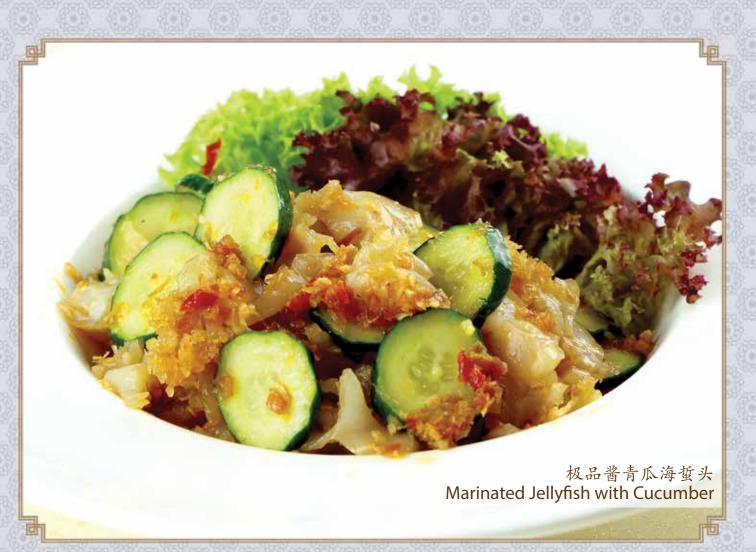


Upsized dishes also available: MEDIUM at 1.5 regular size (for 5 to 7 persons) LARGE at double regular size (for 8 to 10 persons)

All prices are subject to 10% service charge and GST





# 餐前小食 Appetizers

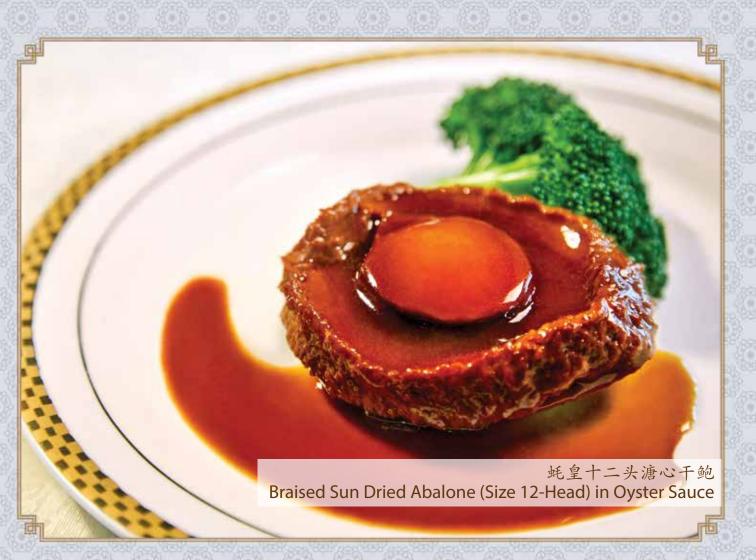
黄金软壳蟹	\$ <b>16</b>
Deep-Fried Soft-Shell Crab with Salted Egg Yolk	例牌 regular
柠香金沙鲑鱼皮	\$ <b>14</b>
Crispy Salmon Skin with Salted Egg Yolk	例牌 regular
极品酱青瓜海蜇头	\$ <b>9</b>
Marinated Jellyfish with Cucumber	例牌 regular
宫保熏鸭	\$ <b>9</b>
Smoked Duck in Spicy Sauce	例牌 regular
鸡松炸茄子	\$ <b>9</b>
Crispy Brinjal with Chicken Floss	例牌 regular
皮蛋酸姜	\$ <b>9</b>
Century Egg with Marinated Ginger	例牌 regular





## 鱼翅汤羹类 Soup

特级金鼎佛跳墙 (预订)	\$ <b>888</b>
Premium Buddha Jumps Over the Wall (advance order)	<u>十位 10 persons</u>
迷你佛跳墙	\$ <b>48</b>
Mini Buddha Jumps Over the Wall	<u>每位per person</u>
红烧蟹肉大包翅	\$ <b>58</b>
Braised Superior Comb Shark's Fin with Crab Meat	每位per person
蟹肉干捞鱼翅伴鲨鱼骨汤 Stir-fried Shark's Fin with Crabmeat with Shark's Cartilage Soup	\$58 <u>每位per person</u>
金汤海鲜中包翅	\$38
Braised Superior Shark's Fin with Seafood in Pumpkin Soup	<u>每位per person</u>
生拆蟹肉蟹皇翅	\$ <b>28</b>
Braised Shark's Fin with Carb Meat and Carb Roe	每位per person
红烧海味翅 \$48	\$18
Braised Shark's Fin with Dried Seafood \$48	每位per person
鲨鱼骨花胶汤	\$ <b>22</b>
Bouble-boiled Shark's Cartilage Soup with Fish Maw	<u>每位per person</u>
鲨鱼骨云吞汤	\$ <b>15</b>
Bouble-boiled Shark's Cartilage Soup with Wonton	每位per person
人参炖鸡汤	\$ <b>12</b>
Double-boiled Chicken Soup with Ginseng	<u>每位per person</u>
龙皇带子羹	\$10
Thick Soup of Mixed Diced Seafood	<u>每位per person</u>
海味干贝鱼鳔羹	\$10
Thick Soup of Fish Maw and Dried Scallop	<u>每位per person</u>
四川海鲜酸辣汤	\$ <b>9</b>
Sichuan Seafood Hot & Sour Soup	每位per person
是日靓汤 Soup of the Day \$28 <sup>每煲 pot</sup>	\$ <b>9</b> 每位per person





# 鲍参海は Abalone, Sea Cucumber & Fish Maw

蚝皇八头溏心干鲍	\$188
Braised Sun Dried Abalone (Size 8-Head) in Oyster Sauce	<u>每位per person</u>
蚝皇十二头溏心干鲍	\$ <b>128</b>
Braised Sun Dried Abalone (Size 12-Head) in Oyster Sauce	<u>每位per person</u>
蚝皇十六头溏心干鲍	\$ <b>88</b>
Braised Sun Dried Abalone (Size 16-Head) in Oyster Sauce	<u>每位per person</u>
红烧海参鹅掌花菇 Braised Sea Cucumber with Goose-web and Shiitake Mushroom	\$ <b>18</b> 每位per person
红烧鲍鱼鹅掌花菇 Braised Abalone with Goose-web and Shiitake Mushroom	\$18 <u>每位per person</u>
红烧鹅掌花菇	\$ <b>12</b>
Braised Goose-web and Shiitake Mushroom	每位per person
鹅肝酱带子烩花胶筒	\$ <b>22</b>
Braised Sun Dried Fish Maw with Foie Gras and Scallop	<u>每位per person</u>
	\$ <b>15</b> ar <u>每位per person</u>
宫庭一品煲(海参、带子、虾球、蹄筋)	\$58
Emperor Stew (Sea Cucumber, Scallop, Prawn, Pig Tendon)	例牌 regular



## 生猛海鲜 Live Seafood

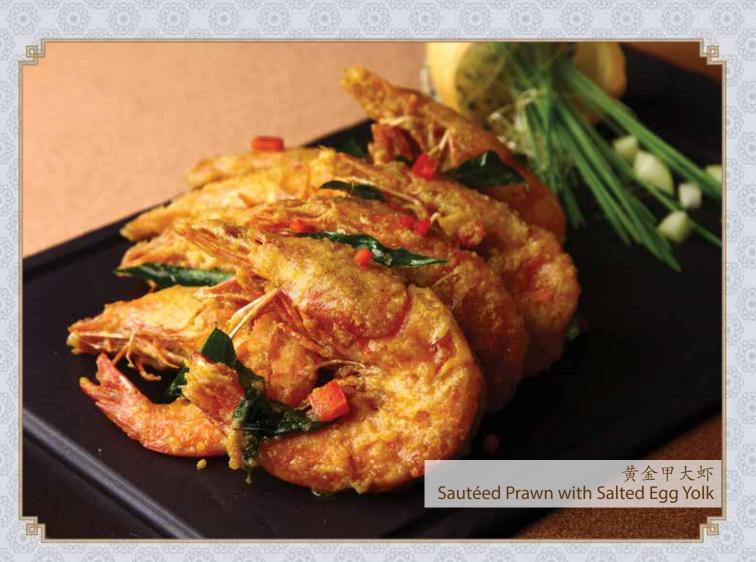
澳洲龙虾 (预订) Australian Lobster (advance	e order)	\$38/100g
本地龙虾 (预订) Local Lobster (advance orde		\$ <b>14</b> /100g
上汤 Superior Soup 伊面 Ee-Fu Noodle	金瓜奶皇 Pumpkin and Cream 石锅姜葱 Spring Onion and Ginge	r Pot
生猛螃蟹 (预订) Live Crab (advance order)		\$ <b>9.8</b> /100g
黑胡椒 Black Pepper 辣椒 Chilli 咸蛋 Salted Egg 牛油 Butter	白胡椒 White Pepper 避风塘 Typhoon Shelter Style 潮式冻蟹 Teochew Cold Crab 花雕蛋白 Hua Diao and Egg White	
东星斑 Spotted Garoupa		\$ <b>14</b> /100g
斗鲳 Pomfret		\$12/100g
红斑 Red Garoupa		\$ <b>10</b> /100g
笋壳 Marble Goby		\$ <b>9.5</b> /100g
石斑 Garoupa		\$8.5/100g
全目鲈 Seabass		\$5.5/100g
港式清蒸 Hong Kong Style 娘惹蒸 Nonya Style	潮洲蒸 Teochew Style 红烧砂锅 Braised in Claypot	

油浸 Deep-fried

剁椒菜脯蒸 Chopped Red Chilli & Preserved Radish

豉汁蒸 Black Bean Sauce

拍姜蒸 Crushed Ginger





# 龙虾大虾 Lobster & Prawn

金瓜奶皇焗半边龙虾	\$ <b>38</b>
Baked Half Lobster with Pumpkin and Cream	每位per person
宫廷脆大虾	\$ <b>26</b>
Deep-fried Prawn in Manchu Style	例牌regular
花雕当归杞子虾煲	\$ <b>26</b>
Poached Prawn with Hua Diao, Angelica & Wolfberry	例牌regular
豉油皇香煎大虾	\$ <b>26</b>
Pan-fried Prawn with Premium Soya Sauce	例牌regular
极品酱粉丝虾煲	\$ <b>26</b>
Braised Prawn and Vermicelli with X.O. Sauce in Claypot	例牌regular
黄金甲大虾	\$ <b>26</b>
Sautéed Prawn with Salted Egg Yolk	例牌regular
青芥末虾球	\$28
Deep-fried Prawn with Wasabi Mayonnaise Sauce	例牌regular
金箔脆虾球	\$ <b>28</b>
Deep-fried Prawn with Mayonnaise Sauce & Corn Flake	例牌regular



## 海中珍念 Superior Seafood

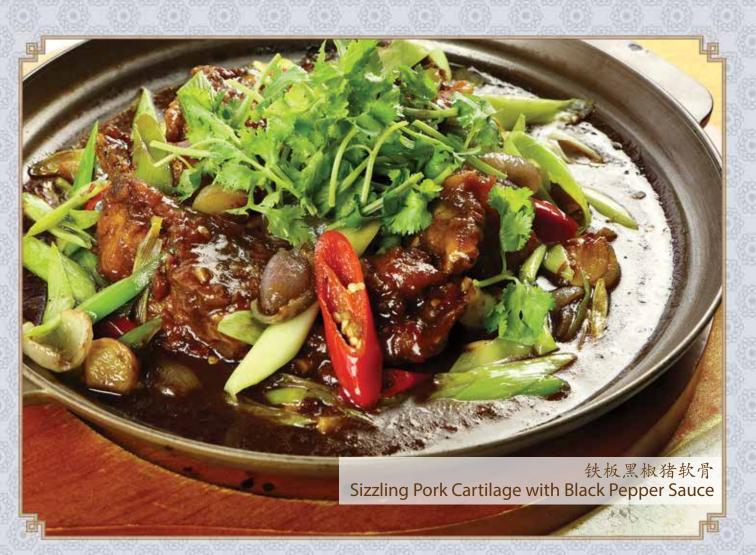
娘惹龙趸球	\$ <b>32</b>
Stir-fried sliced Gaint Garoupa with Nonya Sauce	<u>每位per person</u>
极品酱碧绿龙趸球 Stir-fried sliced Giant Garoupa with Seasonal Green in X.O. Sauce	\$ <b>32</b> 例牌regular
香港芥兰炒龙趸球	\$ <b>32</b>
Stir-fried sliced Giant Garoupa with Hong Kong Kailan	例牌regular
豉椒凉瓜龙趸煲 Braised sliced Giant Garoupa with Bitter Gourd in Black Bean and Chili Sauce	\$ <b>32</b> 例牌regular
西兰花炒带子	\$ <b>32</b>
Stir-fried Scallop with Broccoli	例牌regular
极品酱带子野菌	\$ <b>32</b>
Stir-fried Scallop with Wild Mushroom in X.O. Sauce	例牌regular

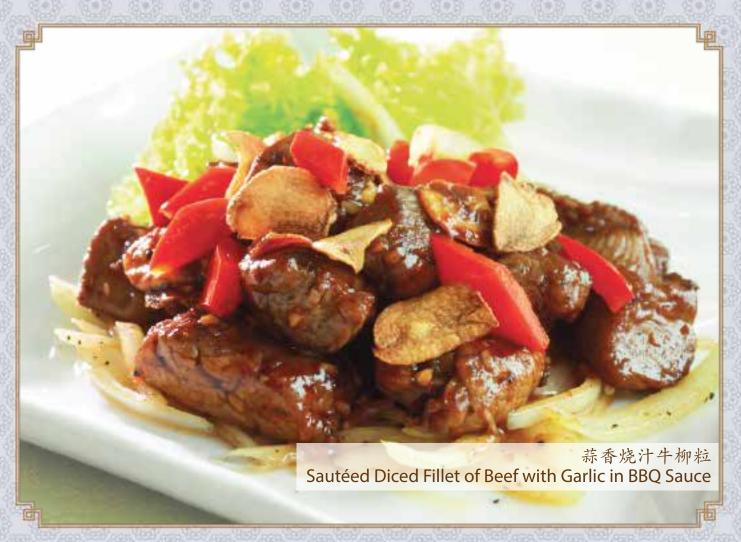




# 鸡鸭类 Poultry

百花杏片金龙鸡 Fried Crispy Chicken Staffed with Prawn Paste	\$ <b>48</b> 全只 whole	<b>\$24</b> <u>半只 half</u>
玫瑰豉油鸡 Superior Soya Sauce Marinated Chicken with Rose Liquor	\$40 全只 whole	<b>\$22</b> 半只 half
当红炸子鸡 Crispy Roasted Chicken	\$ <b>38</b> 全只 whole	\$ <b>20</b> 半只 half
黑椒鸡柳 Stir-fried Chicken with Black Pepper Sauce		\$ <b>20</b> 例牌 regular
姜葱鸡球 Stir-fried Chicken with Ginger & Spring Onion		\$ <b>20</b> 例牌 regular
北京片皮鸭 Barbecued Peking Duck		\$ <b>78</b> 全只 whole
潮州卤水鸭片 Teochew Braised Duck		\$ <b>15</b> 例牌 regular





## 猪牛类 Pork & Beef

南乳乳猪全体 (预订) Roasted Suckling Pig with Preserved Bean Sauce (advance order)	\$ <b>288</b> 全只 whole
镇江排骨	\$ <b>24</b>
Stewed Pork Rib in Zhenjiang Vinegar	例牌 regular
铁板黑椒猪软骨	\$ <b>20</b>
Sizzling Pork Cartilage with Black Pepper Sauce	例牌 regular
菠萝咕噜肉	\$18
Sweet and Sour Pork	例牌 regular
蒜香烧汁牛柳粒	\$28
Sautéed Diced Fillet of Beef with Garlic in BBQ Sauce	例牌 regular
黑椒牛柳粒	\$ <b>28</b>
Sautéed Diced Fillet of Beef with Black Pepper Sauce	例牌 regular
姜葱炒牛肉	\$ <b>20</b>
Stir-fried sliced Beef with Ginger and Spring Onion	例牌 regular
芥兰炒牛肉	\$ <b>20</b>
Stir-fried sliced Beef with Hong Kong Kailan	例牌 regular





## 蔬菜豆腐类 Vegetable

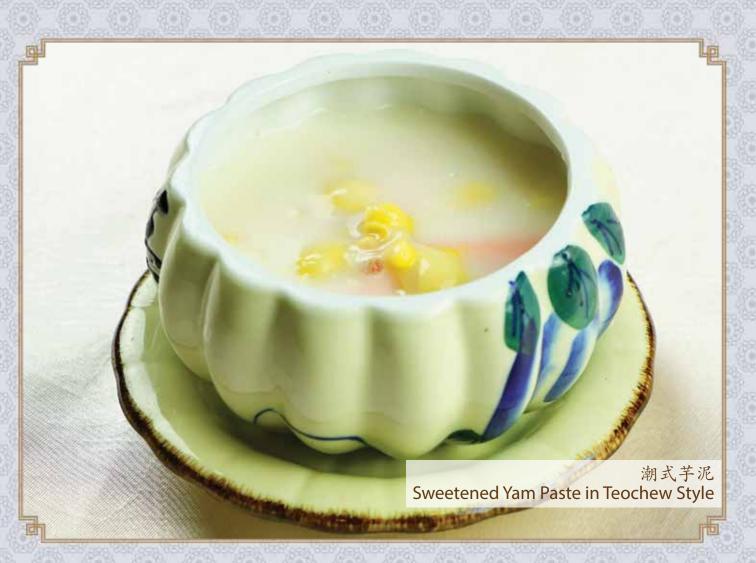
苋菜 / 奶白 / 芥兰	\$14
Amaranth / Baby Pek-Chye / Kailan	例牌 regular
芦笋	\$18
Asparagus	例牌 regular
西兰花	\$ <b>16</b>
Broccoli	例牌 regular
清炒 Stir-fried 上汤 Poached with Superior Stock 蒜茸 Stir-fried with Garlic 蚝油 Stir-fried with Oyster Sauce	
银盏野菌芦笋	\$18
Stir-fried Asparagus and Assorted Wild Mushroom	例牌 regular
三皇蛋苋菜	\$18
Poached Amaranth with Assorted Eggs in Superior Stock	例牌 regular
双菇扒时蔬	\$ <b>16</b>
Braised Dual Mushroom with Seasonal Green	例牌 regular
干煸四季豆	\$14
Dry-fried French Bean with Minced Pork	例牌 regular
瑶柱黄金砖	\$18
Braised Homemade Tofu with Dried Scallop	例牌 regular
红烧砂锅野菌豆腐煲	\$18
Braised Tofu and Assorted Wild Mushroom in Claypot	例牌 regular
金汤百花酿豆腐	\$18
Steamed Stuffed Tofu with Prawn Paste	例牌 regular





# **粉面做类** Noodles & Rice

宫庭金丝海鲜炒饭 Palace Seafood Fried Rice with Golden Egg Thread	\$ <b>20</b> 例牌 regular
极品酱脆米海鲜炒饭 X.O. Sauce Seafood Fried Rice with Rice Crisp	\$ <b>20</b> 例牌 regular
蛋白瑶柱蟹肉炒饭 Fried Rice with Crab Meat, Egg White & Dried Scallop	\$ <b>20</b> 例牌 regular
榄菜鸡粒炒饭 Fried Rice with Diced Chicken and Olive	\$18 例牌 regular
上汤生虾煎生面 Pan-seared Prawn Crispy Noodle with Thicken Superior Broth	\$ <b>26</b> 例牌 regular
海鲜焖伊面 Braised Seafood Ee-Fu Noodle	\$ <b>26</b> 例牌 regular
银芽鸭丝煎生面 Duck Meat & Bean Sprout Crispy Noodle	\$ <b>16</b> 例牌 regular
滑蛋海鲜河粉 Fried Seafood Hor-Fun with Egg Sauce	\$ <b>20</b> 例牌 regular
香港干炒牛河 Stir-fried Beef Hor-Fun in Hong Kong Style	\$16 例牌 regular





# 精美甜品 Dessert

红莲炖桃胶 (冷或热) Double Boiled Peach Resin with Lotus Seed and Red Date (Served Chilled or Hot)	\$ <b>6</b> <u>每位per person</u>
潮式芋泥 (热)	\$ <b>6</b>
Sweetened Yam Paste in Teochew Style (Served Hot)	<u>每位per person</u>
莲子红豆沙 (热)	\$ <b>6</b>
Red Bean Soup with Lotus Seed (Served Hot)	<u>每位per person</u>
杨枝甘露 (冷)	\$ <b>6</b>
Chilled Mango, Pomelo and Sago (Served Chilled)	<u>每位per person</u>
龟苓糕 (冷)	\$ <b>6</b>
Herbal Jelly (Served Chilled)	<u>每位per person</u>
香茅青柠雪芭 (冷)	\$ <b>6</b>
Lemongrass Jelly with Lime Sherbet (Served Chilled)	<u>每位per person</u>

## 素食 Vegetarian

虫草花鲜菇汤 Double-boiled Clear Fresh Mushroom Broth with Cordyceps Flower	\$ <b>9</b> <u>每位per person</u>
虫草花百合香港芥兰 Stir-fried Hong Kong Kailan with Cordeyceps Flower and Lily Bulb	\$18 例牌 regular
素大虾伴水芹香	\$ <b>24</b>
Stir-fried Vegetarian Prawn and Celery	例牌 regular
香脆炸豆腐	\$ <b>14</b>
Deep Fried Crispy Tofu	例牌 regular
红烧砂煲百灵菇豆腐煲	\$ <b>16</b>
Braised Bai-Ling Mushroom and Tofu in Claypot	例牌 regular
素炒饭	\$ <b>14</b>
Vegetarian Fried Rice	例牌 regular
素松菇伊面	\$ <b>14</b>
Vegetarian Braised Ee-Fu Noodle with Mushroom	例牌 regular