

押桌

DESSERTS

- 北海道特選 3.6 牛乳布甸 \$36
HOKKAIDO SPECIALLY SELECT 3.6 MILK PUDDING
- 養顏棗皇糕 (三件) \$36
RED DATE PUDDING (3 PCS)
- 沖繩黑糖馬拉糕 \$36
STEAMED CHINESE SPONGE CAKE WITH OKINAWA BROWN SUGAR
- 椰汁桂花糕 (三件) \$36
OSMANTHUS PUDDING WITH COCONUT LAYER (3 PCS)
- 自製薩琪瑪 (六件) \$38
CARAMELIZED EGG FRITTERS (6 PCS)
- 秘製陳皮燉雪梨 \$48
DOUBLE BOILED PEELED PEAR WITH PRESERVED MANDARIN PEEL
- 祝壽蟠桃 (三件) \$60
LONGEVITY BUNS (3 PCS)
- 藍山咖啡糕 (三件) \$36
STEAMED BLUE MOUNTAIN COFFEE PUDDING (3 PCS)
- 香芒玉露 \$36
MANGO SAGO CREAM WITH POMELO

中國茗茶 (每位)	\$13
CHINESE TEA (PER PERSON)	
蛋糕費 (每個)	\$100
CAKE-CUTTING CHARGE (PER CAKE)	
開瓶費 (每枝 750ML 葡萄酒)	\$150
CORKAGE CHARGE (WINE 750ML PER BOTTLE)	

另收加一服務費

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE
為閣下健康著想, 如對任何食物有過敏反應, 請與服務員聯絡。

PLEASE INFORM YOUR SERVER OF ANY FOOD RELATED ALLERGIES AS YOUR WELL-BEING
AND COMFORT ARE OUR GREATEST CONCERN 2018 Oct

精美蒸點

STEAMED DIM SUM

- 生拆蝦餃皇 (四件) \$55
STEAMED SHRIMP DUMPLINGS (4 PCS)
- 北菇蒸燒賣 (四件) \$48
STEAMED PORK AND SHRIMP DUMPLINGS "SHAO MAI" (4 PCS)
- 上海小籠包 (三件) \$42
STEAMED SOUP DUMPLINGS WITH PORK (3 PCS)
- 黑毛豬叉燒包 (三件) \$35
STEAMED BARBECUED IBERIAN PORK BUNS (3 PCS)
- 帶子菜苗餃 (三件) \$42
STEAMED DUMPLINGS VEGETABLES AND SCALLOP (3 PCS)
- 魚湯鮮竹卷 (三件) \$42
SIMMERED BEAN CURD SHEET ROLLS IN FISH BROTH (3 PCS)
- X.O. 醬牛仔筋 \$50
STEAMED BEEF TENDON WITH X.O. SAUCE
- 雞油菌蒸排骨 \$38
STEAMED PORK RIBS WITH CHANTERELLE MUSHROOMS
- 豉汁蒸鳳爪 \$35
STEAMED CHICKEN FEET WITH BLACK BEAN SAUCE
- 子薑牛肉球 (三件) \$35
SIMMERED BEEF BALLS WITH PICKLED TENDER GINGER (3 PCS)
- 孔門抄手 (六件) \$46
PORK DUMPLINGS IN HOT AND SPICY SAUCE (6 PCS)
- 北菇蟹肉玉蘭花球 (三件) \$38
STEAMED CUTTLEFISH BALLS WITH BLACK MUSHROOM AND CRAB MEAT (3 PCS)

煎炸點心

DEEP-FRIED DIM SUM & PASTRIES

- 日本紅豆蓉煎堆仔 (三件) \$38
DEEP FRIED SESAME BALLS WITH JAPANESE RED BEAN PASTE (3PCS)
- 香煎墨魚餅 (四件) \$40
PAN-FRIED CUTTLEFISH CAKE (4 PCS)
- 芝士鮮蝦春卷 (三件) \$42
DEEP FRIED SPRING ROLL WITH SHRIMP AND CHEESE (3 PCS)
- 鮑魚粒鹹水角 (三件) \$42
DEEP-FRIED PORK PUFF STUFFED WITH ABALONE DICED (3 PCS)
- 孔府招牌腸粉 \$45
SIGNATURE STEAMED VEGETARIAN RICE FLOUR ROLLS
- X.O. 醬煎腸粉 \$58
PAN-FRIED RICE FLOUR ROLLS WITH X.O. SAUCES
- 蘆筍帶子腸粉 \$58
STEAMED RICE FLOUR ROLLS WITH SCALLOPS AND ASPARAGUS
- 布拉雙拼腸粉 \$48
(黑毛豬叉燒/牛肉)
STEAMED RICE FLOUR ROLLS WITH IBERIAN PORK/ BEEF

子 Kǒng
夫 Fū
子 Zǐ

內宅風味

APPETIZERS

- 黃金鍋巴 \$50
CRISPY RICE WITH SALTED EGG YOLK
- 深山小雲耳 \$48
MARINATED MOUNTAINS AGARIC
- 酥皮茄子 \$52
DEEP-FRIED EGG PLANTS WITH PORK FLOSS
- 淮山牛柳粒 \$75
WOK-FRIED BEEF CUBES WITH YAM
- 椒鹽牛舌 \$68
DEEP-FRIED OX TONGUE WITH SPICY PEPPER
- 五香沙薑豬膝 \$72
MARINATED PORK KNUCKLE WITH GINGER AND FIVE SPICES
- 陳醋水晶肴肉 \$56
PORK ASPIC WITH AGED BLACK VINEGAR
- 話梅涼瓜 \$48
MARINATED BITTER MELON WITH PLUM
- 椒鹽蜂巢豆腐 \$48
DEEP-FRIED BEEHIVE SHAPED TOFU WITH SALT AND PEPPER
- 珊瑚黃瓜伴海帶 \$48
MARINATED CUCUMBER WITH SEAWEED
- 桂花糖蓮藕 \$48
MARINATED LOTUS ROOT WITH OSMANTHUS SYRUP

小食

SNACKS

- 蠔油灼菜 \$48
POACHED VEGETABLES WITH OYSTER SAUCE
- 脆炸南乳肉 \$68
DEEP FRIED IBERIAN PORK WITH FERMENTED RED BEAN CURD
- 水煮桂魚片 \$78
POACHED MANDARIN FISH FILLET IN SPICY SOUP SICHUAN STYLE
- 脆皮蘿蔔糕 \$48
DEEP FRIED TURNIP CAKE

烤肉

ROAST MEAT

- 孔門烤豬件 \$168
ROAST SUCKLING PIG
 - 黑毛豬叉燒 \$228
BARBECUED IBERIAN PORK WITH CARAMEL GLAZED
- ### 小菜

DISHES

- 艷影蝦球(六件) \$142
DEEP-FRIED PRAWNS WITH HOMEMADE SAUCE
- 咕嚕黑毛豬 \$98
SWEET AND SOUR IBERIAN PORK
- 花膠絲浸菜苗 \$138
SIMMERED VEGETABLES WITH SHREDDED FISH MAW
- 子薑菠蘿滑雞煲 \$168
BRAISED FRESH CHICKEN WITH PICKLED TENDER GINGER AND PINEAPPLE IN CASSEROLE
- 蝦醬通菜炒牛肉 \$128
STIR-FRIED SLICED BEEF AND WATER SPINACH WITH SHRIMP PASTE
- 椒絲腐乳通菜 \$98
STIR-FRIED WATER SPINACH WITH CHILLI AND FERMENTED BEAN CURD
- 米皇淮山浸菜苗 \$108
SIMMERED MILLET AND YAM WITH VEGETABLES
- 蒜蓉炒時蔬 \$98
WOK-FRIED SEASONAL VEGETABLES WITH GARLIC
- 奶湯雲吞煲 \$128
CASSEROLE WITH WONTONS IN THICK BROTH
- 菌王雙耳浸勝瓜 \$108
SIMMERED CHINESE SQUASH WITH WILD MUSHROOMS AND FUNGUS
- 金銀蛋浸菜苗 \$108
SIMMERED VEGETABLES WITH PRESERVED EGG AND SALTED EGG
- 翡翠桂魚球 \$168
WOK-FRIED MANDARIN FISH FILLETS WITH VEGETABLES
- 大澳蝦醬椰菜花 \$108
SAUTÉED CAULIFLOWER WITH SHRIMP PASTE
- 竹筴扒菜苗 \$118
BRAISED VEGETABLES WITH BAMBOO PITHS

飯麵

RICE & NOODLES

- 鮑魚海味炆鴛鴦米 \$168
BRAISED RICE NOODLES WITH ABALONE AND DRIED SEAFOOD
- 鮑汁花膠絲撈粗麵 \$158
BRAISED FLAT NOODLES WITH SHREDDED FISH MAW IN ABALONE SAUCE
- 孔門炒米粉 \$118
WOK-FRIED VERMICELLI WITH MINCED PORK AND DRIED SHRIMP
- 八旗泡飯 \$128
SIMMERED RICE WITH SEAFOOD IN PREMIUM SOUP
- 脆皮桂魚球煎米粉 \$148
PAN-FRIED VERMICELLI WITH CRISPY MANDARIN FISH FILLET
- 銀芽肉絲炒麵 \$118
FRIED NOODLES WITH SHREDDED PORK AND BEAN SPROUT
- 古法海帶魷魚湯麵 \$108
SEAWEED WITH NOODLES IN TRADITIONAL STYLE SQUID SOUP
- 配牛 \$138 ○ 配魚 \$132
WITH BEEF WITH FISH
- 配羊 \$138 ○ 配雲吞 \$132
WITH LAMP WITH WONTONS
- 可選麵、米粉或米線
WITH YOUR CHOICE NOODLES, RICE VERMICELLI OR RICE NOODLES
- 皮蛋莞茜魚片湯米線 \$128
SLICED FISH WITH RICE NOODLES AND PRESERVED EGG IN CORIANDER BROTH
- 蟹籽蟹肉炒飯 \$128
FRIED RICE WITH CRAB MEAT AND CRAB ROE
- 銅盤生焗鱔飯 \$158
BAKED RICE WITH EEL IN COPPER POT
- 黯然銷魂炒飯 \$118
FRIED RICE WITH BBQ PORK AND ASSORTED PRESERVED MEAT

- 石鍋龍皇御膳泡飯 \$238
STEAMED RICE WITH LOBSTER AND PREMIUM SOUP IN STONE POT
- 銅盤生焗桂花魚球飯 \$148
BAKED RICE WITH MANDARIN FISH FILLETS IN COPPER POT
- 瑤柱蛋白炒飯 \$118
FRIED RICE WITH CONPOY AND EGG WHITE
- 豉椒珊瑚蚌炒河 \$138
FRIED RICE NOODLES WITH RED SEA CUCUMBER IN BLACK BEAN AND PEPPER SAUCE
- 菜遠蝦球窩伊麵 \$138
SHRIMP AND VEGETABLE SOUP NOODLES IN POT
- 滑蛋蝦仁帶子河粉 \$148
FRIED FLAT RICE NOODLES WITH SHRIMPS, SCALLOPS AND SCRAMBLED EGG
- 銅盤焗滋補貢棗雞飯 \$148
BAKED RICE WITH CHICKEN AND RED DATES IN COPPER POT
- 粟米海鮮燴飯 \$138
FRIED RICE WITH SEAFOOD AND SWEET CORN
- 蘆筍黑松露炒飯 \$108
FRIED RICE WITH ASPARAGUS AND BLACK TRUFFLE
- 菌皇炆伊麵 \$118
BRAISED E-FU NOODLES WITH WILD MUSHROOMS
- 魚湯黑毛豬叉燒湯米 \$188
RICE NOODLES WITH BARBECUED IBERIAN PORK IN FISH BROTH
- 砂鍋鮑魚雞粒炒飯 \$168
FRIED RICE WITH ABALONE AND CHICKEN IN CASSEROLE
- 酸菜桂魚片湯銀針粉 \$168
SILVER PIN NOODLE IN SOUP WITH MANDARIN FISH FILLET AND PICKLED VEGETABLES
- 乾炒牛肉河粉 \$128
FRIED FLAT RICE NOODLES WITH SLICED BEEF

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