



# 春天精選

## Executive Chef's Recommendation

金粟甜粟山藥暖胃湯 Double-boiled Chinese Yam Soup, Sweet Corn, Chestnut	(每位 / Per Person)	\$98
XO酒香焗芝士龍蝦 Baked Lobster, Brandy, Cheese		\$788
芹香梅子煎煮蟹拑 Pan-fried Crab Claw, Shrimp Paste, Minced Pork, Plum, Fish Soup		\$288
桃膠雪蓮子舞茸燉水鴨 Double-boiled Mandarin Duck Soup, Peach Resin, Maitake Mushroom	(每位 / Per Person)	\$398
酸菜鮮菌煮東星斑 Simmered Garoupa Fillet in Hakka Style, Pickle Chinese Cabbage, Mushroom, Sun-dried Chili		\$598
雪棗黃酒煮三黃雞 Simmered Chicken, Snow Jujube, Shaoxing Rice Wine		\$308
泡菜花蛤鮮牛肉鍋 Beef Slices, Kimchi, Clams in Casserole		\$398
金絲脆桂花骨 Crispy Spare Rib, Melted Osmanthus Sugar		\$268
葡汁焗田園時蔬 Baked Garden Green, Cheese, Coconut Curry Sauce		\$248
西班牙紅蝦炆伊麵 Braised Spanish Carabinero Shrimp, E-fu Noodle	(每位 / Per Person)	\$228

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## 精選小碟 Chef's Combination

### 尚品薈 Deluxe Appetizer Delights

鹽燒鮑魚  
Roasted Abalone, Sea Salt

蜜汁叉燒  
Roasted Barbecued Pork

手拍黃瓜  
Marinated Cucumber, Garlic, Vinegar

麻辣遼參  
Marinated Sea Cucumber,  
Sichuan Peppercorn

\$280

### 一品薈 Signature's Appetizer Delights

化皮乳豬件  
Roasted Suckling Pig

潤澤上素鵝  
Tofu Sheet Roll, Assorted Mushroom

石榴海蜇頭  
Premier Jelly Fish, Guava, Vinegar

黑松露潤腸釀鴿腿  
Roasted Pigeon Leg, Black Truffle,  
Sun-dried Pork Sausage

\$180

所有精選小碟的價目均以每位計算  
All Appetizer is priced per person

## 是日精選海鮮 Daily Selection Seafood

東星斑  
Fresh Spotted Garoupa 每兩 Tael \$90

瓜子斑  
Fresh Garoupa 每兩 Tael \$95

老鼠斑  
Fresh Pacific Garoupa 每兩 Tael \$115

沙巴大虎蝦  
Sabah Giant Tiger Prawn 每隻 Per Piece \$298

本地花龍蝦  
Fresh Coral Lobster 每隻 Per Piece \$758

玉蘭大凍蟹  
Chilled Premier Crab 每兩 Tael \$105

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## 頭盤、燒味 Appetizer & Barbecue

化皮乳豬件 Roasted Suckling Pig	_____	\$348
蜜汁叉燒 <b>唐</b> Barbecued Pork, Honey Sauce	_____	\$348
砂窩玫瑰醬油雞 Soy Sauce Chicken, Chinese Rice Wine in Casserole	_____ (半隻 / Half) _____ (全隻 / Whole)	\$298 \$558
四川口水雞 Silky Chicken, Sichuan Peppercorn, Chili Oil	_____	\$148
黑松露潤腸釀鴿腿 Roasted Pigeon Leg, Black Truffle, Sun-dried Pork Sausage	_____ (每隻 / Per Piece)	\$118
桂花蜜餞鮑魚 Candiced Abalone, Osmanthus Honey Sauce	_____	\$138
石榴海蜇頭 Marinated Premier Jelly Fish, Guava, Vinegar	_____	\$208

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## 海味 Dried Seafood

鮑汁花膠公			
Braised Premium Fish Maw, Abalone Sauce	—————		\$2,888
鮑魚花膠一品齋			
Braised Abalone, Fish Maw, Sea Cucumber, Abalone Sauce	—————		\$1,188
蠔皇原隻吉品鮑	—————	(18 頭 / 18 Heads)	\$3,680
Braised "Yoshihama" Abalone, Premium Oyster Sauce	—————	(28 頭 / 28 Heads)	\$880
蠔皇原隻禾麻鮑	—————	(18 頭 / 18 Heads)	\$3,280
Braised Oma Dried Abalone, Premium Oyster Sauce	—————	(28 頭 / 28 Heads)	\$850
蠔皇原隻日本網鮑			
Braised Amidori Abalone, Premium Oyster Sauce	—————	(10 頭 / 10 Heads)	\$3,200
蠔皇原隻南非湯鮑	—————	(3 頭 / 3 Heads)	\$988
Braised South African Abalone, Premium Oyster Sauce	—————	(4 頭 / 4 Heads)	\$680
鮑汁扣遼參			
Braised Sea Cucumber, Abalone Sauce	—————		\$498
薑蔥爆遼參			
Wok-fried Sea Cucumber, Ginger, Spring Onion	—————		\$428
香煎琵琶燕			
Pan-fried Imperial Bird's Nest, Crab Meat, Egg White	—————		\$198

所有海味菜式的價目均以每位計算  
All Dried Seafood is priced per person

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## 湯、羹 Soup

時令足料燉湯 Seasonal Double-boiled Daily Soup	時價 Market Price
白花膠燉螺頭湯 Double-boiled Premium Fish Maw Soup, Conch, Goji Berry	\$698
松茸燉花膠湯 <b>唐</b> Double-boiled Fish Maw Soup, Matsutake Mushroom, Conch	\$398
冬蟲草燉水鴨 Double-boiled Mandarin Duck Soup, Cordyceps	\$698
杏汁燉白肺 <b>唐</b> Double-boiled Pig's Lung Soup, Almond	\$168
花膠瑤柱雞絲羹 Braised Shredded Chicken Soup, Fish Maw, Conpoy	\$208
龍蝦粟米羹 Sweet Corn Broth, Lobster	\$208
自家製肉骨茶 Homemade Bak Kut Teh	\$198
爵士酸辣羹 Sir David Hot and Sour Soup	\$168
羊肚菌竹筍素清湯 <b>唐</b> Double-boiled Clear Soup, Bamboo Pith, Morel Mushroom	\$168

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## 海鮮 Seafood

XO醬炒龍蝦球 Wok-fried Lobster Fillet, XO Chili Sauce	_____	\$768
水煮星斑球 Simmered Garoupa Fillet, Sichuan Pepper, Sun-dried Chili, Chili Oil	_____	\$598
荷香雲腿蒸斑柳 Steamed Garoupa Fillet, Yunnan Ham, Lotus Leaf	_____ (每位 / Per Person)	\$256
脆香鱈魚球 Deep-fried Cod Fillet, Premium Soy Sauce	_____	\$468
琥珀水晶大蝦球 唐 Wok-fried Crystal Prawn, Lobster Bisque	_____ (每位 / Per Person)	\$398
黃金明蝦球 Sautéed Prawn, Salted Egg Yolk	_____	\$368
蒜蓉粉絲蒸蝦球 Steamed Prawn, Mashed Garlic, Vermicelli	_____ (每位 / Per Person)	\$128
花雕蛋白蒸蟹拑 唐 Steamed Crab Claw, Chinese Rice Wine, Egg White	_____ (每位 / Per Person)	\$488
炸釀鮮蟹蓋 Deep-fried Crab Meat in Shell	_____ (每位 / Per Person)	\$208

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## 家禽 Poultry

老北京傳統掛爐烤鴨 (全隻) *敬請預訂	<b>唐</b>	— (一食 / One Course)	\$668
Traditional Beijing Roasted Duck (Whole) *Advance Order Required		— (二食 / Two Courses)	\$728
火焰杭州富貴雞 (全隻) *敬請預訂			
Hangzhou Vagabond Chicken (Whole) *Advance Order Required			\$668
遠年陳皮手撕雞	<b>唐</b>	_____ (半隻 / Half)	\$308
Hand Shredded Crispy Chicken, Dried Tangerine Peel		_____ (全隻 / Whole)	\$598
芝麻鹽焗雞		_____ (半隻 / Half)	\$308
Traditional Baked Chicken, Rock Salt, Sesame		_____ (全隻 / Whole)	\$598
蔥油脆皮雞		_____ (半隻 / Half)	\$308
Roasted Crispy Chicken, Ginger, Spring Onion Sauce		_____ (全隻 / Whole)	\$598
唐人館海南雞		_____ (半隻 / Half)	\$308
China Tang Hainanese Chicken		_____ (全隻 / Whole)	\$598
上湯菜膽浸雞		_____ (半隻 / Half)	\$308
Steamed Chicken Fillet, Heart of Green in Bouillon		_____ (全隻 / Whole)	\$598
懷舊八寶炆法國乳鴿			
French Pigeon, Stuffed with Minced Pork, Abalone, Conpoy			\$298
紅燒妙齡乳鴿			
Roasted Crispy Squab		_____ (每隻 / Per Piece)	\$98

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## 肉類 Meat

豉蒜杭椒爆黑豚肉 Wok-fried Sliced Berkshire Pork, Hangzhou Pepper, Black Bean	_____	\$208
菠蘿子薑咕嚕肉 Sweet and Sour Pork, Pineapple and Ginger	_____	\$208
三蔥炆和牛肋骨 Stewed Wagyu Short Rib, Trio of Onion	_____ (每位 / Per Person)	\$328
蒜片黑椒爆和牛粒 Sautéed Wagyu Beef Cube, Black Pepper, Crispy Garlic	_____	\$668
厚切和牛拼鵝肝*只限晚市供應 <b>唐</b> Barbecued Beef, Foie Gras, Black Truffle Sauce *Available for dinner only	_____ (每位 / Per Person)	\$298
中式金錢牛柳 Wok-tossed Beef Tenderloin, Cantonese Sauce	_____	\$298
蘿蔔清湯牛腩 Double-boiled Beef Brisket, Turnip in Clear Broth	_____	\$268
咖喱牛筋腩 Curry Beef Tendon and Brisket Roti	_____	\$268
乾咖喱羊腿肉 <b>唐</b> Lamb Masala, Roti	_____	\$268

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## 蔬菜 Vegetable

子薑果乾咕嚕素球 Sweet and Sour Mushroom, Candiced Nuts, Ginger	_____	\$198
黑松露千層腐皮 Steamed Layered Bean Curd Skin, Black Truffle	_____	\$248
麵醬三香條 Sautéed String Bean, Eggplant, Bean Curd	_____	\$208
上湯浸時蔬 Simmered Seasonal Vegetable, Bouillon Soup	_____	\$248
豆乳湯銀杏鮮腐竹 Simmered Bean Curd Stick, Ginkgo Nut in Soy Broth	_____	\$208
金湯野菌津菜卷 <b>唐</b> Steamed Tien Jin Cabbage, Pumpkin Cream, Wild Mushroom	_____ (每位 / Per Person)	\$128
乾煸油雞縱法邊豆 Wok-fried String Bean, Wild Mushroom	_____	\$198
芙蓉千葉豆腐 Scrambled Egg White, Tomato on a bed of Layered Bean Curd	_____	\$168
蝦籽山根燒豆腐 Braised Bean Curd, Gluten Flour, Shrimp Roe	_____	\$168
欖菜窩燒豆腐 Deep-fried Bean Curd, Preserved Vegetable Sauce	_____	\$168
鮑汁柚皮 Braised Pomelo Peel, Abalone Sauce	_____	\$168

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## 主食 Rice & Noodles

原隻乳豬焗飯 *敬請預訂 Baked Rice, Roasted Whole Suckling Pig *Advance Order Required	—————	\$1,980
荷香金貝雞粒飯 Steamed Rice, Conpoy, Chicken in Lotus Leaf	————— (每位 / Per Person)	\$138
鮑魚雞粒炆飯 Braised Rice, Abalone, Diced Chicken, Wild Mushroom	—————	\$288
闔家歡炒飯 <b>唐</b> Fried Rice, Assorted Shrimp	—————	\$238
川媽子炒飯 Fried Rice, Spicy Minced Pork, Pickled Vegetables	—————	\$198
川式擔擔麵 <b>唐</b> Dan Dan Noodle, Chili Pinenut Sauce	————— (每位 / Per Person)	\$88
避風塘海鮮炒河粉 Wok-fried Rice Noodle, Seafood, Ginger, Chili, Garlic	—————	\$258
家鄉炒米粉 Stir-fried Vermicelli, Sliced Carp Fish, Celery	—————	\$198
鮑魚滑雞粥 Chicken Congee, Abalone	————— (每位 / Per Person)	\$168
皇湯菜膽雲吞 <b>唐</b> Shrimp Wonton, Heart of Green, Chicken Bouillon	————— (六粒 / 6 Pieces)	\$198

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