

Duck de Chine

中國烤鴨配魚子醬 - 中國烤鴨

Served with Imperial Caviar 30gr, Pancakes, Baby Cucumber, Spring Onion & Duck Sauce | 180

Served with Pancakes, Baby Cucumber, Spring Onion & Duck Sauce | 116

CAVIAR SELECTION 魚子醬

魚子醬50克
Osciètre 50g
Russian Sturgeon, 8 yr, China
110

黃金魚子醬 50克
Osciètre Royale Gold 50g
Russian Sturgeon, 10 yr, Poland
180

Appetisers 前菜小吃

- 燉烤芝麻牛子牛肋骨
Braised & Grilled Beef Ribs, Pickled Radish, Sesame Sauce 19
柚子軟殼蟹
Crispy Soft Shell Crab, Pomelo Sauce 24
脆口歌樂山辣子雞
Szechuan Crispy Chicken, Red Chilli 17
椒鹽鮮魷魚伴青木瓜沙拉
Salt & Pepper Squid, Cashew Nut, Papaya Salad 16
青芥辣蝦球南瓜子
Wasabi King Prawns, Pumpkin Seeds, Shiso Cress 19
脆口包乾炒雜菜齋松
Stir-Fried Vegetable Wrap ^{PB} 15
with Gem Lettuce, Red Endive & Crispy Tartalette
酥炸齋豆包拼磨皮青瓜葱
Peking-Style Crispy Bean Curd Puff ^{PB} 18
Served with Pancakes, Baby Cucumber, Spring Onion & Duck Sauce
香脆齋雞丁齋肉松
Crispy Mock Chicken, Soya Floss, Bell Peppers ^{PB} 15

Dim Sum 點心

- 廚師精選蒸點心拼
Chef's Selection of Dim Sum 26
Har Gau, Lobster Shumai, Atlantic Sea Scallop & Mui Choi Dumpling,
Seasonal Black Truffle Dumpling ^V
廚師精選蒸齋點心拼
Chef's Selection of Vegetarian Dim Sum ^V 26
Seasonal Black Truffle Dumpling, Morel Mushroom Dumpling,
Crystal Dumpling, Bean Curd Wrap
香酥炸鴨春卷
Crispy Duck Roll 12
上素炸春卷
Vegetable Spring Roll ^V 12
和牛煎鍋貼
Wagyu Beef Gyoza, Crispy Seaweed 13
黑松露餃
Seasonal Black Truffle Dumpling ^V 20
四川麻辣餃子
Szechuan Vegetable Dumpling ^{PB} 12

Soup 湯

- 京式鷄絲酸辣湯
Hot & Sour Chicken Soup 18
蟹肉粟米羹
Blue Swimmer Crab Sweetcorn Soup 22

Salad 沙拉

- 棒棒雞沙拉
Bang Bang Chicken Salad 18
羽衣甘藍菜竹筍姜醬油沙拉
Cavolo Nero & Bamboo Salad, Ginger Soya Dressing ^{PB} 16
自家彩虹撈沙拉
Oriental Salad ^{PB} 16
Daikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing

Meat 肉類

- 燒日本飛騨頂級和牛
Grilled A5 Hida Japanese Wagyu Rib-Eye, King Soya Sauce 128
爆炒澳洲和牛發酵辣椒
Australian Wagyu Rib-Eye Beef, Asparagus, Spicy Bean Sauce 60
黑胡椒炒智利和牛
Chilean Wagyu Rib-Eye Beef, Black Pepper Sauce 60
薑葱智利牛腰脊翼板肉
Stir-Fried Chilean Wagyu Bavette, Ginger Sauce 40
煎炒蒜辣薄荷羊扒
Stir-Fried Lamb Cutlets, Chilli Mint Sauce 47
菠蘿酸甜有機豬裡肌
Sweet & Sour Organic Pork Loin, Caramelised Pineapple 28
沙爹脆皮雞
Crispy Satay Chicken, Spicy Peanut Tamarind Sauce 30
四川宮保雞
Szechuan Kung Pao Corn-Fed Chicken 26
鮮橙香檳燒鴨
Cantonese Roast Duck, Champagne, Orange Sauce 49

Fish & Seafood 魚&海鮮

- 海龍皇扒海鱸魚
Crispy Sea Bass, Sakura Shrimp, Chinese Crab Sauce 49
清蒸鮮海鱸魚
Steamed Sea Bass, Spring Onion, Crispy Ginger, Soya Sauce 45
梅子醬燒智利鱸魚
Grilled Chilean Sea Bass, Soya Bean, Leek, Plum Sauce 45
沙茶醬烤銀鱈魚
Grilled Black Cod, Artichoke, Shacha Sauce 45
菠蘿辣子帝皇蟹
King Crab, Pineapple, Sweet & Sour Sauce, Hanamaki Buns 52
酸辣椰子水晶藍蝦
Caledonian Obsiblu Prawn, Young Coconut, Okra, Tamarind 42
湖南剁椒海鮮煲
Spicy Braised Supreme Seafood 52
Sea Bass, Atlantic Sea Scallop, Indian Ocean King Prawn, Octopus

Noodles and Rice 米飯&麵食

- 火腿燜稻庭麵蟹肉溫泉蛋
Park Carbonara, Inaniwa Udon, Blue Crab, 65° Egg, Guanciale 39
龍蝦粉絲櫻花蝦
Lobster Vermicelli Noodles, Sakura Shrimp, Cloud Ear, Egg 69
香辣手撕雞炒麵
Stir-Fried Spicy Noodles, Corn-Fed Chicken 20
胡椒羊肚菌炒粉絲
Glass Vermicelli Noodles, Morel Mushrooms ^{PB} 27
揚州炒飯
Yangzhou Fried Rice, Corn-Fed Chicken & King Prawn, Edamame 20
新鮮黑松露越光米飯~需時25分鐘
Potted Rice with Seasonal Black Truffle ^{PB} | Allow 25 minutes 50

Tofu and Vegetables 豆腐&蔬菜

- 四川麻婆齋豆腐
Szechuan Mapo Tofu, Sweet Potato, Edamame, Soya ^{PB} 18
辣豉汁燜茄子鮮菇豆腐
Tofu, Aubergine, Eryngii, Sugar Snap, Black Bean Sauce ^{PB} 16
爆炒乳酪燈籠椒
Hakka Paneer, Vegetables, Seasonal Peppers ^V 18
蒜蓉炒夏威夷果芥蘭
Kailan, Chayote, Macadamia Nut, Garlic Sauce, Seaweed ^{PB} 20
薑汁炒鴛鴦蓮藕
Stir-Fried Lotus Root, Goji Berries, Ginger Sauce ^{PB} 18
乳香牛肝菌豆包
Braised Bean Curd, Boletus, Mushroom, Fu Yee Sauce ^{PB} 22
時令蔬菜
Seasonal Chinese Vegetables ^{PB} 16