

## 廚師推介

### CHEF'S RECOMMENDED

黑椒和牛酥 Wagyu beef puff with black pepper	HK\$96 for 3pcs
海膽蟹肉春卷 Hokkaido king crab & sea urchin spring roll	HK\$96 for 4pcs
避風塘鱈魚卷 Typhoon shelter cod crispy roll	HK\$82 for 3pcs
薑蔥龍蝦包 Ginger lobster bao with spring onion	HK\$96 for 3pcs
擔擔湯包 Dan dan xiaolong bao	HK\$78 for 3pcs
黑松露蝦餃 Black truffle har gau - shrimp dumpling	HK\$72 for 3pcs
雲南黑菌手撕脆皮雞 Yunnan black truffle crispy-skin chicken	HK\$450 whole HK\$228 half
青芥末蒜香M9和牛粒 Wok-tossed M9 wagyu beef with wasabi & garlic sauce	HK\$378
魚香脆茄子 Crispy aubergine tossed with salted fish & sakura shrimp	HK\$138
避風塘軟殼蟹 Deep-fried soft-shell crab with chilli and garlic	HK\$228
鵝肝桂花燻糖心蛋 Seared foie gras with osmanthus-smoked coddled eggs	HK\$124 for 2 pcs
花膠響螺牛肝菌燉土雞 Double boiled free-range chicken with fish maw, conch & porcini mushrooms	HK\$198

點心

DIM SUM

胡椒海皇灌湯餃 製作需時30分鐘	HK\$92 per serving
Seafood dumpling in white pepper chicken soup	
Preparation time approx 30 minutes	
碧綠秋葵餃	HK\$78 for 3pcs
Shrimp & okra dumpling	
珍珠帶子餃	HK\$82 for 3pcs
Pearl scallop & shrimp dumpling	
巴馬火腿蘿蔔糕	HK\$92 for 3pcs
Pan-fried turnip cake with crispy Parma ham	
椒蜆蜂巢芋角	HK\$76 for 3pcs
Deep-fried clam & taro puff with black bean sauce	
黑炭魚香咸水角	HK\$82 for 3pcs
Yu xiang crispy pork dumpling	
黑蒜燒賣	HK\$78 for 4pcs
Black garlic siu mai - pork & shrimp dumpling	
水晶蝦餃	HK\$72 for 3pcs
Crystal har gau - shrimp dumpling	
叉燒包	HK\$68 for 3pcs
Steamed barbecue pork bao	

## 腸粉

### CHEUNG FUN

香葱黑毛豬腸粉 Roasted Iberico pork with spring onion & coriander	HK\$88
紫椰菜脆腸粉 Crispy purple cabbage	HK\$88
皮蛋帶子腸粉 Scallop & century egg	HK\$90
原隻蝦皇腸粉 Prawn with chives	HK\$90
花枝響鈴炸兩腸粉 Crispy bean curd with prawn & squid mousse	HK\$90

精選

A LA CARTE

- 藤椒蒸黑鱈魚 HK\$288  
Steamed Alaskan black cod fillets with Chinese chives & Sichuan pepper
- 蟠絲蒜香帶子皇 HK\$178 for 2pcs  
Steamed Hokkaido scallops with garlic
- 回鍋羊肚耳石鍋黑豚肉 HK\$218  
Double-cooked acorn fed Iberico pork with Yunnan morel mushrooms served in stone pot
- M9和牛麻婆豆腐 HK\$188  
Mapo tofu served with diced M9 wagyu beef
- 惹味鱈魚鍋 HK\$268  
Baked Alaskan black cod fillet in stone pot
- 狀元紅蒸馬友 HK\$188  
Steamed threadfin fish with Shaoxing wine
- 貴州煙筍和牛肋 HK\$368  
Braised wagyu boneless beef ribs with smoked Guizhou bamboo shoots
- 濃湯花膠雞 HK\$328  
Boiled chicken and fish maw in chicken broth
- 塔香米椒和牛肉 HK\$238  
Stir-fried wagyu beef with rice, pepper and basil
- 香煎生蠔餅 HK\$168  
Pan-fried oyster cake
- 酸菜龍躉 HK\$298  
Boiled giant grouper with chilli pepper, pickled cabbage and spring onion

## 粉麵飯

### RICE / NOODLES

石鍋葱香鵝肝和牛炒飯	HK\$268
Foie gras & wagyu beef fried rice in stone pot	
鹹魚帶子炒飯	HK\$208
Scallop fried rice with salted fish	
阿拉斯加蟹肉豌豆煨飯	HK\$238
Stewed rice with Alaskan king crab and assorted vegetables	
乾炒和牛河	HK\$288
Wok-fried flat rice noodles with wagyu beef	
蝦球炆伊麵	HK\$208
Soy-braised E-fu noodles with prawns	
星洲黑豚叉燒炒米粉	HK\$198
Singaporean fried vermicelli with Iberico pork char siu & shrimp	
巴馬火腿雪菜炆龍鳳米	HK\$198
Braised rice noodles and vermicelli with Parma ham	
慢煮麵醬和牛面頰湯河	HK\$158
Wagyu beef cheek with soy bean sauce and rice noodles in soup	
石鍋魚湯日本稻庭烏冬	HK\$168
Diced sea bass with Inariwa udon in stone pot	
上海燻蛋擔擔麵	HK\$118
Dan dan pork noodles in soup with Shanghainese coddled egg & sakura shrimp	
蔥香雞肉濃湯拉麵	HK\$118
Hand-pulled noodles in soup with chicken and spring onion	

# 素食

## VEGETARIAN

紅菜頭野菌餃 Wild mushroom & beetroot dumpling	HK\$68 for 3pcs
松茸冬菇包 Steamed matsutake mushroom bao	HK\$68 for 3pcs
紅燒豆腐 Braised bean curd with vegetarian oyster sauce	HK\$168
法邊豆脆茄子 Crispy aubergine tossed with string beans	HK\$138
木魚花鍋塌豆腐 Pan-fried bean curd with vegetarian dashi	HK\$88
麻醬雜菜紅薯粉沙律 Sweet potato noodles and assorted vegetables with sesame sauce	HK\$78
紫椰菜脆腸粉 Crispy purple cabbage cheung fun	HK\$88
薑汁芥蘭 Wok-tossed kai lan with ginger	HK\$138
手拍蒜炒時令蔬菜 Stir-fried seasonal vegetables with garlic	HK\$118
松露菜粒蛋白炒飯 Egg white fried rice with black truffle & vegetables	HK\$188
薑蔥撈麵 Tossed noodles with ginger & spring onion	HK\$138
素臊子拌淮山麵 Braised Chinese yam noodles with plant-based pork	HK\$108

## 蔬菜

### VEGETABLES

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| 花膠魚湯津白   | HK\$ 158 |
| Shanghai cabbage and fish maw in fish broth                              |          |
| 乾燒四季豆  | HK\$ 118 |
| Stir-fried string beans with pork & sakura shrimp                        |          |
| 上湯時令蔬菜   | HK\$ 118 |
| Seasonal vegetables in superior broth                                    |          |
| 蝦片魚湯燴勝瓜  | HK\$ 128 |
| Steamed prawns and loofah in fish broth                                  |          |
| 石燒大澳蝦醬唐生菜  | HK\$ 118 |
| Pork, lettuce & sakura shrimp with Tai O prawn paste in a stone pot      |          |
| Prawn paste is locally produced in a traditional stilted fishing village |          |

## 甜品

### DESSERTS

香芒流心脆杏卷 Lava mango & almond roll	HK\$62 for 3pcs
流心海鹽焦糖朱古力糯米糍 Lava sea salt caramel chocolate mochi	HK\$62 for 3pcs
懷舊酥皮蛋撻 Classic egg tart	HK\$62 for 3pcs
腰果乳凍 Cashew panna cotta	HK\$62
烏釀蛋 Oolong crème brulee	HK\$62
楊枝甘露雪糕 Pomelo & mango ice cream	HK\$58
芝麻雪糕 Sesame ice cream	HK\$58
烏龍茶雪糕 Oolong tea ice cream	HK\$58