

Appetizer Selections

餐前小菜



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|----|---|--------|
| 01 | <i>Appetizer Platter</i>
特製四拼 | ¥4,500 |
| 02 | <i>Seasonal Special Appetizer Platter (for 1 person)</i>
帝后宮特製拼 | ¥2,400 |
| 03 | <i>Chilled Vegetable Appetizer Platter</i>
素菜冷拼 | ¥3,400 |
| 04 | <i>Jelly Fish with Soya Sauce</i>
海蜆 | ¥1,800 |
| 05 | <i>Smoked Bean Curd Roll Stuffed with Vegetables</i>
素鵝卷 | ¥1,800 |
| 06 | <i>Chinese BBQ Pork with Honey</i>
明火叉燒 | ¥1,800 |
| 07 | <i>Chilled Chicken with Leek Oil Sauce</i>
葱油淋滑雞 | ¥1,600 |
| 08 | <i>Steamed Chicken with Leek and Ginger Sauce
Marinated with Shao Xin Wine</i>
紹興酒醉雞 | ¥1,600 |
| 09 | <i>Boiled Sliced Pork with Garlic Sauce</i>
蒜泥白片肉 | ¥1,600 |
| 10 | <i>Prawn Marinated with Wasabi Mayonnaise</i>
青芥菜炸蝦球 | ¥3,000 |
| 11 | <i>Chilled Sliced Abalone with Jelly Fish</i>
伴海蜆鮑片 | ¥4,800 |
| 12 | <i>Chilled Sliced Abalone</i>
生切鮑魚片 | ¥5,800 |

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13% service charge and consumption tax will be added on your bill.

Soup / Broth

湯/羹



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|----|--|--------|
| 13 | <i>Double Boiled Chicken Soup with Chinese Herbs</i>
人參燉鷄湯 | ¥1,800 |
| 14 | <i>Sichuan Style Hot and Sour Soup</i>
四川酸辣羹 | ¥1,500 |
| 15 | <i>Seafood Broth with Bean Curd</i>
海鮮豆腐羹 | ¥1,500 |
| 16 | <i>Seaweed and Bean Curd Soup</i>
紫菜豆腐素湯 | ¥980 |
| 17 | <i>“Buddha Jumps Over The Wall”</i>
佛跳牆 | ¥4,500 |
| 18 | <i>Double Boiled Herbal Soup with Sea Cucumber</i>
藥膳人參燉海參 | ¥3,200 |
| 19 | <i>Braised Crab Roe Cream with Crab Meat and Bamboo Pith</i>
蟹皇扒蟹肉釀竹筴 | ¥4,200 |
| 20 | <i>Braised Abalone and Sea Cucumber
with Crab Meat and Black Mushroom in Superior Stock</i>
紅燒一品海味煲 | ¥4,200 |
| 21 | <i>Braised Seafood Broth with Bamboo Pith</i>
海鮮竹筴羹 | ¥2,400 |

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Deluxe Delicacies

山海珍味



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|----|--|--------|
| 22 | <i>Double Boiled Bird's Nest in Superior Stock</i>
高湯炖官燕 | ¥4,200 |
| 23 | <i>Braised Bird's Nest with Crab Meat and Crab Roe</i>
蟹皇蟹肉官燕 | ¥4,200 |
| 24 | <i>Braised Whole Abalone</i>
蠔皇湯鮑 | ¥8,400 |
| 25 | <i>Braised Sliced Abalone with Oyster Sauce (6 pieces)</i>
蠔油鮑片 | ¥4,800 |
| 26 | <i>Braised Sliced Abalone with Cream Sauce (6 pieces)</i>
奶油鮑片 | ¥4,800 |
| 27 | <i>Braised Sliced Abalone, Mushroom and Bean Curd with Oyster Sauce (3 pieces)</i>
鮑片冬菇豆腐 | ¥4,800 |

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Lobster / Fish

龍蝦 魚類



28 *Lobster* ¥12,000
龍蝦

Deep Fried with Honey and Garlic

蜜蒜

Sautéed with Spring Onion and Ginger

姜葱

Steamed with Fragrant Garlic Sauce

金銀蒜蒸

Wok Fried with XO Sauce

XO醬炒

29 *Fish Fillet (Cod Fish • Sea Bream)* ¥2,200
魚類 (雪魚·鯛) *Extra 1 piece* ¥700

Steamed in Superior Light Soya Sauce

清蒸

Deep Fried with Superior Light Soya Sauce

油浸

Steamed with Pickled Vegetables

古法蒸

Deep Fried with Sweet and Sour Sauce

西湖糖醋

Steamed with Black Bean Sauce

豉汁蒸

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Prawn

鲜虾类



- 30 *Stir-Fried Live Prawns in Herbal Broth (6 pieces)* ¥3,600
上汤焗球
Extra 1 piece ¥650
- 31 *Deep-Fried with Lime Sauce (6 pieces)*
青柠焗球
- 32 *Deep-Fried with Mayonnaise Sauce (6 pieces)*
芝麻沙律炸焗球
- 33 *Fried with Chili Sauce (6 pieces)*
干烧焗球
- 34 *Sautéed with Sweet and Sour Sauce (6 pieces)*
糖醋焗球

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Seafood

海鲜



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|----|---|--------|
| 35 | <i>Wok-Fried Scallops, Prawns and Squid with XO Sauce</i>
<i>XO 酱爆三鲜</i> | ¥3,500 |
| 36 | <i>Sautéed Scallops with Asparagus</i>
<i>芦笋炒带子</i> | ¥3,600 |
| 37 | <i>Deep-Fried Squid with Fine Salt and Pepper</i>
<i>椒盐鲜鱿</i> | ¥2,400 |
| 38 | <i>Sautéed Squid with Chinese Black Bean Sauce</i>
<i>豉椒炒鲜鱿</i> | ¥2,400 |
| 39 | <i>Egg Omelette with Crab Meat</i>
<i>芙蓉蟹</i> | ¥3,100 |
| 40 | <i>Sichuan Style Sautéed Scallops with Chili Peppers</i>
<i>宫保带子</i> | ¥3,600 |
| 41 | <i>Stir-Fried Scallops and Vegetables with Black Bean sauce</i>
<i>豉汁炒带子</i> | ¥3,600 |
| 42 | <i>Stir-Fried White Fish Fillet with XO Sauce</i>
<i>XO炒鱼片</i> | ¥2,600 |

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Poultry

家禽類



- 43 *Deep-Fried Chicken with Sweet and Sour Sauce* ¥2,600
菠萝炸鸡球
- 44 *Stir-Fried Chicken with Spring Onion and Ginger* ¥2,600
姜葱炒鸡柳
- 45 *Deep-Fried Chicken (6 pieces)* ¥1,800
炸鸡球 Extra 1 piece ¥350
- 46 *Wok-Fried Chicken with Chinese Black Bean Sauce* ¥2,800
豉汁炒鸡球
- 47 *Deep-Fried Chicken with Prawn Paste (6 pieces)* ¥2,100
蝦醬炸鸡球 Extra 1 piece ¥400
- 48 *Braised Chicken, Mushroom and Red Dates with Oyster Sauce* ¥3,000
鲜菇红棗鸡
- 49 *Pan-Fried Foie Gras with Coffee Sauce* ¥2,600
咖啡煎鹅肝
- 50 *Peking Duck Served with Pancakes* 6~8 pieces (Half) ¥8,800
北京烤鸭 (半只, 一只)

*You Can Enjoy Peking Duck Meat (¥2,100)
(Choose One Way to Cook)*
(任選北京鴨一道烹調法)

12~16 pieces (Whole)
¥16,000

Fried Duck with Ginger and Spring Onion
姜葱爆鸭件

Pan-Fried Duck with Bean Sprout
鸭绿银芽

Pan-Fried Minced Duck Wrapped with Lettuce
生菜片鸭卷

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Beef / Pork

牛肉/猪肉



51	<i>Sautéed Beef with Chef's Special Sauce</i> 鑊仔煎牛肉	¥4,700
52	<i>Sautéed Beef with Black Pepper</i> 蒜片黑椒炒牛肉	¥4,700
53	<i>Crispy Beef with Fine Salt and Pepper</i> 椒塩牛仔粒	¥4,800
54	<i>Sautéed Beef with XO Sauce</i> XO醬炒牛柳	¥4,700
55	<i>Sautéed Beef with Chinese Black Bean Sauce</i> 豉椒炒牛肉	¥4,700
56	<i>Sautéed Shredded Beef with Green Bell Pepper</i> 青椒炒和牛絲	¥3,800
57	<i>Sautéed Beef with Miso Sauce</i> <i>Wrapped with Crêpe or Lettuce (1 piece)</i> 金醬牛絲	¥1,000
58	<i>Deep Fried Premium Pork Spare Rib</i> <i>With Champagne Sauce (1 piece)</i> 香檳汁排骨支	¥1,600
59	<i>Deep-Fried Premium Pork Spare Rib</i> <i>with Coffee Sauce (1 piece)</i> 香咖啡排骨	¥1,600
60	<i>Sweet and Sour Pork</i> 菠蘿古老肉	¥2,800

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Vegetables / Bean Curd / Mushroom

蔬菜·豆腐·鲜菇



61	<i>Braised Fried Bean Curd with Crab Meat and Crab Roe Sauce</i> 蟹皇蟹肉扒豆腐	¥2,900
62	<i>Braised Fried Bean Curd with Dried Scallops and Vegetables</i> 干贝扒豆腐	¥2,900
63	<i>Braised Fried Bean Curd and Chinese Mushrooms with Soya Sauce</i> 红烧冬菇豆腐	¥2,800
64	<i>Ma-Po Bean Curd</i> 麻婆豆腐	¥2,100
65	<i>Braised Fried Bean Curd and Seafood with Oyster Sauce</i> 海鲜豆腐	¥2,800
66	<i>Braised Fried Bean Curd with Crab Meat and Egg Gravy</i> 百花蟹肉豆腐	¥2,800
67	<i>Braised Vegetables and Vermicelli with Oyster Sauce</i> 罗汉素菜	¥2,600
68	<i>Stir-Fried Vegetables</i> 清炒素菜	¥2,200
69	<i>Stir-Fried Vegetables with Minced Garlic</i> 蒜茸炒时菜	¥2,400
70	<i>Stir-Fried Vegetables with Oyster Sauce</i> 蠔油时菜	¥2,400

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Noodles / Rice

麵·飯



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|----|--|--------|
| 71 | <i>Braised E-fu Noodles with Sliced Abalone (for 1 person)</i>
<small>鮑魚伊府面</small> | ¥3,200 |
| 72 | <i>Wok-Fried Egg Noodles
(Seafood or BBQ Pork and Mixed Vegetables) (for 1 person)</i>
<small>煎生面</small> | ¥980 |
| 73 | <i>Noodle Soup
(Seafood, BBQ Pork and Mixed Vegetables or Won-Ton) (for 1 person)</i>
<small>湯面</small> | ¥980 |
| 74 | <i>Wok-Fried Noodles
with Shredded BBQ Pork and Bean Sprouts (for 1 person)</i>
<small>家鄉干炒面錢</small> | ¥1,100 |
| 75 | <i>Stir-Fried Flat Rice Noodles with Sliced Beef (for 1 person)</i>
<small>牛肉乾河粉</small> | ¥1,200 |
| 76 | <i>Stir-Fried Flat Rice Noodles with Sliced Beef
and Egg Gravy (for 1 person)</i>
<small>滑蛋牛肉炒河粉</small> | ¥1,200 |
| 77 | <i>Fried Rice with Crab Meat (for 1 person)</i>
<small>蟹肉炒飯</small> | ¥1,200 |
| 78 | <i>Fujian Style Fried Rice (for 1 person)</i>
<small>福建炒飯</small> | ¥1,200 |
| 79 | <i>Yang Chow Style Fried Rice (for 1 person)</i>
<small>揚州炒飯</small> | ¥1,100 |
| 80 | <i>Fried Rice with Vegetables (for 1 person)</i>
<small>素菜炒飯</small> | ¥980 |
| 81 | <i>Rice Porridge with Dried Scallop (for 1 person)</i>
<small>瑤柱粥</small> | ¥980 |
| 82 | <i>Rice Porridge with Lobster (for 1 person)</i>
<small>生滾龍蝦粥</small> | ¥4,800 |

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Dim Sum

點心



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|----|--|------|
| 83 | <i>Prawn Dumpling (1 Piece)</i>
蝦餃 | ¥300 |
| 84 | <i>Minced Pork Dumpling (1 Piece)</i>
燒賣 | |
| 85 | <i>Shanghai Dumpling (1 Piece)</i>
小籠包 | |
| 86 | <i>Pan Fried Radish Cake (1 Piece)</i>
萝卜糕 | |
| 87 | <i>Spring Roll (1 Piece)</i>
春卷 | |
| 88 | <i>Deep-Fried Toast with Shrimp Paste (1 Piece)</i>
蝦吐司 | |
| 89 | <i>Pan-Fried Minced Pork Dumpling (1 Piece)</i>
鍋貼 | |

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Dessert

甜品



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|----|---|---------|
| 90 | <i>Double Boiled Bird's Nest with Red Dates</i>
红莲炖官燕 | ¥ 3,200 |
| 91 | <i>Assorted Fresh Fruits (for 1 person)</i>
鲜果盒 | ¥1,280 |
| 92 | <i>Almond Jelly with Fresh Fruits Served in Papaya</i>
木瓜鲜果豆腐 | ¥1,800 |
| 93 | <i>Chilled Fresh Mango Pudding</i>
芒果布丁 | ¥1,500 |
| 94 | <i>Tapioca in Coconut Milk</i>
椰汁西米露 | ¥1,500 |
| 95 | <i>Deep-Fried Sweet Glutinous Ball with Sesame (3 pieces)</i>
芝麻球 | ¥900 |
| 96 | <i>Steamed Coffee Flavored Bun with Custard Cream (3 pieces)</i>
咖啡流沙包 | ¥900 |

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