



SET MENU 1
\$58++ PER PERSON
(MINIMUM 2 PERSONS)

金汤蟹肉羹

Golden Pumpkin Broth with Fresh Crabmeat

清蒸鲈鱼

Steamed Sea Perch Fillet in Light Soya Sauce

蚝皇北菇西兰花

Braised Black Mushroom and Broccoli with Oyster Sauce

烧鸭生面汤

House Special Noodle Soup with Roast Duck

杨枝甘露

Chilled Mango Cream with Sago and Pomelo

SET MENU 2
\$78++ PER PERSON
(MINIMUM 2 PERSONS)

烧味三拼
Yàn Barbeque Combination Platter

是日老火汤
Soup of the day

咕嚕鲈鱼球
Sweet and Sour Sea Perch Fillet

鲍脯北菇西兰花
Braised Slice Abalone and Black Mushroom with Broccoli

金汤蟹肉焖面线
Braised 'Mee Sua' with Fresh Crabmeat, Beansprouts
and Golden Pumpkin Sauce

万星杏脯
Chilled Apricot with Sea Coconut and Basil Seed

SET MENU 3
\$ 68 + + PER PERSON
(MINIMUM 6 - 8 PERSONS)

招牌片皮鸭

Yàn Peking Duck with Homemade Crepe and Traditional Garnishes

瑶柱海味羹

Braised Seafood Broth with Dried Fish Maw

碧绿炒花枝玉带

Sautéed Cuttlefish and Scallop with Seasonal Vegetable

麦片虾球

Deep-fried Cereal Prawns

姜葱豆根焖鲈鱼件

Braised Sea Perch Fillet with Beancurd Skin, Ginger and Spring Onion

杞子鲜腐竹泡时蔬

Poached Seasonal Vegetables with Beancurd Sheet and Wolfberries

雪菜鸭丝焖米粉

Braised Vermicelli with Shredded Duck Meat and Preserved Vegetables

杨枝甘露配流沙包

Chilled Mango Cream with Sago and Pomelo
accompanied with Steamed Salted Egg Yolk Custard Bun

SET MENU 4

\$58++ PER PERSON

(MINIMUM 8-10 PERSONS)

日式芥末虾球

Deep Fried Prawns with Wasabi-Mayo Sauce

红烧鱼鳔羹

Braised Dried Fish Maw Broth

豉汁碧绿黑豚肉

Sautéed Black Pork Fillet and Seasonal Vegetable
with Black Bean Sauce

金菇蒜茸蒸鲈鱼腩件

Steamed Sliced Sea Perch Belly
with Minced Garlic and Enoki Mushroom

金牌炸子鸡

Roasted Crispy Chicken

杞子泡时蔬

Poached Seasonal Vegetable with Wolfberries

干烧伊面

Braised Ee-Fu Noodle

杨枝甘露

Chilled Mango Cream with Sago and Pomelo

SET MENU 5
\$ 88 + + PER PERSON
(MINIMUM 8-10 PERSONS)

招牌片皮鴨

Yàn Peking Duck with Homemade Crepe and Traditional Garnishes

人參滋補燉雞湯

Double-Boiled Chicken Soup with Ginseng

清蒸順壳魚

Steamed Soon Hock Fish in Light Soya Sauce

白胡椒芦笋牛柳粒

Sautéed Beef Tenderloin Cubes and Asparagus with White Pepper Sauce

生菜片黎作蟹

Pan-Fried Fresh Crabmeat and Egg White served in Lettuce Cup

蚝皇鮑片野菌時蔬

Braised Sliced Abalone and Fresh Wild Mushroom with Seasonal Vegetable

雪菜鴨絲燜生面

Stewed Noodle with Shredded Duck Meat and Preserved Vegetable

紅蓮燉雪蛤

Double-Boiled Hashima with Lotus Seed and Red Dates

請提前一天預訂

Please place your order one day in advance