

IMPERIAL CHEF'S RECOMMENDATIONS 名廚推介

ENTRÉE

頭盤類

- Scallop in shell steamed in X.O sauce with vermicelli
X.O 醬粉絲帶子/只 \$ 5.80 each.
- Oyster in shell pan grilled in aged port wine
砵酒鮮蠔/只 \$ 6.20 each.
- Scampi steamed in Chinese rice wine with a touch of vinegar
糟溜大頭蝦/只 \$18.80 each.
- Finely chopped Beef, tomato & coriander soup
西 湖牛肉湯 \$ 12.80.
- Hot and sour pepper vinegar soup
酸辣湯 \$ 12.80
- Shallot Pan Cakes
蔥油餅 \$15.80.
- Peking fried Egg Roll
京皇炸春段 \$15.80.

MEAT

肉類

- Wagyu Beef cubes in mildly spiced Sake's broth with a side
wasabi sauce \$38.80
特色和牛粒
- Select fillet Steak pieces pan grilled in a Chinese wine
with ginger & coriander herbs \$38.80
清酒牛柳
- Crisp Imperial Beef and carrot stripes with a spicy sweet sauce
干炒牛柳絲 \$29.80
- Chicken fillet stir fried with rice wine and black vinegar
三杯雞 \$35.80
- Crispy baby Duck (whole) with green vegetables & shallot sauce
香酥童子鴨 (全只) \$53.80
- Pork spare ribs steamed in a black bean sauce
豉汁蒸排骨 \$29.80
- Mongolian Lamb
蒙古羊肉 \$33.80
- Shantung picnic Duck (half) in a garlic & shallot sauce
山東鴨 (半只) \$42.80
- Bean Curd with Chinese mushrooms & bamboo shoots
紅燒豆腐 \$19.80

• SEAFOOD

海鮮類

- Fried Octopus in Thai sweet chilli sauce
泰汁八爪魚 \$22.80
- Salt & pepper whole Flounder fried
椒鹽左口魚 \$55.80
- Pan fried Coral Trout fillet stuffed with minced prawn meat
\$48.80
- 百花石斑球

Continuing overleaf..... 另頁繼續

- Salt & pepper White Baits with a touch and shallot chilli bits \$33.80
椒鹽白飯魚
- King Prawns in mustard sauce with crispy fried vegetables \$46.80
珍珠菜芥辣蝦球

- SNOW CRAB cooked in 2 courses: *Seasonal Price*
黃金蟹 (二食) (時價)
 - Legs: - Deshelled and tempura
- 吉列蟹爪
 - Body: - Salt & pepper or any way you prefer
- 椒鹽蟹身或其他煮法

- LOBSTER in ginger & shallot sauce *Seasonal Price*
薑蔥龍蝦 (時價)

- MUD CRAB in X.O sauce (hot and spicy) *Seasonal Price*
X.O 肉蟹 (時價)

- KING CRAB served in 3 courses, ask waiter for various cooking way. *Seasonal Price*
皇帝蟹 (三食) (時價)

I M P E R I A L P E K I N G H A R B O U R S I D E

10% Surcharge Saturday, Sunday & Public Holiday