

冷菜 Appetizer	
四喜烤夫 Braised Wheat Gluten with Mushrooms	\$45
手拍溫室青瓜 Hand Blow Baby Cucumber	\$40
辣味鮮腐竹木耳 Spicy Bean Curd Sheet and Black Fungus	\$40
醬香凍茄子 Poached Eggplant served cold with Chili Garlic Soy Sauce	\$45
酸辣蕨根粉皮 Brake Root Vermicelli in "Si Chuen" Vinaigrette and Chili	\$48
干貝四喜豆腐 Dried Scallops and Bean Curd with Four Treasures	\$48
干絲萵苣 Shredded Dried Bean Curd and Chinese Lettuce	\$40
涼拌紅棗小雲耳 Black Fungus and Red Date Salad	\$40
天綠香干 Shanghai Vegetables Chives Flower with Dried Bean Curd	\$42
五香烤魚 Deep Fried Fish with Five Spices	\$52
麻辣香螺粉皮 Spicy Sea Whelk with Chili Pepper and Green Bean Noodles	\$48
蔥油蘿蔔絲海蜇 Jelly Fish and Shredded Turnips with Scallion Oil	\$58
老醋海蜇頭 Jelly Fish with Vintage Vinaigrette	\$80
怪味鴨舌 Boneless Duck Tongue with Chili Peppercorn Sauce	\$75
清酒芥辣鮮鴨掌 Boneless Duck Web with Sake Wasabi Sauce	\$55
香梅醉仙鶴 Pigeon with House Special Chinese Wine	\$88
香糟醉雞 Chicken with House Special Chinese Wine	\$68

另收加一服務費 Plus 10% Service Charge

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京蔥醬汁牛肉 Beef with Shallot and Bean Sauce	\$50
夫妻肺片 Marinated Beef Tripe and Beef Tendon	\$48
蒜泥黑豚肉 Sliced Karobuta Pork with Minced Garlic and Soy	\$62
手撕雞絲粉皮 Shredded Chicken with Green Bean Noodles	\$50
四川口水雞 Chilled Chicken in Chili Peppercorn Sauce with Peanuts	\$68
北京水晶肉 Pork Terrine Beijing Style	\$65
鮑、參、翅 Abalone, Sea Cucumber & Shark's Fin	
金湯海皇翅 (位上) Shark's Fin with Seafood in Pumpkin Soup (Individually Served)	\$198
酸辣海皇翅 (位上) Shark's Fin with Seafood in Hot and Sour Soup (Individually Served)	\$108
砂窩雞煲翅 (六位用) Boiled Shark's Fin with Chicken in Casserole (for Six Persons)	\$1580
火腫雞燉翅 (六位用) (需預訂) Double Boiled Shark's Fin with Chicken and Yunnan Smoked Ham (for Six Persons) (Reserve in Advance)	\$1980
蟹肉炒桂花素翅 Wok Fried Vegetarian Shark's Fin with Crab Meat	\$78
紅燒原條蝦籽烏參 Braised Whole Sea Cucumber with Shrimp Roe	\$550
紅燒蝦籽海參 Braised Sea Cucumber with Shrimp Roe	\$168
紅燒遼參 Braised Sea Cucumber	\$138
湯類 Soup	
砂窩雲吞雞湯 Chicken and Won Ton Soup in Casserole	\$88 (半隻/Half) \$176 (全隻/Whole)
砂窩雪裡紅魚頭湯 Fish Head and Snow Cabbage Soup in Casserole	\$168

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鮮番茄魚頭湯 Fish Head with Tomato in Soup	\$168
蘿蔔絲鯽魚湯 Tilapia and Shredded Turnip Soup	\$98
有機柴葛粉條鮮菌豆腐湯 Assorted Wild Mushrooms with Organic Arrowroot Noodle and Bean Curd Soup	\$78
四川酸辣湯 Hot and Sour Soup Si Chuen Style	\$28 (位上/Individually Served) \$65 (例/Pot)
海皇豆腐羹 Seafood and Bean Curd Thick Soup	\$36 (位上/Individually Served) \$88 (例/Pot)
蟹肉粟米羹 Crab Meat and Sweet Corn Thick Soup	\$32 (位上/Individually Served) \$75 (例/Pot)
翡翠鮮魚羹 Fresh Fish and Vegetables Thick Soup	\$32 (位上/Individually Served) \$75 (例/Pot)
酸菜白肉火鍋 Pork and Preserved Vegetables Hot Pot	\$88
魚類 Fish	
黑醋松子魚 (半條) Deep Fried Mandarin Fish with Dark Vinaigrette and Pinenuts (Half)	\$158
糖醋海鮮菊花魚 Deep Fried Boneless Mandarin Fish with Seafood in Sweet Vinaigrette Sauce	\$138
剁椒大魚頭 Steamed Fish Head topped with Pickled Chili in Light Broth	\$168
五柳松子魚卷 Egg Skin wrapped with Fish Fillet in Sweet and Sour Sauce	\$98
糟溜魚片 Sliced Fish with Chinese Wine	\$98

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四川水煮魚片 Simmered Sliced Fish with Hot Chili Broth	\$128
四川水煮河鰻 Simmered Sliced Eel with Hot Chili Broth	\$128
鐵板干燒鱧 Fried Eel with Spicy Garlic and Ginger Sauce on Sizzling Platter	\$98
蝦、蟹、海鮮 Prawn, Crab & Seafood	
鐵板宮保大蝦 (兩隻起) Deep Fried King Prawns with Sweet and Chili Sauce on Sizzling Platter (min 2 pcs)	\$98 (每隻 each)
鹽酥大蝦 Crispy Prawns with Chili and Salt	\$128
黃金大蝦 Crispy Prawns with Salty Egg Yolk	\$138
蔥燒油燜大蝦 Fried Prawns with Scallion Oil	\$128
清炒蝦仁 Sauteed Shrimps with Garlic	\$128
鐵板干燒蝦仁 Fried Shrimps with Spicy Garlic and Ginger Sauce on Sizzling Platter	\$128
番茄蝦仁鍋巴 Fried Shrimps and Tomato with Crispy Rice Cake	\$98
芝麻蝦多士 Deep Fried Shrimp Mousse with Sesame on Toast	\$88
年糕毛豆青蟹 Fried Crab with Rice Cake in Bean Sauce	\$320
黃金青蟹 Fried Crab with Salty Egg Yolk	\$320
家禽 Poultry	
北京填鴨 Roast Peking Duck	\$280
香酥鴨 Deep Fried Duck with Five Spices	\$98
樟茶鴨 Smoked Duck with Tea Leaves	\$98

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葵花鴨 Steamed Sliced Duck Breast with Mushroom and Apple	\$98
紅燒八寶扒全鴨 Braised Whole Duck with Eight Treasures	\$280
京式蔥油雞 Fried Chicken with Scallion Oil Peking Style	\$98
山東手撕雞 Roast Chicken "San Tung" Style	\$98
饅頭宮保雞丁 Kung Po Diced Chicken in Chinese Bun	\$80
醬爆雞丁 Sauteed Diced Chicken with Bean Sauce	\$65
腰果雞丁 Sauteed Diced Chicken with Cashewnuts	\$65
鴨鬆/雞鬆配叉子燒餅 Minced Duck / Chicken with Pickled Vegetables and Pinenuts (with Sesame Puff)	\$80
肉類 Meat	
木須肉 Fried Pork with Black Fungus and Egg	\$62
鐵板京蔥豬肉/牛肉/羊肉 (跟薄餅) Stir-fried Pork / Beef / Mutton with Leeks on Sizzling Platter (with Pancake)	\$78
京燒羊肉 Sauteed Mutton with Leeks	\$78
回鍋肉 Sauteed Sliced Pork Belly with Cabbage and Green Pepper	\$62
醋溜丸子 Meat Ball with Chinese Wine	\$68
京蔥肉絲 Stir Fried Shredded Pork with Shallot	\$68
黑醋生炒排骨 Marinated Sweet and Sour Spare Ribs with Dark Vinaigrette	\$80
蜜汁金華火腿 Air Dried Yunnan Ham with Honey Sauce	\$138
南瓜東坡肉 Steamed Pork Belly with Pumpkin	\$58 (位上/Individually)

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	Served)
北京油醬肘手 (全只) Pork Knuckle in Garlic Soy Sauce (Whole)	\$128
宮保腰花 Sauteed Pork Kidney Kung Po Style	\$72
翡翠蹄筋 Pork Tendon with Greens	\$68
扁薑牛肉絲 Sauteed Sweet and Sour Shredded Beef	\$78
水煮豬肉/牛肉/羊肉 Simmered Sliced Pork/Beef/Mutton with Hot Chili Broth	\$95
什錦鍋巴 Assorted Meat and Vegetables with Crispy Rice Cake	\$98
蔬菜 Vegetables	
蝦子鍋鏟豆腐 Braised Bean Curds with Shrimp Roe in Garlic Sauce	\$68
麻婆豆腐 Braised Bean Curds with Minced Pork and Mushrooms in Spicy Sauce	\$62
生拆蟹肉豆腐 Braised Bean Curds with Crab Meat	\$62
臭豆腐 Deep Fried Fermented Bean Curds	\$62
竹笙荷花上素 Stir Fried Bamboo Piths with Mixed Vegetables	\$68
銀耳素燒 Braised White Fungus with Gluten	\$58
火腿扒津菜 Braised Shanghai Cabbage with Yunnan Ham	\$62
濃湯大白菜 Stir Fried Pak Choi with Supreme Broth	\$58
干貝蛋白 Braised Egg White with Dried Scallops	\$62
干煸苦瓜 Braised Bitter Melon	\$62
干煸四季豆 Braised Spring Beans with Minced Pork	\$58

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魚香香蒜炒茄子 Fried Eggplant and Minced Pork with Chili and Garlic Sauce	\$62
魚香四寶石榴球 Steamed Assorted Vegetable Pockets with Chili and Garlic Sauce	\$88
素八寶生菜包 Stir-fried Eight Vegetarian Treasures served with Lettuce	\$68
麵、飯 Noodle and Rice	
四川担担麵 Noodles in Soup with Spicy Sauce	\$32
四川芹菜牛肉湯麵 Beef and Celery with Noodles in Spicy Soup	\$38
家常牛肉湯麵 Braised Beef with Noodles in Soup	\$35
素什錦湯麵 Assorted Vegetables and Mushrooms with Noodles in Soup	\$35
大排骨湯麵 Pork Spare Ribs with Noodles in Soup	\$42
雪菜肉絲湯麵 Snow Cabbage and Shredded Pork with Noodles	\$35
炸醬拌麵 Minced Pork in Bean Sauce with Noodles	\$35
嫩雞煨麵 Stewed Noodles with Chicken and Vegetables	\$38
家常炒粗麵 Fried Thick Noodles with Soya Sauce	\$55
韭黃肉絲炒拉麵 Fried Shredded Pork and Yellow Chives with Ramen	\$55
香辣海鮮炒拉麵 Fried Spicy Seafood with Ramen	\$55
三鮮兩麵黃 Shredded Pork and Seafood with Crispy Noodles	\$68
排骨兩麵黃 Pork Spare Ribs with Crispy Noodles	\$58
瑤柱蝦仁蛋白炒飯 Fried Dried Scallops, Shrimps and Egg White with Rice	\$68

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楊州炒飯 Fried Rice Yangzhou Style	\$60
絲苗白飯 Steamed Rice	\$8
點心 Dim Sim	
灌湯小籠包 (5 件) Steamed Pork Dumplings with Supreme Broth (5 Pcs)	\$42
北京鮮肉水餃 (8 件) Pork Dumplings with Soup Peking Style (8 Pcs)	\$40
北京韮黃水餃 (8 件) Yellow Chives Dumplings with Soup Peking Style (8 Pcs)	\$40
韮黃鍋貼 (5 件) Pan Fried Yellow Chives Dumplings (5 Pcs)	\$45
鮮肉鍋貼 (5 件) Pan Fried Pork Dumplings (5 Pcs)	\$45
鮮肉蒸餃 (5 件) Steamed Pork Dumplings (5 Pcs)	\$40
銀絲卷 (蒸/炸) (1 件) Sliver Thread Rolls (Steamed / Fried) (1 Pc)	\$15
芝麻烤餅 (1 件) Sesame Pan Cake (1 Pc)	\$32
家常餅 (2 件) Onion Pan Cakes Home Style (2 Pcs)	\$30
京式蔥油餅 (2 件) Onion Pan Cakes Peking Style (2 Pcs)	\$32
花素蔥餅 (3 件) Vegetarian Onion Pan Cakes (3 Pcs)	\$30
炸春卷 (3 件) Deep Fried Spring Rolls (3 Pcs)	\$35
招牌生煎包 (5 件) Pan Fried Pork Buns (5 Pcs)	\$46
甜品 Dessert	
高力芒果奶黃 (6 件) Deep Fried Souffle Balls with Mango Custard (6 Pcs)	\$48
高力豆沙 (6 件)	\$45

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Deep Fried Souffle Balls with Red Bean Puree (6 Pcs)	
播沙湯丸 (4 件) Dumplings with Sweet Peanuts Paste (4 Pcs)	\$30
豆沙窩餅 Red Bean Puree Pan Cakes	\$36
棗泥拉糕 (5 件) Red Date Pudding (5 Pcs)	\$32
桂花杞子紅豆糕 (5 件) Osmanthus and Wolfberry with Red Bean Pudding (5 Pcs)	\$32
酒釀芝麻湯丸 (位上) Sesame Paste Dumplings in Fermented Wine Soup (Individually Served)	\$28
凍杏仁香芒豆腐 (位上) Bean Curd with Mango in Almond Soya Milk (Individually Served)	\$28
黑糯米八寶飯 (煎/蒸) Eight Treasures Sweet Black Glutinous Rice (Pan Fried/ Steamed)	\$65

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