

前菜 Appetisers

椒鹽鮑魚仔

[S] Deep fried fresh abalone with salt & pepper
\$168 / 4 件 pcs

江西釀豆腐

Deep fried bean curd stuffed mashed shrimp & minced pork
\$88 / 4 件 pcs

苔菜白飯魚

Deep fried whitebait with dried moss
\$78 / 例 Standard

糟鹵花雕生醃蝦

[R] Pickled raw prawn with Hua Diao & fermented rice wine
\$68 / 位 per person

子薑皮蛋薄脆

[G] Pickles, ginger, & thousand-year egg served in crispy shrimp chips
\$78 / 4 件 pcs

煙燻素鵝

[V] Smoked vegetarian goose
\$78 / 例 Standard

青花椒醬油蘿蔔

[S][V][R] Pickle turnip, green pepper oil
\$68 / 例 Standard

洛神梨子

[V][G] Marinated pear, roselle juice
\$68 / 例 Standard

[S] Spicy 辣

[V] Vegetarian 素食

[R] Recommend 推介

[G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill

湯羹 Soup

花膠海參黃魚羹

Braised shredded fish maw soup, sea cucumber with croaker
\$168 / 位 / per person

古法蛇羹

Braised shredded snake soup, bamboo shoot & lemon leaves
\$288 / 位 / per person

杏汁豬肺燉花膠

[R] Double boiled fish maw soup, pig lungs with almond juice
\$328 / 位 / per person

大宅佛跳牆

[R] Abalone soup, fish maw, sea cucumber & mushroom
\$488 / 位 / per person

竹筴花菰菜膽湯

[V][G] Bamboo piths soup with cabbage, mushrooms
\$98 / 位 / per person

[S] Spicy 辣

[V] Vegetarian 素食

[R] Recommend 推介

[G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill

海味 Dried Sea Food

南非 33 頭乾鮑魚
Braised South Africa 33 Heads Premium Dried Abalone
\$388 / 隻 / per person

南非 23 頭乾鮑魚
Braised South Africa 23 Heads Premium Dried Abalone
\$528 / 隻 / per person

日本岩手縣皇冠吉品 18 頭乾鮑魚
Braised 18 Heads Japanese Crown Yoshihama Abalone
\$3,888 / 隻 / per person

日本岩手縣皇冠吉品 12 頭乾鮑魚
Braised 12 Heads Japanese Crown Yoshihama Abalone
\$6,888 / 隻 / per person

吉品鮑魚汁扣 2 頭花膠皇
Braised Superior Fish Maw, with Secret Recipe Sauce
\$10,888 / 10 - 12 位 / 10-12 person
(一星期前預訂 Order 1 Week in Advance)

[S] Spicy 辣 [V] Vegetarian 素食
[R] Recommend 推介 [G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill

海味 Dried Sea Food

仙鶴神針 (吉品鮑汁乳鴿釀魚翅)

[R] Braised shark's fin stuffed in pigeon with abalone sauce
\$588 /位/ Per person
(需要三日前預訂 Pre-order 3 days in advance)

海參花膠扣鵝掌

Braised sea cucumber, fish maw & goose webs in oyster sauce
\$388 / 位 / per person

瑞氣金元 (乾鮑扣去骨豬手)

Braised dried abalone & boneless pig knuckle
\$438 / 位 / per person

甘栗溏心乾鮑花菇

Signature abalone & Shiitake mushroom, chestnut
\$328 / 位 / per person

[S] Spicy 辣

[V] Vegetarian 素食

[R] Recommend 推介

[G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill

海鮮 Seafood

蟹黃銀針燴蟹鉗

[R] Braised crab cream & fresh crab claw, vegetarian shark's fin
\$428 / 位 / per person

乾燒麻香鮮鮑魚

[S] Abalone with garlic sauce & pepper oil
\$288 / 位 / per person

梅菜蒸一夜鹹鮮馬友魚

Steamed marinated threadfin with preserved vegetables
\$288 / 例 / Standard

生煎一夜鮮

[R] Pan fried marinated fish
\$328 / 例 / Standard

乾燒欖菜大龍躉

[S] Braised giant grouper fillet, olive vegetables
\$288 / 例 / Standard

古法荷香蒸玉帶

Steamed scallop, shredded pork & mushrooms in lotus leave
\$268 例 / Standard

女兒紅芙蓉蝦球蒸雞蛋

Steamed egg & prawn in Hua Diao wine
\$198 例 / Standard

[S] Spicy 辣

[V] Vegetarian 素食

[R] Recommend 推介

[G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill

家禽 Poultry

	半隻 (Half)	壹隻 (Whole)
濃油赤醬煙燻雞 [R] Smoked chicken in sweet soya sauce		\$528
濃油赤醬煙燻平原雞 [R] Smoked Ping Yuen Chicken in sweet soya sauce		\$788
口水雞 [S] Chicken in Szechuan pepper oil	\$268	\$488
紅燒乳鴿 Roasted crispy pigeon		\$108

[S] Spicy 辣
[R] Recommend 推介

[V] Vegetarian 素食
[G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill

牛肉或豬肉 **Beef & Pork**

文火和牛

[R] Slow cooked wagyu with homemade sauce
\$368 / 例 / Standard

水煮安格斯牛肉

[S] Angus beef in spicy oil Szechuan style
\$268 / 例 / Standard

鬼馬咕嚕肉

[R] Sweet & sour pork, fried dough sticks, pineapple
\$168 / 例 / Standard

荷香土魷馬蹄蒸肉餅

Minced pork cake, water chestnut & squid in lotus leaf
\$138 / 例 / Standard

摩利菌香芋梅菜扣肉

Braised pork brisket, taro & morel mushroom
\$168 / 例 / Standard

西檸鹹爽肉

Crispy marinated pork shank, lemon sauce
\$138 / 例 / Standard

[S] Spicy 辣

[V] Vegetarian 素食

[R] Recommend 推介

[G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill

蔬菜 Vegetable

扇影寶蔬

[V][G] Assorted vegetables in a fan shape
\$558 / 例 / Standard

竹筴羅漢上素

[V][G] Braised assorted fungi with bamboo piths
\$168 / 例 / Standard

九層塔魚香有機玉茄子

[S] Organic egg plant, minced pork, basil
\$138 / 例 / Standard

石頭魚湯本地有機蔬菜苗

[G] Local organic vegetables in stone fish soup
\$138 / 例 / Standard

豬油渣炒時蔬

Sauteed seasonal vegetables with crispy lard
\$128 / 例 / Standard

[S] Spicy 辣

[R] Recommend 推介

[V] Vegetarian 素食

[G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill

飯或麵 Rice & Noodle

生炒臘味糯米飯

Fried glutinous rice, assorted air-dried meat
\$188 / 例 / Standard

少爺炒飯

Fried rice with ginger, egg white, Yunnan ham, green beans
\$168 / 例 / Standard

野菌菜粒蛋白炒飯

[V][G] Fried rice with assorted mushrooms & vegetables, egg white
\$168 / 例 / Standard

雪菜魚茸燜米粉

[G] Braised rice noodles, minced fish, & preserved vegetables
\$168 / 例 / Standard

七彩香菰燜米粉

[V][G] Braised rice noodles, assorted mushrooms with red, green pepper
\$168 / 例 / Standard

海味絲手功煨麵

[R] Noodle in soup, cabbage & shredded Yunnan ham
\$78 / 位 / per person

金華火腿絲上湯生麵

Noodles in superior soup, shredded Yunnan ham
\$68 / 位 / per person

絲苗白飯

[G] Steamed Rice
\$12 / 位 / per person

[S] Spicy 辣

[V] Vegetarian 素食

[R] Recommend 推介

[G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill

甜蜜 Dessert

大宅心思

[G] Dessert of the day
\$38 / 位 / per person

芋茸燉鮮奶

[G] Double boiled milk with mashed taro
\$78 / 位 / per person

京城石獅子

Sesame ice cream in a lion shape
\$68 / 位 / per person

(需要一日前預訂 Pre-order 1 day in advance)

長壽桃飽

Longevity bun
\$108 / 6 件 / 6 pcs

大吉大利

A lucky tree
\$288 / 8 位用 / for 8 person

大宅追月

[R] Daai Zaak signature large sesame dumpling
\$388 / 8 位用 / for 8 person

[S] Spicy 辣

[V] Vegetarian 素食

[R] Recommend 推介

[G] Gluten free 不含麩質

另加一服務費 10% service charge will be added to the bill