

餐前小吃 **Appetisers**

| 1.XO酱带子炒萝卜糕 Stir-Fried Carrot Cake with Scallops in XO Sauce | 12 |
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| 2.虾酱炸中鸡翅 Deep-Fried Mid-joint Chicken Wings with Shrimp Paste | 12 |
| 3.柚子柠汁脆豆腐 Crispy Tofu with Yuzu Citrus Dressing | 12 |
| 4.沙律脆皮虾球 Crisov Prawn Balls with Salad Sauce | 12 |



明炉烧味 Open-Flame Siu Mei

| 1.明炉脆皮烧鸭 | (只/半只) |
|----------------------------------------------------------------------|-------------------|
| Roasted Crispy Duck | 68/whole,38/half |
| 2.北京烤鸭 (二食) Peking Duck served in Two Style | 88 两食 |
| 3.脆皮烧鸡 Roasted Crispy Chicken | 40/只, 25/只 |
| 4.脆皮烧肉 Roasted Crispy Pork Belly (10 pieces) | 18/份(10粒) |
| 5.蜜汁叉烧 Honey-glazed Barbecued Pork (10 slices) | 18/份(10片) |
| 6.烧鸭三拼,烧鸭,烧肉,叉烧 Duck, Pork Belly & BBQ Pork Trio Platter | 48 |
| 7.烧味双拼, 烧鸭拼叉烧 Roast Duck & BBQ Pork Duo Platter | 32 |
| 8.南乳去骨猪 Roasted Boneless Suckling Pig with Ferme Red Bean Curd | (1只) 468 ented |
| 9.金陵片皮猪 | (1只) 468 |

Jinling Crispy Skin Suckling Pig



鱼翅汤羹类 Shark Fin Soups and Stews

1.红烧大鲍翅 每位 <u>68/pax</u>

Red-Braised Supreme Shark's Fi

2.京汤千贝鱼鳔海鲜翅 每位 38/pax

Superior Soup with Fish Maw & Seafood

3.精装佛跳墙 每位 68/pax

Buddha Jumps Over The Wall

4. 芦笋带子羹

Scallop and Asparagus Broth 每位 18/pax

精选鲍鱼 Premium Selected Abglone

1.红烧刺参花菇四头鲍 每位 88/元

Red-Braised 4-Head Abalone with Sea Cucumber & Flower Mushrooms

2.红烧海参花菇十头鲍 每位 47/元

Red-Braised 10-Head Abalone with Sea Cucumber & Flower Mushrooms

招牌菜 Signagure Dish

帝黄风沙鸡 Emperor Golden Crispy Chicken

金财满满罗氏煲 Giant River Prawn Treasure Pot



Selected dish features finest ingredients sourced by Yue Hwa, speaks of authentic flavour and tradition. 精选菜肴,汇聚裕华国货优质食材,传递味道与传承



游水海鲜 Live Seafood

1.港式蒸笋壳鱼 12/100g

Hong Kong-style Steamed Marble Goby (Soon Hock)

2.清蒸海红斑 14/100g

Steamed Red Coral Grouper

3.清蒸老虎斑 10 /100g

Steamed Tiger Grouper

4.游水龙虾 20 /100g

Live Lobster

5.东星斑 (需预定,时价)

Leopard Coral Grouper - Pre-order, Market Price

7.老鼠斑 (需预定,时价)

Steamed Panther Grouper

8.象拔蚌 (需预定,时价)

Geoduck Clam - Pre-order, Market Price

9.斯里兰卡蟹 (需预定,时价)

Sri Lankan Crab – Pre-order, Market Price

海鲜 Seafood

1.沙拉虾球拼黄金虾球 Salad Prawn Balls & Golden Fried Prawn Ball 小24, 中36, 大48





海鲜 Seafood

2.日式鱼子芥末虾球

小24,中36,大48

Prawn Balls with Fish Roe & Wasabi (Japanese Style

3.XO酱露笋炒带子 小 32, 中 48, 大 64

Stir-Fried Scallops with Asparagus in XO Sauce

4.XO酱西兰花炒虾球 小 24, 中 36, 大 48

Stir - Fried Prawn with Broccoli in XO Sauce

Fungus, Flower Mushrooms & Abalone

家禽类 Poultry dishes

1.云耳花菇鲍鱼焖鸡 小 26, 中 38, 大 52 Slow-Cooked Chicken with Black

2.四川辣子鸡丁 小 20, 中 30, 大 40 Sichuan Spicy Diced Chicken

3.宫保腰果鸡丁 小 20, 中 30, 大 40 Kung Pao Chicken with Cashews

肉类 Meat

1.豉椒韭菜花炒猪颈肉 Stir-Fried Pork Collar with Black Bean Sauce & Chive 小24,中38,大48





肉类 Meat

2.豉椒螺丝椒炒猪颈肉 Stir-Fried Pork Collar with Black Bean & Spiral Peppers 小24,中36,大48

3.荔枝菠萝咕噜肉 Sweet & Sour Pork with Lychee & Pineapple 小20,中30,大40

4.姜葱炒鹿肉 Stir-Fried Venison with Ginger & Spring Onion 小25,中37,大48

5.中式煎牛柳 (150克) Chinese-style Pan-seared Beef Tenderloin (150g) **25/**位

砂煲类 Clay Pot

1.萝卜牛腩煲 小 28, 大 48

Beef Brisket & Radish Claypot

2.海鲜一品煲 小 48, 大 88
Supreme Seafood Claypot

3.京葱酱爆海参豆腐煲 小 28, 大 48
Sea Cucumber & Tofu Claypot in Scallion

4.鲍鱼仔花菇豆腐煲 小 28, 大 42

Baby Abalone & Flower Mushroom Tofu Claypot

5.港式鱼头煲 Hong Kong style Fish Head Claypot



Saucet



健康素食 Healthy Vegetarian Food

| 1.松菇云耳焖豆腐 Tofu with Straw Mushrooms, Black Fungus | 小14,中21,大28 |
|-----------------------------------------------------------------|-------------|
| 2.菌菇腰豆炒芦笋 Stir-Fried Asparagus with Mushrooms & Snow Peas | 小16,中24,大32 |
| 3.冬菇扒西兰花 Shiitake Mushrooms with Broccoli | 小14,中21,大28 |
| 4.松子仁菜粒炒饭 Pine Nut & Vegetable Fried Rice | 小14,中21,大28 |

粉面饭类 Noodles and Rice

| 1.滑蛋海鲜煎生面 Seafood Egg Noodle | 22 |
|-------------------------------------------------------------------|----|
| 2.银芽干炒海鲜面线 Stir-Fried Vermicelli with Seafood and Bean Sprouts | 22 |
| 3.九王银芽干炒牛肉河粉 Fried Beef Noodle with Mung Bean Sprouts | 26 |
| 4.松菇干烧伊面 Matsutake Dried Braised Yee Mee | 18 |
| 5.鱼子海皇炒饭 Fried Rice with Fish Roe & Seafood | 22 |



热炖甜品 Hot Stewed Desserts

| 1.冰糖人参炖燕窝 Bird's Nest with Ginseng | 每位 68元 |
|--------------------------------------------------------------------|----------------------|
| 2.雪耳红枣炖雪蛤 Slow-Cooked Hashima with Snow Fungus & Red Dates | 每位 <mark>48</mark> 元 |
| 3.雪耳红枣炖桃胶 Slow-Cooked Peach Gum with Snow Fungus & Red Dates | 每位 <mark>38</mark> 元 |

甜点 Dessert

| 1.金枝玉叶 Mango Pomelo Sago | 8.8 |
|------------------------------------------|-----|
| 2.椰子翻趣 Fresh and Creamy Coconut Punch | 7.8 |
| 3.清爽马蹄露 Water Chestnut Pudding | 6.8 |
| 4.皇晶桂花糕 Osmanthus Jelly | 5.5 |
| 5.开心果金露 | 8.8 |