- 龍池柳色雨中深 -港式燒汁淋星斑球 (每位) Deep fried spotted garoupa with cantonese style brown sauce / per person 680
- ●流螢飛橋牽牛郎 -黑椒蘆筍爆日本鹿兒島A5和牛 Wok fried Kagoshima Japan A5 wagyu beef with asparagus, black pepper sauce 3,980
- ●碧水如天夜明珠 -蠔皇四頭南非極品鮮鮑 (每位) Braised South African abalone in oyster sauce / per person 1,480
- ●青楓江上秋帆遠 -港式脆菇焗深海圓鱈魚柳 (每位) Cantonese style seared crispy cod fish fillet with mushroom / per person 780

主廚招牌菜色 CHEF'S **RECOMMENDATION**

● 芙蓉蓮影歸蘭槳 -陳年花雕玉液蒸鮮活大沙公蟹鉗 (每位)/ 需事先預定 Steamed mud crab claw, egg white with aged Huadiao wine / per person 1,280

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● 老醋醃野生小木耳海蜇頭
Aged vinegar jellyfish head and
wild black fungus salad 380

青蘋果烏魚子脆筒 Pan-fried mullet roe, green apple, crisp rolls 720

● 蓬萊鮮菌素鵝 Deep fried soy beancurd roll with mixed mushrooms 260

三星蔥烤小香魚 Seared sweetfish with Yi-lan scallion 580

冷菜 **APPETIZERS**

●古法滷牛腰 Traditional style braised beef shank 320

冰鎮愛玉紹興黃酒醉雞 Drunken chicken with Shaoxing wine jelly 450

皮蛋香蔥拌黑芝麻豆腐 Black sesame tofu, diced century egg, scallions 280

香酥芝麻炸脆鱔 Honey glazed crispy eel, white sesame 480

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鬆化酥皮蛋塔(3粒) Creamy egg tarts / 3 pieces 250 藍莓杏仁豆腐(每位) Almond tofu with blueberry / per person 250

芝麻流沙煎堆仔(3粒) Deep fried glutinous rice dumplings With peanut and sesame / 3 pieces 250

▲香芒楊汁金露(每位) Creamy mango with sago pearls, pomelo / per person 280

● 紫艷菇菇包 (3粒) Custard bun with egg yolk / 3 pieces 230

▲蘆薈青檸雪葩香茅凍(每位) Lemongrass crystal jelly with aloe vera, lime sorbet / per person 250

甜品誘惑 **SWEET TEMPTATIONS**

- ★新疆棗皇糕 (3個) Steamed sticky rice cake, red date, coconut cream / 3 pieces 230
- 太極杏仁芝麻露 (每位) Taichi sweet soup - black sesame, almond sweet soup / per person 280

▲ 南瓜金鑲脆果 (3個) Deep fried crispy pumpkin / 3 pieces 250

生磨蛋白杏仁茶(每位) Egg white almond soup / per person 260

芊頭小酥餅(3個) Taro and salted egg yolk pastry / 3 pieces 260

★環球水果盤(每位) Fresh fruit platter / per person 150

♦ 辛辣 SPICY
★素食 VEGETARIAN

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米麵主食 RICE & **NOODLES**

●紫艷鱈場蟹肉西施泡飯 YEN deep-fried rice puff with king crab meat in superior braised lobster stock 2,280

● 香椿鮑魚粒櫻花蝦炒飯 Abalone fried rice with sakura shrimp, Chinese toona 860

●玉蘭菜脯蝦仁炒米粉 Stir-fried vermicelli with Chinese kale. dried radish, shrimp 650

龍蝦湯金菇蝦球炆伊麵 Braised e-fu noodle with shrimp, enoki mushroom in lobster bisque 780

澳洲和牛松貢菜炒飯 Fried rice with Australian minced wagyu, diced preserved Chinese vegetable 680

● 紅黎麥南瓜海斑粒炒飯 Fried rice with red quinoa, pumpkin, garoupa 680

石鍋上海菜飯 Stone pot Shanghai vegetable rice 980 √ 紫艷紅燒牛腩筋麵 (每位) YEN braised beef noodle soup / per person 550

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- ●紫艷片皮鴨(全隻)/需事先預定 YEN roast duck (whole) / Advance reservation required 二吃-片皮,銀芽醬爆 Two styles - duck fillet with pancakes, wok fried duck with bean sprouts, soya sauce 2,980
- 紫艷片皮鴨 (半隻) / 需事先預定 YEN roast duck with pancakes (half portion) / Advance reservation required 1,580
- 脆皮黑毛豬燒肉 Roast pork belly 680
- 福爾摩沙蜜汁叉燒 Formosa honey-glazed barbecue pork 780

明爐港式燒鴨 Cantonese style roast duck, plum sauce 680

鴻運乳豬(全隻) / 需事先預定 Roast fortune suckling pig (whole) / Advanced reservation required 5,500

常紅炸子雞 (半隻) Crispy fried chicken (half portion) 680

當紅炸子雞 (全隻) Crispy fried chicken (whole) 1,280

燒臘拼盤 Barbecue platter 雙拼 Two combinations 1,080 三拼 Three combinations 1,400

BARBECUE **SELECTIONS**

您可以有下列的選擇:

Your selections as below: · 燒鴨 Cantonese style roast duck

- ·海蜇頭 Jellyfish
- · 福爾摩沙蜜汁叉燒 Formosa honey-glazed barbecue pork
- · 脆皮燒肉 Roast pork belly

¶ 紫艷招牌菜 YEN'S SIGNATURE DISHES

◆ 辛辣 SPICY
 ◆ 素食 VEGETARIAN

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鮑汁花膠 (每位) Fish maw in abalone sauce / per person

紅燒官燕(每位) Braised imperial bird's nest in rich braised brown sauce / per person 2,280

拌北菇 With mushroom 1,400

●拌六五頭日本北海道刺參 With Hokkaido Japan sea cucumber 3,200

● 水晶簾捲近秋河 -生拆蟹肉太極燴頂級官燕盞 60gram (每位) Taiji- fresh crab meat seafood bisque, bird's nest chicken broth / per person 1,800

拌六頭湯鮑魚 With abalone 2,400

燕窩,海參,鮑魚

DELICACIES

Poached luffa with salted egg, preserved egg in superior broth 580

● 金銀蛋濃湯浸澎湖絲瓜

🔪 清炒時令蔬菜 Wok fried seasonal vegetables 480

欖菜肉鬆乾煸四季豆 Wok fried string beans, minced pork, preserved olives 500 ▲翡翠香檳茸蘆筍素玉捲 Poached winter melon wrap with assorted mushroom, asparagus 780

雪菜蝦仁燒豆腐煲 Claypot tofu, pickled cabbage, shrimp 680 ●珊瑚鱈場蟹肉扒絲瓜 Poached luffa with Hokkaido king crab in superior broth 680

蔬菜,豆腐 **VEGETABLES** & TOFU

南乳腐竹雜菜煲 Bean curd sheets and assorted vegetables in red yeast fermented tofu casserole 680

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肉類料理 **MEATS**

(避風塘牛柳粒 Bi fon tang wok fried beef tenderloin 980

- ★ 黑椒醬杏菇炒澳洲牛小排 Wok fried Australian beef short rib with oyster mushrooms, black pepper sauce 980
- ●翠玉瓜豆豉炒伊比利松板豬(西班牙) Spicy wok fried Iberico pork jowl(Spain), zucchini with black bean sauce 960
- 秋葵野菌香辣炒牛柳粒 Spicy sautéed beef tenderloin, okra, wild mushrooms 960
- 黑醋草莓炒伊比利咕咾肉(西班牙) Sweet and sour Iberico pork(Spain) with strawberry and pineapple 780
- ●梅菜伊比利松板肉(西班牙)蒸嫩豆腐 Steamed minced Iberico pork jowl(Spain) with tofu, preserved vegetable 720

啫啫元貝古早雞球 Wok fried scallop, chicken with ovster sauce in claypot 980

- 足料老火靚湯 (每位) Yen's soup of the day / per person 350 四人份 / 4 persons 880
- 宮廷濃湯燉原幅花膠 Double boiled chicken soup with fish maw, baby cabbage 2,980
- 深海響螺頭紅棗杞子燉雞湯 Double boiled chicken soup with winkle, red date, wolf berry 1,980
- 蟲草花燉龍膽魚湯 Double boiled giant garoupa fish soup with cordyceps 1,680

生拆蟹肉栗米羹 (每位) Sweet corn chicken broth with crab meat / per person 480

松茸竹笙燉菜膽 (每位) Double boiled chicken soup with matsutake mushroom, tender greens, bamboo fungus / per person 360

> 精緻湯類 SOUP

合時滋補燉品 **NOURISHMENT**

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♠ 芹蓮野菌炒明蝦球 Wok fried Penghu prawn, celery, lotus roots, wild mushrooms 1,850

●烏龍茶香煎圓鱈魚排 Oolong tea pan-fried cod fish fillet 1,750

柚子蜜金網虎蝦球 Deep fried tiger prawns with pomelo honey sauce 1,750

清蒸芙蓉鱈魚 (每位) Steamed cod fish fillet, tofu / per person 580

海鮮集錦 **SEAFOOD**

⟨ 避風塘醬爆明蝦球 Wok fried prawns, bi fon tang style 1,750 豉汁日本北海道元貝蒸豆腐 Steamed tofu with Hokkaido Japan scallop, black bean sauce 780

石鍋蔥爆澎湖龍膽魚柳 Wok fried Penghu garoupa fillet with scallion in stone pot 1,180

紅油脆絲酒釀龍膽魚 Spicy braised giant garoupa with fermented rice 980

■ 紫艷招牌菜 YEN'S SIGNATURE DISHES

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時價 MARKET PRICE

七星斑 (每兩)

Spotted garoupa / 37.5gram

老虎斑 (每兩)

Tiger garoupa / 37.5gram

南非孔雀活鮑魚 (每兩) South African abalone / 37.5gram

沙公 (每兩)

Mud crab / 37.5gram

澎湖龍蝦 (每兩)

Penghu lobster / 37.5gram

各類游水魚烹煮方法 POPULAR COOKING METHODS FOR FISH

Steamed, soya sauce, scallions

Deep-fried, soya sauce

蔭豉蒸

Steamed, black bean sauce

Sautéed fish fillet

鮑魚烹煮方法 POPULAR COOKING METHODS FOR LIVE ABALONE

Steamed, soya sauce, scallions

X.O. 醬爆

Wok fried, chef's special X.O. sauce

龍蝦及蟹烹煮方法

POPULAR COOKING METHODS FOR LOBSTER AND CRAB

香辣醬爆 | Wok-fried, chef's special spicy sauce

新加坡辣炒 Wok-fried, Singaporean style

薑茸汁蒸 Steamed, freshly grated ginger, soya sauce

清蒸鮮露 Steamed, soya sauce, scallions

避風塘 | Bi fon tang style

需事先預訂 ADVANCED RESERVATION REQUIRED

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鮮活海味 LIVE SEAFOOD