

A LA CARTE

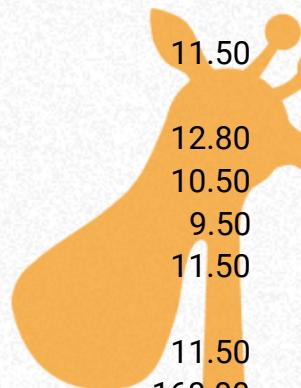
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時價海鮮 Catch of the Day

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| 蘇格蘭龍蝦 Wild Scottish Lobster | seasonal price |
| 加拿大龍蝦 Canadian Lobster | seasonal price |
| 加拿大蟹 Canadian Crab | seasonal price |
| 法國多寶魚 French Turbot Fish | seasonal price |
| 澳洲龍蝦 Australian Lobster | seasonal price |
| 愛爾蘭新鮮帶子皇 Irish Emperor Scallop | seasonal price |
| 蘇格蘭游水聖子 Scottish Razor Clam | seasonal price |
| 愛爾蘭象拔蚌 Irish Long Neck Clams | seasonal price |

湯 Soups

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| 原煲例湯 Soup of the day | per person 9.50 |
| 菠菜龍蝦羹 Lobster and Spinach Broth | 11.50 |
| 松容白蜆雜菌湯 Wild Mushroom Soup with Fresh Clams & Truffles | 13.50 |
| 鯊魚骨燉花膠 'Double Boiled' Shark's Bone Soup with Dried Fish Maw | 32.00 |
| 鮮蟹皇蟹粉扒鮑翅 Superior Shark's Fin with Fresh Crab Roe | 45.00 |
| 原盅迷你佛跳牆 Buddha Jump over the Wall (Slow cooking soup with mixed wind-dried seafood and smoked Ham) | 34.00 |
| 杏汁蟹肉南瓜羹 Almond Flavoured Pumpkin Soup with Crabmeat | 11.50 |
| 皇朝四寶羹 Dry Scallop with Shredded Duck Soup | 12.80 |
| 雲吞湯 Classic 'Won Ton' Clear Soup | 10.50 |
| 酸辣湯 Peking Style Hot & Sour Soup | 9.50 |
| 竹笙芫茜魚片湯 Clear Soup with Dover Sole Fillet & Bamboo Pith | 11.50 |
| 泰式冬陰湯 Thai Style Spicy "Tum Yum" Seafood Soup | 11.50 |
| 海底椰皇燉烏雞 Slow cooking 'Black chicken' soup served in fresh Coconut (4人用) (for 4) | 168.00 |
| 冬蟲草燉水鴨湯 Slow cooking 'caterpillar' Soup with Wild Duck (4人用,預訂) (for 4, advance notice) | 480.00 |



頭盤 Starters

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| 餐前三小碟 Chef's Selection of Cold Starters | 19.80 |
| 干貝鬆拼燻魚 Crispy Seaweed with Smoked Fish | 13.50 |
| 椒鹽軟殼蟹 Crispy Soft Shell Crab with Salt and Peppercorn (S) | 14.50 |
| 椒鹽鮮魷 Crispy Chilli Squid | 14.80 |
| XO醬煎蝦皇 Grilled King Prawns in XO Sauce (4) | 25.80 |

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| 果汁手楂骨 Barbecued Spare Ribs | 15.80 |
| 日式串燒雞 Grilled Chicken Fillet in Skewer | 13.00 |
| 鵝肝煎帶子皇 Pan fried King's Scallop with Foie Gras | 22.80 |
| 日式班蘭蝦 Frilly Prawn Balls | 24.00 |
| 香酥鴨卷 Crispy Rolls with Shredded Duck | 11.80 |
| 酥炸鳳尾蝦 Crispy Butterfly King's Prawns (4) | 22.50 |
| 金杯鴛鴦牛仔粒 Spicy Diced Veal Served in Crispy Golden Cups (4) | 15.80 |
| 上菜素翅卷 Vegetarian Spring Rolls | 10.50 |
| 椒鹽豆腐粒 Crispy Tofu Cubes with Salt & Peppercorn | 11.50 |
| 香燒羊排生菜包 Crispy Lamb Rack served with Lettuce Wrap | 23.00 |
| 齋香酥鴨 Vegetarian Mock Duck (Dry Beancurd) (Served with pancake, spring onion and cucumber) | 22.00 |
| 蜜仔素叉燒 Mock 'Char Sui' Honey roasted Pork (Vegetarian) | 18.00 |

各式蒸點心 Various Steamed Dim Sum

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| 海鮮 Mixed Seafood (8) | 25.00 |
| 小籠鮑 Pork Dumplings with Crab Meat (8) | 25.00 |
| 羅漢齋 Vegetarian (8) | 19.50 |
| 雜錦炸點心拼 Crispy Dim Sum Mixed Platter (8) | 25.00 |
| 日式煎鍋貼 Grilled Pork Dumplings (6) | 18.00 |

精選 Chef's Specials

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| 琵琶乳豬全體 Roast Whole Suckling Pig (Advance notice) | 280.00 |
| 炭燒糖心吉品鮑 Whole Japanese Wind Dried Abalone | seasonal price |
| 原隻澳洲青邊鮑 Whole Fresh Australian Superior Abalone | seasonal price |
| 金絲扣花膠 Fish Maw Braised with Dried Scallop & Mushroom | per person 48.00 |
| 紅燒大鮑翅 Braised Premium Whole Shark's Fin | per person 150.00 |
| 紅燒鮑翅 Braised Whole Shark's Fin | per person 65.00 |

主菜 Main Course

即燒北京填鴨 Barbecued Peking Duck (served 2 ways)

half - 45.00
whole 85.00

皇朝香酥鴨 Classic Crispy Aromatic Duck
(Served with pancake, spring onion and cucumber)

quarter - 15.50
half - 28.00
whole - 50.00

芝士焗加拿大龍蝦 Fresh Lobster (Canadian) Baked in Melted Cheese

48.00

蜜豆醬皇龍蝦球 Whole Lobster sauteed with Sugar Snap Peas in XO Sauce

46.00

蛋白花雕或梅子醬蒸加拿大蟹 Steamed Whole Canadian Crab with Rice Wine or Plum Sauce

seasonal price

果林芥末大蝦球 Crispy King Prawns with Mixed Fruits in Wasabi Sauce

27.00

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| 恙沖蝦球 | Sizzling King Prawns with Ginger & spring Onion | 27.00 |
| 奶油明蝦球 | Sauteed King Prawns in Creamy Sauce | 27.00 |
| 雨前清香蝦球 | Stir Fried King Prawns with Tea Leaves | 27.00 |
| 四川蝦球 | Sizzling King Prawns in Szechuan Spicy Sauce | 27.00 |
| 海淮小炒皇 | Razor Clams Stir Fried with Fresh Lily in XO Sauce | 25.00 |
| 原條盤龍扣鱈 | Braised Whole 'Dragon' Eel (Advanced Notice) | seasonal price |
| 果皮蒸白鱈 | Steamed White Eel Fillet with Orange Peel | 38.00 |
| 豉汁蒸白鱈 | Steamed White Eel Fillet with Black Bean Sauce | 38.00 |
| 潮式帶子皇 | Chiu Chow Style Sauteed King Scallop with Garlic | 29.00 |
| 油爆龍利球 | Sauteed Fillet of Dover Sole | 40.00 |
| 醬皇煎封龍利 | Pan Fried Whole Dover Sole in XO Sauce | 42.00 |
| 清蒸鱸魚 | Steamed Whole Sea Bass with Ginger & Spring | 50.00 |
| Onion | | |
| 香菇肉醬焗智利鱸魚 | Baked Chilean Cod with Minced Pork in Mushroom Sauce | 40.00 |
| 明爐燒鴨 | Classic Roast Duck Cantonese Style | half - 25.00 whole 45.00 |
| 香辣麥芽雞 | Organic Chicken Sauteed in Malt Caramel & Spicy sauce | 19.00 |
| 川椒碧綠雞柳 | Sauteed Chilli Chicken with Crispy Vegetables | 19.00 |
| 川式麻辣雞丁 | Szechuan Spicy Chicken with Red Hot Chilli & Peppercorn | 19.00 |
| 蒜香炸子雞 | Crispy Chicken with Crusted Garlic | half - 19.00 whole - 35.00 |
| 皇朝燒腩仔 | Roasted Crispy Pork Belly | 18.00 |
| 東坡肉 | Stewed Tender Pork Belly (Tung Por Style) | 19.80 |
| 鹹蛋蒸黑豚豬肉餅 | Steamed Minced Organic Pork with Salted Egg | 27.80 |
| 鮮果生炒骨 | Sweet and Sour Mini Pork Ribs (Hong Kong Style) | 18.00 |
| 秘汁煎牛柳 | Grilled Mini Fillet Steaks in Chef's Special Sauce | 28.00 |
| 黑蒜燒汁和牛 | Grilled 'Wagyu' Beef Fillet in Terriyaki sauce & Black Garlic | 58.00 |
| 蒜子黑椒牛仔粒 | Stir-Fried Diced Veal with Black Pepper and Garlic | 25.50 |
| 香茅牛仔柳 | Pan Grilled Skewers of Veal with Lemongrass | 25.50 |
| 黑椒羊仔扒 | Wok Grilled Tender Lamb Chop with Black Pepper | 28.00 |
| 加里羊架 | Lamb Rack in Curry | 28.00 |
| 魚香肉鬆茄子煲 | Sizzling Aubergine Braised with Minced Pork in Sea Spice | 18.80 |
| XO醬燒玉子豆腐鍋 | Braised Japanese Tofu with Minced Pork in XO Sauce | 18.50 |
| 鍋燒麻婆豆腐 | Braised "Ma-Poh" Tofu with Minced Beef/Pork | 16.50 |
| 素麻辣四川雞 | Mock "Chicken" (Glutin) Szechuan Style | 15.50 |

蔬菜 Vegetables

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| 黑松容炒菌皇 Sauteed Wild Mushrooms topped with Black Truffles | 24.00 |
| 蒜蓉三疏 Mixed Chinese Baby Greens with Garlic | 18.00 |
| 白菜苗 Baby Pak Choy | 16.50 |
| 波菜苗 Baby Spinach | 16.50 |
| 菜心 Choy Sum | 16.50 |
| 芥蘭 Kai Lan Choy | 16.50 |
| 通菜 Tung Choy | 16.50 |
| 四季豆 String Bean | 16.50 |

飯/麵 Rice & Noodles

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| 絲苗白飯 Steamed Jasmine Rice | 3.50 |
| 蛋炒飯 Egg Fried Rice | 5.00 |
| 港式揚洲炒飯 Hong Kong Fried Rice with Mixed Seafood & Diced Duck | 12.00 |
| 蛋白瑤柱炒飯 Fried Rice with Egg White and Dried Scallop | 14.50 |
| 鮑汁蛋白包飯 Seafood Fried Rice in Egg White Wrap with Abalone Sauce | 15.50 |
| 金牌荷葉飯 Steamed Lotus Leaf Rice with Mixed Meat & Prawns | 16.00 |
| 魚翅撈飯 Steamed Rice served with Shark's Fin Broth | 35.00 |
| 鮑魚撈飯 Steamed Rice served with Shredded Abalone | 35.00 |
| 海鮮湯麵/河 Mixed Seafood Noodle or Ho Fun in Soup | 19.00 |
| 高湯龍利球湯麵 Supreme Soup Noodles with Fillet of Dover Sole | 19.00 |
| 醬皇海鮮炒麵 Toasted Noodle with Mixed Seafood in XO Sauce | 17.50 |
| 乾炒牛柳河 Fried Ho Fun with Fillet Steak | 15.50 |
| 乾燒伊麵 Braised E-Fu Noodle with prawns in Soya Sauce | 15.50 |
| 蟹肉伊麵 Braised E-Fu Noodles with Fresh Crabmeat | 16.50 |
| 肉絲炒麵 Toasted Noodle with Shredded Pork | 15.50 |
| 黑椒牛仔肉炒烏冬 Stir Fried Udon with Veal in Black Pepper Sauce | 17.50 |
| 星州炒米粉 Singapore Style Fried Rice Noodles | 14.50 |
| 羅漢上素炒麵 Supreme Vegetarian Fried Noodle | 13.80 |

DIM SUM

TOP 10 Traditional Dim Sum

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| 竹笙鮮蝦餃 | 6.40 |
| Prawn and Bamboo Pith Dumplings | |
| 蟹籽燒賣皇 | 5.80 |
| Minced Pork Dumplings with Crab Roe | |

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| 鮮蝦韭菜餃 | 6.20 |
| Prawn and Chive Dumplings | |
| 蟹黃小籠包 | 4.80 |
| Shanghai Style Juicy Pork Dumplings with Crab Roe | |
| 花膠蟹肉灌湯餃 | 9.60 |
| Crabmeat & Fish Maw Dumpling in Supreme Broth | |
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| 豉汁蒸排骨 | 5.20 |
| Spare Rib Cubes in Black Bean Sauce | |
| 京式煎餃子 | 5.60 |
| Wok Grilled Pork & Prawn Dumplings | |
| 鮑汁糯米雞 | 9.60 |
| Mini Glutinous Rice wrap in Lotus Leaf | |
| 蔥油叉燒包 | 5.20 |
| Baked 'Char Siu' Pork Puff | |
| 雷沙湯丸 | 6.20 |
| Coconut Mousse Dumplings with Black Sesame | |

STEAMED DIM SUM

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| 地中海水晶蝦球 | 8.20 |
| Steamed Crystal Prawn Balls | |
| 豆角瑤柱餃 | 6.50 |
| Steamed Dried Scallop Dumplings with Greens | |
| 鮑心翅肚燒賣 | 18.00 |
| Emperor 'Siu Mai' with Abalone, Sea Cucumber & Fish Maw | |
| 帶子鳳眼餃 | 6.50 |
| Scallop Dumplings | |
| 梅花野菌餃 | 5.40 |
| Supreme Vegetarian Dumplings (V) | |
| 豉汁鳳爪 | 5.20 |
| Chicken Feet in Black Bean Sauce | |
| 蜜汁叉燒包 | 5.10 |
| 'Char Siu' Pork Buns | |
| 紅油餃子 | 5.40 |
| Poached Pork & Prawns Chilli Dumplings | |
| 黑豚豬磨菇包 | 8.20 |
| Steamed Iberia Pork Buns with Straw Mushroom | |
| 酸菜魚湯鮮竹卷 | 6.50 |
| Beancurd Rolls with Shrimps in Pickle Cabbage Fish Broth | |
| 京式煎餃子 | 5.60 |
| Wok Grilled Pork & Prawn Dumplings | |

FRIED & BAKED DIM SUM

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| 松穀蟹鮮蝦越式春卷 | 5.80 |
| Vietnamese Spring Rolls with Prawns & Soft Shell Crab | |
| 澳洲龍蝦炸粉果 | 9.20 |
| Deep Fried Lobster Dumplings | |
| 芝麻香芒蝦筒 | 5.60 |
| Sesame Paper Prawn Rolls with Mango | |
| 黑松露野菌芋香餅 | 8.20 |
| Black Truffle & Wild Mushroom Taro Cake | |
| 鵝肝帶子龍須卷 | 7.60 |
| Crispy Frilly Rolls with Scallop & Foie Gras | |
| 水煮鱸魚卷 | 8.60 |
| Steamed Sea Bass Rolls Szechuan Style in Spicy Soup | |
| 海膽蛋白蟹餅 | 8.20 |
| Crispy Crab Cake with Egg White & Sea Urchin | |
| 香煎蘿蔔糕 | 5.20 |
| Pan Fried Turnip Cakes | |
| 金絲香煎蠔仔餅 | 7.80 |
| Crispy Oyster Cake with Shredded Yam | |
| 生煎羊肉包 | 5.80 |
| Pan Fried Minced Lamb Buns | |
| 黑胡椒煎鴨甫 | 7.50 |
| Pan Fried Mini Duck Breast with Black Pepper | |
| 鼎湖素春捲 | 5.20 |
| Supreme Vegetarian Spring Rolls (V) | |
| 野菌腐皮卷 | 5.80 |
| Crispy Tofu Skin Rolls with Assorted Wild Mushrooms | |

CHEUNG FUN RICE NOODLE ROLLS

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| 地中海紅鮮蝦腸粉 | 15.80 |
| Mediterranean Fresh Red King Prawn Cheung Fun | |
| 菲皇鮮蝦腸粉 | 7.00 |
| Prawn 'Cheung Fun' | 7.80 |
| 皇朝會三鮮腸 | 7.80 |
| Royal China Club 'Cheung Fun' | |
| (Combination of Scallop, Prawn and Dover Sole) | |
| 龍利柳滑腸粉 | 7.80 |
| Fillet of Dover Sole 'Cheung Fun' | |
| 蜜汁叉燒腸 | 6.80 |
| Honey Roasted Pork 'Char Siu Pork Cheung Fun' | |
| 冬菜帶子腸粉 | 7.30 |
| Scallop 'Cheung Fun' with Winter Cabbage | |

RICE

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| 鮑汁蛋白炒飯 | 13.80 |
| Seafood Rice Wrapped in Egg White Wrap with Abalone Sauce | |
| 港式揚州炒飯 | 11.50 |
| Special Fried Rice (with Seafood and Diced Duck) | |
| 福州炒飯 | 13.50 |
| Egg Fried Rice Topped with Shrimps & Diced Roast Duck | |
| 蛋白瑤柱炒飯 | 12.50 |
| Fried Rice with Egg White & Dried Scallop | |
| 金牌荷葉飯 | 13.50 |
| Royal China Club Lotus Leaf Rice (with Mixed Meat & Seafood) | |
| NOODLES | |
| 海鮮湯麵/河 | 15.00 |
| Mixed Seafood Soup Noodle / Ho Fun | |
| 高湯龍利球湯麵 | 16.50 |
| Supreme Soup Noodles with Fillet of Dover Sole | |
| 肉絲炒麵 | 11.50 |
| Toasted Noodle with Shredded Pork | |
| 乾炒牛柳/牛仔肉河 | 11.50 |
| Fried Ho Fun with Fillet Steak/ Veal | |
| 醬皇海鮮炒麵 | 13.80 |
| Toasted Noodle with Mixed Seafood in XO Sauce | |
| 羅漢上素炒麵 | 10.50 |
| Chinese Mixed Vegetable Fried Noodles (Crispy) | |
| 蟹肉伊麵 | 15.20 |
| Braised 'E-Fu' Soft Noodle with Fresh Crabmeat | |
| 黑椒牛仔肉炒烏冬 | 13.50 |
| Stir-Fried Udon Noodle with Veal in Black Pepper Sauce | |
| DESSERT | |
| 迷你蛋撻 | 4.50 |
| Baked Mini Egg Tart | |
| 杏仁鮮果豆腐花 | 4.80 |
| Sweet Almond Jelly with Fresh Fruit (cold) | |
| 雷沙湯丸 | 6.20 |
| Coconut Moss Dumplings with Black Sesame | |
| 雪梨子紅棗燉雪耳燕露 | 19.80 |
| Supreme Bird's Nest soup with Chinese Pear, Dates & Snow Fungus | |
| 奶皇壽包 | 5.80 |
| Oriental Steamed Custard Bun | |

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| 斑蘭葉椰汁香芋糕 | 5.80 |
| Coconut Cake with Taro & Pandan Leaf (Cold) | |
| 香芒糯米糍 | 4.80 |
| Glutinous Rice Mochi with Fresh Mango | |
| 蜂巢糕 | 5.80 |
| Steamed 'Bee-Hive' Sponge Cake | |
| 拔絲香蕉 / 蘋果 | 5.80 |
| Toffee Banana / Apple | |

