



CRYSTAL JADE
GOLDEN PALACE
翡翠金阁

Prices are subject to service charge and GST, where applicable. 价格不包括服务费及消费税。

Appetiser 金阁小食

Chilled Foie Gras with Japanese Sake 清酒冻鹅肝	\$28 regular 例
Crispy Pork Belly 脆皮烧腩肉	\$16.80 regular 例
Deep-fried Silver Fish with Thai Sauce 泰式银鱼	\$13.80 regular 例
Chilled Asparagus with Mustard 芥末子冻小芦笋	\$12.80 regular 例
Deep-fried White Bait with Salt & Pepper 椒盐白饭鱼	\$12.80 regular 例
Sautéed Carrot Cake with XO Sauce XO 酱萝卜糕	\$12.80 regular 例
Deep-fried Eggplant with Pork Floss 肉松脆茄子	\$12.80 regular 例
Chilled Japanese Cucumber with Aged Vinegar 醋香日本青瓜	\$10.80 regular 例
Deep-fried Crispy Beancurd with Salt & Pepper 椒盐脆皮豆腐	\$9.80 regular 例
Lava Century Egg with Preserved Sliced Ginger 酸姜溏心皮蛋	\$8.80 regular 例

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Starter 开胃前菜

Chilled Lobster in Teochew Style 潮式冻龙虾	seasonal price 时价
Chilled Yellow Cream Crab in Teochew Style 潮式冻黄羔蟹	\$12 per 100g 每100克
Chilled Yellow Cream Crab with Japanese Sake 清酒香冻黄羔蟹 (1 day advance booking required 一天前预订)	\$13 per 100g 每100克
Deep-fried Pork Cube with Chestnut in Sweet & Sour Sauce 香酥汕头五香糯米肉	\$20 regular 例
Deep-fried Crispy Quail with Salt & Pepper 椒盐鹌鹑	\$16 whole 一只
Combination of Chilled Foie Gras with Japanese Sake, Chilled Abalone & Crab Meat Salad 和风冻三拼 (清酒冻鹅肝、冰镇鲍鱼、蟹肉沙律)	\$28
Chilled Foie Gras with Japanese Sake and Pan-fried Scallop 清酒鹅肝伴香煎带子	\$28
Chilled Sliced Abalone with Organic Vegetable 凉拌鲜鲍片伴有机蔬菜	\$24
Pan-fried Foie Gras with Caramelised Apple 焦糖苹果伴香煎鹅肝	\$18
Teochew Four Delight Appetiser Platter (Deep-fried Prawn Roll, Deep-fried Crab Roll, Sautéed Scallop, Braised Duck) 潮式四喜拼盘 (虾枣、蟹枣、带子、卤鸭) (min. 4 person 四位起)	\$16
Combination of Sliced Peking Duck, Deep-fried Prawn Ball & Crab Meat Salad 风味三叠 (片皮鸭、炸虾枣、蟹肉沙律)	\$16
Sliced Roasted Suckling Pig with Foie Gras 法国鹅肝乳猪件	\$18 per piece 每件
Combination of Roasted Peking Duck & Deep-fried Prawn with Special Sauce 金阁双拼 (北京鸭、酱爆虾球)	\$14

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Teochew Braised 潮式卤味

Braised Treasure Platter

潮式卤味拼

3 Combination

三拼

\$36 regular 例

2 Combination

双拼

\$30 regular 例

Choice of combination: items as listed below 选择以下所列

Braised Sliced Duck

卤香鸭片

\$24 regular 例

Braised Sliced Duck Tongue

卤香鸭舌

\$18 regular 例

Braised Sliced Intestine

卤香大肠

\$18 regular 例

Braised Duck Web & Wing

卤香掌翼

\$20 regular 例

Braised Octopus

卤香墨鱼

\$20 regular 例

Braised Beancurd

卤香豆腐

\$12 regular 例

Braised Foie Gras

卤香鹅肝

\$28 regular 例

Cantonese BBQ 创意烧味

Signature Roasted Suckling Pig 鸿运化皮乳猪	\$268 whole 一只 \$138 half 半只 \$36 regular 例
BBQ Boneless Suckling Pig 南乳去骨乳猪 (1 day advance booking required 一天前预订)	\$288 whole 一只
Roasted Baby Suckling Pig rolled with Black Truffle Rice 黑松露乳猪饭卷 min. 6 pieces 六件起 (1 day advance booking required 一天前预订)	\$24 per piece 每件
BBQ Pork with Honey Sauce 蜜汁叉烧	\$18 regular 例
Golden Caramelised Roast Pork 焦糖烧肉	\$24.80 regular 例
Peking Duck 北京片皮鸭	\$80 whole 一只 \$40 half 半只
Hong Kong Roasted Duck 金牌烧鸭	\$70 whole 一只 \$40 half 半只 \$26 regular 例
Soya Sauce Chicken in Rose Wine 玫瑰豉油鸡	\$38 whole 一只 \$20 half 半只 \$16 regular 例
Suckling Pig Roasted Platter (with 1 selection of roasted item) 乳猪双拼	\$32 regular 例
BBQ Roasted Platter (2 Varieties) 烧味双拼	\$26 regular 例

Bird's Nest 养颜燕窝

Braised Bird's Nest in Brown Sauce 红烧官燕盏	\$78
Sautéed Bird's Nest with Egg White 西施玉燕	\$78
Braised Bird's Nest with Crab Roe 蟹皇扒官燕	\$80
Double-boiled Bird's Nest in Clear Soup 清汤炖官燕	\$78

Soup 炖汤 • 羹

Mini Buddha Jumps over the Wall

原盅迷你佛跳墙

with 3 Head Abalone

3头鲍

\$118

with 6 Head Abalone

6头鲍

\$78

Double-boiled Chicken Soup with Fish Maw & Dendrobium

石斛花胶炖鸡汤

\$28

Double-boiled Chicken Soup with Sea Whelk & Cordyceps Flower

虫草花螺头炖鸡汤

\$26

Double-boiled Chicken Soup with Morel Mushroom

羊肚菌炖竹丝鸡

\$24

Double-boiled Whole Yellow Melon Soup with Assorted Seafood

四宝海鲜老黄瓜盅

\$18

Chef's Special - Soup of the Day

师傅靓炖汤

\$12

Fresh Crab Meat with Chinese Spinach Thick Soup

鲜蟹肉苋菜羹

\$12

Conpoy & Chive Thick Soup

韭皇瑶柱羹

\$12

Fresh Crab Meat with Sweet Corn Thick Soup

鲜蟹肉粟米羹

\$12

Szechuan Hot & Sour Thick Soup

四川酸辣汤

\$11

Abalone • Sea Treasure 鲍鱼珍品

Braised Whole Japanese Dried Amitori Abalone in Abalone Sauce 日本大网鲍 <i>1 day advance booking required 一天前预订</i>	seasonal price时价
Braised Whole Japanese Dried Yoshihama Abalone in Abalone Sauce 日本皇冠吉品鲍 <i>1 day advance booking required 一天前预订</i>	seasonal price时价
Braised Dried Australian Abalone with Oyster Sauce 澳洲干鲍	seasonal price时价
Braised Australian Green Lip Abalone in Oyster Sauce 蚝皇澳洲青边鲍	\$15 per 10g 每10克
Chilled Mexican Abalone topped with Shrimp Roe 冰镇墨西哥鲍鱼 <i>Suggested serving for 2-3 persons 建议二至三人食用</i>	\$98
Braised Whole Fresh South African Abalone (3 Head) in Oyster Sauce 原只南非3头鲜鲍	\$68
Braised Whole Fresh Australian Abalone (3 Head) in Oyster Sauce 原只澳洲3头鲜鲍	\$58
Combination of Braised Whole Abalone and Pan-fried Foie Gras in Brown Sauce 香煎鹅肝伴原粒鲍鱼	\$38
Braised Sliced Abalone with Fish Maw in Brown Sauce 花胶扣鲍甫	\$55
Braised Sliced Abalone with Mushroom in Brown Sauce 花菇扣鲍甫	\$28

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Sea Cucumber & Fish Maw 花胶海参

Braised Premium Fish Maw in Oyster Sauce 蚝皇扣一级花胶	\$108
Braised Superior Sea Cucumber with Fish Maw in Brown Sauce 原条辽参扣花胶	\$88
Braised Superior Sea Cucumber stuffed with Minced Kurobuta Pork in Brown Sauce 黑豚肉焖酿辽参	\$48
Braised Sea Cucumber with Oyster Sauce 蚝皇扣原条辽参	\$42
Braised Sea Cucumber with Fish Maw in Brown Sauce 蚝皇花胶扣海参	\$58
Braised Sea Cucumber with Goose Web in Oyster Sauce 蚝皇海参扣鹅掌	\$26
Braised Goose Web with Lingzhi Mushroom in Oyster Sauce 蚝皇灵芝菇扣鹅掌	\$16
Braised Superior Fish Maw in Oyster Sauce 蚝皇扣原幅花胶扒	seasonal price 时价
Braised Sea Cucumber with Shrimp Roe & Scallion 虾子京葱烧海参	\$48 regular 例
Braised Sea Cucumber with Mushroom in Brown Sauce 红烧天白菇海参	\$38 regular 例
Braised Goose Web with Vermicelli & Abalone Sauce in Claypot 鲍汁冬粉鹅掌煲	\$40 regular 例

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Live Seafood 生猛海鲜

LIVE LOBSTER & CRAB 活龙虾与螃蟹

Live Australian Lobster served in two ways 澳洲龙虾两味 seasonal price 时价

a) Sashimi 刺身

b) Porridge / Noodle / Rice with Lobster Head & Claw Meat or Lobster Head & Claw Meat with Salt & Pepper 龙虾头爪拆肉(粥/面/饭) 或 椒盐龙虾头爪

Live Boston Lobster 波士顿龙虾

seasonal price 时价

Live Local Baby Lobster 本地龙虾仔

seasonal price 时价

Live Sri Lankan Crab 斯里兰卡大肉蟹

seasonal price 时价

Yellow Cream Crab 黄羔蟹

seasonal price 时价

Method of preparation 烹调法

a. Bake with Superior Broth 上汤焗

b. Bake with Dried Halibut in Teochew Style 潮式甫鱼焗

c. Sautéed with XO Sauce XO 酱炒

d. Sautéed with Chilli Sauce 星州辣椒炒

e. Sautéed with Black Bean, Minced Garlic & Sliced Chilli 香港桥底辣椒炒

f. Sautéed with Ginger & Scallion 葱姜炒

g. Steam with Chinese Rice Wine 鸡油花雕蒸

h. Bake with Salt & Pepper 椒盐焗

k. Bake with Salted Egg Yolk 咸蛋焗

m. Deep-fry with Cereal 星州麦片炒

n. Stew with Vermicelli served in Claypot 砂煲古法粉絲

p. Bake with Black Pepper 黑椒焗

Live Seafood 生猛海鲜

LIVE FISH 活鱼

Coral Trout 东星斑	seasonal price 时价
Turbot Fish / Starry Flounder 多宝鱼 / 星碟鱼	seasonal price 时价
Black Spotted Garoupa 老鼠斑	seasonal price 时价
Marble Goby 笋壳	seasonal price 时价
Garoupa 石斑	seasonal price 时价
Green Wrasse 青衣	seasonal price 时价
Dragon Garoupa 龙虎斑	seasonal price 时价
Pomfret 斗鲷	seasonal price 时价

Method of preparation 烹调法

- a. Steam with Supreme Soya Sauce 清蒸
- b. Steam in Teochew Style 潮式蒸
- c. Steam with Black Bean Sauce 豉汁蒸
- d. Pan-fry with Radish & Yellow Bean in Teochew Style 潮式半煎煮
- e. Sautéed with Tomato & Preserved Vegetable 咸菜蕃茄煮
- f. Bake with Superior Broth 上汤焗
- g. Steam with Sliced Chilli & Yellow Bean 剁椒蒸
- h. Deep-fry with Sweet & Sour Sauce with Pine Nut 松子酸甜炸
- k. Deep-fry with Supreme Soya Sauce 油浸
- m. Stew with Beancurd & Garlic 蒜子豆腐炆
- n. Stir-fry 炒片
- p. Sweet & Sour Sauce 酸甜
- q. Steam with Minced Ginger 姜茸蒸
- r. Poach with Yam, Beancurd & White Cabbage Soup in Teochew Style
潮式芋头津白豆腐汤

Live Seafood 生猛海鲜

LIVE PRAWN 活虾

seasonal price 时价

Method of preparation 烹调法

- a. Deep-fry with Cereal 星洲麦片
- b. Bake with Salted Egg Yolk 咸蛋焗
- c. Steam with Chinese Rice Wine 鸡油花雕蒸
- d. Pan-fry with Supreme Soya Sauce 豉油皇煎
- e. Poach 白灼
- f. Drunken with Chinese Herb 药膳花雕
- g. Steam with Minced Garlic 蒜茸开边蒸
- h. Bake with Superior Broth 上汤焗
- k. Bake with Salt & Pepper 椒盐焗

Teochew Classic Special 潮菜精选海鲜

Braised Mustard Green with Fish Maw & Crab Meat 蟹肉鱼鳔扒大芥菜	\$28 regular 例
Deep-fried Crispy Prawn Roll / Crab Meat Roll 潮州酥炸虾棗/蟹棗	\$32 regular 例
Stewed Beef Brisket with Radish in Claypot 清汤白萝卜牛腩煲	\$30 regular 例
Pan-fried Pomfret Fillet 潮式干煎鲳鱼片	\$34 regular 例
Braised Fish Maw with Live Prawn in Claypot 红烧鲜虾鱼鳔煲	\$32 regular 例
Fried Prawn & Scallop 潮式油泡虾球带子	\$38 regular 例
Simmered Fish Maw & Prawn with Cucumber 鲜虾鱼鳔煮青瓜	\$32 regular 例
Steamed Sea Perch in Fermented Bean Sauce 普宁豆酱蒸鲈鱼件	\$18
Simmered Cabbage topped with Prawn Paste 金银鲜虾丸浸津白	\$30 regular 例
Sautéed Beef with Pepper in Spicy Sauce 川椒肥牛肉	\$30 regular 例
Sautéed Beef in Satay Sauce 沙爹牛肉	\$30 regular 例
Stewed Prawn with Vermicelli & Satay Sauce 沙爹鲜虾粉丝煲	\$38 regular 例

Teochew Classic Special 潮菜精选海鲜

Pan-fried Oyster Omelette 潮式煎蚝饼	\$26 regular 例
Sautéed Szechuan Chicken with Cashew Nut 腰果川椒鸡	\$22 regular 例
Stir-fried Fish Maw with Egg White 桂花炒鱼鳔	\$24 regular 例
Sautéed French Bean with Minced Pork & Preserved Vegetable 杭菜肉崧四季豆	\$26 regular 例
Australian Wagyu Beef Brisket in Clear Soup 澳洲和牛清汤腩	\$38 regular 例
Classic Teochew Pomegranate Dumpling in Thick Pumpkin Broth 金汤燕窝石榴棵	\$38
Sautéed Shredded Chicken with Chive, Shredded Yam & Jellyfish 潮州小炒皇	\$28 regular 例
Classic Teochew Pomfret Fish 骨香鲳鱼	\$48 regular 例

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Cantonese Seafood Special 粵菜精选海鲜

Baked Japanese Cod Fish with Miso Sauce 日本焗鳕鱼	\$22
Pan-fried Cod Fish with Black Truffle Sauce 黑松露煎鳕鱼	\$22
Steamed Cod Fish with Cordyceps Flower 家乡虫草花蒸鳕鱼	\$18
Deep-fried Crab Claw stuffed with Minced Shrimp 百花炸酿蟹钳	seasonal price 时价
Sautéed Scallop Morel Mushroom & Honey Pea 羊肚菌蜜豆鲜带子	\$38 regular 例
Sautéed Scallop with Black Garlic 塘心黑蒜炒带子	\$38 regular 例
Sautéed Scallop with Asparagus in XO Sauce XO酱芦笋带子	\$38 regular 例
Sautéed Scallop & Egg White with Truffle Oil 雪花松露带子	\$38 regular 例
Sautéed Prawn with Pine Mushroom 松菇炒虾球	\$36 regular 例
Baked Prawn with Salted Egg Yolk 金沙大虾球	\$36 regular 例
Deep-fried Prawn with Wasabi Dressing 青芥大虾球	\$36 regular 例

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Cantonese Seafood Special 粵菜精选海鲜

Sautéed Garoupa with XO Sauce XO酱炒石斑球	\$38 regular 例
Poached Garoupa with Chinese Wine 玉液黄酒浸斑球	\$38 regular 例
Sautéed Garoupa with Minced Pork & Preserved Vegetable 干煸石斑球	\$38 regular 例
Poached Fish with Preserved Vegetable & Radish 雪菜萝卜煮鱼	\$36 regular 例
Stewed Garoupa Head with Bitter Melon in Black Bean Sauce 豉汁凉瓜炆斑头腩	\$36 regular 例
Sautéed Fresh Crab Meat with Egg 西施炒鲜蟹肉	\$32 regular 例

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Poultry / Meat 肉类

Baked Lamb Rack with Red Wine & Black Pepper 红酒黑椒焗羊排	\$22
Pan-fried Japanese Wagyu Steak with Sea Salt 海盐香煎日本和牛	\$58
Pan-fried Angus Beef 香煎牛柳	\$16
Braised Beef Cheek 红烧牛面青	\$16
Sautéed Beef Cube with Garlic 蒜片美国牛柳粒	\$30 regular 例
Sautéed Beef Cube with Black Pepper 黑椒美国牛柳粒	\$30 regular 例
Stir-fried Beef with White Pine Mushroom 白松菇炒肥牛肉	\$30 regular 例
Stir-fried Beef with Ginger White Rice Wine 姜米白酒炒牛肉	\$30 regular 例
Pan-fried Kurobuta Pork Chop with Japanese Rice Wine Sauce 味淋煎黑豚肉	\$28 regular 例
Baked Pork Soft Bone with Sweet Plum Sauce 话梅酱焗猪软骨	\$14
Sautéed Kurobuta Pork Cube with Pomelo in Sweet & Sour Sauce 酸甜香脆柚子黑豚肉	\$28 regular 例
Deep-fried Spare Rib with Vinegar 香醋镇江骨	\$24 regular 例

Poultry / Meat 肉类

Steamed Minced Pork Patty with Salted Fish 梅香咸鱼茸蒸金钱肉饼	\$24 regular 例
Stir-fried Pork Collar with Mushroom & Cucumber in Lao Gan Ma Sauce 老干妈日本小瓜珍菌炒猪颈肉	\$22 regular 例
Sautéed Pork Collar with Lettuce & Shrimp Paste 虾酱爽肉炒油麦菜	\$22 regular 例
Crispy Chicken with Foie Gras & Mango 鲜菓鹅肝片皮鸡	\$78 whole 一只 \$38 half 半只
Crispy Roasted Chicken 金牌吊炸鸡	\$40 whole 一只 \$22 half 半只
Steamed Chicken Cube wrapped in Egg White 菊花石榴鸡	\$8 per piece 每件
Stewed Kampong Chicken with Abalone in Claypot 砂锅鲍鱼炆土鸡	\$68 half 半只
Steamed Chicken with Black Fungus & Red Date 顺德外婆蒸土鸡	\$28 half 半只
Sautéed Chicken with Dried Chilli & Cashew Nut 宫保炒鸡球	\$22 regular 例
Stewed Frog with Sea Cucumber & Garlic 蒜子海参炆田鸡	\$30 regular 例
Stewed Frog with Bitter Melon in Black Bean Sauce 豉汁凉瓜炆田鸡	\$26 regular 例
Herbal Yuan Yang Chicken in Stone Pot 石锅药材鸳鸯鸡	\$28 regular 例

Vegetable & Beancurd 蔬菜与豆腐

Pan-fried Corn Beancurd with Sliced Truffle 松露片粟米豆腐	\$10
Stewed Beancurd with Seafood in Claypot 海鲜豆腐煲	\$28 regular 例
Stewed Corn Beancurd with Crab Roe 蟹皇焖粟米豆腐	\$28 regular 例
Stewed Corn Beancurd with Mandarin Peel Duck Sauce 陈皮鸭汁焖粟米豆腐	\$24 regular 例
Braised Corn Beancurd 红烧粟米豆腐	\$20 regular 例
Braised Assorted Vegetable with Dried Shrimp in Superior Broth Claypot 上汤虾干什菜煲	\$24 regular 例
Braised Mustard Green with Conpoy & Shrimp Roe 瑶柱虾籽大芥菜	\$24 regular 例
Poached Cai Xin with Salted Vegetable & Dried Shrimp in Superior Broth 虾干咸菜三寸蕊	\$24 regular 例

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Vegetable & Beancurd 蔬菜与豆腐

Braised White Cabbage with Chinese Ham 云腿扒津白	\$26 regular 例
Hong Kong Kailan 啫啫香港芥兰	\$22 regular 例
Braised Assorted Vegetable with Mushroom 花菇扒双蔬	\$24 regular 例
Poached Chinese Spinach with Trio Egg in Superior Broth 金银蛋苋菜	\$24 regular 例
Braised Assorted Vegetable in Oyster Sauce 京扒三宝蔬	\$22 regular 例
Sautéed Kailan with Dried Halibut Fish 方鱼炒香芥兰	\$24 regular 例
Steamed Assorted Vegetable in Basket 原笼蒸青蔬	\$22 regular 例
Braised Eggplant with Minced Pork & Salted Fish 渔香烧茄子	\$24 regular 例

Vegetarian 健康素食

Double-boiled Morel Mushroom Soup in Coconut 羊肚菌炖椰盅	\$18
Beancurd with Aloe Vera Thick Soup 芦荟豆腐羹	\$10
Szechuan Hot & Sour Thick Soup 四川酸辣汤	\$10
Pan-fried Beancurd with White Truffle Sauce 白松露酥豆腐	\$10
Braised Seasonal Vegetable with Bamboo Pith 竹笙鼎湖上素	\$28 regular 例
Braised Seasonal Vegetable with Lingzhi Mushroom 灵芝菇扒时蔬	\$20 regular 例
Stir-fried Asparagus with Chinese Yam & Black Fungus 黑木耳淮山炒芦笋	\$20 regular 例
Sautéed Diced Mock Chicken with Dried Chilli 宫保素鸡丁	\$20 regular 例
Sautéed Assorted Vegetable with Nut 琥珀炒素丁	\$20 regular 例
Sweet & Sour Gluten 酸甜咕鲁面筋	\$20 regular 例
Fried Rice with Vegetable 素粒炒饭	\$20 regular 例

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Porridge, Noodle & Rice 粥 · 粉 · 面 · 饭

Sliced Abalone Porridge (Sliced Abalone, Conpoy & Shredded Chicken) 鲍鱼三丝粥 (鲍鱼丝、干贝丝、鸡丝)	\$28
Live Frog Porridge 生滚田鸡粥	\$16.80
Sliced Fresh Pomfret Porridge 鲜鲳鱼片粥	\$15
Oyster with Minced Pork Porridge 蚝仔肉碎粥	\$12.80
Stir-fried Ramen with Lobster in XO Sauce (Half) XO酱龙虾手拉面 (半只)	\$28 half 半只
Stir-fried Ramen with Japanese Scallop 香煎日本带子手拉面	\$14
Angel Hair Pasta with Seafood & Black Truffle Sauce 黑松露海鲜天使面	\$14

Porridge, Noodle & Rice 粥 · 粉 · 面 · 饭

Baked Rice with Seafood in Champagne Sauce 香槟葡汁海鲜焗饭	\$28 regular 例
Seafood Fried Rice in Abalone Sauce wrapped in Lotus Leaf 鲍汁荷叶饭	\$28 regular 例
Crispy Noodle with Seafood 海鲜香脆面	\$28 regular 例
Sautéed Ee-fu Noodle with Crab Meat 蟹肉干烧伊面	\$28 regular 例
Stewed Vermicelli with Shredded Duck Meat & Preserved Vegetable 雪菜火鸭丝焖米粉	\$26 regular 例
Teochew Fried Rice with Yam 潮式香芋炒饭	\$24 regular 例
Fried Mix Grain Rice with Prawn Bits 鲜虾五谷炒饭	\$26 regular 例
Fried Rice with Conpoy, Egg White & Vegetable 干贝蛋白菜粒炒饭	\$24 regular 例
Stir-fried Rice Noodle with Beef in Satay Sauce 沙爹牛肉炒河粉	\$26 regular 例
Stir-fried Rice Noodle with Kailan & Preserved Radish 玉兰菜甫炒河粉	\$24 regular 例
Stewed Ee-fu Noodle with Mushroom & Shrimp Roe 虾子珍菌炆伊面	\$20 regular 例
Teochew Crispy Noodle served with Black Vinegar & Sugar 潮式干煎糖醋面	\$20 regular 例

Colourful Dessert 缤纷甜品

Superior Bird's Nest in Almond Cream 生磨杏汁官燕	\$68
Double-boiled Superior Bird's Nest with Rock Sugar 冰花炖官燕	\$68
Trio Dessert on Ice (Mango Purée with Sago & Pomelo, Aloe Vera & Sour Plum in Lime Jelly, Assorted Fresh Fruit) 冰镇甜品三重奏 (杨枝甘露、芦荟酸柑冻、鲜果)	\$12.80
Double-boiled Hashima with Ginseng 泡参炖雪蛤	\$12.80
Chilled Mango Purée with Sago & Pomelo topped with Coconut Ice Cream 杨枝甘露椰子雪糕	\$8.80
Japanese Fresh Yoghurt Pudding 日本鲜奶乳酪冻	\$6.80
Refreshing Trio Combination Dessert (Black Glutinous Rice Coconut Ice Cream, Custard Tart, Mango Purée with Sago & Pomelo) 甜品三拼 (黑糯米椰子雪糕、美人腰、杨枝甘露)	\$12.80
Aloe Vera & Sour Plum in Lime Jelly 芦荟酸柑冻	\$6.80
Almond Cream 生磨杏仁茶	\$5.80
Traditional Taro Paste with Gingko 福果芋泥	\$6.80
Chinese Herbal Jelly 蜜糖龟苓膏	\$6.80
Sweetened Bean Paste with Gingko 福果豆爽	\$6.80
Traditional Sugar-coated Yam 返沙芋头	\$14.80 regular 例

Prices are subject to service charge and GST, where applicable. 价格不包括服务费及消费税。