



## 菜譜 MENU (A)

錦繡金袍乳豬

Roasted whole suckling pig

鮮淮山露筍鴛鴦蚌

Sautéed clams with Chinese yam and asparagus

酥炸百花蟹鉗

Deep fried crab claws stuffed with minced shrimp paste

蟹肉靈芝菇扒翡翠

Braised seasonal vegetables with crabmeat and ling chi mushrooms

津膽松茸北菇清燉燕窩\*

Double boiled bird's nest with matsutake, shiitake mushrooms and brassica

玲瓏翡翠蠔皇鮑片

Braised sliced abalone with vegetables in oyster sauce

薑蔥頭抽蒸海虎斑

Steamed tiger garoupa with spring onion, ginger and first-pressed soya sauce

香茜蔥油脆皮雞

Crispy chicken overlay with parsley, spring onion and gravy

黑豚肉叉燒蔥花炒飯\*

Fried rice with diced barbecued kurobuta pork and spring onion

鮑汁蝦籽炆伊麵

Braised e-fu noodle with shrimp roes in abalone sauce

日本南瓜蓉焗西米布甸

Baked sago crispy pudding with mashed Japanese pumpkin

心心相印雙美點

Chinese petits fours

合時鮮果盤

Fresh fruit platter

## 菜譜 MENU (B)

香燒琵琶乳豬  
Barbecued whole suckling pig

羅勒珍果明蝦球\*  
Sautéed prawns with cashew nuts and basil

黑松露海鮮焗釀響螺  
Baked sea whelk stuffed with assorted seafood with black truffle paste

瑤柱芙蓉田園蔬  
Braised vegetables with conpoy and egg white

紅燒生拆蟹肉燕窩\*  
Braised bird's nest with crabmeat

翡翠鮑片伴素千層  
Braised sliced abalone with beancurd sheets

遠年陳皮菇絲蒸海虎斑  
Steamed tiger groupa with Chinese shiitake mushrooms and tangerine peel

瑤柱富貴鹽香雞\*  
Simmered salty chicken with conpoy

金蒜和牛粒炒飯  
Fried rice with diced wagyu beef and crispy garlic

櫻花蝦雜菌燴稻庭烏冬  
Braised udon with assorted mushrooms and sakura shrimps

蛋白生磨杏仁茶  
Sweetened almond cream with egg white

白兔棉花糖及芝麻酥  
Chinese marshmallow bunnies and baked sesame puffs

合時鮮果盤  
Fresh fruit platter



## 菜譜 MENU (C)

金陵乳豬全體  
Barbecued whole suckling pig

榆耳羊肚菌炒玉帶  
Sautéed scallops with morel and elm fungus

脆炸香茜窩貼大明蝦  
Deep fried shrimp toast with coriander

濃湯瑤柱花膠絲伴翡翠\*  
Braised seasonal vegetables with shredded fish maw and conpoy in supreme soup

松茸竹笙燉燕窩  
Double boiled bird's nest with matsutake and bamboo pith

翡翠原隻湯鮑 (6頭)  
Braised whole abalone (6 heads) with vegetables in oyster sauce

薑蔥頭抽蒸海虎斑  
Steamed tiger garoupa with spring onion, ginger and first-pressed soya sauce

蒜香炸子雞  
Deep fried chicken with garlic

窩燒滋補竹絲雞炒飯\*  
(2011年度香港旅遊發展局美食之最大賞金獎名菜)  
Fried rice sizzler with shredded silkie chicken, crispy conpoy and Shao Xing wine  
(Gold, Hong Kong Tourism Board Best Of The Best Culinary Awards 2011)

上湯摩利菌鮮蝦雲吞  
Shrimp and morel dumplings in bouillon

甜蜜二重奏  
Sweet duet

合時鮮果盤  
Fresh fruit platter



## 菜譜 MENU (D)

金陵乳豬全體  
Barbecued whole suckling pig

琥珀香檳明蝦球  
Sautéed prawns with sweetened walnut and champagne

巴馬火腿芝士焗蟹蓋\*  
Baked crabshell stuffed with crabmeat, parma ham and Parmesan cheese

翡翠玉環瑤柱脯  
Braised melon ring stuffed with whole conpoy and vegetables

宮廷濃湯燉珍寶\*  
(18頭南非鮑魚、海參、花膠、原粒瑤柱、花菇及津膽)  
Double boiled whole South African eighteen-head abalone  
with sea cucumber, fish maw and conpoy

蠔皇北菇原隻湯鮑(6頭)  
Braised whole abalone (6 heads) with black mushrooms and vegetables

薑蔥頭抽蒸東星斑  
Steamed spotted groupa with spring onion, ginger and first-pressed soya sauce

當紅炸子雞伴五味脆藕片  
Roasted crispy chicken served with crispy lotus roots

羊肚菌五目飯\*  
Steamed rice quintet with morel

蒜片龍蝦湯伊麵  
E-fu noodle with lobster meat and sliced garlic in bouillon

芝麻豆腐布甸  
Chilled sesame and beancurd pudding

燕晶凝拼杏片香芒卷  
Bird's nest crystal extravagance accompanied with crispy mango rolls

合時鮮果盤  
Fresh fruit platter