



## APPETISERS

## 前菜

❖ Chef Lo's appetiser selection (4 choices)	盧師傅精選四小碟	\$328
❖ Brined fresh baby abalone, chilled	冰鎮鹵水九孔鮑	(each 每件) \$68
Jellyfish, sesame	爽滑海蜇	\$108
Brined suckling pig knuckle, soy sauce	鹵水豬仔腳	\$108
Marinated pork neck, chilli spicy sauce	川椒豬頸肉	\$108
v Crispy bean curd roll, assorted mushrooms, vegetables	雜菌素菜腐皮卷	\$108
v Marinated cucumber, dried plum sauce	話梅青瓜	\$108
v Soy glazed eggplant, garlic	金蒜醬油蒸茄子	\$108
v Crispy bean curd, spicy salt	八味豆腐	\$108

❖ speciality dish 凱悅軒精選

v vegetarian dish 素食

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## BARBECUE AND ROASTS

- ❖ Peking duck (served in two courses)
- Roasted goose
- Roasted pork belly
- ❖ Barbecued pork

## 燒烤

- 北京片皮鴨 (兩食) \$680
- 潮蓮脆皮燒鵝 \$228
- 脆皮燒腩仔 \$198
- 蜜汁叉燒 \$198

## SOUPS

- ❖ Double-boiled crab meat soup, bamboo pith, young papaya
- Bird's nest soup, crab meat
- Double-boiled fish maw soup, black mushroom, pak choy
- Hot and sour seafood soup
- Sweet corn soup, minced chicken

## 湯

- 四寶燉萬壽果 (per person 每位) \$228
- 蟹肉燕窩羹 (per person 每位) \$228
- 花膠北菇燉菜膽 (per person 每位) \$248
- 酸辣海鮮湯 (per person 每位) \$168
- 雞蓉粟米羹 (per person 每位) \$168

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## ABALONE

## 鮑魚

Yoshihama abalone, oyster sauce (20 heads)	原隻吉品20頭 (per person 每位) \$1,980
Yoshihama abalone, oyster sauce (25 heads)	原隻吉品25頭 (per person 每位) \$1,380
Braised whole abalone, black mushroom, oyster sauce	蠔皇花菇扣 (per person 每位) \$398 原隻湯鮑
Braised abalone in clay pot, fish maw, sea cucumber	鮑魚花膠海參煲 \$728
Braised diced abalone, eggplant, dried scallop	瑤柱鮑丁炆茄子 \$588
Braised sliced abalone, vegetables, oyster sauce	碧綠蠔皇鮑片 \$588

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## BIRD'S NEST AND DRIED SEAFOOD 燕窩及海味

- |  |                                      |
|--|--------------------------------------|
| ❖ Stuffed sea cucumber, dried shrimp, black and white glutinous rice | 煎釀黑白糯米<br>蝦乾遼參 (per person 每位) \$188 |
| Braised bird's nest, superior soup                                   | 紅燒一品官燕 (per person 每位) \$498         |
| Braised bird's nest, minced chicken, Yunnan ham                      | 雲腿雞蓉燴官燕 (per person 每位) \$398        |
| Bird's nest soup, seafood, bamboo pith                               | 竹笙海皇燕窩羹 (per person 每位) \$288        |
| Stuffed bamboo pith, bird's nest, Yunnan ham                         | 官燕雲腿釀竹笙 (per person 每位) \$228        |
| Braised sea cucumber, goose web, oyster sauce                        | 蠔皇鵝掌扣海參 (per person 每位) \$280        |

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## FISH AND SHELLFISH

- Live lobster (style of your choice)  
Wok-fried whole lobster tail
- ❖ Fried lobster in clay pot, vermicelli, ginger  
Wok-baked lobster, ginger, spring onions or superior broth  
Fried lobster, bell pepper, black bean

- Live shrimp (style of your choice)  
Steamed shrimp, vermicelli, garlic
- ❖ Fried shrimp, pomelo sauce  
Premium soy sauce or spicy salt  
Fried shrimp, chilli, salt, fried garlic

- Prawn (style of your choice)  
Steamed prawn, dried scallop, egg white, superior sauce
- ❖ Fried prawn in clay pot, vermicelli, ginger  
Fried prawn, sweet and sour sauce  
Stir-fried prawn, Sichuan style or garlic  
Steamed prawn in bamboo basket, glutinous rice, garlic

## 海鮮

- 活龍蝦 (自選烹調) \$628  
香煎龍蝦扒 per piece 每隻  
乾逼粉絲龍蝦煲  
薑蔥或上湯焗龍蝦  
豉椒炒龍蝦

- 海中蝦 (自選烹調) \$338  
蒜蓉粉絲蒸開邊中蝦  
柚子海中蝦  
豉油皇或椒鹽焗海中蝦  
避風塘中蝦

- 蝦球 (自選烹調) \$318  
瑤柱蛋白蒸蝦球  
乾逼粉絲蝦球煲  
咕嚕蝦球  
四川或蒜蓉炒蝦球  
金蒜籠仔糯米蒸蝦球

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Red garoupa fillet (style of your choice)	東星斑球 (自選烹調)	\$480
❖ Pan-fried garoupa fillet, asparagus or premium soy sauce	玉簪或煎封斑球	
Stir-fried garoupa fillet	炒斑球	
Steamed garoupa fillet, bean curd, homemade pickled chilli	秘製剁椒豆腐蒸斑球	
Boiled garoupa fillet, mung bean noodles, chilli sauce	水煮斑球	
Red garoupa (served in two courses)	生割大東星斑兩味	\$688
Stir-fried fillet of garoupa, vegetables; braised or steamed garoupa belly	(碧綠炒斑球；紅炆或蒸頭腩)	
Garoupa fillet in clay pot, rice wine, spicy sauce	三杯龍躉球	\$318
❖ Stir-fried scallop, asparagus, black bean sauce	豉汁蘆筍炒帶子	\$318
Stir-fried scallop, preserved vegetables, bean curd skin	雪裡紅帶子扒鮮支竹	\$318
❖ Stir-fried crab meat, dried scallop, egg, bean sprout	桂花炒瑤柱蟹肉	\$318
❖ Steamed fresh green crab claw, glutinous rice	籠仔蒸糯米 鮮蟹鉗	(per person 每位) \$288
Fried crab claw, shrimp mousse	百花炸釀蟹鉗	(each 每件) \$148
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## POULTRY

## 家禽

Crispy fried chicken	脆皮炸子雞	(whole 全隻) \$450 (half 半隻) \$230
❖ Smoked chicken, jasmine tea	茉莉花茶燻雞	(whole 全隻) \$450 (half 半隻) \$230
Chicken in clay pot, soy sauce, shallot	紅蔥頭豉油雞煲	(half 半隻) \$238
Steamed chicken, black mushroom, spicy ginger sauce	銅盤沙薑雞	\$238
Chicken in clay pot, shallots, black bean	乾蔥豆豉雞球煲	\$228
Pan-fried chicken fillet, lemon, lime sauce	西檸煎軟雞	\$228

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## MEAT

- ❖ Stir-fried diced Miyazaki beef, black garlic
- ❖ Stir-fried sliced US Prime beef short ribs, fresh green pepper sauce, assorted mushrooms
- Stir-fried sliced beef, spring onion, shallot, onion
- Crispy beef brisket, osmanthus sauce
- Wok-fried garlic pork, assorted mushrooms, celery, lotus root
- Deep-fried spare ribs, shrimp paste
- Sweet and sour pork, pineapple
- Steamed pork patty, salted fish

## 肉類

- 黑蒜炒宮崎和牛粒 \$880
- 山椒汁野菌炒牛肋骨肉 \$268
- 三蔥爆牛肉 \$268
- 桂花脆牛腩 \$238
- 蓮芹野菌炒蒜香肉 \$228
- 海山骨 \$228
- 菠蘿咕嚕肉 \$228
- 馬友鹹魚蒸肉餅 \$228

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## BEAN CURD AND VEGETABLES

## 豆腐及蔬菜

❖ Fried scallop bean curd patty, oyster sauce	香煎帶子琵琶豆腐	\$288
Braised squash, fish maw, minced pork	肉碎魚肚煮勝瓜	\$238
Eggplant in clay pot, diced chicken, salted fish	魚香雞粒茄子煲	\$208
Stir-fried string bean, minced pork, preserved vegetables	欖菜肉崧乾煸四季豆	\$208
Vegetables in clay pot, dried shrimp, squid, vermicelli	蝦乾吊片粉絲雜菜煲	\$208
V Braised fungus, bamboo shoot and pith, vegetables	羅漢鼎湖上素	\$208
Simmered vegetables, dried scallop, salted egg	瑤柱鹹蛋浸時蔬	\$198
V Pumpkin in clay pot, taro, coconut sauce	椰汁南瓜香芋煲	\$188
V Steamed choy sum, preserved vegetables	甜梅菜蒸菜芯	\$188
V Seasonal vegetables	季節時令蔬菜	\$178

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## RICE, NOODLES

## 飯、麵

❖ Fried white and red rice, seafood, dried scallop	金瑤海鮮炒紅糙米飯	\$228
Fried rice, egg white, shredded dried scallop	瑤柱蛋白炒絲苗	\$198
Fried rice, diced chicken, salted fish	鹹魚雞粒炒絲苗	\$198
Fried rice, Yeung Chow style, shallot	紅蔥頭揚州炒絲苗	\$188
❖ Lobster fillet, diced scallop, rice, lobster broth	龍帶子貴妃泡飯 (per person 每位)	\$108
Lotus leaf wrap, fried rice, assorted meats, duck essence	鴨汁四寶荷葉飯 (per person 每位)	\$98
Crispy egg noodles, seafood	海鮮炒麵	\$268
Fried egg noodles, shredded pork, bean sprouts	銀皇肉絲炒麵	\$198
Braised egg noodles, abalone sauce	鮑魚汁炆麵	\$198
Soup rice vermicelli, shredded duck, preserved vegetables	雪菜火鴨絲窩米	\$268
Wok-fried flat rice noodles, beef, soy sauce	乾炒牛河	\$198
Braised e-fu noodles, dried fish	甫魚乾燒伊麵	\$198

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