



#### **APPETIZERS**

	HK\$
	Per person
Deep-fried crispy Ox ribs with sesame iceplant salad	135
	Standard
Marinated jelly fish with vinegar sauce	205
Simmered duck tongue with peanut	175
Deep-fried crispy Ox ribs in black vinegar	158
Deep-fried frog legs in spicy salt	155
Bombay duck fish flavored with five spices and chilli	155
Marinated pig's trotters in ginger sauce	135
Marinated tribute vegetable in chilli peppercorn sesame sauce	115
Chilled marinated bailing mushroom	115
Cold marinated bean curd in Huadiao wine	115
Deep-fried cashew nuts and shredded taro	115

All prices are subject to a 10% service charge.



#### **BARBECUE FAVOURITES**

		HK\$ Standard
Siu Mei (Hong Kong Style Barbecue) Platter Choose any <u>two</u> : Barbecued suckling pig, barbecued Spanish Iberico pork, barbecued pork brisket, crisp pork brisket, roasted goose, soya chicken, jelly fish		440
Barbecued suckling pig		440
	Half Portion	Standard
Barbecued Spanish Iberico pork	200	390
Barbecued pork brisket	170	330
Roasted goose		390
Crisp pork brisket		330
	Half Bird	Whole Bird
Chicken marinated with superior soya sauce	310	620
Chicken flavored with spring onion sauce	310	620

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#### **BIRD'S NEST**

	HK\$ Standard
Imperial bird's nest braised with crab roe in superior sauce	698
Imperial bird's nest double boiled in supreme broth	648
Braised bird's nest soup with assorted seafood and bamboo fungus	285
Braised bird's nest soup with crabmeat	285
Braised bird's nest soup with minced chicken	265
Double boiled imperial bird's nest soup with rock sugar (Dessert)	600
[ Please allow 20 minutes for preparation ]	

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#### SOUP

	HK\$ Per Person
Double-boiled whole Kanto sea cucumber soup with matsutake mushroom [Please allow 30 minutes for preparation]	380
Shredded fish maw soup with fresh crab roe and crabmeat	320
Double-boiled fish maw soup with pork knuckle and cabbage [ Please allow 20 minutes for preparation ]	268
Poached sliced abalone with fresh clams in homemade seafood soup	258
Boiled garoupa fillet broth with preserved egg and Chinese parsley  [ Please allow 20 minutes for preparation ]	210
Seafood soup with glass noodles and vegetables	178
Sweet corn soup with crabmeat	178
Seafood hot and sour soup (Mild spicy)	178
Minced beef soup with egg white and Chinese parsley	178

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#### ABALONE & DRIED SEAFOOD

Braised whole 20 heads "Yoshihama" abalone with superior oyster sauce (30gm)	HK\$ Per Person Market Price
Braised whole 19 heads "Yoshihama" South African abalone with superior oyster sauce (32gm)	860
Braised whole 27 heads "Yoshihama" South African abalone with superior oyster sauce (22gm)	430
Braised whole abalone with sea cucumber in superior oyster sauce	338
Braised sea cucumber with Chinese mushroom in superior oyster sauce [Order one day in advance]	300
Stewed whole 25 heads fish maw with goose web (24gm)	300
Stewed goose web with sea cucumber in superior oyster sauce	258
	Standard
Stewed goose web with sea cucumber and minced pork in oyster sauce	540

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#### LIVE SEAFOOD FROM DAILY CATCH

Pacific garoupa Market Price Eagle garoupa **Market Price** Melon seed garoupa **Market Price Market Price** Black spot garoupa Spotted garoupa Market Price **Market Price** Tiger garoupa Cooking method: Poached in homemade superior soup, steamed or poached in hot chilli oil (Mild spicy) Sea prawn **Market Price** Cooking method: Poached, drunken prawns style, pan-fried with soya sauce, halved and steamed with garlic, or stewed with ginger, scallion and vermicelli King prawn Cooking method: Pan-fried with soya sauce, halved and stewed in supreme gravy, or stewed in Chef's **Market Price** signature sauce served with deep-fried bun [ Order one day in advance ] Mud prawn Cooking method: stir-fried with ginger and scallion, wok-fired in black bean sauce or simmered in **Market Price** homemade seafood broth and fresh clam [ Order one day in advance ] Rock lobster **Market Price** Cooking method: Stewed in supreme gravy, steamed with garlic, or stewed in Chef's signature sauce served with deep-fried bun

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#### **SEAFOOD**

	HK\$ Per Piece
Baked stuffed crab shell with crabmeat and onion	288
Deep-fried crab claw coated with minced shrimp	198
Steamed egg with scallop andcrab meat  [ Please allow 20 minutes for preparation ]	148
[	Standard
Sautéed garoupa fillet with fresh lily bulbs and vegetables	520
Braised garoupa head and brisket with bean curd stick and roasted pork brisket	520
Sautéed mandarin clam and scallop with green asparagus flavoured with X.O. sauce	490
Deep-fried cod with vegetables in white wine sauce	420
Sautéed prawns with spring onion and garlic clove	390
Crisp squids flavoured with spiced salt and chilli	270

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#### **CLAY POT**

Sautéed garoupa head and brisket with scallion and ginger	HK\$ Standard 520
Baked grass carp head in port wine sauce	498
Sautéed prawn with black pepper and garlic	420
Braised oysters and minced pork balls with homemade sauce	380
Sautéed sliced pork belly and anchovies with Chinese chives	340
Braised ox ribs with Huadiao wine	320
Sautéed chicken fillet with black bean and shallot	320
Simmered assorted vegetables with vermicelli and dried seafood in supreme broth	320
Sautéed fish maw and frog leg with scallion and ginger flavoured with minced salted fish	240
Braised mixed vegetables with red fermented bean curd	230

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#### **POULTRY**

	HK\$ Half Bird	HK\$ Whole Bird
Crisp baby pigeon [ Order one day in advance ]		138
Crisp chicken	310	620
Baked chicken with rock salt [ Please allow 30 minutes for preparation ]	310	620
Steamed chicken with shredded red date and pickle served in a bamboo basket [ Please allow 30 minutes for preparation ]	325	650
Deep-fried chicken with chilli (Medium spicy)	450	900
Peking duck and condiments [ Order one day in advance ]		998

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#### **BEEF & PORK**

Poached sliced M7 wagyu beef in hot chilli oil (Mild spicy)	Standard 618
Stir-fried diced angus beef tenderloin with asparagus	410
Sautéed beef sliced and fresh mushroom with oyster sauce	240
Deep-fried spare ribs in sweetened olive sauce	240
Sweet and sour pork with pineapple	240
Steamed marinated sliced pork belly with preserved shrimp paste	240
[ Please allow 30 minutes for preparation ]	
	Per Piece
Baked bean curd with minced pork and salted egg 'Taishan' style	85
[ Please allow 30 minutes for preparation ]	

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#### **VEGETABLES**

Braised bamboo fungus with assorted mushrooms	HK\$ Standard 270
Braised three kinds of vegetable with oyster sauce	240
Simmered seasonal vegetables with tomatoes and mixed mushrooms in fish broth	240
Simmered seasonal vegetables with minced fish in fish broth	240
Braised pomelo peel with green lettuce in oyster sauce	240
Braised cabbage in spicy sauce	240
Scrambled egg and bean sprouts sautéed with shredded dried scallops in clay pot	240
Braised bean curd with assorted fungus	240
Steamed eggplant with preserved vegetables [ Please allow 30 minutes for preparation ]	240

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#### **RICE & NOODLES**

	HK\$ Standard
Braised rice with whole abalone, diced chicken and mushrooms in oyster sauce	338
Fried rice 'Fujian' style	318
Simmered steamed rice with assorted seafood and vegetables in fish soup	318
Stir-fried glass noodles with crabmeat and scallops in black pepper	318
Udon noodles with minced pork in lobster soup	318
Fried rice with dried scallops, crabmeat and egg white	288
Sautéed noodles with bean sprout in soya sauce	288
Rice vermicelli soup with minced beef, preserved egg and Chinese parsley	288
	Per Person
Poached vermicelli and glass noodles with fillet of garoupa in hot chilli oil (Mild spicy)	218
Flat egg noodles flavoured with oyster sauce garnished with dried shrimp roe	128

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# Dynasty

### **CLAY POT RICE**

Minimum two persons
[ Please allow 30 minutes for preparation ]

	HK\$ Per Person
Rice with diced chicken and salted fish	188
Rice with chicken and black mushrooms	188
Rice with assorted mushrooms and fungus	188
Rice with spare ribs in black bean sauce	188
Rice with minced pork and preserved vegetables	188
Rice with sliced pork belly and preserved shrimp paste	188
Rice with mince beef and flavoured with dried tangerine peel	188

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#### PREMIUM CHINESE TEA

		HK\$ Per Person
Dynasty's Blend Tea [Osmanthus ginseng oolong]		60
Aged Pu-er		60
Jasmine tea		60
[Sliver needle]		
Green tea		60
Supreme Tie quan yin tea		70
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Supreme Long jing		88
Traditional Chinese tea		
[ Pu-er, Shou mei, Jasmine, Shiu sin, Tie quan yin, Long Jing or Chrysanthemum ]		36
Plain Water		36
	Per Plate	Per Bottle
Dynasty's X.O. Sauce	50	250
Nuts [Welnuts Cochey muts on Popults]	48	100
[Walnuts, Cashew nuts or Peanuts]		

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