



午间菜单 Lunch Menu



金典点心套餐

5-Course Classic Dim Sum Set Menu

每位 Per Pax \$68 (min. 2 pax 至少2位)

🗪 🖤 点心拼盘 三鲜饺 鹌鹑蛋烧卖 韭菜鸡粒虾饺

Dim Sum Platter

Steamed Dumpling with Crab Meat, Scallop and Shrimp Siew Mai with Quail Egg Steamed Chicken and Prawn Dumpling with Chinese Chives

滋补养颜老火炖汤

Double-boiled Nourishing Soup of the Day

脆皮烧腩仔焖自制豆腐 东星斑件 Braised Roast Pork Belly, Handmade Tofu, East Star Grouper Fillet

✓ ▼ XO酱瑶柱虾粒炒饭伴 香港菜心

XO Sauce Fried Rice with Shrimp and Dried Scallop with Hong Kong Choy Sum

□跳跳糖青柠雪葩香茅冻拼 黑金流沙包 Chilled Lemon Grass Jelly, Lime Sorbet, Popping Candy, Steamed Black Gold Egg Custard Lava Bun















金玉点心套餐

6-Course Classic Dim Sum Set Menu

每位 Per Pax \$88 (min. 2 pax 至少2位)

● ● 三品拼盘 当归药材鸭 陈年普洱鲜菊虾饺皇 鹌鹑蛋烧卖

Trio Platter

Herbal Roast Duck, Steamed Prawn Dumpling with Aged Pu Er Tea and

Chrysanthemum, Siew Mai with Quail Egg

李师父药膳鳄鱼汤

Double-boiled Crocodile Spare Rib Soup with Chef Li's Chinese Herb Recipe

梅县甜梅菜蒸深海雪鱼件

Steamed Chilean Cod Fillet with Sweet Preserved Mustard Green

野菌焖白制豆腐

Braised Homemade Tofu, Wild Mushroom

● 鲍鱼鲍汁烩饭

Stewed Abalone Rice with Abalone Broth

Avocado Sago Cream, Sea Bird's Nest

















李师傅特别介绍	Chef Li's Recommendations		
₷ 鲜胜瓜东星斑球	Stir-fried Sliced Grouper with Fresh "Huai Shan"	\$52	portion 每份
♠ 京葱海参火腩焖鳕鱼煲	Braised Cod Fillet with Sea Cucumber, Barbecued Roast Pork and Leek	\$58	portion 每份
古法牛柳粒	Stir-fried Beef Tenderloin with Black Pepper Sauce	\$48	portion 每份
♠ 梅菜肉松蒸豆付	Steamed Beancurd with Minced Pork and Dried Preserved Vegetable	\$28	portion 每份
干葱豆豉山芭鸡煲	Claypot Chicken with Shallots and Black Beans	\$28	portion 每份
●咸蛋炒虾球	Stir-fried Prawn with Salted Egg Yolk	\$38	portion 每份
● 🗳 头抽炒生虾	Fried Fresh Prawn in First Grade Soy Sauce	\$38	portion 每份
● 一方东坡肉	Braised Pork with Chef's Special Sauce	\$32	portion 每份
● 煲仔乡下佬炒饭	"Kampung Uncle" Fried Rice	\$28	portion 每份















风水廷精心美点 Dim Sum Selection 蒸点心 Steamed Dim Sum

● 陈年普洱鲜菊虾饺皇	Steamed Prawn Dumpling, Aged Pu Er Tea, Fresh Chrysanthemums	\$8.80	3 pc 3 件
📭 🐠 鹌鹑蛋烧卖	Siew Mai with Quail Egg	\$9.80	3 pc 3 件
📭 🐠 鳟鱼子烧卖	Steamed Pork, Prawn Dumpling, Trout Roe	\$8.80	3 pc 3 件
፟ ● 韭菜鸡粒虾饺	Steamed Chicken And Prawn Dumpling with Chinese Chives	\$8.80	3 pc 3 件
♣ ● 三鲜饺	Steamed Dumpling with Crab Meat, Scallop and Shrimp	\$9.80	3 pc 3 件
🗪 🐠 有机苋菜饺	Organic Chinese Spinach Dumpling	\$8.80	3 pc 3 件
♣ 🗳 腊肠卷	Steamed Hong Kong Chinese Sausage Roll	\$8.80	3 pc 3 件
♠ 蜜汁黑豚叉烧包	Barbecued Iberico Pork Bun	\$8.80	3 pc 3 件
₷ 🗗 黑金流沙包	Steamed Black Gold Egg Custard Lava Bun	\$8.80	3 pc 3 件
♠	Steamed Morel Mushroom, Prawn Dumpling, Chilli Oil	\$8.80	3 pc 3 件
❷ 港式香滑猪肠粉	Steamed Chee Cheong Fun, Fried Scallion, Sesame Dressing	\$8.80	portion 每份
●荷叶珍珠糯米鸡	Lotus Leaf Glutinous Rice with Chicken	\$8.80	2 pc 2 件
➡ 豉汁蒸排骨	Steamed Spare Rib, Black Bean Sauce	\$8.80	portion 每份















风水廷精心美点 Dim Sum Selection 煎炸点心 Fried Dim Sum

● 脆炸樱花虾虾丸	Crispy Sakura Prawn Fritter	\$11.80	3 pc 三件
● 鲜虾腐皮卷	Crispy Beancurd Roll, Fresh Prawn	\$8.80	3 pc 三件
● 沙律酱明虾角	Crispy Fresh Prawn Dumpling, Mayonnaise Sauce	\$8.80	3 pc 三件
る ● ● 香煎黑豚韭菜锅贴	Pan-fried Kurobuta Pork and Chives Dumpling	\$8.80	3 pc 三件
♠ ● 香煎腊味萝卜糕	Pan-fried Carrot Cake, Chinese Sausage	\$8.80	3 pc 三件
₷ 葱油饼	Scallion Pancake	\$8.80	3 pc 三件
冷,热头盘	Cold and Hot Appetizers		
働	6 Head Abalone, Mixed Fruit, Ice Plant Crystalline Salad, Yuzu Dressing	\$68	per person 每位
⑤ 意大利黑醋海蜇头伴 海葡萄	Chilled Jellyfish, Okinawa Sea Grape, Celtuce Stem, Balsamic	\$15	portion 每份
手拍日本黄瓜	Chilled Japanese Cucumber, Minced Garlic	\$12	portion 每份
▶ 椒盐香酥白饭鱼	Crispy White Bait, Pepper and Salt	\$18	portion 每份
優 黄金脆炸鲮鱼皮	Crispy Dace Fish Skin, Egg Yolk	\$18	portion 每份













汤类 Soup

❷ Ф 红烧金丝燕鲜蟹肉伴高汤	Braised Imperial Bird's Nest with Fresh Crab Meat, Served with Superior Stock	\$138	per person 每位
虫草花花胶炖日本黑蒜汤	Double-boiled Fish Maw, Japanese Black Garlic, Cordycep's Flower	\$62	per person 每位
❷ \$ ● 艾草党参炖螺头干贝汤	Mugwort Soup, Dang Ginseng, Sea Whelk, Conpoy	\$42	per person 每位
● 椰盅冬虫草鲜淮山党参 鲍鱼山芭鸡汤 (一天前预定)	Cordycep, Fresh Chinese Yam, Dangshen, Fresh Abalone, Farm Chicken in Whole Coconut (Pre-order 1 day in advance)	\$48	per person 每位
❷ ♠ 李师父药膳鳄鱼汤	Double-boiled Crocodile Spare Rib Soup with Chef Li's Chinese Herb Recipe	\$38	per person 每位
▲ 滋补养颜老火炖汤	Nourishing Soup of the Day	\$16	per person 每位















Dried Seafood 海味

● 红烧澳洲10头干鲍	Braised Australian 10-Head Dried Abalone	\$498	per person 每位
優 ● 南非6头鲍鱼伴花胶皇	Braised South Africa 6-Head Abalone, Superior Fish Maw	\$108	per person 每位
匈牙利鹅掌伴关东辽参	Braised Hungarian Goose Web, Kanto Sea Cucumber	\$98	per person 每位
⑩ 柚子酱冰菜鲜果沙律 六头鲍鱼,香煎鹅肝	6 Head Abalone, Ice Plant Crystalline Salad, Yuzu Dressing, Pan-seared Foie Gras	\$98	per person 每位

港式烧味 Hong Kong Style Roast	港式烧味	Hona	Kona	Style	Roasts
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➡ 粤式烤乳猪

(三天前预定)	(Pre-order 3 day in advance)		全只
● 李师父秘制汁 烤美国牛肋骨	Grilled MB2 Angus Beef Short Rib with Chef Li Special Sauce	\$78	portion 每份
優♠ 烧腩仔糯米卷	Crispy Roast Pork Belly Rolled with Glutinous Rice	\$52	portion 每份
北京烤鸭	Signature Roast Peking Duck	\$48 \$88	half 半只 whole 全只
🚗 蜜汁叉烧皇	Barbecued Honey Glazed Roast Pork	\$28	per portion 每份
➡ 脆皮烧腩仔	Crackling Roasted Pork Belly	\$18	per portion 每份

Cantonese Roast Baby Suckling Pig















\$398 whole

家乡海鲜小炒 Seafood

香蒜葱酥炸鳕鱼	Crispy Atlantic Cod Fillet, Fried Scallion and Garlic Crisp	\$36	per person 每位
	Baked Atlantic Cod Fillet in Teriyaki Sauce	\$36	per person 每位
● ● 惠洲顶级梅菜芥兰炒 北海道带子	Sautéed Hokkaido Scallop, Kailan Sweet Preserved Mustard Green	\$38	portion 每份
優 ● 奶油金丝生虾	Deep-fried Tiger Prawn, Shredded Egg, Butter Sauce	\$38	portion 每份
	Homemade XO sauce, Hokkaido Scallop, Australia Asparagus	\$38	portion 每份
❷ ● 章鱼汁烤大连鲜鲍鱼	Grilled Fresh Abalone, Chef's Recipe Octopus Sauce	\$32	per person 每位
▶ 四川水煮东星斑鱼片	Sichuan Boiled East Star Grouper Fillet, Peppercorn, Hot Chili Oil	\$68	portion 每份
❷ ● 	Boston Lobster, Shao Xing Yellow Rice Wine	\$78	half 半只















肉类	Meat		
烟熏霸王樱花鸡	Smoke Marinated Sakura Chicken	\$28	half 半只
当归药材烧鸭	Herbal Roast Duck	\$48	half 半只
●▶️蓉城鲍鱼辣子鸡	"Rong Cheng" Wok-fried Abalone, Crispy Chicken, Dried Chilies	\$38	portion 每份
▲乄川乡烧蹄筋麻婆豆腐	Sichuan Signature Mapo Tofu, Braised Pork Tendon	\$28	portion 每份
♠山楂草莓菠萝酥脆黑豚肉	Crispy Kurobuta Pork, Pineapple, Strawberry, Hawthorn Sauce	\$28	portion 每份
♠ ⊅ 成都渔香茄子煲	"Chengdu" Braised Eggplant, Minced Pork, Spicy Bean Paste Sauce	\$26	portion 每份
蔬菜物语	Seasonal Greens		
野菌西兰花	Sautéed Broccoli, Wild Mushroom	\$18	portion 每份
	Poached Local Indoor Farm Chinese Spinach, Fungus in Organic Soy Milk	\$18	portion 每份
豆豉鲮鱼油麦菜	Romaine Lettuce, Preserved Dace, Black Bean	\$18	portion 每份
▶ 酸辣土豆丝	Hot and Sour Potato Shreds	\$18	portion 每份
🚱 惠州顶级梅菜炒四季豆	French bean, Premium Huizhou	\$18	portion



Minced Garlic





Preserved Mustard Green



Hong Kong Kailan with Abalone Sauce

Stir-fried Hong Kong Choy Sum with





\$18

\$18

portion 每份

portion

每份

每份

● 鲍汁扒香港芥兰

蒜蓉香港菜心

Rice and Noodles

❷ ₷ ● 招牌鲜蟹肉蛋白炒饭	Signature Wok-fried Rice, Fresh Crab Meat, Egg White	\$30	portion 每份
洋葱炒鸡粒饭	Wok-fried Rice, Chicken and Onion	\$24	portion 每份
● 江瑶柱福建烩饭	Stewed Rice with Conpoy, Diced Roast Duck, Prawn	\$28	portion 每份
優 ● 虾球焖新竹米粉	Braised Xinzhu Vermicelli, Fresh Prawn	\$30	portion 每份
黑豚饺子伴 ⑥♪ ♠ Φ 干捞手工拉面	Handmade Noodle, Kurobuta Pork Dumpling	\$30	portion 每份
黑松露滑蛋牛肉河粉	Hor Fun, Australia Beef Sliced, Black Truffle Egg White Sauce	\$32	portion 每份
	Slow Baked Claypot Thai Jasmine Rice, Sun Dried Chinese Sausage, Abalone	\$128	pot 每锅











甜品 **Desserts**

🗓 杨枝甘露椰子雪糕	Mango Sago Pomelo Cream, Coconut Ice Cream	\$9	per person 每位
陈皮红豆沙汤圆	Red Bean Paste Cream, Tangerine Peel, Tang Yuan	\$9	per person 每位
川贝龟苓膏	Chuan Bei Herbal Jelly, Manuka Honey	\$9	per person 每位
脆皮马蹄条	Crispy Waterchest Nut Roll	\$9	3pc 件
跳跳糖青柠雪葩香茅冻	Chilled Lemon Grass Jelly, Lime Sorbet, Popping Candy	\$9	per person 每位
₿ 桃胶新会陈皮炖雪梨	10 Years Tangerine Peel, Peach Gum, Singo Snow Pear	\$9	per person 每位
🗗 海燕窝牛油果西米露	Avocado Sago Cream, Sea Bird's Nest	\$9	per person 每位
冰花炖金丝官燕	Double-boiled Imperial Bird's Nest with Rock Sugar	\$108	per person 每位















