

## 点心 | DIM SUM (LUNCH ONLY)

### 蒸点 STEAMED

鱼子酱帶子燒賣	Scallop and prawn shumai (3 pcs)	\$26.80
笋尖蝦餃	King prawn and bamboo shoot Har Gow (4 pcs)	\$20.80
鮮蝦蟹黃燒賣	Pork and prawn shumai (4 pcs)	\$18.80
松露野菌餃	Wild mushroom dumpling (3 pcs)	\$16.80
蜜汁叉燒包	BBQ pork buns (3 pcs)	\$16.80
灌湯小籠包	Pork Xiao Long Bao (4 pcs)	\$22.00
鮮蝦韭菜餃	Prawn and chive dumpling (3 pcs)	\$16.80
菠菜花素餃	Baby spinach dumpling (3 pcs)	\$16.80
帶子高湯浸鮮蝦帶子餃	Crystal Prawn and scallop dumplings in Jade broth (3 pcs)	\$20.00
蒸排骨	Steamed Pork Spare Ribs with Black Bean Sauce	\$16.80
鳳爪	Steamed Chicken Feet	\$16.80
黑椒牛仔骨	Black Pepper Beef Short Ribs	\$18.80
流沙奶黃包	Steamed Custard Buns (3 pcs)	\$16.80

### 炸点 FRIED

叉燒酥	BBQ Pork Puff Pastry (3 pcs)	\$16.80
天婦羅腐皮野菌卷	Crispy bean curd roll with wild mushrooms (4 pcs)	\$18.80
香酥鴨春卷	Aromatic duck spring roll (3 pcs)	\$18.80
芝麻鴨肝蝦多士	Prawn toast with Duck Liver and sesame (3 pcs)	\$20.80
香煎牛肉鍋貼餃	Pan fried beef and chive dumpling (4 pcs)	\$20.80
麻辣鹹菜羊柳煎餃	Pan fried Sichuan style lamb dumpling (4 pcs)	\$22.80
脆皮黑菌叉燒茄瓜卷	Crispy BBQ pork, truffle eggplant roll (3 pcs)	\$24.00
鹹水餃	Deep-fried Glutinous Rice Dumplings with Pork	\$16.80
炸魷魚	Crispy Fried Squid	\$24.80
芋頭餃	Deep-fried Taro Dumplings (3 pcs)	\$16.80
蛋撻	Hong Kong-style Egg Tart (2 pcs)	\$16.80
芝麻蝦卷	Crispy Sesame Prawn Rolls (3 pcs)	\$20.80

## 點心 | DIM SUM (LUNCH ONLY)

### 腸粉 CHEUNG FUN

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脆皮鮮蝦腸粉	Prawn and Crispy Dough Rice Roll (2 pcs)	\$22.80
叉燒腸粉	BBQ Pork Rice Roll (2 pcs)	\$22.80
帶子腸粉	Scallop Rice Roll (2 pcs)	\$26.80
荷蘭豆蝦腸粉	Prawn and Egg White Rice Roll (2 pcs)	\$24.80
脆皮齋腸粉	Crispy Vegetable and Bean Curd (2 pcs)	\$22.80
煎腸粉	Pan Fried Chinese Rice Cake with Sesame & Hoi Sin Sauce	\$18.80

### 蔬菜 VEGETABLES

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白灼芥蘭	Boiled Kale	\$24.80
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### 甜品 DESSERT

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芒果布甸	Mango Pudding	\$18.80
芒果班戟	Mango Pancake (2 pcs)	\$22.80
楊枝甘露	Mango Sago Pomelo	\$22.80

游水海鲜 | LIVE SEAFOOD

龍蝦 LIVE LOBSTERS

\$ Market Price

龍蝦兩食 Live Lobster in Two Courses

1. Sashimi Optional add-ons: Oysters \$6.5/each (minimum 6 pcs) / Salmon (8 pcs) \$29  
Kingfish (6 pcs) \$29.00 / Tuna (6 pcs) \$29.00

一食: 刺身 可额外加配: 生蚝 \$6.5/ 只 (6 只起订) / 三文鱼 (8 片) \$29.00  
油甘鱼 (6 片) \$29.00 / 吞拿鱼 (6 片) \$29.00

2. Salt & Pauze / Szechwan / Congee

二食可選: 椒鹽 / XO 醬 / 川香 (可加面底) / 滾粥

上湯龍蝦 Braised Lobster with Supreme Soup

薑蔥龍蝦 Braised Lobster with Ginger & Shallot

椒鹽龍蝦 Deep Fried Lobster with Salt & Pepper

蒜子牛油焗龍蝦 Grilled Lobster with Garlic Butter

XO 焗龍蝦 Braised Lobster with XO Sauce

避風塘龍蝦 Lobster in A Light Batter Topped with Roast Garlic

龍皇三寶 Live Lobster Cooking by Three Ways

鮑魚 LIVE ABALONES

\$ Market Price

冰鎮珍珠鮑 (四只起) Iced Baby Abalone in Japanese Style (Min. 4 in serve)

清蒸鮑魚 Steamed Baby Abalone

鹽酥鮑魚 Salt & Pepper Abalone

蠔皇原只鮑魚 Whole Abalone Braised with Oyster Sauce (each)

堂灼游水鮑魚 Boiled Sliced Live Abalone in Hotpot

野生海螺片 Wok Fried Sliced Wild Sea Snail

游水碧綠鮮鮑片 Braised sliced Live abalone with vegetable



## 游水海鲜 | LIVE SEAFOOD

### 螃蟹 LIVE CARBS

\$ Market Price

- 皇帝蟹兩食 Live King Crab Two Courses  
薑蔥肉蟹 Ginger and Scallion Mud Crab  
椒鹽肉蟹 Deep Fried Mud Crab with Salt & Pepper  
清蒸肉蟹 Steamed Mud Crab  
避風塘肉蟹 Mud Crab in A Light Batter Topped with Roast Garlic  
星洲醬肉蟹 Mud Crab with Singapore Sauce  
蒜子牛油雪蟹 Grilled Snow Crab with Garlic Butter Sauce  
松露生拆蟹肉炒蛋白 Wok Fried Live Crab with Truffle and Egg White  
川汁肉蟹 Live Mud Crab with Sichuan Chilli Sauce  
黑胡椒肉蟹 Mud Crab with Black Pepper Sauce  
圓籠荷香糯米蒸蟹 Steamed Crab with Glutinous Rice  
and Lotus Leaf Served in Bamboo Steamer

### 魚 LIVE FISH

\$ Market Price

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|----------------------|--|
| 游水星斑 Coral Trout     | 烹飪方式 Choice of Cooking Style                         |
| 游水三刀 Morwong Fish    | 堂灼 Steamboat (Coral Trout / Morwong Fish Only)       |
| 游水青衣 Parrot Fish     | 清蒸 Steamed 炒球 Wok Fried 紅燒 Stir-Fried                |
| 游水盲曹 Barramindi Fish | 剁椒 Diced Hot Red Peppers 黑椒焗 Baked with Black Pepper |
|                      | 鹹蛋黃 Salted Egg Yolk                                  |

原條麒麟星斑配西班牙火腿 Steamed Live Coral Trout with Spanish Ham

### 蚬 LIVE PIPI

\$ Market Price

- XO 醬炒蚬 Live Pipi with XO Sauce  
+\$20 配煎米粉或是油條 (Served on Crispy Rice Vermicelli or with Fried Dough Sticks+\$20)  
豉汁炒蚬 Live Pipi with Black Bean Sauce  
薑蔥蚬 Ginger and Scallion Live Pipi  
蒜子牛油蚬 Live Pipi with Garlic Butter Sauce  
椰汁南瓜芋頭蚬煲 Live Pipi with Taro, Pumpkin & Coconut Milk Clay Pot

## 爽口小菜 APPETISERS

素菜沙拉 Vegas salad .....	\$20.00
麻辣口水雞 Mala Poached Chicken with Chilli & Peppercorn .....	\$26.00
五香牛展 Five-Spice Braised Beef Shank (Cantonese Style) .....	\$26.00
蒸點心拼盤 Steam Dim Sum Platter (6 pcs) .....	\$48.00
炸點心拼盤 Fried Dim Sum Platter (6 pcs) .....	\$48.00
什錦素春卷 Mixed Vegetable Spring Rolls (6 pcs) .....	\$48.00
芝麻鴨肝醬士多 Sesame duck liver Crostini .....	\$20.80
松露菌菇餃 Truffle Mushroom Dumplings .....	\$24.00
脆香銀魚 Cantonese-Style Crispy Whitebait .....	\$26.00
雞肉生菜包 (四份) Chicken Lettuce Wraps (4 pcs) .....	\$26.00

## 廣式燒味 CANTONESE BBQ & ROAST

北京片皮鴨 (半隻) Peking Duck Pancakes (Half) .....	\$68.00
北京片皮鴨 (整隻) Peking Duck Pancakes (Whole) .....	\$128.00
脆皮燒鴨 (半隻) Crispy Roast duck (Half) .....	\$36.00
蔥油脆皮雞 Spring Onion & Soy crispy Chicken .....	\$32.00
玫瑰蜜汁叉燒 Rose Soy Sauce BBQ Pork .....	\$36.80
瑤柱貴妃雞 (半隻) Imperial Consommé Chicken with Dried Scallop (Half) .....	\$36.80
脆皮燒腩仔 Crispy Roasted Pork Belly .....	\$38.00

## 精選海鮮 SEAFOOD

XO 醬爆帶子 Wok Fried Scallops with XO Sauce .....	\$70.00
姜蔥油泡帶子 Scallops with Ginger & Shallot in Hot Oil .....	\$78.00
椒鹽蝦球 Salt & Pepper Prawns .....	\$39.00
黑椒豆豉蝦球 Prawns with Black Bean & Black Pepper Sauce .....	\$39.00
宮爆蝦球 Kung Pao Prawns .....	\$39.00
避風塘蝦球 Typhoon Shelter Style Prawns .....	\$39.00
松露醬蝦球 Prawns with Truffle Sauce .....	\$42.80
椒鹽鮮魷 Deep Fried Squids With Salt & Pepper .....	\$36.00

## 猪牛羊肉 MEAT DISHES

燒汁秋葵牛柳粒	Cube Beef with Okra in Teriyaki Sauce	\$40.00
京蔥蒙古羊肉	Mongolian Lamb with Spring Onion	\$38.00
避風塘羊扒 (4 件)	Typhoon Shelter Style Lamb Cutlets (4 pcs)	\$36.00
九層塔三杯雞	Three Cup Chicken with Thai Basil	\$36.00
香草薄荷葉鸡球	Chicken Bites with Herbs and Mints	\$36.00
招牌咕嚕肉	Signature Sweet & Sour Pork	\$36.00
麻婆牛肉豆腐	Mapo Tofu with Minced Beef	\$36.00
沙爹醬雞球	Chicken Bites with Satay Sauce	\$36.00
黑椒安格斯牛粒	Wok fried Angus Beef Flank, Basil, Black Pepper, Seasonal Vegetables(GFO)	\$48.00
香煎 M9 和牛	MB9+ Wagyu tri tip, Tangerine Peel Sauce (GFO)	\$36.00/ 200g

## 养身素菜 VEGETABLES

松露醬鮮菌豆腐	Tofu & Mushrooms with Truffle Sauce	\$36.00
XO 幹燒四季豆	Dry-fried Green Beans with XO Sauce	\$32.00
姜汁炒芥蘭	Stir-fried Chinese Broccoli with Ginger	\$30.00
清炒時蔬	Seasonal Greens (Stir-fried)	\$30.00
幹煸有機花菜	Wok Fried Organic Cauliflowe	\$32.00

## 美味汤羹 SOUP

海鮮酸辣湯	Hot & Sour Seafood Soup	\$16.00
菠菜牛肉羹	Spinach, Beef Soup	\$15.00
上湯水餃	Prawn Dumplings in Superior Broth (4 pcs)	\$18.00
蟹肉粟米羹	Crab & Sweet Corn Soup	\$22.00



## 粉飯面食 RICE & NOODLES

幹炒牛河	Stir-fried Beef Rice Noodles ( <i>Dry Style</i> )	\$32.00
香草羊肉炒飯	Wok-Fried Lamb with Fresh Herbs on Rice	\$38.00
松露醬素炒飯	Vegetarian Fried Rice with Truffle Sauce	\$36.00
海鮮魚子炒飯	Fried Rice with Seafood & Fish Roe	\$40.00
幹燒伊面	Braised E-fu Noodles	\$32.00
蝦球煎面	Crispy Noodles with Prawn Balls	\$40.00
揚州炒飯	Yangzhou Fried Rice	\$30.00



廚師推薦  
Chef's Recommendation



奶製品  
Contains Dairy



辣椒  
Spicy Dish



花生  
Contains Nuts



提前預定  
Pre-Order

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. A card surcharge of 1.65% applicable. Groups of 8 or more will incur a 10% service charge (Monday-Saturday).

Please note, a surcharge of 10% will apply on Sundays, and 15% on public holidays.