

湯  
SOUP

原煲例湯  
Soup of the Day  
£9.80  
per person/每位

原盅迷你佛跳牆  
"Buddha Jump Over the Wall"  
(Slow cooking soup with mixed  
wind-dried seafood & smoked ham)  
£35.80

花膠燉烏雞  
"Double Boiled" Chicken Soup  
with Dried Fish Maw  
£32.80

酸辣湯  
Peking Style Hot & Sour Soup  
£10.80

蟹肉蟹黃魚肚羹  
Fresh Crabmeat, Crab Roe  
& Fish Maw Soup  
£22.80

竹笙芫茜魚片湯  
Clear Soup with Dover Sole  
Fillet & Bamboo Pith  
£12.80

宮廷海鮮湯  
Seafood & Tomatoes  
Soup with Vegetables  
£16.80

冬蟲草燉水鴨湯(4人用)(預訂)  
Slow Cooking 'Caterpillar Fungus'  
Soup with Wild Duck (for 4)  
(order in advance)  
£480

雲吞湯  
Classic Shrimp 'Won Ton'  
Clear Soup  
£10.80

新鮮粟米蟹肉羹  
Fresh Crabmeat & Fresh  
Creamy Sweetcorn Soup  
£10.80

頭盤  
STARTER

餐前三小碟  
Chef's Selection of  
Cold Starters  
£22.80

鵝肝煎帶子皇  
Pan Fried King Scallop  
with Foie Gras  
£22.80 each /隻

椒鹽珍寶軟殼蟹  
"Jumbo" Crispy Soft Shell Crab  
with Salt & Peppercorn (S)  
£16.80 each / 隻

椒鹽豆腐粒  
Crispy Tofu Cubes with  
Salt & Peppercorn  
£11.80

椒鹽鮮魷  
Crispy Chilli Squid  
£16.80

上菜素翅卷  
Vegetarian Spring Rolls (V)  
£11.80

XO醬煎蝦皇  
Grilled King Prawns in  
XO Sauce (4) (S)  
£28.80

齋香酥鴨  
Vegetarian Mock Duck  
(Dry Beancurd) (V)  
(Served with pancake, spring onion & cucumber)  
£22.80

果汁手擡骨  
Barbecued Spare Ribs  
£16.80

黃金豆腐  
"Golden" Crispy Tofu Cubes  
£13.80

日式串燒雞  
Grilled Chicken Fillet  
in Skewer  
£15.80

炭燒齋叉燒  
Vegetarian "Char Sui"  
£16.80

香燒羊排生菜包  
Crispy Lamb Rack Served  
with Lettuce Wrap  
£25.80

椒鹽齋魚  
Crispy Vegetarian Fish  
with Salt & Peppercorn  
£14.80

酥炸鳳尾蝦  
Crispy Butterfly  
King Prawns (4)  
£25.80

麻醬雞絲拌粉皮  
Shredded Cold Chicken with Glass Noodles  
Marinated in Sesame Sauce  
£13.80

(V) Suitable for Vegetarians (S) Spicy Dishes

We have listed the 14 most common ingredients that might cause allergy to the best of our knowledge.  
However, please still inform us of your allergy before you order

A discretionary gratuity of 15% will be added to the total bill. Thank you

主菜  
MAIN COURSE

油爆龍利球  
Sautéed Fillet of  
Dover Sole  
£42.80

鹹蛋蒸黑豚豬肉餅  
Steamed Minced Iberian Pork  
with Salted Egg  
£28.80

醬皇煎封龍利  
Pan Fried Whole Dover Sole  
in XO Sauce (S)  
£48.80

秘汁煎牛柳  
Grilled Mini Fillet Steaks  
in Chef's Special Sauce  
£29.80

清蒸野生海鱸魚  
Steamed Whole Wild Sea Bass  
with Ginger & Spring Onion  
£52.80

黑蒜燒汁和牛  
Grilled A5 'Wagyu' Beef Fillet in  
Teriyaki Sauce with Black Garlic  
£68.80

香草煎焗智利鱸魚  
Pan Fried Fillet of Chilean  
Cod with Lemongrass  
£42.80

香茅牛柳  
Pan Grilled Skewers of Fillet  
Steak with Lemongrass (S)  
£28.80

潮式帶子皇  
'Chiu Chow' Style Sautéed  
King Scallop with Garlic (S)  
£32.80

黑椒羊仔扒  
Wok Grilled Tender Lamb Chop  
with Black Pepper (S)  
£28.80

奶油明蝦球  
Sautéed King Prawns  
in Creamy Sauce  
£28.80

魚香肉鬆茄子煲  
Sizzling Aubergine Braised with  
Minced Pork in Sea Spice  
£18.80

雨前清香蝦球  
Stir Fried King Prawns  
with Tea Leaves  
£28.80

XO醬燒玉子豆腐  
Braised Japanese Tofu with  
Minced Pork in XO Sauce  
£18.80

四川蝦球煲  
Sizzling King Prawns in  
Szechuan Spicy Sauce (S)  
£28.80

麻婆豆腐  
'Ma-Poh' Tofu with Minced Beef  
£18.80

香辣麥芽雞  
Chicken Sautéed in Malt Caramel  
& Lightly Spicy Sauce (S)  
£19.80

素麻辣四川雞  
Mock 'Chicken' (Gluten)  
Szechuan Style (V)(S)  
£15.80

川椒碧綠雞柳  
Sautéed Chilli Chicken  
with Crispy Vegetables  
£19.80

黑松蓉炒菌皇  
Sautéed Assorted Wild Mushrooms  
Topped with Black Truffles  
£26.80

川式麻辣雞丁  
Szechuan Spicy Chicken with  
Red Hot Chilli & Peppercorn (S)  
£19.80

蒜蓉三蔬  
Mixed Chinese Baby Greens  
with Garlic  
£18.80

蒜香燒汁牛仔骨  
Diced Salted Veal  
with BBQ Sauce  
£28.80

雜菌豆腐石頭窩  
Braised Tofu Hot Pot with  
Assorted Wild Mushrooms  
£18.80

是日時蔬：白菜苗/菠菜苗/菜心/芥蘭/通菜/四季豆

Stir-Fried Various Seasonal Vegetables (V):  
Pak Choy / Baby Spinach / Choy Sum / Kai Lan Choy / Tung Choy / String Bean  
£15.80

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燒味  
ROAST SPECIAL

即燒北京填鴨  
Barbecued Peking Duck  
(served in 2 ways)  
£85.80 Whole / 每隻  
£45.80 Half / 半隻

即燒琵琶乳豬全體  
Roast Whole Suckling Pig  
(order in advance)  
£280.80 Whole / 每隻  
£58.80 Portion / 例牌

皇朝香酥鴨  
Classic Crispy Aromatic Duck  
(Served with pancake, spring onion & cucumber)  
£55.00 Whole / 每隻  
£28.80 Half / 半隻  
£15.80 Quarter / 1/4隻

蒜香炸雞  
Crispy Chicken with  
Cruled Garlic  
£35.80 Whole / 每隻  
£19.80 Half / 半隻

琵琶鴨  
Roasted Marinated Duck  
(order in advance)  
£55.80

皇朝燒烤腩仔  
Roasted Crispy Iberian  
Pork Belly  
£25.80

明爐燒鴨  
Roasted Duck  
£45.80 Whole / 每隻  
£25.80 Half / 半隻

皇朝叉燒  
Roasted Honey  
Iberian Pork  
£22.80

時價海鮮  
FRESH CATCH OF THE DAY

蘇格蘭龍蝦  
Wild Scottish Lobster  
(Seasonal price) (時價)

愛爾蘭象拔蚌  
Irish Long Neck Clams  
(Seasonal price) (時價)

加拿大龍蝦  
Canadian Lobster  
(Seasonal price) (時價)

愛爾蘭新鮮帶子皇  
Irish Emperor Scallop  
(Seasonal price) (時價)

澳洲龍蝦  
Australian Lobster  
(Seasonal price) (時價)

蘇格蘭游水蜆子皇  
Scottish Razor Clam  
(Seasonal price) (時價)

加拿大蟹  
Canadian Crab  
(Seasonal price) (時價)

蘇格蘭長腳蝦  
Scottish Langoustine  
(Seasonal price) (時價)

法國多寶魚  
French Turbot Fish  
(Seasonal price) (時價)

英格蘭白鱈  
English White Eel  
(Seasonal price) (時價)

冰島皇帝蟹  
Icelandic King Crab  
(Seasonal price)

蘇格蘭鮑魚  
Scottish Abalone  
(Seasonal price)

海鮮煮法：豉汁 / 薑蔥 / 辣汁 / 椒鹽 / 避風塘 / 清蒸  
雞油花雕蒸 / 蒜蓉蒸 / 堂灼

Choices of Cooking Style:  
Black Bean Sauce / Spring Onion & Ginger / Spicy Sauce  
Garlic & Chilli / Steamed / "Hua Diao" Wine Sauce / Garlic Sauce / Braised

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