

食住先
Appetizer

北京鴨春卷 Peking Duck Rolls \$75

蜜餞番薯 Candied Sweet Potatoes \$75

奇趣豆腐 Crispy Bean Curd \$75

話梅溫室蕃茄 Greenhouse Tomatoes with Dried Plum \$75

黃金牛油果 Golden Crispy Avocado \$85

千絲牛腩 Kunafa Beef Brisket \$108

鮑魚蔥花肉卷 Abalone and Spring Onion Rolls \$108

麻辣牛筋 Spicy Beef Tendons \$128

煙燻鹹牛脷 Smoked Corned Ox Tongue \$128

宮崎快樂豬叉燒 Miyazaki Marumi Barbecued Pork \$160

陳醋舟山紅海蜇頭 25年黑醋 Zhaoshan Red Jellyfish in 25 Years Balsamic Vinegar \$180

醉翁鮑魚 Drunken Abalone \$280

自製子薑糖心皮蛋 Homemade Pickled Ginger with Thousand Year Egg 每隻 Each \$35

鋒
膳

飲 " 好湯 " 為身體
Soups

竹筴瑤柱帶子粟米羹 北海道帶子王 . 九州太陽卵 Hokkaido Scallops, Dried Scallops, Bamboo Fungus and Sweet Corn Soup	\$135
蟹肉雪耳蛋白南瓜羹 生拆蟹肉 . 溫室南瓜 Fresh Crab Meat, Snow Fungus, Egg White, and Greenhouse Pumpkin Soup	\$135
松茸冬菇濃雞湯 雲南野生松茸 . 日本冬菇 Chicken Soup with Yunna Wild Matsutake Mushroom and Japanese Mushroom	\$160
* 順德拆肉魚蓉羹 每碗湯羹用上一斤鮮魚 (三月至九月供應) Shunde Style Minced Fish Soup (Seasonal dish available from March to September only)	\$180
爵士湯 哈密瓜 . 冰島花膠 . 陳皮 . 螺頭 . 豬展 Cantaloupe, Iceland Fish Maw, Conch, 50 Years Sun-dried Tangerine Peel and Pork Soup 店主父親為了報答鄧爵士對夥記救命之恩而研製的湯	\$180
御製鷓鴣羹 50年陳皮 (三月至九月供應) Imperial Partridge Soup with 50 Years Vintage Sun-dried Tangerine Peel (Seasonal dish available from March to September only) 鷓鴣含有豐富營養及低膽固醇 相傳唐玄宗曾下令 鷓鴣必須留待前線軍人食用 平民只能有限度地食用 Partridge is rich in nutritional and low cholesterol. According to legend, consumption of partridges was limited by Emperor Xuanzong in order to saved for the front line soldiers in the military.	\$200
酸辣湯 厚花膠 . 生拆蟹肉 . 北海道帶子 Hot and Sour Soup with Fish Maw, Fresh Carb Meat and Hokkaido Scallops	\$200
遠年陳皮火鴨花膠羹 50年陳皮 Shredded Duck Meat, Fish Maw and 50 Years Vintage Sun-dried Tangerine Peel Soup	\$200
手撕蛇羹 50年陳皮 手撕新鮮蛇肉 (十月至二月供應) Hand-shredded Snake Soup with 50 Years Vintage Sun-dried Tangerine Peel (Seasonal dish available from October to February only)	\$200
野竹筴鯊魚骨花膠湯 感受滿滿骨膠原養胃的感覺 Wild Bamboo Fungus, Shark's Bone and Fish Maw Soup	\$260
頂湯花膠燕窩羹 養顏就靠曬妳 Fish Maw and Cubilose (Bird's Nest) Soup	\$280

以上價錢以每位計 The above prices are per person

* 敬請一天前預訂
(Please order 1 day in advance)

鋒
膳

"鮑" 你好食
Abalone

椒鹽孔雀鮑魚
Salt and Pepper Abalone

\$280

薑蔥炒孔雀鮑魚
Sautéed Abalone with Spring Onion and Ginger

\$280

遠年陳皮蒸南非鮑
Steamed South African Abalone with 50 Years Sun-dried Vintage Tangerine Peel \$280

以上價錢以每兩隻計
The above prices are for 2 pieces

蝦子濃醬鮑魚
Braised Abalone in Shrimp Roe Sauce

野生竹筍鮑魚
Steamed Abalone with Bamboo Fungus

蠔皇菜膽鮑魚伴柚皮
Braised Abalone and Green Vegetable in Premium Oyster Sauce with Pomelo Pith

可選擇以下鮑魚
Your Selection of Abalone

- * 20至22頭南非吉品3年陳
South African Abalone (Yoshihama Dried Treatment) approx. 28g
每隻 \$530 Each
- * 20至22頭日本吉品8年陳
Original Japanese Dried Yoshihama Abalone approx. 28g
每隻 \$1,980 Each

需時30分鐘製作
Please allow 30 minutes cooking time

鋒
膳

唔係唔食"豬牛羊"呀
Pork . Beef . Lamb

咸柑桔柚蜜一字排 自制三年咸柑桔 2件/2pcs \$120
Salted Kumquat and Grapefruit Honey Spare Ribs
(Homemade 3 Years Vintage Kumquat)

香醋陳皮一字骨 25年香醋 . 陳皮 2件/2pcs \$120
Vintage Tangerine Peel Spare Ribs glazed with
25 Years Vintage Balsamic Vinegar

自家製子薑糖醋一字排 (三月至九月供應) 2件/2pcs \$120
Sweet and Sour Spare Ribs with Homemade Pickled Ginger
Seasonal dish only provided from March to September)

美極煎豬扒 宮崎快樂豬 2件/2pcs \$180
Fried Miyazaki Marumi Pork Chop with Maggi Sauce

咸魚馬蹄煎肉餅 頂級孟加拉牙域咸魚 \$180
Fried Minced Pork, Cured Fish and Water Chestnut Patties

西班牙黑醋咕嚕肉 25年香醋 . 宮崎快樂豬 \$200
Sweet and Sour Miyazaki Marumi Pork Glazed with
25 Years Vintage Balsamic Vinegar

手抓羊肉 紐西蘭羊肉 \$200
Hand-held Mutton (New Zealand Mutton)

柱侯花膠汁牛腩煲 *需時30分鐘製作 \$480
Beef Brisket and Radish with Fish Maw Sauce in Pot
*Please allow 30 minutes Cooking time

雙冬羊腩煲 新鮮冬筍 . 日本冬菇 . 蝴蝶羊腩 (十月至二月供應) \$680
Braised Mutton with Fresh Bamboo Shoot and Japanese Mushroom
in Hot Pot (Seasonal dish provided from October to February only)

唔係唔食 "豬牛羊" 呀
Pork . Beef . Lamb

三蔥爆牛肉片

Sautéed Sliced Beef with Mixed Onions

蒜片牛柳粒

Fried Diced Beef Fillet with Sliced Garlic

油雞樅菌炒牛肉粒

Sautéed Diced Beef with Termite Mushroom

芥末牛柳粒

Sautéed Beef Dice with Mustard

紫蘿炒牛肉 自製子薑 . 新鮮菠蘿 (三月至九月供應)

Sautéed Diced Beef with Pickled Ginger and Fresh Pineapple
(Seasonal dish provided from March to September only)

可選擇以下牛肉
Your Selection of Beef

美國安格斯牛肉

American Angus Beef

\$280

日本鹿兒島A4和牛

Japanese Kagoshima Wagyu Beef A4

\$580

韓國河東 (Grade 1++ 牛)

Korean Hanwoo Beef Cattle Grade 1++

\$960

唔爭在食埋 "雞鵝鴨鴿"

Poultres

慢煮甜辣鸕鶿 Slow-Cooked Sweet and Spicy Quail	\$200
薑蔥煙燻乳鴿 (三月至九月供應) Smoked Pigeon with Ginger and Spring Onion (Seasonal dish provided from March to September only)	\$200
文火炆乳鴿 新鮮冬筍 . 羊肚菌 (十月至二月供應) Slow-Cooked Pigeon with Fresh Bamboo Shoot and Morchella Mushroom (Seasonal dish provided from October to February only)	\$200
鵝肝醬馬蹄炒乳鴿脯 (十月至二月供應) Sir-fried Pigeon Breast with Water Chestnut and Foie Gras Paste (Seasonal dish provided from October to February only)	\$200
紫羅炒鴿脯 自製子薑 . 新鮮菠蘿 (三月至九月供應) Sir-fried Pigeon Breast with Homemade Pickled Ginger and Fresh Pineapple (Seasonal dish provided from March to September only)	\$200
薑蔥麻油酒香雞 Marinated chicken in Ginger, Spring Onion, Sesame Oil and Rice Wine Sauce	半隻 half \$300 全隻 whole \$600
乾葱豆豉雞 新鮮三黃雞 Fresh Chicken with Shallot and Fermented Black Bean	半隻 half \$300 全隻 whole \$600
油雞樅菌肉絲蒸滑雞 新鮮三黃雞 . 宮崎快樂豬 Fresh Chicken with Termite Mushroom and Shredded Miyazaki Marumi Pork	半隻 half \$350 全隻 whole \$700
腰果辣子雞 新鮮三黃雞 Sichaun Style Spicy Chicken with Cashew Nuts	半隻 half \$400 全隻 whole \$800
鮑魚茅台炆本地雞 南菲吉品鮑魚 . 新鮮三黃雞 Braised Abalone and Fresh Local Chicken in Maotai	半隻 half \$1500 全隻 whole \$3000

但係都有人鍾意 海產"魚蝦蟹"
Seafood

鮑粒生曬金蠔鬆生菜包 Diced Abalone with Minced Dried Golden Oyster wrapped in Cabbage	每兩隻 2 pcs	\$360
三杯焗蠔鍋巴 Oyster with Scorched Rice	每兩隻 2 pcs	\$120
鐵板麻辣鮫魚卜 Spicy Fish Maw Teppanyaki (Grass Carp Fish Isinglass)		\$168
* 千絲乳酪蝦 Kunafa Shrimps with Milk Custard		\$200
星洲醬巨型虎蝦球鍋巴 Tiger Prawn and Scorched Rice with Singaporean Paste	每兩隻 2 pcs	\$280
蒜頭豆豉辣椒炒蝦球 Stir-fried Prawns with Garlic, Chili and Black Bean Sauce		\$280
西班牙黑醋炒蝦球 25年香醋 Stir-fried Prawns in Spanish Balsamic Vinegar		\$280
三蔥黑蒜炒北海道帶子王 Stir-fried Hokkaido King Scallop with Black Garlic and Assorted Onions		\$360
煙燻鷹倉魚 (三月至九月供應) Smoked Silver Pomfret (Seasonal dish only provided from March to September)		\$380
舊陳皮鮮沙薑煎"真"銀鱈魚 50年陳皮 Pan-seared Genuine Cod with 50 Years Vintage Sun-dried Tangerine Peel and Fresh Galangal		\$380
蜜汁煙燻"真"銀鱈魚 Smoked Genuine Cod with Honey		\$380
滑蛋蟹肉炒龍蝦球 Stir-fried Lobster Meat with Scrambled Egg and Fresh Crab Meat		\$480
豆腐花煮魚 原條東星斑約800克 Steamed Leopard Coral Grouper with Bean Curd Pudding (Whole Piece Approx. 800g)		\$1080

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(Please order 1 day in advance)

鋒
膳

但係都有人鍾意 海產 "魚蝦蟹"

Seafood

蟹
Crab

* 鵝肝醬

Foie Gra Paste

* 星洲醬

Singaporean Paste

* 花雕蛋白蒸

Steamed with Shaoxing Wine and Egg White

* 潮式凍食

Chiuchow Style

* 胡椒炒

Stir-fried with Pepper

時價

Market Price

龍蝦
Lobster

* XO醬炒

Sautéed with XO paste

* 椒鹽

Salted Chili pepper

* 豉汁馬蹄炒

Sautéed with Water Chestnut and Black Bean

* 南瓜汁蟹肉蒸

Steamed with Crab Meat in Pumpkin Sauce

* 麵醬蒜頭蒸

Steamed with Garlic and Soya Bean Paste

時價

Market Price

鍾唔鐘意食辣呢
Hot and Spicy

辣子安格斯牛肉 \$500
Sichuan Style Stir-Fried Angus Beef

水煮安格斯牛肉 \$500
Sichuan Style Boiled Angus Beef

辣子紐西蘭梅花鹿肉 \$500
Sichuan Style Stir-Fried New Zealand Venison Meat

水煮紐西蘭梅花鹿肉 \$500
Sichuan Style Boiled New Zealand Venison Meat

水煮野生虎蝦 (4隻) \$680
Sichuan Style Boiled Wild Tiger Prawns (4pcs)

水煮龍蝦 (約600克) \$960
Sichuan Style Boiled Lobster (approx.600g)

水煮東星班 \$1080
Sichuan Style Boiled Leopard Coral Grouper

酸菜魚湯東星班 \$1080
Sichuan Style Boiled Leopard Coral Grouper in
Fish Stock with Pickled Cabbage and Chilli

平凡中的不平凡
Simply the Best

XO醬啫啫唐生菜 \$140
Sautéed Chinese Cabbage with XO Paste in Sizzling Hot Pot

瑤柱松茸肉鬆蒸水蛋 (太陽卵 宮崎快樂豬肉 自製頭抽) \$180
Steamed Kyushu Egg with Minced Miyazaki Marumi Pork, Yunnan Wild Matsutake and Dried Scallops in Extra Virgin Soy Sauce

沙嗲芥蘭炒牛肉 (美國安格斯) \$180
Stir-fried Sliced Beef and Chinese Kale in Satay Sauce

乾扁油牛肝菌四季豆 \$180
Dry-Fried Green Snap Beans with Boletus Mushroom

蝦子冬菇柚皮 (日本冬菇) \$200
Braised Pomelo Pith with Shrimp Roe and Japanese Mushroom

紅燒山珍豆腐煲 (野生竹筴 羊肚菌 日本冬菇 松茸) \$250
Braised Wild Bamboo Fungus, Morchella Mushrooms, Japanese Mushrooms and Yunnan Wild Matsutake with Bean Curd in Pot

至尊粟米斑塊 (龍躉斑球 太陽卵) \$350
Fresh Giant Grouper Fillet in Sweet Corn and Kyushu Egg Sauce

四大發明 "粥粉麵飯"
Rice . Noodles . Congee

豉油王炒自家製蝦子麵 Fried Homemade Shrimp Roe Noodle with Premium Soy Sauce	\$180
肉絲炒自家製蝦子麵 宮崎快樂豬 Fried Homemade Shrimp Roe Noodle with Shredded Miyazaki Marumi Pork	\$180
豉椒牛柳炒自家製蝦子麵 安格斯牛肉 Fried Homemade Shrimp Roe Noodle with Angus Beef and Black Bean Sauce	\$200
紅洋葱乾炒牛河 安格斯牛肉 Stir-fried Flat Rice Noodle with Sliced Angus Beef and Red Onion	\$200
香辣豆豉班球鴛鴦米 Stir-fried Fresh Grouper Meat with Vermicelli and Glass Noodle in Spicy Black Bean Sauce	\$300
花膠汁鮑魚冬菇撈自家製蝦子麵 日本冬菇 . 南非鮑魚約50克 Homemade Shrimp Roe Noodle with South African Abalone (approx. 50g) and Japanese Mushroom in Fish Maw Sauce	\$380
豉椒龍蝦球炒河 Stir-fried Flat Rice Noodle with Fresh Lobster Meat in Black Bean Sauce	\$480
瑤柱蔥花叉燒炒飯 宮崎快樂豬 Fried Rice with Miyazaki Marumi Barbecue Pork, Dried Scallops and onions	\$180
松子粟米牛油果炒五穀米飯 Fried Mixed Grain Rice with Pine Nuts, Sweet Corn, and Avocado	\$180
蝦醬櫻花蝦 黑豚肉/和牛 炒飯 Fried Rice with Dried Sakura Shrimps, Shrimp Paste and Iberico Pork / Wagyu Beef	\$250
松茸瑤柱 黑豚肉/和牛 五穀米炒飯 Fried Mixed Grain Rice with Dried Scallop, Yunnan Matsutake Mushroom and Iberico Pork / Wagyu Beef	\$280
黑蒜 黑豚肉/和牛 五穀米炒飯 Fried Mixed Grain Rice with Preserved Black Garlic and Iberico Pork / Wagyu Beef	\$280
油鷄樅菌腿絲皇湯雞飯 Chicken Rice with Termite Mushroom and Shredded Cured Ham in Soup	\$680

鋒
膳

四大發明 "粥粉麵飯"
Rice . Noodles . Congee

瑤柱燕窩粥 Cubilose (Bird's Nest) and Dried Scallop Congee	\$300
鮑魚咸雞粥 Abalone and Salted Chicken Congee	\$300
生拆蟹肉滾粥 Fresh Crab Meat Congee	\$300
灣仔艇皇粥 北海道帶子王 龍躉球 生拆蟹肉 花膠 Congee A La Sampan Hokkaido King Scallop . Fresh Giant Grouper . Fresh Crab Meat . Fish Maw	\$260
明火白粥 Congee	\$20
絲苗白飯 Steamed Jasmine Rice	\$20

食咗 "甜" 嘢個人開心好多㗎
Dessert

鋒膳雪糕甜品 Flower Drum Ice Cream Dessert	\$100
腐竹銀杏鴿蛋糖水 Dried Bean Curds, Ginkgo Nuts Soup with Boiled Pigeon Egg	\$100
陳皮黑糖燉梨 天然雲南土紅糖 Poached Pear with 50 Years Vintage Sun-dried Tangerine Peel and Manuka Honey	\$180
鮮奶雪耳燉花膠 Poached Fish Maw with Fresh Milk and Snow Fungus	\$380
薑汁蕃薯蓉燕窩 Cubilose (Bird's Nest) with Mashed Sweet Potato in Sweet Ginger Sauce	\$480

鋒膳

飲品 Beverage

“水”係人體必需需要的 Body Essentials

英國朗銳天然泉水 無氣 / 含氣 每瓶 \$60
Llanllyr Source Water Still / Sparking 700ml Bottle

甜得有理“鮮榨果汁” Freshly Squeeze

橙 每杯 \$38
Orange Per Glass
西瓜 每杯 \$38
Watermelon Per Glass

飲“茶”有助消化 Tea for Digestion

茉莉 每位 \$25
Jasmine Per Person
普洱 每位 \$25
Pu'er Per Person
鐵觀音 每位 \$25
Tieguanyin Per Person

汽水 Soft Drinks

可樂 / 零度可樂 / 忌廉 每罐 \$20
Coke / Coke Zero / Cream Soda Per Can

其他選擇 Alternatives

咖啡 (冷/熱) 每杯 \$30
Coffee (Iced/Hot) Per Glass
自家製清甜竹蔗粟米鬚水 (冷/熱) 每杯 \$38
Homemade Sugar Cane and Corn Silk Tea (Iced/Hot) Per Glass
真正菠蘿冰 每杯 \$45
Fresh Pineapple Crush Per Glass
蜂蜜鹹柑桔水 麥蘆卡蜂蜜 . 三年咸柑桔 (冷/熱) 每杯 \$45
Salty Kumquat with Manuka Honey (Iced/Hot) Per Glass
“真心”朱古力 歌帝梵巧克力 (冷/熱) 每杯 \$60
Godiva Chocolate Drink (Iced/Hot) Per Glass

帶埋佢哋返屋企
Delicacies

50年陳皮

50 Years Vintage Sun-dried Tangerine Peel

每瓶 \$6,800 approx. 70g

三年自製咸柑桔 喜馬拉雅山岩鹽製

Homemade 3 Years Vintage Preserved Kumquat

每瓶 \$400 approx. 50 pieces

鵝肝潤腸

Foie Gra Chinese Sausage

每盒 \$180 approx. 500g

獨子黑蒜

Preserved Organic Black Garlic Bulbs

每盒 \$250 approx. 280g

自家製蝦子麵

Homemade Shrimp Roe Noodle

每盒 \$188 approx. 500g

瑤柱XO醬

Dried Scallops XO Paste

每瓶 \$168 approx. 215g

手工朱古力

Handmade Chocolate

每瓶 \$250 approx. 200g

手工曲奇

Handmade Cookies

每盒 \$150 approx. 150g per box

鋒膳