



「火光起處，  
萬家鑊氣。」

大排檔是香港的靈魂。  
我們在烈火與生鐵之間，  
鎖住食材最純粹的鮮與嫩。  
這裡沒有繁瑣，只有對火候的  
極致追求。這股飽含焦香的  
「鑊氣」，是這座城市最強悍、  
最真誠的味覺記憶。

The Pulse of Hong Kong: Wok-hei Reimagined.

Fire is our language. Between the searing flame and the iron wok, we capture the raw essence of freshness. No fuss, just mastery of heat. This is "Wok-hei"—the boldest, most authentic flavor of our city.

胡麻醬  
鷄絲沙律

Shredded Chicken  
Salad with  
Sesame Dressing

\$89

肉鬆  
金豆腐

Crispy  
Golden Tofu  
topped with  
Pork Floss

\$89

避風塘  
椒鹽鮮魷

"Typhoon  
Shelter" Style  
Crispy Squid

\$99




# 蜆介 鮫魚球

Deep-fried Dace Fish Balls  
with Clam Sauce

\$99



 辣 Spicy

圖片只供參考 Images for reference only

# 椒鹽大肚魚



Crispy Bombay  
Duck Fish with  
Salt and Pepper

\$119



酒逢知己。  
Starter

# 杏汁白肺 燉豬展湯

Double-boiled  
Pork Lung Soup  
with Almond and  
Pork Shank

\$69 位 each

# 是日 老火湯

Daily Long  
Billed Soup

\$59 位 each

\$169 四位 4 servings

# 芙蓉皮蛋 魚片湯

Sliced Fish Soup  
with Coriander and  
Preserved Egg

\$169 四位 4 servings

Soup

# 豉椒炒 蜆子皇 伴煎米粉

Sautéed King Razor Clams  
with Black Bean and Chili

\$139 一隻兩隻起

1 piece.  
minimum 2 pieces



鮮味巡禮。  
Seafood



避風塘  
濼尿蝦

(足4兩)

"Typhoon Shelter"  
Style Deep-fried Whole  
Mantis Shrimp (About 150g)

時價 一隻 market price

鮮味  
Seafood  
巡禮。

# 潮式 炸蠔餅

Chiu Chow Style  
Deep-fried Oyster Omelette


\$139



# 鮮味巡禮

Seafood

 招牌菜 Signatures

 辣 Spicy

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花甲 豉椒大層塔



Stir-fried Clams with  
Basil in Black Bean Sauce

\$169



排檔 小炒皇

"Siu Chau Wang"  
(Stir-fried Chives,  
Squid and Dried Shrimp)

\$149



# 脆鱈 蜜椒

Crispy Eel with  
Honey and Black  
Pepper Sauce

\$169



# 蝦膠魚腩 爆

Stir-fried Fish Maw  
with Shrimp Paste

\$179



魚羊  
味  
神  
不  
宜  
Seafood

招牌菜 Signatures

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# 20年花雕 西澳龍蝦球蒸蛋

(約1斤)

Steamed Western Australian Lobster on Silky Egg Custard with 20-year Huadiao Wine (About 600g)

時價 market price

# 清蒸 紐西蘭蠔子皇

(豉汁/金銀蒜茸)

Steamed New Zealand King Razor Clams (Black Bean Sauce/ Garlic)

\$129 一隻 1pc

# 雞油花雕 蒸馬友

(約14兩)

Steamed Threadfin with Chicken Oil and Huadiao Wine (About 525g)

\$239 一條 per tail

# 鹽焗 本灣馬友

(約14兩)

Salt-baked Local Threadfin (About 525g)

\$269 一條 per tail

# 清蒸 東星斑

(約1斤)

Steamed Leopard Coral Garoupa with Soy Sauce (About 600g)

\$569 一條 per tail

鮮味巡禮。  
Seafood

明爐鑊氣精萃。  
Poultry. Y. Beef. Pork

懷舊之麻糖  
脆皮雞



Jing's Sesame  
Candy Chicken

\$269 <sup>半隻</sup> half chicken

\$489 <sup>一隻</sup> whole chicken



 招牌菜 Signatures

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Poultry.  
Beef.  
Pork

# 明爐燒鵝



Homemade Roasted Goose

\$169 例 regular

\$329 半隻 half goose

\$609 一隻 whole goose



# 米香。

明爐鑊氣精萃。  
Poilry-y. Beer. Pork

# 豉油皇 雞腸

Sautéed Goose  
Intestines in  
Premium Soy Sauce  
\$149



# 煙燻 孿毛豬叉燒

Smoked Mangalica  
Pork Char Siu  
\$229

# 菠蘿黑毛豬 咕嚕肉

Sweet and Sour  
Iberico Pork with  
Pineapple  
\$169

# 蜜椒薯仔 牛柳粒

Sautéed  
Beef Cubes  
with Potatoes  
in Pepper  
Sauce  
\$169



Poultry.  
Beef.  
Pork



原隻膏蟹  
蒸肉餅

Steamed Pork Patty  
with Whole Mud Crab  
and Crab Roe  
\$499

瀨尿蝦乾  
煎肉餅

Pan-fried  
Pork Patty with  
Dried Mantis Shrimp  
\$149

咸魚  
蒸肉餅

Steamed Pork Patty  
with Salted Fish  
\$149

明爐雙龍  
精製  
菜。米



# 啫啫芥蘭煲

Sizzling Chinese Kale  
with Dried Shrimp  
in Casserole

\$149

# 薑米香醋 炒芥蘭

Stir-fried Chinese Kale  
with Minced Ginger  
and Chinese Vinegar

\$119

Vegetable

# 客家甜菜 蒸菜心

Steamed Choy Sum  
with Hakka Preserved  
Sweet Vegetables

\$119



鴛鴦蝦乾  
粉絲節瓜煲

Braised Fuzzy Melon  
with Mixed Dried  
Shrimps and Vermicelli  
Casserole

\$139

竹笙香信  
炆豆腐

Braised Tofu with  
Bamboo Pith and  
Shiitake Mushroom

\$139



鮮百合  
炒露筍

Stir-fried Asparagus  
with Fresh Lily Bulbs

\$139

# 豆卜腐乳 滑雞煲仔飯

Claypot Rice with  
Chicken and Tofu Puffs  
in Fermented Bean Curd Sauce  
\$129

# 窩蛋沙爹和牛 煲仔飯

Claypot Rice with  
Satay Wagyu Beef and  
Molten Egg  
\$149

# 自家制 咸鮮煲仔飯

Claypot Rice with Homemade  
Semi Dried Threadfin  
\$139





# 剁椒白鱈 煲仔飯



Claypot Rice with  
White Eel in  
Preserved Chili Sauce  
\$149

# 咸魚肉餅 煲仔飯

Claypot Rice with  
Pork Patty and  
Salted Fish  
\$99



# 家鄉臘味 煲仔飯

Claypot Rice with  
Assorted Preserved Meats  
\$99

乾炒  
安格斯牛河

Stir-fried Flat Rice  
Noodles with  
Angus Beef

\$159

豬油查椰菜絲  
豉油皇炒麵

Fried Noodles  
with Shredded  
Cabbage and  
pork lard in  
Soy Sauce

\$139



江南陽春麵

Jiangnan Style  
Soup Noodles

\$39

飽  
腹  
穀

Rice & Noodle

# 石窩龍蝦湯 泡脆米飯

Crispy Rice in  
Lobster Soup Served in  
Hot Stone Pot

\$169

# 蠔仔 肉碎泡飯

Chiu Chow Style Congee  
with Baby Oysters  
and Minced Pork

\$89



# 醬油安格斯牛鬆 炒飯

Minced Angus Beef  
Fried Rice with Premium Soy Sauce

\$159

# 絲苗白飯

Steamed Jasmine Rice

\$20

珍饈百味。  
花膠  
鮑魚  
海參

蠔皇  
花膠扒

Braised  
Fish Maw in  
Superior Oyster Sauce

伴鵝掌

with Goose Web

\$399

扣關東遼參

with Japanese Sea Cucumber

\$569

蠔皇5頭  
南非鮑魚

Braised South African Abalone  
in Superior Oyster Sauce  
(About 180g)

伴鵝掌

with Goose Web

\$199

扣關東遼參

with Japanese Sea Cucumber

\$369

扣花膠鵝掌

with Fish Maw and Goose Web

\$399

蠔皇2頭  
澳洲鮑魚

Braised Australian Abalone  
in Superior Oyster Sauce  
(About 180g)

伴鵝掌

with Goose Web

\$399

扣關東遼參

with Japanese Sea Cucumber

\$569

扣花膠鵝掌

with Fish Maw and Goose Web

\$599

Premium Seafood  
(Fish Maw,  
Sea Cucumber,  
Abalone)



「百味成川，  
「辣入魂。」

成都菜，不只是辣。  
我們深耕川調工藝，以二十多種  
辛香料交織出麻、辣、鮮、香。  
每一口都是鮮活的層次，每一道  
都是百年的傳承。這不是尋常的辛辣，  
而是對味蕾最優雅的撩撥。

The Heart of Chengdu: Spice, Refined.

More than just heat—it's an art. We craft our flavors with over twenty spices, balancing the numb, the spicy, and the fresh. Every bite is a story of tradition; every dish is an elegant awakening of the senses.



# 老城 口水雞

Sichuan-style  
Chilled Chicken  
with Spicy Sauce

\$98

Starter

# 蒜泥 孃毛豬白肉

Sliced Mangalica Pork  
with Garlic Sauce

\$108





# 燒椒醬 西施貝

Poached Short  
Necked Clam with  
Green Chilli Paste

\$98 每  
兩 份  
each,  
minium  
2 servings



# 翡翠 石榴球

(豆乾, 高筍粒,  
四川芽菜, 唐芹絲)

"Pomegranate-Shaped Dumplings  
(Diced Hard Bean Curd, Celtuce,  
Sprouts, Chinese Celery)"

\$98

川東三絕  
鷄豆花



Sichuan Chicken Blossom Soup

\$78 每位 Per person



酸湯  
珍寶龍蝦球

Jumbo  
Lobster Balls  
in Sour Soup

\$168 每位 per person



Soup

原隻蝦球  
酸辣羹



Hot and  
Sour Soup  
with Prawn

\$78

招牌菜 Signatures

辣 Spicy

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# 鲜味。

Seafood

## 干高 粉絲蝦球

Stir-fried Vermicelli  
with Prawns  
in Casserole  
\$238



## 湖南辣蛋 炒蝦仁

Hunan Style  
Stir-fried Egg with  
Shrimp and Chilli  
\$148

# 鲜味。

Seafood

## 酸菜魚片

Sliced Fish with  
Pickled Cabbage  
in Hot and Sour Soup

\$148





剝椒  
煎封黃魚



Deep-fried  
Yellow Croaker  
with Preserved  
Chilli Sauce

\$238

# 麻辣雞煲

Sichuan Spicy  
Chicken Casserole

\$168



川  
火  
Poultry  
Pork  
Beef

# 霸王辣子雞

Crispy Chicken with  
Chilli and Pepper

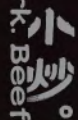
\$168



# 成都小炒 黑毛豬肉

Chengdu Style  
Stir-fried Pork  
with Green Chilli

\$168



# 虎皮尖椒炒 安格斯牛肉

Sautéed  
Angus Beef  
with Green  
Chili Peppers

\$168



# 麻婆 牛柳粒豆腐

Mapo Tofu with  
Beef Cubes

\$168





# 水煮牛肉

Spicy Siuhuan Beef  
In Chili Oil

\$168

# 宮保脆牛舌

Kung Pao  
Crispy Ox Tongue

\$168

# 油潑麵伴 黑毛豬叉燒

Oil Spill Noodles with  
Iberico Pork Char Siu

\$168

麵食良

Noodle

# 收其他費

## Other Charges

茶位費 (茗茶及開水) TEA CHARGE (CHINESE TEA AND HOT WATER)

\$18 (每位 per person)

餐前小食 PRE-MEAL SNACKS \$30 (每碟 per small plate)

客人如不需前菜,請於前菜上枱前向侍應提出 If customers do not require pre-meal snacks, please notify our staff before it is served  
每枱按人數供應前菜 Plates of pre-meal snacks are served according to the number of persons per table;  
一碟 One small plate (1-4位 persons); 兩碟 Two small plates (5-8位 persons)

切餅費 (美心集團蛋糕除外)

CAKE CUTTING CHARGE (Wavier for cakes of Maxim's group) \$100 (每個 per cake)

開瓶費 CORKAGE CHARGE

葡萄酒 WINE \$200 (每支 - 750毫升 per bottle - 750ml)

烈酒 SPIRITS \$500 (每支 - 700毫升 per bottle - 700ml)

· 另加一服務費 All prices are subject to 10% service charge

· 廳房服務費用另議 Minimum charge to be confirmed for VIP room service

· 餐牌以外之其他食品恕不能盡錄,如有任何需要請與侍應查詢 Please contact our staff if items out of menu are needed

· 個別食品如有售罄,敬請見諒 Items are subject to availability. Thank you for your understanding

· 賓客如有與健康有關的飲食需求 (例如: 少糖、少鹽、少油等),歡迎與侍應查詢,我們會嘗試為您的特別飲食所需作出安排

For our guests with health-related dietary requests (For example Less sugar, Less salt or Less oil etc.), please contact our staff and we will attempt to accommodate your special dietary requests