

## 飯麵

### Rice & Noodles

- 豉油皇炒麵 \$110  
Fried Noodles with Soya Sauce
- 砂鍋鮑魚雞粒炒飯 \$180  
Fried Rice with Abalone and Chicken in Casserole
- 銅盤生焗鱸飯 \$170  
Baked Rice with Eel in Copper Pot
- 黑毛豬叉燒魚湯米線 \$205  
Barbecued Iberian Pork with Rice Noodle in Superior Fish Broth



## 押桌

### Desserts

- 流心奶皇包 (三件) \$40  
Steamed Buns with Custard Filing (3 Pcs)
- 養顏棗皇糕 (三件) \$38  
Red Dates Puddings (3 Pcs)
- 爽滑薑汁糕 (三件) \$38  
Steamed Ginger Pudding (3 Pcs)
- 桂花杞子椰汁糕 (三件) \$38  
Chilled Coconut Puddings with Osmanthus and Wolfberry (3 pcs)
- 秘製陳皮燉雪梨 (一位) \$50  
Double-boiled Peeled Pear with Preserved Mandarin Peels
- 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 Dumpling
- 祝壽蟠桃 (三件) \$63  
Longevity Buns (3 pcs)

# 食不厭精 脍不厭細

- 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



# 孫夫子

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 \$47  
Steamed Scallops and Shrimps with Vegetables Dumplings
-   麻辣牛仔筋 \$45  
Steamed Beef Tendon with Spicy Sauce
- 豉汁蒸鳳爪 \$40  
Steamed Chicken Feet with Black Bean Sauce
- 上湯牛肉球 (三件) \$40  
Simmered Minced Beef Balls with Supreme Soup (3 Pcs)
-   孔門抄手 (六件) \$50  
Pork Dumplings in Hot and Spicy Sauce (6 Pcs)
-   X.O. 醬煎腸粉 \$63  
Fried Rice Flour Rolls with X.O. Sauce



## 煎炸點心

### Deep-fried Dim Sum & Pastries

- 日式煎餃子 (四件) \$48  
Pan-fried Dumplings with Pork (4 Pcs)
- 金網芝麻鮮蝦卷 (四件) \$48  
Deep-Fried Spring Rolls with Shrimp and Sesame (4 Pcs)
- 鵝肝甘筍鹹水角 (三件) \$48  
Deep-fried Diced Foie Gras Puffs Stuffed with Carrot (3 Pcs)

## 內宅風味

### Appetizers

- 八味豆腐 \$50  
Deep-fried Bean Curd with Assorted Chili Paper
- 深山小雲耳 \$50  
Marinated Cloud Ears Fungus Agaric
- 黃金鍋巴 \$52  
Crispy Rice with Salted Egg Yolk
- 酥皮茄子 \$55  
Deep-fried Eggplant
- 芥末秋葵 \$55  
Poached Okra with Mustard
- 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 Sauce
- 燒汁菌皇牛柳粒 \$95  
Wok-fried Beef Cubes and Fungus with Gravy

## 小食

### Snacks

- 水煮桂魚片 \$90  
Poached Mandarin Fish Fillet in Spicy Soup Sichuan Style
- 秘製炮椒蓮藕苗 \$55  
Chilled Lotus Root Shoots with Pickled Pepper
- X.O. 醬蘿蔔糕 \$50  
Pan-fried Turnip Cake with X.O. Sauce
- 蠔油灼菜 \$50  
Pouched Vegetables with Oyster Sauce



## 小菜

### Main Dishes

- 黑毛豬叉燒 \$258  
Barbecued Iberian Pork with Caramel Glazed
- 艷影蝦球 (六件) \$150  
Deep-fried Prawn with Homemade Sauce
- 花膠絲浸菜苗 \$142  
Simmered Vegetables with Shredded Fish Maw
- 奶湯雲吞煲 \$138  
Casserole with Wontons in Fish 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
- 蒜蓉炒菜苗 \$112  
Wok-fried Vegetables with Garlic
- 米皇淮山浸學斗 \$122  
Poached Chinese Bok Choy with Yam and Rice
- 剁椒蒸筍殼魚 \$238  
Steamed Marble Goby Fish Fillet with Chili
- 金銀蛋浸勝瓜 \$128  
Simmered Luffa with Preserved Eggs
- 竹筍扒菠菜苗 \$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 Shrimps
- 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
- 鮮茄勝瓜魚片魚湯米線 \$150  
Sliced Fish Fillet, Tomato and Chinese Squash with Rice Noodle 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 Eggs
- 乾炒牛肉河粉 \$148  
Wok-fried Flat Rice Noodles with Sliced Beef
- 魚香茄子炆伊麵 \$138  
Braised E-Fu Noodles with Eggplant and Spricy 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 Vegetables
- 黯然銷魂炒飯 \$140  
Fried Rice with BBQ Pork and Assorted Preserved Meat
- 蘆筍黑松露炒飯 \$118  
Fried Rice with Asparagus and Black Truffle