Chef Recommendation

$980  红烧二十頭南非乾鲍鱼 (每位)
braised south african dried abalone (per person [20 head]) (P)

$328  雲丹蟹肉大蝦皇 (每位)
sauteed king prawn with crab meat and sea urchin (per person)

$268  金汤蛋白蒸星斑件
steamed sliced spotted gourpupa with egg white in pumpkin sauce (per person) (P)

$238  松茸花胶嫩螺胶汤
double-boiled fish maw and conch soup with japanese matsutake (per person) (P)

$238  薑汁米酒蛋白蒸蟹钳
claw with egg white and ginger wine (per person) (A)

$238  高漬白玉百合花煎酿鲜蟹钳
pan-fried crab claw stuffed with minced shrimp, steamed winter melon in superior soup (per person) (P)

$598  拌隻荔枝柴炭香燒鴨
whole lychee wood fried crispy chicken

$328  半隻

$580  黑椒一口和牛粒
sauteed australian wagyu beef "marble score 8" with black pepper sauce

$568  魚子芙蓉龍蝦球 (壹隻)
sauteed local green lobster with crab meat, milk, egg white and caviar (one lobster) (P)

$368  貴妃海蝦泡飯
braised crispy rice with fresh shrimps in lobster bisque (N)

$298  西班牙黑豚叉燒
barbecued spanish iberico pork (P)

* 訂餐備註「隨時/隨時」，以上價格以港幣結算，必須加收10%服務費
* 如有特殊需求，請必選取特別安排，必選取10%服務費
* 特別給予「特別安排」，請憑特別安排特別安排
* 以上價格均為港元，港元現金交易
* M: only serves six bottles or less per bottle
* 訂餐備註「隨時/隨時」，以上價格以港幣結算，必須加收10%服務費
* 如有特殊需求，請必選取特別安排，必選取10%服務費
* 特別給予「特別安排」，請憑特別安排特別安排
* 以上價格均為港元，港元現金交易
### Appetisers

- **Chef’s Signature Appetisers:**
  - 五香猪蹄膀 (braised suckling pig trotters with honey glaze) $150
  - 滋味金砖 (crispy diced bean curd) $138

- **Others:**
  - 香麻海蜇 (jelly fish tossed with sesame oil) $138
  - 本鱼冻豆腐 (chilled beancurd with dried bonito flakes) $108
  - 蒜泥白肉 (pork belly served with minced garlic and chilli sauce) $108
  - 陈醋拍青瓜 (chilled cucumber with black vinegar) $108
  - 四喜烤麸 (spongy gluten braised with black fungus in sweet soy sauce) $108
  - 子姜皮蛋 (preserved egg with pickled ginger) $108

**Notes:**
- 「P」: contains pork  
- 「V」: vegetarian  
- 「N」: contains nuts  
- 「A」: contains alcohol
- 菜单限时「逢時/當前」，以上價格以港幣結算，並於加收10%服務費
- 如有您對某些食物過敏，不適或有特殊要求，請告訴我們的員工。
- 菜單上為含稅總額：$522
- 所有價格均為港幣計，包括10%服務費
- 請告知我們您的飲食限制
- 菜單上為含稅總額：$522
- 請告知我們您的飲食限制
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- 請告知我們您的飲食限制
- 菜單上為含稅總額：$522
<table>
<thead>
<tr>
<th>香港最好的烧烤菜式 the very best of hong kong's barbecued:</th>
</tr>
</thead>
<tbody>
<tr>
<td>$750 桂花片皮鸭 (一食) roasted peking duck with condiments and osmanthus paste (first course)</td>
</tr>
<tr>
<td>$200 菜片炒鸭松 (二食) stir-fried minced duck served with lettuce (second course) (N)</td>
</tr>
<tr>
<td>$180 腊皮烧腩 roasted pork belly with crispy crust (P)</td>
</tr>
<tr>
<td>$1,680 腊皮乳猪全隻 (一天前预订) barbecued whole suckling pig (P) (pre-order one day in advance)</td>
</tr>
<tr>
<td>$688 whole 明炉脆皮烧鹅 roasted crispy goose with plum sauce</td>
</tr>
<tr>
<td>$268 standard玫瑰豉油雞 simmered chicken in soy sauce</td>
</tr>
<tr>
<td>$598 whole 玫瑰豉油雞 simmered chicken in soy sauce</td>
</tr>
<tr>
<td>$328 half 玫瑰豉油雞 simmered chicken in soy sauce</td>
</tr>
<tr>
<td>$288 化皮乳猪件 sliced barbecued suckling pig (P)</td>
</tr>
<tr>
<td>$288 蒜香烧肋條 roasted pork spare-ribs with garlic (P)</td>
</tr>
<tr>
<td>$218 蜜汁半肥瘦叉烧 honey-glazed barbecued pork (P)</td>
</tr>
<tr>
<td>$150 精选烧味拼盘 sing yin’s signature barbecued combination (P) (choices are: sliced barbecued suckling pig, honey-glazed barbecued pork, roasted crispy goose with plum sauce, simmered chicken in soy sauce or roasted pork belly with crispy crust)</td>
</tr>
</tbody>
</table>

* 訂餐備註「隨時/隨需」，以上價格以港幣結算，必須加收10%服務費
* 如有其他特殊食物過敏，請告訴我們的員工。
* 星期X日每瓶 $228
* all prices are subject to 10% service charge
* allow us to fulfill your need– please let one of our talents know if you have any special dietary requirements, food allergies or food intolerances
* sing yin signature xo chili sauce $228 per bottle
## 湯羹

<table>
<thead>
<tr>
<th>名稱</th>
<th>描述</th>
<th>價格</th>
</tr>
</thead>
<tbody>
<tr>
<td>鮮蟲草花遞參燉雞</td>
<td>double-boiled chicken soup with cordyceps and Japanese &quot;kanto&quot; sea cucumber</td>
<td>$298</td>
</tr>
<tr>
<td>竹笙蟹肉燕窩羹</td>
<td>braised crab meat soup with bird’s nest and bamboo pith</td>
<td>$298</td>
</tr>
<tr>
<td>龍皇太子羹</td>
<td>braised scallop soup with crab roe and crab meat</td>
<td>$228</td>
</tr>
<tr>
<td>野菌龍蝦酸辣羹</td>
<td>braised hot and sour soup with lobster and wild mushrooms</td>
<td>$228</td>
</tr>
<tr>
<td>紅燒花膠松茸羹</td>
<td>braised fish maw soup with Japanese matsutake</td>
<td>$228</td>
</tr>
<tr>
<td>每日明火煲例湯</td>
<td>soup of the day</td>
<td>$96</td>
</tr>
</tbody>
</table>

### 令你印象深刻 impress your guest:

<table>
<thead>
<tr>
<th>名稱</th>
<th>描述</th>
<th>價格</th>
</tr>
</thead>
<tbody>
<tr>
<td>松茸清湯燉菜膽</td>
<td>double-boiled chinese cabbage soup with Japanese matsutake</td>
<td>$228</td>
</tr>
<tr>
<td>香菇花膠晶白湯</td>
<td>double-boiled pig's lung soup with fish maw and fresh almond milk</td>
<td>$468</td>
</tr>
</tbody>
</table>

- P: contains pork  V: vegetarian  N: contains nuts  A: contains alcohol
- 訂餐請備「隨時/隨時」，以上價格以港幣結算，並須加收10%服務費
- 如有對某種食物過敏，不適或有特殊要求，請告訴我們的員工。
- 星期XO醬每瓶 $228
- All prices are subject to 10% service charge
- Allow us to fulfill your need—please let one of our talents know if you have any special dietary requirements, food allergies or food intolerances.
- Sing Yin signature xo chili sauce $228 per bottle
Abalone & Dried Seafood & Bird's Nest

**Per Person**

$2,300  蟹皇原隻二十四頭禾麻鲍
*braised whole "ouma" abalone in supreme sauce (24 head) (P)*

$1,980  蟹皇原隻三十頭吉品鲍
*braised whole "yoshihama" abalone in supreme sauce (30 head) (P)*

$580  原隻南非二十五頭乾鲍
*braised whole south african dried abalone (25 head) (P)*

$398  蟹皇原隻二頭鮮鲍
*braised whole australian abalone in supreme sauce (2 head) (P)*

$598  高湯雲腿官燕 (二兩)
*double-boiled imperial bird’s nest with yunnan ham in superior soup (2 taws)*

$398  原個津梨燉官燕
*double-boiled imperial bird’s nest in whole pear*

$298  碧綠關東遼參扣花菇
*braised japanese “kanto” sea cucumber with chinese mushroom and seasonal vegetables (P)*

可另加以下材料:
*may also add the following ingredients:

$298  五頭花膠件 (每件)
*fish maw (per pc)*

$280  関東遼參 (每件)
*japanese “kanto” sea cucumber (per pc)*

$60  鵝掌 (每件)
*goose web (per pc)*

◆ 訂購簡易「閣時/閣需」，以上價格以港幣結算，必須加收10%服務費
◆ 如有您對某些食物過敏，不妨事先向我們的員工
◆ 星享XO醬每瓶 $228
◆ all prices are subject to 10% service charge
◆ allow us to fulfill your need-please let one of our talents know if you have any special dietary requirements, food allergies or food intolerances
◆ sing yin signature xo chili sauce $228 per bottle
活魚
live fish
斑紋鰤、瓜子斑
spotted garoupa, pomfret garoupa
時價
market price
蒸鮮魚片，古法蒸，清湯浸，紅燒
steamed with spring onion and soy sauce, braised bean curd sticks with black mushroom, poached with chinese herbs, braised

貝類
shellfish
南非鰻魚，本地龍蝦
south african abalone, local green lobster
時價
market price
蒜茸茶漬，清蒸
steamed with minced garlic, wok-fried.

肉蟹
live crab
龍腦花螺、做法塘，花彩箋、香茄菇
braised with ginger, spring onion and pepper, wok-fried with crispy garlic and red chili, steamed with chinese wine, steamed with minced garlic
時價
market price

◆ 訂餐時間「臨時/隨意」，以上價格以港幣結算，並須加收10%服務費
◆ 如有您對某些食物過敏，別不適及特殊要求，請告訴我們的員工。
◆ 星爹XO醬每瓶 $228
◆ all prices are subject to 10% service charge
◆ allow us to fulfill your need - please let one of our talents know if you have any special dietary requirements, food allergies or food intolerances.
◆ sing yin signature xo chili sauce $228 per bottle
**Seafood**

**Seafood**

**treasure of the sea:**

$168  
**芝士味噌金菇焗龍蝦蓋 (每位)**
baked crab shell stuffed with alaskan snow crab meat, onions, eringen mushroom and cheese (per person)

$298  
**魚花翡翠 (每位)**
steamed spotted garoupa with Italian dried tomato and seasonal vegetables “in flower shape” (per person)

$198  
**頭抽煎銀雪魚 (每位)**
pan-fried canadian cod fish with soy sauce (per person)

$168  
**星洲酸大明蝦配番巴 (每位)**
braised sea king prawn with crispy rice in sweet and chili sauce (per person)

$168  
**牛肝菌蒸星斑球 (每位)**
steamed fillet of spotted garoupa with porcini mushrooms (per person)

$168  
**砵酒脆石螺 (每位)**
crispy oyster with port wine (per person) (A)

$528  
**彩燈炒星斑球 (每位)**
sauteed fillet of spotted garoupa with assorted peppers

$398  
**豉蘿碧綠桂花蚌**
sauteed white sea cucumber with vegetables in black bean and garlic

$338  
**星宴XO醬露筍炒帶子**
stir-fried scallops with asparagus in sing yin signature xo chili sauce (P)

$338  
**四川甜椒炒蝦球**
sauteed prawns with celery and crispy honey walnuts in spicy chili sauce, "sichuan" style (N)

$338  
**麥香黃金脆蝦球**
crispy prawns with egg yolk and cornflakes

$328  
**雙芙蓉軟殼蟹**
wok-fried crispy soft shell crab with mixed onions

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 Диетические продукты (окончание) *

 - **含猪肉**: P
 - **纯素食**: V
 - **含坚果**: N
 - **含酒精**: A

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*訂餐須知“隨時/隨需”：以上價格以港幣結算，須加收10%服務費

- 如果您對某種食物過敏或不適，請告訴我們的員工。
- **星宴XO醬每瓶 S$228**
- 所有價格均為港幣，10% 服務費
- **allow us to fulfill your need—please let one of our talents know if you have any special dietary requirements, food allergies or food intolerances**
- **sing yin signature xo chili sauce $228 per bottle**
家禽 

脱皮吊炸三黄鸡
Crispy chicken
- 整隻 $598
- 半隻 $328

蒜片炒和牛
Sautéed Australian wagyu beef "marble score 8" with crispy garlic
$568

烧汁安格斯牛肋骨
Braised American Angus beef ribs with gravy sauce
$398

黑椒羊鞍片
Sautéed sliced lamb saddle with black pepper
$398

四川辣鸡球
Sautéed boneless chicken with vegetables, mixed peppers and fresh chili in "Sichuan style"
$398

甜酸牛柳條
Sautéed shredded American Angus beef with sweet and sour sauce
$398

烧汁羊排 (四块)
Pan-fried racks of lamb with barbecue sauce (four pcs)
$308

咕噜肉
Sweet and sour pork (P)
$268

脆皮石岐乳鸽
Barbecued crispy shiqi pigeon (per pc)
$118

星宴推介 sing yin favorite:

秘製豆豉雞煲
Braised chicken with black bean sauce in casserole
$328

柠汁香烤手扒骨
Baked pork spare ribs in lemon sauce (P)
$288
Vegetarian +

$118  豆腐野菌千絲羹 (每位)
braised bean curd soup with shredded mixed fungus (per person)

$118  竹笙素菜南瓜羹 (每位)
braised pumpkin soup with vegetable and bamboo pith (per person)

$298  冬林上素
braised winter melon with mixed fungi and mushrooms

$298  如意吉祥
sauteed asparagus and fungus with lily bulbs

$288  蟲草花露筍炒蓮藕
sauteed lotus root with asparagus and cordyceps

$288  松茸雜菜粉絲豆腐煲
casserole of Japanese matsutake, mixed vegetables and bean curd with vermicelli

健康新選 healthy choices:

$118  上素火鍋 (每位)
braised winter melon stuffed with mixed fungus (per person)

$268  野生摩利菌炆素千層
braised bean curd sheet with morel mushrooms

$258  恬耳黃耳炒香芹
sauteed celery with elm and yellow fungus

$258  金菇牛肝菌扒時蔬
braised porcini and enoki mushrooms with seasonal vegetables

✨ 想象您在「隨機點餐」，以上價格以港幣結算，必須加收10%服務費
✨ 看您对某种食物过敏，不適或有特殊要求，請告訴我們的員工。
✨ 星宴XO醬每瓶 $228
✨ all prices are subject to 10% service charge
✨ allow us to fulfill your need—please let one of our talents know if you have any special dietary requirements, food allergies or food intolerances
✨ sing yin signature xo chili sauce $228 per bottle
完美句點 the perfect ending:

- **黑松露帶子炒香苗** $298
  fried rice with scallops and black truffle paste

- **星級XO醬豉油皇肉絲炒麵** $268
  fried noodle with shredded pork in soya sauce and sing yin signature xo sauce (P/N)

- **麻辣川式擔擔麵 (每位)** $108
  stewed noodles with minced pork and enoki mushrooms, "sichuan" style (per person) (P/N)

- **鮑魚荷葉飯 (每位)** $108
  steamed fried rice with whole abalone wrapped in lotus leaf (per person)

- **蟹肉泡手拉麵 (每位)** $108
  handmade noodles with crab meat in lobster bisque (per person)

- **薑汁蟹肉炒飯** $298
  fried rice with crab meat in ginger sauce

- **星級球泡米線** $298
  rice noodles with fillet of spotted garoupa in superior soup (N)

- **乾炒澳洲八尺和牛河粉** $298
  fried rice noodles with sliced australian "marble score 8" wagyu beef and bean sprout (N)

- **帶子鷹嘴豆冬** $298
  inaniwa udon noodles with scallops in superior soup (N)

- **黑松露醬野菌金菇叉燒伊麵** $298
  braised e-fu noodles with enoki mushrooms and wild mushrooms in black truffle sauce

- **薑汁雞粒香腸煲飯** $288
  braised rice with dried octopus and diced chicken in abalone sauce (P)

- **蕃茄西班牙叉燒撈麵** $268
  braised noodles with spanish iberico pork, ginger and spring onion (P)

- **鮮蝦又香炒香苗** $268
  fried rice with shrimps and barbecued pork (P)

★ 訂餐備註「隨時/逾期」，以上價錢以港幣結算，並須加收10%服務費
★ 如有想對某種食物過敏，不適或有特殊要求，請告訴我們的員工。
★ 星級XO醬每瓶 $228
★ all prices are subject to 10% service charge
★ allow us to fulfill your need- please let one of our talents know if you have any special dietary requirements, food allergies or food intolerances
★ sing yin signature xo chili sauce $228 per bottle
Premium Chinese Tea

凤凰桂花香  
Phoenix Osmanthus  
(香港国际茶展名茶比赛2011乌龙组第一名)  
Hong Kong International Tea Fair 2011  Champion of Oolong Category.

勐海金尖普洱  
Menghai Tippy Pu-erh  
(香港国际茶展名茶比赛2013普洱组第一名)  
Hong Kong International Tea Fair 2013  Champion of Pu-erh Category.

茉莉仙桃  
Jasmine Blossoms  
Handcrafted jasmine flower-scented green tea from Fujian, enthralling when it blossoms in water refreshing and relaxing.

明前龙井  
First Flush Longjing  
Hand-fried green tea from Hangzhou, crisp and sharp. Its smoky and nutty flavour complements seafood.

清香極品鐵觀音  
Teguanyin Supreme  
Fine quality Oolong with orchid perfume, fresh, crisp and clean.

古方鐵觀音 (馬頭城)  
Teguanyin Classic  
Warm, charcoal-roasted Oolong from Anxi, Fujian aids digestion and good with desserts.

 différent prix par personne  

$88

$88

$88

$88

$88

Mingcha

⇒ 餐飲業必「隨時/隨需」。以上價格以港幣計算，並須加收10%服務費。  
⇒ 如有對某種食物過敏、不適或有特殊要求，請告訴我們的員工。  
⇒ All prices are subject to 10% service charge
⇒ allow us to fulfill your need—please let one of our talents know if you have any special dietary requirements, food allergies or food intolerances.
茉莉銀毫
jaasmine silver tips
not the usual "xiang pian" or fragrant leaves, fresh bright & sharp

特級壽眉
genuine white
the chinese name "shou mei" refers to the eye brow of an elderly which associates with "longevity".
a vivid illustration of the silvery downy buds of the tea, mild and soothing

野生菊花
wild chrysanthemums
an excellent grade of its kind, effective in reducing internal heat, cool & fresh

陳年金尖普洱
yunnan tippy puer
small-leaves puer from si ma o, yunnan, earthy aroma and dark burgundy colour due to fermentation, aids digestion

醉香鐵觀音 (高山烏龍)
teguanyin-mellow
flowerly, light oolong from anxi, fujian, mild and bright, sweet after-taste

武夷水仙
wuyi dark rock
warm-nature oolong from wuyi mountains, fujian aids blood circulation and digestion

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*a prices subject to 10% service charge
*allow us to fulfill your need—please let one of our talents know if you have any special dietary requirements, food allergies or food intolerances
茶的起源

神農氏有一次坐在樹下燒水，有幾片茶樹葉子意外地掉入沸水內。水雖然變得苦澀，卻清除了身體內的毒素。經過了五千年來不斷的嘗試及失敗，茶葉由一種具藥用功效的飲料轉變成今天帶來歡樂及享受的飲品。

Vivian 與茶的緣份

Vivian Mak（麥慧蘭）被形容為一本活生生的茶字典。由一位設計師、藝術家開始，後來因為對中國茶有深厚情意結，繼而成為一個屢獲殊榮的茶品牌創始人。作風開明活潑的她，致力將優質茶重新定性，旨在讓更多人了解中國茶的本質，能夠敞開心扉去「品茶」。

「明茶房」的理念

明茶房於1999年香港創立，多年來努力不懈地推廣中國茶，冀望以香港為基地，放眼全球，將中國茶業拓展到國際市場。明茶房榮獲多個獎項，包括「優秀茶葉品牌大獎」、「優秀茶葉包裝設計大獎」，並榮獲美國《Food & Wine》雜誌授譽「全世界最優秀茶店」。

明茶房茶葉品質優秀，當中「勐海金尖普洱」、「鳳凰桂花香」、「老樹桂花香」及「芝蘭玉樹」亦屢獲多個優秀茶葉大獎三甲獎項。明茶房限量版茶葉曾是第74屆奧斯卡金像獎（Academy Awards）的指定官方禮品。「茶莉仙桃」曾獲康城電影節、杜拜國際電影節及艾美獎青睞，作出席嘉賓禮品，成為享譽國際的中國茶品牌。

「茶」與「食」

Vivian對茶與食都瞭如指掌，認為兩者之間有著微妙的對話空間，因此為宴會度身訂造「茶」與「佳餚」配搭小貼士，除了提升美食的口感層次，更提升顧客對茶的好奇心及興趣，為中國茶開拓更多可能性。

只要你嘗試過Vivian建議的茶與食配搭，你一定會情不自禁「哇！」一聲，令你對茶有全新的看法。
The Story of Tea

Tea was discovered by Shen Nong by accident when he was sitting under a tree and a few leaves fell into a pot of boiling water. The drink was bitter, but it cleansed the toxins in his body. Over 5000 years of trial and error changed tea from a medicinal drink to an enjoyable beverage.

Vivian & Tea

Vivian Mak is being described as a walking encyclopedia of tea. As a designer and artist turned entrepreneur establishing the high-end premium/award-winning tea brand MingCha, she ignites people’s curiosity by pairing tea with different foods to elevate the eating experience.

The Story of MingCha

Founded in 1999 in Hong Kong, MingCha has been evangelizing Chinese Tea all over the world. The brand has been widely recognized, winning the Most Outstanding Tea Branding Award, the Outstanding Tea Packaging Award, and the HKTDC Hong Kong International Tea Fair Tea Competition.

MingCha teas have a high standard for quality, earning international recognition. Menghai Tippy Puer, Phoenix Osmanthus, Old Bush Guihuaxiang, and Mandarin Orchid have been placed among the top three in multiple years of the Hong Kong International Tea Fair Tea Competition. Limited edition MingCha tea was included in The 74th Annual Academy Awards Official Gift Basket. Jasmine Blossoms were featured in the gifting lounges of the Cannes Film Festival, the Dubai International Film Festival, and the Emmy Awards.

Tea & Food

Vivian believes that food and tea are closely intertwined, and create a unique sensation when combined. She has specially devised pairing suggestions tailored for Sing Yin’s menu, elevating the dining experience, and piquing guests’ interest in Chinese tea, opening their eyes to the possibilities.

Her tea and food recommendations will make you “Wow”. You will never see tea the same way again.