



冷盘 APPETISER

每份 Per Portion

脆皮三文乳猪夹 (five pieces)	Layered suckling pig, foie gras	\$35		P
金陵盐水鸭	Nanjing salted duck	\$12		A
醋香脆鳝丝	Crispy shredded eel, vinegar, ginger	\$12		A
怀乡蒜茸拍黄瓜	Cucumber, garlic	\$10		
老醋蜆头	Jellyfish head, black aged vinegar	\$16		
马兰头香干	Diced bean curd, spinach	\$9		
香菜干丝	Shredded dried bean curd, parsley	\$9		
四鲜味烤麸	Shanghai braised gluten	\$10		N
斋厨焖猴头菇	Stewed monkey head mushroom	\$10		
味曾酥炸茄子	Crispy eggplant, miso sauce	\$12		N
黑豚白肉卷	Sliced kurobuta pork, cucumber wrapped	\$14		P N
城隍庙醉鸡	Shanghai drunken chicken	\$14		A
镇江水晶肴肉	Crystal sliced pork, Zhenjiang vinegar	\$14		P

P Dish contains pork N Dish contains nuts A Dish contains alcohol

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烧烤类 BARBECUED ITEMS

			小 Small	
脆皮港式烧肉	Crispy roasted pork		\$14	P
港式烧味双拼	Barbecued combination		\$32	P
金牌蜜汁叉烧	Honey glazed barbecued pork		\$24	P
玫瑰豉油鸡	Soya sauce chicken		\$24	
鸿运全体乳猪 (两食)	Whole roasted suckling pig (two courses)	\$148	\$248	 P N
		半只 Half	整只 Whole	
北京烤填鸭 (两食)	Peking duck (two courses)	\$48	\$78	N
功夫明炉烧羊肩	Master Chef roasted lamb shoulder		\$96	
			每份 Per Order	

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燕窝，汤羹类
BIRD'S NEST AND SOUP

		每位 Per Person	
一品高汤或红烧金丝燕窝	Imperial bird's nest Braised or double boiled	\$98	P
花胶瑶柱炖菜胆	Double boiled superior fish maw, conpoy, cabbage	\$22	P
珍菌芦笋海鲜羹	Braised wild mushroom soup, asparagus, assorted seafood	\$15	
沪江文思豆腐羹	Shanghai braised shredded bean curd soup, assorted seafood	\$15	P
宫廷海鲜酸辣汤	Imperial hot and sour seafood soup	\$15	P
蟹肉或鸡茸粟米羹	Sweet corn soup, choice of crab meat or minced chicken	\$15	P
红烧蟹肉洋葱羹	Braised shredded onion soup, crab meat	\$20	P
是日精选例汤	Daily soup	\$10	P

P Dish contains pork

活鱼类 LIVE FISH

每百克 Per 100gm

老鼠斑 (预订)	Pacific groupa One day advance order	\$40
苏眉 (预订)	Napolean wrasse One day advance order	\$40
青衣 (预订)	Green wrasse One day advance order	\$18
东星斑	Coral trout	\$17
笋壳	Soon hock (fresh water)	\$14
巴丁鱼	Pating (fresh water)	\$12

鱼类烹调方法：清蒸，豉汁蒸
潮式蒸，蒜香菜脯蒸
油浸，红焖

Recommended cooking methods for live fish: steamed, steamed with black bean sauce, steamed Teochew style, steamed with preserved vegetable and garlic sauce, fried crisp or braised.

活海鲜类
LIVE SEAFOOD

		每百克 Per 100gm
澳洲龙虾	Lobster (Australia)	\$30
象拔蚌	Geoduck clam (Australia)	\$32
本地龙虾	Lobster (Local)	\$14
活生虾	Prawn	\$10
活蟹	Crab (Sri Lanka)	\$10
竹筒蚌	Bamboo clam	\$16

每件 Per Piece

龙虾，蟹，生虾类烹调方法：
花雕蛋白蒸，姜葱，
上汤粉丝焗，避风塘炒，
牛油麦片炒

Recommended cooking methods for live lobster,
crab and prawn: steamed with egg white and chinese
yellow wine, sautéed with spring onion and ginger,
sautéed in superior stock, stewed with vermicelli,
fried "pik fong tong" style, fried with butter and oats.

鲍鱼海味类
ABALONE AND
DRIED SEAFOOD

蚝皇原只吉品干鲍 (24 头)	Braised whole Yoshihama abalone, supreme oyster sauce (24-head quality)	\$298 每头 Whole	P
蚝皇原只窝麻干鲍 (36 头)	Braised whole Uoma abalone, supreme oyster sauce (36-head quality)	\$198 每头 Whole	P
蚝皇原只澳洲鲜鲍	Braised whole fresh Australian abalone, supreme oyster sauce	\$240 每头 Whole	P
蚝皇原只三头汤鲍	Braised whole abalone, supreme oyster sauce (3-head quality)	\$58 每头 Whole	P
鲍鱼海中宝	Braised sliced abalone, assorted seafood	\$42 每位 Per Person	P
松露海参鲍片	Braised sliced abalone, sea cucumber, truffle	\$98 小 Small	P
瑶柱北菇关东辽参	Braised ' Liao' sea cucumber, mushroom, conpoy, green vegetable	\$36 每位 Per Person	P
铜酿珍珠鲍鱼挞	Baked abalone tart	\$36 四件 Four pieces	P 
原味鸡汁焖花胶	Stewed fish maw, chicken broth	\$24 每位 Per Person	P
天白菇红烧花胶筒	Braised flower mushroom, fish maw, green vegetable	\$18 每位 Per Person	P

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海上鲜珍 SEAFOOD

芙蓉蟹皇炒蛋白 Fried egg white, crab meat, roe **\$36**

小 Small

米盏蒜香芦笋带子 Sautéed scallop, asparagus, rice basket **\$34**

小 Small

芥末水果虾球 Wok fried prawn, wasabi,
mixed fresh fruit **\$38**

小 Small

雪花玉佩 Steamed scallop, radish, string bean **\$32**

四件 Four Pieces



灵雄宝殿 Braised scallop, crispy sliced
monkey head mushroom,
home made bean curd, black vinegar **\$32**

四件 Four Pieces

椒盐黄花鱼 Crispy yellow croaker, pepper, salt **\$12**

每条 Per Piece



味曾鳕鱼 Baked cod fish, miso sauce **\$16**

每条 Per Piece



N

芝士焗酿蟹盖 Baked crab meat, cheese **\$16**

每件 Per Piece

N Dish contains nuts



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鸡鸭陆上宝 POULTRY

金牌脆皮吊烧鸡	Crisp chicken Hong Kong style	\$26	\$48	
		半只 Half	每只 Whole	
腰果西芹滑鸡柳	Sautéed chicken fillet, cashew nuts, celery	\$26		N
		小 Small		
柚子香杏柠檬鸡	Lemon chicken, almond, pomelo	\$26		
		小 Small		
四川宫保鸡丁	Sichuan 'Kung pow' chicken	\$26		N
		小 Small		
风味口水鸡	Poached chicken, Sichuan chilli oil, peanut	\$29		N
		小 Small		
石锅沙姜香啤焖鸡球	Sautéed diced chicken fillet, ginger sauce, Archipelago 'Xiang' beer served in clay pot	\$34		A
		小 Small		
蚬芥镬子鸡	Baked spring chicken, clam sauce	\$28		
		小 Small		
金枕头富贵鸡 (预订)	Imperial beggar's chicken One day advance order	\$88		
		每只 Whole		

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牛羊猪肉飘香 BEEF, LAMB, PORK

越式牛仔粒	Wok fried diced beef fillet, black pepper, tomato sauce, Vietnamese style	\$32	
		小 Small	
彩椒烧汁牛仔骨	Wok fried T-Bone beef, capsicum, supreme sauce	\$32	
		小 Small	
澳洲牛柳脯 (干烧汁; 黑椒汁; 酱爆)	Beef fillet (Australian) Pan fried with supreme sauce pan fried with black pepper or sautéed with spicy sauce	\$18	
		每件 Per Piece	
澳洲小羊排 (香草烧汁; 蜜椒汁; 酱爆)	Lamb chop (Australian) Pan fried with herbs pan fried with bell pepper honey sauce or sautéed with spicy sauce	\$18	
		每件 Per Piece	
手把蒜香黑豚骨	Baked Kurobuta pork rib, garlic	\$18	P
		每件 Per Piece	
金枕头外婆东坡肉	Pork belly, golden mantou	\$28	 N P
		小 Small	
川汁回锅黑豚猪爽肉	Wok fried sliced poached Kurobuta pork, Sichuan sauce	\$28	P
		小 Small	
香芒咕嚕肉	Sweet and sour pork, mango	\$28	P
		小 Small	
无锡肉骨头	Stewed Wuxi spare rib	\$28	P
		小 Small	

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石锅煲仔
SIZZLING HOT PLATE,
CLAY POT

		小 Small	
麻辣海参豆腐	Braised sea cucumber, bean curd, Sichuan spicy sauce	\$38	P
诸侯牛筋腩	Stewed beef brisket, prince's sauce	\$28	
石锅家乡牛肋骨	Braised short rib beef, traditional style	\$30	
姜葱茄子火腩烧鲈鱼件	Braised sea perch fillet, egg plant, roasted pork, young ginger, onion	\$26	P
大红袍辣子石锅鸡	Hot stone chicken, dried chilli	\$26	
干葱豆豉鸡	Sautéed chicken, black bean, dried scallion	\$26	N
三杯锅鸡球	Sautéed chicken, Taiwanese style	\$26	A
金棒子拾香排骨皇	Braised pork rib, barbecued mustard sauce	\$28	 P
渔香茄子煲	Fish flavoured eggplant, minced pork, spicy sauce	\$22	P
南乳粗斋煲	Mixed vegetable, preserved bean curd, glass noodle	\$22	

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时蔬物语
SEASONAL VEGETABLE

小 Small

鲍汁菠菜豆腐	Stewed spinach bean curd, abalone sauce	\$28	
四川麻婆豆腐	Stewed minced meat "Yuan Yang" bean curd, Sichuan sauce	\$28	P
鼎湖上素	Assorted mushroom, fungus, mixed vegetable	\$22	
梅菜茄子蒸豆腐	Steamed bean curd, egg plant, preserved vegetable	\$19	
金银蛋上汤时蔬	Vegetable, 'three eggs' in superior stock	\$21	
极品酱爆四季豆	Fried French bean, XO sauce	\$19	P
虾籽焖冬笋	Stewed winter bamboo shoot, shrimp roe	\$24	
蟹黄芦笋瓢竹笙	Steamed asparagus, bamboo pith, crab roe	\$28	

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健康素食 HEALTHY VEGETARIAN

菩提素食拼盆	Vegetarian delight combination	\$12	
		每位 Per Person	
孟宗雨线	Braised shredded asparagus, mushroom, wild fungus soup, glass noodle	\$14	
		每位 Per Person	
八宝菩提清粥	Eight treasures porridge	\$10	N
		每位 Per Person	
菩提汤芦笋竹笙	Asparagus, bamboo pith, vegetarian broth	\$22	
		小 Small	
梅菜茄丁炒素鸡	Fried mock chicken, eggplant, preserved vegetable	\$22	N
		小 Small	
鲜百合松菇芦笋	Fried asparagus, lily bulb, shimeiji	\$24	
		小 Small	
杞子豆根灼白菜苗	Boiled gluten, bak choy, wolfberry	\$18	
		小 Small	
味噌焗珍菌	Baked wild fungus, miso sauce	\$20	N
		小 Small	
椒盐白果茄丁	Crispy ginkgo nuts, diced eggplant, salt, pepper	\$20	N
		小 Small	
梅干菜四季豆	Sautéed French bean, preserved vegetable	\$20	
		小 Small	
五谷榄菜炒饭	Hot stone fried 'five' rice, preserved olive vegetable	\$22	N
		小 Small	
什锦珍菌两面黄	Crispy noodle, assorted mushroom, vegetable	\$20	
		小 Small	
榨菜干炒鸳鸯米粉	Fried rice vermicelli and glass noodle, preserved vegetable	\$18	
		小 Small	

N Dish contains nuts



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四面八方主食 RICE AND NOODLE

小 Small

石窝五谷丰收炒饭	Hot stone fried 'five' rice	\$18	 N
川式炒饭	Sichuan style fried rice, Chinese sausage, liver sausage, wild pepper	\$18	P
翡翠蟹肉瑶柱炒饭	Fried rice, conpoy, crab meat	\$21	
木桶福建炒饭	Stewed fragrant rice, Hokkien style	\$21	
扬州砂煲菜饭	Claypot fried rice, salted pork, vegetable, Yangzhou style	\$21	P
避风塘海鲜河粉	Fried rice noodle, diced seafood 'pik fong tong' style	\$20	
滑蛋生虾两面黄	Crispy noodle, live prawn, egg sauce	\$24	
雪菜鸭丝焖鸳鸯米粉	Braised rice vermicelli, glass noodle, shredded duck, preserved vegetable	\$22	
芙蓉螃蟹焖伊面	Stewed ee fu noodle, crab meat, egg white	\$24	
飘香鲜虾荷叶饭	Shang Palace-style fried rice wrapped in lotus leaves	\$22	
上汤鱼片鱼茸面	Hand-made minced fish noodle, fish fillet, superior soup	\$16	
		每位 Per Person	
龙虾炸酱拉面	Beijing 'la mian', lobster, traditional meat sauce	\$24	
		每位 Per Person	
长城脆香馒头	Golden mantou	\$6	
		每件 Per Piece	

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清凉解暑甜品
DESSERT

每位 Per Person

燕窝话梅津梨蜜	Chilled bird's nest, pear, honey, plum	\$55
花旗参红莲雪蛤	Double boiled hashima, lotus seed, red date, ginseng	\$22
养颜青柠芦荟果冻	Chilled jelly, green lime, aloe vera	\$9
牛油果甘露布甸	Chilled avocado pudding, mango sauce	\$12
牛油果西米雪糕	Cream of avocado, sago, ice cream	\$10 
果露香芒布甸	Chilled mango pudding	\$8
甘露鸳鸯鲜果冻	Grass jelly, almond bean curd, assorted fruit	\$8
罗汉果龟苓膏	Luo han guo herbal jelly	\$8
黑糯米仙草冰淇淋	Chilled black glutinous rice, ice cream	\$8
美味合时果盘	Fresh seasonal fruit	\$12
香宫三宝甜品	Shang Palace three treasure treats	\$10

清凉解暑甜品
DESSERT

椰汁红豆糕	Chilled red bean cake, coconut milk	\$8	
		四件 4 pieces	
黑芝麻椰汁冻糕	Chilled sesame pudding, coconut milk	\$8	N
		四件 4 pieces	
回味核桃酥	Baked walnut pastry	\$8	N
		四件 4 pieces	
踏雪红梅冻软糍	Glutinous dumpling, strawberry, mango, cream	\$8	
		四件 4 pieces	
草莓桂花杞子糕	Chilled wolfberry cake, osmanthus, strawberry	\$8	
		四件 4 pieces	
脆皮绿茶汤丸	Crisp green tea dumpling, black sesame	\$8	N
		四件 4 pieces	

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所有标价需另加10% 服务费及政府消费税。

All prices are subject to 10% service charge and prevailing government taxes including GST.

