



御火之下，風味自成體系
港味燒臘，低調而深刻

Guided by controlled fire, flavor evolves into its own identity.
Hong Kong roast meats — restrained, refined, and deeply resonant.

燒味

SIGNATURE ROAST



齋 秘製古法叫化雞 1880元
Secret Recipe Beggar's Chicken

炎香御藏叉燒 980元
Flame-Seared Honey-Glazed BBQ Pork

齋 炎香燒鵝三吃 3680元
Roast Goose In Three Ways

精品燒味雙拼 780元
Roasted Meat Duo

齋 炎香片皮鴨二吃/隻 2480元
Peking Duck, Two Courses (Whole)

明爐燒鴨/例 550元
Roasted Duck (Regular)

加一吃 Add a Flavor \$300

全隻 (Whole) 1880元
半隻 (Half) 980元

細粉鴨湯/薑蔥炒/炒鴨絲/鴨粥
椒鹽鴨架

Duck Vermicelli Soup/Stir-Fried Duck with Ginger
And Scallion/Stir-Fried Shredded Duck/Duck
Congee/Salt And Pepper Duck Rack

三日 3 DAYS ADVANCE RESERVATION 精選推薦 SIGNATURE HIGHLIGHTS

另收10%服務費/食物喜好及過敏資訊請主動告知 10% service charge/Please tell us if you are allergic to certain food.

前菜

APPETIZER

「黑松露走地雞」

松露不奪其味

本質自有光澤

一拌之間

分寸盡現



由輕入深，層層遞進
七味為序，風味有度

A Prelude of Precision.
An Opening in Perfect Balance.



招牌香煎豬肝
Signature Pan-Fried Pork Liver

220元



黑松露走地雞
Free-Range Chicken, Shaved Black Truffle

520元

紫蘇梅葡萄冬瓜
Winter Melon With Grape & Perilla Plum

180元

香辣口水雞 
Poached Chicken, Fragrant Chili Emulsion

480元

梅汁蕃茄
Tomatoes In Plum Sauce

180元

椒鹽鮮魷
Lightly Crisped Squid, Sea Salt & Pepper

480元

陳醋海蜇頭
Aged Black Vinegar Marinated Jellyfish Head

230元



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湯羹

SOUPS



花膠菌菇濃湯 / 4-6人
Fish Maw & Wild Mushroom Velouté (Serves 4-6)

1280元

北芪黑蒜燉土雞湯 / 位
Stewed Free-Range Chicken Soup With Astragalus And Black Garlic

280元

雲吞濃雞湯
Wonton Chicken Broth

6-8位 (Serves 6-8)

1780元

4-5位 (Serves 4-5)

920元

蟲草螺頭全雞湯
Cordyceps & Conch Chicken Soup

1480元

蜜瓜爵士湯
Melon Soup With Fish Maw, Sea Whelk, And Pork Ribs

1980元

濃湯砂鍋中鮑翅 / 位
Braised Superior Shark's Fin In Supreme Broth (per person)

1680元

砂鍋魚翅火腩濃雞湯 (排翅/花膠)
Braised Shark's Fin & Jinhua Ham In Rich Chicken Broth (With Fin / Fish Maw)

15000元

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花膠瑤柱燴龍膽羹
Braised Giant Grouper Soup with
Premium Fish Maw and Conpoy

每位 280元



順德生滾龍虎魚湯
Shunde-Style Live Garoupa &
Snakehead Fish Broth

時價(條) + 1200元



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海域雅饌

REFINED OCEAN DELICACIES

「黑松露蛋白龍蝦」

黑松露蛋白龍蝦

雲霧蛋白輕覆

鮮甜彈嫩，松露添香

分寸剛好



以時序為序，以鮮度為本
風味不繁，自有章法

Guided by seasonality, founded on freshness.
Flavors restrained, yet inherently structured.



黑蒜炒波龍

Wok-Fried Boston Lobster with Aged Black Garlic

1580元



黑松露蛋白龍蝦 840元
Lobster with Black Truffle & Silky Egg White

剝椒龍膽煲 1280元
Braised Giant Grouper with Chopped Chili in Clay Pot



羊肚菌鮮茴香炒龍膽球 1180元
Wok-Seared Giant Grouper Fillet with Morel Mushrooms & Fresh Fennel

川香水煮斑球 680元
Sichuan-Style Poached Grouper Fillet in Chili Broth



金沙避風塘虎大蝦/5隻 920元
Typhoon Shelter Tiger Prawns with Golden Salted Egg Yolk (5 pcs)

金沙麥片蝦/5隻 780元
Crispy Prawns with Salted Egg Yolk & Oat Crumble(5 pcs)



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齋生焗黃魚
Salt-Baked Yellow Croaker
880元



避風塘軟殼蟹
Typhoon Shelter-Style Crispy Soft-Shell Crab
680元



XO醬炒南澳玉帶白木耳
Wok-Fried Australian Scallops with XO Sauce & Snow Fungus
680元

XO醬翡翠鴛鴦蚌
XO Sauce Stir-Fried Jade Clams Duo
980元



醬燒明蝦球
Glazed King Prawn Medallions in Savory House Sauce
780元

金沙脆蝦球
Crispy Prawn Balls with Golden Salted Egg Yolk
720元

胡椒蝦球煲
Clay Pot-Braised Prawn Medallions with Cracked Black Pepper
780元



油浸筍殼魚
Oil-Poached Marble Goby
1580元



煙燻黑鱈魚
Smoked Black Cod
580元



金湯奶油蝦・小饅頭/5份
Golden Butter Shrimp with Crispy Mini Mantou (5 pcs)
920元

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鮮撈海味

FRESH SEAFOOD



新鮮是奢華起點
專屬懂品味的您

The essence of luxury starts with freshness,
created solely for connoisseurs of refinement.

游水生猛海鮮 Live and Vibrant Seafood

時價/每兩

龍虎石斑魚/兩 Dragon-Tiger Grouper / per tael (37.5g)

烹飪方式 清蒸/蒜蓉蒸/豉汁蒸/油浸/紅燒/炒球
Steamed with Soy Sauce/Steamed with Garlic/Steamed with Black Bean Sauce
Poached in Oil/Braised in Brown Sauce/Stir-Fried Grouper Fillet

龍蝦/兩 Lobster / per tael (37.5g)

烹飪方式 蒜蓉蒸/花雕蒸/上湯焗/黑椒焗/XO醬焗/薑蔥炒
Steamed with Garlic/Steamed with Hua Diao Wine/Baked with Superior Broth
Baked with Black Pepper/Baked with XO Sauce/Stir-Fried with Ginger & Scallion

蟹/兩 Crab / per tael (37.5g)

烹飪方式 黑椒蒸/花雕蒸/XO醬粉絲焗/薑蔥炒
Stir-Fried with Black Pepper/Steamed with Hua Diao Wine/Baked with XO
Sauce & Vermicelli/Stir-Fried with Ginger & Scallion

鮑魚/兩 Abalone / per tael (37.5g)

烹飪方式 清蒸/蒜蓉蒸/薑絲蒸/豉汁蒸
Steamed with Soy Sauce/Steamed with Garlic/Steamed with Ginger/
Steamed with Black Bean Sauce

🍽️ 蠔皇花膠鵝掌/位 1800元
Braised Goose Web with Fish Maw in Oyster Sauce / per person

🍽️ 蔥燒醬珍菌烏參/位 1580元
Braised Sea Cucumber with Assorted Mushrooms in Scallion Sauce / per person

🍽️ 蠔皇扣南非鮑(15頭)/隻 1880元
Braised South African Abalone (15-head) in Oyster Sauce / per piece

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肉類

SELECTED MEATS

「醬燒三弄美國安格斯牛肋骨」

三弄醬香，循序入味

安格斯牛肋骨油脂細潤，火候恰好

醬不奪味，肉自成章

以肉為章，醬為魂
濃而不膩，烈而有序

Where the meat forms the body, and the sauce becomes the soul.
Rich without heaviness, bold yet beautifully composed.



香脆茅台雞
Moutai Aroma Crispy Chicken
580元



醬燒三弄美國安格斯牛肋骨 2480元
Signature Triple-Sauce U.S. Angus Beef Short Ribs

川椒牛小排 // 1180元
Sichuan Peppercorn Beef Short Ribs

金箔陳醋排骨 580元
Gold Leaf Aged Vinegar Pork Ribs

鳳梨咕咾肉 520元
Pineapple Sweet & Sour Pork

XO醬松阪蝦球 // 990元
XO Sauce Prawn & Matsusaka Pork

芝麻脆皮百花雞
Sesame Crispy Chicken with Shrimp Paste
全隻 (Half) 980元
半隻 (Whole) 600元



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時蔬、豆腐

VEGETABLES & TOFU



順時而食，清味為本
蔬鮮入鍋，豆香成韻

In harmony with the seasons, purity leads the palate.
Fresh greens enter the pot, as soy lends its gentle depth.



🌿 欖油炒雜菜
Olive Oil Sautéed Assorted Vegetables

420元

季節時蔬
Seasonal Garden Vegetables

420元

銀杏山藥炒蘆筍
Asparagus with Ginkgo Nuts and Chinese Yam

680元

蝦乾炒芥藍
Wok-Seared Chinese Kale with Dried Shrimp

680元

鹹魚雞粒豆腐煲
Clay Pot Tofu, Salted Fish & Chicken

480元

🌿 龍蝦麻婆豆腐

980元

羊肚菌紅燒豆腐
Braised Tofu with Wild Morel Mushrooms

380元



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飯、麵、粉

RICE & NOODLES & RICE NOODLES

「西施龍皇泡飯」

龍蝦入湯，海味緩緩鋪展

米粒輕舒，溫潤見底

一盅之間

鮮與雅，自成氣度



鍋氣之間，米麵皆成風味之道
一勺一鑊，見功夫也見風骨

Where wok and flame meet, rice and noodles find their soul.
In every toss of the wok, true craft reveals itself.



子母粉絲蟹肉煲 680元
Claypot Glass Noodles with Crab Meat

西施龍皇泡飯/6-8位 2880元
Imperial Lobster Rice in Superior Broth

黑毛叉燒揚州炒飯 520元
Yangzhou Fried Rice with Iberico Char Siu

蛋白瑤柱蟹炒飯 520元
Conpoy & Crab Egg-White Fried Rice

鹹魚雞粒炒飯 480元
Fried Rice with Salted Fish & Diced Chicken

賽螃蟹兩面黃 580元
Hong Kong-Style Crispy Noodles with Crab-Style Egg White

干炒安格斯牛河 520元
Wok-Fried Angus Beef Ho Fun

干貝海鮮炒河粉 580元
Wok-Fried Ho Fun with Scallops & Seafood



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養生蔬食

VEGETARIAN CUISINE



野菌雄菇麵
Wild Forest Mushroom & King Oyster Noodles

每份 480 元



三菇三椒
Trio of Mushrooms with Three Peppers

每份 620 元



三杯猴頭菇
Three-Cup Braised Lion's Mane Mushroom

每份 480 元

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甜湯

DESSERT SOUP



石榴金露
Pomegranate Golden Dew
188元



古法御膳茯苓膏
Traditional Imperial Poria Dessert Jelly
178元



楊枝甘露
Mango Pomelo Sago Dessert Soup
188元



松子黑芝麻糊
Pine Nut Black Sesame Sweet Soup
188元

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