

- 鮮菇蟹肉燴伊麵 \$152
Braised E-Fu Noodles with Mushrooms and Crab Meat
- 鮮茄勝瓜魚片魚湯銀針粉 \$142
Sliced Fish Needle Shape Noodles with Tomato and Chinese Squash in Fish Broth
-  酸菜桂魚片湯銀針粉 \$172
Needle Shape Noodles in Soup with Mandarin Fish Fillet and Pickled Vegetables
- 滑蛋蝦仁帶子河粉 \$162
Fried Flat Rice Noodles with Shrimps, Scallops and Scrambled Egg
- 乾炒牛肉河粉 \$132
Fried Flat Rice Noodles with Sliced Beef
- 黑毛豬叉燒魚湯米線 \$192
Rice Noodles with Barbecued Iberian Pork in Fish Broth
- 芙蓉蠔仔煎烏冬 \$142
Pan-fried Udons with Oysters and Egg
- 八旗泡飯 \$142
Simmered Rice with Seafood in Supreme Soup
- 墨魚汁海鮮炒飯 \$132
Fried Rice with Diced Seafood in Squid Ink Sauce
- 銅盤生焗鱈飯 \$162
Baked Rice with Eel in Copper Pot
- 銅盤生焗臘味飯 \$168
Baked Rice with Assorted Preserved Meat in Copper Pot
- 銅盤焗滋補貢棗雞飯 \$152
Baked Rice with Chicken and Red Dates in Copper Pot
- 黯然銷魂炒飯 \$132
Fried Rice with BBQ Pork and Assorted Preserved Meat
- 石鍋龍皇御膳泡飯 \$242
Steamed Rice with Lobster and Premium Soup in Stone Pot
- 櫻花蝦海皇炒飯 \$132
Fried Rice with Sakura Shrimps and Seafood
- 芋頭臘味炒飯 \$132
Fried Rice with Assorted Preserved Meat and Taro
-  蘆筍黑松露炒飯 \$112
Fried Rice with Asparagus and Black Truffle
- 砂鍋鮑魚雞粒炒飯 \$172
Fried Rice with Abalone and Chicken in Casserole

押桌

Desserts

-  流心奶皇包 (三件) \$38
Steamed Buns with Custard Filling (3 Pcs)
-  養顏棗皇糕 (三件) \$36
Red Dates Pudding (3 Pcs)
-  日本紅豆蓉煎堆仔 (三件) \$36
Deep-fried Sesame Balls with Japanese Red Bean Paste (3Pcs)
-  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)
-  合桃露湯圓 (一位) \$36
Sweetened Cream of Walnut with Glutinous Dumplings (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) \$200
Corkage Charge (Wine 750ml Per Bottle)

 辣 Spicy  素食 Vegetarian Dish

另收加一服務費 | 圖片只供參考
All prices are subjected to 10% service charge | Photos are for reference only

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

20201223



枱號
Table Number

人數
No. of People

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 Minced Pork (3 Pcs)
- 黑毛豬叉燒包 (三件) \$35
Steamed Barbecued Iberian Pork Buns (3 Pcs)
- 蟹肉金魚餃 (三件) \$42
Steamed Crab Meat Dumplings (3 Pcs)
- 蠔皇鮮竹卷 (三件) \$42
Simmered Bean Curd Sheet Rolls in Oyster Sauce (3 Pcs)
- 帶子豆苗餃 (三件) \$42
Steamed Scallops and Pea Shoots Dumplings (3 Pcs)
- 柚皮蒸排骨 \$38
Steamed Pork Ribs with Pomelo Peel
-  麻辣金錢肚 \$48
Steamed Beef Tripe with Sichuan Sauce
- 豉汁蒸鳳爪 \$35
Steamed Chicken Feet with Black Bean Sauce
- 上湯牛肉球 (三件) \$35
Simmered Beef Balls with Vegetables (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 (3 Pcs)
- 蟹粉煎鍋貼 (三件) \$48
Pan-fried Pork Dumplings with Crabmeat and Roe (3 Pcs)
- 金網香芒鮮蝦卷 (四件) \$42
Deep-fried Spring 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)

腸粉

Rice Flour Roll

- 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
- 紫菜海皇腸粉 \$52
Steamed Rice Flour Rolls with Seafood and Seaweed
- 布拉雙拼腸粉 (黑毛豬叉燒/牛肉) \$48
Steamed Rice Flour Rolls with Iberian Pork/Beef

小食

Snacks

- 蠔油炆菜 \$48
Poached Vegetables with Oyster Sauce
- 秘製泡椒蓮藕苗 \$52
Chilled Lotus Root Shoots with Pickled Pepper
- 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

內宅風味

Appetizers

- 八味豆腐 \$48
Deep-fried Tofu with Assorted Chili Pepper
- 珊瑚黃瓜伴海帶 \$48
Marinated Cucumber with Seaweed
- 深山小雲耳 \$48
Marinated Cloud Ear Fungus Agaric
- 黃金鍋巴 \$50
Crispy Rice with Salted Egg Yolk
- 麻辣茄子 \$52
Eggplant with Sichuan Sauce
- 陳醋水晶肴肉 \$56
Pork Aspic with Aged Black Vinegar
- 椒鹽牛舌 \$68
Deep-fried OX Tongue with Spicy Salt
- 五香沙薑豬膝 \$72
Marinated Pork Knuckle with Ginger and Five Spices
- 黑椒薯仔牛柳粒 \$78
Wok-fried Beef Cubes with Potatoes and Black Pepper
- 蒜泥蠔仔 \$78
Poached Oysters with Garlic Sauce
- 繡球海蜇 \$78
Marinated Jelly Fish Head

小菜

Dishes

- 艷影蝦球 (六件) \$142
Deep-fried Prawn with Homemade Sauce
- 花膠絲浸學斗 \$138
Simmered Chinese Bok Choy with Shredded Fish Maw
- 奶湯雲吞煲 \$128
Casserole with Wontons in Thick Broth
- 翡翠桂魚球 \$168
Wok-fried Mandarin Fish Fillet with Vegetables
- 咕嚕黑毛豬 \$138
Sweet and Sour Iberian Pork

- 臘味粉絲煲 \$128
Wok-fried Assorted Preserved Meat with Vermicelli
Minced Pork and Dried Shrimp
- 乾煸四季豆 \$118
Stir-fried Spring Bean with Minced Pork
- 芥蘭炒臘味 \$138
Wok-fried Kale with Assorted Preserved Meat
- 啫啫芥蘭煲 \$108
Sizzling Kale and Dried Shrimps in Clay Pot with
Minced Pork
- 九層塔三杯雞煲 \$168
Braised Fresh Chicken Taiwanese Style with Basil in
Casserole
- 米皇淮山浸學斗 \$108
Poached Chinese Bok Choy with Yam and Rice
- 蒜蓉炒豆苗 \$138
Wok-fried Pea Leaves with Garlic
- 金銀蛋菠菜苗 \$128
Simmered Baby Spinach with Preserved Egg and Salted Egg
- 竹筴扒菠菜苗 \$118
Braised Baby Spinach with Bamboo Piths

飯麵

Rice & Noodles

- 鮑魚海味炆鴛鴦米 \$172
Braised Rice Noodles with Abalone and Dried Seafood
- 孔門炒米粉 \$122
Wok-fried Vermicelli with Minced Pork and Dried Shrimp
- 沙嗲牛肉煎米粉 \$132
Pan-fried Vermicelli with Sliced Beef in Satay Sauce
- 鮑汁花膠絲撈粗麵 \$162
Braised Flat Noodles with Shredded Fish Maw in
Abalone Sauce
- 銀芽肉絲炒麵 \$122
Fried Noodles with Shredded Pork and Bean Sprout
- 古法海帶魷魚湯麵 \$112
Seaweed with Noodles in Traditional Style Squid Soup
- 配牛 \$138 配魚 \$142
With Beef With Fish
- 配羊 \$138 配雲吞 \$142
With Lamp With Wontons
- 豉油皇九龍吊片炒麵 \$132
Fried Noodles with Sliced Squid in Soy Sauce