



FRESH ABALONE IN SPICY SAUCE 辣卤鮮仔鮑 138

Chili sauce stew, the Sichuanese way spicing up the appetizers
以四川特色的滷味讓鮮鮑風味更濃。

RMB

CHILLED OCTOPUS WITH CAVIAR 魚子醬八爪魚 78

SPICY MARINATED RHUBARB SNAKE 辣卤蛇段 108

SLICED BEEF AND INTESTINES IN CHILI SAUCE 夫妻肺片 88

SICHUAN PEPPER CHICKEN SLICES 鉢鉢雞片 68

SICHUAN STYLE CHICKEN CUBES 四川麻辣雞块 68

SPICY BEEF SHANK 燒椒牛腱肉 98

SWEET & SOUR PORK RIBS 糖醋仔排骨 68

MARINATED PORK SLICE WITH GARLIC 蒜泥白肉 58

SWEET & SPICY CRISPY PORK 怪味乾香脆肉 68



PICKLED CARROTS WITH DUCK SOUP 酸蘿卜老鴨湯 138

A classic soup of Chungking origin
川渝經典炖品，口感酸香開胃，湯色澄亮悅目。

DOUBLE BOILED CHICKEN SOUP WITH CORDYCEPS FLOWER 蟲草花炖老雞 168

MINCES CHICKEN & BEAN SOUP 翡翠雞豆花 58/位
PORTION

CHICKEN & BEEF CONSOMME WITH FISH MAW 花膠雞牛湯 138/位
PORTION

SPICY & SOUR SEAFOOD SOUP 海鮮酸辣湯 68/位
PORTION

MATSUTAKE MUSHROOM SOUP 鬆茸菇湯 68/位
PORTION

ASSORTED DIM SUM PLATTER 蒸炸點心拼 88

SICHUAN STYLE PORK DUMPLING 別不同鐘水餃 38

CRISPY WAGYU BEEF PUFF 香炸和牛酥 58

SPICY PRAWNS DUMPLING WITH CHILI 香辣蝦餃 38

STEAMED BUN WITH SESAME & MIXED NUTS 堅果芝麻包 42



BRAISED BEEF SCALP 紅燒牛頭方

48/位
PERSON

A must-have at a traditional Sichuan banquet
川饌宴席頭菜之一，百斤牛肉，祇取一寸。

RMB

WOK-FRIED SWEET GLUTINOUS RICE WITH PORK 回鍋甜燒白	68
STEAMED PORK WITH GLUTINOUS RICE AND BROWN SUGAR 甜燒白	62
TRADITIONAL STEAMED PORK WITH FIVE-SPICED POWDER & RICE FLOUR 老派粉蒸肉	98
SLOW-COOKED PORK KNUCKLE WITH GINGER 老姜燒拐肉	128
STR-FRIED WILD MUSHROOM WITH CRISPY PORK 茶樹菇爽口肉	78
WOK FRIED PORK SLICE WITH CHILI & SPRING ONIONS 生爆回鍋肉	68
PORK SLICE OLD CHENGDU STYLE 老成都嗜鍋肉片	88
TRADITIONAL BRAISED PORK CUBE AND ABALONE IN CLAYPOT 鮑魚上素燴壇子肉	398
BRAISED PORK KNUCKLE WITH BROWN BEAN SAUCE 老君煨肘	108
CHONGQING STYLE BOILED BLOOD CURD & INTESTINES 重慶毛血旺	118
BRAISED BEEF SIRLOIN WITH BABY CARROTS 迷你蘿卜煨牛腩	128
SAUTEED BEEF SLICE WITH SPONGE GOURD 絲瓜嫩牛肉	98
SLOW BRAISED BEEF TROTTER WITH SICHUAN PICKLED VEGETABLES 老壇泡菜耗牛蹄 2天預定	398
SAUTEED M3 WAGYU BEEF WITH MUSHROOM & BLACK PEPPER 黑椒白菇炒M3和牛粒	268



FRESH ABALONE IN SPICY SAUCE 古法蒸野生岩圍

96/100G

Opportunity Knocks Opportunity Knocks Opportunity Knocks
Knocks Opportunity Knocks Opportunity Knocks

RMB

岩圍魚畝三江水長大。豬網油裹覆，令香氣徹入魚肉。

STEAMED WITH SPICY & SOUR SAUCE 古法蒸

野生岩圍

96/100G

CRISPY-FRIED WITH GINGER & CHIVES 乾燒

RIVER CAT FISH

BRAISED WITH SOY SAUCE 紅燒

SICHUAN STYLE BRAISED WITH PICKLES 四川泡菜煮

BOILED WITH CHILI PEPPER 水煮

PAN-FRIED WITH FERMENTED BEANS & CHILI 豉椒

CRISPY-FRIED WITH GINGER & CHIVES 乾燒

桂魚

38/100G

BRAISED WITH SOY SAUCE 紅燒

MANDARIN FISH

BOILED WITH CHILI PEPPER 水煮

PAN-FRIED WITH FERMENTED BEANS & CHILI 豉椒

BOILED WITH BEAN SPROUTS HOT CHILI OIL 沸騰煮

FRIED WITH SICHUAN PEPPER 香辣炒

珍寶蟹

100/100G

STEAMED WITH EGG WHITE & CHINESE WINE 花雕蛋白蒸

JUMBO CRAB

WOK-FRIED WITH GINGER & ONION 薑蔥焗



FLAMMING SICHUAN STYLE CHILI CRAB 火焰紙包蟹 312

Fire and foil make fine crab
火焰炙烤，錫紙包裹，蟹和醬料的香氣被完全鎖住。

RMB

SPICY FRIED WITH DRY CHILI 辣子炒	肉蟹	312/隻
STIR-FRIED WITH CHILI AND PEAS 香辣豆泥炒	MEAT CRAB	PCS
WORK-FRIED WITH GINGER 老姜燒		
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STEAMED WITH SPRING ONION & GINGER 清蒸	東星斑	258/100g
STEAMED WITH SPICY & SOUR SAUCE 古法蒸	SPOTTED GAROUFA	
CONFIT WITH SPICY CHILI OIL 水煮		
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STEAMED WITH SPRING ONION & GINGER 清蒸	老虎斑	78/100g
STEAMED WITH SPICY & SOUR SAUCE 古法蒸	TIGER GAROUFA	
CONFIT WITH SPICY CHILI OIL 水煮		
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FRESH GINGER WITH CHILI 鹽焗子姜燒	澳洲龍蝦	258/100g
CHILI & NUTS 'KONG PO' STYLE 宮保	AUSTRALIAN LOBSTER	
STEAMED WITH GARLIC 蒜蓉蒸		



BRAISED SEA CUCUMBER WITH OYSTER SAUCE & PORK LIVER 傳統肝油燜遼參

980

A traditional upscale Sichuan dish rarely seen today.
 一道鮮見川味，黃砂豬肝的粉糯和遼參的軟韌相映成趣。

RMB

SICHUAN STYLE DRIED CHILI PRAWNS 香辣蝦球 118

FLAMMING SICHUAN STYLE CHILI CRAB 火焰紙包蟹 312

'KONG POT' STYLE PRAWNS 宮保蝦球 118

FRESH ABALONE IN SIZZLING POT 石鍋鮑魚 158

TRADITIONAL BRAISED SHARK FIN 紅燒大鮑翅 328/位
 PORTION

BRAISED RIVER EEL WITH CHILI 私家燒土鱧魚 98

SPICY BULL FROG WITH CHILI PEPPER 青椒跳跳蛙 108

BRAISED SOFT-SHELLED TURTLE WITH GINGER 姜汁熟窩三黃甲魚 328

SICHUAN STYLE CHILI CARP FISH 紅燒千島大鯽魚 108/600g

BRAISED FISH WITH CHOPPED CHILI AND RED PEPPERS 鴻運當頭 188



STIR-FRIED MINCED CHICKEN SERVED WITH CAVIAR 雪花雞淖 68

A long-celebrated classic 川饌傳統名菜，以“吃鷄不見鷄”為趣。 RMB

SICHUAN TENDER DUCK 懷舊神仙鴨 268
2天預定

BRAISED 'BLOOD DUCK' WITH CHILI 私家血鴨子 68

STEAMED CHICKEN EGG WHITE AND BABY VEGETABLES 芙蓉雞片 62

PEPPERY CHICKEN GELESHAN STYLE 歌樂山辣子雞 68

BRAISED MOREL MUSHROOM WITH FRAGRANT GARLIC 大蒜羊肚菌 198

SAUTEED POTATO / GREEN PEPPER AND EGGPLANT 鮮炒地三鮮 78

WOK-FRIED LONG BEANS WITH CHILI 乾煸豆角 68

CHINESE CABBAGE WITH CHOPPED CHILI 剁椒娃娃菜 68

CAULIFLOWER CLAYPOT WITH DRIED CHILI 乾鍋花菜煲 68

SEASONAL VEGETABLES 時令蔬菜 78



SICHUAN STYLE NOODLES WITH CHILI & PEANUTS 四川甜水面

48/位
PERSON

The sweet first taste is followed by spicy notes before a long and nutty finish
先甜，後辣，末了是香氣停留，成都的風味有干面。

RMB

PEAS & PORK INTESTINES SOUPY RICE 肥腸豆湯飯

38/位
PORTION

FRIED RICE WITH PRESERVED MEATS IN SICHUAN STYLE 四川臘味飯

108

STEAMED BUN WITH BEAN SPROUT & PORK 芽菜鮮肉包

48

CRISPY RICE CAKE WITH SEAFOOD & SUPERIOR STOCK 三鮮脆鍋巴

108

"DAN DAN" NOODLES 成都擔擔面

38/位
PORTION

TRADITIONAL SWEET FLOUR WITH CANDIED FRUITS & NUTS 八寶鍋珍

56

SWEET CORN FLOUR PUREE WITH NUTS & EGG WHITE 雪花桃泥

56

SICHUAN STYLE COLD JELLY 四川冰粉

38

LIME CAKE WITH ORANGE SCENT 橙花青檸蛋糕

68

GREEN APPLE & FRAGRANT GINGER JELLY 青蘋果姜汁凍

68

SWEET CAPSICUM STRAWBERRY MOUSSE 甜辣椒草莓慕斯

88

"CHILI & BLACK LEMON" 花椒黑檸檬

88

MATCHA CAKE WITH DAIKINJU SAKE 大吟釀抹茶蛋糕

98