

### 厨师介绍

#### **Chef's Recommendation**

| 黑蒜焗大虾**★New<br>Black Garlic with King Prawn                                      | Per<br>Person            | \$18.80                       |
|--|--------------------------|-------------------------------|
| 红扣两头鲍鱼甫扣鹅掌**★New<br>Sliced 2-headed Abalone with Goose Web                       | Per Person               | \$42.00                       |
| 脆皮鹅肝三文乳猪件** ⑥ Barbecued Suckling Pig with Foie Gras, Yam and Japanese Cucumber   | Per Portion<br>(4 pcs)   | \$48.00                       |
| 酱爆熏鸭脯**★New<br>Stir-fried Smoked Duck in Chef's Sauce                            | Small<br>Medium<br>Large | \$30.00<br>\$45.00<br>\$60.00 |
| 虾子蟹肉四宝疏** ★New<br>Braised Crab Meat, Prawn Roe with Seasonal Vegetables          | Small<br>Medium<br>Large | \$32.00<br>\$48.00<br>\$64.00 |
| 廷京烤骨配炸馒头** ⑤ Braised Pork Rib in Sweet and Sour Sauce served with Deep-fried Bun | Small<br>Medium<br>Large | \$42.00<br>\$63.00<br>\$82.00 |
| 半煎顺壳鱼** ★New<br>Braised Soon Hock with Radish in Thick Superior Soup             | Per 100g                 | \$13.00                       |



### 盆菜/鱼生

#### Pen Cai / Yu Sheng

Small (approx. 5 pax)

| 鳗鱼洛神花 <b>捞起**★</b> New   | Small          | \$98.00                |
|--|----------------|------------------------|
| Japanese Unagi Yu Sheng with Roselle Sauce   | Large          | \$138.00               |
| 素三文鱼生捞起**  | Small          | \$48.00                |
| Vegetarian Salmon Yu Sheng   | Large          | \$78.00                |
| 小鲍鱼捞起**  | Small          | \$88.00                |
| Baby Abalone Yu Sheng  | Large          | \$108.00               |
| 新故乡鸿运三文鱼生捞起** 🌡  | Small          | \$88.00                |
| Xin's Signature Salmon Yu Sheng  | Large          | \$108.00               |
| 二头鲍鱼捞起**   | Small          | \$108.00               |
| Sliced 2-headed Abalone Yu Sheng   | Large          | \$178.00               |
| 合家欢传统盆菜**  Xin's Traditional Pen Cai  Whole Abalone, Fresh Scallop, Dried Beancurd Skin, Dried Oyster, Fresh Beancurd Deep-fried Fish Maw, Sea Cucumber, Roast Duck, Roast Pork, Sea Moss, Live Prawn, Chinese Cabbage, Dace, Black Fungus, Radish, Shiitake Mushroom, Lotus and Yam | Small          | \$358.00               |
| 龙宫献宝盆菜**  Xin's Prosperity Pen Cai  Lobster, Whole Abalone, Sea Cucumber, Dried Oyster, Deep-fried Fish Maw, Parsley, Fresh Scallop, Dried Beancurd Skin, Shiitake Mushroom, Shimeji Mushroom, Sea Moss, Dace, Radish, Black Fungus and Chinese Cabbage                              | Small          | \$388.00               |
| 富贵极品聚宝盆菜**  Xin's Imperial Pen Cai  Whole Australian 3-headed Abalone, Bird's Nest, Superior Fish Maw, Dried Scallop, Deer Tendon, Mexican Superior Sea Cucumber, Goose Web, Sea Moss, Dried Oyster, Mushroom, Wild Bamboo Pith and Chinese Baby Cabbage                             | Large<br>Small | \$1488.00<br>\$ 768.00 |



## 素食

## Vegetarian

| 素酸辣羹 (<br>Sichuan Hot and Sour Soup  | Per<br>Person            | \$16.00                       |
|--|--------------------------|-------------------------------|
| 素松露油三菇<br>Stir-fried Assorted Mushrooms with Truffle Oil   | Per<br>Portion           | \$16.00                       |
| 榄菜焖小黄瓜<br>Braised Cucumber with Preserved Vegetables   | Small<br>Medium<br>Large | \$26.00<br>\$39.00<br>\$55.00 |
| 云耳田园炒五秀<br>Stir-fried Fungus with Celery and Lotus Root  | Small<br>Medium<br>Large | \$28.00<br>\$42.00<br>\$53.00 |
| 素榄菜焖豆腐<br>Braised Beancurd with Olive Vegetables   | Small<br>Medium<br>Large | \$30.00<br>\$44.00<br>\$55.00 |
| 温公斋煲<br>Braised Mixed Vegetable in Claypot   | Small<br>Medium<br>Large | \$30.00<br>\$44.00<br>\$55.00 |
| 鲜腐竹杞子浸时疏<br>Braised Seasonal Vegetables with Beancurd Sheet<br>and Wolfberries in Superior Stock | Small<br>Medium<br>Large | \$30.00<br>\$44.00<br>\$55.00 |



# 开胃

### **Appetizers**

| 白松露油三菇 🌑   | Per Portion | \$16.00 |
|--|-------------|---------|
| Stir-fried Assorted Mushrooms with White Truffle Oil               |             |         |
|  |             |         |
| 紫菜黄金豆腐飘香   | Per Portion | \$16.00 |
| Deep-fried Crispy Beancurd Cubes<br>with Chicken Floss and Seaweed |             |         |
| 黃金炸鱼皮  | Per Portion | \$18.00 |
| Deep-fried Fish Skin coated with Salted Egg Yolk Sauce             |             |         |
|  | Per Portion | \$20.00 |
| 椒盐白饭鱼  | Per Portion | \$20.00 |
| Deep-fried Whitebait Fish with Salt and Pepper                     |             |         |
| 城隍庙醉鸡  | Per Portion | \$20.00 |
| Drunken Chicken  |             |         |
|  |             |         |
| 故乡烧肉**   | Per Portion | \$22.00 |
| Xin's Crispy Roast Pork with Mustard Dip                           |             |         |



### 烧味拼盘

#### **Barbecued and Roast Meat**

| 香港烧味三拼**<br>Trio Barbecued Meat Platter  | Small<br>Medium<br>Large | \$44.00<br>\$65.00<br>\$88.00 |
|--|--------------------------|-------------------------------|
| 一品烧鸡 **<br>Deep-fried Crispy Chicken   | Whole<br>Half            | \$55.00<br>\$30.00            |
| 避风塘烧鸡** <b>L</b> Deep-fried Crispy Chicken with Minced Garlic                              | Whole<br>Half            | \$55.00<br>\$30.00            |
| 故乡茶皇鸭 🌢<br>'Home-style' Roast Duck with Tea Leaves   | Whole<br>Half            | \$86.00<br>\$44.00            |
| 鸿运乳猪**** Roast Suckling Pig with Special Chef's Sauce 需一天预定 (1 day advance order required) | Whole<br>Half            | \$498.00<br>\$298.00          |
| 鸿运糯米乳猪****   | Whole                    | \$528.00                      |

**Roast Suckling Pig with Glutinous Rice** 

需一天预定 (1 day advance order required)



### 羹汤

### Soup

| 发财好市大利汤  | Per Person | \$15.00  |
|--|------------|----------|
| Double-boiled Soup with Pork Loin, Dried Oyster and Black Moss   |            |          |
| 蟹肉粟米羹  | Per Person | \$15.00  |
| Sweet Corn Soup with Crab Meat                                   |            |          |
| 四川海鲜酸辣汤  | Per Person | \$16.00  |
| Sichuan Hot and Sour Seafood Soup                                |            |          |
| 蟲草花花菇骨汤  | Per Person | \$22.00  |
| Double-boiled Cordycep Flower with Flower Mushroom in Bone Broth |            |          |
| 鹿茸菇炖响螺   | Per Person | \$38.00  |
| Double-boiled Sea Whelk Soup<br>with Dried Velvet Mushrooms      |            |          |
| 浓鸡汤燕窝**  | Per Person | \$52.00  |
| Bird's Nest Soup with Superior Broth                             |            |          |
|  |            |          |
| <u>鲍鱼</u>  |            |          |
| Abalone  |            |          |
| 发财红扣三头鲍鱼**   | Per Piece  | \$78.00  |
| Braised 3-headed Abalone with Superior Natural Jus               |            |          |
| 发财红扣两头鲍鱼**   | Per Piece  | \$108.00 |
| Braised 2-headed Abalone with Superior Natural Jus               |            |          |



# 海鲜

#### Seafood

| 味增焗鲈鱼** 🌢<br>Baked Sea Perch with Japanese Miso Sauce                            | Per Person               | \$29.80                       |
|--|--------------------------|-------------------------------|
| 咕噜斑球<br>Sweet and Sour Fillet of Fish  | Small<br>Medium<br>Large | \$30.00<br>\$45.00<br>\$60.00 |
| 虾米粉丝炒包菜<br>Stir-fried Cabbage with Shrimp and Vermicelli                         | Small<br>Medium<br>Large | \$30.00<br>\$45.00<br>\$58.00 |
| 黄金虾球**<br>Deep-fried Prawns coated<br>with Salted Egg Yolk Sauce                 | Small<br>Medium<br>Large | \$38.00<br>\$57.00<br>\$76.00 |
| 柚子虾球** 🖒<br>Deep-fried Prawns coated with Yuzu Sauce                             | Small<br>Medium<br>Large | \$38.00<br>\$57.00<br>\$76.00 |
| 发财好市北菇**<br>Braised Dried Oyster with<br>Mushrooms and Sea Moss                  | Small<br>Medium<br>Large | \$40.00<br>\$59.00<br>\$76.00 |
| 榄角双葱炒斑球<br>Stir-fried Grouper Fish Fillet<br>with Black Olive and Assorted Onion | Small<br>Medium<br>Large | \$42.00<br>\$63.00<br>\$84.00 |
| 豆腐斑骨汤**★New<br>Grouper Beancurd Bone Soup  | Small<br>Medium<br>Large | \$42.00<br>\$63.00<br>\$84.00 |



### 活海鲜

#### **Live Seafood**

| 澳洲龙虾***   | Seasonal Price  |                    |  |
|---|-----------------|--------------------|--|
| Australian Lobster                                |                 |                    |  |
| 需 2 天预定 (2-day advance order required)            |                 |                    |  |
| 游水生虾**  | Per 100g        | \$11.00            |  |
| Live Prawn  |                 |                    |  |
|   | Per 100g        | \$13.00            |  |
| Live Marble Goby (Soon Hock)                      |                 |                    |  |
| 海斑**  | Per 100g        | \$14.00            |  |
| Grouper   |                 |                    |  |
| 本地龙虾**  | Per 100g        | \$18.00            |  |
| Local Lobster                                     |                 |                    |  |
|   |                 |                    |  |
| 砂锅  |                 |                    |  |
| Claypot   |                 |                    |  |
|   | Small           | \$30.00            |  |
| Beancurd with Minced Pork and Eggplant            | Medium          | \$45.00            |  |
| 331   | Large           | \$58.00            |  |
| 0.0   | C11             | <b>4</b> / / 00    |  |
| 家常豆腐煲🍑 🐛  | Small<br>Medium | \$44.00<br>\$66.00 |  |
| 'Home-style' Beancurd with Sea Cucumber and Prawn | Large           | \$88.00            |  |



# 肉类

#### Meat

| 蟲草花炒爽肉<br>Stir-fried Pork Collar with Cordycep Flowers                      | Small<br>Medium<br>Large | \$30.00<br>\$45.00<br>\$60.00  |
|---|--------------------------|--------------------------------|
| 咕噜肉<br>Sweet and Sour Pork  | Small<br>Medium<br>Large | \$30.00<br>\$45.00<br>\$60.00  |
| 黑虎掌猪面青★New<br>Stir-fried Kurobuta Pork with Sarcodon Aspratus<br>Mushroom   | Small<br>Medium<br>Large | \$52.00<br>\$78.00<br>\$104.00 |
| 发财元蹄**<br>Braised Pig Trotter with Black Moss                               | Per Portion              | \$52.00                        |
| 香辣豆鼓鸡**★New <b>C</b> Stir- fired Chicken with Spicy and Black Bean Sauce    | Small<br>Medium<br>Large | \$30.00<br>\$45.00<br>\$60.00  |
| 三杯鸡煲<br>Stewed Chicken with Chinese Wine,<br>Bell Pepper and Basil          | Small<br>Medium<br>Large | \$30.00<br>\$45.00<br>\$60.00  |
| 黑椒龙眼爆和牛粒** 🌢<br>Stir-fried Wagyu Beef Cubes<br>with Black Pepper and Longan | Small<br>Medium<br>Large | \$50.00<br>\$71.00<br>\$92.00  |



#### 蔬菜

## Vegetables

| Stir-fried Seasonal Vegetables with Minced Garlic  芸汁香港芥兰 Small \$28.00 Medium \$42.00 Large \$53.00  上汤杞子浸時蔬 Poached Seasonal Vegetables with Wolfberries in Supreme Stock  桃菜干煸四季豆 Stir-fried String Beans with Minced Pork and Preserved Vegetables With Wolfberries in Supreme Stock  おおける Small \$30.00 Medium \$44.00 Large \$58.00  ポステ 解析浸時蔬 Braised Seasonal Vegetables with Beancurd Sheet in Superior Broth  金银蛋浸苋菜 Poached Chinese Spinach with Assorted Eggs in Superior Broth  た子骨汤浸菜苗 Bone Broth Seasonal Vegetables  Small \$30.00 Medium \$44.00 Large \$58.00  Redium \$44.00 Large \$58.00  | 蒜茸炒時蔬   | Small  | \$28.00 |
|--|---|--------|---------|
| 姜汁香港芥兰 Stir-fried Hong Kong Kai Lan with Ginger Juice Li为杞子浸時蔬 Poached Seasonal Vegetables with Wolfberries in Supreme Stock  松菜干煸四季豆 Stir-fried String Beans with Minced Pork and Preserved Vegetables With Wolfberries with Minced Pork and Preserved Vegetables  松子鲜腐竹浸時蔬 Braised Seasonal Vegetables with Beancurd Sheet in Supremo Broth  金银蛋浸苋菜 Poached Chinese Spinach with Assorted Eggs in Superior Broth  七子骨汤浸菜苗 Small \$30.00 Medium \$44.00 Large \$58.00  ***Rone Broth Seasonal Vegetables**  ***Small \$30.00 Medium \$44.00 Large \$58.00  ***Poached Chinese Spinach with Assorted Eggs in Superior Broth  ***C子骨汤浸菜苗 Small \$30.00 Medium \$44.00 Large \$58.00   | Stir-fried Seasonal Vegetables with Minced Garlic | Medium | \$42.00 |
| Stir-fried Hong Kong Kai Lan with Ginger Juice  Linge \$42.00 Large \$53.00  Medium \$44.00 Large \$58.00  | The Theu Seusonal Vegetables with Mineca durite   | Large  | \$53.00 |
| Stir-fried Hong Kong Kai Lan with Ginger Juice  Linge \$42.00 Large \$53.00  Medium \$44.00 Large \$58.00  |   | c 11   | ¢00.00  |
| 上汤杞子浸時蔬 Poached Seasonal Vegetables with Wolfberries in Supreme Stock  桃菜干煸四季豆 Stir-fried String Beans with Minced Pork and Preserved Vegetables  七子鲜腐竹浸時蔬 Braised Seasonal Vegetables with Beancurd Sheet in Supreiror Broth  金银蛋浸苋菜 Poached Chinese Spinach with Assorted Eggs in Superior Broth  Small \$30.00 Medium \$44.00 Large \$58.00  ***South Medium \$44.00 Large \$58.00  ***South Medium \$44.00 Large \$58.00  ***Comparison Broth**  ***Small \$30.00 Medium \$44.00 Large \$58.00  ***Poached Chinese Spinach with Assorted Eggs in Superior Broth \$58.00  ***Poached Spinach Wegetables \$58.00 Medium \$44.00 Large \$58.00  ***Poached Spinach Wegetables \$58.00 Medium \$44.00 Large \$58.00 Medium \$44.00 Medium \$44.                      | 姜汁香港芥兰  |        |         |
| 上汤杞子浸時蔬 Poached Seasonal Vegetables with Wolfberries in Supreme Stock  桃菜干煸四季豆 Stir-fried String Beans with Minced Pork and Preserved Vegetables  杞子鲜腐竹浸時蔬 Braised Seasonal Vegetables with Beancurd Sheet in Superior Broth  金银蛋浸苋菜 Poached Chinese Spinach with Assorted Eggs in Superior Broth  宏術表 Small \$30.00 Medium \$44.00 Large \$58.00  **** *****************************  | Stir-fried Hong Kong Kai Lan with Ginger Juice    |        |         |
| Poached Seasonal Vegetables with Wolfberries in Supreme Stock  桃菜干煸四季豆 Small \$30.00 Medium \$44.00 Large \$58.00  **Region of the string Beans with Minced Pork and Preserved Vegetables  **Region of the string Beans with Beancurd Sheet in Superior Broth  **Tempsol   |   | Large  | \$33.00 |
| Poached Seasonal Vegetables with Wolfberries in Supreme Stock  桃菜干煸四季豆 Small \$30.00 Medium \$44.00 Large \$58.00  **Region of the string Beans with Minced Pork and Preserved Vegetables  **Region of the string Beans with Beancurd Sheet in Superior Broth  **Tempsol   |   |        |         |
| With Wolfberries in Supreme Stock  地球干煸四季豆 Small \$30.00 Medium \$44.00 Large \$58.00  杞子鲜腐竹浸時蔬 Braised Seasonal Vegetables with Beancurd Sheet in Superior Broth  記報を表現である。  おおります。  おおります。  「大子骨汤浸菜苗 Bone Broth Seasonal Vegetables  Large \$58.00  Small \$30.00 Medium \$44.00 Large \$58.00  ***  ***  ***  **  **  **  **  **  | 上汤杞子浸時蔬   |        |         |
| With Wolfberries in Supreme Stock    株装干煸四季豆   | Poached Seasonal Vegetables                       |        |         |
| Stir-fried String Beans with Minced Pork and Preserved Vegetables  **RATH Medium \$44.00 Large \$58.00**  **RATH Medium \$44.00 Large \$58.00**  **RATH Medium \$44.00 Medium \$44.00 Large \$58.00**  **Small \$30.00 Medium \$44.00 Large \$58.00**  **Small \$30.00 Medium \$44.00 Large \$58.00**  **RATH Medium \$44.00 Large \$58.00**  **RATH Medium \$44.00 Large \$58.00**  **RATH Medium \$44.00 Medium \$44.00 Large \$58.00**  **RATH Medium \$44.00 Medium |   | Large  | \$58.00 |
| Stir-fried String Beans with Minced Pork and Preserved Vegetables  **RATH Medium \$44.00 Large \$58.00**  **RATH Medium \$44.00 Large \$58.00**  **RATH Medium \$44.00 Medium \$44.00 Large \$58.00**  **Small \$30.00 Medium \$44.00 Large \$58.00**  **Small \$30.00 Medium \$44.00 Large \$58.00**  **RATH Medium \$44.00 Large \$58.00**  **RATH Medium \$44.00 Large \$58.00**  **RATH Medium \$44.00 Medium \$44.00 Large \$58.00**  **RATH Medium \$44.00 Medium |   |        |         |
| Stir-fried String Beans with Minced Pork and Preserved Vegetables  **RATH Medium \$44.00 Large \$58.00**  **RATH Medium \$44.00 Large \$58.00**  **RATH Medium \$44.00 Medium \$44.00 Large \$58.00**  **Small \$30.00 Medium \$44.00 Large \$58.00**  **Small \$30.00 Medium \$44.00 Large \$58.00**  **RATH Medium \$44.00 Large \$58.00**  **RATH Medium \$44.00 Large \$58.00**  **RATH Medium \$44.00 Medium \$44.00 Large \$58.00**  **RATH Medium \$44.00 Medium |   |        |         |
| **Stir-fried String Beans with Minced Pork and Preserved Vegetables**  **C子鲜腐竹浸時蔬**  Braised Seasonal Vegetables with Beancurd Sheet in Superior Broth**  **Small**  **Small**  **Large**  **Small**  **Small**  **Small**  **Medium**  **Small**  **Medium**  **Small**  **Large**  **Small**  **Medium**  **Small**  **Small**  **Medium**  **Small**  **Small**  **Medium**  **Small**  **S  | 榄菜干煸四季豆   |        |         |
| 和d Preserved Vegetables  杞子鲜腐竹浸時蔬 Braised Seasonal Vegetables with Beancurd Sheet in Superior Broth  金银蛋浸苋菜 Poached Chinese Spinach with Assorted Eggs in Superior Broth  杞子骨汤浸菜苗 Bone Broth Seasonal Vegetables  Large  \$58.00  Kedium \$44.00 Large \$58.00  Kedium \$44.00 Large \$58.00   | Stir-fried String Beans with Minced Pork          |        |         |
| Braised Seasonal Vegetables with Beancurd Sheet in Superior Broth  金银蛋浸苋菜  Poached Chinese Spinach with Assorted Eggs in Superior Broth  松子骨汤浸菜苗  Bone Broth Seasonal Vegetables  Medium \$44.00 Large \$58.00  Medium \$44.00 Large \$58.00   |   | Large  | \$58.00 |
| Braised Seasonal Vegetables with Beancurd Sheet in Superior Broth  金银蛋浸苋菜  Poached Chinese Spinach with Assorted Eggs in Superior Broth  松子骨汤浸菜苗  Bone Broth Seasonal Vegetables  Medium \$44.00 Large \$58.00  Medium \$44.00 Large \$58.00   |   |        |         |
| Braised Seasonal Vegetables with Beancurd Sheet in Superior Broth  金银蛋浸苋菜 Poached Chinese Spinach with Assorted Eggs in Superior Broth  松子骨汤浸菜苗  Bone Broth Seasonal Vegetables  Medium \$44.00 Large \$58.00  Medium \$44.00 Large \$58.00  | <b>村子鲜腐竹浸時</b> 蔬                                  | Small  | \$30.00 |
| in Superior Broth  金银蛋浸苋菜  Poached Chinese Spinach with Assorted Eggs in Superior Broth  松子骨汤浸菜苗  Bone Broth Seasonal Vegetables  Large \$58.00  Medium \$44.00  Large \$58.00   |   | Medium | \$44.00 |
| 金银蛋浸苋菜 Poached Chinese Spinach with Assorted Eggs in Superior Broth  松子骨汤浸菜苗  Bone Broth Seasonal Vegetables  Small \$30.00 Large \$58.00 Medium \$44.00 Medium \$44.00  |   | Large  | \$58.00 |
| Poached Chinese Spinach with Assorted Eggs in Superior Broth  松子骨汤浸菜苗  Bone Broth Seasonal Vegetables  **44.00  **Spinach with Assorted Eggs   | in Superior Broth                                 |        |         |
| Poached Chinese Spinach with Assorted Eggs in Superior Broth  松子骨汤浸菜苗  Bone Broth Seasonal Vegetables  **44.00  **Spinach with Assorted Eggs   |   | Cmall  | ¢20.00  |
| Poached Chinese Spinach with Assorted Eggs in Superior Broth  七子骨汤浸菜苗  Bone Broth Seasonal Vegetables  Large \$58.00  Medium \$30.00  Medium \$44.00   | 金银蛋浸苋菜  |        |         |
| in Superior Broth  杞子骨汤浸菜苗  Small \$30.00  Medium \$44.00  | Poached Chinese Spinach with Assorted Eggs        |        |         |
| 他丁肯彻及米田  Medium \$44.00  Bone Broth Seasonal Vegetables  | in Superior Broth                                 | Large  | Ψ30.00  |
| 他丁肯彻及米田  Medium \$44.00  Bone Broth Seasonal Vegetables  |   |        |         |
| Bone Broth Seasonal Vegetables  Medium \$44.00   | 杞子骨汤浸荽苗   | Small  | \$30.00 |
| Large \$58.00  |   | Medium | \$44.00 |
|  | bolle broth Seasonal vegetables                   | Large  | \$58.00 |



## 饭面

#### **Noodles and Rice**

| 金汤生虾稻庭面**  | Per Person      | \$15.00            |
|--|-----------------|--------------------|
| Inaniwa Udon Noodle with Live Prawn in Superior Pumpkin Soup |                 |                    |
|  |                 |                    |
| 龙虾焖伊面**  | Per Person      | \$40.00            |
| Braised Lobster Ee-fu Noodle                                 |                 |                    |
| 干炒牛河   | Small           | \$28.00            |
| Wok-fried Rice Noodle with Beef                              | Medium          | \$38.00<br>\$50.00 |
|  | Large           | \$30.00            |
| 生炒腊味糯米饭**  | Small           | \$26.00            |
| Wok-fried Glutinous Rice with Chinese Sausage                | Medium<br>Large | \$38.00<br>\$50.00 |
| and Preserved Meat   | J               |                    |
| X.O. 酱海鲜炒饭   | Small           | \$26.00            |
| Seafood Fried Rice with X.O. Sauce                           | Medium<br>Large | \$38.00<br>\$50.00 |
|  | Large           | 430.00             |
| 海鲜福建烩饭   | Small           | \$26.00            |
| Seafood Fried Rice in "Hokkien" Style                        | Medium<br>Large | \$38.00<br>\$50.00 |
|  | , — <b>9</b> -  | •                  |
| 大澳焖米粉  | Small<br>Medium | \$26.00<br>\$39.00 |
| Braised Rice Vermicelli in "Hong Kong" Style                 | Large           | \$52.00            |
|  |                 |                    |
| 崧露油三菇焖生面   | Small<br>Medium | \$32.00<br>\$47.00 |
| Braised Noodle with Truffle Oil                              | Large           | \$62.00            |
| and Assorted Mushrooms                                       |                 |                    |



# 甜品

#### Dessert

| 酒酿煎堆仔<br>Deep-fried Sesame Ball with Red Bean and          | Per Portion<br>(3 pcs) | \$16.00 |
|--|------------------------|---------|
| Chocolate Liqueur Filling                                  |                        |         |
| 故乡炸年糕  | Per Portion<br>(3 pcs) | \$16.00 |
| Xin's Deep-fried Nian Gao                                  | , ,                    |         |
| <b>人</b> 拉爾耳茲地哈  |                        |         |
| 金桔雪耳纯桃胶★New<br>Chilled White Fungus with Kumquat and Peach | Per Person             | \$20.00 |
| Resin  |                        |         |
| 桂花雪梨雪耳★New   | Per Person             | \$25.00 |
| Chilled Snow Pear with Osmanthus                           |                        |         |
| 花旗参红莲炖雪蛤**   | Per                    | \$28.00 |
| Double-boiled Hashima with American Ginseng                | Person                 | \$20.00 |
|  |                        |         |
| 杨枝甘露燕窝** 🌢   | Per Person             | \$68.00 |
| Chilled Mango Pomelo Sago with Bird's Nest                 |                        |         |



# 精选点心 (限午市)

#### Dim Sum (Lunch Only)

Valid from 22 Jan 2023 to 5 Feb 2023

| 大展鸿图(蟲草花灌汤饺)**★New                                   | Per Person | \$25.00 |
|--|------------|---------|
| Double-boiled Dumpling Soup with Cordyceps Flowers   |            |         |
| 兔年精神 (鲜菘露海鲜饺)**★New                                  | 3 Pieces   | \$15.00 |
| •  | 3 Fieces   | Ψ15.00  |
| Fresh Truffle Oil Dumpling with Seafood              |            |         |
| 发财好市(好市发财烧卖)**                                       | 3 Pieces   | \$15.00 |
| Steamed Pork Dumpling with Dried Oyster and Sea Moss |            |         |
| 鲍你发财(鲍鱼粒叉烧包) **                                      | 3 Pieces   | \$15.00 |
| Steamed Barbecued Pork Bun with Diced Abalone        |            |         |
| Steamed Barbeeded Fork Barr With Breed Abarone       |            |         |
| 四季平安 (栗米野菌果) **                                      | 3 Pieces   | \$15.00 |
| Steamed Wild Mushroom Dumpling                       |            |         |
| 上上古孔 (V A 妆井从垛) **                                   | 2 Diana    | ¢15.00  |
| 步步高升 (X.O.酱芋丝糕) **                                   | 3 Pieces   | \$15.00 |
| Pan-fried Yam Cake with X.O. Sauce                   |            |         |
| 百花迎春 (生煎干贝窝贴) ** <mark>★New</mark>                   | 3 Pieces   | \$15.00 |
| Pan-fried Pork Dumpling with Dried Scallop           |            |         |
|  |            |         |
| 龙凤呈祥(带子咸水角) **★New                                   | 3 Pieces   | \$15.00 |
| Deep-fried Scallop Dumpling                          |            |         |
| 年年有余 (菊花肉中玉) **★New                                  | 3 Pieces   | \$15.00 |
| Deep-fried Pork and Fish Dumpling                    |            |         |
|  |            |         |
| 招财进宝(法国鹅肝狗不理) **★New                                 | 3 Pieces   | \$15.00 |
| Pan-fried Pork Bun with Foie Gras                    |            |         |