



BEVERAGE MENU

SPECIAL DRINK

Kyoho Grape Fizz	\$39
Lychee Bubble	\$39
Passionfruit Paradise	\$39
Peach Oolong Tea	\$39
Classic Gunner	\$39

TEA

Earl Grey	\$35
English Breakfast Tea	\$35
Chamomile	\$35
Peppermint Tea	\$35

SOFT DRINK

Coca Cola	\$32
Coke Zero	\$32
Sprite	\$32
Soda Water	\$32

JUICE

Orange	\$32
Apple	\$32

MINERAL WATER

Aqua Panna (750ml)	\$45
San Pellegrino (750ml)	\$45

HONG KONG CLASSIC

	Hot	Iced
Lemon Tea	\$32	\$35
Lemon Water	\$32	\$35
Milk Tea	\$32	\$35

SPECIALTY COFFEE

Espresso	\$27	/
Double Espresso	\$33	/
Americano	\$33	\$36
Cappuccino	\$36	\$39
Latte	\$36	\$39
Extra Shot	\$9	

CHOCOLATE & MILK

Chocolate	\$36	\$39
Meiji 4.3 Milk	\$32	\$35

CHINESE TEA

Tea Charge per person



Longjing 龍井 / Chrysanthemum 菊花
Jasmine 香片 / Tie-Guan-Yin 鐵觀音
Shou-Mei 壽眉 / Pu'er 普洱
White Peach Oolong 白桃烏龍

推薦菜式

SIGNATURE



涼拌麻醬秋葵 

Okra with Sesame Dressing

\$68

蘋果木脆皮燒鴨

Apple Wood Smoked Roasted Duck

半隻 Half \$188

全隻 Whole \$328

62度慢煮叉燒皇

62°C Slow-cooked Barbecue Pork

\$108

南瓜海鮮素翅羹

Pumpkin Soup with Assorted
Seafood & Vegetarian Shark Fin

\$78 / 位 pax

招牌脆皮炸子雞

Signature Crispy Chicken

半隻 Half \$178

全隻 Whole \$348

鬼馬拔絲咕嚕肉

Caramelized Sweet & Sour Pork

\$148

酸湯脆香馬友

Crispy Threadfin
in Pickled Cabbage Soup

\$388

養生福果炒秋葵 

Stir-fried Okra, Ginkgo, Fungus &
Bell Pepper

\$108

黑松露牛面頰炒飯

Fried Rice with
Black Truffle & Beef Cheek

\$138



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian

另加一服務費 10% service charge applies 如對食物過敏請告知服務人員 Please inform the server if you have any food allergies

前菜

A P P E T I S E R



椒脆黃金豆腐 

Crispy Tofu Cubes

\$58



涼拌麻醬秋葵 

Okra with Sesame Dressing

\$68

芥末雞絲粉皮

Shredded Chicken & Green Bean Noodles
with Mustard Dressing

\$68

麻辣鴨舌 

Sichuan Mala Duck Tongue

\$98



涼拌麻醬秋葵 

Okra with Sesame Dressing



推薦 Recommended



含果仁 Nuts



辣 Spicy



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● 南瓜海鮮素翅羹
Pumpkin Soup with Assorted
Seafood & Vegetarian Shark Fin



湯品

S O U P



原個椰皇素翅燉螺頭

\$128 / 位 pax

Double-boiled Conch Soup with Vegetarian Shark Fin
in Whole Young Coconut



南瓜海鮮素翅羹

\$78 / 位 pax

Pumpkin Soup with Assorted
Seafood & Vegetarian Shark Fin

碧綠素菜羹



\$48 / 位 pax

Braised Green Vegetable Soup

精選養生老火湯

\$32 / 位 pax

Nourishing Soup of The Day



推薦 Recommended



含果仁 Nuts



辣 Spicy



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蘋果木脆皮燒鴨
Apple Wood Smoked Roasted Duck



62度慢煮叉燒皇
62°C Slow-cooked Barbecue Pork



燒 味

B A R B E C U E D



蘋果木脆皮燒鴨

Apple Wood Smoked Roasted Duck

半隻 Half \$188

全隻 Whole \$328



62度慢煮叉燒皇

62°C Slow-cooked Barbecue Pork

\$108



玻璃脆皮乳鴿 (一天前預定)

Signature Crispy Pigeon (Requires 1 Day Advance Reservation)

\$98

茅台醬香豉油雞

Fragrant MaoTai Soy Sauce Chicken

半隻 Half \$178

全隻 Whole \$328

嫩滑白皮海南雞

Silky White-skinned Hainan Chicken

半隻 Half \$148

全隻 Whole \$288



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



鬼馬拔絲咕嚕肉

Caramelized Sweet & Sour Pork



招牌脆皮炸子雞

Signature Crispy Chicken



肉類

MEAT



鬼馬拔絲咕嚕肉

\$148

Caramelized Sweet & Sour Pork



招牌脆皮炸子雞

半隻 Half \$178

Signature Crispy Chicken

全隻 Whole \$348

紅酒燴安格斯牛面頰

\$218

Braised Angus Beef Cheeks in Red Wine

沙茶芥蘭封門柳

\$188

Stir-fried Hanger Steak

with Chinese Kale in Shacha Sauce



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian

● 酸湯脆香馬友
Crispy Threadfin in Pickled Cabbage Soup



海鮮

SEAFOOD



酸湯脆香馬友

\$388

Crispy Threadfin in Pickled Cabbage Soup

黑松露滑蛋炒蝦球

\$268

Scrambled Egg with Prawn & Black Truffle

荷塘炒斑球

\$248

Stir-fried Garoupa Fillet with Lotus Root,
Black Fungus & Sweet Pea

剁椒蒸腐竹斑球

\$248

Steamed Garoupa Fillet
with Dried Bean Curd Roll & Pickled Chilli

碧綠炒蝦球

\$268

Stir-fried Prawn with Seasonal Vegetables



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



養生福果炒秋葵



Stir-fried Okra, Ginkgo, Fungus & Bell Pepper



蔬菜

VEGETABLES



養生福果炒秋葵

\$108

Stir-fried Okra, Ginkgo, Fungus & Bell Pepper

瑤柱海鮮魚湯什菜煲

\$168

Clay Pot of Conpoy, Seafood &
Seasonal Vegetables in Fish Broth

紅燒豆腐煲

\$108

Braised Tofu Pot in Brown Sauce

清炒 / 上湯 / 蒜蓉時蔬

\$88

Seasonal Vegetables (Stir-fried / Simmered in Broth / Garlic)



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian

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黑松露牛面頰炒飯

Fried Rice with Black Truffle & Beef Cheek



炒粉麵飯

RICE & NOODLES



黑松露牛面頰炒飯

\$138

Fried Rice with Black Truffle & Beef Cheek

瑤柱蛋白炒飯

\$128

Fried Rice with Conpoy & Egg White

豉油皇炒麵

\$88

Wok-fried Noodles with Bean Sprouts & Soy Sauce

經典豉油王乾炒牛河

\$148

Wok-fried Flat Rice Noodles with Beef in Soy Sauce

絲苗白飯

\$10

Jasmine Rice



推薦 Recommended



含果仁 Nuts



辣 Spicy



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薑汁紫薯糖水

Ginger & Purple Potato Sweet Soup



甜品

DESSERT



養生四寶茶

Four-Treasure Tea

\$38 / 位 pax



薑汁紫薯糖水

Ginger & Purple Potato Sweet Soup

\$38 / 位 pax

蟠桃壽包 (一天前預定)

Longevity Peach Bun (Requires 1 Day Advance Reservation)

6隻起 6pcs up \$88



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian