

Dim Sum 点心		Dim Sum 点心	
Shark's Fin Dumpling in a Rich Broth 高汤鱼翅灌汤饺	Per Person 每位 48	Steamed Dried Asparagus and Ham Dumplings 雪蛤芦笋蒸饺	18
Steamed Shrimp Dumplings (hae tau) 水晶鲜虾饺	22	Steamed Superior Vegetable Dumplings 田园蒸素饺	16
Steamed Minced Pork and Shrimp Dumplings (ciu mai) 鲜虾滑烧卖	20	Steamed Shark's Fin with Bamboo Fith Rolls 鱼翅竹荪卷	32
Steamed Barbecued Pork Buns (char siu bao) 蜜汁叉烧包	16	Steamed Fish Head with Bamboo Pith and Minced Chili 竹笙刺椒蒸鱼云	20
Steamed Vegetable Buns 上素罗汉包	16	Steamed Chicken Feet with Black Bean Sauce 豉汁蒸凤爪	16
Steamed Pork Dumplings Shanghai Style (xiao long bao) 上海小笼包	22	Steamed Spare Rib with Garlic 蒜香蒸排骨	18
Steamed Sea Urchin and Shrimp Dumplings 香菜海胆蒸饺	18	Steamed Beef Ball with Bean Curd 山竹牛肉球	16
Steamed Steamed and Shrimp Dumplings 水云海菜蒸饺	18	Steamed Glutinous Rice with Meat Wrapped in a Lotus Leaf 瑶柱珍珠肉	20

1. All prices include 10% service charge.
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Dim Sum 点心

Puff Pastry Filled with Roast Duck Meat 香焗火鴨粒酥	20
Puff Pastry Filled with Goose Liver and Mushroom 白蘭地肝酥	20
Spring Rolls with Shredded Chicken 香脆萬絲春卷	18
Deep Fried Taro with Scallop, Shrimp, Mushroom and Carrot 海鮮薯茸角	16
Deep Fried Shrimp Dumplings with Vegetables 鮮蝦咸水角	16
Deep Fried Mixed Fish Balls with Preserved Clam Sauce 蜆蚶鹹魚球	16
Deep Fried Shrimps Rolls 沙律明蝦卷	20
Pan Fried Bean Curd Rolls with Shrimp 香煎鮮魷腐皮卷	18
Pan Fried Chopped Shrimp and Crab with Sliced Potatoes 香煎蚧肉土豆餅	22

All prices subject to 10% surcharge
所有價錢均加10%服務費

Fresh Rice Rolls
即叫即做新鮮腸粉

Fresh Rice Rolls
即叫即做新鮮腸粉

Steamed Plain Rice Rolls 香滑蒸腸粉	16
Steamed Rice Rolls with Dried Shrimp and Green Onion 青蔥鮮米腸粉	18
Steamed Rice Rolls with Barbecued Pork 叉燒蒸腸粉	20
Steamed Rice Rolls with Chopped Beef and Parsley 香茜牛肉蒸腸粉	20
Steamed Rice Rolls with Shrimp 鮮蝦蒸腸粉	22
Pan Fried Plain Rice Rolls with Soy Sauce 豉油皇炒腸粉	16
Pan Fried Rice Rolls with XO Sauce XO 醬炒腸粉	18
Fried Dough Wrapped in Steamed Rice Rolls (zhai tang) 炸兩腸粉	18
Deep Fried Spring Roll Wrapped in Steamed Rice Rolls 炸春卷腸粉	20

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Barbecue Favorites
燒味類

Barbecue Favourites 烧味类		
Roasted Suckling Pig Combination 乳豬烧味拼盘		108
Selection of Two Types of Barbecued Meat 鸳鸯烧味双拼		88
Roasted Suckling Pig 化皮乳豬		88
Steamed Free Range Chicken 水焗鸡		68
Chilled Chicken with Soy Sauce 桶子油鸡		68
Roasted Barbecued Goose with Plum Sauce 明炉烧鹅		78
Charcoal Grilled Pork Neck Meat 炭烧猪颈肉		52
Barbecued Pork Glazed with Honey Sauce 蜜汁叉烧		52
Crispy Roasted Pork Belly 脆皮烧腩肉		58
Century Eggs with Preserved Ginger 皮蛋酸姜		28

A chef IP Signature Dish
All prices subject to 10% service charge
 所有菜式均另加一成服务费
 From the restaurant's menu, please select one dish to be prepared for you.
 从本餐厅菜单中任选一道菜式，我们将为您特别准备。

Appetizers 小食

Appetizers 小食		
Marinated Sliced Beef Shank 五香牛腱		28
Marinated Wheat Gluten with Sweet Soy Sauce 四喜烤麸		38
Bean Curd with Salted Egg, Century Egg and Preserved Vegetables 小葱拌豆腐		28
Sliced Lotus Root with Glutinous Rice in Osmanthus Syrup 桂花糖莲藕		28
Deep Fried Bean Curd with Spicy Salt and Pepper 脆皮豆腐		22
Marinated Dried Brown Mushroom with Chili Sauce 凉拌木耳		22
Marinated Cucumber with Whole Garlic in Black Vinegar 拍黄瓜		22
Marinated Vegetables with Dried Bean Curd 香干马兰头		22
Bean Curd Rolls with Shredded Vegetable 脆皮素卷		22

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Appetizers 小食


Chilled Chicken with Chinese Wine 上海醉鸡		48
Salted Duck Nanjing Style 金陵盐水鸭		48
Spicy Sichuan Style Chicken with Peanut Sauce 口水鸡		48
Marinated Duck Tongue with Soy Sauce 卤水鸭舌		38
Jelly Fish with Green Onion and Sesame Oil 葱油海蜇头		48
Chilled Pork Aspic 水晶肴肉		48
Sliced Beef Organs with Spicy Sauce 夫妻肺片		38
Marinated Sliced Pork Knuckles with Jellyfish 佛山海蜇蹄膀		32

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Shark's Fin and Abalone 鱼翅及鲍鱼类	
Braised Premium Shark's Fin with Supreme Soup (150 Grams) 干捞海虎翅 (150克)	Per Piece 每只 690
Braised Superior Shark's Fin in Brown Sauce (150 Grams) 红烧大鲍翅 (150克)	680
Braised Shark's Fin Soup with Shredded Chicken 红烧鸡丝翅	168
Braised Shark's Fin Soup with Crab Meat 红烧鲜蚧肉翅	180
Braised Shark's Fin Soup Thai Style 泰式煲仔翅	120
Braised Shark's Fin Soup with Seafood in Puff Pastry 酥皮焗海皇翅	120

A chef I.F. Signature Dish
 IF Signature Dish 120 120 120 120 120 120 120 120 120 120

Shark's Fin and Abalone 鱼翅及鲍鱼类	
Braised Whole Yoshikama Abalone in Oyster Sauce (20 Pcs Per 200 Grams) 原冠二十头吉品鲍	Market Price (per piece) 市场价 (每只)
Braised Whole Yoshikama Abalone in Oyster Sauce (25 Pcs Per 500 Grams) 原冠二十五头吉品鲍	Market Price (per piece) 市场价 (每只)
Braised Whole Australian Abalone in Oyster Sauce (90 Grams to 110 Grams) 蚝皇两头鲜鲍	Per Piece 每只 320
Braised Sliced Abalone with Sea Cucumber in Oyster Sauce 翡翠鲍片扒海参	280
Braised Diced Abalone with Chicken 鲜鲍角焖鸡	220
Braised Shredded Abalone with Vegetable in a Shrimp Roe Sauce 鲜子鲍丝扒时蔬	180

A chef I.F. Signature Dish
 IF Signature Dish 120 120 120 120 120 120 120 120 120 120

Bird's Nest 燕窝类

Bird's Nest 燕窝类		
 Steamed Egg White Topped with Bird's Nest 云裙燕窝	168	
Double Boiled Superior Bird's Nest with Bamboo Fith (100 Grams) 野竹笙高汤炖官燕 (100克)	480	
Braised Superior Bird's Nest with Crab Claw in Winter Melon (100 Grams) 玉环鲜蛤蚧官燕 (100克)	520	
Double Boiled Superior Bird's Nest with Soverseed Almond Cream (100 Grams) 杏仁炖官燕 (100克)	480	
Braised Bird's Nest with Minced Chicken Soup 鸡茸烩燕窝	180	
Braised Bird's Nest with Pumpkin Soup 金汤燕窝	180	
 A chef IP Signature Dish <small>此系列菜式均经主厨亲自把关</small>		

Soup 汤羹类

Soup 汤羹类		
Rich Broth Soup with Sea Coash with Chicken Feet and Chinese Herbs 淮杞凤爪炖罐头汤	68	
Rich Broth Soup with Chicken and Dried Fish Maw 浓汤花胶菜胆炖鸡	68	
Rich Broth Soup with Dried Mushrooms and Yunnan Ham 北菇肘子炖菜胆	48	
Bamboo Fith and Sliced Chicken in Clear Broth 野竹笙鸡片汤	48	
Hot and Sour Soup with Seafood 海鲜酸辣汤	48	
Corn and Minced Chicken Soup 鸡茸粟米羹	38	
Dried Scallop, Chive and Shredded Fish Maw Soup 韭王瑶柱羹	42	
Seafood Soup with Bamboo Meat and Bean Curd 竹笙豆腐海皇羹	42	
 A chef IP Signature Dish <small>此系列菜式均经主厨亲自把关</small>		

Live Seafood 生猛海上鲜

Elite Seafood
生猛海上鲜

Steamed Fish 清蒸海上鲜 <small>High quality fresh fish steamed with scallions, ginger or mushrooms, and other seasonings.</small> 清蒸游水海上鲜	Market Price 时价
Fresh Lobster 生猛龙虾 <small>Chilled lobster steamed with spring green onions and ginger, steamed with garlic and dried in black bean sauce, steamed with scallion ginger or steamed with soybean kernel sauce.</small> 清蒸游水大龙虾、上汤焗、豉汁蒸游水	Market Price 时价
Fresh Prawns 游水海中虾 <small>Claws of fresh, chilled sea shells, with fresh in soy sauce, steamed with scallion ginger.</small> 游水：游水、游水、游水	Market Price 时价
Fresh Crab 生猛大肉蟹 <small>Claws of steamed with ginger and green onions, baked with spring green onions and ginger, steamed with scallion wine, or fried in black bean sauce, or fried in soy sauce and chili.</small> 游水：游水、游水、游水	Market Price 时价

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Seafood 海鲜类

Seafood 海鲜类

Baked Cod Fish in Honey Sauce 日式焗银鳕鱼	Per Person 每位 42
Baked Seafood Avocado with Scallop in Portuguese Sauce 牛油果焗扇带子	Per Person 每位 52
Deep Fried Crab Claw with Shrimp Paste 百花炸蟹钳	Per Person 每位 48
Sautéed Sliced Conch and Scallops with Vegetables in XO Sauce XO 香螺片玉带	88
Deep Fried Prawns Coated with Sesame in Lemon Sauce 西柠芝麻虾球	108
Sautéed Prawns in a Spicy Sichuan Sauce 川汁明虾球	98
Steamed Egg Whites and Milk Topped with Seafood 海皇扒奶酪	78
Pan-fried Grass Carp Head Shunde Style 顺德煎鱼嘴	88
Braised Cod Fillet with Turnip and Bean Paste Served in a Clay Pot 面豉萝卜鲈鱼腩煲	58

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如有任何疑问，请致电我们的服务热线。



Pork & Beef
猪牛类

Pork & Beef 猪肉类		Pork & Beef 猪肉类	
Stir Fried Australian Wagyu Beef with Sliced Garlic 蒜片炒澳洲和牛粒	168	Pan Fried Minced Beef Cake 生煎牛肉饼	52
Beef Filet with Onion and Sweet Sauce 中式牛柳	68	Deep Fried Pork Spare Ribs with Garlic 金牌蒜香骨	58
Stir Fried Shredded Filet of Beef with Assorted Mushrooms in Teriyaki Sauce 烧汁什菌牛柳条	52	Brained Pork Spare Ribs in Sweet and Sour Sauce 秘制宫廷骨	58
Sliced Beef with Stir Fried Asparagus and Fresh Lily in XO Sauce XO 百合芦笋炒牛肉	48	Steamed Minced Pork with Saired Fish 豉汁咸鱼蒸肉饼	98
Sautéed Sliced Beef with Vegetables in Spicy Sauce 老干妈炒牛肉	48	Sweet and Sour Pork with Pineapple 菠萝咕咾肉	42
Beef Brisket and Turnip in Clear Soup in Casserole 清汤萝卜牛腩煲	48		
A chef IP Signature Dish <small>此菜只限 120 套餐 仅限 120 套餐 From 120 menu onwards only. Not applicable to other menus. 此菜只限 120 套餐，其他套餐均不适用。</small>		A chef IP Signature Dish <small>此菜只限 120 套餐 仅限 120 套餐</small>	

Poultry 家禽类		Poultry 家禽类	
		Whole 每只	Half 半只
		Beggars Chicken Whole Piece 富贵黄金鸡(乞儿鸡) <small>此菜只限 120 套餐</small>	288
		Deep Fried Crispy Chicken 脆皮龙岗鸡	168 88
		Baked Salted Chicken 正宗盐焗鸡	168 88
		Chicken Served with Ginger Sauce 中山沙姜鸡煲	168 88
		Deep Fried Boneless Chicken in Lemon Sauce 百柠煎软鸡	168 88
		A chef IP Signature Dish <small>此菜只限 120 套餐 仅限 120 套餐</small>	

Poultry 家禽类

Peking Duck 北京片皮鸭	Whole Duck 每只 188
Deep Fried Boneless Duck Coated with Mashed Taro 荔茸香酥鸭	Whole Duck 每只 168 Half Duck 半只 88
Deep Fried Crispy Pigeon 脆皮烧乳鸽	Whole Pigeon 每只 58
Sautéed Minced Pigeon Served with Sliced Lettuce 菜片炒鸽松	88
Braised Duck with Assorted Mushrooms and XO Sauce in Casserole XO 菌什菌焖鸭煲	68
Pan-Fried Honey-Glazed Chicken 蜜汁煎焗鸡	68

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Vegetarian Dishes
素菜类

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素菜类

Stir Fried Assorted Mushrooms with Chili Sauce 川汁炒什菌	48
Sautéed Vegetarian Tofu Chicken Rolls and Honey Bean with Fresh Lily 蜜豆百合炒素鸡	52
Stir Fried Dried Bean Curd, Preserved Vegetable and Bean Sprouts 豆干榨菜炒银芽	42
Braised Eggplant with Bean Curd and Teriyaki, Casserole Style 砂锅烧汁玉菇	48
♥ Braised Bean Curd with Dried Morel Mushrooms ♥ 摩利菌红烧豆腐	78
Sautéed Assorted Vegetables 呷水芹香	58
Braised Asparagus Stuffed with Bamboo Meat 竹笙酿芦笋	88
Sliced Mushrooms with Vegetables 百灵菇扒时蔬	58
Deep Fried Eggplant with Spicy Salt and Pepper Coating 椒盐茄香爽	48
Sautéed Mixed Vegetable with Fermented Red Bean Curd Sauce 温公斋蔬	42

♥ A chef IP Signature Dish

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※ 所有菜式均加收 10% 服务费。
※ 本餐厅为配合政府防疫政策，即日起暂停提供堂食服务。



Shanghai Specialties
上海特色

Shanghai Specialties 上海特色		Shanghai Specialties 上海特色	
Saled Pork with Bean Curd Sheet and Bamboo Shoots in a Rice Broth 海味腌笃鲜	Per Person 每位 28	Crispy Boneless Pork Knuckle 脆皮拆蹄	98
Shredded Bean Curd Soup 文思豆腐羹	Per Person 每位 20	Sautéed Shrimp with Shredded Mushroom 虾爆素脆鳝	68
Sautéed Crab Meat with Shrimp 蟹粉河虾仁	168	Stewed Catfish with Potato 土豆红烧长江鲈鱼	188
Sautéed Yellow Croaker with Chinese Wine 糟溜大黄鱼	168	Baked Female Green Crab with Bamboo Shoots 笋干菜焖膏蟹	Market Price 市场价
Stewed Fish Maw with Shrimp Roe 双虾烩鱼肚	128	Dried Wheat Glutes Stuffed with Bean Curd Sheet 砂锅银鱼叶	88
Braised Shredded Chicken with Ham and Dried Bean Curd 鸡火煮干丝	68	Deep Fried Prawns with Diced Bread 珍珠凤尾虾	168
Sautéed Vegetables with Pig's Intestine 碧綠圈子	68	Stewed Crab Meat with Dried Scallops and Egg 蟹粉瑶柱炖水蛋	88
Sautéed Abalone with Shanghai Pudding 鲜鲍八宝年糕	158	Sautéed King Prawns 香浓海上风	98

*All prices subject to 10% surcharge.
 價格以 10% 溢價為準。
 *From November 1, 2023, the prices of some dishes will be adjusted according to the market price.
 自 2023 年 11 月 1 日起，部分菜品的價格將根據市場價格進行調整。

Noodles in Broth 汤粉面类		Noodles in Broth 汤粉面类	
Shrimp and Shredded Black Mushroom Dumplings in Rich Broth 上汤水饺	38	Shrimp and Shredded Black Mushroom Dumplings with Egg Noodles in Rich Broth 上汤水饺生面	32
Shrimp and Pork Dumplings in Wonton Soup 上汤云吞	38	Shrimp and Pork Dumplings with Egg Noodles in Wonton Soup 云吞面	32
Groupers Fillet with Egg Noodles in Soup 姜葱斑球汤生面	48	Fresh Prawns with Egg Noodles in Soup 海中鲜汤生面	38

A chef IP Signature Dish
 主理人IP 招牌菜
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 價格以 10% 溢價為準。

Noodles in Broth 汤粉面类		
Sliced Chicken with Egg Noodles in Soup 菜远鸡片汤生面	32	 <div style="background-color: #800040; color: white; padding: 20px; text-align: center;"> <h2>Noodles and Rice 粉面类</h2> </div>
Beef with Egg Noodles in Soup 菜远牛肉汤生面	32	
Spicy Minced Beef with Noodles in Soup 香辣牛肉松担担拉面	28	
Minced Pork and Mushroom with Noodles in Soup 肉松炸酱拉面	28	
Shredded Pork and Mushroom with Shan Dong Noodles in Soup 肉丝菇丝手擀面	32	
Superior Assorted Vegetables with Shan Dong Noodles in Soup 菩提上素手擀面	28	
 <small>A chef IP Signature Dish 以上菜式均须经本行厨师现场烹调 All prices subject to 10% surcharge 优惠价 10% 服务费</small>		

Noodles and Rice 粉面类			Noodles and Rice 粉面类	
Fried Noodles with Prawn 虾球炒面	78	Rice with Diced Preserved Egg, Potatoes and Minced Pork in Superior Soup 万豪泡饭	48	
Braised Egg Noodles with Sliced Barbecued Pork, Ginger and Spring Onion 姜葱叉烧捞面	58	Fried Rice Noodles with Sliced Beef and Soy Sauce 干炒牛河	52	
Fried Noodles with Shredded Pork 肉丝炒面	52	Fried Rice Noodles with Sliced Pork and Vegetables 时菜肉片炒河	52	
Braised B.Fu Noodles with Assorted Mushrooms 鮑汁杂菌焖伊面	48	Fried Rice Noodles with Sliced Chicken and Spicy Sauce 老干妈鸡球炒河	58	
Fried Rice with Dried Scallop, Egg White and Diced Ginger 瑶柱姜葱蛋白炒饭	78	Fried Rice Vermicelli Singapore Style 星洲炒米	52	
Fried Rice with Diced Scallop and Pickled Cabbage 雪菜带子粒炒饭	68	Braised Rice Vermicelli with Minced Pork and Eggplant 鱼香茄子焖米粉	48	
Fried Rice with Vegetables 菩提素炒饭	48	 <small>A chef IP Signature Dish 以上菜式均须经本行厨师现场烹调 All prices subject to 10% surcharge 优惠价 10% 服务费</small>		

 <div data-bbox="376 474 601 696" style="background-color: #800040; color: white; padding: 10px; text-align: center;"> Congee 粥品类 </div>	<div data-bbox="1157 320 1268 432" style="background-color: #800040; color: white; padding: 5px; text-align: center;"> Congee 粥品类 </div>																												
	<table border="0"> <tr> <td style="background-color: #e0e0e0;">Congee with Fillet of Grouper</td> <td style="text-align: right;">48</td> </tr> <tr> <td style="background-color: #e0e0e0;">生滚瑶柱斑球粥</td> <td></td> </tr> <tr> <td style="background-color: #e0e0e0;">Congee with Grouper Head and Dried Scallop</td> <td style="text-align: right;">38</td> </tr> <tr> <td style="background-color: #e0e0e0;">生滚奕头扇粥</td> <td></td> </tr> <tr> <td style="background-color: #e0e0e0;">Congee with Frog and Dried Scallop</td> <td style="text-align: right;">28</td> </tr> <tr> <td style="background-color: #e0e0e0;">生滚瑶柱田鸡粥</td> <td></td> </tr> <tr> <td style="background-color: #e0e0e0;">Congee with Beef</td> <td style="text-align: right;">22</td> </tr> <tr> <td style="background-color: #e0e0e0;">生滚牛肉粥</td> <td></td> </tr> <tr> <td style="background-color: #e0e0e0;">Congee with Sliced Pork and Century Eggs</td> <td style="text-align: right;">22</td> </tr> <tr> <td style="background-color: #e0e0e0;">皮蛋瘦肉粥</td> <td></td> </tr> <tr> <td style="background-color: #e0e0e0;">Congee with Chicken and Shredded Abalone</td> <td style="text-align: right;">98</td> </tr> <tr> <td style="background-color: #e0e0e0;">生滚鲍鱼滑鸡粥</td> <td></td> </tr> <tr> <td style="background-color: #e0e0e0;">Congee with Fresh Prawns and Dried Scallop</td> <td style="text-align: right;">38</td> </tr> <tr> <td style="background-color: #e0e0e0;">生滚瑶柱中虾粥</td> <td></td> </tr> </table>	Congee with Fillet of Grouper	48	生滚瑶柱斑球粥		Congee with Grouper Head and Dried Scallop	38	生滚奕头扇粥		Congee with Frog and Dried Scallop	28	生滚瑶柱田鸡粥		Congee with Beef	22	生滚牛肉粥		Congee with Sliced Pork and Century Eggs	22	皮蛋瘦肉粥		Congee with Chicken and Shredded Abalone	98	生滚鲍鱼滑鸡粥		Congee with Fresh Prawns and Dried Scallop	38	生滚瑶柱中虾粥	
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Congee with Sliced Pork and Century Eggs	22																												
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Congee with Chicken and Shredded Abalone	98																												
生滚鲍鱼滑鸡粥																													
Congee with Fresh Prawns and Dried Scallop	38																												
生滚瑶柱中虾粥																													
<small> 1800-222-2222 1800-222-2222 </small>																													

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