

茶 TEA

每位 Per Person

中國茶 HOUSE TEA

\$25

香片、普洱、壽眉及鐵觀音

Jasmine, Pu'er, Shou Mei and Ti Kwan Yin

特級茗茶 PREMIUM CHINESE TEA

\$60

悅茶、西湖龍井、胎菊、武夷大紅袍、荔枝紅茶及五年普洱

Signature Tea, West Lake Dragon Well, Baby Chrysanthemum,
Wuyi Great Red Robe, Lychee Black Tea & Five Years Vintage Pu'er

葡萄酒推介 WINE SELECTION

	GLASS	BOTTLE
SPARKLING WINE Loredan Gasparini - Venegazzù del Montello, Prosecco Brut Superiore "Spumante" DOCG Asolo, Italy		\$600
STILL ROSÉ Mirabeau, Pure Rosé, Provence, France, 2019	\$125	\$510
WHITE WINE Baron Philippe de Rothschild, Mapu Sauvignon Blanc, Central Valley, Chile, 2019	\$100	\$390
Twinwoods Estate, Chardonnay, Margaret River, Australia, 2017	\$105	\$480
RED WINE Baron Philippe de Rothschild, Mapu Carmenere, Central Valley, Chile, 2019	\$100	\$390
Twinwoods Estate, Cabernet Sauvignon, Margaret River, Australia, 2016	\$105	\$480

Master Wine list available on request

啤酒 BEER

	BOTTLE
BEER Tsing Tao	\$60
Peroni	\$65
Asahi	\$65
Lefte Brune	\$95


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餐前小食 APPETIZER

蒜香拍青瓜 \$98
Chilled Cucumbers with Garlic in Black Vinegar

舟山海蜆頭 \$168
Marinated Jellyfish with Sesame in Black Vinegar and Chili Oil

 燈影藕片 \$98
Stir-fried Lotus Roots Glazed with Honey and Sesame in Chili Oil

 牛肝菌素鵝 \$98
Crispy Beancurd Sheet Rolls filled with Assorted Mushrooms and Vegetables

金磚豆腐 \$118
Deep-fried Tofu with Salted Pepper

潮式滷豆腐 \$98
Marinated Tofu in Soy Sauce

滷水鵝掌翼 \$168
Marinated Goose Webs in Soy Sauce

蜜汁燒雞肝 \$138
Roasted Chicken Liver Glazed with Honey served with Toasts

 采悅軒招牌菜式 Signature Dish

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燒味 BARBECUE SPECIALTY



堂弄妙齡豬 (24 小時前預訂)

Roasted Whole Suckling Pig (Pre-order 24 hours in advance)

隻 Whole \$1088

六至八位用 For six to eight persons

乳豬拼盤 (乳豬件、蜜餞西班牙黑毛豬叉燒、海蜆)

\$348

Roasted Suckling Pig, Barbecue Iberian Pork Glazed with Honey & Jellyfish



化皮乳豬件

\$368

Roasted Suckling Pig

燒味雙拼盤 (請任選下列兩款)

\$328

Barbecue Meat Combination (Please select two of the followings)



蜜餞西班牙黑毛豬叉燒

\$288

Barbecue Iberian Pork Glazed with Honey

脆皮燒腩肉

\$218

Crispy Roasted Pork Belly

掛爐燒鵝

\$288

Roasted Goose

蔥油貴妃雞

半隻 Half \$295

Poached Free Range Chicken in Spring Onion Oil

隻 Whole \$590

沖繩黑糖豉油雞

半隻 Half \$295

Marinated Chicken with Okinawa Brown Sugar in Soy Sauce

隻 Whole \$590



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湯、羹 SOUP

每位 Per Person

是日老火湯

\$108

Soup of the Day

天白花菇竹筍燉菜膽

\$158

Double-boiled Shiitake Mushrooms with Bamboo Fungus and Brassica

花膠肘子燉菜膽

\$398

Double-boiled Fish Maw with Yunnan Ham and Brassica

松茸關東遼參燉瑤柱甫

\$398

Double-boiled Sea Cucumber with Matsutake Mushrooms and Conpoy



杏汁花膠燉菜膽

\$398

Double-boiled Fish Maw with Brassica and Apricots

鹹菜蕃茄東星斑片湯

\$298

Spotted Garoupa Fillet Soup with Tomatoes and Preserved Vegetables

蟹肉粟米羹

\$158

Braised Sweet Corn and Crabmeat Soup

酸辣海鮮羹

\$158

Hot and Sour Soup with Assorted Seafood

西湖牛肉羹

\$158

Braised Minced Beef Soup with Egg White



古法佛跳牆 (72小時前預訂·兩位起)

\$1988

四十頭日本吉品鮑魚、花膠、海參、山瑞、鹿根、瑤柱、肘子、菜膽

Double-boiled Assorted Dried Seafood Soup (Pre-order 72 hours in advance · Minimum two persons)

Yoshihama Abalone (40 Head), Fish Maw, Sea Cucumber, Soft-shell Turtle, Deer Sinew, Conpoy, Yunnan Ham and Brassica



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燕窩 BIRD'S NEST

	每位 Per Person
紅燒蟹皇官燕 Braised Imperial Bird's Nest with Crab Roe	\$688
高湯燉官燕 Double-boiled Imperial Bird's Nest in Supreme Broth	\$638
竹笙海皇燕窩羹 Braised Bird's Nest Soup with Assorted Seafood and Bamboo Fungus	\$268
蟹肉燕窩羹 Braised Bird's Nest Soup with Crabmeat	\$268
雞茸燕窩羹 Braised Bird's Nest Soup with Minced Chicken	\$248

海味、鮑魚 DRIED SEAFOOD & ABALONE



川味玫瑰鮑片 Marinated Sliced Abalone in Spicy Sauce	\$498
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每位 Per Person

原條關東遼參 Stewed Japanese Sea Cucumber	\$388
蠔皇扣鮑角鵝掌 Braised Diced Abalone with Goose Web in Oyster Sauce	\$398
花膠扣鵝掌 Braised Fish Maw with Goose Web	\$488
海參北菇扒鵝掌 Braised Sea Cucumber with Black Mushrooms and Goose Web	\$228



日本吉品 Stewed Whole Yoshihama Abalone in Imperial Sauce	
三十頭 (30 Head)	\$898
二十六頭 (26 Head)	\$1558
十八頭 (18 Head)	\$3888
原隻六頭廣肚公 (48小時前預訂) Braised King Fish Maw in Imperial Sauce (Pre-order 48 hours in advance)	\$12800



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生猛海鮮 LIVE SEAFOOD

每兩約 Approx. 37.5g

海中蝦 Prawn	\$48
東星斑 Spotted Garoupa	\$60
瓜子斑 Melon Seed Garoupa	\$110
方腩 Macao Sole	\$70
肉蟹 Mud Crab	\$29
阿拉斯加蟹 Alaskan Crab	\$58
澳洲龍蝦 Australian Lobster	\$66

時價 Market Price

膏蟹、大花蝦、瀨尿蝦、響螺、象拔蚌、蠔子
Green Crab, Giant Tiger Prawn, Mantis Shrimp, Sea Conch, Geoduck, Razor Clam

老鼠斑、老虎斑、花鷹斑
Pacific Garoupa, Tiger Garoupa, Eagle Garoupa

以上海鮮歡迎客人提供特別烹調方式 或 配下列烹調方式：
Welcome to order the above seafood with preferred cooking method or below cooking method:

白灼 Poached

蒸 Steamed

雞油花雕、古法、豉汁或薑蔥
Chicken Oil in Hua Diao Chinese Wine | Shredded Pork and Mushroom | Black Bean Sauce | Ginger and Spring Onions

炒 Wok-fried

薑蔥、避風塘、豉椒或椒鹽
Ginger and Spring Onions | Crispy Garlic and Chili Salted Pepper | Black Bean and Chili | Salted Pepper

上湯焗 Baked in Supreme Broth



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海鮮 SEAFOOD

	至尊炸釀蟹蓋 Deep-fried Crab Shell filled with Crabmeat and Onions	每位 Per Person	\$218
	百花釀蟹鉗 Deep-fried Crab Claw coated with Shrimp Paste	每位 Per Person	\$238
	陳皮鵝肝汁元貝蒸蛋白 Steamed Scallops with Aged Tangerine Peel and Egg White in Goose Liver Jus	每位 Per Person	\$198
	花雕魚子蛋白蒸龍蝦球 Steamed Lobster with Egg White and Caviar in Hua Diao Chinese Wine	每位 Per Person	\$688
	桃園三杯白鱈魚腩 Stir-fried Cod Fish Belly in Rice Wine		\$298
	砂鍋三蔥花雕焗白鱈魚 Braised Cod Fish with Mixed Onions in Hua Diao Chinese Wine served in Casserole		\$398
	順德焗魚雲 Pan-seared Fish Heads with Ginger and Spring Onions		\$368
	油泡東星斑球 Wok-fried Spotted Garoupa Fillet		\$698
	砂鍋薑蔥生爆東星斑腩 Stewed Garoupa Belly with Spring Onions and Ginger served in Casserole		\$698
	豉汁崧子蘆筍炒澳洲帶子 Stir-fried Australian Scallops with Asparagus and Pine Seed in Black Bean Sauce		\$498
	砂鍋三蔥花雕焗中蝦 Braised Prawns with Mixed Onions in Hua Diao Chinese Wine served in Casserole		\$398
	宮保爆蝦球 Wok-fried Shrimps with Cashew Nuts in Chili Sauce		\$398
	玉簪脆蝦球 Sautéed Shrimps skewered with Vegetables and Yunnan Ham		\$398



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家禽 POULTRY



招牌妙齡鴿

Roasted Marinated Pigeon

隻 Whole \$118

砂鍋乾蔥豆豉爆雞球

Sautéed Chicken Fillet with Shallots and Black Bean served in Casserole

\$298

原籠荷香瑞草蒸雞

Steamed Chicken with Shredded Mushroom and Red Dates in Lotus Leaf served with Bamboo Basket

半隻 Half \$295

隻 Whole \$590

當紅脆皮雞

Crispy Roasted Chicken

半隻 Half \$295

隻 Whole \$590

古法瓦罉鹽焗雞 (48小時前預訂)

Baked Chicken with Rock Salted (Pre-order 48 hours in advance)

隻 Whole \$590



松露手撕雞 (每日限量供應·建議24小時前預訂)

Marinated Shredded Chicken in Black Truffle Paste

(Daily limited supply, 24 hours advance notice is recommended)

隻 Whole \$688

香烤片皮鴨 (每日限量供應·建議24小時前預訂)

Roasted Peking Duck

(Daily limited supply, 24 hours advance notice is recommended)

隻 Whole \$788

二度製作 (請任選下列一款)

Second Course Selection (Please select one of the followings)

銀芽炒鴨絲

Sautéed Shredded Duck with Bean Sprouts

翠盞烤鴨崧

Stir-fried Minced Duck served with Lettuces

茄子炆鴨件

Stewed Duck with Eggplants

鴨肉蒜香炒飯

Fried Rice with Minced Duck, Garlic and Egg



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豬、牛 PORK & BEEF



狀元南乳骨

\$228

Deep-fried Spare Ribs in Preserved Red Fermented Beancurd Paste

鳳梨陳皮咕嚕肉

\$228

Sweet and Sour Pork with Pineapple and Aged Tangerine Peel

梅菜蒸西班牙黑豚腩片

\$228

Steamed Sliced Iberian Pork Belly with Preserved Vegetables

杭椒炒西班牙黑豚腩片

\$228

Stir-fried Sliced Iberian Pork Belly with Green Pepper in Black Bean Sauce

X.O.醬京蔥爆牛柳絲

\$238

Wok-fried Shredded Beef with Leeks in X.O. Chili Sauce

蠔皇鮮菇牛肉

\$238

Stir-fried Sliced Beef with Straw Mushrooms in Oyster Sauce

砂鍋中式燴牛尾

\$298

Braised Beef Oxtails with Potato Wedges and Onions served in Casserole



回味鴨肝牛柳粒

\$398

Stir-fried Diced Beef and Duck Liver with Thai Basil in Soy Sauce



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時蔬、豆腐 VEGETABLES & TOFU

	火瞳菊花菜 Simmered Chinese Cabbage with Yunnan Ham	每位 Per Person	\$98
	極品攪鼓醬炒菜心 Stir-fried Seasonal Vegetables in Preserved Olive Black Bean Sauce		\$198
	馬拉盞蝦乾炒芥蘭 Wok-fried Kales and Dried Shrimps in Preserved Shrimp Paste		\$198
	X.O.醬炒雙翠 Stir-fried Bitter Melons and Cucumbers in X.O. Chili Sauce		\$208
	映山紅萬花茄子 Stewed Eggplants with Minced Pork and Shallots in Spicy Sauce		\$218
	田翠八景 Sautéed Crunchy Seasonal Vegetables		\$218
	榆耳黃耳紅燒豆腐 Braised Tofu with Assorted Fungus		\$228
	松露千根繡球 Deep-fried Wheat Gluten Puffs with Assorted Vegetables in Black Truffle Paste		\$238
	竹筴扒上素 Braised Bamboo Fungus and Seasonal Vegetables		\$268
	魚湯蕃茄鮮菌浸時蔬 Simmered Seasonal Vegetables with Tomatoes and Mushrooms in Fish Broth		\$228
	魚香上湯浸芥膽 Simmered Mustard Green with Dried Halibut in Supreme Broth		\$228
	砂鍋櫻花蝦炒津菜 Sautéed Chinese Cabbages with Dried Sakura Shrimps served in Casserole		\$218
	砂鍋南乳粗齋 Stewed Mixed Fungus, Seasonal Vegetables and Vermicelli in Preserved Red Fermented Beancurd Paste served in Casserole		\$218


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飯、麵 RICE & NOODLES

	蠔皇花膠撈粗麵 Braised Tossed Noodles with Shredded Fish Maw in Oyster Sauce	每位 Per Person	\$188
	蝦子牛肝菌撈粗麵 Braised Tossed Noodles with Shrimp Roe and Porcini Mushrooms		\$218
	豉椒蝦球兩麵黃 Fried Noodles with Shrimps and Bell Pepper in Black Bean Sauce		\$398
	燒鵝汁乾炒牛河 Stir-fried Flat Rice Noodles with Sliced Beef in Roasted Goose Jus		\$248
	桂花瑤柱炒新竹米粉 Fried Rice Vermicelli with Conpoy and Egg		\$288
	濃蝦湯海鮮泡稻庭麵 Inaniwa Udon with Assorted Seafood in Shrimp Bisque		\$368
	鮑魚福建炒飯 Fried Rice with Abalone, Assorted Seafood and Egg with Abalone Sauce		\$398
	鴨肝牛柳粒炒飯 Fried Rice with Diced Beef, Duck Liver and Egg		\$398
	瑤柱蛋白蟹肉炒飯 Fried Rice with Crabmeat, Conpoy and Egg White		\$248
	欖菜四季豆炒飯 Fried Rice with Diced String Beans, Preserved Olives and Egg		\$228

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甜品 DESSERT

冰花燉官燕 每位 Per Person \$558
Double-boiled Imperial Bird's Nest in Crystal Sugar



薑味繡球 每位 Per Person \$88
Tofu Chrysanthemum in Sweetened Ginger Soup

楊枝甘露 每位 Per Person \$58
Chilled Mango Cream with Sago and Pomelo

二十年陳皮紅豆沙 每位 Per Person \$68
Sweetened Red Bean Soup with Lotus Seed and Aged Tangerine Peel



洋參棗皇燉桃膠 每位 Per Person \$68
Double-boiled Peach Resin with Ginseng and Red Dates

黑白鴛鴦芝麻卷 (三件) \$58
Chilled Black and White Sesame Rolls (3 pieces)

香蜜雞蛋散 (八件) \$58
Crispy Twisted Egg Puffs Glazed with Honey (8 pieces)

椰汁洛神花蜂蜜糕 (四件) \$88
Chilled Roselle and Honey Puddings with Coconut Milk (4 pieces)



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