



# 餐前小菜


## appetizers

standard

 大華四品	majestic platter	40
椒盐炸生蚝	crispy oyster with fine salt and pepper	15
 烧汁苏冬仔	mini squids with honey sauce	15
鵝肝花卷	beancurd skin rolled with foie gras	13
蟹肉皮蛋冻豆腐	chilled homemade beancurd with crabmeat and century egg	13
椒盐白饭鱼	crispy whitebait with fine salt and pepper	13
 脆皮腩仔肉	roasted pork	13
小绍兴醉鸡	drunken chicken marinated with shao xin jiu	13
春夏秋冬卷	homemade vegetarian spring roll served with sweet and sour sauce	13
紫罗兰汁米纸素卷	rice paper vegetarian roll with violet cauliflower dressing	13
 荔枝烧卖	sweet, sour, spicy lychee siew mai	13
 泰式炸鱼皮	crispy fish skin with mango and chilli sauce in thai style	13
金沙肉鬆南瓜片	sliced of pumpkin with pork floss and salted egg yolk	13

per person

 清酒蟹肉沙律	chilled sake infused crabmeat salad	12
香煎鵝肝伴西瓜野菜	pan seared foie gras with watermelon and organic greens	15
 东瀛芥菜虾拼鵝肝片皮鸭	a combination of crispy wasabi prawn, peking duck and pan seared foie gras	20

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# 片皮鴨 / 乳豬

## barbequed peking duck / suckling pig

standard

 金陵片皮鴨	whole peking duck served with pancake	68
鴨肉煮法	duck meat cooking style:	12
生菜包鴨鬆	fried minced duck meat on lettuce	
銀芽炒鴨絲	fried shredded duck meat with bean sprouts	
姜蔥炒鴨件	fried duck meat with ginger and spring onions	
鴨絲燜伊麵	stewed e-fu noodles with shredded duck meat	
鴨粒炒飯	fried rice with diced duck meat	
大紅烤全體乳豬	barbecued whole suckling pig	188

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# 汤 / 羹

## soup / broth

per person

	養生老火靚湯	chef's special soup of the day	9
	古月酸辣湯	hot and sour seafood soup	9
	碧波鮮菇素湯	spinach and luffa melon puree with diced vegetables and mushrooms	9
	龍皇帶子羹	lobster broth with scallops and crab roe	12
	黃燜蟹肉魚鰾羹	crabmeat broth with fish maw and mushroom	12
	花旗參竹絲雞燉椰盅	double-boiled supreme soup with american ginseng and black bone chicken served in whole coconut	18
	大華海中寶	double-boiled sea treasures soup with black truffle	28
	干貝花膠菜胆翅骨湯	shark's bone soup with fish maw, beijing cabbage and conpoy	28

standard

	美國螺頭燉三芭雞湯	double-boiled kampong chicken soup with american conch	68
	野山天麻燉龍躉頭湯	double-boiled supreme soup with wild tian-ma and giant grouper head	68




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# 鱼翅 shark's fin

per person

 大華煲仔蟹肉翅 (40 克)	majestic claypot shark's fin soup with crabmeat (40g)	32
 翅骨湯菜胆炖鲍翅 (60 克)	premium shark's fin with beijing cabbage in shark's bone soup (60g)	50
红梅蟹肉鲍翅 (60 克)	premium shark's fin with crabmeat and crab roe (60g)	50
黄焖大鲍翅 (80 克)	braised whole shark's fin in superior bisque (80g)	68
 迷你大華鲍翅盆菜 鲍翅, 鲍鱼, 龍蝦, 魚, 鮮竹卷, 花菇, 海參, 干貝 (需 30 分钟时间制作)	majestic mini deluxe treasures claypot superior shark's fin, whole abalone, lobster, fish fillet, beancurd roll with minced pork, flower mushroom, sea cucumber, conpoy (30 minutes preparation time)	68

standard

生菜桂花翅	scrambled egg with sautéed shark's fin and crabmeat served with lettuce	42
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# 生猛游水海鲜


## live seafood

per 100 gm

波士顿龍虾	boston lobster	16
澳洲龍虾	australian lobster	seasonal price 时价
刺身	sashimi	
奶柠汁	with creamy milk and lime sauce	
上汤焗	with superior stock	
蛋白烧酒蒸	steamed with chinese wine and egg white	

per piece

苏格兰竹蚌	scotland bamboo clam	15
加拿大生蚝	canadian jumbo oyster	15
青姜茸蒸	steamed with homemade ginger sauce	
金银蒜蒸	steamed with minced garlic	
七味盐	deep-fried with seven spiced salt	

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# 生猛游水魚

## live fish

per 100 gm

龍虎斑	tiger grouper	12
笋壳	soon hock	13
青衣	green wrasse	16
东星斑	leopard coral-trout	18
苏眉	hump-head wrasse (so mei)	38
老鼠斑	high finned grouper	38

梅菜蒸		steamed with dried leaf mustard
穗式蒸		steamed with dried lily bulbs and black fungus in light soya sauce
清蒸		steamed in superior light soya sauce
潮式蒸		steamed in teochew style
油浸		deep-fried with superior light soya sauce
香芒泰式炸		deep-fried thai style
茄子豆腐煲		braised with eggplant and beancurd in claypot
万寿		prepared in two styles *sautéed with garden green *deep-fried with fine salt and pepper

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# 海鲜

## seafood recommendations

per person

 干烧大虾皇	fried king prawn with tomato and chilli sauce	20
黄金大虾皇	fried king prawn with salted egg yolk	20
 豉油煎大虾皇	pan-fried king prawn with chef's secret sauce	20
花雕蛋白蒸大虾	steamed king prawn with egg white and hua diao jiu	20
鲈鱼扒	fillet of sea perch	18
梅菜蒸 	steamed with dried leaf mustard and soya sauce	
豆酥蒸	steamed with taiwanese bean crumbs and soya sauce	
穗式蒸	steamed with dried lily bulbs and black fungus in light soya sauce	
香槟焗	baked in champagne and chinese honey	
蜜汁焗	baked with honey sauce	
香芒泰式炸 	deep-fried thai style	

 蒜油粉丝蒸龍趸扒	Steamed fillet of giant grouper with fragrant garlic oil and crystal vermicelli in light soya sauce	18
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Per 100 gm

龍趸腩翅焖茄子	stewed giant grouper belly and fin with eggplant	8
葱油蒸龍趸头	steamed giant grouper head with spring onion oil in light soya sauce	6

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# 海鲜

## seafood recommendations

standard

 奶柠软壳蟹	soft shell crab with creamy milk and lime sauce	20
 极品酱玉带芦笋	sautéed scallops with asparagus in xo chilli sauce	36
奇异果草莓带子	sautéed scallops with fresh kiwi and strawberry	36
 北海道带子烟肉卷 (三只)	pan seared hokkaido scallop rolled with smoked bacon (3 pcs)	36
 东瀛芥茉虾 (六只)	crispy prawns with wasabi dressing (6 pcs)	32
 黄金虾球 (六只)	crispy prawns with salted egg yolk (6 pcs)	32
 干烧虾球 (六只)	fried prawns with tomato and chilli sauce (6 pcs)	32
酸甜虾球 (六只)	fried prawns with sweet and sour sauce (6 pcs)	32
竹笼金银蒜蒸海虾 (六只)	steamed sea prawns with minced garlic served in a bamboo basket (6 pcs)	32





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# 鲍鱼 abalone

per person

 原只南非鲍鱼豆腐 (20 克)	braised south african whole abalone with homemade beancurd and garden greens (20g)	28
 原只南非鲍鱼 (35 克)	south african whole abalone with garden greens (35g)	48
 原只南非 25 头干鲍 (35 克)	25 head quality south african dried whole abalone in ancient style (35g)	88
 澳洲许榕 15 头干鲍 (70 克)	15 head quality australian xu rong dried whole abalone in ancient style (70g)	188

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## 牛肉 / 羊肉 / 猪肉 / 家禽 beef / lamb / pork / poultry

per person

	照烧鸡扒伴野菜	grilled chicken chop in teriyaki sauce garnished with organic greens	14
大	绿茶烧焗肉排	stewed pork belly rib with green tea essence	16
	秘制京烤骨伴馒头	stewed pork rib with sweet and sour sauce accompanied with fried mantou	16
	松露鹽燒匈牙利豬扒	grilled hungary mangalitza pork-chop with truffle salt	20
大	中式烤羊排	grilled lamb chop in chinese honey with pan-fried carrot cake	24
大	鑊仔煎牛柳	pan seared fillet of ribeye in sesame sauce	20
大	柚子辣汁松露盐煎鹿儿岛和牛 (80 克)	seared kagoshima wagyu ribeye lightly marinated in soy with yuzu spicy sauce and truffle salt (80g)	48

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## 牛肉 / 猪肉 / 家禽 beef / pork / poultry

standard

	挂炉烧鸭	roasted duck served with plum sauce	22
	菠萝咕噜肉	sautéed pork with sweet and sour sauce with pineapple	20
	红糟芥菜鸡球	crispy chicken marinated with distillers grains sauce and wasabi dressing	20
	泰皇香芒去骨鸡	roasted boneless chicken with mango in thai style	22
	淮香吊烧鸡	roasted chicken with five spiced salt	22
	麻辣干葱烧鸡	roasted chicken with crispy shallots in special sauce	22
	黑椒蒜片牛柳粒	pan-fried diced beef tenderloin with black pepper	24
	招牌镇江肉排	signature spare ribs with chef's secret dressing "zhengjiang" style	24
	木耳姜酒鸡煲	claypot farm chicken with glutinous rice wine, ginger and black fungus	30
	鹿儿岛和牛灼茄子 (80 克)	poached sliced of kagoshima wagyu with eggplant in soya dressing (80g)	48

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## 蔬菜 / 豆腐 / 鲜菇 vegetables / beancurd / mushrooms

standard

	金银蛋灼枸杞	poached matrimony vines leaves in superior broth with trio of eggs	20
	上汤浸白菜苗	poached amaranth in superior broth	18
	梅菜芥兰	sautéed kai lan with dried leaf mustard	18
	蒜茸蒜菇芦笋豆腐	wok-fried asparagus with honshimeji, beancurd, chilli padi and minced garlic	18
	三菇扒白菜苗	sautéed baby cabbage with trio of mushrooms	18
	锅烧麻婆豆腐	braised spicy "mapo" tofu with minced pork	18
	烤蒜家乡豆腐	braised homemade beancurd with garden greens and whole garlic	18
	袋袋足千金	crispy beancurd parcel filled with mixed diced mushrooms (3 pcs)	18
	黑椒莲藕炒爽菜	sautéed mixed vegetables with sliced lotus root and black pepper	20
	夏果三菇炒兰度	sautéed kai lan with trio of mushrooms and macadamia nuts	20
	XO 酱炒露笋	sautéed asparagus with xo chilli sauce	20
	蟹肉扒芥菜	Sautéed mustard greens with crabmeat	24

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# 麵/饭

## noodles / rice

standard

 大華萝卜糕	pan-fried majestic carrot cake in xo chilli sauce	15
咸鱼鸡粒炒饭	fried rice with diced chicken, salted fish and bean sprouts	20
扬州炒饭	fried rice with prawns, pork in "yang zhou" style	20
蟹肉银芽炒饭	fried rice with fresh crabmeat and bean sprouts	20
鸡蛋素粒炒饭	fried rice with diced vegetable and eggs	20
松菇干烧伊麵	braised e-fu noodles with mushrooms and chives	20
 肉丝干炒麵线	wok-fried "mee sua" with shredded pork, egg and bean sprouts	20
 名厨海鲜炒麵	chef's signature wok fried noodles	22
 蠔仔焖麵綫	stewed "mee sua" with oyster and crab roe	22
 小小鲍鱼焖麵綫	stewed "mee sua" with baby abalone and crab roe	22
 波士頓龍蝦焖麵	stewed boston lobster noodles with ginger and spring onion	88
鹅肝腊味煲饭 (需 45 分钟时间制作)	claypot rice with foie gras, preserved meat and chinese sausage (45 minutes preparation time)	medium 48 large 68
 滑鸡砂煲饭 (需 45 分钟时间制作)	signature claypot rice with kampong chicken (45 minutes preparation time)	medium 38 large 58

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## 甜品 dessert selections

per person

仙草芦荟索贝	refreshing homemade sorbet with aloe vera and grass jelly	9
 杨枝甘露香草雪糕	chilled mango puree with sago, pomelo and vanilla ice-cream	9
紫米香芒布丁	chilled mango pudding with black glutinous rice	9
飘雪果盘	seasonal fruits served on ice	9
蛋白杏仁茶	sweetened almond puree with egg white (hot)	9
天山雪莲炖桂圆	double-boiled tianshan snow lotus fruits with dried longan (hot)	9
摩摩渣渣	bubur chacha	10
夏日冰淇淋	summer ice-cream	10
 枫糖冰火榴槤	crispy king of durian ice-cream with maple syrup	10
 猫山皇榴槤冻	chilled "mao shan wang" durian with gula malacca	10
 椰盅牛油果香草雪糕	chilled avocado puree with vanilla ice-cream and gula malacca served in whole coconut	12
冰糖炖官燕 (冷/热)	double boiled imperial bird's nest with rock sugar (cold/ hot)	38

standard

 流沙包	steamed custard bun with salted egg yolk (3 pcs)	6
豆沙锅饼	pan-fried chinese pancake with red bean paste	12

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