

「鋒膳」致力蒐羅不同地方特色的食材和醬料融入粵式味道。而融合並非簡單的加減法，廚師必須對各地飲食文化有相當的認知從而選用適當的食材配搭，再以精湛運用煎、炒、煮、炸、炆、燉、烤的基礎上進行菜品的烹調，給予料理新的生命。所謂「融合」，不單只是一種順理成章的「包容」，還是歷經歲月淘洗而揉合的蛻變。

承傳中國粵菜優厚的美食基因和文化，務求令每位「鋒膳」顧客體驗到我們團隊對食材、調料、搭配以及烹飪方法的誠意。

主人黎兆鋒(Nansen) 為名廚黎汝森之子，曾任職國際知名五星級四季酒店（埃及）中菜部主管，從小在美食中浸淫長大，對粵菜有其獨特見解，擅長融匯中國各種烹煮與調味方法，配合各國優質食材為食客帶來多元飲食文化的享受。

Flowerdrum has always been collecting various authentic ingredients, sauces & condiments to integrate with Cantonese cuisine. Integration is not just a simple calculation. Chefs should have certain knowledge and considerable understanding of the food culture in various places to choose the appropriate ingredients and sauce which blend the culinary tradition of different nations to create innovative and extraordinary dishes by using general methods based on the exquisite use of pan-frying, stir-frying, boiling, deep-frying, braising, stewing, and roasting, in order to remain and highlight the original flavors.

The so-called "fusion" is not only a logical "tolerance", but also a transformation that has been blended and mixed over the years.

Our chefs bring in ingredients and flavors inherent from different cultures to provide a large variety of dishes. We strive to offer our customers memorable dining experience in every patronage.

Nansen Lai is the son of the famous chef Lai Yue Sum. Nansen was the head of the Chinese cuisine department of the international five-star Four Seasons Hotel (Egypt). Growing up immersed in gourmet, his unique insights into Cantonese cuisine which inspire him to integrate various Chinese cooking and seasoning, with selected high-quality ingredients from various countries to bring diners the enjoyment of diverse food cultures.

鋒
膳

廚師發板 Omakase

三喜碟

Antipasto Platter

.

叉燒

BBQ Meat

...

湯

Soup

.

主菜壹

Primo

.

主菜貳

Secondo

.

主菜叁

Terzo

...

主食

Mains

...

甜品

Dolce

.

自製冰淇淋

Homemade ice-cream

.

美點

Petit Four

...

咖啡或茶

Coffee or Tea

每位 1,680 Per Head

食住先 Appetiser

柚子蜜餞番薯 日本番薯 Sweet Japanese Potatoes Glazed with Honey Citron	HKD 125
奇趣豆腐 Crispy Bean Curd	125
黃金牛油果 Golden Crispy Avocado	125
北京鴨春卷 Peking Duck Rolls	125
自製子薑糖心皮蛋 兩隻 Homemade Pickled Ginger with Thousand-year Egg	130
千絲牛腩 Kunafa Beef Brisket	150
椒鹽有機舞茸 Spiced Salt Organic Maitake Mushroom	180
辣子牛筋 本地黃牛 Beef Tendon in Sichuan Style	180
煙燻鹹牛脷 本地黃牛 Smoked Corned Ox Tongue	200
川辣牛面頰 本地黃牛 Ox cheeks in Sichuan Style	220

食住先 Appetiser

黑椒牛面頰 本地黃牛 Beef Cheeks with Black Peppercorn	HKD 220
陳醋舟山紅海蜆頭 25年黑醋 Zhaoshan Red Jellyfish in 25-year Balsamic Vinegar	250
醉翁鮑魚 兩隻 Drunken Abalone	320
宮崎快樂豬叉燒 21天乾熟成宮崎快樂豬 (四件) Barbecued 21 day Dry-aged Miyazaki Marumi Pork (4pcs)	360
*柚子糖雞叉燒 法國無激素雞腿 (四件) Barbecued French Hormone Free Chicken Leg with Honey Pomelo (4pcs)	360
*麥蘆卡蜂蜜魚叉燒 深海巨型龍躉背 (四件) Barbecued Giant Grouper Fillet with Honey Manuka (4pcs)	600
*黑糖核桃木煙燻羊叉燒 英國皇家威爾斯羊肉 (四件) Barbecued Royal Welsh Lamb with Brown Sugar Smoked Walnut (4pc)	800
*桂花糖牛叉燒 鹿兒島A4和牛 (四件) Barbecued Kagoshima A4 wagyu Beef (4pcs)	1,200

店主在埃及四季酒店擔任餐飲主管時，由於宗教信仰的原因大部分的當地人都不吃豬肉，但為了帶給客人廣東燒味中的一絕-叉燒，他與廚師團隊想盡辦法利用不同肉類如牛、羊、雞、魚配以不同的糖漿而創製出不同口味的叉燒。

When the owner of flowerdrum worked as a F & B manager at the Four Seasons Hotel in Egypt between 2007 and 2009, he encountered a situation where most of the locals didn't eat pork due to religious beliefs. However, in order to offer a Cantonese delicacy to the guests, namely char siu (barbecued pork), he and his chefs came up with different variations of char siu by using different types of meat such as beef, lamb, chicken, and fish, along with various types of sugar syrup. After experimenting, they came up with a variety of delicious char siu dishes that everyone could enjoy.

* 敬請一天前預訂

Please order one day in advance

飲好湯為身體 Soups

	HKD/per person
竹筴瑤柱帶子粟米羹 北海道帶子王、九州太陽卵 Hokkaido Scallops, Dried Scallops, Bamboo Fungus, and Sweet Corn Soup	230
蟹肉雪耳蛋白南瓜羹 生拆蟹肉、溫室南瓜 Fresh Crab Meat, Snow Fungus, Egg White, and Greenhouse Pumpkin Soup	230
松茸冬菇濃雞湯 雲南野生松茸、日本冬菇 Chicken Soup with Yunnan Wild Matsutake Mushroom, and Japanese Mushroom	230
*松茸冬菇野竹筴燉菜膽 雲南野生松茸、日本冬菇 Yunnan Wild Matsutake Mushroom, Japanese Mushroom, Bamboo Fungus, with Chinese Cabbage Soup	230
爵士湯 哈密瓜、陳皮、螺頭、豬展、花膠 店主父親為了報答鄧爵士對夥記救命之恩而研製的湯 Soup of the Lord Cantaloupe, Icelandic Fish Maw, Dried Conch, 50-year Tangerine, Peel, Pork The soup was named after Duke Tang Shiu Kin who has saved the life of staff of the restaurant owner's father	300
遠年陳皮火鴨花膠羹 五十年陳皮 Shredded Duck Meat, Fish Maw & 50-year Sun-dried Tangerine Peel Soup	280
酸辣湯 厚花膠、生拆蟹肉、北海道帶子 Hot and Sour Soup with Fish Maw, Fresh Crab Meat and Hokkaido Scallops	280
五十年陳皮水律蛇羹 (十月至二月供應) Hand-shredded Snake Soup with 50-year Sun-dried Tangerine Peel (Seasonal dish available from October to February only)	450

以上價錢以每位計

The above prices are for one serving

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Please order one day in advance

飲好湯為身體 Soups

	HKD/per person
野竹筍鯊魚骨花膠湯 Wild Bamboo Fungus, Shark's Bone and Fish Maw Soup	300
御製鷓鴣羹 五十年陳皮、牛大力鷓鴣 鷓鴣含有豐富營養及低膽固醇 相傳唐玄宗李隆基為討好楊貴妃而下令研製的一碗湯羹 Imperial Partridge Soup with 50-year Sun-dried Tangerine Peel, Millettia Fed partridge Partridge is nutritious and low in cholesterol According to legend, in Tang Dynasty Emperor Xuanzong ordered to develop this soup to pleased his favourite imperial concubine Yang.	300
* 順德拆肉魚蓉羹 牙擦翅 (兩位起) Shunde Style Minced Fish with Blue Shark's Fin Soup (From 2 for per serving)	400
* 桂花魚蓉羹 (關東遼參) (兩位起) Osmanthus Minced Fish & Japanese sea Cucumber Soup (From 2 for per serving) (Japanese Kanto Sea Cucumber Soup)	400
松子金銀魚湯花膠羹 Pine Nuts, Minced Fish in Shark's Bone & Fresh Fish Mix Soup	400
* 松茸螺頭花膠關東遼參燉湯 Matsutake Mushroom, Conch, Fish Maw and Japanese Kanto Sea Cucumber Soup	450
頂湯花膠燕窩羹 Fish Maw and Bird's Nest Soup	480

以上價錢以每位計

The above prices are for one serving

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Please order one day in advance

算你識食「魚翅」啦 Shark's Fin

牙揀脊翅 Blue Shark's Dorsal Fin (約100g)	HKD 800
牙揀片翅 Blue Shark's Fin (約100g)	900
<p>日本來貨，這種翅沙黑色，雖然翅針不粗，但勝在翅針軟滑，肉膜薄，由於不耐火，故煲翅時間短更適合，翅針淋滑，所以老人及小孩亦適宜，是一種性價比非常高的魚翅。</p>	
五羊片翅 Brown Shark's Fin (約100g)	1,100
<p>五羊翅這個名稱來自日本，外皮沙層啡色，故生產這種翅的鯊魚名為 Brown Shark，五羊翅背鰭可作包翅用，翼鰭和尾鰭作散翅用，若散翅以粗幼排列，以天九為首，蝴蝶青第二，高茶勾第三，其次是海虎、五羊及牙揀了。</p> <p>五羊翅數十年來非常受歡迎，用作紅燒翅之用，蓋其翅針耐火而幼滑，翅皮滑而帶膠口，味道濃郁，但口感稍為爽口。</p>	
海虎片翅 Tiger Shark's Fin (約100g)	1,880
<p>海虎翅是相當有名的魚翅，翅針粗壯，與高茶勾翅不遑多讓。</p> <p>海虎翅多來源於南美太平洋區的最多，產海虎翅的鯊魚叫灰真鯊，這種鯊魚的勾翅(尾巴)就是非常有名的雙頂金山勾了，通常海虎翅所用的是片翅(撥水翅)，也稱翼翅，是數一數二的片翅。</p>	
青蓮翅/高茶勾 Mako Shark's Fin (約100g)	2,000
<p>很多人對青蓮翅會感到陌生，但如果說高茶勾翅，吃貨都會知道，那是一個翅針粗而軟滑的品種，作紅燒或頂湯翅最宜，其實產青蓮翅的鯊魚，其尾部制成的勾翅，也就是高茶勾翅了。是最上等勾翅的選擇，亦是最頂級魚翅之一。</p>	

以上價錢以每位計

The above prices are for one serving

需時30分鐘製作

Please allow 30 minutes for cooking

算你識食「魚翅」啦 Shark's Fin

紅燒野生竹笙翅 牙揀·五羊·海虎·高茶勾

Braised Shark's Fin with Wild Bamboo Fungus

紅燒蟹黃蟹肉翅 牙揀·五羊·海虎·高茶勾

Braised Shark's Fin with Fresh Crab Roe and Meat

檸香胡椒翅 牙揀·五羊·海虎·高茶勾

Shark's fin Soup with Lime and Peppercorn

上湯乾撈翅 海虎·高茶勾

Stewed Shark's Fin served with Supreme Soup

濃雞湯翅 牙揀·五羊·海虎·高茶勾

Shark's Fin and Chicken Soup

花膠鯊魚骨湯翅 牙揀·五羊·海虎·高茶勾 (另加HKD100)

Shark's Fin Soup with Fish Maws and Shark's Bone (HKD100 additional charge)

生拆蟹肉炒桂花翅 高茶勾

Stir-fried Shark's Fin with Fresh Crab Meat and Eggs

頂湯燉翅 牙揀·五羊·海虎·高茶勾

Double-boiled Shark's Fin Soup

* 石榴翅 牙揀·五羊·海虎·高茶勾

Steamed Shark's Fin Wrapped in Egg White Pancake

椰香高湯燉翅 牙揀·五羊·海虎·高茶勾

Double-boiled Shark's fin with Coconut

松茸黃炆翅 牙揀·五羊·海虎·高茶勾

Braised Shark's fin with Matsutake Mushroom

蟹肉皇菇酸辣翅 (手拆蟹肉·皇菇) 牙揀·五羊·海虎·高茶勾

Hot and Sour Soup with Shark's Fin, Fresh Crab Meat & Qinghai Mushroom

* 敬請一天前預訂 Please order one day in advance

「鮑」 你好食 Abalone

椒鹽孔雀鮑魚

Salt and Pepper Abalone

HKD

320

以上價錢兩隻計

The above prices are for 2 pieces

蝦子濃醬鮑魚

Braised Abalone in Shrimp Roe Sauce

野生竹筍鮑魚

Steamed Abalone with Wild Bamboo Fungus

蠔皇菜膽鮑魚伴柚皮

Braised Abalone and Green Vegetable
in Premium Oyster Sauce with Pomelo Pith

紅燒鮑魚伴日本花菇

Braised Abalone with Japanese Mushroom

本店選用之乾鮑

Our Selection of Dried Abalone

20頭日本皇冠吉品10年陳 (約30克)

每隻 Each 4,800

Original Japanese Dried Yoshihama Abalone (Approx. 30g)

20頭中東乾鮑 (約30克)

每隻 Each 1,280

Middle East Dried Abalone (Approx. 30g)

需時30分鐘製作

Please allow 30 minutes for cooking

唔係唔食「豬牛羊」呀? Pork · Beef · Lamb

鹹魚冬菇馬蹄煎/蒸肉餅 頂級孟加拉牙域咸魚、宮崎快樂豬 Miyazaki Marumi Pork Patties with Japanese Mushroom, Cured Fish and Water Chestnut - Pan Fried/Steamed	HKD 300
蝦醬豆腐蒸豬腩肉 21天乾熟成宮崎快樂豬 Steamed 21 day Dry-aged Miyazaki Marumi Pork Belly & Bean Curd with Shrimp Paste	280
手抓羊肉 紐西蘭羊肉 Hand-held New Zealand Mutton	280
紫蘿咕嚕肉 21天乾熟成宮崎快樂豬、自家製子薑 Sweet and Sour 21 day Dry-aged Miyazaki Marumi Pork with Pickled Ginger and Pineapple	300
西班牙黑醋咕嚕肉 廿五年西班牙黑醋、21天乾熟成宮崎快樂豬 Sweet and Sour 21 day Dry-aged Miyazaki Marumi Pork Glazed with 25-year Balsamic Vinegar	300
柱侯花膠汁牛腩煲 本地黃牛 (需時30分鐘製作) Beef Brisket and Radish with Fish Maw Sauce in Pot (Please allow 30 minutes for cooking)	500
皇菇雙冬羊腩煲配田園時蔬 新鮮冬筍、青海皇菇、蝴蝶羊腩 (十月至二月供應) Mutton Stew with Winter Bamboo Shoot and Mushrooms and Fresh Vegetable Sides (Seasonal dish available from October to February only)	1,800

唔係唔食「豬牛羊」呀? Pork · Beef · Lamb

HKD

滋味沖繩涼瓜炒牛肉

Stir-fried Beef with Okinawa Bitter Melon

三蔥爆牛肉片

Sautéed Sliced Beef with Mixed Onions

蒜片牛柳粒

Fried Diced Beef Fillet with Sliced Garlic

油雞縱菌炒牛肉粒

Sautéed Diced Beef with Termite Mushroom

芥末牛柳粒

Sautéed Beef Dice with Mustard

紫蘿炒牛肉 自製子薑、新鮮菠蘿

Sautéed Diced Beef with Pickled Ginger and Fresh Pineapple

本店選用之牛肉 Our Selection of Beef

美國頂級牛小排

780

Prime Grade Beef 是美國農業部設定的最高級別牛肉，
選取低於42個月的牛隻，肉質含豐富大理石油花，
僅不到2%的牛肉得到 Prime 這個評級。

Prime Grade is the highest grade of beef in the U.S. is given by (USDA),
with abundant marbling fat & comes from young cattle (under 42 months).
Less than 2 percent of U.S. meat is graded Prime.

日本鹿兒島A4和牛

900

Japanese Kagoshima A4 Wagyu

唔爭在食埋「雞鵝鴨鶩」Poultryies

薑蔥麻油酒香雞 新鮮三黃雞 Marinated chicken in Ginger, Scallion, Sesame Oil and Moutai	HKD 半隻 half 450 全隻 whole 900
油雞樅菌肉絲蒸滑雞 新鮮三黃雞、宮崎快樂豬 Fresh Chicken with Termite Mushroom and Shredded Miyazaki Marumi Pork	半隻 half 450 全隻 whole 900
腰果辣子雞 新鮮三黃雞 Sichuan Style Spicy Chicken with Cashew Nuts	半隻 half 450 全隻 whole 900
松茸陳皮沙薑煎三黃雞 新鮮三黃雞、五十年陳皮 Pan-fried Chicken with Wild Matsutake Mushroom, Galangal and 50-Year Sun-dried Tangerine Peel (Fresh Wild Matsutake Mushrooms are only available from Jun to Nov)	半隻 half 500 全隻 whole 1,000
* 琵琶乳鴿 Crispy Roasted Pigeon	260
* 脆皮諾鄧鹽香雞 新鮮三黃雞 Crispy Salted Chicken	1,000
* 名古屋五色芝麻雞 新鮮三黃雞 Golden Crispy Fresh Chicken coated with Sesame	1,000
* 柚子香薯片皮雞 新鮮三黃雞 Crispy Fresh Chicken with Honey Citron & Sugar Glazed Sweet Potato	1,200
* 杏香江南百花雞 新鮮三黃雞 Crispy Almond Fresh Chicken Skin Spread with Minced Shrimps	1,200

* 敬請一天前預訂

Please order 1 day in advance

但係都有人鍾意 海產「魚蝦蟹」 Seafood

	HKD
鮑粒生曬金蠔鬆生菜包 Diced Abalone with Minced Dried Golden Oyster wrapped in Cabbage	例 regular 500
* 千絲乳酪蝦 Kunafa Shrimps with Milk Custard	每隻 250
鐵板麻辣鯪魚卜 Spicy Fish Maw Teppanyaki (Grass Carp Fish Isinglass)	280
星洲醬巨型虎蝦球鍋巴 Tiger Prawn and Scorched Rice with Singaporean Paste	每兩隻 500/ 2 pcs
蒜頭豆豉辣椒炒大蝦球 Stir-fried King Prawns with Garlic, Chili and Black Bean Sauce	450
西班牙黑醋大蝦球 廿五年西班牙黑醋 King Prawns in 25-year Spanish Balsamic Vinegar	450
三蔥黑蒜炒北海道帶子王 Stir-fried Hokkaido King Scallop with Black Garlic and Assorted Onions	450
陳皮鮮沙薑煎「真」銀鱈魚 (五十年陳皮) Pan-seared Genuine Cod with 50-year Sun-dried Tangerine Peel and Fresh Galangal	480
滑蛋蟹肉炒龍蝦球 九州太陽卵、澳洲龍蝦 Stir-fried Western Australian Lobster Meat with Scrambled Egg and Fresh Crab Meat	800
鴛鴦蒜頭豆豉辣椒炒龍蝦球 澳洲龍蝦 Stir-fried Western Australian Lobster Meat with Fresh Black Garlic, Fermented Bean Paste & Chili	800

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但係都有人鍾意 海產「魚蝦蟹」 Seafood

- | | HKD |
|---|------------------|
| *豆腐花煮魚 澳洲海紅東星斑
Steamed Leopard Coral Grouper with Bean Curd Pudding
Whole piece Approx. 800g | 1,800 起 |
| *陳皮鮮沙姜煎斑球 澳洲海紅東星斑
Pan-seared Leopard Coral Grouper with Tangerine Peel & Fresh Galangal
Whole piece Approx. 800g | 1,800 起 |
| *瑤池蟹影 新鮮蟹鉗、野竹笙、花膠扒 (兩位起)
Steamed Fresh Crab Pincer stuffed in Bamboo Fungus
with Braised Fish Maw (From 2 for per serving) | 每位 Each
1,800 |
| *家鄉陳皮拆肉澳洲東星斑 原條澳洲海紅東星約800克
Hometown flavour Stir-fried deboned Australian Leopard Coral Grouper
w/ 50-year Tangerine Peel and Assorted Vegetables (Fish Approx. 800g) | 1,800 起 |
| *魚子醬伴黃金甲 11歲俄羅斯鱈魚子醬、東星斑球釀蝦膠
Leopard Coral Grouper with Caviar (Royal Oscietra)
3-4位用pax | 3,300 起 |
| *千絲鴛鴦魚 班片卷西芹甘筍、班片包馬蹄大豆芽冬筍卷千絲
Steamed Leopard Coral Grouper Roll with Celery, Carrot & Shiitake Mushroom
& Deep-fried Leopard Coral Grouper Roll with Water-chestnut,
Chinese Celery & Fresh Bamboo Shoot
3-4位用pax | 3,300 起 |

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Please order one day in advance

但係都有人鍾意 海產「魚蝦蟹」 Seafood

蟹 Crab	時價 Market Price	龍蝦 Lobster	時價 Market Price
* 鵝肝醬 Foie Gras Paste		* 雪地龍影 蛋白蒸龍蝦球伴12歲俄羅斯鱒魚子醬 Steamed Lobster with Egg White and Caviar (Royal Oscietra)	
* 星洲醬 Singaporean Paste		* XO醬炒 Sautéed with XO paste	
* 花雕蛋白蒸 Steamed with Shaoxing Wine and Egg White		* 南瓜汁蟹肉蒸 Steamed with Crab Meat in Pumpkin Sauce	
* 潮式凍食 Chiuchow Style		* 鹹魚茸五花腩炒 Stir-fried with Minced Salty Fish & Sliced Pork Belly	
* 胡椒炒 Stir-fried with Pepper		* 滋味粉絲炒 Stir-fried with Vermicelli	

鍾唔鍾意食辣呢? Hot and Spicy

辣子牛肉 Sichuan Style Stir-Fried Beef	HKD
美國頂級牛小排 U.S. Prime Grade Beef	780
日本鹿兒島A4和牛 Japanese Kagoshima A4 Wagyu	900
水煮牛肉 Sichuan Style Boiled Beef	
美國頂級牛小排 U.S. Prime Grade Beef	780
日本鹿兒島A4和牛 Japanese Kagoshima A4 Wagyu	900
* 水煮東星班 澳洲海紅東星 Sichuan Style Boiled Leopard Coral Grouper	1,800 起
* 酸菜魚湯東星班 澳洲海紅東星 Sichuan Style Boiled Leopard Coral Grouper in Fish Stock with Pickled Cabbage and Chili	1,800 起

* 敬請一天前預訂
Please order one day in advance

平凡中的不平凡 Simply the Best

	HKD
XO醬啫啫唐生菜	250
Sautéed Chinese Lettuce with XO Sauce in Sizzling Hot Pot	
瑤柱松茸肉鬆蒸水蛋 上湯、野生松茸、九州太陽卵、宮崎快樂豬肉	250
Steamed Kyushu Egg with Chicken Soup, Wild Matsutake Mushroom, Dried Scallop and Minced Spanish Pork	
乾扁油牛肝菌四季豆	220
Dry-Fried Green Snap Beans with Boletus Mushroom	
蝦子冬菇柚皮 日本冬菇	300
Braised Pomelo Pith with Shrimp Roe & Japanese Mushroom	
至尊粟米斑塊 龍躉斑球、九州太陽卵	680
Fresh Giant Grouper Fillet in Sweet Corn & Kyushu Egg Sauce	
<hr/>	
月光寶盒 馬蹄、冬菇、露筍、百合、甘筍、彩椒、銀杏	每位 p.p. 200
Pandora's Box Stuffed Bell Pepper with Water Chestnuts, Chinese Mushrooms, Asparagus, Lily Bulbs, Carrots, Assorted Bell Pepper, Ginkgo	
*松茸竹筍四寶蔬 松茸、竹筍、豆腐、冬菇、南瓜、冬瓜	每位 p.p. 200
Matsutake Mushroom, Bamboo Fungus, Bean Curd, Shiitake Mushroom & Pumpkin, Winter Melon	
*羅漢上素石榴球 榆耳、黃耳、竹筍、松茸、粟米芯、雪耳、冬菇	每位 p.p. 200
Monk's Vegetarian Dumpling Gloeostereum, Yellow fungus, Bamboo Fungus, Matsutake, Corn Cob, Snow Fungus, & Shiitake Mushroom	
蒸或炸 Steamed or Deep fired	
紅燒山珍豆腐煲 野生竹筍、羊肚菌、日本冬菇、松茸	250
Braised Wild Bamboo Fungus, Morchella Vulgaris, Japanese Mushrooms & Yunnan Wild Matsutake with Bean Curd in Hot Pot	
南瓜汁素千葉豆腐 冬菇、唐芹、馬蹄、彩椒、百合、蕃茄、松茸	380
Chiba Tofu in Pumpkin Sauce Shiitake Mushroom, Chinese Celery, Water Chestnuts, Assorted Bell Pepper, Lily Bulbs, Carrots, Tomatos, & Matsutake Mushroom	
*佛光普照 蓮子、竹筍、西生菜	480
The Shinning Light of Buddha Lotus Seeds, Bamboo Fungus, & Lettuce	

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四大發明「粥粉麵飯」Rice · Noodles · Congee

	HKD
粥粉麵 Congee & Noodles	
明火白粥 魚湯 Plain Congee Fish Soup	40
灣仔艇皇粥 北海道帶子王、龍躉球、生拆蟹肉、花膠 Congee A La Sampan Hokkaido King Scallop, Fresh Giant Grouper, Fresh Crab Meat, Fish Maw	320
瑤柱燕窩粥 Cubilose (Bird's Nest) and Dried Scallop Congee	350
鮑魚咸雞粥 Abalone and Salted Chicken Congee	350
生拆蟹肉滾粥 Fresh Crab Meat Congee	350
豉油王炒自家製蝦子麵 Fried Homemade Shrimp Roe Noodle with Premium Soy Sauce	200
肉絲炒自家製蝦子麵 21天乾熟成宮崎快樂豬 Crispy Fried Homemade Shrimp Roe Noodle with Shredded Pork	230
豉椒牛肉炒自家製蝦子麵 日本鹿兒島A4和牛 Fried Homemade Shrimp Roe Noodle, Beef, Black Bean Sauce Japanese Kagoshima A4 Wagyu	300
紅洋葱乾炒牛河 日本鹿兒島A4和牛 Stir-fried Flat Rice Noodle with Beef & Red Onion Japanese Kagoshima A4 Wagyu	300
瑤柱帶子蟹肉蛋白炒河 Stir-fried Flat Rice Noodles with Dried & Fresh Scallop, Crab Meat & Egg White	350
花膠汁鮑魚冬菇撈自家製蝦子麵 日本冬菇、鮑魚約50克 Homemade Shrimp Roe Noodle with Abalone (approx. 50g) & Japanese Mushroom in Fish Maw Sauce	380

四大發明「粥粉麵飯」Rice · Noodles · Congee

	HKD
飯 Rice	
絲苗白飯 Steamed Jasmine Rice	40
瑤柱蔥花叉燒炒飯 21天乾熟成宮崎快樂豬 Fried Rice with 21 day Dry-aged Miyazaki Marumi Barbecue Pork, Dried Scallops and onions	250
松子粟米牛油果炒五穀米飯 Fried Mixed Grain Rice with Pine Nuts, Sweet Corn, and Avocado	200
蝦醬櫻花蝦(宮崎快樂豬 / 日本鹿兒島A4和牛)炒飯 Fried Rice with Dried Sakura Shrimps, Shrimp Paste & (Miyazaki Marumi Pork / Japanese Kagoshima A4 Wagyu)	300
松茸瑤柱(宮崎快樂豬 / 日本鹿兒島A4和牛)炒飯 Fried Rice with Dried Scallop, Yunnan Matsutake Mushroom & (Miyazaki Marumi Pork / Japanese Kagoshima A4 Wagyu)	300
黑蒜(宮崎快樂豬 / 日本鹿兒島A4和牛)炒飯 Fried Rice with Preserved Black Garlic & (Miyazaki Marumi Pork / Japanese Kagoshima A4 Wagyu)	300
油鷄縱菌腿絲皇湯雞飯 新鮮三黃雞 Baked Chicken Rice with Preserved Termite Mushroom and Shredded Cured Ham in Chicken Soup	900
* 陳皮冬菇雪棗鷓鴣焗飯 五十年陳皮、日本冬菇、新疆雪棗、牛大力鷓鴣 Baked Partridge Rice with 50-year Tangerine Peel, Shiitake Mushroom and Dried Dates	1,200

* 敬請一天前預訂

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食咗「甜」嘢個人開心好多 Dessert

遠年陳皮黑糖桃膠燉梨 五十年陳皮、雲南天然土紅糖 Poached Pear with 50-year Sun-dried Tangerine Peel and Manuka Honey	HKD 300
鮮奶雪耳燉花膠 北海道3.6牛乳、新鮮雪耳 Poached Fish Maw with Fresh Milk and Snow Fungus	400
薑汁蕃薯蓉燉官燕 日本番薯、官燕(約110g) Poached Cubilose (approx.110g) with Mashed Sweet Potato in Sweet Ginger Soup	600
是日甜品 Daily Dessert	150

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飲品 Beverage

飲"茶"有助消化 - Tea 茉莉 / 普洱 / 鐵觀音 Jasmine / Pu'er / Tieguanyin	HKD 每位 30 Per Person
汽水 - Soft Drinks 可樂 / 零度可樂 / 忌廉 Coke / Coke Zero / Cream Soda	每罐 40 Per Can
自家製清甜竹蔗粟米鬚水 (冷/熱) Homemade Sugar Cane and Corn Silk Tea (Iced/Hot)	40
蜂蜜鹹柑桔水 麥蘆卡蜂蜜、三年咸柑桔 (冷/熱) Salty Kumquat with Manuka Honey (Iced/Hot)	50
廿五年陳皮川貝燉檸檬 (冷/熱) Lemon Honey with 25-year Tangerine Peel & Fritillary Bulb Drink (Iced/Hot)	50
真正菠蘿冰 Fresh Pineapple Crush	50
咖啡 (冷/熱) Coffee (Iced/Hot)	50
日本蘋果汁 Japanese Apple Juice	每杯 50 Per Glass
有氣烏龍茶 Sparkling Oolong Tea	60
樽裝礦泉水 (無氣 / 有氣) Llanllyr Source Water (Still / Sparkling)	每瓶 95 700ml Bottle

帶埋佢哋返屋企 Delicacies

廿五年陳皮川貝燉檸檬 Lemon Honey with 25 year Tangerine Peel & Fritillary Bulb (500g)	HKD 每瓶 200 Per Bottle
自家製蝦子麵 Homemade Shrimp Roe Noodles (Approx. 500g)	每盒 200 Per Box
瑤柱XO醬 Dried Scallops XO Paste (Approx. 215g)	每瓶 200 Per Bottle
岩鹽有機藜麥脆脆巧克力 Handmade Chocolate (Approx. 200g)	每瓶 250 Per Bottle
土紅糖雪棗無花果曲奇 Fig Cookies with Red Dates & Brown Sugar (Approx. 150g)	每盒 250 Per Box
獨子黑蒜 Preserved Organic Black Garlic Bulbs (Approx. 280g)	每盒 250 Per Box
鵝肝潤腸 Foie Gras Chinese Sausage (Approx. 800g)	每盒 300 Per Box
特瘦臘腸 Traditional Chinese Sausage (Approx. 800g)	每盒 300 Per Box
三年自製咸柑桔 喜馬拉雅山岩鹽製 Homemade 3-year Vintage Preserved Kumquats (Preserved in Himalayas Rock Salt) (Approx. 50 pieces)	每瓶 400 Per Bottle
廣東三寶扎 Three treasures of Cantonese	每瓶 550 Per Bottle
50年陳皮 50-year Vintage Sun-dried Tangerine Peels (Approx. 70g)	每瓶 20,000 Per Bottle



