



枱號
Table Number
人數
No. of People

精美蒸點

Steamed Dim Sum

- 生拆蝦餃皇 (四件) \$58
Steamed Shrimp Dumplings (4 Pcs)
- 蟹子蒸燒賣 (四件) \$50
Steamed Pork and Shrimp Dumplings "Shao Mai" (4 Pcs)
- 蟹粉小籠包 (三件) \$68
Steamed Dumpling with Minced Pork, Shrimp and Crabmeat
- 黑毛豬叉燒包 (三件) \$38
Steamed Barbecued Iberian Pork Buns (3 Pcs)
- 沙爹牛柏葉 \$45
Steamed Beef Tripe with Satay Sauce
- 上湯鮮竹卷 (三件) \$45
Simmered Bean Curd Sheet Rolls in soup (3 Pcs)
- 帶子菜苗餃 (三件) \$45
Steamed Scallops and Vegetable Dumplings (3 Pcs)
- 柚皮蒸排骨 \$42
Steamed Pork Ribs with Pomelo Peel
- 麻辣金錢肚 \$48
Steamed Beef Tripe with Spicy Sauce
- 豉汁蒸鳳爪 \$38
Steamed Chicken Feet with Black Bean Sauce
- 潮式上湯牛肉球 (三件) \$38
Steamed Beef Balls in soup (3 Pcs)
- 孔門抄手 (六件) \$48
Pork Dumplings in Hot and Spicy Sauce (6 Pcs)

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)
- 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)
- 桂花杞子椰汁糕 (三件) \$36
Chilled Coconut Puddings with Osmanthus and Wolfberry (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)
- 桂花糖脆麻花 (六件) \$36
Flavoured Osmanthus of Crispy Egg Rolls (6 Pcs)

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

- 沙爹菌皇牛肉湯烏冬 \$158
Udon with Beef and Mushroom in Satay Soup
- 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
- 鹹魚鷄粒炆烏冬 \$122
Braised Udon with Diced Chicken and Salty Fish
- 鮮蝦銀針粉 \$132
Stir-fried Needle Shape Noodles with Shrimps
- 八旗泡飯 \$142
Simmered Rice with Seafood in Supreme Soup
- 四季豆欖菜肉碎炒飯 \$128
Fried Rice with Pork, Spring Bean and Preserved Vegetable
- 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
- 銅盤生焗臘味飯 \$152
Baked Rice with Assorted Preserved Meat 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) \$46
Deep-fried Scallop stuffed in Mashed Taro (3 Pcs)

生煎墨魚餅 (四件) \$48
Pan-fried Cuttlefish Cake (4 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 (3 Pcs)

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

香脆海皇腸粉 \$58
Crispy Rice Flour Rolls with Seafood

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 \$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

桂花糖蓮藕 \$48
Marinated Lotus Root in Osmanthus Sugar

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

五香沙薑豬膝 \$72
Marinated Pork Knuckle with Ginger and Five Spices

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

竹筴海皇豆腐羹 \$168
Seafood Soup with Bean Curd and Bamboo Piths

乾煸四季豆 \$118
Stir-fried Spring Bean with Spicy Minced Pork

黑松露蝦仁炒蛋 \$148
Wok-fried Scrambled Egg with Shrimps and Black Truffle

蒜茸炒豆苗 \$128
Wok-fried Pea Shoots with Garlic

猴頭菇蒸鷄 \$170
Steamed Chicken with Hericium Mushrooms

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

芥蘭炒臘味 \$118
Wok-fried Kale with Assorted Preserved Meat

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

上湯菌皇蝦球煎米粉 \$148
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

糖醋咕嚕肉脆麵 \$128
Fried Noodles with Pork in Sweet and Vinegar Sauce

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