



前菜 STARTER

👉	明爐蜜汁廣東式叉燒 Barbecued Pork	28
	脆皮燒腩仔 Roasted Pork Belly	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 with Loch Duart Salmon	22 <i>supplement 7</i>
👉	避風塘阿拉斯加皇帝蟹臂 Fried Alaskan King Crab Claws, Hong Kong's Typhoon Shelter Style	28
🌿	摩登中式沙律 Pickled Vegetables, Shimeji Mushrooms, Five Spices	20
👉	剝椒汁素小餃 Steamed Vegetable Dumplings, Chilli Sauce	18
	杞子滷醉雞 Drunken Chicken, Goji Berries	22
	五香燜牛腩 Marinated Beef Shin, Assorted Chinese Herbs	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	18
香菇酸辣羹 Hot and Sour Soup, King Oyster Mushrooms	18
雞蓉粟米羹 Sweetcorn Soup with Chicken	18
蟲草花芥菜燉鮑魚湯 Double-Boiled Abalone Soup, Chinese Mustard Green, Fresh Cordyceps Flower	42
紅棗雪耳燉螺頭湯 Double-Boiled Sea Whelk Soup, White Cloud Fungus, Red Dates	28

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	135
配：西汁芝麻鴨甫 或 Deep-Fried with Barbecue Sauce, Black Sesame	
蘿蔔乾爆鴨絲 Wok-Fried with Vegetables, Pickled Radish	

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主菜
MAIN COURSE
Seafood

	英吉列海峽藍龍蝦 Blue Lobster	80
	豆瓣醬杏片 或 Deep-Fried, Almond, Chilli Bean Sauce 薑蔥上湯煮 Sautéed with Ginger, Spring Onion	
	大西洋上品蝦球烹飪方法自選 Atlantic King Prawns	44
	金銀蒜豉油蒸 Steamed with Garlic, Puffed Tofu, Premium Soy Sauce 黑醋汁炸配松子仁 Crispy Fried, Pine Nuts, Aged Vinegar	
	荷葉麵醬蒸鱸魚 Steamed Seabass Fillet, Lotus Leaf, Chinese Black Mushrooms	42
	蘇格蘭鮮元貝 紅蔥醬蒸 【每位】 Hand Dived Scottish Scallop	24 each
	Steamed with Shallot, Mung Bean Noodles	
	紫薑蒸比目魚球 【每位】 Steamed Halibut Fillet, Ginger, Black Mushrooms, Spinach Juice	18 each
	蠔皇臻選兩頭大湯鮑 【每位】 Braised Whole Abalone, Oyster Sauce	95 each

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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	42
	黑椒蘇格蘭牛柳 Wok-Fried British Wagyu Tenderloin, Garlic, Black Pepper Sauce	44
	紅腐乳汁英國和牛柳 Pan-Fried British Wagyu Beef Fillet, Leek, Spring Onion, Red Fermented Bean Curd Sauce	44
“	金蒜麻油雞 Sesame Oil and Golden Garlic Chicken, Konjac Noodles	34
	腰果宮保爆雞丁 Kung Pao Chicken, Chilli, Peanuts	32
“	古法菠蘿咕嚕肉 或 雞球 Sweet and Sour Pork or Chicken, Pineapple	32
	滋味醬汁英格蘭羊架 Wok-Fried Herdwick Lamb Chops, Eight Treasure Sauce	44
	潮汕沙茶羊肉片 Sautéed Herdwick Lamb, Mung Bean Noodles, Radish, Chaozhou ShuCha Sauce	44

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主菜
MAIN COURSE
Plant-Based

	黑松露醬蒸炸豆腐 Black Truffle Tofu	32
	特級開心果仁燴甘薯 Hoisin Braised Sweet Potato, Pickles, Pistachio	22
	糖醋茄子麵筋 Crispy Aubergine, Seitan, Sweet and Sour Sauce, Sesame	22
	紅燒豆腐 Braised Tofu, Chinese Black Mushrooms, Seasonal Greens	22

蔬菜
VEGETABLES

	季節時令蔬菜 Seasonal Vegetables Cooked to Your Preference	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	12
	欖菜豆乾四季豆 Stir-Fried French Beans, Five Spice Bean Curd, Chinese Olive Paste	22
	雪菜蒸鮮腐竹 Steamed Soya Sticks, Preserved Mustard Greens, Soya Sauce	12

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飯麵 RICE AND NOODLES



👉	亂兜豉椒雞柳河粉 Stir-Fried Rice Noodles, Chicken, Green Chilli, Black Bean Sauce	28
🌿	豉油王銀芽炒麵 Stir-Fried Noodles, Bean Sprouts, Chives, Dark Soy Sauce	20
👉	廈門炒鴨絲米粉 Wok-Fried Rice Vermicelli, Duck, Onion, Sweet and Sour Sauce	28
🌿	珍菌炆伊府麵 Braised E-fu Noodles, Mixed Mushrooms, Vegetarian Oyster Sauce	22
👉	英國和牛崧炒飯 British Wagyu Fried Rice, Iceberg Lettuce, Oyster Sauce	35
	鮮蝦揚州炒飯 Yeung Chow Fried Rice, Shrimp, Barbecued Pork	30
	香濃雞蛋炒飯 Egg Fried Rice	9
🌿	泰國絲苗白飯 Steamed Rice	5



Please scan for allergens and nutritional information

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