



燒味 BBQ

42天飼養北京片皮鴨
(蘋果木燒)

Apple Wood Roasted 42 Days Peking Duck "Signature Mott 32 Cut"

京式香脆爆鴨件

Peking Style Spicy Crispy Duck Rack

鴨松生菜包

Minced Duck with Lettuce Cup

蜜汁頂級西班牙黑毛豬叉燒

Barbecue Pluma Iberico Pork, Yellow Mountain Honey

脆皮燒腩仔

Crispy Roasted Pork Belly

點心 Dim Sum

蒸品 Steamed

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| 原味鮮肉小籠包 | Traditional Iberico Pork Shanghainese Soup Dumplings | 4件 (4 pcs) |
| 酸辣小籠包 | Hot & Sour Iberico Pork Shanghainese Soup Dumplings | 4件 (4 pcs) |
| 野菌馬蹄餃 | Wild Mushrooms, Water Chestnut Dumplings | 4件 (4 pcs) |
| 黑豚肉松露鵪鶉蛋燒賣 | Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai | 2件 (2 pcs) |
| 金腿龍蝦糰 | South Australian Lobster Har Gow, Yunnan Ham | 1件 (1 pc) |

烘品 Baked

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| 脆皮西班牙黑毛豬叉燒包 | Crispy Sugar Coated BBQ Iberico Pork Bun | 3件 (3 pcs) |
| 黑椒牛柳酥 | Australian Wagyu Beef Puff | 3件 (3 pcs) |

煎品 Fried

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| 北京鴨絲春卷 | Shredded Peking Duck, Mushroom Spring Roll | 3件 (3 pcs) |
| 野菌素春卷 | Wild Mushroom, Vegetable Spring Roll | 3件 (3 pcs) |
| 脆網生煎鍋貼 | Pan Fried Iberico Pork Dumpling, Crispy Rice Paper | 4件 (4 pcs) |

前菜 Starters

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| 蒜香手拍青瓜 | Marinated Cucumber and Garlic |
| 炸蝦多士 | Sesame Prawn Toast, Autumn Sauce |
| 42天飼養北京烤鴨絲沙律 | Shredded 42 Days Peking Duck Salad, Almonds, Black Truffle |
| 芥茉澳洲M9和牛粒生菜包 | Stir Fried Cubed Australian M9 Wagyu Beef in Lettuce Cup, Mustard Oil |
| 黑松露野菌生菜包 | Assorted Wild Mushroom in Lettuce Cup, Black Truffle Sauce |
| 黑松露伴走地雞 | Cold Free Range Chicken, Coriander, Black Truffle |
| 椒鹽鮮魷 | Crispy Squid, Baby Corn, Salt and Pepper |
| 茉莉煙燻肋排 | Jasmine Smoked Pork Rib |
| 燈影牛肉 | Crispy Air Dried Angus Beef |
| 香脆口水雞 | Crispy Szechuan Chicken |

湯 Soup

佛跳牆 Buddha Jumps Over the Wall

海鮮酸辣羹 Hot & Sour Soup, Assorted Seafood

松茸竹絲雞燉珍珠肉湯 Double Boiled Pearl Meat, Silky Fowl, Matsutake Mushroom

竹笙菜膽螺頭燉花膠 Fish Maw, Double Boiled Fish Bone Broth, Sea Conch, Bamboo Pith,
Chinese Cabbage

帶子蛋白南瓜羹 Scallops, Egg White, Pumpkin

鮮蝦雲吞湯 Shrimp Wonton Soup

燕窩 Bird's Nest

高湯燉官燕 Double Boiled, Bird's Nest, Supreme Soup

原隻蟹鉗燴官燕 Braised Imperial Bird's Nest, Whole Crab Claw

紅燒官燕 Bird's Nest Soup, Chicken Broth, Yunnan Ham

燕窩金腿菠菜羹 Braised Bird's Nest, Spinach Soup, Yunnan Ham

市場海鮮

Market Seafood

清蒸原條東星斑

Whole Leopard Coral Garoupa, Steamed with Ginger

拍薑海鹽蒸東星斑

Steamed Fillet of Leopard Coral Garoupa, Sea Salt & Ginger

薑蔥炒龍蝦

Wok Fried Maine Lobster, Ginger & Scallion

龍蝦配麻婆豆腐

Signature Lobster "Ma Po Tofu"

黑松露蛋白炒龍蝦球

Maine Lobster, Black Truffle, Egg White

避風塘炒蟹

Fresh Whole Crab, Golden Garlic, Chili

原隻阿拉斯加蟹 - 兩食

Whole Alaskan King Crab - 2 ways

蟹身 - 避風塘 / 椒鹽 炒

Crab Body - Fried with Golden Garlic & Chili / Salt & Pepper

蟹腳 - 花雕蛋白 / 蒜蓉粉絲
/ 剁椒 蒸

Crab Legs - Steamed with Egg White & Hwa Tiao / Minced Garlic
& Bean Vermicelli / Pickled Chili

原條筍殼魚

Whole Marble Goby

(油浸 / 油泡 / 椒鹽 / 豉汁蒸)

(Deep Fried / Stir Fried / Salt & Pepper / Steamed with Black
Bean & Soy Sauce)

海鮮

Fresh Seafood

煙燻黑鱈魚

Signature Smoked Black Cod

四川水煮桂花魚

Poached Mandarin Fish Fillet Szechuan Pepper Broth

香烤鱸魚

Grilled Sea Bass, Sweet Miso Sauce

金沙南瓜焗阿拉斯加蟹腳

Baked Alaskan King Crab Legs, Pumpkin, Salty Egg

南瓜金沙太平洋蝦球

Crispy Pacific Ocean Prawn, Pumpkin, Salty Egg

宮保蝦球粟米酪

Kung Po Prawn, Sweetcorn & Water Chestnut Cake

海鮮紙包蛋

Assorted Seafood, Egg White Souffle

黑松露醬什菌鮮玉帶

Wok Fried Sliced Scallop, Mixed Fungus, Black Truffle Paste

鮑魚・海味

Abalone & Dried Seafood

(Abalone is farmed from sustainable sources)

砂鍋紅燒花膠公肚

Braised Dried Fish Maw, Abalone Sauce

蠔皇原只十六頭日本極品鮑魚

Braised Whole Japanese Dried Abalone, Oyster Sauce (38g dried)

蠔皇日本廿五頭皇冠吉品鮑魚

Braised Whole Japanese Dried Abalone, Oyster Sauce (24g dried)

蠔皇原隻六頭南非鮑魚

Whole South African Abalone, Oyster Sauce (100g dried)

蠔皇原隻二十頭南非鮑魚

Braised South African Abalone, Oyster Sauce (30g dried)

蝦籽50支頭乾煏關東遼參

Braised Whole Japanese Sea Cucumber, Oyster Sauce

肉類 Meat

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| 京蔥燒A5神戶牛柳辣豆醬 | Japanese Kobe Beef A5+, Grilled Leeks, Homemade Black Bean Paste, Garlic Chips | |
| 香辣炒澳洲M9和牛西冷 | Stir Fried Australian Wagyu M9+ Sirloin, Shitake Mushrooms, Baby Leeks, Chili | |
| 醬烤三弄和牛肋骨 | Crispy Triple Cooked Wagyu Beef Short Rib | |
| 安格斯牛肉西蘭花 | Wok Fried Angus Beef, Broccoli | |
| 陳年黑醋咕嚕肉 | Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar | |
| 四川辣子雞 | Free Range Chicken, Dried Chillies, Szechuan Red Peppercorns | |
| 炸子雞 | Crispy Free Range Yellow Chicken | 半隻 (half) 全隻 (whole) |
| 左宗棠雞 | General Tso's Chicken | |

煲仔菜 Clay Pot

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| 蒜香胡椒蝦球煲 | King Prawn, Black Pepper, Garlic, Soya Sauce | |
| 子母粉絲阿拉斯加蟹肉煲 | Alaskan King Crab Casserole, Crab Roe, Vermicelli | |
| 乾蔥豆豉雞煲 | Free Range Chicken, Dried Shallots, Black Bean Sauce | |

飯麵 Rice & Noodles

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| 砂鍋龍蝦飯 | Signature Maine Lobster Fried Rice, King Oyster Mushrooms, Edamame |
| 揚州炒飯 | Fried Rice, Diced Prawn, Iberico Pork, Asparagus in Yeung Chow Style |
| 阿拉斯加蟹肉飛魚籽炒飯 | Alaskan Crabmeat Fried Rice, Flying Fish Roe |
| 魚湯四寶泡飯 | Scallops, Prawns, Crispy Rice in Fish Soup |
| 炒上海麵(蝦/牛肉/豬肉/雜菜) | Stir Fried Shanghainese Noodle (Prawn/Beef/Pork/Vegetables) |
| 乾炒安格斯牛河 | Wok Fried Flat Rice Noodles, US Black Angus Beef, Bean Sprouts |
| 竹筍上素兩面黃 | Crispy Egg Noodles, Bamboo Pith, Mushrooms, Green Vegetables |
| 花膠雞絲煨稻庭烏冬 | Fish Maw, Shredded Free Range Chicken, Inaniwa Udon |
| 雜蔬炒飯 | Fried Rice, Seasonal Vegetables |

菜類 Vegetable

銀杏馬蹄炒蘆筍 Sautéed Asparagus, Water Chestnuts, Ginkgo Nuts

魚香茄子煲 Braised Eggplant, Minced Pork, Chili Peppers

黑豚肉碎芥蘭煲 Wok Fried Chinese Broccoli, Minced Pork

乾煸和牛鬆四季豆 Sautéed String Beans, Diced Australian Wagyu Beef

銀杏炒西蘭花 Wok Fried Broccoli, Ginkgo

黑豚肉椒絲椰菜苗 Brussel Sprouts, Iberico Pork, Shredded Red Chili

黑虎掌菌紅燒豆腐 Braised Tofu, Sarcodon

XO醬嫩豆炒津菜 Wok Fried Baby Napa Cabbage, Baby Beans, XO Sauce

時令綠蔬 Seasonal Vegetables

西式甜品
(只限晚市供應)

綠茶青檸乳酪蛋糕

玫瑰白朱古力奶凍配荔枝雪
葩及紅莓

草莓醬油雪糕

金箔抹茶芝士餅

中式甜品

楊枝金露豆腐花

冰花燉官燕

杏仁汁燉官燕

香芒椰汁糯米卷

芝麻糊燉蛋白

Western Desserts

Bamboo Green Forest

Rose & Valrhona White Chocolate Pannacotta, Lychee Sorbet,
Raspberries

Soy Ice Cream, Fresh Strawberries

Matcha Cheese Cake, Golden Leaf

Classics Desserts

Sweetened Beancurd Cream, Mango Soup, Pomelo

Double Boiled Imperial Bird's Nest Soup, Rock Sugar

Double Boiled Imperial Bird's Nest Soup, Apricot Seed Juice

Fresh Mango, Coconut, Glutinous Rice Roll

Double Boiled Egg White, Black Sesame