

香港旅游发展局主办美食之最大赏  
至高荣誉金奖名馔

Gold Distinction Award Dishes

Hong Kong Tourism Board  
Best of the Best Culinary Awards

芙蓉黄金虾

Deep-fried Prawns with Salted Egg Yolk and Sautéed Fresh Milk

¥498

4 只 4pieces

茶皇熏鸡

Smoked Crispy Chicken with Chinese Tea Leaves

¥188

全只 Whole bird

¥98

半只 half bird

金奖名馔

Gold Award Dishes

Hong Kong Tourism Board  
Best of the Best Culinary Awards

流金影月翠玉龙

(蟹粉龙虾球)

Fried Fillet of Lobster Topped with Shanghai Crab Meat and Roe

时价 Seasonal Price

4 件 4pieces

预订, 时价

Advance order seasonal price

金汤珍珠香茜鱼蓉羹

Braised Fish Soup with Egg White and Fungus

¥188

例窝 Standard portion

¥58

每位 per person

富贵樱花虾蛋白炒饭

Fried Rice with Dried Baby Shrimps and Ham

¥108

例盆 Standard portion

人民幣訂價, 另 15%附加費

Prices are in RMB and subject to 15% surcharge

怀旧招牌菜式推介 Traditional Signature Dishes		例 standard
杏汁炖白肺 Double Boiled Pig's Lung Soup with Almond Cream	每位 Per person	¥68
凤城鱼云羹 Braised Fish Head Soup with Barbecued Pork and Conpoy	每位 Per person	¥68
江南百花鸡(一天预订) Deep-fried Crispy Chicken Stuffed with Shrimp Paste	每只	¥218
水煮桂鱼片 Poached Sliced Mandarin Fish in Chili Oil		¥238
沙律烟鲳鱼 Baked Pomfret with Salad Dressing		¥198
原笼蒸蟹饭 Steamed Whole Crab on Fried Rice		¥218
桂花鳝球 Fried Sliced Eel with Osmanthus Sauce		¥128
铁板烧汁焗蚝 Fried Oyster with Japanese Sauce on Sizzling Plate		¥218
脆皮牛坑腩 Deep-fried Crispy Beef Brisket		¥128
豆酥银鳕鱼 Fried Sliced Cod Fish with Crispy Soy Bean Puree		¥168
香辣子鸡 Stir-fried Chicken with Dried Chili		¥118
蜜烧金钱鸡 Roasted Pork Wrapped with Chicken Liver in Honey Sauce		¥108

香煎琵琶豆腐 Fried Minced Bean curd Stuffed with Shrimp Paste and Ham		<b>¥108</b>
虾子生根炆鱼腐 Braised Mashed Bean curd and Fish Paste with Shrimp Roe Sauce		<b>¥108</b>
金华戈渣 Deep-fried Egg Custard with Yunnan Ham		<b>¥108</b>
葡汁焗酿响螺 Baked Stuffed Sea Conch with Portuguese Sauce	每位 Per person	<b>¥128</b>
焗酿蟹盖 Baked Stuffed Crab Shell	每位 Per person	<b>¥98</b>

行政总厨推介 Recommendation from Executive Chinese Chef		例 standard
宫廷瑶柱干捞翅 Sautéed Superior Shark's Fin with Dried Scallop	每位 Per person	¥488
唐古拉米扣辽参 Braised Sea Cucumber with Siberian Rice	每位 Per person	¥218
什菜红酒烩牛尾 Braised Oxtail with red wine and vegetables		¥188
药膳水晶鸡 Boiled Chicken with Chinese Herbs	半只 全只	¥88 ¥168
闽南茶皇焗肉排 Baked Pork Ribs with Chinese Tea Leaves		¥98
酱皇杏鲍菇炒猪爽肉 Wok-fried Pork with Abalone mushroom		¥98

前菜 Starter		例 standard
闽南炸五香 Deep-Fried Pork and Vegetables Roll		¥58
Xo 酱虫草花拌鲜螺片 Cold Cordyceps Flower and Sliced Whelk with XO Sauce		¥78
糖醋小排骨 Sweet and Sour Spareribs		¥58
山西口水鸡 Steamed Chicken with Chili Sauce		¥58
五香牛腱肉 Braised Beef Shank with spicy sauce		¥68
川酱多春鱼 Deep-fried Capelins in Sichuan Sauce		¥58
葱油海蜇头 Chilled Jellyfish with Scallion Dressing		¥68
香麻鸭舌 Braised Duck Tongue with Sesame Sauce		¥58
夫妻肺片 Braised ox tripe and pork tongues with spicy chili sauce		¥58
蓝莓酱有机淮山 Yam with blueberry sauce		¥48

桂花蜜糖藕 Braised Lotus Root Stuffed with Glutinous Rice Topped with Osmanthus Honey		<b>¥48</b>
有机酱脆萝卜 Pickled Organic Turnip		<b>¥38</b>
千岛汁蔬菜色拉 Assorted Greens with Thousand Islands Dressing		<b>¥38</b>
崧子鲜百合拌西芹 Toast Pine Nut with Lily and Celery		<b>¥48</b>
芥菜野生小木耳 Toast Wild Fungus with Wasabi Dressing		<b>¥38</b>

陕味佳肴 <b>Shaanxi Specialties</b>		例 <b>standard</b>
葫芦鸡 Deep-fried Marinated Chicken		<b>¥128</b>
缠丝凤爪 Stewed Chicken Feet Rolls wrapped with Abalone Mushroom		<b>¥88</b>
贵妃凤翅 Stewed Chicken Wing with Fresh Fruit		<b>¥88</b>
塞上风味羊腿 Roasted Lamb Leg with Herbs		<b>¥198</b>
秦椒虾花 Sautéed Shrimp with Shaanxi Pepper		<b>¥168</b>
秦岭腊肉小炒 Sautéed Assorted Meat in Shaanxi Style		<b>¥88</b>

燕窝, 雪蛤 <b>Bird's Nest and Harsmar</b>		例 standard
高汤蟹肉捞官燕 Braised Superior Bird's Nest and Fresh Crab Meat in Supreme Soup	每位 Per person	<b>¥538</b>
鲜奶燕窝盏 Sautéed Bird's Nest with Fresh Milk	每位 Per person	<b>¥498</b>
海皇烩燕窝 Stewed Bird's Nest with Assorted Seafood	每位 Per person	<b>¥498</b>
蟹皇烩雪蛤 Stewed Bird's Nest with Crab Cream	每位 Per person	<b>¥188</b>
红烧竹笙干贝雪蛤 Braised Harsmar with Bamboo Fungus and Conpoy	每位 Per person	<b>¥188</b>
冰花杏汁炖官燕 Double Boiled Superior Bird's Nest with Almond Juice	每位 Per person	<b>¥538</b>
原个万寿果炖官燕 Double Boiled Bird's Nest in Whole Papaya	每位 Per person	<b>¥538</b>
红莲炖雪蛤 Double Boiled Harsmar with Lotus Seeds	每位 Per person	<b>¥138</b>



鱼翅 Shark's Fin		例 standard
富豪黄焖翅 Stewed Superior Shark's Fin in Brown Sauce	每位 Per person	¥298
肘子菜胆炖排翅 Double Boiled Superior Shark's Fin with Vegetable and Yunnan Ham	每位 Per person	¥298
鸿图海虎翅 Braised Superior Shark's Fin with Crab Cream	每位 Per person	¥538
蟹肉大生翅 Braised Shark's Fin with Crab Meat	每位 Per person	¥538
砂窝鱼翅捞饭 Stewed Fried Rice with Shark's Fin served on Casserole	每位 Per person	¥238
桂花炒鱼翅 Sautéed Shark's Fin with Egg and Bean Sprout		¥398

鲍鱼、海味 Abalone and Dried Seafood		例 standard
红烧南非 8 头干鲍 Braised Whole Abalone From South Africa (8 heads)	每位 Per person	¥618
红烧南非 12 头干鲍 Braised Whole Abalone From South Africa (12 heads)	每位 Per person	¥488
鲍汁鹅掌扣南非 18 头干鲍 Braised Whole Abalone From South Africa (18 heads) with Goose Web	每位 Per person	¥298
蚝皇婆参扣鲍脯 Braised Sliced Abalone with Sea Cucumber	每位 Per person	¥168
蚝皇花胶鲜鲍脯 Braised Sliced Abalone with Fish Maw	每位 Per person	¥218
乾隆鲍鱼一品煲 Stewed Assorted Dried Seafood served on Casserole		¥388
鲍汁鹅掌扣辽参 Stewed Sea Cucumber with Goose Web on Abalone Sauce	每位 Per person	218
养生小米烩辽参 Stewed Sea Cucumber with Rice	每位 Per person	218

<b>鱼之营养篇</b> <b>Nutrition From Fish</b>		例 <b>standard</b>
<b>雞湯氽深海紅東星斑</b> Poached Spotted Grouper with Chicken Soup	每位 Per person	<b>¥168</b>
<b>杏鲍菇头抽煎龙趸球</b> Pan-fried King Grouper Fillet with Abalone Mushroom in Soy Sauce		<b>¥368</b>
<b>豉蒜南瓜炆龙趸头腩</b> Stewed King Grouper Head and Brisket with Garlic and Pumpkin		<b>¥288</b>
<b>鮮茄豆乳煮老虎斑仔</b> Stewed Grouper with Bean Paste and Tomato		<b>¥288</b>
<b>芝士白汁焗鲈鱼</b> Baked Perch with Cheese and White Sauce		<b>¥268</b>
<b>铁板豉椒鲈鱼球</b> Sautéed Perch Fillet Served on Sizzling Plate		<b>¥268</b>
<b>古法蒸长江鲥鱼</b> Steamed Hilsa Herring with Shredded Pork and Mushroom		<b>¥288</b>
<b>干烧江桂鱼</b> Braised Fresh Mandarin Fish		<b>¥238</b>
<b>粥湯浸桂魚球</b> Poached Mandarin Fish Fillet with Congee		<b>¥238</b>

汤, 羹 Soup and Broth		例 standard
足料老火汤 Soup of the day	每位 Per person	¥38
响螺瑶柱炖花胶 Double boiled Fish Maws with Conpoy and Conch	每位 Per person	¥468
碧玉带子羹 Braised Scallop broth with Vegetable	每位 Per person	¥58
黑松露海皇冬茸羹 Braised Mashed Winter Melon Broth with Truffle	每位 Per person	¥58
花胶瑶柱鸭丝羹 Braised Shredded Duckling Broth with Fish Maws and Conpoy	每位 Per person	¥58
宫廷酸辣羹 Hot and Sour Soup	每位 Per person	¥48
羊肚菌水鸭炖海螺 Double Boiled Teal with Conch and Morel	每位 Per person	¥168
虫草花炖瘦肉 Double Boiled Conch with Cordyceps Flower	每位 Per person	¥58

明炉烧烤 Barbecued		例 standard
富豪鸿运乳猪 Barbecued Suckling Pig	半隻 Half 全隻 Whole	¥428 ¥888
鸿运乳猪拼盆 Barbecued Combination with Suckling Pig		¥198
北京片皮鸭两食 Roasted Beijing Duck two servings	每隻	¥298
冰烧三层肉 Barbecued Pork Belly		¥88
蜜汁叉烧 Barbecued Pork Fillet		¥68
明炉脆皮烧鹅 Roasted Goose		¥88
白切清远鸡 Poached Chicken	每隻	¥148
玫瑰豉油鸡 Soy Chicken	每隻	¥148
脆皮烧乳鸽 Roasted Pigeon	每隻	¥58
潮式卤水鹅掌亦 Soy Goose Wing and Web		¥128
潮式卤水拼盆 Soy Meat Combination		¥108

# 生猛游水海鲜

## SEASONAL LIVE SEAFOOD

时价(¥)  
seasonal Price

- 301 老鼠斑  
Pacific Grouper
- 302 苏眉  
Hump Head Wrasse
- 303 红东星斑  
Spotted Grouper
- 304 海石斑  
Black Tip Grouper
- 305 多宝鱼  
Turbot
- 306 笋壳鱼  
Cambodian Fish
- 307 桂花鱼  
Mandarin Fish

以上鱼类烹饪方法: 清蒸、古法蒸、豉汁蒸、蒜茸蒸、油浸、红烧、糖醋  
Choose your cooking style: Steamed with Soya Sauce, Steamed with Ham and Black Mushroom, Steamed with Black Bean Sauce, Steamed with Minced Garlic, Deep-fried, Braised with Brown Sauce, Deep-fried with Sweet and Sour Sauce

- 308 澳洲龙虾 (刺身、鲜果沙律、上汤焗、芝士焗、姜葱焗、椒盐焗、蒜茸蒸)  
Lobster (Sashimi, with Fruits Salad, in Supreme Broth, Baked with Cheese, Sauteed with Ginger and Scallions, Deep-fried with Salt and Pepper, Steamed with Minced Garlic.)
- 309 象拔蚌 (刺身、白灼、油泡、X.O. 酱爆、泡饭)  
Geoduck (Sashimi, Poached, Sauteed with Diced Carrot, Sauteed with X.O. Sauce, Poached with Soup and Rice)
- 310 海生虾  
Shrimp
- 311 肉蟹  
Meat Crab
- 312 膏蟹  
Roe Crab

另收15%附加费  
All prices are subject to 15% surcharge

人民币订价, 另 15%附加费  
Prices are in RMB and subject to 15% surcharge

<b>海鮮菜式</b> <b>Seafood</b>		例 standard
云南小瓜帶子螺片 Sautéed Scallop and Conch with Zucchini		<b>¥198</b>
椒盐软壳蟹 Deep-fried Soft Crab		<b>¥168</b>
豉汁百花煎酿带子 Deep-fried Scallop Stuffed with Mashed Shrimp		<b>¥198</b>
黑松露菜远明虾球 Sautéed Prawn with Vegetable and Truffle		<b>¥268</b>
瑶柱百花四季豆 Deep-fried String Bean Stuffed with Mashed Shrimp		<b>¥118</b>
鲜百合炒海中寶 Sautéed Assorted Seafood with Lily		<b>¥128</b>
荔茸香酥带子 Deep-fried Scallop stuffed with Taro		<b>¥128</b>
<b>XO 酱芋丝浸双蚌</b> Poached Clams with Vermicelli Bundle		<b>¥168</b>
头抽煎老虎虾 Pan-fried King Prawn with Soy Sauce	每位 Per person	<b>¥118</b>
榄菜蜜糖豆虾仁 Sautéed Shrimp with Bean and Olive Pickles		<b>¥128</b>
桂花炒金银瑶柱 Sautéed Conpoy with Bean Sprout		<b>¥98</b>

<b>家禽</b> <b>Poultry</b>		<b>例</b> <b>standard</b>
瑤柱菜膽上湯雞 Poach Chicken in Supreme Soup	半隻 Whole 全隻 Half	<b>¥168</b> <b>¥88</b>
西檸杏香雞 Deep-fried Chicken with Almond	半隻 Whole 全隻 Half	<b>¥168</b> <b>¥88</b>
九層塔三杯雞 Sautéed Chicken with Herbs		<b>¥88</b>
砂窩雲吞雞煲 Chicken and Wonton with Supreme Soup Served in Casserole		<b>¥88</b>
乾煎沙薑雞 Pan-fried Chicken Fillet with Ginger		<b>¥128</b>
乾蔥豆豉雞煲 Braised Chicken and Scallion Served in Casserole		<b>¥128</b>



豬, 牛, 羊 <b>Pork, Beef, Mutton</b>		例 standard
雪裡蕪蠶豆和牛丁 Saut éed Diced Wagyu Beef with Preserved Vegetable and Broad Bean		<b>¥168</b>
燒汁蒜片和牛粒 Saut éed Diced Wagyu Beef with Garlic		<b>¥428</b>
中式煎牛柳脯 Saut éed Fillet of Beef in Homemade Sauce		<b>¥98</b>
有機野山椒炒牛肉 Saut éed Beef with Organic Chili		<b>¥98</b>
馳名海山骨 Deep-fried Marinated Sparerib		<b>¥88</b>
福州荔枝肉 Deep-fried Pork and Water chestnut Rolls		<b>¥68</b>
十香醉排骨 Deep-fried Sparerib with Homemade Sauce		<b>¥88</b>
菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple		<b>¥68</b>
黑椒蔥爆羊肉 Saut éed Mutton with Scallion and Black Pepper		<b>¥78</b>

<b>热腾腾煲仔菜</b> <b>Casserole Dishes</b>		例 <b>standard</b>
<b>姜葱银丝膏蟹煲</b> Sautéed Cream Crab with Vermicelli		<b>¥218</b>
<b>鱼腐娃娃菜煲</b> Poached Vegetable with Mashed Fish		<b>¥78</b>
<b>醬皇滑雞煲</b> Sautéed Chicken with Homemade Sauce		<b>¥78</b>
<b>魚香茄子煲</b> Sautéed Egg Plant with Chili Sauce		<b>¥68</b>
<b>枝竹燒腩豆腐煲</b> Sautéed Bean Curd with Dried Bean Curd Stick and Roasted Pork Belly		<b>¥88</b>
<b>南瓜香芋煲</b> Stewed Taro and Pumpkin		<b>¥68</b>

健康菜式 Healthy Selection		例 standard
蟹肉南瓜羹 Pumpkin Broth with Crab Meat	每位 Per person	¥38
玉纱百合心 Steamed Bamboo Fungus Stuffed with Bamboo Shoot		¥88
香芒炒鸡柳 Sautéed Chicken Fillet with Mango		¥128
米汤浸有机淮山黑木耳 Poached Black Fungus with Yam in Rice Soup		¥68
崧子瑶柱蛋白五谷炒饭 Fried Rice with Conpoy and pine nut		¥78

养生素食 Vegetarian		例 standard
竹笙鼎湖素翅 Braised Assorted Shredded Vegetable and Fungus	每位 Per person	¥48
韭王素酸辣羹 Vegetarian Sweet and Sour Soup	每位 Per person	¥48
虫草花珍菌什菜煲 Sautéed Assorted Fungus with Cordyceps Flower		¥68
黑松露炒鲜菌 Sautéed Fresh Fungus with Truffle		¥108
竹笙双冬烧豆腐 Braised Bean Curd with Bamboo Fungus and Bamboo Shoot		¥68
珍菌千页豆腐 Sautéed Bean Curd with Fungus		¥68
六合炒和菜 Sautéed Assorted Vegetable and Fungus		¥68
榄菜玉兰片 Sautéed Sliced Kale with Olive Pickles		¥48

饭, 面, 主食 <b>Rice and Noodle</b>		例 standard
避风塘海皇炒饭 Fried Rice with Assorted Seafood		¥118
福建炒饭 Fried Rice with Scallop and Conpoy in brown Sauce		¥118
扬州炒饭 Fried Rice Yangzhou style		¥78
蟹肉鲜菌烩伊面 Stewed Egg Noodle with Fresh Fungus and Crab Meat		¥118
滑蛋海鲜炒河粉 Fried Rice Noodle with Egg and Seafood		¥118
港式干炒牛肉河粉 Saut éed Rice Noodle with Sliced Beef		¥78
兴化府蛭干焖米粉 Saut éed Vermicelli with Clam		¥118
雪里蕻火鸭丝汤米粉 Stewed Vermicelli with Shredded Duckling and Preserved Vegetable		¥78
银芽肉丝炒面 <b>Pan-fried Noodle with Shredded Pork</b>		¥78
鲜奶蒸馒头 <b>Steamed Bun</b>	半打	¥38
黄金脆馒头 <b>Deep-fried Bun</b>	半打	¥38

点心、甜品		例 standard
香煎韭菜饺子	半打	¥88
蜜汁叉烧餐包	半打	¥88
金牌鸡蛋挞	半打	¥88
鳕鱼酥	每位 Per person	¥28
雪影榴莲		¥88
杨枝甘露	每位 Per person	¥38
香芒布丁	每位 Per person	¥38
西施杏仁茶	每位 Per person	¥38

# 套餐 set menu

<p>两位用套餐 2 persons A 是日老火汤 Soup of the day 闽南茶皇焗肉排 Baked Pork Ribs with Chinese Tea Leaves 干煎沙姜鸡 Pan-fried Chicken Fillet with Ginger 清炒合时蔬 Saut éed Seasonal Vegetable 是日甜品 Dessert of the day ¥</p>	<p>两位用套餐 2 persons B 黑松露海鲜冬蓉羹 Seafood and Winter Melon Broth with Truffle 豆酥桂鱼 Fried Sliced Mandarin Fish with Crispy Soy Bean Puree 北菇烩海参 Stewed Sea Cucumber with Mushroom 豉汁百花煎酿带子 或 翡翠鸳鸯蚌 Pan-fried Stuffed Scallop with Black Bean Sauce or Saut éed Clams with Vegetable 精选甜品 Dessert of the day ¥</p>	<p>两位用套餐 2 persons C 燕窝鸽肉羹 Bird's Nest Broth with Minced Meat 乾隆鲍鱼一品煲 Braised Assorted Dried Seafood in Casserole 芙蓉黄金虾 Deep-fried Prawns with Salted Egg Yolk and Saut éed Fresh Milk 铁板烧汁焗蚝 或 蒜子瑶柱脯 Fried Oyster with Japanese Sauce on Sizzling Plate or Stewed Whole Conpoy with Garlic 杏汁雪蛤炖银耳 Double Boiled White Fungus and Hasmar with Almond Juice ¥</p>
<p>四位用套餐 A 瑶柱鸭丝羹 Shredded Duckling Broth with Conpoy 药膳水晶鸡 Boiled Chicken with Chinese Herbs 酱皇杏鲍菇炒爽肉 Saut éed Sliced Pork with Abalone Mushroom 幻彩明虾仁 Saut éed Shrimp with Assorted Vegetable 豉汁龙脷球 Saut éed Sole Fillet with Black Bean Sauce 是日甜品 Dessert of the day ¥</p>	<p>四位用套餐 B 虫草花瘦肉汤 Cordyceps Flower and Pork Soup 水煮桂鱼片 Stewed Sliced Mandarin Fish with Chili Oil 金蒜和牛粒 Saut éed Diced Wagyu Beef with Garlic 翡翠鲜带子 或 鲍鱼笋丁海鲜粒 Saut éed Scallop with Vegetable or Saut éed Diced Seafood and Abalone 白切清远鸡 Poached Chicken 精选甜品 Dessert of the day ¥</p>	<p>四位用套餐 C 红烧砂窝鱼翅 Braised Shark's Fin in Casserole 乾隆鲍鱼一品煲 Braised Assorted Dried Seafood in Casserole 芙蓉黄金虾 Deep-fried Prawns with Salted Egg Yolk and Saut éed Fresh Milk 沙律烟鲷鱼 Baked Pomfret with Salad Dressing 虾子花胶炆鱼腐 或 海参鹅掌煲 Braised Fish Maw with Minced Fish or Stewed Goose Web with Sea Cucumber 椰汁木瓜炖银耳 Double Boiled Papaya with white Fungus ¥</p>
<p>六或十二位用套餐 A 西湖牛肉羹 Minced Beef Broth 闽南茶皇焗肉排 Baked Pork Ribs with Chinese Tea Leaves 酱皇杏鲍菇炒爽肉 Saut éed Sliced Pork with Abalone Mushroom 药膳水晶鸡 Boiled Chicken with Chinese Herbs 菠菜汁脆皮小菜 Deep-fried Stuffed Vegetable Topped with Spinach Sauce 珍菌千页豆腐 Stewed Bean Curd with Fungus 烧汁蜜豆牛仔肉 Saut éed Beef with Honey Bean 上汤浸时蔬 Poached Vegetable with Supreme Soup 是日甜品 Dessert of the day 全席十二位用 For 12 persons ¥ 半席六位用 For 6 persons ¥</p>	<p>六或十二位用套餐 B 金汤珍珠香滑鱼蓉羹 Braised Fish Soup with Egg White and Fungus 芙蓉黄金虾 Deep-fried Prawns with Salted Egg Yolk and Saut éed Fresh Milk 香辣子鸡 Stir-fried Chicken with Dried Chili 脆皮牛坑腩 Deep-fried Crispy Beef Brisket 酱皇杏鲍菇炒爽肉 Saut éed Sliced Pork with Abalone Mushroom 冬菜蒸多宝鱼 Steamed Turbot with Preserved Vegetable 鲍汁鲍角炆肉排 或 虾子烧海参 Stewed Spareribs with Diced Abalone or Stewed Sea Cucumber with Shrimp Roe 十香醉排骨 Deep-fried Spareribs with Homemade Sauce 香芒布甸 Mango Pudding 全席十二位用 For 12 persons ¥ 半席六位用 For 6 persons ¥</p>	<p>六或十二位用套餐 C 红烧海皇燕窝 Braised Bird's Nest Broth with Assorted Seafood 芙蓉黄金虾 Deep-fried Prawns with Salted Egg Yolk and Saut éed Fresh Milk 金奖茶皇鸡 Smoked Crispy Chicken with Chinese Tea Leaves 红烧佛跳墙 Braised Assorted Superior Dried Seafood 铁板烧汁焗蚝 Fried Oyster with Japanese Sauce on Sizzling Plate 清蒸活海斑 Steamed Fresh Living Grouper 幻彩兰花明虾球 或 黑松露三菇煎带子 Saut éed Shrimp with Broccoli or Pan-fried Scallop and Mushroom and Truffle 柚子蜜金沙肉排 Deep-fried Spareribs with Pamelo 燕窝杏仁露 Sweeten Almond Cream with Bird's Nest 全席十二位用 For 12 persons ¥ 半席六位用 For 6 persons ¥</p>

刺身 <b>Sashimi</b>		例 standard
豪华刺身拼盆 Deluxe Selection of Sashimi Platter		<b>¥288</b>
鲑鱼刺身 Salmon		<b>¥98</b>
北极贝刺身 Hokigai		<b>¥108</b>
北寄贝拼鲑鱼刺身 Hokigai & Salmon		<b>¥188</b>
樱花虾刺身 Sergestidae Shrimp		<b>¥188</b>
象拔蚌刺身 Geoduck Clam		<b>¥時價</b>
龙虾刺身 Lobster		<b>¥時價</b>
日本清酒浸鹅肝 Goose Liver Marinated with Japanese Sake		<b>¥158</b>