

前 菜  
*Appetizers*

涼 伴 手 撕 雞

Hand Shredded Chicken with Jelly Fish in Peanut Sauce

\$88

五 香 牛 腱

Marinated Beef Shank

\$88

海 蜇 燻 蹄

Marinated Pork Knuckles with Jelly Fish

\$88

拍 黃 瓜

Marinated Sliced Cucumber

\$68

皮 蛋 酸 薑

Preserved Egg and Young Ginger

\$68

湯 羹  
*Soup*

海 皇 豆 腐 羹

Bean Curd Soup with Seafood

例 per portion \$148  
每位 per person \$68

翡 翠 海 鮮 羹

Seafood Soup with Vegetables

例 per portion \$148  
每位 per person \$68

西 湖 牛 肉 羹

Minced Beef Soup with Egg White

例 per portion \$138  
每位 per person \$58

四 川 酸 辣 羹

Hot and Sour Soup in Sichuan Style

例 per portion \$138  
每位 per person \$58

雞 茸 粟 米 羹

Sweet Corn Soup with Minced Chicken and Egg White

例 per portion \$138  
每位 per person \$58

老 火 靚 湯

Soup of the Day

例 窩 per bowl \$98  
(供四位用 for four persons)  
每位 per person \$38

明爐燒味  
*Barbecued Selection*



秘製香妃雞

Marinated Chicken in Ginger Sauce

每隻 each \$310

半隻 half \$198

例 per portion \$108



蜜餞叉燒皇

Barbecued Pork Loin Marinated and Glazed with Honey

例 per portion \$138



大紅化皮乳豬件

Roasted Suckling Pig

半隻 half \$550

例 per portion \$168



馳名燒鴨

Roasted Crispy Duck

每隻 each \$330

半隻 half \$178

例 per portion \$108

南北風味燒味雙拼

可選下列兩款:

蜜味叉燒 / 秘製香妃雞 / 馳名燒鴨

Barbecued Meat Combination

Please select two items: Honey-glazed Barbecued Pork /

Marinated Chicken in Ginger Sauce / Roasted Crispy Duck

\$208

乳豬雙拼

另可選下列一款:

蜜味叉燒 / 秘製香妃雞 / 馳名燒鴨

Suckling Pig Combination

Please select an additional item: Honey-glazed Barbecued Pork /

Marinated Chicken in Ginger Sauce / Roasted Crispy Duck

\$238



精選推介 Signature dishes

素食精選  
*Vegetarian*

竹笙上素羹

Vegetarian Soup with Bamboo Fungus

\$128

鮮百合炒銀杏

Stir-fried Honey Bean with Fresh Lily Bulb and Ginkgo

\$88

七彩炒雙菰

Sauteed Twin Mushrooms with Assorted Peppers

\$78

紅燒豆腐

Braised Bean Curd with Chinese Mushroom and Vegetables

\$88

溫公齋煲

Braised Assorted Vegetables with Egg Plant in Claypot

\$88



鼎湖上素

Sauteed Mixed Supreme Vegetables with Bamboo Fungus

\$118

百寶香齋

Braised Assorted Vegetables and Mushrooms

\$88



精選推介 Signature dishes

飯、麵  
*Rice and Noodles*

福建燴飯

Fried Rice in Fujian Style

\$98

蒜香黃金海鮮炒飯

Fried Rice with Seafood in Minced Garlic and Salted Egg Yolk

\$108

太極鴛鴦炒飯

Fried Rice with Shredded Chicken and Prawns in Twin Sauce

\$108

瑤柱蛋白炒飯

Fried Rice with Egg White and Conpoy

\$108

菜粒海鮮粒泡飯

Rice in Soup with Diced Seafood and Vegetables

\$108

翡翠海鮮炒麵

Fried Noodles with Seafood and Vegetables

\$98

蠔皇北菇撈麵

Braised Noodles with Chinese Mushrooms in Oyster Sauce

\$88

豉油皇銀芽炒麵

Fried Noodles with Bean Sprouts in Supreme Soya Sauce

\$88

瑤柱金菇鴛鴦米

Mixed Vermicelli with Conpoy and Enoki Mushrooms

\$98

滑蛋蝦仁帶子炒河

Fried Rice Noodle with Shrimps, Scallops and Eggs

\$138

鮑 魚  
*Abalone*

原隻6頭蠔皇鮑魚

Braised 6-Head Abalone in Oyster Sauce

每隻 each \$128

海參鮮鮑片

Braised Sliced Abalone with Sea Cucumber

\$298

碧綠鮮鮑片

Braised Sliced Abalone with Vegetables

\$318



鮑魚一品窩

Stewed Abalone and Dried Seafood in Claypot

\$258

海 味  
*Marine Delicacies*

發財蒜子瑤柱甫

Braised Whole Conpoy with Garlic and Black Moss

\$188

海參扣鵝掌

Stewed Sea Cucumber with Goose Web

\$228

海味一品窩

Stewed Dried Seafood in Claypot

\$298

玉環瑤柱甫

Braised Whole Conpoy Stuffed in Marrow Vegetables

\$168



精選推介 Signature dishes

海鮮  
*Seafood*

花姿襯玉帶

Stir-fried Cuttle Fish and Scallops with Vegetables

\$158

油泡帶子

Stir-fried Sea Scallops

\$188

西蘭花炒蝦球

Stir-fried King Prawns with Broccoli

\$158

鮮百合甜豆炒蝦仁

Stir-fried Prawns and Honey Bean with Fresh Lily Bulbs

\$118



沙汁明蝦球

Stir-fried King Prawns in Mayonnaise Sauce

\$158

百花釀蟹鉗 (最少兩隻起)

Fried Crab Claw with Minced Shrimp (minimum 2pcs)

每隻 each \$45



精選推介 Signature dishes

家鄉小菜  
*Country Specialties*



冰鎮咕嚕肉

Sweet and Sour Pork on Ice

\$98



黃金蝦球

Fried Prawns with Egg Yolk

\$158

西芹炒斑球

Sauteed Grouper Fillet with Celery

\$158

滑蛋蝦仁

Sauteed Shrimps with Scramble Eggs

\$138

蜜豆蓮藕炒鮮百合

Sauteed Honey Beans and Lotus Root with Lily Bulbs

\$98

醬皇肉鬆四季豆

Wok-fried Green Beans and Pork Mince with Special Sauce

\$108

瑤柱蒸三色蛋

Steamed Trio Eggs with Conpoy

\$108

尖椒鮮木耳炒牛肉

Sauteed Sliced Beef with Capsium and Fungus

\$98

涼瓜蝦粒煎蛋餅

Egg Pancake with Diced Shrimps and Bitter Melon

\$98

香芹蕃茄肉碎煮魚肚

Poached Pork Mince with Tomatoes and Fish Maw

\$98



啫啫肉青芥蘭煲

Sauteed Sliced Pork with Kale in Hotpot

\$98

魚湯花膠雜菌娃娃菜

Poached Cabbage with Mushrooms and Fish Maw in Fish Soup

\$98

剝椒蒸魚雲

Steamed Fish Head with Garlic and Chilli

\$138



蝦籽刺參鵝掌煲

Braised Goose Web and Sea Cucumber in Hotpot

\$158



精選推介 Signature dishes

煲仔精選  
*Claypot Specialties*

鮑角滑雞煲

Stewed Abalone Wedges and Chicken

\$438

錦江海皇煲

Stewed Seafood with Bean Curd

\$118



羅定豆豉雞煲

Stewed Chicken with Shallot and Black Bean Sauce

\$108

海皇什菜煲

Assorted Seafood with Mixed Vegetables

\$108

鹹魚雞粒豆腐煲

Stewed Bean Curd with Diced Chicken and Salty-Fish

\$98

沙爹金菰牛肉煲

Stewed Beef with Enoki Mushrooms in Satay Sauce

\$108



精選推介 Signature dishes



雞 類  
*Chicken*

菜膽上湯雞

Poached Whole Chicken with Vegetables

每隻 each \$310

半隻 half \$198

脆皮炸子雞

Crispy Chicken

每隻 each \$310

半隻 half \$198

薑蔥油淋雞

Poached Chicken with Ginger and Spring Onion

每隻 each \$310

半隻 half \$198

玫瑰豉油雞

Marinated Chicken in Superior Soya Sauce

每隻 each \$310

半隻 half \$198



客家沙薑雞

Steamed Chicken with Sand Ginger

每隻 each \$310

半隻 half \$198

秘製貴妃雞

Chicken Marinated in Conpoy Sauce

每隻 each \$310

半隻 half \$198



精選推介 Signature dishes