



午市快餐A

EXPRESS LUNCH MENU A

\$45 每位 / Per Person
(Minimum 2 Pax)

点心三拼盘

Dim Sum Trio Platter

蟹肉扒菠菜

Braised Spinach with Fresh Crabmeat

碧绿炒带子

Sauteed Fresh Scallop with Seasonal Vegetable

虾仁干炒河粉

Dry-fried Shrimp Hor Fun

或 / OR

皮蛋猪肉粥

Pork & Century Egg Congee



樂厨推荐
Chef's recommendation

Members enjoy 15% discount and service charge waiver.
Prices are subject to prevailing government tax.



午市快餐B

EXPRESS LUNCH MENU B

\$55 每位 / Per Person

(Minimum 2 Pax)

烧味双拼盘

Roast Meat Duo Platter

每日煲靓汤

Double-boiled Soup of the Day

韭黄炒虾球吊片时蔬

Stir-fried Fresh Prawns & Cuttlefish
with Yellow Chives & Seasonal Vegetable

火腩豆腐焖斑片

Braised Sliced Grouper with Roast Pork Belly & Beancurd

松露酱鸡粒炒饭

Fried Rice with Minced Chicken in Truffle Sauce

Members enjoy 15% discount and service charge waiver.
Prices are subject to prevailing government tax.



午市商务套餐

EXECUTIVE SET LUNCH MENU

\$68 每位 / Per Person
(Minimum 2 Pax)

点心三拼盘

Dim Sum Trio Platter

蟹肉鱼肚羹

Braised Fish Maw with Crabmeat in Superior Broth

雪菜炒带子时蔬

Sauteed Fresh Scallop with Potherb Mustard Greens & Vegetable

鲜茄黑猪扒烩饭

Fried Rice with Kurobuta Pork Chop and Umami Tomato Sauce

清热龟苓膏

Chilled Herbal Jelly

或 / OR

杨枝甘露

Chilled Mango Puree with Pomelo & Sago



樂厨推荐
Chef's recommendation

Members enjoy 15% discount and service charge waiver.
Prices are subject to prevailing government tax.



套餐A

SET MENU A

\$78 每位 / Per Person

(Available for Lunch and Dinner, Minimum 2 Pax)

烧味双拼盘

Roast Meat Duo Platter

红烧蟹肉鱼翅

Braised Shark's Fin Soup with Crabmeat

酿百花鱼肚

Stewed Minced Shrimp stuffed in Fish Maw with Dried Conpoy

黑椒煎黑豚肉

Pan-fried Kurobuta Pork Chop with Black Pepper Sauce

雪菜肉丝炒面

Fried Noodles with Shredded Meat & Potherb Mustard Greens

清热龟苓膏

Chilled Herbal Jelly



樂厨推荐

Chef's recommendation

Members enjoy 15% discount and service charge waiver.
Prices are subject to prevailing government tax.



套餐B

SET MENU B

\$108 每位 / Per Person

(Available for Lunch and Dinner, Minimum 2 Pax)

特色三拼盘

蜜汁叉烧腩, 太白醉鸡, 黄金脆鱼皮

Appetizer Trio Platter

Honey-glazed Char Siew Belly

Drunken Chicken in Rice Wine

Crispy Fish Skin with Salted Egg Yolk Sauce

石锅浓汤鸡鲍翅

Stone Pot Braised Superior Shark's Fin with Chicken Broth

鲜带子炒时蔬

Sauteed Fresh Scallop with Seasonal Vegetable

原只六头鲍鱼扣花菇

Stewed 6-head Abalone with Flower Shiitake Mushroom

芝士焗开边澳洲龙虾伊面

Baked Australian Lobster in Cheese Sauce with E-fu Noodle

(Half lobster per pax)

扬枝甘露

Chilled Mango Puree with Pomelo & Sago



樂厨推荐

Chef's recommendation

Members enjoy 15% discount and service charge waiver.

Prices are subject to prevailing government tax.



套餐C

SET MENU C

\$138 每位 / Per Person

(Available for Lunch and Dinner, Minimum 2 Pax)

开胃双拼盘

奇异果拌烧鸭, 百花釀羊肚菌

Appetizer Duo Platter

Signature Roast Duck topped with Sliced Kiwi
Steamed Stuffed Fresh Morel with Minced Shrimp

翅骨汤花胶炖中鲍翅

Double-boiled Superior Shark's Fin
with Fish Maw in Shark's Cartilage Soup

鹅肝酱扒鲈鱼卷

Braised Sea Perch Roll with Foie Gras Sauce

姜葱焗开边澳洲龙虾

Wok-fried Australian Lobster with Ginger & Spring Onion
(Half lobster per pax)

石锅黑猪柳烩鸳鸯饭

Stone Pot Fried Rice with Kurobuta Pork Fillet & Crispy Rice

蜂蜜炸蛋散

Deep-fried Sweetened Honey & Egg Twists



樂厨推荐

Chef's recommendation

Members enjoy 15% discount and service charge waiver.
Prices are subject to prevailing government tax.



套餐D

SET MENU D

\$188 每位 / Per Person

(Available for Lunch and Dinner, Minimum 2 Pax)

养身双拼盘

百花釀羊肚菌，百花釀竹笙

Nutrition Duo Platter

Steamed Stuffed Fresh Morel with Minced Shrimp

Steamed Stuffed Bamboo Pith with Minced Shrimp

鲜人参鸡炖大鲍翅

Double-boiled Superior Shark's Fin Soup with Ginseng & Chicken

清蒸智利鲈鱼件

Steamed Chilean Fillet of Sea Perch in Hong Kong Style

原只三头鲍鱼扒花胶时蔬

Stewed 3-head Abalone with Fish Maw & Seasonal Vegetable

X.O 酱黑猪焖面

Braised Noodle with Kurobuta Pork in X.O Sauce

杏仁茶燕窝

Hot Almond Cream with Bird's Nest



樂厨推荐

Chef's recommendation

Members enjoy 15% discount and service charge waiver.

Prices are subject to prevailing government tax.



套餐E

SET MENU E

\$288 供4位用 / For 4 Persons

(Available for Lunch and Dinner)

熏蹄拼海蜇

Rice Wine Marinated Pork Knuckle with Jellyfish

明火煲靓汤

Double-boiled Soup of the Day

海鲜豆腐煲

Braised Beancurd with Seafood in Claypot

六头鲍鱼扣鱼肚海参

Stewed 6-head Abalone with Fish Maw & Sea Cucumber

松露酱虾仁炒饭

Fried Rice with Shrimp in Truffle Sauce

蜂蜜炸蛋散

Deep-fried Sweetened Honey & Egg Twists

Members enjoy 15% discount and service charge waiver.
Prices are subject to prevailing government tax.



套餐F

SET MENU F

\$468 供6位用 / For 6 Persons

(Available for Lunch and Dinner)

三色拼盘

香脆鱿鱼须, 佛山熏蹄, 舟山海蜇

Appetizer Trio Platter

Deep-fried Crispy Squid Tentacles

Rice Wine Marinated Pork Knuckle

Chilled Jellyfish Cold Cut

鸡丝花胶烩鱼翅

Braised Shark's Fin Soup with Fish Maw & Shredded Chicken

茄汁煎生虾

Wok-fried Live Prawn with Fresh Tomato Sauce

明炉挂烧鸭 (半只)

Signature Roast Duck (Half)

火腩豆腐焖笋壳

Braised Marble Goby with Roast Pork Belly & Beancurd

三丝干炒生面

Fried Hong Kong Noodles
with Char Siew, Shredded Pork & Mushroom

陈皮红豆沙

Hot Red Bean Puree with Tangerine Peel



樂厨推荐

Chef's recommendation

Members enjoy 15% discount and service charge waiver.

Prices are subject to prevailing government tax.



套餐G

SET MENU G

\$638 供8位用 / For 8 Persons

(Available for Lunch and Dinner)

餐前四小碟

黄金鱼皮, 椒盐鱿鱼须, 南乳鲜冬菇, 松露伴竹笋

Appetizer Quartet Platter

Deep-fried Crispy Fish Skin

Crispy Squid Tentacles with Salt & Pepper

Deep-fried Shiitake Mushroom marinated with Fermented Beancurd Sauce

Chilled Truffle Marinated Bamboo Shoot

竹笙瑶柱烩生翅

Braised Shark's Fin Soup with Bamboo Pith & Dried Conpoy

X.O酱炒虾球吊片时蔬

Sautéed Prawn & Cuttlefish with Seasonal Vegetable in X.O Chilli Sauce

清蒸笋壳鱼

Steamed Live Marble Goby in Hong Kong Style

明炉挂烧鸭

Signature Roast Duck

鲍汁扣六头鲍鱼花菇

Stewed 6-head Abalone with Flower Shiitake Mushroom in Abalone Sauce

鲜茄黑猪扒烩饭

Fried Rice with Kurobuta Pork Chop with Umami Tomato Sauce

豆沙锅饼

Red Bean Paste Pancake



樂厨推荐

Chef's recommendation

Members enjoy 15% discount and service charge waiver.

Prices are subject to prevailing government tax.



套餐H

SET MENU H

\$688 供8位用 / For 8 Persons

(Available for Lunch and Dinner)

京式片皮鴨

Peking Duck

姬松茸雞燉鮑翅

Double-boiled Superior Shark's Fin Soup
with Almond Mushroom & Chicken

X.O醬炒帶子時蔬

Sauteed Fresh Scallop & Seasonal Vegetable with X.O Sauce

脆皮炸子雞

Crispy Roast Chicken

清蒸筍壳魚

Steamed Live Marble Goby in Hong Kong Style

原只六頭鮑魚扣釀魚肚

Stewed 6-head Abalone with Stuffed Minced Shrimp in Fish Maw

雪菜鴨絲煎生面

Crispy Noodles with Shredded Duck & Potherb Mustard Greens

豆沙鍋餅

Red Bean Paste Pancake



樂廚推薦

Chef's recommendation

Members enjoy 15% discount and service charge waiver.

Prices are subject to prevailing government tax.



套餐I

SET MENU I

\$788 供10位用 / For 10 Persons

(Available for Lunch and Dinner)

京式片皮鸭

Peking Duck

鲜人参炖鸡汤

Nourishing Chicken Soup with Fresh Ginseng

日式芥末虾球

Deep-fried Prawns with Wasabi Mayonnaise

六头鲍鱼扣瑶柱甫花菇

Stewed 6-head Abalone
with Whole Conpoy & Flower Shiitake Mushroom

姜蓉蒸笋壳鱼

Steamed Live Marble Goby with Minced Ginger & Spring Onion

金沙脆皮鸡

Roast Chicken with Crispy Bread Crumbs & Garlic

韭黄鸭丝焖生面

Braised Noodles with Shredded Duck & Yellow Chives

豆沙锅饼

Red Bean Paste Pancake

Members enjoy 15% discount and service charge waiver.
Prices are subject to prevailing government tax.



套餐J



SET MENU J

\$888 供10位用 / For 10 Persons

(Available for Lunch and Dinner)

明炉挂烧鸭

Signature Roast Duck

蟹肉焖鱼翅

Braised Shark's Fin with Crabmeat in Superior Broth

芦笋崧菇炒带子

Sauteed Fresh Scallop with Asparagus & Matsutake Mushroom

清蒸笋壳鱼

Steamed Live Marble Goby in Hong Kong Style

鲍汁扣海参瑶柱甫

Stewed Sea Cucumber with Whole Conpoy in Abalone Sauce

黑椒煎黑豚肉

Pan-fried Kurobuta Pork Chop in Black Pepper Sauce

韭黄香菇丝焖伊面

Braised E-fu Noodles with Shiitake Mushroom & Yellow Chives

陈皮红豆沙

Hot Red Bean Puree with Tangerine Peel



樂厨推荐

Chef's recommendation

Members enjoy 15% discount and service charge waiver.

Prices are subject to prevailing government tax.



套餐K

SET MENU K

\$1088 供10位用 / For 10 Persons

(Available for Lunch and Dinner)

百花炸釀蟹钳

Deep-fried Crab Claw with Minced Shrimp

鸡丝扒中鲍翅

Braised Superior Shark's Fin with Shredded Chicken in Superior Broth

X.O酱炒鸳鸯鲜带子

酥炸鲜带子, 香炒鲜带子

Duo Style Fresh Scallop with X.O Sauce

Deep-fried Fresh Scallop

Sauteed Fresh Scallop

鲍汁六头鲍鱼扣花胶筒

Stewed 6-head Abalone with Yellow Fish Maw in Abalone Sauce

脆皮炸子鸡

Roast Chicken

潮式蒸鲳鱼

Steamed Fresh Pomfret in Teochew Style

鲜茄黑猪扒烩饭

Fried Rice with Kurobuta Pork Chop with Umami Tomato Sauce

豆沙锅饼

Red Bean Paste Pancake

Members enjoy 15% discount and service charge waiver.

Prices are subject to prevailing government tax.



套餐L

SET MENU L

\$1388 供10位用 / For 10 Persons

(Available for Lunch and Dinner)

百花炸釀蟹钳

Deep-fried Crab Claw with Minced Shrimp

蟹肉扒中鲍翅

Braised Superior Shark's Fin with Crabmeat in Superior Broth

明炉挂烧鸭

Signature Roast Duck

原只六头鲍鱼扣海参

Stewed 6-head Abalone with Sea Cucumber

潮式蒸鲳鱼

Steamed Fresh Pomfret in Teochew Style

上汤焗开边澳洲龙虾

Baked Australian Lobster with Superior Broth

(Half Lobster Per Pax)

豉油皇炒面伴鸡丝粥

Stir-fried HK Noodles and Shredded Chicken Congee

豆沙锅饼

Red Bean Paste Pancake

Members enjoy 15% discount and service charge waiver.

Prices are subject to prevailing government tax.



素食套餐

VEGETARIAN SET MENU

\$68 每位 / Per Person

(Available for Lunch and Dinner)

上素三拼盘

Vegetarian Trio Platter

羊肚菌炖菜胆竹笙

Double-boiled Fresh Morel Soup
with Bamboo Piths & Tianjin Cabbage

杏片莲藕炒西芹云耳

Stir-fried Assorted Vegetables
Sliced Almond, Lotus Root, Celery, Black Fungus

宫保素鸡丁

Kung Pao Mock Chicken

素叉烧煎米粉

Pan-fried Rice Vermicelli with Mock Char Siew

陈皮红豆沙

Hot Red Bean Puree with Tangerine Peel

Members enjoy 15% discount and service charge waiver.
Prices are subject to prevailing government tax.



点心菜单
DIM SUM MENU
(Lunch Only)

每份 / Per Portion
(3件 / Pieces)

	鱼子滑烧卖 Steamed Siew Mai with Fish Roe	\$7.60
	松露珍菌饺 (素食) Steamed Vegetarian Mushroom & Truffle Dumpling <i>(Vegetarian)</i>	\$7.60
	南瓜水晶饺 Steamed Chicken & Pumpkin Dumpling	\$7.60
	晶莹鲜虾饺 Steamed Prawn Dumpling	\$9.20
	黑椒牛肉包 Steamed Black Pepper Beef Bun	\$7.60
	柱候叉烧包 Steamed BBQ Honey Pork Bun	\$7.60
	黄金流沙包 Steamed Salted Egg Yolk Custard Bun	\$7.60
	南瓜芋丝糕 (素食) Pan-fried Shredded Yam & Pumpkin Cake <i>(Vegetarian)</i>	\$7.60
	酥炸叉烧酥 Deep-fried Char Siew Puff	\$7.60
	腊味萝卜糕 Pan-fried Radish Cake with Preserved Meat	\$7.60
	香芒焗鸡挞 Baked Chicken & Mango Tart	\$7.60
	迷你焗蛋挞 Baked Mini Egg Tart	\$7.60
	擂沙汤丸 Sweetened Black Sesame Tang Yuan coated with Crunched Peanut	\$7.60
	泰式鲜竹卷 Steamed Beancurd Roll in Thai Sauce	\$7.60
	鲜虾腐皮卷 Pan-fried Beancurd Skin Roll with Prawn	\$9.20



樂厨推荐
Chef's recommendation

Members enjoy 15% discount and service charge waiver.
Prices are subject to prevailing government tax.



点心菜单
DIM SUM MENU
(Lunch Only)

	每笼 / Per Basket
豉汁蒸排骨 Steamed Pork Rib with Black Bean Sauce	\$7.60
桂林辣凤爪 Steamed Chicken Feet with Spicy Black Bean Sauce	\$7.60
荷叶珍珠鸡 Steamed Mini Lotus Leaf Glutinous Rice	\$7.60 (2件 / Pieces)
	每份 / Per Portion
叉烧滑肠粉 Steamed Rice Roll with BBQ Pork	\$7.60
上素珍菌斋肠粉 (素食) Steamed Vegetarian Rice Roll with Morel Mushroom (Vegetarian)	\$7.60
鲜虾蒸肠粉 Steamed Rice Roll with Prawn	\$9.50
 X.O酱炒萝卜糕 Wok-fried X.O Radish Cake	\$9.50
	每碗 / Per Bowl
红油拌抄手 Poached Sichuan Spicy Wanton	\$9.20 (4件 / Pieces)
皮蛋瘦肉粥 Pork with Century Egg Congee	\$8.90
潮式蚝仔粥 Teochew Style Baby Oyster Porridge	\$12.00
 鲍汁原只凤爪 Braised Whole Chicken Feet with Abalone Sauce	\$12.90 9只 / Pieces



樂厨推荐
Chef's recommendation

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单点菜单 A LA-CARTE MENU



餐前小食 APPETIZER

每份/Portion
(2-3 位用/Persons)

脆皮滑豆腐 Crispy-fried Golden Beancurd Cube	\$10
南乳鲜冬菇 Deep-fried Fresh Shiitake Mushroom	\$10
松露伴竹笋 Truffle Marinated Bamboo Shoot	\$14
花雕醉鸡卷 Drunken Chicken Roll with Hua Diao Wine	\$14
椒盐鸭舌 Salt & Pepper Duck Tongue	\$14
椒盐白饭鱼 Deep-fried Whitebaits with Salt & Pepper	\$16
黄金脆鱼皮 Crispy Fish Skin with Salted Egg Yolk Sauce	\$16
脆皮炸大肠 Deep-fried Pork Intestine served with Sweet & Sour Sauce	\$16
四川卤牛腩 Braised Beef Shank in Szechuan Style	\$16
 椒盐鱿鱼须 Crispy Squid Tentacles with Salt & Pepper	\$18
 佛山海蜇熏蹄 Rice Wine Marinated Sliced Pork Knuckle with Jellyfish	\$20
百花炸釀蟹钳 Deep-fried Crab Claw with Minced Shrimp	\$22 (2只/Pieces)
酥炸生蚝 Deep-fried Fresh Oyster	\$24 (6只/Pieces)



樂厨推荐
Chef's recommendation

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单点菜单 A LA-CARTE MENU



烧味

BARBECUED

	半只/ Half	全只/ Whole
玫瑰豉油鸡 Soya Sauce Chicken	\$26	\$48
 脆皮烧鸭 Roast Duck	\$42	\$78
北京片皮鸭 Peking Duck	\$48	\$88
片皮乳猪全体 (需预订) BBQ Whole Suckling Pig (<i>Pre-order required</i>)		\$328

	例/ Small (2-3 位用/ Persons)	中/ Medium (4-6 位用/ Persons)	大/ Large (7-9 位用/ Persons)
蜜汁叉烧 Charred BBQ Pork with Honey Sauce	\$14	\$21	\$28
脆皮烧肉 Crackling Pork Belly	\$16	\$24	\$32
卤水大肠 Braised Pork Intestine	\$20	\$30	\$40
潮州卤水鸭 Teochew Braised Duck	\$28	\$42	\$56
潮州卤水拼盘 卤鸭片, 三层肉, 豆腐, 大肠 Teochew Style Braised Combination Platter Sliced Duck, Pork Belly, Beancurd & Pork Intestine	\$24	\$36	\$48



烧味双拼 (任选以下两款) 叉烧, 烧肉, 烧鸭, 豉油鸡 Roast Meat Duo Platter (<i>Choice of 2</i>) Honey-glazed Char Siew, Roast Pork Belly, Roast Duck, Soya Sauce Chicken	\$24	\$36	\$48
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烧味三拼 (任选以下三款) 叉烧, 烧肉, 烧鸭, 豉油鸡 Roast Meat Trio Platter (<i>Choice of 3</i>) Honey-glazed Char Siew, Roast Pork Belly, Roast Duck, Soya Sauce Chicken	\$32	\$48	\$64
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樂厨推荐
Chef's recommendation

Members enjoy 15% discount and service charge waiver.
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单点菜单 A LA-CARTE MENU

汤品精选 SOUP

每位/Per Person

每日煲靓汤 Double-boiled Soup of the Day	\$8
蟹肉粟米羹 Fresh Crabmeat & Sweet Corn in Thick Broth	\$10
成都帶子酸辣汤 Sichuan Fresh Scallop Hot & Sour Soup	\$12
海鲜豆腐羹 Seafood & Beancurd Soup	\$12
碧菠帶子羹 Fresh Scallop, Minced Spinach & Beancurd Soup	\$12
 花菇羊肚菌炖菜胆 Double-boiled Fresh Morel Soup with Flower Shiitake Mushroom & Tianjin Cabbage	\$12
鲜人蔘炖鸡汤 Double-boiled Chicken Soup with Fresh Ginseng	\$16
 骨胶原菜胆花胶汤 Double-boiled Fish Maw & White Cabbage in Shark's Cartilage Soup	\$18
淮杞花胶鸡炖螺头汤 Double-boiled Fish Maw & Chicken Soup with Sea Whelk	\$18
鸡丝烩鱼翅 Braised Shark's Fin Soup with Shredded Chicken	\$28
蟹肉烩鱼翅 Braised Shark's Fin Soup with Crabmeat	\$32
 石锅浓汤鸡鲍翅 Stone Pot Double-boiled Superior Shark's Fin in Chicken Broth	\$42
红烧中鲍翅 Braised Shark's Fin in Superior Broth	\$58
蟹肉扒大鲍翅 Braised Supreme Shark's Fin with Crabmeat in Superior Broth	\$88



樂厨推荐
Chef's recommendation

Members enjoy 15% discount and service charge waiver.
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单点菜单 A LA-CARTE MENU

海味类

DRIED SEAFOOD

	例/ Small (2-3 位用/ Persons)	中/ Medium (4-6 位用/ Persons)	大/ Large (7-9 位用/ Persons)
花菇豆根扒时蔬 Braised Flower Shiitake Mushroom & Beancurd with Seasonal Vegetable in Superior Oyster Sauce	\$24	\$36	\$48
 海参冬菇扒时蔬 Braised Sea Cucumber with Flower Shiitake Mushroom & Seasonal Vegetable	\$38	\$57	\$76
鲍片冬菇扒时蔬 Braised Sliced Abalone with Flower Shiitake Mushroom	\$58	\$87	\$116
	每位/ Per Person (1 位用/ Person)		
鲍汁扣鹅掌花胶筒 Stewed Fish Maw & Goose Web in Abalone Sauce		\$18	
鲍汁焖釀花胶筒 Stewed Fish Maw with Minced Shrimp in Abalone Sauce		\$18	
 鸡茸釀十头鲍鱼 Stewed 10-head Abalone with Minced Chicken		\$18	
花膠筒扣瑶柱甫 Stewed Fish Maw with Whole Conpoy		\$22	
原只六头鲍鱼扣鱼肚 Braised 6-head Abalone with Fish Maw		\$24	
澳洲三头鲍鱼扣鹅掌 Braised Australian 3-head Abalone with Goose Web		\$48	



樂厨推荐
Chef's recommendation

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单点菜单 A LA-CARTE MENU

游水海鲜

LIVE SEAFOOD

	每百克/ Per 100g	烹饪法 / Cooking Method
澳洲龙虾 Australian Lobster	\$24	上汤焗 / Baked with Superior Stock 姜葱 / Ginger & Spring Onion
本地龙虾* Live Lobster	时价 Seasonal Price	芝士焗 / Baked with Cheese Sauce
生虾 Live Prawn	\$8	白灼 / Poached 蒜蓉蒸 / Steamed with Minced Garlic
巴丁鱼* Live Batin Fish	\$9	豉油皇干煎 Wok-fried with Thick Soya Sauce
海石斑 Sea Grouper	\$12	油盐水浸 Poached with Superior Stock
笋壳 Marble Goby	\$13	清蒸 / Steamed in Hong Kong Style 陈皮豉汁蒸 / Steamed with Black Bean 油浸 / Deep-fried with Soya Sauce
斗鲳* Pomfret	\$14	花雕蛋白蒸 / Steamed with Egg White & Hua Diao Wine 骨香 / Duo Style (Deep-fried & Sauteed)
东星斑* Red Spotted Grouper	\$20	潮州蒸 / Steamed in Teochew Style 茄子焗 / Braised with Eggplant
多宝鱼* Turbot Fish	\$22	星州辣椒 / Singapore Chilli Style 黑胡椒 / Black Pepper
忘不了* Empurau Fish	时价 Seasonal Price	家乡蒸 (冬菇丝, 肉丝, 姜丝) Steamed in Traditional Style (Shredded Mushroom, Pork & Ginger)
斯里兰卡螃蟹* Sri Lankan Crab	\$16	盐香焗 / Sea Salt Baked 避风塘 / Wok-fried with Crispy Garlic & Dried Chilli
黄膏蟹* Roe Crab	\$16	潮式冻 / Teochew Cold 盐焗 / Rock Salted
象拔蚌* Geoduck Clam	时价 Seasonal Price	刺身 / Sashimi 韭黄炒 / Stir-fried
竹蚌* Bamboo Clam	\$16 (每枝/Piece)	金银蒜蓉蒸 / Steamed with Crispy Garlic X.O酱蒸 / Steamed with X.O Chilli Sauce



樂厨推荐
Chef's recommendation

*需预订 Pre-order required

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单点菜单 A LA-CARTE MENU

海鲜类 SEAFOOD

每位/ Per Person
(1 位用/ Person)



煎帶子翠綠豆腐
Pan-seared Fresh Scallop
with Homemade Beancurd & Seasonal Vegetable

\$12

芝士焗老虎虾
Baked Tiger Prawn with Cheese Sauce

\$12

蒜子焗鲈鱼扒
Braised Fillet of Sea Perch with Whole Garlic

\$22

姜丝脆化炸鲈鱼
Deep-fried Fillet of Sea Perch with Crispy Ginger

\$22

例/ Small
(2-3 位用/
Persons) 中/ Medium
(4-6 位用/
Persons) 大/ Large
(7-9 位用/
Persons)

芹菜萝卜炒鲛鱼条
Sauteed Sliced Dace Fish Cake
with Celery & Carrot

\$24

\$36

\$48

樱花虾黄金凉瓜条
Deep-fried Sakura Shrimp
& Bitter Gourd with Salted Egg Yolk Sauce

\$24

\$36

\$48



普宁豆腐煮黄花鱼
Poached Yellow Croaker
with Beancurd & Fermented Soy Bean

\$28

\$42

\$56

韭黄吊片炒时蔬
Sauteed Fresh Cuttlefish & Yellow Chives
with Seasonal Vegetable

\$28

\$42

\$56

椒盐炸吊片
Deep-fried Fresh Cuttlefish
with Salt & Pepper

\$30

\$45

\$60



樂厨推荐
Chef's recommendation

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单点菜单 A LA-CARTE MENU



海鲜类 SEAFOOD

	例/ Small (2-3 位用/ Persons)	中/ Medium (4-6 位用/ Persons)	大/ Large (7-9 位用/ Persons)
X.O酱凉瓜生虾煲 Braised Live Prawns & Bitter Gourd with X.O Sauce in Claypot	\$32	\$48	\$64
日本芥末脆虾球 Deep-fried Prawn with Wasabi Mayonnaise	\$34	\$51	\$68
X.O炒虾球时蔬 Sautéed Prawn with Seasonal Vegetable in X.O Sauce	\$34	\$51	\$68
红焖海鲜豆腐煲 Braised Beancurd with Seafood in Claypot	\$38	\$57	\$76
 豉汁凉瓜焖鱼块 Braised Fish Fillet with Bitter Gourd in Black Bean Sauce	\$38	\$57	\$76
珍菌炒带子时蔬 Stir-fried Fresh Scallop with Fresh Mushrooms & Seasonal Vegetable	\$42	\$63	\$84
 麒麟带子蒸豆腐 Steamed Fresh Scallop & Beancurd with Flower Shiitake Mushroom & Carrot	\$42 (8件/Pieces)	\$63 (12件/Pieces)	\$84 (16件/Pieces)



樂厨推荐
Chef's recommendation

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单点菜单 A LA-CARTE MENU

肉类 MEAT

		每件/ Per Piece		
	黑椒煎黑豚肉扒 Pan-fried Kurobuta Pork Chop with Black Pepper Sauce		\$16	
	烧汁煎鸡扒 Baked Chicken Cutlet with Homemade Barbecue Sauce		\$16	
	梅菜焖鸭腿 Stewed Duck Thigh with Preserved Mustard Greens		\$16	
	黑椒煎羊架 Baked Rack of Lamb with Black Pepper Sauce		\$26 (2件/Pieces)	
		半只/ Half (4-6 位用/ persons)	全只/ Whole (7-9 位用/ persons)	
	脆皮炸子鸡 Roast Chicken	\$26	\$48	
	杏片西施炸鸡 Deep-fried Boneless Chicken with Minced Shrimp & Crispy Almond	\$28	\$52	
		例/ Small (2-3 位用/ Persons)	中/ Medium (4-6 位用/ Persons)	大/ Large (7-9 位用/ Persons)
	辣子鸡丁 Wok-fried Mala Diced Chicken	\$22	\$33	\$44
	顺德煎莲藕饼 Pan-fried Pork Patty with Lotus Root	\$22	\$33	\$44
	怀旧煎酿三宝 酿茄子, 青, 红灯笼椒 Traditional Pan-fried Trio Treasures in Black Bean Sauce Stuffed Eggplant, Organic Green & Red Capsicum	\$22	\$33	\$44
	腊味粒炒芥兰 Wok-fried HK Kailan with Diced Preserved Meats	\$22	\$33	\$44
	荔枝咕嚕肉 Sweet & Sour Pork with Lychee	\$24	\$36	\$48

 樂厨推荐
Chef's recommendation

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单点菜单 A LA-CARTE MENU



肉类 MEAT

	例/ Small (2-3 位用/ Persons)	中/ Medium (4-6 位用/ Persons)	大/ Large (7-9 位用/ Persons)
 豉椒咸菜炒爽肚 Sauteed Sliced Pig Stomach with Bell Pepper in Black Bean Sauce	\$24	\$36	\$48
椒盐排骨 Deep-fried Salt & Pepper Pork Rib	\$28	\$42	\$56
避风塘排骨 Deep-fried Pork Rib with Dried Chilli & Crispy Garlic	\$28	\$42	\$56
黑椒烟猪手煲 Braised Smoked Pork Knuckle in Black Pepper Sauce	\$32		\$64
柱候牛腩煲 Stewed Beef Brisket in Traditional Style	\$24	\$36	\$48
沙爹粉丝牛肉煲 Poached Sliced Beef & Vermicelli in Satay Sauce	\$24	\$36	\$48
豉椒炒牛肉片 Sauteed Sliced Beef with Bell Pepper in Black Bean Sauce	\$24	\$36	\$48
 蒜香煎牛柳粒 Pan-fried Beef Cubes with Garlic	\$36	\$54	\$72
中式煎牛柳 Pan-fried Beef Fillet in Cantonese Style	\$36	\$54	\$72
姜葱炒鹿肉片 Wok-fried Sliced Venison with Ginger & Spring Onion	\$36	\$54	\$72
黑椒鹿柳粒 Black Pepper Venison Cubes	\$36	\$54	\$72
 香茜焖羊膝 Stewed Lamb Shank with Umami blend of Chinese Parsley & Coriander Sauce	\$38		\$76



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单点菜单 A LA-CARTE MENU

蔬菜/素食类

VEGETABLE / VEGETARIAN

每位/ Per Person

川味上素酸辣羹

\$10

Vegetarian Sichuan Hot & Sour Thick Soup

花菇羊肚菌炖菜胆

\$12

Double-boiled Fresh Morel Soup

with Flower Shiitake Mushroom & Tianjin Cabbage

例/ Small
(2-3 位用/
Persons)

中/ Medium
(4-6 位用/
Persons)

大/ Large
(7-9 位用/
Persons)

每日时蔬

\$18

\$27

\$36

Daily Seasonal Vegetable

香港芥兰 / 西兰花 / 苋菜 / 奶白菜 / 菠菜 /

芦笋 / 香港菜远 / 青龙菜

(烹饪法: 清炒, 蒜蓉炒, 蚝油, 上汤蒜子, 三色蛋, 姜汁炒, X.O酱炒)

HK Kailan / Broccoli / Local Spinach / Baby Bok Choy /

Spinach / Asparagus / HK Choy Sum / Garlic Chive

(Cooking Method: Sauteed / Stir-fried with Garlic / Oyster Sauce /

Poached in Superior Stock / Poached with Trio Eggs /

Stir-fried with Ginger Sauce / with X.O Sauce)

南乳焖粉丝上素

\$18

\$27

\$36

Braised Mixed Vegetable with Glass Noodles
in Fermented Beancurd Sauce

辣子炒素鸡丁

\$18

\$27

\$36

Sautéed Mala Mock Chicken

甜梅菜炒芥兰

\$18

\$27

\$36

Wok-fried HK Kailan

with Preserved Mustard Greens



紫薯淮山炒芦笋

\$18

\$27

\$36

Sauteed Asparagus

with Purple Potato & Chinese Yam



樂厨推荐

Chef's recommendation

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单点菜单 A LA-CARTE MENU



蔬菜/素食类

VEGETABLE / VEGETARIAN



杏片绿野仙霞

Sautéed Sliced Lotus Root, Celery & Greens
with Crispy Almond

例/ Small
(2-3 位用/
Persons)

\$18

中/ Medium
(4-6 位用/
Persons)

\$27

大/ Large
(7-9 位用/
Persons)

\$36

金汤蒸嫩滑豆腐

Steamed Beancurd with Pumpkin Broth

\$18

\$27

\$36

宫保素豆腐

Vegetarian Kung Pao Beancurd

\$18

\$27

\$36

罗汉斋豆腐

Braised Beancurd with Lo-Han Vegetable

\$20

\$30

\$40

羊肚菌竹笙扒时蔬

Braised Fresh Morel
with Flower Shiitake Mushroom
& Seasonal Vegetable

\$20

\$30

\$40

欖菜炒鲜百合芦笋

Stir-fried Asparagus with Fresh Lily Bud
& Pickled Olive

\$20

\$30

\$40



啫啫大芥菜煲

Wok-fried Fresh Mustard Plant
with Dried Shrimp & Garlic in Claypot

\$22

\$33

\$44



松露酱素炒饭

Vegetarian Fried Rice with Truffle Sauce

\$18

\$27

\$36

银芽干炒素面线

Vegetarian Stir-fried Vermicelli

\$18

\$27

\$36



樂厨推荐

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单点菜单 A LA-CARTE MENU



饭/ 面, 粉类 RICE / NOODLE

	每位/ Per Person		
潮式蚝仔粥 Teochew Style Baby Oyster Porridge		\$12	
 鲜茄黑猪扒烩饭 Kurobuta Pork Chop Fried Rice with Umami Tomato Sauce		\$14	
姜葱老虎虾面 Braised HK Noodle with Whole Tiger Prawn		\$18	
上汤焗开边澳洲龙虾面 (至少两位/每份半只) Braised Australian Lobster Noodle (Half lobster per pax/min. 2 to order)		\$64	
	例/ Small (2-3 位用/ Persons)	中/ Medium (4-6 位用/ Persons)	大/ Large (7-9 位用/ Persons)
银芽豉油皇炒面 Stir-fried Soya Sauce Noodle with Beansprouts	\$18	\$27	\$36
韭黄干烧伊面 Braised E-fu Noodle with Yellow Chive & Straw Mushroom	\$18	\$27	\$36
 雪菜肉丝炒面 Fried Noodle with Shredded Pork & Preserved Potherb Mustard	\$20	\$30	\$40
鸡丝干炒面线 Wok-fried Vermicelli with Shredded Chicken	\$20	\$30	\$40
星洲炒米粉 Wok-fried Sin Chew Rice Vermicelli	\$20	\$30	\$40
咸鱼鸡粒炒饭 Fried Rice with Diced Chicken & Salted Fish	\$20	\$30	\$40
鲜虾扬州炒饭 Yang Chow Fried Rice with Shrimp	\$22	\$33	\$44
 韭黄干炒牛肉河粉 Wok-fried Beef Hor Fun with Yellow Chives	\$22	\$33	\$44
滑蛋海鲜河粉 Braised Seafood Hor Fun with Fluffy Egg	\$24	\$36	\$48



樂厨推荐
Chef's recommendation

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单点菜单 A LA-CARTE MENU

甜品 DESSERT

每位/ Per Person



清热龟苓膏
Chilled Herbal Jelly

\$8

陈皮红豆沙
Hot Red Bean Puree with Tangerine Peel

\$8

杨枝甘露
Chilled Mango Puree with Pomelo & Sago

\$8

芒果布甸
Chilled Mango Pudding

\$8

香滑杏仁茶
Hot Sweetened Almond Cream

\$8

蜂蜜炸蛋散
Deep-fried Sweetened Honey & Egg Twists

\$8



脆皮炸紫番薯
Deep-fried Sweetened Purple Yam

\$8
(8件/Pieces)

每件/ Per Piece

芝麻豆沙锅饼
Pan-fried Red Bean Paste Pancake

\$16



樂厨推荐
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