

桌号 TABLE NO.

 主厨推荐
Chef Recommendations

网红点心推荐 DIM SUM

- 一口鲍鱼酥 (每只) 58 元
Baked whole abalone puff (piece)
-  菜苗海胆饺 78 元
Steamed sea urchin dumplings
-  黑松露蛋挞 39 元
Black truffle tart
-  雪山叉烧包 36 元
Barbecue pork buns
-  椒盐虾饺 51 元
Deep fried shrimp dumplings with salt and pepper
-  鱼子酱烧卖 48 元
Steamed pork dumplings with caviar
- 软心烧鹅酥 39 元
Roasted goose with sticky rice and vegetables puff

传统蒸点 STEAMED

- 珍珠糯米鸡 (两件) 38 元
Chicken with glutinous rice wrapped in lotus leaf (2 pieces)
- 粟米鲜竹卷 32 元
Bamboo with corn rolls
- 沙爹金钱肚 32 元
Steamed beef tripe in Satay sauce
- 酱皇蒸凤爪 32 元
Steamed chicken feet in spicy sauce
-  云南野菌素饺 28 元
Steamed Yunnan assorted mushroom dumplings
- 鲜肉小笼包 39 元
Hong Kong style "Xiao Long Bao"
- 怀旧牛肉球 33 元
Steamed beef balls with seasonal vegetable
- 松茸灌汤饺 58 元
Matsutake, shrimp and pork dumplings in soup

煎.焗点 FRIED&BAKED

- 香煎腊味萝卜糕 32 元
Pan-fried turnip cake with cured pork
- 素菜春卷 28 元
Pan-fried spring rolls with vegetable
-  泡菜煎锅贴 39 元
Pan-fried pork dumplings with pickled vegetable

- 千丝萝卜酥 33 元
Thousand-strip turnip pastry with pork


肠粉.粥 RICE ROLLS & CONGEE



- 梅菜叉烧肠粉 38 元
Barbecue pork rice rolls with sun-dried cabbage
- 樱花虾脆牛肉肠粉 38 元
Crispy beef rice rolls with cherry shrimp
- XO酱马蹄带子肠粉 68 元
Steamed water chestnut and scallops rolls with XO sauce
-  生拆鱼蓉粥 (每位) 38 元
Grated fish congee (per person)
-  北菇滑鸡粥 38 元
Chicken and mushroom congee

烧味 BARBECUE

-  明炉烧鹅 178 元
Roasted goose with hawthorn
- 例/portion 248 元
- 半只/half 496 元
- 整只/whole 218 元
- 烧味拼盘 (叉烧, 烧鹅, 烧肉)
Barbecue Platter (BBQ pork, roasted goose, roasted pork) 218 元
- 头抽豉油鸡 138 元
Simmered chicken in soy sauce
- 半只/half 268 元
- 整只/whole 178 元
- 明炉秘制叉烧 158 元
Honey glazed Barbecue pork
- 化皮三层腩肉 158 元
Crispy roasted pork
- 黑椒松阪肉 158 元
Barbecue pork neck with black pepper

厨点.凉菜 HOT & COLD DISH

- 鲍汁扣凤爪 58 元
Braised chicken feet with abalone sauce
-  红油抄手 38 元
Pork dumplings in spicy sauce

-  排挡椒盐九肚鱼 58 元
Deep-fried bombay duck with salt and pepper
-  潮式炸虾枣 68 元
Deep-fried shrimp balls "Chaozhou" style
-  云南珍菌素鹅 48 元
Deep-fried Yunnan mushroom rolls
- 椒盐豆腐粒 28 元
Fried diced tofu with salt and pepper
- 每日老火例汤 48 元
Daily soup
-  松茸竹笙炖菜胆 138 元
Double-boiled matsutake with bamboo pith fungus and Chinese cabbage
- 陈醋青瓜卷 38 元
Cucumber rolls with mature vinegar
- 四季时蔬 (清炒、蒜茸、生炒) 78 元
Seasonal vegetable (stir-fried, sautéed with minced garlic, stir-fried with pork fat)
- 酸甜话梅山药 48 元
Chinese yam with sweet and sour plum
- 樱桃鹅肝 (六粒) 118 元
Goose liver "cherry" (6 pieces)
- 蜜味柚子凉瓜 48 元
Bitter melon with pomelo sauce
- 川味牛筋爽 68 元
Braised spicy beef tendon with Szechuan pepper
- 杞子花雕醉鸡 58 元
Cold chicken in ShaoXing wine with goji berries

主食 RICE&NOODLES

-  干炒牛河粉 98 元
Fried rice noodles with beef
- 港式担担面 38 元
Hong Kong style noodles with minced pork
- 瑶柱蛋白炒饭 128 元
Fried rice with scallops and egg white
- 罗汉斋炆伊面 78 元
Stewed noodles with mixed vegetable
-  港式炒银丝米粉 98 元
Hong Kong style fried rice noodles
- 味菜牛柳丝炒面 98 元
Fried noodles with shredded beef and preserved vegetables

- 鲜虾荷叶饭 118 元
Fried rice with shrimps wrapped in lotus leaf

甜品 DESSERT

- 杨枝甘露 28 元
Chilled sago cream with pomelo
- 蛋白杏仁茶 32 元
Almond milk with egg white
-  黑芝麻红豆冰糕 23 元
Black sesame ice-cake with red bean paste
- 枫叶奶皇酥 27 元
Baked custard cream puffs
- 鲜果杏仁豆腐 28 元
Fresh fruit with almond tofu
- 时令鲜果碟 68 元
Seasonal fresh fruit platter
-  红枣马来糕 24 元
Cantonese brown sugar sponge cake
- 香芒布丁 28 元
Chilled mango pudding

*点心每碟三件
Three pieces per plate.
所有价格以人民币计并附加10%服务费
All prices are in RMB and are subject to 10% service charge.