

推薦菜式 SIGNATURE

售價
price

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|---|-------|---------|
| 麻香鳳尾蝦多士 N Deep Fried Prawn on Toast | \$158 | 6件 6pcs |
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| 三色燻素鵝 Smoked Bean Curd Sheet Rolls stuffed with Vegetables | \$98 | |
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| 太極鴛鴦羹 Tai Chi Tofu and Spinach Soup with Assorted Seafood | \$288 | 6位 6pax |
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| 金銀杏汁燉白肺湯 N Double-Boiled Almond Soup with Pig's Lung | \$438 | 10-12位 10-12pax |
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| 桂花炒瑤柱 Stir-Fried Conpoy with Scrambled Eggs | \$148 | |
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| 冰梅京燒骨 Spare Ribs in Plum Sauce & Tangerine Peel | \$148 | |
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| 焗釀鮮蟹蓋 D1 Baked Stuffed Crab Shell | \$128 | |
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| 招牌鹽水鵝 D1 Signature Slow-cooked Goose in Supreme Broth | \$688 | 隻 whole |
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| 招牌脆皮鹽焗雞 D1 Signature Crispy Salt-Baked Chicken | \$348 | 隻 whole |
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| 太極鴛鴦飯 Classic Tai Chi Yin-Yang Rice | \$188 | |
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|--|------|--|
| 太極布甸 Tai Chi Sesame & Coconut Pudding | \$68 | |
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N 含果仁 Nuts  推薦 Recommended **D1/D2** 1日/2日前預訂 Pre-order 1 day/ 2 days in advance

加一會所維修費 10% levy applies

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前菜

APPETIZER

售價

price

脆皮豆腐粒

Crispy Tofu Cubes

\$58

話梅車厘茄

Preserved Plum Cherry Tomatoes

\$68

糖脆柚皮 

Candied Crispy Pomelo Peel

\$78

金沙白涼瓜

Stir-Fried Salted Egg Yolk and White Bitter Melon

\$88

麻香海蜇頭 

Jelly Fish Head with Mala Sauce

\$98

子薑糖心皮蛋

Pickled Ginger and Century Egg

\$98

三色素燻鵝 

Smoked Bean Curd Sheets Rolls stuffed with Vegetables

\$98

酒糟鴨舌

Drunken Duck Tongue

\$98

惹味五香燻魚

Shanghai Smoked Fish

\$168

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湯羹

SOUP

售價
price

五指毛桃燉鮮淮山栗子百合養生湯 **N**


Hairy Fig Stewed Fresh Chinese Yam, Chestnut,
Lily Bulb Nourishing Soup

\$48 位 per person

椰皇螺頭羊肚菌燉雞

Double-Boiled Morel Mushroom and Chicken Soup
with Coconut

\$138 位 per person

太極鴛鴦羹 

Tai Chi Tofu & Spinach Soup with Assorted Seafood

\$288 6位 6pax

金華鷓鴣羹


Braised Guinea Fowl Soup with Jin Hua Ham

\$198 6位 6pax
\$42 位 per person

濃湯花膠雞絲羹

Shredded Fish Maw & Chicken Supreme Thick Soup

\$198 6位 6pax
\$42 位 per person

金銀杏汁燉白肺湯 **N** 

Double-Boiled Almond Soup with Pig's Lung

\$438 10-12位 10-12pax
\$48 位 per person

精選例湯

Soup of the day

\$98 4位 4pax
\$32 位 per person

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海味 DRIED SEAFOOD

售價
price

碧綠花菇扣鵝掌
Braised Goose Web with Mushrooms

\$108 位 per person

桂花炒瑤柱 
Stir-Fried Conpoy with Scrambled Eggs

\$148

蝦子柚皮
Braised Pomelo Peel with Shrimp Roe

\$148

薑蔥炒花膠
Stir-Fried Fish Maw with Ginger & Scallions

\$298

黑蒜花膠鮑魚雞煲
Clay Pot Chicken with Black Garlic, Fish Maw & Abalone

\$388

蠔皇原隻鮑魚扣花膠 **D1**
Braised Whole Abalone with Fish Maw

\$288 位 per person


蠔皇原隻南24頭乾鮑魚扣花膠 **D1**
Braised 24-Head Whole Dried Abalone with Fish Maw

\$688 位 per person

原條關東遼參扣北菇 **D1**
Braised Kanto Sea Cucumber with Mushrooms

\$388 位 per person

N 含果仁 Nuts

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海鮮 SEAFOOD

售價
price

| | | |
|--|-------|---------------------------|
| 翡翠生魚卷 Fish Rolls with Vegetables | \$148 | |
| 椒鹽鮮魷 Deep Fried Squid with Salt & Pepper | \$138 | |
| 麻香鳳尾蝦多士  Deep Fried Prawn on Toast | \$158 | 6件 6pcs |
| 油泡龍躉球 Wok-Fried Giant Garoupa | \$188 | |
| 金沙麥皮黃金蝦  Cereal Prawns with Salted Egg Yolk | \$218 | |
| 蒜爆蝦球 Stir-Fried Prawn with Garlic | \$218 | |
| 蟹肉大良炒鮮奶  Shunde Style Stir-Fried Egg White and Milk with Crab Meat | \$268 | |
| 老壇酸菜魚  Sichuan Fish Fillet with Pickled Vegetable | \$348 | |
| 翡翠骨香鯧 (黃立鯧)  Deep Fried Pampano with Assorted Vegetables and Crispy Fish Bone | \$268 | |
| 蒸8頭鮮鮑魚 (果皮/蒜蓉粉絲蒸/豉汁)  Steamed 8-Head Abalone (Tangerine Peel/ Garlic and Vermicelli/ Soy Sauce) | \$268 | 4隻 4pcs |
| 焗釀嚮螺  Baked Stuffed Sea Whelk | \$78 | |
| 焗釀鮮蟹蓋  Baked Stuffed Crab Shell | \$128 | |
| 鴛鴦腸煎釀鯪魚  Pan-fried Stuffed Dace Fish with Preserved Sausages | \$218 | |
| 翡翠骨香鯧 (鷹鯧)  Deep Fried Silver Pomfret with Assorted Vegetables | \$788 | |
| 巧手古法炆斑翅  Braised Fish Fin with Oyster & Dark Soy Sauce | \$488 | |
| 沙巴龍躉 (拍薑海鹽/滕椒/清蒸/豆酥)  Sabah Garoupa (Ginger & Sea Salt/ Sichuan Green Pepper/ Steamed/ Crispy Bean Paste) | \$288 | 約一斤 approx. 1 catty |

N 含果仁 Nuts



 推薦

Recommended

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肉 MEAT

售價
price

豬 Pork Dishes

| | |
|---|-------|
| 黑醋魚香茄子煲 Braised Eggplant with Black Vinegar & Minced Pork | \$128 |
| 咸魚蒸肉餅 Steamed Minced Pork Patty with Salted Fish | \$128 |
| 遠年陳皮蒸豚肉餅 Steamed Minced Pork Patty with Aged Tangerine Peel | \$128 |
| 冰梅京燒骨  Spare Ribs in Plum Sauce & Tangerine Peel | \$148 |
| 蒜香一字骨 Garlic-flavored Pork Spare Ribs | \$148 |
| 拔絲鳳梨咕嚕肉 Sweet & Sour Pork with Pineapple Strips | \$148 |
| 乾窩菜花炒豚肉 Stir-Fried Cauliflower with Pork | \$128 |
| 尖椒豉蒜黑豚肉 Pork with Chili & Fermented Black Bean | \$128 |

牛 Beef Dishes

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|--|-------|
| 陳皮蒸牛肉餅 Steamed Beef Patty with Aged Tangerine Peel | \$148 |
| 黑蒜 / 黑松露蒸牛肉餅 Steamed Beef Patty Cake (Black Garlic / Black Truffle) | \$168 |
| 京蔥黑椒爆安格斯封門柳 Stir-Fried Angus Hanger Steak with Spring Onions & Black Pepper | \$178 |
| 蒜片燒汁安格斯封門柳粒 Sliced Garlic in Brown Sauce with Angus Hanger Steak Cubes | \$178 |
| 鮮黑縱菌尖椒爆炒安格斯封門柳 Stir-Fried Sliced Angus Hanger Steak with Fresh Black Morel Mushrooms & Chili Peppers | \$198 |
| 白涼瓜炒安格斯封門柳 Stir-Fried Angus Hanger Steak with White Bitter Melon | \$198 |
| 麻香脆皮牛腩 (伴咖喱醬)  Crispy-Skinned Beef Brisket with Sesame Sauce & Curry dip on side | \$218 |
| 水煮牛肉 Boiled Beef in Sichuan Spicy Broth | \$238 |

 含果仁 Nuts

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家禽 POULTRY

售價
price

| | | |
|--|----------------|------------------------|
| 紅燒妙齡鴿 Roasted Pigeon | \$98 | 隻 whole |
| 乾蔥豆豉雞煲 Chicken Casserole w/ Dried Shallots & Fermented Black Beans | \$168 | |
| 老乾媽香辣雞煲 Spicy Chicken Casserole | \$168 | |
| 金牌校友脆皮雞 Signature Roasted Chicken in Cantonese Style | \$178 \$348 | 半隻 half 隻 whole |
| 蔥油松露脆皮雞 Scallion and Truffle Roasted Chicken | \$188 \$368 | 半隻 half 隻 whole |
| 富貴乳鴿脯 Stir-fried Pigeon Fillet and Vegetable with Crispy Chinese Ham | \$288 | |
| 四川樟茶鴨 Tea-Smoked Duck in Sichuan Style | \$348 | 隻 whole |
| 脆皮糯米釀雞翼 D2 Deep Fried Chicken Wings stuffed with Glutinous Rice | \$68 | 隻 whole 4隻起 4pcs up |
| 古法鹽焗雞 D1  Traditional Salt-Baked Chicken | \$178 \$348 | 半隻 half 隻 whole |
| 古法新鮮鹽焗雞 D2 Traditional Salt-Baked Fresh Chicken | \$588 | 隻 whole |
| 招牌脆皮鹽焗雞 D1  Signature Salt-Baked Roasted Chicken | \$178 \$348 | 半隻 half 隻 whole |
| 招牌脆皮鹽焗鮮雞 D2 Signature Salt-Baked Roasted Chicken | \$588 | 隻 whole |
| 懷舊八寶鴨 D2 Classic Eight-Treasure Duck | \$538 | 隻 whole |
| 招牌鹽水鵝 D1  Signature Slow-cooked Goose in Superior Broth | \$688 | 隻 whole |

蔬菜 **VEGETABLES**

售價
price

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|---|-------|
| 清炒/蒜蓉 時令蔬菜 Stir-Fried/Garlic Seasonal Vegetables | \$88 |
| 魚湯/濃湯 時令蔬菜 Seasonal Vegetables in Fish Soup/Supreme Soup | \$98 |
| 炆炒蓮花白 Stir-Fried Cabbage in Sichuan Style | \$98 |
| 酸辣土豆絲 Hot and Sour Shredded Potatoes | \$98 |
| 薑汁黃糖炒芥蘭 Stir-Fried Kale with Ginger and Brown Sugar | \$98 |
| 欖菜乾煸四季豆 Stir-Fried Preserved Olive and Green Beans | \$108 |
| 大澳啫啫唐生菜 Sizzling Chinese Lettuce with Tai-O Shrimp Paste | \$118 |
| 素珍紅燒豆腐煲 Braised Tofu Pot with Vegetables | \$118 |
| 南乳溫公齋煲 Braised Assorted Vegetables & Fermented Bean Curd in Pot | \$118 |
| 素麻婆豆腐 Vegetarian Mapo Tofu | \$128 |
| 蝦子琵琶豆腐 Pan Fried Pipa Tofu with Shrimp Roe | \$138 |
| 原個羊肚菌蔬菜炒南瓜  (需時30分鐘) Assorted Mushrooms and Vegetables in Pumpkin Pot (Take 30 minutes) | \$168 |



主 食

NOODLE & RICE

售價
price

桂花炒新竹米粉
Stir-Fried Rice Vermicelli with Scrambled Eggs

\$128

章魚雞粒炆飯
Braised Octopus & Chicken Rice

\$128

金瑤蛋白炒飯
Conpoy and Egg White Fried Rice

\$128

松露什菌炆伊麵
Braised E-Fu Noodles with Truffle & Assorted Mushrooms

\$128

欖菜生炒牛鬆飯
Fried Rice with Minced Beef & Preserved Olives

\$128

鑊仔乾炒安格斯封門柳牛河
Stir-Fried Rice Noodles with Sliced Angus Hanger Steak

\$138

濃湯海鮮脆米泡飯 
Crispy Rice with Seafood in Supreme Broth

\$138

魚湯龍躉米線
Sliced Giant Garoupa & Rice Noodles in Fish Soup

\$138

太極鴛鴦飯 
Classic Tai Chi Yin-Yang Rice

\$188

砂窩鵝肝牛鬆野米炒飯
Foie Gras & Minced Beef Wild Rice in Casserole

\$198

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甜品

DESSERT

售價

price

蛋白杏仁茶 **N**

Egg White Almond Tea

\$38 位 per person

銀杏燉湘蓮 **N**

Double-Boiled Ginkgo Nut & Lotus Seed Sweet Soup

\$38 位 per person

薑茶鴛鴦地瓜糖水


Ginger Tea with Sweet Potatoes

\$38 位 per person

杏仁雪耳燉木瓜 **N**

Double-Boiled White Fungus, Papaya & Almond

\$38 位 per person

抹茶奶凍 


Matcha Panna Cotta

\$48

太極布甸 

Tai Chi Sesame & Coconut Pudding

\$68

香芒脆奶卷 

Crispy Rolls stuffed with Mango Cream

\$68

冰花燉官燕

Double-Boiled Bird's Nest with Rock Sugar

\$540 位 per person

椰子雪糕

Coconut Ice Cream

\$35

榴槤雪糕

Durian Ice Cream

\$35

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