

頭盤

APPETIZER & COLD DISH

譽瓏經典拼盤

(花雕醉富貴蝦, 黑魚籽脆皮乳豬件, 酥炸法國吉拉朵生蠔)

Jade Dragon Classic Combination

(Chilled Drunken Mantis Shrimp in Spices Aged "Hua Diao" Wine, Crispy Suckling Pig with Caviar

Signature Deep-fried Gillardeau Oyster)

每位 per person 298



花雕醉富貴蝦

Chilled Drunken Mantis Shrimp in Spices Aged "Hua Diao" Wine

520



辣子軟殼蟹

Wok-fried Crispy Soft-Shell Crab with Spices and Pepper

298

涼拌南非鮮鮑片

Chilled Sliced South African Abalone with Dried Shrimp Dressing

328

京式煙燻鱈魚粒

Smoked Diced Cod Fish with Scallions Soya Sauce

288

滴水鴨舌

Marinated Duck Tongue with Master Stock

218

涼拌海蜇百合脆黃瓜

Tossed Cucumber with Jelly Fish and Lily Buds

188

川味涼伴豬腳仔

Tossed Pork Knuckle with Sichuan Pepper Sauce

168



冰梅溫室小蕃茄

Chilled Cherry Tomato Marinated with Avocado Oil and Plum Wine Jelly

108

巴蜀麻香溏心皮蛋

Century Egg with Sichuan Spices and Chili

108

蒜香意大利黑醋拌小木耳

Marinated Black Fungus and Cucumber with Garlic
In Aged Italian Balsamic Vinegar

98



歐陽師傅推介

Chef Au Yeung Recommendation

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特式果木燒烤

LYCHEE WOOD BARBECUE SPECIALTY

 黑魚籽脆皮乳豬件(六件) Crispy Suckling Pig with Caviar (6 Pieces)	588
 果木脆皮燒鵝(半隻) Lychee Wood Roasted Goose (Half)	468
 果木黑豚燒排骨(四件) (需預定) Lychee Wood Roasted Iberico Spareribs (4 Pieces) (Order in Advance)	388
果木燒松露走地雞(半隻) Lychee Wood Smoked Free Range Chicken with Truffle (Half)	368
 譽瓏蜜汁西班牙黑豚梅頭叉燒 Jade Dragon Prime-Cut Barbecue Iberico Pork Collar (Juicy and Classic)	328

極上珍饈

FROM THE ABALONE KITCHEN

鮑魚

Abalone

原隻頂級15頭皇冠吉品鮑

Whole Supreme Yoshihama Abalone (40 Grams)

6800

原隻15頭皇冠吉品鮑

Whole Yoshihama Abalone (40 Grams)

4880

原隻15頭禾麻鮑

Whole Oma Abalone (40 Grams)

4880

原隻23頭吉品鮑

Whole Yoshihama Abalone (26 Grams)

2880

慢煮原隻澳洲鮮鮑魚扣柚皮

Slow-cooked Fresh Australian Abalone and Pomelo Peel

680

花膠

Fish Maw

原隻廣肚花膠公(2-3頭)(須預訂)

Whole Supreme Fish Maw (200-300 Grams)(Order in Advance)

時價

Market Price

原隻廣肚花膠公(5-6頭)

Whole Supreme Fish Maw (150-180 Grams)

14800

原隻紫膠(6-8頭)

Whole Fish Maw (110-150 Grams)

3380



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FROM THE ABALONE KITCHEN

海味

Premium Dried Seafood

鮑汁扣5-6頭花膠(每位)

Stewed Fish Maw with Abalone Sauce (Per Person) 3280

鮑汁或蔥燒日本刺參(每條)

Braised Hokkaido Sea Cucumber with Roasted Leek Sauce or Abalone Sauce (Per Piece) 548



脆皮百花釀刺參(每條)

Crispy Hokkaido Sea Cucumber Filled with Shrimp Paste (Per Piece) 548



花膠雞球煲

Stewed Fish Maw with Free Range Chicken in Clay Pot 1180

乾燒刺參蝦球煲

Braised Hokkaido Sea Cucumber with Shrimp and Spring Onion in Clay Pot 628

桂花炒鱔肚

Scrambled Egg with Fish Maw and Bean Sprouts 388



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湯羹

SOUP

每位 Per Person

 黑魚籽藍子魚花膠湯	Rabbitfish Soup with Fish Maw and Caviar	598
花膠燕窩羹	Braised Bird's Nest and Fish Maw Soup	428
竹筍花膠燉雲南姬松茸	Double-boiled Yunnan Organic Mushroom Soup with Fish Maw and Wild Bamboo Piths	328
 北海道毛蟹酸辣羹	Hot and Sour Soup with Hokkaido Kegani Crabmeat	328
 順德家鄉花膠拆魚羹	Traditional Shunde Fish Soup with Fish Maw and Julienne Vegetables	288
白玉金瑤蟹肉羹	Fresh Crabmeat and Conpoy Soup with Fuzzy Melon	288
生拆蟹肉粟米羹	Sweet Corn Soup with Fresh Crabmeat	268



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海上鮮

FRESH FROM THE SEA

龍蝦

Lobster

澳洲龍蝦

Australian Lobster

時價

Market Price

可選 黃椒酸湯煮/上湯焗/蒜蓉蒸/薑蔥焗
松露白汁炒/椒鹽焗/芝士牛油焗/泡飯

Preparation Method

Braised with Yellow Pepper Sauce/ Baked in Supreme Broth/ Steamed with Garlic/ Baked with Ginger and Spring Onion
Stir-fried with Truffle in White Wine Sauce/ Wok-fried with Chili and Salt/Baked with Butter and Cheese/
Lobster with Rice in Superior Broth

游水海魚

Live Fish

東星斑/瓜子斑/黃皮老虎斑

金邊龍脷/杉斑/青衣

Spotted Garoupa / Melon Seed Garoupa/ Tiger Garoupa

Macau Sole/ Camouflage Garoupa/ Green Wrasse

時價

Market Price

可選 清蒸/油泡/陳皮蒜豉蒸/蒜子火腩焗
冬菜米湯浸/過橋鷄湯灼/英國有機海鹽蒸/潮式煮/煎封

Preparation Method

Steamed with Soy Sauce and Spring Onion / Stir-fried / Steamed with Garlic and Mandarin Peel
Braised with Garlic and Roasted Pork Belly / Simmered with Preserved Vegetable in Rice Broth
Simmered in Chicken Broth / Steamed with Sea Salt / Braised in "Chew Zhao" Style / Wok-fried with Soy Glazed



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海上鮮

FRESH FROM THE SEA

蟹

Crab

阿拉斯加皇帝蟹

Alaskan King Crab

時價

Market Price

肉蟹 / 北海道毛蟹

Mud Crab / Hokkaido Kegani Crab

可選 薑蔥炒 / 廿年陳花雕蛋白蒸 / 胡椒炒

辣汁炒 / 沙鍋粉絲焗 / 芝士牛油焗 / 白酒汁焗飯

Preparation Method

Stir-fried with Ginger and Spring Onion / Steamed with Egg White and 20-year Hua Diao Wine

Wok-fried with Fresh Pepper Corn / Stir-fried with Chili Sauce / Baked with Vermicelli in Clay Pot

Baked with Butter and Cheese / Baked Rice and White Wine Sauce

海生蝦 / 富貴蝦

Live Prawns / Mantis Shrimp

時價

Market Price

可選 白灼 / 蒜蓉蒸 / 椒鹽焗 / 頭抽蔥花煎 / 龍蝦汁燴

Preparation Method

Poached / Steamed with Garlic / Baked with Salt and Chili / Wok-fried with Premier Soy Sauce

Braised with Lobster Sauce

貝殼類

Live Shellfish

時價

Market Price

原隻澳洲或南非鮮鮑魚 / 原條象拔蚌 /

響螺 / 煙子皇

Australian or South African Live Abalone / Geoduck / Sea Whelk / Razor Clam

可選 堂灼 / 油泡 / 蒜蓉粉絲蒸 / 黃椒酸湯煮 / 冬菜米湯浸

Preparation Method

Poached / Stir-fried / Steamed with Garlic and Vermicelli / Poached with Yellow Pepper Sauce

Simmered in Rice Broth with Preserved Vegetable



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海鮮

SEAFOOD

-  潮式或胡椒酸菜煮原條海斑(約600克)
Poached Wild Catch Garoupa with Bean Paste in Chaozhou Style Or
with Sichuan Pickled Cabbage and White Pepper (Approx. 600 Grams) 1380
- 松露白汁炒法國藍龍蝦球
Stir-fried Brittany Lobster with Truffle in White Wine Sauce 1180
-  香茅銀絲煲或鳳凰玉乳蒸法國藍龍蝦(每隻)(約700克)
Braised Brittany Lobster with Crystal Noodles and Coriander Served in Clay Pot Or
Steamed on Soy Milk Custard with Supreme Iberico Ham Sauce (Per Piece) (Approx. 700 Grams) 1180
- 陳皮蒸野生斑頭腩
Steamed Wild Catch Garoupa Belly with Aged Mandarin Peel and Soy Sauce 880
- 水煮藍天使蝦花枝片
Braised Blue Shrimp and Sliced Cuttlefish with Sichuan Sauce 488
-  酥炸法國吉拉朵生蠔(六隻)
Signature Deep-fried Gillardeau Oyster (6 Pieces) 548
-  黃椒酸湯煮南非鮮鮑魚
Boiled South Africa Abalone with Yellow Chili Sauce 488
- 譽瓏X.O.醬爆日本帆豆貝
Stir-fried Hokkaido Scallop with Home-made X.O. Sauce 388
- 濃鷄湯海皇雜菜煲
Stewed Vegetable and Assorted Seafood in Chicken Broth 368
-  花雕蛋白蒸斑球(約35克)
Steamed Garoupa Fillet on Egg White Custard with
Chinese Aged "Hua Diao" Wine Sauce (Approx.35 Grams) 268

肉品

MEAT

熊本 A4 和牛 (100 克)

A4 Kumamoto Wagyu Beef (100 Grams) 1100

香辣牛肋骨

Roasted Canadian Prime Rib with Chili and Pepper Sauce 680

川味澳洲羊架

Slow Cooked Australian Lamb Rack with Cumin and Chili 680



波特酒燴和牛臉頰配蔥油餅 (需時三十分鐘)

Braised Wagyu Beef Cheek with Port Wine Sauce and Chinese Chives Pancake (Preparation Time 30 Mins) 580



蘿蔔胡椒清湯牛腩

Stewed Canadian Beef Brisket in Pepper Soup with Turnip 488

鬼馬荷芹炒牛爽肉

Stir-fried Slices Beef Tongue with Deep-Fried Dough Sticks and Chinese Celery 288

湘味家鄉小炒肉

Wok-fried Pork Belly in Hunan Style 288

榨菜筍絲炒黑豚肉

Stir-fried Shredded Iberico Pork with Bamboo Shoot and Hot Pickled Mustard Root 288

懷舊土魷蒸黑豚肉餅

Traditional Steamed Iberico Pork Patty with Dried Squid 288

京蔥三杯汁炒羊肉

Stir-fried Sliced Mutton with Sweet and Spicy Basil Sauce 288

馬友鹹魚煎黑豚肉餅

Pan-fried Iberico Pork Patty with Salted Fish 288



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家禽品

POULTRY

 黑松露脆皮鷄卷	Deep-fried Chicken Roll Filled in Shrimp and Pork Paste with Black Truffle	428
脆皮炸子鷄(半隻)	Deep-fried Crispy Skin Chicken (Half)	368
原味水晶鷄(半隻)(需預定)	Steamed Free Range Chicken (Half) (Order in Advance)	368
 桂花南乳炸妙齡鴿	Deep-fried Baby Pigeon Marinated with Osmanthus and Preserved Beancurd	218



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飯.麵

RICE AND NOODLES

 花膠嫩雞煨烏冬(每位)	Braised Udon Noodles with Fish Maw and Shredded Chicken (Per Person)	228
	叉燒鮑汁蝦籽薑蔥撈麵(每位)	168
	Tossed Noodles with Prime-Cut Barbecue Iberico Pork Collar and Shrimp Roe (Per Person)	168
 開揚蔥油黑豚腩拌麵(每位)	Tossed Noodles with Barbecue Iberico Pork Belly and Spring Onion (Per Person)	148
 譽瓏軒炒飯	Jade Dragon Signature Fried Rice with Prawn, Sakura Shrimp, Conpoy and Roasted Goose	398
	鮑汁海參雞粒燴飯	398
	Braised Sea Cucumber and Chicken Fried Rice with Abalone Sauce	398
	蟹肉桂花炒鴛鴦米	328
	Stir-fried Vermicelli and Glass Noodle with Fresh Crabmeat	328
	依比利黑豚鹹肉菜飯	288
	Fried Rice with Iberico Ham and Shanghai Pak Choy	288
	銀芽肉絲煎米粉	268
	Fried Vermicelli with Shredded Pork and Bean Sprout	268
	五穀蛋白炒飯	228
	Fried Rice with Healthy Mixed Grains and Egg White	228



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蔬菜

VEGETABLES

	金湯藜麥玉環翡翠(每位) Poached Baby Vegetable in Melon Ring with Quinoa and Pumpkin Sauce (Per Person)	188
	蝦籽柚皮(每位) Braised Pomelo Peel with Shrimp Roe (Per Person)	148
	銀杏干層竹燜上素 Braised Ginko with Vegetable and Bean Curd Sheet	248
	日本銀杏百合炒蓮藕 Stir-fried Japanese Ginko with Lotus Root, Fresh Lily Bulb and Fungus	248
	酥脆魚湯浸菜苗 Poached Seasonal Vegetable with Deep-fried Garoupa in Fish Broth	248
	紅燒珍菌豆腐 Braised Bean Curd with Wild Mushroom	198
	南乳溫公齋煲 Braised Mushroom and Vegetable in Preserved Bean Curd Sauce	228
	鮮番茄煮蛋白 Scramble Egg White with Fresh Tomato	228
	金粟豆芽生菜包 Stir-fried Fresh Sweet Corn and Bean Sprouts Served on Lettuce	228
	酥炸五香芋絲卷 Crispy Taro and Vegetable Roll Serve with Sweet and Sour Sauce	168
	頭抽蔥花蒸山水豆腐 Steamed Bean Curd with Soy Sauce and Spring Onion	168



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