

# 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  
京烤西班牙乳排  
Slow Roasted Ibérico Pork Rack of Ribs 22  
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  
香辣脆杏仁蝦球  
Crispy King Prawns, Spicy Almonds 19  
脆口包乾炒雜菜齋松  
Stir-Fried Vegetable Wrap <sup>PB</sup> 15  
with Gem Lettuce, Red Endive & Crispy Tartalette  
酥炸齋豆包拼磨磨皮青瓜葱  
Peking-Style Crispy Bean Curd Puff <sup>PB</sup> 18  
Served with Pancakes, Cucumber, Spring Onion & Soya Bean Sauce  
香脆齋雞丁齋肉松  
Crispy Mock Chicken, Soya Floss, Bell Peppers <sup>PB</sup> 14

## 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 <sup>V</sup>  
廚師精選蒸齋點心拼  
Chef's Selection of Vegetarian Dim Sum <sup>V</sup> 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 <sup>V</sup> 12  
和牛煎鍋貼  
Wagyu Beef Gyoza, Crispy Seaweed 13  
黑松露餃  
Seasonal Black Truffle Dumpling <sup>V</sup> 20  
四川麻辣餃子  
Szechuan Vegetable Dumpling <sup>PB</sup> 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  
姜汁烤菇菠菜苗沙拉  
Grilled Mushroom & Baby Spinach Salad, Ginger Dressing <sup>PB</sup> 16  
自家彩虹撈沙拉  
Oriental Salad <sup>PB</sup> 16  
Daikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing

## Meat 肉類

- 燒日本飛驒頂級和牛  
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  
龍蝦燜全蛋面  
Lobster Egg Noodles, Enoki Mushroom, Cloud Ear, Jujube 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 <sup>PB</sup> 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 <sup>PB</sup> | 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 <sup>PB</sup> 18  
辣豉汁燜茄子鮮菇豆腐  
Tofu, Aubergine, Eryngii, Sugar Snap, Black Bean Sauce <sup>PB</sup> 16  
爆炒乳酪燈籠椒  
Hakka Paneer, Vegetables, Seasonal Peppers <sup>V</sup> 18  
蒜蓉炒夏威夷果芥蘭  
Kailan, Chayote, Macadamia Nut, Garlic Sauce, Seaweed <sup>PB</sup> 20  
薑汁炒鴛鴦蓮藕  
Stir-Fried Lotus Root, Goji Berries, Ginger Sauce <sup>PB</sup> 18  
乳香牛肝菌豆包  
Braised Bean Curd, Boletus, Mushroom, Fu Yee Sauce <sup>PB</sup> 22  
時令蔬菜  
Seasonal Chinese Vegetables <sup>PB</sup> 16

# Dim Sum

## Steamed 蒸點心

尖筍蝦餃	
Har Gau	10
黑豬小籠包	
Ibérico Siew Long Bao	10
四川蝦紫蘇葉餃	
Szechuan Prawn & Shiso Cress Dumpling	20
梅菜扇貝餃	
Atlantic Sea Scallop & Mui Choi Dumpling	13
龍蝦燒賣	
Lobster Shumai	
Tobiko Caviar, Chicken	16
日本南瓜羊肚菌餃	
Japanese Pumpkin & Morel Mushroom Dumpling <sup>PB</sup>	18
水晶餃子	
Crystal Dumpling <sup>V</sup>	12

## Fried & Baked 烘烤&炸點心

黑豬鹹水角	
Ibérico Pork, Rice Puff	10
鬆脆蘿蔔絲酥	
Crispy Daikon Puff <sup>V</sup>	10
鹿肉酥	
Venison Honey Puff	15

## Bao 包點

香煎松露包	
Pan-Fried Seasonal Black Truffle Bao <sup>V</sup>	20
和牛竹炭包	
Wagyu Beef Bamboo Charcoal Bao	14
黑豬叉燒包	
Ibérico Pork Char Siu Bao	10
流沙壽桃包	
Sweet Custard Bao <sup>V</sup>	10

## Cheung Fun 腸粉

腐皮蝦卷腸粉	
Prawn, Crispy Bean Curd Cheung Fun	14
扇貝櫻花蝦腸粉	
Sakura Shrimp, Hokkaido Scallop Cheung Fun	14
黑松露脆皮腸粉	
Seasonal Black Truffle, Crispy Bean Curd Cheung Fun <sup>V</sup>	22

(V) 適合素食者 - 如果您有任何過敏或不耐受現象, 請在訂購前詢問我們團隊的成員。  
15% 的酌情服務費將添加到您的賬單中 - 每晚收取娛樂費用 - 按適用稅率收取增值稅。

(V) VEGETARIAN (PB) PLANT-BASED - PLEASE ASK A MEMBER OF OUR TEAM BEFORE ORDERING IF YOU HAVE ANY ALLERGIES OR INTOLERANCES - A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL. AN ENTERTAINMENT COVER CHARGE IS APPLICABLE NIGHTLY. VAT IS CHARGED AT THE APPLICABLE RATE.