
<tr>
<td>Rice with assorted mushrooms and fungus</td>
<td>HK$ 125</td>
</tr>
<tr>
<td>Rice with spare ribs in black bean sauce</td>
<td>HK$ 125</td>
</tr>
<tr>
<td>Rice with minced pork and preserved vegetables</td>
<td>HK$ 125</td>
</tr>
<tr>
<td>Rice with sliced pork belly and preserved shrimp paste</td>
<td>HK$ 125</td>
</tr>
<tr>
<td>Rice with minced beef and flavored with dried 5 years tangerine peel</td>
<td>HK$ 125</td>
</tr>
</tbody>
</table>
**DESSERTS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>冰花燉官燕</td>
<td>Imperial bird’s nest soup double boiled with rock sugar</td>
<td>500</td>
</tr>
<tr>
<td>牛油果椰子雪糕</td>
<td>Chilled avocado cream topped with coconut ice-cream</td>
<td>60</td>
</tr>
<tr>
<td>楊枝甘露</td>
<td>Chilled mango sago cream and pomelo</td>
<td>60</td>
</tr>
<tr>
<td>蛋白杏仁茶</td>
<td>Sweetened almond cream with egg white</td>
<td>48</td>
</tr>
<tr>
<td>紅豆沙湯圓</td>
<td>Sweetened red bean cream with dumplings</td>
<td>48</td>
</tr>
<tr>
<td>合桃露湯圓</td>
<td>Sweetened walnut cream with sesame dumplings</td>
<td>48</td>
</tr>
<tr>
<td>山水豆腐花</td>
<td>Sweetened Chinese bean curd</td>
<td>48</td>
</tr>
<tr>
<td>薑汁燉鮮奶</td>
<td>Double-boiled fresh milk in ginger sauce</td>
<td>48</td>
</tr>
<tr>
<td>香芒布甸</td>
<td>Chilled mango pudding</td>
<td>48</td>
</tr>
<tr>
<td>炸麻圓</td>
<td>Deep-fried sesame dumplings</td>
<td>48</td>
</tr>
<tr>
<td>香蜜蛋散</td>
<td>Egg fritter glazed with honey sauce</td>
<td>48</td>
</tr>
<tr>
<td>家鄉甜薄烙</td>
<td>Chinese pancake with shredded coconut and peanut</td>
<td>48</td>
</tr>
<tr>
<td>迷你蛋撻仔</td>
<td>Mini egg custard tart</td>
<td>48</td>
</tr>
<tr>
<td>流沙奶皇包</td>
<td>Steamed buns filled with egg custard cream</td>
<td>48</td>
</tr>
<tr>
<td>欖仁馬拉糕</td>
<td>Steamed sponge cake with olive</td>
<td>48</td>
</tr>
</tbody>
</table>