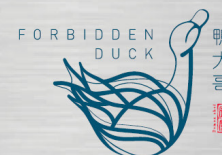


招牌慢烤原隻燒鴨

Signature Slow Roasted Duck



Peking Duck is an obsession of three Michelin star chef Alvin Leung. Duck is one of his favourite meats and for years he has been delving into ways to reinvent a new style, engineer a modern take on the traditional recipe.

In the end, Leung decided to serve two versions of the Peking Duck. The Classic style fires the bird under high heat in a special oven imported from Australia. This method renders out much of the fat and the meat is well done. But the skin is crispy and decadent, best enjoyed in a thin pancake.

Our signature slow-cooked Peking Duck is dry-aged to intensify the flavour, then gently cooked to medium rare, with the meat still pink and retaining all its natural juices. The duck is then roasted on high heat for a short time to sear and crisp the skin. Not all the fat is rendered to add flavour, but if customers prefer to eliminate more fat, we can certainly accommodate. This signature slow-cooked duck is served with calamansi-infused soft buns that absorb more of the juices and keep a nice texture to the skin.

精選點心

Signature Dim Sum



鮑魚鳳爪
Chicken Feet with Abalone



黃金鮮蝦石榴果
Deep Fried Prawn Dumpling



特色腐皮炸兩腸粉
Steamed Rice Rolls with Crispy Bean Curd Skin

點心 DIM SUM

	鮑魚鳳爪 Chicken Feet with Abalone	16
	豉椒鳳爪 Chicken Feet with Black Bean and Chilli	6
	傳統燒賣 Pork Sui Mai	7
	鳳冠鮮蝦餃皇 Steamed King Prawn Dumpling	8
	黃金鮮蝦石榴果 Deep Fried Prawn Dumpling	8
	金瓜蟹肉餃 Steamed Crab Meat and Pumpkin Dumpling	8
	野菌水晶餃 Steamed Wild Mushroom Crystal Dumpling	8
	韭菜餃 Pan Fried Chive Dumpling	7
	潮州粉果 Steamed ChaoZhou Dumpling	6
	招牌叉燒腸粉 Steamed Rice Rolls with Barbecued Pork	8
	青龍菜鮮蝦腸粉 Steamed Rice Rolls with Shrimps and Green Dargon	8
	特色腐皮炸兩腸粉 Steamed Rice Rolls with Crispy Bean Curd Skin	8
	豉汁蒸鮮肉排 Steamed Pork Ribs with Garlic, Chilli and Black Beans	8
	黑糖馬拉糕 Steamed Brown Sugar Ma Lai Koh	6
	墨西哥牛奶叉燒包 Mexican Milk Bun with Barbecue Pork	8
	XO醬炒蘿蔔糕 Pan Fried Turnip Cake with XO Sauce	8
	羅勒鴨絲春卷 Pesto Duck Spring Roll	6
	雪菜鴨絲芋角 Crispy Taro Pastry Stuffed with Duck and Preserved Vegetable	6



日本芥菜柚子拍青瓜

Cucumber and
Pomelo with Wasabi Ponzu



鵝肝牛油果釀滷蛋

Braised Egg Stuffed
with Foie Gras and Avocado



椒鹽鮮魷

Salt and Pepper Squid



香蔥海蜇皮

Jelly Fish with Spring Onions

小食 APPETIZERS



滷水鴨舌海蜇頭配川椒青醬

Marinated Duck Tongue and Jelly Fish with Sichuan Green Sauce

18

香蔥海蜇皮

Jelly Fish with Spring Onions

15



鵝肝牛油果釀滷蛋

Braised Egg Stuffed with Foie Gras and Avocado

15

日本芥菜柚子拍青瓜

Cucumber and Pomelo with Wasabi Ponzu

10

蝦乾拌西芹

Dried Shrimp with Celery

10

椒鹽鮮魷

Salt and Pepper Squid

18

椒鹽白飯魚

Salt and Pepper Lancelet Fish

12

椒鹽豆腐

Salt and Pepper Tofu

9

一品菠菜松

Spinach Salad

8



廚師推介
Signature Dish



辣
Spicy

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAX

招牌慢烤原隻燒鴨

Signature Slow Roasted Duck



燒味雙拼

Iberico Pork Char Siu
& Crispy Roast Pork Belly



馬式炒鴨崙

Laksa Style



燒味
BARBECUE

招牌慢烤原隻燒鴨 Signature Slow Roasted Duck	每隻 Whole Duck	88
	半隻 Half Duck	58
鴨大哥 Forbidden Duck	每隻 Whole Duck	78
	半隻 Half Duck	48
依比利亞黑毛豬叉燒 Iberico Pork Char Siu		30
脆皮燒肉 Crispy Roast Pork Belly		15
燒味雙拼 依比利亞黑毛豬叉燒和脆皮燒肉 Iberico Pork Char Siu & Crispy Roast Pork Belly		32

北京烤鴨二食
DUCK IN TWO WAYS

原味炒鴨崙 Classic Style		18
馬式炒鴨崙 Laksa Style		18
蒙古式炒鴨崙 Mongolian Style		18





羊肚菌花膠燉湯

Double Boiled Fish Maw
with Morel Soup

燕窩瑤柱瓜盅

Bird Nest with Conpoy Soup

湯 SOUPS

	每位
 鮑魚螺頭燉湯 Double boiled Abalone Sea Conch Soup	48
燕窩瑤柱瓜盅 Bird Nest with Conpoy Soup	46
 羊肚菌花膠燉湯 Double Boiled Fish Maw with Morel Soup	38
竹笙雞蓉粟米羹 Creamed Corn Chicken Soup with Bamboo Pith	12
文思豆腐羹 Superior Silky Tofu Soup	12
鴨絲酸辣湯 Hot and Sour Duck Soup	10
是日燉湯 Daily Double Boiled Soup	18



鮑汁百花關東遼參

Braised Guangdong Sea Cucumber Stuffed with Fish Mousse in Abalone Sauce



蠔皇扣鮑魚



Braised Abalone in Demon Chef's Secret Sauce



紅燒燕盞

Braised Bird Nest

海味 DRIED SEAFOOD

- | | |
|---|-----------|
|  蠔皇扣鮑魚
Braised Abalone in Demon Chef's Secret Sauce | 52 |
|  鮑汁百花關東遼參
Braised Guangdong Sea Cucumber Stuffed with Fish Mousse in Abalone Sauce | 45 |
| 紅燒燕盞
Braised Bird Nest | 45 |
| 紅燒海參
Braised Sea Cucumber | 20 |

珊瑚蚌帶子炒蘆筍

Stir-Fried Red Sea Cucumber and Scallop with Asparagus



蒜蓉蒸聖子皇

Steamed Razor Clam with Garlic



黑松露野菌炒帶子

Stir-Fried Scallop with Wild Mushrooms in Black Truffle Sauce



貝殼類
SCALLOP & CLAM



珊瑚蚌帶子炒蘆筍

Stir-Fried Red Sea Cucumber and Scallop with Asparagus

48

黑松露野菌炒帶子

Stir-Fried Scallop with Wild Mushrooms in Black Truffle Sauce

45

醬皇野菌炒帶子

Sautéed Scallop with Assorted Wild Mushrooms

38

蒜蓉蒸聖子皇 (每隻)

Steamed Razor Clam with Garlic (per pc)

13



廚師推介
Signature Dish



辣
Spicy

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAX



白椒濃湯煮斯里蘭卡蟹
Sri Lanka Crab in White Pepper Broth



廚魔黑松露XO 龍蝦粉絲煲
Lobster and Vermicelli with
Black Truffle Har Mi XO



避風塘炒蟹
Stir Fried Crab with Garlic and Chilli



方魚焗海中蝦
Oven Baked Tiger Prawns with Square Fish



金銀蒜蓉蒸游水老虎蝦
Steamed Live Tiger Prawns with Garlic



頭抽煎游水老虎蝦
Pan Fried Live Tiger Prawn with
First Press Soy Sauce



龍眼焦糖大蝦球
Caramel Glazed Prawns with Longan



香脆黃金蝦球
Golden Cereal Prawns

蝦 . 蟹 PRAWN & CRAB

	黃金焗斯里蘭卡蟹 Sri Lanka Crab with Salted Egg Yolk	105
	白椒濃湯煮斯里蘭卡蟹 Sri Lanka Crab in White Pepper Broth (approx. 700g)	98
	薑蔥焗斯里蘭卡蟹 Sri Lanka Crab with Ginger and Spring Onions	98
	避風塘炒蟹 Stir Fried Crab with Garlic and Chilli	88
	廚魔黑松露XO 龍蝦粉絲煲 Lobster and Vermicelli with Black Truffle Har Mi XO	88
	薑蔥波士頓龍蝦 Boston Lobster with Ginger and Scallions	88
	藥膳醉海中蝦 Steamed Tiger Prawns in Chinese Traditional Herbs	48
	方魚焗海中蝦 Oven Baked Tiger Prawns with Square Fish	48
	金銀蒜蓉蒸游水老虎蝦 Steamed Live Tiger Prawns with Garlic	48
	頭抽煎游水老虎蝦 Pan Fried Live Tiger Prawn with First Press Soy Sauce	32
	龍眼焦糖大蝦球 Caramel Glazed Prawns with Longan	30
	香脆黃金蝦球 Golden Cereal Prawns	30
	金絲芥末蝦球 Deep Fried Prawns with Wasabi Mayo	30
	鮮蘆筍百合蝦球 Stir-fried Tiger Prawns with Fresh Asparagus and Lily Bulbs	30



松子筍殼魚

Deep Fried Marble Goby with Pine Nuts in Sweet and Sour Sauce



雲腿雪菜蒸筍殼魚

Steamed Marble Goby with Chinese Ham and Preserved Vegetable



香煎鱈魚

Pan Fried Cod Fish with Thick Sauce



秋葵百里香炒斑球

Stir Fried Garoupa with Okra and Thymes

魚 FISH

	松子筍殼魚 Deep Fried Marble Goby with Pine Nuts in Sweet and Sour Sauce	86
	雲腿雪菜蒸筍殼魚 Steamed Marble Goby with Chinese Ham and Preserved Vegetable	86
	豉油皇筍殼魚 Pan Fried Marble Goby with Soy Sauce (approx. 700g)	86
	梅菜蒸鱈魚 Steamed Cod Fish with Preserved Vegetable	46
	香煎鱈魚 Pan Fried Cod Fish with Thick Sauce	46
	秋葵百里香炒斑球 Stir Fried Garoupa with Okra and Thymes	40
	薑蔥班球 Stir Fried Garoupa with Ginger and Scallions	40
	啫啫斑球豬腩煲 Sizzling Garoupa and Pork Liver in Claypot	40



黑椒原條牛肋骨
Black Pepper Angus Beef Ribs



燒汁煎鵝肝伴黑毛豬
Foie Gras with Iberico Pork in BBQ Sauce



椒鹽排骨
Salt and Pepper Pork Spare Ribs



荔枝玫瑰山楂咕嚕肉
Sweet and Sour Pork with Lychee,
Rose and Hawthorn



老乾媽醬炒松板肉
Stir Fried Pork Collar with Laoganma Chilli Paste



玻璃梅菜蒸雞
Steamed Chicken with Mui Choy in Lotus Leaf



日本柚子檸檬雞
Japanese Yuzu Lemon Chicken



薑蔥欖角田雞煲
Stir-Fried Live Frog with Chinese Black Olive and
Spring Onions in Claypot

肉類 MEAT

黑椒原條牛肋骨 80
Black Pepper Angus Beef Ribs

黑椒羊肚菌炒美國雪花牛肉 36
Stir Fried U.S. Marble Beef with Morel in Black Pepper Sauce

茶樹菇爆安格斯牛肉 28
Stir-fried Angus Beef with Wild Mushrooms

蔥爆美國肥牛 26
Stir Fried USDA Beef with Spring Onions

燒汁煎鵝肝伴黑毛豬 48
Foie Gras with Iberico Pork in BBQ Sauce

龍眼焦糖排骨 30
Caramel Glazed Pork Spare Ribs with Longan

椒鹽排骨 23
Salt and Pepper Pork Spare Ribs

荔枝玫瑰山楂咕嚕肉 23
Sweet and Sour Pork with Lychee, Rose and Hawthorn

老乾媽醬炒松板肉 22
Stir Fried Pork Collar with Laoganma Chilli Paste

XO 醬九葉菜炒松板肉 22
Stir Fried Pork Collar in XO Sauce

蘆筍芹香炒松板肉 22
Stir Fried Pork Collar with Celery and Asparagus

玻璃梅菜蒸雞 28
Steamed Chicken with Mui Choy in Lotus Leaf

蟲草花鵝蛋燜甘榜雞 24
Braised Kampong Chicken with Cordyceps Flower and Quail Eggs

日本柚子檸檬雞 22
Japanese Yuzu Lemon Chicken

鹹魚雞丁豆腐煲 22
Diced Chicken, Tofu and Salted Fish Claypot

薑片炸生猛田雞 26
Stir-Fried Live Frog with Ginger

薑蔥欖角田雞煲 26
Stir-Fried Live Frog with Chinese Black Olive
and Spring Onions in Claypot



蜆蚶煎釀唐生菜膽
Fish Mousse Stuffed in Lettuce with
Preserved Clam Sauce



海味雜菜煲
Dried Scallop with Seasonal Vegetable



金銀蒜子時菜
Seasonal vegetable with Garlic



三菇燴自家製豆腐
Homemade Tofu with Wild Mushrooms



紅燒豆腐
Braised Tofu in Oyster Sauce



濃雞湯絲瓜浸蝦乾
Chinese Gourd with Dried Shrimp in Chicken Broth



機菜肉碎小黃瓜
Stir Fried Cucumber with Fermented Olive
and Mince Pork



魚香茄子煲
Yu Shiang Eggplant Claypot

蔬菜 VEGETABLES

蜆蚶煎釀唐生菜膽
Fish Mousse Stuffed in Lettuce with Preserved Clam Sauce

26

海味雜菜煲
Dried Scallop with Seasonal Vegetable

24

三蛋莧菜
Stir Fried Amaranthus with Salted Egg and Preserved Egg

18

金銀蒜子時菜
Seasonal vegetable with Garlic

16

炒時令蔬菜
Stir Fried Seasonal Vegetable

16

三菇燴自家製豆腐
Homemade Tofu with Wild Mushrooms

18

紅燒豆腐
Braised Tofu in Oyster Sauce

16

蟲草花雪菜炒鮮蘆筍
Stir Fried Asparagus with Preserved Vegetable
and Cordyceps Flowers

20

濃雞湯絲瓜浸蝦乾
Chinese Gourd with Dried Shrimp in Chicken Broth

20

小炒皇
Stir Fried Chinese Leek with Shrimp

18

攪菜肉碎小黃瓜
Stir Fried Cucumber with Fermented Olive and Mince Pork

18

魚香茄子煲
Yu Shiang Eggplant Claypot

18

金銀蒜蓉蒸茄子
Steamed Eggplant with Garlic

16

豉汁涼瓜
Stir Fried Bitter Melon with Black Bean Sauce

16



海鮮鴨湯泡飯
Seafood Rice in Aromatic Duck Soup



煙熏三文魚炒飯
Fried Rice with Tea-Smoked Salmon



雪菜鴨絲炒飯
Fried Rice with Duck Meat and Preserved Vegetable



鹹魚雞丁炒飯
Fried Rice with Salted Fish and Diced Chicken



豉椒牛肉河
Stir Fried Rice Noodle with Marble Beef



五柳鴨絲炆米粉
Duck Meat and Rice Noodle with Five Willow's Sauce



乾燒野菌伊麵
Braised E-Fu Noodles with Wild Mushrooms



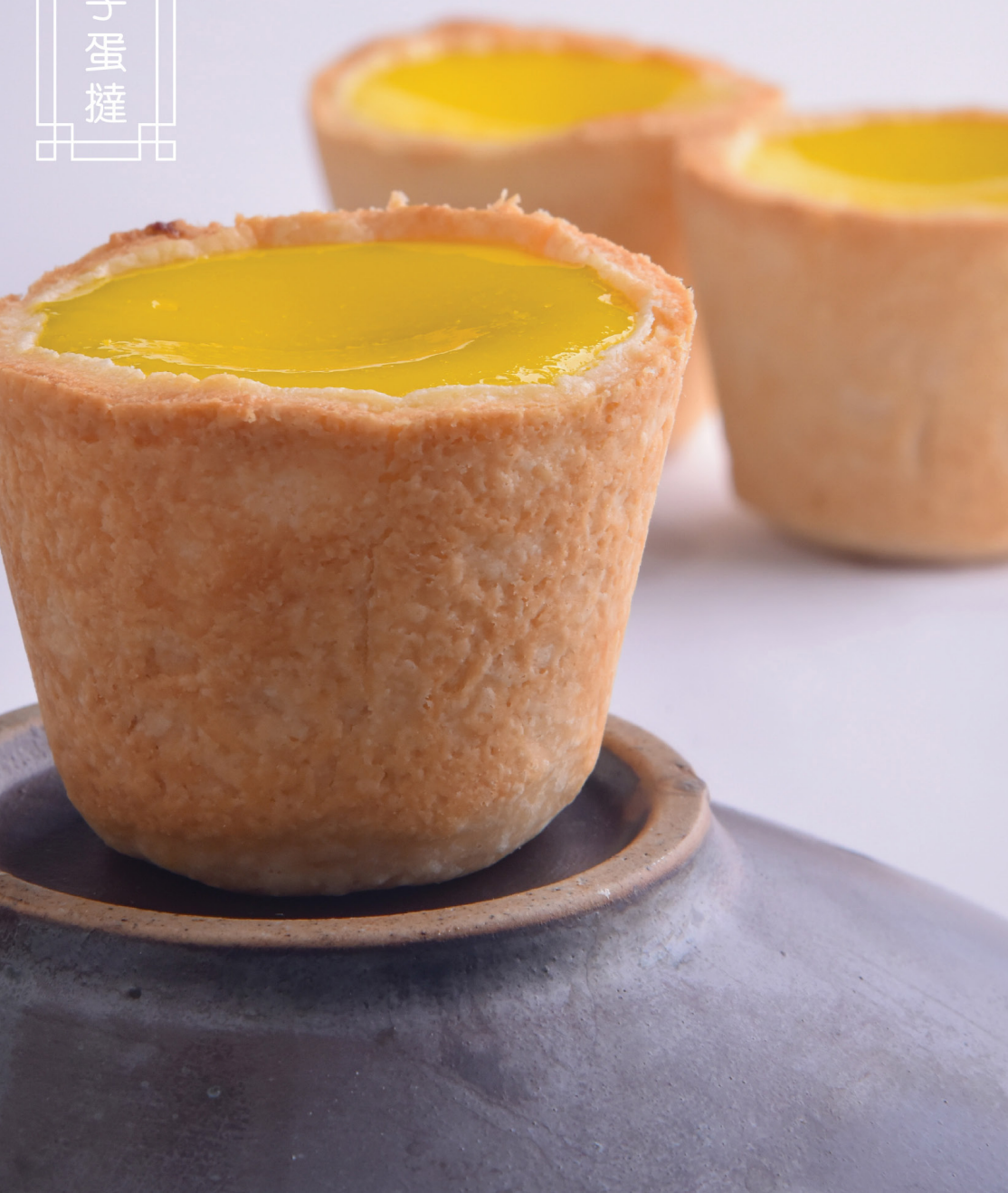
三絲炒脆麵
Fried Egg Noodle with Shredded Pork,
Chicken and Duck

飯 . 麵 RICE & NOODLE

	海鮮鴨湯泡飯 (2-4位) Seafood Rice in Aromatic Duck Soup (serves 2-4 people)	36
	煙熏三文魚炒飯 Fried Rice with Tea-Smoked Salmon	22
	蛋白瑤柱炒飯 Fried Rice with Egg White and Conpoy	22
	雪菜鴨絲炒飯 Fried Rice with Duck Meat and Preserved Vegetable	20
	臘味炒飯 Fragrant Mixed Rice With Chinese Sausage	20
	鹹魚雞丁炒飯 Fried Rice with Salted Fish and Diced Chicken	18
	沙爹菜遠美國雪花牛河 Stir Fried Rice Noodle with Satay U.S. Marble Beef and Vegetable	28
	豉椒牛肉河 Stir Fried Rice Noodle with Marble Beef	26
	五柳鴨絲炆米粉 Duck Meat and Rice Noodle with Five Willow's Sauce	20
	雪菜肉絲炆米粉 Shredded Pork and Rice Noodle with Preserved Vegetable	18
	乾燒野菌伊麵 Braised E-Fu Noodles with Wild Mushrooms	18
	三絲炒脆麵 Fried Egg Noodle with Shredded Pork, Chicken and Duck	18
	絲苗白飯 Jasmine Rice	3

巨人柚子蛋撻

Giant Egg Tart



甜點 DESSERT

 冰糖桃膠燉雪蛤 Hashima with Rock Sugar	12
 巨人柚子蛋撻 (2件) Giant Egg Tart (2pcs)	6
椰皇蘆薈芋蓉凍 Young Coconut, Aloe and Taro Sweet Soup	7
香草鮮蘆薈凍 Vanilla, Lemongrass and Aloe Vera Glass Jelly	6
紅豆糕 Red Bean Cake	6
桂花雪梨凍 Osmanthus and Pear Jelly	6
楊枝甘露 Mango Sago Dessert with Pomelo	6
是日廚師推介糖水 Chef's Recommendation Sweet Soup	5