



枱號  
Table Number

人數  
No. of People

精美蒸點

Steamed Dim Sum

- 生拆蝦餃皇 (四件)  
Steamed Shrimp Dumplings (4 Pcs) \$55
- 北菇蒸燒賣 (四件)  
Steamed Pork and Shrimp Dumplings "Shao Mai" (4 Pcs) \$48
- 瑤柱灌湯餃  
Minced Pork, Shrimp and Crabmeat Dumpling in Soup \$58
- 黑毛豬叉燒包 (三件)  
Steamed Barbecued Iberian Pork Buns (3 Pcs) \$35
- 沙爹牛柏葉  
Steamed Beef Tripe with Satay Sauce \$42
- 葡汁鮮竹卷 (三件)  
Simmered Bean Curd Sheet Rolls in Portuguese Sauce (3 Pcs) \$42
- 帶子菜苗餃 (三件)  
Steamed Scallops and Vegetable Dumplings (3 Pcs) \$42
- 柚皮蒸排骨  
Steamed Pork Ribs with Pomelo Peel \$38
- 百花釀魚肚  
Steamed Fish Maw stuffed with Mashed Shrimp \$48
- 豉汁蒸鳳爪  
Steamed Chicken Feet with Black Bean Sauce \$35
- 上湯牛肉球 (三件)  
Simmered Beef Balls with Vegetables (3 Pcs) \$35
- 孔門抄手 (六件)  
Pork Dumplings in Hot and Spicy Sauce (6 Pcs) \$46

押桌

Desserts

- 流心奶皇包 (三件)  
Steamed Buns with Custard Filling (3 Pcs) \$38
- 養顏棗皇糕 (三件)  
Red Dates Pudding (3 Pcs) \$36
- 日本紅豆蓉煎堆仔 (三件)  
Deep-fried Sesame Balls with Japanese Red Bean Paste (3Pcs) \$36
- 爽滑薑汁糕 (三件)  
Steamed Ginger Pudding (3 Pcs) \$36
- 秘製陳皮燉雪梨  
Double Boiled Peeled Pear with Preserved Mandarin Peels \$48
- 祝壽蟠桃 (三件)  
Longevity Buns (3 pcs) \$60
- 藍山咖啡糕 (三件)  
Steamed Blue Mountain Coffee Pudding (3 Pcs) \$36
- 香芒玉露 (一位)  
Mango Sago Cream with Pomelo (Per Person) \$36
- 合桃露湯圓 (一位)  
Sweetened Cream of Walnut with Glutinous Dumplings (Per Person) \$36
- 棗皇雪耳燉萬壽果 (一位)  
Double-boiled Papaya Soup with Snow Fungus and Red Dates (Per Person) \$36

中國茗茶 (每位)  
Chinese Tea (Per Person) \$16

蛋糕費 (每個)  
Cake-Cutting Charge (Per Cake) \$100

開瓶費 (每枝750ml葡萄酒)  
Corkage Charge (Wine 750ml Per Bottle) \$200

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

- 海鮮窩伊麵 \$162  
E-fu Noodles with Seafood
- 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
- 菌皇炆伊麵 \$122  
Braised E-fu Noodles with Mushrooms
- 廈門炒米粉 \$132  
Fried Vermicelli with Shrimps, Barbecued Pork, Bell Pepper, Onions and Bean Sprouts
- 八旗泡飯 \$142  
Simmered Rice with Seafood in Supreme Soup
- 崧子粟米粒炒飯 \$132  
Fried Rice with Pine Nuts and Sweet Corn
- 銅盤生焗鱔飯 \$162  
Baked Rice with Eel 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
- 銅盤焗滋補貢棗雞飯 \$152  
Baked Rice with Chicken and Red Dates in Copper Pot
- 銅盤生焗桂魚球飯 \$162  
Baked Rice with Mandarin Fish Fillet in Copper Pot
- 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

## 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 Crab Meat and Roe (3 Pcs)
- 金網鵝肝鮮蝦卷 (四件) \$42  
Deep-fried Spring Rolls with Shrimp and Foie Gras (4 pcs)
- 鮑粒啤梨鹹水角 (三件) \$42  
Deep-fried Diced Abalone Puffs Stuffed with Pork (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
- 露筍帶子蒸腸粉 \$52  
Steamed Rice Flour Rolls with Scallops and Asparagus
- 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

- 蠔油灼菜 \$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
- 芥末秋葵牛柳粒 \$78  
Wok-fried Beef Cubes with Okra in Wasabi Sauce
- 椒鹽雞軟骨 \$78  
Deep-fried Soft Chicken Bone with Spicy Salt
- 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
- 花膠絲浸菠菜苗 \$138  
Simmered Baby Spinach 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

- 涼瓜炒牛肉 \$138  
Wok-fried Sliced Beef with Bitter Melon
- 乾煸四季豆 \$118  
Stir-fried Spring Bean with Spicy Minced Pork
- 榆耳炒雙蚌 \$228  
Wok-fried Duo Osmanthus and Coral Clams with Elm Fungus
- 大澳蝦醬椰菜花 \$108  
Wok-fried Cauliflower with Preserved Shrimp Paste
- 九層塔三杯雞煲 \$168  
Braised Fresh Chicken Taiwanese Style with Basil Casserole
- 米皇淮山浸學斗 \$108  
Poached Chinese Bok Choy with Yam and Rice
- 剝椒蒸筍殼球 \$228  
Steamed Marble Goby Fillet with Chilli
- 金銀蛋菠菜苗 \$128  
Simmered Baby Spinach with Preserved Egg and Salted Egg
- 竹筍扒菠菜苗 \$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 Lamb With Wontons
- 豉油皇九龍吊片炒麵 \$132  
Fried Noodles with Sliced Squid in Soy Sauce