

IMPERIAL CHEF'S RECOMMENDATIONS

名廚推介

ENTRÉE

頭盤類

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| • Scallop in shell steamed in X.O sauce with vermicelli | \$ 6.80 each | x.o 醬粉絲帶子/只 |
| • Oyster in shell pan grilled in aged port wine | \$ 8.20 each | 砵酒鮮蠔/只 |
| • Scampi steamed in Chinese rice wine with a touch of vinegar | \$ 19.80 each | 糟溜大頭蝦/只 |
| • Finely chopped Beef, tomato & coriander soup | \$ 13.80 | 西湖牛肉湯 |
| • Hot and sour pepper vinegar soup | \$ 13.80 | 酸辣湯 |
| • Shallot Pan Cakes | \$ 16.80 | 蔥油餅 |
| • Peking fried Egg Roll | \$ 17.80 | 京皇炸春段 |
| • Peking Duck rolls (2 pieces) | \$ 19.80 | 北京鴨片(2片) |

MEAT

肉類

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| • Wagyu Beef cubes in mildly spiced Sake's broth with a side wasabi sauce | \$39.80 | 特色和牛粒 |
| • Select fillet Steak pieces pan grilled in a Chinese wine with ginger & coriander herbs | \$39.80 | 清酒牛柳 |
| • Crisp Imperial Beef and carrot stripes with a spicy sweet sauce | \$32.80 | 干炒牛柳絲 |
| • Chicken fillet stir fried with rice wine and black vinegar | \$39.80 | 三杯雞 |
| • Crispy baby Duck (whole) with green vegetables & shallot sauce | \$56.80 | 香酥童子鴨(全只) |
| • Pork spare ribs steamed in a black bean sauce | \$32.80 | 豉汁蒸排骨 |
| • Mongolian Lamb | \$39.80 | 蒙古羊肉 |
| • Shantung picnic Duck (half) in a garlic & shallot sauce | \$46.80 | 山東鴨(半只) |
| • Bean Curd with Chinese mushrooms & bamboo shoots | \$23.80 | 紅燒豆腐 |

SEAFOOD

海鮮類

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| • Fried Octopus in Thai sweet chilli sauce | \$23.80 | 泰汁八爪魚 |
| • Salt & pepper whole Flounder fried | \$59.80 | 椒鹽左口魚 |
| • Pan fried Coral Trout fillet stuffed with minced prawn meat | \$49.80 | 百花石斑球 |
| • Salt & pepper White Baits with a touch and shallot chilli bits | \$36.80 | 椒鹽白飯魚 |
| • King Prawns in mustard sauce with crispy fried vegetables | \$49.80 | 珍珠菜芥辣蝦球 |
| • SNOW CRAB cooked in 2 courses:
Legs: - Deshelled and tempura
Body: - Salt & pepper or any way you prefer | <i>Seasonal Price</i>
(時價) | 黃金蟹(二食)
- 吉列蟹爪
- 椒鹽蟹身或其他
煮法 |
| • LOBSTER in ginger & shallot sauce | <i>Seasonal Price</i>
(時價) | 薑蔥龍蝦 |
| • MUD CRAB in X.O sauce (hot and spicy) | <i>Seasonal Price</i>
(時價) | X.O 肉蟹 |
| • KING CRAB served in 3 courses, ask waiter for various cooking way. | <i>Seasonal Price</i>
(時價) | 皇帝蟹(三食) |