



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.

Prices are subject to 10% service charge and prevailing government tax.

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)

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

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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

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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 🍷

Peking duck, homemade sauce, leek, crepe and condiments

108
Whole duck

二度 *Second serving. Choice of:*

姜葱式

Ginger, scallion

24

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

Duo platter

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

52
per portion

烧味三拼

Trio platter

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

62
per portion

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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

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

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SOUP

汤·羹

麻辣海鲜酸辣羹 🍲
Hot and sour seafood soup

18
per person

名厨足料老火汤 🍲
Chef's Soup of the Day

15
per person

🍲 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
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788
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Braised South Africa 3-head abalone, premium sea cucumber,
fish maw, Hokkaido conpoy, Chinese cured meat, chicken,
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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
Braised Australia "Xu Rong" 10-head abalone	per person
红烧半只澳洲许榕十头干鲍伴南非花胶 🍷🍴🍴	288
Braised Australia 10-head half abalone with South Africa fish maw	per person
红烧原只南非十五头吉品干鲍 🍷🍴🍴	188
Braised South Africa 15-head premium abalone	per person
黑松露鲍汁扒南非五头鲍鱼伴花胶 🍷🍴🍴	128
Black truffle, braised 5-head South Africa abalone, fish maw, superior abalone sauce	per person
红烧燕窝捞饭, 火腿 (燕窝1两) 🍷🍴	88
Braised Sarawak bird's nest with steamed rice, Chinese cured ham	per person
红烧燕窝伴蟹肉银芽, 香菜 (燕窝1两) 🍷🍴	88
Braised bird's nest with crab meat and silver sprout	per person
🍴 蟹皇红烧燕窝伴银芽, 火腿丝 (燕窝1两) 🍷🍴	128
Braised Sarawak bird's nest with crab meat, crab roe, silver sprout, Chinese cured meat	per person

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

Prices are subject to 10% service charge and prevailing government tax.

LIVE SEAFOOD

活海鲜

*老鼠斑 Humpback Grouper	Seasonal Price
*忘不了鱼 Empurau	Seasonal Price
*长寿鱼 Orange Roughy	Seasonal Price
*黑皇帝鱼 Black Emperor	Seasonal Price
红斑 Red Grouper	22 per 100g
东星斑 Star Grouper	29 per 100g
顺壳鱼 Marble Goby	18 per 100g
龙虎斑 Tiger Grouper	18 per 100g
翡翠鲈鱼 Jade Perch	28 per piece
鳕鱼 Cod Fish Fillet	36 per piece

*需三天前预定

Please order 3 days in advance prior to dining

煮法 Cooking methods:

剁椒蒸 Steamed with chopped chilli

粤式蒸 Steamed Cantonese style

桥头酱猪油渣蒸 Steamed with preserved leek and pork lard 🐷

云南黑金蒜蒸 Steamed with Yunnan black gold garlic

新会果皮黑豆豉蒸 Steamed with black bean and orange peel

麻辣豚肉酱蒸 Steamed with Mala minced pork 🐷

潮式蒸 Steamed Teochew style

金银蒜豆酥蒸 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

活海鲜

*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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蟹肉蟹黃
蝦粒扒菜苗



Braised crab meat with
crab roe, baby vegetables



SEAFOOD

海鲜

谭公海参煲   

Braised sea cucumber with minced pork, leeks served in hot stone

58
per portion

XO 芦笋松菇鲜带子  

Wok-fried scallops with asparagus, shimeji mushroom, XO sauce

52
per portion

 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

金丝奶皇龙虾   

Deep-fried lobster with golden egg floss, asparagus,
Asian cream sauce (half lobster)

52
per person

京葱干烧虾碌  

Classic wok-fried prawns with leek, honey in premium soya sauce

48
per portion

芥末贝利虾球, 鱼子   

Crispy tiger prawns, wasabi aioli, strawberry and tobiko

45
per portion

蟹肉蟹皇虾粒扒菜苗  

Braised crab meat with crab roe, baby vegetables

42
per portion

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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
Wok-seared Angus beef cubes, with ginger, scallion, Chinese wine	per portion
 黑椒金蒜酱爆安格斯牛柳粒, 松菇  	54
Wok-seared Angus beef cubes, shimeiji mushroom, black pepper and black garlic sauce, garlic chips	per portion
 火焰稻草绳扎牛肋骨   	128
Slow-braised straw rope beef ribs with preserved vegetable	per portion
 XO 酱爆炒鳄鱼肉 	58
Stir-fried crocodile with superior XO sauce, broccolini, Shimeiji mushroom	per portion
火焰香橙骨  	42
Flambé soft pork ribs with citrus orange sauce, almond flake	per portion
 洛神花菠萝荔枝咕佬肉  	36
Stir-fried sweet and sour roselle sauce pork, lychee, pineapple	per portion
经典啫啫滋味骨伴馒头   	42
Slow-braised pork ribs, red glutinous rice sauce, steamed buns	per portion
九层塔爆凤翼鲍鱼龙穿风   	48
Stir-fried chicken wing stuffed with prawn paste and abalone	per portion
 龚氏贵州辣子鸡 	36
Crispy U.S. chicken, dried chilli, Sichuan spices	per portion
荷香松露八宝鸭   	118
Braised whole boneless duck, ginkgo nuts, dried oysters, roasted pork, water chestnuts, lotus seeds, mushrooms, chestnuts, dried shrimps	per serving (8 to 10 persons)
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
金针菇鲍汁菠菜



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

per portion

川味豚肉虾仁麻婆豆腐 🍲🍷

Mapo tofu, minced Duroc pork, diced mushrooms, scallions

34

per portion

大石腐乳炒芥兰云耳, 姜丝 🍲

Stir-fried kailan, fermented tofu, black trumpet mushrooms, black fungus, carrots, ginger

28

per portion

金蒜鲍汁烩虾干娃娃菜 🍲🍷🍲

Braised baby long cabbage with dried shrimp, abalone sauce

32

per portion

🍲 金针菇鲍汁菠菜扒自制黑炭豆腐 🍲

Braised charcoal tofu, spinach, mushrooms, abalone sauce

33

per portion

虾干肉松干煸四季豆 🍲🍷

Wok-fried haricot beans, dried shrimps, chicken floss

36

per portion

豆瓣酱豚肉渔香茄子烩 🍲🍷

Braised eggplant, salted fish, minced pork, mushrooms, Sichuan chilli sauce

36

per portion

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

per portion

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
生炒糯米饭
黑豚双腊味
现场烹饪



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

RICE · NOODLES

饭 · 面

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

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甜品



Dessert

DESSERT

甜品

椰皇白玉冻金丝燕窝 	78 per person
Chilled coconut jelly, golden bird's nest	
杏汁蛋白金丝燕窝冻  	78 per person
Chilled almond cream, egg white, golden bird's nest	
热杏汁蛋白雪蛤(热)  	38 per person
Double-boiled almond cream with egg white and hashima (Served warm)	
木瓜椰汁桃胶炖雪蛤(热)	38 per person
Double-boiled papaya with coconut cream, peach collagen, hashima (Served warm)	
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	
黑白椰子黑芝麻卷  	18 per serving 6 pieces
Coconut with black sesame roll	

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素

VEGETARIAN

食



素食



Vegetarian

VEGETARIAN

素菜肴

APPETISERS

椒盐脆口金针菇 

Crispy Enoki mushroom, salt, pepper, five spices

16
per person

冰花蜜汁豆根, 白芝麻 

Deep-fried wheat beancurd, yuzu honey, soya sauce, sesame seed

16
per person

蒜香手拍黄瓜 

Hand-smashed chilled cucumber, garlic, superior sauce

16
per person

SOUP

上素酸辣汤 

Hot and sour soup

16
per person

松茸野菌金瓜羹 

Pumpkin soup with matsutake mushroom and morel mushroom

28
per person

松茸野菌冬瓜羹 

Winter melon soup with matsutake mushroom and morel mushroom

26
per person

椰皇竹笙虫草花炖喇叭菌汤 

Double boiled bamboo pith with black trumpet mushroom and cordyceps flower

28
per person

MAIN COURSES

双菇竹笙扒白菜苗 

Braised baby bok choy, duo shimeji mushrooms

17
per person

松茸菇竹笙环扒西兰花苗 

Braised broccolini with shimeji mushroom, bamboo pith

17
per person

酒香西芹炒云耳, 百合 

Stir-fried celery, lily bulb, black fungus, Chinese wine

17
per person

麻香辣子白花菇 

Stir-fried spicy flower mushroom

17
per person

上素野菌炒饭 

Fried rice with mushroom, plant-based meat

17
per person

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VEGETARIAN 素菜肴

DESSERTS

芦荟野蜜龟灵糕 🍌

Chilled herbal jelly, honey aloe vera

15
per person

香菊果仁莲子, 桃胶, 八宝花茶 (热/冷) 🍌

Eight treasures tea, ginkgo nuts, lotus seed, peach collagen
(Served warm or cold)

15
per person

夏日扬枝冻甘露, 桃胶 🍌

Chilled cream of mango, pomelo, peach collagen

15
per person

桃胶椰皇白玉冻 🍌 🍌

Chilled coconut jelly, Korean peach collagen

18
per person

紫薯流沙球 🍌 🍌 🍌 🍌

Deep-fried purple sweet potato custard balls

18
per serving
6 pieces

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STEAMED DIM SUM

蒸点心

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

per portion

滑口皮蛋瘦肉粥 🍳

Minced pork congee with century egg

15.8

per portion

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

per portion

🦐 明虾仁脆口肠粉 🍳

Crispy rice rolls with prawn

15.8

per portion

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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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