麒麟八寶冬瓜盅 (敬請預訂)

Whole Winter Melon Double Boiled
with Assorted Seafood and Meat (Order in Advance)

L 大 *$128.00* / S 小 *$ 93.50*

鮑魚走地雞煲

Abalone and Free Range Chicken Stir Fried with Green Onion
and Shallet en Casserole $49.25

水煮頂級雪花牛肉 (辣)

Blanched Prime Marbled Beef in Spicy Chili Sauce (H) $58.75

原隻金裝四頭鮑魚伴苗皇

Whole Abalone Braised in Oyster Sauce
Served with Peatip

特價每隻 *Special Each $43.50*

如閣下對任何物有過敏反應，請在點菜時通知你的服務員。
Please notify your server of any food allergies when placing your order.

品味小食
APPETIZERS

1. **椒鹽白飯魚**(辣)
   Deep Fried Silver Fish in Spicy Peppery Salt (H) — $18.50

2. **脆皮金沙豆腐**
   Deep Fried Crispy Tofu — $20.50

3. **陳醋雲耳拍黃瓜**
   Marinated Cucumber and Black Fungus in Chinese Vinegar — $20.75

4. **律醬金瓜蝦球**
   Deep Fried Prawn in Mayonnaise Sauce with Squash — $23.75

5. **茶香燻素鵝**
   Vegetarian Goose — $20.50

6. **椒鹽脆鮮魷**(辣)
   Deep Fried Squid in Spicy Peppery Salt (H) — $21.75

7. **金醬香葉年糕明蝦**(辣)
   Deep Fried Prawn in the Shell with Rice Cake and Basil in Chili Bean Oil Paste (H) — $23.75

8. **脆皮炸春卷**(兩條)
   Spring Roll (2 Pieces) — $9.75

時令美饌之選
CHEF'S SPECIAL RECOMMENDATIONS

9. **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） $155.00
   (Half)（半） $84.50

10. **蝦籽扒海參**
    Sea Cucumber Braised in Dried Shrimp Roe Sauce — $72.50

11. **黑蒜野菌A5和牛粒**
    Wagyu Beef Cube Sautéed with Assorted Mushroom and Black Garlic — $98.00

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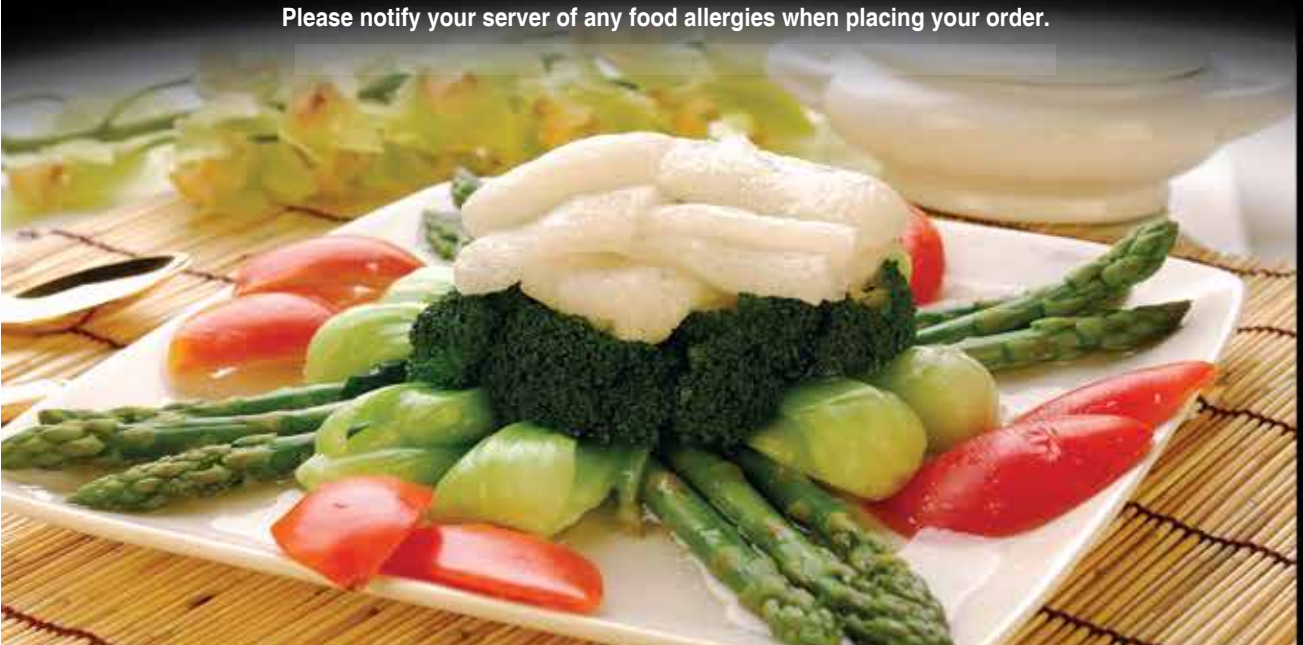

12. 碧煙頂級雪花肥牛(辣)
Blanced Prime Marbled Beef Topped with Szechuan Pepper (H) $58.75

13. 北菇刺參扣鵝掌(每位)
Goose Web Braised with Chinese Mushroom and Spiky Sea Cucumber (Per Person)
(Large) (大) $36.75
(Small) (小) $31.50

14. 海參花膠鵝掌煲
Braised Fish Maw, Sea Cucumber and Goose Web en Casserole $95.75

15. 黑松露鮮菌海中寶
Prawn, Scallop and Arctic Surf Clam Sautéed with Assorted Mushroom and Puréed Truffle $46.50

16. 黃金蝦球年糕
Deep Fried Prawn and Rice Cake Coated with Minced Duck Egg Yolk $46.50

17. 哈利拔骸(可選擇: 頭抽/椒鹽(辣)/豉汁/紅燒/蒜茸蒸)
Halibut Jaw: Choice of Flavor (Premium Soy Sauce / Black Bean Sauce / Peppery Salt (H) / Braised / Steamed in Garlic Sauce) $39.50

18. 泰汁大蝦茄子(辣)
Deep Fried Prawn in the Shell with Eggplant in Spicy Thai Sauce (H) $46.50

19. 泰汁百花釀藕片(辣)
Sliced Lotus Root Stuffed with Minced Prawn in Spicy Thai Sauce (H) $37.25

20. 18年陳醋燻銀鱈魚球
Deep Fried Fillet of Black Cod in 18-Year Aged Chinese Vinegar $54.25

21. 蒜子粉皮銀鱈魚煲(辣)
Black Cod, Mung Bean and Garlic Flat Noodle en Casserole (H) $48.75

22. 瓊山豆腐
Steamed Egg White and Soy Milk Topped with Assorted Seafood $36.25

23. 麻辣水煮魚片 或 牛肉(辣)
Blanched Fillet of Fish OR Beef in Spicy Chili Sauce (H) $34.25

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24. 紙包雜菌牛柳
Beef Tenderloin with Assorted Mushroom in Aluminum Foil $45.00

25. 梅菜扣肉
Pork Belly Braised with Preserved Vegetable $34.00

26. 招牌回鍋肉 (辣)
Stir Fried Sliced Pork in Spicy Brown Sauce (H) $32.50

27. 醬烤腩排
Braised Pork Belly in Chef's Special Sauce $34.00

28. 生炸紅燒乳鴿皇
Roasted Squab $44.25

29. 麻辣雞煲 (辣)
Chicken in Spicy Chili Sauce en Casserole (H) $39.50

30. 吊燒脆皮龍崗雞 (Whole) (全) $57.75
Crispy Skin Marinated Free Range Chicken (Half) (半) $34.00

31. 豉汁玉帶蒸豆腐
Tofu Steamed with Scallop in Black Bean Sauce $34.00

32. 瑤柱金菇扒玉子豆腐
Silken Egg Tofu Braised with Dried Scallop and Enoki Mushroom $34.00

33. 鮮腐皮銀杏浸菜苗
Baby Bok-Choy Braised with Bean Curd and Ginkgo in Consommé $32.50

34. 魚香三子煲 (辣)
Scallop, Eggplant & Silken Egg Tofu in Szechuan Style Spicy Sauce en Casserole (H) $41.00

35. 乾炒八寶齋
Stir Fried Lo-Hon Vegetable $34.00

36. 金瓜炒雜菌
Stir Fried Assorted Mushroom with Squash $34.00

37. X.O. 醬肉鬆四季豆 (辣)
String Bean and Minced Pork in X.O. Spicy Sauce (H) $32.50

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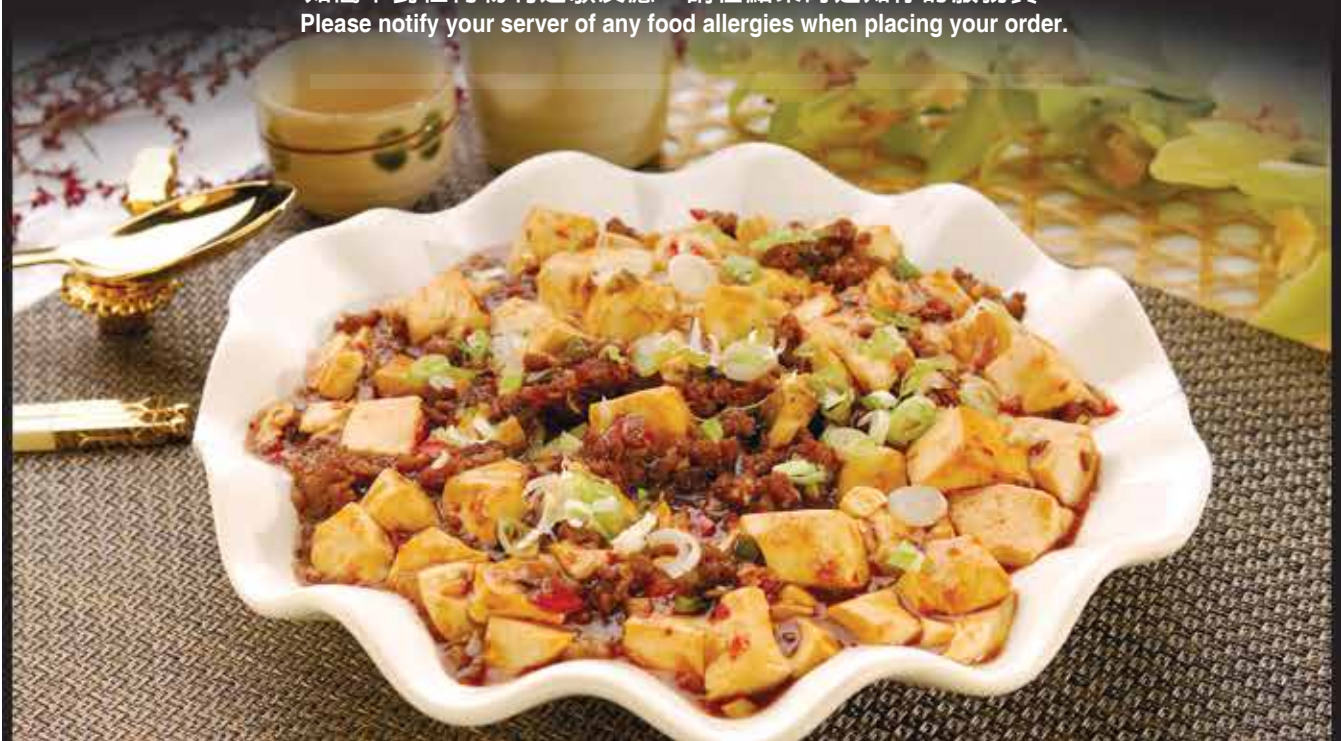

金尊饗宴

CHEF'S RECOMMENDATIONS

兩位用 For Two People $255

主廚精選頭盤 (煙三文魚/五香牛肉/茶香素鵝/芝麻沙律菜)
Assorted Appetizers (Smoked Salmon / Sliced Beef Shank / Vegetarian Goose / Salad in Sesame Sauce)

竹笙海味羹
Assorted Dried Seafood and Bamboo Pith Soup

頭抽紫茄年糕爆龍蝦
Live Lobster Stir Fried with Eggplant and Rice Cake in Premium Soy Sauce

蠔皇花膠扣原隻三頭鮑魚伴苗皇
Whole Abalone Braised with Fish Maw and Peatip in Oyster Sauce

蝦乾瑤柱浸菜苗
Baby Bok-Choy Braised with Dried Scallop and Dried Prawn

瑤柱帶子蛋白炒飯
Dried Scallop, Egg White and Scallop Fried Rice

主廚精美甜品
Chef's Special Dessert

四位用 For Four People $410

廚師精美頭盤 (煙三文魚/椒鹽脆鮮魷(辣)/五香牛肉/芝麻沙律菜)
Assorted Appetizers (Smoked Salmon / Deep Fried Squid in Spicy Peppery Salt (H) / Sliced Beef Shank / Salad in Sesame Sauce)

金湯海鮮芙蓉羹
Assorted Seafood and Tofu in Egg White Soup

奶油龍蝦伴伊麵
Live Lobster in Cream and Butter Sauce Served with E-Fu Noodle

花膠北菇扣原隻南非六頭鮑魚
Whole South African Abalone Braised with Chinese Mushroom and Fish Maw in Oyster Sauce

松露醬鮮菌炒海中寶
Assorted Seafood and Assorted Mushroom Sautéed with Puréed Truffle

瑤柱金菇扒豆苗
Peatip Braised with Dried Scallop and Enoki Mushroom

砂窩海皇炒飯
Assorted Seafood Fried Rice en Casserole

私房特色甜品
Chef's Special Dessert

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