



冷盤類

Cold Dish

* 瑤柱豆瓣酥	
Mashed Broad Bean with Conpoy	\$90
* 紅燒牛腩	
Braised Beef Shank	\$90
* 糖醋小排	
Spareribs in Sweet Vinegar Sauce	\$90
鎮江肴肉	
Sliced Pork Terrine with Zhenjiang Black Vinegar	\$90
油爆蝦	
Sautéed Shrimps with Shells in Soy Sauce	\$90
上海醬鴿	
Stewed Pigeon with Dark Sauce	\$115
醉鴿	
Marinated Pigeon with Huadiao Wine	\$115
燻魚	
Smoked Fish	\$90
* 鳳尾魚	
Deep Fried Anchovy	\$90
鹽酥小黃魚	
Deep Fried Croaker with Salt & Pepper	\$90
* 花雕醉雞	
Marinated Chicken with Huadiao Wine	\$90
* 醉蝦	
Marinated Shrimp with Huadiao Wine	\$90
麻醬雞絲粉皮	
Shredded Chicken with Bean Vermicelli in Sesame Sauce	\$90
❧ 脆皮素鵝	
Deep Fried Bean Curd Sheet filled with Vegetables	\$85
❧ 馬蘭頭拌豆腐干	
Minced Dried Bean Curd and Shanghainese Wild Vegetables	\$90
* 蔥油拌海蜇頭	
Jelly Fish Head Tossed with Scallion Oil	\$90
香蒿筍拌海蜇	
Jelly Fish with Pickled Bamboo Shoot	\$90
紅燒鴨舌	
Braised Duck Tongue with Soy Sauce	\$90
❧ 雲耳拌西芹	
Marinated Black Fungus with Celery	\$75
❧ 糖醋青瓜	
Cucumber in Sweet Vinegar Sauce	\$75
南京鹽水鴨	
Nanjing Style Salted Duck	\$90

* Chef Recommendation 廚師推介

❧ Vegetarian Dishes 素食

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Cold Dish

	蘿蔔絲拌海蜇	
	Tossed Jelly Fish with Shredded Turnip	\$80
✱	茶葉燻蛋	
	Tea Leaf Smoked Egg	每隻(Each) \$13
	皮蛋拌豆腐	
	Thousand Year Egg with Bean Curd	\$75
	鹹雞	
	Salted Chicken	\$90
✱	四喜烤麩	
	Braised Gluten with Fungus	\$80
	芫茜蒜茸拌香蒿筍	
	Pickled Bamboo Shoot with Coriander and Garlic	\$80
	怪味雞	
	Chicken and Peanut with Special Spicy Sauce	\$90
	涼拌三寶（西芹、白玉菇、丁菇）	
	Chilled Celery and Mixed Mushrooms with Special Sauce	\$85
	涼拌西芹	
	Chilled Celery with Special Sauce	\$75
	香菜金針菇拌肚絲	
	Shredded Tripes and Enoki Mushroom with Coriander	\$85
	醬排骨	
	Dry Braised Spare Ribs with Soy Paste	\$90
	紅燒素鵝	
	Braised Bean Curd Sheet filled with Vegetables	\$80
	醉豬手	
	Pork Knuckle with Huadiao Wine	\$80
	無錫脆鱔	
	Wuxi Crispy Eel	\$100
	素雞伴雙脆	
	Boiled Bean Curd Roll with Cucumber & Pickles	\$80
	油燜小竹筍	
	Stewed Baby Bamboo Shoot	\$80
	凍羊糕	
	Sliced Mutton Terrine	\$85
	精選三小碟（上海醬鵲、醉鵲、鹽酥小黃魚、無錫脆鱔除外）	
	Three Kinds of Cold Dish	\$180
	(Exclude: Stewed Pigeon with Dark Sauce, Marinated Pigeon with Huadiao Wine, Deep Fried Anchovy and Wuxi Crispy Eel)	

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魚翅、鮑魚、海參、花膠類

Shark's Fin, Abalone,
Sea cucumber & Dried Fish Maw

* 火腩雞燉大排翅 (需要預訂) Double Boiled Superior Shark's Fin Soup with Chicken and Jinhua Ham (order in advance)	四人用 (4 Pax)	\$1680
	半份 (Half)	\$2500
	壹份 (Whole)	\$4680
* 原盅雞燉翅 Double Boiled Shark's Fin Soup with Chicken	每盅 (Per serving)	\$188
	六人用 (6 Pax)	\$850
	十二人用 (12 Pax)	\$1680
* 砂鍋雞煲翅 Braised Shark's Fin with Chicken in Casserole	六人用 (6 Pax)	\$850
	十二人用 (12 Pax)	\$1680
* 魚翅燉蛋 Double-Boiled Shark's Fin with Egg	每盅 (Per serving)	\$115
	半份 (Half)	\$1150
	壹份 (Whole)	\$2300
* 鮑片烏參 Braised Sliced Abalone and Superior Sea Cucumber	半份 (Half)	\$580
	壹份 (Whole)	\$1160
* 蔥烤大烏參 Braised Superior Sea Cucumber with Scallion	半份 (Half)	\$580
	壹份 (Whole)	\$1160
* 蝦子大烏參 Braised Superior Sea Cucumber with Shrimp Roe	半份 (Half)	\$580
	壹份 (Whole)	\$1160
* 火腩花膠雞湯 Chicken Soup with Fish Maw and Jinhua Ham	半份 (Half)	\$980
	壹份 (Whole)	\$1900
* 瑤柱花膠火腿燉雞湯 Double Boiled Chicken Soup with Conpoy, Fish Maw and Jinhua Ham	每盅 (Per serving)	\$110
* 火腿雞片燴花膠 Braised Fish Maw with Jinhua Ham and Chicken	每盅 (Per serving)	\$100

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魚類

Fish

* 清蒸鱈魚	
Steamed Hilsa Herring	\$380
滷汁蒸黃魚	
Yellow Croaker with Chinese Marinade Sauce	\$150
松子桂魚	
Deep Fried Sweet and Sour Mandarin Fish with Pine Nut	\$260
* 雲南大頭菜炒桂魚絲	
Sautéed Shredded Mandarin Fish with Yunnan Cabbage	\$200
* 苔條拖桂魚	
Deep Fried Sliced Mandarin Fish with Seaweed	\$140
* 糟溜魚片	
Fish Fillet in Rice Wine Sauce	\$130
蔥烤鯽魚	
Braised Crucian with Scallions	\$120
清炒鱈糊	
Sautéed Shredded Eel	\$130
韭黃炒鱈糊	
Sautéed Shredded Eel with Chives	\$110
銀芽炒鱈糊	
Sautéed Shredded Eel with Bean Sprout	\$110
雪菜年糕炒魚絲	
Sautéed Shredded Fish and Rice Cake with Snow Cabbage	\$200
雪菜蒸銀鱈魚	
Steamed Codfish Fillet with Snow Cabbage	\$180
煎封銀鱈魚	
Pan Fried Codfish Fillet with Soya Sauce	\$180
蒜子紅燒黃魚	
Braised Croaker with Garlic	\$160
松子黃魚	
Deep Fried Sweet and Sour Croaker with Pine Nut	\$160
雪菜燴魚片	
Braised Fish Fillet with Snow Cabbage	\$170
火腿冬菇蒸銀鱈魚	
Steamed Codfish Fillet with Jinhua Ham and Mushroom	\$230

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蝦蟹類

Shrimp, Crab

* 清炒蝦仁		
Stir Fried River Shrimp		\$210
苔條蝦仁		
Stir Fried River Shrimp with Seaweed		\$210
鹹蛋黃炒蝦仁		
Stir Fried River Shrimp with Salted Egg Yolk		\$210
雪菜炒蝦仁		
Stir Fried River Shrimp with Snow Cabbage		\$210
乾燒明蝦（兩隻起）		
Dry Braised Prawn with Brown Sauce	每隻（Each）	\$115
(minimum two pieces)		
* 宮爆明蝦		
Fried Prawn with Spicy Sauce		\$330
* 鹹蛋黃明蝦（兩隻起）		
Stir Fried Prawns with Salted Egg Yolk	每隻（Each）	\$115
(minimum two pieces)		
* 醬爆明蝦粗麵（兩隻起）		
Braised Prawn in Spicy Sauce with Thick Noodles	每隻（Each）	\$115
(minimum two pieces)		
明蝦炒年糕		
Sautéed Prawn with Rice Cake		\$345
六月黃炒年糕（兩隻起）		
Sautéed Fried Hairy Crab with Rice Cake	每隻（Each）	\$115
(minimum two pieces)		
* 賽螃蟹		
Sautéed Egg White with Mushroom and Conpoy		\$115
蝦仁老燒蛋		
Fried Shrimp with Fungus, Winter Bamboo Shoot and Egg		\$130

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 Vegetarian Dishes 素食

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雞鴨類

Chicken & Duck

*	樟茶鴨 Camphor Tea Leaf Smoked Duck	半隻 (Half)	\$145
		壹隻 (Whole)	\$290
	香酥鴨 Deep Fried Crispy Duck	半隻 (Half)	\$135
		壹隻 (Whole)	\$270
	蝦醬炸雞塊 Deep Fried Chicken with Shrimp Paste		\$150
	宮保雞丁 Spicy Diced Chicken with Peanuts		\$115
	八寶雞 (需預訂) Eight Treasures Stuffed Chicken (order in advance)		\$310
*	炸子雞 Deep Fried Chicken with Salted Pepper	半隻 (Half)	\$145
		壹隻 (Whole)	\$290
	豉油燻雞 Smoked Chicken with Soy Sauce	半隻 (Half)	\$145
		壹隻 (Whole)	\$290
	花雕蒸雞 Steamed Chicken with Huadiao Wine	半隻 (Half)	\$150
		壹隻 (Whole)	\$300
	油豆腐粉絲炆雞 Braised Chicken with Fried Bean Curd and Vermicelli		\$170

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豬、牛肉類

Pork & Beef

紅燒元蹄	Braised Pork Knuckle in Brown Sauce	\$280
八寶辣醬	Sautéed Assorted Meat in Spicy Paste	\$130
椒鹽排骨	Deep Fried Spicy Salted Spare Ribs	\$120
豬八戒踢皮球（紅燒豬肉豬腳雞蛋）	Braised Pork, Pork Knuckle and Egg in Dark Sauce	\$120
* 回鍋肉	Sautéed Sliced Pork with Cabbage in Spicy Sauce	\$110
鹹肉蒸百頁	Steamed Bean Curd Sheet with Salted Pork	\$110
爛糊肉絲	Braised Tianjin Cabbage with Shredded Pork in Cream Sauce	\$95
雪菜毛豆肉絲	Sautéed Shredded Pork with Snow Cabbage and Green Soybean	\$95
煙豆干青椒肉絲	Sautéed Shredded Pork with Smoked Dried Bean Curd and Green Bell Pepper	\$95
* 蔥爆牛肉	Sautéed Beef with Scallion	\$110
蜜汁火腩	Sliced Jinhua Ham Steamed in Honey Sauce	\$140
* 稻草扎肉	Braised Pork Belly Wrapped with Fragrant leaves	\$140
* 百頁結烤小排骨	Braised Small Spare Ribs with Bean Curd Sheet	\$130
腐乳紅方肉	Pork with Red Fermented Bean Curd	\$150
醬爆肉絲配薄餅	Fried Shredded Meat in Soy Bean Paste Served with Pancakes	\$140
醬爆牛柳	Stir-Fried Beef with Spicy Sauce	\$140
火腿雞片燴蹄筋	Braised Pork Tendons with Jinhua Ham and Chicken	\$180
炸雙脆（炸排骨，炸苔條桂魚）	Deep Fried Spare Ribs with Five Spices & Deep Fried Mandarin Fish with Seaweed	\$200
咸香魚紅燒肉	Braised Pork with Salted Fish	\$188

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砂鍋、鍋巴類

Casserole & Crispy Rice

雜錦砂鍋	Assorted Meat and Vegetable in Casserole		\$170
粉皮魚頭砂鍋	Braised Fish Head with Mung Bean Noodles in Casserole		\$230
* 獅子頭砂鍋	Braised Meat Ball in Casserole		\$130
* 三鮮豆腐砂鍋	Bean Curd with Seafood in Casserole		\$125
🌿 扁尖豆腐砂鍋	Bean Curd with Dried Bamboo Shoot in Casserole		\$100
紅燒魚頭豆腐砂鍋	Braised Fish Head and Bean Curd in Casserole		\$230
鹹肉津白麵筋砂鍋	Tianjin Cabbage with Salted Meat and Bran Gluten in Casserole		\$115
🌿 冬菇麵筋砂鍋	Sautéed Chinese Mushroom & Bran Gluten in Casserole		\$115
🌿 冬菇扁尖毛豆豆腐砂鍋	Bean Curd with Chinese Mushroom, Dried Bamboo Shoot and Green Soybean in Casserole		\$100
🌿 素雞冬菇毛豆砂鍋	Braised Bean Curd with Chinese Mushroom and Green Soybean in Casserole		\$100
松子肉沫鍋巴卷（四隻起）	Minced Pork and Pine Nut Crispy Rice Cone	每隻（Each）	\$30
	(minimum four pieces)		
京蔥牛肉粒鍋巴卷（四隻起）	Braised Minced Beef and Scallion Crispy Rice Cone	每隻（Each）	\$30
	(minimum four pieces)		
火腿海參鍋巴	Crispy Rice with Sea Cucumber and Jinhua Ham		\$210
茄汁蝦仁鍋巴	Crispy Rice with Shrimp in Tomato Sauce		\$150
雜錦鍋巴	Crispy Rice with Assorted Meat		\$150

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豆腐、干絲類

Bean Curd

* 四寶夾餅		
Crispy Pocket Puff		\$150
🌿 煙豆干炒西芹		
Stir Fired Celery with Smoked Dried Bean Curd		\$90
蝦仁干絲		
Shredded Dried Bean Curd with Shrimp		\$100
火腿雞絲干絲		
Shredded Dried Bean Curd with Jinhua Ham and Shredded Chicken		\$100
雜錦干絲		
Shredded Dried Bean Curd with Assorted Meat and Vegetables		\$100
家常豆腐		
Braised Bean Curd with Brown Sauce		\$90
* 麻婆豆腐		
Braised Bean Curd and Minced Meat in Spicy Sauce “Sichuan Style”		\$90
🌿 雪菜毛豆扁尖百頁		
Bean Curd Sheet with Snow Cabbage, Dried Bamboo Shoot and Green Soybean		\$90
百頁炒肉絲		
Fried Bean Curd Sheet with Shredded Pork		\$95

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蔬菜類

Vegetable

❧	雪菜炒毛豆	
	Stir Fried Green Soybean with Snow Cabbage	\$85
❧	勝瓜麵筋炒毛豆	
	Sautéed Green Soybean with Angled Luffa and Bran Gluten	\$85
❧	南瓜炒百合	
	Stir Fired Pumpkin and Lily Bulb	\$85
	竹笙火腿西蘭花	
	Braised Bamboo Fungus with Jinhua Ham and Broccoli in Soup	\$120
	鹹肉小棠菜	
	Stir Fried Young Shanghai Cabbage with Salted Meat	\$90
❧ *	清炒小棠菜	
	Stir Fried Young Shanghai Cabbage	\$80
❧	莧菜豆瓣	
	Broad Bean Sautéed with Chinese Spinach	\$80
❧	素雜錦	
	Stir Fried Assorted Vegetables	\$85
❧	油燜茄子	
	Stewed Eggplant with Soy Sauce	\$80
❧	清炒蠶豆	
	Stir Fried Broad Bean	\$90
	乾燒四季豆	
	Stir Fried Green Bean with Minced Pork	\$80
*	火腿津白	
	Braised Tianjin Cabbage with Jinhua Ham	\$90
	三絲菠菜	
	Spinach with Jinhua Ham, Shredded Mushroom and Shredded Bamboo Shoot	\$105
	上湯銀杏腐皮火腿津白	
	Braised Tianjin Cabbage with Jinhua Ham, Gingkgo and Bean Curd Sheet in Broth	\$95
❧	上湯勝瓜蕃茄雲耳百頁	
	Braised Bean Curd Sheet with Angled Luffa, Tomato and Black Fungus in Broth	\$95
	肉絲炒菠菜	
	Stir Fried Spinach with Shredded Pork	\$100
❧	雪菜銀芽炒莧菜	
	Chinese Spinach Fried with Snow Cabbage and Bean Sprout	\$90

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❧ Vegetarian Dishes 素食

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湯羹類

Soup

一品鍋		
Assorted Casserole	半份 (Half)	\$500
(Jinhua Ham, Chicken, Pork's knuckle & Vegetables)	壹份 (Whole)	\$1000
* 砂鍋餛飩雞		
Chicken and Won-Ton Soup in Casserole		\$180
砂鍋醃篤鮮		
Salted Pork and Bamboo Shoot Soup in Casserole		\$170
鹹肉豆腐湯		
Salted Pork and Bean Curd Soup		\$90
酸辣湯	半份 (Half)	\$60
Hot and Sour Soup	壹份 (Whole)	\$110
* 蘿蔔絲鯽魚湯		
Gold Carp and Shredded Turnip Soup		\$100
雪菜黃魚餛飩湯		
Croacker and Won-Ton with Snow Cabbage Soup		\$210
雪菜肉絲豆腐羹		
Snow Cabbage, Shredded Pork and Bean Curd Soup		\$100
皮蛋黃魚羹		
Croacker with Preserved Egg Soup		\$115
火腿冬瓜湯		
Winter Melon with Jinhua Ham Soup		\$90
麵筋百頁湯		
Bran Gluten and Bean Curd Sheet Soup		\$100
西施骨黃豆湯		
Pork Bone Soup with Soybean		\$100
三鮮菠菜羹 (帶子、蟹肉、蝦仁)		
Spinach Soup with Scallop, Crab Meat and Shrimp		\$140

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飯麵類

Rice & Noodles

🌿	苔條松子炒飯 Fried Rice with Seaweed and Pine Nut	\$85
	咸肉菜粒松子蛋炒飯 Fried Rice with Salted Meat, Vegetable, Pine Nut and Egg	\$85
*	梓園炒飯 "The Catalpa Garden" Fried Rice	\$85
	肉絲蛋炒飯 Fried Rice with Shredded Pork and Egg	\$85
	梅干菜蝦仁炒飯 Fried Rice with Preserved Vegetable and Shrimp	\$85
*	蔥蝦拌麵 Marinated Noodles with Scallion and Shrimp	\$75
	蔥油開洋拌麵 Marinated Noodles with Scallion and Dried Shrimp	\$75
	鱈糊湯麵 Noodles with Shredded Eel in Soup	\$75
	排骨湯麵 Noodles with Spare Ribs in Soup	\$75
	燻魚湯麵 Noodles with Smoked Fish in Soup	\$75
	雪菜蝦仁湯麵 Noodles with Shrimp and Snow Cabbage in Soup	\$75
	雪菜肉絲湯麵 Noodles with Shredded Pork and Snow Cabbage in Soup	\$65
*	嫩雞煨麵 Stewed Soft Noodles with Chicken and Vegetable	\$75
🌿 *	青菜煨麵 Stewed Soft Noodles with Vegetable	\$65
🌿	陽春麵 Plain Noodles in Superior Soup	\$35
	紅燒牛腩麵 Noodles with Braised Beef Shank in Soup	\$75
	上海湯麵 Noodles with Shredded Pork and Cabbage in Soup “Shanghai Style”	\$75
	上海粗炒麵 Fried Noodles with Shredded Pork and Cabbage in Soy Sauce “Shanghai Style”	\$75
	上海二面黃炒麵 Crispy Noodles with Shredded Pork “Shanghai Style”	\$120

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飯麵類

Rice & Noodles

	菜飯（排骨/燻魚/八寶辣醬） Shanghai Style Vegetable Rice with Spare Ribs, Smoked Fish or Sautéed Assorted Meat in Spicy Sauce	\$75
	三鮮泡飯 Shrimp, Sea Cucumber and Croaker Rice in Soup	\$90
	雪菜肉絲泡飯 Shredded Pork with Snow Cabbage Rice in Soup	\$75
	青菜泡飯 Vegetable Rice in Soup	\$70
*	上海炒年糕 Stir Fried Rice Cake with Shredded Pork and Cabbage in Soy Sauce “Shanghai Style”	\$80
	雪菜肉絲炒年糕 Stir Fried Rice Cake with Shredded Pork and Snow Cabbage	\$80
	雪菜肉絲湯年糕 Rice Cake with Shredded Pork and Snow Cabbage in Soup	\$70

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點心類

Dim Sum

* 菜肉餛飩	Pork and Vegetable Won-Ton in Soup	\$50
煎菜肉餛飩	Pan Fried Pork and Vegetable Won-Ton	\$50
上海小籠包	Steamed Shanghai Minced Pork Dumplings	\$38
鮮肉鍋貼	Pan Fried Meat Dumplings	\$40
* 上海炸春卷	Deep Fried Shredded Meat and Tianjin Cabbage Spring Roll	\$30
 * 蒸銀絲卷	Steamed Plain Roll	\$30
 炸銀絲卷	Deep Fried Plain Roll	\$30
 素菜蒸餃	Steamed Vegetable Dumplings	\$30
* 韭菜水餃	Chives and Pork Dumplings	\$45
 素菜包	Steamed Vegetable Bun	\$28
* 生煎包	Pan Fried Minced Pork Bun	\$38
 蔥油餅	Pan Fried Spring Onion Pancake	\$30
鮮肉湯圓	Minced Pork Rice Ball Dumplings	\$50

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甜品類

Desserts

	紅棗冰糖燕窩		
	Double Boiled Bird's Nest with Red Dates	每盅 (Per serving)	\$200
*	血糯八寶飯		
	Steamed Black Glutinous Rice Stuffed with	半份 (Half)	\$35
	Mashed Red Bean	壹份 (Whole)	\$70
	高力豆沙		
	Deep-Fried Souffle Ball with Mashed Red Bean		\$40
	豆沙窩餅		
	Mashed Red Bean Pancake		\$50
🌿	棗泥麻餅	半份 (Half)	\$35
	Sesame Cake with Mashed Dates	壹份 (Whole)	\$70
🌿	南瓜餅		
	Pumpkin Pancake		\$30
	紅豆鬆糕		
	Steamed Glutinous Rice Cake with Mashed Red Bean		\$28
🌿 *	棗泥鬆糕		
	Mashed Dates Sponge Cake		\$35
🌿	棗泥馬拉糕		
	Mashed Dates Steamed Cake		\$38
🌿	桂花拉糕		
	Osmanthus Flavored Steamed Glutinous Cake		\$35
*	豆沙春卷		
	Deep Fried Mashed Red Bean Spring Roll		\$30
	豆沙小籠包		
	Steamed Dumplings with Mashed Red Bean		\$30
	豆沙包		
	Steamed Mashed Red Bean Bun		\$30
🌿	紅棗蓮心桂圓糖水		
	Double Boiled Longan with Lotus Seed and	每盅 (Per serving)	\$32
	Red Dates Sweet Soup		
🌿	紅棗蓮心雪耳糖水		
	Double Boiled White Fungus with Lotus Seed and	每盅 (Per serving)	\$32
	Red Dates Sweet Soup		
🌿	酒釀桂花丸子		
	Mini Rice Dumplings with Osmanthus Flavored, Sweet Rice Wine Soup		\$30
	酒釀寧波湯圓		
	Rice Ball Dumplings Stuffed with Mashed Black Sesame and		\$42
	Mashed Red Bean in Sweet Rice Wine Soup		
🌿	鮮果拼盤		
	Fresh Fruit Platter		\$60

* Chef Recommendation 廚師推介

🌿 Vegetarian Dishes 素食

以上價目另加一服務費
Prices above are subject to 10% service charge

飲品類

Drinks

鮮榨粟米汁 Fresh Corn Juice	\$35
鮮豆漿 Fresh Soy Milk	\$24
可樂 Coca Cola	\$24
健怡可樂 Coca Cola Light	\$24
芬達橙汁 Fanta Orange	\$24
玉泉忌廉 Schweppes Cream Soda	\$24
七喜 Seven-Up	\$24
屈臣氏蘇打水 Watson's Soda Water	\$30
屈臣氏蒸餾水 Watson's Distilled Water	\$32
巴黎有氣礦泉水 Perrier Mineral Water	\$32
依雲礦泉水 Evian Mineral Water	\$32
健力士波打 Guinness Stout	\$37
喜力 Heineken	\$30
嘉士伯 Carlsberg	\$30
生力 San Miguel	\$30
青島 Tsingtao	\$30
澳門啤酒 Macao Beer	\$30
比利時啤酒 Hoegaarden	\$35

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🌿 Vegetarian Dishes 素食

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