

凉菜 Cold appetizer

		份 portion
重庆山城口水鸡	simmered chicken, chili oil	78
蒜泥白肉	marinated pork belly, minced garlic	78
台式五香熏鱼	smoked grass carp fish	88
醋蒜青口贝	marinated mussel	88
蜀府牛肉	marinated beef, onion slice	78
灯影牛肉丝	beef shreds	68
椒麻香卤鸭舌	marinated duck tongue, chili, sichuan pepper	78
糖醋小排	sweet & sour pork-rib	78
醋椒海蜇头	sweet and sour jelly fish, cucumber	78
葱油拌芦笋	marinated asparagus, leek oil	68
烧椒溏心皮蛋	preserved egg, seared pepper	58
鲜汁百合捞秋葵	okra, chili oil, sichuan pepper	58
香橙蛋干丝	marinated dried egg, orange peel	48
油醋炆豇豆	marinated cow pea, sesame oil, vinegar	48
爽口芥兰	sliced kai-lan, green and red chili, garlic	58
醋溜洋葱拌木耳	black fungus, onion, chili, vinegar sauce	58
胭脂酱萝卜	preserved radish, vinegar, thai chili	38
巧手酱黄瓜	cucumber chops, sweet sauce	38

茶位费：大厅6元/位，包房18元/位。

Cover charge: 6 yuan per person for lobby, 18 yuan per person for private room.



半只half / 只whole

鸿运烤乳猪	roasted baby pig	888
(提前48小时预定)	(reserved 48hrs in advance)	

北京片皮鸭	peeking duck, cucumber, leek	298
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葱油白切鸡	boiled chicken, ginger sauce	138 / 298
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生炸乳鸽	deep-fried pigeon	88
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份 portion

深井脆皮烧鹅	crispy roasted goose, plum sauce	168
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潮州卤水拼盘	marinated beef, ox tongue, tripe	138
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港式蜜汁叉烧	barbecued pork, honey sauce	128
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斤/50g

帝王蟹 king crab 时价

厨师长推荐做法：三吃（避风塘蟹身、蒜蓉粉丝蒸蟹腿、蟹黄蒸蛋）。（提前6小时预定）
Chef recommend: Stir-fried body with garlic crumbs, Steamed eggs with garlic, Steamed egg with roe. (Reserved 6hrs in advance)

花龙虾 flower lobster 116.8

龙虾仔 rock lobster 66.8

波士顿龙虾 boston lobster 48.8

大连鲜鲍 fresh abalone 27.8

甲鱼 soft-shelled turtle 26.8

肉蟹 meat crab 19.8

东星斑 red grouper 116.8

老虎斑 tiger grouper 22.8

象拔蚌 geoduck 时价

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斤/50g

桂花鱼	mandarin fish	16.8
江团	long-snout catfish	16.8
多宝鱼	turbot	16.8
鲈鱼	sea bass	16.8
基围虾	shrimp	15.8

海鲜料理方法:

- 清蒸
- 古法蒸
- 蒜蓉蒸
- 剁椒蒸
- 姜葱炒
- 香辣炒
- 泡椒炒
- 麻辣煮
- 酸菜煮
- 避风塘
- 红烧
- 椒盐
- 白灼
- 芝士焗

seafood cooking methods:

- steamed, soy sauce, spring onions
- steamed, pork, mushrooms, ginger
- steamed, garlic
- steamed, garlic, chopped chili
- wok-fried, ginger, spring onions
- wok-fried, dried chili, sichuan pepper
- wok-fried, preserved ginger and chili
- boiled, dried chili, sichuan pepper
- boiled, preserved vegetable and chili
- stir-fried, garlic and bread crumbs
- braised, ginger, soy sauce
- crispy fried, fragrant spices
- pouched, soy sauce
- thermidor, cheese

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位 per person

干贝花胶炖鸡	stewed chicken soup, scallop, fish maw	108
蟹肉花胶酸辣汤	stewed crab meat and fish maw, spicy	108
竹笙松茸炖赤肉	stewed pork soup, Bamboo sheng matsutake	88
海底椰乌鸡汤	stewed chicken soup, sea coconut	88
陈皮炖水鸭汤	stewed duck soup, marinated orange peel	88
功夫虫草花炖鲜肉汁	stewed pork soup, matsutake	68
黑大蒜唐排	stewed pork rib soup, preserved garlic	68
青橄榄炖螺头	stewed conch soup, green olive	68
松茸海鲍片炖乳鸽	stewed pigeon abalone slice, matsutake	388

特别提示:

special reminder:

- 婴幼儿、儿童、食用真菌过敏者不宜食用虫草花。

- Infants, children, people allergic to edible fungi should not eat cordyceps flowers.

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位 per person

鲍汁扣10头干鲍(位)	braised dried abalone, abalone sauce(8 piece/500g)	768
鲍汁扣12头干鲍(位)	braised dried abalone abalone sauce(12 piece/500g)	618
鲍汁扣15头干鲍(位)	braised dried abalone, abalone sauce(15 piece/500g)	468
冰花木瓜炖官燕	steamed bird's nest, almond, papaya	368
传统佛跳墙	stewed sea food and poultry	398
京烧关东辽参	braised sea cucumber, oatmeal	288
花胶扣海参	braised sea cucumber and fish maw	168

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D 位上菜 *delicate individual served*

位 per person

香煎黑松露鳕鱼	pan-fried cod fish, black truffle	188
红酒汁法式鹅肝	pan-fried goose liver, wine sauce	158
豆仁鱼香带子	pan-fried scallop	98
黑松露芙蓉大明虾	grilled prawns, black truffle	88

S 蒸味 *steamed dishes*

份 portion

蒸腊味双拼	steamed preserved pork and sausage	128
虫草花蒸滑鸡	steamed chicken, cordyceps flower	108
膏蟹陈皮蒸肉饼	steamed minced pork, marinated orange peel	488
蚝皇虾仁芙蓉蛋	steamed egg, shrimp and oyster	88

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份 portion

御公馆 · 招牌盆菜 signature poon-choi 688

鲜鲍，花胶，海参，罗氏虾，瑶柱，鸡肉，海螺片，蚝，时蔬。（提前24小时预定）

Fresh abalone, fish maw, sea cucumber, freshwater shrimp, dried scallop, oyster, vegetable. (reserved 24hrs in advance)

杏香文火煮雪花牛肉 slow cooked snow beef, almond sauce 298

生啫鲍鱼走地鸡 qingyuan chicken pot, abalone, garlic 298

黑蒜葱爆肉眼 wok-fried beef rib eye, butter, black garlic 188

沙锅生啫大黄鱼 braised large yellow croaker, ginger, leek 198

XO酱山药炒鳕鱼 wok-fried cod, yam, XO sauce 138

阿根廷茶香大红虾 wok-fried prawns, tieguanying 168

芦笋银杏炒带子 wok-fried scallop, asparagus 168

避风塘蒜香虾球 wok-fried shrimp ball, minced garlic 138

京式干葱爆爽肉 wok-fried pork neck, dried leek, garlic 138

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		份 portion
荷兰豆炒广式腊肉	wok-fried cantoness preserved pork, snow bean	98
沐鱼花酱香猪手	braised pork leg, dried cuttlefish slice	118
墨鱼煎酿青椒	wok-fried pepper, minced cuttle fish	88
芙蓉瑶柱扒瓜脯	winter melon in broth, dried scallop, egg white	88
樱花虾炒山药	wok-fried yam, sakura shrimp	88
黑松露花胶滑蛋	wok-fried egg, black truffle, fish maw	138
香菌腊味生菜包	wok-fried preserved pork, mushrooms, lettuce	118
家烧手工年糕	homemade sticky rice cake	88
菠萝咕嚕肉	fried pork, sweet and sour, pineapple	88

S 川渝菜

sichuan and chongqing cuisine

		份 portion
磁器口毛血旺	Boiled duck-blood curd, beef tripe, chili oil	138
泰椒仔姜爆炒美蛙	wok-fried frog, baby ginger, thai chili	138
歌乐山辣子鸡	wok-fried chicken chops, sichuan pepper	118
自贡生爆姜丝兔	wok-fried rabbit meat, ginger slice, fresh chili	98
炆锅蒜椒黄牛肉	wok-fried veal, yellow chili, pepper	138
青藤椒浸牛舌	boiled ox-tongue, sichuan pepper, dried chili	108
红袍酸汤肥牛	stewed beef slice, preserved chili, mushroom	138
鲜鲍溏心蛋东坡肉	braised pork belly, abalone	298
豆芽回锅肉	double-cooked pork, bean sprout, onion	88
川式火爆双脆	wok-fried beef throat and pork kidney	88
沸腾飘香桂花鱼	oil immersed mandarin fish, dried chili	268
鲜椒辣炒耗儿鱼	wok-fried corydoras	138
和味鳝片爆毛肚	wok-fried eel and tripe, thai chili, garlic	138
辣烧狼山肥肠鸡	braised chicken and pork intestines, dried chili	168
酱爆海中脆	wok-fried seafood, bean sauce	138
蹄筋麻婆豆腐	wok-fried bean curd, pork tendons	88

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时令蔬菜 *seasonal vegetable*

份 portion

咸鱼茄子煲 braised eggplant, dried fish 88

浓汤文蛤煮芥菜 chinese mustard, clam, meat broth 78

鸡汁捞竹笋丝 bamboo slice in chicken broth 68

蟹味蛋包裙带菜 boiled crab meet bun, kelp seeding 68

葱油白灼芥兰 pouched kale, leek oil 58

生炒广东菜心 wok-fried choy sum 58

时令蔬菜 seasonal vegetable 58

烹饪方式: *cooking methods:*

- | | |
|------|-------------------------------|
| · 炆炒 | · dried chili, sichuan pepper |
| · 清炒 | · oil and salt |
| · 白灼 | · pouched |
| · 蒜蓉 | · garlic |
| · 上汤 | · meat broth |

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M **主食** *Main course*

干炒牛河	wok-fried rice noodle, beef	88
海皇酱油炒饭	fried rice, shrimp, scallop, soy sauce	88
腊味煲仔饭	steamed rice pot, cantonese preserved meat	88
鲍汁火腿焖伊面	stewed egg noodle, abalone sauce, ham	88
传统担担面	boiled noodle, Sichuan style	38
鲜虾云吞面	wonton noodle, meat broth	58

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