

味  
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TASTE  
PARADISE   
Grandeur of Chinese Dining

艳绝天下的中华美味天堂-味之楼，犹如置身于金碧辉煌的氛围中，享受着由顶级厨师以各地新鲜食材所烹制的各式山珍海味，让您体验非一般帝王式的精致飨宴。味之楼是乐天饮食集团引以为傲的顶级美食概念餐厅，菜单包括传统广东中式佳肴。我们诚邀您前来享受无与伦比的用餐体验，让您置身在富有东方优雅气息的环境中品尝多款中式菜肴，彻底地恩宠您的味蕾。由专业服务人员和顶级厨师所组成的优秀团队，味之楼携手为所有宾客献上与众不同的中式料理与殷勤贴心的服务素质，让顾客享受深具创意及令人不可忘怀的飨宴。

The beauty of a Chinese tree peony in full bloom welcomes guest through glimmers of gold, into the heart of Taste Paradise. Dine in a lap of luxury and celebrate with imperial feasts put together by top chefs using the freshest ingredients from the region and beyond. Taste Paradise cordially invites you to indulge in an exquisite dining experience and enjoy intricately prepared dishes from our menu, amidst the majestic opulence and warmth of Chinese elegance.



TEASE YOUR PALATE

# 开胃小食



XO酱萝卜糕  
XO Carrot Cake



黄金炸鱼皮  
Crisp-fried Fish Skin tossed with Salted Egg Yolk



鲍汁凤爪  
Stewed Chicken Claw in Abalone Sauce



和牛一口酥  
Wagyu Beef Tart



椒盐鸡软骨  
Crispy Chicken Cartilage tossed with Salt and Pepper

## 和牛一口酥 (3粒)

Wagyu Beef Tart (3pc)

**\$28.80** 每份 / Per Serving

## 醋香云耳拌海蜇头

Chilled Black Fungus and Jellyfish in Vinaigrette

**\$16.80** 每份 / Per Serving

## 椒盐鸡软骨

Crispy Chicken Cartilage tossed with Salt and Pepper

**\$16.80** 每份 / Per Serving

## 椒盐香脆白饭鱼

Crispy Whitebait tossed with Salt and Pepper

**\$16.80** 每份 / Per Serving

## 鲍汁凤爪

Stewed Chicken Claw in Abalone Sauce

**\$16.80** 每份 / Per Serving

## 脆皮金砖豆腐

Crispy Golden Tofu

**\$16.80** 每份 / Per Serving

## 胡麻酱冰菜

Chilled Iceplant with Tangy Sesame Dressing

**\$16.80** 每份 / Per Serving

## XO酱萝卜糕

XO Carrot Cake

**\$16.80** 每份 / Per Serving

## 黄金炸鱼皮

Crisp-fried Fish Skin tossed with Salted Egg Yolk

**\$16.80** 每份 / Per Serving

## 葱油海蜇拌莴笋

Chilled Jellyfish with Asparagus Lettuce in Scallion Oil

**\$16.80** 每份 / Per Serving

## 肉松脆茄子

Crisp-fried Eggplant tossed with Pork Floss

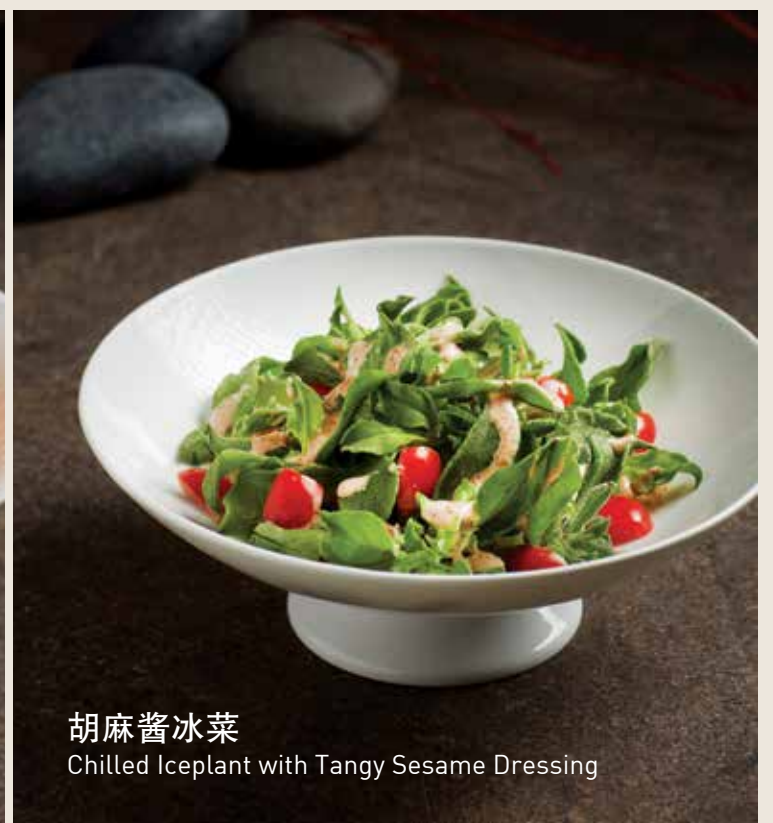
**\$16.80** 每份 / Per Serving

## 凉拌木耳拌黄瓜

Chilled Black Fungus with Cucumber

**\$16.80** 每份 / Per Serving

脆皮金砖豆腐  
Crispy Golden Tofu



胡麻酱冰菜  
Chilled Iceplant with Tangy Sesame Dressing

味 Chef's Recommendation

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CANTONESE BBQ  
明炉烧烤



烫手化皮乳猪 (预定)  
Classic Suckling Pig (Advance Order)



烧味三拼盘  
BBQ Combination (3 Varieties)



葱油沙姜水晶鸡  
Steamed Chicken with Minced Ginger and Shallot Oil

## 北京片皮鸭

Roasted Peking Duck

**\$108.00** 每只 / Whole **\$58.00** 半只 / Half

## 桂花脆皮烧米鸭

Osmanthus-infused Crispy Roasted Duck

**\$98.00** 每只 / Whole **\$50.00** 半只 / Half**\$28.00** 例 / Regular

## 南乳去骨乳猪 (预定)

Roasted Suckling Pig with Fermented Beancurd  
(Advance Order)**\$388.00** 每只 / Whole **\$198.00** 半只 / Half

味

## 烫手化皮乳猪 (预定)

Classic Suckling Pig (Advance Order)

**\$388.00** 每只 / Whole **\$198.00** 半只 / Half

## 葱油沙姜水晶鸡

Steamed Chicken with Minced Ginger and Shallot Oil

**\$68.00** 每只 / Whole **\$35.00** 半只 / Half

## 一品脆皮烧鸡

Crispy Roasted Chicken

**\$68.00** 每只 / Whole **\$35.00** 半只 / Half

## 玫瑰豉油鸡

Superior Soya Sauce Chicken

**\$68.00** 每只 / Whole **\$35.00** 半只 / Half

## 秘制西班牙黑猪肉叉烧

Signature Charred Honey BBQ Spanish Kurobuta Pork

**\$38.00** 每份 / Per Serving

## 脆皮烧三层肉

Crackling Pork Belly

**\$26.00** 每份 / Per Serving

## 烧味三拼盘\*

BBQ Combination (3 Varieties)

**\$50.00** 例 / Regular

## 烧味双拼盘\*

BBQ Combination (2 Varieties)

**\$40.00** 例 / Regular

\*明炉烧烤选项 Selection of Cantonese BBQ:

- 桂花脆皮烧米鸭  
Osmanthus-infused Crispy Roasted Duck
- 秘制西班牙黑猪肉叉烧  
Signature Charred Honey BBQ  
Spanish Kurobuta Pork
- 玫瑰豉油鸡  
Superior Soya Sauce Chicken
- 脆皮烧三层肉  
Crackling Pork Belly

味

Chef's Recommendation

Medium servings are priced at 1.5 times of regular servings, and large servings priced at 2 times of regular servings.  
中份价格为例份价格的1.5倍, 大份则为例份价格的2倍。

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SOUP  
汤品



石锅花胶古法老鸡汤

Traditional Chicken Broth with Fish Maw served in Japanese Stone Pot



迷你佛跳墙 (预定)

Mini "Buddha Jump Over the Wall" (Advance Order)



瑶柱花胶翅骨汤

Shark's Cartilage Soup with Fish Maw and Conpoy



滋补炖响螺汤

Double-boiled Sea Whelk Soup

## 迷你佛跳墙 (预定)

Mini "Buddha Jump Over the Wall" (Advance Order)

五头汤鲍、鲍翅、海参、花胶、干贝、北菇、鹿筋、火腿片

5-Head Abalone, Shark's Fin, Sea Cucumber, Fish Maw, Conpoy, Mushrooms, Deer's Tendon, Chinese Ham

**\$148.00** 每位 / Per Person

味

## 石锅胶原蛋白花胶京汤

Fish Maw in Superior Broth served in Japanese Stone Pot

**\$55.00** 每位 / Per Person

味

## 石锅花胶古法老鸡汤

Traditional Chicken Broth with Fish Maw served in Japanese Stone Pot

**\$55.00** 每位 / Per Person

## 瑶柱花胶翅骨汤

Shark's Cartilage Soup with Fish Maw and Conpoy

**\$45.00** 每位 / Per Person

## 海鲜豆腐羹

Seafood Tofu Thick Soup

**\$22.00** 每位 / Per Person

## 师傅滋补炖汤

Chef's Nourishing Daily Double-boiled Soup

**\$18.00** 每位 / Per Person

## 鲜蟹肉粟米羹

Sweet Corn Thick Soup with Fresh Crab Meat

**\$22.00** 每位 / Per Person

## 八宝酸辣汤

Imperial Hot and Sour Seafood Soup

**\$18.00** 每位 / Per Person

## 滋补炖汤 (预定)

Nourishing Double-boiled Soup (Advance Order)

## • 姬松茸鲍鱼炖鸡汤

Double-boiled Abalone and Matsutake Mushroom in Chicken Soup

**\$32.00** 每位 / Per Person

## • 毛桃炖花胶汤

Double-boiled Fish Maw Soup with Hairy Fig Root

**\$32.00** 每位 / Per Person

## • 滋补炖响螺汤

Double-boiled Sea Whelk Soup

**\$32.00** 每位 / Per Person

味

Chef's Recommendation

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SHARK'S FIN  
鱼翅



味之楼经典石锅鱼翅

Shark's Fin in Supreme Broth accompanied with  
Crispy Spring Roll served in Japanese Stone Pot



石锅红烧蟹皇鱼翅

Braised Shark's Fin Soup with Crab Roe accompanied with  
Crispy Spring Roll served in Japanese Stone Pot



翅骨汤炖鱼翅

Shark's Fin in Shark's Cartilage Soup

味

## 味之楼经典石锅鱼翅

Shark's Fin in Supreme Broth accompanied with Crispy Spring Roll served in Japanese Stone Pot

## 石锅古法老鸡汤鱼翅

Shark's Fin in Traditional Chicken Broth served in Japanese Stone Pot

## 高汤鱼翅

Double-boiled Shark's Fin in Superior Broth

## 翅骨汤炖鱼翅

Shark's Fin in Shark's Cartilage Soup

## 石锅红烧蟹皇鱼翅

Braised Shark's Fin Soup with Crab Roe accompanied with Crispy Spring Roll served in Japanese Stone Pot

## 红烧鱼翅

Braised Shark's Fin

## 鱼翅选项 Choice of Shark's Fin

## • 至尊海虎翅 (预定)

Supreme Needle Shark's Fin (Advance Order)

**\$238.00** 每位 / Per Person (100g)

## • 大排翅

Premium Shark's Fin

**\$168.00** 每位 / Per Person (120g)

## • 中鲍翅

Superior Shark's Fin

**\$75.00** 每位 / Per Person (75g)

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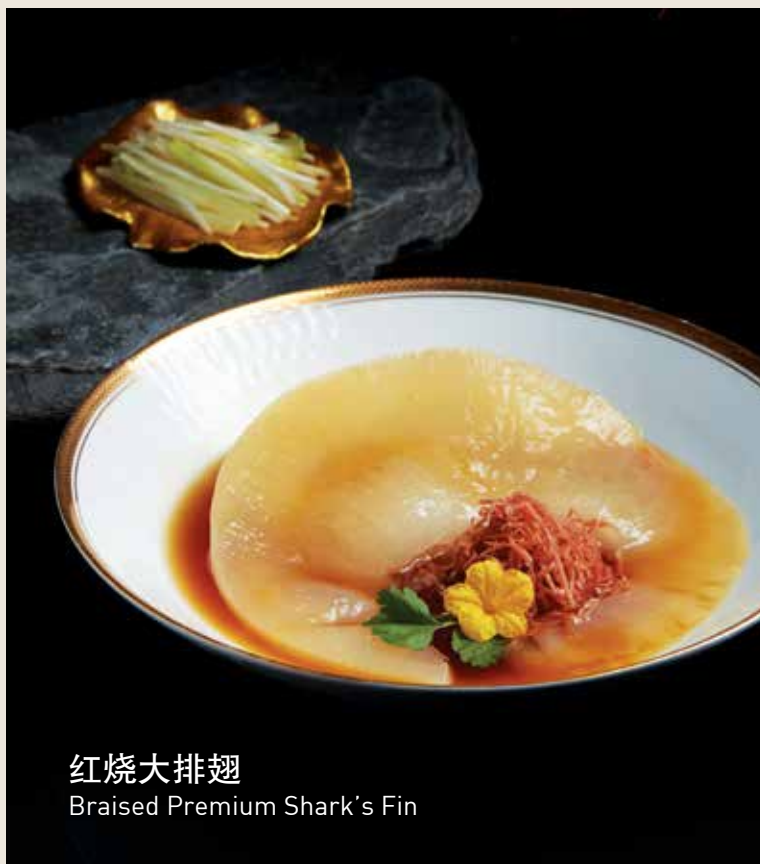
## 甫鱼鲜蟹肉干捞鱼翅伴上汤

Stir-fried Shark's Fin with Fresh Crab Meat served with Superior Broth

**\$75.00** 每位 / Per Person (75g)

## 红烧瑶柱海味鱼翅

Braised Shark's Fin with Dried Seafood and Conpoy

**\$40.00** 每位 / Per Person

红烧大排翅

Braised Premium Shark's Fin



甫鱼鲜蟹肉干捞鱼翅伴上汤

Stir-fried Shark's Fin with Fresh Crab Meat served with Superior Broth

味

## Chef's Recommendation

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BIRD'S NEST  
燕窝



石锅官燕胶原蛋白汤

Classic Supreme Bird's Nest in Collagen Broth accompanied with Crispy Spring Roll served in Japanese Stone Pot



高汤炖官燕

Double-boiled Supreme Bird's Nest in Superior Broth



鲜蟹皇蟹肉烩官燕  
Braised Supreme Bird's Nest with  
Fresh Crab Meat and Crab Roe

味 高汤炖官燕  
Double-boiled Supreme Bird's Nest  
in Superior Broth (150g)

**\$78.00** 每位 / Per Person

味 鲜蟹皇蟹肉烩官燕  
Braised Supreme Bird's Nest with Fresh Crab Meat and Crab Roe (150g)

**\$78.00** 每位 / Per Person

红烧烩官燕  
Braised Supreme Bird's Nest in Brown Sauce (150g)

**\$78.00** 每位 / Per Person

石锅官燕胶原蛋白汤  
Classic Supreme Bird's Nest in Collagen Broth accompanied with  
Crispy Spring Roll served in Japanese Stone Pot (150g)

**\$78.00** 每位 / Per Person

西施玉燕  
Stir-fried Supreme Bird's Nest with Egg White (150g)

**\$78.00** 每位 / Per Person

味 Chef's Recommendation

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ABALONE  
鲍鱼



招牌鲍汁澳洲干鲍  
Signature Braised Australian Dried Abalone  
in Abalone Sauce

味

## 招牌鲍汁澳洲干鲍

Signature Braised Australian Dried Abalone in Abalone Sauce

## • 7头

7-Head

**\$398.00** 每粒 / Per Piece

## • 10头

10-Head

**\$268.00** 每粒 / Per Piece

## 鲍汁南非15头干鲍

Braised South African 15-Head Dried Abalone in Abalone Sauce

**\$178.00** 每粒 / Per Piece

## 鲍汁原只墨西哥2头鲍

Braised 2-Head Mexican Abalone in Abalone Sauce

**\$198.00** 每粒 / Per Piece

## 鲍汁原只澳洲3头鲍

Braised 3-Head Australian Abalone in Abalone Sauce

**\$68.00** 每粒 / Per Piece

## 鲍汁原只澳洲5头鲍

Braised 5-Head Australian Abalone in Abalone Sauce

**\$38.00** 每粒 / Per Piece

## 鲍汁墨西哥鲍脯

Braised Sliced Mexican Abalone in Abalone Sauce

**\$68.00** 每粒 / Per Slice

## 鲍汁原只墨西哥2头鲍

Braised 2-Head Mexican Abalone  
in Abalone Sauce

味

Chef's Recommendation

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SEA TREASURE  
海味



包罗万有 (5头鲍鱼、花胶、海参、鹅掌、干贝)  
Braised 5-Head Abalone with Fish Maw,  
Sea Cucumber, Goose Web and Conpoy



鲍汁花胶皇  
Braised Premium Fish Maw in Abalone Sauce



鲍汁鹅掌  
Braised Goose Web in Abalone Sauce



顶汤扒花胶  
Braised Deluxe Fish Maw in Superior Stock

包罗万有 (5头鲍鱼、花胶、海参、鹅掌、干贝)  
Braised 5-Head Abalone with Fish Maw,  
Sea Cucumber, Goose Web and Conpoy

**\$128.00** 每位 / Per Person

鲍汁花胶皇

Braised Premium Fish Maw in  
Abalone Sauce

**\$148.00** 每位 / Per Person

味

鲍汁原条日本刺参

Braised Japanese Sea Cucumber in Abalone Sauce

**\$68.00** 每位 / Per Person

脆皮百花酿海参

Crisp-fried Sea Cucumber stuffed with  
Prawn Paste in Superior Abalone Sauce

**\$38.00** 每位 / Per Person

顶汤扒花胶

Braised Deluxe Fish Maw in Superior Stock

**\$69.80** 每件 / Per Piece

鲍汁花胶

Braised Superior Fish Maw in Abalone Sauce

**\$39.00** 每件 / Per Piece

鲍汁猪婆海参

Braised Superior Sea Cucumber in Abalone Sauce

**\$36.00** 每件 / Per Piece

鲍汁鹅掌

Braised Goose Web in Abalone Sauce

**\$17.00** 每件 / Per Piece

鲍汁原粒干贝

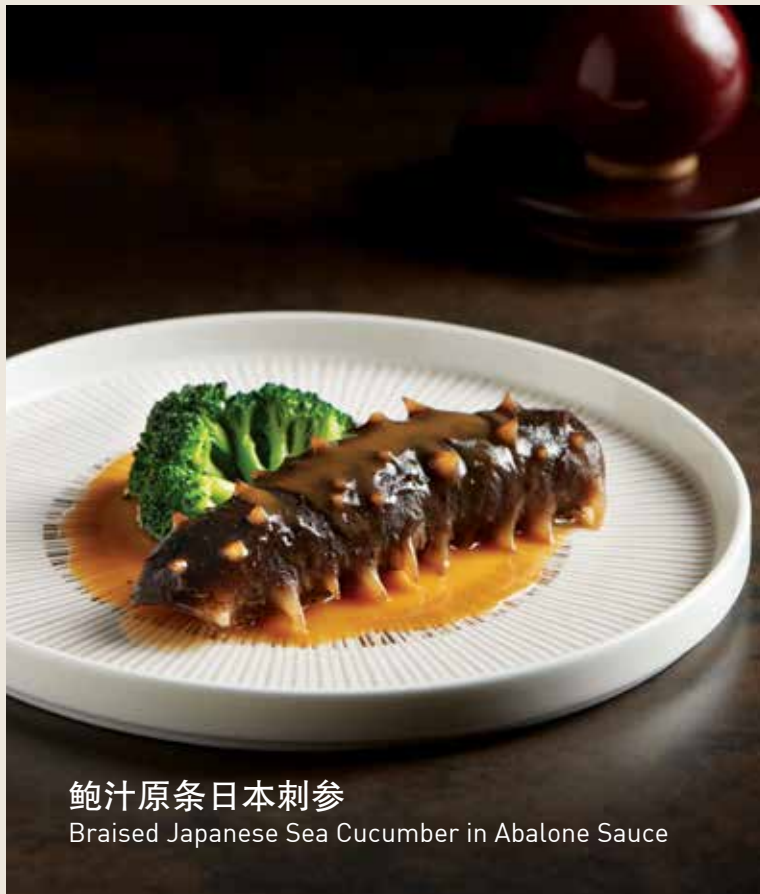
Braised Whole Conpoy in Abalone Sauce

**\$9.00** 每件 / Per Piece

鲍汁原只日本花菇

Braised Whole Japanese Mushroom in Abalone Sauce

**\$7.00** 每件 / Per Piece



鲍汁原条日本刺参

Braised Japanese Sea Cucumber in Abalone Sauce



脆皮百花酿海参

Crisp-fried Sea Cucumber stuffed with  
Prawn Paste in Superior Abalone Sauce

味

Chef's Recommendation

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FISH 鱼



野生忘不了 (预定)  
Wild Empurau Fish (Advance Order)



剁椒蒸笋壳  
Steamed Marble Goby with Pickled Diced Chilli



蒜香豆根蒸东星斑  
Steamed Coral Trout with Minced Garlic and  
Beancurd Skin

野生忘不了 (预定)  
Wild Empurau Fish (Advance Order)  
**\$78.00** 每100克 / per 100g

野生黄金巴丁  
Wild Gold Patin Fish  
**\$28.00** 每100克 / per 100g

老鼠斑  
Humpback Grouper  
**\$40.00** 每100克 / per 100g

东星斑  
Coral Trout  
**\$25.00** 每100克 / per 100g

多宝鱼  
Turbot Fish  
**\$20.00** 每100克 / per 100g

青衣  
Green Wrasse  
**\$18.00** 每100克 / per 100g

龙虎斑  
Dragon Grouper  
**\$15.00** 每100克 / per 100g

笋壳  
Marble Goby  
**\$14.00** 每100克 / per 100g

#### 煮法 Methods of Preparation:

- 清蒸  
Steamed with Superior Soya Sauce
- 潮式蒸  
Steamed in Teochew Style
- 蒜香豆根蒸  
Steamed with Minced Garlic and Beancurd Skin
- 两味 (椒盐、炒球)  
Two Styles  
(Tossed with Salt and Pepper, Stir-fried)
- 脆炸糖醋酱  
Crisp-fried with Sweet and Sour Sauce
- 剁椒蒸  
Steamed with Pickled Diced Chilli
- 酸菜粉丝蒸  
Steamed with Pickled Vegetable and Vermicelli
- 砂煲生焗  
Stewed in Casserole
- 油浸  
Crisp-fried with Superior Soya Sauce
- 过桥 (龙虾汤)  
Poached in Lobster Broth  
**Additional \$5 per person**



#### Chef's Recommendation

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LOBSTER  
龙虾



澳洲龙虾过桥 (龙虾汤)  
Poached Australian Lobster in Lobster Broth



澳洲龙虾刺身  
Australian Lobster Sashimi

澳洲龙虾  
Australian Lobster

时价 **Seasonal Price**

竹龙虾  
Bamboo Lobster

**\$20.00** 每100克 / per 100g

波士顿龙虾  
Boston Lobster

**\$18.00** 每100克 / per 100g

煮法 Methods of Preparation:

- 刺身  
Sashimi
- 花雕鸡油蒸  
Steamed with Chinese Wine and Egg White
- 黑白胡椒粉焗  
Stewed with Vermicelli in Black and White Pepper
- 避风塘炒  
Stir-fried with Garlic and Spices
- 椒盐  
Tossed with Salt and Pepper
- 龙腾四海 (花雕鸡油蒸、椒盐) (只限澳洲龙虾)  
Two Styles  
Steamed with Chinese Wine and Egg White &  
Tossed with Salt and Pepper (Australian Lobster only)
- 麻婆豆腐焗  
Stewed with Ma Po Tofu
- 鲜果沙律  
Assorted Fresh Fruit with Mayonnaise
- 蒜蓉粉丝蒸  
Steamed with Minced Garlic and Vermicelli
- 上汤焗  
Stewed in Superior Broth
- 姜葱焗  
Stir-fried with Ginger and Spring Onion
- 黄金焗  
Tossed with Salted Egg Yolk
- 过桥 (龙虾汤)  
Poached in Lobster Broth  
**Additional \$5 per person**



黄金焗波士顿龙虾  
Boston Lobster tossed with  
Salted Egg Yolk



麻婆豆腐焗波士顿龙虾  
Stewed Boston Lobster with Ma Po Tofu

味 Chef's Recommendation

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LIVE PRAWN  
精选虾



避风塘炒虾  
Stir-fried Prawn with Garlic and Spices



黑白胡椒粉焗虾  
Stewed Prawn with Vermicelli in  
Black and White Pepper



黄金虾球  
Crisp-fried Prawn tossed with  
Salted Egg Yolk



黑松露炒虾球  
Stir-fried Prawn with Truffle

## 游水生中虾 (300克起)

Live Prawn (minimum order 300g)

**\$14.00** 每100克 / per 100g

## 煮法 Methods of Preparation:

- 上汤焗  
Stewed in Superior Stock
- 秘制豉油皇煎  
Pan-fried with Supreme Dark Soya Sauce
- 星洲辣椒  
Singapore Style Chilli
- 白灼  
Poached and served with Superior Soya Sauce
- 椒盐  
Tossed with Salt and Pepper
- 黑白胡椒粉丝焗  
Stewed with Vermicelli in Black and White Pepper
- 避风塘炒  
Stir-fried with Garlic and Spices
- 绍兴酒醉虾  
Poached in "Shao Xing" Wine
- 四川辣子炸  
Crisp-fried in Spicy Szechuan Style

## 青芥末虾球

Crisp-fried Prawn in Wasabi Mayonnaise

**\$38.00** 例 / Regular

## 鲜果沙律虾球

Crisp-fried Prawn tossed with Mayonnaise

**\$38.00** 例 / Regular

## 黄金虾球

Crisp-fried Prawn tossed with Salted Egg Yolk

**\$38.00** 例 / Regular

## 宫保炒虾球

Stir-fried Gong Bao Prawn

**\$38.00** 例 / Regular

## 黑松露炒虾球

Stir-fried Prawn with Truffle

**\$38.00** 例 / Regular

## 西兰花炒虾球

Stir-fried Prawn with Broccoli

**\$38.00** 例 / Regular

## Chef's Recommendation

Medium servings are priced at 1.5 times of regular servings, and large servings priced at 2 times of regular servings.  
中份价格为例份价格的1.5倍, 大份则为例份价格的2倍。

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LIVE CRAB  
螃蟹



冻阿拉斯加蟹  
Chilled Alaskan Crab



阿拉斯加蟹二味 (西京焗蟹爪、西施蛋白炒蟹肉)  
Baked Crab Claw with Miso Sauce & Stir-fried Crab Meat  
with Egg White (Alaskan Crab only)



星洲辣椒斯里兰卡螃蟹  
Singapore Style Chilli Sri Lankan Crab

### 阿拉斯加蟹

Alaskan Crab

**\$32.00** 每100克 / per 100g

### 斯里兰卡螃蟹

Sri Lankan Crab

**\$15.00** 每100克 / per 100g

### 潮式冻黄膏蟹

Teochew Style Chilled Yellow Roe Crab

**\$15.00** 每100克 / per 100g

#### 煮法 Methods of Preparation:

- 冻食 (预定)  
Served Chilled (Advance Order)
- 星洲辣椒  
Singapore Style Chilli
- 姜葱焗  
Stir-fried with Ginger and Spring Onion
- 螃蟹二味  
西京焗蟹爪、西施蛋白炒蟹肉 (只限阿拉斯加蟹)  
Baked Crab Claw with Miso Sauce &  
Stir-fried Crab Meat with Egg White (Alaskan Crab only)
- 花雕鸡油蒸  
Steamed with Chinese Wine  
and Egg White
- 黑胡椒炒  
Stir-fried with Black Pepper
- 奶油  
Creamy Butter

### 炸馒头 (最少四粒)

Deep-fried Mantou (minimum order 4pc)

**\$1.60** 每粒 / Per Piece

### 蒸馒头 (最少四粒)

Steamed Mantou (minimum order 4pc)

**\$1.60** 每粒 / Per Piece



#### Chef's Recommendation

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SHELL & FROG

# 贝壳与田鸡



加拿大象拔蚌刺身  
Canadian Geoduck Sashimi



蒜茸粉丝蒸苏格兰竹蛏王  
Steamed Scottish Bamboo Clam with  
Minced Garlic and Vermicelli



XO酱双葱炒苏格兰竹蛏王  
Stir-fried Scottish Bamboo Clam with  
Ginger and Onion in XO Sauce



剁椒焗田鸡  
Stewed Frog with Pickled Diced Chilli



辣子炸田鸡  
Spicy Crisp-fried Frog

## 加拿大象拔蚌

Canadian Geoduck

**\$32.00** 每100克 / per 100g

## 煮法 Methods of Preparation:

- 刺身  
Sashimi
- 蒜蓉粉丝蒸  
Steamed with Minced Garlic and Vermicelli
- XO酱双葱炒  
Stir-fried with Onion and Spring Onion in XO Sauce
- 过桥 (龙虾汤)  
Poached in Lobster Broth  
**Additional \$5 per person**

## 苏格兰竹蛏王

Scottish Bamboo Clam

**\$22.80** 每只 / Per Piece

## 煮法 Methods of Preparation:

- 蒜蓉粉丝蒸  
Steamed with Minced Garlic and Vermicelli
- XO酱双葱炒  
Stir-fried with Onion and Spring Onion in XO Sauce

## 田鸡

Frog

**\$38.00** 例 / Regular

## 煮法 Methods of Preparation:

- 姜片酥炸  
Crisp-fried with Sliced Ginger
- 姜葱炒  
Stir-fried with Ginger and Spring Onion
- 宫保炒  
Stir-fried in Gong Bao Style
- 辣子炸  
Spicy Crisp-fried
- 剁椒焗  
Stewed with Pickled Diced Chilli



## Chef's Recommendation

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精美海鲜  
SEAFOOD



香煎日本烧汁银鳕鱼  
Pan-fried Cod Fillet with Japanese BBQ Sauce



黑菌酱煎斑球  
Pan-fried Grouper Fillet with Mushroom Sauce



干煸碧绿炒斑球  
Stir-fried Grouper Fillet with Vegetable



雪花松露玉带西兰花  
Stir-fried Scallop with Scrambled Egg White  
and Broccoli in Truffle Oil

**XO酱鲜百合芦笋炒带子**

Stir-fried Scallop with Lily Bulb and Asparagus in XO Sauce

**\$62.00** 例 / Regular**韭皇炒带子**

Stir-fried Scallop with Yellow Chives

**\$62.00** 例 / Regular**黑菌酱煎斑球**

Pan-fried Grouper Fillet with Mushroom Sauce

**\$58.00** 例 / Regular**蒜子火腩豆筋焖斑球**

Stewed Grouper Fillet with Roasted Pork and Whole Garlic in Casserole

**\$58.00** 例 / Regular**黄金焗软壳蟹**

Crispy Soft Shell Crab tossed with Salted Egg Yolk

**\$36.00** 例 / Regular**松露酱香煎银鳕鱼**

Pan-fried Cod Fillet with Truffle Sauce

**\$39.00** 每位 / Per Person

味

**蜜汁焗银鳕鱼**

Baked Cod Fillet with Honey Sauce

**\$39.00** 每位 / Per Person

味

**雪花松露玉带西兰花**

Stir-fried Scallop with Scrambled Egg White and Broccoli in Truffle Oil

**\$62.00** 例 / Regular**西兰花炒带子**

Stir-fried Scallop with Broccoli

**\$62.00** 例 / Regular**干煸碧绿炒斑球**

Stir-fried Grouper Fillet with Vegetable

**\$58.00** 例 / Regular**姜米酒鱼汤浸斑球**

Poached Grouper Fillet in Ginger Rice Wine Fish Broth

**\$58.00** 例 / Regular**香煎日本烧汁银鳕鱼**

Pan-fried Cod Fillet with Japanese BBQ Sauce

**\$39.00** 每位 / Per Person**金针云耳蒸银鳕鱼**

Steamed Cod Fillet with Mushroom and Black Fungus

**\$39.00** 每位 / Per Person

味

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BEEF & LAMB

# 牛与羊



蒜片鹅肝酱A4日本和牛粒  
Stir-fried Japanese A4 Wagyu Beef Cube with  
Garlic Flake and Foie Gras Pâté



XO酱松菇炒美国肥牛片  
Stir-fried US Angus Beef with  
Mushroom in XO Sauce



香煎海盐A4日本和牛排  
Pan-fried Japanese A4 Wagyu Beef Steak  
with Sea Salt

味

红酒煎焗羊仔架  
Baked Lamb Rack in Red Wine Reduction

**\$28.00** 每位 / Per Person

香煎海盐A4日本和牛排

Pan-fried Japanese A4 Wagyu Beef Steak  
with Sea Salt (100g)

**\$78.00** 每位 / Per Person



红酒煎焗羊仔架  
Baked Lamb Rack in Red Wine Reduction

蒜片鹅肝酱A4日本和牛粒  
Stir-fried Japanese A4 Wagyu Beef Cube with  
Garlic Flake and Foie Gras Pâté

麦香松露牛柳粒  
Stir-fried Beef Cube with Wheat Grain in  
Truffle Sauce

味

黑椒双葱牛柳粒  
Stir-fried Beef Cube with Onion and Spring Onion in Black Pepper Sauce

- A4日本和牛粒  
Japanese A4 Wagyu Beef Cube

**\$148.00** 例 / Regular

- 美国肥牛粒  
US Angus Beef Cube

**\$52.00** 例 / Regular

XO酱菘菇炒美国肥牛片  
Stir-fried US Angus Beef with  
Mushroom in XO Sauce

**\$45.00** 例 / Regular

芥兰炒美国肥牛片  
Stir-fried US Angus Beef with Kai Lan

**\$45.00** 例 / Regular

鲜野菌炒美国肥牛片  
Stir-fried US Angus Beef with Wild Mushroom

**\$45.00** 例 / Regular

味

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PORK & CHICKEN  
猪与鸡



鲍鱼焖土鸡煲

Braised Abalone and Kampong Chicken with  
Abalone Sauce in Casserole



京葱烧汁煎黑豚肉粒

Stir-fried Kurobuta Pork Cube with Japanese BBQ Sauce



味淋焖无锡排骨

Stewed Pork Rib with Mirin in Wuxi Style



菠萝咕嚕肉

Sweet and Sour Pork with Pineapple

香酥黑毛猪扒  
Crisp-fried Fragrant Kurobuta Pork  
**\$22.00** 每位 / Per Person

味 味淋焖无锡排骨  
Stewed Pork Rib with Mirin in Wuxi Style  
**\$22.00** 每位 / Per Person

味 京葱烧汁煎黑猪肉粒  
Stir-fried Kurobuta Pork Cube  
with Japanese BBQ Sauce  
**\$46.00** 例 / Regular

菠萝咕嚕肉  
Sweet and Sour Pork with Pineapple  
**\$32.00** 例 / Regular

咸鱼茸银鱼煎肉饼  
Pan-fried Minced Pork with Silver Fish  
and Minced Salted Fish  
**\$28.00** 例 / Regular

咸鱼茸蒸肉饼  
Steamed Minced Pork with  
Minced Salted Fish  
**\$28.00** 例 / Regular

宫保鸡球  
Stir-fried Gong Bao Chicken  
**\$32.00** 例 / Regular

辣子鸡丁  
Spicy Crispy Diced Chicken  
**\$32.00** 例 / Regular

菠萝咕嚕鸡球  
Sweet and Sour Chicken with Pineapple  
**\$32.00** 例 / Regular

味 鲍鱼焖土鸡煲  
Braised Abalone and Kampong Chicken with  
Abalone Sauce in Casserole  
**\$68.00** 半只 / Half

荷香腊肠蒸土鸡  
Steamed Kampong Chicken with Chinese  
Sausage in Lotus Leaf  
**\$36.00** 半只 / Half

黄酒焖土鸡  
Stewed Kampong Chicken in Yellow Wine  
**\$36.00** 半只 / Half

味 Chef's Recommendation

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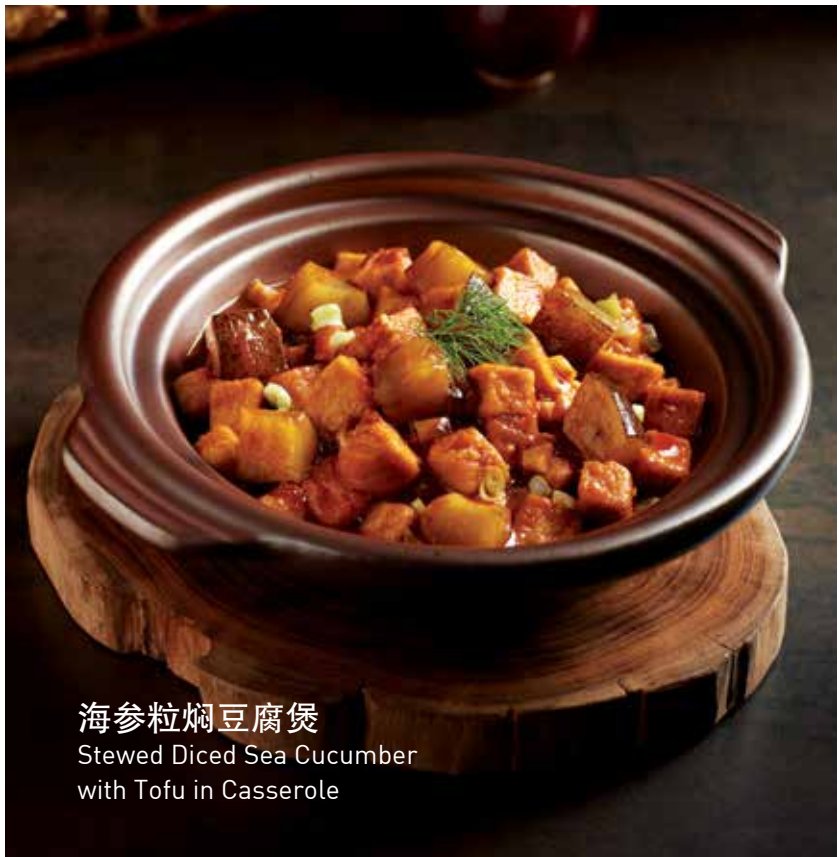
豆腐  
TOFU



海鲜豆腐煲  
Braised Tofu with Seafood in Casserole



虾粒麻婆豆腐  
Ma Po Tofu with Diced Prawn



海参粒焖豆腐煲  
Stewed Diced Sea Cucumber  
with Tofu in Casserole

**黑松露珍珠脆皮豆腐**Crisp-fried Tofu with Black Truffle Pearl  
in Truffle Sauce**\$18.80** 每位 / Per Person

味

**赛螃蟹肉菠菜豆腐**Crisp-fried Spinach Tofu with Crab Meat  
and Scrambled Egg White**\$18.80** 每位 / Per Person**海鲜豆腐煲**

Braised Tofu with Seafood in Casserole

**\$42.00** 例 / Regular

味

**海参粒焖豆腐煲**

Stewed Diced Sea Cucumber with Tofu in Casserole

**\$42.00** 例 / Regular**蟹皇扒碧绿豆腐**

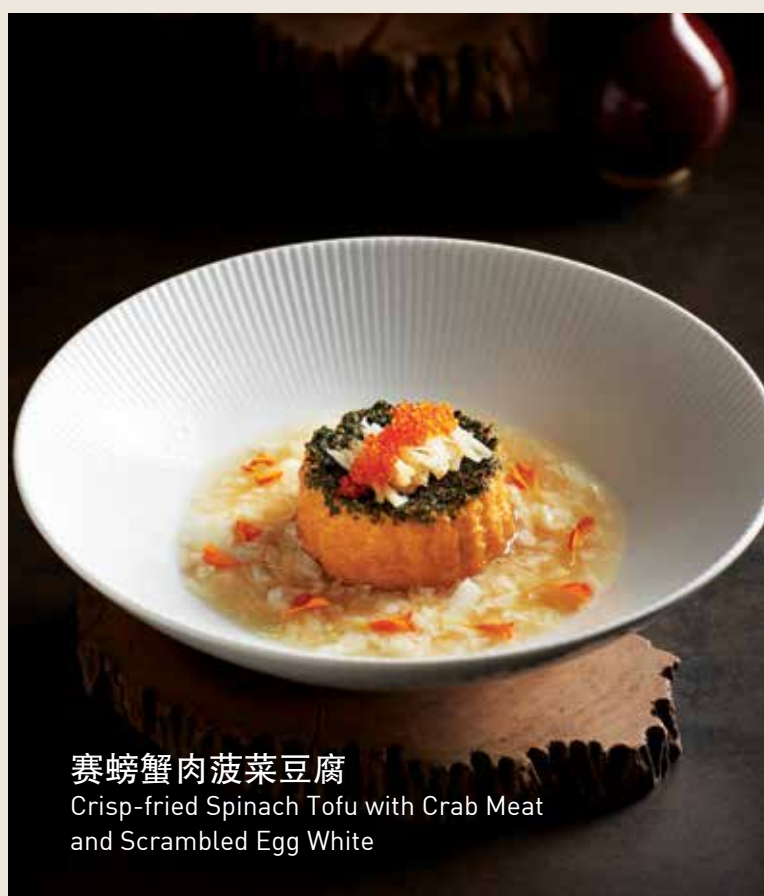
Braised Spinach Tofu with Crab Roe

**\$42.00** 例 / Regular**三菇扒碧绿豆腐**

Braised Spinach Tofu with Assorted Mushroom

**\$34.00** 例 / Regular**咸鱼鸡粒豆腐煲**Stewed Tofu with Diced Chicken and  
Salted Fish in Casserole**\$28.00** 例 / Regular**红烧滑豆腐煲**Braised Tofu with Mushroom and Vegetable  
in Casserole**\$28.00** 例 / Regular**虾粒麻婆豆腐**

Ma Po Tofu with Diced Prawn

**\$28.00** 例 / Regular**赛螃蟹肉菠菜豆腐**Crisp-fried Spinach Tofu with Crab Meat  
and Scrambled Egg White**黑松露珍珠脆皮豆腐**Crisp-fried Tofu with Black Truffle  
Pearl in Truffle Sauce

味

Chef's Recommendation

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VEGETABLE  
田园青蔬



鲜蟹肉扒西兰花  
Braised Broccoli with Fresh Crab Meat



青龙菜小炒皇  
Stir-fried Assorted Vegetable with Chinese Chive



浓汤云耳浸白菜苗  
Braised Baby Cabbage with Black Fungus  
in Superior Soup

鲜蟹肉扒西兰花  
Braised Broccoli with Fresh Crab Meat  
**\$38.00** 例 / Regular

味 青龙菜小炒皇  
Stir-fried Assorted Vegetable with Chinese Chive  
**\$36.00** 例 / Regular

味 顺德鱼腐焖津白菜  
Braised Shunde Mashed Fish Tofu  
with Chinese Cabbage  
**\$32.00** 例 / Regular

北菇扒西兰花  
Stir-fried Broccoli with Mushroom  
**\$30.00** 例 / Regular

浓汤云耳浸白菜苗  
Braised Baby Cabbage with Black Fungus  
in Superior Soup  
**\$30.00** 例 / Regular

瑶柱蒜香金马伦豆苗  
Stir-fried Cameron Highland Pea Sprout with  
Minced Garlic and Conpoy  
**\$28.00** 例 / Regular

上汤金银蛋浸苋菜  
Poached Chinese Spinach with  
Egg Trio in Superior Stock  
**\$28.00** 例 / Regular

榄菜肉碎干煸四季豆  
Stir-fried French Bean with Minced Pork and  
Preserved Olive Vegetable  
**\$26.00** 例 / Regular

鱼香茄子煲  
Stewed Eggplant with Minced Pork  
and Salted Fish in Casserole  
**\$26.00** 例 / Regular

蒜茸炒时蔬  
Stir-fried Seasonal Vegetable with Minced Garlic  
**\$24.00** 例 / Regular



顺德鱼腐焖津白菜  
Braised Shunde Mashed Fish Tofu with Chinese Cabbage

味 Chef's Recommendation

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VEGETARIAN  
素食



姬松茸羊肚菌汤  
Double-boiled Matsutake and  
Morel Mushroom Soup



宫保素鸡丁  
Stir-fried Gong Bao Mock Chicken



酸甜咕嚕面根  
Crisp-fried Bean Dough with Sweet and Sour Sauce



菜圃芥兰炒河粉  
Wok-fried "Hor Fun" with Kai Lan and Preserved Turnip

## 姬松茸羊肚菌汤

Double-boiled Matsutake and Morel Mushroom Soup

**\$26.00** 每位 / Per Person

## 素菠菜豆腐羹

Vegetarian Spinach Tofu Soup

**\$18.00** 每位 / Per Person

## 素蚝皇原只鲍鱼

Braised Mock Whole Abalone with  
Vegetarian Oyster Sauce**\$28.00** 每粒 / Per Piece

## 红烧北菇素豆腐

Braised Tofu with Mushroom

**\$28.00** 例 / Regular

## 酸甜咕嚕面根

Crisp-fried Bean Dough with  
Sweet and Sour Sauce**\$28.00** 例 / Regular

## 素火腿焖面卜

Stewed "Mee Pok" with Vegetarian Ham

**\$26.00** 例 / Regular

## 素干烧伊府面

Vegetarian Ee-fu Noodle

**\$26.00** 例 / Regular

## 素酸辣汤

Vegetarian Hot and Sour Soup

**\$18.00** 每位 / Per Person

## 素黑松露珍珠脆皮豆腐

Crisp-fried Tofu with Black Truffle Pearl in Truffle Sauce

**\$18.80** 每位 / Per Person

## 琥珀腰果云耳百合炒珍菌

Stir-fried Assorted Mushroom with Lily Bulb  
and Cashew Nut**\$30.00** 例 / Regular

## 宫保素鸡丁

Stir-fried Gong Bao Mock Chicken

**\$28.00** 例 / Regular

## 素干贝扒芥兰

Stir-fried Kai Lan with Vegetarian Conpoy

**\$26.00** 例 / Regular

## 素粒炒饭

Fried Rice with Diced Assorted Vegetable

**\$26.00** 例 / Regular

## 菜圃芥兰炒河粉

Wok-fried "Hor Fun" with Kai Lan and Preserved Turnip

**\$26.00** 例 / Regular

## Chef's Recommendation

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RICE & NOODLE

# 饭与面



XO酱开边波士顿龙虾焖面卜  
Stewed "Mee Pok" with Boston Lobster in XO Sauce



福建干贝脆米海鲜酱烩饭  
Braised Fried Rice with Seafood in  
Seafood Sauce topped with Crispy Rice



赛螃蟹焖米粉  
Stewed Vermicelli with Fish and Conpoy  
in Scrambled Egg White



黑椒和牛魔王炒饭  
Black Pepper Wagyu Beef Fried Rice



海鲜龙虾汤泡饭  
Poached Rice with Assorted Seafood in Lobster Broth

## 上汤开边波士顿龙虾姜葱焗手拉面

Stewed La Mian with  
Boston Lobster in Superior Broth**\$42.00** 每位 / Per Person

## 鱼汤斑球粗米粉

Thick Vermicelli with Grouper Fillet in Fish Broth

**\$18.00** 每位 / Per Person

## 黑椒和牛魔王炒饭

Black Pepper Wagyu Beef Fried Rice

**\$42.00** 例 / Regular

## 海鲜鱼子炒饭

Fried Rice with Seafood and Ebiko

**\$36.00** 例 / Regular

## 海鲜香脆煎生面

Braised Crispy Noodle with  
Assorted Seafood**\$36.00** 例 / Regular

## 滑蛋虾球炒河粉

Braised "Hor Fun" with Prawn and Scrambled Egg

**\$36.00** 例 / Regular

## 海鲜肉丝炒面线

Stir-fried "Mee Sua" with Shredded Pork  
and Assorted Seafood**\$32.00** 例 / Regular

## 虾子焗伊府面

Stewed Ee-fu Noodle with Mushroom  
and Shrimp Roe**\$28.00** 例 / Regular

味

## XO酱开边波士顿龙虾焗面卜

Stewed "Mee Pok" with  
Boston Lobster in XO Sauce**\$42.00** 每位 / Per Person

味

## 海鲜龙虾汤泡饭

Poached Rice with Assorted Seafood in Lobster Broth

**\$68.00** 例 / Regular

## 福建干贝脆米海鲜酱烩饭

Braised Fried Rice with Seafood in  
Seafood Sauce topped with Crispy Rice**\$36.00** 例 / Regular

## 扬州炒饭

Yang Zhou Fried Rice

**\$32.00** 例 / Regular

味

## 赛螃蟹焗米粉

Stewed Vermicelli with Fish and Conpoy in  
Scrambled Egg White**\$36.00** 例 / Regular

## 干炒美国肥牛河粉

Stir-fried "Hor Fun" with US Marbled Beef

**\$36.00** 例 / Regular

## 肉丝银芽豉油皇炒生面

Stir-fried Noodle with Shredded Pork and  
Beansprout in Supreme Soya Sauce**\$28.00** 例 / Regular

## 砂煲腊味饭 (供4位享用) (预定)

Claypot Rice with Chinese Sausage (4 Persons)  
(Advance Order)**\$78.00** 每份 / Per Serving

味

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SWEET TEMPTATION

# 甜品



七彩缤纷 (桃胶、鲜果、牛油果、杨枝甘露、芦荟酸柑香茅冻)  
Sweet Temptation  
(Peach Resin, Combination of Assorted Fruit, Chilled Avocado Purée, Chilled Mango Purée and Chilled Aloe Vera and Lemongrass Jelly in Sour Plum and Lime Juice)



天山雪莲炖桃胶 (热 / 冷)  
Double-boiled Snow Lotus with Peach Resin and Red Date (Hot / Chilled)



官燕椰皇布丁  
Chilled Supreme Bird's Nest with Coconut Pudding served in Young Coconut



牛油果伴咖啡雪糕  
Chilled Avocado Purée topped with Coffee Ice Cream



杨枝甘露  
Chilled Mango Purée with Sago and Pomelo

味

## 七彩缤纷

(桃胶、鲜果、牛油果、杨枝甘露、芦荟酸柑香茅冻)

Sweet Temptation (Peach Resin, Combination of Assorted Fruit, Chilled Avocado Purée, Chilled Mango Purée and Chilled Aloe Vera and Lemongrass Jelly in Sour Plum and Lime Juice)

**\$36.80** 每份 / Per Serving (3-4 Persons)

味

## 养颜生磨杏汁官燕

Double-boiled Supreme Bird's Nest  
in Almond Cream**\$68.00** 每位 / Per Person

## 冰花炖官燕 (热 / 冷)

Double-boiled Supreme Bird's Nest  
with Rock Sugar (Hot / Chilled)**\$68.00** 每位 / Per Person

## 官燕椰皇布丁

Chilled Supreme Bird's Nest with Coconut Pudding  
served in Young Coconut**\$68.00** 每位 / Per Person

## 桃胶椰皇布丁

Chilled Peach Resin with Coconut Pudding  
served in Young Coconut**\$15.00** 每位 / Per Person

## 天山雪莲炖桃胶 (热 / 冷)

Double-boiled Snow Lotus with Peach Resin  
and Red Date (Hot / Chilled)**\$15.00** 每位 / Per Person

## 冻龟苓膏

Chilled Herbal Jelly

**\$9.80** 每位 / Per Person

## 杨枝甘露

Chilled Mango Purée with Sago and Pomelo

**\$8.80** 每位 / Per Person

味

## 牛油果伴咖啡雪糕

Chilled Avocado Purée topped with  
Coffee Ice Cream**\$8.80** 每位 / Per Person

味

## 黑糯米伴椰子雪糕

Black Glutinous Rice topped with  
Coconut Ice Cream**\$8.80** 每位 / Per Person

## 芦荟酸柑香茅冻

Chilled Aloe Vera and Lemongrass Jelly  
in Sour Plum and Lime Juice**\$8.80** 每位 / Per Person

## 芒果布丁

Mango Pudding

**\$8.80** 每位 / Per Person

## 生磨杏仁茶

Almond Cream

**\$8.80** 每位 / Per Person

## 水果拼盘

Assorted Fruit

**\$4.80** 每位 / Per Person

味

Chef's Recommendation

Pictures are for illustration purposes only. Prices are subject to service charge (dine-in) and prevailing GST.  
图片只供参考。价格未包括服务费(堂食)与消费税。



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