



花膠太史五蛇羹

Snake Meat and Fish Maw Soup \$72.25

Per Person 每位 \$21.25

原隻金裝四頭鮑魚伴苗皇

Whole Abalone Braised in Oyster Sauce

Served with Peatip (Special)

特價: 每隻 *Special Each \$41.00*

北京填鴨 (片皮/生菜包)

Peking Duck in Two Courses

(Skin with Crêpe / Minced Duck with Lettuce Wrap)

Whole (全) \$105.00 / Half (半) \$58.00

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Please notify your server of any food allergies when placing your order.



精美小食
APPETIZERS

1.

乳香脆雞膝
Deep Fried Chicken Joint Cartilage

\$22.50
2.

麻辣鮮掌 (辣)
Boneless Duck Web in Spicy Sauce (H)

\$24.00
3.

脆皮金沙豆腐
Deep Fried Crispy Tofu

\$19.25
4.

峇里金沙骨
Deep Fried Sparerib in Chef's Special Sauce
Topped with Crushed Peanut

\$22.50
5.

金沙脆明蝦 (辣)
Deep Fried Prawn Topped with Spicy Bread Crumb (H)

\$22.50
6.

西檸脆斑塊
Deep Fried Fillet of Fish in Lemon Sauce

\$20.50
7.

椒鹽脆鮮魷 (辣)
Deep Fried Squid in Spicy Peppery Salt (H)

\$20.50
8.

頭抽茄子年糕爆明蝦
Prawn Stir Fried with Eggplant and Rice Cake
in Premium Soy Sauce

\$22.50
9.

脆皮炸春卷 (兩條)
Spring Roll (2 Pieces)

\$9.25

主廚推介
CHEF'S SPECIAL RECOMMENDATIONS

10.

海鮮大拼盤 (煙三文魚 / 麻香海蜇皮 / 燒鰻 / 椒鹽脆鮮魷 (辣) / 白灼象拔蚌)
Assorted Seafood Platter (Smoked Salmon /
Jelly Fish in Sesame Sauce / B.B.Q. Eel / Deep Fried
Squid in Spicy Peppery Salt (H) / Blanched Geoduck)

(Whole) (全) \$146.25
(Half) (半) \$79.75
11.

蠔皇三十五頭吉品乾鮑 (特價每隻)
Whole Dried Iwate Abalone Braised in Oyster Sauce (35 Heads) (Each)

\$87.75
12.

蠔皇“鮑中寶”墨西哥野生鮑魚 (特價每隻)
Whole Wild Catch “California Mexico” Brand
Abalone Braised in Oyster Sauce (Each)

(2 Heads) (二頭) \$147.25
(3 Heads) (三頭) \$105.75

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13.

高湯燉官燕盞 (每位)
Supreme Bird Nest in Consommé (Per Person)

\$144.50
14.

湯鮑北菇扣花膠筒 (每位)
Braised Whole Abalone, Chinese Mushroom and Fish Maw (Per Person)

\$51.25
15.

北菇刺參扣鵝掌 (每位)
Goose Web Braised with Chinese Mushroom and Spiky Sea Cucumber (Per Person)

(Large) (大)

\$34.75

(Small) (小)

\$29.75
16.

蝦子大烏參 (半)
Braised Sea Cucumber in Dried Shrimp Roe Sauce (Half)

\$119.50
17.

鮑魚海味煲
Abalone with Assorted Dried Seafood en Casserole

\$99.75
18.

花膠北菇鵝掌煲
Fish Maw Braised with Goose Web and Chinese Mushroom en Casserole

\$90.25
19.

大千海皇粉絲煲 (辣)
Assorted Seafood and Vermicelli with Onion in Black Bean and Chili Sauce en Casserole (H)

\$38.75
20.

雙冬枝竹羊腩煲
Goat Flank with Chinese Mushroom, Bamboo Shoot and Bean Curd en Casserole

\$72.25
21.

砂窩雲吞雞
Sliced Chicken and Wonton Soup en Casserole

(Whole)

(全)

\$63.00

(Half)

(半)

\$34.25
22.

頭抽紫茄爆明蝦
Prawn Stir Fried with Eggplant in Premium Soy Sauce

\$41.75
23.

魚香帶子鮮魷 (辣)
Sautéed Scallop and Squid in Szechuan Style Spicy Sauce (H)

\$40.25
24.

油泡三鮮
Sautéed Prawn, Squid and Chicken

\$43.75

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25.	沙汁斑塊	Deep Fried Fillet of Fish in Mayonnaise Sauce	\$32.00
26.	水煮魚片 (辣)	Blanched Fillet of Fish in Spicy Chili Sauce (H)	\$32.00
27.	賽螃蟹	Stir Fried Assorted Seafood with Egg White	\$47.00
28.	松露醬炒海中寶	Assorted Seafood Sautéed with Puréed Truffle	\$43.75
29.	秘製瑤香雞	Deep Fried Marinated Free Range Chicken in Soy Sauce (Whole) (全) \$54.50 (Half) (半) \$32.00	
30.	宮保玉帶牛柳粒 (辣)	Sautéed Scallop and Beef Tenderloin Cube Kung Po Style (H)	\$47.50
31.	麒麟特色鴛鴦 (辣)	Beef Tenderloin Cube and Scallop Sautéed with Black Pepper and Basil (H)	\$46.00
32.	梅菜扣肉	Pork Belly Braised with Preserved Vegetable	\$32.00
33.	醬燒茄子	Eggplant and Minced Pork in Chef's Special Sauce	\$30.75
34.	家常豆腐 (辣)	Deep Fried Tofu Stir Fried with Sliced Pork, Green Pepper and Bamboo Shoot (H)	\$30.75
35.	瑤柱金菇扒豆腐	Tofu Braised with Dried Scallop and Enoki Mushroom	\$32.00
36.	鮮腐皮銀杏浸菜苗	Baby Bok-Choy Braised with Bean Curd and Ginkgo in Consommé	\$30.75
37.	蟹肉扒豆苗	Peatip Braised with Crab Meat	\$47.00

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廚師套餐推介

CHEF'S RECOMMENDATIONS

兩位用

For Two People

\$239.00

廚師精選頭盤 (麻香海蜆皮 / 五香牛肉)

Assorted Appetizers (Jelly Fish in Sesame Sauce / Sliced Beef Shank)

金湯龍皇芙蓉羹

Assorted Seafood and Puréed Squash Soup

三蔥爆龍蝦

Live Lobster Stir Fried with Onion, Shallot and Green Onion

蠔皇原隻鮮鮑魚

Whole Abalone Braised in Oyster Sauce

銀杏腐皮浸菜苗

Braised Baby Bok-Choy with Gingko and Bean Curd in Consommé

瑤柱帶子蛋白炒飯

Dried Scallop, Egg White and Scallop Fried Rice

主廚精選甜品

Chef's Special Dessert

四位用

For Four People

\$386.00

廚師精選頭盤 (煙三文魚 / 素鵝 / 花雕醉雞)

Assorted Appetizers (Smoked Salmon / Vegetarian Gose / Drunken Chicken)

西湖牛肉羹

Minced Beef, Cilantro and Green Onion Soup

薑蔥焗龍蝦

Live Lobster in Ginger and Green Onion Sauce

花膠北菇扣原隻南非鮑魚

Whole South African Abalone Braised with Chinese Mushroom and Fish Maw in Oyster Sauce

松露醬爆三鮮

Sautéed Prawn, Squid and Chicken with Puréed Truffle

瑤柱金菇扒豆苗

Peatip Braised with Dried Scallop and Enoki Mushroom

乾燒伊麵

Stewed E-Fu Noodle

主廚精選甜品

Chef's Special Dessert

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