

鋒膳

我們致力於將各地特色食材與粵式風味匠心融合。這種融合絕非簡單堆砌，而是基於主廚對多元飲食文化的深刻理解，嚴選優質食材，輔以煎、炒、煮、炸、炆、燉、烤等傳統技法，賦予經典粵菜全新韻味。所謂融合，既是水到渠成的包容，更是歲月沉澱後的美味昇華。

傳承粵菜精髓與文化底蘊，我們以極致匠心呈現食材配搭、調味藝術與烹飪哲學，為每位賓客締造難忘的味覺之旅。

主理人黎兆鋒（Nansen）系出名門（其父為名廚黎汝森），曾任四季酒店（埃及）中餐主管。自幼浸淫美食文化，深諳粵菜精髓，擅長融匯中華烹飪智慧與全球優質食材，打造跨越文化疆域的美食體驗。

Flower Drum

At Flower Drum, we skillfully blend special ingredients from around the world with traditional Cantonese cooking. Our chefs carefully select the best ingredients and use classic techniques like frying, steaming, and roasting to create exciting new flavors.

This isn't just mixing foods together - it's about understanding different food cultures to make dishes that are both familiar and wonderfully new.

We honor Cantonese cooking traditions while adding creative touches, always focusing on perfect ingredient combinations, balanced flavors, and expert cooking methods to give you a memorable dining experience.

Our founder Nansen Lai (son of famous chef Lai Yu Sum) previously led the Chinese restaurant at Four Seasons Hotel Egypt. Growing up in a family of chefs, he brings deep knowledge of Cantonese cooking and a talent for combining Chinese techniques with fine ingredients from around the world.

鋒
膳

無菜單料理 Omakase

頭盤
Appetizer
.
港式燒味
Hong Kong Style BBQ
.
炸物
Crispy
...
湯/高茶勾翅+1,000
Soup/Mako Shark's Fin +1,000
...
主菜
Main Course
...
蔬菜
Vegetables
.
禽類
Poultry
...
主食
Carbs
...
甜品
Sweet
.
自製冰淇淋
Homemade Ice Cream
...
美點
Petit Fours
...
茶/咖啡/巧克力
Tea/Coffee/Chocolate

每位1,980 per person

青蓮翅/高茶勾翅

很多人對青蓮翅會感到陌生，但如果說高茶勾翅，吃貨都會知道，那是一個翅針粗而軟滑的品種，作紅燒或頂湯翅皆宜，其實產青蓮翅的鯊魚，其尾部制成的勾翅就是高茶勾翅了。是最上等勾翅的選擇，亦是最頂級魚翅之一。

Mako Shark's Fin

Many people are unfamiliar with "青蓮翅", but gourmets all know it by the name "高茶勾翅" (Mako Shark's Fin). This variety features thick yet tender fin needles, making it perfect for braised or supreme soup preparations. It represents the finest selection of tail fins and stands among the most premium shark fins available.

食住先 | Appetiser

HKD

柚子蜜餞番薯 日本番薯 Honey Citron Glazed Japanese Sweet Potato	130
奇趣豆腐 Crispy Bean Curd	130
黃金牛油果 Golden Fried Avocado with Salted Egg Yolk	130
北京鴨春卷 Crispy Peking Duck Spring Rolls	130
自製子薑糖心皮蛋 (兩隻) Century Egg (2pcs) with House-Made Pickled Ginger	140
干絲牛腩 Crispy Kunafa-Wrapped Beef Brisket	160
椒鹽有機舞茸 Organic Maitake Mushroom, Spiced Salt	190
辣子牛筋 本地黃牛 Sichuan-Spiced Beef Tendon (Local Yellow Cattle)	190
煙燻鹹牛脷 本地黃牛 Smoked Corned Ox Tongue (Local Yellow Cattle)	230
川辣牛面頰 本地黃牛 Sichuan Braised Ox Cheeks (Local Yellow Cattle)	230

食住先 | Appetiser

HKD

黑椒牛面頰 本地黃牛

230

Black Pepper Braised Beef Cheeks (Local Yellow Cattle)

陳醋舟山紅海蜆頭 25年黑醋

300

Zhejiang Red Jellyfish with 25-Year Aged Balsamic

醉翁鮑魚 (兩隻)

400

Premium Abalone in Chinese Liquor (2pcs)

宮崎快樂豬叉燒 21天乾熟成 (四件起)

360

21-Day Dry-Aged Miyazaki Pork Char Siu (Min. 4pcs)

* 柚子糖雞翼叉燒 無激素雞 (四件起)

Honey Pomelo Glazed Hormone-Free Chicken Wing Char Siu (Min. 4pcs)

* 麥蘆卡蜂蜜魚叉燒 澳洲海紅東星 (四件起)

Manuka Honey Coral Trout Char Siu (Min. 4pcs)

* 黑糖核桃木煙燻羊叉燒 英國皇家威爾斯羊肉 (四件起)

Brown Sugar & Walnut Wood Smoked Welsh Lamb Char Siu (Min. 4pcs)

* 桂花糖牛叉燒 鹿兒島A5和牛 (四件起)

Osmanthus Glazed Kagoshima A5 Wagyu Char Siu (Min. 4pcs)

只接受套餐預訂 (For booking set menu only)

* 敬請48小時前預訂 (48-hour advance order required)

店主Nansen於2007至2009年間任職埃及四季酒店餐飲主管時，因應當地的宗教飲食禁忌，與廚師團隊突破傳統，以牛、羊、雞、魚等優質肉類替代豬肉，搭配特色糖漿精心研製出多款創新叉燒，讓賓客得以體驗粵式燒味的精髓。

During Nansen as F&B Manager at Egypt's Four Seasons Hotel (2007-2009), our owner innovated pork-free char siu using premium beef, lamb, chicken and fish - thoughtfully paired with artisanal syrups to honor Cantonese barbecue traditions while respecting local customs.

飲好湯為身體 | Soups

HKD

竹筴瑤柱帶子粟米羹

280

北海道瑤柱、北海道帶子王、夢王蛋

Bamboo Fungus & Sweet Corn Soup

with Hokkaido Dried Scallops, Fresh Scallops and Yume O Egg

阿拉斯加蟹肉雪耳蛋白南瓜羹

320

手拆阿拉斯加蟹肉、溫室南瓜

Creamy Pumpkin Soup

with Alaska King Crab Meat, Snow Fungus and Yume O Egg White

松茸冬菇濃雞湯

260

雲南野生凍乾松茸、日本冬菇

Double-Boiled Chicken Soup

with Yunnan Wild Matsutake and Japanese Shiitake Mushrooms

* 松茸冬菇野竹筴燉菜膽

260

雲南野生凍乾松茸、日本冬菇

Vegetarian Deluxe Soup

with Matsutake, Shiitake and Wild Bamboo Fungus

爵士湯

350

哈密瓜、50年陳皮、螺頭、豬展、花膠

The Lord's Signature Soup

Cantaloupe, 50-Year Aged Tangerine Peel, Conch, Pork and Fish Maw

店主父親為報答鄧爵士救命之恩而研製

Created by owner's father in gratitude to Lord Tang Shiu-kin for saving staff's life

遠年陳皮火鴨花膠羹

340

五十年陳皮

Braised Duck and Fish Maw Soup

with 50-Year Aged Tangerine Peel

酸辣湯

350

厚花膠、手拆蟹肉、北海道帶子

Premium Hot & Sour Soup

with Fish Maw, Crab Meat and Hokkaido Scallops

五十年陳皮水律蛇羹

480

(十月至二月供應)

Traditional Snake Soup with 50-Year Aged Tangerine Peel

(Seasonal: October-February only)

以上價錢以每位計

The above prices are for one serving

* 敬請48小時前預訂

48-hour advance order required

飲好湯為身體 | Soups

HKD

野竹笙鯊魚骨花膠湯
Wild Bamboo Fungus Soup
with Shark's Cartilage & Fish Maw

350

御製鷓鴣羹
五十年陳皮、牛大力鷓鴣
Imperial Partridge Soup
with 50-Year Aged Tangerine Peel & Millettia Root
鷓鴣營養豐富且低膽固醇
相傳唐玄宗為楊貴妃特製
Partridge is nutrient-rich with low cholesterol
Legend says Emperor Xuanzong created this for Lady Yang

350

* 順德拆肉魚蓉羹 牙揀翅 (兩位起)
Shunde-Style Fish Chowder
with Blue Shark Fin (min. 2 servings)

460

* 松茸螺頭花膠關東遼參燉湯
Premium Matsutake Consommé
with Conch, Fish Maw & Sea Cucumber

480

頂湯花膠燕窩羹
Supreme Bird's Nest Soup
with Premium Fish Maw

700

* 敬請48小時前預訂
48-hour advance order required

以上價錢以每位計
The above prices are for one serving

算你識食「魚翅」啦 | Shark's Fin

HKD

牙揀脊翅 Blue Shark's Dorsal Fin (約100g)

900

日本來貨，沙黑色外觀，翅針細軟滑嫩，肉膜薄
因不耐久煮，適合短時間烹調，成品口感綿滑
特別適合長者與兒童食用，性價比極高

牙揀片翅 Blue Shark's Fin (約100g)

1,000

同品種翼鰭部位，翅針分布更為密集
口感較脊翅更為飽滿豐潤

五羊片翅 Brown Shark's Fin (約100g)

1,300

源自日本，外皮呈獨特啡色沙質
背鰭適合作包翅，翼鰭及尾鰭宜作散翅
翅針耐火且幼滑，翅皮帶膠質口感
數十年來為紅燒翅首選，風味濃郁

海虎片翅 Tiger Shark's Fin (約100g)

2,000

產自南美太平洋
翅針粗壯飽滿，品質與高茶勾翅齊名
其尾部製成的「雙頂金山勾」更為珍稀
屬頂級片翅(撥水翅)代表

青蓮翅/高茶勾 Mako Shark's Fin (約100g)

2,200

翅針粗壯卻不失軟滑口感
堪稱最上等的勾翅選擇

以上價錢以每位計

The above prices are for one serving

需時30分鐘準備

30-minute preparation required

識食「魚翅」選擇 | Cooking styles of Shark's Fin

紅燒野生竹笙翅

Braised Shark's Fin with Wild Bamboo Fungus

(牙揀/五羊/海虎/高茶勾 | Blue/Brown/Tiger/Mako)

紅燒蟹黃蟹肉翅

Braised Shark's Fin with Crab Roe & Crab Meat

(牙揀/五羊/海虎/高茶勾 | Blue/Brown/Tiger/Mako)

檸香胡椒翅

Pepper Shark's Fin Soup with Lemon & Lime

(牙揀/五羊/海虎/高茶勾 | Blue/Brown/Tiger/Mako)

上湯乾撈翅

Supreme Broth Shark's Fin (Dry Style)

(海虎/高茶勾 | Tiger/Mako only)

濃雞湯翅

Rich Chicken Broth Shark's Fin Soup

(牙揀/五羊/海虎/高茶勾 | Blue/Brown/Tiger/Mako)

花膠鯊魚骨湯翅

Shark's Fin Soup with Fish Maw & Shark Cartilage

(牙揀/五羊/海虎/高茶勾 | Blue/Brown/Tiger/Mako) (+HKD100)

* 敬請48小時前預訂

48-hour advance order required

識食「魚翅」選擇 | Cooking styles of Shark's Fin

生拆蟹肉炒桂花翅

Stir-Fried Shark's Fin with Crab Meat & Egg Floss

(高茶勾 | Mako only)

頂湯燉翅

Double-Boiled Supreme Shark's Fin Soup

(牙揀/五羊/海虎/高茶勾 | Blue/Brown/Tiger/Mako)

石榴翅

Steamed Shark's Fin in Egg White Wrap

(牙揀/五羊/海虎/高茶勾 | Blue/Brown/Tiger/Mako)

椰香高湯燉翅

Double-Boiled Shark's Fin with Coconut Broth

(牙揀/五羊/海虎/高茶勾 | Blue/Brown/Tiger/Mako)

松茸黃燉翅

Braised Shark's Fin with Matsutake Mushroom in Yellow Broth

(牙揀/五羊/海虎/高茶勾 | Blue/Brown/Tiger/Mako)

蟹肉皇菇酸辣翅

Hot & Sour Shark's Fin Soup with Crab & Mushroom

(牙揀/五羊/海虎/高茶勾 | Blue/Brown/Tiger/Mako)

* 敬請48小時前預訂

48-hour advance order required

「鮑」 你好食 | Premium Abalone Selection

HKD

椒鹽孔雀鮑魚

Salt & Pepper Fried Abalone

400 (價格為兩隻計 | Price for 2 pieces)

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蝦子濃醬鮑魚

Braised Abalone in Rich Shrimp Roe Sauce

野生竹筴鮑魚

Steamed Abalone with Wild Bamboo Fungus

蠔皇菜膽鮑魚伴柚皮

Braised Abalone with Seasonal Greens
in Supreme Oyster Sauce & Pomelo Pith

紅燒鮑魚伴日本花菇

Braised Abalone with Japanese Shiitake

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本店選用之乾鮑

Our Signature Dried Abalone

20頭中東乾鮑 (約30克)

Premium Middle Eastern Dried Abalone
(Approx. 30g)

每隻 Each 1,280

需時30分鐘準備

30-minute preparation required

唔係唔食「豬牛羊」呀? | Premium Meat Selection

HKD

鹹魚冬菇馬蹄 煎/蒸 肉餅
Steamed/Fried Pork Patties

煎 | Fried 320
蒸 | Steamed 350

頂級孟加拉牙域咸魚、宮崎快樂豬
with Premium Bangladeshi Salted Fish, Miyazaki Marumi Pork,
Japanese Mushroom & Water Chestnut

蝦醬豆腐蒸豬腩肉
Steamed Pork Belly with Shrimp Paste & Tofu

300

21天乾熟成宮崎快樂豬
21-Day Dry-Aged Miyazaki Marumi Pork

手抓羊肉
Hand-Torn Braised Mutton

320

紐西蘭羊肉
New Zealand Lamb

紫蘿咕嚕肉
Pickled Ginger Sweet & Sour Pork

320

21天乾熟成宮崎快樂豬、自家製子薑
21-Day Dry-Aged Miyazaki Marumi Pork
with Homemade Pickled Ginger & Pineapple

西班牙黑醋咕嚕肉
Balsamic Glazed Sweet & Sour Pork

320

廿五年西班牙黑醋、21天乾熟成宮崎快樂豬
25-Year Aged Spanish Balsamic Vinegar,
21-Day Dry-Aged Miyazaki Marumi Pork

柱侯花膠汁牛腩煲
Braised Beef Brisket with Fish Maw Sauce

550

本地黃牛 (需時30分鐘製作)
Local Yellow Cattle (30 mins preparation)

皇菇雙冬羊腩煲 配 田園時蔬
Premium Mutton Hotpot

1,880

新鮮冬筍、青海皇菇、蝴蝶羊腩
with Winter Bamboo Shoots, Qinghai Mushrooms
& Premium Mutton

(十月至二月供應 | Seasonal: Oct-Feb only)

唔係唔食「豬牛羊」呀? | Premium Meat Selection

HKD

滋味沖繩涼瓜炒牛肉

Stir-fried Okinawa Bitter Melon with Beef

三蔥爆牛肉片

Wok-seared Beef Slices with Three Onions

蒜片牛柳粒

Garlic-Butter Beef Tenderloin Cubes

油雞樅菌炒牛肉粒

Yunnan Termite Mushroom & Beef Stir-fry

芥末牛柳粒

Green Mustard-Glazed Beef Tenderloin

紫蘿炒牛肉

Pineapple-Ginger Beef Stir-fry

自製子薑、新鮮菠蘿

with Homemade Pickled Ginger & Fresh Pineapple

Sautéed Diced Beef with Pickled Ginger and Fresh Pineapple

本店選用之牛肉 Our Selection of Beef

美國頂級牛小排

USDA Prime Short Rib

- 美國農業部認證最高等級牛肉
- 精選42個月以下牛隻
- 豐富大理石油花，僅2%牛肉獲此評級
- USDA's highest grade, abundant marbling
- From cattle under 42 months old
- Only 2% of US beef achieves this grade

800

日本鹿兒島A5和牛

Kagoshima A5 Wagyu

- 日本和牛最高等級
- 鹿兒島產，油花分布均勻細緻
- 入口即化口感
- Japan's highest Wagyu grade
- Fine, even marbling from Kagoshima
- Melts-in-your-mouth texture

950

唔爭在食埋「雞鵝鴨鵠」 | Premium Poultry Selection

HKD

薑蔥麻油酒香雞
Moutai-Marinated Chicken With Ginger and Shallots
新鮮三黃雞 | Fresh Yellow Chicken

半隻 half 500
全隻 whole 900

油雞樅菌肉絲蒸滑雞
Steamed Chicken with Termite Mushroom & Pork
新鮮三黃雞、宮崎快樂豬
Fresh Yellow Chicken & Miyazaki Pork

半隻 half 500
全隻 whole 900

腰果辣子雞
Sichuan Cashew Chicken
新鮮三黃雞 | Fresh Yellow Chicken

半隻 half 500
全隻 whole 900

松茸陳皮沙薑煎三黃雞
Pan-Seared Chicken with Matsutake & Tangerine Peel
新鮮三黃雞、五十年陳皮
Fresh Yellow Chicken, 50-Year Aged Peel

半隻 half 550
全隻 whole 1,000

招牌精選 | Signature Specialties

* 琵琶乳鵠
Crispy Roasted Pigeon

260

* 脆皮諾鄧鹽香雞
Yunnan Salt-Baked Chicken
新鮮三黃雞 | Fresh Yellow Chicken

1,000

* 名古屋五色芝麻雞
Nagoya Sesame-Crusted Chicken
新鮮三黃雞 | Fresh Yellow Chicken

1,000

* 柚子香薯片皮雞
Citrus-Glazed Crispy Chicken
新鮮三黃雞 | Fresh Yellow Chicken
with Sweet Potato

1,200

* 杏香江南百花雞
Almond-Crusted Shrimp-Stuffed Chicken
新鮮三黃雞 | Fresh Yellow Chicken

1,200

* 敬請48小時前預訂
48-hour advance order required

但係都有人鍾意 海產「魚蝦蟹」 | Premium Seafood Selection HKD

鮑粒生曬金蠔鬆生菜包 500
 Abalone & Dried Oyster Lettuce Wrap

* 干絲乳酪蝦 每隻 each 250
 Kunafa Prawns with Milk Custard

鐵板麻辣鯪魚卜 280
 Sizzling Spicy Fish Maw (Grass Carp)

星洲醬巨型虎蝦球鍋巴 500/2 pcs
 Singapore Chili Tiger Prawns with Crispy Rice

蒜頭豆豉辣椒炒大蝦球 480
 Stir-fried Jumbo Prawns with Black Bean & Chili Sauce

西班牙黑醋大蝦球 480
 Balsamic Glazed King Prawns
 25-year Spanish Vinegar

三蔥黑蒜炒北海道帶子王 480
 Hokkaido Scallops
 with Black Garlic & Three Onions

陳皮鮮沙薑煎「真」銀鱈魚 480
 Pan-seared Authentic Cod with 50-Year Tangerine Peel & Galangal

夢王滑蛋蟹肉炒龍蝦球 900
 Lobster & Crab Meat Scramble
 Australian Lobster, Yume O Egg

鴛鴦蒜頭豆豉辣椒炒龍蝦球 900
 Dual-Garlic Lobster Stir-fry
 Australian Lobster, Black Garlic & Fermented Bean Paste

* 敬請48小時前預訂
 48-hour advance order required

但係都有人鍾意 海產「魚蝦蟹」 | Premium Seafood Selection

HKD

* 豆腐花煮魚

From 1,800起

Steamed Leopard Coral Grouper with Tofu Pudding

澳洲海紅東星斑 約800克

Australian Leopard Coral Grouper (approx. 800g)

* 陳皮鮮沙姜煎斑球

From 1,800起

Pan-Seared Grouper with Tangerine Peel & Galangal

澳洲海紅東星斑 約800克

Australian Leopard Coral Grouper (approx. 800g)

* 瑤池蟹影

每隻 each 1,800

Steamed Crab Claw in Bamboo Fungus with Fish Maw

新鮮蟹鉗、野竹筴、花膠扒 (兩位起)

Fresh Crab Pincer, Wild Bamboo Fungus, Braised Fish Maw
(min. 2 servings)

* 家鄉陳皮拆肉澳洲東星斑

From 1,800起

Stir-Fried Deboned Grouper with 50-Year Tangerine Peel

原條澳洲海紅東星斑約800克

Whole Australian Leopard Coral Grouper (approx. 800g)

* 魚子醬伴黃金甲

From 3,300起

Caviar-Topped Grouper with Shrimp Mousse

10歲混血鱘魚子、東星斑球釀蝦膠 (3-4位用)

10-Year Superior Oscietra Caviar, Grouper & Shrimp Mousse
(serves 3-4)

* 干絲鴛鴦魚

From 3,300起

Dual-Style Grouper Rolls

- 班片卷西芹甘筍

Steamed Grouper Roll with Celery, Carrot & Shiitake

- 班片包馬蹄大豆芽冬筍卷干絲

Kunafa-Crusted Fried Grouper Roll with Water

Chestnut, Bean Sprouts & Bamboo Shoot

* 敬請48小時前預訂

48-hour advance order required

但係都有人鍾意 海產「魚蝦蟹」 | Premium Seafood Selection

HKD

* 蟹 Crab

時價 Market Price

* 龍蝦 Lobster

時價 Market Price

龍蝦烹飪方式 | Lobster Preparation Styles

雪地龍影

Steamed Lobster with Egg White & 10-Year Superior Oscietra Caviar

鵝肝醬

Foie Gras Paste

星洲醬炒

Singapore Chili Style

花雕蛋白蒸

Steamed with Shaoxing Wine & Egg White

潮式凍食

Chiuchow-Style Chilled

胡椒炒

Pepper Stir-Fried

龍蝦配搭 | Lobster Pairings

XO醬炒

Stir-Fried with XO Sauce

南瓜汁蟹肉蒸

Steamed with Crab Meat in Pumpkin Purée

鹹魚茸五花腩炒

Stir-Fried with Salted Fish & Pork Belly

滋味粉絲炒

Stir-Fried with Vermicelli

* 敬請48小時前預訂

48-hour advance order required

鍾唔鐘意食辣呢？ | Spicy Specialities

HKD

辣子牛肉

Sichuan Chilli Beef

- 美國頂級牛小排 | U.S. Prime Short Rib 800
- 日本鹿兒島A5和牛 | Kagoshima A5 Wagyu 950

水煮牛肉

Sichuan Boiled Beef in Chilli Oil

- 美國頂級牛小排 | U.S. Prime Short Rib 800
- 日本鹿兒島A5和牛 | Kagoshima A5 Wagyu 950

* 水煮東星斑

From 1,800起

Sichuan Boiled Leopard Coral Grouper

澳洲海紅東星斑 | Australian Leopard Coral Grouper

* 自泡皺皮椒自製酸菜魚湯東星斑

From 1,800起

Sichuan Sour Cabbage Fish Soup

澳洲海紅東星斑 | Australian Leopard Coral Grouper
with Pickled Mustard Greens & Chillies

* 敬請48小時前預訂

48-hour advance order required

平凡中的不平凡 | Simply the Best

HKD

XO醬啫啫唐生菜 Sizzling XO Sauce Lettuce	280
瑤柱松茸肉鬆蒸水蛋 Steamed Egg Custard 上湯、野生松茸、夢王蛋、宮崎快樂豬肉 with Supreme Broth, Matsutake, Yume O Egg & Miyazaki Pork	250
乾扁油牛肝菌四季豆 Dry-Fried Green Beans with Dried Porcini	220
蝦子冬菇柚皮 Braised Pomelo Pith with Shrimp Roe & Shiitake 日本冬菇 Japanese Mushrooms	320
至尊粟米斑塊 Grouper Fillet in Sweet Corn Sauce 星斑球、夢王蛋 Coral Trout & Yume O Egg	880

素食精選 | Vegetarian Delights

* 月光寶盒 Pandora's Box 馬蹄、冬菇、露筍、百合、甘筍、彩椒、銀杏 Water Chestnut, Mushroom, Asparagus, Lily Bulb, Carrot, Bell Pepper, Ginkgo	每位 200 per person
* 松茸竹筍四寶蔬 Matsutake & Bamboo Fungus Medley 松茸、竹筍、豆腐、冬菇、南瓜、冬瓜 Matsutake, Bamboo Fungus, Bean Curd, Shiitake & Pumpkin, & Winter Melon	每位 200 per person
* 羅漢上素石榴球 Monk's Treasure Dumplings 榆耳、黃耳、竹筍、松茸、粟米芯、雪耳、冬菇 Gloeostereum, Yellow fungus, Bamboo Fungus, Matsutake, Corn Cob, Snow Fungus, & Shiitake (可選蒸或炸 Steamed or Fried)	每位 200 per person
紅燒山珍豆腐煲 Braised Tofu with Wild Mushrooms in Hot Pot 野生竹筍、羊肚菌、日本冬菇、松茸 Wild Bamboo Fungus, Morchella Vulgaris, Japanese Mushrooms & Matsutake Mushroom	250
* 南瓜汁素千葉豆腐 Chiba Tofu in Pumpkin Purée 冬菇、唐芹、馬蹄、彩椒、百合、蕃茄、松茸 Shiitake Mushroom, Chinese Celery, Water Chestnuts, Assorted Bell Pepper, Lily Bulbs, Carrots, Tomatoes, & Matsutake	380
* 佛光普照 Buddha's Enlightenment 蓮子、竹筍、西生菜 Lotus Seeds, Bamboo Fungus, & Lettuce	480
* 敬請48小時前預訂 48-hour advance order required	

四大發明「粥粉麵飯」 | Rice · Noodles · Congee

HKD

明火白粥
Fish Broth Congee
魚湯熬製 | Simmered in Fish Stock
40/碗 | per bowl

灣仔艇皇粥
Premium Seafood Congee
北海道帶子王、星斑球、生拆蟹肉、花膠
Hokkaido Scallop, Grouper, Crab Meat & Fish Maw
500

瑤柱燕窩粥
Dried Scallop & Bird's Nest Congee
500

鮑魚咸雞粥
Abalone & Salted Chicken Congee
500

手拆蟹肉滾粥
Fresh Dual Crab Meat Congee
380

自家製蝦子麵 | Homemade Shrimp Roe Noodles

豉油王炒蝦子麵
Soy-Braised Noodles
220

肉絲炒蝦子麵
Pork Shred Noodles
21天乾熟成宮崎快樂豬
21-Day Dry-Aged Miyazaki Pork
250

豉椒牛肉炒蝦子麵
Black Bean Beef Noodles
鹿兒島A5和牛
Kagoshima A5 Wagyu
320

花膠汁鮑魚冬菇撈蝦子麵
Abalone & Mushroom Noodles
日本冬菇、鮑魚約50克
Japanese Mushrooms & Abalone (approx. 50g)
380

四大發明「粥粉麵飯」 | Rice · Noodles · Congee

HKD

經典河粉 | Flat Rice Noodle Classics

紅洋葱乾炒牛河 Stir-Fried Flat Rice Noodles 鹿兒島A5和牛、紅洋葱 Kagoshima A5 Wagyu & Red Onion	320
瑤柱帶子蟹肉蛋白炒河 Fresh & Dried Scallop, Crab Meat Flat Rice Noodles	350

飯類 | Rice Specialities

絲苗白飯 Jasmine Rice	40
瑤柱蔥花叉燒炒飯 Scallop & BBQ Pork Fried Rice 21天乾熟成宮崎快樂豬 21-Day Dry-Aged Miyazaki Pork	260

主廚精選炒飯 | Chef's Signature Fried Rice

(可選: 宮崎快樂豬 / 鹿兒島A5和牛)

(Option: Miyazaki Pork / Kagoshima A5 Wagyu)

蝦醬櫻花蝦炒飯 Sakura Shrimp & Shrimp Paste Fried Rice	300
松茸瑤柱炒飯 Matsutake & Scallop Fried Rice	300
黑蒜炒飯 Black Garlic Fried Rice	300

招牌焗飯 | Baked Rice Specialties

油鷄樅菌腿絲皇湯雞飯 Termite Mushroom & Chicken Baked Rice 新鮮三黃雞 Fresh Yellow Chicken	950
陳皮冬菇雪棗鷓鴣焗飯 Partridge Baked Rice 五十年陳皮、日本冬菇、新疆雪棗 50-Year Tangerine Peel, Shiitake, Xinjiang Dates	1,200

食咗「甜」嘢個人開心好多 Dessert

HKD

遠年陳皮黑糖桃膠燉梨 50-Year Tangerine Peel & Black Sugar Pear 雲南天然土紅糖、桃膠 Yunnan Raw Brown Sugar & Peach Gum	300
鮮奶雪耳燉花膠 Fish Maw & Snow Fungus Milk Stew 北海道3.6牛乳、新鮮雪耳 Hokkaido 3.6 Milk & Fresh Silver Ear	400
薑汁蕃薯蓉燉官燕 Ginger-Sweet Potato Bird's Nest 日本番薯、官燕(約110g) Japanese Sweet Potato & Premium Bird's Nest (110g)	600
是日甜品 Chef's Daily Special	150
時令自製冰淇淋 Seasonal Artisan Ice Cream	50

飲品 | Beverage

茗茶 Fine Teas	每位 30 per person
• 茉莉花茶 Jasmine	
• 普洱茶 Pu'er	
• 鐵觀音 Tieguanyin	
• 菊花普洱 Chrysanthemum Pu'er	
汽水/果汁 Soft Drinks/Juice	每罐 40 per can
• 可樂 Cola	
• 零度可樂 Coke Zero	
• 忌廉汽水 Cream Soda	
• 日本蘋果汁 Japanese Apple Juice	50
特色茶飲 Premium Tea Selection	60
• 有氣烏龍茶 Sparkling Oolong Tea	
礦泉水 Mineral Water	每瓶 95 per bottle
• 聖培露有汽水 San Pellegrino Sparkling	
• 依雲水 Evian	

特飲 | Specialty Drinks

HKD

竹蔗粟米鬚水 Sugar Cane & Corn Silk Drink (凍/熱 Iced/Hot)	40
蜂蜜鹹柑桔 Honey Kumquat Drink (熱 Hot)	50
陳皮川貝檸檬 25-Year Tangerine Peel Lemon Brew (熱 Hot)	50
鮮菠蘿冰 Fresh Pineapple Crush	60
青檸茂谷蜜柑果汁 Murcott Lime Juice (日本德島青檸 台灣茂谷蜜柑, Tokushima Lime, Murcott Mandarin)	80
青檸茂谷蜜柑沙冰 Murcott Lime Slush (日本德島青檸 台灣茂谷蜜柑, Tokushima Lime, Murcott Mandarin)	80
鳳梨釋迦沙冰 Pineapple Atemoya Slush	80
青檸芒果菠蘿沙冰 Lime Mango Pineapple Slush (日本德島青檸 印度阿芳素芒果 哥斯達尼加菠蘿, Tokushima Lime, Alphonso Mango, Costa Rican Pineapple)	80

雞尾酒 | Cocktail

松子酒湯尼 Gin & Tonic	85
菠蘿杜松子酒湯尼 Pineapple Gin Tonic	120
鳳梨釋迦杜松子酒沙冰 Pineapple Atemoya Gin Slush	120
杯酒檸檬菠蘿沙冰 (日本札晃檸檬) Lemon Pineapple Rum Slush (Sapporo Lemon)	120
青檸茂谷蜜柑燒酎沙冰 (日本德島青檸 台灣茂谷蜜柑 日本lichiko Frasco 燒酎) Murcott Lime Shochu Slush (Tokushima Lime, Murcott Mandarin, and Lichiko Frasco Shochu)	120
青檸芒果菠蘿燒酎沙冰 (日本德島青檸 印度阿芳素芒果 哥斯達尼加菠蘿 日本lichiko Frasco 燒酎) Lime Mango Pineapple Shochu Slush (Tokushima Lime, Murcott Mandarin, and Lichiko Frasco Shochu) (Tokushima Lime, Alphonso Mango, Costa Rican Pineapple, and Lichiko Frasco Shochu)	120
咖啡 Coffee (凍/熱 Iced/Hot)	60
• Nespresso Forte Coffee 100% Arabica 產地：巴西 · 哥斯達黎加 Origin: Brazil · Costa Rica 瑞士烘焙 Swiss roasted 風味：黑朱古力 · 果香 · 堅果 Notes: Dark chocolate · Fruity · Nutty 依雲水沖泡 Brewed with Evian	
單品巧克力 (凍/熱 Iced/Hot)	90
• Single-Origin Chocolate 77% Río Cayapas 產地：厄瓜多爾 · 埃斯梅拉達斯 Origin: Ecuador · Esmeraldas 品種：克里奧洛原生混種 · 自然風土 Varietal: Criollo Esmeraldeño · Natural hybrid 風味：黑朱古力 · 榛子 · 花香 Notes: Dark chocolate · Hazelnut · Floral 北海道牛乳沖泡 Brewed with Hokkaido Milk	

帶埋佢哋返屋企 | Takeaway Delicacies

HKD

廿五年陳皮川貝燉檸檬 25-Year Tangerine Peel & Fritillary Lemon Honey 500克/瓶 500g per bottle	200
自家製蝦子麵 Homemade Shrimp Roe Noodles 約500克/盒 Approx. 500g per box	200
岩鹽有機藜麥脆脆巧克力 Himalayan Salt & Quinoa Chocolate 約200克/盒 Approx. 200g per box	250
手工曲奇 Artisan Shortbread Cookies 約150克/盒 Approx. 150g per box	250
鵝肝潤腸 Foie Gras Chinese Sausage 約800克/盒 Approx. 800g per box	300
加瘦臘腸 Extra-Lean Chinese Sausage 約800克/盒 Approx. 800g per box	300
三年自製咸柑桔 3-Year Aged Preserved Kumquats 喜馬拉雅山岩鹽醃製 Cured in Himalayan Rock Salt 約50粒/瓶 Approx. 50 pieces per bottle	400
廣東三寶扎 Cantonese "Three Treasures" Preserve (陳皮/鹹檸檬/禾稈草) (Tangerine Peel/Preserved Lemon/Rice Straw)	550
50年陳皮 50-Year Aged Tangerine Peel 約70克/瓶 Approx. 70g per bottle	20,000