



Appetizer & Soup

极品酱青瓜海蜇头 Chilled Cucumber & Jellyfish Head with XO Sauce	\$9
咸蛋鱼皮 Crispy Fish Skin with Salted Egg Yolk	\$12
虫草花鲜菇汤 Double-boiled Clear Fresh Mushroom Broth with Cordyceps Flower	\$9
人参鸡汤 Double-Boiled Chicken Soup with Ginseng	\$12
迷你佛跳墙 Mini Buddha Jumps Over the Wall	\$48

Hong Kong BBQ

港式挂炉烧鸭 Roasted Duck in HK Style	\$29 (半只/half)	\$58 (1只/whole)
脆皮烧鸡 Crispy Roast Chicken	\$20 (半只/half)	\$38 (1只/whole)
脆皮烧腩 Crispy Roasted Pork	\$14	
蜜汁叉烧 Honey Glazed BBQ Pork	\$14	

Seafood

XO酱碧绿龙趸球 Stir-fried sliced Giant Garoupa with Seasonal Green in X.O. Sauce	\$32
娘惹龙趸球 Stir-fried sliced Giant Garoupa with Nonya Sauce	\$32
青芥末虾球 De-Shelled Prawn with Wasabi Mayonnaise Sauce	\$28
香熏虾球 De-Shelled Prawn with Chef's Special Smoky Sauce	\$28
黄金甲大虾 Fried Prawn with Salted Egg	\$26
豉油皇香煎大虾 Pan-fried Prawn with Premium Soya Sauce	\$26

Meat

香煎黑豚肉 Pan-Fried Kurobuta Pork	\$28
黑椒牛柳粒 Sauteed Diced Beef Fillet with Black Pepper Sauce	\$28
蒜香烧汁牛柳粒 Sauteed Diced Beef Fillet with Garlic & BBQ Sauce	\$28
黑椒猪软骨 Braised Pork Cartilage with Black Pepper Sauce	\$20
荔枝咕噜肉 Sweet and Sour Pork with Lychee	\$18
姜葱炒鸡柳 Stir-Fried Chicken Slice with Ginger & Spring Onion	\$20

Rice & Noodle

上汤生虾煎生面 Pan-fried Crispy Noodle with Prawn in Thickened Superior Stock	\$26
海鲜干炒面线 Fried Mee-Sua with Seafood	\$18
白饭 Plain Rice	\$2

Dessert

红莲炖桃胶 (热) Double-Boiled Peach Resin with Red Date & Lotus Seed	\$6
红莲炖桃胶 (冷) Chilled Peach Resin with Red Date & Lotus Seed	\$6

Vegetable & Tofu

蒜香野菌芦笋 Stir-Fried Asparagus & Wild Mushroom with Garlic	\$24
鲍汁香港芥兰 Poached Hong Kong Kailan with Abalone Sauce	\$16
松露油野菌扒时蔬 Braised Mushroom and Seasonal Vegetable with Truffle Oil	\$16
干煸四季豆 Dry-fried French Bean with Minced Pork	\$14
火腩冬菇红烧豆腐 Braised Tofu with Pork Belly & Mushroom	\$16
金菇黄金砖 Braised Home-Made Tofu with Enoki Mushroom	\$14

松露油焖伊府面 Braised Ee-Fu Noodle with Truffle Oil	\$16
宫庭金丝海鲜炒饭 Palace Seafood Fried Rice with Golden Egg Thread	\$18

