

頭盤 APPETIZERS

窩貼蝦多士 Deep-fried Shrimp Toast with Sweet and Sour Sauce 138 香酥海苔帝皇蟹餅 Crispy Alaskan Crabmeat Cake with Seaweed 138 川香牛腱 Sliced Beef Shank in Homemade Sichuan Pepper and Chili Oil 128 果醋青瓜紅蜇頭 Marinated Jelly Fish Head with Cucumber in Fruit Vinegar 108 椒鹽豆腐粒 Deep-fried Bean Curd Flavored with Spicy Salt 88 酸湯蜂巢豆腐

88





Simmered Bean Curd in Sichuan Spicy Broth



明爐燒烤 BARBECUED SPECIALTIES

片皮烤鴨 (兩食)(壹隻) Peking Duck (2 courses) (Whole)	900
瑤池貴妃雞 (半隻) Marinated Chicken with Dried Shrimp and Conpoy in Broth (Half Piece)	308
化皮乳豬件 Roasted Suckling Pig	288
蜜燒西班牙黑豚叉燒 Barbecued Iberico Pork in Honey Sauce	268
潮蓮燒鵝 Roasted Goose with Plum Sauce	258
脆皮燒三層肉 Roasted 3 Layer Pork Belly	138
豉油皇 BB 鴿 (每隻) Marinated Baby Pigeon in Soya Sauce (Per Piece)	128







燕窩

BIRD'S NEST

乾撈花膠絲官燕 (每位) Superior Bird's Nest 75 grams with Shredded Fish Maw Accompanied with Chicken Broth (Per Person)	788
椰汁冰花燉官燕 (每位) Double-boiled Superior Bird's Nest 75 grams in Coconut Cream (Per Person)	788
鮮蟹肉琵琶官燕 (每位) Pan-seared Superior Bird's Nest with Crabmeat (Per Person)	768
黑松露竹笙釀官燕 (每位) Simmered Bamboo Piths Stuffed with Superior Bird's Nest in Black Truffle Sauce (Per Person)	688
海皇燕窩羹 (每位) Braised Bird's Nest 38 grams with Superior Broth and Assorted Seafood (Per Person)	328
雞蓉燕窩羹 (每位) Braised Bird's Nest 38 grams with Superior Broth and Minced Chicken (Per Person)	328





湯羹

SOUPS

	冬蟲草海馬燉雪雁 (每位) Double-boiled Snow Goose with Cordyceps and Sea Horse (Per Person)	858
	松茸花膠燉竹絲雞 (每位) Double-boiled Silky Fowl Soup with Fish Maw and Matsutake Mushroom (Per Person)	498
	珍珠玉豬腱燉遼參 (每位) Double-boiled Sea Cucumber Soup with Pork Shank and Dried Clam (Per Person)	488
	石斛海竹頭燉豬腱 (每位) Double-boiled Pork Shank Soup with Sea Coconut and Chinese Herbs (Per Person)	198
	鮑魚海參雞絲羹 (每位) Braised Chicken Soup with Sliced Abalone and Sea Cucumber (Per Person)	328
G	西施魚蓉羹 (每位) Braised Minced Fish Soup with Bean Curd and Squash Melon (Per Person)	268
	鮑絲酸辣小雲吞湯 (每位) Hot and Sour Soup with Shrimp Dumpling and Shredded Abalone (Per Person)	258
	鮮蟹肉南瓜羹 (每位) Braised Pumpkin Soup with Crabmeat (Per Person)	228
	葛仙米瑤柱牛肉羹 (每位) Braised Minced Beef Soup with Nostoc and Conpoy (Per Person)	228







海味 DRIED SEAFOOD

日本 6 頭網鮑 (每隻) Braised Whole Amidori Abalone 100 grams (Per Piece)	9,688
日本 16 頭吉品鮑 (每隻) Braised Whole Yoshihama Abalone 38 grams (Per Piece)	4,388
日本 28 頭吉品鮑 (每隻) Braised Whole Yoshihama Abalone 21 grams (Per Piece)	2,088
蠔皇炆原隻四頭鮑 (每隻) Braised Whole Abalone 150 grams (Per Piece)	538
鮮松茸花菇扒花膠 (每位) Braised Fish Maw with Matsutake and Shitake Mushroom in Abalone Sauce (Per Person)	558
鮑汁扣遼參伴鵝掌 (每位) Braised Kanto Sea Cucumber with Goose Web in Abalone Sauce (Per Person)	398
蝦子鵝肝海參件 (每位) Braised Sea Cucumber with Shrimp Roe Accompanied with Pan-seared Foie Gras in Brown Sauce (Per Person)	368
川辣鮮淮山千層燜龍膠 Braised Giant Garoupa Maw with Yam and Bean Curd in Chili Sauce	418







生猛海上鮮 LIVE SEAFOOD

亞拉斯加長腳蟹 (兩食)(需預訂)

時價

Alaskan Crab (2 courses) (Pre-order Item)

Market Price

蛋白花雕蒸 Steamed Crabmeat with Egg White in Chinese Yellow Wine

金蒜蒸蟹腳 Steamed Crab Leg with Garlic

蟹蓋焗飯 Baked Rice with Crabmeat and Cheese

清蒸海上鮮 時價

Steamed Live Fish

Market Price

蘇鼠斑 Humpback Garoupa

東星斑 Spotted Garoupa

老鼠斑(需預訂) Pacific Garoupa (Pre-order Item)

生猛本地龍蝦時

Live Lobster Market Price

薑蔥焗 Wok-fried with Spring Onion and Ginger

蒜茸蒸 Steamed with Garlic

上湯焗 Stewed with Superior Broth

花雕雲腿蒸 Steamed with Yunnan Ham and Chinese Yellow Wine

游水海中蝦 時價

Live Prawn Market Price

白灼 Poached

椒鹽 Flavored with Spicy Salt

蒜茸蒸 Steamed with Garlic

豉油皇煎 Pan-fried in Premium Soy Sauce

生猛大肉蟹 時價

Live Crab Market Price

椒鹽 Flavored with Spicy Salt

薑蔥焗 Stewed with Spring Onion and Ginger

豉椒炒 Stir-fried with Bell Pepper in Black Bean Sauce

花雕蛋白蒸 Steamed with Egg White in Chinese Yellow Wine







海鮮

SEAFOOD

	火燄醉翁蝦 (需預訂) Shrimp Flambé (Pre-order Item)	時價 Market Price
	松茸魚籽原隻藍龍蝦 Sautéed Whole Brittany Blue Lobster with Water Bamboo and Matsutake Mushroom Topped with Caviar (Approximately 650 gram)	1,388
	XO 醬露筍百合炒鮮鮑 Sautéed Fresh Abalone with Asparagus and Lily Bulb in XO Chili Sauce	458
	砵酒焗蝦球煲 Stewed Prawns with Port Wine Sauce in Casserole	338
	滋味山楂蝦球 Sautéed Prawns with Hawthorn and Pepper	338
	豉汁帶子蒸豆腐 Steamed Scallop with Bean Curd in Black Bean Sauce	338
	黑蒜珍菌北海道帶子 (每位) Pan-seared Hokkaido Scallop with Black Garlic and Mushrooms (Per Person)	168
3	原隻鮮蟹鉗 (蛋白蒸或避風塘)(每隻) Whole Crab Claw (Steamed with Egg White or Deep-fried with Chili and Crispy Garlic) (Per Piece)	468
	炸釀鮮蟹蓋 (每位) Deep-fried Crab Shell Filled with Crabmeat and Onion (Per Person)	258
	魚湯翠玉浸斑球 (每位) Simmered Garoupa Fillet with Squash Melon in Fish Broth (Per Person)	368
	龍躉球岩米扒菜苗 (每位) Simmered Giant Garoupa Fillet with Rock Rice and Seasonal Vegetables (Per Person)	338
- 0	酥脆蒜香智利鱸魚柳 (每位) Deep-fried Chilean Sea Bass Fillet with Crispy Garlic (Per Person)	298







肉類

MEAT

黑蒜紅酒燴和牛面頰 Simmered Wagyu Beef Cheek with Switzerland Black Garlic in Red Wine Sauce	368
露筍玉蔥澳洲安格斯黑毛牛粒 (每位)(額外加壹佰壹拾元可升級至 1++級韓牛) Sautéed Australian Beef Tenderloin with Asparagus and Spring Onion (Per Person) (Additional MOP110 upgrade to 1++ Korean Beef)	238
日本尖椒燒汁安格斯黑毛牛粒 (每位)(額外加壹佰壹拾元可升級至 1++級韓牛) Sautéed Australian Beef Tenderloin with Japanese Pepper in Gravy Sauce (Per Person) (Additional MOP110 upgrade to 1++ Korean Beef)	238
山珍醬日本尖椒牛柳 Stir-fried Beef Tenderloin with Japanese Green Pepper in Homemade Mushroom Sauce	258
三蔥澳洲牛仔肉 Australian Sliced Veal Flavored with Assorted Onions	258
黑蒜蘇梅醬內排 Simmered Pork Ribs with Black Garlic in Plum Sauce	228
宮廷醬燜劢骨扒 (每位) Braised Pork Ribs with Vintage Vinegar (Per Person)	138





家禽

POULTRY

巧手炸子雞 (半隻) Crispy Fried Free-range Chicken (Half Piece)	308
香茅啫啫翠螺雞煲 (半隻) Simmered Free-range Chicken with Jade Whelk and Lemongrass in Casserole (Half Piece)	308
鮮蟲草花荷葉牛肝菌蒸走地雞 (半隻) Steamed Free Range Chicken with Porcini and Cordyceps Flowers in Lotus Leaf (Half Piece)	288
西檸芝麻雞脯 Crispy Chicken Fillet in Lemon Sauce Topped with Sesame	198





時蔬

VEGETABLES

和牛鬆爆法邊豆 Wok-fried French Bean with Minced Wagyu Beef and Chili	288
芙蓉蟹肉扒菜苗 Braised Seasonal Vegetables with Crabmeat and Egg White	268
黑虎掌菌紅燒豆腐 Simmered Bean Curd in with Yunnan Mushroom and Seasonal Vegetables	208
烏魚籽扒自家製黑豆腐 Deep-fired Homemade Black Bean Curd with Mullet	208
松子野菌生菜包 Stir-fried Minced Vegetables with Mushroom and Pine Nut in Lettuce Wrap	228
珍菌燴小豆竹 Braised Bean Curd Sheet with Assorted Mushrooms and Seasonal Vegetables	198
梅辣茄子燴素千層 Braised Japanese Eggplant with Bean Curd in Plum Sauce and Chili	198
白玉鼎湖上素 (每位) Simmered Assorted Mushrooms and Fungus with Winter Melon (Per person)	108







飯、麵

RICE AND NOODLES

龍蝦泡飯 (需預訂) Lobster with Crispy Rice and Supreme Lobster Broth (Pre-order Item)	時價 Market Price
帝皇御品燴飯 Fried Rice with Braised Sea Cucumber, Abalone, Conpoy and Sakura Shrimp	438
櫻花蝦頭抽和牛鬆香苗 Fried Rice with Wagyu Beef, Onion, Preserved Vegetables and Sakura Shrimp in Premium Soya Sauce	358
瑤柱紫薑蟹肉炒飯 Fried Rice with Crabmeat, Conpoy and Baby Ginger	318
欖菜玉米鴨粒炒飯 Fried Rice with Roasted Duck, Sweet Corn and Preserved Olive	238
脆米海皇焗金瓜 (每位) Baked Crispy Fried Rice with Seafood in Baby Pumpkin (Per person)	198
松茸原隻鮑魚荷葉飯 (每位) Steamed Fried Rice with Abalone, Duck and Matsutake Mushroom Wrapped in Lotus Leaf (Per person)	168
龍皇海中寶燴稻庭麵 (每位) Inaniwa Noodle in Lobster Bisque with Assorted Seafood and Mushroom (Per person)	220
錦繡龍門炒米粉 Fried Rice Vermicelli with Shrimp, Roasted Duck, Onion and Peanut	268
雪場蟹肉炆伊麵 Braised E-fu Noodle with King Crab Meat and Enoki Mushrooms	238
金菇安格斯牛肉炒河 Fried Rice-noodle with Sliced Angus Beef, Enoki Mushroom and Purple Onion	238



