



花膠太史五蛇羹

Snake Meat and Fish Maw Soup \$76.50

Per Person 每位 \$22.50

雙冬枝竹羊腩煲

Goat Flank with Chinese Mushroom, Bamboo

Shoot and Bean Curd en Casserole

\$76.50

原隻金裝四頭鮑魚伴苗皇

Whole Abalone Braised in Oyster Sauce

Served with Peatip

Special Each 特價每隻 \$43.50

如閣下對任何食物有過敏反應，請在點菜時通知你的服務員。

Please notify your server of any food allergies when placing your order.



精美小食

APPETIZERS

1. 乳香脆雞膝
Deep Fried Chicken Joint Cartilage \$23.75
2. 脆皮金沙豆腐
Deep Fried Crispy Tofu \$20.50
3. 陳醋雲耳拍黃瓜
Marinated Cucumber and Black Fungus in Chinese Vinegar \$20.75
4. 金絲火龍蝦盞
Deep Fried Prawn and Pitaya in Mayonnaise Sauce Served in Tart Crust \$22.25
5. 青芥辣沙律魚塊 (辣)
Deep Fried Fillet of Fish in Mayonnaise and Wasabi Sauce (H) \$21.75
6. 椒鹽脆鮮魷 (辣)
Deep Fried Squid in Spicy Peppery Salt (H) \$21.75
7. 頭抽茄子年糕爆明蝦
Prawn Stir Fried with Eggplant and Rice Cake
in Premium Soy Sauce \$23.75
8. 脆皮炸春卷 (兩條)
Spring Roll (2 Pieces) \$9.75

主廚推介

CHEF'S SPECIAL RECOMMENDATIONS

9. 海鮮大拼盤 (煙三文魚 / 麻香海蜆皮 / 燒鰻 / 椒鹽脆鮮魷 (辣) / 白灼象拔蚌)
Assorted Seafood Platter (Smoked Salmon /
Jelly Fish in Sesame Sauce / B.B.Q. Eel / Deep Fried Squid in Spicy Peppery Salt (H) / Blanched Geoduck)
(Whole) (全) \$155.00
(Half) (半) \$84.50
10. 蠔皇三十五頭吉品乾鮑 (特價每隻)
Whole Dried Iwate Abalone Braised in Oyster Sauce
(35 Heads / Special Each) \$93.00
11. 蠔皇“鮑中寶”墨西哥野生鮑魚 (特價每隻)
Whole Wild Catch “California Mexico” Brand (2 Heads) (二頭) \$156.00
Abalone Braised in Oyster Sauce (Special Each) (3 Heads) (三頭) \$112.00

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12. 高湯燉官燕盞 (每位)
Supreme Bird Nest in Consommé (Per Person) \$153.25
13. 六頭金鮑扣花膠鵝掌 (特價每位)
Braised Whole Abalone, Fish Maw and Goose Web (Special Per Person) \$29.75
14. 北菇刺參扣鵝掌 (每位)
Goose Web Braised with Chinese Mushroom (Large) (大) \$36.75
and Spiky Sea Cucumber (Per Person) (Small) (小) \$31.50
15. 蔥燒海參煮魚肚
Fish Maw Braised with Sea Cucumber and Green Onion \$73.50
16. 海參花膠鵝掌煲
Braised Fish Maw, Sea Cucumber and Goose Web en Casserole \$95.75
17. 雙龍燴麻婆豆腐 (辣)
Live Lobster and Prawn Braised Tofu in Spicy Minced Beef Sauce (H) \$68.50
18. 蒜香銀絲大蝦煲
Prawn and Vermicelli with Chopped Garlic en Casserole \$46.50
19. 羊肚菌麻辣雞煲 (辣)
Chicken with Morel Mushroom in Spicy Chili Sauce en Casserole (H) \$39.50
20. 魚香帶子鮮魷 (辣)
Sautéed Scallop and Squid in Szechuan Style Spicy Sauce (H) \$42.75
21. 油泡三鮮
Sautéed Prawn, Squid and Chicken \$46.50
22. 18年陳醋燻銀雪魚球
Deep Fried Fillet of Black Cod in 18-Year Aged Chinese Vinegar \$54.25
23. 麻辣水煮魚片 (辣)
Blanched Fillet of Fish in Spicy Chili Sauce (H) \$34.00

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| 24. | 賽螃蟹 | | |
| | Stir Fried Assorted Seafood with Egg White | | \$49.75 |
| 25 | 松露醬炒海中寶 | | |
| | Assorted Seafood Sautéed with Puréed Truffle | | \$46.50 |
| 26. | 吊燒脆皮龍崗雞 | (Whole) (全) | \$57.75 |
| | Crispy Skin Marinated Free Range Chicken | (Half) (半) | \$34.00 |
| 27. | 黑蒜野菌A5和牛粒 | | |
| | Wagyu Beef Cube Sautéed with Assorted Mushroom and Black Garlic | | \$98.00 |
| 28 | 麻辣水煮牛肉 (辣) | | |
| | Blanched Beef in Spicy Chili Sauce (H) | | \$34.25 |
| 29. | 麒麟特色鴛鴦 (辣) | | |
| | Beef Tenderloin Cube and Scallop Sautéed with Black Pepper and Basil (H) | | \$48.75 |
| 30. | 梅菜扣肉 | | |
| | Pork Belly Braised with Preserved Vegetable | | \$34.00 |
| 31. | 肉醬燒茄子 | | |
| | Eggplant Braised with Minced Pork Sauce | | \$32.50 |
| 32. | 家常豆腐 (辣) | | |
| | Deep Fried Tofu Stir Fried with Sliced Pork, Green Pepper and Bamboo Shoot (H) | | \$32.50 |
| 33. | 瑤柱鮮菌扒玉子豆腐 | | |
| | Silken Egg Tofu Braised with Dried Scallop and Assorted Mushroom | | \$34.00 |
| 34. | 鮮腐皮銀杏浸菜苗 | | |
| | Baby Bok-Choy Braised with Bean Curd and Ginkgo in Consommé | | \$32.50 |
| 35. | 蟹肉扒豆苗 | | |
| | Peatip Braised with Crab Meat | | \$49.75 |

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廚師套餐推介

CHEF'S RECOMMENDATIONS

兩位用

For Two People

\$255

廚師精選頭盤 (煙三文魚/五香牛肉/海藻/芝麻沙律菜)

Assorted Appetizers (Smoked Salmon / Sliced Beef Shank / Seaweed / Salad in Sesame Sauce)

花膠瑤柱羹

Fish Maw and Dried Scallop Soup

頭抽紫茄年糕爆龍蝦

Live Lobster Stir Fried with Eggplant and Rice Cake in Premium Soy Sauce

蠔皇原隻三頭鮮鮑魚

Whole Abalone Braised in Oyster Sauce

銀杏腐皮浸菜苗

Braised Baby Bok-Choy with Gingko and Bean Curd in Consommé

瑤柱帶子蛋白炒飯

Dried Scallop, Egg White and Scallop Fried Rice

主廚精選甜品

Chef's Special Dessert

四位用

For Four People

\$410

廚師精選頭盤 (煙三文魚/黑松露蝦丸/海藻/沙律菜)

Assorted Appetizers (Smoked Salmon / Minced Prawn Ball with Puréed Truffle / Seaweed / Salad)

金湯海鮮芙蓉羹

Assorted Seafood and Tofu in Egg White Soup

蒜香銀絲龍蝦煲

Live Lobster and Vermicelli with Chopped Garlic en Casserole

花膠北菇扣原隻南非六頭鮑魚

Whole South African Abalone Braised with Chinese Mushroom and Fish Maw in Oyster Sauce

黑蒜野菌爆三鮮

Sautéed Prawn, Squid and Chicken with Assorted Mushroom and Black Garlic

瑤柱金菇扒豆苗

Peatip Braised with Dried Scallop and Enoki Mushroom

明太子海皇炒飯

Assorted Seafood and Flying Fish Roe Fried Rice

主廚精選甜品

Chef's Special Dessert

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