



金豬大拼盤(百搭配五拼)

Appetizer Platter Roasted Pork & Mix BBQ Meat Choices of Five kinds BBQ meat



◈ 法式羊架配松露帶子

French Style Lamb Rack & Pan Seared Scallop with Truffle $16.^{98}$ / $\dot{\Box}$

法式煎焗羊架 (兩位起)

French Style Lamb Rack (min.2 orders)

10.98/位



◈ 龍皇百花釀蟹鉗 (兩位起)

Deep Fried Crab Claws Stuffed w/ Shrimp Paste (min.2 orders) $10.^{98}/\sqrt[4]{}$



順德煎釀尖椒 Pan Seared Green Chili w/ Fish Purée

19.98

頭盤小食



※ 鴻運脆皮乳豬(全體)
Roasted Whole Suckling Pig
398/隻



潮式鹵水鵝掌拼豆腐
 Chaozhou Style Marinated Goose Web & Deep Fried Tofu
 25.98



※ 蔥油沙薑白切豬手

Pork Hock Serves With Homemade Sand Ginger Sauce
20.98

醒胃水晶海蜇 Marinated Cold Serve Jellyfish 20.⁹⁸

鮮蝦炸春卷 (四條)

Prawns Spring Rolls (4 Rolls)

12.٩

)椒鹽脆雞膝

Deep Fried Chicken Joints with Spicy Salt

18.98

❷ 老陳醋桂花剌參

Sliced Sea Cucumber in Sweetened Vinegar

39.98

◈ 酒香鹵鴨脷

Duck Tongues Marinated in Chinese Wine

22.98



◈ 香酥椒鹽牛蛙腿

Deep Fried BullFrog Legs with Spicy Salt

23.98







❷金沙蒜香白玉菇

Deep Fried Shimeji Mushroom with Salted Egg Yolk & Minced Garlic

18.98

▶◎手拍老陳醋青瓜

Chinese Style Cucumber Salad in Chinese Vinegar (Vegetarian)





▶ 廖 酸辣泰式鳳爪

Sour & Spicy Chicken Feet in Thai Style 18.98

麻香夫妻肺片 Marinated Spicy Beef Tripe, Stomach & Tendon 25.98





参
潮式鹵水鴨翼
Marinated Duck Wings

16.98

愈 鮑汁鳳爪 Chicken Feet in Abalone Sauce







百變野生深海魚扒 (常備多種做法) Fresh Deep Sea Fish Fillet (Various Cooking Methods)

百變生劏野生大龍躉魚(常備多種做法) Fresh Ling Cod (Various Cooking Methods)

蔥油灼象拔 Poached Geoduck w/ Green Onion

霸氣金沙年糕大肉蟹 BC Crab w/ Salted Egg Yolk with Rice Cake

◈ 火焰咖喱蟹 👤 Signature Curry Crab

❷ 星洲橋底蟹 ♪ Sautéed Crab w/ Chili Sauce in Singapore Style

蒜香珍寶蟹蒸肉餅 Steamed Jumbo Crab w/ Garlic & Minced Pork Cake

波士頓龍蝦香煎脆米 Sautéed Lobster w/ Crispy Vermicelli

香辣水煮野生魚皇 (可選鰂魚或龍躉及辣度) Poached Wild Catch Fish Fillet in Hot Chili Soup (Choice of Tilapia or Ling Cod & Level of Spicy)

老壇酸菜野生魚皇 (可選鰂魚或龍躉及辣度) **)**Poached Wild Catch Fish Fillet w/ Spicy & Preserved Cabbage Soup (Choice of Tilapia or Ling Cod & Level of Spicy)

秘製生炒龍蝦糯米飯 Lobster Fried Sticky Rice





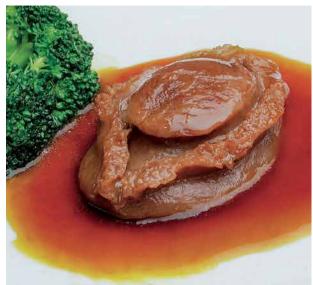








鮑參燕肚 Abolone & Bird's Nest



◎ 皇冠溏心吉品乾鮑Braised Dried Japanese Abalone69.98/廿八頭 28 per catty

南非吉品乾鮑 Braised Dried South African Abalone

89.⁹⁸/十二頭 12 per catty



鮮蟹肉濃湯官燕 Braised Swallow Nest w/ Crab Meat

53.98/ $\stackrel{\triangle}{\underline{}}$ per person

腿茸雞絲燴官燕 Braised Swallow Nest w/ Shredded Chicken & Preserved Ham

53.⁹⁸/ 位 per person

冰花燉官燕 Double-boiled Swallow Nest w/ Rock Sugar

53.⁹⁸/ 位 per person



如有任何食物過敏,請於下單時通知服務員。 Before placing order, please inform your server if a person in your party has a food allergy

圖片只供參考 Pictures are for re



極品澳洲青邊鮑 Braised Fresh Whole Australian Abalone

129.⁹⁸/二頭 2 per catty 99.⁹⁸/三頭 3 per catty



金湯花膠刺參

Braised Whole Sea Cucumber & Fish Maw w/ Pumpkin Soup 59.98/ 位 per person



39.⁹⁸/ 位 per person

鮮蟹肉濃湯燕窩羹(六至八位) Swallow Nest w/ Fresh Crab Meat Soup (For 6-8 ppl) 168.00

紅燒極品佛跳墻 (鮑魚、刺參、花膠、Braised Abalone, Sea Cucumber, 玉掌、乾貝) Fish Maw, Goose Web & Dried Scallop 118.98/ 位 per person

原條刺參伴乾鮑 Sea Cucumber w/ Braised Dried Abalone

89.98/ 位 per person 廿二頭 22 per catty



頭抽京蔥花膠爆海參
 Sautéed Fish Maw & Sea Cucumber with Leek in Supreme Soy Sauce
 56.98



● 乾燒海參醬爆桂花蚌
Braised Sea Cucumber & Osmanthus Mussels
66.98



學野生海參煎焗排骨 Pan Fried Wild Sea Cucumber w/ Sparerib 43.98



※ 芝士焗龍蝦配香煎羊架
Baked Lobster w/ Cheese & Pan Seared Lamb Rack
29.98/ 位 per person

山珍海味 Deline Seafood



② 生拆蟹肉桂花炒魚翅

Stir Fried Shark Fin w/ Egg & Fresh Crab Meat

89.98



愛慢煮桂花剌參扣紅燒肉 Sous Vide Sea Cucumber w/ Pork Belly 29.98/ 位 per person



終訴內能蝦麻婆豆腐
 Braised Whole Lobster with Ma Po Tofu
時價 Current Price





68.80/例 REG.

松茸菌響淮杞燉土雞湯 Double Boiled Tricholoma Matsutake & Chinese Yam Chicken Soup

68.80/例 REG.

海底椰燉鯪魚粉葛湯 Sea Coconut, Dace Fish & Kudzu Root Soup

68.80/例 REG.

花膠松茸石斛燉水鴨湯 Double Boiled Dendrobe w/ Dried Fish Maw & Matsutake Duck Soup

時價 Seasonal Price

陳腎西洋菜燉豬踭 Watercress, Dried Duck Gizzard & Pork Shank Soup

68.80/例 REG



時令八寶冬瓜盅 敬請預訂 Seasonal Served Winter Melon w/ Assorted Ingredents & Meat Order in advance 時價 Seasonal Price

鱷魚肉羊肚菌燉土雞湯 Double Boiled Chicken Soup w/ Crocodile Meat & Morels

68.80/例 REG.



順德生拆魚茸羹 Minced Fish Chowder in Shunde Style

89.80/窩 Casserole

濃雞湯蟹肉魚肚羹 Crab Meat w/ Fish Maw Chowder in Chicken Broth 39.80/例 REG.

瑤柱雞絲韮皇羹

Dried Scallops, Chives & Shredded Chicken Chowder

36.80/例 REG.

雜錦海鮮酸辣湯

Seafood Hot & Sour Soup

33.80/例 REG.



原個鮮椰青燉松茸雞湯 敬請預訂 Double Boiled Chicken & Tricholoma Matsutake Soup in Whole Coconut Order in advance

29.80/ $\frac{1}{10}$ Peerson

養生明火靚燉湯 Daily Double Boiled Soup

19.80/位 Peerson

68.80/(例足六位用) REG. For 6 ppl







任性香草沙拉汁明蝦球 Stir Fried Prawns & Mixed Fruit in Homemade Salad Sauce 35.98



☞ 鳳凰金沙香芋蝦球 Stir Fried Prawns & Taro w/ Salted Egg Yolk 36.98



黑松露珍菌炒帶子桂花蚌 Stir Fried Scallop & Sea Cucmber Muscle w/ Mushroom in Black Truffle Sauce 66.98

☞ 黑松露珍菌帶子

Stir Fried Scallop w/ Mushroom in Black Truffle Sauce 38.98

蟲草翠玉帶子蝦球

Stir Fried Scallops w/ Prawns & Greens 36.98

薑汁玉蘭炒帶子

Stir Fried Scallop & Chinese Broccoli in Ginger Sauce 36.98



七彩椒鹽炸鮮魷 Salt & Pepper Squid with Bell Pepper 32.98





◈ 羊肚菌蟲草花山藥炒蝦球 Sautéed Prawns w/ Morels Mushroom & Potato Yam 39.98

XO藕片炒青衣柳 Stir Fried Green Wrasse Filet & Sliced Lotus Root in X.O. Sauce 39.98

名廚新煮意



變 慢煮燒汁安格斯牛肋皇
Slow-Cook AAA Angus Rib with Bone
68.98



※ 濃湯鮮蜆浸安格斯肥牛
Poached Fatty Beef & Fresh Clam in Bisque

88.98



於 火腩絲蜆肉爆銀針
Shredded Roasted Pork & Clam Meat w/ Bean Sprout
38.98





⑩ 脆豆腐燒汁一口牛 Sautéed Diced Beef w/ Crispy Tofu 45.98



法國鵝肝魚子炒粉絲
Foie Gras with Cellophane Noodles Topped with Tobiko
39.98

灣 烤焗原塊手抓羊排 Bake Whole Lamb Rack

Crispy Slow Cooked Beef Brisket w/ Curry Sauce 43.98

◈ 慢煮6小時脆皮牛坑腩配咖喱汁

59.98









變售順德煎焗排骨 Traditional Pan Seared Sparerib 33.98



◆ 桂花海參扣紅燒肉
Braised Sea Cucumber with Pork Belly

88.98





雞、鴨 Chicken & Work



● 鮮沙薑鮑魚雞煲 Sand Ginger Chicken & Abalobe Casserole 56.98/半隻 half 99.98/全隻 whole



◈ 麻香脆皮帝皇雞 Crispy Skin Chicken with Sesame

Special Marinated Chicken with Surf Clam (Shredded & Boneless)

85.98/全隻 whole

敬請預訂 Order In Advance 59.98/全隻 whole



◈ 古法瓦罉鹽焗雞 Traditional Style Baked Salted Chicken 33.⁹⁸/半隻 half 59.⁹⁸/全隻 whole

瑤池貴妃雞 Free Range Chicken Cooked in Supreme Broth Served in Cold 32.⁹⁸/半隻 half 55.⁹⁸/全隻 whole



◈ 鮮沙薑蔥油水晶雞 Chicken in Sand Ginger & Green Onion 32.⁹⁸/半隻 half 55.⁹⁸/全隻 whole



※ 火焰脆烤片皮鴨(一食) 89.⁹⁸/全隻 whole

(包括蔥絲、青瓜、薄餅及醬汁) Peking Duck (One Course) *(另加生菜包 \$10) Add LettuceWrap \$10)



明爐燒鵝 BBQ Goose 69.98/半隻 half 139.98/全隻 whole 敬請預訂 Order In Advance



《黑松露北極貝撈起走地雞 Chilled Free Range Chicken & Surf Calm Sashimi w/Black Truffle Sauce

38.98/半隻 half 69.98/全隻 whole



香辣口水雞
Marinated Chicken with Special Chili Oil
33.98/半隻 half 59.98/全隻 whole



◈ 百花鴛鴦雞

Boneless Chicken Stuffed with Wild & Sticky Rice and Chinese Sausage

48.⁸⁰/半隻 half 96.⁸⁰/全隻 whole 敬請預訂 Order In Advance

◈ 野米窩燒雞

Boneless Chicken Stuffed with Wild & Sticky Rice and Chinese Sausage

46.80/半隻 half 89.80/全隻 whole

敬請預訂 Order In Advance

霸王珍珠八寶鴨 Country Style Stuffed Duck

118.⁹⁸/全隻 whole

敬請預訂 Order In Advance



全炸石岐乳鴿皇 Deep Fried Baby Pigeon 39.98/隻

龍井菊花煙燻豉油皇乳鴿 Longjing Tea & Chrysanthemum Smoked Pigeon 39.98/隻

敬請預訂 Order In Advance

風味小菜 Chef Special

蒜香芥蘭牛肉 Garlic Stir Fried Sliced Beef w/ Chinese Broccoli

33.98

管子編翠豆神戶牛柳粒 Sautéed Diced Kobe Beef with String Bean 39.98

參鮮蟹肉賽螃蟹 Stir Fried Egg White with Fresh Crab Meat

36.⁹⁸





擊 蝦乾土魷蒸肉餅
Steamed Minced Pork with Dried Squid & Dried Shrimp

36.98



原拉盞炒土魷龍角豆 Sautéed Dried Squid & Winged Beans in Belachan 33.98





原個菠蘿鮮果安康豬咕嚕肉 Sweet & Sour Pork w/ Fresh Pineapple 32.98



● 鮮花椒筍絲浸爽肚
Poached Pork Stomach with Fresh Sichuan Peppercorn & Shreddded Bamboo Shoots
59.98

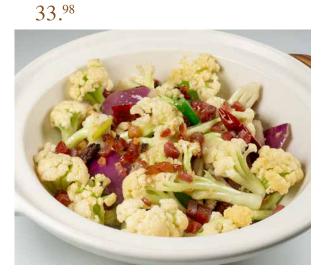


● 順德煎釀尖椒炒土魷
Sautéed Dried Squid & Pan Seared Green Chili w/ Fish Purée
38.98



※ 鳳凰金鈎海皇粉絲煲
Assorted Seafood Cellopane Noodles w/ Tobiko
Serves in Casserole

2.2 000



乾鍋椒香臘味脆菜花煲
 Chinese Sausage & Green Cauliflower Serves in Casserole
 29.98



懷舊風味斑腩豆腐煲 Roasted Crispy, Fish & Braised Tofu Serves in Casserole 33.98



紅燒羊肚菌鮮笋豆腐煲
 Morel Mushroom, Bamboo Shoot & Braised Tofu Serves in Casserole
 33.98

煲仔類



○ 馬拉盞肉末芥蘭煲
Minced Pork with Gai Lan in Belacan
Serves in Casserole

29.98



※ 滋味漁香三子煲 (茄子、帶子、玉子豆腐)

Eggplant, Scallop & Egg Tofu Serves in Casserole

35.98



老乾媽水煮肥牛煲 **))**Spicy Beef Serves in Casserole
46.98

柱候蘿蔔牛筋腩煲 Braised Beef Brisket w/ Radish Serves in Casserole 39.98







蝦乾肉片浸西洋菜 Poached Watercress w/ Dried Shrimp & Pork in Broth 32.98

❷ 馬拉盞炒龍角豆 Stir Fried Winged Bean w/ Belachan 29.98

薑汁生炒芥蘭片 Stir Fried Sliced Gai Lan w/ Ginger Sauce 27.98



燒骨魚腐浸芥菜膽

Poached Mustard Green with Deep Fried Fish Tofu & Roasted Pork Bone 圆片貝供參考 28.98
Pictures are for reference cody

蔬菜 豆腐 Negtables and Cofn

◈ 七味金沙滑豆腐 Deep Fried Seven Spices Crispy Tofu 25.98

> 椒鹽脆皮滑豆腐 Salt & Pepper Crispy Tofu 23.98

 鮑汁雙菇扒玉子豆腐
 Braised Deep Fried Egg Tofu
 w/Two Kinds of Mushrooms in Abalone Sauce 32.98

❷ 土豆麻婆豆腐 ▶ Ma Po Tofu with Minced Pork & Potatoes 29.98







高湯窩蛋浸甘藍葉 Kale with Minced Pork & Egg Serves in Broth 25.98







有機珍菌乾燒羅漢上素 House Special Buddhats Feast (Vegetarian) 29.98







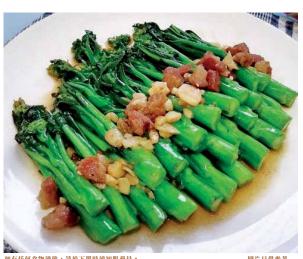
參雙菇扒腐皮 Braised Mixed Mushroom w/ Deep Fried Beancurd Sheet

Braised Mixed Mushroom w/ Deep Fried Beancurd Sheet 32.98





- 参 蒜香茄豆合炒 Minced Garlic Stir Fried Green Beans & Eggplant 27 98
- 护 拍蒜豬油渣生炒菜心苗
 Sautéed Baby Choy Sum with Garlic & Crispy Fat
 27.98
- 鮑汁皇帝菇扒豆苗
 Braised Portabella Mushroom & Pea Shoots in AbaIone Sauce
 38.98



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粉麵飯 Noodle and Vice



❷ 富貴帶子蝦球炒飯

Prawns & Scallop Fried Rice

38.98

王子海鮮特色炒麵

Prince House Seafood Chow Mein (with BBQ Pork & Chicken) 32.98

韮皇銀芽雞絲炒麵

Shredded Chicken Chow Mein with Chives

28.98

飛魚子瑤柱蛋白炒飯

Dried Scallop & Egg White Fried Rice Topped with Tobiko

32.98

金鈎臘味野米糯米炒飯

Fried Wild Rice & Sticky Rice w/ Chinese Sausage & Dried Shrimp 28.98



● 櫻花蝦鰻魚叉燒炒飯 Eel & BBQ Pork Fried Rice w/ Sakura Shrimp 33.98



⑩ 鮑汁薑蔥撈蛋白爽麵
Egg Noodle w/ Green Onion & Ginger in Abalone Sauce
36.98

፟፟ 飄香生拆蟹肉籠仔飯

Stir Fried Sticky Rice w/ Fresh Crab Meat 36.98

乾燒珍菌伊麵

Braised E-FU Noodle w/ Golden Chives & Mushroom

29.98

乾炒菜心牛肉河粉

Stir Fried Flat Rice Noodle w/ Beef

 29^{98}

鹽香鹹魚雞粒炒飯

Salted Fish & Diced Chicken Fried Rice

29.98

八珍羅漢齋素炒麵

Vegetarian Buddha Feast Chow Mein

29.98

彩虹揚州炒飯

Rainbow Yangchao Fried Rice (with BBQ Pork & Shrimp) 28.98



金瑤養生黑野米炒飯 Fried Black Wild Rice w/ Dry Scallop & Egg White Topped with Tobiko (with Chicken) 36.98



◎ 懷舊金蠔腊味煲仔飯 Traditional Preserved Meats & Dried Oyster Clay Pot Rice 敬請預訂 Order in advance

THE Wessert



黃金爆醬流沙包(含奶類制品) Steamed Egg YoIk Custard Buns (Contain Dairy)

18.00/六個

36.00/十二個

蒸/炸手工饅頭 Steamed / Deep Fried Buns

9.00/六個

15.00/十二個

皇母蟠桃

Steamed Lotus Seed Paste Buns

15.00/六個

28.00/十二個

蟠龍子母壽包

Chinese Birthday Buns w/ Sweetend Lotus Paste

48.00

抹茶糯米糍

Green Tea Mochi

8.00

◈ 桃膠燉雙皮奶

Double Boiled Milk Custard w/ Peach Gum

8.98

Baked Tapioca Pudding w/ Puffed Pastry (Order in Advance) 28.00





֎ 桂花擂沙湯丸 Glutinous Rice Ball w/ Sesame Filling (Contain Peanut) 11.00



玉米香芒凍布甸 Corn Shape Mango Pudding 8.00



古法原籠馬拉糕 Steam Brown Sugar Sponge Cake 12.00

◈ 千層百香果水晶糕 Passion Fruit Crystal Jelly 9.00





◈ 冰皮榴蓮糯米糍(含奶類制品) Durian Mochi (Contain Dairy) 26.00/六個 48.00/十二個

