

STARTERS

江南冷菜

01



01. 金絲排骨 | 588

Jiangnan style sweet and sour pork ribs



02. 花雕太白雞 | 588

Poached free range chicken in Shaoxing yellow wine



03. 桂花糯米糖藕 | 488

Lotus root filled with glutinous rice



04. 醬醃蘿蔔 | 218

Preserved white radish in aged white vinegar



05. 芥辣螺片撈雞 | 658

Wasabi oil infused poached free range chicken and sea conch

06. 桂花醬櫻桃小番茄 | 288

Chilled cherry tomato in osmanthus sauce



07. 淮陽燙干絲 | 388

Pickled cucumber salad with bean curd and dried shrimp

08. 京陵鹹水鴨 | 488

24-hour marinated salted duck

09. 層層鼎上素 | 338

Assorted crunchy vegetable tartar



10. 葱油老醋海蜇頭 | 658

Jellyfish salad with mature vinegar and scallion oil

11. 冰鎮撈汁小菠菜沙 | 398

拉配迷你紅菜頭

Ice soaked baby spinach with red radish and chili dressing



05



Vegetarian



Nuts



Pork



Rooted in Nature



Chef's signature dish

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ROASTED & FLAMED

港式烧味

12



12. 鹽焗糯米富貴雞 | 2,988

Roasted whole free range chicken stuffed with glutinous rice, conpoy, dried shrimp, preserved meat and black mushroom (Preparation time: at least 30mins)

13. 北京片皮鴨一鴨二吃
二吃: 生菜松仁炒鴨松
芒果彩椒炒鴨絲
豆腐白菜煮湯
椒鹽鴨骨架 | 5,488

Ming dynasty roasted Peking duck

Choose a preparation from below for the second course:

- ☐ Stir-fried diced duck served with lettuce
- ☐ Diced duck meat with fresh mango
- ☐ Duck bone soup with salted vegetables and tofu
- ☐ Deep-fried duck bone with salt & pepper

14. 釀米乳猪全体 | 9,888

(pre order 24 hours in advance)

Stuffed suckling pig with dried shrimp and taro fried rice 🍲

15. 化皮烤乳猪件

½ half 3,988 1 whole 8,888

Fire roasted suckling pig 🐷

16. 乳猪烧味拼盘 | 2,388

Flamed trio barbecue sampler 🐷

(Honey glazed Iberico pork, roasted Peking duck and suckling pig)

17. 招牌黑猪叉烧 | 1,288

Roasted organic honey glazed Iberico pork neck 🐷



18. 化皮烤乳猪件

1/2 half 828 1 whole 1,588

Crispy free range chicken with five spiced salt

19. 澳门脆皮烧腩肉 | 788

Macanese style crispy pork belly 🐷

20. 沙拉片皮雞撈起 | 888

Crispy chicken in iceberg lettuce with crispy yam and sesame sauce

21. 石鍋香茅焗乳鴿皇 | 1,288

Crispy pigeon infused with lemongrass and fresh citronella

14



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SOUP (individual) 湯 (位)


22. 文丝豆腐羹 | 388

Yangzhou style soft bean curd soup with shrimp and organic egg white  


23. 酸辣三丝蟹钳羹配 | 618 长春卷

Hot and sour soup with jumbo crab claw and crispy spring roll 

24. 南非黑瑪卡乳鴿雞湯 | 588

Double boiled pigeon with black Maca soup 

25. 福建老壇佛跳牆 | 1,788

Double boiled sea cucumber soup with abalone, conpoy and fish maw 


26. 菊花蟹粉海鮮魚肚羹 | 588

Braised seafood soup with crab roe and fish maw


27. 青橄欖肉汁炖螺头汤 | 648

Double boiled sea conch soup with green olive and Jinhua ham 

28. 淮阳蟹粉狮子头 | 618

Huaiyang style lion head meatball with baby bok choy and golden broth 

29. 酥皮养生羊肚菌汤 | 518

Double boiled mushroom soup with bamboo pith and wood fungus 

30. 每日例汤 | 298

Chef's special soup of the day 



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MARKET FISH | SEAFOOD
活海鮮

自選時令海鮮：

Selection of our live catch seafood from the aquarium
請詢問餐廳服務員品種; Please check with our
colleagues for the price 時價/per item

烹任选择：XO醬蒸
豉汁蒸，紅燒，清蒸
麒麟蒸

You can choose from your favorite cooking methods for
the below dish: steamed with X.O. sauce, black bean
sauce, braised in superior soy, steamed in soy sauce,
Qilin steamed

31. 老鼠斑 | 2,288 / 100g
Pacific grouper

32. 東星斑 | 2,188 / 100g
Red spotted grouper

33. 老虎斑 | 888 / 100g
Tiger grouper

34. 青石斑魚 | 588 / 100g
Green grouper

烹任选择：薑蔥炒，豉汁蒸，清蒸
避風塘炒上湯芝士焗，咸蛋炒，麥片炒，咖喱醬
You can choose from your favorite cooking methods for
the below dishes:

- ☐ Stir fried ginger and spring onion
- ☐ Steamed black bean sauce
- ☐ Steamed in soy sauce
- ☐ Bi feng tang style
- ☐ Poached in cheese sauce
- ☐ Fried with salted duck egg
- ☐ Oatmeal flavor
- ☐ Stewed in curry sauce

35. 本地龍蝦 | 2,188 / 100g
Green lobster

36. 紅膏蟹 | 588 / 100g
Red mud crab



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SEAFOOD DISHES
海鮮料理

43



46



37. XO醬甜豆百合炒北極貝 | 1,288
Stir fried surf clams, lily bulb and snow peas
in X.O. sauce

38. 秘制七味粉香烤魷魚 | 848
Grilled marinated squid ring with mixed
spiced chili powder

39. 芒果鱼籽山葵子虾球 | 1,388
Crispy wasabi coated prawn ball with mango pearls 

40. 果仁官保虾球 | 1,388
Aged kung pao prawn in black vinegar and
roasted hazelnut  

41. 杏仁朗姆酒鵝肝百花球 | 1,288
Prawn mousse coated in almond flakes and foie gras 

42. 黑松露蘭花炒帶子 | 1,388
Wok fried U.S. scallop with broccoli in
black truffle sauce

43. 辣咖喱蝦球配五彩饅頭 | 1,288
Prawn and cauliflower curry in colorful steamed buns

44. 武夷巖茶醬香鳳尾蝦 | 1,388
Soy glazed stir fried prawn with red tea leaves

45. 松露醬西芹核桃鱈魚粒 | 1,488
Wok fried Atlantic cod and walnuts in truffle sauce

46. 炸釀蝦鉗洛神花醬 (個) | 228
Crispy stuffed crab claw with hibiscus sauce (per piece)

47. 開胃酸菜煮斑魚片 | 758
Szechuan style poached chili grouper fillet with
pickled vegetables

48. 黑魚籽紅蟹膏燉蛋 | 1,088
Steamed egg custard with crab roe

49. 避風塘金沙軟殼蟹 | 1,388
Crispy salt & pepper soft shell crab

50. 黑魚籽生汁焗法國生蚝 (3個) | 988
Gratinated garlic Marennes Oleron oyster and
black caviar (3 pcs)



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MEAT & POULTRY

肉類 & 家禽料理

51. 蒜片黑椒鵝肝牛仔粒 | 2,288

US beef tenderloin in crispy garlic pepper sauce and foie gras

52. 蝦醬海山骨配沙拉時果 | 888

Fried pork ribs infused with shrimp paste with assorted fruit salad

53. 乐山红袍辣子鸡 | 668

Leshan flavored organic chicken with dried chili and Szechuan pepper

54. 五香卷配甜辣酱 | 748

Mingnan style pork belly wrapped in bean curd sheet

55. 糖醋鲜果咕嚕肉 | 748

Sweet and sour Iberico pork tenders

56. 蜀都八味香辣豬蹄膀 | 888

Wok tossed pork knuckle with spicy crispy garlic

57. 孜然杭椒爆澳洲羊肉 | 1,188

Stir fried U.S. lamb loin with spicy cumin and green pimento

58. 老乾媽醬鮑菇豬頸肉 | 788

Iberico pork neck and mushrooms in chili black bean sauce

59. 低溫鹽焗澳洲牛舌 | 928

Salted Australia beef tongue with pine mushroom and celery

60. 青檸桂花醬芝麻雞球 | 748

Wok tossed chicken thigh in green lime and osmanthus sauce

61. 秘制香茅美国牛肋骨 | 1,388

US beef short ribs infused with lemongrass and green onion gravy

62. 酸汤浸安格斯肥牛 | 888

Omaha beef short belly with enoki mushroom and pickled chili broth



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BRAISED DISHES
红烧菜

65



63. 板栗海參蹄筋煲 | 1,488
Braised pork tendons with sea cucumber and chestnut 

64. 魚香雞粒茄子煲 | 528
Minced chicken with spicy eggplant and salted fish

65. 松露醬干蔥雞煲 | 688
Simmered free range chicken with shallots and black truffle sauce 

66. 四川麻婆豆腐煲 | 598
Iberico pork ma po tofu dusted with Szechuan pepper

67. 石鍋濃湯海鮮黑豆腐 | 528
Homemade black soy bean curd and white mushroom in clam broth

68. 石鍋馬來蝦醬花椰菜 | 528
Pork belly with cauliflower and garlic in shrimp paste 

66



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VEGETABLES & GREENS
蔬菜

69. 芦笋玉菇奶豆腐 | 588
Homemade soy milk tofu and asparagus in mixed mushroom gravy 🌿

70. 榄菜干煸四季豆 | 598
Sautéed French beans in pickled leaf mustard 🌿🥜🍲

71. 上汤木耳小唐菜 | 528
Bok choy, wood fungus and wolfberries in superior broth 🌿🍲

72. 姜汁炒广东芥兰 | 538
Guangdong style ginger-flavored kailan 🌿

73. 素XO醬西芹松茸菇 | 528
Wok fried celery and pine mushroom in vegetarian X.O. sauce 🌿

74. 金湯竹蓐釀蘆筍 | 528
Asparagus wrapped bamboo fungus and wolf berry in pumpkin superior broth 🌿

75. 蓮花五环羊肚菌 | 588
Steamed stuffed cucumber with broccoli and soft egg white

76. 金銀蛋蒜粒浸菠菜 | 488
Braised spinach with golden garlic and two eggs in superior broth

77. 青菜烹任选择：清炒 | 488
蒜蓉，蚝油，白灼上汤，姜汁炒

You can also choose your favorite cooking methods for the above dishes: Stir fried, garlic fried, oyster sauce, poached, superior broth, ginger flavor

78. 荷塘百合素小炒 | 488
Wok fried five treasure vegetables 🌿🥜

74



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RICE & NOODLES

蔬菜和绿色

85



79. 厦門海鮮炒麵線 | 748

Fried xiamen style noodles with seafood, pork and napa cabbage 🍲

80. 籠仔荷葉芥菜飯 | 688

Dried seafood and pork belly rice wrapped in lotus leaves 🍲🌿

81. 广东道招牌炒饭 | 858

Canton road signature fried rice with sea urchin, shrimp and US scallops 🍲🐚

82. 手工菜肉水餃 | 528

Boiled cabbage and pork dumpling with ginger vinegar 🍲🥟

83. 干炒牛肉河粉 | 648

Wok fried flat noodles with marinated tender beef and golden chives

84. 韭菜雞絲炒港式蛋面 | 628

Hong Kong style noodles with chicken and green chives

85. 海鮮滑蛋煎脆面 | 688

Crispy seafood noodles with egg white gravy

86. 扬州炒饭 | 658

Yangzhou style fried rice 🍲

87. 豉油皇干烧伊面 | 548

Braised Ee fu noodle with straw mushroom and assorted vegetables 🍲🌿

88. 咸魚雞粒炒飯 | 628

Fried rice with salted fish, diced chicken and shredded lettuce



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SWEET TREATS
甜点

90



89. 港式焗蛋挞 (3 个) | 228
Hong Kong style baked organic egg tart (3 pcs)

90. 芋茸天鹅酥 (3 个) | 228
Swan shaped crispy taro puff pastries (3 pcs) 🥥

91. 核桃露黑芝麻汤圆 | 268
Walnut soup with black sesame glutinous rice ball 🥥

92. 椰盅杏仁露燕窝配红石榴鱼籽 | 1,388
Bird's nest almond soup in coconut 🍷

93. 黑芝麻芝士蛋糕配桑梅汁 | 288
Oven baked black sesame cheesecake with
raspberry coulis

94. 巧克力蛋糕配原味焦糖汁 | 248
Moist chocolate cake with salted caramel sauce

95. 大懒蛋金桔挞配香草冰淇淋 | 248
Dalandan & calamansi tartlet with vanilla ice cream

96. 杨枝甘露配木瓜班戟卷 | 328
Chilled mango sago cream with papaya pancake roll

97. 绿茶焦糖炖蛋配椰子饼干杂梅 | 228
Matcha crème brûlée with mixed berries and
coconut biscuit

98. 环球时令水果 | 288
Tropical seasonal fruit combination

92



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MINGCHA FINE TEA

GOURMET TEAS per person

Jasmine Silver Tips	68
Green Spring Classic	68
Genuine White	68
Green Oolong	68
Lapsang Souchong	68
Yunnan Tippy Puer	68
Wuyi Dark Rock	148

FLOWER TEAS

Wild Chrysanthemum	78
Rose Buds	78
Jasmine Pearls	78
Jasmine Blossoms	118

PREMIUM TEAS per person

Green Spring Spires	288
First Picked Longjin	288
Tanyang Golden Rim	148
Teguanyin Supreme	128
Mandarin Orchid	148
Phoenix Osmanthus	228
Wuyi Supreme (Da Hung Pao)	228
Teguanyin Classic (Monkey Pick)	128
Menghai Tippy Puer	228

SIGNATURE TEA (per person)

Canton Garden.....88



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