

DIM SUM

Poached Pork Dumpling with Shrimp, Crabmeat and Fish Maw in Superior Broth (Per Piece) 118



Steamed King Pork Dumpling with Shrimp and Mushroom 108

Steamed Shrimp and Vegetables Dumpling topped with Abalone 128

Steamed Assorted Seafood Dumpling with Shrimp and Crab Meat topped with Caviar 118

Steamed Shrimp Dumpling with Bamboo Shoots and Asparagus 98



Pan-seared Wagyu Beef Bun with Gravy Sauce 88



Steamed Mushrooms Dumpling with Bamboo Pith, Yellow Fungus and Carrot 78

Steamed Barbecued Pork Bun with Preserved Garlic in Oyster Sauce 78

Steamed Pork Spare Rib with Rice Noodles in XO Chili Sauce 78

Steamed Chicken Feet with Collybia Albuminosa in Shrimp Paste 78



Chef Jackie's Recommendation



Vegetarian

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DIM SUM

Steamed Rice Flour Roll Stuffed with Iberico Barbecued Pork and Mushroom 108



Steamed Rice Flour Roll Stuffed with Scallop and Asparagus 108

Steamed Rice Flour Roll Stuffed with Sliced Beef and Tribute Vegetable 108



Steamed Rice Flour Roll with Matsutake Mushroom and Carrot 98



Baked Abalone Tartelette with Diced Roasted Goose in Black Pepper Sauce 108

Crispy Spring Roll Filled with Scallop, Shrimp and Crabmeat 88

Pan-seared Cuttlefish Mousse Cake with Corn, Carrot and Mullet 88

Pan-fried Turnip Cake with Air-dried Sausage and Conpoy 88



Deep-fried Glutinous Rice Dumpling with Minced Chicken and Dried Shrimp 78

Baked Turnip Puff Stuffed with Minced Pork, Conpoy and Dried Turnip 78



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APPETIZERS

Deep-fried Shrimp Toast with Sweet and Sour Sauce 138

Crispy Alaskan Crabmeat Cake with Seaweed 138

Sliced Beef Shank in Homemade Sichuan Pepper and Chili Oil 128

Marinated Jelly Fish Head with Cucumber in Fruit Vinegar 108



Deep-fried Bean Curd Flavored with Spicy Salt 88

Simmered Bean Curd in Sichuan Spicy Broth 88



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BARBECUED SPECIALTIES

Peking Duck (2 courses) (Whole) 900

Marinated Chicken with Dried Shrimp and Conpoy in Broth (Half Piece) 308

Roasted Suckling Pig 288



Barbecued Iberico Pork in Honey Sauce 268

Roasted Goose with Plum Sauce 258

Roasted 3 Layer Pork Belly 138

Marinated Baby Pigeon in Soya Sauce (Per Piece) 128



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BIRD'S NEST

Superior Bird's Nest 75 grams with Shredded Fish Maw Accompanied with Chicken Broth (Per Person) 788

Double-boiled Superior Bird's Nest 75 grams in Coconut Cream (Per Person) 788



Pan-seared Superior Bird's Nest with Crabmeat (Per Person) 768

Simmered Bamboo Piths Stuffed with Superior Bird's Nest in Black Truffle Sauce (Per Person) 688

Braised Bird's Nest 38 grams with Superior Broth and Assorted Seafood (Per Person) 328

Braised Bird's Nest 38 grams with Superior Broth and Minced Chicken (Per Person) 328



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SOUPS



Double-boiled Snow Goose with Cordyceps and Sea Horse (Per Person)

858

Double-boiled Silky Fowl Soup with Fish Maw and Matsutake Mushroom (Per Person)

498

Double-boiled Sea Cucumber Soup with Pork Shank and Dried Clam (Per Person)

488

Double-boiled Pork Shank Soup with Sea Coconut and Chinese Herbs (Per Person)

198

Braised Chicken Soup with Sliced Abalone and Sea Cucumber (Per Person)

328



Braised Minced Fish Soup with Bean Curd and Squash Melon (Per Person)

268

Hot and Sour Soup with Shrimp Dumpling and Shredded Abalone (Per Person)

258

Braised Pumpkin Soup with Crabmeat (Per Person)

228

Braised Minced Beef Soup with Nostoc and Conpoy (Per Person)

228



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DRIED SEAFOOD

Braised Whole Amidori Abalone 100 grams (Per Piece)	9,688
Braised Whole Yoshihama Abalone 38 grams (Per Piece)	4,388
Braised Whole Yoshihama Abalone 21 grams (Per Piece)	2,088
Braised Whole Abalone 150 grams (Per Piece)	538
Braised Fish Maw with Matsutake and Shitake Mushroom in Abalone Sauce (Per Person)	558
Braised Kanto Sea Cucumber with Goose Web in Abalone Sauce (Per Person)	398
Braised Sea Cucumber with Shrimp Roe Accompanied with Pan-seared Foie Gras in Brown Sauce (Per Person)	368
Braised Giant Garoupa Maw with Yam and Bean Curd in Chili Sauce	418



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LIVE SEAFOOD

Alaskan Crab (2 courses) (Pre-order Item)

Market Price

Steamed Crabmeat with Egg White in Chinese Yellow Wine
Steamed Crab Leg with Garlic
Baked Rice with Crabmeat and Cheese

Steamed Live Fish

Market Price

Humpback Garoupa
Spotted Garoupa
Pacific Garoupa (Pre-order Item)

Live Lobster

Market Price

Wok-fried with Spring Onion and Ginger
Steamed with Garlic
Stewed with Superior Broth
Steamed with Yunnan Ham and Chinese Yellow Wine

Live Prawn

Market Price

Poached
Flavored with Spicy Salt
Steamed with Garlic
Pan-fried in Premium Soy Sauce

Live Crab

Market Price

Flavored with Spicy Salt
Stewed with Spring Onion and Ginger
Stir-fried with Bell Pepper in Black Bean Sauce
Steamed with Egg White in Chinese Yellow Wine



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SEAFOOD

Shrimp Flambé (Pre-order Item)

Market Price



Sautéed Whole Brittany Blue Lobster with Water Bamboo
and Matsutake Mushroom Topped with Caviar (Approximately 650 gram)

1,388

Sautéed Fresh Abalone with Asparagus and Lily Bulb in XO Chili Sauce

458

Stewed Prawns with Port Wine Sauce in Casserole

338

Sautéed Prawns with Hawthorn and Pepper

338

Steamed Scallop with Bean Curd in Black Bean Sauce

338

Pan-seared Hokkaido Scallop with Black Garlic and Mushrooms (Per Person)

168



Whole Crab Claw (Steamed with Egg White or Deep-fried with Chili and Crispy Garlic) (Per Piece)

468

Deep-fried Crab Shell Filled with Crabmeat and Onion (Per Person)

258

Simmered Garoupa Fillet with Squash Melon in Fish Broth (Per Person)

368

Simmered Giant Garoupa Fillet with Rock Rice and Seasonal Vegetables (Per Person)

338

Deep-fried Chilean Sea Bass Fillet with Crispy Garlic (Per Person)

298



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MEAT

Simmered Wagyu Beef Cheek with Switzerland Black Garlic in Red Wine Sauce 368



Sautéed Australian Beef Tenderloin with Asparagus and Spring Onion (Per Person)
(Additional MOP110 upgrade to 1++ Korean Beef) 238

Sautéed Australian Beef Tenderloin with Japanese Pepper in Gravy Sauce (Per Person)
(Additional MOP110 upgrade to 1++ Korean Beef) 238

Stir-fried Beef Tenderloin with Japanese Green Pepper in Homemade Mushroom Sauce 258

Australian Sliced Veal Flavored with Assorted Onions 258

Simmered Pork Ribs with Black Garlic in Plum Sauce 228



Braised Pork Ribs with Vintage Vinegar (Per Person) 138



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POULTRY

Crispy Fried Free-range Chicken (Half Piece) 308



Simmered Free-range Chicken with Jade Whelk and Lemongrass in Casserole (Half Piece) 308

Steamed Free Range Chicken with Porcini and Cordyceps Flowers in Lotus Leaf (Half Piece) 288

Crispy Chicken Fillet in Lemon Sauce Topped with Sesame 198



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VEGETABLES

Wok-fried French Bean with Minced Wagyu Beef and Chili 288

Braised Seasonal Vegetables with Crabmeat and Egg White 268



Simmered Bean Curd in with Yunnan Mushroom and Seasonal Vegetables 208

Deep-fired Homemade Black Bean Curd with Mullet 208



Stir-fried Minced Vegetables with Mushroom and Pine Nut in Lettuce Wrap 228



Braised Bean Curd Sheet with Assorted Mushrooms and Seasonal Vegetables 198



Braised Japanese Eggplant with Bean Curd in Plum Sauce and Chili 198



Simmered Assorted Mushrooms and Fungus with Winter Melon (Per person) 108



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RICE AND NOODLES

Lobster with Crispy Rice and Supreme Lobster Broth (Pre-order Item)

Market Price



Fried Rice with Braised Sea Cucumber, Abalone, Conpoy and Sakura Shrimp

438

Fried Rice with Wagyu Beef, Onion, Preserved Vegetables and Sakura Shrimp in Premium Soya Sauce

358

Fried Rice with Crabmeat, Conpoy and Baby Ginger

318

Fried Rice with Roasted Duck, Sweet Corn and Preserved Olive

238



Baked Crispy Fried Rice with Seafood in Baby Pumpkin (Per person)

198

Steamed Fried Rice with Abalone, Duck and Matsutake Mushroom Wrapped in Lotus Leaf (Per person)

168

Inaniwa Noodle in Lobster Bisque with Assorted Seafood and Mushroom (Per person)

220

Fried Rice Vermicelli with Shrimp, Roasted Duck, Onion and Peanut

268

Braised E-fu Noodle with King Crab Meat and Enoki Mushrooms

238

Fried Rice-noodle with Sliced Angus Beef, Enoki Mushroom and Purple Onion

238



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