



# 餐前小食 前菜

## Appetizers



- |  |  |       |
|--|--|-------|
|    | <b>椒鹽海參扣 (6 兩)</b><br>Deep-fried Sea Cucumber in Spicy Salt (6 tael)<br>なまこの塩胡椒揚げ (225g)                               | \$188 |
|  | <b>黃金海蝦</b><br>Wok-fried Live Shrimps Tossed with Salted Egg Yolk<br>海老の塩漬け卵黄炒め  | \$188 |
|  | <b>蔥油海蜇</b><br>Tossed Jelly Fish with Spring Onion<br>くらげのねぎ油和え  | \$128 |
|  | <b>蜆芥鯪魚球 (6 粒)</b><br>Deep-fried Dace Fish Balls Served with Preserved Clam Sauce (6 pieces)<br>揚げ川魚団子 貝の漬物のソース添え (6個) | \$138 |
|  | <b>鹵水豬腳仔</b><br>Marinated Pork Trotters with Preserved Soy Sauce<br>仔豚足の香料醬油煮  | \$138 |
|  | <b>蒜片牛柳粒</b><br>Sautéed Diced Beef with Crispy Garlic<br>牛サイコロステーキのクリスピーガーリック炒め  | \$188 |
|  | <b>蒜香小排骨</b><br>Pan-fried Spare Ribs with Garlic and Onions<br>ニンニクとスペアリブの炒め物  | \$148 |
|  | <b>蒜泥白肉</b><br>Chilled Pork Belly with Garlic and Chilli<br>豚バラ肉の冷製 ガーリックチリソース添え                                       | \$148 |
|  | <b>蝦醬香酥骨</b><br>Crispy-fried Pork Ribs with Shrimp Paste<br>スペアリブの海老みそ揚げ   | \$138 |
|  | <b>香脆炸雲吞 (6 粒)</b><br>Deep-fried Wontons (6 pieces)<br>揚げワンタン (6個)   | \$128 |
|  | <b>鹵水鴨舌</b><br>Marinated Duck Tongues in Preserved Soy Sauce<br>鴨舌の中国香辛料入りしょうゆマリネ                                      | \$148 |
|  | <b>金沙豆腐粒</b><br>Deep-fried Bean Curd Tossed with Salted Egg Yolk<br>塩漬け卵黄風味の揚げ豆腐                                       | \$98  |
|  | <b>紫薑糖心皮蛋</b><br>Preserved Eggs with Young Ginger<br>ピータンと新しょうがの盛り合わせ  | \$98  |
|  | <b>京式素鵝</b><br>Deep-fried Bean Curd Sheet Stuffed with Assorted Vegetables<br>精進揚げ湯葉巻き                                 | \$98  |
|  | <b>冰鎮涼瓜</b><br>Chilled Bitter Melon<br>冷やしゴーヤー   | \$98  |

# 燒烤 中国式バーベキュー Barbecued Specialties



## 乳豬燒味拼盤

Roasted Suckling Pig with Barbecued Meat Combination  
子豚のローストと中国式バーベキューの盛り合わせ

\$368

## 化皮乳豬

Roasted Suckling Pig  
子豚のロースト

\$338

## 蜜汁叉燒

Honey Roasted Barbecued Pork  
蜂蜜風味のチャーシュー

\$238

## 炭燒三層肉

Charcoal Grilled Pork Belly  
炭焼き豚バラ肉

\$228

## 北京烤填鴨

Roasted Peking Duck  
北京ダック

一食 1 course 1コース  
二食 2 courses 2コース

\$598

\$668



## 脆皮燒鵝皇

Roasted Crispy Goose Served with Plum Sauce  
がちょうのロースト 梅ソース添え

\$288

## 玫瑰豉油雞

Marinated Chicken with Supreme Soy Sauce  
鶏肉のしょうゆマリネ

半隻 Half 1/2羽  
一隻 Whole 1羽

\$268

\$500

## 貴妃走地雞

Marinated Chicken with Yunnan Ham, Conpoy and Dried Shrimps  
味付き蒸し鶏

半隻 Half 1/2羽  
一隻 Whole 1羽

\$238

\$488



即燒堂弄手剪原隻乳豬  
Roasted Whole Suckling Pig  
子豚の丸焼き



蜆芥鯪魚球  
Deep-fried Dace Fish Balls Served with Preserved Clam Sauce  
揚げ川魚団子 貝の漬物のソース添え

# 魚翅 ふかひれ Shark's Fin



## 肘子濃湯雞煲翅 (6 両)

Double-boiled Shark's Fin in Supreme Soup with  
Chicken and Yunnan Ham (6 tael)  
ふかひれと鶏肉と雲南ハムの濃湯スープ蒸し (225g)

4位 4 per persons 4名様 \$1,388

## 高湯海虎翅 (2.5 両)

Double-boiled Superior Shark's Fin in Supreme Soup (2.5 tael)  
高級ふかひれの高湯スープ蒸し (約94g)

每位 per person 1名様 \$988

## 紅燒大鮑翅 (2.5 両)

Braised Superior Shark's Fin in Brown Sauce (2.5 tael)  
高級ふかひれのブラウンソース煮 (約94g)

每位 per person 1名様 \$788



## 秘製濃汁扒翅 (3 両)

Braised Shark's Fin in our Chef's Special Sauce (3 tael)  
ふかひれのシェフ特製ソース煮 (112.5g)

每位 per person 1名様 \$698

## 生拆蟹肉乾撈大生翅 (2.5 両)

Tossed Shark's Fin with Crab Meat (2.5 tael)  
ふかひれと蟹肉のスープ和え (約94g)

每位 per person 1名様 \$688

## 古法桂花炒魚翅 (3 両)

Sautéed Shark's Fin with Scrambled Eggs and  
Bean Sprouts (3 tael)  
ふかひれと卵ともやしの炒め物 (112.5g)

\$688

## 魚湯排翅 (2 両)

Simmered Shark's Fin in Fish Broth (2 tael)  
ふかひれの魚スープ煮 (75g)

每位 per person 1名様 \$498

## 紅燒蟹皇翅 (1.5 両)

Braised Shark's Fin Soup with Crab Roes (1.5 tael)  
ふかひれと蟹みその煮物 (約56g)

每位 per person 1名様 \$498

## 肘子片菜膽燉翅 (2 両)

Double-boiled Shark's Fin Soup with Sliced Yunnan Ham  
and Heart of Green (2 tael)  
ふかひれと雲南ハムと野菜スープ蒸し (75g)

每位 per person 1名様 \$498

## 紅燒雞絲翅 (1.5 両)

Braised Shark's Fin Soup with Shredded Chicken (1.5 tael)  
ふかひれと細切り鶏肉の煮物 (約56g)

每位 per person 1名様 \$368





# 燕窩 燕の巣 Bird's Nest



## 高湯燴官燕

Braised Superior Bird's Nest in Bouillon  
高級燕の巣の高湯スープ煮

每位 per person 1名様 \$688

## 官燕釀竹笙

Braised Superior Bird's Nest Stuffed in Bamboo Fungus  
高級燕の巣詰め衣笠茸の煮物

每位 per person 1名様 \$550

## 蟹肉燴官燕

Braised Superior Bird's Nest with Crab Roe  
高級燕の巣と蟹みその煮物

每位 per person 1名様 \$688

## 生拆蟹肉燴燕窩

Braised Bird's Nest Soup with Crab Meat  
燕の巣と蟹みその煮物

每位 per person 1名様 \$298

## 燕窩瑤柱蒸蛋

Steamed Egg with Bird's Nest and Conpoy  
燕の巣と干し貝柱入り蒸し卵

\$298

## 黑松露菌雞茸燕窩羹

Braised Bird's Nest Soup with Black Truffle and Minced Chicken  
黒トリュフと鶏挽肉入り燕の巣スープ

每位 per person 1名様 \$298

## 雞茸燕窩羹

Braised Bird's Nest Soup with Minced Chicken  
燕の巣と鶏挽肉のスープ

每位 per person 1名様 \$288



官燕釀竹笙

Braised Superior Bird's Nest Stuffed in Bamboo Fungus  
高級燕の巣詰め衣笠茸の煮物



蠔皇原隻三頭青邊鮑

Braised Whole Abalone (3 heads) in Oyster Sauce  
あわびの姿煮(約200g) オイスターソース風味

# 鮑魚海味 あわび・乾物海鮮 Abalone & Dried Seafood



<b>蠔皇原隻三頭青邊鮑</b> Braised Whole Abalone (3 heads) in Oyster Sauce あわびの姿煮(約200g) オイスターソース風味	每隻 per piece 1つ	\$838
<b>生扣原隻南非四頭鮮吉品鮑</b> Braised Whole South African Abalone (4 heads) in Oyster Sauce 南アフリカ産あわびの姿煮(約150g) オイスターソース風味	每隻 per piece 1つ	\$388
<b>生扣原隻六頭鮮鮑</b> Braised Whole Abalone (6 heads) in Oyster Sauce 6頭級アワビの煮込み	每隻 per piece 1つ	\$268
<b>婆參鮮鮑甫</b> Braised Abalone with Sea Cucumber あわびとなまこの煮物		\$1,288
<b>翡翠鮮鮑片</b> Braised Sliced Abalone with Vegetables あわびのスライスと野菜の煮物		\$668
<b>鮑汁扣花膠 (2.5 両)</b> Braised Fish Maw in Abalone Sauce (2.5 taels) 魚の浮き袋のあわびソース煮(約94g)	毎件 per piece 1つ	\$568
<b>鮑汁扣海參 (2 両)</b> Braised Sea Cucumber in Abalone Sauce (2 taels) なまこのあわびソース煮(75g)	毎件 per piece 1つ	\$288
<b>蝦籽扣原條遼參</b> Braised Japanese Sea Cucumber with Dried Shrimp Roe 日本産なまこの蝦子煮	每支 per piece 1つ	\$268
<b>蛋白煎海參</b> Pan-fried Sea Cucumber with Egg White なまこと卵白のソテー		\$338
<b>鮑汁扣鵝掌</b> Braised Goose Web in Abalone Sauce がちょうの水かきのソテー	每隻 per piece 1つ	\$98
<b>翡翠鴛鴦瑤柱甫</b> Braised Tianjin Cabbage Rolls with Sea Moss and Conpoy 髪菜と干し貝柱入り天津白菜の煮物		\$288

# 湯羹 スープ Soups



## 淮杞螺頭海中寶

Double-boiled Sea Whelk Soup with Wolfberry and Dried Seafood

山芋、クコの実、貝入り蒸しスープ

四至六位用 4-6 persons 4~6名様

\$598

## 海皇豆腐羹

Seafood and Bean Curd Soup

海鮮と豆腐のスープ

每位 per person 1名様

\$128

## 蟹肉粟米羹

Sweet Corn Soup with Crab Meat

蟹肉とコーンのスープ

每位 per person 1名様

\$128

## 花膠燉北菇湯

Double-boiled Fish Maw Soup with Black Mushroom

魚の浮き袋と椎茸の蒸しスープ

每位 per person 1名様

\$388

## 鮑參翅肚羹

Shark's Fin Soup with Fish Maw,

Sea Cucumber and Abalone

魚の浮き袋となまことあわび入りふかひれスープ

每位 per person 1名様

\$268

## 宮廷酸辣羹

Hot and Sour Soup with Shredded Abalone,

Fish Maw and Bean Curd

細切りあわびと魚の浮き袋と豆腐入り酸辣湯(サンラータン)

每位 per person 1名様

\$128

## 蟲草花燉水鴨

Double-boiled Teal with Cordyceps Flower Soup

虫草花と子鴨の蒸しスープ

四位用 4 persons 4名様

\$588

## 西湖牛肉羹

Minced Beef Soup with Egg White

牛挽肉と卵白のスープ

每位 per person 1名様

\$128

## 鮮白合竹筍上素羹

Vegetables Soup with Lily Bulbs and Bamboo Piths

衣笠茸と百合根の精進スープ

每位 per person 1名様

\$118

## 足料老火例湯

Daily Soup

本日のスープ

四至六位用 4-6 persons 4~6名様

\$298



# 海鮮 海鮮 Seafood



## 彩椒榆耳炒鮮斑球

Wok-fried Garoupa Fillets with Elm Fungus and Bell Peppers  
ガループフィレときくらげとパプリカの炒め物

\$488

## 焼汁煎銀鱈魚

Pan-fried Cod Fish with Brown Sauce  
たらのブラウンソース焼き

\$368

## 中山魚頭煲

Braised Fish Head in Casserole  
魚の頭の中山風土鍋煮

\$248

## 上湯鍋巴海中蝦

Baked Live Prawns in Bouillon Served with Crispy Rice Crackers  
活け海老の上湯スープ蒸し焼き おこげ添え

每位 per person 1名様

\$168

## 玉簪明蝦球

Sautéed Prawns with Yunnan Ham and Bamboo Shoots  
海老と雲南ハムとたけのこの炒め物

\$348

## 焗釀響螺

Baked Whole Sea Whelk  
ほら貝の詰め物焼き

每位 per person 1名様

\$168

## 百花炸蟹钳

Deep-fried Crab Claw Filled with Shrimp Mousse  
蟹爪の揚げ物 海老のすり身詰め

每隻 per piece 1つ

\$118

## 鵲巢螺片帶子

Wok-fried Scallops and Sliced Sea Whelk Served in a Taro Nest  
ほら貝とほたての炒め物 タロ芋の鳥の巣風バスケット添え

\$338



玉簪明蝦球

Sautéed Prawns with Yunnan Ham and Bamboo Shoot  
海老と雲南ハムとたけのこの炒め物

中山魚頭煲

Braised Fish Head in Casserole  
魚の頭の中山風土鍋煮

# 游水海鮮 活魚

## Live Seafood



時價 Market Price 時価

**鬚眉** (敬請預訂 Order in advance 要予約)  
Giant Labrid  
ナポレオンフィッシュ

**三刀**  
Flagfish  
タカノハダイ

**青衣**  
Green Wrasse  
青ベラ

**黃腳魴**  
Yellow-Fin Seabream  
鯛

**黃皮老虎斑**  
Tiger Garoupa  
タイガーガルーパ

**老鼠斑** (敬請預訂 Order in advance 要予約)  
Pacific Garoupa  
パシフィックガルーパ

**東星斑**  
Spotted Garoupa  
スポットガルーパ

**海石蚌**  
Golden Garoupa  
フエダイ

**瓜子斑**  
Speckled Garoupa  
スペックルガルーパ

**澳洲龍蝦**  
Australian Lobster  
オーストラリア産ロブスター

**波士頓龍蝦**  
Boston Lobster  
ボストン産ロブスター

**富貴蝦**  
Mantis Shrimp  
ヨシエビ

**花竹蝦**  
Striped Prawn  
車海老

**基圍蝦**  
Jinga Shrimp  
海老

**象拔蚌**  
Geoduck  
ミル貝

**蠔子皇**  
Razor Clam  
マテ貝

**亞拉斯加蟹**  
Alaskan King Crab  
アラスカ産蟹

**大紅花蟹**  
Red Crab  
渡り蟹

**肉蟹**  
Mud Crab  
グリーンクラブ



# 豬肉牛肉 豚肉・牛肉

## Pork & Beef



<b>尖椒青椒炒牛肉</b> Stir-fried Beef Fillets with Green Pepper and Chilli 牛肉とピーマンととうがらしの炒め物	\$198
<b>京蔥爆牛柳</b> Wok-fried Beef Fillets with Beijing Onion 牛フィレとねぎの炒め物	\$198
<b>馳名蒙古醬烤骨</b> Braised Spare Ribs in 'Mongolian' Style スペアリブのモンゴル風煮込み	\$238
<b>菠蘿咕嚕肉</b> Sweet and Sour Pork with Pineapple パイナップル入り酢豚	\$198
<b>欖菜豆卜蒸排骨</b> Steamed Pork Ribs with Preserved Olive and Bean Curd Puff スペアリブと中国オリーブと厚揚げの蒸し物	\$188
<b>黑椒珍菌爆豬頸肉</b> Stir-fried Pork Neck with Assorted Mushrooms and Black Pepper 豚トロときのこの黒胡椒炒め	\$188
<b>涼瓜爆燒腩片</b> Wok-fried Roasted Pork Brisket with Bitter Melon 豚バラ肉のローストと苦瓜の炒め物	\$188
<b>古法蒸肉餅</b> Traditional Steamed Minced Pork Patty 豚挽肉の昔風蒸しハンバーグ	\$198
<b>梅菜扣肉煲</b> Stewed Pork Belly with Preserved Vegetables in Casserole 豚バラ肉と梅菜の土鍋煮	\$188

# 雞肉鴨肉 鶏肉・鴨肉

## Poultry



### 古法鹽焗走地雞 (一日前預訂)

Baked Chicken with Rock Salt (Order in 1 day advance)

鳥の塩焼き (1日前までに要予約)

一隻 Whole 1羽 \$688

### 頭抽香煎走地雞

Pan-fried Boneless Chicken with Superior Soy Sauce

鶏肉の一番搾りしょうゆ焼き

半隻 Half 1/2羽 \$258

一隻 Whole 1羽 \$500

### 西檸煎軟雞

Pan-fried Chicken Fillet with Lemon Sauce

鶏肉のソテー レモンソースがけ

半隻 Half 1/2羽 \$248

### 大漠風沙雞

Roasted Chicken Marinated with Chopped Garlic

鶏肉のガーリック風味ロースト

半隻 Half 1/2羽 \$258

一隻 Whole 1羽 \$500

### 脆皮炸子雞

Deep-fried Crispy Chicken

クリスピーチキン

半隻 Half 1/2羽 \$258

一隻 Whole 1羽 \$500

### 金華玉樹雞

Steamed Boneless Chicken with Yunnan Ham and Vegetables

雲南ハムと野菜入り鶏肉の蒸し物

半隻 Half 1/2羽 \$278

一隻 Whole 1羽 \$538

### 金針雲耳荷香蒸雞

Steamed Chicken with Black Fungus and Dried Lily Bulbs

Wrapped with Lotus Leaf

鶏肉ときくらげと百合根の蓮の葉包み蒸し

\$288

### 乾蔥豆豉滑雞煲

Stewed Chicken with Shallots and Black Bean in Casserole

豆豉とエシャロット入り鶏肉の土鍋煮

\$188

### 八珍扒大鴨 (敬請預訂 Order in advance 要予約)

Braised Duck Filled with Assorted Meat

鴨の五目煮

半隻 Half 1/2羽 \$268

一隻 Whole 1羽 \$538

### 菜片乳鴿鬆

Wok-fried Minced Pigeon with Bamboo Shoots Served with Lettuce

鳩挽肉とたけのこの炒め物 レタス包み

\$188

# 蔬菜豆腐 野菜・豆腐

## Vegetables & Bean Curd



- ❶ 雪裡紅古法燒豆腐 \$168  
Braised Bean Curd with Preserved Vegetables  
豆腐と雪菜の煮物
- ❶ 鬼馬炒素雞 \$138  
Stir-fried Vegetarian Chicken with Assorted Vegetables  
精進鶏肉と野菜の炒め物
- ❶ 南乳溫公齋 \$168  
Stewed Vegetables and Fungus with Fermented Bean Curd  
野菜ときくらげの南乳ソース煮
- ❶ 葡汁焗四蔬 (需時20分鐘) \$168  
Baked Assorted Vegetables in Portuguese Sauce (20 Minutes Preparation)  
野菜のポルトガルソース焼き (20分かかります)
- ❶ 薑汁炒有機芥蘭 \$148  
Stir-fried Organic Kale with Ginger Sauce  
有機カイランのしょうがソース炒め
- ❶ 青瓜青椒炒涼瓜 \$138  
Stir-fried Bitter Melon with Cucumber and Green Pepper  
きゅうりとピーマンと苦瓜の炒め物
- ❶ 白靈菇扒生菜 \$148  
Braised Lettuce with Bailing Mushroom  
レタスと白しめじの煮物
- ❶ 椒鹽舞茸菌 \$128  
Deep-fried Maitake Mushrooms Tossed with Spicy Salt  
舞茸の塩胡椒揚げ
- ❶ 竹筴頂湖上素 \$168  
Braised Assorted Vegetables with Bamboo Piths  
衣笠茸と野菜の煮物
- 上湯雲腿絲浸有機菜遠 \$148  
Simmered Organic Choi Sum with Yunnan Ham in Bouillon  
有機サイシンと雲南ハムのスープ煮



白雪龍皇炒麵「香港美食之最至高榮譽金獎」  
Wok-fried Egg Noodles with Lobster and Scrambled Egg White  
“Hong Kong Tourism Board Best of the Best Culinary Awards –  
Gold with Distinction Award”  
ロブスターと卵白の焼きそば「Best of the best 香港料理大賞最優秀金賞」



# 粥粉麵飯 麵・ご飯・お粥

## Noodles, Rice & Congee



<b>鮑片雞球粥</b>	每窩 per bowl 1鍋	\$288
Sliced Abalone and Chicken Congee あわびと鶏肉のお粥		
<b>菜遠鮮斑球炒河粉</b>		\$288
Fried Rice Noodles with Garoupa Fillets and Vegetables ガルーパーフィレと野菜の炒め米粉平麵		
<b>X.O. 醬乾炒牛河</b>		\$238
Fried Rice Noodle with Beef Fillets in X.O. Chilli Sauce 牛肉入り炒め米粉平麵 X.O.ソース風味		
<b>桂花蟹肉炒粉絲</b>		\$288
Stir-fried Glass Noodle with Crab Meat and Scrambled Eggs 蟹肉と卵の炒め春雨		
<b>雙芹魚鬆炆米粉</b>		\$188
Braised Rice Vermicelli with Minced Fish Cake and Celery 魚そぼろとセロリの煮込みビーフン		
<b>海鮮炆米粉</b>		\$268
Stewed Rice Vermicelli with Assorted Seafoods 海鮮入り煮込みビーフン		
<b>豉汁蝦球炒麵</b>		\$288
Fried Noodles with Prawns in Black Bean Sauce 海老入り焼きそば 豆豉風味		
<b>豉椒味菜牛柳絲炒麵</b>		\$188
Fried Noodle with Shredded Beef, Black Bean, Chilli and Preserved Pickles 牛フィレと味菜の焼きそば 豆豉風味		
 <b>白雪龍皇炒麵「香港美食之最至高榮譽金獎」</b>		\$298
Wok-fried Egg Noodles with Lobster and Scrambled Egg White "Hong Kong Tourism Board Best of the Best Culinary Awards – Gold with Distinction Award" ロブスタ と卵白の焼きそば (Best of the best 香港料理大賞最優秀金賞)		
 <b>帝苑蟹籽炒飯</b>		\$218
Fried Rice with Crab Roes, Diced Taro and Vegetables とびっこチャーハン		
<b>鮑粒福建炒飯</b>		\$288
Fried Rice with Diced Abalone in 'Fujian' Style あわび入り福建風炒飯		
<b>飄香荷葉飯</b>		\$198
Fried Rice with Shrimps Wrapped with Lotus Leaf 海老炒飯の蓮の葉包み		
<b>蛋白海鮮菜粒炒飯</b>		\$218
Fried Rice with Seafood, Egg White and Diced Vegetables 海鮮と卵白と野菜の炒飯		
<b>馬友鹹魚雞粒炒飯</b>		\$218
Fried Rice with Diced Chicken and Salted Fish 鶏肉と塩漬け魚の炒飯		
<b>靚蝦膏牛鬆炒飯</b>		\$198
Fried Rice with Minced Beef and Shrimp Paste 牛挽肉と海老みその炒飯		
 <b>五穀糙米炒飯</b>		\$188
Fried Brown Rice with Five Grains 五穀米炒飯		
<b>X.O. 醬牛鬆炒米型粉</b>		\$188
Fried Rice Pasta with Minced Beef and X.O. Chilli Sauce ビーフ入りX.O.醬米形の Pasta		

# 甜品 デザート Desserts



## 冰花燉官燕

Double-boiled Superior Bird's Nest with Rock Sugar  
高級燕の巣の氷砂糖蒸し

每位 per person 1名様 \$688

## 椰汁燉官燕

Double-boiled Superior Bird's Nest with Coconut Milk  
高級燕の巣のココナッツミルク蒸し

每位 per person 1名様 \$688

## 湘蓮百合燉官燕

Double-boiled Bird's Nest with Lily Bulbs and  
Lotus Seeds in Rock Sugar  
燕の巣と百合根と蓮の実の氷砂糖蒸し

每位 per person 1名様 \$550

## 冰花燕窩燉原個萬壽果 (需時30分鐘)

Double-boiled Bird's Nest in Whole Papaya  
(30 Minutes Preparation)  
丸ごとパパイヤの燕の巣蒸し(30分かかります)

每位 per person 1名様 \$238

## 生磨燕窩合桃露

Sweetened Walnut Cream with Bird's Nest  
燕の巣入りくるみのお汁粉

每位 per person 1名様 \$168

## 蓮子桑寄生鴿蛋茶

Double-boiled Chinese Herbal Tea with Pigeon Egg and Lotus Seed  
桑の葉茶にゆで卵と蓮の実の入ったスイーツ

\$68

## 生磨合桃露

Sweetened Walnut Cream  
くるみのお汁粉

每位 per person 1名様 \$68

## 生磨蛋白杏仁茶

Sweetened Almond Cream with Egg White  
卵白入り杏仁のお汁粉

每位 per person 1名様 \$68

## 奶皇炸春卷

Deep-fried Spring Rolls Filled with Egg Custard  
カスタード入り揚げ春巻き

\$68

## 金絲黃金卷

Deep-fried Crispy Dough Glazed with Honey  
揚げ菓子の蜂蜜かけ

\$68

## 香芒凍布甸

Chilled Mango Pudding  
マンゴープリン

每位 per person 1名様 \$68

## 帝苑鮮果薈萃

Seasonal Fruits Platter  
季節のフルーツ盛り合わせ

每位 per person 1名様 \$68