前菜 A PPETIZER		鱼帶子 FISH & SCALLOP			
黄金软壳蟹 Soft Shell Crab with Salted Egg	18	星斑 Star Garoupa	16 per 100g		
柠香金沙鱼皮 Crispy Fish Skin with Salted Egg	16	笋壳 Marble Goby	14 per 100g		
极品酱青瓜海蜇头 Jellyfish Head and Cucumber with XO Sauce	16	石斑 Garoupa	12 per 100g		
鸡肉松炸茄子 Crispy Eggplant with Chicken Floss	16	可选 cooking method 清蒸 Steamed with Premium Soy Sauce			
椒盐豆腐粒 Salt and Pepper Diced Tofu	14	潮州蒸 Teochew Style 红烧砂锅 Braised in Clay Pot 豉汁蒸 Black Bean Sauce			
蒜辣拍青瓜 Chilled Cucumber with Garlic	12	油浸 Deep-fried 剁椒菜脯蒸 Chopped Red Chilli and Preserved Radish			
秘制虾枣 Crispy Teochew Prawn Roll	16	清蒸鳕鱼 Steamed Cod Fish with Premium Soy Sauce	24 per person		
汤羹 Soup		香煎鳕鱼 Pan-Fried Cod Fish	24 per person		
特级金鼎佛跳墙(预订) Premium Buddha Jumps Over the Wall (advance order)	888 8 persons	极品酱碧绿斑球 Sliced Garoupa with Seasonal Green and XO Sauce	38		
精品佛跳墙 Buddha Jumps Over Wall	58 per person	西兰花炒带子 Stir-Fried Scallop and Broccoli	42		
红烧蟹肉大包翅 Braised Superior Comb Shark's Fin with Crab Meat	78 per person	龙虾大虾 Lobster & Prawn			
云吞骨胶原汤 Collagen Soup with Wonton	30 per person	金瓜奶皇焗龙虾 Baked Lobster with Creamy Pumpkin Sauce	48 per person		
花胶爵士汤 Sun Dried Fish Maw CBE Soup	28 per person	花雕当归杞子虾煲 Poached Prawn with Hua Diao, Angelica & Wolfberry	32		
竹笙海味鱼鳔羹 Fish Maw Soup with Sea Treasures and Bamboo Fungus	16 per person	极品酱粉丝虾煲 XO Sauce Prawn with Glass Noodle in Clay Pot	36		
虫草花鲜菇汤 Fresh Mushroom Broth with Cordyceps Flower	12 per person	豉油皇香煎虾 Pan-Fried Prawn with Premium Soy Sauce	32		
鲍参海味 Sea Treasure		黄金虾 Stir-Fried Prawn with Salted Egg	34		
蚝皇八头南非溏心干鲍 Braised South African Gummy Heart Sun Dried Abalone (sized 8-head) in Oyster Sauce	268 per person	金箔脆虾球 Deshelled Prawn with Golden Corn Flake	36		
蚝皇十四头南非溏心干鲍 Braised South African Gummy Heart Sun Dried Abalone (sized 14-head) in Oyster Sauce	168 per person	青芥末虾球 Deshelled Prawn with Wasabi Mayonnaise	36		
蚝皇三头鲍鱼 Braised Sized 3-Head Abalone	68 per person	alle alle			
鲍鱼海参一品煲 Abalone and Sea Cucumber with Delicacies in Clay Pot	78				
脆皮海参配花菇 Crispy Sea Cucumber with Shitake Mushroom	12 per person	مالد عالم عالم عالم			
Member's privileges are not applicable, TC 202					

鸡鸭 Poultry		粉面饭 Noodle & Rice	
北京片皮鸭 (预订) Peking Duck (advance order)	98 whole	飘香荷叶饭 Flavoured Rice with Delicacies in Lotus Leaf Wrap	28
粤式挂炉烧鸭 Cantonese Roasted Duck	88 whole 48 half	金丝海鲜炒饭 Seafood Fried Rice with Golden Egg Thread	28
脆皮炸子鸡 Crispy Fried Chicken	48 whole	极品酱脆米海鲜炒饭 Seafood Fried Rice with X.O. Sauce and Rice Crisp	28
	28 half	蛋白瑶柱蟹肉炒饭 Crab Meat and Dried Scallop Fried Rice with	32
蜜味风沙鸡 Feng Sha Chicken with Honey Soy Glaze	52 whole	Egg White 上汤鲜虾煎生面	32
川味辣子鸡	half	Crispy Noodle with Prawn in Superior Stock Sauce	52
Sichuan La Zi Chicken		肉丝炒面 Crispy Noodle with Shredded Pork	24
猪牛 P ORK & BEEF 乳猪全体 (预订)	388	海鲜焖伊面 Braised Seafood Ee Fu Noodle	30
Roasted Suckling Pig (advance order) 黑椒猪软骨	whole	柴鱼樱花虾焖伊面 Braised Ee Fu Noodle with Japanese Bonito	24
Pork Cartilage with Black Pepper Sauce	30	Flake and Sakura Shrimp 滑蛋海鲜河粉	30
菠萝咕噜肉 Sweet and Sour Pork	26	Stir-Fried Seafood Flat Rice Noodle with Egg Sauce	
蒜香烧汁牛柳粒 Diced Beef Fillet with Garlic and BBQ Sauce	38	干炒牛肉河粉 Stir-Fried Beef Flat Rice Noodle	30
黑椒牛柳粒 Diced Beef Fillet with Black Pepper Sauce	38	精美甜品 DESSERT	
萝卜牛筋腩煲 Stewed Beef Brisket and Tendon with Radish in Clay Pot	38	豆沙锅饼 Red Bean Pancake	16
蔬菜 V EGETABLE	= 11	红莲炖桃胶 (冷或热) Peach Resin with Lotus Seed and Red Date (Chilled or Hot)	8 per person
银盏野菌芦笋 Stir-Fried Asparagus and Wild Mushroom	26	椰汁银杏芋泥 Yam Paste with Ginkgo Nut and Coconut Milk	8 per person
虫草花百合香港芥兰 Stir-Fried Hong Kong Kailan with Cordeyceps Flower and Lily Bulb	26	莲子陈皮红豆沙 Red Bean Soup with Aged Mandarin Peel and Lotus Seed	8 per person
三皇蛋苋菜 Poached Amaranth with Egg Trio in Superior Stock	22	杨枝甘露 Chilled Mango Cream with Pomelo and Sago	8 per person
素大虾伴水芹香 Stir-Fried Vegetarian Prawn and Celery	26		
瑶柱黄金砖 Braised Homemade Egg Tofu with Dried Scallop	22		
鱼汤鱼腐浸苋菜 Poached Amaranth with Fish Curd in Fish Broth	26		
		s are not applicable.	TC 202
All prices are subject	ct to 10% se	ervice charge & prevailing GST	