



本地來源

瑰丽承诺尊重本地农业文化，利用本地农产品，呈现给客人高品质的食物。香港瑰丽酒店的农场，供应商以及传统工匠等合作伙伴全年向客人提供当地顶级产品，例如：来自顺景海钓船的海鲜、大浪湾农场的香草及蔬菜以及德昌森记的手工编织蒸笼。

PARTNERS IN PROVENANCE

Rosewood's Partners in Provenance commitment is borne out of respect for local farmers, indigenous agriculture and a dedication to delivering the highest quality food. Rosewood Hong Kong partners with area farms and artisans to provide guests with premium local products such as seafood from our Shun King Fisherman, herbs and vegetables from our Tai Long Wan Bay partner as well as bamboo steamers from craftsman Tuck Chong Sum Kee.



THE
LEGACY HOUSE
彤 福 軒

彤福軒称誉郑氏家族的文化传统，并向家族元老郑裕彤博士致敬。餐厅俯瞰整个维多利亚港的壮丽美景，令人惊叹，富有远见卓识的董事会主席郑裕彤博士早在上世纪70年代便首次开发了该宝地。经后人重新缔造，带来了一番新景象。为了纪念郑裕彤博士，餐厅的七间私人包厢均以郑博士传奇一生的重要里程碑和名誉来命名。

The Legacy House honours the Cheng's family heritage and pays homage to patriarch Dr. Cheng Yu-Tung. Stunning views from the Chinese restaurant overlook Victoria Dockside, the premiere property the visionary chairman first developed in the 1970s before its current iteration reimaged by his grandchildren. The seven private dining rooms are named for milestones of Dr. Cheng Yu-Tung's life.

Dr. Cheng Yu-Tung was born in rural Shunde in Guangdong, a province referred to as one of the cradles of Cantonese cooking, a favourite cuisine among the Cheng's family. Cooking in the region is influenced by the Pearl River Delta's diversity of river fish and local produce. The dishes are characterised by intricate techniques striking a delicate balance between taste and texture.



TASTING MENU

细 味 彤 福

柚香水晶柚皮、蜜汁鲜梅头叉烧、果仁酥香牛肉粒
Marinated Pomelo Pith
Barbecued Pork, Honey Glazed
Deep-Fried Spicy Beef, Peanut, Honey

彤福生拆鲜鱼羹
Minced Fish Soup, Fungi, Dried Tangerine Peel, Ham, Olive Seed

金腿榄仁蟹肉鲜奶炒富贵虾球
Wok-Fried Milk, Mantis Shrimp, Crabmeat, Ham
Egg White, Olive Seed

原只六头南非鲜鲍鱼扣鹅掌
Braised 6 Head South African Abalone, Goose Web
Supreme Oyster Sauce

二十四年东甲陈皮芋蓉香酥鸭
Deep-Fried Duck, Mashed Taro, 24-Years Dried Tangerine Peel

瑶柱鱼腐宁夏鲜百合煮茭白
Stewed Water Bamboo Shoot, Fish Curd, Lily Bulb, Conpoy

嫩鸡浓汤煨稻庭乌冬
Shredded Chicken, Inaniwa Udon, Chicken Soup

十五年陈皮红豆沙、怀旧白糖糕
Sweetened Red Bean Soup, Red Yeast Rice
15-Years Dried Tangerine Peel
White Sugar Pudding

1,780
每位 Per Person

侍酒师推介套餐配酒
Sommelier Pairing
两杯 2 Glasses 380
额外每杯 Extra Glass 160

 SUSTAINABLE 可持续发展

 PARTNERS IN PROVENANCE 本地原产

 CONTAIN SHELLFISH 含有贝壳类

 VEGAN 纯素

 GLUTEN FREE OPTION AVAILABLE 提供无麸质选项

 CONTAIN NUTS 含有坚果

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

All prices are in HKD and subject to 10% service charge

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change

如有任何特别膳食要求、食物过敏或不耐症，请向我们的服务员联络。所有价格均以港币计算，另设加一服务费
您餐费的1%将用于为女性赋能、培育青年，及推动可持续发展。

TASTING MENU

臻 味 彤 福

葱油海蜇须、脆皮烧腩仔、百花椒盐羊肚菌
Marinated Jelly Fish, Spring Onion, Sesame Oil
Roasted Crispy Pork Belly
Deep-Fried Stuffed Morel Mushroom, Shrimp Mousse, Pork in Spiced Salt

珍珠贝鹧鸪炖花胶
Double-Boiled Fish Maw Soup, Partridge, Dried Mussel

蒜蓉陈村粉蒸星斑球
Steamed Spotted Garoupa Fillet, Rice Noodle, Garlic

黑椒葱爆澳洲和牛粒
Wok-Fried Australian Wagyu Beef Cube, Spring Onion, Black Pepper

蚝皇辽参伴柚皮
Braised Sea Cucumber, Pomelo Pith, Supreme Oyster Sauce

十五年茶坑陈皮咸柠檬笋衣煮蛭子
Stewed Razor Clam, Bamboo Shoot, Salted Lemon
15-Years Dried Tangerine Peel

西甲十年陈皮飘香荷叶饭
Steamed Rice, Chicken, Conpoy, Crabmeat, Duck, Mushroom
Bamboo Shoot, 10-Years Dried Tangerine Peel

杨枝甘露、脆皮炸鲜奶
Chilled Sago Cream, Mango, Pomelo
Deep-Fried Milk Custard

2,480
每位 Per Person

侍酒师推介套餐配酒
Sommelier Pairing
两杯 2 Glasses 380
额外每杯 Extra Glass 160

🌱 SUSTAINABLE 可持续发展

🌿 PARTNERS IN PROVENANCE 本地原产

🐚 CONTAIN SHELLFISH 含有贝壳类

🌱 VEGAN 纯素

🌾 GLUTEN FREE OPTION AVAILABLE 提供无麸质选项

🥜 CONTAIN NUTS 含有坚果

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

All prices are in HKD and subject to 10% service charge

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change

如有任何特别膳食要求、食物过敏或不耐症，请向我们的服务员联络。所有价格均以港币计算，另设加一服务费
您餐费的1%将用于为女性赋能、培育青年，及推动可持续发展。

TASTING MENU

珍 味 彤 福

糖渍百香果、鱼子酱大红乳猪件、五香熏鲷鱼
Passion Fruit Compote
Roasted Crispy Suckling Pig, Caviar
Deep-Fried Pomfret, Chinese Herb

椰皇鲜角螺炖花胶
Double-Boiled Fish Maw Soup, Sea Whelk, Young Coconut

金汤蟹钳酥豆腐
Steamed Fresh Crab Claw, Tofu, Saffron, Chicken Broth

瑶柱桂花炒龙虾
Wok-Fried Shredded Lobster, Egg, Conpoy

蚝皇二十八头日本吉品鲍鱼扣鹅掌
Braised 28-Head Yoshihama Abalone, Goose Web
Supreme Oyster Sauce

竹燕带子扒菠菜苗
Braised Baby Spinach, Scallop, Bamboo Fungus

姜葱刺参捞牛肝菌面
Braised Porcini Noodle, Sea Cucumber, Spring Onion, Ginger

芋圆椰皇鲜奶冻
Chilled Panna Cotta, Taro Pearl in Young Coconut

3,980
每位 Per Person

侍酒师推介套餐配酒
Sommelier Pairing
两杯 2 Glasses 380
额外每杯 Extra Glass 160

🌱 SUSTAINABLE 可持续发展

🌿 PARTNERS IN PROVENANCE 本地原产

🐚 CONTAIN SHELLFISH 含有贝壳类

🌱 VEGAN 纯素

🌾 GLUTEN FREE OPTION AVAILABLE 提供无麸质选项

🌰 CONTAIN NUTS 含有坚果

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

All prices are in HKD and subject to 10% service charge

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change

如有任何特别膳食要求、食物过敏或不耐症，请向我们的服务员联络。所有价格均以港币计算，另设加一服务费
您餐费的1%将用于为女性赋能、培育青年，及推动可持续发展。

CHEF RECOMMENDATIONS

主厨推介

果仁酥香牛肉粒 (S) (N)	270
Deep-Fried Spicy Beef, Peanut, Honey	
	每位 Per Person
彤福生拆鲜鱼羹 (N)	290
Minced Fish Soup, Fungi, Dried Tangerine Peel Ham, Olive Seed	
五彩炒鱼面	330
Stir-Fried Fish Noodle, Dried Sole Fish Bean Sprout, Mushroom	
鱼塘公煎焗鱼嘴	330
Deep-Fried Fish Head, Ginger, Spring Onion	
	六件 6 Pieces
鱼子酱金砖豆腐 (N)	380
Deep-Fried Tofu, Caviar	
	每位 Per Person
金汤蟹钳酥豆腐 (S) (两位起)	560
Steamed Fresh Crab Claw, Tofu, Saffron, Chicken Broth (minimum order as two persons)	
西红柿青椒菜脯酱蒸星斑卷	820
Steamed Spotted Garoupa Roll, Green Chili Pepper Preserved Vegetable, Tomato Sauce	
瑶柱桂花炒龙虾 (S)	1,080
Wok-Fried Shredded Lobster, Egg, Conpoy	
	每只 Whole
有米富贵鸡 (S) (请于二十四小时前预订)	1,580
Fu Gui Chicken (To be ordered 24 hours in advance)	

(S) SUSTAINABLE 可持续发展

(P) PARTNERS IN PROVENANCE 本地原产

(N) CONTAIN SHELLFISH 含有贝壳类

(V) VEGAN 纯素

(GF) GLUTEN FREE OPTION AVAILABLE 提供无麸质选项

(NUT) CONTAIN NUTS 含有坚果

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

All prices are in HKD and subject to 10% service charge

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change

如有任何特别膳食要求、食物过敏或不耐症，请向我们的服务员联络。所有价格均以港币计算，另设加一服务费

您餐费的1%将用于为女性赋能、培育青年，及推动可持续发展。



APPETISER

糖渍百香果  	160
Passion Fruit Compote	
柚香水晶柚皮  	170
Marinated Pomelo Pith	
香辣猪仔脚  	200
Marinated Pork Knuckle, Chilli	
脆姜酥炸田鸡腿	210
Deep-Fried Crispy Frog Leg, Ginger	
葱油海蜇须	240
Marinated Jelly Fish, Spring Onion, Sesame Oil	
五香熏鲳鱼	240
Deep-Fried Pomfret, Chinese Herb	
香葱子姜凉拌鲜鲍鱼  	280
Marinated Shredded Abalone, Young Ginger Crispy Dough, Cucumber	
百花椒盐羊肚菌 	280
Deep-Fried Stuffed Morel Mushroom Shrimp Mousse, Pork in Spiced Salt	

头盘、冷盘及小食

 SUSTAINABLE 可持续发展

 PARTNERS IN PROVENANCE 本地原产

 CONTAIN SHELLFISH 含有贝壳类

 VEGAN 纯素

 GLUTEN FREE OPTION AVAILABLE 提供无麸质选项

 CONTAIN NUTS 含有坚果

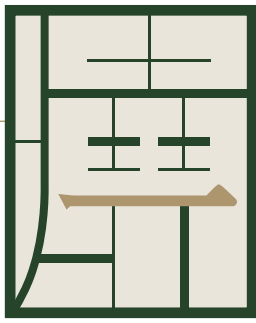
If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

All prices are in HKD and subject to 10% service charge

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change

如有任何特别膳食要求、食物过敏或不耐症，请向我们的服务员联络。所有价格均以港币计算，另设加一服务费

您餐费的1%将用于为女性赋能、培育青年，及推动可持续发展。



BARBECUED

明炉烧烤

玫瑰豉油鸡 Marinated Chicken, Soy Sauce	半只 Half 300	全只 Whole 600
蜜汁鲜梅头叉烧🍷🐷 Barbecued Pork, Honey Glazed		例 Regular 340
脆皮烧腩仔 Roasted Crispy Pork Belly		例 Regular 360
明炉吊烧琵琶鹅🐷 Roasted Goose	例 Regular 350	半只 Half 580
明炉烧味拼盘(可选两款) (蜜汁鲜梅头叉烧🍷🐷 / 玫瑰豉油鸡/ 化皮乳猪件🍷🐷 / 脆皮烧腩仔) Barbecued Combination (Choice of Two Items) (Barbecued Pork, Honey Glazed / Marinated Chicken, Soy Sauce / Roasted Suckling Pig / Roasted Crispy Pork Belly		380
化皮乳猪件🍷🐷 Roasted Crispy Suckling Pig	例 Regular 380	半只 Half 1,180
传统北京烤填鸭(需时七十分钟) Roasted Peking Duck (Preparation time 70 minutes) 二食(生菜片鸭松)🐷 Second Course: Wok-Fried Minced Duck Peanut Sprout, Lettuce Wrap		全只 Whole 1,280

🌱 SUSTAINABLE 可持续发展

🌿 PARTNERS IN PROVENANCE 本地原产

🍷 CONTAIN SHELLFISH 含有贝壳类

🌱 VEGAN 纯素

🍷 GLUTEN FREE OPTION AVAILABLE 提供无麸质选项

🐷 CONTAIN NUTS 含有坚果

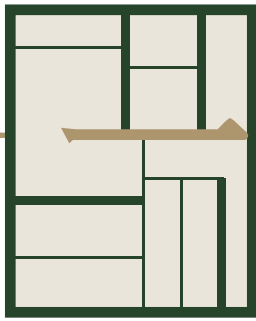
If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

All prices are in HKD and subject to 10% service charge

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change

如有任何特别膳食要求、食物过敏或不耐症，请向我们的服务员联络。所有价格均以港币计算，另加一服务费

您餐费的1%将用于为女性赋能、培育青年，及推动可持续发展。



SOUP 汤

鲜虾带子酸辣羹[Ⓢ]
Hot and Sour Soup, Shrimp, Scallop, Fungus

每位 Per Person
280

鲍鱼浓汤花胶羹[Ⓢ]
Braised Fish Maw Soup, Abalone, Saffron, Chicken Broth

每位 Per Person
320

无花果珍珠肉炖鹧鸪[Ⓢ][Ⓢ]
Double-Boiled Partridge Soup, Dried Mussel, Fig

每位 Per Person
320

椰皇竹笙鲜黄耳炖百合[Ⓢ][Ⓢ][Ⓢ]
Double-Boiled Lily Bulb, Bamboo Pith
Yellow Tremella in Young Coconut

每位 Per Person
380

椰皇鲜角螺竹笙炖花胶[Ⓢ][Ⓢ]
Double-Boiled Fish Maw Soup, Sea Whelk
Bamboo Pith, Young Coconut

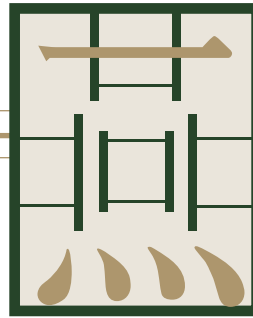
每位 Per Person
880

冬虫草高汤佛跳墙[Ⓢ][Ⓢ]
Buddha Jumps Over The Wall, Cordyceps

每位 Per Person
1,480

BIRD'S NEST

燕窝



浓鸡汤花胶烩官燕
Braised Bird's Nest and Chicken Soup, Fish Maw, Saffron

每位 Per Person
980

鲜蟹钳烩官燕[Ⓢ]
Braised Bird's Nest Soup, Fresh Crab Claw

每位 Per Person
1,280

[Ⓢ] SUSTAINABLE 可持续发展

[Ⓢ] PARTNERS IN PROVENANCE 本地原产

[Ⓢ] CONTAIN SHELLFISH 含有贝壳类

[Ⓢ] VEGAN 纯素

[Ⓢ] GLUTEN FREE OPTION AVAILABLE 提供无麸质选项

[Ⓢ] CONTAIN NUTS 含有坚果

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

All prices are in HKD and subject to 10% service charge

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change

如有任何特别膳食要求、食物过敏或不耐症，请向我们的服务员联络。所有价格均以港币计算，另设加一服务费

您餐费的1%将用于为女性赋能、培育青年，及推动可持续发展。

鮑
魚
、
海
味

ABALONE AND DRIED SEAFOOD

翡翠日本吉品鮑魚(二十八頭)
Braised Yoshihama Abalone (28-Head)

每位 Per Person
时价 Market Price

原隻六頭南非鮮鮑魚扣鵝掌
Braised 6 Head South African Abalone, Goose Web
Supreme Oyster Sauce

每位 Per Person
780

虾籽柚皮扣辽参
Braised Sea Cucumber, Shrimp Roe, Pomelo Pith

每位 Per Person
580

蚝皇花胶扣鵝掌
Braised Fish Maw, Goose Web, Supreme Oyster Sauce

每位 Per Person
1,280

红烧虾子原条澳洲大乌参
(需时五十分钟)
Braised Whole Australian Sea Cucumber, Shrimp Roe
(Preparation time 50 minutes)

3,280

鮑汁原件苏里南花胶公(三头)
(请于四十八小时前预订)
Braised Whole Surinam Male Fish Maw
Supreme Abalone Sauce (3-Heads)
(To be ordered 48 hours in advance)

时价 Market Price

 SUSTAINABLE 可持续发展

 PARTNERS IN PROVENANCE 本地原产

 CONTAIN SHELLFISH 含有贝壳类

 VEGAN 纯素

 GLUTEN FREE OPTION AVAILABLE 提供无麸质选项

 CONTAIN NUTS 含有坚果

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

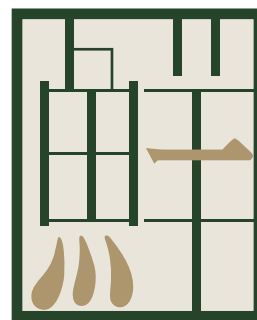
All prices are in HKD and subject to 10% service charge

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change

如有任何特别膳食要求、食物过敏或不耐症，请向我们的服务员联络。所有价格均以港币计算，另设加一服务费

您餐费的1%将用于为女性赋能、培育青年，及推动可持续发展。

游水海鲜



LIVE SEAFOOD

老鼠斑、东星斑、红瓜子斑、三刀、海红斑
Pacific Garoupa, Spotted Garoupa, Red Flag Garoupa, Morwong, Red Garoupa
清蒸、古法炆、香煎、水煮
Steamed with Ginger and Spring Onion / Braised with Mushroom / Pan-Fried /
Poached in Garlic and Chilli Sauce, Sichuan Style

时价 Market Price

澳洲龙虾、青龙虾、澳洲大肉蟹、海虾、濼尿虾
Australian or Green Lobster, Australian Crab, Prawn, Mantis Shrimp
上汤焗、姜葱焗、蒜蓉蒸、豉椒炒、椒盐焗
Supreme Broth / Ginger and Spring Onion / Garlic-Steamd /
Wok-Fried with Pepper and Black Bean Sauce / Deep-Fried with Spicy Salt

时价 Market Price

香辣酱煮鲜花螺  
Stewed Sea Snail, Spicy Sauce

每位 Per Person

230

花雕鸡汤煮花甲 
Stewed Clam, Chinese Yellow Rice Wine, Chicken Broth

每位 Per Person

250

豉椒汁煮鲜鲍鱼  
Stewed Fresh Abalone, Black Bean Sauce

每位 Per Person

270

油盐水浸迷你象拔蚌 
Poached Geoduck, Salty Soup

每位 Per Person

270

 SUSTAINABLE 可持续发展

 PARTNERS IN PROVENANCE 本地原产

 CONTAIN SHELLFISH 含有贝壳类

 VEGAN 纯素

 GLUTEN FREE OPTION AVAILABLE 提供无麸质选项

 CONTAIN NUTS 含有坚果

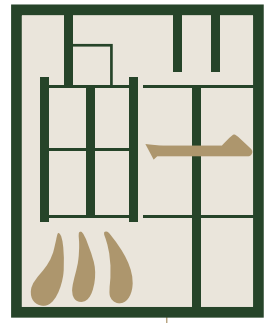
If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

All prices are in HKD and subject to 10% service charge

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change

如有任何特别膳食要求、食物过敏或不耐症，请向我们的服务员联络。所有价格均以港币计算，另设加一服务费
您餐费的1%将用于为女性赋能、培育青年，及推动可持续发展。

海鮮 SEAFOOD



樱花虾蟹肉粉丝煲🌱	400
Stir-Fried Sakura Shrimp, Crabmeat, Vermicelli, Clay Pot	
大千爆虾球🌱🌱	430
Wok-Fried Prawn, Dried Chilli, Spring Onion, Coriander	
咕嚕脆虾球🌱	430
Deep-Fried Crispy Prawn, Bell Pepper, Sweet & Sour Sauce	
金腿榄仁蟹肉鲜奶炒富贵虾球🌱🌱	520
Wok-Fried Milk, Mantis Shrimp, Crabmeat, Ham Egg White, Olive Seed	
十五年茶坑陈皮咸柠檬笋衣煮蛭子🌱	580
Stewed Razor Clam, Bamboo Shoot, Salted Lemon 15-Years Dried Tangerine Peel	
蒜蓉陈村粉蒸星斑球	780
Steamed Spotted Garoupa Fillet, Rice Noodle, Garlic	
榄豉炒龙虾球🌱	980
Wok-Fried Lobster, Olive, Black Bean Sauce	
原只膏蟹焖腊味糯米饭🌱	980
Braised Whole Coral Crab, Glutinous Rice Conpoy, Preserved meat	

🌱 SUSTAINABLE 可持续发展

🌿 PARTNERS IN PROVENANCE 本地原产

🐚 CONTAIN SHELLFISH 含有贝壳类

🌱 VEGAN 纯素

🌱 GLUTEN FREE OPTION AVAILABLE 提供无麸质选项

🌱 CONTAIN NUTS 含有坚果

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

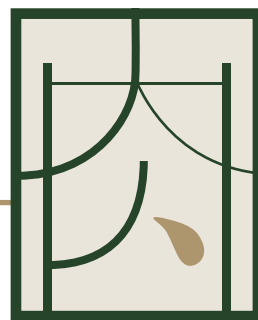
All prices are in HKD and subject to 10% service charge

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change

如有任何特别膳食要求、食物过敏或不耐症，请向我们的服务员联络。所有价格均以港币计算，另设加一服务费

您餐费的1%将用于为女性赋能、培育青年，及推动可持续发展。

MEAT



肉类

梅辣酱黑豚肉茄子煲 (S) (N)	360
Braised Kurobuta Pork, Eggplant, Spicy Plum Sauce, Clay Pot	
甜面酱黑豚肉炒花生芽 (S) (N)	360
Wok-Fried Kurobuta Pork, Peanut Sprout, Fermented Bean Sauce	
蚝皇菜远炒牛肩肉 (S)	380
Wok-Fried Beef Chuck, Choi Sum, Supreme Oyster Sauce	
黑醋脆皮和牛脸颊肉	480
Crispy Spicy Wagyu Beef Cheek, Sesame, Black Vinegar Sauce	
黑椒葱爆澳洲和牛粒 (S)	780
Wok-Fried Australian Wagyu Beef Cube, Spring Onion, Black Pepper	

POULTRY

家禽

脆皮妙龄乳鸽	每只 Whole	160
Deep-Fried Crispy Pigeon		
当红脆皮炸子鸡	半隻 Half	360
Deep-Fried Crispy Chicken		
二十四年东甲陈皮芋蓉香酥鸭 (S)	例 Regular	380
Deep-Fried Duck, Mashed Taro, 24-Years Dried Tangerine Peel		
八珍扒大鸭 (S) (请于三天前预订)	每只 Whole/ 6位用 Six persons	4,880
Braised Duck, Sea Cucumber, Scallop, Fish Maw, Chicken Shrimp, Chinese Mushroom, Vegetable (To be ordered 3 days in advance)		

(S) SUSTAINABLE 可持续发展

(P) PARTNERS IN PROVENANCE 本地原产

(S) CONTAIN SHELLFISH 含有贝壳类

(V) VEGAN 纯素

(GF) GLUTEN FREE OPTION AVAILABLE 提供无麸质选项

(N) CONTAIN NUTS 含有坚果

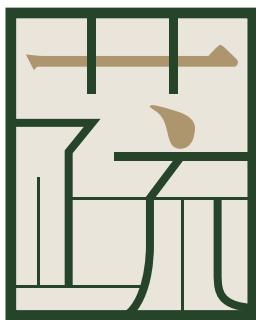
If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

All prices are in HKD and subject to 10% service charge

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change

如有任何特别膳食要求、食物过敏或不耐症，请向我们的服务员联络。所有价格均以港币计算，另设加一服务费

您餐费的1%将用于为女性赋能、培育青年，及推动可持续发展。



VEGETABLE AND TOFU

豆腐、时蔬、素菜

凤梨咕嚕素排骨 Deep-Fried Dough Stick Stuffed with Taro, Pineapple, Sweet and Sour Sauce	270
金汤藜麦舞茸菇烩菠菜苗 Braised Baby Spinach, Maitake Mushroom, Quinoa, Pumpkin and Chicken Sauce	270
瑶柱虾干煮茭白 [Ⓢ] Stewed Water Bamboo Shoot, Conpoy, Dried Shrimp, Chinese Celery, Fungus	280
竹笙罗汉豆腐煲 [Ⓢ] Braised Tofu, Bamboo Pith, Fungi, Clay Pot	280
赤胶耳鲜桃仁炒鲜百合 [Ⓢ] [Ⓥ] [Ⓝ] Wok-Fried Lily Bulb, Fungus, Asparagus, Fresh Walnuts	280
碱地柿鲜黄耳煮鹤藪白菜 [Ⓢ] Stewed Chinese Cabbage, Alkaline-Tomato, Yellow Tremella and Chicken Sauce	360
瑶柱鸡汤鱼鳔煮胜瓜 [Ⓢ] Poached Luffa, Fish Maw, Conpoy, Chicken Broth	380
鲜鱼汤花甲煮水东芥菜苗 [Ⓢ] Stewed Fresh Clam, Mustard Green, Fish Soup	480

[Ⓢ] SUSTAINABLE 可持续发展

[Ⓢ] PARTNERS IN PROVENANCE 本地原产

[Ⓢ] CONTAIN SHELLFISH 含有贝壳类

[Ⓥ] VEGAN 纯素

[Ⓝ] GLUTEN FREE OPTION AVAILABLE 提供无麸质选项

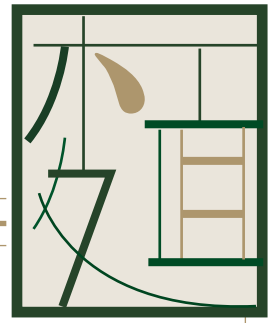
[Ⓝ] CONTAIN NUTS 含有坚果

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

All prices are in HKD and subject to 10% service charge

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change

如有任何特别膳食要求、食物过敏或不耐症，请向我们的服务员联络。所有价格均以港币计算，另设加一服务费
您餐费的1%将用于为女性赋能、培育青年，及推动可持续发展。



粉、

手打鱼腐汤米线
Poached Rice Noodle, Fish Curd, Fish Soup

每位 Per Person
180

面、

嫩鸡浓汤煨稻庭乌冬
Shredded Chicken, Inaniwa Udon, Ham, Chicken Soup

每位 Per Person
210

饭

香芋南瓜甘粟炒野米饭  
Fried Wild Rice, Pumpkin, Taro, Sweet Corn, Clay Pot

320

XO酱鲜牛肉炒陈村粉  
Wok-Fried Rice Noodle, Beef, XO Chilli Sauce

360

姜葱花胶条捞牛肝菌面 
Braised Porcini Noodle, Fish Maw, Spring Onion, Ginger

380

樱花虾老菜甫鲜蟹肉焗饭  
Baked Rice, Crabmeat, Sakura Shrimp, Preserved Turnip, Egg, Coriander

520

西甲十年陈皮飘香荷叶饭(需时二十分钟)  
Steamed Rice, Chicken, Conpoy, Crabmeat, Duck, Mushroom
Bamboo Shoot, 10-Years Dried Tangerine Peel
(Preparation time 20 minutes)

每位 Per Person
180

N
O
O
D
L
E
A
N
D
R
I
C
E

 SUSTAINABLE 可持续发展

 PARTNERS IN PROVENANCE 本地原产

 CONTAIN SHELLFISH 含有贝壳类

 VEGAN 纯素

 GLUTEN FREE OPTION AVAILABLE 提供无麸质选项

 CONTAIN NUTS 含有坚果

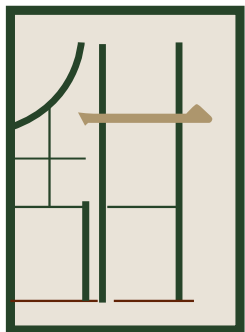
If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

All prices are in HKD and subject to 10% service charge

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change

如有任何特别膳食要求、食物过敏或不耐症，请向我们的服务员联络。所有价格均以港币计算，另设加一服务费

您餐费的1%将用于为女性赋能、培育青年，及推动可持续发展。



DESSERT

甜品

黑糖香芋糯米糍 Taro and Dark Brown Sugar Mochi	98	椰皇冰花炖官燕 ④ Double-Boiled Superior Bird's Nest Young Coconut	880
脆皮炸鲜奶 Deep-Fried Milk Custard	98	蛋白炖鲜奶 ④ (需时二十分钟) Double-Boiled Milk Custard, Egg White (Preparation time 20 minutes)	98
香滑芝麻卷 ④ ⑤ Black Sesame Roll	98	杨枝甘露 ④ Chilled Sago Cream, Mango, Pomelo	98
怀旧白糖糕 ④ ⑤ White Sugar Puddings	98	燕窝香芒冻布甸 ④ Chilled Mango Pudding, Bird's Nest	130
白松露沙翁球 (需时二十分钟) Chinese Sugar Egg Puff, White Truffle (Preparation time 20 minutes)	138	十五年陈皮红豆沙 ④ ⑤ Sweetened Red Bean Cream Red Yeast Rice, 15-Years Dried Tangerine Peel	160
甜品拼盘 Dessert Combination	320	芋圆椰皇鲜奶冻 Chilled Panna Cotta Taro Pearl in Young Coconut	168

④ SUSTAINABLE 可持续发展

⑤ PARTNERS IN PROVENANCE 本地原产

④ CONTAIN SHELLFISH 含有贝壳类

⑤ VEGAN 纯素

④ GLUTEN FREE OPTION AVAILABLE 提供无麸质选项

⑤ CONTAIN NUTS 含有坚果

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

All prices are in HKD and subject to 10% service charge

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change

如有任何特别膳食要求、食物过敏或不耐症，请向我们的服务员联络。所有价格均以港币计算，另设加一服务费
您餐费的1%将用于为女性赋能、培育青年，及推动可持续发展。

AFTER MEAL DRINKS

CHINESE TEA

中
国
茶

	每位 Per Person
洞庭碧螺春 Dongting Spring Spiral	128
福鼎白牡丹 Fuding White Peony	108
武夷大红袍 Wuyi Da Hong Pao	148
云南古树滇红 Old Tea Tree Yunnan Black	148
1975年普洱熟茶饼 1975 Puerh Ripe	208

SWEET WINE

每杯 By Glass

Tokaji Aszú - Late Harvest - OREMUS 2022	148
Jurançon - Marie Kattalin - DOMAINE DE SOUCH 2018	198

甜
酒

DIGESTIF

餐
后
酒

	每杯 By Glass
Kavalan Classic	220
Lagavulin 16 YR	240
The Macallan 18 YR	750
Michter's	410
Martell VSOP	190
Hennessy XO	510
Dry - Sercial - BORGES 1990	388

 SUSTAINABLE 可持续发展

 PARTNERS IN PROVENANCE 本地原产

 CONTAIN SHELLFISH 含有贝壳类

 VEGAN 纯素

 GLUTEN FREE OPTION AVAILABLE 提供无麸质选项

 CONTAIN NUTS 含有坚果

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

All prices are in HKD and subject to 10% service charge

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change

如有任何特别膳食要求、食物过敏或不耐症，请向我们的服务员联络。所有价格均以港币计算，另设加一服务费
您餐费的1%将用于为女性赋能、培育青年，及推动可持续发展。

