





前菜 APPETISER

★ 冰梅温室小蕃茄 椒麻捞汁鲍鱼 炭烧西班牙黑猪肉叉烧	Greenhouse tomatoes, preserved plum Abalone in chilli sauce Charcoal-barbecued, honey-glazed Iberico pork char siew	38 per person
冰花脆皮烧猪腩肉 老黄酒熟醉海生虾 松露鲜菌水晶饺	Crispy five-spice roasted Yorkshire pork belly Drunken prawn, yellow wine Steamed crystal dumpling, fresh mushroom, black truffle 🍄	32 per person
★ 港式片皮鸭(半只或一只)	Hong Kong style Peking duck	118 whole 62 half
炒鸭松 鸭丝炒面 鸭粒炒饭	Second Serving: Sautéed duck, lettuce Wok-fried shredded duck, noodles Fried rice, diced duck	16 per serving 5 per person 5 per person
凯嘉精选烧味三拼盘	Cassia's Barbecue Platter Crispy five-spice roasted Yorkshire pork belly Charcoal-barbecued, honey-glazed Iberico pork char siew Roasted duck, Hong Kong style	46 for two persons
★ 冰花脆皮烧猪腩肉	Crispy five-spice roasted Yorkshire pork belly	42 for two persons
传统炭烧西班牙黑猪肉叉烧	Charcoal-barbecued, honey-glazed Iberico pork char siew	40 for two persons
老黄酒熟醉海生虾	Drunken prawn, aged hua tiao wine	46 for two persons
冰梅温室小蕃茄	Greenhouse tomatoes, preserved plum	24 for two persons

★ 招牌 Signature 🍄 素 Vegetarian

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汤，羹 SOUP

高汤红烧蟹肉烩金丝官燕	Braised superior golden bird's nest, crab meat, superior broth	118 per person
★ 石斛响螺樱花鸡炖花胶汤	Double-boiled Sakura chicken soup, dendrobium, conch, fish maw	58 per person
花胶竹笙甜粟冬茸鸡汤	Slow-cooked superior chicken soup, fish maw, bamboo pith, winter melon	44 per person
干贝海味羹	Braised seafood soup, dried scallops	28 per person
羊肚菌菜胆花菇竹笙炖素汤	Double-boiled French morel soup, Chinese cabbage, flower mushroom, bamboo pith 	24 per person
★ 当日滋补炖汤	Double-boiled nourishing soup of the day	20 per person

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游水海鲜 LIVE SEAFOOD

松叶蟹 (1.2公斤起)
1.2公斤起

Matsuba Snow Crab

28 per 100g
minimum 1200g

厨师介绍:

- 金汤文思芙蓉蒸
- 砂锅黄椒蟹焗
- 避风塘辣蒜炒

Chef recommends the following cooking styles:
Steamed with egg white and golden superior broth
Baked with garlic and preserved chilli in claypot
Wok-fried with crispy garlic

提前三天预定 Three Days Advance Order Is Required

游水生虾 (三百克起) **Live Prawn**
300克起

16 per 100g
minimum 300g

厨师介绍:

- 白灼
- 金银蒜粉丝开边蒸
- 绍兴花雕醉生虾

Chef recommends the following cooking styles:
Poached
Steamed, garlic
Chinese wine

澳洲龙虾 (五百克起) **Australian Lobster**
500克起

32 per 100g
minimum 500g

厨师介绍:

- 港式开边蒸
- 上汤开边焗
- 芝士蒜茸开边焗
- 姜葱白胡椒炒

Chef recommends the following cooking styles:
Steamed, Hong Kong style
Baked, superior stock
Baked, garlic cheese
Wok-fried, white pepper, onion

东星斑 (七百克起) **Leopard Coral Grouper**
700克起

32 per 100g
minimum 700g

厨师介绍:

- 港式清蒸

Chef recommends the following cooking styles:
Steamed, Hong Kong style

顺壳 (七百克起) **Soon Hock**
700克起

24 per 100g
minimum 700g

厨师介绍:

Chef recommends the following cooking styles:

- 港式清蒸
- 酥炸酸甜

Steamed, Hong Kong style
Deep-fried, sweet and sour

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鲍鱼，海鲜 ABALONE, SEAFOOD

红烧澳洲溏心四头干鲍	Braised Australian dried four-head abalone	398 per person
鲍汁红烧四头南非鲍鱼	Braised South African four-head abalone	88 per person
金汤文思蛋白蒸龙虾球	Lobster in golden broth, silken egg white, caviar	52 per person
★ 酥香辣蒜智利鳕鱼柳	Deep-fried cod, minced garlic, spicy salt	44 per person
鱼子香芥末虾球	Wok-fried prawns, wasabi mayonnaise, fish roe	24 per person
和牛麻婆豆腐烩龙虾	Braised Mapo tofu, lobster, wagyu beef, preserved fava beans, chili paste, leek	88 for two persons
鲜拆蟹肉焗龙口粉丝煲	Wok-fried mud crab, vermicelli, garlic, clay pot	48 for two persons
XO酱鲜芦笋香煎北海道元贝	Wok-fried Hokkaido scallops, asparagus, XO sauce	48 for two persons
陈皮蜜饯脆皮海生虾	Wok-fried live prawn, tangerine peel, honey sauce	46 for two persons

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肉类 MEAT

瑶柱汁浸贵妃鸡(半只或一只)	Poached chicken, dried scallop broth	108 whole 58 half
★ 菌菇海盐香煎A5降霜和牛肉	Rose salt grilled A5 snow beef rib eye, mushrooms	48 per person
师傅秘制扣炖牛尾	Braised oxtail, homemade sauce	42 per person
黑椒红葱头爆鹿儿岛A5和牛	Wok-fried Kagoshima A5 wagyu beef, red onion, black pepper	68 for two persons
椒盐日本黑毛猪小腩排	Deep-fried Japanese Iberico pork spare ribs, salt and pepper	38 for two persons
咕嚕西班牙黑豚肉	Wok-fried sweet and sour Iberico pork, bell pepper	36 for two persons
辣子炒鸡丁	Sichuan-style fried spicy chicken, dried chilli	32 for two persons

蔬菜 VEGETABLES

★ 干贝蛋白西施松露油炒菠菜	Wok-fried spinach, egg white, dried scallop, truffle oil	40 for two persons
鲍汁瑶柱扒西兰花	Braised broccoli, dried scallop, abalone sauce	38 for two persons
★ 黑松露白灵菇扒自制豆腐	Braised homemade tofu, bai ling mushroom, black truffle	30 for two persons
蒜蓉炒时蔬 (芦笋, 西兰花, 菜心, 芥兰, 上海青, 菠菜)	Wok-fried seasonal greens, garlic Choice of (asparagus, broccoli, choy sum, kai lan, Shanghai green, spinach)	24 for two persons

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面类 NOODLES

黄汤扣煮澳洲龙虾球伴香港生面	Stewed Hong Kong egg noodles, Australian lobster, golden superior broth	68 per person
★ 鲜虾汤北海道元贝稻庭面	Braised Inaniwa udon, Hokkaido scallops, shrimp soup	34 per person
港式干炒雪花牛肉河粉	Wok-fried dry hor fun, sliced beef, bean sprout, Hong Kong style	28 per person
港式海鲜煎生面	Crispy noodles, seafood, brown sauce, Hong Kong style	24 per person
XO酱海鲜炒面线	Wok-fried vermicelli, seafood, XO chilli sauce	20 per person

饭类 RICE

★ 波士顿龙虾西施泡饭	Poach Boston lobster, crispy rice, mushroom, shrimp broth	58 per person
樱花虾鱼籽蟹肉炒饭	Crab meat fried rice, Sakura shrimp, assorted seafood	26 per person
干贝鲍汁海鲜饭	Dried scallop fried rice, seafood, abalone sauce	24 per person
金瑶柱海鲜蛋白炒饭	Egg white fried rice, dried scallop, seafood	22 per person
橄榄菜素炒饭	Fried rice, preserved olive vegetables 	14 per person

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甜品 DESSERTS

冰花炖金丝官燕	Double-boiled imperial bird's nest, rock sugar	108 per person
龙王金丝官燕杏仁冻	Chilled almond jelly, superior bird's nest	38 per person
龙皇雪蛤蛋白自制杏仁茶	Homemade almond cream, hasma, egg white	34 per person
★ 凯嘉三式甜品 (西洋菜蜜冻、米网马蹄条、 乳酪黑米糍)	Cassia's Trio of Desserts Watercress flavored jelly sweetened with honey Crunchy water chestnut strips with a translucent, crispy rice net coating Soft black glutinous rice mochi stuffed with yogurt	24 per person
杞子蜜饯桃胶炖津梨	Double-boiled Tianjin pear soup, goji berries, preserved fruit, peach gum	22 per person
香草雪糕拌牛油果冻	Chilled avocado cream, vanilla ice cream	18 per person
杨枝甘露	Chilled mango pomelo sago	14 per person
懷舊港式千層糕	Nostalgic Hong Kong style steamed layer cake	14 per person

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