



枱號
Table Number

人數
No. of People

精美蒸點

Steamed Dim Sum

- 生拆蝦餃皇 (四件) \$60
Steamed Shrimp Dumplings (4 Pcs)
- 蟹子蒸燒賣 (四件) \$52
Steamed Pork and Shrimp Dumplings "Shao Mai" (4 Pcs)
- 上海小籠包 (三件) \$50
Steamed Dumpling with Minced Pork and Shrimp
- 黑毛豬叉燒包 (三件) \$40
Steamed Barbecued Iberian Pork Buns (3 Pcs)
- 沙爹牛柏葉 \$47
Steamed Beef Tripe with Satay Sauce
- 蠔皇鮮竹卷 (三件) \$47
Simmered Bean Curd Sheet Rolls with Oyster sauce (3 Pcs)
- 帶子鮮蝦菜苗餃 (三件) \$47
Steamed Scallops and Shrimps with Vegetables Dumplings (3 Pcs)
- 麻椒牛仔筋 \$45
Steamed Beef Tendon with Spicy Sauce
- 魚湯手打雙丸 (墨魚丸/牛丸) \$50
Steamed Beef Balls and Cuttlefish Balls in Soup
- 豉汁蒸鳳爪 \$40
Steamed Chicken Feet with Black Bean Sauce
- 子薑牛肉球 (三件) \$40
Steamed Beef Balls with Ginger (3 Pcs)
- 孔門抄手 (六件) \$50
Pork Dumplings in Hot and Spicy Sauce (6 Pcs)

- 沙嗲牛肉炒烏冬 \$152
Udon with Beef and Mushroom in Satay Sauce
- 鮮茄勝瓜魚片魚湯銀針粉 \$150
Sliced Fish Needle Shape Noodles with Tomato and Chinese Squash in Fish Broth
- 酸菜桂魚片湯銀針粉 \$180
Needle Shape Noodles in Soup with Mandarin Fish Fillet and Pickled Vegetables
- 滑蛋蝦仁帶子河粉 \$170
Fried Flat Rice Noodles with Shrimps, Scallops and Scrambled Egg
- 乾炒牛肉河粉 \$148
Fried Flat Rice Noodles with Sliced Beef
- 黑毛豬叉燒魚湯米線 \$205
Rice Noodles with Barbecued Iberian Pork in Fish Broth
- 鮮蝦銀針粉 \$140
Stir-fried Needles Shape Noodles with Shrimps
- 漁香茄子炆伊麵 \$138
Braised E-fu Noodles with Eggplant and Spicy Meat Sauce
- 八旗泡飯 \$150
Simmered Rice with Seafood in Supreme Soup
- 四季豆欖菜肉碎炒飯 \$135
Fried Rice with Pork, Spring Bean and Preserved Vegetable
- 銅盤生焗鱔飯 \$170
Baked Rice with Eel in Copper Pot
- 黯然銷魂炒飯 \$140
Fried Rice with BBQ Pork and Assorted Preserved Meat
- 石鍋龍皇御膳泡飯 \$255
Steamed Rice with Lobster and Premium Soup in Stone Pot
- 蟹子蟹肉炒飯 \$140
Fried Rice with Crab Meat and Roes
- 銅盤焗滋補貢棗雞飯 \$160
Baked Rice with Chicken and Red Dates in Copper Pot
- 銅盤生焗桂魚球飯 \$160
Baked Rice with Mandarin Fish Fillet in Copper Pot
- 蘆筍黑松露炒飯 \$118
Fried Rice with Asparagus and Black Truffle
- 砂鍋鮑魚雞粒炒飯 \$180
Fried Rice with Abalone and Chicken in Casserole

押桌

Desserts

- 流心奶皇包 (三件) \$40
Steamed Buns with Custard Filling (3 Pcs)
- 養顏棗皇糕 (三件) \$38
Red Dates Pudding (3 Pcs)
- 爽滑薑汁糕 (三件) \$38
Steamed Ginger Pudding (3 Pcs)
- 秘製陳皮燉雪梨 \$50
Double Boiled Peeled Pear with Preserved Mandarin Peels
- 祝壽蟠桃 (三件) \$63
Longevity Buns (3 Pcs)
- 桂花杞子椰汁糕 (三件) \$38
Chilled Coconut Puddings with Osmanthus and Wolfberry (3 Pcs)
- 香芒玉露 (一位) \$38
Mango Sago Cream with Pomelo (Per Person)
- 合桃露湯圓 (一位) \$38
Sweetened Cream of Walnut with Glutinous Dumplings (Per Person)
- 花生麻茸湯丸 (四件) \$38
Steamed Peanut and Sesame Paste Dumplings (4 Pcs)

- 中國茗茶 (每位) \$18
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

20220421

煎炸點心

Deep-fried Dim Sum & Pastries

帶子芋蓉盒 (三件) \$48
Deep-fried Scallop stuffed in Mashed Taro (3 Pcs)

日式煎餃子 (四件) \$48
Pan-fried Dumpling with Pork (4 Pcs)

金網香芒鮮蝦卷 (四件) \$48
Deep-fried Spring Rolls with Shrimp and mango (4 pcs)

鵝肝甘筍鹹水角 (三件) \$48
Deep-fried Foie Gras Puffs Stuffed with Pork (3 Pcs)

香脆芋絲金磚 (三件) \$45
Deep-fried Taro Cake with Sesame (3 Pcs)

腸粉

Rice Flour Roll

孔府招牌腸 \$50
Signature Steamed Rice Flour Rolls

X.O. 醬煎腸粉 \$63
Fried Rice Flour Rolls with X.O. Sauces

原隻鮮蝦腸粉 \$60
Steamed Rice Flour with Shrimps

布拉雙拼腸粉 (黑毛豬叉燒/牛肉) \$55
Steamed Rice Flour Rolls with Iberian Pork/Beef

小食

Snacks

蠔油炆菜 \$50
Poached Vegetables with Oyster Sauce

秘製泡椒蓮藕苗 \$55
Chilled Lotus Root Shoots with Pickled Pepper

水煮桂魚片 \$90
Poached Mandarin Fish Fillet in Spicy Soup Sichuan Style

X.O. 醬蘿蔔糕 \$50
Pan-fried Turnip Cake with X.O. Sauce

烤肉

Roast Meat

孔門烤豬件 \$250
Roast Suckling Pig

黑毛豬叉燒 \$258
Barbecued Iberian Pork with Caramel Glazed

內宅風味

Appetizers

八味豆腐 \$50
Deep-fried Tofu with Assorted Chili Pepper

珊瑚黃瓜伴海帶 \$50
Marinated cucumber with Seaweed

深山小雲耳 \$50
Marinated Cloud Ear Fungus Agaric

黃金鍋巴 \$52
Crispy Rice with Salted Egg Yolk

酥皮茄子 \$55
Deep-fried Eggplant

陳醋水晶肴肉 \$58
Pork Aspic with Aged Black Vinegar

椒鹽牛舌 \$72
Deep-fried OX Tongue with Spicy Salt

五香沙薑豬膝 \$75
Marinated Pork Knuckle with Ginger and Five Spices

燒汁菌皇牛柳粒 \$95
Wok-fried Beef Cubes with Fungus in Gravy

蒜泥秋葵 \$55
Poached Okra with Minced Garlic

繡球海蜇 \$80
Marinated Jelly Fish Head

小菜

Dishes

艷影蝦球 (六件) \$150
Deep-fried Prawn with Homemade Sauce

花膠絲浸菠菜苗 \$142
Simmered Baby Spinach with Shredded Fish Maw

奶湯雲吞煲 \$138
Casserole with Wontons in Thick Broth

翡翠桂魚球 \$178
Wok-fried Mandarin Fish Fillet with Vegetables

咕嚕黑毛豬 \$148
Sweet and Sour Iberian Pork

竹笙海皇豆腐羹 \$178
Seafood Soup with Bean Curd and Bamboo Piths

乾煸四季豆 \$128
Stir-fried Spring Bean with Spicy Minced Pork

涼瓜炒牛肉 \$152
Wok-fried Beef with Bitter Melon

蒜茸炒莧菜 \$112
Wok-fried Chinese Spinach with Garlic

猴頭菇蒸鷄 \$175
Steamed Chicken with Hericium Mushrooms

米皇淮山浸學斗 \$122
Poached Chinese Bok Choy with Yam and Rice

剝椒蒸筍殼球 \$238
Steamed Marble Goby Fillet with Chilli

金銀蛋浸勝瓜 \$128
Simmered Luffa with Preserved Egg

竹笙扒菠菜苗 \$125
Braised Baby Spinach with Bamboo Piths

飯麵

Rice & Noodles

鮑魚海味炆鴛鴦米 \$178
Braised Rice Noodles with Abalone and Dried Seafood

孔門炒米粉 \$128
Wok-fried Vermicelli with Minced Pork and Dried Shrimp

上湯菌皇蝦球煎米粉 \$155
Pan-fried Vermicelli with Fungus and Prawns in Supreme Soup

鮑汁花膠絲撈粗麵 \$170
Braised Flat Noodles with Shredded Fish Maw in Abalone Sauce

豉椒魚腩炒麵 \$118
Fried Noodles with Fish Belly and Bell Pepper

古法海帶魷魚湯麵 \$128
Seaweed with Noodles in Traditional Style Squid Soup

配牛 \$148 配魚 \$148
With Beef With Fish

配羊 \$148 配雲吞 \$148
With Lamb With Wontons

豉油皇九龍吊片炒麵 \$140
Fried Noodles with Sliced Squid in Soy Sauce