



## 精选头盘

## APPETISERS

<b>Dim Sum</b>		
小笼包	Classic Shanghai 'Siu Long Bao' (5)	11.00
煌庭点心拼	Dim Sum Platter (6)	13.00
蒜茸粉丝蒸鲜圣子	Fresh Razor Clams with garlic & vermicelli (each)	14.00
蒜茸粉丝蒸鲜带子	Fresh Scottish Diver-caught Scallop (each) with garlic & vermicelli	18.00
四喜烤麸	Shanghai Marinated Tofu (v)	12.00
麻辣海蜇	Spicy Jelly-fish	16.00
时尚熏鱼	Classic Shanghai Smoked Fish	20.00
凉拌北极贝	Arctic Clam in Chilli Sauce	13.00
糖醋小排	Mini Spare Ribs Shanghai Style	13.00
口水鸡	Boiled Chicken Slices in Chilli Oil	14.00
<b>Entree</b>		
斋春卷	Vegetable Spring Rolls (v)	8.00
椒盐芦笋	Salt & Pepper Asparagus (v)	12.00
生煎鸡肉锅贴	Pan-grilled Chicken 'Guotie' Dumplings	11.00
椒盐虾球	Salt & Pepper King Prawns	14.00
椒盐鲜鱿	Salt & Pepper Squid	13.00
鹅肝煎带子	Pan-grilled Diver-caught Scallop with Foie Gras	23.00
香煎和牛扒	Pan-grilled Wagyu Beef Slices 120g	92.00
黄金鲜鱿	Golden squid in salty egg Yolk	16.00
芥末虾球	Wasabi King Prawns	14.00
芝麻凤尾虾多士	Mini Sesame Prawn Toast	16.00
鲜脆生菜包	Lettuce Wrap seafood/ chicken/ vegetables	15.00/ 13.00/ 13.00
蒜香软壳蟹	Salt & Pepper Soft Shell Crab	16.00
酥炸香酥鸭	<b>Crispy Aromatic Duck</b> whole/ half/ quarter	48.00/ 26.00/ 18.00

### Food Allergen and Intolerance

Before you order your food and drinks, please speak to our staff if you want to know about our ingredients.

A discretionary 14% gratuity will be added to your total bill.

<b>汤</b>	<b>SOUPS</b>	
明炉老火汤	Cantonese Soup of the Day	8.00
斋酸辣汤	Vegetarian Hot & Sour Soup (v)	8.00
玉米羹	Sweet Corn Soup	
	<i>crab meat/ chicken/ plain</i>	9.00/8.50/8.00
海鲜酸辣汤	Seafood Hot and Sour Soup	10.00
酸辣龙虾汤	Lobster Hot & Sour Soup	15.00
松茸花胶炖汤	Hua Jiao Supreme Soup	28.00

<b>烧烤</b>	<b>ROASTED</b>	
北京烤鸭	Classic Barbecued Peking Duck	
半只	<i>half</i>	58.00
全只	<i>whole</i>	98.00
两食	<i>served two ways</i>	108.00
明炉烧鸭	Cantonese Roast Duck	
半只	<i>half</i>	48.00
全只	<i>whole</i>	88.00

<b>新鲜龙虾</b>	<b>LOBSTERS</b>	
新鲜龙虾	Fresh Lobster	S/P
面底	<i>with noodles when applicable</i>	6.00
姜葱	<i>wok-braised with ginger &amp; spring onions</i>	
金沙	<i>dry-fried with egg yolk</i>	
香辣	<i>fragrance spicy</i>	
牛油芝士焗	<i>oven-baked with butter &amp; cheese</i>	
鸡油花雕蒸	<i>steamed with Chinese wine</i>	
豉汁	<i>with Black Bean Sauce</i>	

<b>新鲜蟹</b>	<b>CRABS</b>	
新鲜加拿大蟹	Fresh Canadian Large Crab	S/P
面底	<i>with noodles when applicable</i>	6.00
姜葱	<i>wok-braised with ginger &amp; spring onions</i>	
金沙	<i>dry-fried with egg yolk</i>	
士汁	<i>black bean sauce</i>	
鸡油花雕蒸	<i>steamed with Chinese wine</i>	
避风塘	<i>'wind-shelter bay' style</i>	
香辣	<i>fragrance spicy</i>	

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<b>鱼</b>	<b>FISH</b>	
游水多宝鱼	Fresh Turbot	S/P
清蒸	<i>steamed with ginger &amp; spring onions</i>	
古法蒸	<i>steamed with mushroom &amp; shredded pork on lotus leaf</i>	
剁椒蒸	<i>steamed with yuan-yan chilli</i>	
水煮	<i>sichuan hot chilli soup</i>	
蜜椒汁焗智利鲈鱼	Baked Chilean Sea Bass in blackpepper Sauce(2 pcs)	34.00
剁椒蒸智利鲈鱼件	Steamed Chilean Sea Bass with Chilli Sauce(2 pcs)	34.00
新鲜鲈鱼	Steamed Fresh Sea Bass w Ginger & S Onions	44.00
松子鲈鱼	Sweet & Sour Sea Bass with Pine Nuts	44.00
原条剁椒片片鱼	Steamed Sea Bass Slices with 'yuan-yan' Chilli Sauce	48.00
骨香龙利两食	Filleted Dover Sole in Two-ways	58.00
红烧带鱼	Braised Hairtail Rainbow Fish	26.00
<b>海鲜</b>	<b>SEAFOOD</b>	
宫保虾球	'Kung Pao' King Prawns with Cashew Nuts	22.00
椒盐虾球	Salt & Pepper King Prawns	22.00
四川大虾	King Prawns in Sichuan Sweet Spicy Sauce	22.00
带子花枝片	Stir-fried Scallops & Cuttlefish with broccoli	22.00
XO 酱大虾	Sautéed King Prawns in XO Sauce	24.00
美极干烧虾	Maggie King Prawn in shell	24.00

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<b>肉</b>	<b>MEAT</b>	
黑椒牛柳粒	Diced Fillet Steak with Black Pepper Sauce	32.00
干牛柳丝	Classic Crispy Shredded Beef Strips	22.00
孜然羊肉	Stir-fried Lamb Slices w Cumin Seeds & Chilli	22.00
姜葱爆羊肉	Wok-fried Lamb with Ginger & Spring Onion	22.00
黑椒和牛粒	Wagyu Beef in Black Pepper Sauce	92.00
红烧狮子头	Shanghai 'Lion's Heads' Pork Meat Balls	20.00
咕咾肉	Sweet and Sour Pork	18.00
外婆红烧肉	Braised Belly Pork with Grandmum's Recipe	20.00
湘干小炒肉	Pork Slices with Dry Bean Curd and Chilli	20.00
台式三杯鸡	'Three Marinades' Chicken with Sweet Basil	18.00
咕咾鸡	Classic Sweet and Sour Chicken	18.00
四川辣子鸡	Sichuan Dry-fried Chilli Chicken	20.00
腰果宫保鸡	'Kung Pao' Chicken with Cashew Nuts	18.00
京葱嫩鸡煲	Fragrance Chicken Pot (with Bone)	28.00

<b>豆腐</b>	<b>TOFU</b>	
麻婆豆腐 或斋	'Ma Po Tofu' with Minced Pork <i>vegetarian option also available (v)</i>	15.00
XO 酱肉碎什菌豆腐煲 或斋	Braised Tofu w Pork & Mushroom in XO Sauce <i>vegetarian option also available (v)</i>	18.00

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时菜	VEGETABLES	
山药芦笋	Asparagus with Yam Shoots (v)	16.00
剁椒蒸茄子	Steamed Aubergine with Red & Green Chilli (v)	15.00
季节中国时菜	Seasonal Chinese Greens (v) <i>choice of the followings</i> <b>baby pak-choi, Chinese broccoli, pea sprouts or choi-sum</b>	from 16.00
黑椒素鹅粒	Vegetarian Goose in Black Pepper Sauce	17.00
肉末鱼香茄子 或斋	Sea-spiced Aubergine with Minced Pork <i>vegetarian option also available (v)</i>	16.00
干煸四季豆 或斋	Green Beans with Minced Pork & Chilli <i>vegetarian option also available (v)</i>	16.00
椒丝腐乳空心菜	'Morning Glory' with Chilli Bean Curd Sauce (v)	16.00
什菌扒西兰花	Broccoli with Assorted Wild Mushroom (v)	16.00
上汤菠菜苗	Baby Spinach in Supreme Soup Stock	16.00
黑松茸烩杂菌	Black Truffle with Assorted Mushrooms (v)	20.00

饭, 面	RICE, NOODLES	
丝苗白米	Steamed Rice	3.50
蛋炒饭	Egg Fried Rice	5.00
上海菜炒饭	Shanghai 'Choi' Fried Rice (v)	6.50
扬州炒饭	Special Fried Rice	11.00
瑶柱蟹肉蛋白炒饭	Crab Meat with Egg White Fried Rice	16.00
石锅福建炒饭	Fujian Fried Rice in Stone Bowl	16.00
黑松茸芦笋锅饭	Black Truffle & Asparagus Rice in Stone Bowl (v)	15.00
葱油捞面	Noodles with Spring Onions & Soya Sauce (v)	11.00
银牙干炒面	Classic Fried Noodles with Beansprouts (v)	13.00
杂菜烘面	Assorted Vegetables with Crispy Noodles (v)	14.00
豉椒牛柳片烘面	Beef Slices in Black Bean Sauce w Crispy Noodles	15.00
干炒牛河	Cantonese Fried Beef 'Ho-fun'	14.50
星洲炒米粉	Spicy Singapore Noodles	14.00
蟹肉烩伊面	Braised Crabmeat E-noodles	16.00
海鲜烘面	Seafood Crispy Noodles	17.00

A discretionary 14% gratuity will be added to your total bill.

# Prix Fixe Menu (A)

£45 per person, Minimum 2 person

四式热拼

**Mixed Appetizer**

芥末虾球，鸡锅贴，椒盐软壳蟹，斋春卷

**Wasabi Prawn, Pan-grilled Fried Chicken 'Guotie' Dumplings,**

**Salt & Pepper Soft Shell Crab, Vegetable Spring Rolls**

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香酥鸭

**Crispy Aromatic Duck**

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香煎鲈鱼块

**Pan-fried Sea Bass**

荔枝咕佬鸡

**Lychee Sweet and Sour Chicken**

宫保虾球

**'Kung Pao' King Prawns with Cashew Nuts**

蒜茸时蔬

**Seasonal Vegetable with Garlic**

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蛋炒饭

**Egg Fried Rice**

A discretionary 14% gratuity will be added to your total bill.

# Prix Fixe Menu (B)

£58 per person, Minimum 4 person

四式热拼

**Mixed Appetizer**

七味鲜鱿，麻辣鸡条，椒盐软壳蟹，斋春卷

**7 flavors Squid, Fragrance Chicken Stripe,**

**Salt & Pepper Soft Shell Crab, Vegetable Spring Rolls**

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北京烤鸭 或 香酥鸭

**Roasted Peking Duck Or Crispy Aromatic Duck**

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清蒸鲈鱼柳

**Steamed Sea Bass Filet**

XO 酱虾球

**King Prawns In XO Sauce**

台式三杯鸡

**Three Marinades Chicken with Sweet Basil**

姜葱爆羊肉

**Wok-fried Lamb with Ginger & Spring Onion**

金菇豆腐煲

**Egg's Tofu Hot Pot**

什菌西兰花

**Broccoli with Assorted Mushroom (v)**

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扬州炒饭

**Special Fried Rice**

A discretionary 14% gratuity will be added to your total bill.