



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) \$58
- 北菇蒸燒賣 (四件)
Steamed Pork and Shrimp Dumplings "Shao Mai" (4 Pcs) \$50
- 瑤柱灌湯餃
Minced Pork, Shrimp and Crabmeat Dumpling in Soup \$60
- 黑毛豬叉燒包 (三件)
Steamed Barbecued Iberian Pork Buns (3 Pcs) \$38
- 沙爹牛柏葉
Steamed Beef Tripe with Satay Sauce \$45
- 蠔皇鮮竹卷 (三件)
Simmered Bean Curd Sheet Rolls in Oyster Sauce (3 Pcs) \$45
- 帶子菜苗餃 (三件)
Steamed Scallops and Vegetable Dumplings (3 Pcs) \$45
- 柚皮蒸排骨
Steamed Pork Ribs with Pomelo Peel \$42
- 麻辣金錢肚
Steamed Beef Tripe with Spicy Sauce \$48
- 豉汁蒸鳳爪
Steamed Chicken Feet with Black Bean Sauce \$38
- 子薑蒸牛肉球 (三件)
Steamed Beef Balls with Young Ginger (3 Pcs) \$38
- 孔門抄手 (六件)
Pork Dumplings in Hot and Spicy Sauce (6 Pcs) \$48

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
- 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
- 桂花杞子椰汁糕 (三件)
Chilled Coconut Puddings with Osmanthus and Wolfberry (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
- 懷舊白糖糕 (四件)
Steamed White Sugar Cake (4 Pcs) \$36

中國茗茶 (每位) \$16
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

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- 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
- 星洲炒米粉 \$132
Fried Vermicelli with Shrimps, Barbecued Pork, Bell Pepper, Onions and Bean Sprouts with Curry Sauce
- 八旗泡飯 \$142
Simmered Rice with Seafood in Supreme Soup
- 日式海鮮炒飯 \$132
Fried Rice with Seafood in Japanese Style
- 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
- 蟹子蟹肉炒飯 \$132
Fried Rice with Crab Meat and Roes
- 銅盤焗滋補貢棗雞飯 \$152
Baked Rice with Chicken and Red Dates in Copper Pot
- X.O. 醬銀鱈魚焗飯 \$198
Baked Rice with Cod Fish Fillet and X.O. Chili Sauce 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

- 蜂巢鳳尾蝦(三件) \$46
Deep-fried Shrimp Coated with Mashed Taro (3 Pcs)
- 生煎羊肉包(三件) \$48
Pan-fried Lamb Buns (3 Pcs)
- 金網鵝肝鮮蝦卷(四件) \$46
Deep-fried Spring Rolls with Shrimp and Foie Gras (4 pcs)
- 鮑粒啤梨鹹水角(三件) \$46
Deep-fried Diced Abalone Puffs Stuffed with Pork (3 Pcs)
- 香脆芋絲金磚(三件) \$42
Deep-fried Taro Cake with Sesame (3Pcs)

腸粉

Rice Flour Roll

- 孔府招牌腸 \$48
Signature Steamed Rice Flour Rolls
- X.O. 醬煎腸粉 \$60
Fried Rice Flour Rolls with X.O. Sauces
- 露筍鮮蝦蒸腸粉 \$58
Steamed Rice Flour Rolls with Prawns and Asparagus
- 布拉雙拼腸粉(黑毛豬叉燒/牛肉) \$52
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 \$238
Roast Suckling Pig
- 黑毛豬叉燒 \$248
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
- 酥皮茄子 \$52
Deep-fried Eggplant
- 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
- 醬滷豬腳仔 \$72
Marinated Pork Trotters with Soy Sauce
- 燒汁菌皇牛柳粒 \$88
Wok-fried Beef Cubes with Fungus in Gravy
- 蒜泥秋葵 \$52
Poached Okra with Minced Garlic
- 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

- 皮蛋茺茜豆腐魚頭湯 \$180
Fish Soup with Bean Curd, Century Eggs and Coriander
- 乾煸四季豆 \$118
Stir-fried Spring Bean with Spicy Minced Pork
- 菜甫涼瓜肉碎煎蛋 \$118
Pan-fried Eggs with Pickles, Bitter Melon and Minced Pork
- 大澳蝦醬椰菜花 \$108
Wok-fried Cauliflower with Preserved Shrimp Paste
- 九層塔三杯雞煲 \$178
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
- 金銀蛋莧菜 \$128
Simmered Water 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
- 上湯菌皇蝦球煎米粉 \$132
Pan-fried Vermicelli with Fungus and Prawns in Supreme Soup
- 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