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，葉底細匀嫩。

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
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 any food allergies, please inform service staff before ordering

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

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 any food allergies, please inform service staff before ordering

秋冬淮陽篇章
An Autumn-Winter Huaiyang Chapter

椰皇菊花燉海螺 Double-boiled Sea Conch Soup with Chrysanthemum-cut Tofu in Young Coconut		每位 Per Person	168
龍井河蝦仁 Stir-fried River Shrimps with Longjing Tea			338
蟹粉灌黃花魚 Braised Yellow Croaker with Crab Roe			338
刀板鹹肉煮海帶百葉結 Braised Salted Pork with Kelp and Bean Curd Knots in Clay Pot			288
鹽焗八寶釀乳鴿 (請於一天前預定) Baked Pigeon Stuffed with Abalone, Sea Cucumber, Conpoy and Shiitake Mushroom (Please Order 1 Day in Advance)			268
滬式金絲脆鱔 Crispy Eel with Sweet and Aged Vinegar			198
紅燒獅子頭 Braised Pork Meatballs in Brown Sauce		每件 Per Piece	188
四喜烤麩 Braised Wheat Gluten with enoki mushroom, black fungus and Red Kidney Bean			138
蟹粉灌湯包 Steamed Soup Bun with Crab Roe		每件 Per Piece	128

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 any food allergies, please inform service staff before ordering

餐前小食
Appetisers

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

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 any food allergies, please inform service staff before ordering

燒烤
Barbecued

君綽脆皮燒鵝 Harbour Grand Roasted Goose	例 Regular 半隻 Half / 壹隻 Whole	218 400/720
北京片皮鴨 (兩食) Roasted Peking Duck (Two Courses)	半隻 Half 壹隻 Whole	400 680
燒味拼盤 Barbecued Meat Platter	雙拼 2 Choices 叁拼 3 Choices	190 238
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
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 any food allergies, please inform service staff before ordering

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) Braised Dried 20-head Superior Abalone in Oyster Sauce	2,280
鮮蟹肉蟹皇燴官燕 Braised Superior Bird's Nest with Fresh Crab Meat and Crab Butter	688
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
冰花燉官燕 Double Boiled Bird's Nest in Rock Sugar	688

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 any food allergies, please inform service staff before ordering

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) 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) 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) Braised Wuyang Wing Shark's Fin (3 Tael) Soup	688
高湯雲腿五羊翅 (三兩) 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) Double-boiled Superior Shark's Fin (2 Tael) with Yunnan Ham in Rich Chicken Broth	488
鮮蟹肉大生翅 (兩半) Braised Shark's Fin (1.5 Tael) Soup with Crab Meat	388
紅燒花膠大生翅 (兩半) Braised Shark's Fin (1.5 Tael) Soup with Fish Maw	388

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 any food allergies, please inform service staff before ordering

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
蟲草花象拔蚌燉雞湯 Double-boiled Chicken Soup with Cordyceps Flower and Geoduck	每窩 Tureen 每位 Per Person	468 138
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	468 138
明火豐料養生靚湯 Soup of The Day	每窩 Tureen 每位 Per Person	238 88
松茸竹笙燉菜膽 Double-boiled Matsutake Soup with Bamboo Pith and Cabbage	每位 Per person	228
瑤柱海皇羹 Braised Seafood Soup with Conpoy	每位 Per Person	138
海皇冬瓜盅 Double-boiled Winter Melon Soup with Seafood	每位 Per Person	138
生拆蟹肉粟米羹 Braised Fresh Crab Meat Soup with Sweet Corn	每位 Per Person	108
竹笙西湖牛肉羹 Braised Beef Soup 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 8-head Abalone and Chicken Congee	每位 Per Person	238
生滾斑片粥 Garoupa Congee	每位 Per Person	120
白粥 Plain Congee	每碗 Per Bowl	20

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 any food allergies, please inform service staff before ordering

生猛海鮮
Live Seafood from The Market

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

海鮮小菜
Seafood

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

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 any food allergies, please inform service staff before ordering

家禽類
Poultry

鮮果片皮雞 (兩食) Deep-fried Crispy Chicken with Cantaloupe (Two Courses)	壹隻 Whole	588
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
君綽炸子雞 Deep-fried Crispy Chicken	半隻 Half 壹隻 Whole	300 528
頻倫豉油雞 (精心現做，需時 30 分鐘) Pinlun Soy Sauce Chicken (Freshly prepared with 30 minutes)	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
陳皮沙薑煎雞件 Pan-fried Chicken with Dried Tangerine Peel and Sand Ginger		338
香麻辣子雞 Fried Crispy Chicken with Dried Red Pepper		228
椒醬腰果雞丁 Sautéed Diced Chicken with Cashew Nuts and Bell Peppers		188
招牌紅燒乳鴿 Deep-fried Crispy Pigeon	壹隻 Whole	128

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 any food allergies, please inform service staff before ordering

豬牛羊類
Beef, Lamb and Pork

高知縣辣椒炒和牛粒 Wok-fried Diced Wagyu Beef with Kochi Chilli	488
黑椒和牛石頭燒 Wok-fried Wagyu Beef with Black Pepper in Stone Pot	428
蘿蔔清湯牛坑腩 Braised Beef Rib Finger and Turnips in Broth	398
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
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
燒汁火焰豚肉 Wok-fried Pork with Chinese Wine	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

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 any food allergies, please inform service staff before ordering

蔬菜類
Vegetable

北海道鮮淮山百合銀杏炒蘭度 Wok-fried Hokkaido Yam with Kale, Gingko and Lily Bulb	198
黑松露菌煎釀豆腐 Pan-fried Bean Curd with Black Truffle	188
北菇竹笙扒豆腐 Braised Bean Curd with Black Mushroom and Bamboo Pith	188
甜梅菜蒸菜心 Steamed Choy Sum with Sweet Preserved Vegetable	168
金湯珍菌翡翠苗 Simmered Bean Sprouts With Mixed Mushrooms in Pumpkin Soup	168
清炒時蔬 Stir-fried Seasonal Vegetables	138
千絲腐皮卷 Deep-fried Bean Curd Sheet Rolled with Mushrooms	128

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 any food allergies, please inform service staff before ordering

粉 麵 飯
Noodles and Rice

雲耳勝瓜魚湯花尾斑球湯鮮米線 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 Fried Rice Noodles with Sliced Beef in Soya 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
鮑汁海鮮炒河粉 Stir-fried Rice Noodles with Seafood in Abalone Sauce		238
黑松露鴨絲炆鴛鴦米 Braised Rice Noodles and Glass Vermicelli with Shredded Duck in Black Truffle		238
濃湯牛坑腩麵 Noodles in Thick Soup with Beef Rib Finger	每窩 Tureen	228
飛天肉絲炒麵 Fried Noodles with Shredded Pork		228
竹笙菩提上素生麵 Noodles with Bamboo Pith and Assorted Vegetables in Soup	每窩 Tureen	208
XO 松露櫻花蝦蟹肉炒脆香米 Fried Crispy Rice with Crab Meat, Sakura Shrimps and XO Truffle Sauce		268
瑤柱蛋白帶子炒紅糙米 Fried Brown Rice with Diced Scallop, Egg White and Conpoy		238
蟹肉太極鴛鴦飯 Fried Rice with Crab Meat in Cream Sauce and Shredded Chicken in Tomato Sauce		238
家鄉福建炒香苗 Fried Rice in Fujian Style		228
臘味煲仔飯 Clay Pot Rice with Assorted Preserved Meat	每位 Per Person	98
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
絲苗白飯 / 紅糙米 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 any food allergies, please inform service staff before ordering