








前菜 STARTER



	明爐蜜汁廣東式叉燒 Barbecued Blythburgh Pork	26
	脆皮燒腩仔 Roast Blythburgh Pork Belly	22
	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	25 <i>supplement</i> 18
	滋味醬窩貼小棠菜 Fried Cuttlefish Cake, Seven Treasure Sauce	18
	摩登中式沙律 Pickled Vegetables, Shimeji Mushrooms, Five Spice	18
 	剝椒汁素小餃 Steamed Vegetable Dumplings, Chilli Sauce	18
	酥脆珍菌腐皮卷 Crispy Bean Curd Rolls, Mushrooms	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	16
香菇酸辣羹 Hot and Sour Soup, King Oyster Mushrooms	16
雞蓉粟米羹 Sweetcorn Soup with Chicken	16

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	120
配：西汁芝麻鴨甫 或 Deep-Fried with Barbecue Sauce, Black Sesame	
菜盞筍藕鴨崧 或 Sautéed with Bamboo Shoot, Lotus Root, Lettuce	
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 Cornish Blue Lobster	138
	懷舊芝士焗 或 Braised with Aged Cheddar, Stilton, Girolles, Rice Cakes 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	42
	XO醬蝦球 Sautéed, XO Sauce 甜薯黃金蝦 Crispy Fried, Salted Egg Yolk, Sweet Potato	
	蘇格蘭鮮元貝 紅蔥醬蒸 (每位) 或 Hand Dived Scottish Scallop	20 each
	Steamed with Shallot, Mung Bean Noodles	
	荷葉麵醬蒸鱸魚 Steamed Seabass Fillet, Lotus Leaf, Chinese Black Mushrooms	38
	蠔皇臻選兩頭大湯鮑 【每位】 Braised Whole Abalone, Oyster Sauce	88

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主菜
MAIN COURSE
Meat

	中華門豉汁熟成牛肉眼 Wok-Fried Dry-Aged Highland Ribeye, Black Bean Sauce	39
	豉油皇爆蘇格蘭牛柳 Stir-Fried Highland Beef Tenderloin, Premium Soy Sauce	42
	烤焗胡椒走地雞 Baked Chicken with Peppercorns	36
	腰果宮保爆雞丁 Kung Pao Chicken, Chilli, Cashew Nuts	32
	古法菠蘿咕嚕肉 或 雞球 Sweet and Sour Blythburgh Pork or Chicken, Pineapple	32
	滋味醬汁英格蘭羊架 Wok-Fried Herdwick Lamb Chops, Seven Treasure Sauce	38

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

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蔬菜 主食 VEGETABLES, RICE AND NOODLES

	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	
	金蒜爽藕菜西蘭花 Crispy Lotus Roots, Broccolini, Shaved Garlic	12
	亂兜豉椒雞柳河粉 Stir-Fried Noodles, Chicken, Green Chilli, Black Bean Sauce	24
	豉油王銀芽炒麵 Stir-Fried Noodles, Bean Sprouts, Chives, Dark Soy Sauce	20
	英國和牛崧炒飯 British Wagyu Fried Rice, Iceberg Lettuce, Oyster Sauce	28
	鮮蝦揚州炒飯 Yeung Chow Fried Rice, Shrimp, Barbecued Pork	26
	香濃雞蛋炒飯 Egg Fried Rice	9
	泰國絲苗白飯 Steamed Rice	5

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