

精選點心

\$148任選以下三款指定點心*；一位至四位客人可享用一次，五位至十二位客人可享用兩次

2023年10月1日至31日點心紙



	W.D	W.E		W.D	W.E
<input type="checkbox"/> 露筍蝦餃皇 Steamed shrimp dumpling with asparagus	\$72	\$75	<input type="checkbox"/> 芝士蝦春卷* Deep fried spring roll with shrimp and cheese	\$68	\$72
<input type="checkbox"/> 蟹籽燒賣 Steamed shrimp and pork dumpling with crab roe	\$72	\$75	<input type="checkbox"/> 酥皮冬蓉酥* Baked mashed winter melon puff	\$68	\$72
<input type="checkbox"/> 黑松露水晶餃 Steamed mushroom dumpling with black truffle paste	\$72	\$75	<input type="checkbox"/> 蜂巢帶子芋盒 Deep fried taro puff with scallop	\$75	\$78
<input type="checkbox"/> 海斑菜苗餃* Steamed garoupa dumpling with vegetable	\$72	\$75	<input type="checkbox"/> 韭菜鮮蝦腐皮卷* Deep fried bean curd sheet roll with shrimp and chive	\$75	\$78
<input type="checkbox"/> 豉汁蒸排骨* Steamed pork spare rib with black bean sauce	\$68	\$72	<input type="checkbox"/> 蔥花炸兩腸粉 Steamed rice roll with crispy dough	\$75	\$78
<input type="checkbox"/> 蠔皇叉燒包 Steamed barbecued pork bun	\$65	\$68	<input type="checkbox"/> 珍寶蝦腸粉 Steamed rice roll with prawn	\$88	\$92
<input type="checkbox"/> XO醬蒸鳳爪 Steamed chicken feet with XO sauce	\$65	\$68	<input type="checkbox"/> 蜜汁叉燒腸粉 Steamed rice roll with barbecued pork	\$75	\$78
<input type="checkbox"/> 燒汁牛仔骨 Steamed beef short rib with teriyaki sauce	\$65	\$68	<input type="checkbox"/> 香滑奶皇包* Steamed egg custard bun	\$65	\$68
<input type="checkbox"/> 蟲草花濃湯牛肉球* Steamed minced beef ball with cordyceps flower in supreme soup	\$65	\$68	<input type="checkbox"/> 芝麻豆沙球* Deep fried sesame ball with red bean paste	\$65	\$68
<input type="checkbox"/> 沙律明蝦角* Deep fried shrimp dumpling served with mayonnaise	\$68	\$72	<input type="checkbox"/> 沖繩黑糖馬拉糕 Steamed whole sponge cake with Okinawa brown sugar	\$65	\$68
粥、粉麵及飯 Congee, Noodle and Rice	W.D	W.E	廚點 Snack	W.D	W.E
<input type="checkbox"/> 迷你砂窩陳皮海斑蓉粥 (每位) Congee with minced garoupa and dried mandarin peel (per person)	\$68	\$68	<input type="checkbox"/> 柚子大明蝦* Deep fried prawn with pomelo and mayonnaise	\$128	\$128
<input type="checkbox"/> 海參小米粥(每位) * Congee with sea cucumber and quinoa (per person)	\$98	\$98	<input type="checkbox"/> XO醬炒腸粉* Pan fried rice roll with XO sauce	\$88	\$88
<input type="checkbox"/> 鮑魚粒福建炒飯 Fried rice with diced abalone and pork	\$268	\$268	<input type="checkbox"/> 錦鹵雲吞 Crispy wonton with sweet and sour sauce	\$118	\$118
<input type="checkbox"/> 龍蝦湯響米海鮮泡飯 Poached diced seafood with crispy rice in supreme lobster soup	\$248	\$248	<input type="checkbox"/> 沙嗲脆皮牛腩 Deep fried beef brisket with satay sauce	\$128	\$128
<input type="checkbox"/> 砂鍋蒜香帶子炒飯 Fried rice with scallop and crispy garlic in casserole	\$268	\$268	<input type="checkbox"/> 陳醋青瓜海紅葉* Marinated jellyfish and cucumber with black vinegar	\$128	\$128
<input type="checkbox"/> 星洲炒米 Fried rice vermicelli with shrimp in Singapore style	\$248	\$248	<input type="checkbox"/> 黃金蝦多士 Traditional deep fried shrimp toast	\$128	\$128
<input type="checkbox"/> 蝦球蟹肉燴伊麵 Braised e-fu noodle with prawn and crabmeat	\$288	\$288	<input type="checkbox"/> 石鍋乾蔥燒海參 Braised sea cucumber with shallot in casserole	\$138	\$138
<input type="checkbox"/> 芝士海皇焗伊麵 Baked e-fu noodle with seafood and cheese	\$268	\$268	<input type="checkbox"/> 黑松露香菇焗蟹蓋 Baked crab shell stuffed with crabmeat and mushroom	\$198	\$198
<input type="checkbox"/> 白灼時蔬 (菜芯/唐生菜) Poached seasonal vegetable (choi sum/Chinese lettuce)	\$88	\$88	<input type="checkbox"/> 豉汁百花煎雙寶 with shrimp mousse in black bean sauce	\$108	\$108
甜品 Dessert	W.D	W.E		W.D	W.E
<input type="checkbox"/> 柚子蜜蛋散 Crispy egg twister coated with pomelo honey	\$52	\$52	<input type="checkbox"/> 3.6牛乳芒果布甸 Chilled mango pudding with 3.6 milk	\$52	\$52
<input type="checkbox"/> 紅棗桂花糕 Chilled red date and osmanthus pudding	\$52	\$52	<input type="checkbox"/> 椰香紫米露 Sweetened purple glutinous rice cream with coconut milk	\$52	\$52
<input type="checkbox"/> 柚子芒果凍糕 Chilled mango pudding with pomelo	\$52	\$52	<input type="checkbox"/> 椰汁西米露 Chilled sago cream with coconut juice	\$52	\$52
<input type="checkbox"/> 棗皇糕 Steamed red date pudding	\$58	\$58	<input type="checkbox"/> 日本黑芝麻糊 Sweetened Japanese black sesame cream	\$52	\$52
<input type="checkbox"/> 薑汁千層糕* Steamed ginger juice pudding	\$58	\$58	<input type="checkbox"/> 陳皮紅豆沙 Sweetened red bean cream	\$52	\$52



自選菜譜

餐前小食 Appetizer

<input type="checkbox"/> 塘心皮蛋子薑 Century egg with pickled ginger	\$88
<input type="checkbox"/> 七味椒鹽豆腐 Deep fried diced bean curd with salt and seven spices	\$88
<input type="checkbox"/> 黑豆干魚露豆腐 Marinated bean curd and dried black tofu in fish sauce	\$98
<input type="checkbox"/> 黃金日本南瓜 Deep fried Japanese pumpkin with salted egg yolk paste	\$98
<input type="checkbox"/> 蝦籽金菇素鵝卷 Pan fried bean curd skin roll with enoki mushroom and shrimp roe	\$98
<input type="checkbox"/> 花枝脆蝦餅 Pan fried shrimp cake and squid paste	\$98
<input type="checkbox"/> 蟲草花沙薑鳳爪 Braised chicken feet with cordyceps flower in aromatic ginger paste	\$98
<input type="checkbox"/> 百花香煎四季豆 Pan fried green bean stuffed with shrimp mousse	\$108
<input type="checkbox"/> 蜆蚧墨魚丸 Deep fried squid ball with clam sauce	\$118
<input type="checkbox"/> 黃金蝦多士 Traditional deep fried shrimp toast	\$128
<input type="checkbox"/> 翠盞龍眼蜜煎沙井蠔 Pan fried dried oyster with longan honey served on lettuce	\$128
<input type="checkbox"/> 吉列帶子皇 Deep fried scallop served with mayonnaise	\$128
<input type="checkbox"/> 醋香鱈魚粒 Wok fried diced cod with black vinegar	\$128
<input type="checkbox"/> 豉油王白灼安格斯肥牛 Poached Angus beef fillet in soy sauce	\$138
<input type="checkbox"/> 鮑汁豬腳仔 Braised pig trotter with abalone sauce	\$138
<input type="checkbox"/> 麻香青瓜海蜇頭 Marinated jellyfish and cucumber with sesame oil	\$168

滋補燉湯(每位) Specialty Soup (per person)

<input type="checkbox"/> 舞茸燉菜膽 Double boiled Chinese cabbage soup with airtake mushroom	\$148
<input type="checkbox"/> 紅棗椰子燉豬脰 Double boiled pork shank soup with coconut and red date	\$148
<input type="checkbox"/> 蟲草花燉海參 Double boiled condyiceps soup with sea cucumber	\$168
<input type="checkbox"/> 紫粵軒燉三寶(鮑魚、竹笙、花菇) Double boiled soup with abalone, bamboo pith and Chinese mushroom	\$208
<input type="checkbox"/> 原個椰皇鮮人參燉竹絲雞(只限堂食) Double boiled guinea fowl soup with fresh ginseng in young coconut (dine in only)	\$228
<input type="checkbox"/> 原盅氣鍋花膠燉雞湯(只限堂食) Double boiled chicken and fish maw soup in casserole (dine in only)	\$268

海鮮 Seafood

<input type="checkbox"/> 焗釀鮮蟹蓋(每位) Baked stuffed crab shell with crabmeat and onion (per person)	\$188
<input type="checkbox"/> 香煎芥末籽百花鮮蟹鉗(每位) Pan fried crab claw stuffed with shrimp mousse (per person)	\$188
<input type="checkbox"/> 麻香椒銀鱈魚蒸豆腐 Steamed cod fillet with bean curd in Sichuan chili	\$338
<input type="checkbox"/> 香煎澳洲龍蝦扒(每位、兩位起) Pan fried Australian lobster fillet (per person, minimum 2 persons)	\$368
<input type="checkbox"/> 日本清酒麵醬焗銀鱈魚 Baked cod fillet in fermented bean paste flavored with sake	\$468
<input type="checkbox"/> 豉味雙葱炒澳洲龍蝦球 Wok fried Australian lobster fillet with duo onion in black bean sauce	\$598
<input type="checkbox"/> 金沙蝦球 Wok fried prawn with salted egg yolk paste sauce	\$298
<input type="checkbox"/> 香芒千層脆蝦球(只限堂食) Deep fried prawn with crispy bean curd sheet in mango sauce (dine in only)	\$298
<input type="checkbox"/> 黑松露醬野菌炒帶子 Sautéed scallop with mushroom in black truffle paste	\$308

A La Carte Menu

明爐燒烤 Barbecued Meat

<input type="checkbox"/> 紐西蘭蜂蜜皮鴨(兩食)(只限堂食) Roasted Peking duck with New Zealand honey (served in two courses)(dine in only)	\$578
<input type="checkbox"/> 明爐小米豬(需時約45分鐘)(只限堂食) Barbecued whole suckling pig (preparation time approx. 45 mins)(dine in only)	\$1,288
<input type="checkbox"/> 紅燒脆皮乳鴿 Roasted pigeon served with spicy salt	\$108
<input type="checkbox"/> 脆皮燒腩仔 Crispy pork belly	\$178
<input type="checkbox"/> 蜜汁烤叉燒 Barbecued pork glazed with honey	\$188
<input type="checkbox"/> 叉燒拼燒腩仔 Barbecued meat platter	\$208
<input type="checkbox"/> 貴妃清遠雞 Steamed "Qingyuan" chicken	\$268
<input type="checkbox"/> 明爐燒鵝皇 Roasted goose with plum sauce	\$298

海味(每位) Dried Seafood (per person)

<input type="checkbox"/> 日本遼參伴椎茸 Braised Japanese sea cucumber with shiitake mushroom in oyster sauce	\$228
<input type="checkbox"/> 紫粵軒一品鮑 Braised abalone in oyster sauce	\$248
<input type="checkbox"/> 蠔皇扣青島八頭鮑魚伴遼參 Braised Qingdao 8-head abalone with sea cucumber in oyster sauce	\$268
<input type="checkbox"/> 蠔皇扣澳洲三頭鮑魚 Braised Australian 3-head abalone in oyster sauce	\$368
<input type="checkbox"/> 蠔皇扣南非28頭吉品鮑魚 Braised South African 28-head Yoshihama abalone in oyster sauce	\$368
<input type="checkbox"/> 堂弄鮑汁花膠扒(只限堂食) Braised Japanese sea cucumber with goose web in oyster sauce (dine in only)	\$498

湯及羹 (每位) Soup (per person)

<input type="checkbox"/> 是日老火湯(只限堂食) Soup of the day (dine in only)	\$88
<input type="checkbox"/> 日本南瓜素菜羹 Braised Japanese pumpkin soup with vegetable	\$98
<input type="checkbox"/> 花膠絲粟米羹 Braised minced beef soup with Chinese parsley	\$138
<input type="checkbox"/> 西湖牛肉羹 Hot and sour seafood broth with Chinese vinegar	\$148
<input type="checkbox"/> 香茜皮蛋斑片湯 Boiled sliced garoupa soup with century egg and Chinese parsley	\$158
<input type="checkbox"/> 紅燒竹筍海皇羹 Braised seafood soup with bamboo pith	\$168
<input type="checkbox"/> 鴻圖蟹肉羹 Braised crabmeat soup with crab roe	\$198

<input type="checkbox"/> 野菌炒海斑球 Sautéed garoupa fillet with wild mushroom	\$368
<input type="checkbox"/> 野山椒蒸斑球 Steamed garoupa fillet with wild chili	\$368
<input type="checkbox"/> 茄汁香煎大虎蝦 Pan fried tiger prawn with tomato sauce	\$398
<input type="checkbox"/> 紫粵軒海鮮小炒皇 Stir fried squid, scallop, dried shrimp, chive with cashew nut	\$248
<input type="checkbox"/> XO醬海鮮豆腐煲(只限堂食) Braised prawn with crab roe and vermicelli in black pepper (dine in only)	\$298
<input type="checkbox"/> 黑椒珊瑚蝦球粉絲煲(只限堂食) Braised prawn with crab roe and vermicelli in black pepper (dine in only)	\$328
<input type="checkbox"/> 薑葱桶蠔煲(只限堂食) Braised oyster with spring onion and ginger in casserole (dine in only)	\$328
<input type="checkbox"/> 香煎三杯帶子皇煲(只限堂食) Pan fried king scallop with Chinese wine and soy sauce (dine in only)	\$338



牛肉 Beef

<input type="checkbox"/> 十年陳皮蒸牛肉餅 Steamed minced beef with 10 years tangerine peel	\$198
<input type="checkbox"/> 雙蔥爆牛肉 Sautéed sliced beef with duo onion	\$228
<input type="checkbox"/> 中式煎牛柳條 Pan fried shredded beef with brown sauce	\$288
<input type="checkbox"/> 彩椒松茸炒牛柳條 Wok fried shredded beef with bell pepper and matsutake mushroom	\$298
<input type="checkbox"/> 香煎蜜椒澳洲牛仔柳 Pan fried Australian veal fillet with honey pepper sauce	\$298
<input type="checkbox"/> 砂鍋乾葱牛柳粒 Wok fried diced beef with shallot in casserole	\$298

家禽 Poultry

<input type="checkbox"/> 宮保炒雞丁 Sautéed diced chicken with cashew nut and chili	\$188
<input type="checkbox"/> 金蒜雙蔥爆雞球 Sautéed chicken fillet with duo onion and garlic	\$188
<input type="checkbox"/> 銀芽韭黃炒鴨絲 Sautéed shredded duck with bean sprout and yellow chive	\$198
<input type="checkbox"/> 砂鍋日本甘栗炆雞球 Braised chicken fillet with Japanese chestnut in casserole	\$228
<input type="checkbox"/> 鵪鶉蛋炒鴿脯 Sautéed diced pigeon meat with quail egg	\$348
<input type="checkbox"/> 乾葱鮑魚啫啫雞煲(只限堂食) Braised abalone and chicken with shallot in casserole (dine in only)	\$158
<input type="checkbox"/> 特色鹽香雞(半隻) Crispy poached chicken (half bird)	\$238
<input type="checkbox"/> 招牌炸子雞(半隻) Deep fried chicken (half bird)	\$238
<input type="checkbox"/> 南乳吊燒雞(半隻) Deep fried chicken with fermented bean curd (half bird)	\$238
<input type="checkbox"/> 瓦礮頭抽鼓油雞(半隻) Poached chicken with supreme soy sauce in casserole (half bird)	\$248
<input type="checkbox"/> 喜馬拉雅山岩鹽焗原隻清遠雞(需兩天前預訂) Baked whole chicken with Himalaya rock salt (order two days in advance)	\$688

粉麵及飯 Noodle and Rice

<input type="checkbox"/> 生炒攪菜和牛崧飯 Fried rice with minced Wagyu beef and preserved vegetable	\$208
<input type="checkbox"/> 紫粵軒炒飯 Fried rice with assorted seafood and salted egg yolk	\$218
<input type="checkbox"/> 牛油果海鮮炒飯 Fried rice with assorted seafood and avocado	\$218
<input type="checkbox"/> 砂鍋蒜香帶子炒飯 Fried rice with diced scallop and crispy garlic	\$268
<input type="checkbox"/> 鮑魚粒飄香荷葉飯 Fried rice with diced abalone and Chinese mushroom wrapped in lotus leaf	\$268
<input type="checkbox"/> 龍蝦湯響米海鮮泡飯(每位) Poached diced seafood with crispy rice in supreme lobster soup(per person)	\$108

豬肉 Pork

<input type="checkbox"/> 芹香蓮藕炒肉片 Wok fried pork fillet with Chinese celery and lotus root	\$188
<input type="checkbox"/> 火龍果咕嚕肉 Sweet and sour pork with dragon fruit	\$198
<input type="checkbox"/> 櫻花蝦瑤柱蒸肉餅 Steamed minced pork with Sakura shrimp and conpoy	\$198
<input type="checkbox"/> 大澳海山骨 Deep fried pork spare rib with shrimp paste	\$228
<input type="checkbox"/> 香醋西班牙黑豚肉粒 Deep fried Ibérico pork cube with black vinegar	\$298
<input type="checkbox"/> 三杯金不換西班牙黑豚肉 Sautéed Ibérico pork fillet with Chinese wine and basil	\$308

健康素菜 Vegetarian

<input type="checkbox"/> 蓮藕炒雲耳 Sautéed sliced lotus root with fungus	\$148
<input type="checkbox"/> 鮮百合杞子浸時蔬 Poached seasonal vegetable with fresh lily bulb and wolfberry in supreme soup	\$148
<input type="checkbox"/> 銀魚茄子蒸豆腐 Steamed bean curd with whitebait and eggplant in soy sauce	\$158
<input type="checkbox"/> 香菇乾燒四季豆 Wok fried string bean with Chinese mushroom	\$168
<input type="checkbox"/> 金腿濃湯浸鶴藪白菜 Poached local cabbage with Yunnan ham in rich chicken broth	\$168
<input type="checkbox"/> 蟹肉扒時蔬 Braised seasonal vegetable with crabmeat	\$198
<input type="checkbox"/> 蝦籽海參炆豆腐 Braised bean curd with sea cucumber and shrimp roe	\$268
<input type="checkbox"/> 梅菜蒸菜遠 Steamed choi sum with preserved vegetable	\$148
<input type="checkbox"/> 麵醬唐生菜煲(只限堂食) Sauteed lettuce with brown bean paste in casserole (dine in only)	\$148
<input type="checkbox"/> 鮮茄蛋花燴豆腐 Braised bean curd with tomato and egg	\$148
<input type="checkbox"/> 日本南瓜炆芋頭 Braised Japanese pumpkin with taro	\$158
<input type="checkbox"/> 金菇瑤柱扒節瓜甫 Braised hairy melon with enoki mushroom and conpoy	\$178
<input type="checkbox"/> 白菌上湯浸菠菜苗 Simmered baby spinach with mushroom in supreme soup	\$178
<input type="checkbox"/> 鮮腐竹銀杏上湯雜菜煲(只限堂食) Poached garden green with bean curd sheet and ginkgo in casserole (dine in only)	\$178

<input type="checkbox"/> 一品叉燒炒麵 Fried noodle with shredded barbecued pork and yellow chive	\$228
<input type="checkbox"/> 蠔皇花膠辦麵 Braised flat egg noodle with fish maw in oyster sauce	\$268
<input type="checkbox"/> 雪菜火鴨絲炆鴛鴦米 Braised rice noodle and vermicelli with shredded roasted duck meat	\$268
<input type="checkbox"/> 滑蛋帶子雙面黃 Pan fried crispy noodle with scramble egg and scallop	\$268
<input type="checkbox"/> 蝦球蟹肉炆伊麵 Braised e-fu noodle with prawn and crabmeat	\$288
<input type="checkbox"/> 酸菜桂花魚片湯米線(只限堂食) Poached vermicelli with mandarin fish fillet and pickled vegetable (dine in only)in fish broth	\$368
<input type="checkbox"/> 上湯斑球燴稻庭麵(只限堂食) Braised Inaniwa noodle with garoupa fillet in supreme soup (dine in only)	\$398

所有價格以港幣計算 | 產品可能含有微量食物致敏原，如對食物過敏性反應或不耐性，請通知我們的服務員
All prices are in HK dollars | Dish might contain traces of food allergies, please advise server of any food allergies or intolerance