

海洋中之熱帶雨林
Rainforests of the Sea



頭盤 APPETIZER

蜜汁火方脆千層 (四件)

Crispy Bean Curd Sheets Topped with Honey Glazed Ham (4pcs)

\$108

果木煙燻蛋 (四件)

Hickory Smoked Duck Egg (4pcs)

\$68

川汁麻辣雞 🍲

Spicy Sauce with Poached Chicken

\$118

芥末鮑魚角 🍲

Diced Abalone with Wasabi

🌱 澳洲鮑魚 Australian Abalone

\$188

蒜泥青瓜白肉卷 🍲

Cucumber in Mashed Garlic and Aged Vinegar Wrapped with Poached Pork Belly

\$108

琥珀脆金絲

Deep-fried Walnut and Sliced Taro

\$88

湯羹 SOUP

文思豆腐羹 (每位) 🍲

Shredded Bean Curd Soup with Bamboo Piths and Vegetables Julienne (per person)

\$98

酸辣海鮮羹 (每位) 🍲

Seafood in Sour and Spicy Soup (per person)

\$128

🍷 阿拉斯加蟹肉 Alaskan King Crab Meat, 加拿大帶子 Canadian Scallop, 中國蝦 Chinese Shrimp

芙蓉海參白玉舞茸羹 (每位)

Sea Cucumber and Bean Curd with Maitake in Supreme Broth (per person)

\$108

🍷 加拿大海參 Canadian Sea Cucumber

蟹肉燕窩羹 (每位)

Bird's Nest with King Crab Meat in Supreme Broth (per person)

\$188

🍷 阿拉斯加蟹肉 Alaskan King Crab Meat



主菜 MAIN DISH

菌皇黑松露醬燒加拿大帶子

Stir-fried Canadian Scallop and Mixed Mushrooms with Black Truffle Sauce

\$268

🍷 加拿大帶子 Canadian Scallop

星洲醬燒鱸魚柳 🍷

Wok-fried Seabass Fillet in Singaporean Style

\$278

🍷 法國或英屬南喬治亞島鱸魚 French or South Georgia UK Seabass

三蔥香檸澳洲龍蝦

Stir-fried Australian Lobster Tail with Trio Onions and Lime Sauce

\$368

🍷 澳洲龍蝦 Australian Lobster

川醬大頭蝦 (兩隻) 🍷

Stir-fried Giant River Prawn with Spicy Sauce (2pcs)

\$288

🍷 斯里蘭卡大蝦 Sri Lankan Prawn

雞糞菌醬爆鹿兒島和牛粒 (六粒) 🍷

Wok-fried Kagoshima Wagyu Beef Cubes with Termite Mushroom Sauce (6pcs)

\$398

紅酒燴澳洲和牛面頰

Braised Australian Wagyu Beef Cheek in Red Wine

\$288

栗子無錫豬軟骨 🍷

Braised Pork Cartilage and Chestnut in Wuxi Style

\$238

菠蘿咕嚕肉

Sweet and Sour Pork with Bell Pepper and Pineapple

\$238

荷香紅棗蒸走地雞

Steamed Free Range Chicken with Red Dates on Lotus Leaf

\$248

欖菜新豬肉法邊豆 🍷

Stir-fried Omi Pork with Preserved Vegetable and French Bean

\$188

新豬肉羊肚菌燒豆腐 🍷

Braised Morel and Omi Pork with Bean Curd

\$208

金柱醬皇炒通菜

Stir-fried Morning Glory with Conpoy Sauce

\$148

🍷 中國瑤柱 Chinese Conpoy

清炒菜芯 🍷

Stir-fried Choy Sum

\$88

飯麵 RICE & NOODLE

傳統揚州炒飯

Traditional Fried Rice in Yangzhou Style

\$218

🍤 泰國蝦 Thailand Shrimp, 加拿大海參 Canadian Sea Cucumber, 中國瑤柱 Chinese Conpoy

上湯蝦球伊麵

Braised E-fu Noodles with Shrimp in Supreme Broth

\$208

🍤 泰國蝦 Thailand Shrimp

絲苗白飯

Steamed Rice

\$24



甜品 DESSERT

葛仙米果香甘露 Nostoc, Mango, Pomelo and Dragon Fruit Sweet Soup	\$68
蓮子桃膠燉雪梨 Double-boiled Snow Gum, Lotus Seed & Pear in Sweet Soup	\$48
合時鮮果碟 Seasonal Fresh Fruits Platter	\$68
精選甜品 Dessert of the Day	\$88

精選茗茶 PREMIUM CHINESE TEA (每壺 PER POT)

家藏普洱 (陳香醇和) Home Preserved Puerh (Aged and Smooth)	\$60
雀舌香片 (滋味清香) Bird's Tongue Jasmine (Delicate and Aromatic)	\$60
獅峰龍井 (豐富多變) Lion Peak Dragon Well (Rich and Complex)	\$60
清香鐵觀音 (質感柔滑) Supreme Iron Buddha (Full and Silky Body)	\$60

茗茶 CHINESE TEA (每壺 PER POT)

普洱 / 香片 / 龍井 / 鐵觀音 Puerh / Jasmine / Dragon Well / Iron Buddha	\$30
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精選無酒精雞尾酒 SIGNATURE MOCKTAIL

彩虹特飲 (士多啤梨蓉、菠蘿汁、橙汁及雪碧)

Rainbow Squash (Strawberry Purée, Pineapple Juice, Orange Juice and Sprite) \$58

精選雞尾酒 SIGNATURE COCKTAIL

海洋微風 (清酒、橙酒、檸檬汁、龍舌蘭糖漿及湯力水)

Ocean Breeze (Sake, Triple Sec, Lemon Juice, Agave Syrup and Tonic Water) \$68

無酒精飲品 NON-ALCOHOLIC DRINK

檸檬特飲 Lemon Squash \$58

青檸梳打 Lime Soda \$58

鮮果汁 FRESH JUICE

橙汁 / 蘋果汁 / 奇異果汁 / 芒果汁

Orange Juice / Apple Juice / Kiwi Juice / Mango Juice \$48

礦物質水 MINERAL WATER

法國依雲礦物質水 Evian Mineral Water (750mL) \$58

意大利聖沛黎洛有氣天然礦物質水 San Pellegrino Sparkling Natural Mineral Water (750mL) \$58

飛雪® 礦物質水 Bonaqua® Mineralized Water (500mL) \$35

汽水 SOFT DRINK (BY GLASS)

可樂 / 雪碧 / 芬達 / 零系可樂 Coke / Sprite / Fanta Orange / Coke Zero \$42

啤酒 BEER

罐裝啤酒 CAN BEER

喜力 / 青島 / 藍妹

Heineken / Tsing Tao / Blue Girl \$50

生啤 DRAUGHT BEER

藍妹生啤

Blue Girl Draught (500mL) \$88

熱飲品 HOT DRINK

鮮磨咖啡 / 意大利特濃咖啡 / 意大利泡沫咖啡 / 檸檬茶 / 奶茶

Fresh Brewed Coffee / Espresso / Cappuccino / Tea with Lemon / Tea with Milk \$44

凍飲品 COLD DRINK

香濃咖啡 / 意大利泡沫咖啡 / 檸檬茶 / 奶茶

Iced Coffee / Iced Cappuccino / Iced Tea with Lemon / Iced Tea with Milk \$50



🌶️ 辛辣 Spicy

🥬 素菜 Vegetables

🌊 環保海鮮 Sustainable Seafood

最低消費：每位港幣150元
Minimum Spending: HK\$150 per Person

所有價錢以港幣計算
All prices are in Hong Kong Dollars

設加一服務費
10% service charge applies to all items in menu

開瓶費每支港幣150元 (750mL)
Corkage charge is HK\$150 per bottle (750mL)

切餅費每個港幣100元
Cake-cutting charge for each cake is HK\$100

請注意，即使本餐廳盡力保持最嚴格的品質控制並致力維持優質的服務，但我們無法保證在我們的產品中完全不含可能引起過敏反應的物質存在，包括麩質、甲殼類動物、蛋、魚類、花生、大豆、奶類、堅果（或堅果類原料）。如果您有任何問題，請在選購我們的任何產品前向我們的店員查詢。

Please note that, even though our restaurant endeavours to maintain stringent service practices and despite our strict controls, we are unable to guarantee the absence of substances (or traces thereof) which may cause allergic reactions, including Gluten, Crustacean, Egg, Fish, Peanuts, Soya Beans, Milk, Nuts or Nuts based ingredients. If you have any questions, please contact a member of our staff prior to the consumption of any of our products.