**APPETISER**

- **清酒冰镇十六头南非鲍**
  Chilled Marinated 16-head South African Abalone, Japanese Sake
  - Per Order
  - 16

- **香辣奇脆香杏片龙须**
  Crispy Squid Tentacle, Chilli Padi, Almond Flake
  - Per Pax
  - 15

- **松露油香筍香耳**
  Flavoured Fungus, Truffle Oil
  - Per Pax
  - 10

- **竹炭香脆豆腐粒**
  Crispy Diced Charcoal Bean Curd
  - Per Pax
  - 10

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Food allergies, dietary/religious restrictions to contact server
Discount not applicable for seasonal prices items
Prices are subject to service charge and prevailing government taxes

Chef Recommendation
Vegetarian
## 烧味卤水

### Seasonal Prices

<table>
<thead>
<tr>
<th>菜品</th>
<th>价格</th>
</tr>
</thead>
<tbody>
<tr>
<td>糯米乳猪件全体 (1天前预定)</td>
<td>91</td>
</tr>
<tr>
<td>金陵片皮猪全体</td>
<td>50</td>
</tr>
<tr>
<td>华厅招牌脆皮烧鸭</td>
<td>76</td>
</tr>
<tr>
<td>蜜汁西班牙黑豚叉烧</td>
<td>50</td>
</tr>
</tbody>
</table>

Chef Recommendation

### Regular Prices

<table>
<thead>
<tr>
<th>菜品</th>
<th>价格</th>
</tr>
</thead>
<tbody>
<tr>
<td>陈年普洱熏片皮鸭</td>
<td>49</td>
</tr>
<tr>
<td>北京片皮鸭</td>
<td>49</td>
</tr>
<tr>
<td>华厅招牌脆皮烧鸭</td>
<td>47</td>
</tr>
<tr>
<td>鲜人参浸安心鸡</td>
<td>26</td>
</tr>
<tr>
<td>陈年普洱熏片皮鸭</td>
<td>91</td>
</tr>
<tr>
<td>北京片皮鸭</td>
<td>91</td>
</tr>
<tr>
<td>华厅招牌脆皮烧鸭</td>
<td>84</td>
</tr>
<tr>
<td>鲜人参浸安心鸡</td>
<td>50</td>
</tr>
</tbody>
</table>

Chef Recommendation

Food allergies, dietary/religious restrictions to contact server

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山珍海味

SEA TREASURES

Chef Recommendation

Lobster, Egg White, Gold Vark, Spinach Sauce, Thick Broth

Lobster, Egg White, Abalone, Duck Meat, Thick Broth

Fresh Crab Claw Meat, Hot and Sour Soup

Chef’s Special Double-Boiled Soup

Double-Boiled Old Cucumber Soup, Yellow Fungus, Bamboo Pith

Double-Boiled Yellow Fungus, Hericium Mushroom, Bean Curd

(Double-Boiled Old Cucumber Soup, Yellow Fungus, Bamboo Pith)

(Double-Boiled Yellow Fungus, Hericium Mushroom, Bean Curd)

[Double-Boiled Herbal Soup]

[Double-Boiled Fish Maw Soup, French Chicken, Mushroom]

[Double-Boiled Chicken Soup, Sea Conch, Spike Sea Cucumber, Organic Black Garlic]

Vegetarian

Please order one day in advance, minimum 4 pax

Food allergies, dietary/religious restrictions to contact server

Discount not applicable for seasonal prices items

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每位

Per Pax

38

22

22

18

16

13

42

35
BIRD’S NEST/DOUBLE-BOILED SOUP

Per Pax

砂煲瑶柱芙蓉官燕配墨鱼子
Superior Bird’s Nest, Conpoy, Egg White, Caviar, Casserole
98

高汤双宝炖官燕
Double-Boiled Superior Bird’s Nest, Shitake Mushroom, Bamboo Pith, Superior Soup
88

有机黑蒜海螺炖官燕
Double-Boiled Superior Bird’s Nest, Sea Conch, Organic Black Garlic
88

浓鸡汤玉碟扒官燕盏
Braised Superior Bird’s Nest, Egg White, Supreme Chicken Stock
78

三文鱼子芙蓉带子扒官燕
Braised Superior Bird’s Nest, Scallop, Egg White, Salmon Roe
78

生拆蟹钳肉扒官燕
Braised Superior Bird’s Nest, Fresh Crab Claw Meat
78

翠盏瑶柱炒桂花官燕
Sautéed Superior Bird’s Nest, Conpoy, Scrambled Egg, Lettuce
78

蟹皇蟹肉烩燕窝
Stewed Bird’s Nest, Crab Meat, Crab Roe
33

虫草花炖安心鸡花胶
Double-Boiled Fish Maw Soup, French Chicken, Cordyceps Flower
42

Food allergies, dietary/religious restrictions to contact server
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Chef Recommendation  Vegetarian
ABALONE/AIR-DRIED SEAFOOD

- 浓鸡汤原只南非四头鲍
  Braised 4-Head South African Abalone, Supreme Chicken Stock
  Per Pax: 58

- 蚝皇原只南非十头鲍伴香煎鹅肝
  Braised 10-Head South African Abalone, Pan-Fried Foie Gras, Superior Oyster Sauce
  Per Pax: 33

- 鲍汁花胶皇扣花菇
  Braised Fish Maw, Chinese Mushroom, Abalone Sauce
  Per Pax: 33

- 鲍汁花胶皇扣花菇
  Braised Goose Web, South American Spike Sea Cucumber, Abalone Sauce
  Per Pax: 28

- 虾子珍菌葱爆海参
  Sautéed Sea Cucumber, Shrimp Roe, Mushroom, Scallion
  Per Pax: 22

Food allergies, dietary/religious restrictions to contact server
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**LIVE SEAFOOD**

**Chef Recommendation**

**Vegetarian**

<table>
<thead>
<tr>
<th>品名</th>
<th>方法</th>
<th>价格（每百克）</th>
</tr>
</thead>
<tbody>
<tr>
<td>阿拉斯加蟹 / 澳洲龙虾</td>
<td></td>
<td>20</td>
</tr>
<tr>
<td>老鼠斑 / 苏丹鱼 / 法国多宝鱼</td>
<td></td>
<td>12</td>
</tr>
<tr>
<td>本地龙虾 / 波士顿龙虾</td>
<td></td>
<td>11</td>
</tr>
<tr>
<td>生虾</td>
<td></td>
<td>10</td>
</tr>
</tbody>
</table>

**Methods of Preparation**

- 冻食 / 刺身：Chilled / Sashimi
- 白灼：Poached
- 过桥：Poached, Superior Stock
- 姜葱炒：Sautéed, Ginger, Spring Onion
- 上汤：Braised, Superior Stock
- 芝士焗：Gratinated, Parmesan Cheese
- 砂煲焖：Stewed in Casserole
- 油浸：Deep-fried
- 干炒：Sautéed, Shallot, Chilli

**Steamed**

- 清蒸：Superior Soy Sauce
- 鸡油花雕：Chinese Wine
- 日本清酒：Japanese Sake
- 蒜茸：Minced Garlic
- 云耳菜脯：Black Fungus, Preserved Radish
- 潮式：Teochew Style

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<table>
<thead>
<tr>
<th>菜名</th>
<th>说明</th>
</tr>
</thead>
<tbody>
<tr>
<td>石锅砵酒川酱啫啫星斑骨腩</td>
<td>Grouper Fish Belly, Head, Port Wine, Sichuan Sauce, Hot Stone Bowl</td>
</tr>
<tr>
<td>秋耳松菇炒带子芦笋</td>
<td>Sautéed Scallop, Asparagus, Fungus, Pine Mushroom</td>
</tr>
<tr>
<td>百香果蜂巢百花带子</td>
<td>Deep-Fried Scallop, Prawn Paste, Passion Fruit Sauce</td>
</tr>
<tr>
<td>鬼马山楂虾球</td>
<td>Sautéed Prawn, Hawthorn, Water Chestnut, Deep-Fried Dough</td>
</tr>
<tr>
<td>野菌炸酿鲜蟹盖</td>
<td>Stuffed Golden Crab Shell, Fresh Crab Meat, Wild Mushroom</td>
</tr>
<tr>
<td>半煎煮鲈鱼扒</td>
<td>Poached Sea Perch Fillet, Shredded Mushroom</td>
</tr>
<tr>
<td>金箔芙蓉蟹钳肉翠盏</td>
<td>Crab Claw Meat, Egg White, Gold Vark, Lettuce</td>
</tr>
</tbody>
</table>

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### 鲍鱼富贵鸡
Whole Empress Chicken, Abalone, Fungus, Chinese Herb
[一天前预定 / Please order one day in advance]

138

### 鲍鱼富贵鸡髀
Baked Empress Chicken Drumstick, Abalone, Fungus, Chinese Herb
[准备时间45分钟 / Preparation Time 45mins]

32

### 石锅X.O.酱炒黑豚肉双脆
Sautéed Kurobuta Pork, Celery, Zucchini, Homemade X.O. Sauce, Casserole

32

### 火焰野菌日本和牛
Flamed Japanese Wagyu Beef, Wild Mushroom, Hot Stone Bowl

68

### 二十四小时低温煮肥牛
24-Hour Slow Cook Prime Beef

25

### 京酱素方西班牙黑豚肉
Grilled Kurobuta Pork, Crispy Bean Curd Skin, Pancake Wrap

18

### 避风塘秘制肉骨
Wok-Fried Pork Rib, Crispy Garlic, Chilli

14

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Chef Recommendation  Vegetarian
PER ORDER

百香果汁香杏片脆皮有机茄子
Crispy Organic Brinjal, Almond Flake, Passion Fruit Sauce

24

平步青云（干煸四季豆）
Sautéed French Bean, Crispy Enoki Mushroom

24

琳琅满目（南乳温公斋煲）
Braised Chinese Cabbage, Assorted Mushroom, Bean Curd Sheet, Crystal Vermicelli, Preserved Bean Curd, Casserole

20

百花齐放（时日时蔬）
Seasonal Vegetable

20

PER PAX

柳绿花红（碧波罗汉石榴球）
Stuffed Crispy Bean Curd Pomegranate, “Lo Han” Vegetable, Spinach Sauce

10

Chef Recommendation
Vegetarian

Food allergies, dietary/religious restrictions to contact server
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### Rice/Noodle

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>鼓汁凉瓜星斑骨腩焖鸳鸯米&lt;br&gt;Braised Duo Vermicelli, Grouper Fish Belly, Head, Bitter Gourd, Black Bean Sauce</td>
<td>38</td>
<td></td>
</tr>
<tr>
<td>桂花蟹肉炒米粉&lt;br&gt;Wok-Fried Rice Vermicelli, Crab Meat, Scrambled Egg</td>
<td>36</td>
<td></td>
</tr>
<tr>
<td>滑蛋鱼片带子炒河粉&lt;br&gt;Wok-Fried Inaniwa Udon, Scallop, Sliced Fish, Egg</td>
<td>32</td>
<td></td>
</tr>
<tr>
<td>石窝窝蛋黑豚肉炒河粉&lt;br&gt;Wok-Fried Hor Fun, Kurobuta Pork, Raw Egg, Hot Stone Bowl</td>
<td>30</td>
<td></td>
</tr>
<tr>
<td>黑蒜蟹肉蛋白三文鱼子炒饭&lt;br&gt;Fried Rice, Crab Meat, Egg White, Black Garlic, Salmon Roe</td>
<td>36</td>
<td></td>
</tr>
<tr>
<td>石锅过桥东星斑鸳鸯泡饭&lt;br&gt;Poached Duo Rice, Dong Xing Grouper, Superior Stock, Hot Stone Bowl</td>
<td>28</td>
<td></td>
</tr>
<tr>
<td>香煎带子浓鸡汤庭面&lt;br&gt;Stewed Inaniwa Udon, Pan-Fried Hokkaido Scallop, Supreme Chicken Stock</td>
<td>16</td>
<td></td>
</tr>
</tbody>
</table>

*Chef Recommendation*

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