

01. 金絲排骨 | 588

Jiangnan style sweet and sour pork ribs 🕾 還 🖌



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 a

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

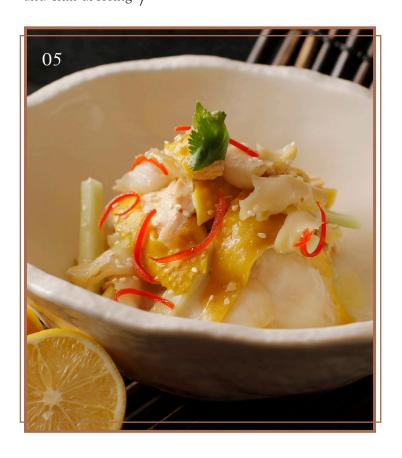
Assorted crunchy vegetable tartar 🎉

10. 葱油老醋海蜇头 | 658

Jellyfish salad with mature vinegar and scallion oil

11. 冰镇捞汁小菠菜沙 | 398 拉配迷你红菜头

Ice soaked baby spinach with red radish and chili dressing 📽



ROASTED & FLAMED 港式烧味



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

1/2 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

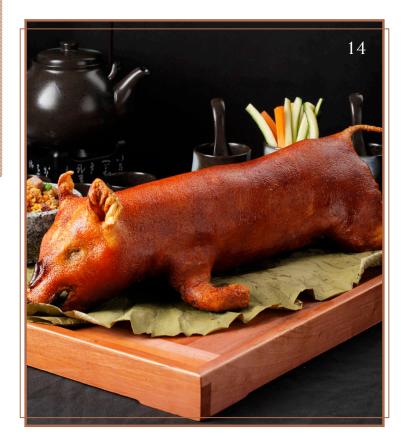
Macanese style crispy pork belly

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









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

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. 福建老壇佛跳墻 | 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. 青橄榄肉汁炖螺头汤 | 648

Double boiled sea conch soup with green olive and Jinhua ham 🛇

28. 淮阳蟹粉狮子头 | 618

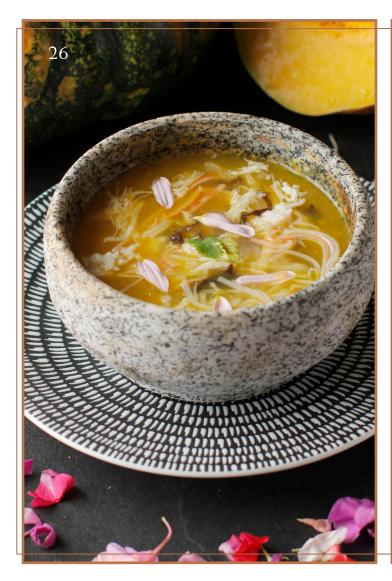
Huaiyang style lion head meatball with baby bok choy and golden broth

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 🏵





MARKET FISH | SEAFOOD 活海鲜

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

烹饪选择: XO酱蒸 豉汁蒸, 红烧, 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. 东星斑 | 2,188 / 100g Red spotted grouper

33. 老虎斑 | 888 / 100g Tiger grouper

34. 青石斑魚 | 588 / 100g Green grouper

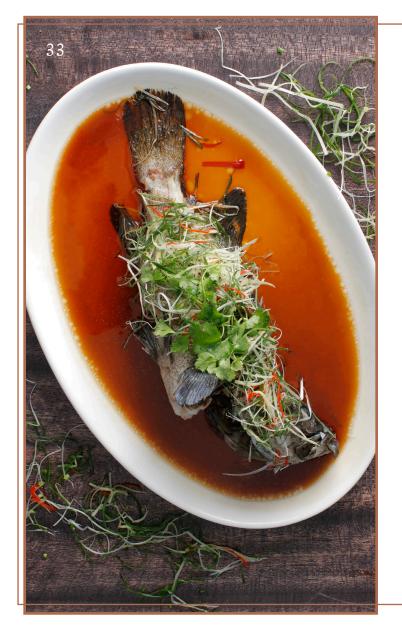
烹饪选择: 薑蔥炒, 豉汁蒸, 清蒸 避風塘炒上湯芝士焗,咸蛋炒,麥片炒,咖喱醬

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. 红膏蟹 | 588 / 100g Red mud crab







SEAFOOD DISHES 海鲜料理





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 (1)

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. 松露醬西芹核桃鳕魚粒 | 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. 黑魚籽红蟹膏燉蛋 | 1,088

Steamed egg custard with crab roe

49. 避风塘金沙软壳蟹 | 1,388

Crispy salt & pepper soft shell crab

50. 黑鱼籽生汁焗法国生蚝 (3個) | 988

Gratinated garlic Marennes Oleron oyster and black caviar (3 pcs)

MEAT & POULTRY 肉類 &家禽料理

蒜片黑椒鹅肝牛仔粒 | 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. 糖醋鲜果咕噜肉 | 748

Sweet and sour Iberico pork tenders 😂



56. 蜀都八味香辣豬蹄髈 | 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

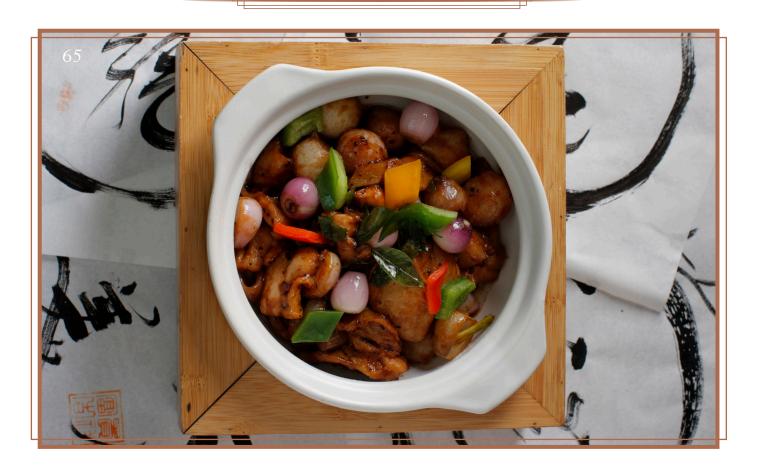
Omaha beef short belly with enoki mushroom and pickled chili broth







BRAISED DISHES 红烧菜



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. 松露酱干葱雞煲 | 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. 石锅馬來蝦醬花椰菜 | 528

Pork belly with cauliflower and garlic in shrimp paste 🌣



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. 金湯竹蓀釀蘆筍 | 528

Asparagus wrapped bamboo fungus and wolf berry in pumpkin superior broth 🖇

75. 莲花五环羊肚菌 | 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. 青菜烹饪选择: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 🎉 🕡



RICE & NOODLES 蔬菜和绿色



79. 厦門海鲜炒麵線 | 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 $\begin{tabular}{l} \blacksquare \end{tabular}$

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



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. 核桃露黑芝麻湯圓 | 268

Walnut soup with black sesame glutinous rice ball

92. 椰盅杏仁露燕窩配紅石榴魚籽 | 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



MINGCHA FINE TEA

per person

288

.....148

.....128

GOURMET TEAS	per person	PREMIUM TEAS
Jasmine Silver Tips		Green Spring Spires
Green Spring Classic	68	First Picked Longjin
Genuine White		Tanyang Golden Rim
Green Oolong	68	Teguanyin Supreme
Lapsang Souchong	68	Mandarin Orchid
Yunnan Tippy Puer	68	Phoenix Osmanthus
Wuyi Dark Rock	148	Wuyi Supreme(Da Hung Pao)
	#	Teguanyin Classic (Monkey Pick)
FLOWER TEAS		Menghai Tippy Puer
Wild Chrysanthemum	78	
Rose Buds	78	SIGNATURE TEA (per person)
Jasmine Pearls	78	Canton Garden
Jasmine Blossoms	118	

