

把盞持酒
DELIGHTFUL BEGINNINGS

金蒜豆腐丁 Crispy Tofu with Fried Garlic	\$13.88
清酒浸鮑魚 Abalone in Cold Sake	\$29.88
珊瑚蝦 Soy Sauce Prawn	\$16 per piece
涼拌海參 Cold Sea Cucumber	\$88.88
素菜炸春捲 Vegetable Egg Roll	\$8.88
蜜汁燒叉燒 BBQ Pork Appetizer	\$16.88

玉液瓊漿
SOUPS AND BROTHS

鵝肝玉米羹 Sweet Corn and Foie Gras	\$12.88
西湖牛肉羹 Minced Beef Soup with Cilantro and Egg White	\$10.88
花蓀花膠湯 Double Boiled Mushroom and Fish Maw	\$68.88
紅燒荷包翅 Braised Fish Fin Soup with Superior Sauce	\$68.88

亞洲飯麵
CONGEE, RICE, AND NOODLES

臘味煲仔飯（預訂） Chinese Clay Pot Rice (pre-order 2 hours)	\$88.88
鮑魚滑雞粥 Abalone and Chicken Congee	\$22.88
皮蛋瘦肉粥 Pork and Preserved Egg Congee	\$16.88
蛋白炒絲苗 Dried Scallop and Egg White Fried Rice	\$28.88
鮮蝦雲吞麵 Hong Kong Wonton Noodle Soup	\$16.88

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RED PLATE

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

風味菜餚
MEAT

日本燒汁牛 Prime Beef Filet Mignon* with King Mushroom	\$48.88
川味羊腩煲 Braised Lamb Szechuan Style	\$68.88
四川麻豆腐（可免肉鬆 Szechuan Spicy Tofu with Beef (vegetarian available)	\$16.88
蒙古炒牛肉 Mongolian Beef	\$30.88
竹笙燒豆腐 Braised Tofu with Bamboo Fungus and Vegetables	\$18.88
大地魚芥蘭 Stir Fried Chinese Broccoli with Dried Flounder	\$16.88
當令時菜蔬 SEASONAL VEGETABLE	\$16.88

特色海鮮
SEAFOOD

星洲炒辣蟹 Spicy Dungeness Crab with Minced Pork, Black Bean, Green Onion, and Diced Red Peppers	\$88.88
清炒鮮帶子 Pan Fried Scallop*	\$48.88
泰國焗龍蝦 Stir Fried Lobster with Lemongrass and Thai Sauce	\$98.88

游水海鮮
LIVE SEAFOOD

象拔蚌 Geoduck* \$78 per pound
大紅斑 Rock Cod \$50 per pound
波士頓龍蝦 Maine Lobster* \$38 per pound
帝皇蟹 Alaskan King Crab \$95 per pound
珊瑚蝦 Large Spotted Prawn \$16 per piece
華盛頓肉蟹 Dungeness Crab \$38 per pound

甜 品
SWEET ENDINGS

杏汁燉官燕 \$138.88 Double Boiled Bird's Nest Soup with Sweet Almond Soup
奶茶蛋羹 \$8.88 Oolong Tea Crème Brulee
自制冰淇淋 \$6.88 Assorted House Ice Cream