



S I G N A T U R E  
D I S H  
四才  
大子

傳統順德手工菜  
Classic & Traditional Shunde Cuisine

粗菜精造・原汁原味  
ORIGINAL TASTE & FLAVOUR

嚴選月齡約36個月，重約八至十斤鮮活大魚，透過大廚巧手，每尾大魚只能鮮拆製作兩份魚雲羹，配以熬制六至七小時鮮魚湯炮製成吃魚不吐骨，集鮮、甜、美於一身之美味湯羹。

Fish head is being cooked gently with fresh & high quality chicken and fish to bring up the essence of fish head.  
The soup tastes healthy and nourishing.

順德魚雲羹  
Fish Head Thick Soup



## 福建佛跳牆

Buddha Jumps Over the Wall

百年福建名菜

The Most Famous Fujian-Style Soup

## 皇族矜貴・齒頰留香

EXTRAVAGANT PRESENTATIONS · COMPLEX TECHNIQUES

大廚遠赴福州尋訪正宗佛跳牆祖傳大師拜師學藝，從清朝至今成為第八代傳人。湯底熬制十六小時之久，再加入鮑魚、海參、蹄筋、魚翅、花膠、北菇、瑤柱及白鴿蛋同燉，湯底濃稠，滙聚山珍海味精華，皇族至愛。

Originally made in the Qing Dynasty period. The cooking process for this soup is extremely complicated as it takes about 2-3 days to prepare it, which comprises up to 20 ingredients, including abalone, sea cucumber, tendons, shark fin, mushrooms, scallops & pigeon egg...

## 順德污糟雞

Steamed Chicken in Shunde Style

順德鄉土風味菜

Traditional Shunde Cuisine

## 返璞歸真・農家風味

SIMPLICITY VILLAGE STYLE

嚴選日齡一百二十至一百五十日新鮮活雞，與順德和味菜、紅棗、薑同蒸，還原順德鄉土農家風味。製作精髓在於時間把控，食材從清洗、斬件至蒸煮必需在一刻鐘內完成。

Sliced live chicken (around 120 to 150-day-old) is steamed with red dates, ginger and preserved vegetables in a metallic tray to bring up the temperature as well as the tastes of ingredients. An amazing dining experience with village style.



杭 州 醒 胃 菜  
Appetizing Meal in Hangzhou-Style

## 海上珍品・地下黃金

### HIDDEN TREASURES OF THE SEA & UNDERGROUND

大廚逐一挑選大小均一馬鈴薯，鮑魚以秘制精華湯底慢火扣四至五小時提高鮮味。微辣，醒胃至極。

Selected potatoes braised with Abalone  
for 4-5 hours. Tasty, slightly silky and chewy texture, like soft cheese.

薯 仔 炆 鮑 魚

Braised Abalone with Potato

海 百  
納 川

DELUXE  
DRIED  
SEAFOOD



古法扣南非吉品鮑魚  
Traditional Braised Perlemoen Abalone





# 鮮磨杏汁豬肺湯

Soup with Almond and Pig Lung



R O A S T E D  
回 無  
味 窮  
S M E I T E S

# 鹹蛋豬腳薑

Pork Knuckles and Ginger Stew  
with Salted Egg



classic  
經典



黑毛豬叉燒  
Roasted Iberico BBQ Pork



經典  
classic

古法鹽焗雞  
Chinese Salt Baked Chicken



玫瑰燒鰻片  
Grilled Eel w/ Chinese Rose Wine

經典  
classic





宮廷鹽水鵝  
Brine Goose

SPECIALTY  
八珍玉食







懷舊蝦多士  
Prawn Toast



黑蒜和牛粒  
Wagyu with Black Garlic



奶油甘香蝦  
Butter Prawn



煎焗大魚嘴  
Pan-fried Fish Mouth





經典

法式焗釀響螺  
Baked Stuffed Sea Whelk in French Style



星洲胡椒蟹  
Fried Crab with Pepper in Singapore Style



香煎金錢鱔  
Pan-fried Eel



經典

黑松露焗蟹蓋  
Baked Stuffed Crab Shell with Black Truffle



## 蝦子柚皮

Braised Pomelo Peel  
with Shrimp Roe



STAPLE FOOD &  
HERITAGE

分同

甘味

## 杭州紅水蘿蔔

Radish in Hang Zhou Style



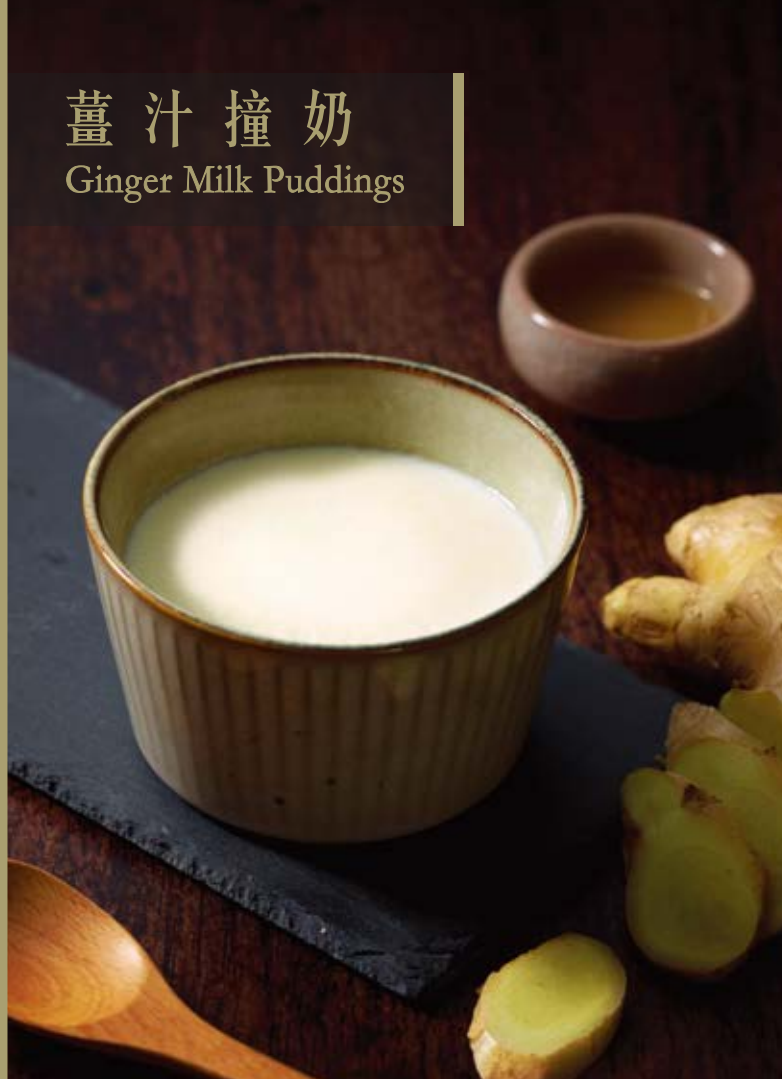




中華軒炒飯  
Signature Fried Rice



陳皮燉雪梨  
Stew Chinese White Pear  
with Dried Orange Peel



薑汁撞奶  
Ginger Milk Puddings



生炒臘味糯米飯  
Stir-fried Sticky Rice with Cured Meat

茗茶費每位收取\$25  
另設加一服務費  
產品圖片只供參考  
敬請提前一天預訂

Tea Charge HK\$25 Per Person  
All prices are subject to 10% service charge  
Photos are for reference only  
Reservations must be made at least one day  
in advance.



