

<u>海鮮餐</u> Seafood Menu

白灼生中蝦 Poached Fresh Shrimp

蟹肉粟米羹 Crab Meat & Sweet Corn Thick Soup

> 彩芹炒帶子 Sautéed Scallop with Celery

清蒸大石斑 Steamed Grouper Fish with Premium Soy Sauce

> 生炒雞絲飯 Fried Rice with Shredded Chicken

> > 凍香芒布甸 Fresh Mango Pudding

\$1,080 (供兩位) \$2,000 (供四位) \$2,800 (供六位) \$1,080 (for 2 persons) \$2,000 (for 4 persons) \$2,800 (for 6 persons)



<u>魚蝦蟹餐</u> Groupa, Shrimp & Crab Menu

白灼生中蝦 Poached Fresh Shrimp

海鮮豆腐羹 Seafood and Bean Curd Soup

薑蔥焗蟹 Wok-baked Crab with Ginger and Spring Onion

清蒸大石斑 Steamed Grouper Fish with Premium Soy Sauce

> 揚州炒飯 Yangzhou Fried Rice

> > 香滑雪糕 Ice Cream

\$1,080 (供兩位) \$2,000 (供四位) \$2,800 (供六位) \$1,080 (for 2 persons) \$2,000 (for 4 persons) \$2,800 (for 6 persons)



<u>游水海鮮</u> <u>Live Seafood</u>

| 清蒸龍蝦 Steamed Fresh Lobster with Premium Soy Sauce | 時價 |
|---|----|
| 椒鹽富貴蝦 Deep-fried Fresh Sea Mantis with Spicy Salt | 時價 |
| 清蒸生鮑魚 Steamed Fresh Abalone with Premium Soy Sauce | 時價 |
| 豉油皇大花蝦 Stir-fried King Prawns with Premium Soy Sauce | 時價 |
| 清蒸膏蟹 Steamed Female Crab | 時價 |
| 白灼生中蝦 Poached Fresh Shrimp | 時價 |
| 薑蔥焗肉蟹 Wok-baked Mud Crab with Ginger and Spring Onion | 時價 |
| 上湯焗龍蝦 Wok-baked Fresh Lobster in Superior Broth | 時價 |
| 清蒸東星斑 Steamed Fresh Leopard Coral Grouper with Premium Soy Sauce | 時價 |
| 避風塘炒蟹 Sautéed Fresh Crab with Garlic and Chilies | 時價 |



<u>鮑魚</u> Abalone

紅燒澳洲青邊鮑 (2頭)

1,100

Braised Australian Abalone in Superior Sauce (2 Head) (1 piece / 300g)

湯羹

Soup

| 蟹肉燕窩羹 | 440 |
|--|-----|
| Crab Meat and Bird's Nest Soup | |
| 竹笙海鮮羹 Assorted Seafood and Bamboo Pith Soup | 130 |
| 珍寶龍蝦湯 Jumbo Lobster Soup | 130 |
| 蟹肉栗米羹 Crab Meat and Sweet Corn Soup | 80 |



<u>燒味及涼菜小食</u> Barbecued and Cold Dishes

| 化皮乳豬(例) Roasted Suckling Pig | 230 |
|---|-----|
| 珍寶燒鵝皇 (例) Roasted Goose | 220 |
| 蜜汁叉燒 (例) Barbecued Honey Pork | 160 |
| 玫瑰豉油雞 (例) Poached Chicken in Organic Soy Sauce and Rose Wine | 135 |
| 脆皮燒腩仔 Roasted Crispy Pork Belly | 75 |
| 鹵水鵝掌翼 Spiced Goose's Web and Wing | 75 |



海鮮美饌 Seafood Specialties

| 火焰醉仙蝦 (四位起) | 每位 130 |
|---|--------|
| Flamed Drunken Shrimp (Minimum 4 Persons) | |
| 泡椒大蝦球 Sautéed Prawn Ball with Pickled Chilies | 340 |
| 咕嚕蝦球 Sweet and Sour Shrimp Ball with Pineapple | 290 |
| 椒鹽焗鮮魷 Deen-fried Squids and Spicy Salt | 160 |



家禽及肉類 Poultry and Meat

| 當紅炸子雞 Crispy Fried Chicken | 半隻 Half 210 原只 Whole 340 |
|--|-----------------------------|
| 宮保雞丁 Wok-fried Sweet and Spicy Chicken with Cashew Nuts | 220 |
| 中式煎牛柳 Pan-fried Beef Fillet | 220 |
| 鳳梨咕嚕肉 Sweet and Sour Pork with Pineapple | 160 |
| 京都焗肉排 Wok-baked Spare Rib with Sweet and Sour Sauce | 160 |
| 椒鹽焗肉排 Wok-baked Spare Rib and Spicy Salt | 160 |



<u>時蔬</u> Vegetables

| 西蘭花 帶子 Sautéed Scallop and Broccoli | 290 |
|--|-----|
| 北姑扒菜薳 Stewed Mushroom with Vegetable | 210 |
| 玉清宮上素 Sautéed Assorted Vegetable | 170 |
| 清炒/蒜香蜜豆 Stir-fried Honey Bean (or with Garlic) | 160 |
| 时令田園蔬菜 白灼 / 清炒 / 蒜蓉炒 /上汤浸 Seasonal Garden Vegetables | 160 |
| Poached / Stir-fried / Stir-fried with Garlic / Poached in Superior Soup | |



<u>飯麵</u> Rice and Noodles

| 紅米海鮮炒飯 Fried Organic Brown Rice with Seafoods | 250 |
|--|-------------------------------------|
| 海鮮粥 Seafood Congee | 每位 Per person 100 每窩 Per pot 200 |
| 蝦仁炒麵 Fried Noodles with Shrimp and Vegetable | 180 |
| 揚州炒飯 Yangzhou Fried Rice | 140 |
| 香燒伊府麵 Braised F-fu Noodles with Mushroom and Chives | 130 |



甜品 Dessert

| 椰汁熏酱 Double-boiled Bird's Nest with Coconut Milk | 388 |
|--|---------|
| 生果拼盤 Fresh Fruits Platter | 160 |
| 雪糕 單球/雙球 Ice Cream Single Scoop / Double Scoops | 60 / 80 |
| 凍香芒布甸 Chilled Mango Pudding | 30 |