

飯麵

Rice & Noodles

- 砂鍋鮑魚雞粒炒飯
Fried Rice with Abalone and Chicken in Casserole \$168
- 銅盤生焗鱔飯
Baked Rice with Eel in Copper Pot \$188
- 銅盤生焗桂花魚球飯
Baked Rice with Mandarin Fish Fillets in Copper Pot \$188
- 銅盤焗滋補貢棗雞飯
Baked Rice with Chicken and Red Dates in Copper Pot \$168



押桌

Desserts

- 養顏棗皇糕 (三件)
Red Dates Puddings (3 Pcs) \$48
- 爽滑薑汁糕 (三件)
Steamed Ginger Pudding (3 Pcs) \$48
- 秘製陳皮燉雪梨
Double-boiled Peeled Pear with Preserved Mandarin Peels \$58
- 祝壽蟠桃 (三件)
Longevity Buns (3 pcs) \$60
- 香芒玉露 (一位)
Mango Sago Cream with Pomelo (Per Person) \$48

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- 中國茗茶 (每位)
Chinese Tea (Per Person) \$18
- 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

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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) \$68
- 北菇蒸燒賣 (四件)
Steamed Pork and Shrimp Dumplings "Shao Mai" (4 Pcs) \$68
- 黑毛豬叉燒包 (三件)
Steamed Barbecued Iberian Pork Buns (3 Pcs) \$50
- 鮮蝦菜苗餃 (三件)
Steamed Fresh Shrimps and Vegetable Dumplings (3 Pcs) \$58
- 香芋蒸排骨
Steamed Pork Ribs with Taro \$50
- X.O. 醬蒸鳳爪
Steamed Chicken Feet with X.O. Sauce \$50
- 上湯牛肉球 (三件)
Simmered Minced Beef Balls with Supreme Soup (3 Pcs) \$50
-  X.O. 醬煎腸粉
Fried Rice Flour Rolls with X.O. Sauce \$58

內宅風味

Appetizers

-  深山小雲耳 \$68
Marinated Cloud Ears Fungus Agaric
-  黃金鍋巴 \$68
Crispy Rice with Salted Egg Yolk
-  麻辣茄子 \$68
Eggplant with Sichuan Sauce
- 陳醋水晶肴肉 \$88
Pork Aspic with Aged Black Vinegar
- 椒鹽牛舌 \$88
Deep-fried OX Tongue with Spicy Salt
- 淮山炒牛柳粒 \$98
Wok-fried Beef Cubes with Fresh Yam

烤肉小菜

Roast Meat and Main Dishes

- 黑毛豬叉燒 \$268
Barbecued Iberian Pork with Caramel Glazed
- 艷影蝦球 \$188
Deep-fried Prawn with Homemade Sauce
-  水煮桂魚片 \$188
Poached Mandarin Fish Fillet in Spicy Soup Sichuan Style
- 翡翠桂魚球 \$198
Wok-fried Mandarin Fish Fillet with Vegetables



小菜

Main Dishes

- 奶湯雲吞煲 \$148
Casserole with Wontons in Thick Broth
- 咕嚕黑毛豬 \$168
Sweet and Sour Iberian Pork
- 乾煸四季豆 \$138
Stir-fried Spring Bean with Spicy Minced Pork
- 啫啫芥蘭煲 \$148
Sizzling Kale and Dried Shrimps in Clay Pot with Minced Pork
- 芥蘭炒安格斯牛肉 \$168
Wok-fried Kale with Slice Angus Beef
- 花膠絲浸菜苗 \$188
Simmered Vegetables with Shredded Fish Maw
-  米皇淮山浸學斗 \$128
Poached Chinese Bok Choy with Yam and Rice
-  蒜蓉炒時蔬 \$118
Wok-fried Seasonal Vegetable with Garlic
-  金銀蛋浸菠菜苗 \$168
Simmered Baby Spinach with Preserved Egg and Salted Egg
-  竹筍扒菠菜苗 \$168
Braised Baby Spinach with Bamboo Piths
-  蠔油灼菜 \$88
Poached Vegetables with Oyster Sauce

飯麵

Rice & Noodles

- 孔門炒米粉 \$158
Wok-fried Vermicelli with Minced Pork and Dried Shrimps
 -  沙嗲牛肉煎米粉 \$168
Pan-fried Vermicelli with Sliced Beef in Satay Sauce
 - 鮑汁花膠絲撈粗麵 \$188
Braised Flat Noodles with Shredded Fish Maw in Abalone Sauce
 - 鮮菇蟹肉燴伊麵 \$188
Braised E-Fu Noodles with Mushrooms and Crab Meat
 - 鮮茄勝瓜魚片魚湯烏冬 \$158
Sliced Fish Udons with Tomato and Chinese Squash in Fish Broth
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-  酸菜桂魚片湯銀針粉 \$188
Needle Shape Noodles in Soup with Mandarin Fish Fillet and Pickled Vegetables
 - 滑蛋蝦仁帶子河粉 \$168
Fried Flat Rice Noodles with Shrimps, Scallops and Scrambled Egg
 - 乾炒牛肉河粉 \$168
Fried Flat Rice Noodles with Sliced Beef
 - 八旗泡飯 \$168
Simmered Rice with Seafood in Supreme Soup
 - 蟹籽蟹肉炒飯 \$148
Fried Rice with Crab Meat and Roe
 - 黯然銷魂炒飯 \$168
Fried Rice with BBQ Pork and Assorted Preserved Meat
 -  蘆筍黑松露炒飯 \$148
Fried Rice with Asparagus and Black Truffle

