

APPETIZERS

	HK\$
	Standard
Marinated jelly fish with vinegar sauce	230
Fresh clams with chilli peppercorn and sesame (medium spicy)	220
Deep-fried frog legs in spicy salt	205
Simmered duck tongue with peanut	175
Bombay duck fish flavoured with five spices and chilli	160
Marinated pork knuckles in ginger sauce	135
Crisp bean curd skin rolled with bolete mushroom and vegetable	135
Marinated tribute vegetable in chilli peppercorn sesame sauce	135
Chilled marinated bailing mushroom	120
Cold marinated bean curd in Huadiao wine	120
Deep-fried cashew nuts and shredded taro	120

All prices are subject to a 10% service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

BARBECUE FAVOURITES

	HK\$	
Choose any <u>two</u> :	Standard	
Barbecued suckling pig, barbecued Spanish Iberico pork, barbecued pork brisket, crisp pork brisket, roasted goose, soya chicken or jelly fish	460	
Barbecued suckling pig	460	
	Half Portion	Standard
Barbecued Spanish Iberico pork	210	408
Barbecued pork brisket	170	330
Roasted goose		408
Crisp pork brisket		360
	Half Bird	Whole Bird
Chicken marinated with superior soya sauce	330	660
Chicken flavoured with spring onion sauce	320	660

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BIRD'S NEST

	HK\$
	Standard
Imperial bird's nest braised with braised with crab roe in superior sauce	698
Imperial bird's nest double-boiled in supreme broth	648
Braised bird's nest soup with assorted seafood and bamboo fungus	285
Braised bird's nest soup with crabmeat	285
Braised bird's nest soup with minced chicken	265
Double-boiled imperial bird's nest soup with rock sugar (Dessert)	600
[Please allow 20 minutes for preparation]	

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SOUP

	HK\$
	Per Person
Double-boiled whole sea cucumber soup with matsutake mushroom [Please allow 30 minutes for preparation]	380
Shredded fish maw soup with fresh crab roe and crabmeat	320
Double-boiled fish maw soup with pork knuckle and cabbage [Please allow 20 minutes for preparation]	268
Poached sliced abalone with fresh clams in home-made seafood soup	178
Boiled garoupa fillet broth with preserved egg and Chinese parsley [Please allow 20 minutes for preparation]	178
Seafood soup with glass noodles and vegetables	178
Sweet corn soup with crabmeat	178
Seafood hot and sour soup (mild spicy)	178
Minced beef soup with egg white and Chinese parsley	178

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ABALONE & DRIED SEAFOOD

	HK\$ Per Person
Braised whole 20 heads "Yoshihama" abalone with superior oyster sauce (30gm)	Market Price
Braised whole 19 heads "Yoshihama" South African abalone with superior oyster sauce (32gm)	860
Braised whole 27 heads "Yoshihama" South African abalone with superior oyster sauce (22gm)	438
Braised whole abalone with sea cucumber in superior oyster sauce	338
Braised sea cucumber with Chinese mushroom in superior oyster sauce [Order one day in advance]	300
Stewed whole 25 heads fish maw with goose web (24gm)	300
Stewed goose web with sea cucumber in superior oyster sauce	258
Stewed goose web with sea cucumber and minced pork in oyster sauce	Standard 540

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LIVE SEAFOOD FROM DAILY CATCH

Pacific garoupa	Market Price
Eagle garoupa	Market Price
Melon seed garoupa	Market Price
Black spot garoupa	Market Price
Spotted garoupa	Market Price
Tiger garoupa	Market Price
Cooking method: poached in homemade superior soup, steamed, or poached in hot chilli oil (mild spicy)	
Sea prawn	Market Price
Cooking method: poached, drunken prawns style, pan-fried with soya sauce, halved and steamed with garlic, or stewed with ginger, scallion and vermicelli	
King prawn	Market Price
Cooking method: pan-fried with soya sauce, halved and stewed in supreme gravy, or stewed in Chef's signature sauce served with deep-fried bun	
[Please allow one day in advance]	
Mud Crab	Market Price
Cooking method: stir-fried with ginger and scallion, wok-fired in black bean sauce, or simmered in homemade seafood broth and fresh clam	
[Please allow one day in advance]	
Rock lobster	Market Price
Cooking method: stewed in supreme gravy, steamed with garlic, or stewed in Chef's signature sauce served with deep-fried bun	

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SEAFOOD

	HK\$
	Per Piece
Baked crab shell stuffed with crabmeat and onion	288
Crisp crab claw coated with minced shrimp	198
Steamed egg with scallop and crab meat [Please allow 20 minutes for preparation]	148
	Standard
Sautéed garoupa fillet with fresh lily bulbs and vegetables	520
Braised garoupa head and brisket with bean curd stick and roasted pork brisket	520
Sautéed scallops and prawns with green asparagus flavoured with X.O. sauce	498
Sautéed prawns with spring onion and garlic clove	488
Deep-fried cod with vegetables in white wine sauce	420
Crisp squids flavoured with spiced salt and chilli	280

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CLAY POT

	HK\$
	Standard
Sautéed garoupa head and brisket with scallion and ginger	520
Baked grass carp head in port wine sauce	498
Braised Taishan oysters and minced pork balls with home-made sauce	468
Sautéed prawn with black pepper and garlic	440
Sautéed sliced pork belly and anchovies with Chinese chives	340
Braised ox ribs with Huadiao wine served in clay pot	340
Sautéed chicken fillet with black bean and shallot	340
Simmered assorted vegetables with vermicelli and dried seafood in supreme broth	340
Braised mixed vegetables with red fermented bean curd	250

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POULTRY

	Half bird	Whole bird
Crisp baby pigeon [Order one day in advance]		148
Crisp chicken	330	660
Baked chicken with rock salt [Please allow 30 minutes for preparation]	330	660
Steamed chicken with shredded red date and pickle served in a bamboo basket [Please allow 30 minutes for preparation]	340	680
Deep-fried chicken with chilli (medium spicy)	490	980
Dynasty roasted peking duck pairing [Order one day in advance] Condiment: seafood sauce, sliced cucumber. leek Second Course: Sautéed minced duck served with lettuce		1180

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BEEF & PORK

	HK\$
Poached sliced M7 Wagyu beef in hot chilli oil (mild spicy)	Standard 618
Stir-fried diced angus beef tenderloin with asparagus	430
Stir-fried Iberico pork with spring onion and shallot flavoured with X.O sauce	340
Sautéed sliced beef and fresh mushroom with oyster sauce	260
Sweet and sour pork with pineapple	260
Steamed marinated sliced pork belly with preserved shrimp paste [Please allow 30 minutes for preparation]	260
Baked bean curd with minced pork and salted egg 'Taishan' style [Please allow 30 minutes for preparation]	Per Piece 88

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VEGETABLES

	HK\$
Braised bamboo fungus with assorted mushrooms	Standard 278
Braised broccoli with mushroom and Chinese lettuce in oyster sauce	260
Simmered seasonal vegetables with tomatoes and mixed mushrooms in fish broth	260
Simmered seasonal vegetables with minced fish in fish broth	260
Braised pomelo peel with green lettuce in oyster sauce	260
Braised cabbage in spicy sauce	260
Scrambled egg and bean sprouts sautéed with shredded dried scallops in clay pot	260
Braised bean curd with assorted fungus	260
Steamed eggplant with preserved vegetables	260
[Please allow 30 minutes for preparation]	

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RICE & NOODLES

	HK\$
	Standard
Braised rice with whole abalone, diced chicken and mushrooms in oyster sauce	348
Fried rice 'Fujian' style	320
Simmered steamed rice with assorted seafood and vegetables in fish soup	320
Stir-fried glass noodles with crabmeat and scallops in black pepper	320
Udon noodles with minced pork in lobster soup	320
Fried rice with dried scallops, crabmeat and egg white	320
Rice vermicelli soup with minced beef, preserved egg and Chinese parsley	320
Sautéed noodles with bean sprout in soya sauce	288
	Per Person
Poached vermicelli and glass noodles with fillet of garoupa in hot chilli oil (mild spicy)	228
Flat egg noodles flavoured with oyster sauce garnished with dried shrimp roe	138

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CLAY POT RICE

Minimum two persons

[Please allow 30 minutes for preparation]

	HK\$
	Per Person
Rice with diced chicken and salted fish	188
Rice with chicken and black mushrooms	188
Rice with assorted mushrooms and fungus	188
Rice with spare ribs in black bean sauce	188
Rice with minced pork and preserved vegetables	188
Rice with sliced pork belly and preserved shrimp paste	188
Rice with minced beef and flavoured with dried tangerine peel	188

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PREMIUM CHINESE TEA

	HK\$
	Per Person
Dynasty's Blend Tea [Osmanthus ginseng oolong]	60
Aged Pu-er	60
Jasmine tea [Sliver needle]	60
Green tea	60
Supreme Tie quan yin tea	70
Supreme Long Jing	88
Traditional Chinese tea [Pu-er, Shoumei, Jasmine, Shiusin, Tiequanyin, Long Jing or Chrysanthemum]	36
Plain Water	36

	Per Plate	Per Bottle
Dynasty's X.O. Sauce	50	250
Nuts [Walnuts, Cashew nuts or Peanuts]	50	100

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