



琉璃宮



LIU LI PALACE  
SEAFOOD RESTAURANT

饮料

Beverages





香槟 & 起泡酒

CHAMPAGNE  
& SPARKLING

|                                                                                       | 750ml | 150ml |                                                              | 750ml   | 150ml |
|---------------------------------------------------------------------------------------|-------|-------|--------------------------------------------------------------|---------|-------|
| 哈顿·杰本 玫瑰起泡酒，印尼<br>Hatten Jepun Rose<br>Sparkling, Indonesia                           | 750++ |       | 阿卡德米亚 普罗塞克起泡酒，意大利<br>Accademia Prosecco<br>Spumante, Italy   | 1,000++ | 210++ |
| 路易·佩尔迪耶 干型起泡酒<br>尤尼·布朗克葡萄），法国<br>Louis Perdrier Brut Excellence<br>Ugni Blanc, France | 950++ | 200++ | 圣爵尚品 干型香槟，法国<br>Prestige des Sacres Brut<br>Prestige, France | 2,300++ |       |
|                                                                                       |       |       | 泰亭格 珍藏干型香槟，法国<br>Taittinger Reserve, Brut, France            | 2,500++ |       |

白葡萄酒

WHITE WINE

|                                                                             |         |       |                                                                                                                             |         |
|-----------------------------------------------------------------------------|---------|-------|-----------------------------------------------------------------------------------------------------------------------------|---------|
| (长相思) (SAUVIGNON BLANC)                                                     | 750ml   | 150ml | (混酿与其他白葡萄品种)<br>BLENDED & OTHER WHITE<br>GRAPE VARIETIES                                                                    | 750ml   |
| 双岛 干红，印度尼西亚<br>Two Islands, Indonesia                                       | 750++   |       |                                                                                                                             |         |
| 烈马 干红，南非<br>Tall Horse, South Africa                                        | 850++   |       | 双岛，印度尼西亚（灰皮诺）<br>Two Islands, Indonesia (Pinot Grigio)                                                                      | 750++   |
| 织石奥豪 干红，新西兰<br>Woven Stone – Ōhau, New Zealand                              | 900++   |       | 皮奇尼 托斯卡纳白葡萄酒IGT，<br>意大利（特雷比奥罗、<br>维蒙蒂诺、霞多丽混酿）<br>Piccini Bianco Di Toscana IGT, Italy<br>(Trebiano, Vermentino, Chardonnay) | 1,000++ |
| 文迪诗克罗 珍藏干红，智利<br>Viña Ventisquero Reserva, Chile                            | 950++   |       |                                                                                                                             |         |
| 多娜·多明加 家族经典干红，智利<br>Doña Dominga Clásico de Familia, Chile                  | 950++   |       |                                                                                                                             |         |
| 洛斯博尔多斯酒庄 传统珍藏干红，智利<br>Château Los Boldos,<br>Tradition Réserve, Chile       | 1,100++ | 230++ | B&G小南希，法国波尔多<br>(赛美蓉、长相思)<br>B&G Petite Nancy, Bordeaux,<br>France (Semillon, Sauvignon Blanc)                              | 1,050++ |
| (霞多丽) (CHARDONNAY)                                                          | 750ml   | 150ml | 希弗科赫干型白，德国巴登（维欧尼）<br>Schieferkopf Trocken-Sec, Baden,<br>Germany (Riesling)                                                 | 1,150++ |
| 鹰啸狼蛛 干红，澳大利亚东南部<br>Eaglehawk, Wolf Blass,<br>South Eastern Australia        | 950++   |       |                                                                                                                             |         |
| 多娜·多明加 家族经典干红，智利<br>Doña Dominga Clásico De Familia, Chile                  | 950++   |       | 御兰堡Y系列，南澳大利亚（雷司令）<br>Yalumba Y Series, South Australia<br>(Viognier)                                                        | 1,150++ |
| 约翰·Q·夸里萨 干红，南澳大利亚<br>Johnnie Q Quarisa, South Australia                     | 1,000++ |       |                                                                                                                             |         |
| 麦格根标志系列 干红，澳大利亚东南部<br>McGuigan Signature Series,<br>South Eastern Australia | 1,000++ |       | 特拉博切托 佩科里诺特，<br>意大利（茨威格）<br>Trabocchetto Pecorino, Talamonti,<br>Italy (Zweigelt)                                           | 1,400++ |
| B&G珍藏干红，朗格多克 - 鲁西永，法国<br>B&G Réserve, Languedoc-Roussillon,<br>France       | 1,000++ | 210++ | 海玻璃白葡萄酒，加利福尼亚州，<br>美国（雷司令）<br>Seaglass, California, USA (Riesling)                                                          | 1,500++ |

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桃红葡萄酒

Rose Wine

|                                                             |         |       |       |
|-------------------------------------------------------------|---------|-------|-------|
| 米拉波 桃红，法国普罗旺斯<br>Mirabeau, Cote De Provence, France         | 1,100++ | 750ml | 150ml |
| 黑屋子 桃红，新西兰马尔堡<br>Black Cottage, Marlborough, New Zealand    | 1,100++ | 230++ |       |
| B&G碧玺 桃红，法国普罗旺斯<br>B&G Tourmaline Cotes De Provence, France | 1,350++ |       |       |

红葡萄酒

Red Wine

|                                                                          |         |       |                                                                                                               |         |
|--------------------------------------------------------------------------|---------|-------|---------------------------------------------------------------------------------------------------------------|---------|
| (黑皮诺) (PINOT NOIR)                                                       | 750ml   | 150ml | (设拉子) (SHIRAZ)                                                                                                | 750ml   |
| B&G 珍藏干红，法国科西嘉岛<br>B&G Réserve, Corsica, France                          | 1,000++ | 210++ | 班洛克酒庄 干红，澳大利亚东南部<br>Banrock Station, South Eastern Australia                                                  | 900++   |
| 马图亚 黑皮诺，新西兰马尔堡<br>Matua Marlborough, New Zealand                         | 1,450++ |       | 麦格根 标志系列 干红，澳大利亚东南部<br>McGuigan Signature Series, South Eastern Australia                                     | 1000++  |
| 茱莉雯酒庄 态度黑皮诺，法国卢瓦尔河谷<br>Pascal Jolivet Attitude Pinot Noir, Loire, France | 1,500++ |       | 约翰·Q·夸里萨西拉 干红，南澳大利亚<br>Johnnie Q Quarisa Shiraz, South Australia                                              | 1,000++ |
| 维拉玛丽亚 私藏系列，新西兰<br>Villa Maria Private Bin, New Zealand                   | 1,700++ |       | 19宗罪 干红，澳大利亚东南部<br>19 Crimes, South Eastern Australia                                                         | 1,150++ |
| (梅洛) (MERLOT)                                                            | 750ml   |       | (混酿与其他红葡萄品种)<br>BLENDED & OTHER RED GRAPE VARIETIES                                                           | 750ml   |
| 狼蛛鹰啸 干红，澳大利亚<br>Wolf Blass Eagle Hawk, Australia                         | 950++   |       | 双岛，印度尼西亚（赤霞珠&梅洛）<br>Two Island, Indonesia (Cabernet, Merlot)                                                  | 750++   |
| 多娜·多明加 家族经典干红，智利<br>Doña Dominga Clásico De Familia, Chile               | 950++   |       | 费利内 彼得拉卢娜，意大利普利亚萨伦托（黑曼罗）<br>Felline Pietraluna, Salento Igp, Puglia, Italy (Negroamaro)                       | 1,000++ |
| 拉夏佩勒 梅洛，法国朗格多克<br>De La Chapelle Merlot, Languedoc, France               | 1,000++ |       | 皮奇尼 托斯卡纳红葡萄酒，意大利（桑娇维塞、基安蒂洛、马尔瓦西亚混酿）<br>Piccini Rosso di Toscana IGT, Italy (Sangiovese, Ciliegiolo, Malvasia) | 1,000++ |
| 贝灵哲 创始人珍藏，美国<br>Beringer Founders' Estate, USA                           | 1,300++ |       | 凯肯，阿根廷门多萨（马尔贝克）<br>Kaiken, Mendoza, Argentina (Malbec)                                                        | 1,050++ |
| (梅洛) (CABERNET SAUVIGNON)                                                | 750ml   | 150ml | 伊穆里，意大利普利亚（黑曼罗）<br>I Muri Negroamaro, Puglia, Italy (Negroamaro)                                              | 1,050++ |
| 阿根廷银庄，阿根廷门多萨<br>Argento, Mendoza, Argentina                              | 950++   |       | 森西 珍藏，意大利普利亚（普里米蒂沃）<br>Sensi Collezione Primitivo IGT, Puglia, Italy (Primitivo)                              | 1,100++ |
| 猴谜，智利中部山谷<br>Monkey Puzzle, Central Valley, Chile                        | 950++   |       | 范蒂尼 阿布鲁佐，意大利（蒙特布查诺）<br>Fantini Montepulciano D'abruzzo Doc, Italy (Montepulciano)                             | 1,100++ |
| 约翰·Q·夸里萨，南澳大利亚<br>Johnnie Q Quarisa, South Australia                     | 1,000++ |       | 托马斯·巴顿波尔多 珍藏，法国（梅洛、赤霞珠混酿）<br>Thomas Barton Réserve Bordeaux, France (Merlot, Cabernet Sauvignon)              | 1,300++ |
| 洛斯博尔多斯酒庄 传统珍藏，智利<br>Chateau Los Boldos Tradition Réserve, Chile          | 1,100++ | 230++ |                                                                                                               |         |



烧酒鸡尾酒

SOJU  
COCKTAILS

|                                                                                                         | 每杯<br>per glass |
|---------------------------------------------------------------------------------------------------------|-----------------|
| 食人鱼烧酒<br>Soju Piranha                                                                                   | 185++           |
| 经典烧酒、青柠角、红糖、安格斯特拉苦精<br>Soju Original, Lime Wedge, Brown Sugar, Angostura Bitters                        |                 |
| 索吉托烧酒<br>Sojito                                                                                         | 185++           |
| 经典烧酒、柠檬汁、智法百香果糖浆、薄荷叶、青柠角<br>Soju Original, Lemon Juice, Giffard Passion Fruit, Mint Leaves, Lime Wedge  |                 |
| 芳香花朵<br>Aromatic Blossom                                                                                | 185++           |
| 经典烧酒、荔枝利口酒、柠檬汁、姜汁啤酒、安格斯特拉苦精<br>Soju Original, Clear Lychee, Lemon Juice, Ginger Beer, Angostura Bitters |                 |
| 柠柚香气<br>C-Sour                                                                                          | 185++           |
| 经典烧酒、柚子、柠檬汁、Foamee慕泡剂<br>Soju Original, Pomelo, Lemon Juice, Foamee                                     |                 |

烧酒

SOJU

|                                                                                                    | 每瓶<br>per bottle |
|----------------------------------------------------------------------------------------------------|------------------|
| 原味烧酒（360毫升）<br>Original Soju (360ml)                                                               | 350++            |
| 调配组合：养乐多2瓶 + 雪碧1罐<br>Served With Mixer:<br>2 bottles Yakult & 1 Can Sprite                         |                  |
| 两瓶原味烧酒（2 x 360毫升）<br>Twin Original Soju (2 x 360 ml)                                               | 600++            |
| 调配组合：养乐多2瓶 + 雪碧1罐 + 红牛1罐<br>Served With Mixer :<br>2 bottles Yakult, 1 Can Sprite & 1 Can Red Bull |                  |

琉璃中式鸡尾酒

SPIRITS  
COCKTAILS

|                                                                                                                                                 | 每杯<br>per glass |
|-------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| 摇滚激情<br>Rock Passion                                                                                                                            | 210++           |
| 白酒、橙味利口酒、百香果果泥、鲜榨柠檬汁、安格斯特拉苦精、Foamee 慕泡剂、百香果<br><br>Baiju, Triple Sec, Passion Puree, Fresh Lemon Juice, Angostura Bitter, Foamee, Passion Fruit |                 |
| 天使之吻<br>Angel's Kiss                                                                                                                            | 210++           |
| 白酒、柚子果泥、香草糖浆、血橙汁、鲜榨柠檬汁、樱桃汁<br><br>Baiju, Yuzu Puree, Vanilla Syrup, Blood Orange Juice, Fresh lemon Juice, Cherry Juice                         |                 |
| 猴子泡泡<br>Monkey Bubbles                                                                                                                          | 210++           |
| 白酒、阿佩罗开胃酒、血橙糖浆、莫斯卡托甜起泡酒、苏打水<br><br>Baiju, Aperol aperitivo, Blood Orange Syrup Moscato , Soda water                                             |                 |
| 蝴蝶姜泉<br>Butterfly Ginger Spring                                                                                                                 | 210++           |
| 白酒、朗姆酒浸泡蝶豆花茶、荔枝，新鲜柠檬汁、生姜、雪碧<br><br>Baiju, Rum Infused Butterfly Pea Tea, Lychee, Fresh Lemon Juice, Ginger, Sprite                              |                 |



鸡尾酒

COCKTAILS

每杯  
per glass

上海炯

Shanghai Noon

金酒、牛栏山白酒、龙眼、新鲜柠檬汁  
Gin, Niu Lan Shan Chinese Spirit,  
Lengkeng Fruit, Lemon Juice

210++

内格罗尼

ASIAN Negroni

花椒浸泡金酒、甜味艾酒、牛兰山白酒、红糖、橙皮  
Gin infuse Chinese pepper, Sweet Vermouth,  
Niu Lan Shan Chinese spirit, Brown Sugar,  
Orange Zest

210++

迈泰

Mai Tai

白朗姆和黑朗姆酒，橙酒，菠萝汁，青柠汁，杏仁糖浆  
Light & Dark Rum, Orange Curaçao, Pineapple  
Juice, Lime Juice, Orgeat Syrup

200++

长岛冰茶

Long Island Tea

伏特加，金酒，白朗姆酒，龙舌兰酒，橙酒，  
青柠汁，可乐

200++

Vodka, Gin, Light Rum, Tequila, Triple Sec,  
Lime Juice, Coke

经典鸡尾酒

CLASSIC  
COCKTAIL

每杯  
per glass

莫吉托

Mojito

白朗姆酒，薄荷叶，新鲜青柠，红糖  
Light Rum, Mint Spring, Fresh Lime, Brown Sugar

200++

西班牙果酒

Sangria

红葡萄酒或白葡萄酒，橙酒，苹果，青柠，黄柠檬，  
橙子，柠檬汽水  
Red or White Wine, Triple Sec, Apple, Lime,  
Lemon, Orange, Lemonade

200++

玛格丽塔

Margarita

冰沙版或经典版，龙舌兰、橙酒、新鲜青柠，杯口覆盐  
Frozen or Classic, Tequila, Triple Sec, Fresh Lime  
With Salt The Rim Of A Glass

200++

椰林飘香

Pina Colada

白朗姆酒，椰子利口酒，菠萝，椰浆混合  
Light Rum, Coconut Liqueur, Pineapple,  
Coconut Mix

200++







无酒精鸡尾酒

MOCKTAIL

|                                                                                                                                                              | 每杯<br>per glass |                                                                                                                |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|----------------------------------------------------------------------------------------------------------------|
| <p>琉璃酷饮<br/><b>Liu Li Cooler</b></p> <p>无花果糖浆、柠檬汁、柠檬苏打水顶调<br/>Dried Fig Syrup, Lemon Juice, Top With Lemonade</p>                                            | 100++           | <p>苏豪拉<br/><b>Soho La</b></p> <p>西瓜汁、薰衣草糖浆、柠檬汁<br/>Watermelon Juice, Lavender Syrup, Lemon Juice</p>           |
| <p>东方喜悦<br/><b>Oriental Delight</b></p> <p>橙汁、菠萝汁、柠檬汁、血橙糖浆、柠檬苏打水顶调<br/>Orange Juice, Pineapple Juice, Lemon Juice, Blood Orange Syrup, Top With Lemonade</p> | 100++           | <p>异国喜悦<br/><b>Exotic Delight</b></p> <p>菠萝、芒果汁、百香果及糖浆<br/>Pineapple, Mango Juice, Passion Fruit and Syrup</p> |

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身心愉快系列

Refreshment

|                                                              | 每杯<br>per glass |
|--------------------------------------------------------------|-----------------|
| 柠檬汽水<br>Lemon Squash                                         | 100++           |
| 果汁宾汁<br>Fruit Punch                                          | 100++           |
| 冻柠檬薄荷<br>Frozen Lemon Mint                                   | 100++           |
| 荔枝冰茶<br>Lychee Iced Tea                                      | 100++           |
| 青柠百香果冰茶<br>Lime Passion Fruit Iced Tea                       | 100++           |
| 阿雅娜冰茶<br>AYANA Iced Tea                                      | 100++           |
| 洛神花茶，迷迭香，柠檬汁，糖浆<br>Rosella Tea, Rosemary, Lemon Juice, Syurp |                 |



啤酒系列

Beer

|                                                          | 每瓶<br>per bottle |
|----------------------------------------------------------|------------------|
| 宾唐啤酒 [皮尔森]-印度尼西亚<br>Bintang [Pilsner] – Indonesia        | 125++            |
| 宾唐啤酒[水晶]-印度尼西亚<br>Bintang [Crystal]– Indonesia           | 125++            |
| 宾唐拉德勒啤酒 [柠檬]-印度尼西亚<br>Bintang Radler [Lemon] – Indonesia | 125++            |
| 喜力啤酒-荷兰<br>Heineken - The Netherlands                    | 125++            |
| 健力士世涛黑啤-爱尔兰<br>Guinness Stout –Ireland                   | 125++            |
| 健力士顺滑黑啤-爱尔兰<br>Guinness Smooth –Ireland                  | 125++            |
| 科罗娜-墨西哥<br>Corona – Mexico                               | 150++            |

中国茶

Chinese Tea

|                     | 每杯<br>per glass |
|---------------------|-----------------|
| 普洱<br>Pu'er Tea     | 25++            |
| 香片(茉莉花)<br>Jasmine  | 25++            |
| 铁观音<br>Tie Guan Yin | 25++            |

矿泉水

Mineral Water

|                                                 | 每瓶<br>per bottle |
|-------------------------------------------------|------------------|
| 天然矿泉水<br>Equil Natural Mineral [760 ml]         | 90++             |
| 起泡矿泉水<br>Equil Sparkling Mineral Water [760 ml] | 90++             |

咖啡

Coffee

|                                        | 每杯<br>per glass |
|----------------------------------------|-----------------|
| 浓缩咖啡<br>Espresso                       | 80++            |
| 双浓缩咖啡<br>Double Espresso               | 80++            |
| 卡布奇诺<br>Cappuccino                     | 80++            |
| 黑咖啡(热或冷)<br>Black Coffee (hot or cold) | 80++            |
| 咖啡拿铁<br>Café Au Lait                   | 80++            |

果汁

Juice

|                      | 每杯<br>per glass |
|----------------------|-----------------|
| 刺果番荔枝<br>Soursop     | 85++            |
| 橙汁<br>Orange         | 85++            |
| 番石榴<br>Guava         | 85++            |
| 西瓜<br>Watermelon     | 95++            |
| 菠萝汁<br>Pineapple     | 95++            |
| 牛油果<br>Avocado       | 95++            |
| 蜜瓜<br>Honeydew Melon | 95++            |
| 木瓜<br>Papaya         | 95++            |
| 芒果<br>Seasonal Mango | 95++            |

罐装汽水

Soft Drinks

|                   | 每罐<br>per can |
|-------------------|---------------|
| 可乐<br>Coke        | 75++          |
| 无糖可乐<br>Coke Zero | 75++          |
| 雪碧<br>Sprite      | 75++          |
| 汤力水<br>Tonic      | 75++          |
| 苏打水<br>Soda Water | 75++          |



EMERALD (个人套餐)

EMERALD  
(Individual Set Menu)

每位 Rp1,000,000++ Per Pax

2位起订 Minimum 2 Pax

( 双喜临门拼头盘 )  
shuāng xǐ lín mén pīn tóu pán

( 辣油海蜇和蒜泥肉卷 )  
Double Happiness Combination Platter  
(Szechuan Jellyfish & Sliced  
Pork with Garlic Sauce)

四宝海味瑶柱羹  
( sì bǎo hǎi wèi yáo zhù gēng )  
Braised Four Treasures Dried  
Scallop Thick Soup

十头鲜鲍伴花菇  
( shí tóu xiān bào bàn huā gū )  
Braised Abalone (10 pcs) &  
Mushroom with Brown Sauce

港式蒸海石斑扒  
( gǎng shì zhēng hǎi shí bān bā )  
Steamed Grouper Fish Hong  
Kong Style

鲜果鱼子芥末虾  
( xiān guǒ yú zǐ jiè mò xiā )  
Prawn, Fresh Fruit & Fish  
Roe with Mustard Sauce

野菌时蔬小炒皇  
( yě jūn shí shū xiǎo chǎo huáng )  
Stir Fried Leek with Assorted  
Mushrooms

橄榄菜鸡粒炒饭  
( gǎn lǎn cài jī lì chǎo fàn )  
Fried Rice with Diced Chicken,  
Olive & Vegetables

精美陈皮红豆沙  
( jīng měi chén pí hóng dòu shā )  
Red Bean Soup with Orange Peel

SAPPHIRE (个人套餐)

SAPPHIRE  
(Individual Set Menu)

每位 Rp1,500,000++ Per Pax

2位起订 Minimum 2 Pax

( 三羊开泰大拼盘 )  
sān yáng kāi tài dà pīn pán

( 芥末章鱼卷，川式口水鸡，招牌烧烤鸭 )  
Special Three Combination Platter  
(Octopus Cucumber Roll, Spicy  
Chicken & Roasted Duck)

金汤蟹肉鱼鳔羹  
( jīn tāng xiè ròu yú biào gēng )  
Braised Golden Soup with  
Fish Maw & Crab Meat

鲍汁海参伴花菇  
( bào zhī hǎi shēn bàn huā gū )  
Braised Sea Cucumber &  
Mushroom with Abalone Sauce

青椒酱海石斑扒  
( qīng jiāo jiàng hǎi shí bān bā )  
Steamed Grouper Fish with  
Green Chili Sauce

鼓油皇干煎明虾  
( gǔ yóu huáng gān jiān míng xiā )  
Pan Fried King Prawn with  
Soya Sauce

西兰花蒜炒带子  
( xī lán huā suàn chǎo dài zi )  
Stir-Fried Scallop with  
Broccoli

鱼子海鲜炒香苗  
( yú zǐ hǎi xiān chǎo xiāng miáo )  
Fried Rice with Seafood &  
Fish Roe

琉璃宫杨枝甘露  
( liú lí gōng yáng zhī gān lù )  
Chilled Mango Sago  
Cream with Pomelo

RUBY (个人套餐)

RUBY  
(Individual Set Menu)

每位 Rp1,800,000++ Per Pax

2位起订 Minimum 2 Pax

四季兴隆托福盘

sì jì xīng lóng tuō fú pán

(咸蛋鱼皮,芝麻酱木耳,蜜汁叉烧,脆皮烧肉)

Prosperity Season Combination Platter

(Salted Egg Fish Skin, Sesame Black Fungus, Barbeque Pork & Roasted Pork Belly)

高汤松菇炖海参

( gāo tāng sōng gū dùn hǎi shēn )

Double Boiled Sea Cucumber Soup with Shimeji Mushroom

六头鲜鲍伴花菇

( liù tóu xiān bào bàn huā gū )

Braised Abalone (6 pcs) & Mushroom with Brown Sauce

古法陈皮龙虎斑

( gǔ fǎ chén pí lóng hǔ bān )

Steamed Grouper Fish Traditional Style

娘惹亚三海明虾

( niáng rě yà sān hǎi míng xiā )

Pan Fried Prawn with Nyonya Style Asam Sauce

麻辣酱吊炉烧鸡

( má là jiàng diào lú shāo jī )

Roasted Chicken with Ma La Spicy Sauce

银盏松菇泡花枝

( yín zhǎn sōng gū pào huā zhī )

Stir-Fried Squid wtih Shimeiji Mushroom

黑松露海皇伊面

( hēi sōng lòu hǎi huáng yī miàn )

Braised Ifu Noodles with Seafood & Black Truffle

香滑芒果布丁盅

( xiāng huá máng guǒ bù dīng zhōng )

Sweet Mango Pudding

DIAMOND (个人套餐)

DIAMOND  
(Individual Set Menu)

每位 Rp2,500,000++ Per Pax

2位起订 Minimum 2 Pax

五福齐天报喜盘

wǔ fú qí tiān bào xǐ pán

(化皮乳猪,沙律龙虾,蒜泥肉卷,带子饺,辣油海蜇)

Five Blessings Combination Platter

(Suckling Pig, Lobster Salad, Sliced Pork with Garlic Sauce, Scallop Dumpling, Szechuan Jellyfish)

黄焖鱼鳔炖海参

( huáng mèn yú biào dùn hǎi shēn )

Braised Yellow Soup with Sea Cucumber & Fish Maw

六头鲜鲍伴花菇

( liù tóu xiān bào bàn huā gū )

Braised Abalone (6 pcs) & Mushroom with Brown Sauce

港式清蒸星斑鱼

( gǎng shì qīng zhēng xīng bān yú )

Steamed Star Grouper Hong Kong Style

招牌脆皮烧烤鸭

( zhāo pai cuì pí shāo kǎo yā )

Signature Roasted Duck

火焰红酒焗排骨腩

( huǒ yàn hóng jiǔ jú pái gǔ nǎn )

Baked Pork Ribs with Red Wine

金盏松露泡带子

( jīn zhǎn sōng lòu pào dài zi )

Stir Fried Squid wtih Shimeiji Mushroom & Black Truffle Sauce

极品酱腊味虾粒炒饭

( jí pǐn jiàng là wèi xiā lì chǎo fàn )

Lap Ciong Fried Rice with Diced Prawn & XO Sauce

红莲桃胶银雪耳

( hóng lián táo jiāo yín xuě ěr )

Peach Gum with Snow Fungus



快乐家庭套餐  
kuài lè jiā tíng tài cān

Set Menu  
Ardent (A)

Rp6,000,000++

推荐10位宾客  
Recommended for 10 People

双福双顺拼盘  
shuāng fú shuāng shùn pīn pán

(蒜泥肉卷和韭菜水晶饺)  
Double Happiness Combination Platter  
(Sliced pork with Garlic Sauce &  
Steamed crystal Dumpling with Chive)

黄焖海味羹  
( huáng mèn hǎi wèi gēng )  
Braised Yellow Soup with  
Assorted Seafood

西湖酸甜龙虎斑  
( xī hú suān tián lóng hǔ bān )  
Fried Grouper Fish with  
Sweet and Sour Sauce

葡京鲜果虾球  
( pú jīng xiān guǒ xiā qiú )  
Prawn Salad with Fresh Fruit

野菌小炒皇  
( yě jūn xiǎo chǎo huáng )  
Stir-Fried Leek with  
Assorted Mushrooms

中式煎牛柳  
( zhōng shì jiān niú liǔ )  
Pan-Fried Sliced Beef  
Chinese Style

江苏扬州炒饭  
( jiāng sū yáng zhōu chǎo fàn )  
Fried Rice Yong Zhou Style

擂沙滑汤丸  
( léi shā huá tāng wán )  
Glutinous Mochi Ball  
with Nuts

福气家庭套餐  
fú qì jiā tíng tài cān

Set Menu  
Blessful (B)

Rp9,000,000++

推荐10位宾客  
Recommended for 10 People

三星报喜拼盘  
sān xīng bào xǐ pīn pán

(金丝软壳蟹,蜜汁猪叉烧&上海小笼包)  
Three Lucky Stars Combination Platter  
Soft Shell Crab with Egg Floss, Pork Cha  
Siew & Shanghai Dumpling

老火凤爪排骨汤  
( lǎo huǒ fèng zhǎo pái gǔ tāng )  
Double Boiled Pork Ribs Soup  
with Chicken Claw

潮州蒸龙虎斑  
( cháo zhōu zhēng lóng hǔ bān )  
Steamed Grouper Fish  
Teow Chew Style

金瓜奶皇海虎虾  
( jīn guā nǎi huáng hǎi hǔ xiā )  
Deep-Fried King Prawn with  
Butter & Pumpkin Sauce

川味麻辣烧鸭  
( chuān wèi má là shāo yā )  
Roasted Duck with Spicy  
Mala Sauce

蚝皇一品海味煲  
( háo huáng yī pǐn hǎi wèi bāo )  
Braised Assorted Seafood  
with Oyster Sauce

贺寿海皇炒面线  
( hè shòu hǎi huáng chǎo miàn xiàn )  
Fried Longevity Noodles with  
Assorted Seafood

粤式杨枝甘露  
( yuè shì yáng zhī gān lù )  
Chilled Mango Sago Cream with Pomelo

热情 家庭套餐  
rè qíng jiā tíng tài cān

Set Menu  
Cheerful (C)

Rp15,000,000++  
推荐10位宾客  
Recommended for 10 People

四季康宁拼盘  
sì jì kāng níng pīn pán

(琵琶炸豆腐,五香牛健肉,鱼子蒸烧卖 & 菠菜海鲜饺)  
Healthy & Fortune Four Combination Platter  
(Deep-Fried "Pi Pa" Bean Curd, Five Spice Beef Shin "Wu Xiang", Steamed Fish Roe "Siew Mai" & Steamed Seafood Dumpling with Spinach)

高汤野菌炖海参  
( gāo tāng yě jūn dùn hǎi shēn )  
Double Boiled Sea Cucumber Soup with Shimeji Mushroom

青椒蒸龙虎斑  
( qīng jiāo zhēng lóng hǔ bān )  
Steamed Grouper Fish with Green Chili Sauce

星洲辣椒螃蟹伴馒头  
( xīng zhōu là jiāo páng xiè bàn mán tou )  
Braised Crab with Spicy Chili Sauce Singapore Style

黄金咸蛋炸海虾皇  
( huáng jīn xián dàn zhà hǎi xiā huáng )  
Deep-Fried King Prawn with Salted Egg

银盏松菇泡花枝  
( yín zhǎn sōng gū pào huā zhī )  
Stir-Fried Squid wtih Shimeiji Mushroom

招牌脆皮烤鸭鸭  
( zhāo pai cuì pí shāo kǎo yā )  
Signature Crispy Roasted Duck

极品酱和牛炒饭  
( jí pǐn jiàng hé niú chǎo fàn )  
Fried Rice with Wahyu & XO Sauce

香芒冻布丁 ( xiāng máng dòng bù dīng )  
Mango Pudding

热情 活力家庭套餐  
huó lì jiā tíng tài cān

Set Menu  
Dynamic (D)

Rp22,000,000++  
推荐10位宾客  
Recommended for 10 People

五彩缤纷拼盘  
wǔ cǎi bīn fēn pīn pán

(沙律龙虾,脆皮烧猪腩,蜜汁猪叉烧,麻辣海蜇,芥末章鱼卷)  
Dynamic Five Combination Platter  
(Lobster Salad, Roasted Pork Belly, Pork Cha Siew, Spicy Jellyfish & Sliced Pork with Garlic Sauce)

琉璃宫原盅佛跳墙  
( liú lí gōng yuán zhōng fó tiào qiáng )  
Liu Li Palace Signature Mini Buddha Jumps Over the Wall

古法陈皮蒸海星斑  
( gǔ fǎ chén pí zhēng hǎi xīng bān )  
Steamed Star Grouper with Traditional Orange Peel Sauce

火焰红酒焗排骨腩  
( huǒ yàn hóng jiǔ jú pái gǔ nǎn )  
Baked Pork Ribs with Red Wine

川式吊炉麻辣烧鸡  
( chuān shì diào lú má là shāo jī )  
Roasted Chicken with Mala Sauce

银盏松菇泡花枝  
( yín zhǎn sōng gū pào huā zhī )  
Stir-Fried Squid wtih Shimeiji Mushroom

金盏松露泡带子  
( jīn zhǎn sōng lòu pào dài zi )  
Stir-Fried Squid wtih Shimeiji Mushroom & Black Truffle Sauce

招牌黑胡椒炒螃蟹  
( zhāo pai hēi hú jiāo chǎo páng xiè )  
Stir-Fried Crab with Black Pepper Sauce

极品酱腊味虾粒炒饭  
( jí pǐn jiàng là wèi xiā lì chǎo fàn )  
Lap Ciong Fried Rice with Diced Prawn & XO Sauce

红莲桃胶银雪耳 hóng lián táo jiāo yín xuě ěr  
Peach Gum and Snow Fungus

蒸蒸日上点心(zhēng zhēng rì shàng diǎn xin)

STEAMED  
DIM SUM

|                                                                                                   | Per<br>Portion |                                                                               | Per<br>Portion |
|---------------------------------------------------------------------------------------------------|----------------|-------------------------------------------------------------------------------|----------------|
| 水晶鲜虾饺 (shuǐ jīng zhēng xiā jiǎo)<br>Steamed Shrimp Dumpling<br>with Bamboo Shoot                  | 80++           | 韭菜水晶饺 (jiǔ cài shuǐ jīng jiǎo)<br>Steamed Crystal Dumpling<br>with Chive      | 80++           |
| 鱼子蒸烧卖 (yú zǐ zhēng shāo mài)<br>Steamed Fish Roe “Siew Mai”                                       | 80++           | 山竹牛肉球 (shān zhú niú ròu qiú)<br>Steamed House-Made Meatballs                  | 80++           |
| 柱侯蒸凤爪 (zhù hòu zhēng fèng zhǎo)<br>Steamed Chicken Claw<br>with Zu Hou Sauce                      | 80++           | 墨汁海鲜饺 (mò zhī hǎi xiān jiǎo)<br>Steamed Squid Ink Dumpling<br>with Black Bean | 80++           |
| 豉汁蒸排骨 (sì zhī zhēng pái gǔ)<br>Steamed Pork Ribs with<br>Black Bean Sauce                         | 80++           | 京川蒸水饺 (jīng chuān zhēng shuǐ jiǎo)<br>Steamed Dumpling with Spicy Sauce       | 80++           |
| 蜜汁叉烧包 (mì zhī chā shāo bāo)<br>Steamed Barbeque Pork Bun                                          | 80++           | 黄金流沙包 (huáng jīn liú shā bāo)<br>Steamed Salted Egg Custard Bun               | 80++           |
| 香荷珍珠鸡 (xiāng hé zhēn zhū jī)<br>Steamed Glutinous Rice<br>with Lotus Leaf                         | 80++           | 菠菜海鲜饺 (bō cài hǎi xiān jiǎo)<br>Steamed Seafood Dumpling<br>with Spinach      | 80++           |
| 上海小笼包 (shàng hǎi xiǎo lóng bāo)<br>Steamed Shanghai Pork Dumpling                                 | 80++           | 蟹肉蟹柳饺 (xiè ròu xiè liǔ jiǎo)<br>Steamed Crab Meat &<br>Crab Stick Dumpling    | 80++           |
| 蚝皇鲜竹卷 (háo huáng xiān zhú juàn)<br>Chicken Wrapped in Steamed Bean<br>Curd Skin with Oyster Sauce | 80++           | 甜甜小馒头 (tián tián xiǎo mán tóu)<br>Steamed Mini Bun                            | 80++           |





火红火绿点心 (huǒ hóng huo lǜ diǎn xin)

DEEP-FRIED & BAKED DIM SUM

|                                                                                 | Per Portion |                                                                                      | Per Portion |
|---------------------------------------------------------------------------------|-------------|--------------------------------------------------------------------------------------|-------------|
| 紫菜腐皮卷 (zǐ cài fǔ pí juǎn)<br>Deep-Fried Beancurd Skin Seaweed Roll              | 80++        | 萝卜丝酥饼 (luó bǔ sī sū bǐng)<br>Shredded Turnip Puff                                    | 80++        |
| 沙律明虾角 (shā lǜ míng xiā jiǎo)<br>Deep-Fried Prawn Dumpling with Mayonnaise Sauce | 80++        | 生煎牛肉包 (shēng jiān niú ròu bāo)<br>Pan-Fried Beef Bun                                 | 80++        |
| 韭菜锅贴饺 (jiǔ cài guō tiē jiǎo)<br>Pan Fried Dumpling with Pork Meat and Chives    | 80++        | 芋丝炸春卷 (yù sī zhà chūn juǎn)<br>Deep-Fried Taro Spring Roll                           | 80++        |
| 蜜汁叉烧酥 (mì zhī chā shāo sū)<br>Baked Barbeque Pork Puff                          | 80++        | 荔茸炸芋角 (lì róng zhà yù jiǎo)<br>Deep-Fried Taro Dumpling with Chicken Meat            | 80++        |
| 酥皮蛋挞仔 (sū pí dàn tà zǐ)<br>Baked Mini Egg Tart                                  | 80++        | 豆沙煎堆仔 (dòu shā jiān duī zǐ)<br>Deep-Fried Black Bean Sesame Balls                    | 80++        |
| 香煎萝卜糕 (xiāng jiān luó bo gāo)<br>Pan-Fried Turnip Cake                          | 80++        | 极品酱炒萝卜糕 (jí pǐn jiàng chǎo luó bo gāo)<br>Stir-Fried Turnip Cake with XO Spicy Sauce | 80++        |

港式肠粉与粥 (gǎng shì cháng fěn yǔ zhōu)

Hong Kong Style Cheong Fun & Congee

|                                                                          | Per Portion |                                                                                                   | Per Portion |
|--------------------------------------------------------------------------|-------------|---------------------------------------------------------------------------------------------------|-------------|
| 新鲜鱼片粥 (xīn xiān yú piàn zhōu)<br>Congee with Fish Fillet                 | 80++        | 皮蛋鸡絲粥 (pí dàn jī sī zhōu)<br>Shredded Chicken Porridge with Century Egg                           | 80++        |
| 榨菜牛崧粥 (zhà cài niú sōng zhōu)<br>Beef Congee with Preserved Vegetable    | 80++        | 鲜虾蒸肠粉 (xiān xiā zhēng cháng fěn)<br>Steamed Rice Roll with Shrimp                                 | 120++       |
| 叉烧蒸肠粉 (chā shāo zhēng cháng fěn)<br>Steamed Rice Roll with Barbeque Pork | 80++        | 网纸带子肠 (wǎng zhǐ dài zǐ cháng)<br>Steamed Rice Roll with Scallop & Wrapped Vietnam Rice Paper Roll | 120++       |
| 皮蛋瘦肉粥 (pí dàn shòu ròu zhōu)<br>Pork Congee with Century Egg             | 80++        | 瑤柱鸡茸燕窩粥 (yáo zhù jī róng yàn wō zhōu)<br>Bird's Nest Congee with Minced Chicken & Dried Scallop   | 300++       |

化皮烧乳猪 (huà pí shāo rǔ zhū)

## Roasted Suckling Pig

半只 (HALF) | Rp3,250,000++

全只 (whole) | Rp6,500,000++

Pork, Rice Vinegar, Sand Ginger, Vetsin,  
Ngo Hiang & Maltose Sugar

猪肉、米醋、沙姜、味精、五香粉、麦芽糖



Prices are subject to 10% service charge and 11% Government tax (以上价格需加收10%服务费及11%政府税)



北京片皮鸭  
(běi jīng piàn pí yā)

Roasted  
Peking Duck

半只 (HALF) | Rp550,000++  
全只 (whole) | Rp 1,100,000++

Duck, Rice Vinegar, Sand Ginger, Vetsin,  
Ngo Hiang & Maltose Sugar

鸭肉、米醋、沙姜、味精、五香粉、麦芽糖

北京片皮鸭肉二味做法

Peking Duck Meat Second Ways



**A** 椒盐炸 (jiāo yán zhà)  
Deep-Fried with Salt & Chili  
(Sliced Duck Meat, Oil, Chili & Salt)  
切片鸭肉，油，辣椒和盐

**B** 姜葱炒 (jiāng cōng chǎo)  
Stir-Fried Ginger & Spring Onion  
Sliced Duck Meat, Oil, Ginger & Spring  
Onion  
切片鸭肉，油，姜和葱

**C** 黑椒炒 (hēi jiāo chǎo)  
Stir-Fried with Black Pepper Sauce  
Sliced Duck Meat, Oil, Black Pepper Sauce  
切片鸭肉，油，黑胡椒酱

**D** 宫保炒 (gōng bǎo chǎo)  
Stir-Fried with Dried Chili  
Sliced Duck Meat, Oil, Dried Chili & Kung Pao Sauce  
切片鸭肉，油，干辣椒和宫保酱

**E** 鸭肉炒饭 (yā ròu chǎo fàn)  
Fried Rice with Diced Duck Meat  
Diced Duck Meat, Oil, Diced Vegetable & Rice  
鸭肉丁，油，蔬菜丁和米饭

**F** 鸭肉汤面 (yā ròu tāng miàn)  
Noodle Soup with Diced Duck Meat  
Sliced Duck Meat, Noodle & Soup  
切片鸭肉，面条和汤

**G** 鸭肉炒面 (yā ròu chǎo miàn)  
Fried Noodle with Diced Duck Meat  
Sliced Duck, Noodle, Oil & Soya Sauce  
切片鸭肉，面条，油和生抽

**H** 鸭松卷生菜 (yā sōng juǎn shēng cài)  
Duck Meat Roll with Lettuce  
Diced Duck Meat, Oil & Lettuce Leaves  
鸭肉丁，油和生菜叶





活海鲜按市场价格(huó hǎi xiān àn shì chǎng jià gé)

The Prices of Live Seafood Are in  
Accordance with The Market Price

青竹龙虾(qīng zhú lóng xiā)

Bamboo Lobster

珍珠龙虾(zhēn zhū lóng xiā)

Pearl Lobster

龙虾鲜刺身 lóng xiā xiān cì shēn

最低一公斤起 zuì dī yī gōng jīn qǐ

Lobster Sashimi  
(minimum 1kg up)

Additional charge of Rp100,000++ for 1 additional cooking type as below  
两种烹饪煮法额外收费Rp100,000 ,最低一公斤起

椒盐炸头爪  
(jiāo yán zhá tóu zhǎo)

Deep-Fried Lobster Head with Salt & Chili  
Lobster Head & Claw, Salt, Chili & Oil  
龙虾头和爪，盐，辣椒和油

极品酱头爪粉丝  
(jiàng tóu zhǎo fěn sī)

Stir-fried Lobster Head & Vermicelli with XO Sauce  
Lobster Head & Claw, XO Sauce, Vermicelli & Oil  
龙虾头和爪，盐，粉丝和油

头爪焖伊面  
(tóu zhǎo mèn yī miàn)

Braised E-Fu Noodles with Lobster Head  
Lobster Head & Claw, Ifu Noodles & Mushroom  
龙虾头和爪，伊面和蘑菇

头爪生滚粥  
(tóu zhǎo shēng gǔn zhōu)

Congee with Lobster Head  
Lobster Head & Claw & Congee  
龙虾头和爪，粥

龙虾烹调方法(pēng tiáo fāng fǎ)  
Lobster Cooking Method

蒜茸粉丝蒸  
suàn róng fěn sī zhēng

Steamed Lobster with Vermicelli & Garlic  
Lobster, Vermiceli, Garlic, Oil & Soy Sauce  
龙虾，粉丝，大蒜，油和酱油

椒盐炸龙虾  
jiāo yán zhá lóng xiā

Deep-Fried Lobster with Salt & Chili  
Lobster, Oil, Salt & Chili  
龙虾，油，盐和辣椒

姜葱米酒焗  
jiāng cōng mǐ jiǔ jú

Baked Lobster with Rice Wine, Ginger & Spring Onion  
Lobster, Oil, Rice Wine, Ginger & Spring Onion  
龙虾，油，米酒，姜和葱

黄金咸蛋炸  
huáng jīn xián dàn zhà

Deep-Fried Lobster with Salted Egg  
Lobster, Oil & Salted Egg  
龙虾，油和咸蛋黄

极品辣酱粉丝煲  
jí pǐn là jiàng fěn sī bāo

Stir-Fried Lobster with Spicy XO Sauce & Vermicelli Served in Clay Pot  
Lobster, Spicy XO Sauce, Vermicelli  
龙虾，XO辣酱，粉丝





深海大虾皇 shēn hǎi dà xiā huáng

Deep Sea  
King Prawn

Rp125,000++ Per Pcs

最小订单2只起 Minimum Order 2 Pcs

淡水大头虾 dàn shuǐ dà tóu xiā

Fresh Water  
Scampi Prawn

Rp 450,000++ Per Portion

金瓜奶油酱

jīn guā nǎi yóu jiàng

Pumpkin & Butter Sauce

Pumpkin Sauce, Butter  
南瓜酱、黄油

特色阿三酱

te se a san jiang

Asam Jawa Sauce

Asam Sauce  
酸角酱

黄金咸蛋炸

huáng jīn xián dàn zhà

Deep-Fried with Salted Egg

Salted Egg & Oil  
咸蛋黄、油

干煎豉油皇

gān jiān chǐ yóu huáng

Pan-Fried with Soy Sauce

Soy Sauce, Garlic, Ginger, Seasoning Sauce & Oil  
酱油、蒜、姜、调味酱、油

姜葱米酒焗

jiāng cōng mǐ jiǔ jú

Baked with Rice Wine, Ginger & Spring Onion

Loyster, Oil, Rice Wine, Ginger & Spring Onion  
龙虾，油，米酒，姜和葱

滑蛋大虾煎生面

huá dàn dà xiā jiān shēng miàn

Braised Noodles with Special Egg Sauce

Prawn, Noodle, Chicken Egg, Ginger, Spring Onion & Oil  
虾、面条、鸡蛋、姜、葱、油



精选鲍鱼海味篇 (jīng xuǎn bào yú hǎi wèi)

SELECTED ABALONE & DRIED SEAFOOD

- 1

秘制天白菇焖海参

( mì zhì tiān bái gū mèn hǎi shēn )

Braised Sea Cucumber and Japanese Mushroom with Abalone Sauce

Sea Cucumber, Japanese Mushroom & Abalone Sauce

海参、日本香菇、鲍鱼酱

400++
- 2

秘制鲍鱼汁焖鱼鳔

( mì zhì bào yú zhī mèn yú biào )

Braised Fish Maw with House Made Abalone Sauce

Fish Maw & Abalone Sauce

鱼肚、鲍汁

400++
- 3

秘制南非六头鲜鲍

( mì zhì nán fēi liù tóu xiān bào )

Braised Fresh South African Abalone (6 pcs) with House-Made Abalone Sauce

Fresh South African Abalone (6 pcs) & Abalone Sauce

新鲜南非六头鲍、鲍汁

480++
- 4

南非六头鲜鲍拼天白菇海参

( nán fēi liù tóu xiān bào pīn tiān bái gū hǎi shēn )

Braised Sea Cucumber, Fresh South African Abalone (6 pcs) and Mushroom with House-Made Abalone Sauce

Fresh South African Abalone (6 pcs), Sea Cucumber, Japanese Mushroom & Abalone Sauce

新鲜南非六头鲍、海参、日本香菇、鲍汁

800++
- 5

琉璃宫原盅佛跳墙

( liú lí gōng yuán zhōng fó tiào qiáng )

Liu Li Palace Signature Mini Buddha Jumps Over the Wall

Sea Cucumber, Fresh Abalone (10 pcs), Fish Maw, Mushroom, Dried Scallop & Chinese Herb

海参、新鲜十头鲍、鱼肚、香菇、干贝、中草药

800++
- 6

秘制澳洲三头鲜鲍

( mì zhì ào zhōu sān tóu xiān bào )

Braised Fresh Australian Abalone (3 pcs) with House-Made Abalone Sauce

Fresh Australian Abalone (3 pcs) & Abalone Sauce

新鲜南非三头鲍、鲍汁

1,150++



活海鲜按市场价格(huó hǎi xiān àn shì chǎng jià gé)

The Prices of Live Seafood Are in Accordance with The Market Price

星斑鱼(xīng bān yú)

Star Grouper

海石斑(hai shi bān)

Sea Grouper

淡水顺壳鱼(dàn shuǐ shùn ké yú)

Soon Hock (Lazy Fish)

两种烹饪煮法额外收费Rp100,000 ,最低一公斤起(liǎng zhǒng pēng tiáo zhǔ fǎ é wài shōu fèi,zuì dī yī gōng jīn qǐ)  
Additional charge of Rp100,000++ for 1 additional cooking type as below (minimum 1kg up)

蔬菜豆腐鱼头汤 shū cài dòu fu yú tóu tāng

Fish Head Soup with Vegetable & Bean Curd

Fish Head, Vegetable & Bean Curd

鱼头、蔬菜和豆腐

极品酱炒斑球 (jí pǐn jiàng chǎo bān qiú)

Stir-Fried Fish Fillet with XO Sauce

Fish Fillet, XO Spicy Sauce & Oil  
鱼片，XO辣酱和油

姜葱煎炒鱼片(jiāng cōng jiān chǎo yú piàn)

Stir-Fried Fish Fillet with Ginger & Spring Onion

Fish Fillet, Ginger, Spring Onion & Oil  
鱼片，姜，葱和油

活鱼烹调方法(huó yú pēng tiáo fāng fǎ)

Live Fish Cooking Method

川味酸菜鱼汤 chuān wèi suān cài yú tāng

Boiled Fish with Pickled Cabbage and Chili

Fish, Pickled Cabbage, Ginger, Hot Chili  
鱼，酸菜，姜，辣椒

剁椒蒸 (duò jiāo zhēng)

Steamed with House-made Chopped Chili

Fish, Chopped Chili & Oil  
鱼、剁椒和油

港式蒸 (qīng zhēng)

Steamed with Light Soya Sauce in Hong Kong Style

Fish, Light Soya & Oil  
鱼、蒸鱼豉油

青椒蒸 (qīng jiāo zhēng)

Steamed with Green Chili Paste

Fish, Green Chili Sauce & Oil  
鱼、青椒酱和油

猛油炸 (měng yóu zhá)

Deep-Fried with Light Soya Sauce

Fish, Light Soya & Oil  
鱼、蒸鱼豉油

糖醋炸 (táng cù zhá)

Deep-Fried with Sweet & Sour Sauce

Fish, Sweet & Sour Sauce  
鱼、糖醋酱汁

泰式炸 (tài shì zhá)

Deep-Fried with Thai Sour Spicy Sauce

Fish, Thai Sour Spicy Sauce  
鱼、泰式酸辣酱



活海鲜按市场价格(huó hǎi xiān àn shì chǎng jià gé)

The Prices of Live Seafood Are in  
Accordance with The Market Price



烹调方法(pēng tiáo fāng fǎ)

Cooking Method

粤式鲜白灼  
(yuè shì xiān bái zhuó)

Poached  
Clam, Red Chili, Ginger, Leek, Coriander,  
Mei Kue Lu & Fish Sauce  
红辣椒、姜、韭菜、香菜、玫瑰露、鱼露

西式黑椒炒  
(xī shì hēi jiāo chǎo)

Stir-Fried with Black  
Pepper Sauce  
Clam, Black Pepper Sauce & Oil  
蛤蜊，黑胡椒酱和油

岭南姜葱炒  
(lǐng nán jiāng cōng chǎo)

Stir-Fried Ginger  
& Spring Onion  
Clam, Ginger, Spring Onion & Oil  
蛤蜊，姜，葱和油

港式蒜茸蒸  
(gǎng shì suàn róng zhēng)

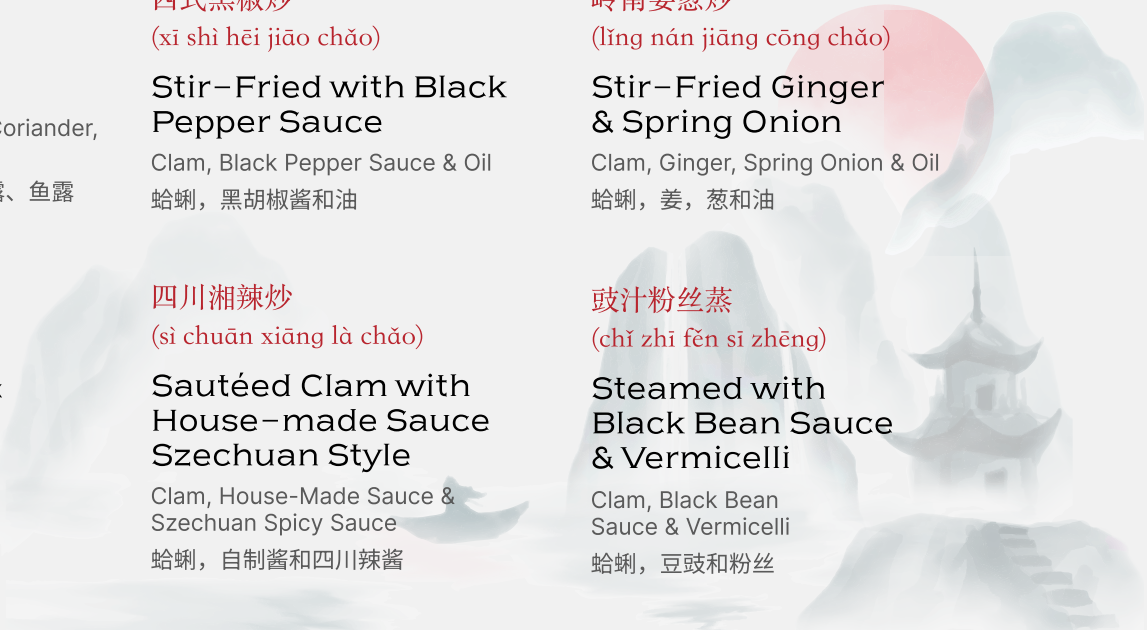
Steamed with Garlic  
Hong Kong Style  
Clam, Garlic, Soya Sauce & Oil  
蛤蜊，大蒜，酱油和油

四川湘辣炒  
(sì chuān xiāng là chǎo)

Sautéed Clam with  
House-made Sauce  
Szechuan Style  
Clam, House-Made Sauce &  
Szechuan Spicy Sauce  
蛤蜊，自制酱和四川辣酱

豉汁粉丝蒸  
(chǐ zhī fěn sī zhēng)

Steamed with  
Black Bean Sauce  
& Vermicelli  
Clam, Black Bean  
Sauce & Vermicelli  
蛤蜊，豆豉和粉丝





## 活海鲜按市场价格(huó hǎi xiān àn shì chǎng jià gé)

The Prices of Live Seafood Are in  
Accordance with The Market Price

海螳螂 (hǎi táng láng)

Live Sea Mantis

最小订单2只起 Minimum Order 2  
Pcs

活虾(huó xia)

Live Prawn

最小订单400克起 Minimum order  
400g



烹调方法(pēng tiáo fāng fǎ)

Cooking Method

白灼 (bái zhuó)

Poached

Red Chili, Ginger, Leek, Coriander, Mei Kue Lu & Fish Sauce

红辣椒、姜、韭菜、香菜、玫瑰露、鱼露

港式蒜茸蒸 gǎng shì suàn róng zhēng

Steamed with Garlic Hong Kong Style

Garlic, Soya Sauce & Oil

大蒜、蒸鱼豉油

特色阿三酱 te se a san jiang

Asam Jawa Sauce

Asam Sauce

酸角酱

金瓜奶油酱 jīn guā nǎi yóu jiàng

Pumpkin & Butter Sauce

Pumpkin Sauce, Butter

南瓜酱、黄油

星洲辣椒酱 xīng zhōu là jiāo jiàng

Singapore Spicy Sauce

Spicy Sauce, Onion & Oil

辣酱、洋葱和油

中华椒盐炸 zhōng huá jiāo yán zhà

Deep-Fried with Salt & Chili

Salt, Chili & Oil

盐、辣椒和油

脆嫩麦香炸 cuì nèn mài xiāng zhà

Deep-Fried with Cereal

Cereal, Hot Chili, Torch Ginger, Pandan & Oil

面包糠、辣椒、火炬姜、斑斓叶、油

黄金咸蛋炸 huáng jīn xián dàn zhà

Deep-Fried with Salted Egg

Salted Egg & Oil

咸蛋黄和油

干煎豉油皇 gān jiān chǐ yóu huáng

Pan-Fried with Soya Sauce

Soya Sauce, Garlic, Ginger, Seasoning Sauce & Oil

酱油、蒜、姜、调味酱、油

火焰燃醉虾 (huǒ yàn rán zuì xiā)

Drunken Prawn

Prawn, Rice Wine, Oil, Ginger & Spring Onion

虾，米酒，油，姜，葱





活海鲜按市场价格(huó hǎi xiān àn shì chǎng jià gé)

The Prices of Live Seafood Are in  
Accordance with The Market Price

肉蟹(ròu xiè)

Live Male Crab

膏蟹(gāo xiè)

Live Female Crab

蓝花蟹(lán huā xiè)

Blue Swimmer Crab



Prices are subject to 10% service charge and 11% Government tax (以上价格需加收10%服务费及11%政府税)





烹调方法(pēng tiáo fāng fǎ)

Cooking Method

粤式鲜白灼 (yuè shì xiān bái zhuó)

Poached

Crab, Red Chili, Ginger, Leek, Coriander,  
Mei Kue Lu & Fish Sauce  
蟹、红辣椒、姜、韭菜、香菜、玫瑰露、鱼露

西式黑椒炒(xī shì hēi jiāo chǎo)

Stir-Fried with Black  
Pepper Sauce

Crab, Black Pepper Sauce & Oil  
蟹，黑胡椒粉和油

中华椒盐炸 zhōng huá jiāo yán zhà

Deep-Fried with Salt & Chili

Crab, Salt, Chili & Oil  
螃蟹，盐，辣椒和油

黄金咸蛋炸 huáng jīn xián dàn zhà

Deep-Fried with Salted Egg

Crab, Salted Egg & Oil  
蟹、咸蛋和油

姜葱米酒焗 jiāng cōng mǐ jiǔ jú

Baked with Rice Wine,  
Ginger & Spring Onion

Crab, Rice Wine, Oil, Ginger & Spring Onion  
蟹、米酒、油、姜、葱

星洲辣椒螃蟹 xīng zhōu là jiāo páng xiè

Chili Crab Singapore Style

Crab, Spicy Chili Sauce & Oil  
蟹，辣酱和油

极品辣酱粉丝煲 jí pǐn là jiàng fěn sī bāo

Stir-Fried with Spicy XO  
Sauce & Vermicelli Served  
in Clay Pot

Crab, Spicy XO Sauce, Vermicelli & Oil  
蟹，XO辣酱，粉丝和油



小食开胃菜) (xiǎo shí kāi wèi cài

Appetizers

京式拍黄瓜 (jīng shì pāi qīng guā) 100++  
Marinated Cucumber  
Beijing Style  
Cucumber, Garlic, Black Vinegar,  
Coriander & Chili Oil  
黄瓜，大蒜，黑醋，香菜和辣椒油

椒盐脆豆腐 (jiāo yán cuì dòu fu) 120++  
Crispy Bean Curd  
with Salt & Chili  
Bean Curd, Hot Chili, Spring Onion, Red  
& Green Bell Pepper  
豆腐，辣椒，葱，红椒和青椒

辣油口水鸡 là yóu kǒu shuǐ jī 120++  
Chicken with Spicy Oil  
Sauce Szechuan Style  
Sliced Chicken, Spicy Oil & Spicy  
Szechuan Sauce  
鸡块，辣油，四川辣酱

黄金脆鱼皮 (huáng jīn cuì yú pí) 120++  
Deep-Fried Crispy Fish  
Skin with Salted Egg  
Fish Skin, Salted Egg, Curry Leaf &  
Chopped Chili  
鱼皮，咸蛋、咖喱叶、辣椒碎

南乳炸花肉 nán rǔ zhà huā ròu 120++  
Deep-Fried Pork Belly  
with Red Fermented  
Beancurd Sauce  
Pork Belly, Oil & Red Fermented Sauce  
五花肉，油和南乳（红腐乳）

芥末章鱼卷 jiè mo zhāng yú juǎn 150++  
Octopus Cucumber Roll  
with Mustard Sauce  
Octopus, Cucumber & Mustard Sauce  
章鱼、黄瓜和芥末酱

芝士炸虾丸 (zhī shì zhà xiā wán) 150++  
Deep-Fried Shrimp Balls  
with Cheese  
Prawn, Cheese, Potato & Panko  
对虾，奶酪，土豆和面包屑

蒜泥花肉卷 suàn ní huā ròu juǎn 150++  
Sliced Pork with  
Garlic Sauce  
Sliced Pork, Garlic & Soya Sauce  
猪肉片，大蒜和酱油





官燕与汤羹) (guān yàn yǔ tāng gēng)

BIRD’S NEST & SOUP

红烧官燕盏 (hóng shāo guān yàn zhǎn) 980++  
Braised Imperial Bird’s Nest  
Bird's Nest, Pork Loin, Chicken Meat & Ham China  
燕窝，猪里脊肉，鸡肉和中式火腿

松菇炖花胶汤(sōng gū dùn huā jiāo tāng) 480++  
Double Boiled Fish Maw with Matsutake Mushroom  
Fish Maw, Pork Loin, Scallop, Ham China, Shimeiji Mushroom & Cordycep  
鱼肚，猪里脊，扇贝，火腿，石笋菇，冬虫夏草

莲藕花生炖排骨汤(lián 'ǒu huā shēng dùn pái gǔ tāng) 120++  
Lotus Root Peanut and Pork Rib Soup  
Lotus Root, Pork Rib, Chicken Feet, Peanut, Red Date, Dried Orange & Wolf Berries  
莲藕，猪肋排，鸡爪，花生，红枣，陈皮和枸杞

西洋菜南北杏排骨汤(xī yáng cài nán běi xìng táo pái gǔ tāng) 120++  
Watercress Soup with Pork Rib  
Pork Spare Ribs, Watercress, Pork Loin & Wolf Berries  
猪排骨，西洋菜，猪里脊和枸杞

养颜冬瓜排骨汤(yǎng yán dōng guā pái gǔ tāng) 120++  
Winter Melon Soup with Pork Rib  
Pork Spare Ribs, Dried Scallop, White Pumpkin, Pork Loin & Wolf Berries  
猪排骨，干贝，冬瓜，猪里脊和枸杞

四宝瑶柱羹(sì bǎo zhù yáo yáo) 100++  
Duck Meat, Dried Scallop, Sea Cucumber & Shitake Mushroom  
Duck Meat, Dried Scallop, Sea Cucumber & Shitake Mushroom  
鸭肉、干贝、海参、香菇

金粟海皇羹(jīn sù hǎi huáng gēng) 100++  
Braised Assorted Seafood Soup with Golden Corn  
Snapper Fish, Prawn, Squid, Chicken Egg & Creamed Corn  
鲷鱼，虾，鱿鱼，鸡蛋和奶油玉米

四川酸辣汤(sì chuān suān là tāng) 100++  
Thick Sour & Spicy Soup Szechuan Style  
Sea Cucumber, Bamboo Shoot, Shitake Mushroom, Bean Curd, Black Fungus & Szechuan Vegetable  
海参、竹笋、香菇、豆腐、黑木耳、川菜





(广式靚烧腊) (guǎng shì jìng shāo là

HONG KONG  
STYLE BARBEQUE

广式脆皮烧鸭(guǎng shì cuì pí shāo yā)

Cantonese Roasted Duck

半只 (HALF) 400++ | 全只 (Whole) 800++

Duck, Rice Vinegar, Sand Ginger, Vetsin,  
Ngo Hiang & Maltose Sugar

鸭、米醋、沙姜、黄芪、五香粉、麦芽糖

华盐吊烧鸡 (huá yán diào shāo jī)

Chinese Salt Roasted Chicken

半只 (HALF) 150++ | 全只 (Whole) 300++

Chicken, Red Vinegar, Maltose Sugar, Ngo  
Hiang & Sand Ginger

鸡肉、红醋、麦芽糖、五香粉、沙姜

脆皮烧猪腩 (cuì pí shāo zhū nǎn)

Roasted Crispy Pork Belly

例牌(lì pái) Portion 250++

Pork Belly, Vetsin, Ngo Hiang & Sand Ginger

五花肉，味精， 五香粉和沙姜

蜜汁猪叉烧(mì zhī zhū chā shāo)

Barbeque Pork

例牌(lì pái) Portion 250++

Pork Belly with Skin, Cha Siew Sauce

带皮猪五花肉、叉烧酱

凉拌麻辣海蜇(liáng bàn má là hǎi zhé)

Jellyfish with Spicy Mala Sauce

例牌(lì pái) Portion 120++

Jellyfish, Sesame Seed, Cucumber & Spicy Sauce

海蜇、芝麻、黄瓜、辣酱

五香牛腱肉(wǔ xiāng niú jiàn ròu)

Five Spice Beef Shin “Wu Xiang”

例牌(lì pái) Portion 150++

Kisi Beef, Rock Sugar, Light Soya, Maggi Sauce, Oyster  
Sauce, Chili Sauce

牛肉、冰糖、生抽、美极酱、蚝油、辣椒酱



虾球 (xiā qiú)

Shrimp without Shell

西兰花炒虾球 xī lán huā chǎo xiā qiú

Stir-Fried Shrimp with Broccoli

Prawn, Broccoli, Straw Mushroom, Carrot, Ginger, Light Soya & Oil

虾，西兰花，草菇，胡萝卜，姜，生抽和油

300++

椒盐酥炸虾球 jiāo yán sū zhà xiā qiú

Deep-Fried Shrimp with Salt & Chili

Prawn, Spring Onion, Hot Chili, Bell Pepper, Salt & Oil

虾，葱，辣椒，甜椒，盐和油

300++

芝麻生汁虾球 zhī ma shēng zhī xiā qiú

Deep-Fried Shrimp with Mayonnaise Sauce

Prawn, Sesame Seed, Mayonnaise Sauce & Oil

虾，芝麻，蛋黄酱和油

300++

奶油咸蛋虾球 nǎi yóu xián dàn xiā qiú

Deep-Fried Shrimp with Butter & Cream

Prawn, Salted Egg, Pandan Leaf, Hot Chili & Oil

虾，咸蛋，斑斓叶，辣椒油

300++

川府宫保虾球 chuān fǔ gōng xiā qiú

Stir-Fried Shrimp with Dried Chili "Chuan Fu" Style

Prawn, Dried Chili, Shitake Mushroom, Cha Siew & Garlic

干辣椒，香菇，叉烧，大蒜

300++

甘香麦片虾球 gān xiāng mài piàn xiā qiú

Deep-Fried Shrimp with Cereal

Prawn, Cereal, Torch Ginger, Lemon & Vetsin

麦片，姜，柠檬和味精

300++





带子 (dài zi)

Scallop

川式香辣爆炒带子  
chuān shì xiāng là bào chǎo dài zi

Stir-Fried Scallop  
with Szechuan  
Spicy Sauce  
388++

Scallop, Potato, Vegetable &  
Szechuan Spicy Sauce  
扇贝、土豆、蔬菜和四川辣酱

豉汁鲜带子蒸豆腐  
gǔ zhī xiān dài zi zhēng dòu fu

Steamed Scallop &  
Bean Curd with  
Tausi Sauce  
388++

Scallop, Bean Curd & Tausi Sauce  
扇贝，豆腐，豆豉酱

金盏松露酱泡带子  
jīn zhǎn sōng lòu jiàng pào dài zi

Stir-Fried Scallop,  
Asparagus & Shimeiji  
Mushroom with Black  
Truffle Sauce  
388++

Scallop, Asparagus, Shimeiji  
Mushroom & Black Truffle Sauce  
扇贝、芦笋、石笋菇、黑松露酱

极品酱带子伴时蔬  
jí pǐn jiàng dài zi bàn shí shū

Stir-Fried Scallop &  
Vegetable with XO Sauce  
388++

Scallop, Vegetable & XO Sauce  
扇贝，蔬菜和XO酱

西兰花松菇炒带子  
xī lán huā sōng gū chǎo dài zi

Stir-Fried Scallop  
with Broccoli  
388++

Broccoli, Scallop, Ginger, Shallot,  
Straw Mushroom & Vetsin  
西兰花，扇贝，姜，葱，草菇和味精





鲜鱿 (xiān yóu)

Squid

椒盐酥炸鲜鱿  
(jiāo yán sū zhà xiān yóu)

Deep-Fried Sliced  
Cuttlefish with  
Salt & Chili

180++

Squid, Spring Onion, Hot Chili,  
Garlic & Bell Pepper

鱿鱼、葱、辣椒、蒜、灯笼椒

奶油咸蛋鲜鱿  
(nǎi yóu xián dàn xiān yóu)

Deep-Fried  
Squid with  
Butter & Cream

180++

Prawn, Salted Egg, Pandan Leaf,  
Hot Chili & Oil

虾，咸蛋，斑斓叶，辣椒油

亚洲风味烤鲜鱿  
(yà zhōu fēng wèi kǎo xiān yóu)

Grilled Squid  
Asian Style

180++

Squid, Japanese Cucumber &  
Banana Leaf

鱿鱼、日本黄瓜、香蕉叶

软壳蚧 (ruǎn ké jiè)

Soft Shell Crab

黄金软壳蚧 huáng jīn ruǎn ké jiè

Deep-Fried Soft Shell  
Crab with Salted Egg

250++

Soft Shell Crab, Oil, Salted Egg

软壳蟹，油，咸蛋

椒盐软壳蚧 jiāo yán ruǎn ké jiè

Deep-Fried Soft Shell  
Crab with Salt & Chili

250++

Soft Shell Crab, Oil, Salt & Chili

软壳蟹，油，盐和辣椒

香辣软壳蟹 xiāng là ruǎn ké xiè

Deep Fried Hot Spicy  
Soft Shell Crab

250++

Soft Shell Crab, Hot Chili &  
Szechuan Spicy Sauce

软壳蟹，辣椒和四川辣酱



牛肉 (niú ròu)

BEEF

姜葱炒牛柳  
qiāng cōng chǎo niú liǔ

Stir-Fried Beef with  
Ginger & Spring Onion  
180++  
Beef Top Side, Ginger, Spring  
Onion, Garlic & Oil  
牛柳、姜、葱、蒜及油

黑椒牛仔粒  
hēi jiāo niú zǎi lì

Beef Cube with Black  
Pepper Sauce  
180++  
Beef Tenderloin, Onion, Garlic,  
Black Pepper Sauce & Oil  
牛里脊，洋葱，大蒜，黑胡椒粉和油

中式煎牛柳  
zhōng shì jiān niú liǔ

Pan-Fried Sliced Beef  
Chinese Style  
250++  
Beef Tenderloin, Onion, Bistik  
Sauce & Oil  
牛里脊、洋葱、牛排酱和油

萝卜牛腩煲  
luó bo niú luóbo bāo

Stewed Beef Brisket  
with Turnip Served in  
Clay Pot  
300++  
Beef Brisket, Beef Tendon, Garlic,  
Ginger, Lemongrass & Turnip  
牛腩，牛腱，蒜，姜，柠檬草，萝卜

四川水煮牛肉  
sì chuān shuǐ zhǔ niú ròu

Boiled Sliced Beef with  
Hot Chili Szechuan  
Style  
300++  
Sliced Beef, Hot Chili, Vetsin &  
Szechuan Spicy Sauce  
牛肉片，辣椒，辣酱和四川辣酱

酸汤肥牛片  
suān tāng féi niú piàn

Golden Sour Soup  
Sliced Beef Szechuan  
Style  
300++  
Sliced Beef, Sour Soup & Vetsin  
牛肉片，酸汤和蔬菜

Prices are subject to 10% service charge and 11% Government tax (以上价格需加收10%服务费及11%政府税)



猪肉 (zhū ròu)

Pork

青椒炒肉丝 qīng jiāo chǎo ròu sī  
Shredded Pork Tenderloin  
with Green Bell Pepper  
220++  
Pork Tenderloin, Green Bell  
Pepper, Chili Oil  
猪里脊，青椒，辣椒油

湖南小炒肉 hú nán xiǎo chǎo ròu  
Stir-Fried Sliced Pork with  
Green Chili Hunan Style  
220++  
Sliced Pork, Green Chili & Chili Oil  
猪肉片，绿辣椒和辣椒油

川式回锅肉 chuān shì huí guō ròu  
Twice Cooked Pork  
Szechuan Style  
220++  
Sliced Pork, Garlic, Potato & Chili Oil  
猪肉片，大蒜，土豆和辣椒油

菠萝咕咾肉 bō luó gū lǎo ròu  
Sweet & Sour Pork  
with Pineapple  
220++  
Pork, Onion, Bell Pepper, Pineapple,  
Sweet & Sour Sauce & Oil  
猪肉，洋葱，甜椒，菠萝、酸甜酱和油



梅菜扣肉煲 méi cài kòu ròu bāo  
Braised Pork with  
Preserved Vegetable  
Served in Clay Pot  
260++  
Pork Belly, Sweet Vegetable, Red Beancurd,  
Oyster Sauce, Chu Hou Sauce & Pak Choy  
五花肉、甜菜、红腐竹、蚝油、柱侯酱、白菜

蒜香黄金骨 suàn xiāng huáng jīn gǔ  
Deep Fried Pork  
Ribs with Garlic  
300++  
Pork Ribs, Garlic, Spring Onion, Hot Chili,  
Bell Pepper & Oil  
排骨，大蒜，葱，辣椒，甜椒和油

香醋镇江骨 xiāng zhèn cù jiāng gǔ  
Baked Pork Ribs  
with Vinegar  
"Zhen Jiang" Style  
300++  
Pork Ribs, Zhen Jiang Sauce & Oil  
排骨，镇江陈醋和油

红酒焗排骨 hóng jiǔ jú pái gǔ  
Baked Ribs with Red Wine  
300++  
Pork Ribs & Red Wine Sauce  
排骨和红酒酱



鸡肉 (jī ròu)

CHICKEN

西柠炸鸡排 xī níng zhà jī pái

Deep-Fried Chicken with Lemon Sauce

170++

Chicken, Lemon Sauce & Sliced Lemon

鸡肉，柠檬酱和柠檬片

泰式炸鸡排 tài shì zhà jī pái

Deep-Fried Chicken with Thai Sauce

170++

Chicken, Cucumber, Red Chili, Pineapple & Thai Sauce

鸡肉，黄瓜，红辣椒，菠萝和泰式酱

豆豉滑鸡煲 dòu sì huá jī bāo

Braised Chicken with Black Bean Sauce in Clay Pot

170++

Chicken, Bell Pepper, Onion, Garlic, Leek, Ginger & Tausi Sauce

鸡，甜椒，洋葱，大蒜，韭菜，姜和豆豉酱

飘香辣子鸡 piāo xiāng là zǐ jī

Stir-Fried Spicy Chicken Szechuan Style

170++

Chicken, Dried Chili, Peanut & Oil

鸡肉，干辣椒，花生和油

三葱石锅鸡 sān cōng shí guō jī

Braised Chicken with Three Types of Spring Onion

170++

Chicken, Spring Onion

鸡肉、葱

绍兴焖鸡煲 shào xīng mèn jī bāo

Braised Chicken with Chinese Shao Xing Wine & Black Fungus

170++

Chicken, Black Fungus & Chinese Shao Xing

鸡肉，黑木耳和中式绍兴黄酒







家乡小菜 (jiā xiāng xiǎo cài)

Delicious Regional Dishes

传统手撕包菜  
chuán tǒng shǒu sī bāo cài  
Shredded Cabbage with Dried Chili  
150++  
Cabbage, Dried Chili & Spicy Oil  
卷心菜，干辣椒和辣椒油

香辣干煸四季豆  
xiāng là gān biān sì jì dòu  
Stir-Fried French Beans and Minced Pork with Spicy Sauce  
180++  
French Beans, Minced Pork, Spicy Sauce  
豆角、肉末、辣酱

鲜椒豆角烩茄子  
xiān jiāo dòu jiǎo huì qié zi  
Stir-Fried Eggplant & Green Beans with Fresh Chili and Garlic  
150++  
Eggplant, Beans, Fresh Chili & Garlic  
茄子，豆子，新鲜辣椒和大蒜

浓郁鱼香茄子煲  
nóng yù yú xiāng qié zi bāo  
Braised Eggplant with Salted Fish Served in Clay Pot  
200++  
Eggplant, Chicken, Salted Fish, Shitake Mushroom, Garlic & Oyster Sauce  
茄子、鸡肉、咸鱼、香菇、蒜蓉、蚝油

麻辣香炒土豆片  
má là xiāng chǎo tǔ dòu piàn  
Potatoes with Bell Pepper & Spicy Sauce  
150++  
Potatoes, Bell Pepper & Spicy Sauce  
土豆，甜椒和辣酱

辛辣海鲜茄子煲  
xīn là hǎi xiān qié zi bāo  
Braised Eggplant and Seafood with Spicy Sauce Served in Clay Pot  
200++  
Eggplant, Prawn, Squid, Snapper Fish, Chili Oil, Garlic & Hot Chili  
茄子，虾，鱿鱼，鲷鱼，辣椒油，大蒜和辣椒



## 豆腐 (dòu fu)

## Bean Curd

## 双菇豆腐扒时蔬

shuāng gū dòu fu bā shí shū

150++

## Braised Bean Curd with Two Types of Mushroom &amp; Vegetable

Vegetable, Shitake Mushroom, Straw Mushroom, Tofu, Pak Choy, Carrot, Oyster Sauce &amp; Vetsin

蔬菜, 香菇, 草菇, 豆腐, 白菜, 胡萝卜, 蚝油

## 美味海鲜豆府煲

měi wèi hǎi xiān dòu fǔ bāo

220++

## Braised Bean Curd with Salted Fish &amp; Minced Chicken

Tofu, Prawn, Squid, Snapper, Straw Mushroom &amp; Oyster Sauce

豆腐, 虾, 鱿鱼, 鲷鱼, 草菇, 蚝油

## 万福桥麻婆豆腐

wàn fú qiáo má pó dòu fu

180++

## Braised Spicy Mapo Bean Curd

Tofu, Prawn &amp; Spicy Mala Sauce

豆腐, 麻辣酱, 虾仁

## 沙律琵琶海鲜豆腐

shā lǜ pí pa hǎi xiān dòu fu

220++

## Pan-Fried "Pi Pa" Seafood Bean Curd with Mayonnaise Sauce

Seafood Bean Curd &amp; Mayonnaise Sauce

海鲜豆腐, 蛋黄酱

## 高汤鱼腐浸胜瓜

gāo tāng yú fǔ jìn shèng guā

180++

## Boiled Fish Puffs Soup with Luffa

Fish Puffs, Chicken Soup &amp; Luffa

鱼豆腐, 鸡汤和丝瓜

## 咸鱼鸡粒豆腐煲

xián yú jī lì dòu fǔ bāo

180++

## Braised Bean Curd with Salted Fish &amp; Minced Chicken

Tofu, Diced Chicken, Shitake Mushroom &amp; Szechuan Vegetable

豆腐, 鸡丁, 香菇, 川式泡菜



日常蔬菜 (rì cháng shū cài)

VEGETABLES

菠菜 bō cài 150++  
Spinach

生菜 shēng cài 120++  
Lettuce

空心菜 kōng xīn cài 120++  
Kangkong

小白菜 xiǎo bái cài 120++  
Young Cabbage

娃娃菜 wáwá cài 120++  
Baby Chinese Cabbage

西兰花 xī lán huā 120++  
Broccoli

芥兰 jie lan 120++  
Kale

芦笋 lú sǔn 180++  
Asparagus



蔬菜烹调方法(shū cài pēng tiáo fāng fǎ)

Vegetables Cooking Method

白灼 bái zhuó  
Poached  
Vegetable & Light Soya  
蔬菜和生抽

清炒 qīng chǎo  
Sautéed  
Vegetable, Salt & Oil  
蔬菜，盐和油

上汤 shàng tang  
Superior Soup  
Vegetable, Garlic & Superior Soup  
蔬菜、大蒜和高汤

蒜茸炒 suàn róng chǎo  
Sautéed with  
Minced Garlic  
Vegetable & Minced Garlic  
蔬菜和蒜片

鲍汁扒 bào zhī bā  
Abalone Sauce  
Vegetable & Abalone Sauce  
蔬菜和鲍汁

金银蛋 jīn yín dàn  
Three Kinds of Egg  
Vegetable, Chicken Egg, Salted  
Egg & Century Egg  
蔬菜，鸡蛋，咸蛋和皮蛋

炒辣椒参峇酱 chǎo làjiāo cān bā jiàng  
Spicy Sambal Sauce  
Vegetable, Red Chili, Garlic,  
XO Sauce  
蔬菜，红辣椒，大蒜，XO酱



健康素食 (jiàn kāng sù shí)

VEGETARIAN

翠绿粟米羹 cuì lǜ sù mǐ gēng

70++

Sweet Corn Soup with Vegetables

Asparagus, Carrot, Creamed Corn & Vetsin

芦笋，胡萝卜，奶油玉米和味精

素煎腐皮卷 sù jiān fǔ pí juǎn

70++

Pan-Fried Vegetarian Bean Curd Roll

Carrot, Bamboo Shoot, Black Fungus, Shitake Mushroom, Dried Tofu & Sesame Oil

胡萝卜、竹笋、黑木耳、香菇、腐皮、香油

素食酸辣羹 sù shí suān là gēng

70++

Vegetarian Hot & Sour Soup

Bamboo Shoot, Shitake Mushroom, Tofu, Black Fungus, Vetsin & Light Soya

竹笋、香菇、豆腐、黑木耳、生抽

冬菇扒菠菜 dōng gū pā bō cài

150++

Braised Mushroom with Seasonal Vegetables

Shitake Mushroom, Spinash & Vetsin

香菇，菠菜和味精

野菌小炒皇 yě jūn xiǎo chǎo huáng

150++

Stir-Fried Leek with Assorted Mushrooms

Shimeiji Mushroom, Shitake Mushroom, Celery, Carrot, Bell Pepper & Sesame Oil

香菇、香菇、芹菜、胡萝卜、甜椒、香油

金菇豆根煲 jīn gū dòu gēn bāo

150++

Braised Bean Curd Skin with Enoki Mushroom

Dou Gan, Enoki Mushroom, Carrot, Celery & Sesame Oil

豆干、金针菇、胡萝卜、芹菜、香油

香脆椒盐松菇 xiāng cuì jiāo yán sōng gū

150++

Crispy Salt and Pepper Mushrooms

Mushroom, Salt, Pepper & Oil

蘑菇，盐，胡椒和油

金粟素珍炒饭 jīn sù sù zhēn chǎo fàn

150++

Fried Vegetarian Rice with Sweet Corn

Plain Rice, Carrot, Corn Kernels, Shitake Mushroom, Broccoli, Vetsin & Light Soya

白米饭，胡萝卜，玉米粒，香菇，西兰花，味精和生抽

伴水芹香 bàn shuǐ qín xiāng

150++

Stir-Fried Sliced Celery & Black Fungus

Dou Gan, Black Fungus, White Fungus, Shitake Mushroom, Carrot & Ginger

豆干，黑木耳，白木耳，香菇，胡萝卜和姜

什锦菇炒米粉 shí jīn gū chǎo mǐ fěn

150++

Stir-Fried Vermicelli Noodles with Assorted Mushrooms

Rice Noodle, Bell Pepper, Shimeiji Mushroom, Bean Sprout, Carrot & Sesame Oil

米粉、甜椒、香菇、豆芽、胡萝卜、香油



河粉面条类 hé fěn miàn tiáo lèi

Noodles & Hor-fen

|                                                                                                                                                                                                                            |       |                                                                                                                                                                                                                                                                  |       |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <p>豉油皇炒面 chǐ yóu huáng chǎo miàn</p> <p>Stir-Fried Noodles with Chives and Soya Sauce</p> <p>Egg Noodle, Chicken Egg, Carrot, Onion, Bean Sprout, Light Soya &amp; Dark Soya</p> <p>鸡蛋面，鸡蛋，胡萝卜，洋葱，豆芽，生抽和老抽</p>             | 130++ | <p>海鲜靚汤面 hǎi xiān liàng tāng miàn</p> <p>Noodle with Seafood Soup</p> <p>Hong Kong Noodle, Prawn, Snapper, Squid, Carrot &amp; Pak Choy</p> <p>港式面条，虾，鲷鱼，鱿鱼，胡萝卜和白菜</p>                                                                                           | 200++ |
| <p>干炒牛肉河粉 gàn chǎo niú ròu hé fěn</p> <p>Fried Hor Fen with Sliced Beef</p> <p>Hor Fen, Beef Topside, Chicken Egg, Sesame Oil, Light Soya &amp; Bean Sprout</p> <p>河粉，牛肉，鸡蛋，香油，豆芽，生抽</p>                                   | 170++ | <p>海鲜干炒生面 hǎi xiān gàn chǎo shēng miàn</p> <p>Stir Fried Noodle with Seafood</p> <p>Egg Noodle, Prawn, Snapper, Squid, Light Soya &amp; Oyster Sauce</p> <p>鸡蛋面，对虾，鲷鱼，鱿鱼，生抽蚝油</p>                                                                                | 230++ |
| <p>豉椒排骨炒河 shì jiāo pái gǔ chǎo hé</p> <p>Fried Hor Fen with Spare Ribs and Black Bean Sauce</p> <p>Hor-Fen, Pork Ribs, Bell Pepper, Garlic, Leek, Ginger, Oyster Sauce &amp; Tausi Sauce</p> <p>河粉、排骨、甜椒、蒜、韭菜、姜、蚝油、豆豉酱</p> | 170++ | <p>海鲜焖伊面 hǎi xiān mèn yī miàn</p> <p>Braised Assorted Seafood with Efu Noodle</p> <p>Ifu Noodle, Prawn, Snapper, Squid, Light Soya &amp; Oyster Sauce</p> <p>伊面，虾，鲷鱼，鱿鱼，生抽和蚝油</p>                                                                                | 230++ |
| <p>滑蛋海鲜炒河 huá dàn hai xiān chǎo hé</p> <p>Braised Hor Fen with Seafood &amp; Egg Gravy</p> <p>Hor Fen, Prawn, Snapper, Squid, Chicken Egg, Bean Sprout &amp; Spring Onion</p> <p>河粉，虾，鲷鱼，鱿鱼，鸡蛋，豆芽，葱</p>                    | 230++ | <p>豉油皇海鲜炒面 chǐ yóu huáng hǎi xiān chǎo miàn</p> <p>Stir-Fried Seafood Noodles with Chives and Soya Sauce</p> <p>Egg Noodle, Chicken Egg, Prawn, Squid, Snapper, Carrot, Onion, Bean Sprout, Light Soya &amp; Dark Soya</p> <p>鸡蛋面，鸡蛋，虾，鱿鱼，鲷鱼，胡萝卜，洋葱，豆芽，生抽和老抽</p> | 230++ |





锅气香炒饭 guō qì xiāng chǎo fàn

Fried Rice

丝苗白米飯 sī miáo bái mǐ fàn 20++  
Steamed Rice  
Plain Rice  
白米饭

咸鱼鸡粒炒饭 xián yú jī lì chǎo fàn 180++  
Fried Rice with Diced Chicken & Salted Fish  
Plain Rice, Diced Chicken, Salted Fish, Garlic & Oil  
白饭，鸡丁，咸鱼，蒜和油

福建鸭粒炒饭 fú jiàn yā lì chǎo fàn 180++  
Braised Rice Hokkien Style  
Plain Rice, Prawn, Pork Belly, Dried Scallop, Carrot, Shitake Mushroom & Oyster Sauce  
白饭，对虾，五花肉，干贝，胡萝卜，香菇，蚝油

江苏扬州炒饭 jiāng sū yáng zhōu chǎo fàn 180++  
Fried Rice Yang Zhou Style  
Plain Rice, Cha Siew, Diced Prawn, Spring Onion, Garlic, Light Soya & Oil  
白饭、叉烧、虾丁、葱、蒜、生抽及油

蟹肉蛋白炒饭 xiè ròu dàn bái chǎo fàn 230++  
Fried Rice with Crab Meat & Egg White  
Plain Rice, Crab Meat, Dried Scallop, Egg White, Garlic & Oil  
白饭，蟹肉，干贝，蛋清，大蒜及油

海鲜红米炒饭 hǎi xiān hóng mǐ chǎo fàn 230++  
Fried Red Rice with Seafood  
Red Rice, Prawn, Snapper Fish, Squid, Garlic & Oil  
红米，对虾，鲷鱼，鱿鱼，大蒜和油



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热甜品(rè tián pǐn)

Hot Dessert



陈皮红豆沙 chén pí hóng dòu shā

Red Bean Soup with Orange Peel

Red Bean, Dried Orange, Brown Sugar & Lotus Seed

红豆，陈皮，红糖和莲子

60++

擂沙滑汤丸 léi shā huá tāng wán

Glutinous Mochi Ball with Nuts

Mochi, Peanut & Rock Sugar

麻糬、花生和冰糖

70++

杏仁茶汤丸 xìng rén chá tāng wán

Almond Juice with Glutinous Rice Ball

Fresh Almond Juice, Sugar, Sticky Rice & Mochi

新鲜杏仁汁，糖，糯米和麻糬

70++

姜茶芝麻汤丸 jiāng chá zhī ma tāng wán

Sesame Glutinous Rice Ball in Ginger Soup

Mochi, Ginger Soup & Rock Sugar

姜汤芝麻麻糬麻糬、姜汤和冰糖

70++

杏汁炖官燕 xìng zhī dùn guān yàn

Double Boiled Imperial Bird’s Nest with Almond Juice

Bird's Nest, Fresh Almond Juice & Sugar

燕窝，新鲜杏仁汁和糖

600++

冷甜品(lěng tián pǐn)

Cold Dessert



粤式杨枝甘露 yuè shì yáng zhī gān lù

Chilled Mango Sago Cream with Pomelo

Mango, Pomelo, Simi Sagu, Sugar & Rosella

芒果，柚子，西米，糖和洛神花

70++

杏仁龙眼豆腐 xìng rén lóng yǎn dòu fu

Almond Bean Curd Pudding

Almond, Fresh Milk, Carnation, Gelatin Leaf & Sugar

杏仁，鲜奶，康乃馨，吉利丁，糖

70++

香芒冻布丁 xiāng máng dòng bù dīng

Mango Pudding

Mango, Iced Mango, Pure Mango, Fresh Milk, Rosella & Gelatin Leaf

芒果，冰芒果，纯芒果，鲜奶，洛神花和吉利丁

70++

秘制龟苓膏 mì zhì guī líng gāo

House–Made Chinese Herbal Jelly

Momodica, Dried Orange & Guiling Gao

苦瓜、陈皮、龟苓膏

70++

红莲桃胶炖银雪耳 hóng lián táo jiāo dùn yín xuě ěr

Peach Gum and Snow Fungus

White Fungus, Lotus Seed, Peach Gum, Red Date, Wolf Berries & Rock Sugar

银耳、莲子、桃胶、红枣、枸杞、冰糖

70++