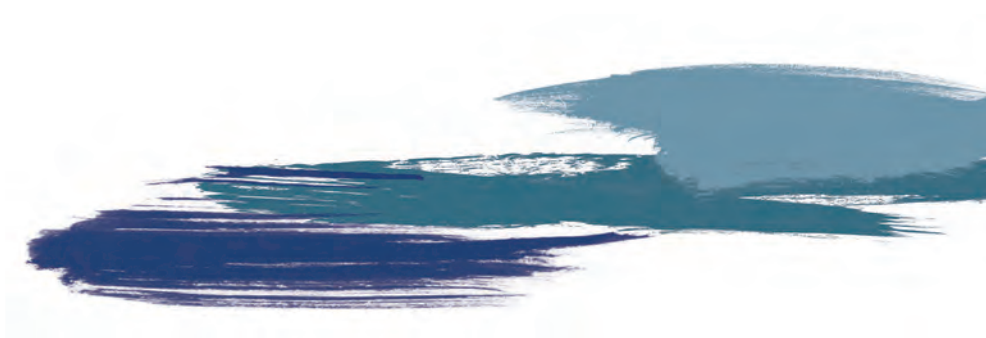


藝

藝 Yì, WHICH MEANS ART IN THE CHINESE LANGUAGE,
SEEKS TO LEVERAGE THE ART FORM OF FINE DINING TO
AWAKEN YOUR APPETITE AND SENSES.

PRESENTED BY MASTER CHEF JEREME LEUNG,
EXPERIENCE AND DISCOVER AN EXTRAORDINARY CULINARY
JOURNEY WITH UNIQUE INGREDIENTS AND
ARTISTIC ADAPTATION OF PROVINCIAL CUISINE FROM
DIFFERENT REGIONS OF CHINA.





梁爷的下酒菜 ●

CHEF LUNG'S FAVOURITE
DRINKING SNACKS

香煎墨鱼饼配黎麦莎莎 (GF) PAN-FRIED CUTTLEFISH CAKE ON QUINOA WITH SPICY TANGY SALSA	16
百里香金沙脆鱼皮白饭鱼 🌶️ CRISPY SILVER BAIT FISH & FISH SKIN WITH THYME & SALTED EGG YOLK	16
百味竹炭豆腐 (V) DEEP-FRIED HOMEMADE CHARCOAL TOFU WITH SHICHIMI TOGARASHI	12
黑蒜香五花腩肉 (P) DEEP-FRIED MARINATED PORK BELLY WITH BLACK GARLIC	16
肉松脆茄子 DEEP-FRIED EGGPLANT WITH MAYONNAISE & CHICKEN FLOSS	12
辣子鸡丁午餐肉 (A)(N)(P) 🌶️ SICHUAN SPICY CHICKEN & LUNCHEON MEAT	12

(A) ALCOHOL (GF) GLUTEN-FREE (N) NUTS (P) PORK (V) VEGETARIAN 🌶️ SPICY 藝。SIGNATURE

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麻酱北海道玉带鲜虫草花菠菜卷 (N) 藝。

HOKKAIDO SCALLOPS ON CORDYCEPS FLOWER & SPINACH ROLLS IN SPICY SESAME SAUCE

大江南北前菜精选

APPETISERS & COLD DISHES

蓑衣黄瓜伴爽脆螺片 藝。	30
HUNDRED-RING CUCUMBER & POACHED SEA WHELK WITH SOY SAUCE VINAIGRETTE	
榴莲牛油果蟹肉塔 (GF)	30
DURIAN, AVOCADO & CRAB MEAT TARTARE	
老虎虾北极贝秋葵	28
OKRA, TIGER PRAWNS & ARCTIC SHELLFISH WITH SOY SAUCE VINAIGRETTE	
脆椒红宝石猪颈肉 (P) 刀	22
DEEP-FRIED CRISPY SPICY PORK JOWL	
红油黑蒜泥白肉芦笋卷 (P) 刀	28
SLICED PORK BELLY WRAP WITH ASPARAGUS, MINCED BLACK & WHITE GARLIC & RED CHILLI OIL	
上海烟熏鳕鱼配酱萝卜	28
SHANGHAI-STYLE HONEY-SOY-SMOKED COD FISH WITH OKRA CRUMBS & PICKLED TURNIP	
香脆白饭鱼冰菜藜麦莎莎	20
CRISPY SILVER BAIT FISH, ICEPLANT QUINOA SALAD WITH SWEET & SOUR SALSA	
意大利藤茄青苹果沙律 (GF)	20
ITALIAN TOMATOES STUFFED WITH GREEN APPLE & HONEY MELON SALAD	
四川钵钵手撕乌鸡 (N) 刀	28
SICHUAN-STYLE "BŌ BŌ" SHREDDED BLACK CHICKEN & JELLYFISH IN PEANUT & SESAME CHILLI DRESSING	
青花椒莴笋真假鲍片 (GF) 刀 藝。	30
SLICED SOUTH AFRICAN ABALONE & VEGETARIAN ABALONE, STEM LETTUCE WITH SICHUAN GREEN PEPPER DRESSING	
紫米桂花糖藕 (GF)(V)	16
SHANGHAI-STYLE PURPLE-RICE-STUFFED LOTUS ROOT WITH OSMANTHUS SYRUP	
话梅酸甜日本甜虾	30
JAPANESE SWEET SHRIMPS WITH SWEET & SOUR PICKLED PLUM DRESSING	
麻酱北海道玉带鲜虫草花菠菜卷 (N) 刀 藝。	28
HOKKAIDO SCALLOPS ON CORDYCEPS FLOWER & SPINACH ROLLS IN SPICY SESAME SAUCE	

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经典下飯菜
CLASSIC HOME-COOKED DISHES

老菜脯百花翡翠云耳蒸鲳鱼 (P)	158
STEAMED POMFRET WITH SUN-DRIED TURNIP & DRIED SHRIMP SAUCE SERVED WITH LUFFA MELON STUFFED WITH MINCED SHRIMP & BLACK FUNGUS	
黑椒橙汁芋茸火鸭 (P)	28
CRISPY DUCK STUFFED WITH YAM PASTE & BLACK PEPPER ORANGE SAUCE	
青姜蓉磨豉蒸鳕鱼 (每位) 藝。	36
STEAMED COD FISH WITH SPRING ONION, GINGER & BROWN BEAN PASTE (PER PERSON)	
鱿鱼松啫啫虾酱芥兰煲 (A)(N)(P)	26
CRUNCHY KALE WITH SHRIMP PASTE & PEANUT OIL IN SHAO-XING-SCENTED CLAYPOT SERVED WITH DEEP-FRIED CUTTLEFISH CRISPS	
鲜茄双耳煮缤纷菜花 (P)	28
RAINBOW CAULIFLOWERS & BROCCOLI WITH BLACK & WHITE FUNGUS IN TOMATO BROTH	
红烧肉釀小凉瓜 (P)	20
BRAISED BABY BITTER MELON STUFFED WITH PORK	
线椒爆炒花枝片 刀	32
STIR-FRIED SQUID WITH SLICED CAYENNE PEPPERS	
药膳走地鸡 (半只/每只) (A)(GF)	38/70
STEAMED FREE-RANGE WHOLE CHICKEN WITH GINSENG & CHINESE HERBS (HALF/WHOLE)	
台湾乌鱼子黑蒜蒸手切伊比利猪肉饼 (P)	38
STEAMED PORK PATTY WITH BLACK GARLIC & TAIWANESE MULLET ROE	
香辣爆炒西班牙黑豚猪颈肉 (A)(P) 刀	32
WOK-FRIED IBERICO PORK JOWL WITH DRIED CHILLI	
胡椒鱼鳔浓汤肚丝胜瓜 (GF)(P) 藝。	38
LUFFA MELON, PIG'S STOMACH & FISH MAW IN PEPPERCORN BROTH	

(A) ALCOHOL (GF) GLUTEN-FREE (N) NUTS (P) PORK (V) VEGETARIAN 刀 SPICY 藝。 SIGNATURE

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老菜脯百花翡翠云耳蒸鲳鱼 (P)

STEAMED POMFRET WITH SUN-DRIED TURNIP & DRIED SHRIMP SAUCE SERVED WITH LUFFA MELON STUFFED WITH MINCED SHRIMP & BLACK FUNGUS



芥末贡菜脆皮火腩 (GF)(P) 藝。

CRISPY PORK BELLY WITH TRIBUTE VEGETABLE & YELLOW MUSTARD

创意烧味

BARBECUE

CREATIONS

黄金烤鸭, 玫瑰花面酱, 么么饼皮(半只/每只) (A) 藝。	56/108
GOLDEN ROASTED DUCK WITH YUNNAN ROSE & FERMENTED BEAN SAUCE & PANCAKES (HALF/WHOLE)	
文冬酸姜澳州指橙西班牙黑豚叉烧 (N)(P)	32
BARBECUED IBERICO PORK CHAR SIEW WITH PICKLED BENTONG GINGER & AUSTRALIAN LIME CAVIAR	
芥末贡菜脆皮火腩 (GF)(P) 藝。	32
CRISPY PORK BELLY WITH TRIBUTE VEGETABLE & YELLOW MUSTARD	
亚麻籽脆皮鸡 (半只/每只) (A)(N)	38/70
ROASTED CRISPY CHICKEN WITH LINSEEDS, WALNUTS & LEMON JUICE (HALF/WHOLE)	
星州辣子酱烤 14 天小乳猪, 配玫瑰花卷 (提前两天预订) (一只) (A)(P)	438
SUCKLING PIG & LOCAL SPICY SAUCE SERVED WITH STEAMED ROSE SHAPED BUNS (WHOLE) *TWO-DAY ADVANCE ORDER IS REQUIRED	

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特色汤品 ●
SOUP AND CONSUMÉ

西藏冬虫夏草螺头炖蟹鱼肚 (每位) (GF)(P)	188
DOUBLE-BOILED TIBETAN CORDYCEPS SOUP WITH SEA CONCH & FISH MAW (PER PERSON)	
黑蒜日月鱼炖鲍鱼 (每位) (GF)(P)	40
DOUBLE-BOILED BLACK GARLIC SOUP WITH ABALONE & ASIAN MOON SCALLOPS (PER PERSON)	
浓鱼骨汤佛跳墙(每位) (P) 藝。	68
"MINI BUDDHA JUMP OVER THE WALL" IN FISH CARTILAGE BROTH (PER PERSON)	
菊花豆腐日本带子海参酸辣汤 (每位) (GF) 刀	32
HOT & SOUR SOUP WITH JAPANESE SCALLOP, SLICED SEA CUCUMBER & BEANCURD THREADS (PER PERSON)	
松茸竹笙花胶炖椰皇 (每位) (GF)	48
DOUBLE-BOILED CHICKEN SOUP WITH FISH MAW, BAMBOO FUNGUS & MATSUTAKE MUSHROOM SERVED IN COCONUT (PER PERSON)	
五年陈老菜脯炖走地鸡汤 (每位) (A)(GF) 藝。	18
FREE-RANGE CHICKEN SOUP WITH 5-YEAR VINTAGE TURNIP "LAO CAI PU" (PER PERSON)	
海鲜黄潭子 (每位) (P)	28
8-HOUR GOLDEN BROTH WITH SCALLOP, PRAWN & HOKKAIDO CRAB LEG (PER PERSON)	
脆伊比利火腿岩米玉环红烧官燕 (每位) (P) 藝。	68
BRAISED BIRD NEST & NEPALESE ROCK RICE SERVED IN WINTER MELON TOPPED WITH CRISPY IBERICO HAM (PER PERSON)	
降脂猴头菇炖斋汤 (每位) (GF)(V)	16
DOUBLE-BOILED LION'S MANE MUSHROOM SOUP (PER PERSON)	

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海珍，燕窩，花膠

CLASSIC DELICACIES

葛仙米金瓜蛋白櫻花蝦脆衣豬婆參 (A)	48
CRISPY SEA CUCUMBER WITH STIR-FRIED EGG WHITE, SAKURA SHRIMP, PUMPKIN & NOSTOC PEARLS	
栗子葱燒關東遼參 (每只) (A)(P) 藝。	58
BRAISED KANTO SPIKY SEA CUCUMBER WITH SCALLIONS & CHESTNUTS (PER PIECE)	
鮑汁扣日本吉品干鮑魚 (22 頭) (每只約 50克) (A)(P) 藝。	588
BRAISED YOSHIHAMA 22-HEAD ABALONE WITH 8-HOUR ABALONE SAUCE (APPROX. 50G PER PIECE)	
火焰鹽焗荷香昆布南非原只干鮑魚 (10 頭) (每只約 60克) (A)(P) 藝。	288
FLAMBÉED SALT-BAKED SOUTH AFRICAN 10-HEAD ABALONE IN LOTUS LEAF WITH JAPANESE KOMBU SAUCE & TRIO OF COLOURFUL TURNIPS (APPROX. 60G PER PIECE)	
紅燒南非原只干鮑魚 (10 頭) (每只約 60克) (A)(P)	288
BRAISED SOUTH AFRICAN 10-HEAD ABALONE (APPROX. 60G PER PIECE)	
金湯鵝肝澹心南非鮑魚 (4 頭) (每只約 150克) (A)(P)	388
BRAISED PREMIUM SOUTH AFRICAN DRIED CANDY 4-HEAD ABALONE & PAN-FRIED FOIE GRAS WITH GOLDEN BROTH (APPROX. 150G PER PIECE)	
黑松露鮑汁鵝掌扣花膠 (A)(P)	48
BRAISED GOOSE PALM & FISH MAW WITH BLACK TRUFFLE & ABALONE SAUCE	
大良脆瑤柱炒官燕	68
CANTONESE STYLE "DA LIANG" SAUTÉED FRIED BIRD'S NEST ON RICE CRACKER WITH CRISPY DRIED SCALLOPS, DICED SHRIMP & SALMON ROE	

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脆皮紫菜伊比利猪柳伴开胃生芒果 (P) 藝。

IBERICO PORK ROLL WRAP WITH CRISPY SEAWEED SERVED WITH PICKLED SLICED GREEN MANGO & HOMEMADE SPECIALTY SAUCE

云裳羽衣，山野别牧 ●
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药膳走地鸡 (半只/每只) (A)(GF)	38/70
STEAMED FREE-RANGE WHOLE CHICKEN WITH GINSENG & CHINESE HERBS (HALF/WHOLE)	
松子鹅肝宫保鸡柳 (A)(N) ㄣ	38
STIR-FRIED "GONG BAO" DICED CHICKEN WITH FOIE GRAS & PINE NUTS	
黑椒橙汁芋茸火鸭 (P)	28
CRISPY DUCK STUFFED WITH YAM PASTE & BLACK PEPPER ORANGE SAUCE	
台湾乌鱼子黑蒜蒸手切伊比利猪肉饼 (P)	38
STEAMED PORK PATTY WITH BLACK GARLIC & TAIWANESE MULLET ROE	
脆皮紫菜伊比利猪柳伴开胃生芒果 (P) 藝。	48
IBERICO PORK ROLL WRAP WITH CRISPY SEAWEED SERVED WITH PICKLED SLICED GREEN MANGO & HOMEMADE SPECIALTY SAUCE	
芝麻孜然烤西班牙肉排 (GF)(N)(P)	68
ROASTED CUMIN IBERICO PORK RIBS WITH SESAME SEEDS	
酸汤火炙和牛片 (A)	52
SEARED WAGYU BEEF WITH STEM LETTUCE & ENOKI IN GOLDEN BROTH	
高粱酱焖烧牛魔王 (A) 藝。	55
BEEF CHEEKS, TENDON & OXTAIL WITH SORGHUM GRAINS & WINE	
蒙古酱慢煮澳洲羊架配藜麦莎莎酸甜番茄 (每只) 藝。	38
SLOW-COOKED AUSTRALIAN BONE-IN LAMB LOIN WITH MONGOLIAN SAUCE SERVED WITH TOMATO QUINOA SALSA (PER PIECE)	

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SEAFOOD
 鲜海味

老菜脯百花翡翠云耳蒸鲳鱼 (P)	158
STEAMED POMFRET WITH SUN-DRIED TURNIP & DRIED SHRIMP SAUCE SERVED WITH LUFFA MELON STUFFED WITH MINCED SHRIMP & BLACK FUNGUS	
青姜蓉磨豉蒸鳕鱼 (每位) 藝。	36
STEAMED COD FISH WITH SPRING ONION, GINGER & BROWN BEAN PASTE (PER PERSON)	
灌木蜂蜜烤银鳕鱼 (每位) 藝。	36
BAKED COD WITH WILD HONEY & SOY SAUCE REDUCTION (PER PERSON)	
山椒汁烧老虎虾 (A)(P) 𠄎	42
CLAYPOT TIGER PRAWNS WITH FIERY CHILLI PICKLED SAUCE	
明太子百香果脆红米沙律虾球	42
CRISPY PRAWNS WITH PASSION FRUIT MAYONNAISE DRESSING, EBIKO & CRISPY RED RICE	
线椒爆炒花枝片 𠄎	32
STIR-FRIED SQUID WITH SLICED CAYENNE PEPPERS	
油鸡枞芦笋炒北海道带子 (A)	52
WOK-FRIED SCALLOPS WITH ASPARAGUS & YUNNAN TERMITE MUSHROOM	
香辣一品海鲜煲 (A) 𠄎 藝。	98
SPICY ASSORTED SEAFOOD POT WITH PRAWNS, HOKKAIDO SCALLOPS, SEA CUCUMBER, COD FISH, BEAN SPROUT & BEANCURD SKIN	
陈年花雕烤乌鱼子蒸螃蟹 (每份) (A) 藝。	98
STEAMED CRAB WITH MULLET ROE SHAVINGS & SHAO-XING GINGER CUSTARD (PER PORTION)	

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香辣一品海鲜煲 (A) 藝。

SPICY ASSORTED SEAFOOD POT WITH PRAWNS, HOKKAIDO SCALLOPS,
SEA CUCUMBER, COD FISH, BEAN SPROUT & BEANCURD SKIN



(SEASONAL PRICES APPLY)

海上鲜 ● LIVE SEAFOOD

龙虾

LOBSTER

波士顿龙虾

BOSTON LOBSTER

烹方法可选 / COOKING STYLE:

甘香辣豆豉 / STIR-FRIED WITH SPICY BLACK BEAN SAUCE (A) 🍴

上汤芝士焗 / WOK-BAKED CONSOMMÉ WITH PARMESAN CHEESE (A)

黑蒜茸蒸 / STEAMED WITH BLACK GARLIC (A)

避风塘蒜香 / FRIED WITH GARLIC & SHALLOT CRISPS (A) 🍴

姜葱爆 / WOK-FRIED WITH GINGER & SPRING ONION (A)

本地龙虾

GREEN BAMBOO ASIAN LOBSTER

烹方法可选 / COOKING STYLE:

甘香辣豆豉 / STIR-FRIED WITH SPICY BLACK BEAN SAUCE (A) 🍴

上汤芝士焗 / WOK-BAKED CONSOMMÉ WITH PARMESAN CHEESE (A)

黑蒜茸蒸 / STEAMED WITH BLACK GARLIC (A)

葱油蒸 / STEAMED WITH SCALLION OIL

姜葱爆 / WOK-FRIED WITH GINGER & SPRING ONION (A)

象拔蚌

GEODUCK

*提前两天预订 / TWO-DAY ADVANCE ORDER IS REQUIRED

两吃 / SERVED TWO WAYS:

刺身配青芥末酱油 / GEODUCK SASHIMI WITH SOY SAUCE & WASABI

虾汤泡饭 / POACHED RICE IN SHRIMP BROTH

椒盐胆 / STIR-FRIED WITH SALT & PEPPER (A)

其他烹方法 / OTHER COOKING STYLES:

白灼 / POACHED WITH SOY CONDIMENTS (A)

樱花虾酱炒 / STIR-FRIED WITH SAKURA SHRIMP PASTE (A) 🍴

(A) ALCOHOL (GF) GLUTEN-FREE (N) NUTS (P) PORK (V) VEGETARIAN 🍴 SPICY 藝。SIGNATURE

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LIVE SEAFOOD IS PRICED AT THE DAILY MARKET RATE AND CHARGED PER 100G.
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海上鲜 ● LIVE SEAFOOD

螃蟹

CRAB

烹方法可选 / COOKING STYLE:

避风塘蒜香炒 / STIR-FRIED GARLIC & SHALLOT CRISPS (A) 🍴

姜葱炒 / STIR-FRIED WITH GINGER & ONION (A)

脆金沙炒 / STIR-FRIED WITH SALTED EGG YOLK (A)

花雕蒸蛋白 / STEAMED WITH EGG WHITE & SHAO-XING WINE (A)

生焗霸气黑胡椒 / WOK-BAKED WITH BLACK PEPPER 🍴

游水虾

LIVE PRAWN

*提前两天预订 / TWO-DAY ADVANCE ORDER IS REQUIRED

烹方法可选 / COOKING STYLE:

白灼 / POACHED WITH SOY CONDIMENTS (A)

避风塘蒜香炒 / STIR-FRIED WITH GARLIC & SHALLOT CRISPS (A) 🍴

姜葱烧汁干焗 / BAKED WITH GINGER & SCALLION (A)

黑蒜茸蒸 / STEAMED WITH BLACK GARLIC (A)

东星斑 / 龙虎斑

SPOTTED RED GAROUPA / TIGER GAROUPA

烹方法可选 / COOKING STYLE:

清蒸 / STEAMED WITH PREMIUM SOY SAUCE (A)

顺德黑橄榄蒸 / STEAMED WITH BLACK OLIVES

油泡 / DEEP-FRIED WITH PREMIUM SOY SAUCE

自制红红火火剁椒酱蒸 / STEAMED WITH HUNAN PICKLED PEPPERS (A) 🍴

猪网油花雕鸡油露蒸 / STEAMED WITH PORK CAUL FAT & SHAO-XING WINE (A)

咸鲜柠蒸 / STEAMED WITH SALT & FRESH LEMON

笋壳鱼

MARbled GOBY

烹方法可选 / COOKING STYLE:

清蒸 / STEAMED WITH PREMIUM SOY SAUCE (A)

顺德黑橄榄蒸 / STEAMED WITH BLACK OLIVES

油泡 / DEEP-FRIED WITH PREMIUM SOY SAUCE

自制红红火火剁椒酱蒸 / STEAMED WITH HUNAN PICKLED PEPPERS (A) 🍴

老菜脯虾米酱蒸 / STEAMED WITH DRIED TURNIP & DRIED SHRIMP SAUCE

猪网油花雕鸡油露蒸 / STEAMED WITH PORK CAUL FAT & SHAO-XING WINE (A)

咸鲜柠蒸 / STEAMED WITH SALT & FRESH LEMON

(A) ALCOHOL (GF) GLUTEN-FREE (N) NUTS (P) PORK (V) VEGETARIAN 🍴 SPICY 藝。SIGNATURE

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LIVE SEAFOOD IS PRICED AT THE DAILY MARKET RATE AND CHARGED PER 100G.
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CHARGE AND PREVAILING 9% GOODS AND SERVICES TAX.

田園野趣，豆腐 ●
VEGETABLES & TOFU

鱿鱼松啫啫虾酱芥兰煲 (A)(N)(P) CRUNCHY KALE WITH SHRIMP PASTE & PEANUT OIL IN SHAO-XING-SCENTED CLAYPOT SERVED WITH DEEP-FRIED CUTTLEFISH CRISPS	26
鲜茄双耳煮缤纷菜花 (P) RAINBOW CAULIFLOWERS & BROCCOLI WITH BLACK & WHITE FUNGUS IN TOMATO BROTH	28
红烧肉釀小凉瓜 (P) BRAISED BITTER MELON STUFFED WITH PORK	20
木棉鱼珍菌珊瑚秘制菠菜豆腐 藝。 HOMEMADE SPINACH TOFU WITH SHIMEJI MUSHROOM, CRABMEAT, CRAB ROE & BONITO FLAKES	28
云南干巴菌韭菜花炒花菜 (A)(P) 刀 藝。 YUNNAN BACILLUS FUNGUS WITH CHIVES & CAULIFLOWERS	32
樱花虾榄菜肉松豇豆苗 (P) 藝。 STIR-FRIED COWPEA SHOOTS WITH OLIVE LEAVES, MINCED MEAT & SAKURA SHRIMP	22
时令田园时蔬 DAILY SEASONAL GREENS	20
清炒 / PLAIN STIR-FRIED (V)	
樱花虾酱炒 / STIR-FRIED WITH SAKURA SHRIMP SAUCE (A) 刀	
干煸蒜子炒 / WOK-FRIED WITH GARLIC (A)	
豉油皇白灼 / POACHED WITH SOY SAUCE (V)	
上汤 / POACHED IN SUPERIOR STOCK (P)	
老菜脯虾米酱炒 / STIR-FRIED WITH DRIED AGED TURNIP & DRIED SHRIMP SAUCE (A)	

(A) ALCOHOL (GF) GLUTEN-FREE (N) NUTS (P) PORK (V) VEGETARIAN 刀 SPICY 藝。 SIGNATURE

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特色腊味炒不是稻 (P)	24
FRIED ORGANIC ORZO WITH PRESERVED MEATS	
脆糙米海鲜浓虾汤泡饭 藝。	58
POACHED RICE WITH ASSORTED SEAFOOD IN SHRIMP BROTH SERVED WITH CRISPY BROWN RICE	
梁式金丝扬州炒饭 (P) 藝。	28
CHEF LEUNG'S YANGZHOU FRIED RICE	
姜葱金汤和牛脆米粉 (A)(P)	58
CRISPY RICE VERMICELLI WITH SAUTÉED WAGYU BEEF IN GOLDEN BROTH	
生虾蟹肉浓鱼汤米线 (每位) (A) 藝。	38
RICE NOODLE WITH GIANT RIVER PRAWN & CRAB MEAT IN FISH BROTH (PER PERSON)	
渔香虾球茄子双面黄 (A) 刀	58
CRISPY EGG NOODLE WITH SPICY FRAGRANT SAUCE, EGGPLANT & PRAWNS	
惊喜牛筋腩面 (每位) (A) 藝。	18
TAIWANESE-STYLE BEEF BRISKET NOODLE SOUP WITH BEEF TENDON (PER PERSON)	
蛋衣海鲜干炒面线 (A)	32
WOK-FRIED MEE SUA WITH ASSORTED SEAFOOD WRAPPED IN EGG SKIN	
乌鱼子鲍鱼鹅掌葱油伴手工面 (每位) (A)(P)	28
HANDMADE NOODLES WITH BRAISED 8-HEAD ABALONE, GOOSE PALM & MULLET ROE SHAVINGS IN SCALLION OIL (PER PERSON)	
咸柠粟米五谷姜豉素炒饭 (V)	24
FIVE GRAINS FRIED RICE WITH CORN, SALTED LEMON & GINGER	

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南北點心

DIM-SUM SELECTION

黑金碳香流沙包 (3件) 藝。	10
HOUSE SPECIALTY BLACK GOLD EGG CUSTARD BUNS (3 PIECES)	
辣椒螃蟹小笼包 (1件) (P) 藝。	10
CHILLI CRAB XIAO LONG BAO DUMPLING (1 PIECE)	
樱花虾XO酱蒸凤爪 (A) 藝	10
STEAMED CHICKEN FEET WITH SAKURA SHRIMPS IN XO SAUCE	
蜜汁黑豚肉叉烧包 (3件) (P)	10
STEAMED HONEY GLAZED IBERICO PORK CHAR SIEW BUNS (3 PIECES)	
鲍鱼蒸烧卖 (3件) (P)	18
STEAMED SIEW MAI DUMPLINGS WITH ABALONE, PORK & TIGER PRAWN (3 PIECES)	
黑椒和牛酥 (3件)	15
FLUFFY PUFF PASTRIES STUFFED WITH BLACK PEPPER WAGYU BEEF & LOTUS ROOTS (3 PIECES)	
五彩上素水晶饺 (3件) (GF)(V)	10
STEAMED CRYSTAL DUMPLINGS STUFFED WITH MUSHROOMS & SWEET BEANS (3 PIECES)	
蝴蝶蓝贡菜鲜虾饺 (3件) (GF) 藝。	12
BUTTERFLY PEA HAR KAU WITH TRIBUTE VEGETABLE (3 PIECES)	
芝心炸虾丸伴罗勒沙律酱 (3件) (P)	13
DEEP-FRIED SHRIMP BALLS STUFFED WITH CHEDDAR CHEESE SERVED WITH BASIL MAYONNAISE (3 PIECES)	
瑶柱鲜虾韭菜饼	10
DRIED SCALLOPS, SHRIMPS & CHIVES PANCAKE	
咸柠咸水角 (3件)	10
DEEP-FRIED GLUTINOUS RICE DUMPLINGS WITH CHICKEN & SALTED LEMON (3 PIECES)	
像生田园菇菇包 (3件) (P)	12
HOUSE SPECIALTY STEAMED MUSHROOM BUNS (3 PIECES)	
咸蛋紫薯地瓜角 (3件)	10
PURPLE SWEET POTATOES STUFFED WITH SALTED EGG YOLK (3 PIECES)	
大理石脆皮北海道帶子肠粉 藝。	18
FRESHLY-MADE MARBLE SQUID INK RICE ROLLS STUFFED WITH CRISPY RICE CRACKER & HOKKAIDO SCALLOP	
鲜虾韭黄肠粉 (GF)	12
FRESHLY-MADE RICE ROLLS STUFFED WITH TIGER PRAWNS & YELLOW CHIVES	
梅菜西班牙黑豚叉烧肠粉 (P)	12
FRESHLY-MADE RICE ROLLS STUFFED WITH IBERICO PORK CHAR SIEW & PRESERVED VEGETABLE	

*点心每多增加一件, 按点心单件价格计算。

DIM-SUM QUANTITIES MAY BE ADDED BASED ON NUMBER OF GUESTS. (A) ALCOHOL (GF) GLUTEN-FREE (N) NUTS (P) PORK (V) VEGETARIAN 藝. SPICY 藝. SIGNATURE

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DIM SUM SELECTION
IMAGE SHOWN IS FOR ILLUSTRATION PURPOSES ONLY

甜品诱惑
DESSERT

生磨核桃露伴核桃酥 (每位) (N) 藝。	15
WALNUT PASTE WITH WALNUT & LOTUS PASTE PASTRY (PER PERSON)	
大树菠萝日本红豆珍多椰子雪糕 (每位)	15
COCONUT ICE CREAM WITH JACK FRUIT, JAPANESE RED BEAN, PEACH GUM & CHENDOL (PER PERSON)	
南北杏天仙珠炖香梨 (热/冷) (每位) (GF)(N)(V)	14
DOUBLE-BOILED SWEET SOUP WITH PEAR, ALMOND-APRICOT KERNEL & NOSTOC PEARLS (HOT/COLD) (PER PERSON)	
红毛荔枝冰霜桃胶香茅冻 (每位) (V)	12
SOURSOP SORBET WITH PEACH GUM & LEMON GRASS JELLY (PER PERSON)	
榴莲天鹅酥 (3件) 藝。	15
SWAN-SHAPED DURIAN PASTRIES (3 PIECES)	
香芒杨枝甘露罗勒冰淇淋 (每位)	12
BASIL ICE CREAM WITH FRESH MANGO, SAGO CREAM & POMELO (PER PERSON)	
大理玫瑰冰淇淋 (每位) (N)(V) 藝。	12
DA LI ROSE PETAL ICE CREAM (PER PERSON)	
时令鲜果盘 (每位) (GF)(V)	16
SEASONAL FRUIT PLATTER (PER PERSON)	
桂花炖蝴蝶蓝官燕 (热/冷) (每位) (GF)	68
DOUBLE-BOILED RED DATE & OSMANTHUS SWEET SOUP WITH BUTTERFLY PEA BIRD'S NEST (HOT/COLD) (PER PERSON)	
姜汁蝴蝶蓝官燕炖北海道牛奶 (热/冷) (每位) (GF)	58
DOUBLE-BOILED HOKKAIDO MILK & GINGER PUDDING WITH BUTTERFLY PEA BIRD'S NEST (HOT/COLD) (PER PERSON)	
椰汁枣皇糕 (3件)	10
STEAMED RED DATES & COCONUT CAKE (3 PIECES)	
怀旧咸蛋莲蓉寿桃 (3件) (提前一天预订)	10
LONGEVITY BUNS STUFFED WITH SALTED EGG YOLK & LOTUS PASTE (3 PIECES) *ONE-DAY ADVANCE ORDER REQUIRED	

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