



極品套餐

Set Meals

特選吉品餐

Specialty Yoshihama Abalone Set Meal

每位 \$1,838

Each Person

干撈金山勾翅 (四兩)

Plain Shark's Fin (4 Taels)

特選十八頭吉品鮑魚

Braised Premium Yoshihama Dried Abalone - 18 heads

鮑汁菜心

Steamed Choi Sum in Abalone Sauce

自選以下小菜一款

Select One Main Dish from the Selection List Below

杏汁炖官燕

Double Boiled Bird's Nest with Almond Cream

鮑翅吉品餐

Yoshihama Abalone and Shark's Fin Set Meal

每位 \$818

Each Person

招牌紅燒大鮑翅

Signature Braised Shark's Fin

特選廿八頭吉品鮑魚扣海參

Braised Premium Yoshihama Dried Abalone - 28 heads with Sea Cucumber

自選以下小菜一款

Select One Main Dish from the Selection List Below

杏汁撞蛋白

Egg Whites Cooked in Almond Cream

加一服務費

Plus 10% service charge

*預訂 Please order in advance



自選小菜

Main Dish Selection

鐵板蔥燒魚唇

Teppanyaki Style Grilled Shark's Tail with Spring Onions

南乳碎香雞

Deep Fried Chicken Marinated in Preserved Bean Curd Sauce

農家拍薑魚頭煲

Country Style Fish Head and Crushed Ginger served in a Clay Pot

鐵板蒜片牛柳粒

Teppanyaki Style Grilled Steak with Crispy Garlic Chips

生煎牛仔骨

Pan-Seared Beef Short Ribs

咕嚕明蝦球

Sweet and Sour Prawns

翡翠炒班球

Stir-Fried Garoupa Fillets and Vegetables

瑤柱帶子炒蛋白

Fried Scallops and Conpoy in Egg Whites

蜜味香橙骨

Honey Glazed Spare Ribs a L'orange

滑蛋魚肚

Silky Scrambled Eggs with Fish Maw

加一服務費

Plus 10% service charge

*預訂 Please order in advance



瑤柱扒雙蔬

Conpoy and Vegetables

瑤柱蛋白炒飯

Conpoy and Egg Whites Fried Rice

加一服務費

Plus 10% service charge

*預訂 Please order in advance



翅，鮑，龍，參，燕餐

每位 \$1,888

Shark's Fin, Abalone, Lobster, Ginseng and Bird's Nest Set Meal

Each Person

干撈金山勾翅 (四兩)

Plain Shark's Fin (4 Taels)

特選十八頭吉品鮑魚

Braised Premium Yoshihama Dried Abalone - 18 heads

鮑汁海參拼鵝掌

Braised Sea Cucumber and Goose Webbed Foot in Abalone Sauce

上湯波士頓龍蝦伊麵 (開邊)

Boston Lobster Half on E-fu Noodles in a Superior Broth Sauce

南乳脆香雞

Deep Fried Chicken Marinated in Preserved Bean Curd Sauce

杏汁炖官燕

Double Boiled Bird's Nest with Almond Cream

加一服務費

Plus 10% service charge

*預訂 Please order in advance



海珍餐

Seafood Meal

每位 \$578 (兩位起)

Each Person (For Two People and Above)

涼拌海參

Cold Sea Cucumbers with a Slaw of Finely Julienned Carrots and Celery

雞湯金錢翅

Shark's Fin in Chicken Broth

廿三頭吉品鮑魚 (南非) 拼鵝掌

Braised Yoshihama Dried Abalone (South Africa) - 23 heads and Goose Webbed Foot

陳皮薑蔥蒸頭腩

Steamed Garoupa Belly and Head with Ginger and Spring Onion

蜜味香橙骨

Honey Glazed Spare Ribs a L'orange

鮑汁極品菜遠

Boiled Vegetables in Abalone Sauce

杏汁撞蛋白

Egg Whites Cooked in Almond Cream

加一服務費

Plus 10% service charge

*預訂 Please order in advance



鮑，翅，魚，蝦，蟹餐

Abalone, Shark's Fin, Fish, Shrimp and Crab Set Meal

兩位用 \$1,008

For Two People

雞湯金錢翅

Shark's Fin in Chicken Broth

上湯波士頓龍蝦伊麵 (開邊)

Boston Lobster Half on E-fu Noodles in a Superior Broth Sauce

清蒸東星斑 (約十兩)

Spotted Garoupa Steamed Whole (Approx. 10 Taels)

蟹肉扒時蔬

Crabbed Meat and Seasonal Vegetables

杏汁撞蛋白

Egg Whites Cooked in Almond Cream

加一服務費

Plus 10% service charge

*預訂 Please order in advance



魚翅自選餐

Shark's Fin Self-Selection Set Meal

四位用 \$1,538

For Four People

紅燒大散翅 (四位)

Braised Shark's Fin (Four People)

鮑汁海參拼鵝掌 (四位)

Braised Sea Cucumber and Goose Webbed Foot in Abalone Sauce (Four People)

清蒸老虎斑 (約一斤)

Brown Marbled Garoupa Steamed Whole (Approx. 1 Catty)

自選下列小菜三款

Select Three Main Dishes from the Selection List Below

杏汁撞蛋白

Egg Whites Cooked in Almond Cream

加一服務費

Plus 10% service charge

*預訂 Please order in advance



自選小菜

Main Dish Selection

翡翠炒蝦球

Stir-Fried Prawns with Vegetables

蜜味香橙骨

Honey Glazed Spare Ribs a L'orange

鐵板蔥燒魚唇

Teppanyaki Style Grilled Shark's Tail with Spring Onions

鮑汁海參豆腐

Sea Cucumber and Tofu in Abalone Sauce

生煎牛仔骨

Pan-Seared Beef Short Ribs

什菌炒牛柳

Stir-Fried Beef Fillet with Assorted Mushrooms

南乳碎香雞

Deep Fried Chicken Marinated in Preserved Bean Curd Sauce

蒜茸蒸排骨

Steamed Spare Ribs in Garlic

滑蛋魚肚

Silky Scrambled Eggs with Fish Maw

鮑汁金菇花膠煲

Fish Maw and Enoki Mushrooms in Abalone Sauce served in a Clay Pot

鐵板蒜片牛柳粒

Teppanyaki Style Grilled Steak with Crispy Garlic Chips

加一服務費

Plus 10% service charge

*預訂 Please order in advance



魚唇北菇小棠菜

Shark's Tail, Chinese Mushrooms and Shanghai Bok Choi

雞湯浸時蔬

Seasonal Vegetables in Chicken Broth

瑤柱蛋白炒飯

Conpoy and Egg Whites Fried Rice

加一服務費

Plus 10% service charge

*預訂 Please order in advance



富豪之奢華飲食

Wealthy Dining Course

\$4,308 (四位)/\$5,278 (五位)/\$6,248 (六位)/\$7,678 (七位)/\$8,648 (八位)/\$9,618 (九位)/

\$10,588 (十位)/\$11,588 (十一位)/\$12,528 (十二位)

For Four/Five/Six/Seven/Eight/Nine/Ten/Eleven/Twelve People

雞湯大鮑翅 (每位三兩)

Shark's Fin in Chicken Broth (Three Taels Per Person)

廿八頭特選吉品鮑魚拼海參 (每位)

Braised Premium Yoshihama Dried Abalone - 28 heads and Sea Cucumber (Each Person)

翡翠帶子桂花蚌

Stir-Fried Sweet-scented Osmanthus Freshwater Mussels with Scallops and Vegetables

清蒸海杉斑

Garoupa Steamed Whole

當紅炸子雞

Grilled Chicken with Deep Fried Crispy Skin

竹筴扒時蔬

Bamboo Fungus and Seasonal Vegetables

瑤柱蛋白炒飯

Conpoy and Egg Whites Fried Rice

杏汁炖官燕 (每位)

Double Boiled Bird's Nest with Almond Cream

鮮果拼盆

Fresh Fruit Platter

七位或以上包括炸子雞一隻，海杉斑約二斤

For groups of 7 and above, this set will be upgraded to include a full chicken and a garoupa of approximately two catty.

加一服務費

Plus 10% service charge

*預訂 Please order in advance



小康可盡意品嘗

General Dining Course

**\$2,980 (四位)/\$3,580 (五位)/\$4,180 (六位)/\$5,410 (七位)/\$6,010 (八位)/\$6,610 (九位)/
\$7,220 (十位)/\$7,830 (十一位)/\$8,440 (十二位)**

For Four/Five/Six/Seven/Eight/Nine/Ten/Eleven/Twelve People

雞湯金錢翅 (每位)

Shark's Fin in Chicken Broth (Per Person)

廿三頭吉品鮑魚 (南非) 拼海參 (每位)

Braised Yoshihama Dried Abalone (South Africa) - 23 heads and Sea Cucumber (Each Person)

翡翠桂花蚌蝦球

Stir-Fried Sweet-scented Osmanthus Freshwater Mussels with Prawns and Vegetables

清蒸老虎斑

Brown Marbled Garoupa Steamed Whole

當紅炸子雞

Grilled Chicken with Deep Fried Crispy Skin

瑤柱扒雙蔬

Conpoy and Seasonal Vegetables

薑米菜粒炒飯

Ginger and Diced Vegetables Fried Rice

杏汁炖官燕 (每位)

Double Boiled Bird's Nest with Almond Cream

鮮果拼盆

Fresh Fruit Platter

七位或以上包括炸子雞一隻，老虎斑兩條

For groups of 7 and above, this set will be upgraded to include a full chicken and two whole brown marbled garoupa.

加一服務費

Plus 10% service charge

*預訂 Please order in advance