

APPETIZERS

	HK\$
	Per person
Deep-fried crispy Ox ribs with sesame ice plant salad	130
	Standard
Marinated jelly fish with vinegar sauce	200
Simmered duck tongue with peanut	170
Deep-fried crispy Ox ribs in black vinegar	150
Deep-fried frog legs in spicy salt	150
Bombay duck fish flavored with five spices and chili	150
Marinated pig's trotters in ginger sauce	130
Marinated tribute vegetable in chili peppercorn sesame sauce	110
Chilled marinated bailing mushroom	110
Cold marinated bean curd in Huadiao wine	110
Deep-fried cashew nuts and shredded taro	110

All prices are subject to a 10% service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

BARBECUE FAVOURITES

	HK\$	
	Standard	
Choose any <u>two</u> : Barbecued suckling pig, barbecued Spanish Iberico pork, barbecued pork brisket, crisp pork brisket, roasted goose, soya chicken or jelly fish		438
Barbecued suckling pig		438
	Half Portion	Standard
Barbecued Spanish Iberico pork	195	388
Barbecued pork brisket	165	328
Roasted goose		388
Crisp pork brisket		328
	Half Bird	Whole Bird
Chicken marinated with superior soya sauce	305	610
Chicken flavored with spring onion sauce	305	610

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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	278
Braised bird's nest soup with crabmeat	278
Braised bird's nest soup with minced chicken	258
Double boiled imperial bird's nest soup with rock sugar (Dessert) [Please allow 20 minutes for preparation]	560

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SOUP

HK\$
Per Person

Double-boiled whole Kanto sea cucumber soup with matsutake mushroom [Please allow 30 minutes for preparation]	370
Shredded fish maw soup with fresh crab roe and crabmeat	310
Double-boiled fish maw soup with pork knuckle and cabbage [Please allow 20 minutes for preparation]	258
Poached sliced abalone with fresh clams in home-made seafood soup	248
Boiled garoupa fillet broth with preserved egg and Chinese parsley [Please allow 20 minutes for preparation]	208
Seafood soup with glass noodles and vegetables	168
Sweet corn soup with crabmeat	168
Seafood hot and sour soup (mild spicy)	168
Minced beef soup with egg white and Chinese parsley	168

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ABALONE & DRIED SEAFOOD

	HK\$ Per Person
Braised whole 20 heads "Yoshihama" abalone with superior oyster sauce (30gm)	Market Price
Braised whole 19 heads "Yoshihama" South African abalone with superior oyster sauce (32gm)	858
Braised whole 27 heads "Yoshihama" South African abalone with superior oyster sauce (22gm)	430
Braised whole abalone with sea cucumber in superior oyster sauce	330
Braised Kanto sea cucumber with Chinese mushroom in superior oyster sauce [Order one day in advance]	298
Stewed whole 25 heads fish maw with goose web (24gm)	298
Stewed goose web with sea cucumber in superior oyster sauce	248
	Standard
Stewed goose web with sea cucumber and minced pork in oyster sauce	538

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LIVE SEAFOOD FROM DAILY CATCH

Pacific garoupa	Market Price
Eagle garoupa	Market Price
Melon seed garoupa	Market Price
Black spot garoupa	Market Price
Spotted garoupa	Market Price
Tiger garoupa	Market Price
Cooking method: Poached in homemade superior soup, steamed, or poached in hot chili 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	Market Price
Cooking method: Pan-fried with soya sauce, halved and stewed in supreme gravy, or stewed in Chef's signature sauce served with deep-fried bun	
[Please allow one day in advance]	
Mud prawn	Market Price
Cooking method: stir-fried with ginger and scallion, wok-fired in black bean sauce, or simmered in homemade seafood broth and fresh clam	
[Please allow 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
Crisp crab claw coated with minced shrimp	190
Baked whole sea whelk stuffed with assorted meats	178
Steamed egg with scallop and crab meat [Please allow 20 minutes for preparation]	148
Sautéed garoupa fillet with fresh lily bulbs and vegetables	Standard 518
Braised garoupa head and brisket with bean curd stick and roasted pork brisket	518
Sautéed mandarin clam and scallop with green asparagus flavored with X.O. sauce	488
Deep-fried cod with vegetables in white wine sauce	418
Sautéed prawns with spring onion and garlic clove	388
Crisp squids flavored with spiced salt and chili	268

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CLAY POT

	HK\$ Standard
Sautéed garoupa head and brisket with scallion and ginger	518
Baked grass carp head in port wine sauce	490
Sautéed prawn with black pepper and garlic	418
Braised fresh oysters and minced pork balls with home-made sauce	378
Braised ox ribs with Huadiao wine served in clay pot	318
Sautéed chicken fillet with black bean and shallot	318
Simmered assorted vegetable with vermicelli and dried seafood in supreme broth	298
Stewed squids with roasted pork and Chinese chives in chili sauce (mild spicy)	268
Sautéed fish maw and frog leg with scallion and ginger flavored with minced salted fish	238
Braised mixed vegetables with preserved read taro curd	228

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POULTRY

	Half bird	Whole bird
Crisp baby pigeon [Order one day in advance]		128
Crisp chicken	305	610
Baked chicken with rock salt [Please allow 30 minutes for preparation]	305	610
Steamed chicken with shredded red date and pickle served in a bamboo basket [Please allow 30 minutes for preparation]	320	640
Deep-fried chicken with chilli (medium spicy)	445	890
Peking duck and condiments [Order one day in advance]		990

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BEEF & PORK

	HK\$ Standard
Poached sliced Australian M7 wagyu beef in hot chilli oil (mild spicy)	610
Stir-fried diced angus beef tenderloin with asparagus	408
Sautéed beef sliced and fresh mushroom with oyster sauce	238
Deep-fried spare ribs in sweetened olive sauce	238
Sweet and sour pork with pineapple	238
Steamed marinated sliced pork belly with preserved shrimp paste [Please allow 30 minutes for preparation]	238
Baked bean curd with minced pork and salted egg 'Taishan' style [Please allow 30 minutes for preparation]	Per Piece 80

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VEGETABLES

	HK\$ Standard
Braised bamboo fungus with assorted mushrooms	268
Braised three kinds of vegetable with oyster sauce	238
Simmered seasonal vegetables with tomatoes and mixed mushrooms in fish broth	238
Simmered seasonal vegetables with minced fish in fish broth	238
Braised pomelo peel with green lettuce in oyster sauce	238
Braised cabbage in spicy sauce	238
Scrambled egg and bean sprouts sautéed with shredded dried scallops in clay pot	238
Braised bean curd with assorted fungus	228
Steamed eggplant with preserved vegetables [Please allow 30 minutes for preparation]	228

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RICE & NOODLES

	HK\$ Standard
Braised rice with whole abalone, diced chicken and mushrooms in oyster sauce	320
Fried rice 'Fujian' style	298
Simmered steamed rice with assorted seafood and vegetables in fish soup	298
Stir-fried glass noodles with crabmeat and scallops in black pepper	298
Fried rice with dried scallops, crabmeat and egg white	298
Fried rice with green bean, minced pork and preserved olive	258
Sautéed noodles with bean sprout in soya sauce	258
Rice vermicelli soup with minced beef, preserved egg and Chinese parsley	258
Poached vermicelli and glass noodles with fillet of garoupa in hot chili oil (mild spicy)	Per Person 208
Flat egg noodles flavored with oyster sauce garnished with dried shrimp roe	108

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CLAY POT RICE

Minimum two persons
[Please allow 30 minutes for preparation]

	HK\$ Per Person
Rice with diced chicken and salted fish	168
Rice with chicken and black mushrooms	168
Rice with assorted mushrooms and fungus	168
Rice with spare ribs in black bean sauce	168
Rice with minced pork and preserved vegetables	168
Rice with sliced pork belly and preserved shrimp paste	168
Rice with mince beef and flavored with dried tangerine peel	168

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PREMIUM CHINESE TEA

	HK\$ Per Person
Dynasty's Blend Tea [Osmanthus ginseng oolong]	60
Aged Pu-er	60
Jasmine tea [Sliver needle]	60
Green tea	60
Supreme Tie quan yin tea	70
Supreme Long jing	88
Traditional Chinese tea [Pu-er, Shou mei, Jasmine, Shiu sin, Tie quan yin, Long Jing or Chrysanthemum]	35
Plain Water	35

	Per Plate	Per Bottle
Dynasty's X.O. Sauce	50	250
Nuts [Walnuts, Cashew nuts or Peanuts]	48	100

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