

# 中國茗茶

## Chinese Premium Tea

### Osmanthus Oolong (桂花烏龍茶)

每位 Per Person \$48

The autumn harvest of sweet Osmanthus blossoms infused with the rich texture of oolong tea help to replenish energy and refresh the senses. Taken hot or iced, our Osmanthus Oolong Tea complements any meal-end or afternoon treat.

桂花含香，芳香幽雅，久聞不厭，有「九里香」之稱。烏龍則滑順味甘，香而不膩，互相配搭，相得益彰。

### Taiwanese Lappa Tea (台灣牛蒡茶)

每位 Per Person \$65

Helps maintain gastrointestinal function, and defecation; Promote metabolism, reduce fatigue and help sleeping; Keep and improve one's complexion and beauty

幫助維持消化道機能，使排便順暢；促進新陳代謝，減少疲勞感，有助於入睡；兼具養顏及美容的功效。

### Bitter Melon Tea (苦瓜茶)

每位 Per Person \$65

Bitter melon, rich in vitamin B, C, calcium and iron, helps to clear summer heat, improve the vision and eliminate toxic substances, cure fever and thirst.

含豐富維生素B、C、鈣及鐵等，具消暑去熱、明目、排毒等功效。主治濕熱及乾渴等。

### Aged Po Li Tea (舊普洱茶)

每位 Per Person \$65

Po Li. is the one tea which will improve with aging without compromising its taste. The distinctive smooth flavour of our Aged Po Li Tea assists digestion, especially after a bountiful feast.

普洱茶滋味濃烈，色澤烏潤，滋味醇厚回甘，具有獨特的陳香。具有幫助消化、暖胃、生津、止渴、醒酒解毒等多種功效。遠年普洱經過多年珍藏，年代久遠，茶湯滋味愈醇和。

### White Peony (白牡丹茶)

每位 Per Person \$65

White peony tea is mainly produced at Fuding and Zhenghe area in Fujian province. White peony tea is naturally fresh in aroma, light yellow or orange yellow in colour, refreshing and good for stomach, mellow in taste.

主產區為政和、福鼎等縣。白牡丹兩葉抱一芽葉態自然，色澤深灰綠或暗青苔色，葉張肥嫩，呈波紋隆起，葉背遍布潔白茸毛，葉緣向葉背微卷，芽葉連枝。湯色杏黃或橙黃，葉底淺灰，湯色鮮醇。

### Tai Hung Pao Tea (大紅袍茶)

每位 Per Person \$80

With its heavy woody fragrance and deep full body flavour our Tai Hung Pao from rocky mountain terrain is appreciated by a selected few connoisseurs of tea.

為岩茶之首，有「茶王」美譽，茶韻深厚，直抵喉頭深處，轉化為餘香，似有若無，卻餘韻不息。

### Deluxe Iron Buddha Tea (特級鐵觀音茶)

每位 Per Person \$80

This tea is one of the popular choices of the oolong family. Its light aroma, delicate flavour, and smooth texture of our Deluxe Iron Buddha Tea refresh your senses with a calming release of oneself.

「鐵觀音」是福建安溪縣的特產，茶香濃郁，沖泡後滿屋生香，若香馥郁，非同凡「茶」，沖泡後，有天然的蘭花香，茶湯金黃、舌底留香、滋味純濃。

### Long Jing Tea (特級龍井茶)

每位 Per Person \$80

Its popularity has increased with the recent research indicating that green tea contains levels of antioxidants. Enjoy a healthy alternative with our Long Jing Tea blades spiralling in your teapot.

茶湯碧綠，獨具清香，滋味甘醇，葉帶光澤，"色翠、香鬱、味醇、形美四絕"的美譽。

### Bi Luo Chun (洞庭碧螺春)

每位 Per Person \$80

Bi Luo Chun (碧螺春) is a famous green tea originally grown in the Dong Ting mountain of Tai Hu, Jiangsu Province, China. Also known as Bi Luo Chun, it is renowned for its delicate appearance, fruity taste, floral aroma, showy white hairs and early cropping.

清朝康熙皇帝遊覽太湖，巡撫宋公進「嚇煞人香」茶，康熙品嚐後覺香味俱佳，但覺名稱不雅，遂題名「碧螺春」。碧螺春茶條索纖細，捲曲成螺，滿披茸毛，色澤碧綠。沖泡後，味鮮生津，清香芬芳，湯綠水澈，葉底細勻嫩。

茶/水 每位\$30 芥醬,小食 每份\$35

Tea/Water \$30 Per Person, Condiment Charge \$35 Per Set

切餅費每個\$150 Cut Cake Charge Fee HK\$150 Each

開瓶費每瓶\$350起 Corkage Fee HK\$350 Up Per Bottle

另加一服務費

All prices are subject to 10% service charge

如果您對任何食物有過敏症狀，請在點餐之前通知您的服務員

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## 美食之最大賞

### Best of the Best Culinary Awards

松露影雲龍

壹隻 Whole Lobster (For 4 Persons)

Sliced Whole Fresh Lobster with Homemade Supreme Truffle Sauce

2,500

(兩食) 龍蝦湯泡飯 (Two Courses) Chiu Chow Rice Congee with Lobster Broth

## HOFEX 香港國際美食大獎

### HOFEX Hong Kong International Culinary Classic (Bronze Award)

珊瑚水晶鳳尾蝦

每位 Per Person

198

Confit Tiger Prawn in Deluxe Seafood Sauce

(Abalone, Bird Nest, Crab Roe and Morel Mushroom)

## 君綽招牌菜式

### Kwan Cheuk Heen Signature Dishes



古法炆花尾斑翅 / 花尾斑尾

488

Braised Giant Garoupa Fin or Tail with Bean Curd and Pork Belly

野菌燴和牛面頰

428

Braised Waygu Beef Cheek with Wild Mushrooms

君綽海皇鮑魚魚翅湯撈飯

388

Signature Fried Rice with Shark's Fin Soup and Abalone



招牌胡椒大花蝦 (四隻)

388

Signature Pan-fried Prawn in Pepper (Four Pieces)

金湯龍蝦配伊麵

每位 Per Person

298

Braised Lobster with E-fu Noodles in Pumpkin Sauce

金銀貝蝦乾粉絲煲

268

Braised Glass Vermicelli with Dried Shrimps and Scallops in Clay Pot

白玉花尾斑球

每位 Per Person

208

Steamed Giant Garoupa Fillet with Egg White

黑松露焗釀蟹蓋

每位 Per Person

168

Baked Crab Shell Stuffed with Crab Meat and Black Truffle Paste



燕窩焗釀蟹蓋

每位 Per Person

168

Baked Crab Shell Stuffed with Crab Meat and Bird's Nest

葡汁鮮拆蟹肉焗釀響螺

每位 Per Person

128

Baked Sea Conch Stuffed with Fresh Crab Meat and Portuguese Sauce

百花炸釀蟹鉗

每件 Per Piece

98

Deep-fried Crab Claw Coated with Shrimp Paste

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## 雲南珍菌美食推介

### Discover the Flavours of Yunnan's Wild Mushrooms

|   |   |                   |
|---|---|-------------------|
|    | 火焰松茸燒大花蝦<br>Sautéed Prawns and Honshimeji Mushroom in Stone Pot                                 | 488               |
|   | 青頭菌爆炒海參<br>Sautéed Sea Cucumber with Rus-sulavirescens Mushrooms                                | 488               |
|    | 田七氣窩雞<br>Braised Chicken with Wild Mushrooms and Pseudo Ginseng                                 | 480               |
|   | 雞油菌炒玉帶<br>Sautéed Scallops with Chanterelle   | 468               |
|    | 辣味牛肝菌爆牛柳<br>Sautéed Beef Tenderloin and Boletus Mushrooms with Chili                            | 428               |
|   | 鮮雜菌青椒羊柳<br>Sautéed Lamb Tenderloin with Assorted Mushrooms and Bell Pepper                      | 368               |
|    | 高湯百花釀羊肚菌<br>Morel Mushroom Stuffed with Shrimp Paste in Soup                                    | 298               |
|   | 脆香茶樹菇炒駝鳥肉<br>Sautéed Ostrich Meat with Agrocybe Cylindracea                                     | 268               |
|  | 椒鹽蟲草花肉排<br>Deep-fried Pork Ribs and Cordyceps Flower with Spicy Salt                            | 268               |
|   | 鴛鴦腸野菌燴飯<br>Braised Rice with Wild Mushroom, Preserved Sausage and Preserved Goose Liver Sausage | 238               |
|   | 桂花雪燕蜜<br>Sweetened Snow Swallow with Osmanthus Honey  | 每位 Per Person 108 |

另加一服務費

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## 餐前小食 Appetisers

|  |                                 |                |
|--|---------------------------------|----------------|
| 蜜味桂花燒脆鱈<br>Grilled Eel with Osmanthus and Honey Sauce  |                                 | 268            |
| 花雕醉雞<br>Simmered Chicken with Chinese Wine   | 例 Regular<br>半隻 Half / 壹隻 Whole | 238<br>380/620 |
|  蒜香椒鹽鳳尾蝦<br>Deep-fried Prawn with Spicy Salt and Garlic                 |                                 | 228            |
| 脆皮窩貼小棠菜<br>Deep-fried Bean Curd Sheet Stuffed with Cuttlefish Paste and Vegetables   |                                 | 188            |
|  麻辣海參脆茄子<br>Braised Crispy Egg Plants with Sea Cucumber and Spicy Sauce |                                 | 188            |
|  肉崧鴨粒叉子芝麻燒餅<br>Stir-fried Minced Duck and Pork Served with Sesame Buns  |                                 | 188            |
| 陳醋海蜇花拼青瓜<br>Chilled Jelly Fish with Sliced Cucumber in Aged Vinegar  |                                 | 138            |
|  椒鹽鮮魷魚<br>Deep-fried Squids with Spicy Salt                             |                                 | 138            |
| 蒜泥白肉 (制作需時二十分鐘)<br>Sliced Pork with Garlic and Spicy Sauce (Preparation Time 20 Minutes)   |                                 | 138            |
|  巴蜀口水雞<br>Poached Chicken in Spicy Chili Sauce                        |                                 | 138            |
|  夫妻肺片<br>Sliced Ox Tripe, Beef Shank and Pork Tongue in Chili Sauce   |                                 | 138            |
| 五香金錢牛脰<br>Marinated Beef Shank with Chinese Herb   |                                 | 138            |
| 杭城素鵝<br>Deep-fried Bean Curd Sheet Roll  |                                 | 128            |
|  椒鹽野生菌<br>Deep-fried Wild Mushrooms with Spicy Salt                   |                                 | 108            |
| 陳醋虎皮椒<br>Marinated Green and Red Pepper in Aged Vinegar  |                                 | 108            |
| 陳醋皮蛋肉崧豆腐<br>Chilled Bean Curd with Preserved Egg and Minced Pork in Chinese Vinegar  |                                 | 98             |
| 陳醋雲耳<br>Marinated Black Fungus in Aged Vinegar   |                                 | 88             |

另加一服務費



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## 燒烤

### Barbecued

|  |   |
|--|---|
| 君綽脆皮燒鵝<br>Roasted Goose  | 例 Regular 218<br>半隻 Half / 壹隻 Whole 400/720 |
|  北京片皮鴨 (兩食)<br>Roasted Peking Duck (Two Courses) | 半隻 Half 400<br>壹隻 Whole 680                 |
| 湘蓮燒鴨<br>Roasted Duck   | 半隻 Half 260<br>壹隻 Whole 480                 |
| 燒味拼盤<br>Barbecued Meat Platter   | 雙拼 2 Choices 190<br>叁拼 3 Choices 238        |
| 化皮乳豬件<br>Roasted Suckling Pig  | 298   |
|  脆皮燒腩仔<br>Roasted Pork Belly                     | 168   |
| 蜜汁叉燒<br>Barbecued Pork   | 148   |

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## 魚翅 / 燕窩及鮑魚海味類

### Shark's Fin / Bird's Nest / Abalone and Dried Seafood

每位 Per Person

|   |       |
|---|-------|
| 蠔皇原隻吉品乾鮑 (20 頭)<br>Braised Dried 20-head Superior Abalone in Oyster Sauce                                   | 2,280 |
| 鮮蟹肉蟹皇燴官燕<br>Braised Superior Bird's Nest with Fresh Crab Meat and Crab Butter                               | 688   |
| 蠔皇原隻 3 頭鮑魚拌玉蘭<br>Braised 3-head Abalone with Baby Kale in Oyster Sauce                                      | 588   |
| 金湯燴花膠扒<br>Braised Fish Maw Fillet in Pumpkin Soup   | 488   |
| 關西遼參扣鵝掌<br>Braised Kansai Sea Cucumber with Goose Web   | 388   |
| 蠔皇花膠扣鵝掌<br>Braised Fish Maw with Goose Web in Oyster Sauce  | 388   |
| 松本茸窩燒南非 4 頭鮑魚<br>Braised 4-head South African Abalone and Honshimeji Mushroom with Oyster Sauce in Clay Pot | 388   |
| 4 頭鮑魚扣鵝掌<br>Braised 4-head Abalone with Goose Web   | 368   |
| 南非 6 頭鮮鮑扣花菇<br>Braised 6-head South African Fresh Abalone with Button Mushroom                              | 288   |
| 瑤柱燕窩羹<br>Braised Bird's Nest Soup with Conpoy   | 238   |
| 雞茸燕窩羹<br>Braised Bird's Nest Soup with Mashed Chicken   | 238   |

另加一服務費

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## 魚翅 / 燕窩及鮑魚海味類 (制作需時十五分鐘)

### **Shark's Fin / Bird's Nest / Abalone and Dried Seafood**

(Preparation Time 15 Minutes)

每位 Per Person

|  |     |
|--|-----|
| 蟹皇蟹肉燴官燕<br>Briased Premium Bird's Nest with Crab Butter and Crab Meat                              | 688 |
| 冰花燉官燕<br>Double-boiled Bird's Nest in Melted Rock Sugar  | 688 |
| 紅燒五羊大鮑翅 (三兩)<br>Braised Wuyang Wing Shark's Fin (3 Tael) Soup                                      | 688 |
| 高湯雲腿五羊翅 (三兩)<br>Briased Wuyang Wing Shark's Fin (3 Tael) with Yunnan Ham in Superior Broth         | 688 |
| 松茸竹笙燉鮑翅 (二兩)<br>Double-boiled Superior Shark's Fin (2 Tael) Soup with Bamboo Piths and Matsutake   | 588 |
| 濃雞湯雲腿燉鮑翅 (二兩)<br>Double-boiled Superior Shark's Fin (2 Tael) with Yunnan Ham in Rich Chicken Broth | 488 |
| 鮮蟹肉大生翅 (兩半)<br>Braised Shark's Fin (1.5 Tael) Soup with Crab Meat                                  | 388 |
| 紅燒花膠大生翅 (兩半)<br>Braised Shark's Fin (1.5 Tael) Soup with Fish Maw                                  | 388 |
| 鮑絲花膠燴魚翅 (兩半)<br>Braised Shark's Fin (1.5 Tael) Soup with Shredded Abalone and Fish Maw             | 388 |
| 炒桂花瑤柱<br>Sautéed Shredded Conpoy with Osmanthus  | 288 |

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## 湯羹類 Soup

|   |  |                            |            |
|---|--|----------------------------|------------|
|    | 迷你佛跳牆 (限量供應)<br>Double-boiled Abalone, Shark's Fin and Fish Maw in Superior Soup<br>(Offer is Subject to Availability) | 每位 Per Person              | 388        |
|   | 川芎白芷燉魚頭<br>Braised Fish Head with Ligustici and Angelica Dahurica  | 每窩 Tureen                  | 388        |
|   | 姬松茸螺頭燉豬脰湯<br>Double-boiled Pork Shank Soup with Blaze Mushroom and Conch   | 每窩 Tureen<br>每位 Per Person | 468<br>138 |
|    | 蟲草花象拔蚌燉雞湯<br>Double-boiled Chicken Soup with Cordyceps Flower and Geoduck  | 每窩 Tureen<br>每位 Per Person | 468<br>138 |
|   | 杏汁菜膽燉豬肺湯<br>Double-boiled Pig's Lung Soup with Almond Juice and Cabbage  | 每窩 Tureen<br>每位 Per Person | 468<br>138 |
|   | 明火豐料養生靚湯<br>Soup of The Day  | 每窩 Tureen<br>每位 Per Person | 238<br>88  |
|   | 松茸竹筍燉菜膽<br>Double-boiled Matsutake Soup with Bamboo Pith and Cabbage   | 每位 Per person              | 228        |
|   | 竹筒松茸燉雞湯膽<br>Double-boiled Chicken Soup with Matsutake in Bamboo Tube   | 每位 Per person              | 188        |
|   | 瑤柱海皇羹<br>Braised Seafood Soup with Conpoy  | 每位 Per Person              | 138        |
|  | 海皇冬瓜盅<br>Double-boiled Winter Melon Soup with Seafood  | 每位 Per Person              | 138        |
|   | 生拆蟹肉粟米羹<br>Braised Fresh Crab Meat Soup with Sweet Corn  | 每位 Per Person              | 108        |
|   | 竹筍西湖牛肉羹<br>Braised Beef Soup with Bamboo Pith and Egg White  | 每位 Per Person              | 98         |
|  | 酸辣湯<br>Hot and Sour Soup   | 每位 Per Person              | 98         |

## 粥類 Congee

|  |   |               |     |
|--|---|---------------|-----|
|  | 原隻鮑魚雞粥<br>Braised Abalone 8-head and Chicken Congee | 每位 Per Person | 238 |
|  | 生滾斑片粥<br>Braised Garoupa Congee                     | 每位 Per Person | 120 |
|  | 白粥<br>Plain Congee                                  | 每碗 Per Bowl   | 20  |

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## 生猛海鮮

### Live Seafood from The Market

|   |              |
|---|--------------|
| 是日游水海魚  | 時價           |
| Seasonal Live Seafood   | Market Price |
| 大東星斑 / 東星斑 / 老虎斑 / 紅斑   | 時價           |
| Giant Leopard Coral Garoupa / Leopard Coral Garoupa / Tiger Garoupa / Red Garoupa | Market Price |
| 蘇鼠斑 / 沙巴花尾斑 (可選大小)  | 時價           |
| Humpback Garoupa / Giant Garoupa (Available Size for Selection)                   | Market Price |

## 海鮮小菜

### Seafood

|   |                     |
|---|---------------------|
|  珊瑚雪影龍蝦球     | 688                 |
| Sautéed Lobster with Crab Roe and Egg White   |                     |
| 麒麟花膠扣海參   | 638                 |
| Braised Fish Maw with Sea Cucumber  |                     |
|  薑蔥乾焗銀雪魚     | 438                 |
| Baked White Cod with Ginger and Spring Onion  |                     |
| 西蘭花如意活花尾斑球  | 398                 |
| Sautéed Giant Garoupa Fillet with Elm Fungus and Broccoli                                   |                     |
| 芥末脆蝦球   | 398                 |
| Deep-fried Prawn with Mustard   |                     |
| 濃湯石窩鮑魚海皇豆腐  | 388                 |
| Braised Abalone and Assorted Seafood with Chicken Soup in Stone Pot                         |                     |
|  酒香石燒大蝦煲   | 388                 |
| Sautéed Prawns with Chinese Wine in Stone Pot   |                     |
| 蟹肉香芒脆米卷   | 八件 Eight Pieces 388 |
| Deep-fried Crispy Rice Roll with Crab Meat and Mango  | 四件 Four Pieces 280  |
|  椒鹽脆皮沙巴斑頭腩 | 338                 |
| Fried Crispy Giant Garoupa Fillet with Spicy Salt   |                     |
|  避風塘廣島蠔    | 328                 |
| Deep-fried Oyster with Garlic and Chilli  |                     |
|  四川水煮魚片    | 328                 |
| Spicy Sichuan Red Chili Soup with Sliced Fish Fillet  |                     |
| 鮮蟹肉乾貝炒粉絲  | 288                 |
| Wok-fried Glass Vermicelli with Fresh Crab Meat and Conpoy                                  |                     |
|  荔茸炸釀鮮帶子   | 288                 |
| Deep-fried Mashed Taro with Scallop   |                     |
| 山楂布袋百花球   | 288                 |
| Sautéed Bread Stick with Stuffed Shrimp Paste in Hawthorn Sauce                             |                     |

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## 家禽類 Poultry

|   |                                 |                |
|---|---------------------------------|----------------|
| 瓦罉甜梅菜頭抽焗雞 (制作需時四十五分鐘)<br>Braised Chicken with Preserved Vegetables and Soya Sauce in Clay Pot<br>(Preparation Time 45 Minutes)        | 壹隻 Whole                        | 528            |
| 三十年陳皮花雕焗清遠雞<br>Braised Chicken with 30-Year Aged Tangerine Peel and Chinese Wine  | 半隻 Half                         | 428            |
|  醬香碌鵝<br>Braised Goose in Traditional Style            | 半隻 Half<br>壹隻 Whole             | 400<br>780     |
| 荔芋梅子鴨<br>Braised Duck with Taro and Salted Plum   | 半隻 Half<br>壹隻 Whole             | 300<br>520     |
| 酒香蜜味豉油雞<br>Marinated Chicken with Soya Sauce Honey and Chinese Wine   | 例 Regular<br>半隻 Half / 壹隻 Whole | 160<br>300/528 |
| 芝麻鹽焗雞<br>Baked Salty Chicken with Sesame  | 半隻 Half<br>壹隻 Whole             | 300<br>528     |
| 南乳手烤雞<br>Roasted Chicken Marinated with Fermented Red Bean Curd   | 半隻 Half<br>壹隻 Whole             | 300<br>528     |
|  君綽炸子雞<br>Deep-fried Crispy Chicken                    | 半隻 Half<br>壹隻 Whole             | 300<br>528     |
| 蝦籽柚皮鵝掌肉丸煲<br>Braised Premier Shaddock Ped with Goose Web, Meat Ball and Shrimp Roe in Clay Pot  |                                 | 388            |
| 荷香松茸花菇蒸滑雞<br>Steamed Chicken with Mixed Mushroom in Lotus Leaf  |                                 | 368            |
| 薑蔥魚肚乳鴿煲<br>Braised Pigeon with Fish Maw in Clay Pot   |                                 | 228            |
|  香麻辣子雞<br>Fried Crispy Chicken with Dried Red Pepper |                                 | 228            |
| 杏脆西檸煎軟雞<br>Deep-fried Deboned Chicken Coated with Almond Flake and Lemon Sauce  |                                 | 228            |
| 椒醬腰果雞丁<br>Sautéed Diced Chicken with Cashew Nuts and Bell Peppers   |                                 | 188            |

另加一服務費

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## 豬牛羊類 Beef, Lamb and Pork

|  |     |
|--|-----|
|  黑椒和牛石頭燒<br>Sautéed Wagyu Beef with Black Pepper in Stone Pot       | 428 |
| 蘿蔔清湯崩砂腩<br>Braised Beef Brisket and Turnips in Broth   | 398 |
| 鵝肝蘆筍和牛卷<br>Pan-fried Sliced Wagyu Beef Roll with Foie Gras and Asparagus   | 388 |
| 火焰酒香羊鞍扒<br>Pan-fried Lamb Chop with Chinese Wine   | 368 |
| 汁燒蒜片爆牛柳<br>Stir-fried Beef Tenderloin with Garlic Gravy  | 338 |
|  大漠手抓羊<br>Braised Lamb Spare Rib with Bean Curb Stick               | 328 |
|  XO 醬蘆筍炒澳洲羊肉<br>Sautéed Australian Lamb with Asparagus and XO Sauce | 298 |
| 山楂話梅豬手<br>Braised Pork Knuckle with Marinated Plum ,Aged Vinegar and Hawthorn Sauce  | 268 |
|  蜜味喼汁焗肉排<br>Wok-fried Pork Ribs with Worcestershire Sauce         | 268 |
| 無錫肉排<br>Braised Pork Ribs in Chinese Vinegar   | 268 |
|  尖椒土豆牛柳絲<br>Sautéed Shredded Beef with Peppers and Potatoes       | 268 |
| 馬友鹹魚茸煎肉餅<br>Pan-fried Pork Cake with Minced Salted Fish  | 238 |
|  桂花柚子蜜香骨<br>Deep-fried Pork Ribs with Yuzu Osmanthus Sauce        | 208 |
| 菠蘿咕嚕肉<br>Sweet and Sour Pork with Pineapple  | 198 |
| 魚香茄子肉碎煲<br>Braised Eggplant with Minced Pork and Salted Fish in Clay Pot   | 188 |
|  石窩麻婆豆腐<br>Mapo Tofu in Stone Pot                                 | 188 |

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 蔬菜類  
Vegetable

北海道鮮淮山百合銀杏炒蘭度 198  
Sautéed Hokkaido Yam with Kale, Ginkgo and Lily Bulb

 黑松露菌煎釀日本豆腐 188  
Pan-fried Japanese Bean Curd with Black Truffle

北菇竹筍扒日本豆腐 188  
Braised Japanese Bean Curd with Black Mushroom and Bamboo Pith

竹筍鼎湖上素 188  
Braised Bamboo Pith, Elm Fungus and Assorted Vegetable

摩利菌榆耳千層豆腐 178  
Braised Bean Curd Sheet with Elm Fungus and Morel Mushrooms

紅燒茄子素雞 168  
Braised Mock Chicken with Eggplant

甜梅菜蒸菜心 168  
Steamed Choy Sum with Sweet Preserved Vegetable

金湯珍菌翡翠苗 168  
Simmered Bean Sprouts With Mixed Mushrooms in Pumpkin Soup

摩利菌釀有機節瓜環 168  
Braised Organic Marrow Stuffed with Morel Mushroom

綠柳垂絲 148  
Sautéed Shredded Cucumber and Enoki Mushroom with Steamed Egg White

清炒時蔬 138  
Stir-fried Seasonal Vegetables

千絲腐皮卷 128  
Deep-fried Bean Curd Sheet Rolled with Mushrooms

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## 粉麵飯 Noodles and Rice

|  |             |         |
|--|-------------|---------|
| 雲耳勝瓜魚湯花尾斑球湯鮮米線   | 每窩 Tureen   | 318     |
| Thick Rice Noodles in Soup with Giant Garoupa Fillet, Black Fungus and Sliced Loofah             |             |         |
| 乾炒美國肉眼牛肉河粉   |             | 268     |
| Fried Rice Noodles with Sliced Angus Beef in Soya Sauce  |             |         |
|  瑤柱金菇黑松露菌炆伊麵      |             | 238     |
| Braised E-fu Noodles with Black Truffle, Enoki Mushroom and Conpoy                               |             |         |
| 味菜澳洲牛柳絲煎米粉   |             | 228     |
| Pan-fried Rice Vermicelli with Shredded Australian Beef Tenderloin                               |             |         |
| 濃湯崩沙牛腩麵  |             | 228     |
| Noodles in Thick Soup with Beef Brisket  |             |         |
| XO 醬珍菌雞球煎脆麵  |             | 228     |
| Pan-fried Crispy Egg Noodles with Chicken and Mushrooms in XO Sauce                              |             |         |
| 雪菜火鴨絲銀芽炒瀨粉   |             | 208     |
| Sautéed Thin White Noodles with Shredded Duck Meat, Bean Sprouts and Preserved Vegetables        |             |         |
| 豉汁排骨蒸陳村粉   |             | 208     |
| Steamed Rice Noodles with Short Rib's and Black Bean Sauce                                       |             |         |
| 欖菜肉碎蒸陳村粉   |             | 208     |
| Steamed Rice Noodles with Minced Pork and Preserved Vegetables                                   |             |         |
| 竹筍菩提上素生麵   |             | 208     |
| Noodles with Bamboo Pith and Assorted Vegetables in Soup   |             |         |
| 鴨肝澳洲牛崧炒香苗  |             | 288     |
| Fried Rice with Minced Australian Beef and Duck Liver  |             |         |
|  XO 松露櫻花蝦蟹肉炒脆香米 |             | 268     |
| Fried Crispy Rice with Crab Meat, Sergestid Shrimps and XO Truffle Sauce                         |             |         |
| 瑤柱蛋白帶子炒紅糙米   |             | 238     |
| Fried Organic Wild Rice with Diced Scallop, Egg White and Conpoy                                 |             |         |
| 家鄉福建炒香苗  |             | 228     |
| Fried Rice in Fujian Style   |             |         |
| 特式肉燥甜梅菜煲仔窩飯  |             | 208     |
| Fried Rice with Minced Pork and Preserved Vegetables in Clay Pot                                 |             |         |
| 絲苗白飯 / 紅糙米   | 每碗 Per Bowl | 20 / 25 |
| Steamed Rice / Steamed Organic Wild Rice   |             |         |

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