匠心美饌 中華饗宴

匯聚大中華各省之文化及佳餚的食府 — 秉持著烹調傳統中國菜的熱誠，選用上乘時令的食材，以心做菜，匠心巧製每道傳統又不失創意的佳餚，觸動食客味蕾。中華筵席優雅堂皇的空間更希望讓客人於繁囂鬧市中享受優靜及美酒佳餚，悠然盡興。

Originally named THE CHINESE, brings authentic and mesmerizing Chinese cuisine to guests with our committed, enthusiastic and knowledgeable culinary and service team providing a totally wonderful dining experience by addressing every detail meticulously so as to create the most elegant, magnificent and intimate space for our guests to enjoy the traditional yet modern Chinese fine cuisine.
花雕醉乳鸽
頭盤
Appetizer

鹿兒島茶美豚叉燒  $320
Barbecued Kagoshima Chami Pork

花雕醉乳鴿  $190
Marinated Pigeon with Huadiao Wine

麻辣海參  $180
Marinated Sea Cucumber with Sichuan Peppercorn and Chili Oil

黑魚子流心蛋  $110
Soft-boiled Duck Egg with Caviar

脆炸九肚魚  $90
Deep-fried Bombay Duck with Spicy Salt

四川騰椒雞  $90
Chicken with Sichuan Peppercorn and Chili Oil

秘製凍鮑魚  $90
每隻 Per Piece
Marinated Fresh Abalone in Spiced Soy Sauce

椒鹽田雞腿  $80
Crispy Frog Leg with Spicy Salt

金磚豆腐  $80
Deep-fried Bean Curd

酸辣土豆絲  $80
Wok-fried Shredded Potato in Sichuan Style

話梅南瓜  $60
Marinated Pumpkin with Plum Sauce

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Prices are subject to 15% service charge.
Please advise our servers if you have any food allergies.
松茸響螺燉花膠

Double-boiled Fish Maw Soup with Sea Whelk and Maitake
湯羹
Soup

貢品佛跳牆 (敬請預訂)  
Buddha Jumps Over The Wall (Advance Order Required)  
$1,880  
每位 Per Person

川芎白芷天麻燉鱒皇 (敬請預訂)  
Double-boiled Eel Soup with Assorted Chinese Herbal  
(Advanced Order Required)  
$1,480  
6位用 6 Persons or Above

石斛蟲草燉雲雁  
Double-boiled Snow Goose Soup with “Shi Hu” and Cordycep  
$680  
每位 Per Person

松茸響螺燉花膠  
Double-boiled Fish Maw Soup with Sea Whelk and Matsutake  
$380  
每位 Per Person

竹笙菜膽燉花膠  
Double-boiled Fish Maw Soup with Bamboo Pith and Heart of Green  
$320  
每位 Per Person

花膠瑤柱羹  
Brained Fish Maw and Conpoy Soup  
$230  
每位 Per Person

皮蛋芫茜星斑片湯  
Garoupa Soup with Preserved Duck Egg and Coriander  
$180  
每位 Per Person

杏汁燉白肺  
Double-boiled Pig’s Lung Soup with Ground Almond  
$120  
每位 Per Person

蟲草花燉豬腰  
Double-boiled Pork Shin Soup with Cordycep Flower  
$120  
每位 Per Person

蟹肉瑶柱粟米羹  
Sweet Corn Soup with Crab Meat and Conpoy  
$120  
每位 Per Person

海皇酸辣羹  
Hot and Sour Soup with Assorted Seafood  
$120  
每位 Per Person

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桂花炒魚翅
Scrambled Egg with Shark’s Fin, Crab Meat and Baccy Sprout
翅
Shark’s Fin

蟹肉乾撈海翅
“Hai Hu” Shark’s Fin Accompanied with Fresh Crab Meat and Supreme Soup
$1,480 每位 Per Person

高湯燴海翅
Double-boiled “Hai Hu” Shark’s Fin in Supreme Soup
$1,480 每位 Per Person

菜膽肘子片燴翅
Double-boiled Superior Shark’s Fin Soup with Yunnan Ham and Heart of Green
$680 每位 Per Person

紅燒金銀翅
Braised Shark’s Fin Soup and Bird’s Nest in Brown Sauce
$680 每位 Per Person

紅燒鴛鴦翅
Braised Shark’s Fin Soup with Fish Maw in Brown Sauce
$580 每位 Per Person

紅燒雞絲翅
Braised Shark’s Fin Soup with Chicken in Brown Sauce
$580 每位 Per Person

紅燒蟹肉翅
Braised Shark’s Fin Soup with Crab Meat in Brown Sauce
$580 每位 Per Person

桂花炒魚翅
Scrambled Egg with Shark’s Fin, Crab Meat and Bean Sprout
$580 例 Regular
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
</table>
| 鳳皇官燕 (敬請預訂)  
Braised Partridge Stuffed with Imperial Bird’s Nest (Advance Order Required) | $980  |
| 紅燒官燕  
Braised Imperial Bird’s Nest in Brown Sauce | $680  |
| 高湯燉官燕  
Braised Imperial Bird’s Nest in Supreme Soup | $680  |
| 蟹肉扒燕窩  
Braised Bird’s Nest with Crab Meat | $580  |
| 雞茸燉燕窩  
Braised Bird’s Nest with Minced Chicken | $580  |
| 官燕釀竹笙  
Braised Imperial Bird’s Nest Stuffed in Bamboo Pith | $580  |
| 北海道牛乳炒燕窩  
Wok-fried Bird’s Nest with Hokkaido Milk | $580  |
| 香煎琵琶燕窩  
Pan-fried Bird’s Nest Cake Stuffed with Crab Meat and Egg White | $580  |
| 燕窩釀鵝腿  
Deep-fried Pigeon Leg Stuffed with Bird’s Nest | $140  |
蠔皇原隻皇冠吉品鮑

Braised Whole Yoshimi Abalone with Premium Oyster Sauce
金湯小米北海道鳐參
Braised Hokkaido Sea Cucumber and Millet with Pumpkin Purée
鲍汁原隻花膠

Braised Whole Premium Fish Maw with Abalone Sauce
海味
Dried Seafood

蠔皇原隻皇冠吉品鮑
Braised Whole Yoshitama Abalone with Premium Oyster Sauce
$2,800 十八頭 18 Heads

蠔皇原隻禾麻鮑
Braised Whole Oma Abalone with Premium Oyster Sauce
$1,800 廿四頭 24 Heads

蠔皇南非湯鮑(六頭)伴鶴掌
Braised Whole South African Abalone and Goose Web with Premium Oyster Sauce
$680 每位 Per Person

蠔皇原隻花膠
Braised Whole Fish Maw with Premium Oyster Sauce
$2,800

老乾媽醬炒花膠條
Wok-fried Sliced Fish Maw in "Lag Ganma“ Chili Sauce
$680

蠔皇花膠伴鶴掌
Braised Fish Maw and Goose Web with Premium Oyster Sauce
$480 每位 Per Person

濃雞湯煎蓮選參
Pan-fried Sea Cucumber in Chicken Bouillon
$380 每位 Per Person

金湯小米北海道選參
Braised Hokkaido Sea Cucumber and Millet with Pumpkin Purée
$380 每位 Per Person

天白花菇海參燜茶美豚
Braised Sea Cucumber with Mushroom and Kagoshima Chami Pork
$320

三蔥爆炒海參
Sautéed Sea Cucumber with Onion, Spring Onion and Scallion
$320
Sukiyaki Shabu, a traditional Japanese hot pot dish, is a popular meal choice. It consists of thinly sliced meat, vegetables, and tofu cooked in a simmering pot of broth, allowing diners to customize their meal.
海鮮
Seafood

白灼響螺片
Poached Sliced Sea Whelk in Bouillon
$1,080 每位 Per Person

玻璃蝦球
Wok-fried Crystal King Prawn
$380 每位 Per Person

冬瓜鮮蟹鉗
Steam Fresh Crab Claw with Winter Melon
$420 每位 Per Person

避風塘鮮蟹鉗
Wok-fried Crab Claw with Mashed Ginger, Chili and Crispy Garlic
$420 每位 Per Person

銀絲焗釀鮮蟹蓋
Baked Crab Shell Stuffed with Crab Meat and Onion
$260 每位 Per Person

原隻上湯焗龍蝦
Braised Whole Lobster in Supreme Soup
$680 每隻 Whole

四川麻香烤海上鮮
Simmered Seasonal Fish with Bean Card Stick in Sichuan Style
$880 每條 Whole

水煮星斑球
Simmered Grouper Fillet with Peppercorn and Chili Oil in Sichuan Style
$520

香煎燒汁鰤魚球
Pan-fried Cod Fillet in Teriyaki Sauce
$280

豉汁爆炒鰤魚球
Wok-fried Pomfret in Black Bean Sauce
$280

潮式熗煮星斑球翅
Simmered Grouper Fin in Chiu Chow Style
$260 每位 Per Person

黑胡椒蝦球粉絲煲
Wok-fried Prawn with Vermicelli and Black Pepper
$380

乾燒明蝦球
Sautéed Prawn with Spicy Sauce
$320

注意任何食物皆有可能反應。請向我們的服務員查詢有關資料。
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懷舊八寶鴨

Braised De-boned Duck with Eight Treasure
鮮鮑魚石窩雞
Steam Fresh Abalone and Chicken Fillet with Ginger and Spring Onion in Clay Pot
Roasted Crispy Chicken with Black Truffle
家禽
Poultry

黑松露脆皮雞
Roasted Crispy Chicken with Black Truffle
$340
半隻 Half
$680
全隻 Whole

海南一品雞
Hainan Chicken
$280
半隻 Half
$560
全隻 Whole

鮮鲍魚石窩雞
Sautéed Fresh Abalone and Chicken Fillet with Ginger and Spring Onion in Clay Pot
$480

四川辣子雞
Deep-fried Diced Chicken with Chili, Garlic and Peanut
$280

懷舊八寶鴨
Braised De-boned Duck with Eight Treasure
$580

潮蓮燒鵝
Roasted Goose
$280
例 Regular
$420
半隻 Half
$800
全隻 Whole

荔枝燒鵝酥
Deep-fried Goose Coated with Taro Crust
$180

煎焗原隻鵪鶉
Pan-fried Whole Partridge
$260

紅燒乳鴿
Roasted Pigeon
$90
每隻 Per Piece

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價錢均為含服務費。
Prices are subject to 10% service charge.
椒麻和牛肩肉

Roasted Wagyu Beef with Dried Chili and Peppercorn
芥末秋葵和牛粒

Stir-fried Beef with Wasabi Pepper and Okra in Wasabi Sauce
西施牛尾
Stewed Ox Tail in Soy Sauce and Carrot in Tomato Sauce
肉類
Meat

芥末秋葵和牛粒
Stri-fried Diced Wagyu Beef and Okra in Wasabi Sauce
$680

清湯蘿蔔和牛
Simmered Wagyu Beef and Turnip in Clear Broth
$320

椒麻和牛肩肉
Roasted Wagyu Beef with Dried Chili and Peppercorn
$220

三蔥燜和牛肩肉
Stewed Wagyu Beef with Onion, Scallion and Spring Onion
$220

西施牛尾
Stewed Ox Tail with Red Date and Carrot in Tomato Sauce
$180

湖南小炒肉
Wok-fried Spanish Pork with Red and Green Pepper
$280

話梅豬手
Stewed Pork Trotter with Dried Plum
$220

菠蘿咕咾肉
Crispy Pork Fillet with Pineapple in Sweet and Sour Sauce
$180

十年老陳皮獅子頭
Brained Meat Ball with Tangerine Peel
$120

宮廷一字骨
Brained Spare Rib in Sour Plum Sauce
$100

每位 Per Person
鮮蝦子柚皮

Boiled Pomfret Fish with Shrimp Roe
松茸汁浸豆腐

Simmered Bean Curd in Matsutake Sauce
蔬菜

Simmered Bean Curd in Matsutake Sauce $100
Pan-fried Bean Curd with Celery in Chili Sauce $180
Braised Bean Curd with Gluten Flour and Shrimp Roe $180
Sautéed String Bean, Eggplant and Bean Curd in Fermented Bean Curd Paste $180
Stir-fried Chinese Yam, Ginkyo and Zucchini $180
Pan-seared Bean Curd Roll Filled with Morel Mushroom $180
Wok-fried String Bean with Termite Mushroom $180
Braised Eggplant with Plum Sauce $180
Wok-fried Mushroom, Bamboo Shoot and Green Chili Pepper $180
Simmered Seasonal Vegetable with Fresh Bean Curd Sheet in Supreme Broth $160
Braised Pomelo Peel with Shrimp Roe $120

如有任何食物需要微調處理，請向我們的服務員提供有關資料。
*Prices are subject to 15% service charge.*
金湯鮑魚泡飯

Rice in Supreme Soup with Pumpkin and Fresh Abalone
<table>
<thead>
<tr>
<th>菜色</th>
<th>价格</th>
</tr>
</thead>
<tbody>
<tr>
<td>中華滷飯 Braised Rice with Assorted Dried Seafood</td>
<td>$320</td>
</tr>
<tr>
<td>鴨汁鱉魚飯 Braised Rice with Diced Duck and Octopus</td>
<td>$230</td>
</tr>
<tr>
<td>鮮蝦籽火腩粒炒飯 Fried Rice with Pork Belly and Shrimp Roe</td>
<td>$230</td>
</tr>
<tr>
<td>辣妹子炒飯 Fried Rice with Spicy Minced Pork and Pickled Vegetable</td>
<td>$180</td>
</tr>
<tr>
<td>金湯鮑魚泡飯 Rice in Supreme Soup with Pumpkin and Fresh Abalone</td>
<td>$120</td>
</tr>
<tr>
<td>油香蝦腰炒薯粉 Wok-fried Potato Vermicelli with Prawn and Chili</td>
<td>$280</td>
</tr>
<tr>
<td>雪菜燒鵝絲燜金銀米 Braised Vermicelli with Shredded Goose and Preserved Vegetable</td>
<td>$230</td>
</tr>
<tr>
<td>金貝雞米炒粉絲 Wok-fried Vermicelli with Diced Chicken and Conpoy</td>
<td>$180</td>
</tr>
<tr>
<td>沙嗲牛肉炒腸粉 Sauteed Rice Flour Roll with Minced Beef in Satay Sauce</td>
<td>$180</td>
</tr>
<tr>
<td>鹹酸菜和牛湯麵 Noodle with Wagyu Beef and Preserved Vegetable in Supreme Soup</td>
<td>$180</td>
</tr>
</tbody>
</table>

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點心
Dim Sum

黑魚子鮑魚芋盒
Deep-fried Taro Croquette with Abalone and Caviar
$98
每位 Per Person

香檳石榴稞
Steamed Assorted Seafood Dumpling with Champagne Sauce
$58
每位 Per Person

海鮮脆網巻
Steamed Rice Flour Roll Filled with Assorted Seafood Crisp
$99

是日蒸腸粉 (雜菌/鮮蝦/牛肉)
Daily Selection of Steamed Rice Flour Roll (Assorted Mushroom /Prawn /Minced Beef)
$88

筍尖鮮蝦餃
Steamed Shrimp Dumpling with Bamboo Shoot
$72

菇粒乾蒸燒賣
Steamed Pork Dumpling with Shrimp and Mushroom
$72

午市供應
Available For Lunch
點心
Dim Sum

松露鮮菌冬菇包
Pan-fried Bun with Truffle and Assorted Mushroom $54

翡翠水晶球
Steamed Fungus and Vegetable Dumpling $54

灌湯小籠包
Steamed Shanghai Dumpling “Xiao Long Bao” $54

薑蔥牛肉角
Crispy Beef Dumpling with Spring Onion $54

蘋果叉燒酥
Baked Puff Pastry Filled with Barbecued Pork and Apple Purée $54

田園素春卷
Deep-fried Spring Roll Filled with Vegetable $54

午市供應
Available For Lunch
附加收費
Additional Charge

切餅費
Cut Cake Charge
$100
每個 Per Cake

中國茗茶
Chinese Tea
$30
每位 Per Person

椒絲豉油
Chopped Chili with Soya Sauce
$30
每碟 Per Dish

自家製XO醬
Homemade XO Sauce
$30
每碟 Per Dish

琥珀合桃 / 鹽焗花生
Walnuts / Peanuts
$30
每碟 Per Dish

餐前小食
Appetizer
$30
每碟 Per Dish

白飯
Steamed Rice
$20
每位 Per Person

開瓶費 CORKAGE

烈酒
For Spirit
$800
每支 Per Bottle

香檳、紅白葡萄酒
For Champagne & Wine
$200
每支 Per Bottle

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受限於 10% 服務費。
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