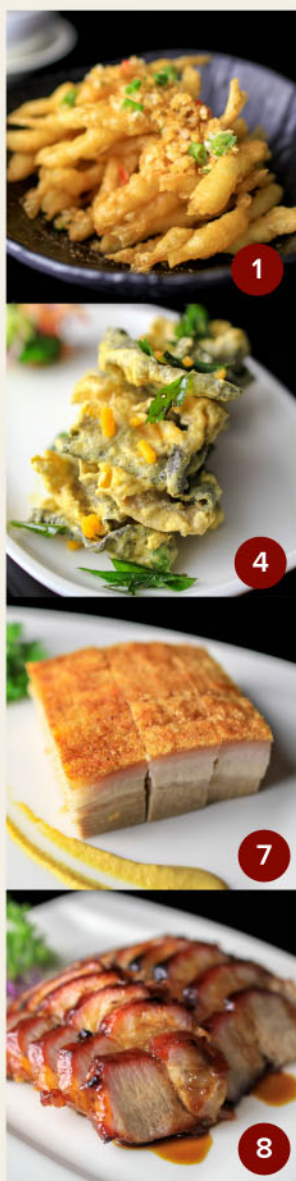


前菜

APPETISER



Images are used for illustrative purposes only.

1. 椒盐白飯鱼 🍳
Deep-fried Whitebait
with Salt & Pepper
\$10
2. 蚝皇炒双菇
Sautéed Two Types of Mushroom
with Oyster Sauce
\$10
3. 泰式香芒火鸭丝 🍳
Thai Style Shredded Duck Meat
with Mango
\$12
4. 黄金炸鱼皮 🍳
Salted Egg Crispy Fish Skin
\$9

燒烤
·
拼盤

BBQ
SELECTIONS

5. 掛炉烧鸭 🍳
Roasted Duck
\$35 半只 half
\$68 每只 whole
6. 玫瑰豉油鸡
Soya Sauce Chicken
\$22 半只 half
\$42 每只 whole
7. 金牌脆皮烧腩肉 🍳
Crispy Roasted Pork Belly
\$14
8. 蜜味靚叉烧
Barbecued Pork with Honey Sauce
\$20
9. 怀旧腩叉烧 🍳
Barbecued Pork Belly
\$20
10. 天景烧味三拼 🍳
Sky View's 3 Types Barbecued
Meat Platter
\$26

靚湯
SOUP



12



15



18



21

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11. 鲜虾四川酸辣汤
Spicy & Sour Soup with Shrimp
in Sichuan Style
\$11 /位 person
12. 灵芝菇海鮮豆腐羹
Seafood & Bean Curd Thick Soup
with Lingzhi Mushroom
\$11 /位 person
13. 软硬粟米鸡茸羹
Sweet Corn Thick Soup
with Minced Chicken
\$10 /位 person
14. 西湖牛肉羹
Minced Beef Thick Soup with Vegetable
\$10 /位 person

各類海鮮
SEAFOOD

15. 新加坡辣椒虾球 🍳
Sautéed Prawn with Chili Sauce
in Singapore Style
\$32
16. 生汁明虾球
Deep-fried Prawn with Mayonnaise
\$32
17. 西柠蜜汁脆虾球
Deep-fried Prawn with
Honey Lemon Sauce
\$32
18. 宮保虾球
Sautéed Prawn with Dried Chili
& Cashew Nuts
\$32
19. 煎焗鲈鱼件
Pan-fried Sea Perch Fillet
\$15
20. 椒盐鲈鱼球
Deep-fried Sea Perch Fillets
with Salt & Pepper
\$30
21. 古法香煎鲈鱼件 🍳
Pan-fried Sea Perch Fillet
in Traditional Style
\$15

豬肉・牛肉・雞肉

PORK, BEEF & POULTRY

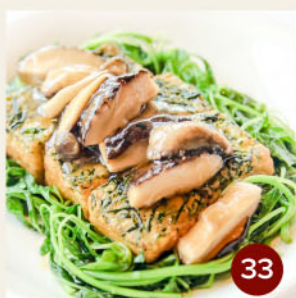


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22. 蒜片牛柳粒 
Sautéed Beef Cube with Sliced Garlic
\$32
23. 黑椒彩椒牛柳粒 
Sautéed Beef Cube with Black Pepper & Capsicum
\$30
24. 上汤灼牛肉時蔬
Poached Sliced Beef with Seasonal Vegetable
\$28
25. 鮮磨菇炒肥牛肉
Sautéed Sliced Beef with Fresh Mushroom
\$26
26. 京葱爆牛肉
Sautéed Sliced Beef with Scallion
\$26
27. 金牌咕咾肉
Sweet & Sour Pork
\$20
28. 咸鱼蒸手剁肉饼
Steamed Minced Pork Patty with Salted Fish
\$20
29. 辣子炒鸡丁 
Sautéed Diced Chicken with Spicy Chili
\$20
30. 川椒鸡球
Sautéed Chicken in Spicy Sauce
\$20
31. 咕咾鸡球
Sweet & Sour Chicken
\$20
32. 宫保鸡丁
Sautéed Diced Chicken with Dried Chili & Cashew Nuts
\$20

蔬菜·豆腐

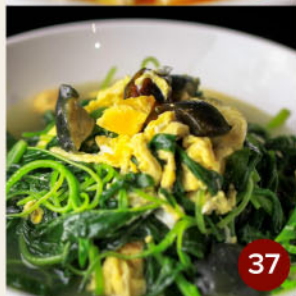
VEGETABLE &
BEAN CURD



33



34



37

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33. 三菇扒碧綠豆腐 🌿 🍳

Braised Spinach Bean Curd
with Assorted Mushroom

\$20

34. 四川麻婆滑豆腐 🍳

Stewed Bean Curd with
Spicy Sauce in Sichuan Style

\$20

35. 咸魚雞粒豆腐煲

Braised Bean Curd with
Diced Chicken & Salted Fish

\$20

36. 京扒三寶蔬

Braised Trio of Vegetable
in Oyster Sauce

\$22

37. 金銀蛋灼時蔬

Poached Seasonal Vegetable
with Trio Eggs in Superior Stock

\$20

38. 蒜子農家湯浸時蔬

Poached Seasonal Vegetable
with Garlic in Superior Stock

\$20

39. 魚香茄子 🍳

Stewed Eggplant with Minced Pork

\$18

40. 桂林肉鬆四季豆

Sautéed French Bean with
Minced Pork & Spicy Sauce

\$18

健康素食

HEALTHY
VEGETARIAN



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41. 雪菜灵芝菇炒露笋 
Sautéed Asparagus with Lingzhi
Mushroom & Preserved Vegetable
\$26

42. 金针菇竹笙扒時蔬  
Braised Seasonal Vegetable
with Golden Mushroom &
Bamboo Fungus
\$24

43. 雪菜双菇炆豆根 
Stewed Bean Curd Skin
with Two Types of Mushroom &
Preserved Vegetable
\$20

44. 石窝五谷炒饭 
Fried Assorted Grain Rice
in Hot Stone Pot
\$20

飯
·
麵
類

RICE &
NOODLES

45. 瑤柱蛋白炒饭
Fried Rice with Conpoy & Egg White
\$22

46. 名厨炒饭 
Chef's Signature Fried Rice
\$24

47. 咸鱼鸡丝炒饭
Fried Rice with Shredded Chicken
& Salted Fish
\$20

48. 扬州炒饭
Fried Rice "Yang Zhou" Style
\$20

49. 茄子肉崧炆伊面
Stewed E-fu Noodles
with Minced Pork & Eggplant
\$20



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飯
·
麵
類

RICE &
NOODLES

50. 干烧伊面
Braised Ee-fu Noodles
with Mushroom
\$18

51. 海鲜炒生面
Stir-fried Egg Noodles
with Assorted Seafood
\$26

52. 金菇瑤柱炆生面
Stewed Noodles with Conpoy
& Golden Mushroom
\$22

53. 家乡炒面线 
Stir-fried Flour Vermicelli
\$20

54. XO酱炆面卜 
Stewed Noodle "Mee Pok"
with XO Sauce
\$18

甜
品

DESSERT

55. 生磨杏仁茶
Almond Cream
\$5.50

56. 莲子红豆沙
Red Bean Cream with Lotus Seeds
\$5.50



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紅葡萄酒

RED WINE

57. E Guigal Cotes Du Rhone, Rouge 2012 (France)
\$13 /杯 glass \$60 /瓶 bottle
58. Legene R Bordeaux, DBR Lafite 2014 (France)
\$13 /杯 glass \$60 /瓶 bottle
59. Saint Clair Marlborough, Pinot Noir 2014 (New Zealand)
\$65 /瓶 bottle
60. Casa Silva Gran Reserva, Cabernet Sauvignon 2013 (Chile)
\$65 /瓶 bottle
61. Morambro Creek Shiraz, 2012 (Australia)
\$70 /瓶 bottle
62. Pio Cesare Naddiolo D'Alba, 2013 (Italy)
\$75 /瓶 bottle
63. E Guigal Chateaneuf Du, Pape 2010 (France)
\$110 /瓶 bottle
64. Faiveley Beaune 1er Cru, "Clos De L'Ecu" 2014 (France)
\$120 /瓶 bottle

白葡萄酒

WHITE WINE

65. Los Vascos Chardonnay, DBR Lafite 2015 (Chile)
\$13 /杯 glass \$60 /瓶 bottle
66. Saint Clair Marlborough, Sauvignon Blanc 2015 (New Zealand)
\$13 /杯 glass \$60 /瓶 bottle



厨师推荐 Chef's Recommendation



素食 Vegetarian



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白葡萄酒

WHITE WINE

- 67. Gunderloch Fritz Riesling, 2013 (Germany)
\$65 /瓶 bottle
- 68. E Guigal Cotes Du Rhone, Blanc 2014 (France)
\$65 /瓶 bottle
- 69. Sant Elena Pinot, Grigio 2015 (Italy)
\$70 /瓶 bottle
- 70. Schlossgut Diel Riesling, Kabinett Goldloch 2011 (Germany)
\$75 /瓶 bottle
- 71. Domaine Faiveley Puligny, Montrachet 2013 (France)
\$110 /瓶 bottle

香檳

CHAMPAGNE

- 72. Louis Roederer Brut Premier, NV (France)
\$24 /杯 glass **\$128** /瓶 bottle
- 73. Louis Roederer Brut Rose, 2010 (France)
\$188 /瓶 bottle
- 74. Louis Roederer Blanc De, Blanc 2009 (France)
\$188 /瓶 bottle

啤酒

BEER

- 75. 虎牌啤酒
Tiger Beer
\$10 /罐 can
- 76. 喜力啤酒
Heineken
\$10 /罐 can
- 77. 札幌啤酒
Sapporo
\$10 /罐 can



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素食 Vegetarian



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飲料 · 鮮榨果汁

DRINKS
&
FRESH JUICES

78. 可乐
Coke
\$3.80 /罐 can
79. 健怡可乐
Coke Light
\$3.80 /罐 can
80. 雪碧
Sprite
\$3.80 /罐 can
81. 姜汁汽水
Ginger Ale
\$3.80 /罐 can
82. 汤力水
Tonic Water
\$3.80 /罐 can
83. 苏打水
Soda Water
\$3.80 /罐 can
84. 矿泉水
Mineral Water
\$3 /瓶 bottle
85. 圣沛黎洛 (气泡矿泉水)
San Pellegrino (Sparkling Water)
\$12
86. 橙汁
Orange Juice
\$6.50 /杯 glass
87. 红苹果汁
Red Apple Juice
\$6.50 /杯 glass
88. 青苹果汁
Green Apple Juice
\$6.50 /杯 glass
89. 西瓜汁
Watermelon Juice
\$6.50 /杯 glass
90. 酸柑汁
Lime Juice
\$6.50 /杯 glass
91. 混合果汁
Mixed Fruit Juice
\$8 /杯 glass



厨师推荐 Chef's Recommendation



素食 Vegetarian

咖啡·其它

COFFEE & OTHERS



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92. 拿铁咖啡
Latte
\$5.50 (热/hot) **\$6** (冷/cold)
93. 卡布奇诺
Cappuccino
\$5.50 (热/hot) **\$6** (冷/cold)
94. 浓缩咖啡
Espresso
\$5.50 (热/hot)
95. 美式咖啡
Long Black
\$5.50 (热/hot) **\$6** (冷/cold)
96. 豆浆 (热/冻)
Soya Bean (hot/cold)
\$3.80 /杯 glass
97. 竹蔗马蹄水 (热/冻)
Sugar Cane with
Water Chestnut (hot/cold)
\$3.80 /杯 glass
98. 柠檬蜜 (热/冻)
Honey Lemon (hot/cold)
\$4.80 /杯 glass
99. 柠檬茶 (热/冻)
Lemon Tea (hot/cold)
\$4.80 /杯 glass
100. 港式奶茶 (热/冻)
Hong Kong Style Milk Tea (hot/cold)
\$4.80 /杯 glass
101. 白开水
Plain Water
\$0.80 /杯 glass
102. 中国茶
Chinese Tea
\$2 /位 person