

- 潮式蠔仔粥 \$138
Porridge with Baby Oyster and Minced Pork
- 鮮茄勝瓜魚片魚湯銀針粉 \$158
Sliced Fish Needle Shape Noodles with Tomato and Chinese Squash in Fish Broth
- 酸菜魚片湯銀針粉 \$188
Needle Shape Noodles in Soup with Fish Fillet and Pickled Vegetables
- 滑蛋帶子炒河粉 \$178
Fried Flat Rice Noodles with Shrimps and Scallops
- 乾炒牛肉河粉 \$148
Fried Flat Rice Noodles with Sliced Beef
- 豉椒牛肉炒河粉 \$158
Flat Rice Noodles with Beef and Bell Pepper in Black Bean Sauce
- 皮蛋羌苗魚片湯米線 \$178
Rice Noodles with Fish Fillet Preserved Eggs and Coriander in Fish Broth
- 鮑汁花膠絲撈粗麵 \$178
Braised Flat Noodles with Shredded Fish Maw in Abalone Sauce
- 雪菜火鴨絲炆米 \$108
Braised Vermicelli with Shredded Duck Meat and Pickled Vegetables
- 豉油皇魷魚炒麵 \$140
Fried Noodles with Sliced Squid in Soy Sauce
- 銀芽肉絲炒麵 \$148
Stir-fried Noodles with Shredded Pork and Bean Sprout
- 八旗泡飯 \$168
Simmered Rice with Seafood in Supreme Soup
- 砂鍋鮑魚雞粒炒飯 \$188
Fried Rice with Abalone and Chicken in Casserole
- 黯然銷魂炒飯 \$148
Fried Rice with BBQ and Assorted Preserved Meat
- 蘆筍黑松露炒飯 \$148
Fried Rice with Asparagus and Black Truffle
- 銅盤焗沙薑雞飯 \$188
Roasted Chicken with Aromatic Ginger on Steamed Rice in a Brass Pot
- 銅盤焗筍殼頭腩飯 \$178
Roasted Pork and Marble Goby on Steamed Rice in a Brass Pot
- 銅盤焗馬友肉餅飯 \$178
Roasted Fourfinger Threadfin with Minced Pork on Steamed Rice in a Brass Pot

甜品 Desserts

- 芝麻黑金流沙包 (三件) \$43
Steamed Buns with Sesame and Custard Filling (3 Pcs)
- 養顏棗皇糕 (三件) \$39
Red Dates Pudding (3 Pcs)
- 爽滑薑汁糕 (三件) \$39
Steamed Ginger Pudding (3 Pcs)
- 馬蹄爆珠牛乳布甸 \$39
Water Chestnuts in Milk Pudding
- 祝壽蟠桃 (三件) \$66
Longevity Buns (3 Pcs)
- 桂花杞子椰汁糕 (三件) \$39
Chilled Coconut Puddings with Osmanthus and Wolfberry (3 Pcs)
- 懷舊芝麻卷 \$39
Sesame Rolls (4 Pcs)
- 什果啫喱 \$39
Fruits Jelly

- 中國茗茶 (每位) \$18
Chinese Tea (Per Person)
- 蛋糕費 (每個) \$100
Cake Cutting Charge (Per Cake)
- 開瓶費 (每枝750ml葡萄酒) \$200
Corkage Charge (Wine 750ml Per Bottle)

 辣 Spicy

 素食 Vegetarian Dish

另收加一服務費 | 圖片只供參考

All prices are subjected to 10% service charge | Photos are for reference only

為閣下健康著想, 如對任何食物有過敏反應, 請與服務員聯絡。
Please inform your server of any food related allergies as your well-being and comfort are our greatest concern



精美蒸點 Steamed Dim Sum

- 生拆蝦餃皇 (四件) \$62
Steamed Shrimp Dumplings (4 Pcs)
- 蟹子蒸燒賣 (四件) \$53
Steamed Pork and Shrimp Dumplings "Shao Mai" (4 Pcs)
- 鮮菇棉花雞 \$53
Steamed Fish Maw with Chicken and Dried Shiitake Mushroom
- 蟹粉小籠包 (三件) \$69
Steamed Dumpling with Minced Pork and Crab Paste (3 Pcs)
- 蠔皇叉燒包 (三件) \$45
Steamed Barbecued Iberian Pork Buns (3 Pcs)
- 沙爹牛柏葉 \$49
Steamed Beef Tripe with Satay Sauce
- 柱侯黑椒金錢肚 \$59
Sliced Tripe with Black Pepper and Chu Hou Sauce
- 海中籠皇伴金魚餃 (二件) \$52
Steamed Sea Cucumber and Carrot Dumplings (2 Pcs)
- 咖哩蒸土魷 \$48
Steamed Squid In Curry
- 百花釀魚肚 \$52
Steamed Fish Maw with Shrimp Paste
- 陳村粉蒸肉排 \$43
Steamed Porkribs and Chencun Rice
- 山竹牛肉球 (三件) \$43
Steamed Beef Balls with Beans Curd Sheet (3 Pcs)
- 豉汁蒸鳳爪 \$43
Steamed Chicken Feet with Black Bean Sauce
- 龍蝦汁鮮竹卷 \$53
Fresh Bean Curb Sheet with Lobster Sauce

煎炸點心 Deep fried Dim Sum & Pastries

- 帶子芋蓉盒 (三件) \$49
Deep fried Scallop stuffed in Mashed Taro (3 Pcs)
-  煎釀虎皮尖椒 (四件) \$48
Deep fried Chili Pepper stuffed with Shrimps Paste (4 pcs)
- 金網香芒鮮蝦卷 (四件) \$49
Deep fried Spring Rolls with Shrimp and Mango (4 Pcs)
- 鵝肝啤梨鹹水角 (三件) \$49
Deep-fried Foie Gras Puffs Stuffed with Pork (3 Pcs)
- 香煎芋絲糕 (三件) \$46
Fried Taro Cake (3 Pcs)

腸粉 Rice Flour Roll

-  公子招牌腸粉 \$52
Signature Steamed Rice Flour Rolls
-  X.O.醬煎腸粉 \$66
Fried Rice Flour Rolls with X.O. Sauces
- 露筍原隻鮮蝦腸粉 \$62
Steamed Rice Flour with Shrimps and Asparagus
- 張公子叉燒腸粉 \$56
Steamed Rice Flour Rolls with BBQ Pork
- 牛肉腸粉 \$56
Steamed Rice Flour Rolls with Beef

小食 Snacks

- 蠔油灼菜 \$52
Poached Vegetables with Oyster Sauce
-  秘製泡椒蓮藕苗 \$56
Chilled Lotus Root Shoots with Pickled Pepper
-  水煮筍殼魚片 \$98
Poached Marble Goby Fillet in Spicy Soup Sichuan Style
-  X.O.醬蘿蔔糕 \$52
Pan fried Turnip Cake with X.O. Sauce
-  桂花淮山 \$69
Fresh Yam with Osmanthus Sauce

烤肉 Roast Meat

- 張公子叉燒 \$258
Barbecued Pork with Caramel Glazed
- 紅燒BB乳鴿 \$48
Roasted Crispy Pigeon
- 潮蓮燒鵝 \$268 半隻 half / \$498 全隻 whole
Roasted Goose
- 頭抽豉油雞 \$238 半隻 half / \$458 全隻 whole
Marinated Chicken with soy sauce

公子風味 Appetizers

- 公子魚翅灌湯餃(一隻) \$68
Sharkfin and Marble Goby Dumpling in Soup (1 Pcs)
-  八味豆腐 \$50
Deep fried Tofu with Assorted Chili Pepper
- 陳醋海參脆青瓜 \$98
Marinated Crispy Cucumber and Sea Cucumber with Aged Black Vinegar
-  深山小雲耳 \$52
Marinated Cloud Ear Fungus Agaric
- 黃金鍋巴 \$55
Crispy Rice with Salted Egg Yolk
- 椒鹽沙鯪魚 \$68
Deep-Fried Sillaginidae
- 椒鹽魷魚鬚 \$78
Deep Fried Squid with Spicy and Salt
- 椒鹽牛舌 \$78
Pork Aspic with Aged Black Vinegar
- 陳醋水晶肴肉 \$58
Pork Aspic with Aged Black Vinegar
- 糟鹵鳳爪 \$78
Chicken Feet with Chinese Marinade
- 繡球海蜇 \$88
Marinated Jelly Fish Head
- 千層素鵝 \$80
Vegetarian Goose

小菜 Dishes

- 艷影蝦球 (六件) \$168
Deep fried Prawn with Homemade Sauce
- 花膠絲浸菜苗 \$142
Simmered Vegetables with Shredded Fish Maw
- 奶湯雲吞煲 \$148
Casserole with Wontons in Thick Broth
- 蟹肉扒菜苗 \$168
Sauteed vegetable with Hairy Crab meat
- 咕嚕咕嚕 \$148
Sweet and Sour Pork
- 銅鍋魚湯石爆筍殼魚 (四位用) \$380
Marble Goby Cooked with Lava Stones and Fish Broth in Copper Pot (For 4 persons)

- 順德魚蓉羹 \$188
Fish thick soup Shuntak style (Pot)
- 紅燒豆腐 \$128
Braised Tofu
- 乾煸四季豆 \$128
Stir-fried Spring Bean with Spicy Minced Pork
- 涼瓜炒牛肉 \$148
Stir-Fried Bitter Melon with Beef
- 啫啫椰菜花/唐生菜煲 \$138
Wok-fried Cauliflower / Chinese lettuce in casserole
- 金銀蛋浸菜苗 \$128
Vegetables with sliced salty egg and preserved egg
-  米皇淮山浸菜苗 \$128
Simmered Fresh Yam and Vegetables in Gruel
- 豉汁蒸魚雲 \$138
Steamed Fish Head in Black Sauce
-  竹笙扒菜苗 \$128
Braised Vegetables with Bamboo Piths
-  碧綠川椒雞 \$148
Stir-fried Chicken Fillet with Chili Sauce
- 淮山牛柳粒 \$108
Wok fried Beef Cubes with Yam
- 清炒蓮藕苗 \$138
Stir-fried Lotus Root Shoot
- 菌皇筍殼頭腩煲 \$178
Roasted Pork and Marble Goby with Mushrooms in Casserole

飯麵 Rice & Noodles

- 勁量重手芝士大蝦球伊麵 \$198
Prawn and E-fu Noodles with a Large Quantity of Cheese
- 蝦球窩伊麵 \$178
Prawn and E-fu Noodles in Broth
- 上湯菌皇蝦球伊麵 \$168
E-fu Noodles with Prawns and Mushrooms with Supreme Sauce
- 漁香茄子炆伊麵 \$138
Braised E-fu Noodles with Eggplant and Spicy Meat Sauce
- 豉椒魚腩煎米粉 \$118
Pan-fried Rice Noodles with Fish Belly and Bell Pepper
- 張公子炒米粉 \$138
Wok-fried Vermicelli with Minced Pork and Dried Shrimp