

點心

DIM SUM

原隻鮑魚炸芋角	Crispy-fried whole abalone, taro dumpling	\$90
瑤柱貢菜帶子餃	Steamed scallop, dried tribute vegetable dumpling	\$68
傳統筍尖蝦餃皇	Steamed shrimp, bamboo shoot dumpling	\$68
蟹籽鮮蝦燒賣	Steamed shrimp, pork, crab roe dumpling	\$68
香茅鮮蝦炸春卷	Crispy-fried shrimp, lemongrass spring roll	\$68
蝦籽香茜龍躉斑肉餃	Steamed garoupa, coriander, shrimp roe dumpling	\$68
蠔皇蜜汁叉燒包	Steamed barbecued pork bun	\$60
豉汁柚皮蒸排骨	Steamed pork ribs, pomelo peel, preserved soya bean sauce	\$60
瑤柱臘味煎蘿蔔糕	Pan-fried turnip cake, conpoy, Chinese preserved meat	\$58
陳皮蒸牛肉球	Steamed minced beef balls, mandarin peel	\$60
黑椒牛肉酥	Baked black pepper beef pastry	\$68
合桃燒雞酥	Baked chicken, walnut pastry	\$60
風味醬蒸鳳爪	Steamed chicken feet, peanuts, spicy sauce	\$58

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點心

DIM SUM

四季榆耳餃	Steamed fungus dumpling	\$58
紫薯百合菱角餃	Steamed purple sweet potato, lily bulbs, horned water chestnut dumpling	\$58
黑糖桂圓馬拉糕	Steamed dried longan, brown sugar, custard sponge cake	\$58
蟲草菌金菇煎腐皮卷	Pan-fried fungus, enoki mushroom beancurd roll	\$58

即製腸粉

RICE FLOUR ROLLS

禮雲籽帶子	Scallop, baby crab roe	\$80
小蔥榨菜皮蛋 龍躉斑肉	Garoupa, preserved egg, preserved vegetables, spring onion	\$68
蜜汁叉燒	Barbecued pork	\$68
牛肝菌粟米	Porcini mushroom, sweet corn	\$68

粥

CONGEE

瑤柱龍躉斑片	Garoupa, conpoy	\$198
皮蛋鹹蛋瘦肉	Pork, salted egg, preserved egg	\$148
沙田鮮雞	Fresh chicken	\$148
蓮子百合	Lotus seed, lily bulb	\$78

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燒味前菜

BARBECUE AND APPETISERS

沙田18錦繡拼盤	Sha Tin 18 appetiser platter	(2-3 位用 persons) \$288 (4-6 位用 persons) \$398
脆皮燒五花腩肉	Crispy roasted pork belly	\$198
明爐烤蜜汁叉燒	Barbecued pork	\$178
花椒麻香鮑魚拌 脆萵筍	Tossed abalone, dried celery lettuce, Sichuan pepper	\$238
鮮紫蘇蒜醋帶子 牛油果	Marinated scallop, avocado, Chinese basil, garlic, Chinese vinegar	\$198
老醋紅頭海蜆	Tossed jelly fish, garlic, Chinese vinegar	\$188
川椒家鄉口水雞	Marinated chicken, peanuts, spring onion, Sichuan pepper	\$168
皮蛋小蔥醬牛腩	Marinated beef shank, preserved egg, spring onion, soya bean paste	\$188
話梅冬瓜	Chilled marinated winter melon, preserved plum sauce	\$128
麻辣醬拌拍黃瓜	Marinated cucumber, spicy soya sauce	\$118
麻醬拌蕃茄	Chilled tomato, spicy sesame sauce	\$118
野山椒花生藕節	Marinated lotus rootlets, peanuts, wild chilli	\$118

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海味及官燕

DRIED SEAFOOD AND BIRD'S NEST

30頭日本吉品鮑魚 配柚皮	Braised Yoshihama abalone (30-head), pomelo peel (每隻 whole)	\$1180
濃汁花菇扣5頭湯鮑魚	Braised whole abalone (5-head), Chinese mushroom (每隻 whole)	\$480
竹笙高湯燉官燕	Double-boiled bird's nest, bamboo pith soup	(每位 per person) \$468
蝦籽花菇扣婆參	Braised sea cucumber, Chinese mushroom, shrimp roe	\$980
桂花炒瑤柱	Stir-fried conpoy, egg, ham, bean sprouts, spring onion	\$330

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湯羹類

SOUPS

(每位 per person)

松茸螺頭燉烏雞湯	Double-boiled silkie chicken, conch, matsutake mushroom	\$388
石黃皮珍珠貝肉汁湯	Double-boiled minced pork consomme, baby clams, cordifolia fruit	\$148
龍躉斑片蕃茄魚湯	Sliced garoupa soup, tomato, ginger	\$128
元貝酸辣羹	Hot and sour soup, conpoy	\$118
蟹肉粟米羹	Crabmeat soup, sweet corn, egg white	\$98
是日老火湯	Soup of the day	\$90

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東莞精選

DONGGUAN SPECIALITIES

豉香蒸鮮膏蟹鉗 (需時45分鐘)	Steamed crab, egg, minced pork, preserved soya beans (Preparation time: 45 minutes)	\$498
XO醬萵筍乾茶香菇 炒鮑魚	Wok-fried abalone, dried celery lettuce, wild mushroom, XO sauce	\$318
田魚炒蝦毛	Wok-fried baby shrimp, river whitebait, peanuts, chives	\$268
自製黃皮醬焗鱈魚	Wok-baked cod fish, home-marinated Chinese wampi paste	\$398
風味樹子蒸黃花魚	Steamed yellow croaker, plum cordia, chilli, garlic	\$368
厚街臘味煎魚餅	Houjie pan-fried fish cakes, Chinese preserved meat	\$238
籠仔糯米蒸腩排	Steamed pork ribs, glutinous rice	\$238
甜梅菜藕節炒乳香肉	Stir-fried pork, preserved greens, lotus rootlets, spring onion	\$268
白子頭水紫菜煎蛋餅	Pan-fried shirako, seaweed, spring onion omelette	\$338

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東莞精選

DONGGUAN SPECIALITIES

普寧豆醬蒸龍躉頭腩	Steamed garoupa belly, preserved mustard greens, soya bean paste	\$318
酸辣豆角帶子煮滑豆腐	Stir-fried scallop, preserved green beans, beancurd, ginger	\$368
鹹蛋黃魚皮蝦球	Stir-fried prawns, crispy fish skin, salted egg yolk paste	\$368
蒜茸吊桶仔蒸勝瓜	Steamed baby squid, luffa, garlic	\$268
紫蘇炒爽肚	Wok-fried pork tripe, Chinese basil, spring onion, chilli	\$268
黑胡椒花生芽爆炒鴨舌	Wok-fried duck tongue, peanut sprouts, black pepper	\$268

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家禽類

POULTRY

沙田炸乳鴿 Crispy baby pigeon (每隻 whole) \$128

在六、七十年代，沙田仍屬郊區，很多在市區居住的人，每逢假日必到沙田一遊，一嚐當時馳名的沙田燒乳鴿——先用淮鹽醃至入味，塗上糖水後風乾、再生炸，盡量保持皮脆多汁，肉質鮮嫩。

In the 60's and 70's, Sha Tin was considered part of rural Hong Kong. Urbanites would visit the New Territories on weekends for quiet walks in the countryside, and enjoy the famous Sha Tin Crispy Pigeon — pigeons are cold-marinated, then blanched with light stock syrup and air dried before being deep fried to perfection. Each pigeon has crispy skin covering the tender, succulent meat.

鮮沙薑陳皮荷葉
蒸鮮雞 Steamed chicken, galangal, mandarin peel,
preserved vegetables, lotus leaf \$288

白切農家雞 Poached chicken, galangal soya sauce, (每隻 whole) \$420
配鮮沙薑醬油及 minced ginger, spring onion oil (半隻 half) \$240
薑蔥油

無花果鹹檸檬鵪鶉蛋
燜大騙雞煲 Braised capon, quail egg, dried figs, salted lemon \$288

客家娘酒煮鮮雞 Simmered chicken, Chinese yellow wine, red dates, ginger \$268

香麻辣子農家雞 Wok-fried chicken, garlic, chilli, Sichuan pepper \$268

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家禽類

POULTRY

傳統北京烤填鴨
(需時70分鐘)

Traditional Peking duck
(Preparation time: 70 minutes)

一食
片胸皮，胸肉，腿肉
連青瓜，大蒜，
黃麵醬，薄餅

First course
Skin, breast meat, leg meat with skin
Cucumber, Leeks,
Soya bean paste, Pancakes

(每隻 whole) \$628
(半隻 half) \$398

二食
生菜片鴨鬆

Second course
Wok-fried minced duck, iceberg lettuce

(每隻 whole) \$168
(半隻 half) \$128

三食
紹菜豆腐鴨骨湯

Third course
Duck soup, Chinese cabbage, beancurd

(每位 per person) \$62

傳統北京烤填鴨
包括以上三食

Traditional Peking duck
Three courses

(每隻 whole) \$848
(半隻 half) \$538

早在公元400多年的南北朝已有烤鴨出現。由於遷都，烤鴨技術就傳到北京，並成為元宮御膳奇珍之一。明代時，烤鴨還是宮中元宵節必備的佳餚。據說清代乾隆皇帝及慈禧太后，都特別愛吃烤鴨。從此，便正式命為「北京烤鴨」。
Roast Duck originated around A.D. 400, and became one of the signature dishes at the Royal Kitchen in Yuan Dynasty. Despite the change of dynasties, roast duck remained as the signature Royal dish. It is believed that Emperor Qianlong and Empress Cixi of Qing Dynasty both enjoyed eating roast duck. Since then, the dish was named 'Peking Duck'.

烤鴨之傳統享用方法：

- 一、鴨胸皮沾白沙糖，入口先脆後酥
- 二、鴨胸肉，大蒜，青瓜，黃麵醬，薄餅
- 三、連皮鴨腿肉，大蒜，青瓜，黃麵醬，薄餅，建議加少許蒜泥
- 四、炒鴨鬆配生菜包及黃麵醬
- 五、紹菜、豆腐、鴨骨湯

Enjoy Peking Duck, the traditional way:

1. Crispy duck skin with sugar
2. Peking duck pancakes, cucumber, leeks, duck breast meat and soya bean paste
3. Peking duck pancakes, cucumber, leeks, duck leg meat and skin with soya bean paste and a touch of garlic paste
4. Duck meat, wok-fried bean sprouts wrapped in lettuce leaves
5. Peking duck soup, beancurd and cabbage

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鮮肉類

MEAT

鱈白鹹魚馬蹄蒸肉餅	Steamed minced pork, salted fish, water chestnut, ginger	\$268
彩椒鳳梨咕嚕肉	Sweet and sour pork, pineapple, bell peppers	\$248
秋葵藕節花椒炒牛肉	Stir-fried beef, okra, lotus rootlets, Sichuan pepper, ginger	\$318
蒜片腰薯炒牛肉粒	Wok-fried diced beef, kipfler potato, garlic, soya sauce	\$318
三杯汁芥蘭炒牛肉	Wok-fried beef, kale, soya sauce, Hua Diao	\$308

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游水海鮮

FRESH SEAFOOD

龍蝦
上湯焗

Lobster
Wok-baked, supreme stock

大膏蟹
蒜蓉粉絲蒸
薑蔥

Green crab
Steamed, glass noodles, garlic
Wok-fried, ginger, spring onion

海中蝦
白灼
豉油皇
蒜蓉粉絲蒸

Prawns
Poached
Wok-fried, soya sauce
Steamed, glass noodles, garlic

時價
以每兩計算
Market price
measured in taels

老虎斑
原條清蒸

Tiger garoupa
Steamed whole fish

杉斑
原條清蒸

Flowery garoupa
Steamed whole fish

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海鮮

SEAFOOD

雞樅菌醬蔥燒鱈魚	Stir-fried cod, spring onion, wild mushroom paste	\$388
香煎鹽醃黃花魚	Pan-fried salted yellow croaker, ginger	\$368
松露菌生啫龍躉斑球	Baked garoupa, black truffle, spring onion	\$368
宮保爆蝦球	Wok-fried prawns, peanuts, green peas, dried beancurd, chilli	\$368
馬拉盞秋葵蒸帶子粒	Steamed chopped scallops, okra, preserved shrimp paste	\$348
風味椒鹽鮮魷	Crispy-fried squid, garlic, chilli	\$278

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素菜**VEGETARIAN**

麻椒素肉紅油抄手	Omnipork dumpling, Sichuan chilli	(8隻 pieces)	\$128
白菜素肉煎窩貼	Pan-fried Omnipork, pak choy dumpling	(6隻 pieces)	\$128
素肉鮮腐竹杞子 浸蘿蔔	Simmered Omnipork, turnip, beancurd sheet, wolfberries		\$218
紅燒素肉獅子頭	Braised Omnipork meatball		\$218
欖菜素肉炒爽脆 萵筍乾	Stir-fried Omnipork, dried celery lettuce, preserved olive paste		\$218
素螞蟻上樹	Wok-fried Omnipork, glass noodles, coriander, soya sauce		\$218
寮步彩椒子薑炒素雞	Wok-fried beancurd dough, bell peppers, pickled young ginger, preserved soya bean paste		\$218
松子仁季豆炒豆乾	Wok-fried dried beancurd, green beans, pine nuts		\$218

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蔬菜

VEGETABLES

XO醬肉鬆四季豆	Stir-fried minced pork, green beans, XO sauce	\$218
魚香茄子煲	Wok-fried minced pork, eggplant, salted fish, chilli paste	\$218
雲腿扒娃娃菜	Braised baby cabbage, Yunnan ham, oyster sauce	\$218
生炒豬油渣菜心	Wok-fried choy sum, garlic, crispy pork fat	\$178
杞子鮮腐竹瑤柱魚湯 浸皇帝苗	Simmered crown daisy, conpoy, beancurd sheet, wolfberries, fish broth	\$228
蝦籽竹筍紅燒豆腐	Braised beancurd, bamboo pith, shrimp roe	\$218
窩蛋牛鬆焗菠菜	Simmered spinach, minced beef, poached egg	\$228
菱角淮山煲菜蘗	Simmered choy sum, Chinese salsify, fungus, horned water chestnuts	\$188
鮮茨實鮮菇木耳浸 蕃薯苗	Simmered sweet potato leaf, fungus, shitake mushroom, fox nuts	\$188
乾蔥鮮竹撈芥菜	Tossed mustard greens, beancurd sheet, shallots	\$178
季節時令鮮蔬菜	Seasonal vegetables	\$168
芥蘭	Kale	
西蘭花	Broccoli	
娃娃菜	Baby cabbage	
四季豆	Green bean	
西生菜	Iceberg lettuce	
勝瓜	Chinese luffa	

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京點及湯麵

DUMPLINGS, SOUP NOODLES

鮮肉小籠包	Steamed minced pork dumpling	(6隻 pieces) \$168
三鮮煎窩貼	Pan-fried shrimp, pork, wild mushroom dumpling	(6隻 pieces) \$138
北方豬肉餃子	Poached pork, cabbage, chive dumpling	(10隻 pieces) \$138
乾撈擔擔麵線	Tossed noodles, minced pork, preserved vegetables, Sichuan pepper, chilli	\$188
鹵汁牛腩湯麵	Braised beef shank, preserved root vegetables, dried celery lettuce, spring onion, noodles	\$188
蕃茄蛋煨刀削麵	Braised hand-shaved noodles, tomato, egg	\$188

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粉麵飯

NOODLES AND RICE

酸辣豆角鮑魚撈 淮山麵	Tossed salsify noodles, fresh abalone, preserved green beans, wild chilli	\$268
瑤柱金菇燜伊麵	Braised e-fu noodles, conpoy, enoki mushroom, Chinese mushroom, chive	\$238
特色東莞炒米粉	Dongguan wok-fried rice vermicelli, prawns, shredded pork	\$228
乾炒牛河	Stir-fried rice noodles, beef, soya sauce	\$238
菇絲肉絲銀芽兩面黃	Crispy-fried egg noodles, shredded pork, bean sprouts, Chinese mushroom	\$228
堂弄玫瑰露叉燒 豬油撈飯 (限貴賓房內供應， 6位起，請於1天前 預訂)	Flambé rose wine barbecued pork, lard rice (Reserve at least one day in advance; available for private room bookings for a minimum of six persons)	(每位 per person) \$98
禮雲籽鮑魚粒老蛋 炒飯	Fried rice, abalone, crab roe, egg, spring onion	\$238
崧子菜甫帶子炒飯	Fried rice, scallop, preserved vegetables, pine nuts, dried shrimp, spring onion	\$238
揚州炒飯	Yeung Chow fried rice Barbecued pork, shrimp, egg	\$228

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甜品**DESSERTS**

沙田18特色甜品拼盤	Sha Tin 18 dessert platter	(2-3 位用 persons) \$275 (4-6 位用 persons) \$395
紅棗軟蛋糕 (需時40分鐘)	Red date clafoutis, oolong tea ice cream (Preparation time: 40 minutes)	\$80
焗番薯西米布甸 (需時30分鐘)	Baked sweet potato, sago pudding (Preparation time: 30 minutes)	\$65
柚子薑法式燉蛋	Candied pomelo, ginger creme brulee	\$65
紫米咋喳燉蛋白	Double-boiled egg white custard, sweetened purple glutinous rice, taro, sago, kidney beans, coconut milk	\$65
陳皮蓮子紅豆沙	Sweetened red bean soup, lotus seed, mandarin peel	\$65
焗黑芝麻湯圓酥皮批	Baked black sesame dumpling pie	\$65
紅棗貝殼蛋糕 配橙酒吉士醬	Red date madeleine, Grand Marnier custard sauce	\$65
芝麻卷糖不用	Black sesame roll, peanuts, coconut powder	\$65
芒果布甸	Mango pudding	\$65
杞子桂花糕	Osmanthus flower jelly, wolfberries	\$65

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甜品

DESSERTS

雪耳杏仁豆腐配 杞子汁	Chilled almond tofu, snow fungus, wolfberry sauce	\$65
腐乳芝士蛋糕	Chinese preserved beancurd cheese cake	\$65
話梅芝士卷	Chinese preserved plum, meringue cheese roulade	\$65
涼果朱古力棒 配黃梅醬	Preserved plum, chocolate biscuit stick, apricot sauce	\$65
龍眼花生朱古力餅	Candied longan peanut brownie	\$65
時令鮮果盤	Seasonal fruit platter	\$65
自製雪糕	Homemade ice cream	(每球 per scoop)
五糧液朱古力	Chinese wine chocolate	\$45
焦糖爆谷	Caramelized popcorn	\$42
烏龍茶	Oolong tea	\$42
黑糖薑	Ginger, brown sugar	\$42
自製雪葩	Homemade sherbet	(每球 per scoop)
花雕話梅	Hua Diao, preserved plum	\$42
洛神花菠蘿	Roselle, pineapple	\$42

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中國香茗	CHINESE TEA	(每位 per person)
龍井	Long Jing	\$27
菊花、菊普、 香片、普洱、 壽眉、鐵觀音	Chrysanthemum, Chrysanthemum Pu Er, Jasmine, Pu Er, Sou Mei, Tikuanyin	\$21

特飲推介	SIGNATURE DRINKS	(每杯 per glass)
洛神花蜜青檸梳打 (凍)	Honey roselle, lime, soda water (iced)	\$60
羅漢果菊花茶 (凍/熱)	Chrysanthemum, momordica fruit tea (iced / hot)	\$60
薑汁柚子特飲 (凍/熱)	Ginger pomelo (iced / hot)	\$65
無花果烏梅山楂茶 (熱)	Fig, dried plum, hawthorn tea (hot)	\$65
玫瑰紅棗茶 (熱)	Rose, red date tea (hot)	\$65
醋黑豆梅子蜜 青檸梳打 (凍)	Vinegar-soaked black beans, honey plum, lime, soda water (iced)	\$68

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開瓶費	CORKAGE FEE	(每支 per bottle)
半瓶裝 (375毫升)	Demi (375 ml)	\$400
一瓶裝 (750毫升)	Standard (750 ml)	\$400
兩瓶裝 (1,500毫升)	Magnum (1,500 ml)	\$800