張晶軒
The Peach Blossom
The Peach Blossom is an emblem of Springtime, and also a symbol of immortality.
紅燒大群翅（每位）
Braised Most Superior Shark’s Fin in Brown Sauce (Per Person)  $470.00

竹笙стрел鲍翅（每位）
Double Boiled Superior Shark’s Fin with Bamboo Paths (Per Person)  $440.00

茶油стрел鲍翅（每位）
Double Boiled Superior Shark’s Fin with Chinese Cabbage (Per Person)  $420.00

紅燒大鯊翅（每位）
Braised Superior Shark’s Fin in Brown Sauce (Per Person)  $420.00

蟹皇大生翅（每位）
Braised Shark’s Fin with Crab Roe (Per Person)  $470.00

蟹肉大生翅（每位）
Braised Shark’s Fin with Crabmeat (Per Person)  $240.00

酸辣帶子生翅（每位）
Braised Shark’s Fin with Scallops in Hot and Sour Soup (Per Person)  $240.00

海螺搣三絲
Cold Meat Combination with Jelly Fish  $260.00

凍醉香乳鴿
Cold Pigeon with Hui Dao Wine  $170.00

化皮乳豬件
Barbecued Suckling Pig  $170.00

燒蹄拼牛脷
Sliced Marinated Beef Shank and Pig’s Knuckle  $150.00

蜜味香叉燒
Barbecued Pork  $150.00

明爐燒禾鴨
Roast Duck  $150.00

玫瑰豉油雞
Chicken with Soya Sauce  $150.00

北京片皮鴨（二食・預定）
Peking Duck (To Be Ordered in Advance and Served in Two Courses)  $550.00

鴿茸蠔宮燕
Stewed Imperial Bird’s Nest with Mincd Chicken (Per Person)  $530.00

海鮮燕窩菜（每位）
Bird’s Nest and Seafood Soup (Per Person)  $130.00

官燕鴿竹笙
Stuffed Bamboo Paths with Imperial Bird’s Nest (Per Person)  $550.00

蟹皇扒官燕
Braised Imperial Bird’s Nest with Crab Roe  $2,100.00

鴿蛋扒官燕
Braised Imperial Bird’s Nest with Pigeon Eggs  $2,100.00

腿片扒官燕
Braised Imperial Bird’s Nest with Yunnan Ham  $2,100.00

鴿蛋竹笙鮑球湯（每位）
Bamboo Paths with Prawns and Pigeon Egg in Soup (Per Person)  $110.00

花雕蠔北菇（每位）
Double Boiled Fish Maw and Black Mushrooms (Per Person)  $100.00

北菇時子鮮菜膽
Double Boiled Chinese Cabbage with Yunnan Ham and Black Mushroom (Per Person)  $90.00

什錦牛蒡菜
Minced Beef with Bamboo Paths in Soup (Per Person)  $90.00

蟹肉蠔柱豆腐羹
Crabmeat with Conspicuous Beancurd Soup (Per Person)  $90.00

酸辣海鮮羹
Seafood in Hot and Sour Soup (Per Person)  $90.00
HOME-COOKED SPECIALTIES 家鄉小炒

瑶柱花雕鸭丝羹(每位)
Shredded Roast Duck with Fish Maw and Conpoy Soup (per person) $70.00

虾球带子烩百合汤(每位)
Prawns with Scallops and Lily Root Soup (per person) $70.00

发财好市大利
Brased Dried Oyster with Sea Moss and Pig’s Tongue $160.00

带子烧拉西兰花
Sautéed Diced Scallop with Chicken and Broccoli $150.00

香芹石斑鱼
Steamed Minced Shrimp with Chicken and Celery in Egg White Sachet $150.00

彩椒百合炒鸡丁
Sautéed Diced Chicken with Lily Roots and Bellpepper $100.00

��蓉茄蓉瑶柱汤
Stewed Suckling Pig and Turnip with Bean Paste $100.00

大良烧鳕鱼饼
Panfried Minced Carp Patties served with Clam Sauce $90.00

椒盐炸鱼籽
Deepfried Diced Pomfret with Spicy Salt $120.00

豉汁蚝石斑件煲
Stewed Garoupa Fillet with Black Bean Sauce in Casserole $140.00

沙茶焖蟹粉煲
Prawns and Rice Vermicelli with Satay Sauce in Casserole $150.00

上海香茹烩鱼翅
Simmered Prawns, Ginger and Scallions with Supreme Broth $150.00

大良炒鲜奶
Stirfried Crabmeat with Barbecued Pork and Egg White $100.00

金盘椒盐牛柳件
Deepfried Shredded Beef with Spicy Salt in Golden Basket $100.00

玻璃菜脯牛柳粒
Sautéed Diced Beef with Chinese Chives and Caramelized Walnuts $100.00

陈皮马蹄蒸牛肉饼
Steamed Minced Beef with Waterchestnut and Mandarin Peel $90.00

蜜糖炸排骨
Deepfried Spare Ribs with Honey $100.00

红斑
Pink Garoupa

黑斑
Spotted Garoupa

龙虾
Giant Lobster

老鼠
Pacific Garoupa

青蟹
Fresh Cream Crab

肉蟹
Fresh Crab

鲜螺
Fresh Sea Whelks

白灼基围虾
Poached Fresh Shrimps

焗酿大螺螺(每位)
Baked Stuffed Sea Whelk in Shell (Per Piece) $80.00

焗酿鲜蟹盖(每位)
Baked Stuffed Crab Shell (Per Piece) $80.00

百花炸蟹钳(每位)
Deepfried Crab Claw and Minced Shrimp (Per Piece) $80.00

加一服务费
Plus 10% Service Charge
Cold Sliced Abalone with Asparagus  $ 480.00
Braised Whole Mouhou Abalone with Oyster Sauce
Braised Whole Oshima Abalone with Oyster Sauce
Braised Whole Abalone with Oyster Sauce
Braised Sliced Superior Abalone with Oyster Sauce $1,800.00
Braised Sliced Abalone and Fish Maw $530.00
Braised Sliced Abalone with Green Vegetables $450.00
Braised Sliced Abalone with Oyster Sauce $500.00
Braised Sliced Abalone with Goose Webs and Black Mushrooms $430.00
Braised Diced Abalone with Roast Duck and Eggplant $500.00
Braised Abalone Rolls with Minced Shrimp and Asparagus (per piece) $250.00

Braised Diced Scallop with Green Vegetables and Garlic $110.00
Sautéed Shredded Roast Duck with Crabmeat and Chinese Chives $110.00
Stewed Preserved Duck and Taro in Casserole $100.00
Deepfried Frogs’ Legs with Mustard and Sesame Sauce $100.00
Sautéed Sliced Pigeon and Jelly Fish with Chilli Sauce $100.00
Panfried Prawns and Beancurd $100.00
Deepfried Beancurd with Garlic $90.00
Panfried Lotus Root and Pork Patties $90.00
Spare Ribs with Sweet Vinegar in Casserole $100.00
Panfried Dried Oyster with Soya Sauce $100.00
Won Ton and Taro Vermicelli in Chilli Sauce $100.00
Braised Lamb Brisket with Black Mushrooms and Bamboo Shoot in Casserole $130.00
Dried Shrimp with Conpoy and Green Vegetables in Casserole $100.00
Congee with Shredded Chicken and Roast Duck $80.00
Congee with Precious Seafood $80.00
Fried Noodles with Shredded Pork and X.O. Sauce $90.00
Fried Glutinous Rice with Preserved Meat $90.00

加一服務費
Plus 10% Service Charge
蒜茸蒸虾球
Steamed Prawns Flavoured with Garlic $245.00

吉列炸虾球
Deepfried Prawns with Sweet and Sour Sauce $225.00

沙丹芝麻球
Prawns with Sesame and Mayonnaise Sauce $245.00

碧绿炒虾球
Sautéed Prawns and Green Vegetables $225.00

四川明虾球
Sautéed Prawns in Chilli Sauce $245.00

豉汁明虾球
Sautéed Prawns with Black Bean Sauce $245.00

窝粘大明虾
Crusty Fresh Prawns $225.00

XO酱炸凤尾虾
Deepfried Prawns with X.O. Sauce $225.00

XO酱金菇龙虾球煲
Lobster and Golden Mushrooms Flavoured with X.O. Sauce in Casserole $600.00

梅干虾球茄子煲
Lobster and Eggplant with Hot Plum Sauce in Casserole $560.00

高汤灼龙虾片
Poached Lobster with Supreme Broth $560.00

蟹皇龙虾球燕豆腐
Steamed Lobster with Crab Roe and Beancurd $580.00

金盖椒盐龙虾球
Deepfried Lobster with Spicy Salt Served in Golden Basket $580.00

豉汁碧绿龙虾球
Sautéed Lobster and Green Vegetables with Black Bean Sauce $560.00

上汤焗閹边龙虾（半块）
Simmered Lobster with Supreme Broth (Per Person) $200.00

蟹皇扒竹笙
Braised Bamboo Piths with Crab Roe $460.00

蟹仔扒竹笙
Braised Bamboo Piths with Scallops $440.00

腿片扒竹笙
Braised Bamboo Piths with Yunnan Ham $420.00

竹笙扒上素
Braised Bamboo Piths with Imperial Fungus $175.00

竹笙扒時蔬
Braised Bamboo Piths with Green Vegetables $175.00

龙带玉梨香
Deepfried Scallops and Pears $170.00

腿茸彩椒簿带子
Sautéed Scallops with Bellpepper and Yunnan Ham $190.00

杏片炒带子
Sautéed Scallops with Almonds $190.00

蟹皇带子蒸豆腐
Steamed Scallops with Beancurd and Crab Roe $190.00

碧绿炒带子
Sautéed Scallops and Green Vegetables $190.00

伍柳带子素生菜包
Diced Scallops with Sweet Corn and Pickles Served in Lettuce $200.00
蟹皇鲜奶翅
Sautéed Shark’s Fin with Crab Roe and Fresh Milk
$330.00

蟹肉鱼翅花菜花
Sautéed Shark’s Fin with Crabmeat and Chinese Chive
$300.00

炒桂花瑶蟹
Sautéed Conpoy with Crabmeat and Egg
$175.00

芙蓉海鲜粥
Sautéed Seafood and Egg White
$180.00

梅味茄子肉蟹
Stewed Crab and Eggplant with Hot Plum Sauce
$200.00

咸化蟹肉卷
Deepfried Crabmeat in Rice Paper
$165.00

咸化蟹螺卷
Deepfried Sea Whelk in Rice Paper
$165.00

花胶扣鹅掌
Braised Fish Maw with Goose Webs
$270.00

花胶椒盐鲜腐竹
Braised Beancurd Sheet with Shredded Fish Maw and Sea Cucumber
$250.00

瑶柱银杏鲜腐竹
Braised Beancurd Sheet with Ginko and Conpoy
$165.00

豉汁百合鲍鱼球
Sautéed Pompfret Fillet and Lily Root with Black Bean Sauce
$165.00

伍柳菠萝炸香
Sautéed Shredded White Eel with Pineapple and Pickles
$165.00

豉味烧白鲢
Panfried White Eel Marinated with Soya Sauce
$175.00

沙丹芝士吊片
Deepfried Squid with Sesame and Mayonnaise Sauce
$165.00

太史田鸡丁
Sautéed Diced Frog with Olive Kernels and Chinese Chives
$165.00

椒盐田鸡腿
Deepfried Frog’s Legs Flavoured with Spicy Salt
$165.00

蟹爆牛柳蒲
Sautéed Beef Fillet in Spicy Sauce
$165.00

蒜蓉牛柳生菜包
Sautéed Minced Beef with Garlic Served in Lettuce
$165.00

甜豉腊柳条
Sautéed Shredded Pork with Soya Sauce
$165.00

麺酱四季豆云丝粉
Stewed Suckling Pig and Green Beans with Bean Paste
$165.00

中式煨排骨
Simmered Spare Ribs
$165.00

蒜蓉蜜汁焗鹌鹑
Simmered Quail with Honey and Garlic
$165.00

加一成服务费
Plus 10% Service Charge

加一成服务费
Plus 10% Service Charge
養晶軒

菇子帶子浸時蔬
Braised Diced Scallop with Green Vegetables and Garlic $110.00

蟹肉火鴨絲蔬菜花
Sautéed Shredded Roast Duck with Crabmeat and Chinese Chives $110.00

筍子油泡煲
Stewed Preserved Duck and Taro in Casserole $100.00

黑茶醬炸山排腿
Deepfried Frogs’ Legs with Mustard and Sesame Sauce $100.00

川辣海蜇炒片
Sautéed Sliced Pigeon and Jelly Fish with Chilli Sauce $100.00

花枝豆腐鳳尾蝦
Panfried Prawns and Beancurd $100.00

姑娘炸豆腐
Deepfried Beancurd with Garlic $90.00

家鄉煎藕餅
Panfried Lotus Root and Pork Patties $90.00

無錫肉骨煲
Spare Ribs with Sweet Vinegar in Casserole $100.00

甜醋紅燒鰻
Panfried Dried Oyster with Soya Sauce $100.00

紅油雲吞餛
Won Ton and Taro Vermicelli in Chilli Sauce $100.00

紅燒羊腩煲
Braised Lamb Brisket with Black Mushrooms and Bamboo Shoot in Casserole $130.00

海味雜菜煲
Dried Shrimp with Conpoy and Green Vegetables in Casserole $100.00

燒鴨雜絲粥
Congee with Shredded Chicken and Roast Duck $80.00

生滾海皇粥
Congee with Precious Seafood $80.00

X.O.醬炒肉絲麵
Fried Noodles with Shredded Pork and X.O. Sauce $80.00

臘味糯米饭
Fried Glutinous Rice with Preserved Meat $80.00

加一服務費
Plan 10% Service Charge

脆皮龍崗鴨
Roast Lung Kong Chicken
Half $170.00 Whole $340.00

金華玉樹鴨
Steamed Chicken with Yunnan Ham and Green Vegetables $190.00 Whole $380.00

百柳炒鵝蛋
Sautéed Shredded Chicken with Pickles $165.00

西極煎鴨脯
Panfried Delicacy Chicken in Lemon Sauce $165.00

豆豉爆鴨球
Sautéed Chicken with Black Beans $165.00

大千辣鴨球
Sautéed Chicken with Dried Chili and Shallots $165.00

蟹皇韭菜炒鴨丁
Sautéed Diced Chicken with Chinese Chives and Crab Roe $180.00

燒石岐乳鴿
Roast Shink KI Pigeon $165.00

生菜片鴿肉
Sautéed Minced Pigeon served in Crispy Lettuce $165.00

蠔皇爆乳鴿
Shink KI Pigeon Simmered in Oyster Sauce $165.00

甕焼炒鴿丁
Sautéed Diced Pigeon and Caramelized Walnuts $165.00

四川炒鴿柳
Sautéed Pigeon Fillets in Chilli Sauce $165.00

香頌炒鴿片
Sautéed Pigeon Fillets with Almonds $165.00

櫻汁奇異鴨
Roast Duck with Kiwi in Lemon Sauce $165.00

加一服務費
Plan 10% Service Charge
SPECIAL SET DINNER
HK$1,100.00 + 10% SERVICE CHARGE
FOR 2 PERSONS

1. Braised Shark’s Fin with Shredded Fish Maw and Conpoy
2. Fried Rice Steamed in Lotus Leaf
3. Complimentary Dessert

HK$1,888.00 + 10% SERVICE CHARGE
FOR 3-4 PERSONS

1. Steamed Minced Scallop with Chicken and Broccoli
2. Fried Rice with "Fukien" Style
3. Complimentary Dessert

HOME-COOKED SPECIALTIES

1. Steamed Minced Shrimp with Chicken and Celery in Egg White Sachet
2. Steamed Diced Chicken with Lily Roots and Bellpepper
3. Steamed Suckling Pig and Turnip with Bean Paste

PANFRIED MINCED CARP PATTIES SERVED WITH CLAM SAUCE

DEEPFRIED DICED POMFRET WITH SPICY SALT

DEEPFRIED CRABMEAT IN RICE PAPER

DEEPFRIED SEA WHALE IN RICE PAPER

DEEPFRIED CRABMEAT IN RICE PAPER

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Sliced Abalone and Noodles in Supreme Broth (Per Person) $160.00

Fried Noodles with Prawns $140.00

Fried Noodles with Assorted Seafood $130.00

Fried Japanese Noodles with Barbecued Pork and Shrimps $115.00

Stewed Noodles Flavoured with Abalone $115.00

Fried Noodles with Sesame and Soya Sauce $115.00

Fried E-Fu Noodles with Shrimp Roe $115.00

Fried Rice Vermicelli with Barbecued Pork and Shrimps Flavoured in Curry $115.00

Fried Rice Noodles with Imperial Fungus $115.00

Stewed E-Fu Noodles with Crabmeat (Per Person) $65.00

Fried Rice with Beef and Preserved Vegetables $115.00

Fried Rice with Seafood $115.00

Fried Rice Wrapped and Steamed in Lotus Leaf (Per Person) $55.00

Deepfried Dumplings in Hot Bouillon (Per Person) $33.90
Double Boiled Imperial Bird's Nest in Whole Coconut [Per Piece] $1,600.00
Double Boiled Imperial Bird's Nest Flavoured with Coconut [Per Person] $530.00
Baked Sago Pudding with Chestnut Paste $30.00
Sweetened Almond Cream $30.00
Sweetened Red Bean Cream with Lotus Seeds $30.00
Chilled Mango Pudding $30.00
Chilled Black Glutinous Rice Cream Flavoured in Coconut $30.00
Chilled Sago Cream Flavoured in Coconut $30.00
Deepfried Sesame Dumplings with Red Bean Paste $30.00
Savoury Cake with Lotus Seed Paste $30.00
Baked Coconut Tartelettes $30.00
Baked Fresh Milk Tartelettes $30.00
Chilled Crystalline Dumplings with Lotus Seed Paste $30.00
Chilled Sago Pudding with Peanut $30.00

Plus 10% Service Charge