



H O I W O N T E E N

海雲天

( 如食客有任何食物敏感，請在落單時提出。 )  
( If customer has food allergy, please inform during ordering. )

## 前菜

### Appetizer

七味金磚豆腐 Crispy bean curd cube with seven flavors chili pepper	\$68
酸薑皮蛋 Century egg with ginger	\$68
沙薑手撕雞 Shredded chicken with ginger sauce	\$88
胡麻A菜 Vegetable with sesame sauce	\$68
八味魷魚羹 Deep fried squid	\$88
麻辣牛肉 Spicy beef with cayenne pepper	\$68
花雕醉雞 Chicken in Shaoxing flower carrying	\$88
蒜泥白肉 Sliced pork with garlic sauce	\$88
手拍青瓜 Garlic flavoured pickled cucumbers	\$58
尖椒皮蛋 Century egg with pepper	\$58
泡椒鳳爪 Chickens feet with pickled peppers	\$68

## 大師燒味

### Roasted Meat

即燒化皮乳豬 Barbecued suckling pig	例 regular \$268	半隻 half \$498	壹隻 whole \$988
極品燒雞 Roasted chicken		半隻 half \$208	壹隻 whole \$388
脆皮燒鵝皇 Roasted goose	例 regular \$168	半隻 half \$328	壹隻 whole \$598
獨門鹽焗雞 Baked chicken with sea salt		半隻 half \$208	壹隻 whole \$388
京式片皮鴨2食(生菜包, 七彩炒, 火鴨絲窩米) (Stirred with lettuce / Stir fried / Boiled with rice noodles)			\$498
五層燒腩仔 Roasted crispy pork belly			\$188
蜜汁叉燒皇 Barbecued honey pork			\$168

## 鮑參翅肚

Abalone / Sea Cucumber / Shark's fin

蠔皇原隻20頭吉品鮑魚 Braised superior abalone(20 head) in oyster sauce	每位 per person	\$1,888
蠔皇四頭南非湯鮑 Braised South Africa abalone(4 head) in oyster sauce	每位 per person	\$1,288
北菇玉掌扣南非湯鮑 Braised Abalone with mushrooms and goose web	每位 per person	\$298
蝦子京燒原條婆參 Braised Sea Cucumber with shrimp roe	每條 Each	\$1,888
關東刺參扣玉掌 Braised goose web with sea cucumber	每位 per person	\$328
鮑汁扣兩頭花膠公(敬請預定) Braised fish maw with abalone sauce	每位 per person	\$60,000
紅燒大包翅(3兩) Braised shark fin	每位 per person	\$750
清湯散翅(3兩) Shark fin in soup	每位 per person	\$750
蟹肉乾撈翅(2兩) Braised shark fin with crab meat	每位 per person	\$888
砂鍋雞煲翅(8兩) Braised shark fin with chicken in clay pot	4位用 4 per person	\$980

## 湯羹類

Soup

天白花菇嫩菜膽 Soup of mushrooms with vegetables	每位 per person	\$98
花膠螺頂嫩竹絲雞 Double boiled soup of fish maw, conch and chicken	4位用 4 per person	\$398
紅燒蟹肉燴燕窩 Braised bird's nest with crab meat	每位 per person	\$128
杏汁嫩白肺 Double boiled soup of pork lung and almond	每位 per person	\$88
日本蟹場蟹酸辣羹 Spicy thick soup of Red King Crab	每位 per person	\$88

## 海產類 Seafood

羊肚菌蘭度帶子 Scallops with Morebella esculenta	\$298
星洲黑胡椒蟹 Crab with black pepper in Singaporean style	\$428
生拆蟹肉炒桂花 Crab meat with Osmanthus	\$198
鍋燒薑蔥美國珍寶螺 American oysters with ginger and scallions in clay pot	\$228
太極燒蝦球 Braised Shrimp	\$208
水牛奶煎斑球 Fried sliced grouper with buffalo milk	\$238
懷舊蝦多士 Deep fried shrimp toasts	6件 6 pcs \$168

## 川蜀風味 Sichuan Dishes

四川樟茶鴨 Smoked duck in Sichuan style	\$368
川味口水雞 Spicy chicken with chili oil	\$98
水煮龍躉球 Sliced grouper in chili oil	\$328
老壇子酸菜龍躉片 Sliced Grouper with pickled cabbage	\$328
宮保雞丁 Kung Pao Chicken	\$168
辣子雞丁 Sichuan spicy chicken	\$198
川味回鍋肉 Twice cooked pork	\$128
醋辣土豆絲 Sour & spicy potato	\$128
熗炒包菜 Fried pouched chinese cabbages	\$128
水煮安格斯牛肉 Sliced Angus beef in chili oil	\$268

另加一服務費 Applies 10% service charge

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## 家禽肉類 Poultry and Meats

蝦醬蒸五層肉 Steamed pork belly with dried shrimp sauce paste	\$168
兩儀雙色骨 Spice ribs in two ways	\$228
中式安格斯牛柳 Chinese style Angus beef tenderloin	\$288
蒜片安格斯牛柳粒 Stir-fried diced Angus beef tenderloin with garlic	\$238
慢煮牛肋條 Slow-cooked sliced beef tenderloin	\$468
西蘭花黑椒牛柳粒 Stir-fried diced beef tenderloin with black pepper and broccoli	\$238
台式三杯雞 Taiwanese style stewed chicken with three cups of spicy sauce	\$198
脆皮和牛腩 Crispy wagyu beef brisket	\$328
咕嚕雞球 Sweet and sour chicken	\$168
生煎沙嗲雞 Pan fried chicken with ginger sauce	\$198

另加一服務費 Applies 10% service charge

## 清心素食 Vegetarian Food

百鳥歸巢 Stir-fried mixed vegetables	\$168
鮮菌粉絲雜菜煲 Mixed vegetables with mushrooms in clay pot	\$128
鮮枝竹一品齋 Mixed vegetables with bean curd	\$128
黑椒野菌茄子煲 Black pepper with eggplants & mushrooms in clay pot	\$168
銀絲燕窩羹 Thick soup of bird's nest	每位 per person \$108
酸辣珍菌豆腐羹 Sour and spicy soup of bean curd with mushrooms	每位 per person \$88
琥珀蘆筍素帶子 Vegetarian Scallops with Asparagus and walnuts	\$168
如意上素羊肚菌燒豆腐 Grilled beancurd with Morchella esculenta	\$288

另加一服務費 Applies 10% service charge

## 健康蔬菜

Vegetables

蝦子扒柚皮 Pomelo peel with shrimp toe	\$168
薑糖炒蘭蕙 Fried chinese kale with ginger and sugar	\$168
啫啫窩燒芥蘭 Fried chinese kale with spicy soup in pot	\$168
魚湯竹笙釀蘆筍 Asparagus and bamboo fungus in fish soup	\$268
杞子芙蓉浸學斗 Boiled vegetables with wolfberry and Moskowitz	\$168
豆豉黑蒜炒鴛鴦瓜 Fried bitter melon with Black Bean and Black garlic Sauce	\$168
滷公燒齋煲 Mixed vegetables with fermented tofu sauce in clay pot	\$168
蝦籽豉參炆豆腐 Braised bean curd with shrimp toe and sea cucumber	\$198

## 主食

Rice and Noodles

窩燒鮑魚海味飯 Rice with seafood and abalone	\$298
豬柱水晶炒飯 Fried Rice with conpoy	\$188
鮑魚粒蛋白炒飯 Fried rice with egg white and sliced abalone	\$258
和牛粒炒香苗 Fried rice with sliced wagyu beef	\$198
豉椒斑球兩面黃 Fried noodle with sliced grouper with black bean and pepper sauce	\$298
上湯龍蝦泡飯 Rice with lobster soup	\$398
蕃茄雞蛋安格斯牛肉煎米啖 Fried rice with sliced Angus beef, tomato and egg	\$198
皇牌叉燒豉油王炒麵 Fried noodles with soy sauce and BBQ pork	\$188

## 主食 Rice and Noodles

四川擔擔麵 Sichuan Dan Dan Noodles	每碗 per bowl	\$68
干炒安格斯牛河 Fried flat rice noodles with beef	每份 portion	\$198
健康招財破(泡菜、蝦米、菜脯) Fried Pan Cake stuffed with kimchi, dried shrimps, Preserved vegetables	每份 portion	\$68
芝士三文魚薄餅 Fried pan cake with salmon and cheese	每份 portion	\$78
姬松茸素菜包(蒸) Steamed buns stuffed with mushrooms and vegetables	半打 6 pcs	\$78
南翔小籠包 Soup dumplings of pork	半打 6 pcs	\$78
酥炸金沙包 Deep fried buns stuffed with lava egg yolk custard	半打 6 pcs	\$78
避風塘蝦餃 Dumplings of shrimps with hot spicy salt	半打 6 pcs	\$88
花膠蟹肉灌湯餃 Soup dumplings of crab meat and fish maw	每位 per person	\$58
白飯 Steamed Rice	每碗 per bowl	\$20
白粥 Congee	每碗 per bowl	\$20

另加一服務費 Applies 10% service charge

## 酒水 Drinks

生力啤酒 San Miguel	細支裝 small bottle	\$32
藍妹啤酒 Blue Girl	細支裝 small bottle	\$38
朝日啤酒 Asahi	細支裝 small bottle	\$38
青島啤酒 Tsingtao	細支裝 small bottle	\$32
1664白啤酒 Kronenbourg 1664	細支裝 small bottle	\$42
健力士啤酒 Guinness	細支裝 small bottle	\$38
各式汽水 Soft Drinks	每罐 can	\$20
梳打水 Soda Water	每罐 can	\$20
法國Perrier氣泡天然礦泉水 Perrier	細支裝 small bottle	\$48
礦泉水 Minerals Water	細支裝 small bottle	\$18

另加一服務費 Applies 10% service charge

每個蛋糕 per whole cake \$100

切餅費  
Cake cutting fee

每瓶 per bottle \$100

開瓶費  
Corkage

每位 person \$18

茶芥  
Fee of Tea

每碟 dish \$38

XO醬  
XO Sauce

每碟 dish \$20

開胃小菜  
Snacks

(1-4位) 1碟 • (5-8位) 2碟 • (9位以上) 3碟  
(1-4 ppl 1 dish, 5-8 ppl 2 dishes, 9 ppl 3 dishes)