

# 精選茗茶

#### PREMIUM CHINESE TEA

<b>A</b> A.	滿福茗茶	每位 F	Per Person
	Dynasty's Blend Tea 【桂花人參烏龍 Osmanthus ginseng oolong 】		60
	普洱皇 Aged Pu-er		60
	銀毫香片 Jasmine tea【Silver needle 】		60
	黄金桂 Green tea		60
	極品鐵觀音 Supreme Tie quan yin tea		70
	極品龍井 Supreme Long jing		88
	中國茗茶 【普洱,壽眉,茉莉,水仙,鐵觀音,龍井,菊花 】 Traditional Chinese tea 【Pu-er, Shou mei, Jasmine, Shiu sin, Tie quan yin,		
	Long Jing, Chrysanthemum ]		35
	淨飲白開水 Plain Water		35
	每 Per Pla	碟 ate	每瓶 Per Bottle
	滿福X.O.醬 Dynasty's X.O. Sauce	50	250
	各款果仁 【合桃、腰果、花生】		
	Nuts [ Walnuts, Cashew nuts, Peanuts ]	48	100

所有價目均另收加一服務費。 All prices are subject to a 10% service charge.







HK\$ 每位 Per Person

脆皮牛肋條配胡麻冰菜 Deep-fried crispy ox ribs with sesame iceplant salad

130

例 Standard

舟山海蜇頭

Marinated jelly fish with vinegar sauce

200

美極花生鴨脷

Simmered duck tongue with peanut

170

脆皮牛肋條

Deep-fried crispy Ox ribs in black vinegar

150

椒鹽田雞腿

Deep-fried frog legs in spicy salt

150

椒鹽九肚魚

Bombay duck fish flavored with five spices and chilli

150

沙薑白雲豬手

Marinated pig's trotters in ginger sauce

130

香麻貢菜

Marinated tribute vegetable in chilli peppercorn sesame sauce

110

冰鎮白靈菇

Chilled marinated bailing mushroom

110

花雕醉豆腐

Cold marinated bean curd in Huadiao wine

110

金絲脆腰果

Deep-fried cashew nuts and shredded taro

110

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## BARBECUE FAVOURITES

燒味拼盤		HK\$ 例 Standard
任選兩款 Choose any two: 乳豬件、蜜汁烤西班牙黑豚肉叉燒、 半肥叉燒腩、脆皮燒腩肉、燒鵝、豉油雞、海蜇 Barbecued suckling pig, barbecued Spanish Iberico pork, barbecued pork brisket, crisp pork brisket, roasted goose, soya chicken or jelly fish		438
化皮乳豬件 Barbecued suckling pig		438
蜜汁烤西班牙黑豚肉叉燒	半例 Half portion	例 Standard
Barbecued Spanish Iberico pork	195	388
蜜汁烤半肥叉燒腩 Barbecued pork brisket	165	328
掛爐燒鵝 Roasted goose		388
脆皮燒腩肉 Crisp pork brisket		328
	半隻 Half Bird	一隻 Whole Bird
豉油雞 Chicken marinated with superior soya sauce	305	610
蔥油香妃雞 Chicken flavored with spring onion sauce	305	610

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紅燒蟹皇官燕	HK\$ 每位 Per Person
Imperial bird's nest braised with crab roe in superior sauce	698
高湯燉官燕 Imperial bird's nest double boiled in supreme broth	648
竹笙海皇燕窩羹 Brasied bird's nest soup with assorted seafood and bamboo fungus	278
蟹肉燕窩羹 Braised bird's nest soup with crabmeat	278
雞茸燕窩羹 Braised bird's nest soup with minced chicken	258
冰花燉官燕 (甜品 Dessert) Double boiled imperial bird's nest soup with rock sugar 預備時間最少二十分鐘或以上 Please allow 20 minutes for preparation	560





松茸燉原條關東遼參	每位 Per Person
Double-boiled whole Kanto sea cucumber soup with matsutake mushroom 預備時間最少三十分鐘或以上 Please allow 30 minutes for preparation	370
生拆蟹皇蟹肉花膠羹 Shredded fish maw soup with fresh crab roe and crabmeat	310
高湯燉肘子花膠菜膽 Double boiled fish maw soup with pork knuckle and cabbage 預備時間最少二十分鐘或以上 Please allow 20 minutes for preparation	258
鮮鮑花蛤海鮮湯 Poached sliced abalone with fresh clams in home-made seafood soup	248
香荽皮蛋斑片湯 Boiled garoupa fillet broth with preserved egg and chinese parsley 預備時間最少二十分鐘或以上 Please allow 20 minutes for preparation	208
一品海皇羹 Seafood soup with glass noodles and vegetables	168
蟹肉粟米羹 Sweet corn soup with crabmeat	168
酸辣海鮮羹 🌛 Seafood hot and sour soup	168
西湖牛肉羹 Minced beef soup with egg white and chinese parsley	168















### 鮑魚、海味 ABALONE & DRIED SEAFOOD

HK\$ 每位 Per Person

蠓皇原隻日本吉品鮑 (20頭)
Braised whole 20 heads Yoshih

Braised whole 20 heads Yoshihama abalone with superior oyster sauce (30gm)

時價 Market Price

蠔皇原隻吉

蠔皇原隻吉品南非乾鮑 (19頭) Braised whole 19 heads "Yoshihama" South African abalone with superior oyster sauce (32gm)

858

E.

蠔皇原隻吉品南非乾鮑 (27頭)

Braised whole 27 heads "Yoshihama" South African abalone with superior oyster sauce (22gm)

430

蠔皇原隻鮑魚扣海參

Braised whole abalone with sea cucumber in superior oyster sauce

330

原條關東遼參扣北菇

Brasied Kanto sea cucumber with chinese mushroom in superior oyster sauce 【一天前預訂 Order one day in advance 】

298

原隻二十五頭花膠扣鵝掌

Stewed whole 25 heads fish maw with goose web (24gm)

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蠔皇海參扣鵝掌

Stewed goose web with sea cucumber in superior oyster sauce

248

例 Standard

蠔皇遼参肉丸扣鵝掌

Stewed goose web with sea cucumber and minced pork in oyster sauce

538

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滿福精選 Signature Dish



## 生猛海鮮

#### LIVE SEAFOOD FROM DAILY CATCH

HK\$

老鼠斑

Pacific garoupa 時價 Market Price

花鷹斑

Eagle garoupa 時價 Market Price

瓜子斑

Melon seed garoupa 時價 Market Price

鬚鼠斑

Black spot garoupa 時價 Market Price

東星斑

Spotted garoupa 時價 Market Price

老虎斑

Tiger garoupa 時價 Market Price

鮮活魚煮法: 淮揚玉液浸煮、清蒸、水煮 🌙

Cooking method: Poached in homemade superior soup,

steamed, or poached in hot chili oil

游水海中蝦

Sea prawn 時價 Market Price

煮法: 白灼、醉翁蝦、豉油皇煎、蒜茸蒸開邊或薑蔥粉絲煲

Cooking method: Poached, drunken prawn style, pan-fried with soya sauce, halved and steamed with garlic, or stewed with ginger, scallion and vermicelli



大花蝦

Alig piawii 煮法: 豉油皇煎、上湯焗開邊或風味金榜汁

King prawn 時價 Market Price

Cooking method: Pan-fried with soya sauce, halved and stewed in supreme gravy, or stewed in Chef's signature sauce served with deep-fried bun

【一天前預訂 Order one day in advance 】

肉蟹

Mud crab 時價 Market Price

煮法: 薑蔥焗、豉椒炒或花蛤海鮮湯

Cooking method: Stir-fried with ginger and scallion, wok-fried in black bean sauce, or simmered in homemade seafood broth and fresh clam

【一天前預訂 Order one day in advance】



開邊龍蝦

Rock lobster

時價 Market Price

煮法: 上湯焗、蒜茸蒸或風味金榜汁

Cooking method: Stewed in supreme gravy, steamed with garlic, or stewed in Chef's signature sauce served with deep-fried bun

辣度 Spicy leve 小翔 Mile





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百花炸釀蟹拑	每件 Per Piece
Crisp crab claw coated with minced shrimp	190
原件帶子蟹肉燉蛋 Steamed egg with scallop and crab meat 預備時間最少二十分鐘或以上 Please allow 20 minutes for preparation	148
	例 Standard
翡翠百合炒斑球 Sautéed garoupa fillet with fresh lily bulbs and vegetables	518
枝竹火腩炆斑頭腩 Braised garoupa head and brisket with bean curd stick and roasted pork brisket	518
X.O.醬蘆筍炒帶子桂花蚌 Sautéed mandarin clam and scallop with green asparagus flavored with X.O. sauce	488
翡翠白酒汁鱈魚 Deep-fried cod with vegetables in white wine sauce	418
蒜子蔥度爆蝦球 Sautéed prawns with spring onion and garlic clove	388
椒鹽吊片 Crisp squids flavored with spiced salt and chilli	268





薑蔥生爆斑頭腩	例 Standard
Sautéed garoupa head and brisket with scallion and ginger	518
砵酒焗魚雲 Baked grass carp head in port wine sauce	490
蒜香胡椒中蝦 Sautéed prawn with black pepper and garlic	418
台式三杯肉丸焗蠔 Braised fresh oysters and minced pork balls with home-made sauce	378
花雕鹵燉牛肋條 Braised ox ribs with Huadiao wine served in clay pot	318
乾蔥豆豉雞球 Sautéed chicken fillet with black bean and shallot	318
上湯海味粉絲雜菜 Simmered assorted vegetable with vermicelli and dried seafood in supreme broth	298
新派大馬站煲 <del>**</del> Stewed squids with roasted pork and chinese chives in chilli sauce	268
鹹魚茸薑蔥田雞魚鰾煲 Sautéed fish maw and frog leg with scallion and ginger flavored with minced salted fish	238
南乳粗齋 Braised mixed vegetables with preserved red taro curd	228















脆皮妙齡鴿	HK\$ 半隻 Half Bird	一隻 Whole Bird
Crisp baby pigeon 【一天前預訂 Order one day in advance】		128
吃 th Mr マ の6		
脆皮炸子雞 Crisp chicken	305	610
鹽焗雞 Baked chicken with rock salt	305	610
預備時間最少三十分鐘或以上 Please allow 30 minutes for preparation		
rease anow 30 minutes for preparation		
原籠蒸荷葉污糟雞	222	6.40
Steamed chicken with shredded red date and pickle served in a bamboo basket	320	640
預備時間最少三十分鐘或以上 Please allow 30 minutes for preparation		
2.2		
滿福辣子雞		
Deep-fried chicken with chilli	445	890
京式片皮鴨		
Peking duck and condiments		990
【一天前預訂 Order one day in advance】		





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	水煮澳州M7和牛 🥠 Poached sliced Australian M7 wagyu beef in hot chilli oil	例 Standard 610
E.	燒汁蘆筍安格斯牛柳粒 Stir-fried diced angus beef tenderloin with asparagus	408
	蠔皇鮮菇牛肉 Sautéed beef sliced and fresh mushroom with oyster sauce	238
	蜜餞欖角排骨 Deep-fried spare ribs in sweetened olive sauce	238
	菠蘿咕嚕肉 Sweet and sour pork with pineapple	238
	蝦醬蒸五花腩 Steamed marinated sliced pork belly with preserved shrimp paste 預備時間最少三十分鐘或以上 Please allow 30 minutes for preparation	238
	台山焗釀豆腐 Baked bean curd with minced pork and salted egg 'Taishan' style 預備時間最少三十分鐘或以上 Please allow 30 minutes for preparation	每件 Per Piece 80

辣度 Cniculous







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	竹笙扒上素	例 Standard
	Braised bamboo fungus with assorted mushrooms	268
	蠔皇三寶蔬 Braised three kinds of vegetable with oyster sauce	238
	魚湯蕃茄雜菌浸時蔬 Simmered seasonal vegetables with tomatoes and mixed mushrooms in fish broth	238
3	魚湯手打魚腐浸時蔬 Simmered seasonal vegetables with minced fish in fish broth	238
3	蠔皇柚皮唐生菜 Braised pomelo peel with green lettuce in oyster sauce	238
	石鍋醬燒娃娃菜 Braised cabbage in spicy sauce	238
	砂鍋銀芽桂花炒瑤柱 Scrambled egg and bean sprout sautéed with shredded dried scallops in clay pot	238
	榆耳黃耳紅燒豆腐 Braised bean curd with assorted fungus	228
	梅菜蒸茄子 Steamed eggplant with preserved vegetables 預備時間最少三十分鐘或以上 Please allow 30 minutes for preparation	228

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C'S

砂鍋原隻鮑魚雞粒炆飯	HK\$ 例 Standard
Braised rice with whole abalone, diced chicken and mushrooms in oyster sauce	320
福建炒飯 Fried rice 'Fujian' style	298
魚湯四寶泡飯 Simmered steamed rice with assorted seafood and vegetables in fish soup	298
黑椒蟹肉帶子炒粉絲 Stir-fried glass noodles with crabmeat and scallops in black pepper	298
瑤柱蛋白蟹肉炒飯 Fried rice with dried scallops, crabmeat and egg white	258
欖菜肉鬆四季豆炒飯 Fried rice with green beans, minced pork and preserved olive	258
豉油皇炒麵 Sautéed noodles with bean sprout in soya sauce	258
香荽皮蛋牛崧湯米粉 Rice vermicelli soup with minced beef, preserved egg and chinese parsley	258
水煮班片鴛鴦米 Poached vermicelli and glass noodles with fillet of garoupa in hot chilli oil	每位 Per Person 208
蠓皇蝦籽撈粗麵 Flat egg noodles flavored with oyster sauce garnished with dried shrimp roe	108
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# 它 特式瓦罉煲飯 **CLAY POT RICE**

兩位起 Minimum two persons 預備時間最少三十分鐘或以上 Please allow 30 minutes for preparation

鹹魚雞粒煲飯	HK\$ 每位 Per Person
Rice with diced chicken and salted fish	168
北菇滑雞煲飯 Rice with chicken and black mushrooms	168
素珍煲飯 Rice with assorted mushrooms and fungus	168
豉汁排骨煲飯 Rice with spare ribs in black bean sauce	168
梅菜肉餅煲飯 Rice with minced pork and preserved vegetables	168
蝦醬五花腩煲飯 Rice with sliced pork belly and preserved shrimp paste	168
陳皮牛肉餅煲飯 Rice with minced beef and flavored with dried tangerine peel	168

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