

Sing Yin
Cantonese Dining

\$998		蠔皇二十頭南非乾鮑魚 (每位) braised south african dried abalone in supreme oyster sauce (per person) (20 head) (P)
\$468		五穀脆皮關東遼參 (每位) crispy japanese "kanto" sea cucumber with grain and crab roe (per person) (P)
\$328		鮮百合蓮子花膠燉響螺湯 (每位) double-boiled fish maw and conch soup with lily bulbs and lotus seed (per person) (P)
\$328		煎焗星斑件伴黑醋汁 (每位) pan-fried spotted garoupa fillet with black vinager sauce (per person)
\$288		碧綠珊瑚明蝦皇 (每位) sauteed prawns and seasonal vegatables with crab roe (per person) (P)(N)
\$268		黑松露野菌和牛盒 (每位) sauteed australian wagyu beef "marble score 8" and wild mushroom with black truffle sauce in crispy bun (per person)
\$658		
\$358	whole 半隻 half	smoked crispy chicken with chinese tea (N)
\$728		白雪藏龍 (壹隻) steamed local green lobster with egg white (whole lobster)
\$588		黑椒一口和牛粒 sauteed australian wagyu beef "marble score 8" with black pepper sauce
\$498		桂花雪梨脆鱔球 crispy eel with pear in osmanthus sauce
\$478		貴妃海蝦泡飯 braised crispy rice with fresh shrimp in lobster bisque (N)
\$438		西班牙黑豚叉燒 barbecued spanish iberico pork (P)

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- ◆星宴XO醬每瓶\$248
- ♦ all prices are subject to 10% service charge
- ♦ dishes may contain or have been in contact with wheat/gluten, milk, eggs, peanuts, nuts, fish or soy beans, if you have any concerns regarding food allergies, please alert you server prior to ordering.
- ♦ sing yin signature xo chili sauce \$248 per bottle

廚師推介 chef's signature appetizers: 胡麻醬雞絲粉皮 chilled shredded chicken and rice noodle in sesame sauce (N)	\$198
滋味金磚 crispy diced bean curd (N)	\$128
日本松茸素鵝 pan-fried bean curd sheet roll stuffed with japanese matsutake (v)	\$198
麻香脆牛肉片 crispy sliced beef with spicy sauce (N)	\$198
七味家鄉蓮藕餅 crispy sliced lotus stuffed with minced pork in spicy sauce (P)(N)	\$198
脆皮百花釀皮蛋 crispy preserved egg stuffed with minced shrimp	\$218
海蜇燻蹄 jelly fish and pig's trotters (P)(N)	\$218
玫瑰煙鴨胸 smoked duck breast with chinese wine (A)	\$208
陳醋脆蘿蔔 chilled turnip with black vinegar (V)(N)	\$128
四喜烤夫 braised spongy gluten with black fungus in sweet soy sauce (V)(N)	\$208

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星宴招牌燒味 sing yin's signature chinese barbecue:

\$838 桂花片皮鴨 (一食)

roasted peking duck marinated in osmanthus paste

served with condiment (first course)

\$198 秘醬野菌炒鴨崧 (二食)

stir-fried minced duck

with wild mushroom in chilli sauce (second course) (N)

\$288 脆皮燒腩

roasted pork belly with crispy crust (P)

\$1,988 脆皮乳豬全體 (一天前預訂)

barbecued whole suckling pig (P)

(pre-order one day in advance)

\$988 壹隻 明爐脆皮燒鵝

whole roasted crispy goose with plum sauce

\$428 例

regular

\$658 壹隻 玫瑰豉油雞

whole marinated chicken in soy sauce

\$358 半隻

half

\$668 壹隻 瑤柱貴妃雞

whole poached chicken with conpoy (P)

\$388 半隻

half

\$398 化皮乳豬件

roasted crispy suckling pig (P)

\$308 蜜汁半肥痩叉燒

honey-glazed barbecued pork (P)

\$228 精選燒味拼盤

(可選: 化皮乳豬件、蜜汁半肥痩叉燒、明爐脆皮燒鵝、玫瑰豉油雞或脆皮燒腩)

sing yin's signature barbecued combination (P)

(choose from : roasted crispy suckling pig, honey-glazed barbecued pork, roasted crispy goose with plum sauce, marinated chicken in soy sauce or roasted pork belly with crispy crust)

三款 (每位) three kinds (per person)

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一試難忘 impress your guest :	
鳳凰花膠魚茸羹 (每位) minced spotted garoupa broth with fish maw and egg (per person) (N)	\$338
日月魚螺頭燉竹絲雞 (二位用) double-boiled silkie chicken soup with conch and asian moon scallop (for two persons) (P)	\$598
杏汁花膠燉白肺 (二位用) double-boiled pig's lung soup with fish maw and fresh almond milk (for two persons) (P)(N)	\$598
竹笙蟹肉燕窩羹 (每位) braised bird's nest soup with crab meat and bamboo pith (per person) (P)	\$378
鮮蟲草花遼參燉雞 (每位) double-boiled chicken soup with cordyceps flower and japanese "kanto" sea cucumber (per person) (P)	\$368
東坡龍蝦羹 (每位) braised lobster soup with spinach in egg white (per person) (P)	\$288
野菌海鮮酸辣羹 (每位) braised hot and sour soup with seafood and wild mushroom (per person)	\$288
松茸清湯燉菜膽 (每位) double-boiled chinese cabbage soup with japanese matsutake (per person) (P)	\$238
每日明火煲例湯 (每位) soup of the day (per person) (P)	\$128

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鮑

with innovative ideas and dexterous skills, sing yin brings you authentic cantonese cuisine with a twist. \$728 原隻南非二十五頭乾鮑 braised whole south african dried abalone (25 head) (P) 蠔皇原隻二頭鮮鮑 \$718 braised whole australian abalone in supreme oyster sauce (2 head) (P) 每位 per person \$2,688 蠔皇原隻二十頭吉品鮑 braised whole "yoshihama" dried abalone in supreme oyster sauce (20 head) (P) \$2,388 蠔皇原隻二十四頭禾麻鮑 braised whole "ouma" dried abalone in supreme oyster sauce (24 head) (P) \$1,988 蠔皇原隻三十頭吉品鮑 braised whole "yoshihama" dried abalone in supreme oyster sauce (30 head) (P) \$638 紅燒腿茸官燕(二兩) braised imperial bird's nest with yunnan ham (two taels) (P) \$638 高湯雲腿燉官燕(二兩) double-boiled imperial bird's nest with yunnan ham in superior soup (two taels) (P) 碧綠關東遼參扣花菇 \$458 braised japanese "kanto" sea cucumber with chinese mushroom and seasonal vegetable (P) **鮑汁一品釀關東遼參** \$468 braised japanese "kanto" sea cucumber stuffed with minced shrimp and pork in abalone sauce (P)(N) 可另加以下材料: may also add the following ingredients: \$558 五頭花膠件(每件) fish maw (5 heads) (per piece) \$388 關東遼參(每件) japanese "kanto" sea cucumber (per piece) \$188 柚皮(每件) pomelo peel (per piece) 鵝掌 (每件) \$128

以創新及獨門的烹調手法,譜出傳統而創新的粵菜

P: contains pork V: vegetarian N: contains nuts A: contains alcohol

goose web (per piece)

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活魚 live fish

東星斑, 瓜子斑

spotted garoupa, pomfret garoupa

時價 market price

蔥油蒸,古法蒸,淮陽浸,紅燒

steamed with spring onion and soy sauce, steamed with bean curd sticks and black mushroom, poached with chinese herbs, braised

> 時價 貝類 shellfish market price

南非鮑魚,本地龍蝦 south african abalone, local green lobster

> 蒜茸蒸,油泡 steamed with minced garlic, wok-fried

> > 時價 肉蟹

live crab market price

薑蔥胡椒焗,避風塘,花彫蒸,香蒜蒸 braised with ginger, spring onion and pepper, wok-fried with crispy garlic and red chili, steamed with chinese wine, steamed with minced garlic

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\$228	海中珍寶 treasure of the sea: 葡汁鮑魚粒鵝肝焗響螺 (每位) baked conch with diced abalone and foie gras in portuguese sauce (per person) (P)
\$228	芝士雞腿菇焗釀蟹蓋 (每位) baked crab shell stuffed with alaskan snow crab meat, onion, eryngii mushroom and cheese (per person)
\$268	金腿蛋白蒸星斑球 (每位) steamed spotted garoupa fillet with yunnan ham and egg white (per person)
\$298	頭抽煎銀鱈魚 (每位) pan-fried canadian cod fish with soy sauce (per person)
\$268	香草茄膏大蝦皇伴窩巴 (每位) braised king prawn with herbs with tomato and crispy rice (P)(N)
\$628	彩燈炒星斑球 sauteed spotted garoupa fillet with assorted pepper
\$538	薑蔥生蠔煲 braised oyster with ginger and onion in casserole
\$398	香煎海皇芙蓉 pan-fried egg with seafood (N)
\$428	麥香黃金脆蝦球 crispy prawn with egg yolk and cornflakes
\$398	翠塘海皇滑豆腐 steamed egg white with seafood and vegetable (P)
\$428	星宴X0醬露筍炒帶子 scallop with asparagus in sing yin signature xo chili sauce (P)
\$428	川式甜合桃炒蝦球 sauteed prawn with celery and crispy honey walnut in spicy chili sauce, "sichuan" style (N)

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星宴推介 sing yin's favorite : 秘製豆豉雞煲 braised chicken with black bean sauce in casserole	\$398
鎮江話梅一字排 braised pork spare rib with plum in black vinegar sauce (P)(N)	\$398
脆皮石岐妙齡乳鴿 (每隻) barbecued crispy shiqi pigeon (per piece)	\$168
脆皮吊炸三黃雞 壹隻 crispy chicken whole 半隻 half	\$658 \$358
蒜片炒和牛粒 sauteed australian wagyu beef "marble score 8" with crispy garlic	\$628
燒汁安格斯牛肋骨 braised american angus beef rib with gravy sauce	\$498
燒汁煎羊架 (四件) pan-fried lamb rack with barbecue sauce (four pieces)	\$498
醬皇野菌牛柳條 sauteed beef with wild mushroom in xo chili sauce (P)	\$458
酒香野菌黑豚肉煲 sauteed iberico pork with wild mushroom and wine in casserole (P)(A)(N)	\$398
提子乾紅酒醋鳳梨黑豚肉 iberico pork with pineapple and raisin in red wine sauce (P)(A)	\$398
馬友百花煎肉餅 (八件) pan-fried minced pork and minced shrimp cakes with salted fish (eight pieces) (P)	\$398

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\$168	健康之選 healthy choices: 綠柳山珍紅桃 (每位) steamed whole tomato with mixed mushroom and fungus (per person)
\$298	野生摩利菌炆素千層 braised bean curd sheet with morel mushroom
\$298	山珍野菌素佛跳牆 (每位) double-boiled imperial fungus and mushroom soup with bamboo pith (per person)
\$198	松茸豆腐千絲羹(每位) braised bean curd soup with matsutake mushroom (per person)
\$328	冬林上素 braised winter melon with mixed fungi and mushroom
\$328	羊肚菌鮮竹笙蒸千葉豆腐 steamed bean curd with morel mushroom and fresh bamboo fungus
\$338	松茸雜菜粉絲豆腐煲 casserole of japanese matsutake, mixed vegetable and bean curd with vermicelli
\$328	蟲草花露筍炒蓮藕 sauteed lotus root with asparagus and cordyceps flower
\$338	愉耳黄耳炒香芹 sauteed celery with elm and yellow fungus
\$288	金菇牛肝菌扒時蔬 braised porcini and enoki mushroom with seasonal vegetable

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完美句號 the perfect ending:	
黑松露醬帶子炒香苗 fried rice with scallop and black truffle paste	\$368
星宴X0醬豉油皇雞絲炒麵 fried noodle with shredded chicken in soy sauce and sing yin signature xo chili sauce (P)(N)	\$298
麻辣川式擔擔麵 (每位) stewed noodle with minced pork and enoki mushroom, "sichuan" style (per person) (P)(N)	\$168
鮑魚荷葉飯 (每位) steamed fried rice with whole abalone wrapped in lotus leaf (per person)	\$168
蟹肉燴伊麵 braised e-fu noodle with crab meat (P)	\$358
薑米蟹肉炒飯 fried rice with crab meat and diced ginger	\$358
星班球泡米線 rice noodle with spotted garoupa fillet in superior soup (N)	\$368
乾炒澳洲M8級和牛河粉 fried rice noodle with sliced australian "marble score 8" wagyu beef and bean sprout (N)	\$368
帶子稻庭烏冬 inaniwa udon noodle with scallop in superior soup (N)	\$368
黑松露醬野菌金菇炆伊麵 braised e-fu noodle with enoki mushroom and wild mushroom in black truffle sauce	\$368
鮑魚海皇燴飯 braised abalone fried rice with seafood (P)	\$388
薑蔥西班牙叉燒撈粗麵 braised noodle with spanish barbecued iberico pork, ginger and spring onion (P)	\$328

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每位 per person

\$128 二十五年熟普洱

vintage 25 years puerh

雲南:陳年普洱茶湯濃厚,味道甘醇,具有降低血脂、 幫助消化、暖胃、生津、止渴、醒酒解毒等多種功效。

yunnan: vintage puerh tea well known

as unique fragrant aroma & flavor, taste mellow & long lasting.

\$118 獅峰龍井

longjing tea of shi feng shan

杭州:西湖龍井茶有"色綠、香郁、味醇、形美"四絕之譽。 hangzhou: mellow and nutty with underlining savory character of warmed spring greens and toasted pumpkin seeds.

\$108 杏仁香單欉

almond fragrance dancong

廣東省:淡淡的杏仁香,品後齒頰留香,喉口回甘,舌面徐徐生津。guangdong: pleasing, distinctive tea overall a hint of fruitiness with almond and floral notes.

\$88 馬騮搣烏龍

monkey pick oolong

福建省:明顯的水蜜桃香,人口溫厚醇滑,甘飴潤喉,令人心境舒暢。fujian province: sweet, roasted scent like barley grains, nutty, woody & lightly astringent on the finish.

\$78 人参烏龍

ginseng oolong

福建省:清香撲鼻,滋味醇厚,回甘力強故舌底生津,

回味無窮。且具有提神醒腦之作用。

fujian province: strong aroma with the crisp taste of oolong with a refreshing ginseng aftertaste.

\$78 甜蜜回憶

sweet memories tea

香港併配 : 花香與茶味合二為一, 沁入心睥。

有疏肝解鬱,怡神排毒之美容功效。

blend in h.k: this tea enhance the light, subtle flavor

which impresses every sip and soothes daily tension and stress.

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每位 per person \$38

清香鐵觀音茶

light tie guan yin

福建安溪:內質音韵獨特,蘭香馥郁,享有清湯綠水之雅韵。 flowery aroma, complex texture and sweet after-taste.

宮庭普洱

aged imperial puerh

- 雲南:歷史上貢宮廷的普洱,茶箐主要是嫩芽,
 - 茶香濃郁,有助消腻。

deep oak palate imparts a mature and smooth flavour with earthy notes.

荔枝紅茶

lychee black tea

- 福建:新鮮荔枝烘成干果熏制而成,果香馥郁,
 - 香甜味醇,有助消化。

mild sweetness and noticeable lychee fruit scent as results in a distinct uplifting taste.

白牡丹茶

white peony tea

- 福建省政和縣:銀白毫心沖泡後毫香鮮嫩持久,
 - 滋味清醇微甜, 具清熱之效。

mellow-sweet notes of fresh hay and accents of honey and nectar body.

茉莉綠茶

jasmine green tea

- 江蘇:香氣鮮露持久、滋味醇厚鮮爽,
 - 助安神,令人心曠神怡。

prized for its sweetness and delicately achieved flavor balance between the floral blossoms and the delicate tea leaves.

胎菊花

baby chrysanthemum

- 浙江: 頭採花蕾初開的嫩芽,味純且色澤金黃,
 - 花香持久,清熱明目。

comprised of the young buds of chrysanthemum flowers is great for relaxation.

- ◆以上價格以港幣結算,並須加收10%服務費。
- 如果你對某種食物過敏、不適或有特殊要求,請告訴我們的員工。

◆星宴XO醬每瓶\$248

♦ all prices are subject to 10% service charge

if you have any concerns regarding food allergies, please alert you server prior to ordering.

♦ sing yin signature xo chili sauce \$248 per bottle