



LI ÒN X

APPETIZERS

- 手拍日本黄瓜 68
Chilled cucumber with chef's special sauce
- 咖喱茄子拌鸡肉松 88
Crispy curried eggplants topped with curry chicken floss
-  黄金咸蛋鱼皮 88
Crispy salmon fish skin with golden salted egg yolk
-  水煮饺子拌四川麻香辣酱 98
Steamed prawn dumpling in fragrant Szechuan Mala sauce
-  卤水花生海蜇 108
Soy-braised peanut & marinated jelly fish combination
-  蜀地四川麻辣口水鸡 118
Spicy chicken in chili oil in Szechuan Mala style
- 酥脆腐皮虾鲜果拌黑椒美乃滋酱 138
Crispy prawn cake with seasonal fruits in pepper mayo sauce
-  羌葱过火烧肉 138
Wok-fried pork belly ginger slice & spring onion
- 五香酱牛展 198
Braised beef shank with five spice in soy sauce
-   黄金软壳虾 238
Crispy soft shell crab coated with golden egg yolk

大江南北小食

DOUBLE-BOILED SOUPS

-  老火汤甜玉米与凤皇鲜肉羹 68
Double boiled sweet corn with chicken minced soup
-  四川海鲜酸辣汤 88
Hot & sour Szechuan seafood soup
- 黄金海鲜鱼唇汤 88
Golden assorted seafood fish lip soup
-  老火汤炖干贝海参花胶 108
Double boiled dried scallop fish maw & sea cucumber soup
-  老火汤炖竹笙花菇鸡肉 108
Double boiled chicken thigh with bamboo pith & mushroom soup
- 宫廷金汤燕窝花胶汤 228
Braised bird's nest with fish maw in superior soup
- 红烧燕窝 228
Braised bird's nest with "Hong Siew" soup
-  花胶炖樱花鸡干贝汤 388
Double-boiled fish maw with dried scallop and wolfberries soup
-   原鼎佛跳墙 768
Double-boiled imperial "Buddah Jumps Over the Wall"

粵式原盅炖汤

HONG KONG BARBECUE

香港式 烧烤味

-  密汁叉烧烤肉 88
Honey barbecued pork belly "Char Siew"
- 广东脆皮鸡 98
Cantonese crispy chicken
-  港式香脆烧烤肉 138 半份 / Half
Roasted crispy pork belly in Cantonese style
- 梅酱烧米鸭 168 半份 / Half
Roasted duck with plum sauce
-  港式香味拼盘 208
Hong Kong barbecued combination
-   南乳脆皮乳猪 3,680 全只 / Whole
*Barbecued suckling pig marinated with bean sauce
(Order 1 day prior)*

HONG KONG BARBECUE

北京片皮鴨 (二食) 398 半份 / Half
*Roasted Beijing duck served with
"Flower" buns & condiment (two ways cooking)*

推荐做法

Recommended cooking methods

(傳統片皮鴨捲)

Served with traditional condiments and Chinese pancake

(黑椒炒鴨片)

Wok-fried sliced duck meat with black pepper sauce

(鴨絲乾燒伊腐麵)

Braised Ee-fu noodles with shredded duck meat and mushrooms

(鴨崧生菜包)

Stir-fried minced duck meat with mixed capsicum

(羞葱炒鴨片)

Wok-fried duck meat with scallions in a casserole



時蔬炒川麻辣醬

Wok-fried Szechuan Mala with seasonal vegetables

精選
香港
點心



Spicy |



Chef's Signature |



Pork

All prices are subject to 11% government tax & 10% service charge.

prices are in thousands of rupiah.

CHINESE PREMIUM DELICACIES

京葱烩海参花菇 <i>Wok-fried sea cucumber with flower mushroom and Chinese leek</i>	488
鲍汁红烧花胶 <i>Stewed fish maw with "Hong Siew" abalone sauce</i>	608
鲍片扒百灵菇拌时蔬 <i>Braised sliced abalone with bailing mushroom & seasonal vegetables</i>	688
 海味一品煲 <i>Braised assorted seafood treasure & 10 head abalone</i> 5位用 / 5persons	2,288

优质
深海
野味

BRAISED WHOLE ABALONE

- 原只8头汤鲍鱼烩花胶时蔬 288
*Braised whole Australian "8 head" abalone with fish maw
& seasonal vegetables in pumpkin truffle gravy*
- 黄焖澳洲三头鲍鱼拌西兰花 368
*Braised Australian "3 head" abalone
with superior sauce & seasonal vegetable*
- 原只3头汤鲍鱼烩时蔬 368
*Braised whole Australian "3 head" abalone
with golden sauce & seasonal vegetables*
- 黄焖原只六头鲍鱼烩海参时蔬 388
*Braised whole Australian abalone F6 with
sea cucumber in golden pumpkin gravy*
-  “原只2头汤鲍鱼烩时蔬与特级蚝油” 528
*Braised whole Australian "2 head abalone"
& seasonal vegetables in premium oyster sauce*
- 冰填2头鲜鲍拌香菜柠檬汁 528
Chilled whole 2 head abalone with coriander lime juice

滋
补
原
只
鲍
鱼

HOMETOWN STIR-FRIED SEAFOOD

家乡 海鲜 小炒

-  馬麥醬蔥油炒虎蝦 188
Wok-fried tiger prawn with scallion in Marmite sauce
- 虎蝦蒜蓉蒸奶油冬粉 188
Steamed tiger prawn with minced garlic butter and glass noodle
- 锅炒奶油虎蝦球 268
Wok-fried tiger prawn meat ball with fragrant butter sauce
-   Xo醬炒石斑魚片 268
Wok-fried grouper fish fillet in XO chili sauce
- 粵式露筍炒石斑魚片 268
Wok-fried grouper fish fillet with asparagus in Cantonese style
-   港式彩椒泡蝦球 268
Sauteed prawn meat with bell peppers in Cantonese style
- 金黃鹹蛋黃炒虎蝦 268
Wok-fried tiger prawn with golden salted egg yolk
- 港式锅炒北海道帶子拌西蘭花 468
Wok-fried Hokkaido scallop with broccoli in Cantonese style
- 北海道帶子蒜蓉蒸奶油冬粉 498
Steamed Hokkaido scallop with minced garlic butter and glass noodle

FRESH FROM THE FARM

- 辣子鸡茸松菇乾偏四季豆 98
*Stir-fried french beans with button mushrooms and
minced chicken Szechuan style*
- 拍蒜番茄炒西兰花 98
Stir-fried cherry tomato, broccoli with minced garlic
- 肉碎茄子煲 98
Braised egg-plant with minced chicken in clay pot
- 金菇豆根上汤浸枸杞子菠菜 98
*Blanched spinach with enoki mushrooms, wolfberry
and dried bean curd puff*

健康農場蔬菜

时令蔬菜 128

SEASONAL VEGETABLES

推荐做法

Recommended Cooking Methods

烹饪方式

Choose one of the following preparation

拍蒜炒

Stir-fried with garlic

蚝油扒

Tossed with premium oyster sauce

白灼

Poached in light soya sauce

腐乳

Preserved beancurd

  干贝辣酱
XO sauce

POULTRY

家禽

 火焰鸡 608 <i>8 Treasure flamed chicken</i>	
玫瑰豉油鸡 196 <i>Cantonese soy-braised chicken with rose wine</i>	全只/ whole 半份/ Half 98

鸡腿肉

CHICKEN THIGH MEAT

推荐做法

Recommended cooking methods


三杯酱 118 <i>3 Cup sauce</i>	
酸甜酱 118 <i>Sweet & sour sauce</i>	
  奶油酱 118 <i>Fragrant butter sauce</i>	
奶油咸蛋黄 138 <i>Golden salted egg yolk</i>	
核桃酱 138 <i>Walnut sauce</i>	
官宝酱与腰豆 138 <i>Kung pao sauce & cashew nut</i>	
  干贝辣酱 208 <i>XO dried scallop sauce</i>	

肉类

MEAT SELECTION

牛肉/WOK-FRIED BEEF

推荐做法/recommended cooking methods

 姜葱蒜蓉炒 198
Wok-fried ginger & spring onion slice with garlic minced

蒙古酱 198
Mongolian sauce

广东酱汁 198
Cantonese sauce


红酒酱 258
Red wine sauce

 黑椒酱 198
Black pepper sauce

 干贝辣酱 328
XO dried scallop sauce

猪排骨或里脊肉/PORK RIBS OR PORK LOIN

推荐做法/recommended cooking methods


 姜葱蒜蓉炒 128
Wok-fried ginger & spring onion slice with garlic minced

黑椒酱 128
Black pepper sauce

 椒盐 128
Salted and pepper

酸甜酱 138
Sweet & sour sauce

红酒酱 168
Red wine sauce

 招牌咖啡酱 208
Signature coffee sauce

LIVE FISH FROM THE OCEAN

每 100 克 / 市场价
Per 100 gr/Market Price

深海石斑
Grouper fish

金凤红罗鱼
Red Tilapia fish

鳕鱼
Cod fish

三文鱼
Salmon fish

东星斑
Pacific Grouper

推荐做法

Recommended cooking methods

蒜茸蒸

Steamed with minced garlic butter

清蒸

Steamed with soya sauce

豉汁蒸

Steamed with black bean with garlic

油炸糖醋

Deep fried and stir with sweet
and sour sauce



青芒果辣梅酱炸

Deep-fried with green mango in
spicy plum sauce

芙蓉蒸

Steamed minced ginger garlic

烧烤日式红烧酱 (仅适用于三文鱼
和鳕鱼)

Baked teriyaki sauce

(For salmon & cod fish only)



烧烤韩国辣酱

Baked Korean Gochujang sauce
(Only for salmon)

绿脆蒜色蛋黄酱

Green mayo crispy garlic sauce
(Only for salmon)



蒸娘惹酱

Steamed Nyonya Sauce

朝州蒸

Steamed teow chew style

游水
海龙
龙虾
鲜

'LIVE' FROM THE OCEAN

每 100 克 / 市场价
Per 100 gr/Market Price

生猛龙虾仔
Baby Lobster

虎虾
Tiger Prawn

推荐做法

Recommended cooking methods

鲜果沙拉

Chilled with fresh fruit salad

蒜蓉蒸

Steamed with minced garlic

 七味香辣蒜粉

*Deep fried with 7 spice assorted pepper
chili powder*

 翠玉黄金咸蛋

Wok-fried golden salted egg yolk

上汤焗


Braised with butter garlic sauce

芝士烧烤青蒜茸美奶滋

*Fragrant baked green mayo
with parmesan cheese*

 新加坡辣椒螃蟹酱

*Wok-fried chili crab sauce
in Singapore style*

 滑蛋脆面

*Flying crispy noodles with
chicken egg gravy*

 酸梅汁凉拌青葱和大蒜片

*Chilled shallot and garlic slice
in sour plum sauce*

游水海龙虾鲜

RICE SELECTION

饭类

- 海鲜鱼子炒脆饭 138
Crispy fried rice with red tobiko and seafood
-  扬州海鲜炒饭 138
Young Chow seafood fried rice
-  四川海鲜炒饭 138
Szechuan seafood fried rice
- 脆米海鲜泡饭 138
Crispy fragrant rice seafood soup
-   八分钟南洋咖喱海鲜烤饭 168
*Oven baked eight-minute rice with seafood in
curry sauce "Nanyang Style"*
-   XO辣酱海鲜炒饭 168
XO seafood fried rice
- 蟹肉海鲜炒飯 168
Crab meat seafood fried rice
-  招牌黑松露海鮮炒飯 228
Signature black truffle seafood fried rice

NOODLES

面类

- 港式鸡丁焗伊面 108
Braised Ee-fu noodle with chicken in Cantonese style
-  港式滑蛋海鲜脆面 108
Flying crispy noodle with seafood & egg gravy in Cantonese style
-  干捞叉烧吞面 118
Dry pork char siew wanton noodle
- 港式海鲜炒金旦面 138
Wok-fried fragrant seafood egg noodle in Cantonese style
- 清汤牛肉金旦面 138
Beef slice egg noodle with doubled boiled soup
- 港式干炒牛肉河粉 138
Wok-fried beef tenderlion with flat noodle in Cantonese style
- 滑蛋海鲜河粉 138
Wok-fried flat noodle with seafood in egg gravy
- 什锦海鲜番茄汁扁面 138
Wok-fried assorted seafood with flat noodle in tomato gravy
- 港式海鲜干炒伊面 188
Wok-fried Ee-fu noodle with seafood in Cantonese style
- 什锦海鲜番茄汁鸡蛋面 138
Wok-fried assorted seafood with egg noodle in tomato gravy

点心

DIM SUM

HONG KONG DIM SUM SELECTION

 豉汁蒸排骨	68
<i>Steamed pork ribs with black bean sauce</i>	
 蚝皇叉烧包	68
<i>Steamed Cantonese barbecued pork buns</i>	
香煎萝卜糕鸡肉松	68
<i>Pan-fried carrot cake with chicken floss</i>	
 龙翔小笼包	68
<i>Steamed "Xiao Long Bao"</i>	
鲜虾腐皮卷	78
<i>Deep-fried bean curd skin roll with prawns</i>	
黑椒蒸凤爪	68
<i>Steamed chicken feet with black pepper</i>	
  秘制带子饺	78
<i>Steamed scallop dumplings with XO sauce</i>	
皮蛋鸡碎粥	88
<i>Congee with minced chicken and century egg</i>	
鼎湖素春卷	58
<i>Deep-fried vegetable spring rolls</i>	
干贝珍珠鸡	68
<i>Glutinous rice with chicken & conpoy</i>	
 叉烧酥	68
<i>Baked barbecued pork puffs</i>	
 北菇肉蒸烧卖	68
<i>Steamed pork & mushroom siew mai</i>	
风水虾饺皇	78
<i>Steamed superior prawn har kow</i>	
 燕窝灌汤饺	118
<i>Bird's nest dumpling with superior stock</i>	

精选 香港 点心

VEGETARIAN SELECTIONS

精选素食

露筍粟米羹 <i>Asparagus with cream corn soup</i>	68
蘑菇西红柿蔬菜汤 <i>Tomato vegetable mushroom consommé</i>	68
素方烤鸭伴花询仔 <i>Vegetarian duck with chinese flower buns and condiments</i>	88
什锦野菌白菜 <i>Braised assorted wild mushrooms with pak choy</i>	88
宫保鲜菇滑豆腐 <i>Stir-fried golden tofu and mushrooms with dried chili, "Kung Pao" style</i>	88
雀果製果丁 <i>Sautéed mixed vegetables with cashew nuts in a basket</i>	88
菜粒鲜菇齋炒饭 <i>Vegetarian fried rice</i>	88
羅漢香煎生麵 <i>Braised crispy noodles with "Lo Han" vegetables and mushrooms</i>	88

DESSERT

- 冷冻杨枝香芒露糕 68
Chilled sago cream with pomelo jam, mango and vanilla ice cream
-  冷冻芒果布丁配白巧克力和橄榄蜜饯 68
Chilled mango pudding with white chocolate and olive compote
- 青柠雪霜香茅冻 68
Refreshing lemongrass jelly with lime sorbet
- 香草雪糕 68
Crispy crumbed vanilla ice cream
- 豆沙锅饼 88
Pan-fried chinese pancake filled with red bean paste
- 季节时水果盘 88
Seasonal fresh fruits platter
- 红豆沙汤丸 68
Hot red bean sand with glutinous rice dumpling soup
-  红枣冰糖燕窝 188
Chilled bird's nest with red dates in rock sugar syrup
-  泡参炖官燕(冷,热) 238
Double-boiled imperial bird's nest with American ginseng

胶 原 养 颜 甜 品

