Sichuan cuisine originates from the Sichuan Province in Southwestern China. It has bold flavours, particularly the pungency and spiciness resulting from liberal use of garlic and chili peppers, as well as the unique flavour of Sichuan pepper. There are many local variations within Sichuan Province and the neighbouring Chongqing Municipality, which was part of Sichuan Province until 1997. Four sub-styles of Sichuan cuisine include Chongqing, Chengdu, Zigong and Buddhist Vegetarian style.

**SPICY SAUCE:** DRY CHILI, FRESH CHILI, GARLIC, SESAME OIL

**SPICY OIL:** HOMEMADE WITH SICHUAN DRIED CHILIS. THOSE CHILIS ARE NOT SPICY AS OTHER ASIAN PEPPERS, AND DELIVER A POWERFUL FLAVOR OF CHILI WITHOUT THE BURNING SENSATION.

“Sichuan Style”: Sichuan is famous worldwide for the exquisite pepper. Preparations done Sichuan style will be well seasoned with prime quality pepper chosen over chili.

Poached Fish in Chili Oil Soup “Sichuan” Style
**COLD APPETIZER**

- **A1 Mixed Beef Offal with Spicy Sauce**
  $18.80

- **A2 Poached Spicy Sesame Chicken**
  $16.80

- **A3 "Old Shanxi" Vinegar Marinated Jelly Fish**
  $11.80

- **A4 Steamed Lotus Root Stuffed Sticky Rice with Osmanthus Sauce**
  $10

- **A5 Okra Vinegar Marinated Black Fungus**
  $9.80

- **A6 Vinegar Marinated Japanese Cucumber**
  $8

Prices are exclusive of 7% service charge and 10% VAT
### Signature Dish

<table>
<thead>
<tr>
<th>Dine</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>P1</td>
<td>Braised Bird's Nest, Crab Meat and Minced Chicken</td>
<td>$78</td>
</tr>
<tr>
<td>P2</td>
<td>Braised Bird's Nest and Almond Cream</td>
<td>$78</td>
</tr>
<tr>
<td>P3</td>
<td>Braised Abalone, Sea Cucumber, Fish Maw in Chicken Broth</td>
<td>$88</td>
</tr>
<tr>
<td>P4</td>
<td>Braised Fish Maw, Dried Scallop and Oat in Chicken Broth</td>
<td>$58</td>
</tr>
<tr>
<td>P5</td>
<td>Braised Japanese Sea Cucumber and Grains in Chicken Broth</td>
<td>$39</td>
</tr>
<tr>
<td>P6</td>
<td>Braised Canadian Lobster with Cheese and Chicken Broth</td>
<td>$39</td>
</tr>
<tr>
<td>P7</td>
<td>Pan-fried Sea Cucumber, Shrimp Paste Mushroom</td>
<td>$128</td>
</tr>
<tr>
<td>P8</td>
<td>Sautéed Abalone, Asparagus Mushroom in Black Truffle Sauce</td>
<td>$88</td>
</tr>
</tbody>
</table>

*Prices are exclusive of 7% service charge and 10% VAT.
ROAST & COLD CUT

NOURISHING SOUPS & BROTHS

**Signature Dish Vegetarian Selection**

**Spicy Seafood**

B1 “Fu Lu Zu” BBQ Trio Platter with Chef’s Daily Selections

B2 “Cantonese” Style Beef Cold Cut Platter

B3 Poached Chicken Served with Ginger Sauce

B4 Roasted Garlic Chicken

B5 “Char Siu” Cantonese Barbecued Pork

B6 Roasted Suckling Pig

B7 “Cantonese” Style Roasted Duck

**Portion**

**Person**

$26

$22

$16.80

$16.80

$16

$68/Half

$18/Half

$120/Whole

$36/Whole

$22

$16.80

$12.80

$8

$6.80

$22

S1 Double boiled Abalone Chicken with American Ginseng

S2 Pigeon Soup with Gastrodia Elata Soup

S3 Double boiled Black Chicken and Matsutake Mushrooms

S4 Hot & Sour Shrimp Soup

S5 Crab Meat & Corn Soup

Prices are exclusive of 7% service charge and 10% VAT
Classic "Sichuan" Beef Slices
LIVE SEAFOOD IN YOUR OWN WAY

加拿大龙虾  肉厚味足  
**LS1** Canadian Lobster

**Per Kg**  
$118

加拿大龙虾推荐烹饪方法：
- 蒜蓉蒸 Steamed with Garlic Sauce
- 避风塘椒盐 Deep Fried with Crispy Garlic
- XO酱蒸 Steamed with XO Sauce
- 松露野菌炒 Sautéed with Black Truffle Sauce

老虎虾  肉质紧实  
**LS2** Tiger Shrimp

**Per Kg**  
$69

老虎虾推荐烹饪方法：
- 蒜蓉蒸 Steamed with Garlic Sauce
- 豉油皇煎 Pan-Fried with Soy Sauce
- XO酱蒸 Steamed with XO Sauce
- 避风塘椒盐 Deep Fried with Crispy Garlic

Prices are exclusive of 7% service charge and 10% VAT
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Per Kg</th>
<th>Cooking Methods</th>
</tr>
</thead>
</table>
| Cambodian River Lobster | $88   |        | 蒜蓉蒸 Steamed with Garlic Sauce  | *Recommended Cooking Methods for Cambodian River Lobster:*
|                       |       |        | 避风塘椒盐 Deep Fried with Crispy Garlic | 葭香蒸 Steamed with XO Sauce |
| Tiger Grouper         | $70   |        | 清蒸 Steamed with Soy Sauce  | *Recommended Cooking Methods for Tiger Grouper:*
|                       |       |        | 家常烧 Braised with Spicy Sauce “Sichuan” Style | 水煮 Poached in Chili Oil Soup “Sichuan” Style |
|                       |       |        | 油浸 Deep-Fried with Soy Sauce  | 香辣 Sautéed with Spicy Sauce “Sichuan” Style |
| Soon Hock Fish        | $78   |        | 清蒸 Steamed with Soy Sauce  | *Recommended Cooking Methods for Soon Hock Fish:*
|                       |       |        | 家常烧 Braised with Spicy Sauce “Sichuan” Style | 水煮 Poached in Chili Oil Soup “Sichuan” Style |
|                       |       |        | 油浸 Deep-Fried with Soy Sauce  | 香辣 Sautéed with Spicy Sauce “Sichuan” Style |
| Crab                  | $68   |        | 蒜蓉蒸 Steamed with Garlic Sauce  | *Recommended Cooking Methods for Crab:*  |
CLASSIC SEAFOOD SPECIALTIES

**Example Portion**

**SF1 Pan-Fried Scallops, Egg White in Truffle Sauce**

$32

**SF2 Pan-Fried Tiger Prawns in Malay Sauce**

Served with 4 pcs of Deep Fried Buns

$38

**SF3 Deep Fried Shrimp in Mayonnaise Sauce**

$22

**SF4 Stir-Fried Tiger Shrimp with Salted Egg Yolk**

$25

**SF5 Sautéed Scallops, Asparagus in XO Sauce**

$32

**SF6 Deep-Fried Codfish in Almond Sliced Scallion Oil Sauce**

$38

**SF7 Sautéed Scallops, Cured Meat and Onion**

$32

**SF8 “Kung Pao” Shrimp**

$25

**SF9 Steamed Egg Whites and Shrimp in Black Truffle Sauce**

$25

**SF10 Scrambled Eggs with Shrimp**

$20

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Prices are exclusive of 7% service charge and 10% VAT
SF11 Sautéed Shrimp, Asparagus Mushrooms in Black Truffle Sauce

SF12 Steamed Codfish with "Yunnan" Ham and Eggplants

SF13 Stir-Fried Shrimp Paste, Chinese Yam and Celery

SF14 Braised Scallops in Eggplant Bacon Sauce

SF15 Pan-Fried Soy Sauce Prawns

Prices are exclusive of 7% service charge and 10% VAT
<table>
<thead>
<tr>
<th>Portion Portion</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>MEAT &amp; POULTRY</strong></td>
<td><strong>MEAT &amp; POULTRY</strong></td>
</tr>
<tr>
<td><strong>例</strong></td>
<td><strong>例</strong></td>
</tr>
<tr>
<td><strong>MP1 Braised Snow Beef Ribs and Abalone Mushroom</strong></td>
<td><strong>MP8 “Sichuan” Sautéed Pork</strong></td>
</tr>
<tr>
<td><strong>杏鲍菇生焖雪花牛肋骨</strong></td>
<td><strong>川回锅肉</strong></td>
</tr>
<tr>
<td><strong>$88</strong></td>
<td><strong>$20</strong></td>
</tr>
<tr>
<td><strong>MP2 Pan-Fried Angus Beef and Mushrooms in Black Pepper Sauce</strong></td>
<td><strong>MP9 Hangzhou Pepper Sautéed Pork</strong></td>
</tr>
<tr>
<td><strong>黑蒜烧汁和牛粒</strong></td>
<td><strong>冶味杭椒小炒肉</strong></td>
</tr>
<tr>
<td><strong>$28.80</strong></td>
<td><strong>$22</strong></td>
</tr>
<tr>
<td><strong>MP3 Sautéed Okra Beef in Pepper Sauce</strong></td>
<td><strong>MP10 Braised Pork Belly, Broccoli</strong></td>
</tr>
<tr>
<td><strong>泰椒秋葵炒牛肉</strong></td>
<td><strong>陈年花雕东坡肉</strong></td>
</tr>
<tr>
<td><strong>$28.80</strong></td>
<td><strong>$32</strong></td>
</tr>
<tr>
<td><strong>MP4 Classic “Sichuan” Beef Slices</strong></td>
<td><strong>MP11 Ginger Shallot Chicken in Black Truffle Sauce</strong></td>
</tr>
<tr>
<td><strong>水煮牛肉</strong></td>
<td><strong>黑松露酱焗湛江鸡</strong></td>
</tr>
<tr>
<td><strong>$26</strong></td>
<td><strong>$26</strong></td>
</tr>
<tr>
<td><strong>MP5 Sautéed “Mushrooms &amp; Onion” Lamb Chops</strong></td>
<td><strong>MP12 Classic “Kung Pao” Chicken</strong></td>
</tr>
<tr>
<td><strong>双葱玉菇羊小排</strong></td>
<td><strong>传统宫保鸡丁</strong></td>
</tr>
<tr>
<td><strong>$65</strong></td>
<td><strong>$18</strong></td>
</tr>
<tr>
<td><strong>MP6 Sautéed Mutton with Leeks</strong></td>
<td><strong>MP13 Sweet and Sour Pork</strong></td>
</tr>
<tr>
<td><strong>葱爆小羊肉</strong></td>
<td><strong>鲜果咕噜肉</strong></td>
</tr>
<tr>
<td><strong>$55</strong></td>
<td><strong>$18</strong></td>
</tr>
<tr>
<td><strong>MP7 “Sichuan” Sautéed Abalone and Pork</strong></td>
<td><strong>杭椒口蘑爆牛肉粒</strong></td>
</tr>
<tr>
<td><strong>鲍鱼回锅肉</strong></td>
<td><strong>$29.80</strong></td>
</tr>
<tr>
<td><strong>$45</strong></td>
<td><strong>MP14 Sautéed Beef Cubes, Straw Mushrooms and Green Pepper</strong></td>
</tr>
</tbody>
</table>

*Signature Dish*  *Vegetarian Selection*  *Seafood*  *Spicy*

**Prices are exclusive of 7% service charge and 10% VAT**
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### SEASONAL VEGETABLES

有机芦笋、广东芥兰、广东菜心
西兰花、空心菜、 菠菜、 莲白

SV1 Organic Asparagus, Cantonese Kale, Cantonese Choy Sum, Broccoli, Local Morning Glory, Spinach, Cabbage

可选食物：

Recommended Cooking Method:

- **白灼** Poached
- **蒜茸** Sautéed with Garlic
- **生炒** Sautéed
- **上汤** Braised with Chicken Broth
- **蚝油** Oyster Sauce
- **炝炒** Sautéed with Dry Chili

### RICE & NOODLES

### 番茄炒青花

**例** Portion $8

- 橄榄龙豆海鲜叉烧炒饭
  - 橄榄
  - 龙豆
  - 海鲜
  - 叉烧
  - 炒饭

- 福禄寿海鲜酱油炒饭
  - 福禄寿
  - 海鲜
  - 酱油

### 福禄寿海鲜粥

**例** Portion $10

- **RC1** Wok-Fried Seafood Rice with BBQ Pork and Olives
- **RC2** “福禄寿” 海鲜酱油炒饭
- **RC3** “扬州” 炒饭
- **RC4** “福禄寿” 海鲜粥
- **RC5** Fried Beef “Rice Noodle” With Onion and Sprouts
- **RC6** Cantonese Wonton Noodle Soup
- **RC7** Cantonese Wonton Chicken Broth

### 香煎牛仔肉炒河粉

### 浓汤云吞面

### 浓汤云吞鸡煲

- $10
- $10
- $10
- $10
- $10
- $12.80
- $15
- $20

**Prices are exclusive of 7% service charge and 10% VAT**
甜品  甜點
DESSERTS

D1 Chilled Mango Sago Cream with Pomelo  $5

D2 Herbal Jelly with Honey Sauce “Guilinggao”  $5

D3 “Double Skin Milk” with Chilled Mango Sauce  $5

D4 Qing bu liang “Sweet Cold Soup”  $5

D5 Seasonal Fruit Platter  $5.80

Prices are exclusive of 7% service charge and 10% VAT