







精選粵式點心 CANTONESE DIM SUM

11:00-15:00

- | | |
|--|----------------|
|  潮洲粉果 (3粒) | 每籠 Per Portion |
|  Steamed Chiu Chow Dumpling (3 pieces) | 36 |
| 瑤柱珍珠糯米雞 (2件) | 每籠 Per Portion |
| Mini Chicken Sticky Rice with Conpoy Wrapped in Lotus Leaf (2 pieces) | 45 |
| 古法牛肉球 (3粒) | 每籠 Per Portion |
| Traditional Steamed Beef Ball (3 pieces) | 46 |
|  蟲草花珍菌餃 (3 pieces) | 每籠 Per Portion |
| Steamed Cordyceps militaris Mushroom Dumpling (3 pieces) | 35 |
| XO醬蒸鳳爪 | 36 |
| Steamed Chicken Feet with XO Sauce | |
| 泰椒豆豉蒸肉排 | 35 |
| Steamed Spare Ribs with Black Bean and Chili | |
|  蟹子燒賣皇 (4粒) | 每籠 Per Portion |
| Siu Mai with Crab Roe (4 pieces) | 46 |
| 扇貝珍珠餃 (3粒) | 每籠 Per Portion |
| Steamed Scallop Dumpling (3 pieces) | 45 |
| 水晶鮮蝦餃 (4粒) | 每籠 Per Portion |
| Crystal Shrimp Dumpling (4 pieces) | 46 |

 主廚推介 Chef's Recommendation  辣味 Spicy Dish  堅果 Nuts  素菜 Vegetarian Dish

如閣下對任何食物有敏感或要求, 請於點單時告知您的服務員
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11:00-15:00

金豬鹹水角 (3件) Deep Fried Sticky Puff stuffed with Pork (3 pieces)	36
金腿蘿蔔絲酥 (3粒) Baked Turnip Julienne and Jinhua Ham in Puff Pastry (3 pieces)	每份 Per Portion 45
 蒜香蝦春卷 Garlic Shrimp Spring Roll	46
韭菜鮮蝦脆餅 Crispy Chinese Chive Fresh Shrimp Cake	45
 香煎蘿蔔糕配黑魚籽 Pan Fried Turnip Cake with Caviar	46
蔥花炸兩 Steamed Rice Roll Stuffed with Crispy Dough	45
香心菜叉燒腸粉 Steamed Rice Roll with Barbecued Pork and Pickled Choy Sum	46
竹筴上素腸粉 Steamed Rice Roll Stuffed Bamboo Piths and Vegetables	45
竹筴鮮蝦腸粉 Steamed Rice Roll with Shrimp and Bamboo Pitch	56

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精選粵式點心

CANTONESE DIM SUM

11:00-15:00

栗茸馬拉糕 Steamed Sponge Cake with Chestnut Paste	36
蜜汁叉燒包 (3件) Steamed Barbecued Pork Bun (3 pieces)	每籠 Per Portion 45
北海道牛乳包 (3件) Steamed Hokkaido Milk Bun (3 pieces)	每籠 Per Portion 46
經典奶皇包 Steamed Egg Yolk Milky Bun	每籠 Per Portion 45
 焗松茸雞批 Baked Matsutake Chicken Pie	每份 Per Portion 46
 鮮肉小籠包 (4件) Siu Lung Bao (4 pieces)	每籠 Per Portion 45
皮蛋豚肉片粥 Congee with Preserved Egg and Sliced Salted Pork	46
下火菜乾鹹骨粥 Congee with Salted Pork Rib and Dehydrated Cabbage	45
 野瓜小米粥 Mitsutake Mushroom and Wild Mushroom Congee	46
鹽鮮斑片粥 Salted Fresh Grouper Congee	65

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頭盤、冷盤及小食

APPETIZERS, COLD DISHES AND SNACKS

	每件 Per Piece
金錢蟹盒 Deep Fried Crabmeat and Roe in Puff	36
 涼拌黑白木耳 Marinated Black and White Fungus with Garlic in Vinaigrette and Sesame Oil	45
 茶燻四喜卷  Tea Smoked Assorted Vegetable Bean Curd Sheet Roll	65
 香茅檸檬紅蜆頭 Marinated Jelly Fish with Lemongrass and Citron	66
 香辣皮蛋豆腐  Marinated Spicy Persevered Duck Egg with Tofu	65
陳年花雕話梅醉豬手 Aged Huadiao Drunken Pork Knuckle with Salted Plum	96
 醬油漬鮮鮑魚 Marinated Fresh Abalone with Premium Soy	95
酥炸巴馬臣芝士銀鱈魚粒 Crispy Silva Cod Cube with Parmasen Cheese	116

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明爐燒烤

BARBECUED SPECIALTIES

 懷舊金錢雞 Traditional Chicken, Pork Crystal Fat and Chicken Liver Skewer	每份 Per Portion 46
經典燒豚肉排 Traditional Chinese BBQ Pork Rib	125
慢泡瑤柱貴妃雞 Sous Vide Free Range Chicken with Conpoy	半隻 Half 156
 極品醬油雞 Sous Vide Free Range Chicken in Premium Soy Sauce	半隻 Half 155
 脆皮燒三層肉 Crispy Roasted Pork Bell	145
 蜜燒傳統豚肉叉燒 Signature Barbecued Pork	146
掛爐燒鵝 Roasted Barbecued Goose	半隻 Half 365
化皮乳豬件 Roasted Crispy Suckling Pig Served with Chinese Puff	246
明爐烤全體米鴨 (二吃) 需一日預訂 Reserve one day in advance Grand Palace Peking Duck (2 courses)	壹隻 Whole Piece 405

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極上珍品
PREMIUM DRIED (SHARK'S FIN)

乾撈或紅燒大排翅(2兩) Double Boiled Premium Shark's Fin with Supreme Soup (75 Grams)	每位 Per Person 296
黃金蟹肉撈翅(2兩) Double Boiled Premium Shark's Fin with Supreme Soup (75 Grams)	每位 Per Person 395
海虎翅(2兩) 乾撈或紅燒 Tiger Shark's Fin (75 Grams) Stir Fired or Braised	每位 Per Person 796
砂鍋濃湯雞煲翅(6兩) Braised Premium Shark's Fin (225g) with Chicken in Casserole	785
紅燒海參鮑魚扣鵝掌 Braised Cucumber and Abalone with Goose Web	每位 Per Person 296
紅燒蝦子原條遼參 Braised Thorn Sea Cucumber and Shrimp Roe	每位 Per Person 425
勵皇佛跳牆 Buddha Jumping the Wall	每位 Per Person 495
南非乾鮑 South Africa Dried Abalone	每位 Per Person (6頭 100 Gram) 1266 (12頭 50 Gram) 685
紅燒原隻花膠扒 Braised Whole Fish Maw Steak with Superior Sauce	每位 Per Person 1366
紅燒官燕盞 Braised Swallow's Nest with Superior Sauce	405







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湯羹 SOUPS

- 廚師長明火靚湯
Slow Cook Soup of the Day
每位 Per Person 56
-  黑蒜栗子燉姬松茸
Double-Boiled Tricholoma Matsutake with Chestnut and Roasted Dark Garlic
每位 Per Person 105
-   天麻川芎白芷燉魚頭
Double-Boiled Fish Head with Gastrodia, Ligusticum Striatum and Angelica Root
每位 Per Person 106
-  海底椰花膠燉烏雞
Double-Boiled Silkie Chicken Soup with Fish Maw and Sea Coconut
每位 Per Person 155
- 皮蛋芫茜斑片湯
Preseved Duck Egg Grouper Soup with Coriandar
每位 Per Person 156
- 黃湯蟹肉羹
Fresh Crab Meat Pumpkin Veloute
每位 Per Person 165
-  酸辣花膠濃骨羹
Spicy and Sour Fish Maw Rich Bone Soup
每位 Per Person 186
-  秘魯瑪卡燉鱷魚肉
Double-Boiled Crocodile Soup with Peruvian Ginseng
每位 Per Person 286
- 冬蟲夏草石斛燉老雞
Spicy and Sour Fish Maw Rich Bone Soup
每位 Per Person 395

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海鮮
SEAFOOD

薑茸蒸一日鮮 Steamed Salted Seasonal Fish with Ginger	106
鮮蝦瑤柱蒸滑蛋 Steamed Egg with Fresh Shrimp and Conpoy	145
芙蓉黃金虎蝦 Stir Fried Tiger Prawn with Salted Egg Yolk and Egg White	236
紅燒豆腐斑腩煲 Braised Fish Head and Belly Cassarole with To-Fu	235
 羊肚菌玉蘭炒斑球 Wok-Fried Grouper Fillet with Morel Mushroom and Chinese Brocoli	245
X.O.醬炒帆立貝 Sauteed Jumbo Scallop with X.O. Sauce	266
 蒜蓉蟹膏蒸糯米飯 Sauteed Glutinous rice with Fresh Crab Roe and Garlic	385
女兒紅蛋白蒸龍蝦 Steamed Lobster with Egg White and Yellow Wine	436
川式水煮象拔蚌片 Numbing and Spicy Geoduck	695

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肉類 MEAT

- 尖椒筍片小炒肉 106
Sauteed Pork Belly with Green Chili and Bamboo Shoot
- 鳳梨咕嚕肉 105
Sweet and Sour Pork with Pineapple and Pickled Ginger
- 風沙蒜香豚肋排 106
Steamed Pork Patties with Aged Salted Fish
- 馬友鹹魚蒸肉餅 115
Steamed Pork Patties with Aged Salted Fish
- 👍 宮廷醬烤豚骨腩 116
Braised and Roasted Pork Rib Belly with Imperial Sauce
- 山東京蔥爆羊柳 125
Stir Fried Sliced Lamb Fillet with Sandong Leeks in Fermented Tofu Sauce
- 玉蔥爆炒蜜豆穀飼牛 146
Wok Fried Corn Beef with Honey Peas and Spring Onion
- 👍 蒜片燒汁澳洲和牛粒 245
Sauteed Wagyu Beef Cube with Sliced Garlic and Gravy
- 👍 喜馬拉亞山岩鹽炭燒日本A5和牛 500克 1266
Pan-Grilled A5 Japanese Beef with Himalayan Rock Salt 500g

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家禽 POULTRY

- | | |
|--|---------------------|
| 👉 香脆避風塘滑雞件
Fried Chicken with Typhoon Shelter Style | 86 |
| 紅燒乳鴿
Roasted Crispy Pigeon | 每隻 Per Piece
105 |
| 👍 橘子蜜醬燒鴨髀
Roasted Duck Confit with Orange Honey | 106 |
| 👍 火燒酒香富貴雞(旁桌烹調)
Roasted Chicken with Chinese Wine Flambe (Gueridon Service) | 125 |
| 廚師長一品燒雞 (半隻)
Chef's Special Roasted Half Free Range Chicken | 156 |
| 鮑汁花菇鵝掌煲
Goose Web and Mitsutake Mushroom in Cassarole with Abalone Sauce | 195 |
| 👍 砂鍋濃湯雲吞雞
Chicken and Wonton Soup in Casserole | 196 |
| 👍 黑松露手撕鵝
Sautéed Chicken with Wild Fire Cracked Chili and Black Bean | 245 |
| 👍 瑤柱鮑魚霸王鴨 (需兩日前預訂)
Braised Duck with Abalone and Conpoy (Reserve 2 days in advance) | 496 |

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每日生猛海產 DAILY LIVE SEAFOOD

精選海上鮮 Steamed Live Fish

Seasonal Price 時價

- 東星斑 Spot Coral
- 老鼠斑 Humpback Grouper
- 澳門龍脷 Macau Sole
- 珍珠躉 Pearl Lanceolatus
- 老虎斑 Tiger Grouper
- 或其他 or Others (Please Ask Your Server)

廚師長烹調推介 Executive Chef Recommendation:

薑蔥蒸 Steamed with Spring Onion and Ginger, 油浸 Deep-Fried

古法蒸 Steamed with Red Date, kohlrabi and Mushroom, 煎封 Pan-Fried

👍 水煮 Spicy and Numbing

精選甲殼類海產 Live Shellfish

Seasonal Price 時價

游水海蝦 Live Prawns

新鮮象拔蚌 Live Geoduck

👍 生猛富貴蝦 Live Mantis Prawn

👍 生猛蜆子皇 Live Razar Clam

👍 花螺 Babylon Shell

大西洋藍龍蝦 Atlantic Ocean Blue Lobster (約十二兩 Around 450 Grams)

生猛大肉蟹 Live Crab

澳洲龍蝦 Australia Lobster or 波士頓龍蝦 Boston Lobster

廚師長烹調推介 Executive Chef Recommendation:

白灼 Poached, 蒜茸蒸 Steamed with Garlic

豉油皇 Pan-Fried in Soy Sauce, 芝士焗 Thermidor

花雕蛋白蒸 Steamed with Hua Diao Wine and Egg White

薑蔥焗 Wok-Fried with Spring Onion and Ginger, 上湯焗 Stewed with Superior Soup

👍 避風塘 Fisherman's Wharf, 水煮 Spicy and Numbing, 豉椒炒 Stir-Fried in Black Bean Sauce

辣酒煮 Spicy Yellow Wine

👍 主廚推介 Chef's Recommendation

👍 辣味 Spicy Dish

👍 堅果 Nuts

👍 素菜 Vegetarian Dish

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素菜

VEGETARIAN

- 黑蒜薏仁白玉盒 96
Braised Roasted Black Garlic and Barely in Winter Melon Crystal Box
- 風沙蒜香金錢蓮藕夾 95
Lotus Root Medallion with Crispy Garlic
- 👍 紅燒蛋黃獅子頭 96
Braised Vegan Meat Ball Stuffed with Salted Egg Yolk
- 植物肉醬釀自家制豆腐 105
Vegan Meat Stuffed in Home-Made To-Fu
- 水煮素千層 106
Bean-cured Sheet in Sichuan Hot and Numbing
- 破布子蒸釀千頁豆腐 105
Steamed Beancurd Sheet Stuffed with Pickled Cordia
- 👍 黑松露素鮑絲豆皮卷 135
Vegetarian Abalone Julienne Bean Curd Roll with Black Truffle
- 榆耳竹筍鼎湖上素 146
Braised Bamboo Pitch and Yellow Fungus with Assorted Vegetable
- 👍 松茸桂花炒素翅 175
Wok Fried Matsutake Mushroom and Vegetarian Shark Fin with Scrambled Egg



主廚推介 Chef's Recommendation



辣味 Spicy Dish



堅果 Nuts



素菜 Vegetarian Dish

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菜蔬 VEGETABLES

- 季子時令菜蔬 Seasonal Chinese Vegetable 96
農家菜心 Flowering Chinese Cabbage，油麥菜 Indian Lettuce，娃娃菜 Peking Cabbage
西蘭花 Broccoli，羅馬生菜 Romaine Lettuce，菜苗 Baby Leaves，
本地生菜 Local Chinese Lettuce
(生炒、上湯、鹽水、蒜蓉、白灼、蠔油、椒絲腐乳、)
(Sautéed / Broth / Salt-Flavored / Garlic / Boiled / Oyster Sauce / Fermented Bean Curd /)
- 蝦米粉絲泡節瓜 86
Cooked Hairy Gourd Melon with Dried Shrimp and vermicelli
- 欖菜乾煸四季豆 85
Wok Fried String Bean with Minced Pork and Olive Cabbage
- 👍 煎釀虎皮尖椒 86
Easy Fried Chili Pepper Stuffed with Fish paste
- 馬拉盞啫啫生菜煲 85
Sizzling Lettuce with Malaysia Paste in Casserole
- 魚香茄子煲 86
Eggplant and Salty Fish Casserole
- 👍 鹹豬骨包心芥菜煲 95
Salty Pork Bone Brassica Juncea Casserole
- 瑤柱骨湯娃娃菜 106
Peking Cabbage in Conpoy Rick Bone Soup
- 👍 海皇魚湯雜菜煲 125
Seafood Assorted Vegetables with Fish Soup in Casserole
- 👍 舞茸菌湯泡露筍 166
Maitake Mushroom and Asparagus in Soup

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飯、麵 RICE AND NOODLES

- | | |
|---|---------------------|
|  傳統茶粿湯
Traditional Rice Stick in Soup | 每位 Per Person
36 |
| 鮮菌魚湯米線
Fresh Assorted Mushroom Rice Noodle in Fish Soup | 每位 Per Person
86 |
|  酸菜魚片湯米線
Poached Fish with Chinese Sauerkraut Rice Noodle Soup | 每位 Per Person
85 |
| 頭抽龍鬚炒麵
Fried Noodle with Squid Leg in Premium Cuvee Soy | 126 |
|  XO醬穀飼牛炒河
Fried Flat Rice Noodle with Corn Beef Fillet in XO sauce | 135 |
|  賽螃蟹燴伊麵
Braised Crab Meat and Egg White with E-Fu Noodle | 146 |
|  黑松露新豬肉蛋白炒飯
Egg White Fried Rice with Omni Pork and Truffle | 145 |
| 鮮菌濃汁虎蝦焗飯
Baked Tiger Prawn Rice with Mushroom Veloute | 226 |
|  勵皇御宴燴飯
Grand Palace Imperial Fried Rice with Braised Sea Cucumber,
Abalone, Fish Maw, Scallop, Conpoy, Mushroom, Sakura Shrimp | 365 |
| 明火米皇
Congee | 每位 Per Person
28 |
| 頂級香苗
Steamed Rice | 每位 Per Person
18 |

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甜品 DESSERT

晉爵冰花燉血燕 Double Boiled Superior Bloody Swallow's Nest	406
椰汁冰糖燉官燕 Double Boiled Superior Swallow's Nest with Coconut Cream	385
勵皇鮮果碟 Fruit Platter	96
👍 燕液粉條芒果撈 Mango and Swallow's Nest with Coconut Jelly Noodle	95
👍 日本蜜瓜豆乳布丁 Japanese Melon Soy Milk Pudding	76
👍 蛋白杏仁茶 Almond Latte with Egg White	45
👍 昆布綠豆爽薏米露 SeaTangle, Green Bean and Barely Veloute	46
金瓜脆餅 Pumpkin Sugar Cake	45
三層斑蘭糕 Pandanus Layer Cake	36

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