

陳立新 師傅 Chef Karson

陳立新師傅經驗豐富，對餐飲充滿熱誠，曾於香港及日本的著名酒店及高級餐廳任職廚藝主管超過30年，其才華及盡心表現為他在香港多個廚藝大賽中贏得獎項。

陳師傅致力創作佳餚，為客人帶來優質的美食及文化體驗。他在2018年完成中華廚藝學院的大師級中廚師課程後，進一步提升了對不同烹調手法和食材的掌握。陳師傅對各種時令食材有獨特的見解，並藉此不斷鑽研創新菜式，令客人大快朵頤，回味不已。

Chef Karson is an experienced and passionate culinary expert, having served as the head chef in prestigious hotels and luxury restaurants in Hong Kong and Japan for over 30 years. His talent and dedication have earned him numerous culinary awards in Hong Kong.

Chef Karson is committed to delivering the finest dining and cultural experiences through his dishes. His culinary skills and knowledge of ingredients have been further enhanced by completing the Master Chef Course in Chinese Cuisine at the Chinese Culinary Institute in 2018. With his unique insight into the characteristics of seasonal ingredients, Chef Karson strives to create dishes that not only meet but exceed diners' expectations.




陳年葡萄黑醋脆鱈

Crispy Ricefield Eel in Balsamic Vinegar



餐前小食 APPETIZER


 燒椒子薑皮蛋 \$38
Roasted Pepper with Preserved Ginger
and Century Egg (小碟 Per Order)

風沙脆皮豆腐 \$88
Crispy Tofu with Garlic (小碟 Per Order)

蜆蚧鯪魚球 \$128
Deep-fried Mud Carp Fish Balls Served
with Clam Source (五粒 Five Pieces)

糟滷五香鴨舌 \$168
Marinated Duck Tongue with Huadiao Wine (小碟 Per Order)

陳年葡萄黑醋脆鱈 \$168
Crispy Ricefield Eel in Balsamic Vinegar (小碟 Per Order)

 川辣滋味雞 \$128
Chicken with Garlic and Peanut in Chili Oil (小碟 Per Order)

 涼拌萵筍蟲草花 \$68
Chilled Celtuce with Cordyceps Flower (小碟 Per Order)

蔥香陳醋舟山紅蜆頭 \$168
Marinated Jellyfish Head with Spring Onion (小碟 Per Order)

如閣下對任何食物產生敏感，請與本餐廳職員聯絡 If you have any food allergies, please inform our staff

全日免收加一服務費 No service charge 圖片只供參考 Photos are for reference only

養生湯品
HEALTHY
SOUP

是日養生燉湯
Soup of the Day

\$128
(每位 Per Person)

極品海中寶
Double-boiled Abalone, Softshell Turtle,
Sea Cucumber, Conpoy and Sea Conch

\$188
(每位 Per Person)

濃雞湯燴勾翅(二兩)
Braised Shark Fin (Two Taels)

\$368
(每位 Per Person)

鮑參翅肚羹
Shark Fin Soup with Shredded Abalone,
Sea Cucumber and Fish Mau

\$188
(每位 Per Person)

宮廷官燕(二兩)
Braised Premium Bird's Nest
in Thick Chicken Soup (Two Taels)

\$268
(每位 Per Person)

粟米魚肚羹
Corn and Fish Maw Soup

\$78
(每位 Per Person)

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生猛海鮮
FRESH
SEAFOOD

(24小時前預訂，時價 Pre-order 24 hours in advance; Seasonal Price)

魚類 Fish

清蒸海東星斑
Steamed Leopard
Coral Grouper

清蒸黃皮老虎斑
Steamed Brown
Marbled Grouper

清蒸海杉斑
Steamed Camouflage
Grouper

清蒸老鼠斑
Steamed Humpback
Grouper

龍蝦 Lobster

澳洲南龍蝦
Australia Southern
Rock Lobster

澳洲西龍蝦
Australia Western
Rock Lobster

本地龍蝦
Local Lobster

蝦 Prawn & Shrimp

花竹蝦
Japanese King
Prawn

海中蝦
Sea Prawn

富貴蝦
Mantis Shrimp

蟹 Crab

頂級奄仔蟹
Premium Mud Crab

紅蟹
Red Crab

貝殼類 Shellfish

蘇格蘭元貝
Scotland Scallop

蠔子皇
Razor Clams

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濃雞湯燴勾翅(二兩)
Braised Shark Fin (Two Taels)



海味

DRIED
SEAFOOD

南非吉品18頭

Braised South African Dried Abalone
in Supreme Sauce (18 ppc)

\$398

(每位 Per Person)

古法扣南非3頭鮮鮑魚

Braised South African Fresh Abalone
in Supreme Sauce (3 ppc)

\$168

(每位 Per Person)

古法扣南非6頭鮮鮑魚

Braised South African Fresh Abalone
in Supreme Sauce (6 ppc)

\$88

(每位 Per Person)

鮑汁脆皮遼參

Crispy Sea Cucumbers in Abalone Sauce

\$238

(每位 Per Person)

蝦籽蔥燒遼參

Braised Sea Cucumbers with Shrimp Roe
and Spring Onion

\$238

(每位 Per Person)

藏紅花京湯白玉燴花膠

Braised Fish Maw with Winter Melon
in Saffron Chicken Sauce

\$388

(每位 Per Person)

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明爐燒鵝

Crispy Roasted
Goose

例牌 \$288
Regular

半隻 \$520
Half

一隻 \$980
Whole

半肥不瘦蜜汁叉燒
BBQ Pork Glazed with Honey



明爐燒味 BARBECUE

即烤脆皮乳豬
Roasted Suckling Pig

\$988
(全隻 Whole)

請於三天前預訂
Pre-order 3 days in advance

百里香瓦罉豉油雞
Marinated Chicken with Soy Sauce in Casserole

\$248
(半隻 Half)

\$488
(一隻 Whole)

半肥不瘦蜜汁叉燒
BBQ Pork Glazed with Honey

\$188
(每例 Regular)

海鹽爆燒腩
Crispy Roasted Pork Belly

\$188
(每例 Regular)

瑤柱香妃雞
Poached Chicken in Conpoy Broth

\$248
(半隻 Half)

\$488
(一隻 Whole)

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椒鹽本地軟殼龍蝦

Deep-fried Soft Shell Lobster with Salt and Pepper



招牌菜式
SIGNATURE
DISH

椒鹽本地軟殼龍蝦 **\$488**
Deep-fried Soft Shell Lobster with Salt and Pepper (每隻 Each)

沙薑海南文昌雞 **\$168**
Sand Ginger Wenchang Chicken (半隻 Half)

\$328
(一隻 Whole)

蔥油片皮炸子雞 **\$248**
Crispy Roasted Boneless Chicken with (半隻 Half)

Spring Onion **\$488**
(一隻 Whole)

紅燒香茅皇子鴿 **\$118**
Roasted Pigeon Marinated with Lemongrass (每隻 Each)

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招牌菜式
SIGNATURE
DISH

自家製豆酥蒸白鱈魚球

Steamed Chilean Sea Bass Fillet with
Homemade Crispy Soy Bean

\$298

(每例 Regular)

香芒沙拉脆蝦球

Crispy King Prawn in Mango and
Mayonnaise Sauce

\$68

(每位 Per Person)

大漠風沙琵琶豆腐

Crispy Minced Tofu with Shrimp Mousse and
Black Mushrooms

\$168

(每例 Regular)

順德煎焗斑腩煲

Pan-fried Baked Grouper Belly in Casserole

\$298

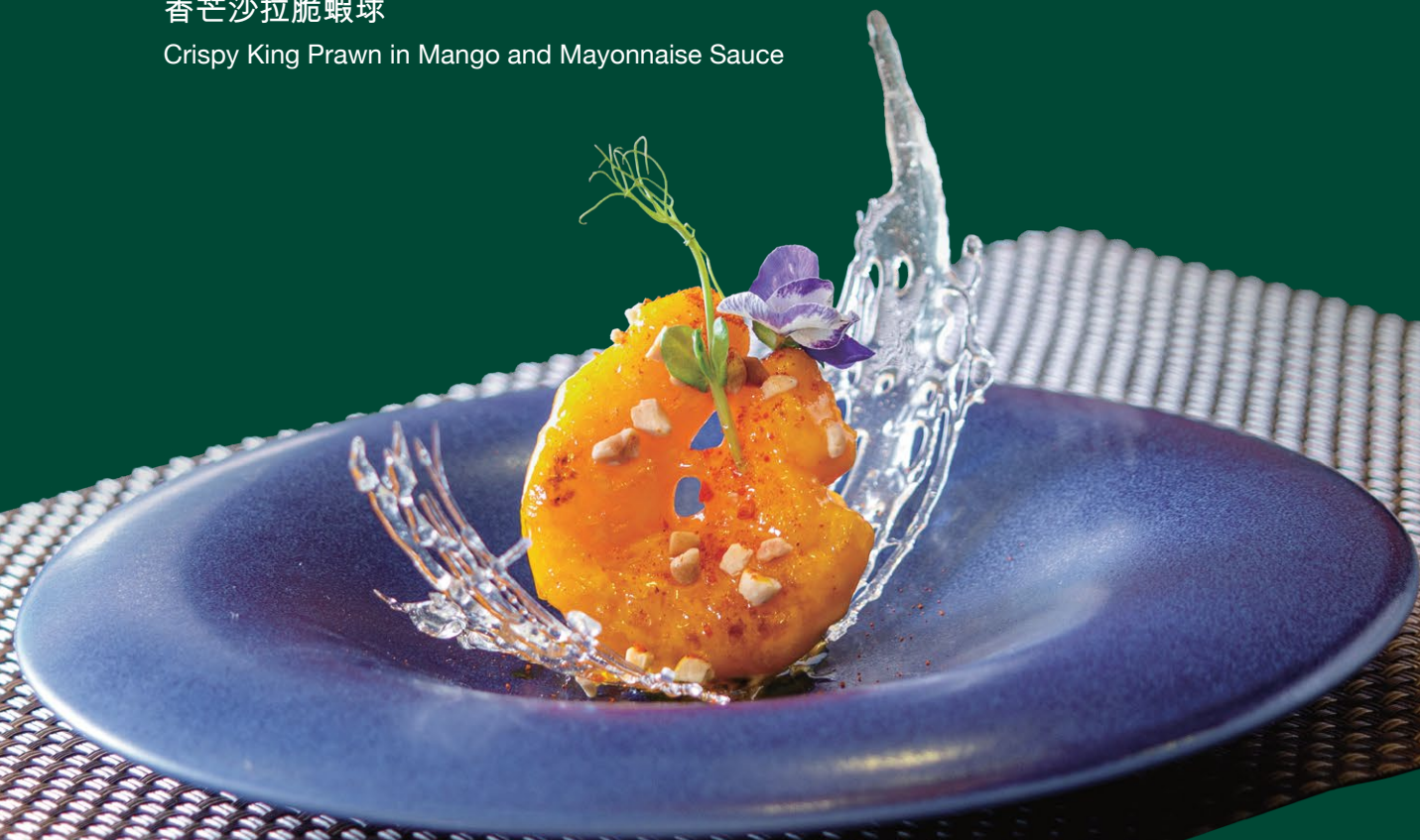
(每例 Regular)

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香芒沙拉脆蝦球

Crispy King Prawn in Mango and Mayonnaise Sauce



 XO醬彩椒炒東星班球

Wok-fried Leopard Coral Grouper Fillet in XO Sauce



招牌菜式
SIGNATURE
DISH



XO醬彩椒炒東星班球

Wok-fried Leopard Coral Grouper Fillet
in XO Sauce

\$538

(每例 Regular)



四川沸騰魚

Poached Fish Fillet and Angled Luffa in
Chili Fish Broth

\$388

(每例 Regular)

柱候蘿白燜和牛面頰

Braised Wagyu Beef Cheek with
White Radish in 'Chu Hou' Paste

\$298

(每例 Regular)

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招牌菜式
SIGNATURE
DISH

鮮胡椒粒醬燒牛肋骨排
Braised Beef Ribs with Green Peppercorn
in Teriyaki Sauce

\$398
(每例 Regular)

蜜椒金薯安格斯一口牛柳粒
Honey Fillet Steak Bites with Potato

\$228
(每例 Regular)

 湘味豬肋排
Wok-fried Pork Ribs in Chili Sauce

\$248
(每例 Regular)

招牌咕嚕肉
Sweet and Sour Pork

\$238
(每例 Regular)

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鮮胡椒粒醬燒牛肋骨排

Braised Beef Ribs with Green Peppercorn in Teriyaki Sauce



五穀紫薯燴菜苗

Braised Five Grains with Seasonal Vegetable



招牌菜式
SIGNATURE
DISH



五穀紫薯燴菜苗

Braised Five Grains with Seasonal Vegetable

\$188

(每例 Regular)

富貴蝦乾啫啫水冬芥菜煲

Mustard Greens and Dried Mantis Shrimps
in Casserole

\$188

(每例 Regular)

魚湯鮮菌腐皮浸三寸苗

Choi Sum with Bean Curd Sheets
and Mushrooms in Fish Soup

\$188

(每例 Regular)

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飯 · 麵
RICE AND
NOODLE

大廚炒飯 **\$228**
Fried Rice with Conpoy, Shrimp, Scallop
and BBQ Pork (一份 Whole)
\$130
(半份 Half)

脆米龍皇海鮮泡飯 **\$268**
Seafood and Crispy Rice in Broth

桂花海皇炒新竹米線 **\$238**
Fried Rice Noodles with Seafood and Egg (一份 Whole)
\$138
(半份 Half)

野菌醬乾燒伊麵 **\$188**
Braised E-fu Noodles with Wild Mushroom (一份 Whole)
\$120
(半份 Half)

 松香翠玉炒飯 **\$168**
Fried Rice with Spinach and Pine Nut (一份 Whole)
\$108
(半份 Half)

皮蛋斑片粥 **\$128**
Grouper Fillet and Century Egg Congee (每位 Per Person)

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桂花海皇炒新竹米線

Fried Rice Noodles with Seafood and Egg



甜品
DESSERT

椰汁燉燕窩 \$238
Double-boiled Premium Bird's Nest (每位 Per Person)
with Coconut Milk

生磨蛋白杏仁茶 \$48
Boiled Almond Cream with Egg White (每位 Per Person)

奶滑腰果露 \$48
Boiled Cashew Nut Cream (每位 Per Person)

十勝紅豆杏仁豆腐布丁 \$48
Almond Tofu with Red Beans (每位 Per Person)

懷舊芝麻卷 \$58
Chilled Black Sesame Rolls

蓮蓉蛋黃蟠桃 \$60
Salted Egg Yolk Lotus Seed Paste Bun (每客2個 Two Per Order)



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椰汁燉燕窩

Double-boiled Premium Bird's Nest with
Coconut Milk



茗茶 Tea	午市每位 \$20 Per Person for Lunch 晚市每位 \$25 Per Person for Dinner
小食 Welcome Snacks	每份 \$30 Per Serving
白飯 Steamed Rice	每碗 \$20 Per Bowl
開瓶費 (750ml) Corkage	每瓶 \$150 Per Bottle
切餅費 Cake Cutting Fee	每個 \$150 Per Cake

