



Translated to mean the garden of abundant blessings, Man Fu Yuan has been a stalwart in Singapore's Chinese fine dining scene since it opened in 1995.

Conceptualised and curated by Executive Chinese Chef Aaron Tan, the menu showcases an artful balance between traditions and modernity, breathing new life into the classic Cantonese favourites uplifted by modern interpretations and premium ingredients.

Look forward to a refined dining experience underpinned by traditional culinary techniques with a touch of modernity, elevated with a handpicked selection of quality wines or premium tea pairings.



套
SET MENU
餐



ALL-DAY SET MENU
5-COURSE

MAPLE
枫叶全日套餐

精美三拼

Man Fu Yuan Appetiser

蜜汁西班牙豚肉叉烧皇 🍯; 香芒熏鸭件; 陈年生抽醋萝卜

Honey-glazed Iberico pork collar char siew;

Smoked duck with Thai mango;

Marinated pickled radish with garlic and dried chilli

Pighin Pinot Grigio, Italy, Friuli

巴西菇虫草花, 海参花胶炖樱花鸡汤 🍷

Double-boiled Sakura chicken soup with Brazil mushroom,

sea cucumber, fish maw

香葱豆酥蒸翡翠鲈鱼伴姜末香港芥兰

Steamed Jade perch with soy crumble, scallion, accompanied with

stir-fried Hong Kong kailan and ginger

Alamos Chardonnay, Argentina, Mendoza

帝皇蟹肉炒饭, 鱼子 🍷🍴

Wok-fried rice with Alaskan crab, vegetable, ikura

Nautilus The Paper Nautilus Pinot Noir, NZ, Marlborough

蛋白杏汁圆肉龟灵糕 🍷

Chilled almond cream with guilin herbal jelly, longan

\$118 per person

(minimum of two to dine)

Wine pairing available at \$58 per person

(3 glasses)

👨🍳 Chef's Signature 🍷 Flambé 🍷 Contains Alcohol 🍖 Contains Beef 🥛 Contains Dairy

🥚 Contains Egg 🍷 Contains Gluten 🌰 Contains Nuts 🐷 Contains Pork 🦞 Contains Shellfish 🌱 Vegetarian

Not valid in conjunction with other discounts, offers, membership privileges, and/or vouchers.

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ALL-DAY SET MENU
6-COURSE

CYPRESS
柏木全日套餐

精美三拼

Man Fu Yuan Appetiser

蜜汁西班牙豚肉叉烧皇 🍷; 松露金柑汇; 鸡翼罗勒叶龙穿风 🍷

Honey-glazed Iberico pork collar char siew;
Preserved Mandarin orange with truffle sauce;
Stir-fried chicken wing stuffed with prawn paste

Pighin Pinot Grigio, Italy, Friuli

深海花胶鱼骨汤

Giant fish bone soup with fish maw

云耳剁椒酱蒸虎斑件

Wok-fried tiger grouper with preserved chopped chilli sauce and black fungus

Nautilus The Paper Nautilus Sauvignon Blanc, NZ, Marlborough

红烧六头鲍鱼伴香烤伦敦鸭 🍷

Braised 6-head abalone with roasted Irish duck

Falesco Vitiano Cabernet Sauvignon, Italy, Umbria

XO 酱岩石龙虾伴丝苗饭 🍷

Braised rock lobster with fragrant rice, premium lobster bisque, XO sauce

菊香茶圆肉木瓜汇美颜桃胶燕窝露

Chilled chrysanthemum flower tea with bird's nest, papaya, peach collagen, longan

\$158 per person

(minimum of two to dine)

Wine pairing available at \$58 per person

(3 glasses)

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ALL-DAY SET MENU
6-COURSE

FIR

冷杉全日套餐

精美三拼

Man Fu Yuan Appetiser

龙须蛋白虎虾球鱼子 🍤; 西施金柑海蜇丝; 蜜汁西班牙豚肉叉烧皇, 金珀 🍷

Steamed tiger prawn with egg white sauce, tobiko;

Chilled jellyfish with preserved Mandarin orange;

Honey-glazed Iberico pork collar char siew, gold leaves

Nautilus The Paper Nautilus Sauvignon Blanc, NZ, Marlborough

羊肚菌南非5头鲍鱼炖樱花鸡汤 🍤

Double-boiled Sakura chicken with South Africa abalone,
morel mushroom, cordyceps flower

黑金蒜酱蒸桂花鱼

Steamed Mandarin perch with black gold garlic sauce, scallion

Alamos Chardonnay, Argentina, Mendoza

避风塘岩石龙虾 🍤

Wok-fried lobster with dried chilli and fried garlic

Nautilus The Paper Nautilus Pinot Noir, NZ, Marlborough

松露酱汇伦敦鸭面

Roasted Irish duck with oriental noodles, truffle sauce

Yalumba Samuel's Collection Barossa Shiraz Australia, Barossa Valley

椰皇红莲泡参炖上官燕窝(热)

Double-boiled golden bird's nest, ginseng, red date, served in coconut husk
(Served warm)

\$198 per person

(minimum of two to dine)

Wine pairing available at \$78 per person

(4 glasses)

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ALL-DAY SET MENU
6-COURSE

HYDRANGEA
绣球花全日套餐

精美三拼

Man Fu Yuan Appetiser

蜜汁柚子龙虾球 🍤; 青花椒香橙莲藕苗; 香煎鹅肝, 贝利酱

Stir-fried lobster with honey yuzu sauce;

Chilled mini lotus root marinated in citrus orange sauce;

Pan-seared foie gras, mixed berries sauce

Pighin Pinot Grigio, Italy, Friuli

浓顶汤上官燕窝汇银芽, 帝王蟹肉 🍤

Braised golden bird's nest with silver sprout, Alaskan king crab meat, master sauce

蛋白翠绿汇日本关东辽参伴香烤伦敦鸭件

Premium spiky sea cucumber, roasted Irish duck, vegetable in egg white sauce

Nautilus The Paper Nautilus Sauvignon Blanc, NZ, Marlborough

红烧十八头南非吉品干鲍鱼, 西兰花苗 🍷

Classic braised South Africa 18-head premium dried abalone, broccolini

Nautilus The Paper Nautilus Pinot Noir, NZ, Marlborough

蒙古酱爆安格拉斯牛柳粒伴月光丝苗白饭 🍷

Wok-seared Angus beef tenderloin with peppery Mongolia sauce accompanied with fragrant rice and egg yolk

Yalumba Samuel's Collection Barossa Shiraz Australia, Barossa Valley

椰皇红莲泡参圆肉木瓜汇雪蛤露 (热)

Double-boiled hashima with papaya, dried longan, red date, served in coconut husk (Served warm)

\$298 per person

(minimum of two to dine)

Wine pairing available at \$78 per person

(4 glasses)

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ALL-DAY SET MENU
6-COURSE

PEONY
牡丹全日套餐

精美厨师拼

Chef's Signature Combination

京都酱爆豚肉酿鸡翼; 话梅小番茄; 金柑莲藕苗; 龙须蛋白蟹肉汇 ○🍷

Stir-fried chicken wing stuffed with prawn paste;

Marinated vine tomatoes with plum;

Chilled preserved Mandarin orange with mini lotus root;

Steamed egg white, crab meat

Pewsey Vale Eden Valley Riesling Australia, Eden Valley

翠绿黄焖帝皇蟹肉银牙扒上官金丝燕窝 🍷

Braised superior Alaskan crab meat and crab roe pumpkin bisque,
premium silk bird's nest

麻香酸菜金汤贵花鱼

Steamed premium Mandarin perch, Sichuan peppercorn, chilli, preserved vegetable

Nautilus The Paper Nautilus Sauvignon Blanc, NZ, Marlborough

红烧南非十八头干鲍鱼伴日本关东辽参 🍷

Classic Braised South African 18-head dried abalone with Japanese premium
spiky sea cucumber

Nautilus The Paper Nautilus Pinot Noir, NZ, Marlborough

粤式经典岩龙虾金沙滩伴香烤伦敦鸭 🍷

Braised rock lobster with golden rice, mushroom, lobster bisque and scallion
accompanied with roasted Irish duck

Yalumba Samuel's Collection Barossa Shiraz Australia, Barossa Valley

玛努卡蜜糖, 贝利雪蛤龟苓膏

Chilled Chinese herbal jelly with hashima, mixed berries and manuka honey

\$398 per person

(minimum of two to dine)

Wine pairing available at \$78 per person

(4 glasses)

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ALL-DAY SET MENU
6-COURSE

OSMANTHUS
桂花全日套餐

精美厨师拼

Chef's Signature Combination



黄金寻龙鱼子; 蜜汁黑豚肉叉烧皇 ; 龙须汉土白玉, 海胆  

Kaluga caviar with gold leaves;


Honey-glazed Duroc pork belly char siew;

Sautéed egg white, 30-year Chinese wine, sea urchin

Pewsey Vale Eden Valley Riesling Australia, Eden Valley

上汤凤凰酿金丝上官燕窝  

Double-boiled chicken stuffed with golden bird's nest,
superior master soup

古法荷香蒸游水东星斑 

Steamed star grouper, Chinese cured meat, ham, lotus leaf

Nautilus The Paper Nautilus Sauvignon Blanc, NZ, Marlborough

红烧澳洲许榕十头干鲍鱼   

Braised Australia "Xu Rong" 10-head abalone, vegetable

Nautilus The Paper Nautilus Pinot Noir, NZ, Marlborough

蒙古酱爆 A5 和牛伴月光泰国丝苗白饭   

Wok-seared A5 Wagyu beef with peppery Mongolia sauce accompanied
with fragrant rice and egg yolk

Yalumba Samuel's Collection Barossa Shiraz Australia, Barossa Valley

椰皇雪耳木瓜百合炖桃胶雪蛤

Chilled papaya with hashima, peach collagen, lily bulb, served in coconut husk

\$498 per person

(minimum of two to dine)

Wine pairing available at \$78 per person

(4 glasses)

 Chef's Signature  Flambé  Contains Alcohol  Contains Beef  Contains Dairy

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绣球花全日套餐



6-Course All-Day Set Menu:
Hydrangea

单
À LA CARTE
点



3
·
3
3
火焰
雪花
豚
腩
排



3.33 honey-glazed Duroc pork ribs,
yuzu soya sauce, grated coconut

蟹皇红烧燕窝伴银芽，火腿丝



Braised Sarawak bird's nest with crab meat, crab roe, silver sprout, Chinese cured meat

CHEF'S SIGNATURES

名厨介绍

金箔, 寻龙鱼子酱, 鹅肝, 脆皮北京鸭 🍷 Beijing duck, foie gras parfait, wild berries coulis, Kaluga caviar, gold leaves	34 per person
3.33 火焰雪花豚腩排 🍷🍷 3.33 honey-glazed Duroc pork ribs, yuzu soya sauce, grated coconut	88 per portion
3分钟 - 黑豚双腊味生炒糯米饭 (现场烹饪) 🍷🍷 3 minutes - Wok-fried crispy glutinous rice with Kurobuta pork duo sausage, mushroom (Live Station)	88 per portion
蟹皇红烧燕窝伴银芽, 火腿丝 (燕窝1两) 🍷🍷 Braised Sarawak bird's nest with crab meat, crab roe, silver sprout, Chinese cured meat	128 per person
稻草绳扎牛肋骨 🍷🍷 Slow-braised straw rope beef ribs with preserved vegetable	128 per portion
经典珍菌海鲜脆皮冬瓜盅 🍷🍷🍷 Double-boiled superior seafood soup, mushroom, served in melon husk	118 per portion (3 to 5 persons)
翠绿黄焖瑶柱花胶海皇羹 🍷🍷 Seafood treasure bisque, fish maw, dried scallop, bamboo pith	78 per person
酒香药膳酒香鳄鱼汤 🍷 Braised Crocodile with Chinese herb, VSOP Cognac	98 per portion (3 to 5 persons)
粤式避风塘炒岩石龙虾 (300gm) 🍷 Crispy rock lobster with crispy garlic, dried chilli	52 per person
苹果木熏京都龙躉件 🍷 Applewood smoked crispy giant grouper fillet with citrus soya sauce	46 per portion
凉瓜豆豉龙躉斑片煲 🍷 Wok-fried giant grouper fillet with bitter gourd and black bean sauce	46 per portion

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CHEF'S SIGNATURES

名厨介绍

XO 酱爆炒鳄鱼肉 🍴 Stir-fried crocodile with superior XO sauce, broccolini, Shimeiji mushroom	58 per portion
洛神花菠萝荔枝咕佬肉 🍴🍴 Stir-fried sweet and sour roselle sauce pork, lychee, pineapple	36 per portion
酒香加拿大生蚝, 蛙鱼子, 日式柚子生抽 🍴🍴 Chilled Fanny Bay oysters in Hua Tiao wine, ikura, yuzu shoyu, bonito	32 3 pieces
胡椒龙凤猪肚包汤 🍴🍴 Double-boiled pig stomach stuffed with duck, chicken, Sarawak white peppercorn	98 per portion (3 to 5 persons)
古法原盅刺参三头鲍佛跳墙 🍴🍴🍴 Buddha Jumps Over The Wall	168 per person
佛跳墙二度煮法 Choice of cooking method for second serving	788 per portion (5 persons)
Braised South Africa 3-head abalone, premium sea cucumber, fish maw, Hokkaido conpoy, Chinese cured meat, chicken, Japanese flower mushroom, deer tendon, bamboo pith	1588 per portion (8 to 10 persons)*
需三天前预定 (Discounts not applicable) Please order 3 days in advanced prior to dining	

🍴 Chef's Signature 🍴 Flambé 🍴 Contains Alcohol 🍴 Contains Beef 🍴 Contains Dairy
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精美
厨师
拼



Chef's Signature Combination

粵式避風塘炒岩石龍蝦



Crispy rock lobster with crispy garlic,
dried chilli (600gm)

APPETISERS

开胃菜

-  **精美厨师拼** 38
Chef's Signature Combination *per person*
酒香加拿大生蚝, 蛙鱼子, 日式柚子酱  ; 松露熏鸭件;
是拉差海鲜腐皮卷 ; 蟹肉海胆蛋白蒸 
Chilled Fanny Bay oysters in Hua Tiao wine, yuzu and passion fruit sauce;
Smoked duck, truffle sauce;
Seafood beancurd roll with Sriracha aioli;
Steamed egg white, crab meat, ikura and yuzu dressing
-  **酒香加拿大生蚝, 蛙鱼子, 日式柚子生抽**   32
Chilled Fanny Bay oysters in Hua Tiao wine, ikura, yuzu and bonito shoyu *3 pieces*
- 田园酸辣脆萝卜**  18
Marinated pickled radish, sweet spicy soya dressing *per portion*
- 青花椒香橙莲藕苗** 18
Chilled mini lotus root with citrus orange sauce *per portion*
- 黑水晶皮蛋伴腌青椒** 18
Chilled century egg with green chilli pickle *per portion*
-  **话梅小番茄**  18
Chilled cherry vine tomatoes marinated with plum sauce *per portion*
- 川味金柑海蜇花** 18
Marinated jellyfish flower with spicy sauce, mandarin orange *per portion*
- 粉红椒咸蛋鱼皮** 23
Crispy fish skin with salted egg and pink peppercorn *per portion*
-  **粤式避风塘炒岩石龙虾 (600gm)**  88
Crispy rock lobster with crispy garlic, dried chilli *per portion*
- 山城酒香贵妃黄油鸡**  38 Half | 68 Whole
Chilled butter chicken with superior wine stock

 Chef's Signature  Flambé  Contains Alcohol  Contains Beef  Contains Dairy
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古法熏蜜汁西班牙叉烧皇



Smoked roasted honey-glazed
barbecued Iberico pork collar

ROASTS

烧腊

- 全体腊味五谷糯米乳猪(预定)    488
Roasted whole suckling pig, Chinese sausage, five grains, glutinous rice
*需三天前预定 (Discounts not applicable)
Please order 1 day in advanced prior to dining
- 火焰大红脆皮全体乳猪(预定)    458
Flambé-roasted whole suckling pig
*需三天前预定 (Discounts not applicable)
Please order 1 day in advanced prior to dining
-  3.33 火焰雪花豚腩排    88
3.33 honey-glazed Duroc pork ribs, yuzu soya sauce, grated coconut *per portion*
- 古法熏蜜汁西班牙叉烧皇  40
Smoked roasted honey-glazed barbecued Iberico pork collar *per portion*
- 十三香脆皮西班牙豚肉方块肉   38
13-spice roasted Iberico pork belly, mustard, brown sugar *per portion*
-  满福苑五行茶熏烤伦敦鸭 68 Half | 112 Whole
Signature Man Fu Yuan tea leaves, smoked Irish duck
- 玫瑰酒香樱花鸡  34 Half | 62 Whole
Braised Sakura chicken, soya sauce, rose dew wine
- 金箔, 鱼子酱, 鹅肝, 脆皮北京鸭   34
Beijing duck with foie gras parfait, wild berries coulis, Kaluga caviar, gold leaves *per person*

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ROASTS

烧腊

北京式片皮鸭 	108
Peking duck, homemade sauce, leek, crepe and condiments	Whole duck
二度 <i>Second serving. Choice of:</i>	24
姜葱式	
Ginger, scallion	
鸭粒松子式	
Diced duck, pine nuts, lettuce	
鸭粒炒饭	
Wok-fried rice with duck meat	
鸭肉伊面  	
Ee-fu noodle with duck meat	
烧味双拼	52
Duo platter	per portion
十三香脆皮砖块肉和玫瑰酒香樱花鸡   	
13-spice roasted Iberico pork belly with mustard; Braised Sakura chicken, soya sauce, rose dew wine	
烧味三拼	62
Trio platter	per portion
十三香脆皮砖块肉, 玫瑰酒香樱花鸡, 古法蜜汁叉烧皇   	
13-spice roasted Duroc pork belly with mustard, brown sugar; Braised Sakura chicken, soya sauce, rose dew wine; Honey-glazed barbecued Duroc pork belly	

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锦上添花
功夫汤



Kung Fu Soup - Double-boiled Sakura chicken, abalone, maca, morel mushrooms served in Chinese tea pot

经典珍菌海鲜脆皮冬瓜盅



Double-boiled superior seafood soup,
mushroom, served in melon husk

SOUP 汤·羹

<p>麻香酸菜金汤汇顺壳鱼片汤 </p> <p>Soon Hock fillet soup, Sichuan peppercorn, dried chilli, preserved vegetable</p>	<p>28 per person</p>
<p>虫草花炖深海鱼骨菜胆花胶汤 </p> <p>Giant fish collagen soup with fish maw, cordyceps flower, baby cabbage</p>	<p>58 per person</p>
<p> 锦上添花功夫汤  </p> <p>Kung Fu Soup - Double-boiled Sakura chicken, abalone, maca, morel mushrooms served in Chinese tea pot</p>	<p>38 per person</p>
<p>椰皇喇叭菌桃胶炖樱花鸡汤 </p> <p>Double-boiled Sakura chicken with black trumpet mushroom, peach collagen in coconut husk</p>	<p>32 per person</p>
<p> 经典珍菌海鲜脆皮冬瓜盅   </p> <p>Double-boiled superior seafood soup, mushroom, served in melon husk</p>	<p>118 per portion (3 to 5 persons)</p>
<p>酒香药膳酒香鳄鱼汤 </p> <p>Braised Crocodile with Chinese herb, VSOP Cognac</p>	<p>98 per portion (3 to 5 persons)</p>
<p>胡椒龙凤猪肚包汤  </p> <p>Double-boiled pig stomach stuffed with duck, chicken, Sarawak white peppercorn</p>	<p>98 per portion (3 to 5 persons)</p>
<p> 翠绿黄焖瑶柱花胶海皇羹  </p> <p>Seafood treasure bisque, fish maw, dried scallop, bamboo pith</p>	<p>78 per person</p>

 Chef's Signature
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  Contains Alcohol
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  Contains Nuts
  Contains Pork
  Contains Shellfish
  Vegetarian

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SOUP 汤·羹

麻辣海鲜酸辣羹 	18 per person
Hot and sour seafood soup	
名厨足料老火汤 	15 per person
Chef's Soup of the Day	
 古法原盅刺参三头鲍佛跳墙   	168 per person
Buddha Jumps Over The Wall	
佛跳墙二度煮法	788 per portion (5 persons)
Choice of cooking method for second serving	
Braised South Africa 3-head abalone, premium sea cucumber, fish maw, Hokkaido conpoy, Chinese cured meat, chicken, Japanese flower mushroom, deer tendon, bamboo pith	1588 per portion (8 to 10 persons)*
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干鲍伴南非花胶
红烧半只澳洲许十头



Braised Australia 10-head half abalone
with South Africa fish maw

SUPERIOR SEAFOOD

燕窝·干鲍鱼·汤鲍鱼·花胶

红烧原只澳洲许榕十头干鲍鱼   	388 per person
红烧半只澳洲许榕十头干鲍伴南非花胶   	288 per person
红烧原只南非十五头吉品干鲍   	188 per person
黑松露鲍汁扒南非五头鲍鱼伴花胶   	128 per person
红烧燕窝捞饭, 火腿 (燕窝1两)  	88 per person
红烧燕窝伴蟹肉银芽, 香菜 (燕窝1两)  	88 per person
 蟹皇红烧燕窝伴银芽, 火腿丝 (燕窝1两)  	128 per person

 Chef's Signature  Flambé  Contains Alcohol  Contains Beef  Contains Dairy
 Contains Egg  Contains Gluten  Contains Nuts  Contains Pork  Contains Shellfish  Vegetarian

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LIVE SEAFOOD

活海鮮

*老鼠斑 Humpback Grouper	Seasonal Price
*忘不了魚 Empurau	Seasonal Price
*长寿魚 Orange Roughy	Seasonal Price
*黑皇帝魚 Black Emperor	Seasonal Price
紅斑 Red Grouper	22 per 100g
東星斑 Star Grouper	29 per 100g
順壳魚 Marble Goby	18 per 100g
龍虎斑 Tiger Grouper	18 per 100g
翡翠鱖魚 Jade Perch	28 per piece
鱈魚 Cod Fish Fillet	36 per piece

*需三天前預定

Please order 3 days in advance prior to dining

煮法 Cooking methods:

剁椒蒸 Steamed with chopped chilli

粵式蒸 Steamed Cantonese style

橋頭醬豬油渣蒸 Steamed with preserved leek and pork lard 🐷

雲南黑金蒜蒸 Steamed with Yunnan black gold garlic

新會果皮黑豆豉蒸 Steamed with black bean and orange peel

麻辣豚肉醬蒸 Steamed with Mala minced pork 🐷

潮式蒸 Steamed Teochew style

金銀蒜豆酥蒸 Steamed with duo garlic and soy crumble

麻香酸菜煮 Preserved vegetable and Sichuan peppercorn broth

油浸 Deep-fried, soya sauce, coriander

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LIVE SEAFOOD

活海鮮

*象拔蚌 Geoduck clam (Minimum 1 to 1.2kg)	Seasonal Price
*澳洲龙虾 Australian lobster	Seasonal Price
波士顿龙虾 Boston lobster	26 per 100g
岩石龙虾 Rock lobster	29 per 100g
活虾 Live prawns	18 per 100g

*需三天前预定

Please order 3 days in advance prior to dining

煮法 Cooking methods:

上汤灼 Poached in superior stock  

上汤焗 Superior stock   

绍酒姜葱煮 Stir-fried, ginger, scallion, Chinese wine  

蒜茸粉丝蒸 Steamed with minced garlic, vermicelli 

药材醉煲 Herbal soup, Chinese wine  

蛋白花雕蒸 Steamed with egg white, Chinese wine, scallion   

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蟹肉蟹黄
虾粒扒菜苗



Braised crab meat with
crab roe, baby vegetables

SEAFOOD

海鲜

谭公海参煲   	58 per portion
Braised sea cucumber with minced pork, leeks served in hot stone	
XO 芦笋松菇鲜带子  	52 per portion
Wok-fried scallops with asparagus, shimeji mushroom, XO sauce	
 苹果木熏京都龙躉件 	46 per portion
Applewood smoked crispy giant grouper fillet with citrus soya sauce	
 凉瓜豆豉龙躉斑片煲 	46 per portion
Wok-fried giant grouper fillet with bitter melon and black bean sauce	
金丝奶皇龙虾  	52 per person
Deep-fried lobster with golden egg floss, asparagus, Asian cream sauce (half lobster)	
京葱干烧虾碌  	48 per portion
Classic wok-fried prawns with leek, honey in premium soya sauce	
芥末贝利虾球, 鱼子  	45 per portion
Crispy tiger prawns, wasabi aioli, strawberry and tobiko	
蟹肉蟹皇虾粒扒菜苗  	42 per portion
Braised crab meat with crab roe, baby vegetables	

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XO 醬爆炒鱷魚肉



Stir-fried crocodile with superior
XO sauce, Broccolini, Shimeiji mushroom

MEATS

肉

酒香姜葱安格斯牛柳粒  	54 per portion
Wok-seared Angus beef cubes, with ginger, scallion, Chinese wine	
黑椒金蒜酱爆安格斯牛柳粒, 松菇  	54 per portion
Wok-seared Angus beef cubes, shimeiji mushroom, black pepper and black garlic sauce, garlic chips	
 火焰稻草绳札牛肋骨  	128 per portion
Slow-braised straw rope beef ribs with preserved vegetable	
 XO 酱爆炒鳄鱼肉 	58 per portion
Stir-fried crocodile with superior XO sauce, broccolini, Shimeiji mushroom	
火焰香橙骨  	42 per portion
Flambé soft pork ribs with citrus orange sauce, almond flake	
 洛神花菠萝荔枝咕佬肉 	36 per portion
Stir-fried sweet and sour roselle sauce pork, lychee, pineapple	
经典啫啫滋味骨伴馒头   	42 per portion
Slow-braised pork ribs, red glutinous rice sauce, steamed buns	
九层塔爆凤翼鲍鱼龙穿风    	48 per portion
Stir-fried chicken wing stuffed with prawn paste and abalone	
 龚氏贵州辣子鸡 	36 per portion
Crispy chicken, dried chilli, Sichuan spices	
荷香松露八宝鸭   	118 per serving (8 to 10 persons)
Braised whole boneless duck, ginkgo nuts, dried oysters, roasted pork, water chestnuts, lotus seeds, mushrooms, chestnuts, dried shrimps	
需三天前预定 (Discounts not applicable) Please order 3 days in advanced prior to dining	

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扒
自
制
黑
炭
豆
腐
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菇
鲍
汁
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菜



Braised charcoal tofu, spinach,
mushrooms, abalone sauce

VEGETABLES · BEANCURD

时蔬 · 豆腐

黄酒烩蟹黄蟹粉豆腐   Braised soft tofu, flower crab meat, crab roe, Hua Tiao wine	42 <i>per portion</i>
川味豚肉虾仁麻婆豆腐   Mapo tofu, minced Duroc pork, diced mushrooms, scallions	34 <i>per portion</i>
大石腐乳炒芥兰云耳, 姜丝  Stir-fried kailan, fermented tofu, black trumpet mushrooms, black fungus, carrots, ginger	28 <i>per portion</i>
金蒜鲍汁烩虾干娃娃菜    Braised baby long cabbage with dried shrimp, abalone sauce	32 <i>per portion</i>
 金针菇鲍汁菠菜扒自制黑炭豆腐  Braised charcoal tofu, spinach, mushrooms, abalone sauce	33 <i>per portion</i>
虾干肉松干煸四季豆   Wok-fried haricot beans, dried shrimps, chicken floss	36 <i>per portion</i>
豆瓣酱豚肉渔香茄子烩   Braised eggplant, salted fish, minced pork, mushrooms, Sichuan chilli sauce	36 <i>per portion</i>
每日时蔬 Seasonal Vegetables 清炒, 蚝油, 蒜茸炒, 姜汁炒, 腐乳炒 Wok-fried with a choice of oyster sauce, garlic, ginger sauce or fermented beancurd	25 <i>per portion</i>
奶白菜, 菠菜, 芦笋, 香港芥兰, 香港菜心, 罗马生菜, 西兰花 Choice of bok choy, spinach, asparagus, Hong Kong kailan, Hong Kong choy sum, Romaine lettuce, broccoli	

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3 分钟 - 黑豚双腊味
生炒糯米饭现场烹饪



3 minutes - Wok-fried crispy glutinous rice with
Kurobuta pork duo sausage, mushroom (Live Station)

RICE · NOODLES

饭 · 面

<p> 3分钟 - 黑豚双腊味生炒糯米饭 (现场烹饪)  </p> <p>3 minutes - Wok-fried crispy glutinous rice with Kurobuta pork duo sausage, mushroom (Live Station)</p>	<p>88 per portion</p>
<p>蟹肉瑶柱蛋白炒饭  </p> <p>Wok-fried egg white fried rice, crab meat, scallops</p>	<p>34 per portion</p>
<p>阿拉斯加蟹肉黄金蛋炒饭, 鱼子  </p> <p>Alaskan king crab meat fried rice with egg, tobiko</p>	<p>38 per person</p>
<p>岩石龙虾金沙滩 </p> <p>Braised rock lobster with golden rice, mushroom, prawns, scallion</p>	<p>108 per portion</p>
<p>豚肉叉烧桂花炒水晶粉  </p> <p>Wok-fried crystal noodles with Iberico pork char siew, bell peppers, onions</p>	<p>32 per portion</p>
<p>银牙韭黄干炒虾河  </p> <p>Wok-fried Cantonese prawn hor fun, yellow chives, beansprout</p>	<p>38 per portion</p>
<p>滑蛋安格斯牛柳脆河粉, 香港菜心  </p> <p>Braised Angus beef with crispy flat noodles, Hong Kong choy sum, superior master egg sauce</p>	<p>48 per portion</p>
<p>韭黄银牙阿拉斯加蟹肉瑶柱干烧伊面  </p> <p>Braised Ee-fu noodles with Alaskan crab meat, dried scallop, yellow chives, silver sprout</p>	<p>34 per portion</p>
<p>岩石龙虾担担面  </p> <p>Spicy rock lobster dan dan noodles</p>	<p>52 per person</p>
<p>黑豚肉腊味月光石锅饭, 鱼子  </p> <p>Wok-fried duo rice with Kurobuta pork cured meat served in stone-bowl</p>	<p>46 per portion</p>
<p>虾酱渔乡鸡粒猪油渣炒饭  </p> <p>Wok-fried rice, chicken, shrimp paste, salted fish, silver sprout, crispy lard, scallion</p>	<p>36 per portion</p>

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甜品



Dessert

DESSERT

甜品

椰皇白玉冻金丝燕窝 🍌	78
Chilled coconut jelly, golden bird's nest	per person
杏汁蛋白金丝燕窝冻 🍌🍌	78
Chilled almond cream, egg white, golden bird's nest	per person
热杏汁蛋白雪蛤(热) 🍌🍌	38
Double-boiled almond cream with egg white and hashima (Served warm)	per person
木瓜椰汁桃胶炖雪蛤(热)	38
Double-boiled papaya with coconut cream, peach collagen, hashima (Served warm)	per person
芦荟野蜜龟灵糕	15
Chilled herbal jelly, honey aloe vera	per person
香菊果仁莲子, 桃胶, 八宝花茶(热/冷)	15
Eight treasures tea, ginkgo nuts, lotus seed, peach collagen (Served warm or cold)	per person
夏日扬枝冻甘露, 桃胶	15
Chilled cream of mango, pomelo, peach collagen	per person
桃胶椰皇白玉冻 🍌	18
Chilled coconut jelly, Korean peach collagen	per person
紫薯流沙球 🍌🍌🍌	18
Deep-fried purple sweet potato custard balls	per serving 6 pieces
黑白椰子黑芝麻卷 🍌🍌	18
Coconut with black sesame roll	per serving 6 pieces

👨‍🍳 Chef's Signature 🍷 Flambé 🍷 Contains Alcohol 🍖 Contains Beef 🥛 Contains Dairy
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素

VEGETARIAN

食






素食







VEGETARIAN

素菜肴






APPETISERS

椒盐脆口金针菇 	16 per person
Crispy Enoki mushroom, salt, pepper, five spices	
冰花蜜汁豆根, 白芝麻 	16 per person
Deep-fried wheat beancurd, yuzu honey, soya sauce, sesame seed	
蒜香手拍黄瓜 	16 per person
Hand-smashed chilled cucumber, garlic, superior sauce	

SOUP

上素酸辣汤 	16 per person
Hot and sour soup	
松茸野菌金瓜羹 	28 per person
Pumpkin soup with matsutake mushroom and morel mushroom	
松茸野菌冬瓜羹 	26 per person
Winter melon soup with matsutake mushroom and morel mushroom	
椰皇竹笙虫草花炖喇叭菌汤 	28 per person
Double boiled bamboo pith with black trumpet mushroom and cordyceps flower	

MAIN COURSES

双菇竹笙扒白菜苗 	17 per person
Braised baby bok choy, duo shimeji mushrooms	
松茸菇竹笙环扒西兰花苗 	17 per person
Braised broccolini with shimeji mushroom, bamboo pith	
酒香西芹炒云耳, 百合 	17 per person
Stir-fried celery, lily bulb, black fungus, Chinese wine	
麻香辣子白花菇 	17 per person
Stir-fried spicy flower mushroom	
上素野菌炒饭 	17 per person
Fried rice with mushroom, plant-based meat	









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VEGETARIAN

素菜肴

DESSERTS

芦荟野蜜龟灵糕 	15 per person
Chilled herbal jelly, honey aloe vera	
香菊果仁莲子, 桃胶, 八宝花茶 (热/冷) 	15 per person
Eight treasures tea, ginkgo nuts, lotus seed, peach collagen (Served warm or cold)	
夏日扬枝冻甘露, 桃胶 	15 per person
Chilled cream of mango, pomelo, peach collagen	
桃胶椰皇白玉冻  	18 per person
Chilled coconut jelly, Korean peach collagen	
紫薯流沙球   	18 per serving 6 pieces
Deep-fried purple sweet potato custard balls	

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STEAMED DIM SUM

蒸點心

Available for weekday lunch excluding public holidays

 满福苑松露鲜虾饺 	10.8 3 pieces
Spinach prawn dumplings with black truffle	
 豚肉香菇鲍鱼仔, 鱼子烧卖   	10.8 3 pieces
Pork and mushroom dumplings with abalone and caviar	
香焖花生豆豉蒸排骨  	9.8 per portion
Steamed spare ribs with black bean sauce and braised peanuts	
秘制酱蒸凤凰爪	9.8 per portion
Steamed chicken claw with superior sauce	
荷香XO酱珍珠糯米鸡 	9.8 3 pieces
Steamed XO glutinous rice with lotus leaf, chicken and mushrooms	
蜜汁豚肉叉烧包  	9.8 3 pieces
Honey-glazed barbequed Duroc pork bun (Cha siu bao)	
金泊甜菜根上素饺 	9.8 3 pieces
Beetroot dumplings with mushrooms, carrots, black fungus, radish and turnip	
粤式马来糕  	9.8 3 pieces
Cantonese style steamed sponge cake	

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CONGEE

粥

Available for weekday lunch excluding public holidays

香滑鱼片粥 Fish congee with scallion	16.8 <i>per portion</i>
滑口皮蛋瘦肉粥 🐷 Minced pork congee with century egg	15.8 <i>per portion</i>

STEAMED RICE ROLLS

肠粉

Available for weekday lunch excluding public holidays

香菜豚肉叉烧嫩肠粉 🐷 Rice roll with honey-glazed barbecued Duroc pork and corriander	12.8 <i>per portion</i>
🦐 明虾仁脆口肠粉 🍷 Crispy rice rolls with prawn	15.8 <i>per portion</i>

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DEEP-FRIED, PAN-FRIED, BAKED DIM SUM

炸, 煎及 焗

Available for weekday lunch excluding public holidays

 黑金熏鸭天鹅酥 	10.8 3 pieces
Black swan taro with smoked duck deep-fried pastry	
 迷你咖喱叉烧菠萝包  	9.8 3 pieces
Mini curry barbecued pork lava 'pineapple' bun	
 芥末鲜虾付皮卷, 鱼子  	10.8 3 pieces
Crispy prawn beancurd roll with wasabi mayonnaise	
蜜汁脆口叉烧酥  	9.8 3 pieces
Cantonese honey-glazed barbecued pork baked pastry	
 XO酱炒腊味萝卜糕 	18 per portion
Wok-fried radish cake, XO chilli sauce	
香酥芝士蛋挞仔 	9.8 3 pieces
Mini cheese egg tart	
香煎豚肉金瓜芋丝饼 	9.8 3 pieces
Pan-seared shredded pork dried meat slices with pumpkin and yam cake	

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经典点心拼盒



Premium dim sum combination set
Available for weekday lunch excluding public holidays

PREMIUM DIM SUM COMBINATION SET
经典点心拼盒

Available for weekday lunch excluding public holidays

豚肉香菇鲍鱼仔, 鱼子烧卖   

Pork and mushroom dumplings with abalone and caviar

32
per portion

甜叶根上素饺 


Beetroot vegetable dumpling

迷你咖喱叉烧菠萝包  

Mini curry barbecued pork lava 'pineapple' bun

黑金熏鸭天鹅酥 

Black swan taro smoked duck baked pastry

香酥芝士蛋挞仔 

Mini cheese egg tart

D24 榴莲糯米糍 

D24 durian mochi

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