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# 前菜 Appetizer

例 Regular

涼拌關東遼參 Sea Cucumber Cold Cut with Chinese Cabbage	\$250
涼拌爽肚片 Poached Sliced Pork Stomach with Salad in Wasabi Sauce	\$90
醋香手拍青瓜 Chilled Tossed Cucumber	\$60
胡麻醬拌茄子 Eggplant with Sesame & Peanut Sauce	\$60
涼拌木耳 Chilled Marinated Wood Fungus	\$70
椒鹽脆鴨舌 Crispy Duck Tongues with Peppercorn Salt	\$90
酥炸杏鮑菇絲 Deep-fried Sliced Mushrooms with Chilli Sauce	\$80
椒鹽豆腐粒 Deep-fried Diced Bean Curd with Peppercorn Salt	\$60

\* 需於壹天前預定 Order one day in advance

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# 魚翅 Shark's Fin

每位 Per Person

菜膽肘子燉鮑翅 Double-boiled Superior Shark's Fin with Yunnan Ham and Chinese Cabbage in Supreme Soup	\$880
竹絲雞燉鮑翅 (四位起 Minimum Order for 4 persons) Double-boiled Superior Shark's Fin with Silky Fowl in Supreme Soup	\$830
紅燒大鮑翅 Braised Superior Shark's Fin in Brown Sauce	\$780
乾燒大生翅 Shark's Fin Tossed with Bean Sprout and Supreme Soup on side	\$600
蟹皇燴生翅 Braised Shark's Fin with Fresh Crabmeat and Roes	\$600
蟹肉大生翅 Braised Shark's Fin with Fresh Crabmeat	\$550
雞絲大生翅 Braised Shark's Fin with Shredded Chicken	\$500
雞蓉燴生翅 Braised Shark's Fin with Chicken Puree	\$500
清湯大生翅 Shark's Fin in Supreme Soup	\$500
紅燒大生翅 Braised Shark's Fin in Brown Sauce	\$500
菜膽竹絲雞炖大排翅 (例 / Regular -四位用 / For four persons) Double-boiled Imperial Shark's Fin with Silky Fowl and Chinese Cabbage In Supreme Soup	\$1680
桂花炒魚翅 (例 / Regular - 兩位用 / For two persons) Sautéed Shark's Fin with Fresh Crabmeat, Bean Sprout and Scrambled Eggs	\$600

## 日本吉品鮑魚 花膠 遼參

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# Yoshihama Abalone

## Fish Maw    Sea Cucumber

每位 Per Person

十三頭日本吉品鮑魚 \$13800  
Braised Whole Yoshihama Abalone (13 heads) in Oyster Sauce

十八頭日本吉品鮑魚 \$5880  
Braised Whole Yoshihama Abalone (18 heads) in Oyster Sauce

二十二頭日本吉品鮑魚 \$3980  
Braised Whole Yoshihama Abalone (22 heads) in Oyster Sauce

二十五頭日本吉品鮑魚 \$2980  
Braised Whole Yoshihama Abalone (25 heads) in Oyster Sauce

花膠扣遼參 \$2250  
Braised Fish Maw and Sea Cucumber in Oyster Sauce

花膠扣鵝掌 \$2050  
Braised Fish Maw and Goose Web in Oyster Sauce

鮑汁扣花膠 \$2000  
Braised Fish Maw in Oyster Sauce

遼參扣鵝掌 \$300  
Braised Sea Cucumber and Goose Web in Oyster Sauce

蝦籽扣遼參 \$250  
Braised Sea Cucumber with Shrimp Roes

另備有更大頭數日本吉品鮑魚，歡迎查詢及預訂

Please feel free to enquire for supreme size Japan Yoshihama Abalone

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# 官燕 Bird's Nest

每位 Per Person

* 官燕釀竹筴卷 (兩位起 Minimum order for 2 persons)	\$380
* Braised Superior Bird's Nest Filled in Bamboo Piths	
琵琶官燕餅 (需時二十五分鐘 Please allow 25 minutes)	\$280
Pan-fried Superior Bird's Nest Cake with Fresh Crabmeat and Egg White	
蟹皇扒官燕	\$580
Braised Superior Bird's Nest with Fresh Crabmeat and Roes	
雞蓉燴官燕	\$480
Braised Superior Bird's Nest Soup with Chicken Puree	
清湯燉官燕	\$480
Double-boiled Superior Bird's Nest in Supreme Soup	
官燕冬蓉羹	\$480
Braised Superior Bird's Nest Soup with Winter-Melon Puree	
冰花燉官燕糖水	\$480
Double-boiled Superior Bird's Nest in Rock Sugar	
脆香椰汁官燕餅 (需時二十五分鐘 Please allow 25 minutes)	\$480
Crispy Superior Bird's Nest with Coconut Milk	

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# 湯羹 Soups

每位 Per Person

* 水鴨燉響螺頭湯 (例 / Regular)	\$1400
* Double-boiled Wild Duck Soup with Fresh Sea Whelks	
* 鮮蓮冬瓜盅 (季節性 Seasonal Food)	\$600
(供四至六位用 : For 4 - 6 persons)	
* Doubled-boiled Winter Melon Soup with Shrimps, Yunnan Ham, Fresh Crab Meat and Fungus	
* 杏汁白肺湯 (供八至十位用 : For 8 - 10 persons)	\$1000
* Double-boiled Pig Lung Soup with Almond	
竹絲雞燉響螺頭湯	\$120
Double-boiled Silky Fowl Soup with Fresh Sea Whelks	
太史五蛇羹 (農曆九月至翌年正月)	\$160
Supreme Snake Bisque	
(Available from September to January – Chinese Calendar)	
花膠雲腿燉津白湯	\$2180
Doubled-boiled Fish Maw Soup with Yunnan Ham and Chinese Cabbage	
菜膽遼參燉湯	\$300
Doubled-boiled Sea Cucumber Soup with Chinese Cabbage	
蘭花海皇羹	\$85
Braised Seafood Soup with Broccoli Puree	
韭皇瑤柱羹	\$85
Braised Conpoy and Chives Bisque	
鮮蟹肉帶子粟米羹	\$85
Braised Scallops and Crabmeat Soup with Cream Corn	
蛋花竹笙粟米羹	\$65
Braised Bamboo Piths Soup with Egg and Cream Corn	
廣東精選老火湯	\$70
Traditional Soup of the Day	

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# 海鮮 Seafood

每位 Per Person

白灼響螺片 (季節性 Seasonal Food) Poached Sliced Fresh Sea Whelks	時價 Market Price
玻璃明蝦球 Crystal King Prawn	\$240
* 網油明蝦卷 (兩位起 Minimum order for two persons) * Deep-fried King Prawn Roll with Liver Sausage and Spring Onion	\$240
欖仁炒蝦崧(例 / Regular - 兩位用 / For two persons) Sautéed Minced King Prawn with Liver Sausage, Water Chestnut and Dried Olive Seeds	\$400
冬瓜蒸原隻鮮蟹鉗 (季節性 Seasonal Food) Steamed Whole Fresh Crab Claw with Winter Melon	\$480
椒鹽炸原隻鮮蟹鉗 (季節性 Seasonal Food) Deep-fried Whole Fresh Crab Claw with Peppercorn Salt	\$480
蛋白蒸原隻鮮蟹鉗 (季節性 Seasonal Food) Steamed Whole Fresh Crab Claw with Egg White	\$480
豉椒炒蝦球 (例 / Regular) Sautéed Shrimps with Peppers in Black Bean Sauce	\$180
菜遠 / 西芹炒蝦球 (例 / Regular) Sautéed Shrimps with Choi Sum / Celery	\$180
蝦仁炒蛋 Sautéed Shrimps with Scrambled Eggs	\$180
XO 醬雲耳勝瓜炒蝦球 Sautéed Shrimps with Angled Luffa & Wood Fungus in XO Sauce	\$200

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## 海鮮 Seafood (cont.)

例 Regular

西蘭花 / 菜遠 / 西芹 炒海青斑球 (例 / Regular) Sautéed Sliced Garoupa Fillet with Broccoli / Choi Sum / Celery	\$280
油泡海青斑球 (例 / Regular) Sautéed Sliced Garoupa with Fungus and Chives	\$260
紅炆海班翅 (需時二十五分鐘 Please allow 25 minutes) Braised Garoupa's Fin with Sliced BBQ Pork and Black Mushroom	\$120
菜遠 / 西芹 / 西蘭花 炒帶子 Sautéed Scallops with Choi Sum / Celery / Broccoli	\$240
滑蛋炒帶子 Sautéed Scallops with Scrambled Eggs	\$240
欖角彩椒炒帶子 Sautéed Scallops with Bell Pepper & Olive	\$240
X.O.醬油泡帶子 Sautéed Scallops with Fungus and Chives in X.O. Sauce	\$280
* 香酥荔蓉帶子 * Deep-fried Scallops on Mashed Taro	\$280
清蒸海上鮮 Steamed Fresh Fish	時價 Market Price

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# 家禽 Poultry

每只 Each

* 八寶鴨	\$600
* De-boned "Eight Treasure" Duck	
* 荔芋香酥鴨	\$480
* Deep-fried Duck Fillet on Mashed Taro (半隻 Half)	\$280
脆皮炸子雞	\$480
Crispy Chicken	
紅燒頂鴿皇	\$120
Roasted Pigeon	
荷香焗頂鴿皇 (需時二十五分鐘 Please Allow 25 Minutes)	\$140
Oven-baked Pigeon with Preserved Vegetables Wrapped in Lotus Leaf	
* 鮮草菇焗雞	\$450
* Braised Whole Chicken with Fungus in Oyster Sauce	
* 金華玉樹雞	\$550
* Steamed De-boned Chicken with Yunnan Ham and Green Vegetables	
桶子豉油雞	\$360
Soya Chicken with Chinese Rose Wine	
* 鹽焗雞	\$450
* Baked Salted Chicken	
北菇蒸滑雞 (例 / Regular)	\$120
Steamed Chicken Pieces with Black Mushrooms	
金針雲耳蒸滑雞 (例 / Regular)	\$120
Steamed Chicken Pieces with Wood Fungus and Dried Lily Flowers	
啫啫洋葱豆豉雞煲 (例 / Regular)	\$120
Sautéed Chicken Pieces with Onions in Black Bean Sauce in Casserole	
咸魚蓉滑雞豆腐煲 (例 / Regular)	\$120
Stewed Chicken Pieces, Bean Curd and Minced Salted Fish in Casserole	

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# 家鄉小菜 Home Specials

例 Regular

金錢脆蟹盒 (每件 / Each) Deep-fried Crabmeat Box with Chicken Liver	\$60
鮮蟹皇扒竹筍 Braised Bamboo Piths with Fresh Crabmeat and Roes	\$260
鮮蟹肉扒竹筍 Braised Bamboo Piths with Fresh Crabmeat	\$230
鮮蟹肉扒豆腐 Braised Bean Curd with Fresh Crabmeat	\$160
鮮蟹肉韭菜菜甫煎蛋 Fried Egg with Fresh Crabmeat, Chives and Preserved Vegetables	\$160
桂花炒瑤柱 Sautéed Dried Scallops with Fresh Crabmeat and Scrambled Eggs	\$160
七彩炒豬肚尖 Sautéed Pork Stomach with Pickled Vegetables and Bamboo Shoots	\$180
蝦籽炆柚皮 (季節性 Seasonal) Braised Pomelo Skin with Shrimp Roes	\$90
梅菜皇肉片蒸茄瓜 Steamed Pork Slices with Eggplant and Preserved Vegetables	\$120
豬腳筋扣鵝掌 (每位用 / Per person) Braised Goose Web and Pork Tendon in Oyster Sauce	\$90
北菇扣鵝掌 (每位用 / Per person) Braised Goose Web with Black Mushrooms in Oyster Sauce	\$90
魚香茄子煲 Braised Eggplant with Minced Pork and Salty Fish in Casserole	\$120

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# 家鄉小菜 Home Specials

例 Regular

避風塘炒澳洲 6 級和牛粒 Sautéed Australian Grade 6 Wagyu Beef in Hong Kong Style	\$680
柱侯蘿蔔炆牛筋腩 Beef Brisket and Tendon Stew with Turnips	\$300
咖喱牛筋崩沙腩 Beef Brisket and Tendon Curry	\$300
京都排骨 Sweet and Sour Pork Ribs	\$120
鳳梨咕嚕肉 Sweet and Sour Pork with Pineapple	\$120
椒鹽肉排 Deep-fried Pork Ribs with Peppercorn Salt	\$120
咸魚蒸肉餅 Steamed Pork Pie with Salty Fish	\$120
咸魚煎肉餅 Pan-fried Pork Pie with Salty Fish	\$120
咸蛋蒸肉餅 Steamed Pork Pie with Salty Egg	\$100
梅菜皇蒸肉餅 Steamed Pork Pie with Preserved Vegetables	\$120
紅燒豆腐 Braised Bean Curd with Black Mushroom	\$100
蝦籽生根北菇炆豆腐 Stewed Bean Curd with Black Mushroom, Glutens and Shrimp Roes	\$120

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# 家鄉小菜 Home Specials

例 Regular

時菜炒牛肉 Sautéed Beef Slices with Seasonal Vegetables	\$120
陳皮蒸牛肉餅 Steamed Beef Pie with Dried Vintage Tangerine Peel	\$120
葱爆金錢躉 Sautéed Beef Tenderloin with Ginger and Spring Onions	\$140
金針雲耳金錢躉 (蒸 / 煲仔 Steamed / In Casserole) Beef Tenderloin with Wood Fungus and Dried Lily Flowers	\$140
豉汁涼瓜炒金錢躉 Sautéed Beef Tenderloin with Bitter Cucumber in Black Bean Sauce	\$140
涼瓜煎蛋 Fried Eggs with Bitter Cucumber	\$90
上湯蝦乾浸時蔬 Poached Seasonal Vegetables with Superior Dried Shrimps in Supreme Soup	\$120
北菇扒時蔬 Stewed Seasonal Vegetables with Black Mushroom	\$120
北菇扒竹筍 Braised Bamboo Piths with Black Mushroom	\$160
羅漢齋 Stewed Monk's Vegetables	\$160
上湯梅菜皇冬瓜 (每件 / Each) Steamed Winter Melon with Preserved Vegetables	\$50
香煎 / 清蒸牙域咸魚 (每件 / Each) Pan-fried / Steamed Salty Fish	\$100

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# 飯 麵 Rice Noodles

例 Regular

梅菜皇海鮮炒飯 Fried Rice with Assorted Seafood and Preserved Vegetables	\$180
生炒牛肉飯 Fried Rice with Minced Beef, Onions and Shallots	\$120
咖喱鮮蟹肉炒飯 Curry Fried Rice with Fresh Crabmeat	\$180
鮮蟹肉蛋白炒飯 Fried Rice with Fresh Crabmeat and Egg White	\$180
瑤柱蛋白炒飯 Fried Rice with Dried Scallops and Egg White	\$130
雲腿蓉薑米蛋炒飯 Fried Rice with Ginger and Minced Yunnan Ham	\$120
沙爹牛肉炒腸粉 Sautéed Rice Flour Rolls with Minced Beef, Bean Sprout in Satay Sauce	\$120
鮮蟹肉煎生麵 Pan-fried Noodles with Fresh Crabmeat	\$180
蒜蓉雞絲煎生麵 Pan-fired Noodles with Shredded Chicken in Creamy Garlic Sauce	\$120
薑蔥叉燒撈生麵 Noodles Tossed with BBQ Pork and Spring Onions	\$120
特色煲仔飯 (兩位起, 需時三十分鐘) Steamed Rice in Casserole (Minimum order for 2 persons, please allow 30 minutes)	
臘味 Assorted Preserved Sausages, Meat and Duck (每位 Per Person)	\$90
梅菜皇肉餅 Minced Pork Pie with Preserved Vegetables (每位 Per Person)	\$90
牙城咸魚滑雞 Salty Fish with Chicken Pieces (每位 Per Person)	\$100

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