PREMIUM CHINESE TEA

滿福茗茶
Dynasty’s Blend Tea
【桂花人參烏龍 Osmanthus ginseng oolong】
HK$ 50

普洱皇
Aged Pu-er
HK$ 50

銀毫香片
Jasmine tea【Silver needle 】
HK$ 50

黃金桂
Green tea
HK$ 50

極品鐵觀音
Supreme Tie quan yin tea
HK$ 60

極品龍井
Supreme Long jing
HK$ 75

中國茗茶
【普洱，壽眉，茉莉，水仙，鐵觀音，龍井，菊花】
Traditional Chinese tea
Pu-er, Shou mei, Jasmine, Shiu sin, Tie quan yin,
Long Jing, Chrysanthemum
HK$ 32

淨飲白開水
Plain Water
HK$ 32

滿福X.O.醬
Dynasty’s X.O. Sauce
HK$ 40

各款果仁
【合桃、腰果、花生】
Nuts
(Walnuts, Cashew nuts, Peanuts)
HK$ 40

HK$ 228
**APPETIZERS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>舟山海蜇頭 (Marinated jelly fish with vinegar sauce)</td>
<td>188</td>
</tr>
<tr>
<td>蜜汁燒雞肝 (Roasted chicken liver)</td>
<td>138</td>
</tr>
<tr>
<td>椒鹽九肚魚 (Bombay duck fish flavored with five spice and chilli)</td>
<td>138</td>
</tr>
<tr>
<td>五香牛腱 (Sliced marinated shin of beef)</td>
<td>138</td>
</tr>
<tr>
<td>沙薑白雲豬手 (Marinated pig’s trotters in ginger sauce)</td>
<td>118</td>
</tr>
<tr>
<td>香麻貢菜 (Marinated tribute vegetable in chili peppercorn sesame sauce)</td>
<td>98</td>
</tr>
<tr>
<td>蒜香拍青瓜 (Marinated cucumber in garlic)</td>
<td>98</td>
</tr>
<tr>
<td>牛肝菌素鵝 (Crisp bean curd skin rolled with bolete mushroom and vegetable)</td>
<td>98</td>
</tr>
<tr>
<td>冰鎮白靈菇 (Chilled marinated bailing mushroom)</td>
<td>98</td>
</tr>
<tr>
<td>卤水炸豆腐 (Crisp Chaozhou bean curd)</td>
<td>98</td>
</tr>
</tbody>
</table>

*每位 Per Person*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>椒鹽法國鹌鹑腿配香麻貢菜 (Deep-fried French quail legs with five spice chilli accompanied with marinated tribute vegetable in chili peppercorn sesame sauce)</td>
<td>110</td>
</tr>
</tbody>
</table>

*所有價目均另加一服務費。All prices are subject to a 10% service charge.*
*若閣下對某種食物有過敏反應，請於點菜前通知服務員，以便作出妥善安排。If you have any concerns regarding food allergies, please alert your server prior to ordering.*
**BARBECUE FAVOURITES**

乳豬併盤
任選三款 Choose any three:
乳豬件、叉燒、燒鵝、豉油雞、海蜇
**Barbecued suckling pig, roasted goose, barbecued pork, soya chicken or jelly fish**
HK$ 340

燒味雙併
任選兩款 Choose any two:
叉燒、燒鵝、豉油雞、海蜇
**Barbecued pork, roasted goose, soya chicken or jelly fish**
HK$ 330

化皮乳豬件
**Barbecued suckling pig**
HK$ 340

蜜汁烤叉燒
**Barbecued pork**
HK$ 150 288

掛爐燒鵝
**Roasted goose**
HK$ 288

脆皮燒腩肉
**Crisp pork brisket**
HK$ 230

豉油雞
**Chicken marinated with superior soya sauce**
HK$ 295 590

蔥油香妃雞
**Chicken flavored with spring onion sauce**
HK$ 295 590

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*Signature Dish*
<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price (HK$)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Imperial bird’s nest braised with crab roe in superior sauce</td>
<td>688</td>
</tr>
<tr>
<td>Imperial bird’s nest double boiled in supreme broth</td>
<td>638</td>
</tr>
<tr>
<td>Brasied bird’s nest soup with assorted seafood and bamboo fungus</td>
<td>268</td>
</tr>
<tr>
<td>Braised bird’s nest soup with crabmeat</td>
<td>268</td>
</tr>
<tr>
<td>Braised bird’s nest soup with minced chicken</td>
<td>248</td>
</tr>
<tr>
<td>Double boiled imperial bird’s nest soup with rock sugar</td>
<td>550</td>
</tr>
</tbody>
</table>

*Please allow 20 minutes for preparation*
佛跳牆
“Buddha jump over the wall”
Double boiled luxury dried seafood in superior soup 550
Please allow 20 minutes for preparation

雙茸燜原條開東遼參
Double-boiled whole Kanto sea cucumber soup with matsutake mushroom 360
Please allow 30 minutes for preparation

高湯燜肘子花膠菜膽
Double boiled fish maw soup with pork knuckle and cabbage 248
Please allow 20 minutes for preparation

香茅皮蛋斑片湯
Boiled garoupa fillet broth with preserved egg and Chinese parsley 198
Please allow 20 minutes for preparation

一品海皇羹
Seafood soup with glass noodles and vegetable 158

蟹肉粟米羹
Sweet corn soup with crabmeat 158

酸辣海鲜羹
Seafood hot and sour soup 158

西湖牛肉羹
Minced beef soup with egg white and Chinese parsley 158

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鲍魚、海味
ABALONE & DRIED SEAFOOD

鯏皇原隻吉品鮑 (20頭)
Braised whole 20 heads Yoshihama abalone with superior oyster sauce (30gm)
HK$ 850

鯉皇原隻吉品南非乾鮑 (19頭)
Braised whole 19 heads “Yoshihama” Southern Africa abalone with superior oyster sauce (32gm)
HK$ 418

鯉皇原隻吉品南非乾鮑 (27頭)
Braised whole 27 heads “Yoshihama” Southern Africa abalone with superior oyster sauce (22gm)
HK$ 288

原條關東鰤參扣北菇
Braised Kanto sea cucumber with Chinese mushroom in superior oyster sauce【一週前預訂 Order one day in advance】
HK$ 288

原隻二十五頭花膠扣鵝掌
Stewed whole 25 heads fish maw with goose web (24gm)
HK$ 160

碧螺北菇鮮鮑脯
Braised sliced abalone with Chinese mushroom in superior oyster sauce
HK$ 88

鯉皇白靈菇扣鵝掌
Stewed goose web with bailing mushroom in superior oyster sauce
HK$ 528
生猛海鮮
LIVE SEAFOOD FROM DAILY CATCH

老鼠斑
Pacific garoupa
時價 Market Price

花鷹斑
Eagle garoupa
時價 Market Price

瓜子斑
Melon seed garoupa
時價 Market Price

鬃鼠斑
Black spot garoupa
時價 Market Price

東星斑
Spotted garoupa
時價 Market Price

老虎斑
Tiger garoupa
時價 Market Price

海水海中蝦
Sea prawn
時價 Market Price
【白灼，醉香蝦，豉油皇蠔，蒜茸蒸開邊，薑蔥粉絲煲】
(Poached, drunken prawns flavored with soya sauce,
halved and steamed with minced garlic or stewed with vermicelli and scallions)

大花蝦
King prawn
時價 Market Price
【豉油皇蠔，上湯蠔開邊或風味金撈汁】
(Flavored with soya sauce, halved and baked in supreme sauce or
Chef's signature sauce served with deep-fried bun)

肉蟹
Mud crab
時價 Market Price
【薑蔥焗，豉椒炒】
(Baked with ginger and scallion or wok-fried in black bean sauce)

本地開邊龍蝦
Rock lobster
每隻 Per Piece
498
【上湯焗，蒜茸蒸或風味金撈汁】
(Baked in supreme sauce, steamed with minced garlic or
Chef's signature sauce served with deep-fried bun)
至尊焗醃蟹蓋
Baked crab shell stuffed with crab meat and onion
HK$220

百花炸醃蟹钳
Crisp crab claw coated with minced shrimp
HK$180

原味帶子蟹肉蒸蛋
Steamed egg with scallop and crab meat
HK$138

蘭廬百合炒班球
Sautéed garoupa fillet with fresh lily bulbs and young kale
HK$508

枝竹火腩炆斑頭腩
Braised garoupa head and brisket with bean curd stick and roasted pork brisket
HK$508

X.O.醬芙蓉炒澳洲帶子桂花蚌
Sautéed mandarin clam and Australian scallop with green asparagus flavored with X.O. sauce
HK$478

翡翠白酒汁鱈魚
Deep-fried cod with vegetables in white wine sauce
HK$408

蒜子蕙度爆蝦球
Sautéed prawn with spring onion and garlic clove
HK$378

椒鹽吊片
Crisp squid flavored with spiced salt and chili
HK$258
砂鍋美饌
CLAY POT

HK$ 例 Standard

蔥薑生爆斑頭腩
Sautéed garoupa head and brisket with scallion and ginger  508

蒜香胡椒中蝦
Sautéed prawn with black pepper and garlic  408

台式三杯焗桶櫻
Braised fresh oysters with home-made sauce  368

花雕鹹焗牛肋條
Braised ox ribs with Huadiao wine served in clay pot  308

砵酒焗魚頭
Baked grass carp head in port wine sauce  308

乾蔥豆豉雞球
Sautéed chicken fillet with black bean and shallot  308

上湯海味粉絲雜菜
Simmered assorted vegetable with vermicelli and dried seafood in supreme broth  288

南乳粗糧
Braised mixed vegetable with preserved red taro curd  218
<table>
<thead>
<tr>
<th></th>
<th>HK$</th>
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</thead>
<tbody>
<tr>
<td>Crisp baby pigeon</td>
<td></td>
<td>118</td>
</tr>
<tr>
<td>Crisp chicken</td>
<td>295</td>
<td>590</td>
</tr>
<tr>
<td>Baked Chicken with rock salt</td>
<td>295</td>
<td>590</td>
</tr>
<tr>
<td>Steamed chicked with shredded red date and pickle served in a bamboo basket</td>
<td>310</td>
<td>620</td>
</tr>
<tr>
<td>Peking duck and condiments</td>
<td></td>
<td>980</td>
</tr>
</tbody>
</table>

【一天前預訂 Order one day in advance】
牛、豬
BEEF & PORK

HK$ 例 Standard

Stir-fried diced angus beef tenderloin with asparagus  398

Sautéed beef sliced and fresh mushroom with oyster sauce  228

Spare rib in ‘Shunde’ style  228

Sweet and sour pork with pineapple  228

Steamed marinated sliced pork belly with preserved shrimp paste  228

Please allow 30 minutes for preparation

Baked bean curd with minced pork and salted egg ‘Taishan’ style  70

Please allow 30 minutes for preparation

每件 Per Piece

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竹笙扒上素
Braised bamboo fungus with assorted mushrooms 258

蜂皇三寶蔬
Braised three kinds of vegetable with oyster sauce 228

魚湯蕃茄雜菌浸時蔬
Simmered seasonal vegetable with mixed mushroom and tomato in fish broth 228

魚湯手打魚腐浸時蔬
Simmered seasonal vegetables with minced fish in fish broth 228

蜂皇柚皮唐生菜
Braised pomelo peel with green lettuce in oyster sauce 228

石鍋醬燒洋菜
Braised Tianjin cabbage in spicy sauce 228

榨菜銀芽炒韭菜花
Sautéed Chinese chives with pickles and bean sprout 218

柚耳黃耳紅燒豆腐
Braised bean curd with assorted fungus 218

梅菜蒸茄子
Steamed eggplant with preserved vegetable 218

預備時間最少三十分鐘或以上
Please allow 30 minutes for preparation

HK$ 例 Standard
飯、麵
RICE & NOODLES

瑶柱蛋白蜆肉炒飯
Fried rice with dried scallops, crabmeat and egg white
HK$238

福建炒飯
Fried rice ‘Fujian’ style
HK$278

榄菜肉鬆四季豆炒飯
Fried rice with green bean, minced pork and preserved olive
HK$238

豉油皇炒麵
Sautéed noodles with bean sprout in soya sauce
HK$218

香荽皮蛋牛欄湯米粉
Rice vermicelli soup with minced beef, preserved egg and Chinese parsley
HK$238

魚湯四寶泡飯
Simmered steamed rice with assorted seafood and vegetable in fish soup
HK$278

黑椒蟹肉帶子炒粉絲
Stir-fried glass noodles with crabmeat and scallops in black pepper
HK$278

蝦皇蝦籽撈粗麵
Flat egg noodles flavored with oyster sauce garnished with dried shrimp roe
HK$90

每位 Per Person

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兩位起 Minimum two persons
Prep time at least thirty minutes or more
Please allow 30 minutes for preparation

HK$            
Per Person

鹹魚雞粒煲飯
Rice with diced chicken and salted fish  158

北菇滑雞煲飯
Rice with chicken and black mushrooms  158

素珍煲飯
Rice with assorted mushrooms and fungus  158

豉汁排骨煲飯
Rice with spare ribs in black bean sauce  158

梅菜肉餅煲飯
Rice with minced pork and preserved vegetables  158

蝦醬五花腩煲飯
Rice with sliced pork belly and preserved shrimp paste  158

陳皮牛肉餅煲飯
Rice with minced beef and flavored with dried tangerine peel  158