

菜單 MENU

烤鴨 PEKING DUCK



原隻 WHOLE DUCK **590**

半隻 HALF DUCK 308

烤鴨二食 PEKING DUCK AE	DD ON		
原味炒鴨崧 Classic Style Minced Duck	148	韓式炒鴨崧 Korean Style Minced Duck	148
葡式炒鴨崧 Portuguese Style Minced Duck	148	蒙古式炒鴨崧 Mongolian Style Minced Duck	148

燒味

BARBECUE



雲南黑土豬叉燒 208

Barbecue Yunnan Black Pig "Char Siu"

燻蹄拼海蜇 158

Smoked Pork Knuckle and Jellyfish







另收加一服務費 SUBJECT TO A 10% SERVICE CHARGE

小食 APPETIZERS

	涼拌青瓜海蜇 Smacked Cucumber and Jellyfish	128
	滷水鵝掌翼 Marinated Goose Feet and Wings	98
	陳醋貓耳朵 Black Fungus with Vinegar	75
	椒鹽豆腐 Salt and Pepper Tofu	78
	椒鹽雞軟骨 Salt and Pepper Chicken Cartilage	88
3	上海小籠包 Xiao Long Bao	88









	每位 PER PERSON
是日燉湯 Daily Double Boiled Soup	98
鴨絲酸辣湯 Hot and Sour Duck Soup	90
海鮮魚肚羹 Seafood and Fish Maw Soup	90
竹笙雞茸粟米羹 Creamed Corn Chicken Soup with Bamboo Pith	80
花膠濃湯雞煲翅 (4-6位用) Braised Shark Fin in Chicken Broth with Fish Maw (serves 4-6)	720

海鮮

SEAFOOD

B	XO醬龍蝦粉絲煲 Lobster and Vermicelli with Har Mi XO	438
	麥香黃金蝦 Fried Prawns in Salted Egg Yolk with Corn Flakes	208
	頭抽煎封大蝦 (位上, 兩位起) Pan Fried King Prawn with First Press Soy Sauce (per person, minimum of 2 people)	98
	翠塘豆腐 Braised Tofu with Scallop, Prawns, Mixed Vegetables and Egg White	198
	醬皇野菌炒帶子 Sautéed Scallop with Assorted Wild Mushrooms	218
	椒鹽鮮魷 Salt and Pepper Squid	168
	四川炒蝦仁 Fried Prawns in Sichuan-style	198
	避風塘生蠔 Aberdeen Crispy Oyster	208







FISH

B	桂花雪梨脆蟮球 Fried Eel with Osmanthus and Pear	280
	頭抽銀雪魚 Pan Fried Black Cod with First Press Soy Sauce	280
	紅燒斑腩煲 Braised Grouper in Soy Sauce	230
	薑蔥班球 Stir Fried Grouper with Ginger and Spring Onion	280

內類 MEAT

荔枝山楂咕嚕肉	180
Sweet and Sour Pork with Lychee and Hawthorn	
羊肚耳炒黑豚肉	188
Sautéed Berkshire Pork with Morel Mushroom	
乾蔥豆豉雞球	178
Chicken with Dried Scallion and Black Bean Sauce	
日本柚子檸檬雞	198
Japanese Yuzu Lemon Chicken	
梅子荔芋鴨煲	198
Boneless Duck with Taro and Plum Sauce	
咖哩脆皮牛腩	188
Crispy Beef Brisket in Curry Sauce	
XO醬京蔥爆安格斯肥牛	208
Sautéed Angus Beef with Scallion in XO Sauce	







蔬菜.素菜 VEGETABLES & VEGETARIAN

	蒜子上湯時菜 Amaranth Green with Garlic and Soup	128	海味雜菜煲 Dried Scallop with Seasonal Vegetable	168
	魚香茄子煲 Yu Shiang Eggplant	138	魚腐野菌浸娃娃菜 Braised Baby Cabbage with Fish Tofu and Wild Mushroom	148
	炒時令蔬菜 Stir Fried Seasonal Vegetable	108	白灼時菜 Boiled Seasonal Vegetables	108
0	豉汁涼瓜 Stir Fried Bitter Melon with Black Bean Sauce	128	荔枝咕嚕素肉 Sweet and Sour Vegetarian Meat with Lychee	138
	金銀蛋浸時菜 Seasonal Vegetables with Salted Egg and Century Egg	128	百合雲耳炒素魚 Vegetarian Fish Fried with Lilly Bulbs and Fungus	148
	欖菜肉碎秋葵 Stir Fried Okra with Fermented Olive and Minced Pork	138		

粉.麵.飯 RICE & NOODLES

J	五柳鴨絲炆米粉 Duck Meat and Rice Noodle with Five Willow's Sauce	148		海鮮鴨湯泡飯 Seafood Rice in Aromatic Duck Soup	218
	海鮮濃湯米粉 Seafood Soup Rice Noodles	188	B	鴨大哥砂鍋炒飯 Forbidden Duck Signature Seafood Fried Rice in Clay Pot	198
	肉絲炒脆麵 Fried Egg Noodles with Shredded Pork	138	6	翡翠素香肉炒飯 Vegetarian Meat Fried Rice with Vegetables	128
	乾燒野菌伊麵 Braised E-Fu Noodles with Wild Mushrooms	138		蛋白瑤柱炒飯 Fried Rice with Egg White and Conpoy	148
9	珍菌豉油皇炒麵 Fried Noodles with Fungus and Soy Sauce	128	6	絲苗白飯 Jasmine Rice	18







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DESSERT

楊枝甘露 Mango Pomelo Sago	48
椰汁棗皇糕 Red Dates Coconut Milk Puddings	42
桂花糕 Osmanthus Jelly	42
香橙椰汁糕 Coconut Orange Puddings	42
冰糖椰汁燉官燕盞 (足三両) Bird's Nest with Rock Sugar and Coconut Milk	268
蓮蓉壽桃包 (需預訂) Steamed Longevity Lotus Paste Buns (pre-order required)	58+