

# 中國茗茶

## Chinese Premium Tea

### Osmanthus Oolong (桂花烏龍茶)

每位 Per Person \$48

The autumn harvest of sweet Osmanthus blossoms infused with the rich texture of oolong tea help to replenish energy and refresh the senses. Taken hot or iced, our Osmanthus Oolong Tea complements any meal-end or afternoon treat.

桂花含香，芳香幽雅，久聞不厭，有「九里香」之稱。烏龍則滑順味甘，香而不膩，互相配搭，相得益彰。

### Taiwanese Lappa Tea (台灣牛蒡茶)

每位 Per Person \$65

Helps maintain gastrointestinal function, and defecation; Promote metabolism, reduce fatigue and help sleeping; Keep and improve one's complexion and beauty

幫助維持消化道機能，使排便順暢；促進新陳代謝，減少疲勞感，有助於入睡；兼具養顏及美容的功效。

### Bitter Melon Tea (苦瓜茶)

每位 Per Person \$65

Bitter melon, rich in vitamin B, C, calcium and iron, helps to clear summer heat, improve the vision and eliminate toxic substances, cure fever and thirst.

含豐富維生素B、C、鈣及鐵等，具消暑去熱、明目、排毒等功效。主治濕熱及乾渴等。

### Aged Po Li Tea (舊普洱茶)

每位 Per Person \$65

Po Li. is the one tea which will improve with aging without compromising its taste. The distinctive smooth flavour of our Aged Po Li Tea assists digestion, especially after a bountiful feast.

普洱茶滋味濃烈，色澤烏潤，滋味醇厚回甘，具有獨特的陳香。具有幫助消化、暖胃、生津、止渴、醒酒解毒等多種功效。遠年普洱經過多年珍藏，年代久遠，茶湯滋味愈醇和。

### White Peony (白牡丹茶)

每位 Per Person \$65

White peony tea is mainly produced at Fuding and Zhenghe area in Fujian province. White peony tea is naturally fresh in aroma, light yellow or orange yellow in colour, refreshing and good for stomach, mellow in taste.

主產區為政和、福鼎等縣。白牡丹兩葉抱一芽葉態自然，色澤深灰綠或暗青苔色，葉張肥嫩，呈波紋隆起，葉背遍布潔白茸毛，葉緣向葉背微卷，芽葉連枝。湯色杏黃或橙黃，葉底淺灰，湯色鮮醇。

### Tai Hung Pao Tea (大紅袍茶)

每位 Per Person \$80

With its heavy woody fragrance and deep full body flavour our Tai Hung Pao from rocky mountain terrain is appreciated by a selected few connoisseurs of tea.

為岩茶之首，有「茶王」美譽，茶韻深厚，直抵喉頭深處，轉化為餘香，似有若無，卻餘韻不息。

### Deluxe Iron Buddha Tea (特級鐵觀音茶)

每位 Per Person \$80

This tea is one of the popular choices of the oolong family. Its light aroma, delicate flavour, and smooth texture of our Deluxe Iron Buddha Tea refresh your senses with a calming release of oneself.

「鐵觀音」是福建安溪縣的特產，茶香濃郁，沖泡後滿屋生香，若香馥郁，非同凡「茶」，沖泡後，有天然的蘭花香，茶湯金黃、舌底留香、滋味純濃。

### Long Jing Tea (特級龍井茶)

每位 Per Person \$80

Its popularity has increased with the recent research indicating that green tea contains levels of antioxidants. Enjoy a healthy alternative with our Long Jing Tea blades spiralling in your teapot.

茶湯碧綠，獨具清香，滋味甘醇，葉帶光澤，"色翠、香鬱、味醇、形美四絕"的美譽。

### Bi Luo Chun (洞庭碧螺春)

每位 Per Person \$80

Bi Luo Chun (碧螺春) is a famous green tea originally grown in the Dong Ting mountain of Tai Hu, Jiangsu Province, China. Also known as Bi Luo Chun, it is renowned for its delicate appearance, fruity taste, floral aroma, showy white hairs and early cropping.

清朝康熙皇帝遊覽太湖，巡撫宋公進「嚇煞人香」茶，康熙品嚐後覺香味俱佳，但覺名稱不雅，遂題名「碧螺春」。碧螺春茶條索纖細，捲曲成螺，滿披茸毛，色澤碧綠。沖泡後，味鮮生津，清香芬芳，湯綠水澈，葉底細勻嫩。

茶/水 每位\$30 芥、醬、小食 每份\$35

Tea/Water \$30 Per Person, Condiment Charge \$35 Per Set

切餅費每個\$150 Cut Cake Charge Fee HK\$150 Each

開瓶費每瓶\$350起 Corkage Fee HK\$350 Up Per Bottle

另加一服務費

All prices are subject to 10% service charge

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## 美食之最大賞

### Best of the Best Culinary Awards

松露影雲龍

壹隻 Whole Lobster (For 4 Persons)

Sliced Whole Fresh Lobster with Homemade Supreme Truffle Sauce

2,500

(兩食) 龍蝦湯泡飯 (Two Courses) Chiu Chow Rice Congee with Lobster Broth



## HOFEX 香港國際美食大獎

### HOFEX Hong Kong International Culinary Classic (Bronze Award)

珊瑚水晶鳳尾蝦

每位 Per Person

198

Confit Tiger Prawn in Deluxe Seafood Sauce

(Abalone, Bird Nest, Crab Roe and Morel Mushroom)

## 君綽招牌菜式

### Kwan Cheuk Heen Signature Dishes



古法炆花尾斑翅 / 花尾斑尾

488

Braised Giant Garoupa Fin or Tail with Bean Curd and Pork Belly

野菌燴和牛面頰

428

Braised Waygu Beef Cheek with Wild Mushrooms

君綽海皇鮑魚魚翅湯撈飯

388

Signature Fried Rice with Shark's Fin Soup and Abalone



招牌胡椒大花蝦 (四隻)

388

Signature Pan-fried Prawn in Pepper (Four Pieces)

金湯龍蝦配伊麵

每位 Per Person

298

Braised Lobster with E-fu Noodles in Pumpkin Sauce

金銀貝蝦乾粉絲煲

268

Braised Glass Vermicelli with Dried Shrimps and Scallops in Clay Pot

白玉花尾斑球

每位 Per Person

208

Steamed Giant Garoupa Fillet with Egg White



黑松露焗釀蟹蓋

每位 Per Person

168

Baked Crab Shell Stuffed with Crab Meat and Black Truffle Paste

燕窩焗釀蟹蓋

每位 Per Person

168

Baked Crab Shell Stuffed with Crab Meat and Bird's Nest

葡汁鮮拆蟹肉焗釀響螺

每位 Per Person

128

Baked Sea Conch Stuffed with Fresh Crab Meat and Portuguese Sauce

百花炸釀蟹鉗

每件 Per Piece

98

Deep-fried Crab Claw Coated with Shrimp Paste

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## 廚師推介

### Chef's Recommendation

	燈影牛肉 Sweetened Air-dried Thin Sliced Beef		168
	錦繡魚雲羹 Braised Fish Head Broth with Yunnan Ham, Bamboo Shoots, Carrot and Eggs	每位 Per Person	138
	豉香鳳凰焗蟹砵 Baked Crab with Eggs, Preserved Vegetables and Black Beans		688
	椒麻生啫南非鮮鮑片 Stir-fried Sliced Fresh South African Abalone with Sichuan Pepper and Chili Oil		428
	蔥燒汁香煎馬頭魚 Pan-fried Tilefish with Spring Onion and Oyster Sauce		388
	子母蝦粉絲煲 Braised Glass Vermicelli with Prawns, Shrimp Paste and Shrimp Roe		388
	陳皮沙薑煎雞件 Pan-fried Chicken with Dried Tangerine Peel and Sand Ginger		338
	梅菜扣肉排 Braised Pork with Preserved Vegetables		338
	瑤柱鮮菌炆素千層 Braised Conpoy and Mushroom with Bean Curd Sheet		228
	招牌紅燒乳鴿 Deep-fried Crispy Pigeon	壹隻 Whole	128
	北菇滑雞煲仔飯 Clay Pot Rice with Chicken and Mushroom	每位 Per Person	88
	豉汁排骨煲仔飯 Clay Pot Rice with Pork Spare Rib with Black Bean Sauce	每位 Per Person	88

另加一服務費

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## 餐前小食

### Appetisers

蜜味桂花燒脆鱈		268
Grilled Eel with Osmanthus and Honey Sauce		
花雕醉雞	例 Regular	238
Simmered Chicken with Chinese Wine	半隻 Half / 壹隻 Whole	380/620
 蒜香椒鹽鳳尾蝦		228
Deep-fried Prawn with Spicy Salt and Garlic		
脆皮窩貼小棠菜		188
Deep-fried Bean Curd Sheet Stuffed with Cuttlefish Paste and Vegetables		
 麻辣海參脆茄子		188
Braised Crispy Egg Plants with Sea Cucumber and Spicy Sauce		
 肉崧鴨粒叉子芝麻燒餅		188
Stir-fried Minced Duck and Pork Served with Sesame Buns		
陳醋海蜇花拼青瓜		138
Chilled Jelly Fish with Sliced Cucumber in Aged Vinegar		
 椒鹽鮮魷魚		138
Deep-fried Squids with Spicy Salt		
蒜泥白肉 (制作需時二十分鐘)		138
Sliced Pork with Garlic and Spicy Sauce (Preparation Time 20 Minutes)		
 巴蜀口水雞		138
Poached Chicken in Spicy Chili Sauce		
 夫妻肺片		138
Sliced Ox Tripe, Beef Shank and Pork Tongue in Chili Sauce		
五香金錢牛腩		138
Marinated Beef Shank with Chinese Herb		
杭城素鵝		128
Deep-fried Bean Curd Sheet Roll		
 椒鹽野生菌		108
Deep-fried Wild Mushrooms with Spicy Salt		
陳醋虎皮椒		108
Marinated Green and Red Pepper in Aged Vinegar		
陳醋皮蛋肉崧豆腐		98
Chilled Bean Curd with Preserved Egg and Minced Pork in Chinese Vinegar		
陳醋雲耳		88
Marinated Black Fungus in Aged Vinegar		

另加一服務費

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## 燒烤

### Barbecued

君綽脆皮燒鵝  
Roasted Goose

例 Regular 218  
半隻 Half / 壹隻 Whole 400/720

 北京片皮鴨 (兩食)  
Roasted Peking Duck (Two Courses)

半隻 Half 400  
壹隻 Whole 680

湘蓮燒鴨  
Roasted Duck

半隻 Half 260  
壹隻 Whole 480

燒味拼盤  
Barbecued Meat Platter

雙拼 2 Choices 190  
叁拼 3 Choices 238

化皮乳豬件  
Roasted Suckling Pig

298

 脆皮燒腩仔  
Roasted Pork Belly

168

蜜汁叉燒  
Barbecued Pork

148

另加一服務費

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## 魚翅 / 燕窩及鮑魚海味類

## Shark's Fin / Bird's Nest / Abalone and Dried Seafood

鳳吞佛跳牆 (請於一天前預定) 1,288  
Stuffed Chicken with Abalone, Shark's Fin, Fish Maw, Sea Cucumber, Conpoy and Mushroom  
(Please Order 1 Day in Advance)

每位 Per Person

蠔皇原隻吉品乾鮑 (20 頭) 2,280  
Braised Dried 20-head Superior Abalone in Oyster Sauce

鮮蟹肉蟹皇燴官燕 688  
Braised Superior Bird's Nest with Fresh Crab Meat and Crab Butter

蠔皇原隻 3 頭鮑魚拌玉蘭 588  
Braised 3-head Abalone with Baby Kale in Oyster Sauce

金湯燴花膠扒 488  
Braised Fish Maw Steak in Pumpkin Soup

關西遼參扣鵝掌 388  
Braised Kansai Sea Cucumber with Goose Web

蠔皇花膠扣鵝掌 388  
Braised Fish Maw with Goose Web in Oyster Sauce

松本茸窩燒南非 4 頭鮑魚 388  
Braised 4-head South African Abalone and Honshimeji Mushroom with Oyster Sauce in Clay Pot

4 頭鮑魚扣鵝掌 368  
Braised 4-head Abalone with Goose Web

南非 6 頭鮮鮑扣花菇 288  
Braised 6-head South African Fresh Abalone with Button Mushroom

炒桂花瑤柱 288  
Wok-fried Shredded Conpoy with Osmanthus

瑤柱燕窩羹 238  
Braised Bird's Nest Soup with Conpoy

雞茸燕窩羹 238  
Braised Bird's Nest Soup with Minced Chicken

冰花燉官燕 688  
Double Boiled Bird's Nest in Rock Sugar

另加一服務費

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## 魚翅 / 燕窩及鮑魚海味類 (制作需時十五分鐘)

### Shark's Fin / Bird's Nest / Abalone and Dried Seafood

(Preparation Time 15 Minutes)



仙鶴神針 (請於一天前預定)

壹隻 Whole

788

Braised Pigeon Stuffed with Shark's Fin (Please Order 1 Day in Advance)

每位 Per Person

紅燒五羊大鮑翅 (三兩)

688

Braised Wuyang Wing Shark's Fin (3 Tael) Soup

高湯雲腿五羊翅 (三兩)

688

Braised Wuyang Wing Shark's Fin (3 Tael) with Yunnan Ham in Superior Broth

松茸竹笙燉鮑翅 (二兩)

588

Double-boiled Superior Shark's Fin (2 Tael) Soup with Bamboo Piths and Matsutake

濃雞湯雲腿燉鮑翅 (二兩)

488

Double-boiled Superior Shark's Fin (2 Tael) with Yunnan Ham in Rich Chicken Broth

鮮蟹肉大生翅 (兩半)

388

Braised Shark's Fin (1.5 Tael) Soup with Crab Meat

紅燒花膠大生翅 (兩半)

388

Braised Shark's Fin (1.5 Tael) Soup with Fish Maw

鮑絲花膠燴魚翅 (兩半)

388

Braised Shark's Fin (1.5 Tael) Soup with Shredded Abalone and Fish Maw

鮑絲花膠燴魚翅 (兩半)

388

Braised Shark's Fin (1.5 Tael) Soup with Shredded Abalone and Fish Maw

另加一服務費

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## 湯羹類 Soup



迷你佛跳牆 (限量供應) 每位 Per Person 388  
Double -boiled Abalone, Shark's Fin and Fish Maw in Superior Soup  
(Offer is Subject to Availability)

川芎白芷燉魚頭 每窩 Tureen 388  
Braised Fish Head with Ligustici and Angelica Dahurica

姬松茸螺頭燉豬脰湯 每窩 Tureen 468  
Double-boiled Pork Shank Soup with Blaze Mushroom and Conch 每位 Per Person 138

蟲草花象拔蚌燉雞湯 每窩 Tureen 468  
Double-boiled Chicken Soup with Cordyceps Flower and Geoduck 每位 Per Person 138



杏汁菜膽燉豬肺湯 每窩 Tureen 468  
Double-boiled Pig's Lung Soup with Almond Juice and Cabbage 每位 Per Person 138

明火豐料養生靚湯 每窩 Tureen 238  
Soup of The Day 每位 Per Person 88

松茸竹筍燉菜膽 每位 Per person 228  
Double-boiled Matsutake Soup with Bamboo Pith and Cabbage

竹筒松茸燉雞湯 每位 Per person 188  
Double-boiled Chicken Soup with Matsutake in Bamboo Tube

瑤柱海皇羹 每位 Per Person 138  
Braised Seafood Soup with Conpoy

生拆蟹肉粟米羹 每位 Per Person 108  
Braised Fresh Crab Meat Soup with Sweet Corn

竹筍西湖牛肉羹 每位 Per Person 98  
Braised Beef Soup with Bamboo Pith and Egg White



酸辣湯 每位 Per Person 98  
Hot and Sour Soup

## 粥類 Congee

原隻鮑魚雞粥 每位 Per Person 238  
8-head Abalone and Chicken Congee

生滾斑片粥 每位 Per Person 120  
Garoupa Congee

白粥 每碗 Per Bowl 20  
Plain Congee

另加一服務費

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## 生猛海鮮

### Live Seafood from The Market

是日游水海魚	時價
Seasonal Live Seafood	Market Price
大東星斑 / 東星斑 / 老虎斑 / 紅斑	時價
Giant Leopard Coral Garoupa / Leopard Coral Garoupa / Tiger Garoupa / Red Garoupa	Market Price
蘇鼠斑 / 沙巴花尾斑 (可選大小)	時價
Humpback Garoupa / Giant Garoupa (Available Size for Selection)	Market Price

## 海鮮小菜

### Seafood

	火焰油鹽焗蟹	828
	Baked Crabs with Salt and Wine	
	珊瑚雪影龍蝦球	688
	Wok-fried Lobster with Crab Roe and Egg White	
	麒麟花膠扣海參	638
	Braised Fish Maw with Sea Cucumber	
	薑蔥乾焗銀雪魚	438
	Baked White Cod with Ginger and Spring Onion	
	西蘭花如意活花尾斑球	398
	Wok-fried Giant Garoupa Fillet with Elm Fungus and Broccoli	
	芥末脆蝦球	398
	Deep-fried Prawn with Mustard	
	濃湯石窩鮑魚海皇豆腐	388
	Braised Abalone and Assorted Seafood with Chicken Soup in Stone Pot	
	酒香石燒大蝦煲	388
	Wok-fried Prawns with Chinese Wine in Stone Pot	
	蟹肉香芒脆米卷	八件 Eight Pieces 388
	Deep-fried Crispy Rice Roll with Crab Meat and Mango	四件 Four Pieces 280
	椒鹽脆皮沙巴斑頭腩	338
	Fried Crispy Giant Garoupa Fillet with Spicy Salt	
	避風塘廣島蠔	328
	Deep-fried Oyster with Garlic and Chilli	
	四川水煮魚片	328
	Boiled Giant Garoupa Fillet in Sichuan Spicy Chili Soup	
	鮮蟹肉乾貝炒粉絲	288
	Wok-fried Glass Vermicelli with Fresh Crab Meat and Conpoy	
	荔茸炸釀鮮帶子	288
	Deep-fried Mashed Taro with Scallop	
	山楂布袋百花球	288
	Wok-fried Bread Stick with Stuffed Shrimp Paste in Hawthorn Sauce	

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## 家禽類 Poultry

瓦罉甜梅菜頭抽焗雞 (制作需時四十五分鐘) Braised Chicken with Preserved Vegetables and Soya Sauce in Clay Pot (Preparation Time 45 Minutes)	壹隻 Whole	528
三十年陳皮花雕焗清遠雞 Braised Chicken with 30-Year Aged Tangerine Peel and Chinese Wine	半隻 Half	428
 醬香碌鵝 Braised Goose in Traditional Style	半隻 Half 壹隻 Whole	400 780
荔芋梅子鴨 Braised Duck with Taro and Salted Plum	半隻 Half 壹隻 Whole	300 520
酒香蜜味豉油雞 Marinated Chicken with Soya Sauce Honey and Chinese Wine	例 Regular 半隻 Half / 壹隻 Whole	160 300/528
芝麻鹽焗雞 Baked Salty Chicken with Sesame	半隻 Half 壹隻 Whole	300 528
南乳手烤雞 Roasted Chicken Marinated with Fermented Red Bean Curd	半隻 Half 壹隻 Whole	300 528
 君綽炸子雞 Deep-fried Crispy Chicken	半隻 Half 壹隻 Whole	300 528
蝦籽柚皮鵝掌肉丸煲 Braised Premier Shaddock Ped with Goose Web, Meat Ball and Shrimp Roe in Clay Pot		388
黑松露鹹香手撕雞 Salted Shredded Chicken with Black Truffle		388
荷香松茸花菇蒸滑雞 Steamed Chicken with Mixed Mushroom in Lotus Leaf		368
 香麻辣子雞 Fried Crispy Chicken with Dried Red Pepper		228
杏脆西檸煎軟雞 Deep-fried Deboned Chicken Coated with Almond Flake and Lemon Sauce		228
 椒醬腰果雞丁 Sautéed Diced Chicken with Cashew Nuts and Bell Peppers		188

另加一服務費

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## 豬牛羊類 Beef, Lamb and Pork

	黑椒和牛石頭燒 Wok-fried Wagyu Beef with Black Pepper in Stone Pot	428
	蘿蔔清湯崩砂腩 Braised Beef Brisket and Turnips in Broth	398
	鴨肝蘆筍和牛卷 Pan-fried Sliced Wagyu Beef Roll with Duck Liver and Asparagus	388
	火焰酒香羊鞍扒 Pan-fried Lamb Chop with Chinese Wine	368
	汁燒蒜片爆牛柳 Stir-fried Beef Tenderloin with Garlic Gravy	338
	大漠手抓羊 Braised Boneless Lamb Ribs with Herbs in Xinjiang Style	328
	XO 醬蘆筍炒澳洲羊肉 Wok-fried Australian Lamb with Asparagus and XO Sauce	298
	山楂話梅豬手 Braised Pork Knuckle with Marinated Plum ,Aged Vinegar and Hawthorn Sauce	268
	蜜味喼汁焗肉排 Wok-fried Pork Ribs with Worcestershire Sauce	268
	無錫肉排 Braised Pork Ribs in Chinese Vinegar	268
	尖椒土豆牛柳絲 Wok-fried Shredded Beef with Peppers and Potatoes	268
	馬友鹹魚茸煎肉餅 Pan-fried Minced Pork with Salted Fish	238
	桂花柚子蜜香骨 Deep-fried Pork Ribs with Yuzu Osmanthus Sauce	208
	菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple	198
	魚香茄子肉碎煲 Braised Eggplant with Minced Pork and Salted Fish in Clay Pot	188
	石窩麻婆豆腐 Mapo Tofu in Stone Pot	188

另加一服務費

All prices are subject to 10% service charge

如果您對任何食物有過敏症狀，請在點餐之前通知您的服務員

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## 蔬菜類 Vegetable

北海道鮮淮山百合銀杏炒蘭度 198  
Wok-fried Hokkaido Yam with Kale, Ginkgo and Lily Bulb

 黑松露菌煎釀豆腐 188  
Pan-fried Bean Curd with Black Truffle

北菇竹筍扒豆腐 188  
Braised Bean Curd with Black Mushroom and Bamboo Pith

竹筍鼎湖上素 188  
Braised Bamboo Pith, Elm Fungus and Assorted Vegetable

摩利菌榆耳千層豆腐 178  
Braised Bean Curd Sheet with Elm Fungus and Morel Mushrooms

紅燒茄子素雞 168  
Braised Vegetarian Chicken with Eggplant

甜梅菜蒸菜心 168  
Steamed Choy Sum with Sweet Preserved Vegetable

金湯珍菌翡翠苗 168  
Simmered Bean Sprouts With Mixed Mushrooms in Pumpkin Soup

摩利菌釀有機節瓜環 168  
Braised Organic Hairy Melon Stuffed with Morel Mushroom

綠柳垂絲 148  
Wok-fried Shredded Cucumber and Enoki Mushroom with Steamed Egg White

清炒時蔬 138  
Stir-fried Seasonal Vegetables

千絲腐皮卷 128  
Deep-fried Bean Curd Sheet Rolled with Mushrooms

另加一服務費

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## 粉麵飯 Noodles and Rice

雲耳勝瓜魚湯花尾斑球湯鮮米線	每窩 Tureen	318
Thick Rice Noodles in Soup with Giant Garoupa Fillet, Black Fungus and Sliced Loofah		
乾炒美國肉眼牛肉河粉		268
Fried Rice Noodles with Sliced Beef in Soya Sauce		
 瑤柱金菇黑松露菌炆伊麵		238
Braised E-fu Noodles with Black Truffle, Enoki Mushroom and Conpoy		
蝦籽海參豚肉絲炆伊麵		238
Braised E-Fu Noodles with Sea Cucumber, Shrimp Roe and Shredded Pork		
鮑汁海鮮炒河粉		238
Stir-fried Rice Noodles with Seafood in Abalone Sauce		
黑松露鴨絲炆鴛鴦米		238
Braised Rice Noodles and Glass Vermicelli with Shredded Duck in Black Truffle		
味菜澳洲牛柳絲煎米粉		228
Pan-fried Rice Vermicelli with Shredded Australian Beef Tenderloin		
濃湯崩沙牛腩麵		228
Noodles in Thick Soup with Beef Brisket		
飛天肉絲炒麵		228
Fried Noodles with Shredded Pork		
羅漢上素炒麵		228
Fried Noodles with Assorted Vegetables		
雪菜火鴨絲銀芽炒瀨粉		208
Sautéed Thin White Noodles with Shredded Duck Meat, Bean Sprouts and Preserved Vegetables		
竹笙菩提上素生麵		208
Noodles with Bamboo Pith and Assorted Vegetables in Soup		
 XO 松露櫻花蝦蟹肉炒脆香米		268
Fried Crispy Rice with Crab Meat, Sakura Shrimps and XO Truffle Sauce		
石窩魚湯海皇脆香米		238
Stone Pot Fish Soup with Seafood and Crispy Rice		
瑤柱蛋白帶子炒紅糙米		238
Fried Brown Rice with Diced Scallop, Egg White and Conpoy		
蟹肉太極鴛鴦飯		238
Fried Rice with Crab Meat in Cream Sauce and Shredded Chicken in Tomato Sauce		
家鄉福建炒香苗		228
Fried Rice in Fujian Style		
絲苗白飯 / 紅糙米	每碗 Per Bowl	20 / 25
Steamed Rice / Steamed Brown Rice		

另加一服務費

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