

TIMELESS ELEGANCE, REIMAGINED

典雅永恒, 匠心再现

At Man Fu Yuan, Executive Chinese Chef Aaron Tan brings bold creativity and a deep respect for tradition to the art of Cantonese cuisine.

Guided by over two decades of experience, his cooking reflects a thoughtful balance of tradition and innovation, and every dish tells a story of heritage elevated with intention.

Under his thoughtful leadership, Man Fu Yuan continues to inspire while staying true to its roots, an enduring icon as a destination for refined Chinese dining.

在满福苑,中餐行政总厨陈健倫师傅以大胆的创意与对传统的深厚敬意,演绎粤菜之道。凭借逾二十年的丰富经验,他的料理巧妙融合传统与创新,每一道佳肴皆诉说着匠心独运的传承故事。

从灵感十足的「精美厨师拼2.0」,到气势非凡的 「火焰安格拉斯巨牛骨,蒙古酱」,陈师傅以一 贯的执着与精准,展现对食材、技艺与时令的深 刻理解。

在他的引领下,满福苑始终秉持初心,于经典中焕发新意,持续为食客呈献细腻隽永的粤式 飨宴,成就新加坡中餐名所的典范。



套 SET MENU 餐





MAPLE 枫叶全日套餐

精美三拼

Man Fu Yuan Appetiser 古法脆皮西班牙烧肉,芥末 ♥; 粤式玫瑰露油鸡,黑松露; 青花椒香橙莲藕苗 Д

Roasted Iberico Pork Belly, Dijon Mustard; Braised Cantonese-style Soy Chicken, Black Truffle; Marinated Mini Lotus Roots, Citrus Orange Sauce, Sichuan Green Peppercorn

羊肚菌虫草花海参丝花胶炖樱花鸡汤 & Double-boiled Sakura Chicken Soup, Morel Mushroom, Shredded Sea Cucumber, Fish Maw, Cordyceps Flower

蒜香豆豉蒸翡翠鲈鱼伴香港芥蓝 Steamed Jade Perch Fillet with Preserved Black Bean, Garlic, Scallion, Hong Kong Kailan

川烧酱爆红脚巨名虾伴金虾酱炒饭,蛙鱼子 🖢 😁 Golden Shrimp Roe Fried Rice, Sichuan-style Giant Red Leg Prawn, Ikura

香芒贝利龟灵糕伴桃胶 🖸 Chilled Mango Purée with Pomelo, Guilin Herbal Jelly and Peach Collagen

> \$118 per person (minimum of two to dine)

Wine pairing available at \$58 per person (3 glasses)

 ♠ Chef's Signature
 ♠, Flambé
 ♠ Contains Alcohol
 ਊ Contains Beef
 ਊ Contains Dairy

 O Contains Egg
 ♠ Contains Gluten
 ♥ Contains Nuts
 ᇦ Contains Pork
 ❤ Contains Shellfish
 ✔ Vegetarian

CYPRESS 柏木全日套餐

精美三拼

Man Fu Yuan Appetiser 西施川酱海蜇丝❷;松露金柑汇❷;鸡翼罗勒叶龙穿风❷ Chilled Shredded Jellyfish, Sichuan-style Chilli Sauce; Preserved Mandarin Orange, Black Truffle; Stir-fried Chicken Wing stuffed with Prawn Paste, Mini Abalone, Basil Leaf

蟹肉海参丝花胶鱼骨羹 ₺❷

Giant Fish Bone Thick Soup with Crab Meat, Shredded Sea Cucumber, Fish Maw

香柠剁椒酱蒸老虎斑件

Steamed Tiger Grouper, Citrus-infused Preserved Chopped Chilli Sauce, Black Fungus

黄焖六头鲍鱼伴香烤伦敦鸭 ♦ ♥ Braised 6-head Abalone, Roasted Irish Duck, Pumpkin Purée

XO 酱岩石龙虾伴白玉面 ┗☜❤ Braised Rock Lobster, La Mian, Premium Lobster Bisque, XO Sauce

豆浆蛋白莲子汇美颜桃胶,燕窝露 () Chilled Soya Milk with Egg White, Bird's Nest, Lotus Seeds, Peach Collagen

> \$158 per person (minimum of two to dine)

Wine pairing available at \$78 per person (4 glasses)

② Chef's Signature औ, Flambé ᠖ Contains Alcohol ⑤ Contains Beef ⑤ Contains Dairy ⑥ Contains Egg ⑥ Contains Gluten ⑤ Contains Nuts ⑥ Contains Pork ⑨ Contains Shellfish ❷ Vegetarian

FIR 冷杉全日套餐

精美三拼

Man Fu Yuan Appetiser 蟹肉龙须蛋白海胆汇 優響;鸡翼罗勒叶龙穿风 ❷;

蜜汁西斑牙豚肉叉烧皇,鱼子 ♡

Crab Meat, Egg White, Sea Urchin Stir-fried Chicken Wing stuffed with Prawn Paste, Mini Abalone, Basil Leaf Honey-glazed Iberico Pork Collar, Tobiko

椰皇黑金蒜羊肚菌南非5头鲍鱼炖樱花鸡汤 ♥

Double-boiled Sakura Chicken, South African 5-head Abalone, Morel Mushroom, Black Golden Garlic, served in Coconut Husk

京葱金银蒜蒸绿地多宝鱼 ♦

Steamed Greenland Turbot Fish Fillet with Duo Garlic, Superior Soy Sauce, Scallion

避风塘岩石龙虾 🖤

'Bi-Feng Tang' Style Wok-fried Rock Lobster with Dried Chilli, Fried Garlic, Scallion

西班牙东坡肉伴月光丝苗白饭 🖢 🗑

Braised Iberico 'Dong Po' Pork Belly, Fragrant Rice, Egg Yolk

雪莲子泡参炖上官燕窝

Double-boiled Premium Golden Bird's Nest, Ginseng, Snow Lotus Seeds

\$198 per person

(minimum of two to dine)

Wine pairing available at \$78 per person (4 glasses)

HYDRANGEA 绣球花全日套餐

精美三拼

Man Fu Yuan Appetiser 蜜汁西斑牙豚肉叉烧皇,鱼子 ᇦ;金柑香橙莲藕苗 ❷; 香煎鹅肝贝利酱,脆米饼 ♦

Honey-glazed Iberico Pork Collar, Tobiko; Marinated Mini Lotus Roots with Preserved Mandarin Orange; Pan-seared Foie Gras, Mixed Berries Coulis, Crispy Rice Cracker

蟹肉蟹皇上汤烩金丝燕窝, 银芽 № Braised Golden Bird's Nest, Silver Sprout, Crab Meat, Crab Roe, Superior Master Stock

粤式烤伦敦鸭件伴蒙古酱, 香港芥蓝 & Cantonese Roasted Irish Duck, Mongolian Sauce, Hong Kong Kailan

红烧十八头南非吉品干鲍鱼, 西兰花苗 🖢 ♥ Classic Braised South African 18-head Premium Dried Abalone, Broccolini

岩石龙虾金沙滩 6 🕾

Braised Rock Lobster, Crispy Golden Rice, Mushroom, Lobster Bisque, 15-year Aged Chinese Hua Tiao Wine

红莲泡参圆肉木瓜汇雪蛤露 Double-boiled Hashima, Red Lotus, Ginseng, Papaya, Dried Longan, Red Date

\$298 per person (minimum of two to dine)

Wine pairing available at \$78 per person (4 glasses)

② Chef's Signature औ, Flambé ᠖ Contains Alcohol ⑤ Contains Beef ⑤ Contains Dairy ⑥ Contains Egg ⑥ Contains Gluten ⑤ Contains Nuts ⑤ Contains Pork ⑤ Contains Shellfish ⑤ Vegetarian

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 ♥; 蟹肉龙须蛋白海胆汇 •♥ Kyoto-style Chicken Wing stuffed with Iberico Pork, Mini Abalone, Citrus Soya Sauce; Marinated Vine Tomatoes with Plum; Crab Meat with Egg White, Coriander Roots, Ginger, Sea Urchin

金汤关东辽参花胶汤 🖢 🐷

Braised Superior Pumpkin Bisque with 'Guan Dong' Spiky Sea Cucumber, Fish Maw

黑金蒜酱蒸深海南非鳕鱼

Steamed South African Deep-sea Cod Fish, Black Gold Garlic Sauce, Scallion

红烧南非十八头干鲍鱼伴西兰花苗 6 🕾 Classic Braised South African 18-head Dried Abalone, Broccolini

蒙古酱爆 A5 和牛伴月光丝苗白饭 VO\$ Wok-seared A5 Wagyu Beef, Mongolian Sauce, Steamed Jasmine Rice, Egg Yolk

> 甜菜根柚子香芒露,金丝燕窝 🕽 🕸 Chilled Beetroot, Mango Purée, Golden Bird's Nest

> > \$398 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 ↑ Contains Egg 🐞 Contains Gluten 🐧 Contains Nuts 👸 Contains Pork 👺 Contains Shellfish 🔗 Vegetarian

OSMANTHUS 桂花全日套餐

精美厨师拼

Chef's Signature Combination

黄金寻龙鱼子;蜜汁西班牙叉烧皇७;加拿大生蚝三部曲 ❷

Kaluga Caviar with Gold Leaf; Honey-glazed Iberico Pork Belly;

Chilled Canadian Oyster, Dried Oyster, Oyster Sauce, Superior Soy Sauce

上汤凤凰酿金丝上官燕窝 45

Double-boiled Chicken stuffed with Golden Bird's Nest Soup, Superior Master Stock

古法荷香蒸游水东星斑 ፟ ፟

Live Star Grouper Steamed in Lotus Leaf, Ginger, Carrot, Mushroom, Chinese Cured Ham

红烧澳洲许榕十头干鲍鱼伴伦敦鸭件 ▮▮窗❷

Braised Australian 'Xu Rong' 10-head Dried Abalone, Smoked Irish Duck

海胆烩岩石龙虾金沙滩 6♥

Braised Rock Lobster, Golden Crispy Rice, Sea Urchin, Mushroom, Lobster Bisque, 15-year Aged Chinese Hua Tiao Wine

椰皇雪耳木瓜百合炖桃胶雪蛤

Double-boiled Papaya with Hashima, Snow Fungus, 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)



单 À LA CARTE 点









CHEF'S SIGNATURES

名厨介绍

鲜沙姜蒜葱焗清远鸡 (半只) № Yellow Chicken, Fresh Sand Ginger, Garlic, Shallots, Scallions, served in a Claypot (Half Chicken)	36 per portion
蒜香风味烤鳄鱼肉 ❷ Roasted Crocodile, Crispy Garlic, Dried Chilli	78 per portion
香蜜菠萝芝士焗龙虾 凸 ○ ❷ Oven-baked Rock Lobster, Honey Pineapple, Salted Egg Yolk Sauce, Cheese (Half Lobster)	52 per person
脆口黄玉海参汇豚肉荞头酱 🖢 🗑 😁 Crispy Sea Cucumber, Preserved Leek, Minced Pork Sauce, Hong Kong Vegetables	68 per portion
粤式避风塘炒岩石龙虾件 ○❷ Deep-fried Lobster, Garlic, Dried Chilli, Preserved Black Bean, Scallions (Half Lobster)	52 per person
新会陈皮豆豉凉瓜多宝鱼煲 🖢 Turbot Fillet, Bitter Gourd in Preserved Black Bean Sauce, served in a Claypot	48 per portion
火焰安格拉斯巨牛骨,蒙古酱 🛝 🗗 🖸 Flambé Roasted Angus Beef Tomahawk with Mongolian Sauce and Spices *需三天前预定 (不可享折扣) 3 days advance reservation is required (Discounts not applicable)	188 per portion (3 to 5 persons)
蟹肉蟹黄冻 🖢 Chilled Crab Meat with Crab Roe, Scallions, Coriander, 15-year Aged Chinese Hua Tiao Wine	28 3 pieces
蚝的三步曲 🖢 Oyster Story: Chilled Canadian Oyster, Dried Oyster, Oyster Sauce, Ikura, Superior Soya Sauce	32 3 pieces

CHEF'S SIGNATURES

名厨介绍

奶白浓鱼汤之过桥红斑片。

Poached Red Grouper Fillet in Superior Fish Broth, Dang Gui, Goji Berries, I5-year Aged Chinese Hua Tiao Wine

22 per 100g (min 1kg to 1.2kg)

香柠剁椒酱蒸八爪鱼

Steamed Octopus, Preserved Chopped Chilli, Black Fungus, Scallions

48 per portion

老菜脯,药膳明炉烤伦敦鸭 🖢 🕾

Roasted Irish Duck with Dang Gui, Chinese Herbs, Preserved Vegetables

68 Half | 118 Whole

精美厨师拼 2.0

Chef's Signature Combination 2.0

蟹肉蟹黄冻┗❷;西班牙叉烧皇,鱼子┗♡; 避风塘加拿大生蚝❷;黑松露菠菜虾饺❷

Chilled Crab Meat with Crab Roe;

Classic Cantonese Roasted Iberico Pork Collar with Caviar; Deep-fried Fanny Bay Oyster with Crispy Garlic and Dried Chilli; Spinach Prawn Dumpling with BlackTruffle 38 per person

红烧迷你佛跳墙

Braised Mini Buddha Jumps Over the Wall & South African 5-head Abalone, Premium Sea Cucumber, Fish Maw, Hokkaido Conpoy, Chinese Cured Meat, Chicken, Japanese Flower Mushroom, Deer Tendon, Bamboo Pith

158 per person

金箔, 寻龙鱼子酱, 鹅肝, 脆皮北京鸭 \$

Crispy Peking Duck, Foie Gras, Kaluga Caviar, Wild Berries Coulis, Gold Leaf

38 per person

3.33 火焰雪花豚腩排 △ ♦ ᇦ

3.33 Honey-glazed Duroc Pork Ribs with Yuzu Soya Sauce, Grated Coconut

98 per portion

② Chef's Signature 、 Flambé ﴿ Contains Alcohol ♂ Contains Beef ⑥ Contains Dairy ⑥ Contains Egg ﴿ Contains Gluten ⑤ Contains Nuts ⑤ Contains Pork ⑤ Contains Shellfish ﴾ Vegetarian

CHEF'S SIGNATURES

名厨介绍

稻草绳札牛肋骨 A Le でき	128
6-hour Slow-braised Straw-rope Beef Ribs with Preserved Vegetables	per portion
经典珍菌海鲜脆皮冬瓜盅 凸 ♦ ♥ Double-boiled Superior Seafood Soup, Mushrooms, served in a Melon Husk	18 per portion (3 to 5 persons)
岩石龙虾豚肉担担面 🌢 🗑 🤓	52
Rock Lobster, Pork, Savoury Spicy 'Dandan' Noodles (Half Lobster)	per person
辣子脆口翡翠鲈鱼 O Crispy Jade Perch Fillet with Dried Chilli, Sichuan Spices, Sesame Seeds, Peanuts, Scallions	46 per portion
古法原盅刺参五头鲍佛跳墙 A L T	158
Buddha Jumps OverThe Wall	per person
佛跳墙二度煮法 Choice of cooking method for second serving	768 per portion (5 persons)
South African 5-head Abalone, Premium Sea Cucumber,	488
Fish Maw, Hokkaido Conpoy, Chinese Cured Meat, Chicken,	per portion
Japanese Flower Mushrooms, Deer Tendon, Bamboo Pith	(8 to 10 persons)*

需三天前预定 (不可享折扣)

3 days advance reservation is required (Discounts not applicable)





₽	精美厨师拼 2.0 Chef's Signature Combination 2.0 蟹肉蟹黄冻 6 ; 西班牙叉烧皇, 鱼子 6 ; 避风塘加拿大生蚝 ; 黑松露菠菜虾饺 Chilled Crab Meat with Crab Roe; Classic Cantonese Roasted Iberico Pork Collar with Caviar; Deep-fried Fanny Bay Oyster with Crispy Garlic and Dried Chilli; Spinach Prawn Dumpling with Black Truffle	38 per person
	蟹肉蟹黄冻 🖢 💬 Chilled Crab Meat with Crab Roe, Scallions, Coriander, I5-year Aged Chinese Hua Tiao Wine	28 3 pieces
	蚝的三步曲 🖢 🕾 Oyster Story: Chilled Canadian Oyster, Dried Oyster, Oyster Sauce, Ikura, Superior Soya Sauce	32 3 pieces
	田园酸辣脆萝卜 Ø Marinated Pickled Radish, Sweet Spicy Soy Dressing	18 per portion
	粉红椒咸蛋鱼皮 Salted Egg Crispy Fish Skin, Pink Peppercorns	25 per portion
	柚子番茄蟹肉木耳汇 ♥ Chilled Crab Meat with Vine Tomatoes, Black Fungus, Yuzu Dressing	18 3 pieces
	鹅颈桥底脆口软壳蟹 ♦♥ 'Bowrington Bridge' Crispy Soft-shell Crab with Garlic, Chilli, Scallions	28 per portion
	麻辣馋嘴口水鸡 O Chilled Mala Chicken, Garlic, Scallions, Sesame Seeds	20 per portion
A v	话梅小番茄 Ø Chilled Cherry Vine Tomatoes Marinated in Preserved Plum Sauce	18 per portion
	藤椒冻鲜鲍鱼 № Chilled Braised Fresh Abalone with Green Sichuan Peppercorn Stock	32 per portion

② Chef's Signature औ, Flambé ﴿ Contains Alcohol ♂ Contains Beef ☐ Contains Dairy
○ Contains Egg ﴿ Contains Gluten ۞ Contains Nuts ⑤ Contains Pork ۞ Contains Shellfish ♂ Vegetarian



ROASTS

烧腊

	全体腊味五谷糯米乳猪 (预定) 点值 Roasted Whole Suckling Pig with Chinese Sausage, Five-grain Glutinous Rice *需三天前预定 (不可享折扣) 3 days advance reservation is required (Discounts not applicable)	488
	火焰大红脆皮全体乳猪 (预定) ぬしる Flambé-roasted Whole Suckling Pig *需三天前预定 (不可享折扣) 3 days advance reservation is required (Discounts not applicable)	458
	古法蜜汁西班牙叉烧皇 🗑 Honey-glazed Barbecued Iberico Pork Belly	40 per portion
	十三香脆皮西班牙方块肉 🗑 I 3-spice Roasted Iberico Pork Belly with Mustard, Brown Sugar	38 per portion
	苹果木熏烤伦敦皇鸭 ●♥ Signature Applewood-smoked Irish Duck	68 Half 118 Whole
	老菜脯, 药膳明炉烤伦敦鸭 🌬 🌚 Roasted Irish Duck with Dang Gui, Chinese Herbs, Preserved Vegetables	68 Half 118 Whole
	玫瑰酒香樱花鸡 ፟፟፟፟፟	36 Half 68 Whole
N	金箔, 寻龙鱼子酱, 鹅肝, 脆皮北京鸭 Crispy Peking Duck with Foie Gras, Wild Berries Coulis, Kaluga Caviar, Gold Leaf	38 per person

ROASTS

烧腊

京式片皮鸭 ♦℃ 118 Whole duck Peking Duck with Homemade Sauce, Leek, Crepes, Condiments 24 二度, Second serving. Choice of one: 姜葱式 Ginger and Scallion 鸭粒松子式 Diced Duck with Pine Nuts, served with Lettuce Cups 鸭粒炒饭 Wok-fried Rice with Diced Duck 鸭肉伊面 ♦ ♥ Ee-fu Noodles with Shredded Duck 烧味双拼 52 Duo Platter per portion 十三香脆皮西班牙方块肉 ♥; 玫瑰酒香樱花鸡 • ♥ 13-spice Roasted Iberico Pork Belly with Mustard; Braised Sakura Chicken with Soy Sauce and Rose Dew Wine 烧味三拼 62 Trio Platter per portion 十三香脆皮西班牙方块肉 ♥; 玫瑰酒香樱花鸡 ﴿ ● ♥; 古法蜜汁叉烧皇 45 13-spice Roasted Iberico Pork Belly with Mustard;

Braised Sakura Chicken with Soy Sauce and Rose Dew Wine;

Honey-glazed Barbecued Iberico Pork Collar



錦 上 添花功夫 汤



Maca, Morel Mushrooms, served in a Chinese Teapot

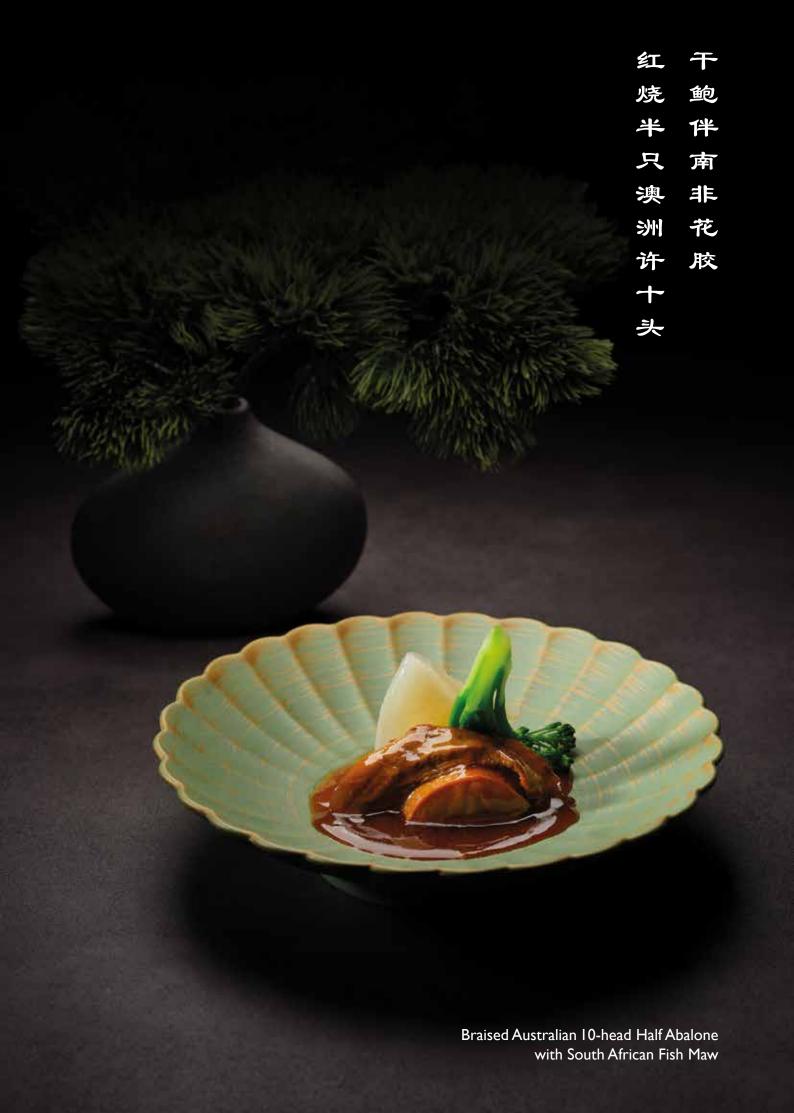
	酸菜澳洲翡翠鲈鱼片汤 Jade Perch Fillet Soup, Sichuan Peppercorn, Dried Chilli, Preserved Vegetables	28 per person
	虫草花炖深海鱼骨菜胆花胶汤 & Cod Fish Bone Collagen Soup, Fish Maw, Cordyceps Flower, Baby Cabbage	58 per person
&	锦上添花功夫汤 ┗ Kung Fu Soup – Double-boiled Sakura Chicken, Abalone, Maca, Morel Mushrooms, served in a Chinese Teapot	38 per person
	椰皇喇叭菌桃胶炖樱花鸡汤 & Double-boiled Sakura Chicken, Black Trumpet Mushroom, Peach Collagen, served in a Coconut Husk	32 per person
	珍菌海鲜脆皮冬瓜盅 №0 © Double-boiled Superior Seafood Soup, Mushrooms, served in a Melon Husk	8 per portion (3 to 5 persons)
	翠绿黄焖瑶柱花胶海皇羹 ┗❷ Seafood Treasure Bisque with Fish Maw, Dried Scallops	78 per person (3 to 5 persons)
	松茸菌虫草花螺肉炖鸡汤 № Double-boiled Sakura Chicken Soup, Matsutake Mushroom, Cordyceps Flower, Bamboo Pith, Conch Meat	20 per person
<i>♣</i> ⁄	奶白浓鱼汤之过桥红斑片 Le Poached Red Grouper Fillet in Superior Fish Broth, Dang Gui, Goji Berries, I5-year Aged Chinese Hua Tiao Wine	22 per 100g (min 1kg to 1.2kg)

SOUP

汤 · 羹

麻辣海鲜酸辣羹 Hot and Sour Seafood Soup	20 per person
名厨足料老火汤 ♥ Chef's Soup of the Day	l 6 per person
♪ 古法原盅刺参五头鲍佛跳墙 ┗☜❤ Buddha Jumps OverThe Wall	l 58 per person
佛跳墙二度煮法 Choice of cooking method for second serving	768 per portion (5 persons)
South African 5-head Abalone, Premium Sea Cucumber, Fish Maw, Hokkaido Conpoy, Chinese Cured Meat, Chicken, Japanese Flower Mushrooms, Deer Tendon, Bamboo Pith	488 per portion (8 to 10 persons)*
需三天前预定 (不可享折扣)	

3 days advance reservation is required (Discounts not applicable)



SUPERIOR SEAFOOD

燕窝.干鲍鱼.汤鲍鱼.花胶

(Discounts not applicable for all premium items)

红烧原只澳洲许榕十头干鲍鱼伴西兰花苗 🖢 🗑	388
Braised Australian 'Xu Rong' 10-head Abalone, Broccolini	per person
红烧半只澳洲许榕十头干鲍伴南非花胶 ┗窗❷	288
Braised Australian IO-head Half Abalone with South African Fish Maw	per person
红烧原只南非吉品十八头干鲍伴关东辽参 608 Braised South African I 8-head Premium Abalone, 'Guan Dong' Sea Cucumber	238 per person
红烧原只南非十五头吉品干鲍伴花胶 🖢 🗑	l 88
Braised South African I 5-head Premium Abalone, Fish Maw	þer þerson
红烧鲍汁扒五头鲍鱼伴花胶 ┗窗❷	128
Braised 5-head Abalone, Superior Abalone Sauce, Fish Maw	per person
蟹皇红烧银牙燕窝羹 (燕窝1两) 値で® Braised Indonesian Cave Bird's Nest, Crabmeat, Crab Roe, Silver Sprouts, Chinese Cured Meat (bird's nest, 37.5g)	88 per person
红烧燕窝伴蟹肉银芽菜 (燕窝1两) ┗☜♥	88
Braised Bird's Nest, Crab Meat, Silver Sprouts (Bird's Nest, 50g)	þer þerson
紅烧迷你佛跳墙 ┗♥♥ Braised Mini Buddha Jumps Over the Wall South African 5-head Abalone, Premium Sea Cucumber, Fish Maw, Hokkaido Conpoy, Chinese Cured Meat, Chicken, Japanese Flower Mushroom, Deer Tendon, Bamboo Pith	I58 per person

 ♠ Chef's Signature
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 ♠ Contains Gluten
 ♠ Contains Nuts
 ᇦ Contains Pork
 ᇦ Contains Shellfish
 ✔ Vegetarian

LIVE SEAFOOD

活海鲜

老鼠斑 Humpback Grouper	Seasonal Price
忘不了鱼 Empurau	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

3 days advance reservation is required

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 ♦♡

潮式蒸 Steamed Teochew Style &

金银蒜豆酥蒸 Steamed with Duo Garlic and Soya Crumble &

麻香酸菜煮 Preserved Vegetable and Sichuan Peppercorn Broth

油浸 Deep-fried with Superior Soya Sauce, Coriander, and Leek &

LIVE SEAFOOD

活海鲜

*象拔蚌 Geoduck Clam (Minimum I to I.2kg)

*澳洲龙虾 Australian Lobster

宏士顿龙虾 Boston Lobster

岩石龙虾 Rock Lobster

活虾 Live Prawns

Seasonal Price

26 per 100g

18 per 100g

*需三天前预定 3 days advance reservation is required

煮法 Cooking Methods:

上汤灼 Poached in Superior Stock 6

上汤焗 Braised in Superior Stock 6

绍酒姜葱煮 Stir-fried with Ginger, Scallions, and Chinese Wine &

蒜茸粉丝蒸 Steamed with Minced Garlic and Vermicelli 6

药材醉煲 Cooked in Herbal Soup with Chinese Wine &

蛋白花雕蒸 Steamed with Egg White, Chinese Wine, Scallions 60



SEAFOOD

海鲜

谭公海参煲 ┗窗❷	58
Braised Sea Cucumber, Minced Pork and Leeks, served in a Claypot	per portion
XO 芦笋松菇鲜带子 &♥	52
Wok-fried Hokkaido Scallops, Asparagus, Shimeji Mushrooms, XO Sauce	per portion
金丝岩石龙虾件 0♥ Deep-fried Rock Lobster, Golden Egg Floss, Asparagus, Asian Cream Sauce (Half Lobster)	52 per person
▶ 粤式避风塘炒岩石龙虾件 ○ ② Deep-fried Lobster, Garlic, Dried Chilli, Preserved Black Bean, Scallions (Half Lobster)	52 per person
♪ 香蜜菠萝芝士焗龙虾 凸〇♥ Oven-baked Rock Lobster, Honey Pineapple, Salted Egg Yolk Sauce, Cheese (Half Lobster)	52 per person
火腩蒜子冬菇凉瓜焖多宝鱼煲 0 ♥♥ Wok-fried Turbot Fillet, Pork Belly, Garlic Confit, Bitter Gourd, Mushrooms, served in a Claypot	48 per portion
脆口黄玉海参汇豚肉荞头酱 🖢 🗑	68
Crispy Sea Cucumber, Minced Pork, Preserved Leek Sauce	per portion
京葱干烧虾碌 🏻 🌚	46
Wok-fried Prawns, Leeks, Garlic, Preserved Sweet Sauce	per portion
贝利芥末酱伴虎虾球, 鱼子 🖰 ❷	42
Crispy Tiger Prawns, Wasabi Aioli, Strawberries, Tobiko	per portion



MEATS

肉

火焰安格拉斯巨牛骨,蒙古酱 🐧 🗗 🖰 Flambé Roasted Angus Beef Tomahawk with Mongolian Sauce and Spices *需三天前预定 (不可享折扣) 3 days advance reservation is required (Discounts not applicable)	188 per portion (3 to 5 persons)
鮮沙姜蒜葱焗清远鸡 (半只) ┗ Yellow Chicken, Fresh Sand Ginger, Garlic, Shallots, Scallions, served in a Claypot (Half Chicken)	36 per portion
黑椒蒜香安格斯牛柳粒 🖢 🕏 Wok-seared Angus Beef Cubes, Red Onion, Black Pepper Sauce, Garlic Crisps	52 per portion
豆豉川酱爆鸡柳 & Wok-fried Sakura Chicken, Leeks, Chilli, Onion, Preserved Black Beans, Sichuan Sauce	36 per portion
洛神花菠萝荔枝咕佬肉 0 で Stir-fried Pork, Sweet and Sour Roselle Sauce, Lychee, Pineapple, Capsicum	36 per portion
经典啫啫滋味骨伴蒸馒头 🖢 🗑 Slow-braised Pork Ribs in Red Glutinous Rice Sauce, served with Steamed Buns	42 per portion
九层塔爆凤翼鲍鱼龙穿凤 🌬 Stir-fried Chicken Wings stuffed with Prawn Paste, Mini Abalone, Basil Leaves	48 per portion
龚氏贵州辣子鸡 O Crispy U.S. Chicken, Dried Chilli, Sichuan Spices	36 per portion
荷香松露八宝鸭 ��� Braised Boneless Whole Duck, Ginkgo Nuts, Dried Oysters, Roasted Pork, Water Chestnuts, Lotus Seeds, Mushrooms, Chestnuts, Dried Shrimps *需三天前预定 (不可享折扣) 3 days advance reservation is required (Discounts not applicable)	128 per serving (8 to 10 persons)

金针菇鲍汁菠菜扒自制黑炭豆腐



Braised Charcoal Tofu, Spinach, Mushrooms, Abalone Sauce

VEGETABLES · BEANCURD

时疏·豆腐

黄酒烩蟹黄蟹粉豆腐 ┗❷ Braised Silken Tofu, Flower Crab Meat, Crab Roe, Chinese Hua Tiao Wine	42 per portion
川味豚肉虾仁麻婆豆腐 ♥♥ Mapo Tofu, Minced Iberico Pork, Diced Prawns, Mushrooms, Scallions	32 per portion
大石腐乳炒芥兰云耳, 姜丝 🖰 🌡 Stir-fried Kailan, Fermented Tofu, Black Fungus, Ginger	28 per portion
蟹肉蟹黄虾粒扒菜苗 ❷ Braised Crab Meat, Crab Roe, Prawns, Hong Kong Choy Sum	46 per portion
[®] 金针菇鲍汁菠菜扒自制黑炭豆腐 ፟፟ ፟	33 per portion
虾干肉松四季豆 ፟፟፟፟፟፟ ❷ Wok-fried Haricot Beans, Dried Shrimps, Chicken Floss, Chilli	33 per portion
渔香豚肉茄子烩 ┗ ਊ Braised Eggplant, Salted Fish, Minced Pork, Mushrooms, Sichuan Chilli Sauce, served in a Claypot	36 per portion
金蒜虾干上汤烩娃娃菜 🖢 🗑 🦁 Braised Baby Long Cabbage, Giant Dried Shrimps in Superior Master Stock	33 per portion
瑶柱蛋白蟹肉扒西兰花, 鱼子 ○ ❷ Braised Broccoli, Crab Meat, Dried Scallops, Tobiko, Egg White Sauce	38 per portion
每日时疏 Seasonal Vegetables 清炒, 蚝油, 蒜茸炒, 姜汁炒, 腐乳炒 Wok-fried with 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 Nai Bai, Spinach, Asparagus, Hong Kong Kailan, Chai Sim, Romaine Lettuce, Broccoli	

② Chef's Signature औ, Flambé ﴿ Contains Alcohol ♂ Contains Beef ☐ Contains Dairy
○ Contains Egg ﴿ Contains Gluten ۞ Contains Nuts ⑤ Contains Pork ۞ Contains Shellfish ♂ Vegetarian

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, Shredded Scallops, Fried Garlic, Mushrooms (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, Shredded Scallops, Fried Garlic, Mushrooms (Live Station)	per portion
蟹肉瑶柱蛋白炒饭 ○♥ Wok-fried Egg White Fried Rice, Crab Meat, Scallops	32 per portion
月光石锅黑豚肉腊味饭, 鱼子 0 🕯 🗑 Stone Bowl Rice, Cured Kurobuta Sausage, Egg Yolk, Tobiko	46 per portion
豚肉叉烧桂花炒面线 0 🕯 🗑 Wok-fried Vermicelli, Iberico Pork Char Siew, Bell Peppers, Onions	32 per portion
银牙韭黄干炒脆米牛肉河 & Wok-fried Cantonese Beef Hor Fun, Crispy Rice, Yellow Chives, Beansprouts	38 per portion
滑蛋海鲜鸳鸯河粉, 香港菜心 ○❷ Braised Seafood, Crispy, Flat Noodles, Hong Kong Choy Sum, Superior Master Egg Sauce	46 per portion
韭黄银牙蟹肉瑶柱干烧伊面 ♦ ♥️ Braised Ee-fu Noodles, Crab Meat, Dried Scallops, Yellow Chives, Silver Sprouts	32 per portion
翠绿蛋白蟹肉扒紫麦面, 鱼子 O ♦ ♥ Braised Purple Wheat Noodles, Crab Meat, Egg White, Tobiko	36 per portion
虾酱渔乡鸡粒猪油渣炒饭 ♣ ♥ Wok-fried Rice, Chicken, Shrimp Paste, Salted Fish, Silver Sprouts, Crispy Lard, Scallions	36 per portion
甘香海鲜墨鱼面 ♦ ♥ Stir-fried Squid Ink Noodles, Seafood, Lemongrass Sauce	36 per portion



DESSERT

甜品

椰皇白玉冻金丝燕窝 ● Chilled Coconut Jelly with Golden Bird's Nest	78 per person
热杏汁蛋白金丝燕窝(热/冷)凸 ♣ Almond Cream with Egg White and Golden Bird's Nest (Served warm or chilled)	78 per person
杏汁蛋白炖雪蛤 (热/冷) 🖰 🕯 Almond Cream with Egg White and Hashima (Served warm or chilled)	38 per person
芦荟野蜜龟灵糕 ♚ ❷ Chilled Herbal Jelly with Honey and Aloe Vera	15 per person
香菊果仁莲子, 桃胶, 八宝花茶 (热/冷) Ø Eight Treasures Tea with Ginkgo Nuts, Lotus Seeds, Peach Collagen (Served warm or chilled)	15 per person
芦荟椰皇白玉冻 \$ Chilled Coconut Jelly, Korean Peach Collagen, served in a Coconut Husk	18 per person
甜菜根香芒冻甘露,桃胶 🖸 🗷 Chilled Beetroot, Mango Purée, Pomelo, Peach Collagen	15 per person
鸳鸯粤式黑白配(龟苓膏伴杏仁露, 桃胶) № Chilled Herbal Jelly, Almond Cream, Peach Collagen	15 per person
紫薯流沙球 Ü O 🕏 🗸 Deep-fried Purple Sweet Potato Custard Balls	18 per portion 6 pieces
香浓回味榴莲蛋挞 🖰 🌢 Oven-baked Durian Egg Tarts	18 per portion 3 pieces
黑白椰香芝麻卷 & Coconut and Black Sesame Rolls	18 per portion 6 pieces

素 VEGETARIAN 合







VEGETARIAN

素菜肴

APPETISERS

椒盐脆口金针菇 ♣♂	16 per person
Crispy Enoki Mushroom, Salt, Pepper, Five Spices	per person
冰花蜜汁豆根,白芝麻 ♣♂	16
Deep-fried Wheat Beancurd, Yuzu Honey, Soya Sauce, Sesame Seeds	per person
蒜香手拍黄瓜 🗷	16
Hand-smashed Chilled Cucumber, Garlic, Superior Sauce	per person
SOUP	
上素酸辣汤♂	16
Hot and Sour Soup	per person
松茸野菌金瓜羹♂	28
Pumpkin Soup with Morel Mushrooms	per person
MAIN COURSES	
双菇竹笙扒白菜苗。	17
Braised Baby Bok Choy with Duo Shimeji Mushrooms	per person
松茸菇竹笙环扒西兰花苗 🔗	17
Braised Broccolini, Morel Mushrooms, Bamboo Pith	per person
酒香西芹炒云耳,百合 🖢 🗷	17
Stir-fried Celery, Lily Bulbs, Black Fungus, Chinese Wine	per person
麻香辣子白花菇 🛇 🔗	17
Stir-fried Spicy Flower Mushrooms	per person
上素野菌炒饭。	17
Fried Rice, Mushrooms, Plant-based Meat	per person

VEGETARIAN

素菜肴

DESSERTS

芦荟野蜜龟灵糕 ♦ ❷	15
Chilled Herbal Jelly with Honey and Aloe Vera	per person
香菊果仁莲子, 桃胶, 八宝花茶 (热/冷) Ø Eight Treasures Tea with Ginkgo Nuts, Lotus Seeds, Peach Collagen (Served warm or chilled)	15 per person
夏日扬枝冻甘露,桃胶 Ø	15
Chilled Cream of Mango, Pomelo, Peach Collagen	per person
桃胶椰皇白玉冻 ♥♂	18
Chilled Coconut Jelly with Korean Peach Collagen	per person
紫薯流沙球 🖰 🔿 🗸 Deep-fried Purple Sweet Potato Custard Balls	18 per portion 6 pieces



STEAMED DIM SUM

蒸点心

Available for weekday lunch excluding public holidays

紫薯海皇鲜虾饺 ❷ Seafood, Prawn, Sweet Purple Potato Dumpling	12.8 3 pieces
豚肉香菇鲍鱼仔, 鱼子烧卖 ♥♥ Pork, Mushroom, Baby Abalone, Caviar Siew Mai	12.8 3 pieces
蜜汁西班牙豚肉叉烧包 & Honey-glazed Barbecue Iberico Pork Char Siew Bao	11.8 3 pieces
荷香XO酱珍珠糯米鸡 ❷ Steamed Pearl Glutinous Rice in Lotus Leaf, Chicken, Mushroom, XO Sauce	11.8 4 pieces
秘制馋嘴酱蒸凤凰爪 ♚♥ Steamed Chicken Claw with Signature Sauce	9.8 per portion
香焖花生豆豉芋头蒸排骨 ��� Steamed Spare Ribs with Braised Peanut,Yam, Fermented Black Bean	10.8 per portion
金泊甜菜根上素饺 & Beetroot Dumpling with Mushroom, Carrot, Black Fungus, Radish, Turnip, Gold Leaf	10.8 3 pieces

DEEP-FRIED, PAN-FRIED, BAKED DIM SUM

炸, 煎及锔点心

Available for weekday lunch excluding public holidays

黑金熏鸭天鹅酥 №Black Swan Taro Pastry with Smoked Duck	12.8 3 pieces
迷你咖喱叉烧菠萝包 🌢 🗟 Mini Curry Barbecue Pork Lava Pineapple Bun	9.8 3 pieces
XO酱腊味炒萝卜糕 0g♥ Wok-fried Radish Cake with Chinese Sausage, Silver Sprouts, Yellow Chives, Egg, XO Chilli Sauce	22.8 per portion
香芒酱鲜虾腐皮卷, 鱼子 🏽 🕾 Crispy Prawn Beancurd Roll with Mango Aioli, Tobiko	12.8 3 pieces
蜜汁西班牙豚肉叉烧酥 🛊 🗑 Cantonese Honey-glazed Baked Barbecue Iberico Pork Pastry	10.8 3 pieces
香酥榴莲蛋塔仔 🕽 🕏 Mini Crispy Durian Egg Tart	13.8 3 pieces
香煎豚肉干金瓜芋丝饼 🕯 🗟 Pan-fried Pumpkin, Yam, Barbecue Iberico Pork Cake	9.8 3 pieces
脆口青椒皮蛋春卷 0 Century Egg, Pickled Green Chilli Spring Roll	10.8 3 pieces

CONGEE

粥

Available for weekday lunch excluding public holidays

皮蛋溲肉砕粥 0℃	15.8
Minced Pork Congee with Century Egg	per person
香滑姜丝鱼片花生粥 ©	l 6.8
Fish Congee with Shredded Ginger, Scallion, Peanut	per person

STEAMED RICE ROLLS

肠粉

Available for weekday lunch excluding public holidays

蜜汁豚肉叉烧芫茜肠粉 ♚☺️ Steamed Rice Roll with Barbecue Pork, Yellow Chives, Coriander	l 3.8 per portion
香滑明虾芫茜肠粉 🕯 🗑 Steamed Rice Roll with Prawns, Yellow Chives, Coriander	l 3.8 per portion
● 明虾仁脆口肠粉 ● ♥ Crispy Rice Roll with Prawns, Superior Soya Sauce	l 6.8 per portion



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 0 ♥ Pork and Mushroom Dumplings with Abalone and Caviar

32 per person

甜叶根上素饺 ♂ Beetroot Vegetable Dumpling

迷你咖哩叉烧菠萝包 🖰 🗑 Mini Curry Barbecued Pork Lava 'Pineapple' Bun

黑金熏鸭天鹅酥 () Black Swan Taro Pastry with Smoked Duck

香酥芝士蛋挞仔 () Mini Cheese Egg Tart

D24 榴莲糯米糍 🖸 D24 Durian Mochi