

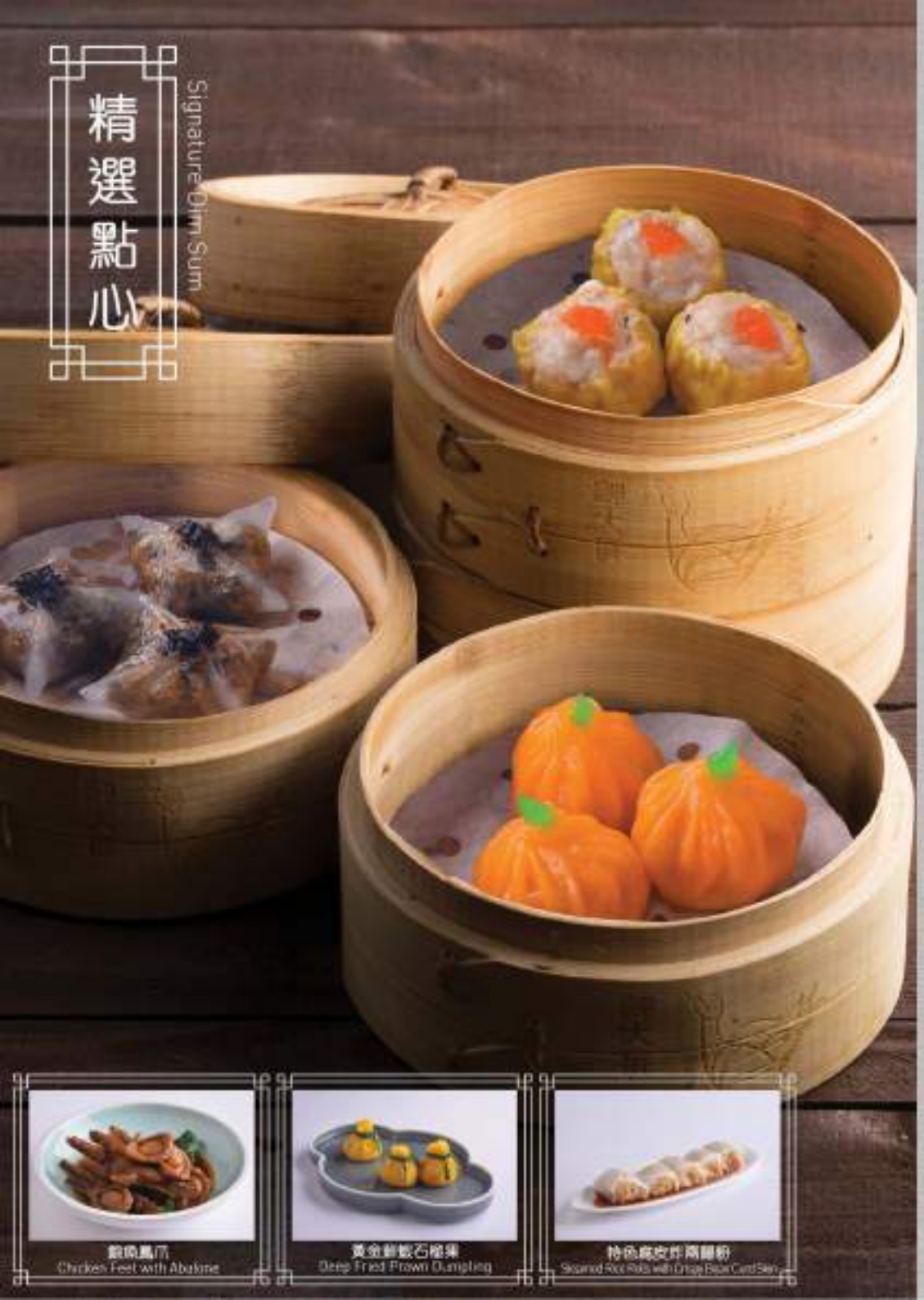
招牌慢烤原隻燒鴨

Signature Slow Roasted Duck

Peking Duck is an obsession of three Michelin star chef Alvin Leung. Duck is one of his favourite meats and for years he has been delving into ways to reinvent a new style, engineer a modern take on the traditional recipe.

In the end, Leung decided to serve two versions of the Peking Duck. The Classic style fires the bird under high heat in a special oven imported from Australia. This method renders out much of the fat and the meat is well done. But the skin is crispy and decadent, best enjoyed in a thin pancake.

Our signature slow-cooked Peking Duck is dry-aged to intensify the flavour, then gently cooked to medium rare, with the meat still pink and retaining all its natural juices. The duck is then roasted on high heat for a short time to sear and crisp the skin. Not all the fat is rendered to add flavour, but if customers prefer to eliminate more fat, we can certainly accommodate. This signature slow-cooked duck is served with calamansi-infused soft buns that absorb more of the juices and keep a nice texture to the skin.



點心
DIM SUM

招牌	鮑魚鳳爪 Chicken Feet with Abalone	16
	豉椒鳳爪 Chicken Feet with Black Bean and Chilli	6
	傳統燒賣 Pork Sui Mai	7
	鳳冠鮮蝦餃皇 Steamed King Prawn Dumpling	8
招牌	黃金鮮蝦石榴果 Deep Fried Prawn Dumpling	8
招牌	金瓜蟹肉餃 Steamed Crab Meat and Pumpkin Dumpling	8
	野菌水晶餃 Steamed Wild Mushroom Crystal Dumpling	8
	韭菜餃 Pan Fried Chive Dumpling	7
	潮州粉果 Steamed ChaoZhou Dumpling	6
招牌	招牌叉燒腸粉 Steamed Rice Rolls with Barbecued Pork	8
	青龍菜鮮蝦腸粉 Steamed Rice Rolls with Shrimps and Green Dargon	8
	特色腐皮炸兩腸粉 Steamed Rice Rolls with Crispy Bean Curd Skin	8
	豉汁蒸鮮肉排 Steamed Pork Ribs with Garlic, Chilli and Black Beans	8
	黑糖馬拉糕 Steamed Brown Suger Ma Lai Koh	6
	墨西哥牛奶叉燒包 Mexican Milk Bun with Barbecue Pork	8
招牌	XO醬炒蘿蔔糕 Pan Fried Turnip Cake with XO Sauce	8
招牌	露勒鴨絲春卷 Pesto Duck Spring Roll	6
	雪菜鴨絲芋角 Crispy Taro Pastry Stuffed with Duck and Preserved Vegetable	6

招牌 Signature Dish　辣 Spicy

ONLY AVAILABLE FROM 11:30AM - 2:30PM DAILY



日本芥茉柚子拍青瓜
Cucumber and Pomelo with Wasabi Ponzu



鵝肝牛油果釀滷蛋
Braised Egg Stuffed with Foie Gras and Avocado



椒鹽鮮魷
Salt and Pepper Squid



香蔥海蜇皮
Jelly Fish with Spring Onions

小食
APPETIZERS

	滷水鴨舌海蜇頭配川椒青醬 Marinated Duck Tongue and Jelly Fish with Sichuan Green Sauce	18
	香蔥海蜇皮 Jelly Fish with Spring Onions	15
	鵝肝牛油果釀滷蛋 Braised Egg Stuffed with Foie Gras and Avocado	15
	日本芥茉柚子拍青瓜 Cucumber and Pomelo with Wasabi Ponzu	10
	蝦乾拌西芹 Dried Shrimp with Celery	10
	椒鹽鮮魷 Salt and Pepper Squid	18
	椒鹽白飯魚 Salt and Pepper Lancelet Fish	12
	椒鹽豆腐 Salt and Pepper Tofu	9
	一品菠菜松 Spinach Salad	8

Signature Dish

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招牌慢烤原隻燒鴨
Signature Slow Roasted Duck





燒味雙拼
Iberico Pork Char Siu & Crispy Roast Pork Belly



馬式炒鴨崧
Laksa Style

燒味
BARBECUE

招牌慢烤原隻燒鴨 Signature Slow Roasted Duck	每隻 Whole Duck 半隻 Half Duck	88 58
鴨大哥 Forbidden Duck	每隻 Whole Duck 半隻 Half Duck	78 48
依比利亞黑毛豬叉燒 Iberico Pork Char Siu		30
脆皮燒肉 Crispy Roast Pork Belly		15
燒味雙拼 依比利亞黑毛豬叉燒和脆皮燒肉 Iberico Pork Char Siu & Crispy Roast Pork Belly		32

北京烤鴨二食
DUCK IN TWO WAYS

原味炒鴨崧 Classic Style	18
馬式炒鴨崧 Laksa Style	18
蒙古式炒鴨崧 Mongolian Style	18

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湯
SOUPS

	每位
鮑魚螺頭燉湯 Double boiled Abalone Sea Conch Soup	48
燕窩瑤柱瓜盅 Bird Nest with Conpoy Soup	46
羊肚菌花膠燉湯 Double Boiled Fish Maw with Morel Soup	38
竹笙雞蓉粟米羹 Creamed Corn Chicken Soup with Bamboo Pith	12
文思豆腐羹 Superior Silky Tofu Soup	12
鴨絲酸辣湯 Hot and Sour Duck Soup	10
是日燉湯 Daily Double Boiled Soup	18

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海味
DRIED SEAFOOD

招牌	蠔皇扣鮑魚 Braised Abalone in Demon Chef's Secret Sauce	52
招牌	鮑汁百花關東遼參 Braised Guandong Sea Cucumber Stuffed with Fish Mousse in Abalone Sauce	45
	紅燒燕盞 Braised Bird Nest	45
	紅燒海參 Braised Sea Cucumber	20

招牌 Signature Dish　辣 Spicy

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珊瑚鮮帶子炒蘆筍
Stir Fried Red Sea Cucumber and Scallop with Asparagus



蒜蓉蒸蟶子皇
Steamed Razor Clam with Garlic



黑松露野菌炒帶子
Stir Fried Scallop with Wild Mushrooms in Black Truffle Sauce

貝殼類
SCALLOP & CLAM

招牌	珊瑚鮮帶子炒蘆筍 Stir Fried Red Sea Cucumber and Scallop with Asparagus	48
	黑松露野菌炒帶子 Stir Fried Scallop with Wild Mushrooms in Black Truffle Sauce	45
	雜皇野菌炒帶子 Sautéed Scallop with Assorted Wild Mushrooms	38
	蒜蓉蒸蟶子皇 (每隻) Steamed Razor Clam with Garlic (per pc)	13

招牌 Signature Dish　辣 Spicy

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白椒湯浸煮斯里蘭卡蟹
Sri Lanka Crab in White Pepper Broth



龍蝦黑松露XO 龍鬚粉絲煲
Lobster and Vermicelli with
Black Truffle Har Mi XO



蒜蓉辣炒蟹
Stir Fried Crab with Garlic and Chilli



方魚焗海中鰕
Oven Baked Tiger Prawns with Square Fish



金銀蒜蒸游水老虎蝦
Steamed Live Tiger Prawns with Garlic



頭抽煎游水老虎蝦
Pan Fried Live Tiger Prawn with
First Press Soy Sauce



龍眼焦糖大鰕球
Caramel Glazed Prawns with Longan



香脆黃金鰕球
Golden Cereal Prawns

蝦．蟹
PRAWN & CRAB

招牌	黃金焗斯里蘭卡蟹 Sri Lanka Crab with Salted Egg Yolk	105
招牌	白椒湯浸煮斯里蘭卡蟹 Sri Lanka Crab in White Pepper Broth (approx. 700g)	98
	薑蔥焗斯里蘭卡蟹 Sri Lanka Crab with Ginger and Spring Onions	98
辣	避風塘炒蟹 Stir Fried Crab with Garlic and Chilli	88
招牌	廚佩黑松露XO 龍蝦粉絲煲 Lobster and Vermicelli with Black Truffle Har Mi XO	88
	薑蔥波士頓龍蝦 Boston Lobster with Ginger and Scallions	88
	藥膳醉海中蝦 Steamed Tiger Prawns in Chinese Traditional Herbs	48
	方魚焗海中蝦 Oven Baked Tiger Prawns with Square Fish	48
招牌	金銀蒜蒸游水老虎蝦 Steamed Live Tiger Prawns with Garlic	48
	頭抽煎游水老虎蝦 Pan Fried Live Tiger Prawn with First Press Soy Sauce	32
招牌	龍眼焦糖大蝦球 Caramel Glazed Prawns with Longan	30
	香脆黃金蝦球 Golden Cereal Prawns	30
	金絲芥末蝦球 Deep Fried Prawns with Wasabi Mayo	30
	鮮蘆筍百合蝦球 Stir-fried Tiger Prawns with Fresh Asparagus and Lily Bulbs	30

招牌菜 Signature Dish　辣 Spicy

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松子筍殼魚
Deep Fried Marble Goby with Pine Nuts in Sweet and Sour Sauce



雲腿雪菜蒸筍殼魚
Steamed Marble Goby with Chinese Ham and Preserved Vegetable



香煎鱈魚
Pan Fried Cod Fish with Thick Sauce



秋葵百里香炒斑球
Stir Fried Garoupa with Okra and Thymes

魚
FISH

松子筍殼魚 Deep Fried Marble Goby with Pine Nuts in Sweet and Sour Sauce		86
雲腿雪菜蒸筍殼魚 Steamed Marble Goby with Chinese Ham and Preserved Vegetable		86
豉油皇芋殼魚 Pan Fried Marble Goby with Soy Sauce (approx. 700g)		86
梅菜蒸鱈魚 Steamed Cod Fish with Preserved Vegetable		46
香煎鱈魚 Pan Fried Cod Fish with Thick Sauce		46
秋葵百里香炒斑球 Stir Fried Garoupa with Okra and Thymes		40
薑蔥斑球 Stir Fried Garoupa with Ginger and Scallions		40
豬嘟斑球豬腩煲 Sizzling Garoupa and Pork Liver in Claypot		40

Signature Dish

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黑椒原條牛肋骨
Black Pepper Angus Beef Ribs



燒汁煎鵝肝伴黑毛豬
Foie Gras with Iberico Pork in BBQ Sauce



椒鹽排骨
Salt and Pepper Pork Spare Ribs



荔枝玫瑰山楂咕嚕肉
Sweet and Sour Pork with Lychee, Rose and Hawthorn



老乾媽醬炒松板肉
Stir Fried Pork Collar with Laoganma Chilli Paste



玻璃梅菜蒸雞
Steamed Chicken with Mui Choy in Lotus Leaf



日本柚子檸檬雞
Japanese Yuzu Lemon Chicken



薑蔥螯肉田雞煲
Stir-Fried Live Frog with Chinese Black Olive and Spring Onions in Claypot

肉類
MEAT

	黑椒原條牛肋骨 Black Pepper Angus Beef Ribs	80
招牌	黑椒羊肚菌炒美國雪花牛肉 Stir Fried U.S. Marble Beef with Morel in Black Pepper Sauce	36
	茶樹菇爆安格斯牛肉 Stir-fried Angus Beef with Wild Mushrooms	28
	葱爆美國肥牛 Stir Fried USDA Beef with Spring Onions	26
招牌	燒汁煎鵝肝伴黑毛豬 Foie Gras with Iberico Pork in BBQ Sauce	48
	龍眼焦糖排骨 Caramel Glazed Pork Spare Ribs with Longan	30
	椒鹽排骨 Salt and Pepper Pork Spare Ribs	23
招牌	荔枝玫瑰山楂咕嚕肉 Sweet and Sour Pork with Lychee, Rose and Hawthorn	23
辣	老乾媽醬炒松板肉 Stir Fried Pork Collar with Laoganma Chilli Paste	22
	XO 醬九菜菜炒松板肉 Stir Fried Pork Collar in XO Sauce	22
	蘆筍芹香炒松板肉 Stir Fried Pork Collar with Celery and Asparagus	22
招牌	玻璃梅菜蒸雞 Steamed Chicken with Mui Choy in Lotus Leaf	28
	蟲草花鵪鶉蛋燜甘榜雞 Braised Kampong Chicken with Cordyceps Flower and Quail Eggs	24
招牌	日本柚子檸檬雞 Japanese Yuzu Lemon Chicken	22
	鹹魚雞丁豆腐煲 Diced Chicken, Tofu and Salted Fish Claypot	22
	薑片炸生猛田雞 Stir-Fried Live Frog with Ginger	26
	薑蔥橄角田雞煲 Stir-Fried Live Frog with Chinese Black Olive and Spring Onions in Claypot	26

招牌菜 Signature Dish　辣 Spicy

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銀鈴煎釀唐生菜膾
Fish Mousse Stuffed in Lettuce with Preserved Clam Sauce



海味雜菜煲
Dried Scallop with Seasonal Vegetable



金銀蒜子時菜
Seasonal vegetable with Garlic



三菇煨自家製豆腐
Homemade Tofu with Wild Mushrooms



紅燒豆腐
Braised Tofu in Oyster Sauce



濃雞湯絲瓜滲蝦乾
Chinese Gourd with Dried Shrimp in Chicken Broth



欖菜肉碎小黃瓜
Stir Fried Cucumber with Fermented Olive and Mince Pork



魚香茄子煲
Yu Shiang Eggplant Claypot

蔬菜
VEGETABLES

招牌	銀鈴煎釀唐生菜膾 Fish Mousse Stuffed in Lettuce with Preserved Clam Sauce	26
	海味雜菜煲 Dried Scallop with Seasonal Vegetable	24
	三蛋莧菜 Stir Fried Amaranthus with Salted Egg and Preserved Egg	18
	金銀蒜子時菜 Seasonal vegetable with Garlic	16
	炒時令蔬菜 Stir Fried Seasonal Vegetable	16
招牌	三菇燴自家製豆腐 Homemade Tofu with Wild Mushrooms	18
	紅燒豆腐 Braised Tofu in Oyster Sauce	16
	蟲草花雪菜炒鮮蘆筍 Stir Fried Asparagus with Preserved Vegetable and Cordyceps Flowers	20
招牌	濃雞湯絲瓜滲蝦乾 Chinese Gourd with Dried Shrimp in Chicken Broth	20
	小炒韭 Stir Fried Chinese Leek with Shrimp	18
	欖菜肉碎小黃瓜 Stir Fried Cucumber with Fermented Olive and Mince Pork	18
辣	魚香茄子煲 Yu Shiang Eggplant Claypot	18
	金銀蒜蓉蒸茄子 Steamed Eggplant with Garlic	16
	豉汁涼瓜 Stir Fried Bitter Melon with Black Bean Sauce	16

招牌菜 Signature Dish　辣 Spicy

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海鮮鴨湯泡飯
Seafood Rice in Aromatic Duck Soup



煙熏三文魚炒飯
Fried Rice with Tea-Smoked Salmon



雪菜鴨絲炒飯
Fried Rice with Duck Meat and Preserved Vegetable



鹹魚雞丁炒飯
Fried Rice with Salted Fish and Diced Chicken



乾燒牛肉河
Stir Fried Rice Noodle with Marble Beef



五柳鴨絲炆米粉
Duck Meat and Rice Noodle with Five Willow's Sauce



乾燒野菌伊麵
Braised E-Fu Noodles with Wild Mushrooms



三絲炒脆麵
Fried Egg Noodle with Shredded Pork, Chicken and Duck

飯．麵
RICE & NOODLE

海鮮鴨湯泡飯 (2–4位) Seafood Rice in Aromatic Duck Soup (serves 2-4 people)	36
煙熏三文魚炒飯 Fried Rice with Tea-Smoked Salmon	22
蛋白瑤柱炒飯 Fried Rice with Egg White and Conpoy	22
雪菜鴨絲炒飯 Fried Rice with Duck Meat and Preserved Vegetable	20
臘味炒飯 Fragrant Mixed Rice With Chinese Sausage	20
鹹魚雞丁炒飯 Fried Rice with Salted Fish and Diced Chicken	18
沙爹英倫美國雪花牛河 Stir Fried Rice Noodle with Satay U.S. Marble Beef and Vegetable	28
豉椒牛肉河 Stir Fried Rice Noodle with Marble Beef	26
五柳鴨絲炆米粉 Duck Meat and Rice Noodle with Five Willow's Sauce	20
雪菜肉絲炆米粉 Shredded Pork and Rice Noodle with Preserved Vegetable	18
乾燒野菌伊麵 Braised E-Fu Noodles with Wild Mushrooms	18
三絲炒脆麵 Fried Egg Noodle with Shredded Pork, Chicken and Duck	18
絲苗白飯 Jasmine Rice	3

Signature Dish　Spicy

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甜點
DESSERT

招牌	冰糖桃膠燉雪蛤 Hashima with Rock Sugar	12
招牌	巨人柚子蛋撻 (2件) Giant Egg Tart (2pcs)	6
	椰皇蘆薈芋蓉凍 Young Coconut, Aloe and Taro Sweet Soup	7
	香草鮮蘆薈凍 Vanilla, Lemongrass and Aloe Vera Glass Jelly	6
	紅豆糕 Red Bean Cake	6
	桂花雪梨凍 Osmanthus and Pear Jelly	6
	楊枝甘露 Mango Sago Dessert with Pomelo	6
	是日廚師推介糖水 Chef's Recommendation Sweet Soup	5

招牌 Signature Dish　辣 Spicy

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