茗茶
HOUSE TEAS

◆

	每位 per person
水仙 Shuixin	28
烏龍 Oolong	28
菊普 Chrysanthemum Puerh	28
白牡丹 White Peony	28
茉莉花香片 Jasmine Green	28
獅峰龍井 Lion Peak Dragon Well	28
舊普洱 Puerh	28
安溪鐵觀音 Anxi Tie Guan Yin	28
菊花 Chrysanthemum	28

◆

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餐前小食
APPETISERS

◆

岩鹽蒜片牛柳粒 Wok-fried Beef Cubes with Garlic and Rock Salt		**258**
秘製脆皮牛坑腩 Crispy Beef Brisket in Teriyaki Sauce		**248**
五香豬仔腳 Poached Pork Knuckles *in Five-Spice Soya Sauce*		**168**
香脆醬油鳳尾魚 Deep-fried Anchovies in Teriyaki Sauce		**148**
陳醋海蜇花 Marinated Jelly Fish Head *with Vintage Vinegar*		**148**
椒鹽鮮魷 "Typhoon Style" Squid with Salt and Pepper		**148**
南京鹽水鴨 "Nanjing" Poached Duck in Brine		**138**
香煎蓮藕鯪魚餅 Pan-fried Dace Fish and Lotus Root Cakes		**138**
會所素鵝 Crispy Beancurd Sheet Rolls *stuffed with Julienne of Vegetables*		**128**
避風塘黃金豆腐粒 Crispy Tofu Cubes *with Garlic, Chilli and Sesame Seeds*		**108**
刀拍溫室青瓜 Fresh Crunchy Pickled Cucumber *with Balsamic Vinegar*		**108**
桂花蜜餞脆鱔球 Crispy Eel Fillets *glazed with Osmanthus Syrup*	每件 *per piece*	**128**

◆

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自家燒味
BARBECUED MEATS

◆

化皮燒乳豬（需一天前預訂） Roast Suckling Pig *Please order one day in advance*	全體 *whole piece*	**1880**
北京片皮鴨（需預訂） Roast Peking Duck *Advance order required*	一吃 *1 course* 兩吃 *2 courses*	**638** **738**
桶子頭抽豉油雞 Poached Chicken *with Supreme Soya Sauce*	半隻 *half bird* 壹隻 *whole bird*	**278** **548**
脆米蒜香雞 Deep-fried Chicken *with Garlic and Crispy Rice*	半隻 *half bird* 壹隻 *whole bird*	**278** **548**
特色燒味拼盤 Barbecued Meats Platter		**398**
潮蓮燒鵝 Signature Roast Goose *with Plum Sauce*		**248**
蜜汁叉燒 Honey Glazed Barbecued Pork		**218**
金牌燒腩仔 Roast Pork Belly with Crackling		**208**

◆

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滋補湯品
SOUPS

◆

每位
per person

松茸榆耳燉花膠
Double Boiled Fish Maw
with Elm Fungus and Matsutake Mushrooms — **268**

東方夜明珠
Pumpkin
with Crabmeat and Truffled Shrimp Quenelle — **168**

魚湯薑蔥鮮蟹肉羹
Braised Crab Meat, Ginger and Spring Onion — **168**

海皇酸辣湯
Hot and Sour
with Seafood — **158**

羊肚菌杞子螺頭燉豬腱
Double Boiled Sea Whelk
with Pork Shank, , Wolfberries and Morel Mushrooms — **138**

瑤柱竹笙雞絲羹
Braised Shredded Chicken
with Bamboo Pith and Conpoy — **138**

杏汁燉白肺
Double Boiled Pig's Lung
with Almond Cream — **138**

足料老火靚湯
Soup of the Day — **98**

◆

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推介海味、燕窩
DRIED SEAFOOD AND BIRD'S NEST DELICACIES

◆

川汁肉碎煮脆皮關東遼參 Braised Sea Cucumber *with Minced Pork in Sichuan Spicy Sauce*	每位 *per person*	**308**
田園千層原隻南非鮑 Braised Whole South African Abalone *with Tri-Colour Vegetables*	每位 *per person*	**298**
紅燒蟹肉燴燕窩 Braised Bird's Nest *with Crab Meat*	每位 *per person*	**258**
南瓜汁百花煎釀花膠 Braised Fish Maw and Shrimp Paste *in Pumpkin Sauce*	每位 *per person*	**248**
蝦子海皇扒柚皮 Braised Seafood and Pomelo Peel *with Shrimp Roe*	每位 *per person*	**138**
黑松露醬鮮蟹肉炒桂花 Stir-fried Free-Range Eggs with Crab Meat *in Black Truffle Paste*		**288**
蝦籽蝦乾豆腐煮黃玉海參 Braised Sea Cucumber *with Beancurd, Shrimp Roe and Dried Shrimp*		**248**
鯪魚肉野菌炆鵝掌 Braised Goose Web, Mud Carp Fish and Wild Mushrooms *in Brown Sauce*		**248**

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海鮮
SEAFOOD

◆

欖角露筍鮮百合炒東星斑球 Wok-fried Spotted Garoupa Fillets *with Asparagus, Fresh Lily Bulbs and Preserved Olives*		**498**
辣豆豉野菌星斑球伴炸洋蔥圈 Deep-fried Spotted Garoupa Fillets *in Wild Mushrooms in Spicy Bean Sauce, accompanied with Deep-fried Onion Rings*		**498**
秘製頭抽鱈魚球 Deep-fried Cod Fillets *in Supreme Soya Sauce*		**298**
欖菜甜豆鮮淮山炒蝦球 Stir-fried Prawns *with Sugar Snap Peas, Fresh Yam and Preserved Vegetables*		**298**
京汁煮香脆老虎蝦扒 Braised Crispy Tiger Prawn *in Sweet Bean Sauce*	每位 *per person*	**178**
黑魚籽香芒大蝦 Deep-fried Tiger Prawn *with Mango Dressing and Caviar*	每位 *per person*	**178**
芝士白汁釀焗蟹蓋 Gratinated Crab Meat, Button Mushrooms and White Onions	每位 *per person*	**158**
龍蝦湯蛋白水晶蝦球 Sautéed Prawns on Steamed Egg Whites *in Lobster Sauce*	每位 *per person*	**118**

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豬、牛、羊
PORK, BEEF AND LAMB

◆

九層塔蘭度雜菌炒和牛 Wok-fried Wagyu Beef Kale and Mixed Mushrooms *with Basil*	**388**
廚師醬露筍雞脾菇炒牛柳粒 Wok-fried Beef Cubes with Asparagus and King Oyster Mushroom *in Chef's Special Sauce*	**348**
古法秘製清湯牛坑腩 Stewed Beef Brisket with Turnip *in a Traditional Broth*	**288**
無花果陳醋脆黑豚肉 Sautéed Iberico Pork with Fresh Figs *in Aged Vinegar Sauce*	**268**
韓醬泡菜煮原件牛肋骨 Braised Beef Ribs with Kimchi *in Korean Chili Paste*	**238**
九層塔黑毛豬肉碎生菜包 Stir-fried Minced Iberico Pork with Basil *served with Crispy Lettuce*	**208**
辣豆豉甜豆百合炒羊仔肉 Wok-fried Mutton, Sugar Snap Peas and Lily Bulbs *in Spicy Bean Sauce*	**208**
櫻花蝦豚肉餅蒸茄子 Steamed Minced Pork Patties *with Eggplant and Sakura Shrimps*	**198**
高湯鮮肉丸淮山泡時蔬 Simmered Seasonal Vegetables with Pork Meat Balls and Fresh Yam *in Supreme Broth*	**198**

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家禽
POULTRY

◆

當紅脆皮雞伴炸蝦片 Roasted Crispy Fried Chicken *with Shrimp Crackers*	半隻 *half bird* 壹隻 *whole bird*	**278** **548**
秘製海南雞 Hainan Chicken	半隻 *half bird* 壹隻 *whole bird*	**278** **548**
湘蓮八寶鴨 Slow-braised Whole Duck stuffed with Lotus Seeds and Barley	半隻 *half bird* 壹隻 *whole bird*	**238** **468**
荔茸香酥鴨 Braised Whole Duck stuffed with Taro	半隻 *half bird* 壹隻 *whole bird*	**218** **428**
生啫鮑魚雞煲 Sizzling Chicken and Abalone in Casserole		**268**
生菜片乳鴿崧 Stir-fried Minced Pigeon *served with Crispy Lettuce*		**238**
川式爆炒辣子雞丁 Stir-fried Free-Range Chicken *with Chili and Sichuan Peppercorns*		**198**

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健康素食
VEGETARIAN DELIGHTS

◆

文絲髮菜上素羹 The Sensational Silk Beancurd Soup with Black Moss, Mixed Supreme Vegetables and Assorted Fungus	每位 *per person*	**98**
淮陽素酸辣湯 Hot and Sour Soup	每位 *per person*	**98**
南瓜汁欖油羊肚菌露筍竹笙卷 Steamed Bamboo Pith Rolls stuffed with Asparagus, Morel Mushrooms and Olive Oil Drizzle *in Pumpkin Sauce*		**258**
松茸杞子竹笙扒菜苗 Braised Vegetable Sprouts with Bamboo Pith, Matsutake Mushrooms and Wolfberries		**198**
松茸北菇炆豆腐 Braised Beancurd with Matsutake Mushrooms and Black Mushrooms		**198**
廚師醬伴水芹香炒鮮淮山 Sautéed Fresh Yam with Lotus Root, Chinese Celery, Lily Bulbs, Water Chestnut and Sugar Snap Peas *in Chef's Special Truffle Paste*		**188**
鮮茄雜菌大良炒鮮奶 Scrambled Egg Whites with Hokkaido Milk, Fresh Tomato and Mixed Mushorooms		**188**
麻婆野菌煮豆腐 Braised Beancurd with Wild Mushrooms *in Chilli Sauce*		**168**
大澳梅菜蒸菜芯 Steamed Fresh "Choi Sum" and Preserved Vegetables		**168**
咕嚕鮮淮山 Sweet and Sour Wok-fried Fresh Yam		**168**
素菇湯一品素菜鍋 Market Greens *in a Mushroom Broth*		**158**
腰果宮保炒素丁 Stir-fried Supreme Vegetables, Bean Sprouts, Cashew Nuts, Dried Beancurd and Dried Chilli		**158**
欖菜四季豆雜菌炒椰菜仔 Brussel Sprouts, Wild Mushrooms, Chinese String Beans and Preserved Olives		**158**

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特色飯麵
RICE AND NOODLES

◆

豉椒和牛煎米粉 Pan-fried Vermicelli with Wagyu Beef *in Black Bean Sauce*	**268**
大澳鮮蟹肉芥蘭炒飯 Egg Fried Rice with Crab Meat and Kale *in "Tai O" Shrimp Paste*	**248**
黑松露野菌蝦球炆伊麵 Braised E-Fu Noodles with Prawns and Wild Mushrooms *in Black Truffle Paste*	**248**
乾炒XO醬帶子河粉 Wok Fried Rice Noodles with Scallops *in XO Sauce*	**248**
香茜魚湯皮蛋魚滑米線 Rice Noodles in Fish Broth with Fish Quenelles, Preserved Egg and Parsley	**228**
閪少爺炒飯 Fried Brown Rice with Meat Floss, Egg Whites and Preserved Olives	**208**
黑椒鮮淮山農場雞煎脆麵 Crispy Fried Noodles topped with Free-range Chicken and Fresh Yam *in Black Pepper Sauce*	**208**
懷舊羅漢齋辦麵 Braised Noodles with Buddha's Delight	**198**

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