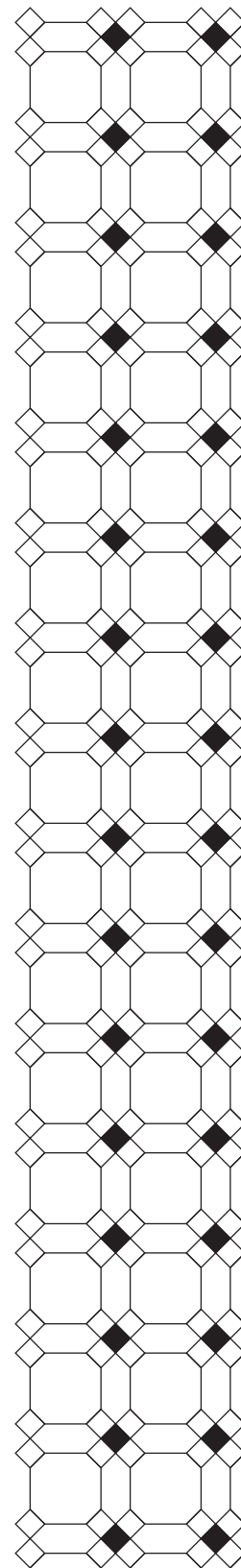




尚 萃 軒
ONE DUCK LANE

「尚萃軒」是一間現代中菜食府，以京式明爐烤鴨、經典中菜、時令頂級海鮮及點心為核心特色。餐廳秉承傳統烹飪精髓，嚴選優質食材，以精湛技藝呈現經典美饌。優雅閒適的用餐環境，無論是日常便餐、家庭聚會或重要慶典皆為理想之選。

One Duck Lane is a modern Chinese restaurant that spotlights Peking Duck, Chinese culinary classics, premium seasonal seafood dishes, and dim sum as its key culinary signatures. Authentic flavours are celebrated through expertly crafted dishes rooted in tradition, exceptional ingredients, and refined techniques. The relaxed yet elegant setting makes it an ideal destination for casual meals, family gatherings, and special occasions.



京式明爐烤鴨
Signature Roasted Peking Duck



烤鴨
PEKING DUCK



京式明爐烤鴨

Signature Roasted Peking Duck

(需時75分鐘 preparation time: 75 minutes)

半隻\$448 / 每隻\$888
Half Whole

一食

First Course

片鴨胸皮，胸肉，腿肉，青瓜，京蔥，蒜蓉醬，甜麵醬，薄餅

Duck Skin, Breast Meat, Leg Meat, Cucumber, Leek, Garlic Paste, Soy Bean Paste, Pancake

另配黑松露鴨肝醬

+\$48

Add Foie Gras Parfait, Truffle Sauce

二食 (只限全隻 Limited to whole duck only)

Second Course



另配鴨湯泡飯

+\$188

鴨肉粒 本菇 脆米 海參 竹筴

Poached Rice in Supreme Duck Soup

Diced Duck Meat, Shimeji Mushroom, Crispy Rice, Sea Cucumber, Bamboo Pith

烤鴨的起源據信可追溯至五世紀，並在十三世紀被列入元代宮廷御膳而聲名鵲起。這道標誌性皇家佳餚隨明朝遷都在十五世紀由南京傳入北京，現代北京烤鴨的雛形正是在此期間逐漸形成。其後清朝發展出「掛爐」技藝，乾隆皇帝（曾於兩週內八度品嚐）與慈禧太后等統治者皆對其青睞有加。

歷經數代廚匠精心淬鍊，這道跨越數百年而不衰的饗宴經典，如今由尚萃軒重新匠心演繹，獻上這道璀璨瑰寶。

Roasted Duck is believed to have originated as early as the 5th century, but gained prominence in the 13th century when it was listed among the imperial recipes of the Yuan Dynasty. This signature royal dish was eventually brought from Nanjing to Beijing in the 15th century when the Ming Dynasty moved its capital, and it is here that modern version of Roasted Peking Duck began to take shape. The “hanging oven” technique was subsequently developed during the Qing Dynasty, where the dish was a favourite of rulers like Emperor Qianlong (who once ate it eight times within two weeks) and Empress Dowager Cixi.

Perfectured by generations of chefs, with an enduring popularity that has spanned hundreds of years, we are proud to present our take on a true culinary icon.



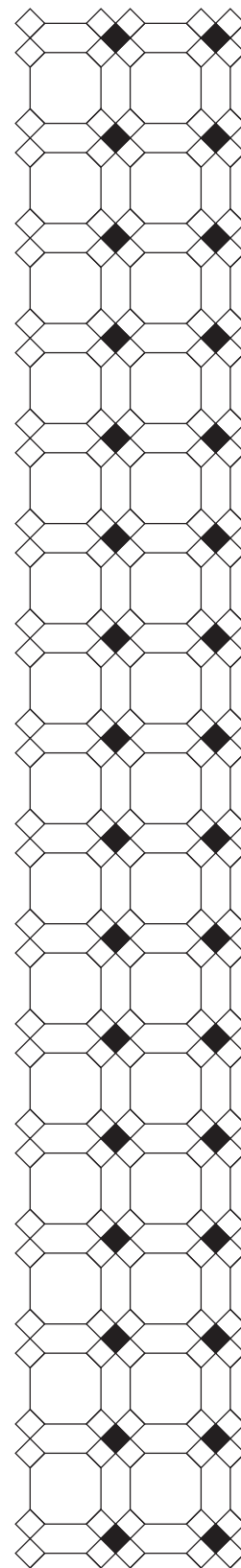
尚萃軒招牌菜
Signature Dish



經典北方菜
Northern Chinese Classic

設有 10% 服務費及 1% 附加費支援零碳足食（亞洲）持續對抗全球暖化，服務費及附加費以原價計算。

All prices are subject to a 10% service charge and 1% surcharge to restore with Zero Footprint Asia, funding food-related climate solutions, based on the original price.



星斑金魚餃
Steamed Garoupa Dumpling



點心精選
DIM SUM



星斑金魚餃
Steamed Garoupa Dumpling, Steamed Egg White

每位
per person \$68

鮑魚雞粒酥
Deep Fried Diced Abalone and Chicken Puff

每位
per person \$88

筍尖鮮蝦餃
Steamed Shrimp and Bamboo Shoot Dumpling (Har Gow)

\$88

甫魚蟹籽燒賣
Steamed Pork and Shrimp Dumpling, Crab Roe (Siu Maai)

\$78

X O 醬帶子菜苗餃
Steamed Scallop and Vegetable Dumpling, XO Sauce

\$88

陳皮鮮竹牛肉糰
Steamed Beef Dumpling, Dried Tangerine Peel, Bean Curd Sheet

\$78



香煎三鮮窩貼
Pan Fried Pork, Shrimp and Chive Dumpling

\$78



松茸三色上素餃
Steamed Vegetable and Matsutake Mushroom Dumpling

\$68



三絲脆春卷
Deep Fried Crispy Spring Roll

\$58

鱈魚山葵蝦卷
Deep Fried Cod, Shrimp and Wasabi Spring Roll

\$88



尚萃軒招牌菜
Signature Dish

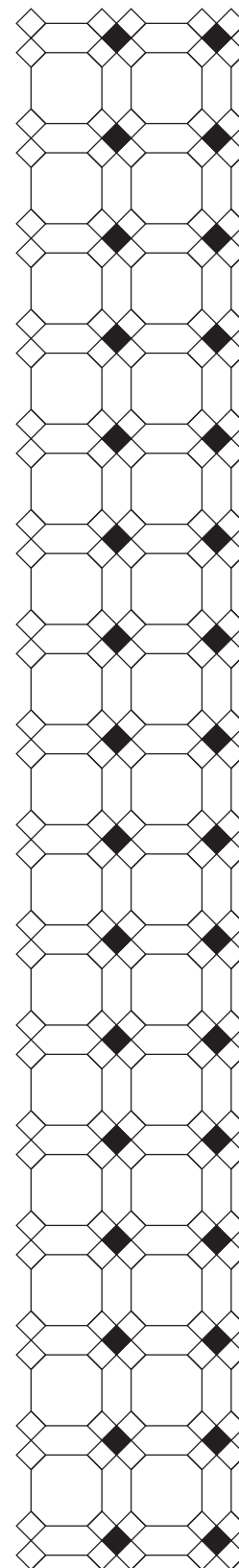


經典北方菜
Northern Chinese Classic



素菜
Vegetarian

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點心精選
DIM SUM

	蟹肉灌湯餃 Steamed Crab and Chicken Dumpling, Fish Maw, Superior Broth	每位 per person	\$118
	灌湯小籠包 Steamed Shanghainese Pork Dumpling (Xiao Long Bao)		\$88
	櫻花蝦韭菜盒子 Pan Fried Chinese Pancake, Sakura Shrimp, Chive		\$78
	海味四寶雞扎 Steamed Bean Curd Sheet Roll, Sliced Chicken, Sea Cucumber, Fish Maw, Black Mushroom	每件 per piece	\$48
	雪山竹炭焗叉燒包 Baked Honey Barbecued Pork Bun, Bamboo Charcoal Crust		\$78
	鮮蝦腐皮卷 Pan Fried Bean Curd Roll, Shrimp		\$78
	黑椒和牛酥 Deep Fried Black Pepper Wagyu Beef Puff		\$88
	瑤柱臘味蘿蔔糕 Turnip Cake, Diced Preserved Meat, Conpoy		\$78
	鮑魚珍珠雞 Steamed Glutinous Rice Wrapped in Lotus Leaf, Diced Abalone, Conpoy, Chinese Sausage, Chicken, Black Mushroom		\$78

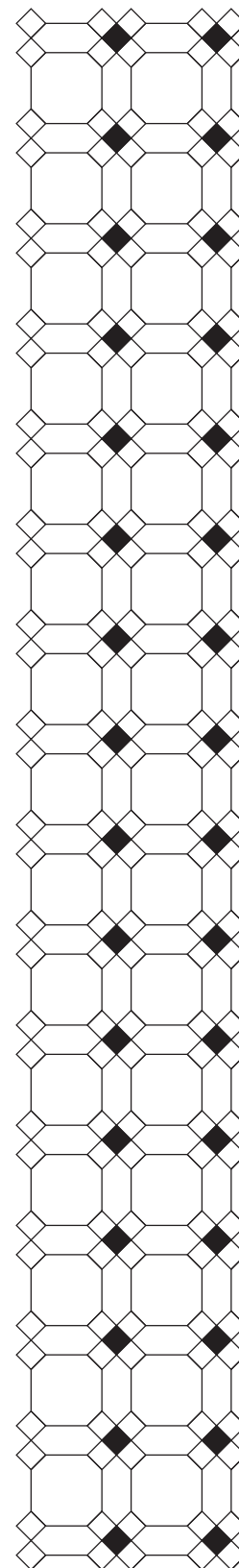


尚萃軒招牌菜
Signature Dish



經典北方菜
Northern Chinese Classic

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蟹肉灌湯餃
Steamed Crab and Chicken Dumpling



脆皮星斑腸粉
Crispy Rice Flour Roll with Garoupa and Shrimp



點心精選
DIM SUM



脆皮星斑腸粉

Crispy Rice Flour Roll, Garoupa, Shrimp

\$138

鮮蝦仁腸粉

Steamed Rice Flour Roll, Shrimp, Chive

\$98

香茜叉燒腸粉

Steamed Rice Flour Roll, Barbecued Pork, Coriander

\$88

香蔥本菇牛肋肉腸粉

Steamed Rice Flour Roll, Braised Beef, Shimeji Mushroom

\$98



牛肝菌翡翠素珍腸粉

Steamed Rice Flour Roll, Porcini Mushroom, Zucchini

\$88

XO醬煎腸粉

Wok Fried Rice Flour Roll, XO Sauce

\$78

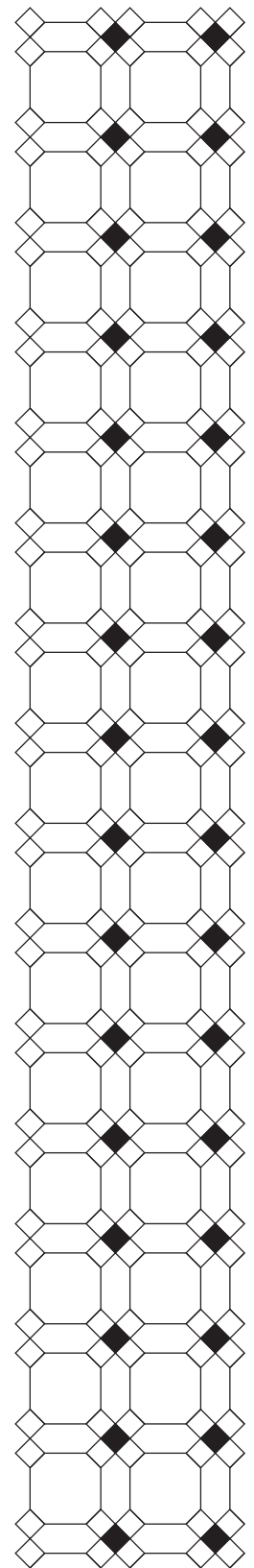


尚萃軒招牌菜
Signature Dish



素菜
Vegetarian

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明爐燒味
BARBECUED MEAT

燒味拼盤
蜜汁叉燒皇，冰燒三層肉，陳醋脆海蜇
Barbecued Meat Platter -
Honey Glazed Barbecued Pork
Roasted Crispy Pork Belly
Chilled Jellyfish, Black Vinegar

\$288



蜜汁叉燒皇
Honey Glazed Barbecued Pork

\$288

冰燒三層肉
Roasted Crispy Pork Belly

\$248

富貴鹽香雞
Poached Chicken, Chinese Spice

半隻 \$268 / 每隻 \$528
Half Whole

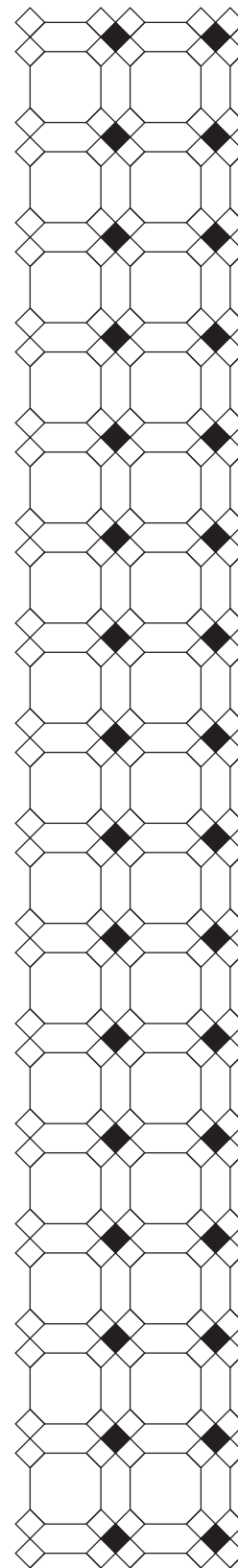
脆皮妙齡鵠
Deep Fried Crispy Pigeon

\$98



尚萃軒招牌菜
Signature Dish

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蜜汁叉燒皇
Honey Glazed Barbecued Pork



擔擔鴛鴦雞
Chilled Sliced "Yin Yang" Chicken



頭 盤
APPETISER

	魚子醬花雕冰鎮鮮鮑魚 Chilled Drunken Abalone, Beluga Caviar	每份 \$108 per piece
	擔擔鴛鴦雞 Chilled Sliced “Yin Yang” Chicken, Spicy Sichuan Peanut Sauce	\$138
	鮮沙薑脆皮豬手 Chilled Crispy Pork Knuckle, Fresh Sand Ginger, Garlic	\$138
	涼拌蘋果醋貴妃耳 Chilled Coral Fungus, Apple Cider Vinegar	\$118
	陳醋脆海蜇 Chilled Jellyfish, Black Vinegar	\$118
	麻辣鴨舌 Marinated Duck Tongue, Spicy Sichuan Sauce	\$118
	七味脆金磚 Deep Fried Crispy Tofu, Togarashi, Dried Shrimp	\$88
 	醋溜土豆絲 Sautéed Shredded Potato, Black Vinegar	\$78



尚萃軒招牌菜
Signature Dish

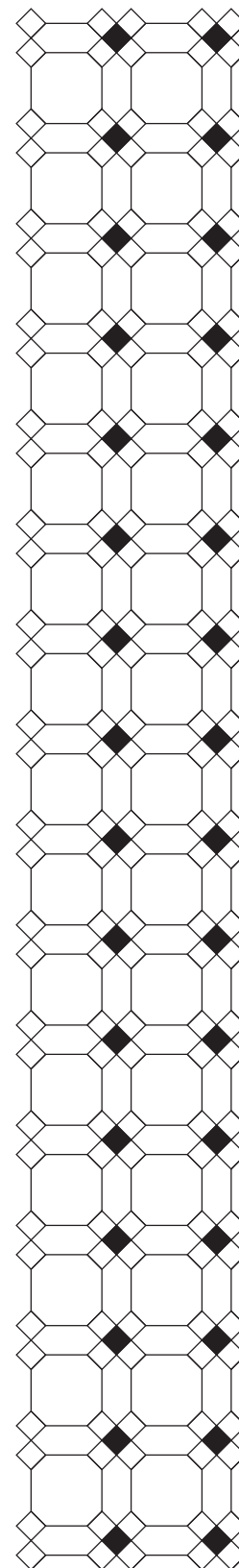


經典北方菜
Northern Chinese Classic



素菜
Vegetarian

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燉湯羹
SOUP

陳皮菜膽燉白肺湯

Double Boiled Pork Lung Soup, Dried Tangerine Peel,
Chinese Cabbage

每位 \$148
per person

另配花膠

Add Fish Maw

+\$100

花膠椰皇雪蓮子燉鮮螺頭

Double Boiled Chicken Soup in Whole Coconut, Fish Maw,
Sea Conch, Honey Locust Seed
(需時約30分鐘 preparation time: 30 minutes)

每位 \$288
per person

原鼎花膠松茸淮山杞子燉竹絲雞湯(4位用)

Double Boiled Silky Chicken Soup, Fish Maw, Matsutake Mushroom,
Chinese Yam, Goji Berry (serves 4 persons)

\$988

花膠帶子酸辣羹

Hot and Sour Soup, Shredded Fish Maw, Scallop

每位 \$138
per person

花膠瑤柱鴨絲羹

Braised Duck Soup, Shredded Fish Maw, Conpoy

每位 \$118
per person

順德拆魚羹

Shunde Style Braised Shredded Mandarin Fish Soup

每位 \$148
per person

勝瓜木耳上素羹

Vegetarian Soup, Sponge Gourd, Black Fungus

每位 \$78
per person

老火靚湯

Soup of the Day

每位 \$88
per person

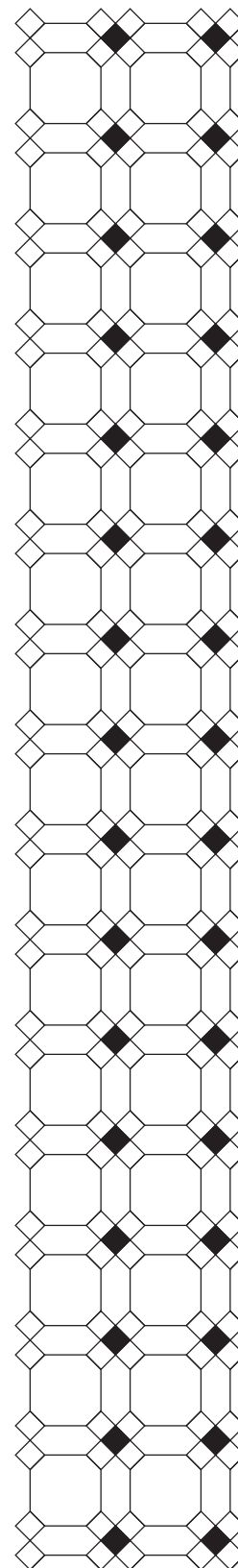


尚萃軒招牌菜
Signature Dish



素菜
Vegetarian

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花膠椰皇雪蓮子燉鮮螺頭
Double Boiled Chicken Soup in Whole Coconut

蠔皇乾鮑魚
Dried Abalone with Supreme Oyster Sauce



鮑魚海味
ABALONE & DRIED SEAFOOD

蠔皇 日本吉品乾鮑魚 (2 8 頭)
Braised 28-head Dried Japan Abalone, Supreme Oyster Sauce
(需時約 30 分鐘 30 minutes waiting time)

每位 \$2780
per person

蠔皇 南非吉品乾鮑魚 (2 2 頭)
Braised 22-head Dried South African Abalone, Supreme Oyster Sauce
(需時約 30 分鐘 30 minutes waiting time)

每位 \$480
per person

蠔皇 南非鮑魚 (3 頭)
Braised 3-Head South African Abalone, Supreme Oyster Sauce

每位 \$480
per person

蠔皇 澳洲鮑魚 (3 頭)
Braised 3-Head Australian Abalone, Supreme Oyster Sauce

每位 \$580
per person

鮑汁花膠扒
Braised Supreme Fish Maw, Supreme Abalone Sauce

每位 \$488
per person

另配關西遼參
Add Kansai Sea Cucumber

+\$168

另配鵝掌
Add Goose Web

+\$48

紅燒官燕
Braised Supreme Bird's Nest, Superior Broth

每位 \$688
per person

竹笙釀官燕
Braised Bird's Nest, Bamboo Pith

每位 \$688
per person

蟹肉竹笙燴燕窩
Braised Bird's Nest, Crab Meat, Bamboo Pith

每位 \$328
per person

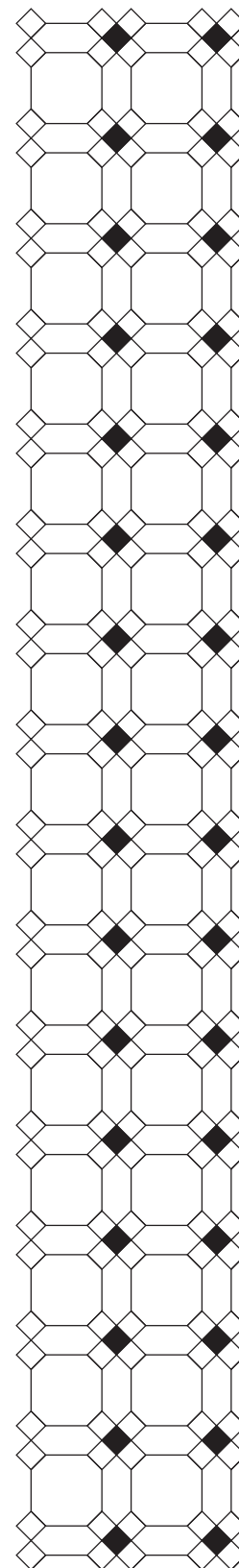
花膠天白菇鵝掌煲 (各 四 件)
Braised Fish Maw in Casserole, Goose Web, Black Mushroom (4 pieces)

\$988

一品京蔥乾燒黃玉參
Braised Sea Cucumber, Scallion

\$428

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海鮮
SEAFOOD



生猛西澳龍蝦 (約 450 - 480 克)
Live Western Australian Lobster (approximately 450 - 480g)

每隻 \$688
per piece

自選煮法：
Choice of preparation method:

上湯炒
Wok Fried, Superior Broth

金銀蒜粉絲蒸
Steamed, Garlic, Vermicelli

三蔥炒
Wok Fried, Spring Onion, Shallot, Onion

避風塘椒鹽
Wok Fried, Fried Garlic, Chilli



芝士焗釀鮮蟹蓋
Baked Stuffed Crab Shell, Fresh Crab Meat, Cheese
(需時約 20 分鐘 preparation time: 20 minutes)

每位 \$208
per person

芝士焗蟹肉珍菌牛油果
Baked Avocado and Crab Meat, Assorted Mushrooms, Cheese

每位 \$108
per person



鴨肝香煎帶子窩巴 (四件)
Pan Fried Scallop, Duck Foie Gras, Crispy Rice (4 pieces)

\$268

XO 醬榆耳百合炒帶子
Sautéed Scallop, Yu Er Mushroom, Lily Bulb, XO Sauce

\$368

甜合桃油泡蝦球
Wok Fried Prawn, Caramelised Walnut

\$298



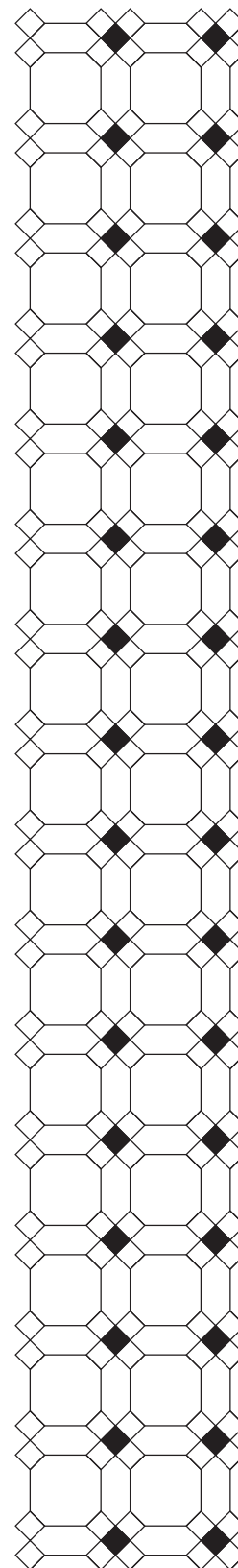
宮保明蝦球
Kung Pao Prawn, Cashew Nut, Dried Chilli, Scallion

\$298



尚萃軒招牌菜
Signature Dish

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西澳龍蝦
Western Australian Lobster



藤椒蒸東星斑
Steamed Leopard Groupa



魚類
FISH



藤椒蒸東星斑
Steamed Leopard Garoupa, Rattan Pepper

每兩計
per tael \$70

清蒸紅瓜子斑
Steamed Tomato Red Garoupa

每兩計
per tael \$90

油泡星斑球
Wok Fried Garoupa Fillet, Seasonal Vegetable

\$788

老菜脯香蔥陳皮蒸老虎斑腩
Steamed Tiger Garoupa Fillet, Shredded Aged Preserved Turnip,
Spring Onion, Dried Tangerine Peel

\$688



蔥燒銀鱈魚
Sautéed Silver Cod Fillet, Spring Onion, Soy Sauce

\$488

醬爆銀鱈魚
Deep Fried Silver Cod Fillet, Hot and Sour Sauce

\$438



薑蔥紅燒黃魚
Braised Yellow Croaker, Garlic, Ginger, Spring Onion

\$398



尚萃軒招牌菜
Signature Dish

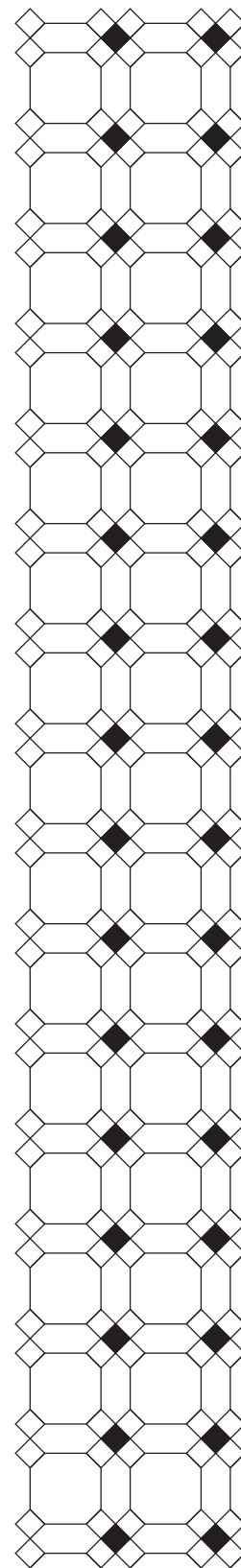


經典北方菜
Northern Chinese Classic



素菜
Vegetarian

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家禽 肉類
POULTRY & MEAT



草原孜然手抓羊架 (四件)
Wok Fried Cumin Lamb Rack (4 pieces)

\$288



京蔥炒蒙古羊仔柳
Wok Fried Mongolian Lamb Fillet, Scallion

\$288



京味蘭遠炒黑豚肉
Sautéed Sliced Pork Belly, Kale, Black Bean Sauce

\$268



麻辣泡子雞
Spicy Dry Fried Chicken, Chilli

\$268

瓦罉花雕雞
Braised Chicken in Casserole, Hua Diao Wine

半隻 \$288 / 每隻 \$558
Half Whole



尚萃脆皮雞
Signature Deep Fried Crispy Chicken

半隻 \$268 / 每隻 \$528
Half Whole



黑虎掌菌慢煮牛肋肉
Slow Cooked Beef Short Rib, Wild Mushroom

\$388

清湯牛筋蝴蝶腩
Braised Beef Brisket and Tendon, Superior Broth

\$428

鳳梨咕嚕肉
Sweet and Sour Pork, Pineapple, Bell Pepper

\$268

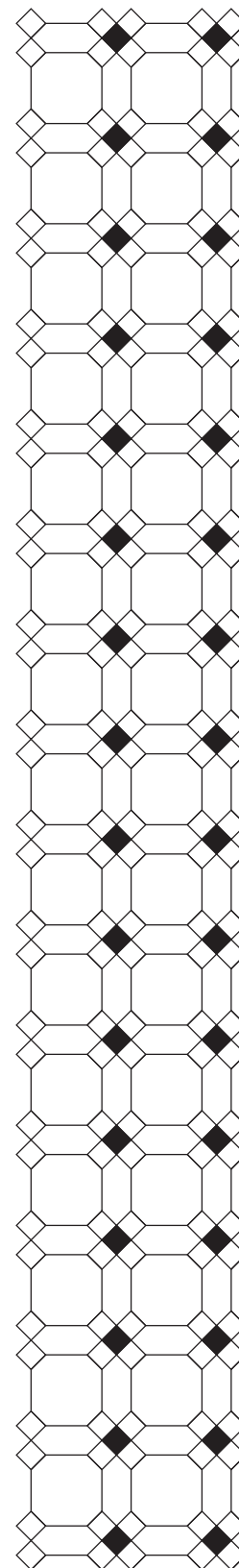


尚萃軒招牌菜
Signature Dish



經典北方菜
Northern Chinese Classic

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草原孜然手抓羊架
Wok Fried Cumin Lamb Rack



魚湯梳乎厘魚腐瑤柱雜菜煲
Poached Assorted Vegetables and Fish Curd



蔬 菜 豆 腐 菌 類
VEGETABLE & TOFU

	魚 湯 梳 乎 厘 魚 腐 瑤 柱 雜 菜 煲 Poached Assorted Vegetables, Fish Curd, Conpoy, Fish Broth	\$218
	鮮 淮 山 野 菌 泡 菠 菜 苗 Poached Baby Spinach, Chinese Yam, Mushroom	\$208
	羊 肚 菌 炆 豆 腐 Braised Tofu, Morel Mushroom	\$218
	菜 遠 三 菇 六 耳 Braised Assorted Mushrooms, Assorted Vegetables	\$208
	欖 菜 肉 燥 干 煸 四 季 豆 Wok Fried String Bean, Minced Pork, Preserved Olive Leaf	\$198
	皇 菇 青 翠 玲 瓏 - 皇 菇 白 木 耳 鮮 百 合 露 荀 彩 椒 腰 果 Wok Fried Wild Mushroom, White Fungus, Lily Bulb, Asparagus, Bell Pepper, Cashew Nut	\$198
	蟹 肉 扒 鮮 露 荀 Braised Asparagus, Crab Meat	\$288
	油 渣 拍 蒜 菜 心 苗 Sautéed Choy Sum, Garlic, Pork Lard Crackling	\$168



尚萃軒招牌菜
Signature Dish

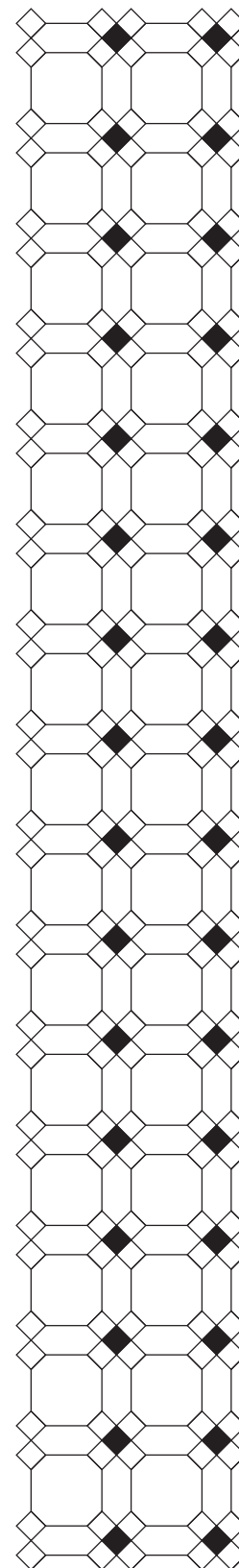


經典北方菜
Northern Chinese Classic



素菜
Vegetarian

設有 10% 服務費及 1% 附加費支援零碳足食 (亞洲) 持續對抗全球暖化，服務費及附加費以原價計算。
All prices are subject to a 10% service charge and 1% surcharge to restore with Zero Footprint Asia, funding food-related climate solutions, based on the original price.



粉麵飯
NOODLE & RICE

	紅 罈 米 香 Crab Fried Rice, Crab Roe, Conpoy, Chicken, Duck, Mushroom	每 位 per person	\$168
	地 道 炸 醬 麵 Yang Chun Noodle, Spicy Minced Pork		\$188
	桂 花 金 瑤 柱 蟹 肉 炒 米 粉 Fried Vermicelli, Crab Meat, Crispy Conpoy, Egg		\$268
	雪 菜 烤 鴨 絲 炆 鴛 鴦 米 Braised Vermicelli, Rice Noodle, Shredded Roasted Duck, Preserved Vegetable		\$228
	鴨 湯 泡 飯 Poached Rice in Supreme Duck Soup, Diced Duck Meat, Shimeji Mushroom, Crispy Rice, Sea Cucumber, Bamboo Pith		\$268
	尚 萃 招 牌 炒 飯 Signature Fried Rice, Diced Lobster, Scallop, Crab Meat, Vegetable, Spring Onion		\$288
	生 炒 臘 味 糯 米 飯 Stir Fried Glutinous Rice, Chinese Preserved Meat, Dried Shrimp		\$248
	油 雞 糞 菌 燒 腩 粒 炒 飯 Fried Rice, Roasted Pork Belly, Spicy Wild Mushroom Sauce		\$248

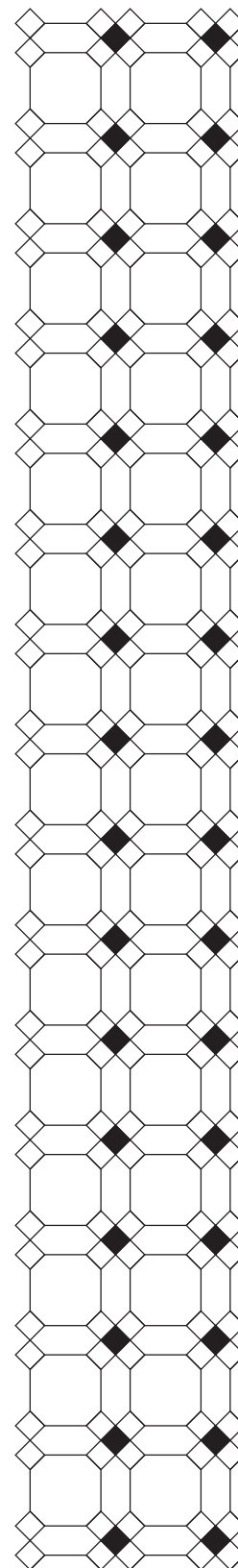


尚萃軒招牌菜
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紅蟳米香
Crab Fried Rice



圖片只供參考 Photo is for reference only

鮮芒果布甸
Chilled Mango Pudding



甜品
DESSERT



尚萃軒甜品薈萃 (4位用)

手工芝麻卷，酥皮鴨蛋撻，榛子朱古力煎堆仔
紅莓焙茶餅，桂花藍莓糕，焗蘋果蓉西米布甸

One Duck Lane Dessert Platter (serves 4 persons) -
Housemade Sesame Roll, Toasted Sesame Seed
Freshly Baked Flaky Crust Duck Egg Tart
Fried Glutinous Rice Balls, Chocolate Hazelnut Filling
Raspberry Hojicha Sable
Osmanthus Blueberry Pudding
Baked Apple, Sago and Custard Pudding

\$368

冰花燉官燕 可選配椰汁或杏汁

Double Boiled Supreme Bird's Nest, Rock Sugar
(Served with a choice of Coconut Milk or Almond Milk)

\$588



鮮芒果布甸

Chilled Mango Pudding, Fresh Mango, Mango Jelly

\$68



開心果露

Sweetened Pistachio Cream

\$68



蛋白杏仁茶

Almond Soup, Egg White

\$68



十年陳皮蓮子紅豆沙

Red Bean Sweet Soup, Dried Tangerine Peel, Lotus Seed

\$68

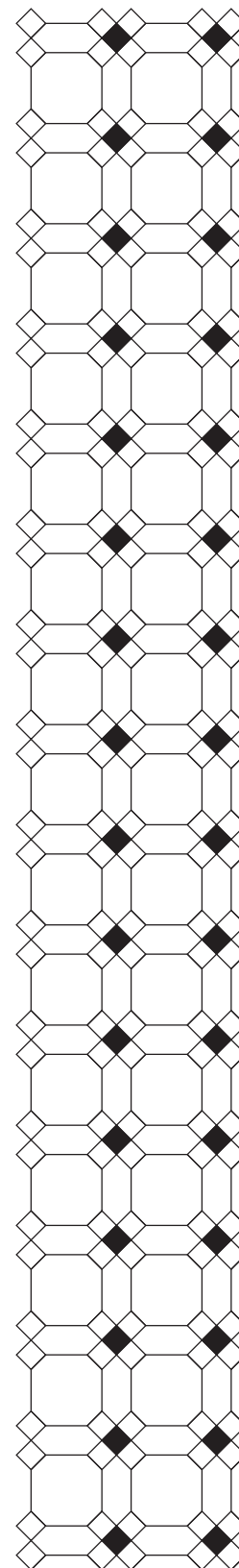


尚萃軒招牌菜
Signature Dish



素菜
Vegetarian

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甜品
DESSERT



香芒楊枝甘露

Chilled Mango Cream, Pomelo, Sago

\$68



草莓果凍

Chilled Strawberry Pudding, Freeze Dried Strawberry, Strawberry Jelly

\$68



手工芝麻卷

Housemade Sesame Roll, Toasted Sesame Seed

\$68

酥皮鴨蛋撻

Freshly Baked Flaky Crust Duck Egg Tart

(需時15分鐘 preparation time: 15 minutes)

\$68



尚萃軒招牌菜
Signature Dish



素菜
Vegetarian

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