

Table:  Time:   
Taken By:

煎焗美点

FRIED / BAKED DIM SUM



**A1** 和牛一口酥  
Wagyu Beef Tart (3pc)  
\$29.80 ( )



**A2** 鹅肝酱串烧烧卖  
Pan-fried "Siew Mai" with  
Foie Gras Sauce (3pc)  
\$11.80 ( )



**A3** 辣椒螃蟹煎粉果  
Pan-fried Chilli Crab  
Dumpling (3pc)  
\$9.80 ( )



**A4** 沙律明虾饺  
Deep-fried Prawn Dumpling  
with Salad Sauce (3pc)  
\$9.80 ( )



**A5** 鲜虾腐皮卷  
Deep-fried Prawn in  
Beancurd Skin Roll (3pc)  
\$9.80 ( )

蒸点心

STEAMED DIM SUM



**A6** 鲍鱼鲜虾饺  
Steamed Prawn Dumpling  
with Abalone (3pc)  
\$18.80 ( )



**A7** 笋尖虾饺  
Steamed Prawn Dumpling  
'Ha Kao' (4pc)  
\$10.80 ( )



**A8** 金牌流沙包  
Steamed Molten Salted  
Egg Yolk Bun (3pc)  
\$9.80 ( )



**A9** 蜜汁叉烧包  
Steamed BBQ  
Honey Pork Bun (3pc)  
\$9.80 ( )



**A10** 香菇鱼子蒸烧卖  
Steamed Pork Dumpling  
'Siew Mai' (4pc)  
\$9.80 ( )



**A11** 香芋豆豉蒸排骨  
Steamed Spare Rib with  
Black Bean and Diced Yam  
\$8.80 ( )



**A12** 松露菌菇水晶饺  
Steamed Black Truffle  
and Assorted Mushroom  
Dumpling (3pc)  
\$9.80 ( )



**A13** 瑶柱蒸鲜竹卷  
Steamed Beancurd with  
Dried Scallop (3pc)  
\$9.80 ( )



**A14** 红油抄手  
Pork Dumpling in  
Hot Chilli Vinaigrette (4pc)  
\$8.80 ( )

开胃小食  
TEASE YOUR PALATE



B1 胡麻酱冰菜  
Chilled Iceplant with  
Tangy Sesame Dressing  
\$17.80 ( )



B2 醋香云耳拌海蜇头  
Chilled Black Fungus  
and Jellyfish in Vinaigrette  
\$16.80 ( )



B3 XO酱萝卜糕  
XO Carrot Cake  
\$17.80 ( )



B4 椒盐鸡软骨  
Crispy Chicken Cartilage  
tossed with Salt and Pepper  
\$17.80 ( )



B5 椒盐香脆白饭鱼  
Crispy Whitebait tossed  
with Salt and Pepper  
\$17.80 ( )



B6 黄金炸鱼皮  
Crisp-fried Fish Skin  
tossed with Salted Egg Yolk  
\$17.80 ( )



B7 鲍汁凤爪  
Stewed Chicken Claw  
in Abalone Sauce  
\$17.80 ( )



B8 肉松脆茄子  
Crisp-fried Eggplant  
tossed with Pork Floss  
\$17.80 ( )



B9 葱油海蜇拌莴笋  
Chilled Jellyfish with  
Asparagus Lettuce  
in Scallion Oil  
\$17.80 ( )



B10 脆皮金砖豆腐  
Crispy Golden Tofu  
\$17.80 ( )

明炉烧烤  
CANTONESE BBQ



B11 桂花脆皮烧米鸭  
Osmanthus-infused  
Crispy Roasted Duck  
\$98.80 /whole ( )  
\$51.80 /half ( )  
\$29.80 /regular ( )



B12 葱油沙姜水晶鸡  
Steamed Chicken with  
Minced Ginger and Shallot Oil  
\$68.80 /whole ( )  
\$36.80 /half ( )

B13 玫瑰豉油鸡  
Superior Soya Sauce Chicken  
\$68.80 /whole ( )  
\$36.80 /half ( )



B14 烧味三拼盘  
BBQ Combination (3 Varieties)  
\$52.80 ( )  
可选 Choice of:  
( ) 烧鸭 Roast Duck  
( ) 豉油鸡 Soya Sauce  
Chicken  
( ) 叉烧 BBQ Pork  
( ) 烧肉 Pork Belly

明炉烧烤  
CANTONESE BBQ

B15 烧味双拼盘  
BBQ Combination (2 Varieties)  
\$42.80 ( )  
可选 Choice of:  
( ) 烧鸭 Roast Duck  
( ) 豉油鸡 Soya Sauce  
Chicken  
( ) 叉烧 BBQ Pork  
( ) 烧肉 Pork Belly



B16 秘制西班牙黑猪肉叉烧  
Signature Charred  
Honey BBQ Spanish  
Iberico Pork  
\$39.80 ( )



B17 脆皮烧三层肉  
Crackling Pork Belly  
\$27.80 ( )

田园青蔬  
VEGETABLE



B18 鲜蟹肉扒西兰花  
Braised Broccoli with  
Fresh Crab Meat  
\$39.80 ( )



B19 青龙菜小炒皇  
Stir-fried Assorted Vegetable  
with Chinese Chive  
\$36.80 ( )

B20 顺德鱼腐焖津白菜  
Braised Shunde Mashed  
Fish Tofu with Chinese  
Cabbage  
\$33.80 ( )

B21 上汤金银蛋浸苋菜  
Poached Chinese  
Spinach with Egg Trio  
in Superior Stock  
\$29.80 ( )



B22 瑶柱蒜香金马伦豆苗  
Stir-fried Cameron Highland  
Pea Sprout with Minced  
Garlic and Conpoy  
\$28.80 ( )

饭、面类  
RICE AND NOODLE



B23 XO酱开边波士顿龙虾焖面卜  
Stewed "Mee Pok" with  
Boston Lobster in XO Sauce  
(per person)  
\$44.80 ( )



B24 海鲜龙虾汤泡饭  
Poached Rice with  
Assorted Seafood in  
Lobster Broth  
\$69.80 ( )

B25 干炒美国肥牛河粉  
Stir-fried "Hor Fun" with  
US Marbled Beef  
\$37.80 ( )

B26 福建干贝脆米海鲜酱烩饭  
Braised Fried Rice with  
Seafood in Seafood Sauce  
topped with Crispy Rice  
\$37.80 ( )

B27 肉丝银芽豉油皇炒生面  
Stir-fried Noodle with  
Shredded Pork and Beansprout  
in Supreme Soya Sauce  
\$29.80 ( )