

御·饌

AURUM DINING





川貝雪梨燉瘦肉湯 Stewed Lean Pork with Fritillary Bulb and Pear Soup

\$118 (位 per person)

川芎白芷天麻魚頭湯*

Four Major Herbs Soup*
Fish Head Soup with Traditional Chinese Herbs*
(Chuanxiong, Angelica, Gastrodia)

\$118 (位 per person)

酸棗仁茯苓雞湯*

Chicken Soup with Jujube Seed and Poria

\$118 (位 per person)

四神湯*

(茯苓、淮山、蓮子、茨實、瘦肉)

Four Major Herbs Soup*

(Poria, Chinese Yam, Lotus Seed, Foxnut, Lean Meat)

\$108 (位 per person)

*孕婦不宜

*Not recommended for pregnant women

所有價目均以港幣計算,另設加一服務費 All prices are in HKD and subject to 10% service charge 為閣下健康著想,如閣下對某些食物敏感,請告知餐廳職員

Please inform your server of any food related allergies as your well-being and comforts are our greatest concern.





原個椰皇珍珠肉花膠燉螺頭湯

(24小時前預訂)

Whole Young Coconut Soup with Pearl Scallop, Conch and Fish Maw (order 24-hour in advance)

\$318 (位 per person)

松茸花膠鳥雞湯

Matsutake Mushroom, Fish Maw and Silkie Chicken Soup

\$168 (位 per person)

海底椰無花果排骨湯 Sea Coconut, Fig and Pork Rib Soup

\$128 (位 per person)

天籽蘭花雪蓮子燉豬腱湯

Dendrobium and Snow Lotus Seed Pork Shank Soup

\$118 (位 per person)

沙參玉竹燉老鴨湯

Nourishing Duck Soup with Glehnia Root and Solomon's Seal

\$118 (位 per person)





御前涼菜 Imperial Appetizers

二十年古越龍山花雕浸溏心富貴蝦

(24小時前預訂) 20-Year Aged Huadiao Wine Poached Fortune Shrimp

(order 24-hour in advance)

\$328

陳年花雕熟醉羅氏蝦 Aged Huadiao Drunken Giant Freshwater Prawn

\$188 (4件/pieces)

話梅水晶啫喱水耕蕃茄 Crystal Jelly and Cherry Tomatoes with Sour Plums

\$98

牛油果甜粟石榴球 Avocado, Sweet Corn & Pomegranate Balls

\$98 (6件/pieces)





御前涼菜 Imperial

煙霞素雲卷 Misty Vegetarian Rolls

\$98 (6件/pieces)

脆葱八頭鮮鮑 Crispy Scallion Eight-Head Fresh Abalone \$78

> 椒麻萵筍 Spicy and Numbed Celtuce Salad \$78 (6件/pieces)

蓑衣黃瓜 Chinese style Pickled Cucumber Salad \$58





御選肉膳 Imperial Meat Selection

醬燒和牛肋骨伴脆大根

(需時25分鐘)

Braised Wagyu Cheek with Daikon in House Sauce (please allow 25 minutes for preparation)

\$598

御品花膠紅燒肉 Braised Pork Belly with Fish Maw \$328

蜜味西班牙黑豚肉叉燒 Honey-Flavoured Spanish Iberic Char Siu \$298 (6件/pieces)

自家泡菜煨和牛臉頓 Wagyu Beef Cheek stew with Chef-made Kimchi \$298





御選肉膳 Imperial Meat Selection

黔岭酸湯安格斯牛肉 Angus Beef in Guizhou-style Sour Soup \$298

> 葱爆牛肉 Scallion Beef Stir fry \$228

陳年黑醋黑豚肉 Kurobuta Pork with Aged Black Vinegar \$208





海中珍寶 Ocean's Treasure

五彩炒魚絲

(24小時前預訂) Stir-fried Five-Coloured Fish Shreds (order 24-hour in advance)

\$1480

雞油花雕蒸花蟹配陳村粉

(24小時前預訂)

Steamed Crab with Aged Shaoxing wine with Chencun and Chicken Essence, Served with Flat Rice Noodles

(order 24-hour in advance)

時價 Market price

龍蝦麻婆豆腐 Lobster Mapo Tofu

\$628

珊瑚芙蓉蒸龍蝦球 Steamed egg white with Lobster Ball \$628

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海珍珠寶 Ocean's Treasures

古法鰻魚燒山瑞裙 Braised Soft-Shelled Turtle Rim with Eel \$398

陳年菜脯醬焗6頭虎蝦 Aged Preserved Vegetable Sauce Baked Six-Head Tiger Prawns \$298 (4件/pieces)

> 苔香黃金蝦 Seaweed Golden Prawns \$268 (6件/pieces)

焦糖桂花脆鱔 Caramel Osmanthus Crispy Eel \$228





御饌主食 Aurum Dining Staples

沙爹牛肉煲仔飯 Satay Beef Claypot Rice \$288

香濃蝦湯海鮮脆米泡飯 Crispy Rice with Seafood in Rich Shrimp Broth \$198





御禽珍品 Poultry Treasures

御饌·龍鳳呈祥

(24小時前預訂) Aurum Dining Signature Braised Chicken

(order 24-hour in advance)

\$1680

御饌烤鴨

(24小時前預訂)

Aurum Dining Peking Duck with Hand-Carved Crispy Skin (order 24-hour in advance)

\$498

海鹽香酥芝麻雞

Deep-fried Crispy Chicken with Sea Salt

\$398 (一隻/whole) \$228 (半隻/half)





御禽珍品 Poultry Treasures

四川辣子雞 Sichuan Spicy Chicken \$228

御饌煙燻脆皮乳鴿 Aurum Dining Smoked Crispy Pigeon \$108





御園時蔬 Aurum Dining Vegetables

欖菜牛鬆法邊豆

Sir-fried Minced Pork with Preserved Olive vegetables and French Beans

\$168

馬拉盞啫啫芥蘭煲 Stir-fried Chinese Kale with Belacan

\$138

鮮魚湯綉球菌浸時蔬 Seasonal Vegetable with Cauliflower Fungus in Fish Broth \$128





仙鶴神針

(24小時前預訂)

Braised exquisite pigeon stuffed with shark's fin

(order 24-hour in advance)

\$588 (位 per person)

酸湯香煎原幅金勾翅

(24小時前預訂)

Golden Shark Fin in Sour Soup

(order 24-hour in advance)

\$528 (位 per person)

私房鮑汁25頭中東乾鮑伴天白菇

(需時30分鐘)

Middle East Dried Abalone with mushroom in Signature Abalone Sauce

(please allow 30 minutes for preparation)

\$468 (位 per person)





麻辣魚翅釀鳳翼

(24小時前預訂)

Deep fried chicken wings stuffed with Shark's fin in mala sauce (order 24-hour in advance)

\$428 (位 per person)

私房鮑汁70頭遼參伴山瑞裙

(需時30分鐘)

Sea Cucumber with Soft-Shelled Turtle Rim in Signature Abalone Sauce (70-head per catty)

(please allow 30 minutes for preparation)

\$428 (位 per person)

蔥燒汁百花釀鮰魚肚

Braised Fish Maw with Shrimp and Pork in Scallion Sauce

\$388 (位 per person)





御饌·北方風味 Aurum Dining · Northern Collection

東北油豆角燉排骨土豆 Braised Pork Ribs with Potatoes and Greasy Beans

\$188

乾炸小黃花 Fried Yellow Croaker

\$168

酸菜白肉 Pickled Cabbage with Pork Belly

\$158

溜肉段 Crispy Fried Pork

\$138

鍋包肉 Double-cooked Pork Slices

\$138



北方

御饌·北方風味 Aurum Dining · Northern Collection

> 小雞燉蘑菇 Stewed Chicken with Mushroom

> > \$138

豬肉燉粉條 Braised Pork with Vermicelli \$138

地三鮮 Stir-fried Eggplant, Potato and Pepper \$88

> 香酥茄子 Crispy Fried Eggplant \$88





御饌·北方風味 Aurum Dining · Northern Collection

> 尖椒乾豆腐 Dried Tofu with Chili Pepper

> > \$88

素炒豆絲 Stir-fried Shredded Potatoes

\$88

東北手工餃子 選1款:酸菜/韭菜/芹菜

Hand-made Dumpling

(Choose 1 flavour: pickled mustard green/Chinese Chive/Celery)

\$48 (6件/pieces)

拔絲地瓜 Candied Sweet Potatoes

\$98

雪綿豆沙 Deep-fried Egg Whites with Red Bean Paste

\$78