



HOI WON TEEN

(如食客有任何食物敏感，請在落單時提出。)

(If customer has food allergy, please inform during ordering.)

海產類 Scafood

羊肚菌蘭度帶子 Scallops with Morchella esculenta	\$298
星洲黑胡椒蟹 Crab with black pepper in Singaporean style	\$428
生拆蟹肉炒桂花 Crab meat with Osmanthus	\$198
鍋燒薑蔥美國珍寶螺 American oysters with ginger and scallions in clay pot	\$228
太極燒蝦球 Braised Shrimp	\$208
水牛奶煎斑球 Fried sliced grouper with buffalo milk	\$238
懷舊蝦多士 Deep fried shrimp toasts	6件 6 pcs \$168

川蜀風味 Sichuan Dishes

四川樟茶鴨 Smoked duck in Sichuen style	\$368
川味口水雞 Spicy chicken with chili oil	\$98
水煮龍躉球 Sliced grouper in chili oil	\$328
老壇子酸菜龍躉片 Sliced Grouper with pickled cabbage	\$328
宮保雞丁 Kung Pao Chicken	\$168
辣子雞丁 Sichuan spicy chicken	\$198
川味回鍋肉 Twice cooked pork	\$128
醋辣土豆絲 Sour & spicy potato	\$128
炆炒包菜 Fried poached chinese cabbages	\$128
水煮安格斯牛肉 Sliced Angus beef in chili oil	\$268

家禽肉類 Poultry and Meat

蝦醬蒸五層肉 Steamed pork belly with dried shrimp sauce paste	\$168
兩儀雙色骨 Spare ribs in two ways	\$228
中式安格斯牛柳 Chinese style Angus beef tenderloin	\$288
蒜片安格斯牛柳粒 Stir-fried diced Angus beef tenderloin with garlic	\$238
慢煮牛肋條 Slow-cooked sliced beef tenderloin	\$468
西蘭花黑椒牛柳粒 Stir-fried diced beef tenderloin with black pepper and broccoli	\$238
台式三杯雞 Taiwanese style stewed chicken with three cups of spicy sauce	\$198
脆皮和牛腩 Crispy wagyu beef brisket	\$328
咕嚕雞球 Sweet and sour chicken	\$168
生煎沙薑雞 Pan fried chicken with ginger sauce	\$198

另加一服務費 Applies 10% service charge

清心素食 Vegetarian Food

百鳥歸巢 Stir-fried mixed vegetables	\$168
鮮菌粉絲雜菜煲 Mixed vegetables with mushrooms in clay pot	\$128
鮮枝竹一品齋 Mixed vegetables with bean curd	\$128
黑椒野菌茄子煲 Black pepper with eggplants & mushrooms in clay pot	\$168
銀絲燕窩羹 Thick soup of bird's nest	每位 per person \$168
酸辣珍菌豆腐羹 Sour and spicy soup of bean curd with mushrooms	每位 per person \$88
琥珀蘆筍素帶子 Vegetarian Scallops with Asparagus and walnuts	\$168
如意上素羊肚菌燒豆腐 Grilled beancurd with Morchella esculenta	\$288

另加一服務費 Applies 10% service charge

鮑參翅肚

Abalone / Sea Cucumber / Shark's fin

蠔皇原隻20頭吉品鮑魚 每位 per person \$1,888
Braised superior abalone(20 head) in oyster sauce

蠔皇四頭南非湯鮑 每位 per person \$1,288
Braised South Africa abalone(4 head) in oyster sauce

北菇玉掌扣南非湯鮑 每位 per person \$298
Braised Abalone with mushrooms and goose web

蝦子京燒原條婆參 每條 Each \$1,888
Braised Sea Cucumber with shrimp roe

關東刺參扣玉掌 每位 per person \$328
Braised goose web with sea cucumber

鮑汁扣兩頭花膠公(敬請預定) 每位 per person \$60,000
Braised fish maw with abalone sauce

紅燒大包翅(3兩) 每位 per person \$750
Braised shark fin

清湯散翅(3兩) 每位 per person \$750
Shark fin in soup

蟹肉乾撈翅(2兩) 每位 per person \$888
Braised shark fin with crab meat

砂鍋雞煲翅(8兩) 4位用 4 per person \$980
Braised shark fin with chicken in clay pot

另加一服務費 Applies 10% service charge

湯羹類

Soup

天白花菇燉菜膽 每位 per person \$98
Soup of mushrooms with vegetables

花膠螺頭燉竹絲雞 4位用 4 per person \$398
Double boiled soup of fish maw, conch and chicken

紅燒蟹肉燴燕窩 每位 per person \$128
Braised bird's nest with crab meat

杏汁燉白肺 每位 per person \$88
Double boiled soup of pork lung and almond

日本鱈場蟹酸辣羹 每位 per person \$88
Spicy thick soup of Red King Crab

另加一服務費 Applies 10% service charge

前菜 Appetizer

七味金磚豆腐 Crispy bean curd cube with seven flavours chili pepper	\$68
酸薑皮蛋 Century egg with ginger	\$68
沙薑手撕雞 Shredded chicken with ginger sauce	\$88
胡麻A菜 Vegetable with sesame sauce	\$68
八味魷魚鬚 Deep fried squid	\$88
麻辣牛肉 Spicy beef with cayenne pepper	\$68
花雕醉雞 Chicken in Shaoxing flower carving	\$88
蒜泥白肉 Sliced pork with garlic sauce	\$88
手拍青瓜 Garlic flavoured pickled cucumbers	\$58
尖椒皮蛋 Century egg with pepper	\$58
泡椒鳳爪 Chickens feet with pickled peppers	\$68

另加一服務費 Applies 10% service charge

大師燒味 Roasted Meat

即燒化皮乳豬 Barbecued suckling pig	例 regular \$268	半隻 half \$498	壹隻 whole \$988
極品燒雞 Roasted chicken		半隻 half \$208	壹隻 whole \$388
脆皮燒鵝皇 Roasted goose	例 regular \$168	半隻 half \$328	壹隻 whole \$598
獨門鹽焗雞 Baked chicken with sea salt		半隻 half \$208	壹隻 whole \$388
京式片皮鴨2食(生菜包, 七彩炒, 火鴨絲窩米) Roasted crispy peking duck served two way (Stuffed with lettuce / Stir fried / Boiled with rice noodles)			\$498
五層燒腩仔 Roasted crispy pork belly			\$188
蜜汁叉燒皇 Barbecued honey pork			\$168

另加一服務費 Applies 10% service charge

健康蔬菜 Vegetables

蝦子扒柚皮 Pomelo peel with shrimp roe	\$168
薑糖炒蘭蕙 Fried chinese kale with ginger and sugar	\$168
啫啫窩燒芥蘭 Fried chinese kale with spicy soup in pot	\$168
魚湯竹筴釀蘆筍 Asparagus and bamboo fungus in fish soup	\$268
杞子茨實浸學斗 Boiled vegetables with wolfberry and Moskowitz	\$168
豆豉黑蒜炒鴛鴦涼瓜 Fried bitter melon with Black Bean and Black garlic Sauce	\$168
溫公燒齋煲 Mixed vegetables with fermented tofu sauce in clay pot	\$168
蝦籽婆參炆豆腐 Braised bean curd with shrimp roe and sea cucumber	\$198

主食 Rice and Noodles

窩燒鮑魚海味飯 Rice with seafood and abalone	\$298
瑤柱水晶炒飯 Fried Rice with conpoy	\$188
鮑魚粒蛋白炒飯 Fried rice with egg white and sliced abalone	\$258
和牛粒炒香苗 Fried rice with sliced wagyu beef	\$198
豉椒斑球兩面黃 Fried noodle with sliced grouper with black bean and pepper sauce	\$298
上湯龍蝦泡飯 Rice with lobster soup	\$398
蕃茄雞蛋安格斯牛肉煎米砵 Fried rice with sliced Angus beef, tomato and egg	\$198
皇牌叉燒豉油王炒麵 Fried noodles with soy sauce and BBQ pork	\$188

主食 Rice and Noodles

四川擔擔麵 Sichuan Dan Dan Noodlss	每碗 per bowl	\$68
干炒安格斯牛河 Fried flat rice noodles with beef	每份 portion	\$198
健康招財硤(泡菜、蝦米、菜脯) Fried Pan Cake stuffed with kimchi, dried shrimps, Preserved vegetables	每份 portion	\$68
芝士三文魚薄餅 Fried pan cake with salmon and cheese	每份 portion	\$78
姬松茸素菜包(蒸) Steamed buns stuffed with mushrooms and vegetables	半打 6 pcs	\$78
南翔小籠包 Soup dumplings of pork	半打 6 pcs	\$78
酥炸金沙包 Deep fried buns stuffed with lava egg yolk custard	半打 6 pcs	\$78
避風塘蝦餃 Dumplings of shrimps with hot spicy salt	半打 6 pcs	\$88
花膠蟹肉灌湯餃 Soup dumplings of crab meat and fish maw	每位 per person	\$58
白飯 Steamed Rice	每碗 per bowl	\$20
白粥 Congee	每碗 per bowl	\$20

另加一服務費 Applies 10% service charge

酒水 Drinks

生力啤酒 San Miguel	細支裝 small bottle	\$32
藍妹啤酒 Blue Girl	細支裝 small bottle	\$38
朝日啤酒 Asahi	細支裝 small bottle	\$38
青島啤酒 Tsingtao	細支裝 small bottle	\$32
1664白啤酒 Kronenbourg 1664	細支裝 small bottle	\$42
健力士啤酒 Guinness	細支裝 small bottle	\$38
各式汽水 Soft Drinks	每罐 can	\$20
梳打水 Soda Water	每罐 can	\$20
法國Perrier氣泡天然礦泉水 Perrier	細支裝 small bottle	\$48
礦泉水 Minerals Water	細支裝 small bottle	\$18

另加一服務費 Applies 10% service charge

切餅費
Cake cutting fee

每個蛋糕 per whole cake \$100

開瓶費
Corkage

每瓶 per bottle \$100

茶芥
Fee of Tea

每位 person \$18

XO醬
XO Sauce

每碟 dish \$38

開胃前菜
Snacks

每碟 dish \$20

(1-4位)1碟 • (5-8位)2碟 • (9位以上)3碟
(1+pp1 1 dish, 5-8pp1 2 dishes, 9pp1 3 dishes)