# 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 (特级鐵觀音茶)** 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
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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) 2,500
Sliced Whole Fresh Lobster with Homemade Supreme Truffle Sauce
(兩食) 龍蝦湯泡飯 (Two Courses) Chiu Chow Rice Congee with Lobster Broth

## 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

招牌胡椒大花蝦 ( 四隻 ) 388
Signature Pan-fried Prawn in Pepper (Four Pieces)

金銀貝蝦乾粉絲煲 268
Braised Glass Vermicelli with Dried Shrimps and Scallops in Clay Pot

黑松露焗釀蟹蓋 每位 Per Person 168
Baked Crab Shell Stuffed with Crab Meat and Black Truffle Paste

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

## 滋補推介
## Nourishment Specials

菊花五蛇羹 每位 Per Person 188
Braised Snake Soup with Chrysanthemum

淮山杞子螺頭燉蛇碌 每位 Per Person 168
Double-boiled Snake Soup with Conch, Yam and Wolfberries

雙冬羊腩煲 638
Braised Lamb Brisket with Mushroom and Bamboo Shoot in Clay Pot

豉汁陳皮蒸蟠龍鱔 468
Steamed Eel with Tangerine Peel and Black Bean Sauce

百花炸蛇丸 268
Deep-fried Shrimp Paste Ball with Snake Meat

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# 春日佳餚
## *Spring Delicacies*

| | | |
|---|---|---|
| **富貴包撈起** (花膠鮑魚海參雞絲撈起)<br>Sliced Fish Maw, Abalone, Sea Cucumber and Shredded Chicken Salad (Lo Hei) | 四位用 For 4 Persons<br>其後每位Additional Person | 238<br>60 |
| **萬業展鴻圖** (紅燒蟹皇蟹肉五羊翅) (二兩)<br>Braised Shark's Fin Soup with Crab Meat and Crab Butte (2 taels) | 每位 Per Person | 688 |
| **金錢皆滿盤** (南非五頭鮑魚花菇龍薑皮)<br>Braised South African 5-head Abalone and Mushroom with Dried Garoupa Skin in Oyster Sauce | 每位 Per Person | 638 |
| **發財聚寶盤** (海味海鮮鍋)<br>Braised Premier Shaddock Ped, Fish Maw, Abalone with Scallops, Prawns and Black Moss Seaweed in Clay Pot | | 838 |
| **好市添運來** (網油蠔豉卷)<br>Deep-fried Dried Oyster with Caul Fat | | 638 |
| **萬象迎更新** (露筍爆象拔蚌蝦球)<br>Wok-fried Geoduck, Prawns and Asparagus | | 568 |
| **金雞來報喜** (鴻運脆皮炸子雞)<br>Deep-fried Crispy Chicken | 半隻 Half<br>壹隻 Whole | 298<br>528 |
| **豪門金光耀** (蜜餞金蠔)<br>Pan-fried Dried Oyster with Honey Sauce | | 438 |
| **發財橫就手** (髮菜豬手炆大腩)<br>Braised Pork Knuckle and Pork Tongue with Black Moss Seaweed | | 388 |
| **恭賀慶新春** (蟹皇蟹肉春蛋拌時蔬)<br>Braised Crab Meat and Crab Butter with Seasonal Vegetables | | 388 |
| **滿堂心歡笑** (窩貼帶子小棠菜)<br>Deep-fried Bean Curd Sheet Stuffed with Scallops, Cuttlefish Paste and Vegetables | | 328 |

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# 餐前小食
# Appetisers

| | | |
|---|---|---|
| 蜜味桂花燒脆鱔<br>Grilled Eel with Osmanthus and Honey Sauce | | 268 |
| 花雕醉雞<br>Simmered Chicken with Chinese Wine | 例 Regular<br>半隻 Half / 壹隻 Whole | 238<br>380/620 |
| 肉崧鴨粒叉子芝麻燒餅<br>Stir-fried Minced Duck and Pork Served with Sesame Buns | | 188 |
| 燈影牛肉<br>Sweetened Air-dried Thin Sliced Beef | | 168 |
| 陳醋海蜇花拼青瓜<br>Chilled Jelly Fish with Sliced Cucumber in Aged Vinegar | | 138 |
| 椒鹽鮮魷魚<br>Deep-fried Squids with Spicy Salt | | 138 |
| 巴蜀口水雞<br>Poached Chicken in Spicy Chili Sauce | | 138 |
| 杭城素鵝<br>Deep-fried Bean Curd Sheet Roll | | 128 |
| 陳醋皮蛋肉崧豆腐<br>Chilled Bean Curd with Preserved Egg and Minced Pork in Chinese Vinegar | | 98 |

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# 燒烤
# Barbecued

| | | |
|---|---|---|
| 君綽脆皮燒鵝<br>Harbour Grand Roasted Goose | 例 Regular<br>半隻 Half / 壹隻 Whole | 218<br>400/720 |
| 北京片皮鴨 (兩食)<br>Roasted Peking Duck (Two Courses) | 半隻 Half<br>壹隻 Whole | 400<br>680 |
| 燒味拼盤<br>Barbecued Meat Platter | 雙拼 2 Choices<br>叁拼 3 Choices | 190<br>238 |
| 化皮乳豬件<br>Roasted Suckling Pig | | 298 |
| 脆皮燒腩仔<br>Roasted Pork Belly | | 168 |
| 蜜汁叉燒<br>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 |
|---|---|
| 蠔皇原隻吉品乾鮑 (20 頭)<br>Braised Dried 20-head Superior Abalone in Oyster Sauce | 2,280 |
| 鮮蟹肉蟹皇燴官燕<br>Braised Superior Bird's Nest with Fresh Crab Meat and Crab Butter | 688 |
| 關西遼參扣鵝掌<br>Braised Kansai Sea Cucumber with Goose Web | 388 |
| 蠔皇花膠扣鵝掌<br>Braised Fish Maw with Goose Web in Oyster Sauce | 388 |
| 冰花燉官燕<br>Double Boiled Bird's Nest in Rock Sugar | 688 |

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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)<br>Braised Pigeon Stuffed with Shark's Fin (Please Order 1 Day in Advance) | 壹隻 Whole | 788 |
| 濃雞湯豬肚鮑翅 (十二兩) (請於一天前預定)<br>Double-boiled Superior Shark's Fin (12 Tael) with Pig’s Stomach in Rich Chicken Broth (Please Order 1 Day in Advance) | | 1388 |

| | 每位 Per Person |
|---|---|
| 紅燒五羊大鮑翅 (三兩)<br>Braised Wuyang Wing Shark's Fin (3 Tael) Soup | 688 |
| 高湯雲腿五羊翅 (三兩)<br>Briased Wuyang Wing Shark's Fin (3 Tael) with Yunnan Ham in Superior Broth | 688 |
| 濃雞湯雲腿燉鮑翅 (二兩)<br>Double-boiled Superior Shark's Fin (2 Tael) with Yunnan Ham in Rich Chicken Broth | 488 |
| 鮮蟹肉大生翅 (兩半)<br>Braised Shark's Fin (1.5 Tael) Soup with Crab Meat | 388 |
| 紅燒花膠大生翅 (兩半)<br>Braised Shark's Fin (1.5 Tael) Soup with Fish Maw | 388 |

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# 湯羹類
# Soup

| | | |
|---|---|---|
| 迷你佛跳牆 (限量供應)<br>Double -boiled Abalone, Shark's Fin and Fish Maw in Superior Soup<br>(Offer is Subject to Availability) | 每位 Per Person | 388 |
| 蟲草花象拔蚌燉雞湯<br>Double-boiled Chicken Soup with Cordyceps Flower and Geoduck | 每窩 Tureen<br>每位 Per Person | 468<br>138 |
| 杏汁菜膽燉豬肺湯<br>Double-boiled Pig’s Lung Soup with Almond Juice and Cabbage | 每窩 Tureen<br>每位 Per Person | 468<br>138 |
| 明火豐料養生靚湯<br>Soup of The Day | 每窩 Tureen<br>每位 Per Person | 238<br>88 |
| 松茸竹笙燉菜膽<br>Double-boiled Matsutake Soup with Bamboo Pith and Cabbage | 每位 Per person | 228 |
| 瑤柱海皇羹<br>Braised Seafood Soup with Conpoy | 每位 Per Person | 138 |
| 生拆蟹肉粟米羹<br>Braised Fresh Crab Meat Soup with Sweet Corn | 每位 Per Person | 108 |
| 竹笙西湖牛肉羹<br>Braised Beef Soup with Bamboo Pith and Egg White | 每位 Per Person | 98 |
| 酸辣湯<br>Hot and Sour Soup | 每位 Per Person | 98 |

# 粥類
# Congee

| | | |
|---|---|---|
| 原隻鮑魚雞粥<br>8-head Abalone and Chicken Congee | 每位 Per Person | 238 |
| 生滾斑片粥<br>Garoupa Congee | 每位 Per Person | 120 |
| 白粥<br>Plain Congee | 每碗 Per Bowl | 20 |

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# 生猛海鮮
# Live Seafood from The Market

| | |
|---|---|
| 西澳龍蝦<br>Lobster | 時價<br>Market Price |
| 大東星斑 / 東星斑 / 老虎斑 / 紅斑<br>Giant Leopard Coral Garoupa / Leopard Coral Garoupa / Tiger Garoupa / Red Garoupa | 時價<br>Market Price |
| 蘇鼠斑 / 沙巴花尾斑 (可選大小)<br>Humpback Garoupa / Giant Garoupa (Available Size for Selection) | 時價<br>Market Price |

# 海鮮小菜
# Seafood

| | |
|---|---|
| 火焰蝦 (請於二天前預定)<br>Wok-fried Prawns with Chinese Wine (Please Order 2 Day in Advance) | 528 |
| 薑蔥乾焗銀雪魚<br>Baked White Cod with Ginger and Spring Onion | 438 |
| 西蘭花如意活花尾斑球<br>Wok-fried Giant Garoupa Fillet with Elm Fungus and Broccoli | 398 |
| 芥末脆蝦球<br>Deep-fried Prawn with Mustard | 398 |
| 澳洲海蝦炒蛋白<br>Stir-fried Australian Prawn with Egg White | 368 |
| 椒鹽脆皮沙巴斑頭腩<br>Fried Crispy Giant Garoupa Fillet with Spicy Salt | 338 |
| 海參麻婆豆腐<br>Mapo Tofu with Sea Cucumber in Stone Pot | 328 |
| 鮮蟹肉乾貝炒粉絲<br>Wok-fried Glass Vermicelli with Fresh Crab Meat and Conpoy | 288 |
| 荔茸炸釀鮮帶子<br>Deep-fried Mashed Taro with Scallop | 288 |
| 濃雞湯魚肚煮勝瓜<br>Double-boiled Fish Maw with Sliced Loofah in Rich Chicken Broth | 238 |

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# 家禽類
# Poultry

| | | |
|---|---|---|
| 鮮果片皮雞 (兩食)<br>Deep-fried Crispy Chicken with Cantaloupe (Two Courses) | 壹隻 Whole | 588 |
| 酒香蜜味豉油雞<br>Marinated Chicken with Soya Sauce Honey and Chinese Wine | 例 Regular<br>半隻 Half / 壹隻 Whole | 160<br>300/528 |
| 芝麻鹽焗雞<br>Baked Salty Chicken with Sesame | 半隻 Half<br>壹隻 Whole | 300<br>528 |
| 君綽炸子雞<br>Deep-fried Crispy Chicken | 半隻 Half<br>壹隻 Whole | 300<br>528 |
| 蝦籽柚皮鵝掌肉丸煲<br>Braised Premier Shaddock Ped with Goose Web, Meat Ball and Shrimp Roe in Clay Pot | | 388 |
| 黑松露鹹香手撕雞<br>Salted Shredded Chicken with Black Truffle | | 388 |
| 荷香松茸花菇蒸滑雞<br>Steamed Chicken with Mixed Mushroom in Lotus Leaf | | 368 |
| 陳皮沙薑煎雞件<br>Pan-fried Chicken with Dried Tangerine Peel and Sand Ginger | | 338 |
| 香麻辣子雞<br>Fried Crispy Chicken with Dried Red Pepper | | 228 |
| 椒醬腰果雞丁<br>Sautéed Diced Chicken with Cashew Nuts and Bell Peppers | | 188 |
| 招牌紅燒乳鴿<br>Deep-fried Crispy Pigeon | 壹隻 Whole | 128 |

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# 豬 牛 羊 類
# Beef, Lamb and Pork

高知縣辣椒炒和牛粒 488
Wok-fried Diced Wagyu Beef with Kochi Chilli

黑椒和牛石頭燒 428
Wok-fried Wagyu Beef with Black Pepper in Stone Pot

蘿蔔清湯崩砂腩 398
Braised Beef Brisket and Turnips in Broth

汁燒蒜片爆牛柳 338
Stir-fried Beef Tenderloin with Garlic Gravy

大漠手抓羊 328
Braised Boneless Lamb Ribs with Herbs in Xinjiang Style

山楂話梅豬手 268
Braised Pork Knuckle with Marinated Plum ,Aged Vinegar and Hawthorn Sauce

蜜味唸汁焗肉排 268
Wok-fried Pork Ribs with Worcestershire Sauce

燒汁火焰豚肉 238
Wok-fried Pork with Chinese Wine

桂花柚子蜜香骨 208
Deep-fried Pork Ribs with Yuzu Osmanthus Sauce

菠蘿咕嚕肉 198
Sweet and Sour Pork with Pineapple

魚香茄子肉碎煲 188
Braised Eggplant with Minced Pork and Salted Fish in Clay Pot

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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, Gingko and Lily Bulb

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

北菇竹笙扒豆腐 188
Braised Bean Curd with Black Mushroom and Bamboo Pith

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

清炒時蔬 138
Stir-fried Seasonal Vegetables

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

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# 粉 麵 飯
# Noodles and Rice

| | | |
|---|---|---|
| 雲耳勝瓜魚湯花尾斑球湯鮮米線<br>Thick Rice Noodles in Soup with Giant Garoupa Fillet, Black Fungus and Sliced Loofah | 每窩 Tureen | 318 |
| 乾炒美國肉眼牛肉河粉<br>Fried Rice Noodles with Sliced Beef in Soya Sauce | | 268 |
| 瑤柱金菇黑松露菌炆伊麵<br>Braised E-fu Noodles with Black Truffle, Enoki Mushroom and Conpoy | | 238 |
| 鮑汁海鮮炒河粉<br>Stir-fried Rice Noodles with Seafood in Abalone Sauce | | 238 |
| 黑松露鴨絲炆鴛鴦米<br>Braised Rice Noodles and Glass Vermicelli with Shredded Duck in Black Truffle | | 238 |
| 濃湯崩沙牛腩麵<br>Noodles in Thick Soup with Beef Brisket | | 228 |
| 飛天肉絲炒麵<br>Fried Noodles with Shredded Pork | | 228 |
| 竹笙菩提上素生麵<br>Noodles with Bamboo Pith and Assorted Vegetables in Soup | | 208 |
| 生炒臘味糯米飯<br>Fried Glutinous Rice with Preserved Meat and Sausage | | 288 |
| XO 松露櫻花蝦蟹肉炒脆香米<br>Fried Crispy Rice with Crab Meat, Sakura Shrimps and XO Truffle Sauce | | 268 |
| 瑤柱蛋白帶子炒紅糙米<br>Fried Brown Rice with Diced Scallop, Egg White and Conpoy | | 238 |
| 蟹肉太極鴛鴦飯<br>Fried Rice with Crab Meat in Cream Sauce and Shredded Chicken in Tomato Sauce | | 238 |
| 家鄉福建炒香苗<br>Fried Rice in Fujian Style | | 228 |
| 臘味煲仔飯<br>Clay Pot Rice with Assorted Preserved Meat | 每位 Per Person | 98 |
| 北菇滑雞煲仔飯<br>Clay Pot Rice with Chicken and Mushroom | 每位 Per Person | 88 |
| 豉汁排骨煲仔飯<br>Clay Pot Rice with Pork Spare Rib with Black Bean Sauce | 每位 Per Person | 88 |
| 絲苗白飯 / 紅糙米<br>Steamed Rice / Steamed Brown Rice | 每碗 Per Bowl | 20 / 25 |

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**