



精選粵式點心 CANTONESE DIM SUM

11:00-15:00

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|---|----------------------|
|  懷舊荷香糯米雞 (1件)
Old Fashion Chicken Sticky Rice with Conpoy Wrapped in Lotus Leaf (1 pieces) | 每籠 Per Portion
58 |
|  黑松露日本帆立貝餃 (3粒)
Steamed Scallop Dumpling with Black Truffle (3 pieces) | 每籠 Per Portion
58 |
|  水晶鮮蝦餃 (4粒)
Crystal Shrimp Dumpling (4 pieces) | 每籠 Per Portion
48 |
| 主席蟹子燒賣皇 (4粒)
Chairman Siu Mai with Crab Roe (3 pieces) | 每籠 Per Portion
48 |
|  摩利菌田園粉果 (3 pieces)
Steamed Morel Mushroom Garden Dumpling (3 pieces) | 每籠 Per Portion
48 |
| 古法牛肉球 (3粒)
Traditional Steamed Beef Ball (3 pieces) | 每籠 Per Portion
38 |
| XO醬蒸鳳爪
Steamed Chicken Feet with XO Sauce | 38 |
| 泰椒豆豉蒸肉排
Steamed Spare Ribs with Black Bean and Chili | 38 |

 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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- | | |
|--|----|
|  翡翠鵝肝鹹水角 (3件)
Deep Fried Jade Sticky Puff stuffed with foir gras (3 pieces) | 58 |
|  蒜香蝦春卷
Garlic Shrimp Spring Roll | 48 |
| 香煎蘿蔔、芋頭鴛鴦糕
Pan Fried Turnip and Taro Cake | 48 |
| 錦鹵素肉雲吞
Fried Crispy Wonton with Vegan Pork and Sweet and Sour Sauce | 38 |
|  珍品鮑魚酥 (每隻)
Abalone Puff (1 pieces) | 38 |
| XO醬鮮蝦腸粉
Rice Roll with Shrimp and XO Sauce | 58 |
| 香心菜叉燒腸粉
Steamed Rice Roll with Barbecued Pork and Pickled Choy Sum | 48 |
| 竹筍上素腸粉
Steamed Rice Roll Stuffed Bamboo Piths and Vegetables | 48 |

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精選粵式點心

CANTONESE DIM SUM

11:00-15:00

金湯素翅乾坤袋 Vegan Fake Shark Fin in Bean Curd Pillow and Pumpkin Veloute	48
 焗松茸雞批 (3件) Baked Matsutake Chicken Pie (3 pieces)	每份 Per Portion 48
鮮肉小籠包 (4件) Siu Lung Bao (4 pieces)	每籠 Per Portion 48
蜜汁叉燒包 (3件) Steamed Barbecued Pork Bun (3 pieces)	每籠 Per Portion 48
 北海道牛乳包 (3件) Steamed Hokkaido Milk Bun (3 pieces)	每籠 Per Portion 48
皮蛋豚肉片粥 Congee with Preserved Egg and Sliced Salted Pork	48
下火菜乾鹹骨粥 Congee with Salted Pork Rib and Dehydrated Cabbage	48
 野瓜小米粥 Mitsutake Mushroom and Wild Mushroom Congee	48

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頭盤、冷盤及小食

APPETIZERS, COLD DISHES AND SNACKS

奧賽嘉鱒龍魚籽醬30克 Osetra Caviar	968
 酥炸巴馬臣芝士銀鱈魚粒 Crispy Silva Cod Cube with Parmasen Cheese	128
玫瑰醉燻蹄 Chinese Rose Wine Drunken Pork Hock	98
 甜酸苦辣爽魚皮 Marinated Fish Skins with Four Favours	88
黑醋拌蜆花配黑白木耳 Marinated Jelly Fish, Black and White Fungus with Garlic in Vinaigrette and Sesame Oil	78
 毛豆四喜烤麩 Braised Wheat Gluten with Edamame	78
 香辣皮蛋豆腐 Marinated Spicy Perserved Duck Egg with Tofu	78
 金錢蟹盒 Deep Fried Crabmeat and Roe in Puff	每件 Per Piece 48

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明爐燒烤

BARBECUED SPECIALTIES

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
428

👍 掛爐燒鵝
Roasted Barbecued Goose
半隻 Half
368

👍 化皮乳豬件 (6件)
Roasted Crispy Suckling Pig (6 pieces) Served with Steamed Chinese Hot Cake
238

👍 蜜燒傳統豚肉叉燒
Signature Barbecued Pork
168

慢泡瑤柱貴妃雞
Sous Vide Free Range Chicken with Conpoy
半隻 Half
158

👍 極品醬油雞
Sous Vide Free Range Chicken in Premium Soy Sauce
半隻 Half
158

脆皮燒三層肉
Crispy Roasted Pork Bell
148

蜜汁燒豚頸肉
Roasted Honey Glazed Pork Neck
138

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極上珍品
PREMIUM DRIED (SHARK'S FIN)

南非乾鮑
South Africa Dried Abalone

每位 Per Person
(6頭 100 Gram) 1688
(12頭 50 Gram) 898

紅燒原隻花膠扒
Braised Whole Fish Maw Steak with Superior Sauce

每位 Per Person
1488

砂鍋濃湯雞煲翅 (6兩)
Braised Premium Shark's Fin (225g) with Chicken in Casserole

828

海虎翅(2兩) 乾撈或紅燒
Tiger Shark's Fin (75 Grams) Tossed or Braised

每位 Per Person
798

勵皇佛跳牆
Buddha Jumping the Wall

每位 Per Person
498

紅燒蝦子關東遼參配柚皮
Braised Japan Kanto Thorn Sea Cucumber with Shrimp Roe and Pomelo Skin

每位 Per Person
468

乾撈或紅燒大排翅(2兩)
Double Boiled Premium Shark's Fin with Supreme Soup (75 Grams) Tossed or Braised

每位 Per Person
328

紅燒海參鮑魚扣鵝掌
Braised Sea Cucumber and Abalone with Goose Web

每位 Per Person
298

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湯羹 SOUPS

- 冬蟲夏草石斛燉老雞
Double Boiled Aged Chicken with Cordyceps sinensis and Dendrobium 每位 Per Person 408
- 👍 海底椰花膠燉烏雞
Double-Boiled Silkie Chicken Soup with Fish Maw and Sea Coconut 每位 Per Person 188
- 👍 酸辣花膠濃骨羹
Spicy and Sour Fish Maw Rich Bone Soup 每位 Per Person 178
- 皮蛋芫茜斑片湯
Preseved Duck Egg Grouper Soup with Coriander 每位 Per Person 138
- 👍 竹笙金銀柱貝太子羹
Bamboo Piths, Scallop Duo Egg White Soup 每位 Per Person 128
- 👍 天麻川芎白芷燉魚頭
Double-Boiled Fish Head with Gastrodia, Ligusticum Striatum and Angelica Root 每位 Per Person 118
- 👍 茶樹菇銀耳燉栗子
🌿 Double-Boiled Chestnut with velvet pioppino and Silver Fungus 每位 Per Person 88
- 廚師長明火靚湯
Slow Cook Soup of the Day 每位 Per Person 58

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海鮮
SEAFOOD

- 蛋白糟鹵奶油泡龍蝦 448
Oil Poached Lobster with Yellow Wine Cream Sauce and Egg White
- 蒜蓉鮮蟹蒸糯米飯 398
Sauteed Glutinous rice with Fresh Crab and Garlic
- 羊肚菌花椰菜炒海斑球 268
Wok-Fried Grouper Fillet with Morel Mushroom and Cauliflower
- 👍 X.O.醬玉豆炒日本帆立貝 248
Sauteed Jumbo Japanese Scallop and Honey Pea with X.O. Sauce
- 紅炆豆腐斑頭腩煲 248
Braised Fish Head and Belly Cassarole with To-Fu
- 👍 葱油汁煎焗老虎蝦 208
Pan-Searled King Tiger Prawn with Scallion and Ginger Oil
- 鮮蝦瑤柱蒸滑蛋 148
Steamed Egg with Fresh Shrimp and Conpoy
- 薑茸蒸一日鮮 118
Steamed Air-Dried Salted Seasonal Fish with Ginger

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肉類 MEAT

- 👍 海鹽炭燒日本A5和牛 500克配廚師長四味海鹽 1388
(豆豉海鹽、辣椒海鹽、海苔鹽, 孜然海鹽)
Pan-Grilled A5 Japanese Beef with Four Kinds Sea Salt 500g
(Black Bean Sea Salt, Chili Sea Salt, Seaweed Sea Salt, Cumin Salt)
- 蒜片燒汁澳洲和牛粒 268
Sauteed Wagyu Beef Cube with Sliced Garlic and Gravy
- 👍 經典三鮮牛骨髓 148
Traditional Wok Fried Bone Marrow with Quail Egg, Shrimp, and Mushroom
- 杭椒香辣竹筍小炒肉 128
Sauteed Pork Belly with Green Chili Pepper and Bamboo Shoot
- 馬友鹹魚蒸肉餅 128
Steamed Pork Patties with Aged Salted Fish
- 宮廷醬烤豚骨腩 128
Braised and Roasted Pork Rib Belly with Imperial Sauce
- 山東京蔥爆羊柳 128
Stir Fried Sliced Lamb Fillet with Shandong Leeks in Fermented Tofu Sauce
- 👍 鳳梨咕嚕肉 118
Sweet and Sour Pork with Pineapple and Pickled Ginger

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家禽 POULTRY

- 👍 瑤柱鮑魚霸王鴨 (需兩日前預訂) 498
Braised Whole Duck with Abalone and Conpoy (Reserve 2 days in advance)
- 濃汁花膠香菇鵝掌煲 388
Braised Goose Web and Mitsutake Mushroom with Fish Maw in Cassarole
- 👍 黑松露手撕鵝 248
Pulled Goose Julienne with Black Truffle
- 廚師長一品燒雞 (半隻) 158
Chef's Special Roasted Half Free Range Chicken
- 👍 火燒酒香富貴雞(旁桌烹調) 128
Roasted Chicken with Chinese Wine Flambe (Gueridon Service)
- 👍 老陳皮白玉鴨腿湯 118
Slow Cook Duck Confit with Aged Tangerine Peel and Winter Melon in Soup
- 👍 紅燒乳鴿 每隻 Per Piece 108
Roasted Crispy Pigeon
- 👍 香脆避風塘滑雞件 88
Fried Chicken with Typhoon Shelter Style

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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

👍 生猛蠔子皇 Live Razor Clam

👍 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

廚師長烹調推介 Executive Chef Recommendation:

白灼 Poached, 蒜茸蒸 Steamed with Garlic, 薑蔥蒸 Steamed with Spring Onion and Ginger

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

- 榆耳竹笙鼎湖上素 148
Braised Bamboo Pitch and Yellow Fungus with Assorted Vegetable
- 👍 黑松露素鮑絲豆皮卷 138
Vegetarian Abalone Julienne Bean Curd Roll with Black Truffle
- 👍 椒麻醬炒素牛肉 118
🌿 Wok-Fried Beyond Beef with Sichuan Numbing Pepper
- 雪裡紅炒素翅 108
Wok Fried Vegetarian Shark Fin with Potherb Mustard
- 素魚香煎釀豆腐 108
Pan - Fried Vegan Fish stuffed in To-Fu
- 蒸焗陳菇滑蛋砵 98
Double Cook Aged Mushroom Egg Bowl
- 👍 宜賓芽菜素肉刈包 98
Sichuan Yibin Preserved Cabbage Vegan minced Pork Bun
- 自漬仁稔蒸素千層 98
Bean-cured Sheets with Dracontomelon

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菜蔬 VEGETABLES

- 海皇魚湯雜菜煲 138
Seafood Assorted Vegetables with Fish Soup in Casserole
- 馬拉盞吊片通菜煲 118
Morning Glory with Sliced Squid and Malaysia Paste in Casserole
- 蒜蓉瑤柱蝦乾肉碎蒸娃娃菜 118
Steamed Peking Cabbage with Conpoy, Dried Shrimp and Minced Pork
- 👍 蟲草花魚肚泡勝瓜 108
Steeped Silk Melon with Cordyceps Militaris and Fish Maw
- 👍 欖菜肉碎乾煸四季豆 98
Wok Fried String Bean with Minced Pork and Olive Cabbage
- 👍 魚香茄子煲 98
Eggplant and Salty Fish Casserole
- 👍 煎釀虎皮尖椒 88
Easy Fried Chili Pepper Stuffed with Fish paste
- 季子時令菜蔬 Seasonal Chinese Vegetable 88
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，
(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 /)

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飯、麵 RICE AND NOODLES

- 👍 勵皇御宴燴飯 388
Grand Palace Imperial Fried Rice with Braised Sea Cucumber,
Abalone, Fish Maw, Scallop, Conpoy, Mushroom, Sakura Shrimp
- 👍 魚籽瑤柱蟹肉燴伊麵 198
Braised Crab Meat, Conpoy and Caviar with E-Fu Noodle
- 👍 黑松露新豬肉蛋白炒飯 158
Egg White Fried Rice with Omni Pork and Truffle
- XO醬穀飼牛炒河 148
Fried Flat Rice Noodle with Corn Beef Fillet in XO sauce
- 👍 頭抽乾炒三絲鮮蝦麵 128
Fried Noodle with Fresh Shrimp and Vegetable Julienne Trio in Premium Cuvee Soy
- 生薑雞酒瀨粉 每位 Per Person 88
Chicken Rice Spaghetti with Ginger Yellow Wine
- 👍 酸菜黃魚片湯米線 每位 Per Person 88
Poached Yellow Cocaker with Chinese Sauerkraut Rice Noodle Soup
- 👍 傳統茶粿湯 每位 Per Person 38
Traditional Rice Stick in Soup
- 明火米皇 每位 Per Person 18
Congee
- 頂級香苗 每位 Per Person 18
Steamed Rice

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甜品 DESSERT

- | | |
|--|-----|
| 冰花燉血燕
Double Boiled Superior Bloody Swallow's Nest | 408 |
| 椰汁冰糖燉官燕
Double Boiled Superior Swallow's Nest with Coconut Cream | 398 |
| 勵皇鮮果碟
Fruit Platter | 88 |
|  桂花老酒釀柑桔慕絲
Osmanthus Fragrans, Fermented Rice and Tangerine Mousse | 78 |
|  日本王林蘋果丸子配冰粉
Japanese Aomori Ken Apple and Glutinous Rice Ball with Kawakita Mesona | 68 |
|  芒果糯米糍
Mango Glutinous Rice Ball | 68 |
|  金瓜脆餅
Pumpkin Sugar Cake | 58 |
|  蛋白杏仁茶
Almond Latte with Egg White | 48 |

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