



# 午餐菜单 Lunch Menu





# 李师傅特别介绍 Chef Li's Recommendations

鲜淮山胜瓜东星斑球	Stir-fried Sliced Grouper with Fresh "Huai Shan" and Luffa	\$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

价格需加收服务费和政府消费税。 如果您有任何特殊的饮食要求或食物过敏, 请通知我们的服务人员。





## 金典点心套餐

## 5-Course Classic Dim Sum Set Menu

每位 Per Pax \$58 (min. 2 pax 至少2位)

点心拼盘

陈年普洱鲜菊虾饺皇 鹌鹑蛋烧卖 水晶鸡粒饺子 **Dim Sum Platter** 

Steamed Prawn Dumpling with Aged Pu Er Tea and Chrysanthemum, Siew Mai with Quail Egg, Steamed Crystal Dumpling with Chicken

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

Chilled Lemon Grass Jelly, Lime Sorbet, Popping Candy

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## 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

Trio Platter

Herbal Roast Duck,

陈年普洱鲜菊虾饺皇 鹌鹑蛋烧卖

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

野菌焖自制豆腐

Braised Homemade Tofu, Wild Mushroom

鲍鱼鲍汁烩饭

Stewed Abalone Rice with Abalone Broth

海燕窝牛油果西米露

Avocado Sago Cream, Sea Bird's Nest

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## **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	<b>3 pc</b> 3 件
鹌鹑蛋烧卖	Siew Mai with Quail Egg	\$9.80	<b>3 pc</b> 3 件
鳟鱼子烧卖	Steamed Pork, Prawn Dumpling, Trout Roe	\$8.80	<b>3 pc</b> 3 件
水晶鸡粒饺	Steamed Crystal Dumpling with Chicken	\$8.80	<b>3 pc</b> 3 件
有机苋菜饺	Organic Chinese Spinach Dumpling	\$8.80	<b>3 pc</b> 3 件
法国鹅肝包	Steamed Bun with Foie Gras	\$8.80	<b>3 pc</b> 3 件
蜜汁黑豚叉烧包	Barbecued Iberico Pork Bun	\$8.80	<b>2 pc</b> 2 件
竹炭流沙包	Charcoal Egg Custard Lava Bun	\$8.80	<b>3 pc</b> 3 件
羊肚菌红油抄手	Steamed Morel Mushroom, Prawn Dumpling, Chili Oil	\$8.80	<b>3 pc</b> 3 件
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	<b>2 pc</b> 2 件
豉汁蒸排骨	Steamed Spare Rib, Black Bean Sauce	\$8.80	portion 每份

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#### **Dim Sum Selection** 风水廷精心美点 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
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
冷,热头盘	Cold and Hot Appetizers		
<b>局</b> 柚子酱冰菜鲜果沙律	6 Head Abalone, Mixed Fruit,	\$68	per pe

檢子酱冰菜鲜果沙律 六头鲍鱼	6 Head Abalone, Mixed Fruit, Ice Plant Crystalline Salad, Yuzu Dressing	\$68	per person 每位
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意大利黑醋海蜇头伴	Chilled Jellyfish, Okinawa Sea Grape,	\$15	portion
海葡萄	Celtuce Stem, Balsamic		每份
<b>壬</b>	Chilled Jananese Cusumber	¢10	

Chilled Japanese Cucumber, \$12 portion 手扭日本黄瓜 . 每份 Minced Garlic

Crispy White Bait, Pepper and Salt 椒盐香酥白饭鱼 \$18 portion . 每份

黄金脆炸鲮鱼皮 Crispy Dace Fish Skin, Egg Yolk \$18 portion 每份

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Chef Recommendations





# 汤类 Soup

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
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
<b>豪</b> 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



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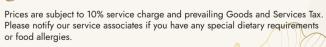


# 海味 Dried Seafood

红烧澳洲10头干鲍	Braised Australian 10-Head Dried Abalone	\$498	per person 每位
뤗 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
協力	2 Head Abalone, Ice Plant Crystalline Salad, Yuzu Dressing, Pan-seared Foie G	\$98 Gras	per person 每位
港式烧味	Hong Kong Style Roasts		
粤式烤乳猪 (三天前预定)	Cantonese Roast Baby Suckling Pig (Pre-order 3 day in advance)	\$398	whole 全只
多 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
<b>冷</b> 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

Chef Recommendations







## 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
<b>尽</b> 日式焗鳕鱼	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
<b>%</b> 奶油金丝生虾	Deep-fried Tiger Prawn, Shredded Egg, Butter Sauce	\$38	portion 每份
尽 XO酱带子炒芦笋	Homemade XO sauce, Hokkaido Scallop, Australia Asparagus	\$38	portion 每份
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
<b>浸</b> 东酿黄酒蒸波士顿龙虾	Boston Lobster, Shao Xing Yellow Rice Wine	\$78	half 半只



价格需加收服务费和政府消费税。 如果您有任何特殊的饮食要求或食物过敏, 请通知我们的服务人员。



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
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
有机豆浆云耳浸本地水耕苋菜	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 Preserved Mustard Green	\$18	portion 每份

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鲍汁扒香港芥兰

蒜蓉香港菜心

Chef Recommendations

Prices are subject to 10% service charge and prevailing Goods and Services Tax. Please notify our service associates if you have any special dietary requirements or food allergies.

\$18

\$18

portion 每份

portion

每份

Hong Kong Kailan with Abalone Sauce

Stir-fried Hong Kong Choy Sum with

Minced Garlic



## 主食 Rice and Noodles

7 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
家 虾球焖新竹米粉	Braised Xinzhu Vermicelli, Fresh Prawn	\$30	portion 每份
黑豚饺子伴干捞手工拉面	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
京义人煲腊味鲍鱼饭	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
<b>像</b> 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







