



名廚招牌菜

人生
品味

金牌炸子雞
Signature Crispy Chicken

280 半隻/Half
560 全隻/Whole

欖角白飯魚煎雞蛋
Pan-Fried Chinese Noodlefish with
Eggs & Black Olive

98 例/Regular

蜜餞黑醋脆香骨
Deep-Fried Pork Rib with Black
Vinegar & Honey Glaze

108 例/Regular

蒜片牛柳粒
Pan-Fried Diced Beef with Crispy Garlic

118 例/Regular

手剝馬友蒸肉餅
Steamed Minced Pork Cake with Salty Fish

128 例/Regular

芝士焗釀蟹蓋 (需 45 分鐘製作)
Baked Crab Shell Stuffed with Crab Meat and
Onion with Cheese
(Preparation time : 45 min)

138 每位/Per Person

和味焗蝦球銀絲煲
Braised Prawns with Vermicelli Served in Clay Pot

148 例/Regular

蜜汁梅頭叉燒皇
Barbecued Pork with Honey Glaze

168 例/Regular

鴛鴦窩貼大明蝦
Sauteed King Prawns with Crispy Shrimp Toast

208 例/Regular

馳名燒味篇

人生
滋味

紅燒石岐乳鴿 68 每隻/Each
Crispy Squab

脆皮燒腩仔 128 例/Regular
Crispy Pork Belly

燒味雙式拼盤 188 例/Regular
Barbecued Meat Combo

手燒化皮乳豬 (一天前預訂) 198 例/Regular
Roasted Suckling Pig
(Order 1 Day in Advance) 540 半隻/Half
1080 全隻/Whole

金牌掛爐燒鵝 (兩天前預訂) 330 半隻/Half
Roasted Goose
(Order 2 Days in Advance) 660 全隻/Whole

瑤柱貴妃雞 250 半隻/Half
Marinated Chicken with Conpoy
500 全隻/Whole

上湯菜膽雞 260 半隻/Half
Steamed Chicken with Mustard Green
520 全隻/Whole

瓦煲豉油雞 290 半隻/Half
Marinated Chicken with Soya Sauce in Clay Pot
580 全隻/Whole

廣東燒鴨 (兩天前預訂) 420 全隻/Whole
Roasted Duck (Order 2 Days in Advance)

北京填鴨 (兩食) (兩天前預訂) 620 每隻/Each
Peking Duck (Two Servings)
(Order 2 Days in Advance)

小食前菜篇

人生
滋味

蒜泥手拍青瓜 52 碟/Per Dish
Cold Cucumber with Garlic Sauce and Vinegar

陳醋黑雲耳 52 碟/Per Dish
Marinated Black Fungus with Black Vinegar

椒鹽豆腐粒 58 碟/Per Dish
Deep-Fried Diced Tofu

XO醬炒什菌 58 碟/Per Dish
Stir-Fried Assorted Mushrooms in XO Sauce

豉味虎皮尖椒 58 碟/Per Dish
Green Chilli Pepper with Black Bean Paste

京式脆素鵝 58 碟/Per Dish
Crispy Beancurd Skin Stuffed with Assorted Mushroom

海蜇燻蹄 58 碟/Per Dish
Jelly Fish with Slice Pork Hoof

黃金炸魚皮 58 碟/Per Dish
Deep-Fried Fish Skin with Salty Egg Yolk

五香滷水牛腱 58 碟/Per Dish
Marinated Beef Shank with Five Spicy Herbs

麻辣川味雞 78 碟/Per Dish
Spicy Marinated Chicken with Sichuan Peppercorn



珍饈海味篇

人生
品味

鮑汁澳洲禿參燜鵝掌 138 每位/Per Person
Braised Australia Sea Cucumber with Goose Web
in Abalone Sauce
(Preparation time : 30 min)

鮑汁扣關東遼參伴波蘭大鵝掌 260 每位/Per Person
Braised Japanese Sea Cucumber with Goose Web
in Abalone Sauce
(Preparation time : 30 min)

鮑汁扣南非五頭湯鮑伴鵝掌 268 每位/Per Person
Braised South Africa Whole Abalone (5 Head)
with Goose Web

京蔥海參鵝掌煲 268 例/Regular
Braised Sea Cucumber and Goose Web with Leek

18 頭南非吉品乾鮑伴鵝掌 520 每位/Per Person
Braised South Africa Dried Abalone (18 Head)
with Goose Web

鮑汁厚花膠伴燜鵝掌 600 每位/Per Person
Braised Fish Maw with Goose Web in Abalone Sauce
(Preparation time : 30 min)

30 頭日本吉品乾鮑伴鵝掌 1080 每位/Per Person
Braised Japanese Grade Dried Abalone (30 Head)
with Goose Web



豬
牛
羊
篇

人生
滋味

西檸 / 沙拉貴妃骨 108 例/Regular
Deep-Fried Spare Ribs in Lemon Sauce / Salad Dressing

甜酸咕嚕肉 108 例/Regular
Sweet and Sour Pork

客家梅菜扣肉煲 118 例/Regular
Braised Pork Belly with Preserved Vegetables
Served in Clay Pot

港式咖喱牛筋腩煲 128 例/Regular
Braised Beef Brisket and Potato with
Curry Sauce Served in Clay Pot

柱侯牛筋腩煲 128 例/Regular
Braised Beef Brisket and Turnip with
Chu Hou Paste Served in Clay Pot

燒汁牛仔柳 128 例/Regular
Stir-Fried Beef Tenderloin in Teriyaki Sauce

香煎野味牛仔骨 138 例/Regular
Pan-Fried Veal Rib in Soya Sauce

越式牛仔骨 138 例/Regular
Vietnamese Style Braised Beef Short Rib

一字牛肋骨 420 份/Regular
Braised Beef Rib



精美小廚篇

人生
品味

香煎琵琶豆腐 98 例/Regular
Pan-Fried Beancurd with Minced Shrimp

濃魚湯鮮竹野菌浸時蔬 98 例/Regular
Poached Green Vegetables with Beancurd Skin and
Wild Mushroom in Fish Soup

海皇豆腐煲 98 例/Regular
Assorted Seafood and Tofu Served in Clay Pot

京式賽螃蟹 118 例/Regular
Scrambled Egg White with Dried Conpoy

風味蝦乾小炒皇 118 例/Regular
Stir-Fried Assorted Vegetables with
Dried Shrimps and Squids

魚香茄子蝦球煲 128 例/Regular
Braised Eggplants, Minced Salty Fish and
Prawns Served in Clay Pot

潮式魚肚肉碎芥菜煲 128 例/Regular
Stewed Fish Maw with Minced Pork & Mustard
Greens in Clay Pot

大澳蝦膏蝦乾蒸五花腩片 128 例/Regular
Steamed Sliced Pork Belly with Dried Shrimps in
Preserved Shrimp Paste

健康素食篇

人生
品味

羅漢上素腐皮卷 88 例/Regular
Pan-Fried Beancurd Roll Stuffed with Assorted
Mushrooms and Vegetables

雪菜金菇豆腐 88 例/Regular
Braised Bean Curd with Preserved Vegetables
and Enoki Mushrooms

甜梅菜蒸茄子 88 例/Regular
Steamed Eggplants with Sweet Preserved Vegetables

咕嚕素雞球 98 例/Regular
Sweet and Sour Vegetarian Chicken Ball

南乳粗齋煲 98 例/Regular
Braised Vegetables and Assorted Mushrooms with
Red Fermented Beancurd Sauce

素燒雙冬扒鮮蔬 98 例/Regular
Braised Black Mushroom with Bamboo Shoot
and Seasonal Vegetables





海鮮篇
時令海鮮

人生品味

百花炸釀蟹鉗 (2隻起) 68 每隻/Each
Deep-fried Crab Claw with Shrimp Mousse

XO 醬爆鴛鴦蚌 148 例/Regular
Stir-Fried Osmanthus Mussels and Coral Clams
with XO Sauce

川汁明蝦球 148 例/Regular
Sauteed King Prawns in Sichuan Style

黃金大蝦球 148 例/Regular
Sauteed King Prawns with Salty Egg Yolk

剝椒 / 豉汁蒸魚雲 148 例/Regular
Steamed Mandarin Fish Head with
Spicy Chilli / Black Bean Paste

欖菜雙芹加拿大帶子 208 例/Regular
Sauteed Canadian Scallops with Assorted
Celery & Olive Vegetables

頭抽煎加拿大帶子 208 例/Regular
Pan-Fried Canadian Scallops with Supreme Soya Sauce

胡椒蝦 228 例/Regular
Spicy Pepper Shrimps

薑蔥焗大肉蟹腸粉煲 408 例/Regular
Baked Meat Crab with Rice Noodle Rolls
約壹斤 Approx. 1 Catty

薑蔥或上湯西澳龍蝦伊麵底 538 例/Regular
Fried Western Australian Rock Lobster with E-Fu
Noodles, Ginger & Spring Onion or Supreme Broth
約壹斤 Approx. 1 Catty

和味西澳龍蝦焗粉絲煲 538 例/Regular
Baked Western Australian Rock Lobster with
Rice Vermicelli in Casserole
約壹斤 Approx. 1 Catty

特式粉麵飯

人生品味

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| 魚湯皮蛋魚塊米粉
Vermicelli in Fish Soup with Fish Fillet
and Preserved Egg | 60 每位/Per Person
128 每窩/Per Pot |
| 南乳齋炆伊麵
Braised E-fu Noodles with Red
Fermented Beancurd | 98 碟/Per Dish |
| 涼瓜排骨煎米粉
Stir-Fried Flat Sheet Noodle with Bitter
Melon and Spare Ribs | 108 碟/Per Dish |
| 滑蛋蝦球炒河粉
Stir-Fried Flat Sheet Noodle with Prawns and Egg | 108 碟/Per Dish |
| 薑蔥叉燒撈粗麵
Stewed Thick Noodle and BBQ Pork with
Shredded Ginger and Spring Onion | 108 碟/Per Dish |
| XO醬雙蚌炆米
Braised Rice Vermicelli with Clams in XO Sauce | 118 碟/Per Dish |
| 中華炒絲苗
Signature Fried Rice | 118 碟/Per Dish |
| 涼瓜魚柳煎脆米粉
Fried Crispy Vermicelli with Fish Fillet,
Shredded Ginger and Bitter Melon | 118 碟/Per Dish |
| 海鮮炆烏冬
Braised Seafood Udon | 128 碟/Per Dish |
| 日本帶子瑤柱石窩炒飯
Stone Pot Fried Rice with Japanese Scallop,
Egg White and Conpoy | 128 碟/Per Dish |
| 咕嚕海皇煎脆米餅
Fried Crispy Vermicelli with Assorted Seafood
in Sweet and Sour Sauce | 128 碟/Per Dish |
| 香茜嫩雞窩米線
Rice Vermicelli in Soup with Shredded
Chicken and Coriander | 128 碟/Per Dish |
| 濃魚湯瑤柱海皇泡飯
Rice in Fish Soup with Assorted Seafood
and Conpoy | 128 碟/Per Dish |
| 揚州窩麵
Noodle in Soup with Assorted Seafood | 138 每窩/Per Pot |

甜點篇

人生
節味

桃包(細) 16 每位/Per Piece
Longevity Peach Bun (Small)

原隻蛋黃大桃包 28 每位/Per Piece
Longevity Peach Bun with Whole Egg Yolk Filling

清酒凍糕 43 碟/Per Dish
Sake Crystal Pudding

鮮香芒布甸 43 每位/Per Person
Mango Pudding

紫薯西米布甸 43 每位/Per Person
Sweet Potato Sago Pudding

古法馬拉糕 43 細/Small
Chinese Sponge Cake
68 壹底/Whole

花生煉奶雞蛋鬆 45 例/Regular
Egg Fritters with Peanut and Condensed Milk

懷舊芝麻卷 45 碟/Dish
Sesame Rolls

自家鮮奶饅頭(蒸或炸) 48 半打/Half Dozen
Homemade Milk Bun (Steamed or Deep-Fried)