



巧手點心 DIM SUM

4 pieces

☞	藍粵軒龍蝦餃【每件】 Steamed Lobster Dumpling, Celery, Caviar 【Each】	12
☞	天使藍蝦鮮蝦餃 Hand Peeled Obsiblu Prawn Dumpling	18
	黑蒜雞肉燒賣 Chicken Siu Mai Dumpling, Black Garlic	16
☞	上湯小籠包 Xiao Long Bao, Shanghai-Style Pork Soup Dumpling	18
	蟹肉鳳眼餃 Steamed King Crab and Cuttlefish Dumpling	16
	鮮元貝石榴球 Steamed Scallop Dumpling	16
	珍蔬欖菜素餃 ☞ Mixed Vegetable Dumpling	12
	酸辣汁鮮菇餃 Wild Mushroom Dumpling, Hot and Sour Sauce	16
☞	千絲豆腐卷 Deep Fried Tofu Roll, Kataifi Pastry, Mango Sauce	18
	天使藍蝦炸雲吞 Hand Peeled Obsiblu Prawn Crispy Wonton	16
☞	焗黑毛豬叉燒餐包 Barbecued Iberico Pork Bun	16
	黑椒鴨肉酥 Baked Duck Puff, Onion, Black Pepper, Barbecue Sauce	16
	海鮮手工酥盒 Crispy Seafood Parcel	18
	香芋素春卷 Spring Roll, Yam Bean, Taro	16



Chef's recommendation



Plant-based

Please inform us of any allergies / dietary requirements.

A discretionary 15% service charge will be added to your bill.

Prices include VAT.

前菜 STARTER



👉	明爐蜜汁廣東式叉燒 Barbecued Iberico Pork	32
	脆皮燒腩仔 Cantonese Roasted Pork Belly	30
	廣東式西柚撈起 Lo Hei Salad, Grapefruit, Radish, Leek, Bell Pepper, Soy, Chilli Oil	22
	避風塘蟹鉗 Crispy King Crab, Prepared Typhoon Shelter Style	28
	摩登中式沙律 Pickled Vegetables, Shimeji Mushrooms, Five Spice	22
👉	脆炸鱸魚配自家製蛋黃醬 Cornish Seabass, Salt and Pepper, Sweet & Sour Emulsion	28
	杞子滷醉雞 Drunken Chicken, Goji Berries	22
👉	紅油拌牛腩 Braised Angus Beef Shin, Watermelon, Chilli Oil	28

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湯羹【每位】
SOUP (per person)

上湯天使藍蝦雲吞湯	18
Hand Peeled Obsiblu Prawn Wonton Soup	
配麵	26
With Egg Noodles	
香菇酸辣羹	18
Hot and Sour Soup, King Oyster Mushroom	
配蝦	26
With Tiger Prawn	
雞蓉粟米羹	18
Sweetcorn Soup with Chicken	
☞ 摩利牛乾菌燉菜膽	30
Double-Boiled Boletus Mushroom Soup, Morel, Pak Choi	
紅棗雪耳燉螺頭湯	30
Double-Boiled Sea Whelk Soup, White Cloud Fungus, Red Dates	

中華門片皮鴨
PEKING DUCK

☞ 中華門片皮鴨【兩食】	135
Silver Hill Peking Duck with Choice of Second Course	
配：西汁芝麻鴨甫 或	
Deep-Fried with Barbecue Sauce, Black Sesame	
蘿蔔乾爆鴨絲	
Wok-Fried with Vegetables, Pickled Radish	

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主菜
MAIN COURSE
Seafood

英吉列海峽藍龍蝦

Native Lobster

欖菜炒

116

Wok-Tossed, Olive Pickles, Spring Onion, Red Chilli, Garlic

薑蔥上湯煮

116

Sautéed with Ginger, Spring Onion

配伊麵

14

Additional E-Fu Noodles

大西洋上品蝦球烹飪方法自選

Atlantic King Prawns

金銀蒜豉油蒸

46

Steamed with Garlic, Konjaku, Premium Soy Sauce

黑醋汁炸配松子仁

46

Crispy Fried, Pine Nuts, Aged Vinegar

豉汁蒸蘇格蘭鮮元貝【每位】

24

Hand Dived Scottish Scallop

Steamed with Shallot, Tofu, Black Beans Sauce【Each】

荷葉麵醬蒸鱸魚

46

Steamed Seabass Fillet, Lotus Leaf, Chinese Black Mushrooms

蠔皇臻選兩頭大湯鮑【每位】

100

Braised Whole Abalone, Oyster Sauce【Each】

薑蔥蒸時日海上鮮

128

Steamed Whole Fish of the Day, Ginger and Spring Onion



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主菜
MAIN COURSE
Meat

	中華門豉椒熟成牛肉眼	52
	Wok-Fried Wagyu Ribeye, Spicy Black Bean Sauce	
	黑椒和牛肉眼	52
	Wok-Fried British Wagyu Ribeye, Honey, Garlic, Black Pepper Sauce	
🍴	芝麻西檸雞	36
	Herb Fed Chicken, Black & White Sesame, Lemon Sauce	
	宮保爆雞丁	32
	Kung Pao Chicken, Chilli, Peanuts	
	古法菠蘿咕嚕肉 或 雞球	32
	Sweet and Sour Pork or Chicken, Pineapple	
	火蒜爆腩仔	36
	Stir-Fried Pork Belly with Garlic, Bean Sprouts, French Beans, Peanuts	
🍴	柱候炆牛面頰	44
	Slow-Cooked Herefordshire Beef Cheek, Chinese Cabbage, Spring Onion	
	孜然薑蔥羊架	46
	Sautéed Herwick Lamb Chops, Green Pepper, Ginger, Cumin	
	和牛鬆麻婆豆腐	38
	Mapo Tofu with Minced Wagyu Beef	

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主菜
MAIN COURSE
Plant-Based

黑松露醬炸豆腐 	32
Black Truffle Mushroom Tofu	
麻婆豆腐 	25
Mapo Tofu with Mushroom	
糖醋茄子 	25
Crispy Aubergine, Sweet and Sour Sauce, Sesame, Green Pepper	
紅燒豆腐 	25
Braised Tofu, Chinese Black Mushrooms, Seasonal Greens	
風砂茄子 	25
Deep-Fried Aubergine with Garlic	

蔬菜
VEGETABLES

季節時令蔬菜 	20
Seasonal Vegetables Cooked to Your Preference	
本地湯匙白菜 / 本地菠菜 / 菜芯 / 芥蘭 / 西蘭花	
Pak Choi / Spinach / Choi Sum / Kai Lan / Broccoli	
清炒 / 蒜蓉 / 上湯浸	
Plain Wok-Fried / Wok-Fried with Garlic / Braised with Superior Stock	
金蒜爽藕蘭花苗 	20
Crispy Lotus Roots, Broccolini, Shaved Garlic	
欖菜豆乾四季豆 	25
Stir-Fried French Beans, Five Spice Bean Curd, Chinese Olive Paste	
雪菜蒸鮮腐竹 	18
Steamed Soya Sticks, Preserved Mustard Greens, Premium Soy Sauce	

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飯麵 RICE AND NOODLES

👉	沙嗲鴨絲炒河 Stir-Fried Rice Noodle, Peking Duck, Satay Sauce	30
	豉油王銀芽炒麵 Stir-Fried Egg Noodles, Bean Sprouts, Chives, Dark Soy Sauce	26
	英國和牛崧炒飯 British Wagyu Fried Rice, Iceberg Lettuce, Oyster Sauce	38
	鮮蝦揚州炒飯 Yeung Chow Fried Rice, Shrimp, Barbecued Pork	32
	錦繡炒飯 🌱 Wok Fried Rice, Mixed Vegetable	30
	珍菌炆伊府麵 🌱 Braised E-fu Noodles, Mixed Mushrooms, Vegetarian Oyster Sauce	26
	香濃雞蛋炒飯 🌱 Egg Fried Rice	10
	泰國絲苗白飯 🌱 Steamed Rice	6



Please scan for allergens and nutritional information

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