

飯麵

Rice & Noodles

- 乾炒牛肉河粉 \$148
Wok-fried Flat Rice Noodles with Sliced Beef
- 皮蛋芫茜魚片湯米線 \$168
Rice Noodle with Fish Fillet, Preserved Egg and Coriander in Fish Broth
- 銀芽肉絲炒麵 \$148
Stir-fried Noodle with Shredded Pork and Bean Sprout
- 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
- 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
- 銅盤焗雲南野菌雞飯 \$198
Baked Rice with Chicken and Wild Mushroom 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 BBQ Pork and Assorted Preserved Meat
- 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 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)
- 桂花芝麻卷 (四件) \$38
Flavoured Osmanthus of Sesame Rolls (4 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)
- 生磨杏仁露湯圓 (一位) \$38
Sweetened Cream of Walnut with Glutinous Dumpling
- 祝壽蟠桃 (三件) \$63
Longevity Buns (3 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

為閣下健康着想, 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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枱號
Table Number

人數
No. of Person

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)
- 蟹粉小籠包 (三件) \$68
Steamed Dumpling with Minced Pork and Crab Paste
- 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
- 黑松露野菌糰 (三件) \$47
Simmered Dumpling with Black Truffle and Wild Mushrooms (3 Pcs)
- 賽螃蟹肉鮮蝦餃 (三件) \$47
Steamed Crab Meat and Shrimps Dumplings (3 Pcs)
-  咖哩金錢肚 \$45
Steamed Beef Belly with Curry Sauce
- 百花釀魚肚 \$50
Steamed Fish Maw with Shrimp Paste
- 柚皮蒸排骨 \$40
Steamed Spare Ribs with Pomelo
- 潮式上湯牛肉球 (三件) \$40
Simmered Minced Beef Balls with Supreme Soup (3 Pcs)
-  XO醬蟹粉抄手 (六件) \$50
Pork and Crab Paste Dumplings in XO Chili Sauce (6 Pcs)
- 豉汁蒸鳳爪 \$40
Steamed Chicken Feet with Black Bean Sauce
-  X.O.醬煎腸粉 \$63
Fried Rice Flour Rolls with X.O. Sauce

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)
- 生煎粟米墨魚餅 (四件) \$50
Pan-fried Cuttle Fish Cake with Sweet Corns (4 Pcs)
- 金網鵝肝鮮蝦卷 (四件) \$48
Deep-Fried Spring Rolls with Shrimp and Foie Gras (4 Pcs)
- 鮑筍粒鹹水角 (三件) \$48
Deep-fried Diced Abalone Puffs Stuffed with Pork (3 Pcs)
- 香脆芋絲金磚(三件) \$45
Deep-fried Taro Cake with Sesame (3Pcs)

內宅風味

Appetizers

- 蜂巢豆腐 \$50
Deep-fried Bean Curd with Spiced Salt
- 珊瑚黃瓜伴海帶 \$50
Marinated Cucumber with Seaweed
- 深山小雲耳 \$50
Marinated Black Fungus with Dark Vinegar
- 黃金鍋巴 \$52
Crispy Rice with Salted Egg Yolk
- 黃金茄子 \$55
Deep-fried Eggplant with Salted Egg Yolk
- 麻辣或陳醋紅海蜇 \$148
Marinated Red Jelly Fish with Sichuan Sauce or Dark Vinegar
- 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
- 椒鹽雞軟骨 \$75
Deep-fried Chicken Soft Bone with Spicy Salt
- 川醬牛展 \$60
Marinated Beef Shank in Spicy Sauce
- 淮山牛柳粒 \$108
Wok-fried Beef Cubes with Yam

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
Chillied 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
- 花膠絲浸菠菜苗 \$142
Simmered Baby Spinach 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
- 瑤柱海皇豆腐羹 \$178
Seafood Soup with Bean Curd and Conpoy
- 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

小菜

Main Dishes

- 啫啫椰菜花煲 \$138
Wok-fried Cauliflower with Garlic, Dried Shrimps and Peppers
- 雲南野菌蒸滑雞 \$198
Steamed Fresh Chicken with Wild Mushroom
- 米皇淮山浸學斗 \$122
Poached Chinese Bok Choy with Yam and Rice
- 清一色蒸鱈 \$198
Steamed Eel with Sweet Beans Sauce and Green Chili
- 椒絲腐乳唐生菜 \$118
Sauteed Chinese Lettuce with Preserved Bean Curd and Chili
- 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
- 上湯菌皇蝦球炆伊麵 \$168
Braised E-fu Noodles with Fungus and Prawns in Supreme Sauce
- 鮑汁花膠絲撈粗麵 \$170
Braised Flat Noodles with Shredded Fish Maw in Abalone Sauce
- 豉椒牛肉炒河粉 \$152
Wok-fried Flat Rice Noodle with Sliced Beef in Black Bean Sauce
- 鮮茄勝瓜魚片魚湯銀針粉 \$150
Sliced Fish Fillet, Tomato and Chinese Squash with Needle Shape 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