

精選晚市套餐 C (八至十二位) Dinner Set C (8-12 Persons)

君綽五小碟
(蜜汁叉燒、五香金錢展、脆皮燒腩仔、拍蒜青瓜、陳醋雲耳)
Kwan Cheuk Heen platter
(Barbecued pork, Marinated beef shank with Chinese herb, Roasted pork belly,
Chilled sliced cucumber with garlic, Marinated black fungus in aged vinegar)

干貝紅燒翅
Braised conpoy shark's fin soup

碧綠腰果明蝦仁
Sautéed prawns with cashew nuts and vegetables

蠔皇原隻 8 頭鮑扣鵝掌
Braised dried 8-head abalone with goose web

清蒸沙巴龍躉
Steamed giant garoupa

中式煎澳洲牛柳
Pan-fried Australian beef tenderloin in Chinese-style

酒香玫瑰豉油雞
Simmered fresh chicken with superior soya sauce and Chinese wine

瑤柱竹筍浸菜苗
Poached vegetables with conpoy and bamboo pith

櫻花蝦豚肉崧炒香苗
Fried rice with minced pork and sergestid shrimps

蛋白杏仁茶
Sweetened almond cream with egg white

每位港幣 638 元
HK\$638 per person

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
If you have allergies to any food, please inform service staff before ordering

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\$20 芥醬,小食 每份\$30
Tea/Water \$20 Per Person, Chili sauce, snack \$30 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) 2500
Sliced whole fresh lobster with homemade supreme truffle sauce
(兩食) 龍蝦湯泡飯(two courses)Chiu Chow rice congee with lobster soup

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 morrel mushroom)

君綽招牌菜式

Kwan Cheuk Heen signature dishes



古法炆龍躉翅/龍躉尾 488
Braised giant garoupa fin or tail with bean curd and pork belly

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 pepper prawn(four pieces)

錦繡海味炆香苗 368
Braised rice with assorted dry seafood in clay pot

野菌燴和牛面頰 338
Braised Waygu beef cheek with wild mushrooms

金湯龍蝦配天使麵 每位 per person 268
Braised lobster with angel hair pasta in pumpkin sauce

金銀貝蝦乾粉絲煲 268
Braised vermicelli with dried shrimps and scallops in clay pot

白玉龍躉球 每位 per person 208
Steamed giant garoupa fillet with steamed 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 bird's nest and crab meat

葡汁鮮拆蟹肉焗釀響螺 每位 per person 128
Baked sea whelk stuffed with crab meat

百花炸釀蟹鉗 每件 per piece 98
Deep-fried crab claw coated with shrimp paste

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精選晚市套餐 B (八至十二位)

Dinner Set B (8-12 Persons)

君綽四喜拼盤
(蜜汁叉燒、蔥油海蜆、五香金錢展、玫瑰豉油雞)
Kwan Cheuk Heen platter
(Barbecued pork, Chilled jelly fish with chive oil, Marinated beef shank with Chinese herb, Simmered fresh chicken with superior soya sauce)

紅燒雞絲翅
Braised shark's fin with sliced chicken

芹香玉帶鮮蝦仁
Sautéed scallops and prawns with celery

吉列蟹子花姿丸
Deep fried cuttlefish ball with shrimp roes

XO 醬荷香蒸斑球
Steamed giant garoupa fillet with XO sauce

鮑汁海螺片扣花菇
Braised sea conch and mushroom with abalone sauce

菜膽上湯雞
Poached chicken with vegetables in supreme broth

雲腿片浸菜膽
Poached vegetables with Yunnan ham in supreme broth

玉蘭瑤柱蛋白炒香苗
Fried rice with egg white ,conpoy and kale

生磨腰果露
Sweetened cashew nuts cream

每位港幣 438 元
HK\$438 per person

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精選晚市套餐 A (八至十二位)
Dinner Set A (8-12 Persons)

君綽三小碟
(脆皮燒腩仔, 蜜汁叉燒, 素鵝)
Kwan Cheuk Heen platter
(Crispy pork belly, Barbecued pork, Crispy fried bean curd)

白玉瑤柱羹
Braised conpoy soup with egg white

翡翠花姿鳳片
Pan-fried lotus roots cake with minced pork and assorted marinated meat

松露窩貼鳳尾蝦
Deep-fried fresh prawn toast with black truffle paste

鮑汁白靈菇海螺片
Braised sea conch and mushroom with abalone sauce

香蔥頭抽龍躉球
Fried giant garoupa fillet with pepper and onion

南乳蒜香脆皮雞
Deep fried crispy chicken with garlic and preserved bean curd

杞子竹筴浸菜膽
Poached seasonal vegetables with bamboo piths and wolfberry

玉蘭草菇干燒伊麵
Braised e-fu noodles with mushrooms and kale

桂圓紅棗茶
Sweetened red date soup with longan

每位港幣 328 元
HK\$328 per person

另加一服務費
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西關風情美食推介
Xiguan Gourmet Recommendation

 花膠濃湯燉鮑翅 Double boiled superior shank's fin with fish maw	每位 per person	458
西關拆魚羹 Fish broth with mushrooms, fungus and vegetables	每位 per person	118
 紅燉鹿蹄根扣原隻南非鮮鮑 Double boiled South African fresh abalone with deer sinew	每位 per person	338
茄汁大蝦碌 Pan fried prawns with tomato sauce		388
 豉汁蝴蝶鱔 Steamed eel with black bean sauce		328
白切清遠雞 Poached chicken	半隻 half	288
八寶海參魚米生菜盞 Sautéed sea cucumber, giant garoupa and mixed vegetables wrapped in lettuce		268
雲腿鮮拆蟹肉炒粉絲 Sautéed crab meat with Yunnan ham and glass noodles		238
蜜餞燒排骨 Pork ribs with maltose sauce		228
均安煎魚餅 Pan fired fish paste with assorted dried meat		188
玉簪鳳翼球 Chicken wings stuffed with Yunnan ham, mushroom and vegetables		188
青梅菜扣肉 Braised pork with preserved vegetables in soya sauce		188
燕窩鳳城薑汁燉鮮奶 Double boiled milk with bird's nest and ginger	每位 per person	128

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餐前小食 Appetisers

蜜味桂花燒脆鱈 Grilled eel with osmanthus and honey sauce		268
花雕醉雞 Simmered chicken with Chinese wine	例 regular 半隻 / 壹隻, half / whole	238 380/620
脆皮窩貼小棠菜 Deep-fried bean curd sheet stuffed with cuttlefish paste and vegetables		188
麻辣海參脆茄子 Braised crispy egg plants with sea cucumber and hot spicy sauce		188
肉崧鴨粒叉子芝麻燒餅 Stir-fried minced duck and pork served with sesame buns		188
陳醋海蜇花併青瓜 Chilled jelly fish fin with sliced cucumber in aged vinegar		138
椒鹽鮮魷魚 Deep-fried squids with spicy salt		138
蒜泥白肉 (制作需時二十分鐘) Sliced pork with garlic and spicy sauce (preparation time 20 minutes)		138
巴蜀口水雞 Poached chicken in spicy chili sauce		138
夫妻肺片 Stirred ox tripe, beef shank and pork tongue with chili sauce		138
五香金錢牛展 Marinated beef shank with Chinese herb		138
杭城素鵝 Marinated bean curd sheet roll		128
陳醋皮蛋肉崧豆腐 Chilled bean curd with preserved egg and minced pork in Chinese vinegar		98
陳醋雲耳 Marinated black fungus in aged vinegar		88

精選晚市套餐 B (五-七位) Dinner Set B (5 - 7 Persons)

君綽三小碟
(五香金錢展, 蜜汁叉燒, 素鵝)
Kwan Cheuk Heen platter
(Marinated beef shank with Chinese herb, Barbecued pork, Marinated bean curd sheet roll)

紅燒竹筍雞絲翅
Braised shark's fin soup with bamboo pith and chicken julienne

松露 XO 醬翡翠炒龍躉球
Sautéed giant grouper fillet and vegetables with XO truffle sauce

鮑汁海參扣天白花菇
Braised sea cucumber and mushroom with abalone sauce

干貝貴妃雞
Poached chicken with conpoy

蝦干肉碎浸時蔬
Poached vegetables with minced pork and dry shrimp

珍菌肉絲炆伊麵
Braised e-fu noodles with mushrooms and shredded pork

蛋白杏仁茶
Sweetened almond cream with egg white

每位港幣 438 元
HK\$438 per person

另加一服務費
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精選晚市套餐 A (五-七位)
Dinner Set A (5 - 7 Persons)

君綽三小碟
 (脆皮腩仔, 蔥油海蜆頭, 拍蒜青瓜)
 Kwan Cheuk Heen platter
 (Roasted pork belly, Marinated jelly fish fin with chive oil, Chilled sliced cucumber with garlic)

生拆蟹肉粟米羹
 Sweet corn broth with fresh crab meat

XO 醬翡翠鮮蝦仁
 Sautéed prawns and seasonal vegetables with XO sauce

翡翠頭抽龍躉球
 Fried grouper fish with seasonal vegetables

蜜味柚子骨
 Pork ribs with pomelo sauce

瑤柱竹筍浸菜苗
 Poached vegetables with conpoy and bamboo pith

薑米牛崧炒香苗
 Fried rice with minced beef and ginger

桂圓紅棗茶
 Sweetened red date soup with longan

每位港幣 328 元
HK\$328 per person

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燒烤
Barbecued

君綽脆皮燒鵝
 Roasted goose
 例 regular 208
 半隻 / 壹隻, half /whole 380/680

 北京片皮鴨 (兩食)
 Roasted peking duck (two courses)
 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 268

 脆皮燒腩仔
 Roasted pork belly 168

蜜汁叉燒
 Barbecued pork 148

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魚翅 / 燕窩及鮑魚海味類
Shark's fin / Bird's nest / Abalone and dried seafood

每位 per person

蠔皇原只吉品乾鮑 (20 頭) Braised dried 20-head superior abalone in oyster sauce	2280
鮮蟹肉蟹皇燴官燕 Braised superior bird's nest with fresh crab meat and roe	688
蠔皇原只 3 頭鮑魚拌玉蘭 Braised dried 3-head abalone with baby kale in oyster sauce	588
金湯燴花膠扒 Braised fish maw fillet in pumpkin soup	488
關西遼參扣鵝掌 Braised kansai sea cucumber with goose web	388
蠔皇花膠扣鵝掌 Braised fish maw with goose web in oyster sauce	388
4 頭鮑魚扣鵝掌 Braised dried 4-head abalone with goose web	368
南非 6 頭鮮鮑扣海參 Braised 6-head South African fresh abalone with sea cucumber	338
百花煎釀遼參 Pan-fried sea cucumber with shrimp paste in superior broth	328
南非 6 頭鮮鮑扣花菇 Braised 6-head South African fresh abalone with button mushroom	288
瑤柱燕窩羹 Braised bird's nest soup with dried conpoy	238
雞茸燕窩羹 Braised bird's nest soup with mashed chicken	238

精選晚市套餐 B (二-四位)
Dinner Set B (2 - 4 Persons)

葡汁海鮮焗釀響螺
Baked sea whelk stuffed with seafood and portuguese dressing

紅燒竹筍雞絲翅
Braised shark's fin soup with bamboo pith and sliced chicken

松露白玉蒸龍躉球
Steamed giant garoupa fillet with bean curd and black truffle

山楂汁煎牛柳
Fried beef tenderloin with hawthorn sauce

鮑汁海螺片花菇
Braised sea conch with mushroom in abalone sauce

玉蘭帶子蛋白炒香苗
Fried rice with scallops and kale

蛋白杏仁茶
Sweetened almond cream with egg white

每位港幣 438 元
HK\$438 per person

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精選晚市套餐 A (二-四位)
Dinner Set A (2 - 4 Persons)

君綽雙拼
(脆皮腩仔拼玫瑰豉油雞)
Kwan Cheuk Heen platter
(Roasted pork belly and Marinated soya sauce chicken)

干貝海參羹
Conpoy broth with sliced sea cucumber

翡翠愉耳龍躉球
Sautéed giant grouper fillet with fungus and seasonal vegetables

無錫焗肉排
Braised pork ribs in Chinese vinegar

雲腿浸時蔬
Poached seasonal vegetables with Yunnan ham in superior broth

玉蘭鮮蝦炒香苗
Fried rice with fresh shrimps and kale

桂圓紅棗茶
Sweetened red date soup with longan

每位港幣 328 元
HK\$328 per person

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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)

每位 per person

蟹皇蟹肉燴官燕 688
Briased premium bird's nest with crab roe and crab meat

冰花燉官燕 688
Double boiled bird's nest in melted rock sugar

紅燒五羊大鮑翅 (三兩) 688
Braised wuyang wing shark's fin (112g) soup

高湯雲腿五羊翅 (三兩) 688
Briased wuyang wing shark's fin (112g) with Yunnan ham in superior broth

松茸竹筍燉鮑翅 (二兩) 488
Double boiled superior shark's fin (75g) soup with bamboo piths and matsutake

濃雞湯雲腿燉鮑翅 (二兩) 488
Double boiled superior shark's fin (75g) with Yunnan ham in rich chicken broth

鮮蟹肉大生翅 (兩半) 388
Braised shark's fin (56g) soup with crab meat

紅燒花膠大生翅 (兩半) 388
Braised shark's fin (56g) soup with fish maw

鮑絲花膠燴魚翅 (兩半) 388
Braised shark's fin (56g) soup with shredded abalone and fish maw

炒桂花瑤柱 288
Sautéed shredded dried conpoy with osmanthus herbs

另加一服務費
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湯羹類 Soup

 迷你佛跳牆 (限量供應) Double boiled abalone ,shark's fin and fish maw in superior soup (offer is subject to availability)	每位 per person	388
川芎白芷燉魚頭 Braised fish head with ligustici and angelica dahurica	每窩 tureen	388
陳腎花膠燉西洋菜湯 Double-boiled water cress soup with fish maw and dried duck kidney	每窩 tureen 每位 per person	438 158
牛肝菌螺頭燉烏雞湯 Double boiled silky chicken soup with sea conch and porcini	每窩 tureen 每位 per person	338 118
杏汁菜膽燉豬肺湯 Double-boiled pig's lung soup with almond juice and cabbage	每窩 tureen 每位 per person	338 118
明火養生例湯 Soup of the day	每窩 tureen 每位 per person	238 88
松茸竹筍燉菜膽 Double boiled shiitake mushroom soup with bamboo pith and cabbage	每位 per person	158
瑤柱海皇羹 Seafood broth with conpoy	每位 per person	138
生拆蟹肉粟米羹 Sweet corn broth with fresh crab meat	每位 per person	108
竹筍西湖牛肉羹 Minced beef broth with bamboo pith and egg white	每位 per person	98
 酸辣湯 Hot and sour soup	每位 per person	98

粥類 Congee

原隻鮑魚雞粥 Braised abalone (8 Heads) and chicken congee	每位 per person	238
生滾斑片粥 Briased garoupa congee	每位 per person	120
白粥 Plain congee	每碗 per bowl	20

粉麵飯 Noodles and rice

雲耳勝瓜魚湯龍躉球湯鮮米線 Thick rice noodles in soup with giant garoupa fish , black fungus and sliced cucumber	每窩 tureen	318
黑椒牛柳炒稻庭烏冬 Sautéed udon with beef and black pepper sauce		268
 瑤柱金菇黑松露菌炆伊麵 Braised e-fu noodles with black truffle, enoki mushroom and conpoy		238
濃湯崩沙牛腩麵 Noodles in thick soup with beef brisket		228
XO 醬珍菌雞球煎脆麵 Pan-fried crispy egg noodles with chicken and mushroomsin XO sauce		228
干炒美國肉眼牛肉河粉 Fried rice noodles with sliced Angus beef in soya sauce		228
雪菜火鴨絲銀芽炒瀨粉 Sautéed thin white noodles with shredded duck meat , bean sprouts and preserved vegetables		208
豉汁排骨蒸陳村粉 Steamed rice noodles with short rib's and black bean sauce		208
欖菜肉碎蒸陳村粉 Steamed rice noodles with mashed pork meat with preserved vegetables		208
竹筍菩提上素生麵 Noodles with bamboo pith and assorted vegetables in soup		208
鵝肝澳洲牛崧炒香苗 Fried rice with minced Australian beef and goose liver		288
 XO 松露櫻花蝦蟹肉炒脆香米 Fried crispy rice with crab meat and sergestid shrimps XO truffle sauce		268
瑤柱蛋白帶子炒紅糙米 Fried organic wild rice with diced scallop, egg white and conpoy		238
家鄉福建炒香苗 Fried rice in Fujian style		228
特式肉躁甜梅菜煲仔窩飯 Fried rice with minced pork and preserved vegetables in clay pot		208
荷花夾餅 Steamed rice flour spongy bun		88
絲苗白飯 / 紅糙米 Steamed rice / Steamed organic wild rice	每碗 per bowl	20 / 25

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蔬菜類 Vegetable

鮑汁花膠千層豆腐 Braised bean curd sheet with fish maw in abalone sauce	398
北海道鮮淮山百合銀杏炒蘭度 Sautéed Hokkaido yam with kale, ginkgo and lily bulb	198
 黑松露菌煎釀日本豆腐 Pan-fried Japanese bean curd with black truffle	188
北菇竹筴扒日本豆腐 Braised Japanese bean curd with black mushroom and bamboo pith	188
竹筴鼎湖上素 Braised bamboo pith, elm fungus and assorted vegetable	188
摩利菌榆耳千層豆腐 Braised bean curd sheet with elm fungus and morel mushrooms	178
山楂鳳梨猴頭菇 Fried yellow button mushrooms with fresh pineapple and hawthorn sauce	168
紅燒茄子素雞 Braised vegetarian sliced chicken with egg plants	168
甜梅菜蒸菜心 Steamed choy sum with preserved vegetable	168
金湯珍菌翡翠苗 Simmered bean sprouts with mixed mushrooms in pumpkin soup	168
摩利菌釀有機節瓜環 Braised organic vegetable marrow stuffed with morel mushroom	168
綠柳垂絲 Sautéed shredded cucumber and enoki mushroom with steamed egg white	148
清炒時蔬 Stir-fried seasonal vegetables	138
千絲腐皮卷 Deep-fried bean curd sheet rolled with mushrooms	128
椒鹽野生菌 Deep-fried wild mushrooms with spicy salt	108
陳醋虎皮椒 Marinated green and red pepper in aged vinegar	108

生猛海鮮

Live seafood from the market

是日游水海魚 Seasonal Seafood	時價 market price
大東星斑/ 東星斑/ 老虎斑/ 紅斑 Big spotted garoupa/ Spotted garoupa/ Tiger garoupa/Red garoupa	時價 market price
蘇鼠斑 / 沙巴龍躉 (可選大小) Mouse garoupa / Giant garoupa (Available size for selection)	時價 market price

海鮮小菜

Seafood

 XO 醬鮮露筍桂花蚌 Sautéed sea clam and asparagus with XO sauce	498
西蘭花如意活龍躉球 Sautéed giant garoupa fillet with fungus and broccoli	398
雲勝魚湯浸龍躉球 Poached giant garoupa fillet with fungus and vegetable in fish broth	398
 避風塘沙井金蠔 Deep-fried dried oysters with garlic and spicy salt	388
芥末香芒脆蝦球 Deep-fried prawns with mango and mustard sauce	388
川汁明蝦球 Sautéed prawns in Sichuan style	388
 XO 醬花膠炒加拿大帶子 Sautéed Canadian scallops with fish maw and XO sauce	388
 酒香石燒大蝦煲 Sautéed prawns with Chinese wine in stone pot	388
脆皮香芒蟹肉腐皮卷 Crispy bean curd sheet rolls with crab meat and mango	338
海蜇花露筍炒海螺片 Sautéed sliced sea conch with jelly fish and asparagus	338
 四川剝椒魚頭 (制作需時四十分鐘) Steamed fish head with red and green chilli (preparation time 40 minutes)	298
鮑汁蝦子百花海螺卷 Braised sea conch roll up with shrimp paste in abalone sauce	288
蟹粉煎琵琶豆腐 Pan-fried bean curd with crab meat and roes sauce	288
荷香福建日本豆腐 Steamed Japanese bean curd with assorted seafood in Fujian style	268

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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
酒香蜜味豉油雞 Marinated chicken with soya sauce honey and Chinese wine	例 regular 半隻/壹隻 half/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
 麻辣川味石窩雞 Braised chicken with spicy paste in stone pot	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 pomelo peel with goose web, meat ball and shrimp roe in clay pot		328
 四川水煮田雞腿 Spicy Sichuan red chili soup with frog's legs		288
奇味鵝粒生菜包 Sautéed diced goose and bean curd with lettuce		268
薑蔥魚肚乳鴿煲 Braised pigeon with fish maw in clay pot		228
 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
生炸中山妙齡鴿 (制作需時四十分鐘) Deep-fried crispy pigeon (preparation time 40 minutes)	壹隻 whole	108

豬牛羊類

Beef, lamb and pork

 蘿蔔清湯崩砂腩 Braised beef brisket and chopped turnips in broth		398
黑椒和牛石頭燒 Sautéed Wagyu beef with black pepper in stone pot		398
干葱爆澳洲牛肉 Sautéed sliced Australian beef with shallots		368
汁燒鵝肝美國牛柳卷 Fried American beef roll with foie gras		338
 四川水煮：牛肉 或 魚片 Spicy Sichuan red chili soup with beef or fish fillet		328
 XO 醬露荀炒澳洲羊肉 Sautéed Australian lamb with asparagus and XO sauce		298
香芋南瓜黑豚肉煲 Braised pork ribs with taro and pumpkin in clay pot		288
 山楂話梅豬手 Braised pork knuckle with marinated plum ,aged vinegar and hawthorn juice		268
蜜味喼汁焗肉排 Wok-fried and baked short pork ribs with Worcestershire sauce		268
生曬馬友咸魚煎黑豚肉餅 Pan-fried Kurohuta pork meat cake with preserved salted Fourfinger thread fish		268
無錫肉排 Braised pork ribs in Chinese vinegar		268
 尖椒土豆牛柳絲 Sautéed shredded beef with peppers and potatoes		228
桂花柚子蜜香骨 Deep-fried pork ribs with pomelo 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

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