

# 每月精选

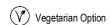
# Monthly Specials Available from 5 – 31 March 2024

		/J\ Small	中 Med	大 Large
S100	芥茉胡麻浆伴日海蜇三纹鱼 Jellyfish Fresh Salmon Salad in Wasabi Sesame Sauce	36	-	-
S101	带子豆腐饼 Scallop Tofu Temptation (4, 6 pcs)	24	36	_
S102	烤肉桂鳳梨 Cinnamon-Spiced Grilled Pineapple (4 pcs)	8	-	_
S103	牛肝菌据釀蟹盖 Baked Crab Meat with Porcini & Mozzarella Cheese in Shell (4pcs)	72	-	_
S104	木瓜燜牛肋條 881 Beef Brisket 881 ( <i>Papaya Braised Beef Brisket, Tendon, Tripe</i> )	28	42	-
S105	紫苏豆豉酱粉丝海鲜煲 Claypot King Prawns Glass Noodles with Shiso & Beans Sauce	18 每位 Per pax	-	-
S106	柠檬叶烤鸡 Roast Chicken with Kaffir Lime Leaf	-	35 半只 Half	65 整只 Whole
S107	乌龙薰鸡 Oolong Tea Smoked Chicken with Mango Salsa	-	35 半只 Half	65 整只 Whole
S108	东瓜櫻桃肉 Cherry Pork with Steamed Winter Melon (4, 6 pcs)	32	48	_
S109	私房楊桃子薑麵豉醬蒸筍殼魚 Steamed Marble Goby with Star Fruit, Black Bean Paste & Japanese Somen	-	118 800g	150 1kg
S110	私房楊桃子薑麵豉醬蒸筍鲈鱼 Steamed Barramundi Fillet with Star Fruit, Black Bean Paste & Japanese Somen	20 每只 Per pc	-	_
S111	炒客家面 (猪肉,蔬菜) Hakka Fried Noodles with Pork & Vegetables	22	32	-
S112	炒客家面 (虾,猪肉,蔬菜) Hakka Fried Noodles with Diced Prawns, Pork & Vegetable	26	38	-
	汤 Soup			事位 Per pax 四 / Min 4pax
S113	海参番茄汤 Tomato Sea Cucumber Enoki Soup			22
S114	鲍鱼鱼鳔海螺汤 (迷你鲍鱼,海螺,竹笙) Abalone Sea Whelk Treasure Soup Mini Abalone, Sea Whelk, Bamboo Pith			22

Small is for 2-3 to share. Medium is for 4-6 to share. Large is for 7-10 to share. Unless specified.







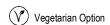
# 厨师好介绍 Chef Signature Recommendation

			/∫\ Small	中 Med	大 Large
100	芥茉胡麻浆伴日本溫室蕃茄 Greenhouse Tomatoes in Wasabi Sesame Sauce (Seasonal) (about 250gm) good for 4pax	<b>(3)</b>	15	-	-
101	大蝦泰式柚子沙拉 King Prawns and Thai Pomelo Salad	ģ	13 每位 per pax	-	_
103	金牌口水雞 Salivating Chicken with Century Eggs & Konnyaku Noodles	좵	26	38	-
120	千絲萬縷菌王豆腐羹 Cordyceps & Angel Hair Tofu Soup	선생	13 每位 per pax	-	-
238	香茅蟹肉燜米粉 Crab Stir Fried with Bee Hoon in Thai Style with Whole Crab & Shredded Crab Meat	€ŢŢĴ	-	138 / 800g	228 / 2 crab
276	香茅蝦膏炸石斑配柚子沙拉 Shrimp Paste Grouper with Pomelo, Water Chestnut Salad with Calamansi Juice (800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$15 per 100gm)	땦	_	108 800g	135 1kg
277	過橋海鲜石斑胡椒豆腐海鲜湯 Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth	TH)	55	82	138
300	香煎宫崎和牛配芥末胡麻酱 / 秘制薄荷汁 Premium Miyazaki Wagyu Beef Mint & Sesame Sauce (A5	띺			110 / 200g
312	云上東坡醉千層 Pagoda Dongpo Pork with Mei Cai (Good for 4-5pax)	(H)	45	-	-
	香港旅遊發展局 2009 美食之最大賞 至高榮譽金獎 Gold with Distinction Award of Best of the Best Culinary Awards 2009 By Hong Kong Tourism Board				
313	兴奋的呐喊 Twist and Shout Ribs 烤黑毛猪排 / 菠萝 / 黄瓜珍珠 Roasted Iberico Pork Prime Ribs I Grilled Compressed Pineapple I Cucumber Wasabi Caviar	<b></b>	88 500g	-	-
401	黑松露烤鸡 Black Truffle Roast Chicken (H 3-4 pax, W 5-8 pax)	J.			45 / Half 80 / Whole
700	私房海鲜白米粉 (虾, 竹蛏, 墨鱼) Seafood White Bee Hoon in Special Broth (prawns, razor clams, cuttlefish	<b>&amp;</b>	38	58	78

Small is for 2-3 to share. Medium is for 4-6 to share. Large is for 7-10 to share. Unless specified.







# 前菜 APPETIZERS

			/J\ Small	中 Med	大 Large
100	芥茉胡麻浆伴日本溫室蕃茄 Greenhouse Tomatoes in Wasabi Sesame Sauce (Seasonal) (about 250gm) good for 4pax	<b>(</b>	15	-	-
101	大蝦泰式柚子沙拉 King Prawns and Thai Pomelo Salad	þ	13 每位 per pax	-	-
102	秘製皮蛋子薑凍豆腐 Japanese Silken Tofu & Tender Ginger in Thousand-Year Egg Sauce with Sakura Prawns (for 3-4 pax)	è	22	-	44
103	金牌口水雞 Salivating Chicken with Century Eggs & Konnyaku Noodles	纽	26	38	-
104	金牌口水面 Salivating Japanese Cucumber Curls & Tofu with Konnyaku Noodles	V	20	34	38
105	炸淡水小虾 Salt & Pepper River Prawns (Seasonal)	þ	22	32	52
106	招牌烤蜜汁豬頸肉(配泰式汁) Grilled Honeyed Pork Collar with Thai Sauce	b	22	33	_
107	南乳脆花腩 Crispy Pork Belly in Tarocurd Sauce		22	_	_
108	红油抄手 Prawn Pork Dumpling in Sichuan Sauce (6 / 8 / 10 pcs)		18	24	30
109	喜宴招牌 XO 萝卜糕 XO Radish Cake	b	22	-	-
	Add-On XO Sauce (Single, Double or Triple portion)		8	16	24
110	韩式芝士泡菜炒年糕 Korean Nian Gao (Rice Cake) with Kimchi & Mozzarella Cheese		22	-	
111	四川辣子鸡 Crispy Sichuan Chilli Chicken (La Zi Ji)	b	22	33	_
112	辣子菇(鸡腿鲍菇) Sichuan Mala Abalone Mushroom Nuggets (La Zi Gu)	(V)	22	33	-
113	虾酱鸡翅 Prawn Paste Fried Chicken Wings (12 / 20 split pcs)		18	30	-
114	带子豆腐饼 Scallop Tofu Temptation (4, 6 pcs)		24	36	_

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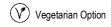
# 汤 Soup

			每位 Per pax
120	千絲萬縷菌王豆腐羹 Cordyceps & Angel Hair Tofu Soup	<b>4</b>	13
121	花螺竹笙炖鸡汤 Double Boiled Chicken Soup with Sea Whelk & Bamboo Pith	6	13
122	四川酸辣汤 Hot & Sour Soup		13
	(素食选择 vegetarian option available)	<b>(V)</b>	
123	海参番茄汤 Tomato Sea cucumber Enoki Soup		22
124	北菇花胶炖鸡汤 Double Boiled Chicken Soup with Fish Maw & Mushroom		28
125	松茸花胶炖鸡汤 Double Boiled Chicken Soup with Fish Maw & Matsutake		32

# 海味 Supreme Seafood

		每只 / piece 至少二 / min 2 pcs
200	蚝皇扣原条关东辽参 Braised Hokkaido Sea Cucumber with Supreme Oyster Sauce	38 / pc
201	脆皮海参 Treasure of the Sea <i>(Fried Caramelized Sea Cucumber with Greens)</i>	38 / pc
202	鮑您稱心 (鮑粒花枝蝦膠釀海參) Steamed Sea Cucumber Stuffed with Minced Cuttlefish, Shrimps & Diced Abalone (Waiting Time 30 Minutes)	48 / pc





# 海味 Supreme Seafood

			每只 / piece 至少二 / min 2 pcs
205	清酒黃金鮑魚 Braised Abalone in Japanese Sake & Soy Sauce (6 Head 100+g)	<u>b</u>	38 / 6 head
206	鮑鱼熬羅白 Braised Abalone with Radish in Abalone Sauce (6 Head 100+g)		38 / 6 head
207	清酒蘑菇芦笋焖黄金鲍鱼 Braised Abalone with Mushroom & Asparagus in Superior Abalone Broth (6 Head 100+g)		38 / 6 head
208	家肥屋潤鮑興旺 Double Happiness Abalo-nelly <i>(Abalone with Braised Pork Belly)</i> (6 Head 100+g)		40 / 6 head
209	鮑您稱心 (清酒黃金鮑魚鮑粒花枝蝦膠釀海參) Braised Abalone in Sake Superior Broth & Spiky Sea Cucumber Stuffed with Minced Cuttlefish & Shrimps (6 Head 100+g)		78 / 6 head
207	鮑鱼熬羅白 Braised Abalone with Radish in Abalone Sauce (6 Head 100+g) 清酒蘑菇芦笋焖黄金鲍鱼 Braised Abalone with Mushroom & Asparagus in Superior Abalone Broth (6 Head 100+g) 家肥屋潤鮑興旺 Double Happiness Abalo-nelly (Abalone with Braised Pork Belly) (6 Head 100+g) 鮑您稱心 (清酒黃金鮑魚鮑粒花枝蝦膠釀海參) Braised Abalone in Sake Superior Broth & Spiky Sea Cucumber Stuffed with		38 / 6 head 40 / 6 head

# 活海鲜

# Live Seafood

(Advance Order 提前预定)

	澳洲龙虾 Live Australia Lobster		Seasonal Price
	烹调式 调理方法 Style of Preparation :		
210	私房姜葱焖面线 Stewed Mee Sua with Ginger & Scallion	Ê	
	波士顿活龙虾 Live Boston Lobster		\$138/ 800g
	烹调式 调理方法 Style of Preparation :		
211	香辣薑蔥腐乳炒龙虾 Lobster Stir Fried with Fermented Beancurd Sauce		
212	金不換沙爹蛋黃龍蝦 Lobster Stir with Chao Zhou Sacha, Salted Egg Yolk & Basil		
213	金不換辣酒煮龙蝦配葛絲 Lobster Stir Fried in Spicy Basil Wine with Korean Glass Noodles		
214	波士顿龙虾面线 Lobster with Noodles & Yunnan Ham in Broth Reduction		



# 活海鲜

# Live Seafood

(Advance Order 提前预定)

阿拉斯加蟹

	阿拉斯加蟹 Alaska King Crab		Seaso	onal Price
	烹调式 调理方法 Style of Preparation:			
220	私房姜葱焖面线 Stewed Mee Sua with Ginger & Scallion	b		
	加拿大象拔蚌 Canada Geoduck Clam		Seaso	onal Price
	烹调式 调理方法 Style of Preparation:			
225	刺身 Sashimi	<b>③</b>		
226	XO 酱炒 Stir Fried Geoduck Clam with XO Sauce			
	苏格兰竹蚌 Scotland Bamboo Clam			少 1kg lkg order
	烹调式 调理方法 Style of Preparation:			
230	黑银蒜粉丝蒸 Steamed Bamboo Clam with Minced Black Garlic & Vermicelli	<u></u>	13	35 / kg
	活海鲜 Live Seafood			
	大肉蟹 Live Sri Lanka Crab		\$15.50	) / 100g
	烹调式 调理方法 Style of Preparation:			
235	金不换沙爹蛋王炒蟹 Crab with Chao Zhou Sacha, Salted Egg Yolk & Basil			
236	黑胡椒螃蟹 Black pepper crab	<u></u>		
237	喜宴辣椒螃蟹 Xi Yan Style Chilli crab	<u>b</u>		
	馒头 Add-on Mantou (至少二 / min 2 order)	1.50 each		
238	香茅蟹肉燜米粉 Crab Stir Fried with Bee Hoon in Thai Style with Whole Crab & Shredded Crab Meat	<del>-</del>	148 800g	238 2 crab
				- 6 -



## 海鲜 Seafood

	日本大生蚝 Japan Hyogo Oyster		
	烹调式 调理方法 Style of Preparation:		
241	南乳炸 Deep Fried with Tarocurd (至少二 / min 2 order)	è	16
242	豉汁蒸 Stewed Mee Sua with Ginger & Scallion (至少二 / min 2 order)		16
243	泰皇醬生蠔煲 Claypot Baked Fresh Oysters with Enoki Mushroom in Thai Style Shrimp Paste Sauce (1 個生蠔煲仔或 2 個生蠔煲仔 / 1 or 2 pc per claypot)	<b>b</b>	1只 pc 16 2只 pcs 25

# 海鲜 Seafood

			/J\ Small	中 Med	大 Large
250	金不換辣酒煮蝦配葛絲 Prawns Stir Fried in Spicy Basil Wine with Korean Glass Noodles	좵	28	42	-
251	金不換辣酒煮蚬配葛絲 Spicy Basil Wine Clams with Korean Glass Noodles (3 types of Chinese wine)	纽	33	-	-
252	炒大虾泡菜翠玉年糕 Prawns Stir Fried Kimchi Cheese with Nian Gao	È	28	42	_
253	蒜茸椒盐炒大蝦 Prawns Stir Fried with Salt & Garlic		28	42	_
254	金不换沙爹蛋王炒大蝦 Prawns Stir Fried with Basil Salted Yolk Chao Zhou Sacha Sauce		28	42	-
255	松露芙蓉大蝦 Prawns Stir Fried with Egg White & Black Truffle	þ	28	42	-
256	鸡油花调酒酿蒸老虎蝦 Steamed King Prawns in Chinese Fermented Rice (Jiu Niang) Hua Diao, Chinese Ham, Chicken Oil with Mushroom & Korean Glass Noodles	Ļ	28	42	-
257	金不換金沙炒鮮魷 Fried Basil Salted Yolk Calamari		24	36	48
258	香茅大虾蟹肉燜米粉 Prawns Stir Fried with Bee Hoon in Thai Style with Shredded Crab Meat (6 pcs)	ģ	68	-	-

Small is for 4 pieces, Medium for 6 pieces. Unless specified.





### 活魚

#### Fish

(Advance Order 提前预定)

	, , , , , , , , , , , , , , , , , , , ,			
	东星斑 Coral Trout Fish (Advance Order) 提前预定		Seasonal	Price
	烹调式 调理方法 Style of Preparation :			
	清蒸			
260	Steamed with Soya Sauce in HK Style			
261	凉瓜枝竹焖 Stewed with Bitter gourd & Bean curd Skin in Claypot			
	苏丹鱼 Sultan Fish (Advance Order) 提前预定		Seasonal	Price
	烹调式 调理方法 Style of Preparation :			
265	姜蓉蒸 Steamed with Minced Ginger			
266	豉汁蒸 Stewed Mee Sua with Ginger & Scallion			
	活魚 Fish			
	顺壳鱼 Live Soon Hock Fish	/∫∖ Small	中 Med	大 Large
270	私房泡椒豆豉河粉蒸筍殼魚 Steamed Marble Goby (Soon Hock) with Pickled Chilli		118	150
2.0	on Flat Rice Noodles (800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$15 per 100gm)	-	800g	1kg
271	港式蒸筍殼魚 Stromed Markle Coby (Soon Hook) HK Style in Soy Soyee	_	118	150

Steamed Marble Goby (Soon Hock) HK Style in Soy Sauce

(800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$15 per 100gm)

Osmanthus Spice Garden Fish (Spring Onions, Ginger, Chilli) (800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$15 per 100gm)

Steamed Marble Goby (Soon Hock) with Star Fruit & Black Bean Paste (800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$15 per 100gm)

271

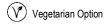
272

273

椒麻薑蔥筍殼魚

私房楊桃子薑麵豉醬蒸筍殼魚





800g

118

800g

118

800g

1kg

150

1kg

150

1kg

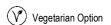
### 活魚 Fish

	活石斑鱼 Live Grouper		/J\ Small	中 Med	大 Large
275	港式油浸石斑鱼 Deep Fried Grouper HK Style in Soy Sauce (800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$15 per 100gm)		-	108 800g	140 1kg
276	香茅蝦膏炸石斑配柚子沙拉 Shrimp Paste Grouper with Pomelo, Water Chestnut Salad with Calamansi Juice (800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$15 per 100gm)	<b>④</b>	-	108 800g	140 1kg
277	過橋海鲜石斑胡椒豆腐海鲜湯 Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth	(H)	55	82	138
278	過橋海鲜石斑胡椒豆腐海鲜湯 (配炒粿条) Blanched Red Grouper with Fried Rice Noodles in White Pepper Seafood Broth	(I)	55	82	138
279	過橋海鲜老虎斑龙虾胡椒豆腐海鲜湯 Blanched Red Grouper, Lobster with Crispy Rice & Silken Tofu in White Pepper Seafood Broth (1 天提前预定 1-day Advance Order Required)	THE STATE OF THE S	-	228	-
	鲈鱼片 Barramundi Filet			20/每只 pi	ece
	烹调式 调理方法 Style of Preparation :				
280	港式蒸鲈鱼片 Steamed with Soya Sauce in HK Style				
281	私房泡椒豆豉河粉蒸鲈鱼片 Steamed with Pickled Chilli on Flat Rice Noodles				
282	椒麻薑蔥鲈鱼片 Osmanthus Spice Garden Fish (Spring Onions, Ginger, Chilli)				
283	私房楊桃子薑麵豉醬蒸鲈鱼片 Steamed with Star Fruit & Black Bean Paste				
284	港式油浸鲈鱼片 Deep Fried with Soya Sauce in HK Style				
285	香茅蝦膏炸鲈鱼片配柚子沙拉 Shrimp Paste Barramundi Fillet with Pomelo, Water Chestnut Salad & Calamansi Juice				

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### 肉类 Meat

#### 牛肉 Beef 香煎宫崎和牛配芥末胡麻酱/秘制薄荷汁 200g 110 SI 300 Premium Miyazaki Wagyu Beef Mint & Sesame Sauce (A5 B 香煎澳洲和牛配芥末胡麻酱/秘制薄荷汁 200g 80 301 Stockyard Wagyu Beef Mint & Sesame Sauce (MB 7-8) 川味澳洲和牛配 80 200g 302 Sautéed Stockyard Wagyu Beef with Dry Chili & Tangerine Peel /]\ 中 大 Small Med Large 四川麻辣牛肉 b 303 32 46 Braised Sichuan Beef and tendons with Dough Fritters 外婆卤牛肉 b 304 32 46 Grandma's Spicy Braised Beef 陳皮牛肉 b 305 32 46 Stewed Diced Beef Shin with Preserved Tangerine Peel //\ 中 大 豬肉 Pork Small Med Large 荔枝咕咾肉 310 24 35 Sweet Sour Lychee Pork 私房香葱酱拌猪颈肉 311 24 35 Lush Scallion Serenade with Succulent Pork Jowl 云上東坡醉千層 SIL 312 45 Pagoda Dongpo Pork with Mei Cai (Good for 4-5pax) 香港旅遊發展局 2009 美食之最大賞 至高榮譽金獎 Gold with Distinction Award of Best of the Best Culinary Awards 2009 By Hong Kong Tourism Board 兴奋的呐喊 Twist and Shout Ribs 88 313 烤黑毛猪排/菠萝/黄瓜珍珠 500g Roasted Iberico Pork Prime Ribs I Grilled Compressed Pineapple I Cucumber Wasabi Caviar



# 家禽类

# Poultry

			半只/整只 Half / Whole
400	每週招牌烤雞 Chef Roast Chicken & Duck	b	
	(2 天提前预定 2-day Advance Order Required)  (柠檬叶烤鸡, 乌龙薰鸡, 鮮沙薑蜆芥脆皮燒雞)  • Roast Chicken with Kaffir Lime Leaf		H \$ 35 W \$ 65
	<ul> <li>Oolong Tea Smoked Chicken with Mango Salsa</li> <li>Roasted Chicken with Dried Ginger &amp; Clam Sauce Marinate</li> <li>(客家卤水鸭, 荔枝烤鸭, 客家咸水鸭拼豆干)</li> <li>Hakka Marinated Duck</li> <li>Roasted Lychee Duck</li> <li>Hakka Savoury Salted Duck with Beancurd Cake</li> </ul>		H \$ 40 W \$ 80
401	黑松露烤鸡 Black Truffle Roast Chicken (H 3-4 pax, W 5-8 pax)	€¥	H \$ 45 W \$ 80

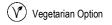
# 豆腐,鸡蛋 Beancurd & Egg

			៸Ϳ∖ Small	中 Med	大 Large
500	手工黄金麻婆豆腐 Golden Egg Tofu with Minced Ma Po Sauce		24	35	-
501	手工黄金菜脯豆腐 Golden Egg Tofu with Fried Cai Po	(V)	22	32	-
502	特汁客家云南火腿干贝酿豆腐 Hakka Yunnan Ham Niang Dou Fu with Dried Scallop in Special Sauce (干 Dry / 汤 Soup) (4, 6 pcs)	TH)	20	30	-
503	肉碎菜脯煎蛋 Omelette with Mince Pork & Preserved Radish (素食选择 vegetarian option available)	<b>(</b>	24	-	-

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# 蔬菜

# Vegetable

			/∫∖ Small	中 Med	大 Large
600	鹹魚蒜茸炒茄子 Fried Eggplant with Salted Fish & Garlic		22	33	-
	(素食选择 vegetarian option available)	(V)			
601	椒盐脆皮茄菜脯 Caramelized Eggplant with Savoury Chai Po Salt & Pepper	(V)	22	33	-
602	(不含麸质选择 Gluten-free option available)  云南火腿炒青龍菜 Qing Rong Vegetable with Chinese Ham	( <del>V</del> )	22	33	-
603	(素食选择 vegetarian option available) 金銀蛋莧菜 Poached Chinese Spinach with Salted Century Farm Chicken Eggs	(v)	22	33	_
	(素食选择 vegetarian option available)				
604	蒜茸橄欖菜香港芥蘭 Kai Lan with Crispy Olive Leaves & Garlic	<b>(V)</b>	22	33	-
605	苦瓜橄欖菜炒肉碎 Bitter Gourd with Minced Meat & Olive Leaves		22	33	-
	(素食选择 vegetarian option available)	(V)			
606	脆瓜炒三菇 Three Earth Treasures (Mushroom) with Pickled Japanese Cucumber	(V)	22	33	-
607	橄欖菜干扁四季豆 French Beans with Crispy Olives & Minced Pork		22	33	-
	(素食选择 vegetarian option available)	(V)			
608	手撕包菜 Stir Fried Hand Peeled Beijing Cabbage with Crispy Pork		22	33	-
609	浓鸡汤杞子浸叶菜 Poached White Cabbage with Chicken Broth & Conpoy		22	33	-
610	五花肉银杏菜花 Beijing Cauliflower Ginko & Pork Belly		22	33	-

Small is for 2-3 to share. Medium for 4-6 to share. Unless specified. Vegetarian option means existing meat item will be removed and may optionally be substituted.







## 面和米饭 Noodle & Rice

			/إ\ Small	中 Med	大 Large
700	私房海鲜白米粉 (虾, 竹蛏, 墨鱼) Seafood White Bee Hoon in Special Broth (prawns, razor clams, cuttlefish)	þ	38	58	78
701	私房鮑魚海鲜白米粉 (小鮑魚, 虾, 竹蛏, 墨鱼 ) Abalone Seafood White Bee Hoon in Special Broth (baby abalone, prawns, razor clams, cuttlefish)	b	48	72	-
702	喜宴特炒海參算盤子 Hakka Yam Abacus with Sea Cucumber ( <i>素食选择 vegetarian option</i> )		22	32	-
703	大肚婆炒饭 Pregnant Women's Fried Rice (olives, ginger, dried radish, shrimp, garlic) (素食选择 vegetarian option)		22	32	-
704	西芹蝦米 XO 炒飯 XO Sauce Fried Rice with Celery & Dried Shrimps	b	22	32	_
705	黑松露火腿炒饭 Black Truffle & Chinese Ham Fried Rice	b	22	32	-
706	特炒菌菇两面黄 Golden Fried Noodles with Mushroom Treasures in Abalone Sauce		22	32	-
707	风味炒果条 Cai Po Chinese Bacon Fried Kway Teow		22	32	-
708	炒客家面 (猪肉,蔬菜) Hakka Fried Noodles with Pork & Vegetables		22	32	-
709	炒客家面 (虾,猪肉,蔬菜) Hakka Fried Noodles with Diced Prawns, Pork & Vegetable		26	38	-
710	炒菜花饭 Crunchy Guilt-Free Fried Cauliflower Rice with Pickled Mustard Green & Gingo (素食选择 vegetarian option)	er (*)	18	-	-
711	芝麻白飯 Steamed White Rice with Sesame		1 .50 每碗 / bowl	-	_

Small is for 2-3 to share. Medium for 4-6 to share. Unless specified.

Vegetarian option means existing meat item will be removed and may optionally be substituted.

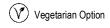




# 甜品 Dessert

				每位 Per pax
800	私房手搓黃金湯圓 Xi Yan Salted Yolk Custard Tang Yuan with Ginger Soup (per bowl /每碗) (3 pcs)	Œ.		7
801	冲绳黑糖汤圆 Xi Yan Okinawa Black Sugar Tang Yuan with Ginger Soup (per bowl /每碗) (3 pcs)	Œ.		7
802	手搓綠茶芝麻湯圓 Xi Yan Green Tea Sesame Tang Yuan with Ginger Soup (per bowl /每碗) (3 pcs)	€E)		7
803	手工自制三色元宵 Xi Yan Three Flavours Tang Yuan with Ginger Soup (per bowl /每碗) (3 pcs)	₫ <u>ij</u>		7
804	手工自制三色麻薯汤圆 Xi Yan Three Flavours Tang Yuan Mochi (6pcs)	(II)		12
805	海底椰龙眼 Sea Coconut with Longan			5
806	西米椰子雪糕(配椰糖汁) Coconut Ice Cream Sago Melaka with Coconut Milk	<b>&amp;</b>		9
807	燕窩莲子羹 Bird's Nest with Rock Sugar & Lotus Seed (hot) (per bowl /每碗) (1 天提前预定 1-day Advance Order Recommended)	<b>♡</b>		50
808	椰子蛋白蒸燕窩(整粒椰子) Bird's Nest with Egg White in Whole Fresh Coconut (Hot) (1 天提前预定1-day Advance Order Recommended)	<b>&amp;</b>		60
809	椰子蒸蛋白 (整粒椰子) Egg White Custard in Whole Fresh Coconut (Hot) (1 天提前预定 I-day Advance Order Recommended)			20
	手搓雪糕 Xi Yan Signature Homemade Ice Cream		ー勺 1 Scoop	两勺 2 Scoop
810	椰糖雪糕 Palm Sugar Ice Cream		6	9
811	椰子雪糕 Coconut Ice Cream		6	9
812	私房荔枝桂花酒雪糕 Lychee Ice Cream in Osmanthus Flower Wine & Lychee Jus		7	10
813	枸杞雪糕 Superberry Goji Ice Cream & Jelly		6	9



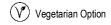


# 中国茶

# Chinese Tea

About Xi Yan's Top-Grade Teas	每位 Per pat
普洱茶 Pu Er Tea	
Yiwu Rustic Pu Er Tea (Sheng) 2001-2002 (Xishuangbanna, Yunnan)	12
The tea of the Yi Wu tea district (in Xishuangbanna, Yunnan) is rich with a distinctly open and expansive tea bouquet and potency. The production of this tea cake is primarily from "yellow flakes", "yellow flakes" typically are the relatively larger and older tea leaves that the tea farmers select from the raw tea for their own use. The tea infusion is satiny and gracious, sweet and rich, full and satisfying, with a clean and refreshing flavor and a "toothy' viscosity that makes the entire mouth salivate. The tea's energy is powerful, conveying a cool and refreshing sensation, effusing the fragrant aroma of primordial soil.	
乌龙茶 Oolong tea	
Aged Dong Ting Oolong (>30 years) (Nantou region of Central Taiwan)	15
This tea comes from Dong Ding Mountain. It was plucked and processed more than 30 years ago. Through natural fermentation over time its character has evolved into unique aroma and flavor. Its comfortable Cha Qi returns us to ages past.	
2022 Alishan Honey Oolong (Alishan, Taiwan)	12
This tea has a honey and fruity fragrance because it is bug-bitten. As more tea farmers have gone organic, they have had to come up with ways to cope with the katydids that come and eat their tea, especially when neighbours use pesticides and all the bugs come to their fields. Allowing bugs to bite the tea, and then processing it accordingly, began with Oriental Beauty in Beipu County, but has recently spread to Nantou as well. This tea is processed with much more oxidation and roast than your typical Taiwanese oolong. Allowing the bugs to bite the tea means it will be more oxidized right off the bush. It also means that you can process it to have a honey fragrance. The bugs bite the leaves and their saliva reacts with the compounds in the tea to start oxidation before the leaves are even plucked. The oxidation and roast was increased to get a darker, more full-bodied brew—and also enhance the honey fragrance. The Qi of this tea is uplifting, sweeping upwards. You will feel elated drinking it. The tea soup is amber in colour.	
Traditional Mu Zha Tie Guan Yin 木栅铁观音 (Muzha, Taiwan)	12
Traditionally Tie Guan Xin was manufactured over three or four days by hand. This time-consuming process is rarely used today, replaced by electric machinery that speeds up the process. Our Mu Zha Tie Guan Yin was made in the age-old way in Mu Zha. Medium in oxidation, this strong throaty infusion leaves one's mouth and throat comfortable and warm.	
Spring 2022 Dong Ding Oolong	8
Dong Ding is one of the classic tea-growing districts in Taiwan, meaning "Frozen Summit". The tea was brought from Fujian long ago, and has become one of Taiwan's most famous teas. Our Dong Ding comes from the Nantou area, and is grown in limited quantities. Oxidation is around 30% and as a result the taste is quite light with a sweet roasted nut aroma.	



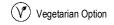


# 中国茶

# Chinese Tea

绿茶 Green tea	每位 Per pax
An Ji Bai Cha Anji county of Zhejiang Province	12
An Ji Bai Cha (安吉白茶) is a famous Chinese green tea hailing from Anji County of Zhejiang Province in China. This tea is made from fine, select buds that are carefully picked and processed by hand. It produces a bright and crisp liquor with fresh, smooth, delicately herbaceous flavours. This specimen comes from a natural farming small tea garden. It is very clean.  An Ji Bai Cha is sometimes mistakenly described as a white tea. While 'Bai Cha (白茶)' does translate as white tea, this only refers to the appearance of the leaf of the tea plant rather than the tea type. In reality, this is a delicate green tea. It has a smooth and crisp character with a verdant profile. The taste is herbaceous, savoury, lightly vegetal and grassy. There are nutty, umami notes. The aftertaste is creamy-smooth, without astringency or bitterness. This is a light and delicate tea that nevertheless delivers plenty of complex flavours.	
Guizhou Mao Jian (Miao village, Guizhou, Yunnan)	10
A green tea from the province of Guizhou, in southern China, on the eastern border of Yunnan. Difficult to access due to its mountainous terrain, this province, populated by numerous ethnic minorities, has remained isolated for a long time and is mainly turned towards agriculture.  The name 'Mao Jian' translates as 'fur tips' and it refers to the appearance of the young tea leaves when they are plucked – they are covered with tiny 'hairs' or 'fur'. This rare tea is very time and labour consuming to produce, as approximately 50,000 buds need to be plucked to make only 500 grams of finished tea. After plucking, the leaves of this Mao Jian green tea are rolled and pan fried, resulting in compact needle-like dry leaves.  This Mao Jian is from an alpine ecological ( i.e. organic) tea garden in Miao Village, Guizhou, China. Rich in selenium*, a rare trace element unique to the local soil; Mao Jian is pure buds, and the tea soup is rich in bean and seaweed flavours, fresh and sweet. with a long finish. Described as one of the finest tea in China.	
Dragon Pearl Jasmine is comprised of little, hand-rolled 'pearls' gently infused with jasmine flowers. The blend is pure joy, with the floral and sweet aromas of the light coloured brew.  These prized jewels are hand rolled with green teas and jasmine flowers from the Fujian province of China. The subtropical, mild and humid climate provides the perfect environment for growing the tea and jasmine plants. Soft, downy green tea buds are picked in early spring and hand-rolled into pearls and kept in cold storage until the blooming of the jasmine flowers. Chinese tea growers are only able to harvest the jasmine flowers during the summer months when they bloom. The buds are handpicked	5
during the day when they are closed. At night, when the flowers bloom, it can then be used to scent the tea pearls. This creates the unique flavor and distinctive aroma of the tea.  菊普茶 Chrysanthemum tea	
Chrysanthemum Tea	7





# 饮料

# Drinks

	果汁	每杯
	Juice Drinks	Per glass
	潤喉蜂密柑桔 (熱/冷) (每杯)	
910	Kamquat Honey Juice Drink (Hot/Cold)	6
	汽水	每杯
	Soft Drinks	Per glass
921	可乐/康怡可乐/康怡可樂/雪碧(每杯)	6
321	Coke / Coke Zero / Coke Light / Sprite	0
	苏打/汤力水(每杯)	
922	Soda Water / Tonic Water	6
	工 关 nb /巫	
923	干姜啤酒 Ginger Ale	6
	Oligor Alc	
	瓶装水	
	Bottled water	
	新西兰泉水	
931	ਗ਼ ਲੜਨਾ NZ Pure Spring Water (330ml)	7.50
	112 Faro opining trader (coornin)	
	新西兰泉水	
932	NZ Pure Spring Water (750ml)	16
	意大利苏打矿泉水	
933	San Pellegrino Sparkling Water (330ml)	7.50
004	意大利苏打矿泉水	40
934	San Pellegrino Sparkling Water (750ml)	16



