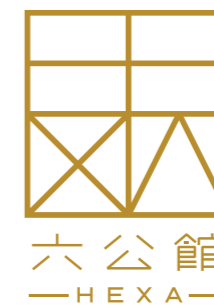


SELF PICK UP MENU



精美點心 | DIM SUM

 黑金蝦餃 STEAMED SHRIMP DUMPLINGS IN BAMBOO CHARCOAL WRAPPING	\$64
鮮竹牛肉球 STEAMED BEEF BALL	\$50
水晶蝦餃 STEAMED SHRIMP DUMPLINGS "HAR GAU"	\$56
豉汁蒸鳳爪 STEAMED CHICKEN FEET IN SOYA SOUCE	\$46
 三文魚子燒賣 STEAMED SALMON ROE DUMPLINGS	\$54
芝士蘿蔔酥  SHREDDED TURNIP AND CHEESE IN PUFF PASTRY	\$46
川辣蟲草黑豚餃 STEAMED DUMPLINGS WITH CORDYCEPS AND SPICY MINCED PORK	\$50
黑醋柚子牛仔骨 BEEF RIBS WITH DARK VINEGAR AND YUZU SAUCE	\$62
 松露野菌餃  STEAMED DUMPLING WITH TRUFFLE, WILD MUSHROOMS	\$40
金網鵝肝蝦卷 GOLDEN CRISPY ROULADE WITH FOIE GRAS AND SHRIMP	\$58
玻璃瑤柱餃 STEAMED DUMPLINGS WITH CONPOY AND MINCED PORK	\$46
海膽蝦春卷 SPRING ROLLS WITH SHRIMPS AND SEA URCHIN	\$62
花旗蔘湯鮑灌湯餃 STEAMED MINCED PORK DUMPLINGS IN AMERICAN GINSENG ABALONE BROTH	\$86
麻辣金錢肚 STEWED HONEYCOMB TRIPES WITH "SICHUAN" SAUCE	\$54
紅蝦小龍包 STEAMED RED PRAWN DUMPLINGS IN SHANGHAINSE STYLE XIAO LONG BAO	\$50

All prices are subject to 10% service charge.

素菜鮮竹卷  CRISPY BEANCURDSHEETS ROLLS WITH ASSORTED VEGETABLES	\$40
蠔皇叉燒包 STEAMED BBQ PORK BUNS	\$46
手撕雞芝麻腸粉 STEAMED RICE FLOUR ROLLS WITH SLICE CHICKEN	\$54
 花枝米網腸粉 CRISPY RICE ROLLS WITH MASHED CUTTLEFISH	\$54
 雪山叉燒包 BAKED BBQ PORK BUNS TOPPED WITH BUTTERED CRUST	\$50
菲王鮮蝦腸粉 STEAMED RICE FLOUR ROLLS WITH SHRIMPS	\$58
竹炭流沙包 STEAMED BAMBOO CHARCOAL BUNS WITH EGG CUSTARD CREAM	\$46
黑豚叉燒腸粉 STEAMED RICE FLOUR ROLLS WITH BBQ KUROBUTA PORK	\$54
杭仁馬拉糕  STEAMED CANTONESE SPONGE CAKE	\$40
熊本紫薯金粟餅  GOLDEN DEEP FRIED CHESTNUT AND SWEET POTATO	\$40
擔擔蘿蔔糕 STIR-FRIED CUBED TURNIP PUDDING WITH SPICY SAUCE	\$64
黑金流沙球  DEEP-FRIED SESAME DUMPLINGS WITH EGG CUSTARD CREAM	\$58
 和牛黑椒酥 WAGYU BEEF WITH BLACK PEPPER IN PUFF PASTRY	\$70
楊枝甘露  SWEETENED POMELO MANGO SAGO CREAM	\$48
黑魚籽蝦多士 SHRIMPS TOAST WITH FISH ROE	\$50
師傅棗皇糕  STEAMED SWEETENED RED DATE PUDDING	\$54

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前菜 | STARTER

日本金柚手撕脆皮雞 SHREDDED CRISPY CHICKEN WITH JAPANESE POMELO	\$190
法國龍眼蜜煎金蠔 PAN-SEARED DRIED GOLDEN OYSTERS WITH LONGAN HONEY	\$182
翡翠蠔子皇 CHILLED RAZOR CLAMS WITH CELTUSE, CHICKEN SPLLEN MUSHROOM	\$182
鮮柚子鱈場蟹腳 TARABA CRAB LEGS MEAT WITH POMELO	\$158
法國邊豆配雞菇 FRENCH BEANS WITH TERMINE MUSHROOMS	\$118
紅花椒凍素羊肚 MARINATED MORCHELLA WITH RED PEPPER CORN SAUCE	\$110
八味金磚豆腐 GOLDEN BRICK SILKY BEANCURD	\$110
蔥油拌澳洲有機茄瓜 AUSTRALIAN EGGPLANTS IN SCALLION OIL	\$102
日本百合胡麻拌山藥 JAPANESE LILY BULBS AND CHINESE YAMS WITH SESAME SEEDS SAUCE	\$102
香煎鵝肝配無花果醬 PAN-FRIED FOIE GRAS WITH FIG SAUCE	\$190



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湯類 | SOUP

黃炆海虎翅 BRAISED SUPERIOR SHARK'S FIN IN SUPERIOR BROTH	\$558
花膠椰皇海螺燉雪雁 DOUBLE BOILED SOUP WITH FISH MAW, SEA CONCH, SNOW GOOSE IN COCONUT	\$190
天子蘭花膠海螺竹絲雞 SILKY FOWL SOUP WITH FISH MAW AND SEA CONCH	\$190
野生竹筴蟹皇羹 BRAISED CRAB MEAT AND CRAB ROE WITH WILD BAMBOO SHOOTS SOUP	\$158
阿拉斯加鱈場蟹酸辣羹 HOT AND SOUR SOUP WITH ALASKA TARABA CRAB	\$150
松茸雪蓮子燉日本蘋果 DOUBLE BOILED SOUP WITH MATSUTAKE, CHICK PEAS AND JAPANESE APPLE	\$150
杏汁花膠川貝菜膽燉白肺 DOUBLE BOILED SOUP WITH ALMOND JUS, FISH MAW, CHUANBEI AND PORK LUNG	\$134
白木耳青絲素羹 SHREDDED WHITE FUNGUS AND VEGETABLES SOUP	\$102

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鮑參翅肚 | DRIED SEAFOOD

 南非壹頭網鮑 BRAISED SOUTH AFRICA WHOLE AMIDORI ABALONE	\$1830
日本 25 頭吉品乾鮑魚拌榆耳 (每位) BRAISED WHOLE YOSHIHAMA ABALONE (25 HEADS) WITH ELM FUNGUS (PER PERSON)	\$1030
六頭花膠公燴岩米 (每位) BRAISED FISH MAW (6 HEADS) WITH CLIFF RICE (PER PERSON)	\$1030
 黑蒜淮山京燒關東遼參 (每位) BRAISED SEA CUCUMBER WITH BLACK GARLIC AND CHINESE YAM (PER PERSON)	\$398
南非蠔皇燴六頭湯鮑魚 (每位) BRAISED ABALONE (6 HEADS) IN PREMIUM OYSTER SAUCE (PER PERSON)	\$270
花膠燴波蘭鵝掌 (每位) BRAISED FISH MAW WITH GOOSE WEB (PER PERSON)	\$238

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海鮮 | SEAFOOD

 法國藍龍蝦炒蘿蔔糕 STIR-FRIED BLUE LOBSTER WITH TURNIP PUDDING	\$1104
 北海道牛乳龍蝦炒蛋白 FRIED FRESH LOBSTER FILLET WITH FLUFFY EGG WHITE AND HOKKAIDO MILK SAUCE	\$454
西班牙紅蝦燴讚岐烏冬 (每位) JUMBO SPANISH RED PRAWNS SERVED WITH INANIWA UDON (PER PERSON)	\$326
 青花椒乾燒虎蝦 FRIED TIGER PRAWNS WITH GREEN PEPPER CORN SAUCE	\$310
鴛鴦蝦球 KING PRAWNS DUAL - TOSSED IN MANGO PUREE AND GOLDEN SALTY EGG YOLK	\$294
避風塘炒羔蟹 STIR-FRIED CRAB WITH CHILLI AND GOLDEN GARLIC	\$582
油浸筍殼魚 DEEP-FRIED MARBLE GOBY	\$662
四川水煮星斑球 POACHED GROUPER FILLET IN "SICHUAN" BROTH	\$470
 蘇薑蟹肉蛋白東星斑件 STEAMED GROUPER FILLET, CRAB MEAT AND RED GINGER, AND TOPPED WITH CRISPY CONPOY	\$350
柚子黑鱈魚件 FRIED BLACK COD FILLET WITH YUZU	\$318
羊肚菌蘭度炒帶子 SAUTEED SCALLOPS WITH KALE AND MOREL	\$262

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肉類 | MEAT

鹿兒島 A5 和牛炒青椒 (100 克) SAUTEED KAGOSHIMA WAGYU BEEF (100GM) WITH GREEN CHILLI, FRESH FIGS	\$1030
 岩鹽 48 小時慢煮牛肋骨 48 HOURS SLOW-COOKED BEEF RIBS	\$510
意大利番茄燴牛尾 STEWED OX-TAIL WITH ITALIAN TOMATOES IN CASSEROLE	\$278
桂圓燴和牛臉頰 STEWED WAGYU BEEF CHEEKS IN LONGAN HONEY	\$238
 黑蒜焗羊鞍 BAKED LAMB RACK WITH BLACK GARLIC	\$262
羅勒頭抽生煎嘉美雞 PAN-FRIED KAMEI CHICKEN WITH SUPREME SOYA SAUCE AND SWEET BASIL	\$310
四川辣子三黃雞 SAUTEED DICED CHICKEN IN "SICHUAN" STYLE	\$278
煎焗冰梅黑豚鞍 BAKED IBERICO PORK CHOP WITH SWEET PLUM	\$262
龍井燻樟茶鴨 DEEP-FRIED SMOKED DUCK	\$238
咕嚕鬚毛豬脆 CRISPY PORK BALLS IN BALSAMICO WITH PEARS	\$198

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明爐燒味 | BARBECUE

 龍井燻太爺雞 SMOKED CHICKEN WITH LONGJING TEA LEAVES	\$270
 龍眼蜜燒西班牙黑豚叉燒 ROASTED IBERICO PORK WITH HONEY SAUCE	\$262
陳年花雕醉鴿 DRUNKEN PIEGON IN "HUADIAO" CHINESE WINE	\$230
脆皮燒腩仔 CRISPY PORK BELLY	\$158
周山黑醋海蜇頭 MARINATED JELLYFISH WITH BLACK VINEGAR	\$158

菜蔬 / 豆腐 | VEGETABLES / BEANCURD

原個日本南瓜燴蛋白  STEWED EGG WHITE IN JAPANESE PUMPKIN	\$214
 黑虎掌京燒板豆腐  BRAISED BEANCURD WITH SARCODON ASPRATUS FUNGUS AND WILD MUSHROOMS	\$198
魚湯竹筍露筍筒 ROLLED OF BAMBOO PITH AND ASPARAGUS IN FISH STOCK	\$190
 鮮茨實濃雞湯浸菜苗 SEASONAL BABY VEGETABLES SHOOT IN CHICKEN STOCK WITH FRESH EURYALE FEROX	\$182
避風塘茄子  SAUTEED EGGPLANT WITH SPICE AND CHILLI	\$182
薑糖芥蘭  SAUTÉED KALE WITH GINGER AND BLACK SUGAR	\$150
日本百合香芹炒白玉木耳  SAUTEED CHINESE CELERY, LILY BULBS AND WHITE FUNGUS	\$150
拍蒜黑醋乾煸津菜芯  STIR-FRIED CHINESE CABBAGE WITH GARLIC	\$126

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麵飯 | NOODLES AND RICE

 松茸羊肚菌海膽燴飯 BRAISED PEARL RICE WITH MATSUTAKE MUSHROOM, MOREL AND SEA URCHIN	\$262
 班片肉鬆脆米魚湯泡飯 POACHED GROUPER, MINCED PORK AND RICE IN FISH BROTH, SPRINKLED WITH RICE POPS	\$238
蔥油白雲帶子炒飯 FRIED RICE WITH EGG WHITE, SCALLOPS IN SCALLION OIL	\$214
法國邊豆欖菜金柱炒飯 FRIED RICE WITH PRESERVED VEGETABLES, CONPOY AND FRENCH BEANS	\$198
桂花蟹肉炒新竹米粉 FRIED VERMICELLI WITH CRAB MEAT, EGG AND BEAN SPROUTS	\$238
黑豚叉燒松露撈粗生麵 STIR-FRIED THICKEN NOODLES WITH SHREDDED BBQ PORK AND BLACK TRUFFLE SAUCE	\$214

All prices are subject to 10% service charge.

甜點 | DESSERT

 杏汁木瓜燉官燕 DOUBLE BOILED PAPAYA WITH BIRD'S NEST	\$318
川貝陳皮燉雪梨 DOUBLE BOILED PEAR IN CHUANBEI AND AGED TANGERINE PEEL	\$110
黑金流沙包 STEAMED BAMBOO CHARCOAL BUNS WITH EGG CUSTARD CREAM	\$86
桂花杞子配桃膠 OSMANTHUS FLOWERS, DRIED WOLFBERRY AND PEACH GUM JELLY	\$86
 茉莉花茶味意式奶凍 JASMINE TEA FLAVORED PANNA COTTA	\$126
腐竹慕絲配山莓啫喱 YUBA MOUSSE WITH RASPBERRY JELLY	\$126
好立克慕絲配杏仁餅 HORLICKS MOUSSE WITH ALMOND COOKIE	\$110

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