

廚師精選推介

Chef's Recommendations

牛肉 BEEF

蜜汁香煎牛脷托 (6件) \$138
Pan-fried Ox Tongue with
Honey Sauce (6pcs)

柱侯蘿蔔鮮牛筋坑腩煲 \$188
Braised Beef Brisket and Tendon with
Turnip in Chu Hou Sauce Pot

黑松露牛肉生菜包 (6件) \$258
Black Truffle Sauce with Beef
in Lettue Wrap (6pcs)

黑松露燴牛尾 (4件) \$288
Braised Ox Tail in
Black Truffle Sauce (4pcs)

海鮮 SEAFOOD

鮮蟹肉洋蔥芝士焗 \$168
釀蟹蓋 (每隻)
Baked Stuffed Crab Shell with Cheese
and Fresh Crab Meat (Each)

百花煎釀滑豆腐 \$168
Pan Fried Tofu with
Prawn Paste Stuffing

豉油皇煎蝦碌 (6隻) \$238
Sauteed Prawn with
Supreme Soy Sauce (6pcs)



豬肉 PORK

西班牙蜜汁叉燒 \$188
Megan's Kitchen Special BBQ Pork
using Spanish Pork

豉蜜欖角西班牙豬肋條 \$188
Spanish Spare Ribs with Olives
in Honey Sauce

糖醋匈牙利髹毛豬肋排 \$238
Hungary Mangalica Spareribs in
Sweet Black Vinegar Sauce

雞鵝鴿 CHICKEN/GOOSE/PIGEON

糯米飯釀脆雞翼 (每隻) \$68
Deep Fried Chicken Wing Stuffed
with Glutinous Rice (Each)

鮑汁鵝掌配時菜 (每隻) \$68
Goose Feet and Vegetables
with Abalone Sauce (Each)

當紅脆皮石岐 \$138
鮮乳鴿 (每隻)
Roasted Pigeon (Each)

4 位 晚 市 套 餐 \$1,988

Set Dinner For 4 Persons

湯 Soup

(每位隨餐奉送 | Complimentary)

零味精老火湯

Daily Nutritious Soup (no MSG)

餐前小食 Appetizers

溏心皮蛋伴子薑

Thousand Years Eggs
with Ginger Pickle

黃金脆皮豆腐粒

Fried Diced Tofu in
Salty Egg Yolk Paste

主 菜 Main Course

(每位隨餐奉送絲苗白飯 | Complimentary Steamed Rice)

薑蔥粉絲海蝦煲

Sauteed Fresh Prawns & Vermicelli
with Ginger & Spring Onion Pot

梳乎里梅菜扣肉

Steamed Pork Belly & Mui Choy
with Soufflé Topping

霸王蔥油蒸海星斑

Steamed Grouper with Spring Onion
Fried Shallot & Straw Mushroom

秘制去骨沙薑雞

Boneless Chicken with Ginger Sauce
(半隻 | Half Chicken)

中式牛柳

Pan Fried Beef Fillet with Onion

啫啫唐生菜煲

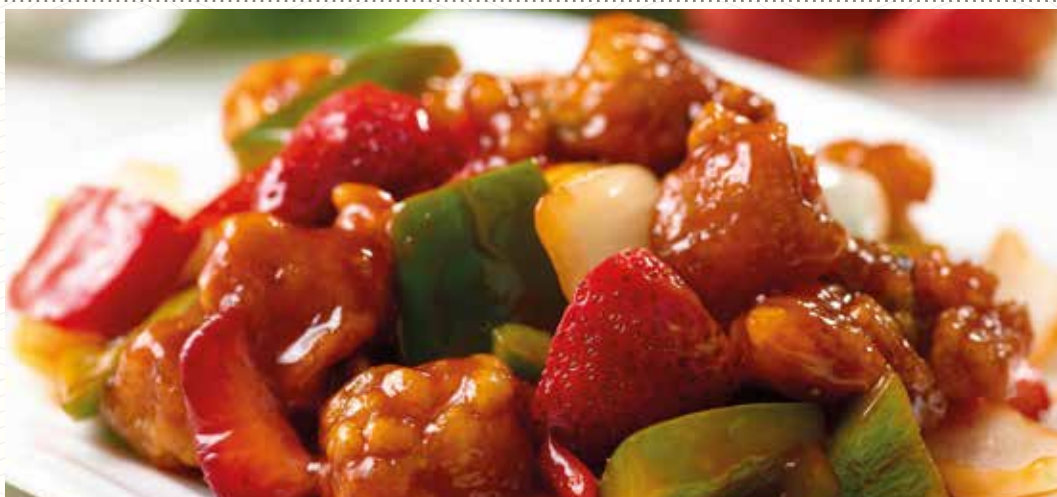
Sauteed Chinese Lettuce with
Preserved Beancurd in Pot

甜品 Dessert

(每位隨餐奉送 | Complimentary)

時令滋潤糖水

Daily Dessert (Sweet Soup)



8 位 晚 市 套 餐 \$3,988

Set Dinner For 8 Persons

湯 Soup

(每位隨餐奉送 | Complimentary)

零味精老火湯

Daily Nutritious Soup (no MSG)

餐前小食 Appetizers

椒鹽九肚魚

Deep Fried Bombay Duck
w/ Spicy Salt

黃金四季豆

Stir Fried String Beans in
Salty Egg Yolk Paste

脆炸黑松露豆腐

Deep Fried Truffle Tofu

溏心皮蛋伴子薑

Thousand Years Eggs w/ Ginger Pickle

蔥花爽海蜇

Jelly Fish with Sesame Oil &
Spring Onion

紅燒脆皮妙齡鴿

Roasted Pigeon
(4隻 | 4 pcs)

主菜 Main Course

(每位隨餐奉送絲苗白飯 | Complimentary Steamed Rice)

士多啤梨生炒骨

Sauteed Spare Ribs w/ Strawberries

黑松露燴牛尾

Braised Ox Tail in Black Truffle Sauce

水晶粉皮豉油雞

Megan's Kitchen Chicken with Rice
Flake Noodles in Sweet Soy Sauce
(全隻 | Whole Chicken)

紅棗陳皮蒸海老虎斑

Steamed Fish Fillet with
Red Dates & Tangerine Peels

千層腐皮唐生菜煲

Layer Beancurd Sheet &
Chinese Lettuce in Supreme Broth

櫻花蝦滑蛋蝦仁

Scrambled Eggs with
Fresh Shrimps & Sakura Shrimps

甜品 Dessert

(每位隨餐奉送 | Complimentary)

時令滋潤糖水

Daily Dessert (Sweet Soup)



餐 前 小 食

Appetizers

溏心皮蛋伴子薑 (半隻) \$ 12
Thousand Years Eggs with
Ginger Pickle (Half Egg)

百花炸釀溏心皮蛋 (每隻) \$ 48
Thousand Years Eggs stuffed with
Fresh Prawn Paste (Each)

冰鎮一口鮑魚 (每隻) \$ 48
Iced Abalone (Each)

惹味醬燒茄子 \$ 58
Roasted Eggplant with
Homemade Sauce

黃金四季豆 \$ 58
Stir Fried String Beans in
Salty Egg Yolk Paste

黃金豆腐粒 \$ 68
Fried Diced Tofu in
Salty Egg Yolk Paste

手拍青瓜 \$ 68
Cucumber with
Minced Garlic & Seasoning

迷你A4和牛漢堡 (每件) \$ 68
Mini A4 Wagyu Beef Burger (Each)

蔥花爽脆海蜇 \$ 68
Jelly Fish with Sesame Oil
& Spring Onion

脆炸鮮蝦丸 \$ 88
Deep Fried Shrimp Balls

椒鹽鮮魷 \$ 98
Deep Fried Squid with Spicy Salt

椒鹽九肚魚 \$ 98
Deep Fried Bombay Duck
with Spicy Salt

滷水牛腩 \$ 98
Braised Beef Shin

 脆炸黑松露豆腐 (8件) \$ 98
Deep Fried Truffle Tofu (8pcs)



湯

Soup


每日精選湯水 DAILY SOUPS

每天自家製零味精老火湯 (每位) \$25
Daily Nutritious Soup (no MSG) (Each)

西湖牛肉羹 (每位) \$68
Minced Beef Soup with Parsley (Each)

雞茸粟米羹 (每位) \$68
Sweet Corn Soup with Diced Chicken (Each)

 生拆蟹肉冬茸羹 (每位) \$108
Minced Winter Melon Soup with Fresh Crab Meat (Each)


 瑤柱響螺燉鮮雞湯 (每位) \$148
Chicken Soup with Conch and Conpoy (Each)

預訂特選湯水 PRE-ORDER SOUPS

 椰皇響螺燉雞湯 (每位) \$168
Double-boiled Conch and Chicken Soup in Little Coconut (Each)


 原隻鮑魚花膠響螺菜膽燉雞湯 (每位) \$188
Chicken Soup with Whole Abalone, Fish Maw, Conch & Vegetable (Each)

合掌瓜馬蹄無花果豬腱湯 (6位用) \$268
Pork Soup with Chayote Melon, Water Chestnut & Figs (6 pax)

 西洋菜生魚西施骨湯 (4位用) \$288
Pork Soup with Watercress and Fish (4 pax)

 西洋菜蜜棗陳腎豬腱湯 (6位用) \$288
Pork Soup with Watercress, Candied Dates, Dried Duck Gizzard (6 pax)

海底椰無花果雪梨雪耳豬腱湯 (6位用) \$288
Pork Soup with Sea Coconut, Fig, Pear, Snow Fungus (6 pax)

 鮮杏汁燉豬肺湯 (6位用) \$298
Almond Soup with Pig's Lung (6 pax)

 花膠杞子烏雞湯 (6位用) \$338
Black-bone Chicken Soup with Fish Maw & Wolfberry (6 pax)

合桃粟米甘筍響螺豬腱湯 (6位用) \$338
Double Voiled Pork Soup with Walnut, Corn, Conch and Carrot (6 pax)

 天麻當歸魚頭湯 (6位用) \$588
Fish Head Soup with Gastrodia Angelica (6 pax)

 澳洲青邊珍寶鮑魚燉雞湯 (6位用) 時價
Double Boiled Chicken Soup with Australian Green Abalone (6 pax) Current Price

海鮮

Seafood

訂 越南肥大肉蟹
Vietnamese Crab

時 價
Current
Price

訂 菲律賓頂角膏蟹
Philippines Crab

時 價
Current
Price

訂 本地海紅花蟹
Local Fresh Flower Crab

時 價
Current
Price

訂 阿拉斯加空運長腳蟹
Alaska Crab

時 價
Current
Price

訂 日本松葉蟹
Matsuba Crab

時 價
Current
Price

秘制咖哩炒	Pan-fried with Curry
雞油雕王蛋白蒸	Steamed with Egg White, Chicken Oil and Hua Diao Wine
避風塘	Typhoon Shelter Style
荷香糯米蒸	Steamed in Lotus Leaf Wrap with Glutinous Rice
籠仔糯米飯蒸	Steamed in Bamboo Steamer with Glutinous Rice
豆豉胡椒焗	Baked with Tempeh and Pepper
油鹽焗	Salt Baked
煲粥	Stewed Congee
火鍋灼	Hotpot

本地珍珠龍蝦
Local Lobster

時 價
Current
Price

澳洲生猛龍蝦
Australian Lobster

時 價
Current
Price

刺身 (頭爪拆肉炆伊麵 /頭爪拆肉煲粥)	Sashimi (Stewed E-fu Noodle /Congee with Demolited Meat from Head and Claw)
三色芝士焗	Baked with Thre Mix Cheese
上湯焗	Baked in Thick Stock
薑蔥焗撈生麵	Baked with Ginger and Scallion and Egg Noodles
雕王雞油蛋白蒸	Steamed with Egg White, Chicken Oil and Hua Diao Wine
鮮果沙律	Fresh Fruit Salad
油泡龍蝦球	Sauteed Crystal Lobster Balls
斬件火鍋灼	Cut Pieces of Hotpot



海鮮

Seafood



生猛海麻蝦
Fresh Shrimp

時 價
Current
Price



蘇格蘭空運蛭子皇
Scottish Razor Clam

時 價
Current
Price

- | | |
|---------|---|
| 豉油王原隻煎 | Pan-fried with Supreme Soy Sauce |
| 蒜蓉粉絲開邊蒸 | Steamed with Minced Garlic and Vermicelli |
| 胡椒瓦罉焗 | Baked with pepper in Chinese Pot |
| 薑蔥粉絲炒 | Pan-fried with Ginger |
| 椒鹽 | Scallion and Vermicelli |
| 避風塘 | Deep-fried with Salt and Pepper |
| 什果沙律 | Fresh Fruit Salad |
| 四川麻辣炒 | Pan-fried with Sichuan Spicy Sauce |
| 火焰玫瑰焗醉蝦 | Baked Drunken Shrimp with Rose Liquor |
| 拆殼火鍋灼 | Peeled Shrimp for Hotpot |



生猛大連鮑魚仔
Fresh Dalian Abalone

時 價
Current
Price



澳洲野生珍寶鮑魚
Australia Jumbo Abalone

時 價
Current
Price



日本北海道空運帶子
Japanese Big Scallops

時 價
Current
Price

- | | |
|-------|--|
| 蒜香牛油焗 | Baked with Butter and Garlic |
| 薑蔥焗 | Baked Ginger and Scallion |
| 陳皮蔥花蒸 | Steamed with Dried Tangerine Peels and Green Onion |
| 椒鹽 | Deep-fried with Salt and Pepper |
| 避風塘 | Typhoon Shelter Style |
| 火鍋灼 | Hotpot |



生猛海魚
Marine Fresh Fish

時 價
Current
Price

- | | |
|---------|--|
| 清蒸 | Steamed |
| 紅棗陳皮蒸 | Steamed with Red Dates and Dried Tangerine Peels |
| 霸王蔥油蒸 | Steamed with Scallion Oil |
| 豉汁蒸 | Steamed with Black Soy Sauce |
| 欖角蒸 | Steamed with Chinese Black Olives |
| 古法冬菇肉絲蒸 | Traditional Style Steamed with Mushrooms and Shredded Pork |
| 荷香蒸 | Steamed in Lotus Leaf Wrap |
| 陳皮蔥花蒸 | Steamed with Dried Tangerine Peels and Green Onion |
| 斬件蒜蓉蒸 | Steamed with Chopped Garlic |
| 紅炆 | Red Braised |
| 原條煎封 | Pan-Fried |
| 水煮 | Boiled in Hot Sichuan Sauce |
| 起片火鍋灼 | Sliced for Hotpot. |

海鮮

Seafood

蝦 PRAWN



百花蒸釀豆腐
Steamed Tofu with
Prawn Paste Stuffing

\$138



咕嚕柚子蝦球 \$188
Fried Prawns with Pomelo in
Sweet & Sour Sauce

百花煎釀滑豆腐
Pan Fried Tofu with
Prawn Paste Stuffing

\$168



櫻花蝦滑蛋蝦仁 \$188
Scrambled Eggs with
Fresh Shrimps & Sakura Shrimps



脆炸鮮蝦多士 (4件) \$168
Deep Fried Fresh Prawn Toast (4 pcs)

碧綠黃金蝦球 \$238
Deep Fried Prawns in Salted
Egg Yolk Paste with Broccoli

基圍蝦炒滑蛋 \$168
Scrambled Eggs with Fresh Shrimps

豉油皇煎蝦碌 (6隻) \$238
Sauteed Prawn with
Supreme Soy Sauce (6 pcs)



香芒咖喱蝦球煲 \$188
Curry Prawns with Mangoes Pot

雪梨胡麻醬爆蝦球 (8件) \$268
Stir-fried Prawns with Pear
in Sesame Sauce (8 pcs)

薑蔥粉絲海蝦煲 \$188
Sauteed Fresh Prawns & Vermicelli
with Ginger & Spring Onion Pot

龍蝦 LOBSTER

椒鹽波士頓龍蝦鉗拼豉椒龍蝦球配煎米粉底 (1隻) \$ 580
Deep Fried Boston Lobster Claws with Spicy Salt and Stir Fried Lobster Meat
in Black Bean Sauce with Pan Fried Rice Noodle (1 pc)



海 鮮

Seafood

蟹 CRAB

	百花炸釀蟹鉗 (每隻)(2隻起)	\$68
	Deep Fried Crab Claw Stuffed with Shrimp Paste (Each)(Min. 2 pcs)	
	香芒芝士釀蟹鉗 (每隻)(2隻起)	\$78
	Crab Claw stuffed with Mango and Cheese (Each)(Min. 2 pcs)	
☺	蟹肉炒桂花素翅	\$138
	Scrambled Eggs with Crab Meat & Vegetarian Shark's Fins	
	蛋白賽螃蟹	\$138
	Scrambled Egg Whites with Crab Meat	
	鮮蟹肉洋蔥芝士焗釀蟹蓋 (每隻)	\$168
	Baked Stuffed Crab Shell with Cheese and Fresh Crab Meat (Each)	
📖	雞油花彫蛋白蒸大肉蟹鉗 (每隻)(2隻起) (Each)(Min. 2 pcs)	\$298
	Steamed Crab Claw with Egg White, Chicken Oil and Hua Diao Wine	
📖	椒鹽鮮大肉蟹鉗 (每隻)(2隻起)	\$298
	Deep Fried Crab Claw in Spicy Salt (Each)(Min. 2 pcs)	
📖	薑蔥炒本地大肉蟹伴炒米粉 (每隻約1斤半)	\$988
	Stir-fried Fresh Crab with Fried Rice Noodle (Approx. 1.5 Catty Each)	
📖	雞油花彫蛋白蒸海紅花蟹 (每隻約1斤半) (Approx. 1.5 Catty Each)	時 價
	Steamed Flowery Crab with Egg White, Chicken Oil and Hua Diao Wine	Current Price

鮑魚 ABALONE

	荔芋蓉鮑魚酥 (每隻)	\$ 68	📖	翡翠蘭花鮑片伴鵝掌 (6位用)	\$980
	Taro Pastry with Abalone (Each)			Sliced Abalone with Goose Feet and Vegetables (6 Pax)	
🍴	XO醬鮑魚海蝦粉絲煲	\$248	📖	翡翠蘭花鮑片伴鵝掌 (12位用)	\$1880
	Abalones and Fresh Prawns with Vermicelli in XO Sauce Pot			Sliced Abalone with Goose Feet and Vegetables (12 Pax)	



海鮮

Seafood

魚 FISH

秘製避風塘茄子
釀鯪魚肉
Stir Fried Eggplants with
Fish Stuffing in Hong Kong Style

\$128

砂鍋蒜子鮮魚球煲
Braised Fish Fillet with Pork Bellies,
Garlic and Beancurd Sheets Pot

\$168

豆腐火腩魚球煲
Braised Fish Fillet with
Tofu & BBQ Pork Pot

\$168

金粟脆香魚塊
Fish Fillet in Corn Sauce

\$188

薑蔥魚頭煲
Braised Fish Head in Ginger
& Spring Onion Pot

\$188

豆豉汁蒸白鰻
Steamed Eel with
Black Bean Sauce

\$238

黃立鯧 (煎封 / 清蒸 / 豉汁)
Pampano
(Pan Fried / Steamed with Ginger & Spring Onion /
Black Bean Sauce)

\$288

訂 稻米鮮魚湯靈芝菇伴海斑
Grouper with Mushroom and
Rice in Fish Soup

\$1180

訂 荷香杞子糯米蒸海斑球
Steam Grouper with Gooseberry and
Sticky Rice in Lotus Leaf

\$1180

其他 OTHERS

豉椒炒海蜆
Sauteed Sea Clams with
Black Bean Chili Sauce

\$168

葡汁鮮菌焗釀原隻響螺 (每隻)
Baked Whole Conch with Mushrooms
in Portuguese Sauce (Each)

\$198

巧手椒鹽鮮魷
Deep Fried Sliced Squid
with Spicy Salt

\$168

酥炸美國生蠔 (6隻)
Deep Fried US Oyster (6pcs)

\$368



豬 肉

Pork

梅菜蒸手剁肉餅

Steamed Hand Beaten Minced Pork twith Mui Choy

\$108



麻婆醬肉鬆粉絲節瓜煲

Hairymelon with Miced Pork and Vermicelli in Spicy Sauce Pot

\$128

欖菜肉碎四季豆

Stir Fried String Beans with Miced Pork & Preserved Vegetable

\$128

菜圃肉碎煎蛋角

Omelette with Minced Pork & Preserved Vegetable Fillings

\$128

馬蹄土魷蒸手剁肉餅

Steamed Minced Pork with Squid & Waterchestnut

\$128

自家製蜜汁叉燒

Homemade Honey BBQ Pork

\$138

香煎加拿大臘腸蓮藕餅 (8件)

Pan Fried Lotus Root with Minced Pork & Canada Sausage (8 pcs)

\$138



士多啤梨生炒骨

Sauteed Spare Ribs with Strawberries

\$138



豬 肉

Pork

菠蘿彩椒咕嚕肉

Sweet & Sour Pork with Pineapple & Bell Peppers

\$138

魚香茄子煲

Braised Eggplants with Minced Pork Pot

\$138



蒸野菜日本黑豚肉

Steamed Japan Supreme Black Pork with Assorted Vegetables on Bamboo Basket

\$148



梳乎里梅菜扣肉

Steamed Pork Belly & Mui Choy with Soufflé Topping

\$168

石窩京都骨燒

Grilled Spare Ribs In Stone Pot

\$168



豉蜜欖角西班牙豬肋條

Spanish Spare Ribs with Olives In Honey Sauce

\$188



西班牙蜜汁叉燒

Megan's Kitchen Special Bbq Pork Using Spanish Pork

\$188



炭燒豚肉伴胡麻沙律

Grilled Japan Supreme Black Pork with Sesame Salad

\$298



牛肉

Beef

牛肉 BEEF

陳皮蒸手剁牛肉餅

Steamed Head Beaten Minced Beef with Tangerine Peels

\$128



蜜汁香煎牛腩托 (6件)

Pan Fried Beef Tongue with Honey Sauce (6 pcs)

\$138

鬼馬炒牛肉

Sauteed Beef with Water Chestnut and Fried Dough

\$148

中式牛柳

Pan Fried Beef Fillet with Onion

\$168



中式燴牛尾

Braised Ox Tail in Chinese Style

\$168



沙嗲肥牛粉絲煲

Fatty Beef with Vermicelli in Satay Sauce Pot

\$168

三蔥爆美國肥牛

Sauteed U.S. Rib Eye with Onions

\$168

石窩澳洲和牛燒

Grilled Australia Wagyu Beef in Stone Pot

\$188



咖喱鮮牛筋坑腩煲

Curry Beef Brisket and Tendon Pot

\$188




牛肉 / 羊肉


Beef / Lamb

牛肉 BEEF


-  柱候蘿蔔鮮牛筋坑腩煲 \$188
Braised Beef Brisket and Tendon with Turnip in Chu Hou Sauce Pot

-  蒸野菜美國牛肋骨 \$268
Steamed US Short Ribs with Assorted Vegetables on Bamboo Basket

-  黑松露燴牛尾 (4件) \$288
Braised Ox Tail in Black Truffle Sauce (4 pcs)

-  炭燒美國肉眼扒伴胡麻沙律 (10安士) \$398
Grilled US Prime Rib-Eye served with Sesame Salad (10 oz)

-  黑松露牛肉生菜包 (12件) \$498
Black Truffle Sauce with Beef in Lettuce Wrap (12 pcs)

-  日本鹿兒島炭燒A4和牛 (12安士) \$1188
Japanese Kagoshima Grilled A4 Wagyu Beef (12 oz)

-  日本佐賀炭燒A5和牛 (12安士) \$1328
Japanese Saga Grilled A5 Wagyu Beef (12 oz)

羊肉 LAMB

- 石窩京蔥羊肉燒 \$198
Grilled Lamb Slices with Beijing Spring Onion in Stone Pot



家 禽

Poultry

雞 CHICKEN



糯米飯釀脆雞翼 (每隻)

Deep Fried Chicken Wing Stuffed with Glutinous Rice (Each)

\$68

南乳醬燒雞中翼 (6隻)

Grilled Chicken Wings with Preserved Red Beancurd Sauce (6 pcs)

\$138

紅棗杞子蒸雞

Steamed Chicken with Red Dates and Wolfberry

\$168



秘制椰汁咖喱雞煲

Curry Chicken Pot

\$168

啫啫爆鮮滑雞煲

Jiur Jiur Chicken Pot

\$168



四川紅袍麻辣雞

Sichuan Chili and Spicy Chicken

\$168



胡椒豬肚雞煲

Black Pepper & Salt Preserved Vegetable with Pig Tripe & Chicken

\$168

乾蔥豆豉雞煲

Sauteed Chicken with Shallots in Black Bean Sauce

\$178

乳 鴿 PIGEON



當紅脆皮石岐鮮乳鴿 (每隻)

Roasted Pigeon (Each)

\$138



家 禽

Poultry

雞 CHICKEN

- 

秘制去骨沙薑雞 (全隻 | 半隻)
Boneless Chicken with Ginger Sauce (Whole Chicken | Half Chicken)

\$ 368

\$ 198
- 

美味廚水晶粉皮豉油雞 (全隻 | 半隻)
Megan's Kitchen Chicken with Rice Flake
Noodles in Sweet Soy Sauce (Whole Chicken | Half Chicken)

\$ 368

\$ 198
- 

當紅脆皮炸子雞 (全隻 | 半隻)
Deep Fried Chicken (Whole Chicken | Half Chicken)

\$ 368

\$ 208
- 

糯米飯釀脆雞燒
Deep Fried Chicken Stuffed with Glutinous Rice

\$ 428
- 

玫瑰煙燻雞
Smoked Chicken in Pure Tea & Dried Rose

\$ 488
- 


黑松露菌醬焗燒雞
Baked Chicken with Truffle Sauce


\$ 498
- 

手打虎蝦釀脆雞
Fried Boneless Chicken Stuffed with Fresh Tiger Prawn Paste

\$ 668

鵝 GOOSE

- 

鮑汁鵝掌遼參配時菜
Goose Feet and Sea-Cucumber with Vegetables in Abalone Sauce
- 

鮑汁鵝掌配時菜 (每隻)
Goose Feet and Vegetables with Abalone Sauce (Each)

時 價
Current
Price

\$ 68



素菜 / 豆腐類

Vegetables / Tofu



梅菜蒸茄子

Steamed Eggplants with Mui Choy

\$98



上湯浸時蔬 (金銀蛋 / 什菌 / 蒜子銀杏)

Seasonal Vegetables in Supreme Broth

(With Preserved Duck Eggs & Salty Eggs / Assorted Mushroom / Garlic & Gingko)

\$98

清炒時菜 (啫啫 / 麵醬 / 蒜茸 / 自家製XO醬)

Stir Fried Vegetables

(Fine Shrimp Sauce / Bean Sauce / Garlic Sauce / XO Sauce)

\$98



咕嚕蘋果鮮淮山

Sweet and Sour Apple & Chinese Yam

\$108



千層腐皮唐生菜煲

Layer Beancurd Sheet & Chinese Lettuce in Supreme Broth

\$108



碧綠八寶炒爽菜

Sauteed 8 kinds of Seasonal Crispy Vegetables

\$108



蜜桃OmniPork素咕嚕肉

Sweet & Sour Omnipork Vegetarian Pork with Peach

\$118



南乳炆齋煲

Brasied Assorted Vegetables with Red Beancurd Paste

\$118



原隻南瓜葡汁焗四蔬

Baked Whole Pumpkin with Assorted Vegetables in Portuguese Sauce

\$118



素菜 / 豆腐類

Vegetables / Tofu

- | | | |
|---|---|-------|
|  | 香煎琵琶豆腐
Pan Fried Tofu with Dace Fish Paste | \$118 |
|  | 北菇紅燒豆腐
Braised Tofu with Mushrooms | \$118 |
|  | 蒜香Beyond Meat素牛肉乾炒粉絲
Stir Fried Minced Beyond Meat Vegetarian Beef with Garlic & Vermicelli | \$128 |
|  | 免治Beyond Meat素牛肉蕃茄炒蛋
Scrambled Eggs with Tomato & Minced Beyond Meat Vegetarian Beef | \$128 |
|  | 煎免治Beyond Meat素牛肉薯茸餅
Pan Fried Beyond Meat Vegetarian Beef & Mash Potato | \$128 |
|  | OmniPork素豬肉麻婆豆腐
Tofu with Omnipork Minced Vegetarian Pork & Chili Bean Sauce | \$128 |
|  | OmniPork素豬肉魚香茄子煲
Braised Eggplants Pot with Minced Omnipork Vegetarian Pork | \$128 |
|  | 窩蛋OmniPork肉絲炒時蔬
Sauced Vegetables with OmniPork Shredded Vegetarian Pork & Raw Egg | \$138 |



飯

Rice

陳皮手剁牛肉煲仔飯 (2位用) \$168
Hand Beaten Minced Beef with Tangerine Peels Rice Pot (2 pax)

梅菜扣肉煲仔飯 (2位用) \$168
Steamed Pork with Preserved Vegetable in Rice Pot (2 pax)

加拿大臘腸排骨煲仔飯 (2位用) \$198
Canadian Sausages & Spareribs in Rice Pot (2 pax)

北菇滑雞加拿大臘腸煲仔飯 (2位用) \$198
Chicken, Mushrooms & Canadian Sausages in Rice Pot (2 pax)

黑松露雞肉韓鍋燒飯 (2位用) \$198
Claypot Rice with Truffle and Chicken in Korean Style (2 pax)

黑松露牛肉韓鍋燒飯 (2位用) \$288
Claypot Rice with Truffle and Beef in Korean Style (2 pax)

加拿大臘腸臘味煲仔飯 (12位用 | 6位用 | 4位用) \$368 \$288 \$168
Canadian Sausages in Rice Pot (12 pax | 8 pax | 4 pax)

 鮑汁荷葉飯 (12位用 | 8位用 | 4位用) \$338 \$228 \$168
Fried Rice with Abalone Sauce wrapped with Lotus Leaf (12 pax | 8 pax | 4 pax)



飯 / 粉 麵

Rice / Noodles

飯 RICE

絲苗白飯 \$12
Steamed Thailand Jasmine Rice

泰式蝦醬肉碎炒飯 \$128
Fried Rice with Minced Pork & Shrimp Paste in Thai Style

揚州炒飯 \$128
Yangzhou Fried Rice

日本櫻花蝦炒飯 \$118
Fried Rice with Sakura Shrimps & Spring Onion

瑤柱蛋白菜粒炒飯 \$128
Fried Rice with Dried Conpoy, Egg White & Diced Vegetables

福建炒飯 \$138
Fried Rice in "Fu Ken" Style
(Shrimp, Chicken, Mushroom, Dried Conpoy)

粉麵 NOODLES

雪菜豬頸肉炆米線 \$128
Braised Rice Vermicelli with Preserved Vegetables & Pork Shoulder

魚香茄子肉鬆炆米 \$128
Braised Rice Noodle with Minced Pork & Eggplants

豉油皇炒麵 \$128
Fried Egg Noodles with Soy Sauce

乾燒伊麵 \$128
Braised E-Fu Noodles with Straw Mushrooms

 豉椒雞球炒麵 \$128
Fried Egg Noodle with Chicken and Bell Peppers in Black Bean Sauce

 免治鮮牛煎米粉 \$128
Pan Fried Rice Noodle with Minced Beef

 星州炒米 \$128
Fried Rice Noodle Singapore Style

 黑松露醬長壽麵 \$128
Braised E-Fu Noodles with Truffle Sauce

乾炒牛肉河 \$138
Stir Fried Flat Rice Noodle with Beef

 黑松露免治和牛伊麵 \$198
E-Fu Noodles with Japanese A4 Wagyu Minced Beef braised in Black Truffle Sauce



甜品

Dessert

雜果啫喱 (凍)
Fruit Jelly (Cold)

\$20

每天秘製糖水
Daily Dessert (Sweet Soup)

\$25

美味廚特製芝士蛋糕
Megan's Kitchen Cheese Cake

\$25



薑茶芝麻大湯丸 (2粒)
Sesame Dumplings in
Ginger Tea (2 pcs)

\$30

楊枝甘露
Mango Sago with Grapefruit
(Sweet Soup)

\$30

焗西米蓮蓉布甸
Baked Sago Pudding with
Lotus Seeds Paste

\$30



南北杏雪耳燉木瓜
Double-boiled Papaya with
Snow Fungus & Almonds

\$38

杏仁豆腐 (凍)
Almond Tofu (Cold)

\$40

Haagen-Dazs雪糕
Haagen-Dazs Ice Cream

\$48



原隻鮮橙釀燕窩
Fresh Whole Orange Stuffed
with Bird's Nest

\$68



椰皇焦糖燉蛋
Cream Brulee in Baby Coconut

\$68



士多啤梨芝士蛋糕 (1磅)
Strawberries Cheese Cake (1 lb)

\$338



芝士蛋糕 (1磅)
Cheese Cake (1 lb)

\$188



藍啤梨芝士蛋糕 (1磅)
Blueberries Cheese Cake (1 lb)

\$338



芒果芝士蛋糕 (1磅)
Mangoes Cheese Cake (1 lb)

\$338

新鮮水果拼盤 (小|中|大)
Fresh Fruit Platter (Small | Medium | Large)

\$68

\$128

\$188



飲品

Drinks

Bonaqua Mineral Water (500毫升) Bonaqua Mineral Water (500ml)	\$ 18
Perrier 巴黎純天然有氣礦泉水 (330毫升) Perrier Sparkling Mineral Water (330ml)	\$ 28
San Pellegrino 意大利有汽天然礦泉水 (500毫升) San Pellegrino Sparkling Mineral Water (500ml)	\$ 30
Acqua Panna 普娜天然礦泉水 (玻璃樽裝 / 500毫升) Acqua Panna Natural Mineral Water (Glass Bottle / 500ml)	\$ 30
罐裝汽水 (可樂 / 健怡可樂 / 無糖可樂 / 雪碧 / 忌廉 / 梳打水) Canned Soft Drink (Coke / Coke Light / Coke Zero / Sprite / Cream Soda / Soda Water)	\$ 18
寶礦力 Pocari	\$ 18
自家製竹蔗馬蹄水 Homemade Sugar Cane and Water Chestnut Drink	\$ 68 (勺 / Jar) \$ 15 (杯 / Glass)
自家製酸梅湯 Homemade Hawthorn and Plum Drink	\$ 68 (勺 / Jar) \$ 15 (杯 / Glass)
鮮榨西瓜汁 Fresh Wafer Melon Juice	\$ 75 (勺 / Jar) \$ 28 (杯 / Glass)
朝日Dry Zero 無酒精啤酒 Asahi Dry Zero Beer (non-alcohol)	\$ 30
朝日生啤 (500毫升/300毫升) Asahi Draught Beer (500ml / 300ml)	\$ 68 \$ 48
朝日生啤啤酒塔 (2公升) Asahi Draught Beer Beer Tower (2L)	\$ 248
健力士啤酒 Guinness Beer	\$ 38
支裝啤酒 (青島 / 藍妹 / 嘉士伯) Bottled Beer (Tsing Tao / Blue Girl / Carlsberg)	\$ 30