

前菜/拼盘

APPETIZER

锦绣五式聚宝盆

Deluxe Hot & Cold Total Wealth Platter
(M)\$50.00 (L)\$70.00

蜜汁苏东仔

Crispy Baby Octopus with Honey
(S)\$20.00 (M)\$30.00 (L)\$40.00

咸蛋花枝

Crispy Squid with Salted Egg Yolk
(S)\$20.00 (M)\$30.00 (L)\$40.00

椒盐软壳蟹拼泰式有机蔬菜

Crispy Soft Shell Crab & Organic Vegetables in Thai Style
Combination
(S)\$18.00 (M)\$27.00 (L)\$36.00

海蜇拼卤泮蹄

Chilled Jelly Fish with Pork Trotter
(S)\$17.00 (M)\$25.50 (L)\$34.00

肉菘白反鱼

Crispy Sliver Fish with Salt & Pepper
(S)\$17.00 (M)\$25.50 (L)\$34.00

咸蛋鱼皮

Crispy Fish Skin with Salted Egg Yolk
(S)\$15.00 (M)\$22.50 (L)\$30.00

羹/汤

THICK SOUP / SOUP

鸡茸冬茸燕窝羹

Braised Bird Nest Soup with Minced Chicken & Winter Melon

(S)\$80.00 (M)\$120.00 (L)\$160.00

\$25.00 per person

鲍鱼带子海参羹

Braised Baby Abalone, Sea Cucumber & Fresh Scallop in Thick Soup

(S)\$54.00 (M)\$81.00 (L)\$108.00

\$20.00 per person

黄焖鱼鳔羹

Braised Fish Maw in Yellow Superior Stock

(S)\$22.00 (M)\$33.00 (L)\$44.00

\$10.00 per person

西湖牛肉羹

Minced Beef in Thick Soup

(S)\$20.00 (M)\$30.00 (L)\$40.00

\$9.00 per person

龙王太子羹

Prawn & Fresh Scallop in Think Soup

(S)\$20.00 (M)\$30.00 (L)\$40.00

\$9.00 per person

鸡丝酸辣汤

Hot & Sour Soup with Shredded Chicken & Prawn

(S)\$17.00 (M)\$25.50 (L)\$34.00

\$7.50 per person

老火炖例汤

Double-Boiled Soup of the Day

(S)\$17.00 (M)\$25.50 (L)\$34.00

\$7.50 per person

蟹皇扒官燕

Bird's Nest with Crab Roe

\$50.00 per person

精装佛跳墙 (三头鲍鱼) ~ 预定 Advance Order

Buddha Jump Over The Wall (3 head Abalone)

(S)\$388.00 (L)\$768.00

高汤凤吞燕 ~ 预定 Advance Order

Double-Boiled Whole Chicken Soup stuffed with Bird's Nest

(L)\$418.00

崧茸鲍鱼花胶炖鸡汤 ~ 预定 Advance Order

Double-Boiled Chicken Soup with

Whole Abalone, Fish Maw & Pine Mushroom

(L)\$180.00

\$20.00 per person (min: 4 orders)

白玉瑶柱花胶鳕鱼骨汤 ~ 预定 Advance Order

Double-Boiled Cod's Bone Soup with

Winter Melon, Dried Scallop & Fish Maw

(L)\$180.00

\$20.00 per person (min: 4 orders)

羊肚菌花胶炖鸡汤 ~ 预定 Advance Order

Double Boiled Chicken Soup with

Fish Maw & Morel Mushroom

(L)\$86.00

\$16.00 per person (min: 4 orders)

随意烧腊

ROAST MEAT

京式片皮鸭

Classic Sliced Beijing Duck
accompanied with Chinese Pancakes
(Whole) \$58.00

特酱烧鸭

Cantonese Roasted Duck
(Half) \$28.00 (Whole) \$56.00

脆皮吊炸鸡

Roasted Crispy Chicken
(Half) \$17.00 (Whole) \$34.00

脆皮烧肉

Roasted Pork
(S)\$19.00 (L)\$38.00

蜜汁叉烧

Barbecued Honey-Glazed Pork
(S)\$16.00 (L)\$32.00

烧味双拼

(脆皮烧肉,蜜汁叉烧)
Barbecued Meat Combination
Roasted Pork & BBQ Honey-Glazed Pork
(S)\$24.00 (L)\$48.00

烧味三式拼

(脆皮烧肉,蜜汁叉烧拼海蜇)
Trio of Assorted Barbecued Meat Combination
Roasted Pork, BBQ Honey-Glazed Pork & Jelly Fish
(S)\$27.00 (L)\$54.00

随意烧腊

ROAST MEAT

~ 预定 Advance Order

港式沙皮乳猪全体

Hong Kong Style Roasted Suckling Pig
(Whole) \$218.00

帝皇琵琶鸭

Roasted 'Pipa' Duck
(Whole) \$58.00

叫化鸡

Beggar Chicken
(Whole) \$65.00

南乳吊烧鸡

Roasted Crispy Chicken Flavoured with Preserved Taro Crud
(Whole) \$38.00

鲍鱼/海味类

ABALONE / DRIED SEAFOOD

原汁蚝皇原只三头鲜鲍

Classic Braised Whole Abalone (3 head)
in Supreme Oyster Sauce
\$46.00 per person

秘制原只八头鲍鱼天白菇鹅掌

Braised Whole Abalone (8 heads)
with 'TianBai" Mushroom & Goose Web
\$27.00 per person

鲍片海参时蔬

Braised Sliced Abalone with Sea Cucumber & Seasonal Vegetable
(S)\$77.00 (M)\$116.00 (L)\$154.00
\$21.50 per person

金银鲍片时蔬

Braised Sliced Abalone with Fish Maw & Vegetable
(S)\$73.00 (M)\$110.00 (L)\$146.00
\$19.00 per person

海中宝

(海参, 十四头鲍鱼, 花胶, 瑶柱, 冬菇)

Braised Sea Treasures served in Claypot
(Sea Cucumber, Abalone, Fish Maw, Dried Scallop & Black Mushroom)
(S)\$66.00 (M)\$99.00 (L)\$132.00

花菇扣鹅掌煲

Braised Goose Web with Black Mushrooms in Claypot
(S)\$39.00 (M)\$59.00 (L)\$78.00
\$12.00 per person

天白菇扣十四头鲍鱼时蔬

Braised Whole Abalone (14 head)
with 'TianBai" Mushroom & Seasonal Vegetable

(S)\$45.00 (M)\$68.00 (L)\$90.00

\$13.00 per person

葱烧鱼鳔海参

Braised Sea Cucumber with Dried Fish Maw & Spring Onion

(S)\$30.00 (M)\$45.00 (L)\$60.00

花菇鱼鳔时蔬

Braised Black Mushroom with Dried Fish Maw
& Seasonal Vegetable

(S)\$28.00 (M)\$42.00 (L)\$56.00

天白菇扣刺参

Braised Sea Cucumber with
'TianBai" Mushroom & Seasonal Vegetable

(S)\$43.00 (M)\$65.00 (L)\$86.00

游水海鲜

LIVE FROM AQUARIUM

~ 市价 Market Price ~ 预定 Advance Order

本地龙虾	Local Lobster
澳洲龙虾	Australian Lobster
加拿大象拔蚌	Canadian Geoduck Clam
苏格兰竹蚌	Scotland Bamboo Clam
美国生蚝	America Fresh Scallop
印尼牛角带子	Indonesia Scallop
法国多宝鱼	French Turbot Fish
东星斑	East Spotted Garoupa
水果鱼/巴丁	Fresh Water Cat Fish / Pantin
青衣	Green Wrasse
红班	Red Garoupa
斯里兰卡螃蟹	Sri Lanka Crab
阿拉斯加蟹	Alaska Crab
本地螃蟹	Local Crab
花蟹	Flower Crab

All prices are inclusive of prevailing GST, non-members are subject 10% service charge

顺壳 Marble Goby / Soon Hock
~ \$10.70 / 每 100 克 per100 gram

石斑鱼 Black Garoupa
~ \$8.60 / 每 100 克 per100 gram

金目鲈 Sea Bass
~ \$6.00 / 每 100 克 per100 gram

活虾 Live Prawn
~ \$8.00 / 每 100 克 per100 gram

Live Fish - "Cooking Styles"

泰式香芒酥炸	Thai Style Fried
古法蒸	Traditional Steamed
酸甜	Sweet & Sour
豆酥蒸	Steamed with Bean Crumb
港式蒸	Hong Kong Steamed
潮州蒸	Teochew Steamed
泰式蒸	Thai Style Steamed
油浸	Fried with Superior Sauce
菜脯	"Choy Po" Steamed

Crab or Prawn - "Cooking Styles"

辣椒炒	Fried with Chilli
黑椒炒	Fried with Black Pepper
咸蛋	Fried with Salted Egg
甘香炒	Fragrant Flavour
清蒸	Steamed Flavour
姜葱炒	Fried with Spring Onion & Ginger
牛油爆	Fried with Butter

虾

PRAWN

极品酱粉丝生虾

Braised Live Prawns with Vermicelli in Chef's Special Homemade X.O Sauce

(S)\$30.00 (M)\$45.00 (L)\$60.00

宫保田鸡明虾球

Sautéed Frogs & Prawns with Dried Chili & Cashew Nuts

(S)\$30.00 (M)\$45.00 (L)\$60.00

杞子花彫蒸生虾

Steamed Live Prawns with Chinese Herbs & Wine

(S)\$30.00 (M)\$45.00 (L)\$60.00

麦香滑虾球

Deep-Fried Crispy Prawns with Oat Flakes

(S)\$30.00 (M)\$45.00 (L)\$60.00

芥末虾球

Deep-Fried Prawns with Fresh Fruits in Wasabi Mayo

(S)\$30.00 (M)\$45.00 (L)\$60.00

极品酱爆虾球

Fried Prawns with Chef's Special Homemade X.O Sauce

(S)\$30.00 (M)\$45.00 (L)\$60.00

四川油泡虾球

Stir-Fried Prawns in Sze Chuan Style

(S)\$30.00 (M)\$45.00 (L)\$60.00

黄金虾球

Deep-Fried Prawns with Salted Eggs Yolk

(S)\$30.00 (M)\$45.00 (L)\$60.00

油泡时蔬虾球

Stir-Fried Prawns with Seasonal Vegetables

(S)\$30.00 (M)\$45.00 (L)\$60.00

佛钵虾球

Sautéed Prawns in Yam Ring

\$58.00 per portion

~ 预定 Advance Order

海鮮

SEAFOOD DELIGHTS

极品炒三鮮

Sautéed Trio of Prawns, Scallops & Cuttlefish with
Chef's Special Homemade X.O Sauce

(S)\$34.00 (M)\$51.00 (L)\$68.00

豆酥百合鮮玉帶

Stir-Fried Fresh Scallops with Lily Bulbs & Crispy Bean Crumb

(S)\$34.00 (M)\$51.00 (L)\$68.00

极品翡翠玉帶花枝

Wok-Fried Scallops, Cuttlefish & Seasonal Vegetables
with Chef's Special Homemade X.O Sauce

(S)\$34.00 (M)\$51.00 (L)\$68.00

各式時蔬炒帶子

Stir-Fried Fresh Scallops with Seasonal Vegetable

(S)\$34.00 (M)\$51.00 (L)\$68.00

香脆麥片魚片

Crispy Sliced Fish with Oat Flakes

(S)\$19.00 (M)\$29.00 (L)\$38.00

甜豆彩椒炒魚片

Wok-Fried Sliced Fish with Snow Pea & Bell Pepper

(S)\$17.00 (M)\$26.00 (L)\$34.00

姜蔥魚片

Stir-Fried Sliced Fish with Spring Onion & Ginger

(S)\$17.00 (M)\$26.00 (L)\$34.00

佛鉢帶子

Sautéed Fresh Scallops in Yam Ring

\$65.00 per portion

~ 預定 Advance Order

家禽肉类 POULTRY

罗定豆豉鸡煲

Stir-Fried Dried Chicken with
'Luo Ting' Salted Black Bean in Claypot
(S)\$18.00 (M)\$27.00 (L)\$36.00

西柠香脆鸡

Deep-Fried Boneless Chicken with Lemon Sauce
(S)\$18.00 (M)\$27.00 (L)\$36.00

虫草花蒸鸡

Steamed Chicken with Cordyceps Flower
(S)\$18.00 (M)\$27.00 (L)\$36.00

人参药材蒸鸡

Steamed Chicken with Chinese Herbs
\$48.00 per portion
~ 预定 Advance Order

佛钵鸡丁

Sautéed Diced Chicken in Yam Ring
\$43.00 per portion
~ 预定 Advance Order

牛 / 羊

BEEF / LAMB

香煎牛柳芝麻酱

Pan-Fried Beef Tenderloin Fillet with Sesame Sauce

(S)\$30.00 (M)\$45.00 (L)\$60.00

\$18.00 per person

黑椒/中式澳洲牛扒

Pan-Fried Beef Steak with Black Pepper or Chinese Style

(S)\$30.00 (M)\$45.00 (L)\$60.00

\$18.00 per person

极品酱菘菇炒牛肉片

Sautéed Sliced Beef with Pine Mushroom
in Chef's Special Homemade X.O Sauce

(S)\$25.00 (M)\$38.00 (L)\$50.00

黑椒羊扒

Pan-Fried Lamb with Black Pepper

\$24.00 per person

白萝卜牛腩煲

Braised Beef Brisket with White Radish in Claypot

(S)\$23.00 (M)\$35.00 (L)\$46.00

黑椒牛仔粒

Wok-Fried Tenderloin Beef Cube with Black Pepper Sauce

(S)\$23.00 (M)\$35.00 (L)\$46.00

牛肉炒时蔬

Stir-Fried Sliced Beef with Seasonal Vegetables

(S)\$22.00 (M)\$33.00 (L)\$44.00

猪

PORK

姜葱/老干妈炒猪颈肉

Fried Pork Neck Meat with
Ginger & Spring Onion / 'Lao Gan Ma' Sauce
(S)\$21.00 (M)\$32.00 (L)\$42.00

豉汁凉瓜排骨

Sautéed Pork Ribs with Bitter Gourd in Black Bean Sauce
(S)\$18.00 (M)\$27.00 (L)\$36.00

咖啡排骨

Coffee Pork Ribs
(S)\$17.00 (M)\$26.00 (L)\$34.00

蒙古猪扒

Mongolian Pork Chop
(S)\$23.00 (M)\$35.00 (L)\$46.00
\$8.50 per person

草莓蜜汁咕嚕肉

Sweet & Sour Pork with Strawberries
(S)\$16.00 (M)\$24.00 (L)\$32.00

活田鸡

LIVE FROG

鸡精蒸田鸡

Steamed Frogs with Chicken Essence

(S)\$31.00 (M)\$47.00 (L)\$62.00

鲜菌鸳鸯鸡煲

Duet of Frogs & Diced Chicken with
Fresh Mushroom served in Claypot

(S)\$29.00 (M)\$44.00 (L)\$58.00

甘香酱爆田鸡

Wok-Fried Spicy Frogs with Dried Shrimps & Curry Leaves

(S)\$29.00 (M)\$44.00 (L)\$58.00

药材田鸡豆根煲

Braised Frogs with Bean Skin in Chinese Herbs

(S)\$28.00 (M)\$42.00 (L)\$56.00

宫保田鸡

Sautéed Frogs with Dried Chili & Cashew Nuts

(S)\$26.00 (M)\$39.00 (L)\$52.00

姜丝炸田鸡

Deep-Fried Frogs with Shredded Ginger

(S)\$26.00 (M)\$39.00 (L)\$52.00

自制豆腐

HOME-MADE BEANCURD

双色带子蒸滑豆腐

Steamed Fresh Scallops with Bean curd
in Black Bean Sauce & Minced Garlic
(S)\$30.00 (M)\$45.00 (L)\$60.00

红烧豆腐火腩煲

Braised Bean curd with Roast Pork in Claypot
(S)\$20.00 (M)\$30.00 (L)\$40.00

白灵菇海鲜豆腐煲

Braised Bean curd with Mixed Seafood
& 'Bailing' Mushroom in Claypot
(S)\$20.00 (M)\$30.00 (L)\$40.00

园景自制豆腐

Braised Homemade Bean curd with Minced Pork
with Pine Mushroom in Chef's Special Homemade X.O Sauce
(S)\$17.00 (M)\$26.00 (L)\$34.00

双菇菠菜豆腐

Braised Spinach Bean curd with
Japanese Mushroom & Black Mushroom
(S)\$17.00 (M)\$26.00 (L)\$34.00

鼎湖四宝豆腐

Braised Bean curd with Four Treasures
(S)\$17.00 (M)\$26.00 (L)\$34.00

铁板虾仁豆腐

Hot-Plate Bean curd with Minced Meat & Prawns
(S)\$17.00 (L)\$34.00

泰式香芒豆腐

Deep-Fried Bean curd in Thai Style
(S)\$15.00 (L)\$30.00

蔬菜

VEGETABLE

瑶柱/蟹肉烩西兰花

Braised Broccoli with Dried Scallops / Crabmeat
(S)\$20.00 (M)\$30.00 (L)\$40.00

杞子菘菇鲜百合浸白菜苗

Poached White Cabbage, Lily Bulbs,
Japanese Mushroom & Wolf Berries in Superior Stock
(S)\$17.00 (M)\$26.00 (L)\$34.00

上汤金银蛋泡苋菜苗

Blanched Chinese Spinach with
Century Egg & Salted Egg in Superior Stock
(S)\$17.00 (M)\$26.00 (L)\$34.00

日本松菇炒芦笋

Stir-Fried Japanese Mushroom with Asparagus & Dried Shrimps
(S)\$17.00 (M)\$26.00 (L)\$34.00

渔香茄子煲

Sze Chuan Style Braised Brinjal with Minced Meat in Claypot
(S)\$17.00 (M)\$26.00 (L)\$34.00

干煸四季豆

Fried French Bean with Minced Meat & Chilli
(S)\$16.00 (M)\$24.00 (L)\$32.00

清炒/蒜茸/蚝油 - 炒香港芥兰, 菜心, 奶白菜

Stir-Fried - Hong Kong Kai Lan / Choy Sum / Baby Cabbage
with Minced Garlic / Oyster Sauce
(S)\$14.00 (M)\$21.00 (L)\$28.00

叁峇/腐乳椒丝炒雍菜

Stir-Fried Kang Kong Preserved Bean curd & Chilli or Sambal Sauce
(S)\$12.00 (M)\$18.00 (L)\$24.00

健康素食

VEGETARIAN

菜胆竹笙北菇汤

Vegetable Soup with Bamboo Pith & Black Mushroom

(S)\$17.00 (M)\$26.00 (L)\$34.00

\$7.50 per person

四宝素羹

Braised Vegetable Thick Soup

(S)\$17.00 (M)\$26.00 (L)\$34.00

\$7.50 per person

酸甜素鸡

Sweet & Sour Vegetarian Chicken

(S)\$16.00 (M)\$24.00 (L)\$32.00

田翠八景

Stir-Fried Eight Treasures

(S)\$22.00 (M)\$33.00 (L)\$44.00

麒麟豆腐

Steamed Tofu with Mushroom

(S)\$16.00 (M)\$24.00 (L)\$32.00

竹笙罗汉斋

Braised Assorted Vegetable with Bamboo Pith

(S)\$16.00 (M)\$24.00 (L)\$32.00

金袋上素

Steamed Japanese Bean curd Skin stuffed with Assorted Minced Vegetables

(S)\$18.00 (M)\$27.00 (L)\$36.00

榄菜炒饭

Fried Rice with Olive

(S)\$14.00 (M)\$21.00 (L)\$28.00

饭

RICE

园景金镶银炒饭

Garden View Fried Rice
with Dried Scallop & Egg Yolk
(S)\$18.00 (M)\$27.00 (L)\$36.00

瑶柱蟹肉蛋白炒饭

Crabmeat Fried Rice with
Dried Scallop & Egg White
(S)\$18.00 (M)\$27.00 (L)\$36.00

极品酱杨洲炒饭

'Yong-Zhou' Fried Rice with Barbecued Pork & Prawn
in Chef's Special Homemade X.O Sauce
(S)\$15.00 (M)\$23.00 (L)\$30.00

脯鱼肉碎海鲜泡饭

Poached Rice with
Minced Pork & Seafood in Superior Stock
(S)\$22.00 (M)\$33.00 (L)\$44.00

面

NOODLE

茄子海鲜面卜

Braised Mee Pok with Minced Seafood & Crispy Brinjal

(S)\$22.00 (M)\$33.00 (L)\$44.00

金菇瑶柱香烧伊面

Braised Ee-Fu Noodles with Enoki Mushrooms & Dried Scallop

(S)\$17.00 (M)\$26.00 (L)\$34.00

豉椒牛肉河粉/干炒牛肉河

Braised Sliced Beef Hor Fun in Black Bean Sauce /

Fried Hor Fun with Sliced Beef

(S)\$17.00 (M)\$26.00 (L)\$34.00

三鲜炒面线/河粉/米粉/面/生面

Fried Flour Vermicelli / Hor Fun / Bee Hoon / Noodle
with Assorted Seafood

(S)\$17.00 (M)\$26.00 (L)\$34.00

大澳焖米粉

Braised Bee Hoon with Minced Seafood & Salted Fish

(S)\$16.00 (M)\$24.00 (L)\$32.00

金菇瑶柱焖米粉

Braised Bee Hoon with Dried Scallop & Golden Mushroom

(S)\$16.00 (M)\$24.00 (L)\$32.00

园景海鲜干炒鱼茸面

Garden View Fried Dried Fish Noodle with Assorted Seafood

(S)\$16.00 (M)\$24.00 (L)\$32.00

姜葱叉烧捞生面

Poached Noodle with Char Siew & Spring Onion

(S)\$20.00 (M)\$30.00 (L)\$40.00

甜品

DESSERT

红枣泡参炖雪蛤

Double-Boiled Hashima with Red Date

(S)\$50.00 (M)\$75.00 (L)\$100.00

\$12.00 per person

桂花蜜龟苓膏

Herbal Jelly Flavored with Osmanthus & Honey

\$6.50 per person

芦荟香茅果冻

Chilled Lemon Grass Jelly with Sea Coconut & Aloe Vera

(S)\$14.00 (M)\$21.00 (L)\$28.00

\$4.80 per person

香芒布甸

Chilled Mango Pudding

\$5.50 per person

酥炸雪糕

Deep-Fried Chocolate Ice Cream

\$4.80 per person

椰汁金瓜芋泥

Yam Paste with Pumpkin

(S)\$16.00 (M)\$24.00 (L)\$32.00

\$5.50 per person

四季生果盘

Seasonal Fresh Fruits Platter

(S)\$16.00 (M)\$24.00 (L)\$32.00

黑糯米雪糕

Chilled Pulut Hitam topped with Vanilla Ice Cream

\$4.80 per person

脆皮锅饼

Pan-Fried Chinese Pancake stuffed with Red Bean Paste
\$15.00 per portion

雷沙汤丸

Glutinous Rice Dumpling filled with Sesame Paste
coated Finely-Ground Nuts
\$1.60 per no (min: 4 nos)

杞子桂花糕

Chilled Wolfberry Osmanthus Jelly
\$3.20 per pc

无花果银耳炖雪蛤

Double-Boiled Hashima with Dried Figs & White Fungus
(L)\$98.00

~ 预定 Advance Order

红枣泡参炖燕窝

Double-Boiled Imperial Swiftlet's Nest with Red Date
\$32.00 per person

~ 预定 Advance Order