

# 菜譜



# 時令精選 *Seasonal Specialities*

**NEW** 紅燒東坡肉

Ⓐ Braised Pork Belly in Chinese Brown Sauce

**NEW** 生炒臘味糯米飯


Ⓐ Fried Glutinous Rice with Preserved Meat

**NEW** 臘肉雙腸薑汁炒芥蘭

Ⓐ Sautéed Kale with Preserved Meat  
Sausage and Ginger

**NEW** 菘子火鴨生菜包

Ⓐ Sautéed Diced Roast Duck  
with Iceberg Lettuce Wrap and Pinenuts

**NEW** 水煮牛肉 

Ⓐ Simmered Beef Slices with Chinese Lettuce  
and Bean Sprouts in Spicy Chili Broth

**NEW** 椰汁香芋油鴨煲

Ⓐ Ragout of Preserved Duck with Taro and Coconut Milk

Ⓐ 無錫肉骨煲

Braised Pork Ribs with Onions and Fragrant Sauce  
in Clay Pot



廚師推介

Signature Dish



齋菜

Vegan



蛋奶素菜

Lacto-ovo  
Vegetarian



無麩質菜式

Gluten-free



含酒精菜式

Alcoholic  
Ingredients

如對任何食物敏感請提前通知服務同事 If you have any food allergies or intolerance please inform us

所有外帶或包裝剩餘餸菜須加收五元塑膠器皿費用

Prevent waste: take your leftovers home (\$5 packaging fee)

# 湯、羹 Soups

**NEW** 粟米魚肚羹

Fish Maw & Sweet Corn Broth

**NEW** 蟲草花螺頭燉赤肉及鳳爪

Double-boiled Sea Whelk with Cordyceps

Pork and Chicken Feet in Supreme Bouillon

**NEW** 豆腐竹筍鮮菇羹

  Tofu, Bamboo Pith & Mushroom Broth



茶樹菇松茸燉烏雞

Double-boiled Silken Chicken with Fungus in Broth



素酸辣湯

  Vegetarian Hot & Sour Soup

是日精選例湯

Soup of the Day



廚師推介

Signature Dish



齋菜

Vegan



蛋奶素菜

Lacto-ovo  
Vegetarian



無麩質菜式

Gluten-free



含酒精菜式

Alcoholic  
Ingredients

如對任何食物敏感請提前通知服務同事 If you have any food allergies or intolerance please inform us

所有外帶或包裝剩餘餸菜須加收五元塑膠器皿費用

Prevent waste: take your leftovers home (\$5 packaging fee)



# 海鮮、海味 *Fish & Seafood*

**NEW** 金菇瑤柱扒菜膽


**A** Enokitake with Conpoy and Vegetables in Oyster Sauce

豉汁蒸三文魚玉子豆腐

Steamed Salmon with Silken Tofu in Fermented Bean Sauce

 四川蝦仁 

**A** Sautéed Prawns with Sichuan Chili Sauce

 咕嚕蝦球

Sweet & Sour Prawns

 椒鹽鮮魷

Deep-fried Squid with Spicy Salt

**A** 豉汁西蘭花斑片煲

Ragout of Garoupa and Broccoli  
with Bean Sauce in Clay Pot



廚師推介

Signature Dish



齋菜

Vegan



蛋奶素菜

Lacto-ovo  
Vegetarian



無麩質菜式

Gluten-free



含酒精菜式

Alcoholic  
Ingredients

如對任何食物敏感請提前通知服務同事 If you have any food allergies or intolerance please inform us

所有外帶或包裝剩餘餸菜須加收五元塑膠器皿費用

Prevent waste: take your leftovers home (\$5 packaging fee)


# 家禽 *Poultry*

**NEW** 珍珠葉炸雞片  
Crispy Chicken with Pearl Leaves

**NEW** 彩椒子薑炒鴨片  
Ⓐ Stir-fired Sliced Duck  
with Young Ginger and Capsicum

**NEW** 砂鍋雲吞春花雞 (半隻)  
Poached Spring Chicken with Wonton in Court Bouillon  
(Half)

 乾煸重慶辣子雞    
Ⓐ Stir-fried Chicken with Sichuan Chili

 乾蔥豆豉雞煲  
Ⓐ Stir-fried Skinless Chicken with Shallots  
and Preserved Beans in Clay Pot

 廚師招牌雞  
Ⓐ Chef's Special Chicken

 脆皮炸子雞  
Ⓒ FCC Crispy-fried Chicken

Ⓒ 脆皮鮮嘉美雞  
FCC Crispy-fried Kamai Chicken

 廚師推介 **Signature Dish**  齋菜 **Vegan**  蛋奶素菜 **Lacto-ovo Vegetarian**  無麩質菜式 **Gluten-free**  含酒精菜式 **Alcoholic Ingredients**

如對任何食物敏感請提前通知服務同事 *If you have any food allergies or intolerance please inform us*

所有外帶或包裝剩餘餸菜須加收五元塑膠器皿費用

**Prevent waste: take your leftovers home (\$5 packaging fee)**

## 肉類 *Pork, Beef & Lamb*

---

**NEW** 慢煮砵酒和牛面頰煲

Ⓐ Slow-cooked Wagyu Cheeks with Port Wine in Clay Pot

**NEW** 枝竹羊腩煲

Ⓐ Braised Lamb Belly with Bean Curd Sheets and Mushroom in Clay Pot

**NEW** 柱侯牛腩蘿蔔煲

Ⓐ Ragout of Beef Brisket with Turnips in Clay Pot

Ⓐ 黑椒洋蔥牛仔骨煲  
Casserole of Veal Ribs with Black Pepper and Onions

🍲 麻婆豆腐 🌶️🌶️  
Ⓐ Braised Tofu with Ground Pork and Chili Sauce

Ⓐ 手碌土魷蒸肉餅  
Steamed Hand Chopped Pork Pattie with Dried Squid

🍲 鳳梨咕嚕肉  
Sweet & Sour Pork

🍲 廚師推介 **Signature Dish**    **V** 齋菜 **Vegan**    **L** 蛋奶素菜 **Lacto-ovo Vegetarian**    **G** 無麩質菜式 **Gluten-free**    **A** 含酒精菜式 **Alcoholic Ingredients**

如對任何食物敏感請提前通知服務同事 If you have any food allergies or intolerance please inform us

所有外帶或包裝剩餘餸菜須加收五元塑膠器皿費用

Prevent waste: take your leftovers home (\$5 packaging fee)

# 素菜類 *Vegetables & Beancurd*

**NEW** 杞子竹筴浸豆苗

**G** **L** Poached Pea Shoots with Bamboo Pith  
and Wolfberries in Court Bouillon

**NEW** 蒸豆腐

**V** Steamed Tofu

請選擇一種烹調方法 Cooked to your liking, (Choice of one):

- 豉汁 Black Bean Sauce
- 豉油皇 Supreme Soy Sauce
- 木魚絲 Katsuobushi Shavings

**A** - 味醂 Mirin



椒鹽豆腐

**V** Crispy Tofu with Spicy Salt




紅燒山根豆腐煲

**A** **V** Braised Beancurd and Fried Gluten Puffs in Clay Pot



欖菜辣椒乾煸四季豆

**A** **V** Sautéed French Beans with Dried Chili and  
Preserved Vegetables

**A** **V** 川汁茄子煲 

Ragout of Aubergine with Chili Sauce in Clay Pot

**G** **V** 蒜茸炒時蔬

Sautéed Seasonal Vegetables with Garlic



廚師推介

Signature Dish



齋菜

Vegan



蛋奶素菜

Lacto-ovo  
Vegetarian



無麩質菜式

Gluten-free



含酒精菜式

Alcoholic  
Ingredients

如對任何食物敏感請提前通知服務同事 If you have any food allergies or intolerance please inform us


所有外帶或包裝剩餘菜須加收五元塑膠器皿費用

Prevent waste: take your leftovers home (\$5 packaging fee)

# 飯麵類 *Rice & Noodles*

---

**NEW** 櫻花蝦瑤柱炒飯

 Cherry Shrimp & Conpoy Fried Rice

**NEW** 飄香荷葉飯

**A** Fried Rice with Roast Duck and Dried Shrimp wrapped in Lotus Leaf

**NEW** 雪菜火鴨絲炆米粉

Braised Vermicelli with Shredded Roast Duck and Fermented Vegetable

**NEW** 黑松露鮮蝦水餃麵

Fresh Shrimp & Truffle Dumplings with Noodles in Broth

**NEW** 鮮菇雜菜炆烏冬

**L** Ragout of Mushroom & Vegetables with Udon

**A** 煎蛋免治牛肉飯

Minced Beef on Rice with a Fried Egg

**L** 雜菜炒麵、飯或河粉

Fried Rice, Noodle or Ho Fan with Vegetables



廚師推介

Signature Dish



齋菜

Vegan



蛋奶素菜

Lacto-ovo  
Vegetarian



無麩質菜式

Gluten-free



含酒精菜式

Alcoholic  
Ingredients

如對任何食物敏感請提前通知服務同事 If you have any food allergies or intolerance please inform us

所有外帶或包裝剩餘餸菜須加收五元塑膠器皿費用

Prevent waste: take your leftovers home (\$5 packaging fee)



## 甜品 *Desserts*

---

**NEW** 香滑杏仁茶

Ⓛ Sweetened Almond Cream

**NEW** 陳皮紅豆沙

Ⓛ Sweetened Adzuki Bean Cream with Mandarin Peel

Ⓜ Ⓟ 薑汁番薯糖水  
Ginger Tea with Sweet Potato

Ⓟ 香草海帶綠豆沙  
Sweetened Green Mung Beans with Seaweed and Herb

Ⓟ 鮮果拼盤  
Mixed Fresh Fruit Platter

### 中國茶 Chinese Tea

香片 Jasmine

普洱 Pu Erh

### 上等中國茶 Premium Tea

龍井 Longjing



廚師推介

Signature Dish



齋菜

Vegan



蛋奶素菜

Lacto-ovo

Vegetarian



無麩質菜式

Gluten-free



含酒精菜式

Alcoholic

Ingredients

如對任何食物敏感請提前通知服務同事 If you have any food allergies or intolerance please inform us

所有外帶或包裝剩餘餸菜須加收五元塑膠器皿費用

Prevent waste: take your leftovers home (\$5 packaging fee)

# 咖啡或茶 *Coffee & Tea*

---

## 咖啡 Coffee

即磨咖啡 Regular

即磨咖啡(大杯)Large Regular

泡沫咖啡 Cappuccino

凍泡沫咖啡 Iced Cappuccino

低咖啡因咖啡 Decaffeinated

濃縮咖啡 Espresso

雙份濃縮咖啡 Double Espresso

鮮奶咖啡 Caffé Latte

冰凍咖啡 Iced Coffee

Additional Premium Syrups for Coffee:

杏仁 Almond, 朱古力 Bavarian Chocolate

愛爾蘭忌廉 Irish Cream, 焦糖 Caramel

薄荷 Peppermint, 雲呢拿 Vanilla

玉桂 Cinnamon, 榛子 Hazelnut

## 西式茶 Tea

英式紅茶 English Breakfast

錫蘭紅茶 Ceylon

伯爵紅茶 Earl Grey

大吉領茶 Darjeeling

橙茶 Orange Pekoe

洋甘菊茶 Camomile

薄荷茶 Peppermint

花旗參茶 Ginseng

凍檸檬茶 Iced Tea

綠茶 Green Tea

草莓芒果茶 Strawberry & Mango Fruit Tea

薑茶 Ginger Tea