



湯品

Soups

會員價

生拆蟹肉冬瓜盅 (預訂) M	\$428.00 / 6位	\$398.00 / 6 位
DoubleSteamed WinterMelonSoup in a Whole Melon with Fresh Crab Meat (Pre-order)	\$528.00 / 8位	\$498.00 / 8 位
	\$628.00 / 10位	\$598.00 / 10 位
仙鶴神針 (鴿吞翅) (預訂) I	\$498.00	\$468.00
Pigeon with Shark Fin Stuffing (Pre-order)		
香港名人經典爵士湯 (預訂)	\$328.00 / 4 位	\$298.00 / 4 位
Hong Kong Traditional Soup (Pre-order)	\$488.00 / 6 位	\$448.00 / 6 位
冬蟲夏草燉走地雞 (預訂) I	\$148.00 / 位	\$128.00 / 位
DoubleSteamedChickenSoupwithCordyceps Flower (Pre-order)		
迷你佛跳牆 (位) M	\$288.00 / 位	\$268.00 / 位
MiniBuddha'sDeluxeSeafood and Meat Soup, (Per person)		
淮杞螺頭竹絲雞湯 (位) A	\$52.80 / 位	\$49.80 / 位
DoubleSteamedSilky Fowl Soupwith Sea Conch, Chinese Yam,and Goji Berries, (Per Person)		
螺頭花膠竹絲雞湯 (位)	\$66.80 / 位	\$62.80 / 位
Double SteamedSilkyFowlSoupwith Sea Conch, Dried Fish Maw, and Chinese Yam, (Per Person)		
羊肚菌桂圓燉豬展 (位)	\$49.80 / 位	\$46.80 / 位
DoubleSteamedPorkShankwithMorel Mushrooms & Longan (Pre Person)		
珍珠肉羊肚菌桂圓燉豬展 (位) I	\$66.80 / 位	\$62.80 / 位
DoubleSteamedPork Shank withPearlMeat, Morel Mushrooms & Longan, (Per Person)		
陳皮海參燉水鴨 (位) A	\$66.80 / 位	\$62.80 / 位
Double Steamed DuckSoupwith Sea Cucumber and Dried Tangerine Peel (Per Person)		
陳皮燉水鴨 (位)	\$49.80 / 位	\$46.80 / 位
DoubleSteamedDuckSoupwith Dried Tangerine Peel (Pre Person)		



鮑參翅肚 Premium Seafood

會員價

南非吉品鮑 I Premium South-Africa Kippin Abalone	\$168.00/20頭 \$268.00/10頭	\$148.00/20頭 \$248.00/10頭
原隻豪皇鮑魚 A Whole Abalone Braised in Supreme Sauce	\$188.00/隻(四頭鮑) \$148.00/隻(六頭鮑)	\$168.00/隻(四頭鮑) \$128.00/隻(六頭鮑)
紅燒鮑翅 I Braised Shark Fin in Abalone Sauce	\$328.00/(二兩翅) \$488.00/(三兩翅)	\$288.00/(二兩翅) \$428.00/(三兩翅)
百花釀海參(2條)(預定) M Stuffed Sea Cucumber with Shrimp Paste 2 pieces	\$98.80	\$88.80
鮑魚煨海參 A Braised Abalone with Sea Cucumber	\$268.00	\$248.00
XO 醬爆金沙參 A Stir-fired Sea Cucumber with XO Sauce	\$118.00	\$108.00
脆皮金沙參 A Crispy Fried Sea Cucumber with Salted Egg Yolk	\$118.00	\$108.00
蟹肉炒桂花翅(三兩) M Stir-Fired Shark Fin with Crab Meat in Golden Egg White	\$488.00	\$448.00
蛋白炒金沙參 A Stir-Fired Sea Cucumber with Egg White	\$88.00	\$78.00
鮑汁花膠扒 I Braised Fish Maw with Abalone Sauce	\$398.00	\$368.00
蟹肉魚翅羹(一兩半)份 M Deluxe Shark Fin Soup with Crab Meat	\$168.00	\$148.00
蟹肉燕窩 M Braised Crab Meat with Bird's Nest	\$168.00	\$148.00
鮑汁黑松露花膠撈 I Braised Fish Maw with Premium Truffle in Abalone Sauce	\$268.00	\$238.00
刺身 Sashimi M 三文魚刺身 Salmon Sashimi 生蠔 Sydney Rock Oysters 螯蝦 Scampi	\$36.80 \$36.80/半打 \$28.80/隻	\$26.80/隻



粵式滷水 Cantonese Marinated Platter

		會員價
秘制滷水拼盤 (大/中/小)	\$88.80 / 大	\$82.80 / 大
Chef Special Marinated Combination (Large/Medium/Small)	\$69.80 / 中	\$66.80 / 中
	\$52.80 / 小	\$49.80 / 小
滷水豆腐	\$20.80	\$18.80
Marinated Tofu		
滷水薰蹄	\$32.80	\$29.80
Marinated and Smoked Pig's Trotters		
滷水牛展	\$36.80	\$32.80
Marinated Beef Flank		
秘制海蜇 I	\$20.80	\$18.80
Marinated Jellyfish		

特色前點 Signature Appetizers

		會員價
琥珀核桃	\$19.80	\$16.80
Candied Walnuts		
椒鹽白飯魚 I	\$36.80	\$32.80
Salt & Pepper Whitebait		
貢菜毛肚 (辣)	\$36.80	\$32.80
Chilled Beef Tripe and Gongcai in Spicy Dressing		
秋葵繡球菌	\$36.80	\$32.80
Okra and Cauliflower Mushroom in House Dressing		



肉類 Meat

		會員價
紅燒乳鴿（預定）隻 Braised Pigeon (Pre-order) per piece	\$68.80	\$64.80
貴妃走地雞 Conpoy White Cut Chicken	\$68.80 半隻	\$62.80 半隻
香酥荔蓉鴨 10件/份 Crispy Duck with Taro Mash 10 pieces per serve	\$108.00	\$98.00
爆炒豬面肉 Stir-fried Tender Pork	\$62.80	\$59.80
菠蘿生炒骨/菠蘿咕嚕肉 Traditional Sweet and Sour Pork Rip with Pineapple	\$52.80	\$49.80
梅菜扣肉煲 Slow Stewed Pork Belly Clay Pot with Salted Pickled Vegetables	\$62.80	\$56.80
秘制牛腩煲 Chef's Special Beef Brisket Clay Pot	\$62.80	\$56.80
日式和牛粒 Wasabi Wagyu Cubes	\$128.80	\$118.80
黑椒和牛粒 Black Pepper Wagyu Cubes	\$128.80	\$118.80
照燒汁和牛粒 Wagyu Cubes in Special Teriyaki Sauce	\$128.80	\$118.80
避風塘羊排 Spicy Garlic Lamb Cutlets	\$68.80	\$62.80
椒鹽羊排 Salt and Pepper Lamb Cutlets	\$68.80	\$62.80



塔州游水紅龍 A

Live Tasmania Rock Lobster

時價 **Market Price**

澳洲游水肉蟹 A

Live Mud Crab

時價 **Market Price**

澳洲游水花蟹 A

Live Blue Crab

時價 **Market Price**

澳洲游水雪蟹 A

Live Snow Crab

時價 **Market Price**

澳洲游水星斑 (大/中/小) A

Live Whole Coral Trout (Large / Medium / Small)

時價 **Market Price**

澳洲游水青衣 A

Live Parrot Fish

時價 **Market Price**

澳洲游水三刀 A

Live Red Morwong

時價 **Market Price**

爆炒螺片 (時令) A

Stir-fried Sliced Sea Conch

\$328.00(四兩)

\$488.00(六兩)

白灼游水蝦 (預定) A

Poached Live Shrimp

時價 **Market Price**

椒鹽游水蝦 (預定) A

Live Shrimp with Salt and Pepper

時價 **Market Price**

澳洲游水蜆 PiPi A

Wok Fried Pippies w/ XO Sauce

\$78.80 / 0.5kg

XO醬/蒜蓉 粉絲大生蠔 (巨蠔) A

Fresh Grande Oyster and Vermicelli with XO Sauce or Garlic Sauce

\$21.80 / 隻

酥炸生蠔 A

Crispy Oysters with Golden Crust

\$21.80 / 隻



		會員價
XO醬/蒜蓉 粉絲蒸帶子 I ScallopwithandVermicelliwithXO Sauce or Garlic Sauce	\$16.80 /隻	\$14.80 /隻
蒜蓉粉絲蒸蝦 A SteamedShrimpswith Garlic and Glass Noodles	\$78.80	\$68.80
椒鹽蝦碌 A SaltandPepper Shrimps	\$78.80	\$68.80
勝瓜鮮淮山炒蝦球 I Stir-FriedShrimpwithWinter Melon and Chinese Yam	\$78.80	\$68.80
勝瓜鮮淮山炒帶子 I Stir-FriedScallopwithWinter Melon and Chinese Yam	\$98.80	\$92.80
金衣蝦球 I ShrimpswithSalted Egg Yolk	\$78.80	\$68.80
韭黃滑蛋炒蝦仁 I Stir-FriedShrimpswith yellow Chives and Scrambled Eggs	\$78.80	\$68.80
百花釀尖椒 (預訂) I Pan-FriedGreenChilliStuffed with Shrimp Paste (Pre-Order)	\$88.80	\$78.80

烹飪方式 (Cooking Method)

蒜子牛油/薑蔥/油浸

GarlicButter /SavoryandCrispy Garlic-Chili Style / Ginger and Shallots/ Deep fried with Special Sauce

XO醬/金衣/避風塘/剁椒/刺身
XO Sauce

\$30.00

伊麵底/生面底/煎米底/油條/饅頭

E-FuNoodlesBase/FreshEggNoodlesBase/Crispy Rice Vermicelli

\$30.00

粥底/湯底 (三位量起订)

CongeeBase/Soup Base (Minimum Order for 3 Persons)

\$20.00 / 位

- A: seafood is from Australia
- I: seafood is imported
- M: seafood has mixed origins (the dish includes both Australian and imported seafood).



青菜 Vegetables

		會員價
椒絲腐乳西生菜 Lettuce with Pepper Chili	\$39.80	\$36.80
豬油渣炒菜心 Stir-Fried Choy Sum with Crispy Pork Lard	\$39.80	\$36.80
薑汁芥蘭 Stir-Fried Chinese Broccoli with Ginger Sauce	\$39.80	\$36.80
蒜子白菜苗 Stir-Fried Baby Bok Choy with Garlic	\$39.80	\$36.80
啫啫有機菜花 Stir-fried Organic Cauliflower in Clay Pot	\$42.80	\$39.80
鯪魚油麥菜 Stir-Fried Romaine Lettuce with Dace	\$39.80	\$36.80
上湯豆苗/蒜子豆苗 Pea Shoots in Soup/ Stir-Fried Pea Shoots with Garlic	\$69.80	\$66.80
羅漢齋 Buddha's delight – Snow Peas, mixed Mushroom, and Black Fungus	\$69.80	\$66.80



主食

Rice / Noodles

		會員價
蛋白瑤柱芥蘭心炒飯 FriedRicewithEggWhiteand Dry Scallops	\$39.80	\$36.80
韭黃滑蛋蝦仁陳村粉 I ThickRiceNoodlewithYellow Chives, Scrambled Eggs, and Shrimps 加黑松露 AddTruffle	\$46.80	\$42.80 \$15.00
雪菜火鴨絲燜米 BraisedRiceVermicelliwith Shredded Roast Duck & Preserved Vegetables	\$39.80	\$36.80
生炒臘味糯米飯 Stir-FriedGlutinousRice with Chinese Sausage	\$42.80	\$39.80
鹹魚雞粒炒飯 FriedRicewithSalted Fish and Chicken	\$42.80	\$39.80
原盅米飯 Steamed Rice	\$9.80	\$8.80
臘味蒸飯 TraditionalSteamed Rice with Chinese Sausage	\$38.80	\$36.80
生日長壽麵 NoodlesforBirthday	\$29.80/ 例	會員免費
生日壽包 PeachBunsfor Birthday	\$38.80/ 例	會員免費
饅頭(蒸/炸) ChineseMantou(Steamed / Deep-Fried)	\$32.80 / 打	\$29.80 / 打
油條 Youtiao/Chinese Dough Fritter	\$18.80 / 條	\$16.80 / 條



精美甜品 Dessert

		會員價
秘制龜苓膏 (搭配椰汁/蜂蜜) SignatureHerbalJelly(withCoconutMilk / Honey)	\$20.80	\$18.80
十年陳皮紅豆沙 RedBeanPastewith10-Year Aged Dried Tangerine Peel	\$22.80	\$20.80
十年陳皮紅豆沙湯圓 RiceDumplingsinRedBean Paste with 10-Year Aged Dried Tangerine Peel	\$24.80	\$22.00
椰汁官燕 PremiumBird's Nest in Coconut Milk	\$148.80	\$138.80
水果燕窩 Bird'sNestwith Seasonal Fruit	\$168.80	\$148.80
燕窩楊枝金露 Bird'sNestwithMango Pomelo Sago	\$168.80	\$148.80
養生甜品 CantoneseNourishing Dessert	\$18.80	\$16.80
白茶燉梨(預訂) Double-BoiledSnowPear with White Tea	\$36.80	\$32.80
核桃露 Walnut Paste	\$22.80	\$20.80
核桃露湯圓 WalnutPastewith Rice Dumpling	\$24.80	\$22.80