前菜 STARTERS



古法醬香蘿 PICKLED RADISH	220
川耳拌海蜇 Black Fungus and Jellyfish with Chili Sauce	220
冰鎖浸鴨翼 Marinated Duck Wings	380
麻辣金錢肚 ✔ ① BEEF TRIPE WITH CHILI SAUCE	380
百花鑲杏菇 Deep-fried King Oyster Mushrooms with Salt and Pepper	380
椒香鎮鴨舌 DUCK TONGUES WITH CHILI PEPPER	480
川香口水雞 ノ 1 POACHED CHICKEN IN CHILI OIL	480
紅油香滷牛 人 1 SPICED BEEF SHANK	580



 餐點内含有牛肉、甲殼類、堅果類等食材,若您對食材有過敏反應或食物不耐症,請在點餐前告知服務人員,謝謝。 Please be advised that dishes prepared may use beef, crustaceans and nuts ingredients.

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明爐燒臘 BARBECUE



樂美掛爐片皮鴨 ROAST DUCK 1 2.680 (需於兩天前預訂 Book two days in advance) 二吃 Two Styles 2,980 您可以有下列的選擇: 三吃 Three Styles 3,280 香蘋鴨鬆、七彩海蜇炒鴨柳、鴨骨粥、酸菜菌菇鴨湯

Peking Duck Lettuce Wrap / Stir-fried Duck with Jellyfish / Duck Congee / Steamed Duck Soup with Salted Vegetables

灌湯靚燒鴨 例 Single Serving 680

CANTONESE STYLE ROAST DUCK

指定鴨腿加價200元 Choose Duck Legs Add NT\$200

玫瑰豉油雞 例 Single Serving 580 半隻 Half 980 MARINATED CHICKEN WITH SOY SAUCE 整隻 Whole 1.88O

例 Single Serving 880 澳門燒腩仔

CRISPY PORK BELLY

例 Single Serving 1,28O 蜜汁黑豚叉燒

BARBECUE PORK WITH HONEY SAUCE

鴻運化皮乳件 例 Single Serving 1,280 Roast Suckling Pig 半隻 Half 4.88O (需於兩天前預訂 Book two days in advance)

整隻 Whole 8,880

半隻 Half 980 蒜香吊燒脆皮雞 CRISPY CHICKEN IN GARLIC 整隻 Whole 1,880

(需於一天前預訂 Book one day in advance)

潮式滷水鵝拼 👃 例 Single Serving 980

Braised Goose Platter

港式燒味拼盤 BARBECUE PLATTER

雙拼 Two Choices of BBQ Platter 1,280 三拼 Three Choices of BBQ Platter 1,480

燒鴨 / 油雞 / 叉燒 / 燒肉 / 乳豬 (需加價200)

Choose from: Roast

您可以有下列的選擇:

Duck / Marinated Chicken with Soy Sauce /

Barbecue Pork with Honey Sauce / Crispy Pork Belly / Roast Suckling Pig (Add \$200)

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鮑魚.海參.燕窩.花膠 Abalone, Sea Cucumber, Swallow's Nest, Fish Maw



	位 / Per Person
避風塘鮮鮑魚 🌙 🔔 Wok-fried Fresh Abalone with Chili Pepper and Garlic	680
鮑汁鴨肝鵝掌 Braised Goose Web and Duck Liver with Abalone Sauce	880
鮑汁扣鵝掌婆參 Braised Sea Cucumber and Goose Webs with Abalone Sauce	1,280
蠔皇扣原粒鮑魚 BRAISED ABALONE WITH OYSTER SAUCE	1,480
芙蓉海皇燴燕窩 1. STEWED SWALLOW'S NEST AND SEAFOOD SOUP	1,980
雞汁腿茸燴燕窩 Braised Swallow's Nest and Ham with Chicken Stock	1,980
雞粥燉官燕 Stewed Swallow's Nest with Chicken Congee	1,980
紅燒靚廣肚 Braised Fish Maw, Vegetables and Mushrooms	2,300
金湯燒廣肚 Braised Fish Maw with Broth	2,600
雞粥燉花膠	3,600
蠔皇吉品鮑魚(廿四頭) BRAISED WHOLE 24 HEADED ABALONE	4,800
南非乾鮑魚(八頭) WHOLE 8 HEADED SOUTH AFRICAN DRIED ABALONE	5,680
南非乾鮑魚(五頭) Whole 5 Headed South African Dried Abalone	8,800



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生猛活海鮮

LIVE SEAFOOD

(每IOO克 時價)IOOG/SEASONAL PRICE



龍虎斑/七星斑/筍殼魚

TIGER GROUPER / CORAL TROUT / MARBLE GOBY

料理方式:清蒸/豉汁/剁椒/五柳 Steamed with: Black Bean Sauce / Diced Hot Red Peppers Deep-fried with Salted Vegetables

七彩龍蝦/波士頓龍蝦/玫瑰龍蝦/大明蝦

ROCK LOBSTER / BOSTON LOBSTER / ROSE LOBSTER / KING PRAWNS

料理方式:清蒸/蒜蓉蒸/花雕蒸/薑蔥/生抽/避風塘 1

Steamed with Minced Garlic / Huadiao Wine Stir-fried with Shallots and Ginger / Soy Sauce / Bifengtang Style 1



象拔蚌/海瓜子/大刀貝

GEODUCK / SHORT-NECKED CLAMS / RAZOR CLAMS

料理方式:白灼/過橋/豆豉/蒜蓉/清蒸

Poached with Broth

Steamed with Black Bean Sauce / Minced Garlic

沙公/沙母/花蟹/帝王蟹

MUD CRAB / FLOWER CRAB / KING CRAB

料理方式:清蒸/蒜蓉/花雕/薑蔥/避風塘 🔒 Steamed with Minced Garlic / Huadiao Wine Stir-fried with Shallots and Ginger / Bifengtang Style 1



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海鮮料理 SEAFOOD



生抽大明蝦(位 / Per Person) STIR-FRIED PRAWNS WITH SOY SAUCE	480
XO醬百花油條(五件 / Five Pieces) STIR-FRIED FRITTERS AND SHRIMP PUREE WITH XO SAUCE	520
豉汁公主帶豆腐(六件 / Six Pieces) Braised Scallops and Tofu with Black Bean Sauce	680
松露醬滑蛋蝦仁 1. SCRAMBLED EGGS WITH SHRIMPS AND TRUFFLE SAUCE	680
松子香蘋明蝦鬆 1. STIR-FRIED MINCED SHRIMPS WRAPPED IN LETTUCE	980
翡翠炒斑球 Stir-fried Giant Grouper Ball with Vegetables	1,080
泰式咖哩鳳尾蝦 🌙 🔔 Wok-Fried Shrimps with Red Curry	1,280
XO醬煎釀百花帶(六粒 / Six Pieces)	1,280
雞粥水燒海中寶(位 / Per Person) CHICKEN CONGEE WITH SEAFOOD	1,800
川椒龍虎斑 (尾 / Piece) STEAMED GIANT GROUPER WITH CHILI SAUCE	2,400
西施龍蝦泡飯 <u>1</u> CRISPY RICE WITH LOBSTER SOUP	3,800

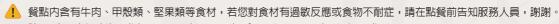
♠ 餐點内含有牛肉、甲殼類、堅果類等食材,若您對食材有過敏反應或食物不耐症,請在點餐前告知服務人員,謝謝。
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内 類 MEAT



鹹魚炆雞球 Braised Chicken with Eggplant and Salted Fish	600
重慶辣子雞 J DICED CHICKEN WITH SPICY CHILI	600
蒜香焗肉排 ROAST PORK RIBS WITH GARLIC	800
野菇炒松阪 Stir-fried Matsusaka Pork with Mushrooms	880
糖醋咕咾肉 Wok-fried Sweet and Sour Pork	980
波特陳皮和牛頰	1,680
香煎和牛粒	2,280



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香江傳奇 CHEFS RECOMMENDATION



羊成大馬站 Braised Tofu and Pork with Oyster Sauce	680
欖菜四季和牛鬆 ⚠️ STIR-FRIED WAGYU BEEF WRAPPED IN LETTUCE	980
順德手打魚腐煲 STEWED VEGETABLES AND FISH SOUP	1,280
松露大良燴干貝 1. STIR-FRIED FRESH SCALLOPS WITH TRUFFLE	1,280
蝦干海鮮小炒皇 1. STIR-FRIED SEAFOOD AND DRIED SHRIMPS	1,280
魚子鴨肝和牛腩(位 / Per Person) 1. PAN-FRIED BEEF BRISKET AND DUCK LIVER WITH MUSHROOM SAUCE	1,980
膏蟹鹹蛋蒸肉餅 (隻 / Piece) ⚠ STEAMED CRAB AND PORK WITH SALTED EGG YOLK	2,800



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煲仔砂鍋類 CLAY POT



樂美臘味煲仔飯 Cantonese Fried Rice with Sausages	580 (2人化 1,280 (4人化 1,880 (8人化
高湯山藥南瓜煲 ₩ Braised Pumpkin and Common Yam with Stock	580
咕咕滑雞煲 Braised Chicken, Pork Liver and Mushrooms	680
茶油杏菇松阪煲 Braised Pork and King Oyster Mushrooms	680
鮑汁海鮮豆腐煲 ⚠ Braised Assorted Seafood and Tofu with Abalone Sauce	880
沙茶金菇肥牛煲 <u>1</u> Braised Beef and Enoki Mushrooms with Shacha Sauce	980
麵醬茄子龍膽煲 Braised Tiger Grouper and Eggplant with Sweet Bean Sauce	980
蝦籽粉絲蝦球煲 <u>1</u> Braised Shrimps and Rice Noodles	1,280

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羹湯類 SOUP



干絲萬縷羹 ► ✓ STEWED BLACK MOSS AND TOFU SOUP	位 / Per Person 28O
香茜西湖牛肉羹 WEST LAKE BEEF SOUP	400
香菜皮蛋魚片湯 Preserved Egg and Sliced Fish Soup	420
松茸響螺烏雞湯 Stewed Black Chicken Soup with Whelks and Mushrooms	480
原盅北菇燉雞湯 STEWED CHICKEN SOUP WITH MUSHROOMS	480
香江老伙例湯 (盅 / Goblet) 1. HONG KONG STYLE SOUP	600
過橋鮮鮑魚 POACHED SLICED ABALONE IN SUPERIOR BROTH	980
原盅鮑魚佛跳牆 BUDDHA JUMPS OVER THE WALL WITH ABALONE	1,200
高湯響螺燉花膠 Stewed Fish Maw and Whelks in Superior Broth	1,280
砂鍋濃湯瑤柱雞湯 (盅 / Goblet) STEWED CONPOY AND CHICKEN SOUP (需於三天前預訂 Book three days in advance)	2,800

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廣味粉麵飯 RICE, NOODLES, RICE NOODLES



樂美炒飯 Wok-fried Rice with Barbecue Pork and Shrimps	480
星洲炒米粉 ① WOK-FRIED RICE VERMICELLI SINGAPORE STYLE	480
金瑤炆伊麵 Wok-fried E-Fu Noodles with Scallops	480
豉椒松阪河粉 Wok-fried Flat Rice Noodle with Pork and Black Bean Sauce	480
乾炒牛肉河粉 ⚠ Wok-fried Flat Rice Noodle with Beef	480
廣式海鮮炒麵 <u>1.</u> Wok-fried Crispy Noodles with Seafood	680
瑶柱西施炒飯 Wok-fried Rice with Scallop Strips and Egg White	680
鮭魚鳥魚子炒飯 Wok-fried Rice with Salmon and Mullet Roe	680



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生滾粥品 CONGEE



三元及第粥 Pig's Offal and Fritters with Congee	380
皮蛋松阪豬肉粥 Matsusaka Pork and Preserved Egg Congee	380
生滾皮蛋牛肉粥 BEEF AND PRESERVED EGG CONGEE	380
魚腐香滑魚片粥 Fish Curd and Fish Fillet Congee	480
生滾蝦球皮蛋粥 SHRIMPS AND PRESERVED EGG CONGEE	580
鮑魚北菇滑雞粥 ABALONE, CHICKEN AND MUSHROOMS CONGEE	680
白粥 Congee	120



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四季時蔬豆腐 Seasonal Vegetable Tofu



欖菜四季豆 Stir-fried String Beans with Black Olives	420
清炒季時蔬 ✓ STIR-FRIED SEASONAL VEGETABLES	420
魚湯蒜子浸雙蔬 Braised Vegetables with Garlic and Fish Broth	480
香椿枇杷豆腐 V DEEP-FRIED TOFU WITH TOON SAUCE	480
鮮菌菇燒豆腐 ₩ Braised Tofu and Mushrooms with Oyster Sauce	480
高湯雲耳浸豆腐 V BRAISED TOFU AND BLACK FUNGUS WITH SUPERIOR BROTH	480
蝦干炒芥菜 1. STIR-FRIED CHINESE KALE WITH DRIED SHRIMPS	480
銀杏山藥百合蔬 V STIR-FRIED COMMON YAMS, VEGETABLES AND GINKGO	600
上湯焗蘆筍 Braised Asparagus with Superior Broth	680

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健康素食 VEGETARIAN



如來番茄盅(位 / Per Person) TOMATO VEGETABLE SOUP	180
山藥羊肚菌燉猴頭菇 Braised Common Yams, Morels and Mushrooms	380
夏果彩素珍 <u>1</u> STIR-FRIED KONJAC, MUSHROOMS AND MACADAMIA NUTS	380
川椒准香竹筍 ✓ Deep-fried Bamboo Shoots with Chili Sauce	400
上湯杞子浸娃菜 Braised Baby Cabbage with Wolfberry	480
金瓜頂湖上素 Braised Pumpkin, Mushrooms and Vegetables with Vegetarian Oyster S	480 Sauce
宮保猴頭菇 ┛ STIR-FRIED MUSHROOMS IN CHILI SAUCE	480
銀芽什錦蔬 STIR-FRIED ASSORTED VEGETABLES WITH BEAN SPROUTS	480



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生磨核桃露 🔰 🚺	位 / Per Person 380
WALNUT SOUP	
生磨蛋白杏仁茶 W 1. Almond Tea with Egg White	380
ALMOND TEA WITH EGG WHITE	
紅蓮燉雪蛤 STEWED HASMA WITH RED DATES	480
椰汁燉官燕 Stewed Swallow's Nest with Coconut Milk	1,880
杏汁燉官燕 1	1.980
STEWED SWALLOW'S NEST WITH ALMOND SOUP	1,780

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港點 DIM SUM



蜜汁芋香蒸鳳爪 STEAMED CHICKEN CLAW WITH TARO (份 / Piece)	160
豉汁金瓜蒸排骨 STEAMED PORK RIBS WITH PUMPKIN AND BLACK BEANS (份 / Piece)	160
五香安蝦鹹水餃 DEEP-FRIED MINCED PORK DUMPLINGS WITH SHRIMPS (三件/Three Pieces)	160
椰香荷花酥 LOTUS MILLE FRUILLE (三件 / Three Pieces)	180
香煎蘿蔔糕 PAN-FRIED RADISH CAKE (三件 / Three Pieces)	180
梅菜叉燒腸粉 STEAMED RICE ROLLS WITH BBQ PORK (份 / Piece)	180
珠蔥火腿焗燒餅 Sesame Cake with Ham and Green Onions (三件 / Three Pieces)	200
千絲蘿蔔酥 DAIKON RADISH PUFF PASTRY (三件 / Three Pieces)	200
蜜汁叉燒酥 Honey Glazed Barbecued Pork Puff Pastries (三件 / Three Pieces)	200
枸杞菊花糕 Osmanthus Cake with Wolfberry (四件 / Four Pieces)	200
妃子笑 DEEP-FRIED TARO BUNS (三件 / Three Pieces)	220
艾美鮮蝦餃 STEAMED SHRIMP DUMPLINGS (四件 / Four Pieces) 1	220
脆皮松露蟹肉捲 Crispy Rice Rolls with Crab Meat and Truffle (三件 / Three Pieces) 1	220
脆皮海皇腸粉 Crispy Rice Rolls with Seafood (份 / Piece) 1.	220
黑椒鴨肉雪山包 STEAMED BUNS WITH DUCK AND BLACK PEPPER (三件 / Three Pieces) (需於一天前預訂 Book one day in advance)	240
奶黃流沙包 STEAMED BUNS WITH EGG CUSTARD PASTE (三件 / Three Pieces)	240
金湯鮮竹捲 STEAMED CRISPY TOFU ROLLS WITH LOBSTER BROTH (三件 / Three Pieces)	280
原隻鮑魚蒸燒賣 STEAMED ABALONE DUMPLINGS(三件 / Three Pieces)	280
花干瓜茸石斑腸粉 Steamed Rice Rolls with Fish and Winter Melon (份 / Piece)	380

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禁止攜帶外食。如攜帶蛋糕,將酌收清潔費用 NT\$300。如需自帶酒水,需加收酒水服務費,紅、白酒 NT\$500/支,烈酒 NT\$1,000/支。禁止攜帶寵物。本菜單所使用牛肉和豬肉來自於:USA-美國、TW-台灣、NL-荷蘭、CA-加拿大、AU-澳洲。菜單價格需另加收 10% 服務費。如果您對任何食物有過敏反應或食物不耐症,請在點餐前告知服務人員,謝謝。

No outside food allowed. Corkage fee applies NT\$300. B.Y.O will be a corkage charge per bottle, NT\$500 for wine, NT\$1,000 for spirits. No pets or animals are allowed. The origin of the beef and pork used in this menu is from: USA - United States, TW - Taiwan, NL - Netherlands, CA - Canada, AU - Australia. All prices are subjected to 10% service charge. If you have concerns regarding food allergies or intolerances, please alert your server prior to ordering, Thank you.