Cuisine:

Chef's Special Platter

Crispy suckling pig
Shredded chicken, flat glass noodles, sesame, vinegar sauce
*Delamotte brut, Champagne NV*

**S**

Braised Boston lobster, minced pork, egg, black bean sauce
*La Justice-Domaine Rene Bouvier, Gevrey Chambertin, Pinot Noir 2017*

**S**

Braised bird's nest soup, crab meat, crab roe

**S**

Steamed Patagonian toothfish fillet, shredded pork, mushrooms, soya sauce
*Tiansai Vineyard, Skyline of Gobi, Chardonnay 2016*

**S**

Slow cooked beef cheek, white porcini mushrooms
*Yarra Valley, Healesville, Mac Forbes, Syrah 2016*

**S**

Fried rice, barbecued pork, beetroot, preserved vegetables

**S**

Your choice of dessert

Chinese tea

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Each $1068

Additional $550 per person with wine pairing

Minimum order for two persons

Credit card promotional offers are not applicable

CATH members are entitled to a 15% discount

All prices are in HK$ and subject to a 10% service charge

Please advise our associates if you have any food allergies or special dietary requirements

Seafood from sustainable and responsible sources
SET DINNER

燒味大拼盤  Barbecued meat combination

銀湖蟹肉燴燕窩  Braised bird’s nest soup, crab meat, egg white

清蒸海上鮮  Steamed fresh garoupa, spring onions, soya sauce

蠔皇南非鮑魚 (40克)  Braised whole South African abalone (40gram), oyster sauce

鎮江醋香黒豚豬柳  Sautéed Iberico pork fillet, pistachio, dark vinegar sauce

山珍齋鮮菌炒帶子  Stir fried scallops, Yunnan termite mushroom sauce

花膠蟲草花野米浸時蔬  Poached vegetables, fish maw, cordyceps flowers, American wild rice, fish broth

脆皮龍岡雞  Crispy “Loong Kong” chicken

以上小菜可自選三款  Please choose three of the above dishes

雪菜魚鬆炆鴛鴦米  Braised rice noodles, vermicelli, fried fish meat, preserved vegetables

或  or

飄香荷葉飯  Fried rice wrapped in lotus leaf

自選精美甜品  Your choice of dessert

每位 $1,168  $1,168 per person
只適用於兩位或以上 Minimum order for two persons
每位另加 $88 配葡萄酒一杯 Additional $88 per person with a glass of wine

海鮮來自可持續發展供應源
Seafood from sustainable and responsible sources
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or special dietary requirements
滋補清潤燉湯  Chinese Herbal Tonic Soup

每位  Per Person

石斛松茸燉雞
功效：健脾益胃保肝明目
主治：胃弱咽燥胸悶易倦
Double boiled chicken soup, “shi hu”, matsutake mushrooms
$228

天麻紅棗燉魚頭
功效：驅風活血補虛益氣
主治：眩暈頭痛氣血不足
Double boiled fish head soup, pork, “tin ma”, red dates
$178

蟲草花螺頭燉雪雁
功效：健肺補腎祛寒壯筋
主治：精氣不足腰膝酸軟
Double boiled snow goose soup, conch, cordyceps flowers
$218

川貝海底椰燉豬腱
功效：潤肺止咳清熱養顏
主治：肺氣不足虛煩不安
Double boiled pork shank soup, fritillary bulbs, sea coconut
$198

濃湯竹笙瑤柱燉白鴿蛋
功效：益氣養陽寧神補腦
主治：脾胃虛弱咽乾口渴
Double boiled chicken broth, bamboo pith, conpoy, pigeon egg
$218

廚師精選
Chef's Recommendations

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燒烤、頭盤  Barbecue and Roast, Appetizer

半隻  Half  每隻  Each

北京片皮鴨 (預定)  
Peking duck (please order in advance)

桶子豉油雞  
Poached chicken, soya sauce

$888

$292  $578

輕怡  Light  例牌  Full  Portion  Portion

燒味拼盤  
Barbecued meat appetizers

化皮乳豬件  
Crispy suckling pig

$235  $398

$215  $358

蜜糖汁叉燒  
Honey barbecued pork

潮蓮脆皮鵝  
Roasted goose

$215  $358

$308

五香脆燒腩  
Crispy pork belly

$208

Chef's Recommendations
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燒烤、頭盤  BARBECUE AND ROAST、APPETIZER

凍日本清酒鮑魚
Chilled sake marinated abalones, eggplants

椒鹽鱈魚粒
Deep fried diced Patagonian toothfish, spicy peppered salt

麻香棒棒雞絲粉皮
Shredded chicken, flat glass noodles, sesame, vinegar sauce

滷水鴨舌
Marinated duck tongues, preserved soya sauce

桂花汁炸鮮冬菇
Crispy black mushrooms, osmanthus honey sauce

金磚脆豆腐
Crispy beancurd, shichimi seasoning

陳醋手拍小青瓜
Pickled green cucumber, dark vinegar, garlic

素鶏千千尋
Braised vegetarian beancurd sheet rolls, fungi

例牌
Full Portion
$318

$218

$178

$168

$125

$115

$115

$105

素菜
Vegetarian
Chef's Recommendations
Seafood from sustainable and responsible sources
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鲍鱼、海味  ABALONE AND DRIED SEAFOOD

每位  Per Person

ставил墨西哥鲍鱼 (120克)  
Braised whole Mexican abalone (120gram), oyster sauce  $1388

-stars吉品30頭鲍鱼 (30克)  
Braised whole Yoshihama abalone (30gram), oyster sauce  $1038

秘製澳洲鲍鱼 (85克)  
Braised whole Australian abalone (85gram), oyster sauce  $718

花膠扣鵝掌  
Braised fish maw and goose web, oyster sauce  $638

-pearl凤尾蝦饺 Participating  
Braised sea cucumber with shrimp mousse
Deep fried pigeon egg
(Please allow 30 minutes of preparation time)  $498

-stars南非鲍鱼 (40克)  
Braised whole South African abalone (40gram), oyster sauce  $318

轻怡  例牌
Light  Full
Portion  Portion

鲍鱼汁煎酿花胶  
Wok fried fish maw filled with shrimp mousse, pork, abalone sauce  $305  $498

厨师精選  Chef's Recommendations
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官燕   BIRD’S NEST

每位  Per Person

### 竹笙釀官燕 (需時約30分鐘)
Braised premium bird's nest and bamboo pith
(Please allow 30 minutes of preparation time)  
$728

### 雞蓉燴官燕
Premium bird’s nest soup, minced chicken  
$638

### 冰花燉官燕
Double boiled premium bird’s nest soup, rock sugar  
$538

### 紅燒海皇燕窩羹
Braised bird’s nest soup, seafood  
$368

### 廚師精選
Chef’s Recommendations

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湯羹

SOUP

每位
Per Person

花膠北菇燉菜膽
Double boiled fish maw soup, black mushroom, hearts of green

$638

四寶燉夏威夷萬壽果（需時約30分鐘）
Double boiled Hawaiian papaya soup, crab meat, chicken, roasted duck, mushrooms
(Please allow 30 minutes of preparation time)

$298

濃湯花膠雞絲羹
Braised shredded chicken soup, fish maw, fungi, ginger

$228

金湯芙蓉鮮蝦羹
Pumpkin and chicken broth, black tiger prawn, morel mushrooms, steamed egg white

$198

宮庭酸辣湯
Hot and sour soup, seafood, bamboo shoots, fungi, mushrooms

$198

家鄉拆魚羹
Fish and assorted vegetable soup

$188

Chef's Recommendations
Seafood from sustainable and responsible sources
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| 红瓜子斑、 | Melon-seed red garoupa | 時價 | Market Price |
| 東星斑 — | Leopard coral garoupa |  |  |
| 清蒸、 | Choice of preparation: | Steamed, |  |
| 红炆羊肚菌、 | Braised with morel mushrooms or | Steamed with mushrooms and shredded pork | |
| 古法蒸 | | |  |

| 本地龍蝦、 | Local lobster, | 時價 | Market Price |
| 波士頓龍蝦 — | Boston lobster |  |  |
| 炒球、 | Choice of preparation: | Sautéed or Wok baked in bouillon | |
| 上湯焗 | | |  |

| 活海蝦 — | Fresh prawn | 時價 | Market Price |
| 白灼、 | Choice of preparation: | Poached or Steamed with garlic | |
| 蒜茸蒸 | | |  |

| 肉蟹、膏蟹 — | Fresh green crab, coral crab | 時價 | Market Price |
| 清蒸 | Choice of preparation: | Steamed, Stir fried in spicy peppered salt | |
| 避風塘、 | or Wok fried with ginger and spring onions | | |
| 薑葱炒 | | |  |

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海鮮

SEAFOOD

無錫燴波士頓龍蝦
Braised Boston lobster, minced pork, spicy sour sauce

$268

酒釀竹笙蒸龍趸球
Steamed giant garoupa fillet with bamboo pith, beancurd sheet, fermented rice wine sauce

$198

釀焗鮮蟹蓋
Deep fried crab shell filled with crab meat

$188

芝士焗釀鮮蟹蓋
Baked crab shell filled with crab meat, cheddar cheese, onions

$188

葡汁八寶焗響螺 (需時約30分鐘)
Baked sea whelk and assorted meat in shell, mild curry sauce
(Please allow 30 minutes of preparation time)

$168

竹籠梅菜蒸澳洲鱈魚柳
Steamed Patagonian toothfish fillet, preserved vegetables in bamboo basket

$128

$378

蔥燒百花銀鱈魚
Deep fried Patagonian toothfish filled with shrimp mousse, soya sauce

$255

$438

欖菜肉鬆美國生蠔煲
Casserole of American oysters, minced pork, preserved vegetables

$245

$408

Chef's Recommendations
Seafood from sustainable and responsible sources
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SEAFOOD

兩味龍蝦球 - (豉汁百合松仁炒，彩椒百木耳炒)
Wok fried lobster, lily bulbs, pine nuts, black bean sauce
Wok fried lobster, white fungi & bell peppers

$895 $1488

🌟 蟹皇四川蝦球
Wok fried prawns, spicy crab roe sauce

$275 $468

🌟 生抽千煎海中蝦
Wok fried fresh prawns, spring onions, soya sauce

$255 $418

🌟 油雞醃菌鮮菌炒帶子
Stir fried scallops, termite mushrooms

$235 $388

🌟 砂鍋干煸蟹肉炒粉絲
Casserole of crab meat, vermicelli, fermented chilli bean paste

$215 $348

Chef's Recommendations
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POULTRY

古法鹽焗雞
Salt baked chicken
$292  $578

脆皮龍崗雞
Crispy “Loong Kong” chicken
$292  $578

陳年花雕酒燜雞
Slow cooked chicken, Chinese yam, wolfberries in aged “Fa-Du” rice wine
$292  $578

荔蓉香酥鴨 (需時約30分鐘)
Crispy duck coated with taro, oyster mushroom sauce
(Please allow 30 minutes of preparation time)
$292  $578

脆皮妙齡乳鴿
Roasted baby pigeon
$158

千葱豆豉雞煲
Casserole of chicken, shallots, black bean sauce
$155  $268

生菜片鴿鬆
Wok fried minced pigeon, bamboo shoots, served with lettuce leaves
$155  $268

宮保爆雞丁
Wok fried chicken fillet, cashew nuts, chillies, spicy sauce
$155  $248

Chef's Recommendations
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MEAT

羅勒鵝肝和牛粒
Stir fried Australian wagyu beef, foie gras, bell peppers, cashew nuts, Thai basil

碧綠中式牛柳脯
Wok fried beef tenderloin, vegetables, mandarin sauce

辣香玉豆爆牛柳粒
Wok fried diced beef tenderloin, Chinese beans, chilli oil

鎮江醋香黑豚豬柳
Sautéed Iberico pork fillet, pistachio, dark vinegar sauce

黑椒紅酒炒黑豚肉
Wok fried Iberico pork, mushrooms, black pepper, red wine sauce

青尖椒炒黑豚肉片
Sautéed sliced Iberico pork, chillies

孜然焗羊扒
Wok baked lamb chops, cumin, macadamia nuts, sesame seeds

瑤柱馬蹄蒸肉餅 (需時約30分鐘)
Steamed minced pork, diced mushrooms, water chestnuts
(Please allow 30 minutes of preparation time)

Chef's Recommendations
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蔬菜、豆腐  BEANCURD、VEGETABLE AND MUSHROOM

山珍粉絲什菜煲
Casserole of vegetables, bamboo pith, morel mushrooms, vermicelli
$165  $278

蝦籽扒柚皮
Braised pomelo peel, shrimp roe
$115  $268

干蔥豆豉素鴨煲
Casserole of deep fried beancurd, shallots, black bean sauce
$145  $248

方魚炒芥蘭
Wok fried kale, dried halibut
$135  $228

金盞玲瓏翠綠
Wok fried asparagus, lily bulbs, mushrooms, gingko nuts, walnuts in crispy basket
$135  $228

有機豆漿銀杏百合浸時蔬
Poached vegetables, gingko nuts, lily bulbs, organic soybean milk
$135  $218

紅燒滑豆腐
Braised fried beancurd, black mushrooms, vegetables
$135  $218

松露千層素燴
Braised beancurd sheet purse filled with bamboo piths, black truffles, morel mushrooms, cordycep flowers
$308

素食  Vegetarian
廚師精選  Chef's Recommendations

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<table>
<thead>
<tr>
<th>Item Description</th>
<th>Per Person</th>
<th>Full Portion</th>
</tr>
</thead>
<tbody>
<tr>
<td>薑蔥鮑魚三絲撈麪</td>
<td>$188</td>
<td>$458</td>
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<tr>
<td>Shredded abalone with braised noodles, fish maw, mushrooms</td>
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<tr>
<td>竹籮樓菜鱈魚蒸五穀</td>
<td>$178</td>
<td>$398</td>
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<tr>
<td>Steamed Patagonian toothfish with multigrain rice, preserved cabbages in bamboo basket</td>
<td></td>
<td></td>
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<tr>
<td>濃湯蝦皇稻庭烏冬</td>
<td>$168</td>
<td>$398</td>
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<tr>
<td>Fresh prawns, “Inaniwa” udon noodles soup</td>
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<tr>
<td>龍皇湯海鮮煖伊府麴</td>
<td>$138</td>
<td>$338</td>
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<tr>
<td>Braised seafood egg noodles, crab roe, lobster broth</td>
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<tr>
<td>山珍醬鵝肝和牛鬆炒飯</td>
<td>$145</td>
<td>$320</td>
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<tr>
<td>Australian wagyu beef and foie gras fried rice, egg, spring onions, Yunnan termite mushroom sauce</td>
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<tr>
<td>瑤柱蟹肉炆鴛鴦米</td>
<td>$135</td>
<td>$268</td>
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<tr>
<td>Braised rice noodles, vermicelli, crab meat, conpoy</td>
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<td></td>
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<tr>
<td>鮑魚石頭鍋飯</td>
<td>$138</td>
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<tr>
<td>Fried rice with abalone in stone bowl</td>
<td></td>
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<tr>
<td>乾隆泡飯</td>
<td>$398</td>
<td></td>
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<tr>
<td>Boiled rice, pork, mushrooms in lobster broth</td>
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<tr>
<td>飄香鮮蝦荷葉飯</td>
<td>$298</td>
<td></td>
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<tr>
<td>Fried rice with fresh shrimps wrapped in lotus leaf</td>
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<tr>
<td>楓枝肉排蒸腸粉</td>
<td>$238</td>
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<tr>
<td>Steamed rice flour rolls, pork ribs, preserved olives, black beans</td>
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</tr>
</tbody>
</table>

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