



前菜 STARTER

	明爐蜜汁廣東式叉燒 Barbecued Pork <small>580 kcal</small>	28
	脆皮燒腩仔 Roast Pork Belly <small>680 kcal</small>	28
	廣東式西柚 撈起 西柚升級為蘇格蘭三文魚 Lo Hei Salad, Grapefruit, Radish, Leek, Bell Pepper, Ginger, Soy, Chilli Oil <small>68 kcal</small> with Loch Duart Salmon <small>168 kcal</small>	22 <i>supplement 7</i>
	滋味醬窩貼小棠菜 Fried Cuttlefish Cake, Eight Treasure Sauce <small>230 kcal</small>	22
	摩登中式沙律 Pickled Vegetables, Shimeji Mushrooms, Five Spice <small>148 kcal</small>	20
	剝椒汁素小餃 Steamed Vegetable Dumplings, Chilli Sauce <small>200 kcal</small>	18

 Chef's recommendation  Plant-based

Please inform us of any allergies / dietary requirements.

A discretionary 15% service charge will be added to your bill.

Prices include VAT.

湯羹
SOUP



上湯鮮蝦雲吞

Shrimp Wonton Soup *332 kcal*

18

香菇酸辣羹

Hot and Sour Soup, King Oyster Mushrooms *120 kcal*

18

雞蓉粟米羹

Sweetcorn Soup with Chicken *170 kcal*

18

中華門片皮鴨
PEKING DUCK



中華門片皮鴨【兩食】

Silver Hill Peking Duck with Choice of Second Course *1130 kcal*

135

配：西汁芝麻鴨甫 或

Deep-Fried with Barbecue Sauce, Black Sesame *1160 kcal*

蘿蔔乾爆鴨絲

Wok-Fried with Vegetables, Pickled Radish *1040 kcal*



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主菜
MAIN COURSE
Seafood

-  英吉列海峽藍龍蝦
Blue Lobster 80
懷舊芝士焗 或
Braised with Aged Cheddar, Stilton, Girolles, Rice Cakes 1291 kcal
薑蔥上湯煮
Sautéed with Ginger, Spring Onion 791 kcal
-  大西洋上品蝦球烹飪方法自選
Atlantic King Prawns 44
XO醬蝦球
Sautéed, XO Sauce 244 kcal
甜薯黃金蝦
Crispy Fried, Salted Egg Yolk, Sweet Potato 233 kcal
- 蘇格蘭鮮元貝
紅蔥醬蒸 (每位)
Hand Dived Scottish Scallop 24 each
Steamed with Shallot, Mung Bean Noodles 390 kcal
- 荷葉麵醬蒸鱸魚
Steamed Seabass Fillet, Lotus Leaf, Chinese Black Mushrooms 425 kcal 42
- 蠔皇臻選兩頭大湯鮑 【每位】
Braised Whole Abalone, Oyster Sauce 180 kcal 95

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主菜
MAIN COURSE
Meat

	中華門豉汁熟成牛肉眼 Wok-Fried Dry-Aged Ribeye, Black Bean Sauce <small>650 kcal</small>	42
	豉油皇爆蘇格蘭牛柳 Stir-Fried British Wagyu Tenderloin, Premium Soy Sauce <small>550 kcal</small>	44
	烤焗胡椒走地雞 Baked Chicken with Peppercorns <small>420 kcal</small>	34
	腰果宮保爆雞丁 Kung Pao Chicken, Chilli, Peanuts <small>480 kcal</small>	32
	古法菠蘿咕嚕肉 或 雞球 Sweet and Sour Pork or Chicken, Pineapple <small>720 / 620 kcal</small>	32
	滋味醬汁英格蘭羊架 Wok-Fried Herdwick Lamb Chops, Eight Treasure Sauce <small>590 kcal</small>	44

主菜
MAIN COURSE
Plant-based

	黑松露醬蒸炸豆腐 Black Truffle Tofu <small>130 kcal</small>	32
	特級開心果仁燴甘薯 Hoisin Braised Sweet Potato, Pickles, Pistachio <small>145 kcal</small>	22

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蔬菜 主食 VEGETABLES, RICE AND NOODLES

	季節時令蔬菜 Seasonal Vegetables Cooked to Your Preference <small>68 kcal</small>	12
	本地湯匙白菜 / 本地菠菜 / 菜芯 / 芥蘭 / 小棠菜 / 西蘭花 / 蘆筍 Pak Choi, Spinach, Choi Sum, Kai Lan, Shanghai Cabbage, Broccoli, Asparagus 配：蒜茸炒 / 上湯浸 Wok-Fried with Garlic or Braised with Superior Stock	
	金蒜爽藕蘭花苗 Crispy Lotus Roots, Broccolini, Shaved Garlic <small>170 kcal</small>	12
	亂兜豉椒雞柳河粉 Stir-Fried Rice Noodles, Chicken, Green Chilli, Black Bean Sauce <small>410 kcal</small>	28
	豉油王銀芽炒麵 Stir-Fried Noodles, Bean Sprouts, Chives, Dark Soy Sauce <small>390 kcal</small>	20
	英國和牛崧炒飯 British Wagyu Fried Rice, Iceberg Lettuce, Oyster Sauce <small>440 kcal</small>	35
	鮮蝦揚州炒飯 Yeung Chow Fried Rice, Shrimp, Barbecued Pork <small>420 kcal</small>	30
	香濃雞蛋炒飯 Egg Fried Rice <small>280 kcal</small>	9
	泰國絲苗白飯 Steamed Rice <small>200 kcal</small>	5

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Please scan for allergens and nutritional information