



江南冷菜

STARTERS



京陵低温咸水鸭
24-hour marinated salted duck



青木瓜西柚沙拉
Spicy green papaya, dried
shrimp and pomelo salad

	Price
陈醋黑木耳 🌿 Wood ear fungus marinated with aged black vinegar	328
青木瓜西柚沙拉 🌶️🌿 Spicy green papaya, dried shrimp and pomelo salad	228
京陵低温咸水鸭 🍷 24-hour marinated salted duck	788
话梅酱腌佛手瓜 🌿🌿 Marinated chayote with dried plum	248
红油陈醋海蜇皮 🌶️ Jellyfish salad with aged black vinegar and chili oil	688
青柠汁桂花樱桃番茄 🌿 Pickled cherry tomato with Osmanthus in green lemon sauce	488
洛神花茶五香醉斑鱼 Five spiced grouper fillet in Roselle tea sauce	988
江南双色腐皮卷 🌿 Pan-fried carrots and spinach wrapped with dried bean curd roll	428

港式 烧味

ROASTED
& FLAMED

澳门脆皮烧腩肉
Macau crispy pork belly



盐焗荷香糯米黑松露富贵鸡

Fortune chicken

Slow roasted whole free-range chicken stuffed with glutinous rice, dried shrimp, preserved meat, black truffle sauce wrapped in lotus leaf

Price

乳猪烧味拼盘 🥩 🍷 🍷 Flamed trio barbecue sampler (Honey glazed Iberico pork, roasted Peking duck and suckling pig)	2,588
蜜汁叉烧 🥩 🍷 BBQ honey roasted pork shoulder	788
广东烧鸭 🍷 Guangdong fire roasted duck	1,388
澳门脆皮烧腩肉 🥩 Macau crispy pork belly	798
麦香脆皮炸子鸡 (半只) 🍷 Crispy free-range chicken with five spiced salt (half)	988
秘製烤澳洲羊棒骨 🍷 🍷 Slow roasted lamb shank in mixed herbs and spices	1,288
盐焗荷香糯米黑松露富贵鸡 🍷 🍷 🍷 Fortune chicken Slow roasted whole free-range chicken stuffed with glutinous rice, dried shrimp, preserved meat, black truffle sauce wrapped in lotus leaf	2,988

🌿 Vegetarian 🥥 Nuts 🥩 Pork 🍷 Alcohol 🌶️ Spicy 🍷 Chef's signature dish 🌿 Rooted in Nature

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堂做北京片皮鴨

half 3,488 | whole 5,888 🌱 🍷

Ming dynasty roasted Peking duck
served in two ways:

1. Crispy skin wrapped in steamed Chinese pancake with cucumber and spring onions
2. Choose a preparation for the duck meat:

生菜松仁炒鴨肉

Stir-fried diced duck served with lettuce

芒果彩椒炒鴨絲

Diced duck meat with fresh mango

豆腐白菜煮湯

Duck bone soup with salted vegetables and tofu



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化皮烤乳猪件 | 🐷

Firestone roasted suckling pig
half | 6988 whole | 13,888

黑松露腊味炒饭酿烤全体乳猪 | 🐷 🍷 14,388

Stuffed suckling pig with fried rice and
Chinese sausage in black truffle sauce



汤

SOUP

福建老壇佛跳牆

Buddha soup
Doubled boiled sea cucumber, abalone,
conpoy and fish maw soup

四物螺头炖老鸭汤
Double boiled duck, dried sea conch
and angelica with ginseng soup



汤 (位)

SOUP

(Individual)

Price

碧绿文丝豆腐羹

388

Yangzhou flavour soft bean curd and spinach soup with shrimp

福建老坛佛跳墙 | 🍲 🍷 🍴

2,888

Buddha soup

Doubled boiled sea cucumber, abalone, conpoy and fish maw soup

海鲜酸辣汤配鲜虾抄手 | 🍲 🍴

588

Seafood hot and sour soup with white shrimp wontons

椰盅虫草花乌鸡龙趸鱼唇汤

588

Double boiled black chicken with fish lip and
cordyceps flower soup in coconut cup

金汤海参鱼肚蟹肉羹 | 🍲 🍴

628

Braised seafood soup with crab roe and fish maw

红霞荷塘瑶柱桃胶羹

458

Mixed egg white with conpoy, carrots, peach gum
and home-made tofu soup

四物螺头炖老鸭汤

498

Double boiled duck, dried sea conch
and angelica with ginseng soup

菜胆竹荪杏鲍菇素汤 | 🍴

388

Double boiled mixed mushroom and
bamboo fungus with bok choy soup

主厨每日例汤 | 🍲

388

Chef's special daily soup

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活 海 鲜







FRESH
CATCH



蛋白鲜奶炒龙虾
Steamed green lobster with egg white and ebiko



清蒸红东星斑鱼
Steamed red spotted grouper in soy sauce

		Price
	东星斑 100g Red spotted grouper	1,988
	老虎斑 100g Tiger grouper	888
	青石斑鱼 100g Green grouper	788
	龙虾 100g Green lobster	1,988
	红蟹 100g Red mud crab	788
	活虾 100g River shrimp	488

烹饪选择

Selection of cookery methods

XO 酱蒸 Steamed with XO sauce	水煮 Poached in Szechuan style
豆豉 酱蒸 Steamed with black bean sauce	避风塘炒 Bi feng tang style
红烧 Braised in superior soy sauce	上汤芝士焗 Poached in cheese sauce
清蒸 Steamed in soy sauce	咸蛋炒 Stir-fried with salted duck egg
麒麟蒸 Steamed in Qilin style	麦片炒 Stir-fried in oatmeal flavor
松鼠鱼 Deep-fried with sweet & sour sauce	咖喱 酱 Stewed in curry sauce
姜葱炒 Stir-fried ginger and spring onion	香辣炒 Stir fried with spicy sauce

海鲜类

SEAFOOD



红鱼籽芥末酱大虾球(6个)
Crispy wasabi coated prawn balls with seasonal fruits (6 pcs)

椰味辣番茄汁酿蟹钳
Stuffed crab claws and shrimp
paste in spicy tomato sauce



	Price
川式麻辣水煮海鲜荟 🌶️ Poached spicy mixed seafood with cucumber and bean sprouts	1,688
红鱼籽芥末酱大虾球 (6个) 🍷 Crispy wasabi coated prawn balls with seasonal fruits (6pcs)	2,688
XO酱兰花炒带子配核桃 🥜 🌶️ 🍷 Wok-fried US scallop with broccoli and sesame walnut in XO sauce	1,988
辣咖喱虾球配长馒头 🌶️ 🍷 Prawn and cauliflower in spicy curry sauce with steamed colourful bun	2,688
椰味辣番茄汁酿蟹钳 🌶️ 🍷 Stuffed crab claws and shrimp paste in spicy tomato sauce	2,188
柠檬酱蜂巢蜜桃海鲜盏 (3个) 🍷 Crispy seafood and celery, peach wrapped in taro puff with lemon custard (3pcs)	1,088
西芹炒双色海虾仁 (干烧酱, 罗勒酱) 🥜 Double flavour shrimps with celery in sweet and chili sauce & basil sauce	1,088
碧盏红鱼籽蛋白炒阿拉斯加蟹肉 Stir-fried Alaskan king crab meat with egg white and ebiko in crispy spinach cup	1,688
炸椰汁萝卜鲜虾酿蟹盖 (3个) Fried crab shell stuffed with shrimps, radish and coconut cream (3pcs)	1,288
马苏里拉芝士牛油果熏三文鱼球 (5个) Crispy smoked salmon with avocado and mozzarella cheese balls (5pcs)	988
开胃酸菜煮石斑鱼片 🌶️ 🍷 🍷 Szechuan style poached chili grouper fillet with pickled vegetables	1,388
香橙洛神花酱杏仁银鳕鱼 Crispy cod fish with orange and almond in roselle tea sauce	1,888
避风塘金沙软壳蟹 🍷 Crispy soft shell crab with spiced salt and pepper	1,088

主菜

MAINS



豆豉醬小瓜爆黑豚猪颈肉
Wok-fried Iberico pork neck with
zucchini in black bean sauce



乐山紅袍辣子鸡
Leshan flavour organic chicken,
dried chili and Szechuan pepper

	Price
苹果醋荔枝咕嚕肉 🐷	628
Sweet and sour pork with lychee and apple cider vinegar	
蒜片黑椒鵝肝牛仔粒 🍷	2,888
US beef tenderloin with foie gras in crispy garlic pepper sauce	
紅袍孜然澳洲羊肉粒 🌶️	1,388
Spicy US lamb loin with cumin and crispy red pepper	
豆豉醬小瓜爆黑豚豬頸肉 🐷	1,288
Wok-fried Iberico pork neck with zucchini in black bean sauce	
蜀都宮保炒雞丁 🌶️	528
Free range chicken and cashew nut in kung pow sauce	
蔥爆安格斯鮑菇牛仔粒	1,988
Wok-fried Angus beef with onion leeks and eringe mushroom	
薄荷醬杏仁鮮蝦酥鴨方 (6个) 🌶️	1,388
Fried duck meat and shrimps paste, almond with mint sauce (6pcs)	
老干媽京蔥小炒肉 🌶️ 🐷	628
Wok-fried pork belly with onion leek in black bean chili sauce	
青豆泥安格斯蜂巢牛肋骨	1,888
Crispy Angus beef short ribs with mashed green beans in lemongrass sauce	
酸湯金針菇浸安格斯肥牛 🌶️	1,488
US Omaha short beef belly with enoki mushroom in pickled yellow chili broth	
乐山紅袍辣子鸡 🌶️ 🍷	698
Leshan flavour organic chicken, dried chili and Szechuan pepper	
酸豇豆牛肉末窩窩頭 🌶️	788
Wok-fried pickled black-eyed pea, minced US beef and dried tofu with steamed bun	

煲仔类

SIGNATURE HOT POT



松露酱干葱鸡煲
Simmered free-range chicken and shallot in black truffle sauce



柱候萝卜牛腩煲
Slow-braised wagyu beef brisket
with radish in chu hou sauce

	Price
沙茶猪蹄筋海参煲 🐠 🥥	1,988
Braised sea cucumber with pork tendon in satay sauce	
鱼香鸡粒茄子煲 🌶️	598
Spicy eggplant with minced chicken and salted fish	
川府香辣啤酒鸭 🌶️	1,388
Spicy duck with fried taro and beer in chili sauce	
龙虾汤海鲜奶豆腐煲	1,388
Lobster broth and homemade soy milk tofu with seafood	
松露酱干葱鸡煲 🍷	698
Simmered free-range chicken and shallot in black truffle sauce	
四川麻婆豆腐煲 🌶️ 🐷	598
Black pork "Ma Po" tofu dusted with Szechuan pepper	
柱候萝卜牛腩煲	1,088
Slow-braised wagyu beef brisket with radish in chu hou sauce	
干锅葱姜剁椒焗石斑鱼柳 🌶️	1,388
Slow-cooked grouper fillet with ginger and onion in home-made pickled sauce	
南乳板栗花生猪蹄煲 🥥 🐷	628
Braised pork trotter with chestnut and peanuts in pickled red bean sauce	

新鲜时蔬

FRESH HARVEST



金銀蛋蒜粒浸菠菜
Braised spinach with golden garlic
and duo eggs in superior broth



上湯木耳小唐菜
Bok choy, wood ear fungus and
wolfberries in superior broth

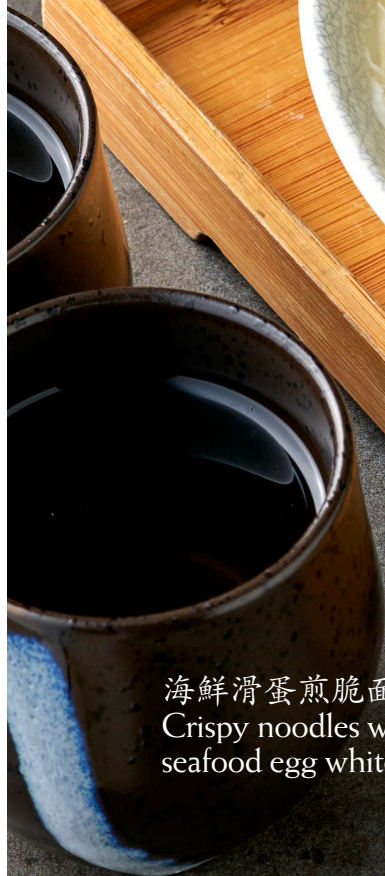
	Price
紅燒干貝扒西蘭花 Braised dried scallops with broccoli	528
干煸牛肉松四季豆 🌿 🥜 🌶️ 🍷 Stir-fried French beans with minced Angus beef	548
蚝油罗马西生菜 🌿 Romaine lettuce in oyster sauce	488
生炒广东芥兰 🌶️ 🥜 Guangdong style wok-fried kailan with pork belly and garlic	558
芦笋沙葛炒紫淮山 🌿 🥜 🌿 Stir-fried purple yam with asparagus, turnip, and sweet sesame walnut	488
金銀蛋蒜粒浸菠菜 🥜 Braised spinach with golden garlic and duo eggs in superior broth	588
上湯木耳小唐菜 🥜 Bok choy, wood ear fungus and wolfberries in superior broth	588
清炒時令蔬菜 Stir-fried seasonal vegetables	428

主 食

STAPLE DISHES









海鮮滑蛋煎脆面
Crispy noodles with
seafood egg white gravy





廣東道招牌炒飯
Canton Road signature fried rice,
shrimp and US scallops

	Price
广东道招牌炒飯  Canton Road signature fried rice, shrimp and US scallops	888
咸魚雞粒炒飯 Fried rice with salted fish, diced chicken and shredded lettuce	728
干炒牛肉河粉 Wok-fried flat noodles, marinated tender beef and golden chives	798
龙虾汤瑶柱海鲜泡饭 (位) Jasmine rice in lobster broth, bok choy, conpoy and seafood	488
海鮮滑蛋煎脆面 Crispy noodles with seafood egg white gravy	798
扬州炒飯  Yangzhou style fried rice	658
椰汁腊味黑米饭  Wok-fried black rice with Chinese sausage, preserved meat and coconut milk	698
海鮮鮮菇伊麵 E-fu noodles with assorted seafood and straw mushrooms	798
叉烧云吞面 (位)   Wonton noodle soup with honey glaze BBQ pork	498
皮蛋瘦肉粥 (位)  Pork and century egg congee	288

 Vegetarian
  Nuts
  Pork
  Alcohol
  Spicy
  Chef's signature dish
  Rooted in Nature

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FUJIAN/
TAIWANESE
STYLE

闽
台
一
家
亲



紅燒牛腩面
Braised beef brisket noodles soup



福建海鮮炒飯
Fujian seafood fried rice

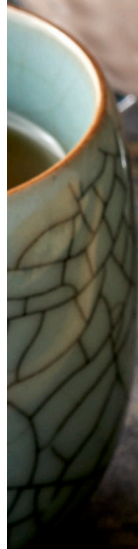
	Price
石碼五香卷配甜辣醬 🐷 🍲 Mingnan five spiced pork belly wrapped with dried bean curd sheet	688
泉州藜麥炸醋肉 🐷 Crispy sour pork loin with quinoa and pickled sweet and sour green papaya	688
蠔仔煎 Pan-fried oyster cake	688
台灣三杯雞 🍷 Braised chicken with basil in sweet soy sauce	658
台灣滷肉飯 (位) 🐷 Taiwanese rice with braised mixed pork and fried shallots	398
紅燒牛腩面 (位) 🍲 🌶️ Braised beef brisket noodles soup	388
沙茶醬大蝦焗薯粉 🍷 🌶️ Wok-fried sweet potato noodles with cabbage and whole shrimps in satay sauce	888
福建海鮮炒飯 Fujian seafood fried rice	598
廈門海鮮炒線面 🐷 Xiamen flavour fried thin noodles, assorted seafood, julienne pork, and napa cabbage	788

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甜点

SWEET
TREATS



飘香天鹅酥
Swan shaped taro puff pastry



核桃露黑芝麻湯圓
Walnut soup with black sesame
glutinous rice ball

- | | |
|---|-----|
| 流心紫薯丸蛋挞(3个) 🥞 | 228 |
| Baked egg tarts with purple potato balls (3 pcs) | |
| 飘香天鹅酥 (3个) 🥞 🍷 | 298 |
| Swan shaped taro puff pastry (3 pcs) | |
| 招牌楊枝甘露 (位) | 228 |
| Chilled mango and sago with grapefruit | |
| 桂花酒酿花生汤圆 (位) 🥞 🌿 | 228 |
| Hot sweet Osmanthus peanut glutinous rice ball | |
| 核桃露黑芝麻湯圓 (1个) 🥞 🌿 | 228 |
| Walnut soup with black sesame glutinous rice ball | |
| 红枣原只雪梨银耳炖桃胶 (位) 🌿 | 298 |
| Double boiled whole pear with peach gum,
white fungus and red dates | |
| 荔枝杏仁布丁配酥饼 (3个) 🥞 | 258 |
| Rabbit lychee with almond cream pudding
and crispy almond cake (3 pcs) | |
| 椰蓉斑兰炖蛋配洛神花茶啫喱 (位) 🌿 | 228 |
| Caramel pandan egg with Roselle tea jelly | |
| 环球时令水果 (位) 🌿 | 288 |
| Tropical seasonal fruits combination | |

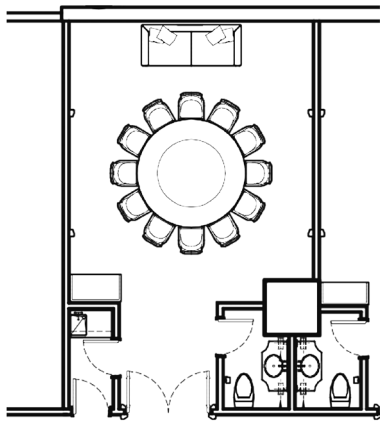


PRIVATE
DINING
ROOMS



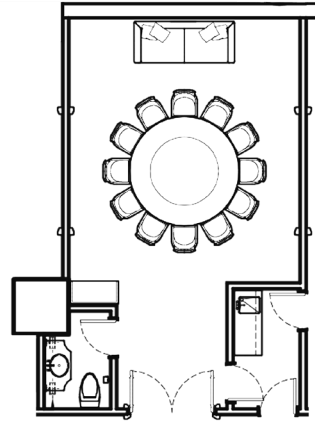
ADMIRALTY

Maximum seating capacity of 12 pax



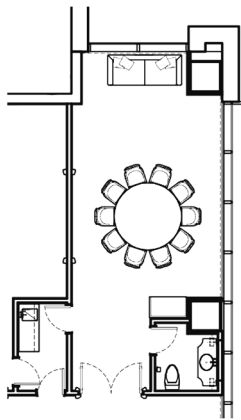
AUSTIN

Maximum seating capacity of 12 pax



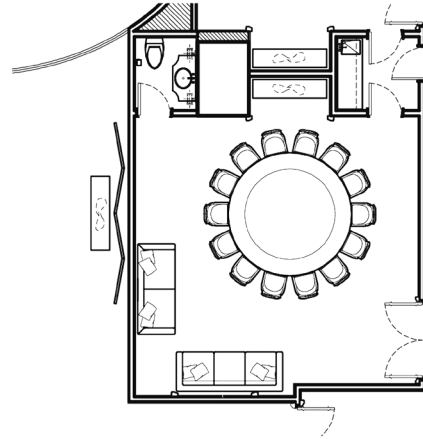
GRANVILLE

Maximum seating capacity of 10 pax



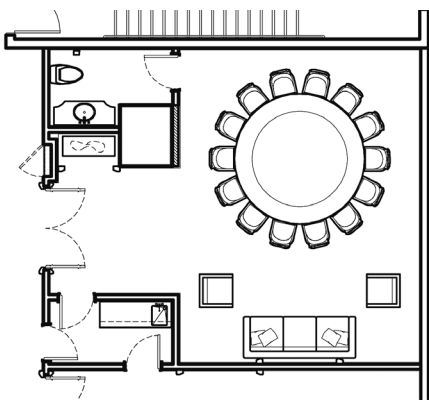
KOWLOON

Maximum seating capacity of 12 pax



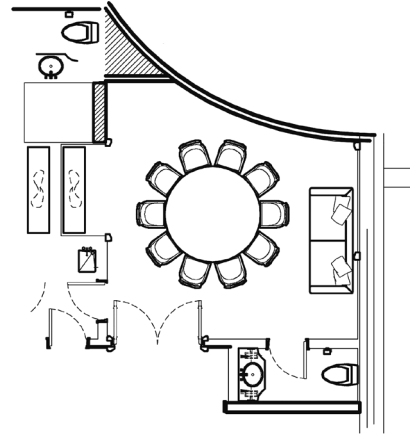
MODY

Maximum seating capacity of 14 pax



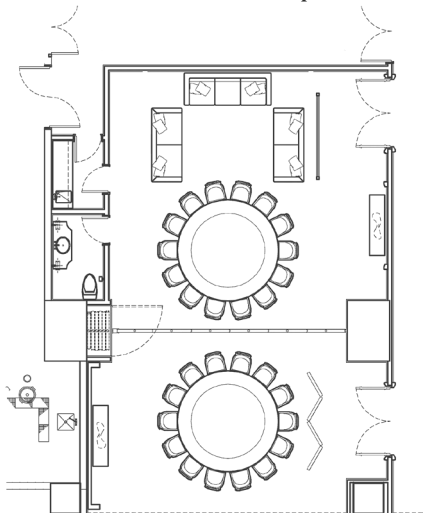
NATHAN

Maximum seating capacity of 6 pax



PEKING

Maximum seating capacity of 40-50 (can be converted into 2 separate rooms)



SALISBURY

Maximum seating capacity of 12 pax

