





前菜 APPETISERS

	海蜇鹵水鮮鮑魚 Marinated fresh abalone, jellyfish	298
	翡翠伴螺盞 Poached sea conch, garden greens	198
	五香薰鱈魚 Shanghai style smoked codfish, five spices	188
	芝麻汁粉皮鹵牛肉 Marinated beef, flat noodles, sesame dressing	138
	皮蛋陳醋拍青瓜 Pickled cucumber in Chin Kiang vinegar, thousand year egg	88
	化皮乳豬件 Roast suckling pig	248
	蜜汁叉燒皇 Barbecued pork, honey	188
	玫瑰豉油雞 Marinated chicken, soya sauce	188
	潮蓮燒鵝 Roast goose, plum sauce	188
	蒜茸鮮蝦春卷 Shrimp spring rolls, garlic	98
	紅燒妙齡鴿 Deep fried baby pigeon	98
	香煎腐皮素鵝 Vegetable bean curd rolls	88



文華精選介紹
Signature Dishes

另加一服務費

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湯、羹 SOUP

	Per Person
 花膠北菇燉菜膽湯 Double boiled, fish maw, mushroom, Chinese cabbage	318
 滋補珍珠肉竹絲雞養生湯 Double boiled, silk hen, pearl clam	238
松茸竹筴清燉雞湯 Double boiled, chicken, bamboo pith, matsutake mushroom	198
桂圓蓮子百合燉螺頭湯 Double boiled, sea conch, longan, lotus seed, lily bulb	148
鮑魚陳皮鴨絲羹 Abalone, roast duck, tangerine peel	188
鮮蟹肉榆耳豆腐羹 Crabmeat, brown fungus, bean curd	128
瑤柱西湖牛肉羹 Minced beef, conpoy, egg white	118
雞蓉粟米羹 Sweet corn, organic minced chicken	118
碧綠有機素菜羹 Organic green vegetables	118
海鮮酸辣湯 Hot and sour, superior seafood	128
香茜皮蛋馬蹄星斑片湯 Spotted garoupa, water chestnut, thousand year egg, coriander	168
陳草菇嘉美雞片湯 Ka Mei chicken, Chinese mushroom	118



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燕窩 BIRD'S NEST

	Per Person
龍蝦球乾撈官燕 Braised, lobster, superior soup	638
 香煎琵琶燕窩盞 Pan fried, shrimp, egg white	588
竹筴雲腿紅燒官燕 Braised, Yunnan ham, bamboo pith	568
珊瑚扒官燕 Braised, crabmeat, crab coral	568
高湯燉官燕 Double boiled, superior soup	558
南瓜雞湯燴官燕 Chicken broth, pumpkin	558
金蟬玉燕 Stir fried, egg white, crabmeat, terminalia seed	388
雞蓉燕窩羹 Broth, chicken, Yunnan ham	198



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鮑魚、海味 ABALONE AND DRIED SEAFOOD

Per Person

蠔皇八頭網鮑

Stewed whole Amidori abalone

75 gm 8 heads 八頭

4,588



蠔皇原隻吉品鮑

Stewed whole Yoshihama abalone

40 gm 15 heads 十五頭

4,288

24 gm 25 heads 廿五頭

1,888



秘製原隻南非鮮鮑

Stewed whole fresh South Africa abalone, seasonal greens

1,888

鮑汁扣花膠皇

Braised fish maw, abalone sauce

888

南非鮮鮑甫扒鵝掌

Braised sliced fresh South Africa abalone, goose web

408

蠔皇原隻鮑魚花菇

Braised whole fresh abalone, black mushroom

238



鮑汁脆皮遼參

Deep fried Japanese sea cucumber, abalone sauce

398

Standard

南非鮮鮑素千層嘉美雞煲

Ka Mei chicken casserole, fresh abalone, bean curd sheet

528

蠔皇珍菌炆遼參片

Braised Japanese sea cucumber, wild fungus, oyster sauce

498



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生猛海鮮 LIVE SEAFOOD SELECTION

老鼠斑 Pacific garoupa 東星斑 Spotted garoupa 青衣 Green wrasse Market Price

澳洲龍蝦 / 本地龍蝦 Whole Australia lobster / Local lobster Market Price

Baked, supreme stock 上湯焗龍蝦球
Wok fried, garden greens, black bean sauce 豉汁翡翠炒球
Steamed, egg white, hua diao wine 花彫蛋白蒸球

頭爪拆肉烹調篇 Supplementary Charge
Per Four Persons

Lobster head and claw cooking method
Fried rice, ginger 拆肉薑米炒飯 88
Braised e-fu noodles, egg white 芙蓉拆肉燴伊麵 88
Stir fried, mushroom, puffed rice, supreme broth 拆肉本菇泡脆米 88

海中蝦 Live prawns Market Price
Drunken 醉翁
Wok fried, soya sauce 豉油皇焗
Deep fried, garlic, salt, pepper 椒鹽炸
Steamed, garlic 蒜茸開邊蒸



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海鮮 SEAFOOD

Per Person



酥薑珊瑚蒸星斑球

Steamed groupa fillet, crispy ginger, crabmeat and egg white

288

原隻老虎大花蝦 (上湯焗 或 豉油皇煎)

Tiger prawn (baked with supreme soup or pan fried with premium soya sauce)

228

上湯冬瓜蟹拑

Braised crab claw, winter melon, supreme broth

218



海棠龍蝦

Stir fried lobster, egg white, scallop mousse

188

芝士南瓜焗釀鮮蟹蓋

Baked green crabmeat, cheese, pumpkin puree, crab shell

168

百花炸蟹拑

Deep fried crab claw coated with minced shrimp

138

Standard



豉汁骨香龍脷球

Wok fried sole, black bean sauce

508

油泡東星斑球

Stir fried spotted groupa

498

細蔥帶子炒螺盞

Stir fried sea conch, scallop, green chives

368

黑松露生中蝦炒滑蛋

Scrambled egg, prawn, black truffle

368

醬燒脆蝦球

Deep fried spiced prawns, chilli-garlic sauce

298



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家禽 POULTRY



北京片皮鴨
Peking duck
(半隻)
(全隻)

Standard

Half 318
Whole 598

杭州富貴嘉美雞 (廿四小時前預訂)
Beggar's Ka Mei chicken
(24 hours in advance)

588

脆皮炸嘉美雞
Crispy Ka Mei chicken
(半隻)
(全隻)

Half 248
Whole 468



雙寶片皮嘉美雞
Crispy Ka Mei chicken, liver, Yunnan ham
(半隻)
(全隻)

Half 268
Whole 498

荔茸香酥鴨
Deep fried boneless duck filled with taro paste
(半隻)
(全隻)

Half 248
Whole 468

宮保嘉美雞球
Kung Po Ka Mei chicken, dried chilli, cashew nuts

248

豉油皇鮮冬菇煎嘉美雞球
Sautéed Ka Mei chicken, fresh black mushroom, premium soya sauce

248



乾蔥豆豉嘉美雞球煲
Ka Mei chicken casserole, shallot, black bean

248

燒雲腿榆耳炒鴿脯
Stir fried pigeon meat, brown fungus, crisp Yunnan ham

268





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肉類 MEAT

	Per Person
中式煎和牛柳 Australian, Wagyu, M7, tenderloin, Cantonese style	208
 黑椒和牛柳粒 Australian, Wagyu, M7, tenderloin, black pepper sauce	208
	Standard
蠔油牛肉片 U.S. rib eye beef, oyster sauce	198
燒汁京蔥黑豚肉 Japanese pork loin, leek, gravy	208
X.O. 醬爆黑豚肉 Japanese pork loin, X.O. chilli sauce	208
 桂花梨黑醋脆豬肉 Japanese pork neck, kwei hua flavoured pear, chin kiang vinegar	198
懷舊咕嚕肉 Sweet and sour Japanese pork	178
瑤柱馬蹄蒸肉餅 Steamed minced pork, conpoy, water chestnut	188



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有機時蔬、豆腐 ORGANIC, VEGETABLE, BEAN CURD

	Standard
蟹肉竹筍扒猴頭菇 Braised lion's mane mushroom, crabmeat, bamboo pith, vegetable	268
 豉汁帶子蒸有機豆腐 Organic bean curd, scallop, black bean sauce	268
蝦籽琵琶豆腐 Piper organic bean curd, minced shrimp, dried shrimp roe	168
紅燒有機豆腐 Organic bean curd, black mushrooms	148
竹筍鼎湖上素 Lo Hon vegetable, bamboo pith, pumpkin	168
野生木耳杞子百合雞湯浸青蔬 Poached seasonal vegetables, wild wood fungus, wolfberry, lily bulb, chicken broth	168
 薑糖酒炒芥蘭 Kale, ginger, Chinese wine	158
泮水芹香 Seasonal organic vegetable, crispy taro nest	158
 乾煸欖菜四季豆 Green beans, preserved vegetable	158



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飯、麵 RICE & NOODLES

	Per Person
 薑米頭抽和牛粒炒飯 Fried rice, Australian M7 wagyu beef tenderloin, minced ginger, premium light soya sauce	108
鮑粒飄香荷葉飯 Fried rice, abalone, lotus leaf	98
醬皇揚州炒飯 Fried rice, “Yeung Chow” style, X.O. sauce	98
鮮蝦雲吞麵 Shrimp wonton, noodle	98
	Standard
 桂花蟹肉炒新竹米粉 Wok fried vermicelli, crabmeat, shredded pork	268
松茸野菌窩仔飯 Braised rice casserole, wild fungus, matsutake mushroom	268
魚米之香 Fried rice, minced fish, Yunnan ham, egg, spring onion	228
玉帶瑤柱蛋白炒河粉 Fried flat rice noodles, scallop, conpoy, egg white	228
乾炒牛肉河粉 Fried flat rice noodles, U.S. rib eye beef	198
金蒜蝦乾豉油皇炒麵 Fried noodles, dried shrimp, golden garlic, premium soya sauce	198



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甜品 DESSERT

	Per Person
 冰花燉官燕 (椰汁、杏汁、薏米水或南瓜汁) Double boiled imperial bird's nest Choice of coconut cream, almond cream, pearl barley soup or pumpkin cream	528
 川貝陳皮燉津梨 Double boiled pear, chun bei, tangerine tea	78
西湖藕粉甜羹 Sweet soup, lotus root, lotus seed, lily bulb, red date, kuei hua	68
鮮奶蘆薈芝麻湯丸 Sweet milk with aloe vera, sesame glutinous rice dumpling	68
蛋白杏仁茶 Almond cream, egg white	60
 陳皮湘蓮紅豆沙 Red bean cream, lotus seed, tangerine peel	60
拔絲蘋果 Caramelised apple	88
楊枝甘露 Chilled mango cream, sago, pomelo	68
香芒布丁 Chilled mango pudding	68
四季鮮果盆 Seasonal fruit	88
 原桶即撞豆腐花 Bean curd pudding served in wooden bucket	
(兩位用)	For two persons 128
(四位用)	For four persons 198



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