

# 頭盤

## APPETIZER & COLD DISH

花雕醉富貴蝦		
Chilled Drunken Mantis Shrimp in Spices Aged "Hua Diao" Wine		488
辣子軟殼蟹		
Wok-fried Crispy Soft Shell Crab with Spices and Pepper		288
涼拌南非鮮鮑片		
Chilled Sliced South African Abalone with Sweet Sesame Dressing		288
百花乳豬件(四件)		
Crisp Suckling Pig Filled with Shrimp Paste (4 Pieces)		188
滴水鴨舌		
Marinated Duck Tongue with Master Stock		188
香菜沙薑豬腳仔		
Tossed Baby Pork Knuckle with Ginger and Coriander		128
煙熏素鵝		
Smoked Assorted Fungus and Vegetable Julienne Bean Curd Sheet Roll		98
冰梅溫室小蕃茄		
Chilled Cherry Tomato Marinated with Avocado Oil and Plum Wine Jelly		98
蔥油伴澳洲有機茄瓜		
Tossed Organic Australia Round Eggplant with Scallion		98
巴蜀麻香溏心皮蛋		
Century Egg with Sichuan Spices and Chili		98
蒜香意大利黑醋拌小木耳		
Marinated Black Fungus and Cucumber with Garlic In Aged Italian Balsamic Vinegar		88



歐陽師傅推介

Chef Au Yeung Recommendation

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# 特式果木燒烤

## LYCHEE WOOD BARBECUE SPECIALTY

 譽瓏片皮鵝(半隻)(需預定) Lychee Wood Roasted "Peking" Goose (Half) (Order in Advance)	480
 黑魚子脆皮乳豬件(六件) Crispy Suckling Pig with Caviar (6 Pieces)	480
果木脆皮燒鵝(半隻) Lychee Wood Roasted Goose (Half)	428
果木燒松露走地雞(半隻) Lychee Wood Smoked Free Range Chicken with Truffle (Half)	288
 譽瓏蜜汁西班牙黑豚梅頭叉燒 Jade Dragon Prime-Cut Barbecue Iberico Pork Collar (Juicy and Classic)	268

# 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)	3880
原隻15頭禾麻鮑	
Whole Oma Abalone (40 Grams)	3880
原隻23頭吉品鮑	
Whole Yoshihama Abalone (26 Grams)	2880
原隻19頭南非鮑扣鵝掌	
Whole South African Abalone with Goose Web (32 Grams)	888

### 花膠

#### Fish Maw

原隻廣肚花膠公(2-3頭)(須預訂)	時價
Whole Supreme Fish Maw (200-300 Grams)(Order in Advance)	Market Price
原隻廣肚花膠公(5-6頭)	
Whole Supreme Fish Maw (150-180 Grams)	14800
原隻扎膠(6-8頭)	
Whole Fish Maw (110-150 Grams)	3080



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## FROM THE ABALONE KITCHEN

鮑汁扣5-6頭花膠(每位)

Stewed Fish Maw with Abalone Sauce (Per Person)

2980

海味一品煲(每位)

Stewed Assorted Dried Seafood Delicacy in Clay Pot (Per Person)

Fish Maw, Abalone, Goose Web, Sea Cucumber and Mushroom

880

鮑汁或蔥燒日本刺參(每條)

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

488



脆皮百花釀刺參(每條)

Crispy Sea Cucumber Filled with Shrimp Paste (Per Piece)

488

乾燒刺參蝦球

Braised Mexican Sea Cucumber with Shrimp and Spring Onion in Clay Pot

398

桂花炒鱔肚

Scrambled Egg with Fish Maw and Bean Sprouts

368



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# 湯羹

## SOUP

	花膠燕窩羹 Braised Bird's Nest and Fish Maw Soup	388
	竹筴花膠燉雲南姬松茸 Double-boiled Yunnan Organic Mushroom Soup with Fish Maw and Wild Bamboo Piths	298
	北海道毛蟹酸辣羹 Hot and Sour Soup with Hokkaido Kegani Crabmeat	288
	順德家鄉花膠拆魚羹 Traditional Shunde Fish Soup with Fish Maw and Julienne Vegetables	268
	胡椒酸菜斑片湯 Boiled Garoupa Fillet with Sichuan Pickled Cabbage and White Pepper Soup	268
	蟹爪粟米羹 Sweet Corn Soup with Alaska Crabmeat	188
	雲南姬松茸竹筴菜膽湯(素菜) Double-boiled Yunnan Organic Mushroom and Bamboo Piths Consommé (Vegetarian)	168
	歐陽師傅老火湯 Chef Au Yeung's Soup of the Day	108



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# 海上鮮

## FRESH FROM THE SEA

### 龍蝦

#### Lobster

#### 澳洲龍蝦兩吃

Australian Lobster (served in 2 courses)

時價

Market Price

鮮龍蝦餃(只於午市供應)/椒鹽龍蝦/上湯龍蝦泡飯

Fresh Lobster Crystal Dumpling (lunch only) / Wok-fried Lobster with Chili and Salt / Lobster with Rice in Superior Broth

其他烹調方式:

Other Preparation Methods:

刺身/上湯焗/薑蔥焗/芝士牛油焗/蒜蓉蒸/南瓜汁

Sashimi / Baked in Supreme Broth / Baked with Ginger and Spring Onion / Baked with Butter and Cheese Steamed with Garlic / Wok-fried with Pumpkin Sauce

### 游水海魚

#### Live Fish

老鼠斑/東星斑/瓜子斑/黃皮老虎斑

金邊龍脷/法國多寶

Pacific Garoupa / Spotted Garoupa / Melon Seed Garoupa

Tiger Garoupa / Macau Sole/ French Turbot

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/過橋雞湯焗/英國有機海鹽蒸/潮式蒸/煎封

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 / Steamed in "Chew Zhao" Style / Wok-fried with Soy Glazed



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# 海上鮮

## FRESH FROM THE SEA

### 蟹

#### Crab

##### 阿拉斯加皇帝蟹三吃

Alaskan King Crab (Served in 3 Courses)

特價

Market Price

薑蔥煲仔 / 十年陳花雕蛋白蒸 / 白酒汁焗飯 / 鮮胡椒

Stir-fried with Ginger and Spring Onion in Clay Pot / Steamed with Egg White and 10-year "Hua Diao" Wine / Baked with Rice and White Wine Sauce / Wok Baked with Fresh Pepper Corn

##### 肉蟹 / 北海道毛蟹

Mud Crab / Hokkaido Kegani Crab

特價

Market Price

可選花雕蛋白蒸 / 薑蔥焗 / 辣汁炒 / 沙鍋粉絲焗 / 芝士牛油焗 / 黑或白胡椒炒

Steamed with Egg White and "Hua Diao" Wine / Baked with Ginger and Spring Onion  
Stir-fried with Chili Sauce / Baked with Vermicelli in Clay Pot  
Baked with Butter and Cheese / Wok-fried with Black or White Pepper

### 海生蝦

#### Live Prawns

特價

Market Price

可選白灼 / 蒜蓉蒸 / 椒鹽焗 / 頭抽蔥花煎

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

### 貝殼類

#### Live Shellfish

特價

Market Price

原隻紐西蘭鮮鮑魚 / 澳洲鮮鮑魚 / 原條象拔蚌 /

響螺 / 煙子皇

New Zealand Abalone / Australian Abalone / Geoduck / Sea Whelk / Razor Clam

可選刺身 / 堂灼 / 蒜蓉粉絲蒸 / 冬菜米湯浸

Sashimi / Poached / Steamed with Garlic and Vermicelli / Simmered in Rice Broth with Preserved Vegetable



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## SEAFOOD

	時價
藥膳醉花蝦 Drunken Prawn with Healing Herbal	Market Price
胡椒酸菜煮原條海斑 (600 克) Poached Wild Catch Garoupa with Sichuan Pickled Cabbage and White Pepper (600 Grams)	1280
松露白汁炒法國藍龍蝦球 Stir-fried Brittany Lobster with Truffle in White Wine Sauce	1080
 香茅法國藍龍蝦銀絲煲 (每隻) (700 克) Braised Brittany Lobster with Crystal Noodles and Coriander Served in Clay Pot (Per Piece) (700 Grams)	980
 鳳凰玉乳蒸法國藍龍蝦 (每隻) (700 克) Steamed Brittany Lobster on Soy Milk Custard with Supreme Iberico Ham Sauce (Per Piece) (700 Grams)	980
陳皮蒸野生斑頭腩 Steamed Wild Catch Garoupa Belly with Aged Mandarin Peel and Soy Sauce	880
水煮刺參花枝片 Braised Sea Cucumber and Sliced Cuttlefish with Chilli and Spicy	488
 酥炸法國吉拉朵生蠔 (六隻) Signature Deep-fried Gillardeau Oyster (6 Pieces)	488
譽瓏 X.O. 醬爆日本帆立貝 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	328
 花雕蛋白蒸斑球 (35 克 / 70 克) Steamed Garoupa Fillet on Egg White Custard with Chinese Aged "Hua Diao" Wine Sauce (35 Grams / 70 Grams)	188/288



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# 肉品

## MEAT

神戶 A5 和牛 (100 克)	
Top Grade A5 Certified Kobe Beef (100 Grams)	1100
香辣牛肋骨	
Roasted U.S Prime Rib with Chili and Peper	680
 波特酒燴和牛臉頰配炸饅頭 (需時三十分鐘)	
Braised Wagyu Beef Cheek with Port Wine Sauce and Deep-fried Mini Bun (Preparation Time 30 Mins)	480
 大根胡椒清湯牛腩	
Stewed Canadian Beef Brisket in Pepper Soup with Japanese Turnip	388
川味羊架	
Slow Cooked Mongolia Lamb Rack with Cumin and Chili	388
 香草燒焗西班牙豬柳 (需時三十分鐘)	
Roasted Iberico Pork Fillet with Herbs and Assorted Mushroom Sauce (Preparation Time 30 Mins)	328
懷舊土魷蒸黑豚肉餅	
Traditional Steamed Iberico Pork Patty with Dried Squid	228
蝦醬銀魚蒸板根肉	
Steamed Sliced Iberico Pork with Silver Bait in Shrimp Paste	228
馬友鹹魚煎黑豚肉餅	
Pan-fried Iberico Pork Patty with Salted Fish	198
雲南黑蒜炒豚肉生菜包	
Stir-fried Iberico Pork with Yunnan Aged Black Garlic Serve with Lettuce	198



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# 禽品

## POULTRY

### 麻辣蝦雞煲

Braised Prawn and Chicken with Cumin and Chili Served in Clay Pot 680

### 珊瑚百花雞脯

Pan-fried Chicken Fillet Filled with Minced Shrimp and Crab Roe Sauce 480

### 脆皮炸子雞 (半隻)

Deep-fried Crispy Skin Chicken (Half) 288

### 原味水晶雞 (半隻) (需預定)

Steamed Free Range Chicken (Half) (Order in Advance) 288

### 桂花南乳炸妙齡鴿

Fried Baby Pigeon Marinated with Osmanthus and Preserved Beancurd 188



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# 飯.麵

## RICE AND NOODLES

 譽瓏軒炒飯	Jade Dragon Signature Fried Rice with Prawn, Sakura Shrimp, Conpoy and Roasted Goose	388
鮑汁海參雞粒燴飯	Braised Sea Cucumber and Chicken Fried Rice with Abalone Sauce	268
依比利黑豚鹹肉菜飯	Fried Rice with Iberico Ham and Vegetable	268
 花膠嫩雞煨烏冬(每位)	Braised Udon Noodles with Fish Maw and Shredded Chicken (Per Person)	188
五穀有機蛋白炒飯	Fried Rice with Healthy Mixed Grains and Organic Egg	188
蝦鬆炒米型意粉(每位)	Wok-fried Minced Shrimp with Risoni (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)	128



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# 素菜

## VEGETARIAN DISHES

	銀杏千層竹燴上素 Braised Ginko with Vegetable and Bean Curd Sheet	208
	日本銀杏百合炒蓮藕 Stir-fried Japanese Ginko with Lotus Root, Fresh Lily Bulb and Fungus	198
	酥脆魚湯浸菜苗 Poached Seasonal Vegetable with in Fish Broth	198
	紅燒珍菌豆腐 Braised Bean Curd with Wild Mushroom	188
	羅馬番茄煮蛋白 Scramble Egg White with Roma Tomato	168
	南乳溫公齋煲 Braised Mushroom and Vegetable in Preserved Bean Curd Sauce	188
	金湯黎麥玉環翡翠(每位) Poached Baby Vegetable in Melon Ring with Peru Quinoa and Pumpkin Sauce (Per Person)	168
	金粟豆芽生菜包 Stir-fried Fresh Sweet Corn and Bean Sprouts Served on Lettuce	168
	酥炸五香芋絲卷 Crispy Taro and Vegetable Roll Serve with Sweet and Sour Sauce	138
	頭抽蔥花蒸山水豆腐 Steamed Bean Curd with Soy Sauce and Spring Onion	138



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