



茗茶 Selection of House Tea

25pp

清香鐵觀音 Osmanthus Oolong

小龍珠花茶 Dragon Ball Jasmine

家藏普洱 Aged Puer

萬眉王(白玉牡丹) Shoumei (White Peony Supreme)

人參烏龍 Ginseng Oolong

貢菊花 Chrysanthemum

特級茗茶 Premium Chinese Tea

80pp

極品鳳凰單叢 Supreme Phoenix

清香極品鐵觀音 Supreme Tie Guan Yin

雲南珍藏普洱 Yunnan Reserved Ole Puer

極品茗茶 Deluxe Chinese Tea

120pp

白毫銀針 Silver Needle

西湖獅峰龍井 Long Jing Tea

武夷大紅袍 Wuji Do Hung Po

雞尾酒 Cocktails

Joe's Elixer	110
Gordon's Gin / Chartreuse / Berries / Passion Fruit / Ginseng / Shiso	
Hong Kong Ice Tea	120
Reposado Corralejo Tequila / Lillet Blanc / Black Current / Jasmine Tea	
On Leong Tea	110
Denizen Rum / Osmanthus & Oolong Tea / Passion Fruit / Guava	
Mott St. Cooler	130
Zubrowka Vodka / Madagascar Vanilla Syrup / Szechuan Chilli / Ginger / Apple	
Hanami	130
Buffalo Trace Whisky / Gordons Gin / Umeshu / Yuzu / Shiso / Ginger Beer / Chrysanthemum	
Old Harbour (Fashioned)	160
Hakushu Whisky / Rittenhouse Rue / Chrysanthemum / Goji Berry / Grapefruit Bitters	
Anna Wong	110
Tangerine Peel Infused Gin / Osmanthus Honey / Lemon / Egg White	
Five Points Perry	120
Tonga Island Rum / Camus V.S.O.P Cognac / Nashi Pear Liqueur / Poached Five Spice Pear / Lemon	
The Milk Tram	90
Belvedere Vodka / Vanilla Syrup / Almond Milk / Matcha Tea / Egg white / Cinnamon	

"And tell me what street /
compares with Mott Street
in July; / sweet push carts
gently gliding by."

– *Manhattan*
by Rodgers and Hart

燒味 BBQ

北京片皮鴨 (蘋果木燒) (一天前預定,只限晚市供應)	Apple Wood Roasted Peking Duck (pre order dinner only)		580
化皮乳豬	Fire Roasted Suckling Pig		280
乳豬全體 (一天前預定)	Whole Suckling Pig (pre order only)		985
蜜汁西班牙黑毛豬叉燒皇	Barbecue Spanish Teruel Pork with Yellow Mountain Honey		230
蜜汁頂級西班牙黑毛豬叉燒 (每天限量)	Barbecue Prime Iberico Pork with Yellow Mountain Honey (limited daily)		295
脆皮燒腩仔	Crispy Roasted Pork Belly		210
脆皮燒鵝 (只限午市供應)	Roasted Traditional Cantonese Goose (lunch only)	全隻 (whole) 半隻 (half)	680 350
炸子雞	Crispy Free Range Yellow Chicken	全隻 (whole) 半隻 (half)	450 230
紅燒乳鴿	Roasted Whole Pigeon	每隻 (per piece)	155

晚市點心 Evening Dim Sum

蟹肉魚子醬小籠包	Kurobuta Pork, Crab & Caviar Shanghainese Soup Dumplings	4件 (4 pcs)	95
黑豚肉松露鵪鶉蛋燒賣	Kurobuta Pork, Soft Quail Egg, Black Truffle	2件 (2 pcs)	60
金腿南澳龍蝦糰	South Australian Lobster, Yunnan Ham	1件 (1 pcs)	110
脆皮西班牙黑毛豬叉燒包	Signature Crispy Sugar Coated BBQ Spanish Teruel Pork Bun		60

前菜 Starters

蒜香手拍黃瓜	Cucumber & Garlic	55
香檸甜辣鮮魷	Dry Fried Squid, Sweet Chilli & Lime Zest Sauce	95
蒜泥白玉	Pork Belly Salad Rolls, Garlic & Chilli Dressing	95
避風塘鱔魚粒	Deep Fried Diced Cod Fillet, Golden Garlic, Spiced Salt	165
皮蛋豆腐	Chilled Tofu, Preserved Egg, Minced Pork, Szechuan Sauce	95
椒鹽田雞腿	Salt & Pepper Frog Legs	155
陳年黑醋雲耳海蜇頭	Marinated Jellyfish & Cucumber, Aged Balsamic Vinegar	180
口水雞	Cold Free Range Chicken, Szechuan Pepper, Chilli Sauce	155
鹵水豬仔腳	Grandmother's Marinated Boneless Suckling Pig's Trotter	150

湯	Soup	每位/ Per Person
佛跳牆	<i>"Buddha Jumps Over The Wall"</i> Double Boiled South African Abalone, Sea Cucumber, Conpoy, Cabbage, Black Wild Mushrooms	620
雪耳人蔘燉竹絲雞湯	Double Boiled Silky Fowl Soup, Ginseng, Snow Fungus served in Bamboo	150
四川海鮮酸辣羹	Szechuan Hot & Sour Soup, Assorted Seafood	150
蛋白蟹肉粟米羹	Sweet Corn Broth, Blue Swimmer Crab, Free Range Egg White	110
鯊魚骨湯竹筴菜胆燉花膠	Fish Maw, Double Boiled Fish Bone Broth, Bamboo Pith, Chinese Cabbage	190
老火靚湯 (只限午市供應)	Soup of the Day (lunch time only)	90

燕窩 Bird's Nest

每位/
Per Person

雞湯燉官燕	Double Boiled, Imperial Bird's Nest, Supreme Soup	480
原隻蟹拑燴官燕	Braised Imperial Bird's Nest, Whole Crab Claw	680
紅燒官燕	Bird's Nest Soup, Chicken Broth, Yunnan Ham	280
蟹肉燕窩羹	Bird's Nest Soup, Crab Meat	480

鮑魚・海味

Abalone & Dried Seafood

每位/
Per Person

蠔皇原隻三頭澳洲青邊鮑	Braised Whole Australian Abalone, Oyster Sauce	880
冰鎮原隻南非鮑魚	Whole Cold South African Abalone	(per piece) 280
鮑汁原隻四頭花膠	Braised Whole Fish Maw, Abalone Sauce	1,380
蠔皇原條遼參	Braised Whole Japanese Sea Cucumber, Oyster Sauce	380
蔥燒原條遼參	Wok Fried Sea Cucumber, Scallion	380
鮑汁白靈菇鵝參	Goose Web, Mushroom, Abalone Sauce	120
黑松露醬什菌鮮鮑片	Wok Fried Sliced Abalone, Mixed Fungus, Black Truffle Paste	580
醬爆花膠條	Wok Fried Fish Maw, Mushroom, Chilli Bean Sauce, Black Pepper	480

肉類 Meat

A5神戶牛配柚子芫茜牛油	Japanese Kobe Beef A5+ with Yuzu Cilantro Butter	100克 (Per 100g)	280
香菇炒澳洲M5和牛西冷	Australian Wagyu Beef M5+ Sirloin with Shitake Mushrooms, Szechuan Potatoes & Baby Leek		390
蘿蔔牛尾煲	Braised Ox Tail, Turnip, Homemade Chou Hau Sauce		290
花蓮滷肉(慢煮十二小時)	Traditional 12 Hour Slow Cooked Sticky Pork Belly		190
脆椒黑豚肉	'Pata Negra' Pork, Dried Chilli, Peanut		220
陳年黑醋咕嚕肉	Aged Black Vinegar Sweet & Sour Pork		180
素鮑生炆滑雞煲	Free Range Chicken, Mushroom, Shallot, Garlic, Chu Hau Sauce		190
四川辣子雞	Free Range Chicken, Dried Chilli, Szechuan Red Pepper	大 (Large) 小 (Small)	230 120
蘭度百合炒鴿脯	Pigeon, Lily, Garden Greens		190
中式燒南澳羊扒	Grilled South Australian Lamb Chops, Northern China Spices	3件 (3 pcs) 6件 (6 pcs)	290 580

活海鮮 Live Seafood

清蒸紅東星斑

Leopard Coral Garoupa, Steamed with Ginger

市價
Market Price

豉油皇游水生中蝦

Wok Fried Indian Ocean Prawns, Finest Soya Sauce

南澳龍蝦球配麻婆豆腐

Signature South Australian Lobster "Ma Po" Tofu

南澳龍蝦球配雲南火腿炒蛋白

Wok Fried South Australian Lobster, Egg White, Yunnan Ham

花雕蒸蟹 / 蟹钳(每隻)

Steamed Mud Crab In Chinese Hwa Tiao & Egg
(crab claws per Piece, subject to availability)

海鮮 Fresh Seafood

四川水煮魚	Fish Fillet Poached In Szechuan Chilli Pepper Broth		290
香煎黑鱈魚(每件)	Sticky Black Cod, Crispy Ginger	1件 (1 pcs)	180
上湯煎釀玉帶	Pan Fried South Australian Scallops & Minced Prawns	4件 (4 pcs)	320
南瓜金沙蝦球	Stir Fried Prawns, Pumpkin, Salty Egg		280
XO 醬花甲小炒皇	Fresh Clams, Assorted Vegetables, Dried Shrimps, Barbecue Pork, Cashew Nuts, XO Sauce		280
煲仔菜	Clay Pot		
蒜香胡椒中蝦煲	King Prawns, Black Pepper, Garlic, Soya Sauce		320
宮庭鱈魚煲	Black Cod, Potato, Chilli, Garlic, Spring Onion		220
生嗜斑頭腩煲	Garoupa Fillet, Garlic, Black Bean, Ginger, Coriander		360

菜類 Vegetable

銀杏馬蹄炒蘆筍	Sautéed Asparagus, Water Chestnut, Ginkgo Nuts	160
魚香茄子煲	Braised Eggplant, Minced Meat, Chilli	160
梅菜蒸茄子	Steamed Eggplant, Preserved Vegetable	120
馬拉盞蝦乾肉碎芥蘭	Wok Fried Kale, Dried Shrimp, Minced Pork, Shrimp Paste	140
砂窩娃娃菜	Casserole of Baby Napa Cabbage, Pork Belly, Garlic, Dried Chilli	140
乾煸四季豆	Sautéed String Beans, Minced Pork	160
麵醬唐生菜煲	Wok Fried Chinese Lettuce, Sweet Yellow Bean Paste	140
魚湯浸涼瓜腐竹	Poached Bitter Melon, Bean Curd in Fish Soup	160
銀杏腐竹炒西蘭花	Wok Fried Broccoli, Ginkgo, Bean Curd, Red Date	140
豉油王香煎豆腐	Pan Fried Prawns & Pork Tofu, Finest Soya Sauce	160

飯麵 Rice & Noodles

鮑魚雞粒炒飯	Fried Rice, Diced Abalone, Chicken, Spring Onion	320
客家炒飯	Fried Rice, Pork Belly, Preserved Vegetable, Egg	160
蟹肉瑤柱蛋白飛魚子炒飯	Fried Rice with Crabmeat, Conpoy & Egg White, Flying Fish Roe	230
生炒台灣臘腸糯米飯	Fried Glutinous Rice, Preserved Sausage, Dried Shrimp	180
魚湯四寶泡飯	Crispy Rice, Scallop, Prawn, Served in Soup	280
上湯斑片稻庭烏冬	Inaniwa Udon, Garoupa Fillet, Served in Soup	每位 (Per Person) 160
乾炒什菌安格斯牛河	Wok Fried Rice Noodle, Black Angus Beef, Wild Mushrooms	230
香辣海鮮炒麵	Crispy Noodle, Seafood, Ginger, Chilli, Garlic	320
鮑魚帶子撈麵	Tossed Noodle, Abalone, Scallops	320
海鮮潮州粥	Chiu Chow Congee with Daily Seafood	Market Price 市價

甜品 Desserts

梅酒浸原隻雪梨	Plum Wine Poached Australian Pear, Candied Ginger, Cinnamon, Osmanthus Flower	120
茉莉茶焦糖燉蛋	Jasmine Tea Infused Crème Brulee	80
紅棗荔枝果凍 配香芒雪 葩	Red Date & Lychee Jelly, Exotic Fruit & Mango Sorbet	60
綠茶朱古力慕絲餅	Green Tea Coated Chocolate Mousse	60

中式甜品 Classics

杞子桂花糕	<i>Mott's Amber</i> – Osmanthus Flower, Wolfberry	60
楊枝金露豆腐花	Sweetened Bean Curd Cream, Mango Soup	80
黑白配	Sesame Sweet Soup, Double Boiled Milk	80
冰花燉官燕	Double Boiled Imperial Bird's Nest Soup, Rock Sugar	360
杏汁燉官燕	Double Boiled Imperial Bird's Nest, Almond Soup	360