

中國茶 Tea Selection (Per person)

玫瑰紅茶	48
Rose Black	
人蔘烏龍茶	48
Ginseng Oolong	
濃滑普洱	48
Pu'er	
龍井	48
Green Longjing	
壽眉王 (白玉牡丹)	48
Shoumei White Peony Supreme	
桂花鐵觀音	48
Osmanthus Ti Kuan Yin Oolong	
茉莉花茶	48
Jasmine	
菊花茶	48
Chrysanthemum	

頭盤 Appetisers

點心拼盤 (6件)	258
Dim Sum Platter	6pcs
煙燻四喜素卷	118
“Four blessing” Jasmine tea-smoked bean curd roll (v)	
藤椒拌翡翠	98
Chilled “jade flower” in green Sichuan pepper essence (v)	
五彩海蜇頭	118
Sesame tossed jellyfish rainbow salad	
金桔白玉木耳	128
Kumquat and wood ear mushrooms with chilli & lime (v)	
水晶皮蛋凍	108
Crystal century egg with gold leaf & preserved ginger (v)	
毛牛肉	168
Shredded beef with Sichuan pepper essence wrapped in lotus leaf	
芥末醬蹄	168
Pork knuckle with wasabi dressing	
燒椒蝗子皇	298
Fried razor clams with charred Sichuan pepper	
青蔥油黑白雞	188
Black & white chicken with Sichuan pepper & spring onion oil	
沙薑鮮鮑魚	228
Whole abalone with ginger infused oil	
魚香脆茄子	168
Crispy aubergine with sakura shrimps & green string beans	
怪味脆鱔	138
Crispy Wuxi eel with 15 year-old aged vinegar	
千絲九吐魚	198
Deep-fried bombay duck fish balls	
黑魚子煙燻馬友	198
Smoked ma yau fish with caviar	

Subject to 10% service charge

精選 Abalone & Dried Seafood

南非糖心吉品鮑魚 (十三頭)	888
South African superior dried abalone	each
龍皇披珍珠甲 (一條)	398
Braised sea cucumber, celtuce and Nepal wild rock rice infused with chicken	piece
花膠扒 (一件) 鮑汁 / 珍肝 / 黃燜	388 piece
Fish maw served with abalone sauce / chicken liver / chicken broth	

湯 Soup

文思酸辣湯 (位上)	118
Wensi “angel hair” hot & sour soup	per person
百花蟹肉冬蓉羹 (位上)	138
Braised Hokkaido king crab & winter melon	per person
珊瑚菊花豆腐 (位上)	138
Chrysanthemum “thousand cut” silken tofu in chicken broth	per person
<i>*Limited number available daily</i>	
宋嫂魚蓉羹 (位上)	128
Garoupa fish with celery & “green dragon” Chinese chives	per person
花膠海參竹絲雞露	268
Fish maw and sea cucumber in Chinese silk chicken soup	per person

燒味 · 滷味 Roast & Braised Meats

一食 - 煙燻北京烤鴨配五種自家特製醬料 698

Roasted 45-day Imperial Peking duck with 5 homemade sauces

**Please check availability*

二食 - 惹味辣菇醬炒鴨鬆 / 蔥燒怪味鴨件 188

Wok-fried diced duck with spicy mushroom sauce
or Scallion roasted duck with ginger & garlic

**Imperial Peking duck second course add on*

殿堂叉燒 298

BBQ pork loin glazed with New Zealand Manuka honey

爆脆冰燒肉 248

Slow-roasted pork belly with rosemary

肉類 Meat & Poultry

陳醋咕嚕肉 288

Sweet & sour Iberico pork with dragon fruit & caramelised cashews

泡椒山珍牛柳 288

Wok-seared Angus beef tenderloin with pickled pepper & mushrooms

香酥和牛肋排 358

Deep-fried braised wagyu ribs with sesame beef jus

風沙紐西蘭羊架 368

Pan-seared New Zealand lamb cutlets with chilli & pork

玉荷包 298

“Lucky pocket” Parma ham, prawns, mushrooms & peas in chicken broth

燒椒脆皮手撕雞 (半隻) 288

Roast hand-pulled chicken with Hunan green chilli half chicken

大千雞 248

Spicy fried chicken fillet with spring onion & ginger

蔥油脆皮雞 (半隻) 288

Crispy chicken with spring onion oil half chicken

Subject to 10% service charge

海鮮 Seafood

桑拿龍蝦	888
Steamed whole Australian lobster with chilli broth <i>Recommend for 3-5 person</i>	
女兒紅蒸鮮蟹鉗 (提前一日預訂, 兩只起)	368
Steamed crab claw in Chinese yellow wine <i>Pre-order 1 day in advance and minimum 2 pieces are required</i>	each
魚香蝦球	288
Sautéed king prawns with Sichuan chilli & Hokkaido silver fish	
巴拿馬火腿鱸魚炒蛋	248
Sea bass with crispy Parma ham & egg white	
水晶大蝦配蝦油	208
Crystal jumbo prawn with bisque	
臘味醬炒帶子	338
Wok-seared Australian scallops with Guangdong preserved sausage	
金毛獅子魚	788
“Golden lion” deep-fried whole mandarin fish	
豆酥蒸鱈魚	298
Hunan style steamed cod fillet with fermented beans	
酸菜星斑片	588
Sichuan garoupa with glass noodles in chilli broth <i>Recommend for 3-5 person</i>	
薑醋鱈魚	338
Deep-fried cod fillet with baby ginger and prized vinegar	
黑縱菌炒方腩魚	788
Whole Macao sole, served off the bone with termite mushrooms <i>Recommend for 3-5 person</i>	

蔬菜、豆腐 Vegetables & Tofu

蝦醬啫啫唐生菜煲	188
Tai O shrimp clay pot with Chinese lettuce	
鹹魚啫啫芥蘭煲	188
Chinese kale with salted fish cooked in a traditional clay pot	
濃湯雞頭燴意大利南瓜	198
Italy pumpkin & gorgon fruit with vegetables in chicken broth	
青芥末菇嚙肉	198
Sweet & sour fried oyster mushrooms with wasabi dressing (v)	
荷塘彩蔬	188
“Lotus pond” wok-fried lily bulbs & lotus seeds (v)	
麻婆豆腐	188
Sichuan ma po tofu in clay pot (v)	
清湯松茸煮勝瓜	148
Poached Chinese loofah & matsutake mushrooms	
炒時蔬 (薑汁 / 蒜蓉 / 清炒)	148
Stir-fried seasonal vegetable with ginger/garlic (v)	
炆炒蓮花白	158
Wok-fried white cabbage with chilli, garlic & ginger (v)	
雞汁白象牙	238
White asparagus with Parma ham in chicken broth	
荷塘彩虹	158
“Tai chi rainbow” steamed sweet purple potato, Chinese yam & winter melon (v)	
金銀蛋浸時蔬	158
Seasonal vegetable with salted egg and century egg in broth	
上湯火蒜浸時蔬	148
Seasonal vegetable with deep fried garlic in supreme broth	
雲腿上湯浸時蔬	188
Seasonal vegetable with Yunnan ham in supreme broth	

飯、麵 Rice & Noodles

石鍋蔥香鵝肝和牛炒飯	268
Foie gras & wagyu stone pot fried rice	
松露野菌炆伊麵	228
Braised e-fu noodles with wild mushrooms & black truffle (v)	
蟹肉桂花炒新竹米	228
Fried rice noodles with crab meat & shredded pork	
金沙海鮮炒飯	238
Golden seafood fried rice & salted duck yolk	
頭抽乾炒安格斯牛河	198
Superior first extract soy sauce rice noodles with Angus beef tenderloin	
阿拉斯加蟹湯飯 (位上)	128
Alaskan king crab with rice in soup	per person
東星斑片魚湯手打烏冬 (位上)	138
Red garoupa and udon in fish soup	Per person
蛋白脆米素菜炒飯	198
Egg white crispy fried rice with vegetables (v)	
古城煙肉炒飯	198
Hunan bacon fried rice	