

把盞持酒

DELIGHTFUL BEGINNING

- 蟹柳脆春捲
King Crab Spring Roll 21.88
hawthorn berry. siracha aioli
- 椒鹽軟殼蟹
Crispy Soft-Shell Crab 23.88
maryland blue crab. crispy garlic.
daikon sprout
- 金蒜豆腐丁
Crispy Tofu 18.88
silk tofu. fried garlic. nori
- 菜片炒雞鬆
Chicken Lettuce Cup 19.88
jicama. toasted pine nut
- 涼拌脆海參
Chilled Sea Cucumber 98.88
english cucumber. spicy vinaigrette
- 清酒浸鮑魚
Chilled Abalone 35.88
white soy. junmai sake
- 酥炸蝦雲吞
Crispy Wonton 18.88
hawthorn berry puree

御
品
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RED PLATE

玉液瓊漿

SOUP AND BROTH

- 鵝肝玉米羹
Sweet Corn Soup 16.88
hudson valley foie gras
- 西湖牛肉羹
Minced Beef Soup 16.88
cilantro. egg white
- 花蔞花膠湯
Fish Maw Soup 98.88
double boiled. white shiitake
- 京都酸辣湯
Hot and Sour Soup 16.88
shredded chicken. bamboo pith

南北美點

EVENING DIM SUM

豬肉鍋貼 Pot Sticker 19.88 iberico pork. ginger vinaigrette	魚子芋頭酥 Taro Puff 22.88 ossetra caviar
龍蝦燒賣 Sui Mai 20.88 maine lobster. tobiko	滷心鮑魚酥 Abalone Tart 22.88 braised oyster sauce
松露小籠包 Xiao Lung Bao 20.88 burgundy truffle. iberico pork	煎蒸蘿蔔糕 Turnip Cake 12.88 shrimp. mushroom. lap chong sausage

亞洲飯麵

RICE AND NOODLES

A5和牛炒飯 A5 Wagyu Fried Rice 98.88 kagoshima prefecture. shimeji	蛋白炒絲苗 Scallop Fried Rice 45.88 egg white. gai lan
阿拉斯加蟹肉炒飯 King Crab Fried Rice 98.88 alaskan king crab merus. tobiko	廈門炒米粉 House Special Vermicelli 36.88 honey pork. tiger prawn
臘味煲仔飯 (預訂24小時) Chinese Clay Pot Rice 108.88 cured duck leg. lap chong sausage liver sausage. cured pork belly	港式炒粗麵 Cantonese Chow Mein \$28.88 choice of pork. chicken. steak (\$5 add on). shrimp (\$8 add on)
黑松牛肉飯 Truffle Fried Rice \$48.88 minced beef. burgundy truffle	安格斯牛肉炒河粉 Beef Chow Fun \$32.88 superior soy. angus flank steak

港式燒臘

ROASTED INDULGENCE

生炸妙齡鴿 (預訂24小時) Roasted Squab (pre-order) \$68.88 five spiced salt	北京片皮鴨 (預訂24小時) Peking Duck (pre-order) \$129.88 homemade pancake. house hoisin
蜜汁燒叉燒 Iberico Collar \$39.88 honey glaze. rose rice wine	

風味菜餚

MEAT

- 川椒A5和牛
Japanese A5 Wagyu \$208.88
kagoshima prefecture. szechuan
peppercorn
- 鮑菇炒牛柳
Prime Filet Mignon \$60.88
trumpet mushroom. yuzu soy glaze
(add foie gras + 30)
- 清湯爽牛腩
Brisket Broth \$44.88
sous vide prime beef brisket. daikon
radish
- 蒙古炒牛肉
Wok Fried Steak \$42.88
mongolian sauce. prime flank steak
- 川味羊腩煲
Braised Lamb \$69.88
szechuan broth. bean curb
- X.O 豬頸肉
Iberico Pork Collar \$48.88
house x.o paste. seasonal green bean
- 川椒爆雞柳
Pasture Raised Chicken \$39.88
seasonal green. basil black bean
sauce

養生素食

VEGETABLE

- 四川麻豆腐
Spicy Tofu \$28.88
szechuan toban chili. silk tofu
(vegetarian available)
- 肉醬燴秋葵
Wok Fried Okra \$25.88
minced pork. miso
(vegetarian available)
- 上湯浸豆苗
Snow Pea Leaves \$32.88
pea sprout. superior broth
- 竹筴燒豆腐
Braised Tofu \$28.88
bamboo pith. seasonal green
- 蒜蓉炒時蔬
Seasonal Vegetables \$23.88
garlic. superior broth
- 宮保豆腐丁
Kung Pao Tofu \$25.88
trumpet mushroom. toasted
cashew

特色海鮮

SEAFOOD

- 智利煎鱈魚
Pan Fried Bass \$52.88
chilean sea bass. scallion soy
- 酸菜鱈魚片
Szechuan Fish Broth \$60.88
bass fillet. pickled mustard green
- 清炒鮮帶子
Wok Fried Scallop \$58.88
hokkaido scallop. lily bulb. Shimeji
- 星洲炒辣蟹
Spicy Dungeness Crab \$108.88
spicy minced pork essence
- 泰國焗龍蝦
Maine Lobster \$128.88
lemongrass. mae ploy. burdock

極品精選
ABALONE AND
DRIED SEAFOOD

至尊佛跳牆（預訂）
Buddha Jumps Over
the Wall Soup
(pre-order 6 hours)

市價

Market Price

皇室吉品鮑
Braised Sun Dried Abalone

市價

Market Price

紅燒荷包翅
Braised Fish Fin Soup
with Superior Sauce

\$98.88

花膠扣遼參
Braised Sea Cucumber
with Fish Maw

\$108.88

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

游水海鮮
LIVE SEAFOOD

市價

Market Price

象拔蚌
West Coast Geoduck*

大紅斑

Pacific Rock Cod

多寶魚

Atlantic Turbot

東星斑

Pacific Coral Cod

波士頓龍蝦

Maine Lobster*

帝皇蟹

Alaskan King Crab

珊瑚蝦

Santa Barbara Prawn*

加洲龍蝦

Pacific Coast Spiny Lobster*

澳洲龍蝦

Australian Spiny Lobster*

華盛頓肉蟹

West Coast Dungeness Crab

*Please inquire with your server on our daily
selections and custom preparations available*