



GOLDEN
PEONY
chinese cuisine

古强师傅特别推介 CHEF KU'S SPECIALTIES

特色伦敦鸭两味

Roast 'London' Duck with Parma Ham, Pineapple and Crispy Beancurd Skin roll in Homemade Pancake accompanied with Sliced Roast 'London' Duck

\$ 18.00 – per person

百香果汁法国带子海蜇花

Pan-Seared New Bedford Scallops, Jelly Fish, Passion Fruit and Chili Sauce, Local Edible Flowers

\$ 16.00 – per person

金沙甘香乌达加拿大天使虾

New-Caledonia Obsiblu Prawn Crispy fried with toasted Almonds Stuffed with Spicy Fish Paste, Dried Shrimp, Curry Leaf Crumble

\$ 19.00 – per person

龙虾浓汤鱼子龙珠球

Sea Perch wrapped with Lobster Meat and Fish Roe, served in Lobster Bisque

\$ 22.00 – per person

避风塘杏片开边龙虾

'Bi Feng Tang' Crispy Half Maine Lobster topped with Spiced Almond Flakes

\$ 32.00 – per person

日本雪蟹钳扒腐客豆腐上海青

Stewed Japanese Snow Crab Claw with Homemade Beancurd and 'Bak Choy'

\$ 18.00 – per person

香橙冰花一支骨

Baked Spare Rib with Orange Honey Sauce

\$ 20.00 – per person

东坡肉伴炸馒头

Braised 'Dong Bo' Pork Belly, served with Crispy Bun

\$ 12.00 – per person



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餐前小食 APPETIZERS

椒盐白饭鱼
Crispy-fried Silver Bait Fish with Salt and Chinese Spices \$ 12.00

姜茸鸡卷
Sliced Chicken Roll topped with Puréed Ginger \$ 12.00

酸姜皮蛋
Century Egg served with Preserved Ginger \$ 12.00

梅子日本樱桃番茄
Japanese Cherry Tomato marinated with Sour Plum \$ 12.00

咸蛋黄鱼皮
Crispy-fried Salmon Skin coated with Salted Egg Yolk \$ 10.00



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烧味

BARBECUED SPECIALTIES

片皮乳猪全体
Barbecued Suckling Pig

\$ 150.00 - **half**
\$ 288.00 - **whole**

■ 烧腩仔肉
Crispy Roast Pork Belly

\$ 22.00

■ 传统摩摩皮北京鸭
Roast Peking Duck, served with Homemade Pancakes and Condiments

\$ 80.00 - **whole**

金牌烧鸭
Hong Kong Style Roast Duck, served with Plum Sauce

\$ 34.00 - **half**
\$ 68.00 - **whole**

烧味和冷式拼盘
Barbecue and Cold Cut Platter

\$ 30.00 - **3 varieties**
\$ 40.00 - **4 varieties**

选择 Selection

香芒烟鸭
Smoked Duck with Mango

叉烧
'Char Siew'

油鸡
Soy Sauce Chicken

烧腩仔肉
Crispy Roast Pork Belly

海蜇头
Jelly Fish

醉鸡片
Drunken Chicken

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汤羹类 SOUP

- 高汤炖五头鲍鱼佛跳墙
Mini Buddha Jumps Over The Wall
Double-boiled 5-Head Abalone with Sea Cucumber,
Fish Maw, Conpoy and Chinese Mushroom \$ 98.00 – per person
-   椰皇螺头炖竹笙柱脯鲍鱼仔汤
Double-boiled Baby Abalone Soup with Sea Whelk,
Conpoy and Bamboo Pith in a Whole Young Coconut \$ 38.00 – per person
-   鱼骨浓汤炖鸳鸯龙虾球
Double-boiled Maine Lobster and Organic Prawn
in Superior Fish Broth \$ 32.00 – per person
-  竹筒干贝竹笙加拿大天使虾炖汤
Double-boiled New Caledonia 'Obsiblu' Prawn
with Bamboo Pith and Conpoy in Bamboo Cup \$ 28.00 – per person
- 酸辣日本雪蟹钳石榴球
Imperial Hot and Sour Soup with Japanese Snow Crab Claw
in Seafood Dumpling \$ 20.00 – per person
-  黑蒜虫草花竹笙樱花鸡汤
Double-boiled Kami Sakura Chicken Soup with
Black Garlic, Cordyceps Flower and Bamboo Pith \$ 20.00 – per person
-  椰皇如意佛汤
Double-boiled Vegetarian Soup in Whole Young Coconut \$ 20.00 – per person



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鲍鱼海味类 ABALONE

- 串烧南非五头鲍鱼佛跳墙配鲜螺头竹笙炖鸡汤
Mini Buddha Jumps Over The Wall
Braised '5-Head' Premium South African Abalone, Sea Cucumber,
Fish Maw, Whole Conpoy and Chinese Mushroom in Rich Brown Sauce,
accompanied with Double-boiled Chicken Soup with Sea Whelk and
Bamboo Pith \$ 108.00 – per person
- 蚝皇扒二头鲍鱼
Braised '2-Head' Premium Abalone in Oyster Sauce \$ 78.00 – per person
- 黑松露扣南非五头鲍鱼
Braised '5-Head' Premium South African Abalone
with Black Truffle \$ 58.00 – per person
- 红烧八头鲍鱼豆腐袋伴冬菇奶白菜
Braised '8-Head' Abalone filled with Beancurd and minced Shrimp
served with Chinese Mushroom and Baby Cabbage \$ 28.00 – per person

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游水海鲜 'LIVE' SEAFOOD

红斑
Red Grouper

东星斑
Star Grouper

笋壳
Marble Goby ('Soon Hock')

西曹
Sea Bass

本地龙虾
Local Lobster

生虾
Live Prawn

Market Price – per 100g

推介煮法

Recommended Preparation Method

港式蒸

Steamed in Superior Soy Sauce, 'Hong Kong' Style

潮州蒸

Steamed with Preserved Vegetable, Tomato, Plum and Beancurd, 'Teochew' Style

蒜香菜脯豆根蒸

Steamed with Minced Garlic, Preserved Turnip and Beancurd Stick

青姜茸蒸

Steamed with Ginger Purée



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海鲜小炒类 SEAFOOD

红酒焗鲈鱼扒 \$ 20.00
Baked Canadian Silver Perch with Red Wine Sauce

 鱼子鲜果芥末虾球 \$ 36.00
Golden-fried Black Prawns coated with Wasabi Mayonnaise
topped with Fresh Fruit and Fish Roe

粉丝生虾煲 \$ 32.00
Stewed Fresh Prawn with Glass Noodle in Claypot

海鲜豆腐煲 \$ 28.00
Braised Scallop, Prawn and Fillet of Grouper with Beancurd
in Claypot

X.O酱花枝片带子青龙菜 \$ 30.00
Sautéed Scallop and Cuttlefish with X.O.Chili, served with Royal Chives



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家禽与肉类 POULTRY AND MEAT

潮州卤水美国鸭
Braised Long Island Duck (USA) with Five Spices

\$ 40.00 - **half**
\$ 80.00 - **whole**

■ 避风塘杏片烧鸡
'Bi Feng Tang' Crispy Chicken topped with Spiced Almond Flakes

\$ 30.00 - **half**
\$ 56.00 - **whole**

南京盐水安心鸡
'Nanjing' Salted Village Chicken

\$ 30.00 - **half**
\$ 56.00 - **whole**

法式美国安格斯牛仔粒
Sautéed Angus Tenderloin Cubes (USA) with Black Pepper Sauce

\$ 30.00

香芒咕嚕肉
Sweet and Sour Pork with Fresh Mango

\$ 28.00

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豆腐时菜类 VEGETABLES

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| 香港芥兰炒带子鲜菇
Stir-fried Hong Kong 'Kai Lan' with Scallop and Fresh Mushroom | \$ 30.00 |
| 三色蛋灼九杞
Poached Matrimony Leaves with Assorted Egg in Superior Broth | \$ 22.00 |
| 渔香茄子煲
Claypot Eggplant with Minced Pork | \$ 28.00 |
| 虾米蒜香四季豆苗
Stir-fried French Bean with Dried Shrimp and Garlic | \$ 22.00 |
|  田园三丝青龙菜
Stir-fried Royal Chives with Bean Sprouts and Capsicum | \$ 22.00 |
|  杞子竹笙酿金菇扒奶白菜
Braised Chinese Cabbage and Bamboo Pith filled with Golden Mushrooms | \$ 26.00 |
|  杞子鸡脾菇腐客豆腐伴时蔬
Braised Homemade Beancurd, Wolfberries and Wild Mushroom
with Seasonal Vegetables | \$ 26.00 |

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粉面饭 RICE AND NOODLE

鸡油花雕鱼肚蟹钳蒸面线 \$ 22.00 – per person
Steamed Vermicelli 'Mian Xian' Noodle with Crab Claw and Fish Maw
in Chinese Wine Broth


  姜葱滑蛋开边龙虾脆面球 \$ 35.00 – per person
Crispy Egg Noodle Ball with Stewed Half Maine Lobster, Ginger,
Spring Onion and Egg Gravy

豉油皇大花虾鱼茸面 \$ 18.00 – per person
Stir-fried Fish Noodle served with Superior Soy Sauce King Prawn

  竹筒百合杞子五谷米饭 \$ 12.00
Fragrant Fried Multigrain Rice with Lily Bulbs and Wolfberries
served in Bamboo Cup

鱼子鲜蟹肉干贝炒饭 \$ 30.00
Fragrant Fried Rice with Crab Meat, Conpoy and Fish Roe

虾球带子干炒面线 \$ 28.00
Wok-fried Vermicelli 'Mian Xian' Noodle with Prawn and Scallop

 招牌腊味砂煲饭 \$ 50.00
Signature's Claypot Rice with Chinese Sausage, Liver Sausage,
Wax Duck and Wax Meat



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甜品类 DESSERT



鲜果盘 Seasonal Fresh Fruit	\$ 28.00
秘制龟苓膏 Homemade Herbal Jelly (Gui Ling Gao)	\$ 6.80
■ 高丽豆沙香草雪糕 Golden-fried Egg Soufflé filled with Red Bean Paste topped with Ice Cream	\$ 10.00
■ 冰花炖官燕 Double-boiled Superior Bird's Nest with Rock Sugar	\$ 78.00
红莲炖雪蛤 Double-boiled Hasma with Red Dates, Lotus Seed and Rock Sugar	\$ 18.00
■ 牛油果香草雪糕 Chilled Cream of Avocado topped with Vanilla Ice Cream	\$ 8.80
杨枝甘露香芒布丁 Chilled Mango Pudding with Mango Purée, Sago and Pomelo	\$ 8.80
黑糯米雪糕 Chilled Black Glutinous Rice Purée with Ice Cream	\$ 8.80
荔枝芦荟冻 Chilled Lemongrass Jelly with Aloe Vera and Lychee	\$ 6.80
黑芝麻窝饼 Crispy-fried Pancake with Black Sesame Paste coated with White Sesame	\$ 16.00

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