

押桌

DESSERTS

- 日本紅豆燉蛋(需時 20 分鐘) \$38
DOUBLE-BOILED EGG WITH RED BEAN (MINIMUM 20 MINUTES)
- 養顏棗皇糕(三件) \$36
RED DATE PUDDING (3 PCS)
- 流心菓子球(三件) \$40
DEEP FRIED CUSTARD FILLING PUFFS (3 PCS)
- 椰汁桂花糕(三件) \$36
OSMANTHUS PUDDING WITH COCONUT LAYER (3 PCS)
- 爽滑薑汁糕(三件) \$36
STEAMED GINGER PUDDING (3 PCS)
- 秘製陳皮燉雪梨 \$48
DOUBLE BOILED PEELED PEAR WITH PRESERVED MANDARIN PEELS
- 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(一位) \$36
MANGO SAGO CREAM WITH POMELO (PER PERSON)
- 陳皮紅豆沙(一位) \$28
SWEETENED RED BEAN SOUP WITH DRIED MANDARIN PEELS (PER PERSON)

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。

2018 Oct

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

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)
- 蟹粉小籠包(三件) \$68
STEAMED MINCED PORK DUMPLINGS WITH CRAB ROE (3 PCS)
- 黑毛豬叉燒包(三件) \$35
STEAMED BARBECUED IBERIAN PORK BUNS (3 PCS)
- 潮州蒸粉果(三件) \$42
STEAMED DUMPLINGS WITH MINCED PORK, DRIED SHRIMP AND WATER CHESTNUT (3 PCS)
- 魚湯鮮竹卷(三件) \$42
SIMMERED BEAN CURD SHEET ROLLS IN FISH BROTH (3 PCS)
- 帶子豆苗餃(三件) \$42
STEAMED SCALLOPS AND PEA SHOOTS DUMPLINGS (3 PCS)
- 香芋蒸排骨 \$38
STEAMED PORK RIBS WITH TARO
- 百花釀魚肚 \$48
STEAMED FISH MAW STUFFED WITH SHRIMP PASTE
- 豉汁蒸鳳爪 \$35
STEAMED CHICKEN FEET WITH BLACK BEAN SAUCE
- 山竹牛肉球(三件) \$35
STEAMED MINCED BEEF BALLS WITH BEAN CURD SHEET (3 PCS)
- 孔門抄手(六件) \$46
PORK DUMPLINGS IN HOT AND SPICY SAUCE (6 PCS)

煎炸點心

DEEP-FRIED DIM SUM & PASTRIES

- 帶子芋蓉盒(三件) \$42
DEEP FRIED SCALLOPS STUFFED IN TARO PASTE (3PCS)
- 香煎和牛包(三件) \$48
PAN-FRIED WAGYU BEEF BUNS (3 PCS)
- 金網香芒鮮蝦卷(四件) \$42
DEEP FRIED SRPING ROLLS WITH SHRIMP AND MANGO (4 PCS)
- 鵝肝甘筍鹹水角(三件) \$42
DEEP-FRIED PORK PUFFS STUFFED WITH FOIE GRAS AND CARROT (3 PCS)
- 孔府招牌腸 \$45
SIGNATURE STEAMED RICE FLOUR ROLLS
- X.O.醬煎腸粉 \$58
-FRIED RICE FLOUR ROLLS WITH X.O. SAUCES
- 蝦子海參腸粉 \$58
STEAMED RICE FLOUR ROLLS SEA CUCUMBER AND SHRIMP ROES
- 布拉雙拼腸粉 \$48
(黑毛豬叉燒/牛肉)
STEAMED RICE FLOUR ROLLS WITH IBERIAN PORK/ BEEF

內宅風味 3KF

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
- 蜜餞蕃薯牛柳粒 \$78
WOK-FRIED BEEF CUBES WITH HONEY
GLAZED SWEET POTATOES
- 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
- 鱈魚粟米烙 \$88
CORN PANCAKE WITH PAN-FRIED COD FISH
- 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
- 醬鹵豬仔腳 \$78
MARINATED PIG TROTTERS

小食

SNACKS

- 蠔油灼菜 \$48
POACHED VEGETABLES WITH OYSTER SAUCE
- 桂花紅酒櫻桃茄 \$58
MARINATED CHERRY TOMATO WITH RED WINE
AND OSMANTHUS
- 水煮桂魚片 \$88
POACHED MANDARIN FISH FILLET IN SPICY
SOUP SICHUAN STYLE
- X. O. 醬蘿蔔糕 \$48
PAN-FRIED TURNIP CAKE WITH X.O. SAUCE

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
- 艷影蝦球 (六件) \$142
DEEP-FRIED PRAWNS WITH HOMEMADE SAUCE
- 咕嚕黑毛豬 \$138
SWEET AND SOUR IBERIAN PORK
- 花膠絲浸菜苗 \$138
SIMMERED VEGETABLES WITH SHREDDED
FISH MAW
- 九層塔三杯雞煲 \$168
BRAISED FRESH CHICKEN TAIWANESE STYLE WITH
BASIL IN CASSEROLE
- 蒜香粉絲蟹煲 \$298
BRAISED MUD CRAB WITH VERMICELLI
AND GARLIC IN CASSEROLE
- 乾煸四季豆 \$118
STIR-FRIED SPRING BEAN WITH SPICY MINCED PORK
- 米皇淮山浸菜苗 \$108
SIMMERED MILLET AND YAM WITH VEGETABLES
- 蒜蓉炒豆苗 \$118
WOK-FRIED PEA SHOOTS WITH GARLIC
- 奶湯雲吞煲 \$128
CASSEROLE WITH WONTONS IN THICK BROTH
- 豉椒涼瓜炒牛肉 \$128
WOK-FRIED SLICED BEEF AND BITTER MELON
WITH BLACK BEAN AND PEPPER SAUCE
- 金銀蛋浸菜苗 \$128
SIMMERED VEGETABLES WITH PRESERVED EGG
AND SALTED EGG
- 翡翠桂魚球 \$168
WOK-FRIED MANDARIN FISH FILLETS WITH
VEGETABLES
- 啫啫芥蘭煲 \$108
SIZZLING KALE AND DRIED SHRIMP IN CLAY POT WITH
MINCED PORK
- 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 \$138
SIMMERED RICE WITH SEAFOOD
IN PREMIUM SOUP
- 脆皮桂魚球煎米粉 \$158
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 \$138
WITH BEEF WITH FISH
- 配羊 \$138 ○ 配雲吞 \$138
WITH LAMP WITH WONTONS
可選麵、米粉或米線
- 鮮茄勝瓜魚片魚湯烏冬 \$138
SLICED FISH UDON WITH TOMATO AND
CHINESE SQUASH IN FISH BROTH
- 蟹籽蟹肉炒飯 \$128
FRIED RICE WITH CRAB MEAT AND CRAB ROE
- 銅盤生焗鱧飯 \$158
BAKED RICE WITH EEL IN COPPER POT
- 黯然銷魂炒飯 \$128
FRIED RICE WITH BBQ PORK AND ASSORTED
PRESERVED MEAT

- 石鍋肉蟹八旗泡飯 \$298
STEAMED RICE WITH GREEN CRAB AND MINCED
PORK IN PREMIUM SOUP
- 銅盤生焗桂花魚球飯 \$148
BAKED RICE WITH MANDARIN FISH FILLETS
IN COPPER POT
- 櫻花蝦海皇炒飯 \$128
FRIED RICE WITH SAKURA SHRIMPS AND
SEAFOOD
- 味菜煙鴨絲烏冬 \$128
FRIED UDON WITH SMOKED SHREDDED DUCK
AND PRESERVED VEGETABLES
- 鮮菇蟹肉燴伊麵 \$148
BRAISED E-FU NOODLES WITH MUSHROOMS
AND CRAB MEAT
- 滑蛋蝦仁帶子河粉 \$158
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
- 孔府鴛鴦炒飯 \$158
FRIED RICE WITH CHICKEN TOMATO SAUCE
AND SHRIMPS WHITE CREAM SAUCE
- 蘆筍黑松露炒飯 \$108
FRIED RICE WITH ASPARAGUS AND BLACK
TRUFFLE
- 椰香星洲炒伊麵 \$128
FRIED E-FU NOODLES WITH SHRIMPS
AND BARBECUED PORK IN SINGAPORE STYLE
- 黑毛豬叉燒魚湯米線 \$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 NOODLES IN SOUP WITH MANDARIN
FISH FILLET AND PICKLED VEGETABLES
- 乾炒牛肉河粉 \$128
FRIED FLAT RICE NOODLES WITH SLICED BEEF

另收加一服務費

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE

為閣下健康着想，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