

THE CHINESE RESTAURANT



A LA CARTE MENU

菜单

The Chinese Restaurant harmoniously combines the timeless flavours of traditional Cantonese cuisine with modern, light, healthy influences and delightful presentation. With its charming and elegant atmosphere, complemented by an enthralling nostalgic décor, The Chinese Restaurant is the perfect place for Chinese fine dining.

开胃前菜

APPETISERS

脆皮烧腩仔
Crispy Pork Belly

价钱
Price w/GST

\$10

蜜汁脆鳝
Crispy Eel with Honey Sauce

\$10

味盐白饭鱼
Crispy Whitebait with Salt and Pepper

\$8

白胡椒炸软壳蟹
Crispy Soft-shell Crab with White Pepper

\$8

凉拌海蜇
Chilled Jellyfish

\$8

花雕醉鸡卷
Drunken Chicken Roll

\$8

脆皮竹炭豆腐
Crispy Charcoal Bean Curd

\$6

南乳炸鲜菇
Deep-fried Fresh Mushroom
with Red Fermented Bean Curd Sauce

\$6

花雕醉鸡卷
Drunken Chicken Roll

蜜汁脆鳝
Crispy Eel with Honey Sauce

白胡椒炸软壳蟹
Crispy Soft-shell Crab with White Pepper

厨 师 推 荐

CHEF'S RECOMMENDATIONS

价钱
Price w/GST

浓鸡汤鱼鳔鸡煲翅
Poached Shark's Fin with Fish Maw in Superior Broth

\$128 四人份
serves 4 persons

杏片西施汁鲈鱼
Deep-fried Sea Perch with Chef's Special Sauce

\$16 每位 per person

金丝黄金海鲜扒
Crispy Homemade Seafood Cutlet
with Salted Egg Yolk

\$12 每位 per person

京烧百花杏鲍菇
Braised King Oyster Mushroom stuffed
with Prawn Paste

\$8 每位 per person

杭州东坡肉拼馒头
Hangzhou Braised Pork Belly with Steamed Bun

\$8 每位 per person



京烧百花杏鲍菇
Braised King Oyster Mushroom stuffed with Prawn Paste



浓鸡汤鱼鳔鸡煲翅
Poached Shark's Fin with Fish Maw in Superior Broth

鱼

翅

汤

SHARK'S FIN AND SOUP

京式凤吞翅

Double-boiled Whole Chicken stuffed
with Shark's Fin Soup

价钱

Price w/GST

\$380 十人份
serves 10 persons

明火例汤

Soup of the Day

\$20 每份 per serving

红烧干贝大鲍翅

Braised Superior Shark's Fin with Dried Scallop

\$80 每位 per person

鲜蟹肉干捞鲍翅煲配鲨鱼骨汤

Wok-fried Superior Shark's Fin and Crab Meat
served with Superior Broth

\$32 每位 per person

鲨鱼骨炖鲍翅

Double-boiled Superior Shark's Fin
with Shark's Cartilage Soup

\$32 每位 per person

鲨鱼骨炖瑶柱花胶

Double-boiled Shark's Cartilage Soup with Fish Maw
and Dried Scallop

\$18 每位 per person

玉带海味羹

Seafood Thick Soup with Scallop

\$9 每位 per person

西湖牛茸羹

Minced Beef Thick Soup with Coriander

\$9 每位 per person

四川蟹肉酸辣羹

Szechuan Hot and Sour Thick Soup with Crab Meat

\$9 每位 per person

四川蟹肉酸辣羹
Sze Chuan Hot and Sour Thick Soup with Crab Meat

鲜蟹肉干捞鲍翅煲配鲨鱼骨汤
Wok-fried Superior Shark's Fin and Crab Meat
served with Superior Broth

烧味

ROASTED MEAT

价钱

Price w/GST

半只

一只

Half

Whole

全体鸿运乳猪

Roasted Whole Suckling Pig

- \$228

北京片皮鸭

Roasted Peking Duck

\$26 \$52

挂炉烧鸭

Cantonese style Roasted Duck

\$24 \$48

西施汁烧鸡

Roasted Chicken with shredded Onion and Cucumber in Vinegar Sauce

\$16 \$32

盐香贵妃鸡

Chicken marinated with Salt and Chinese Wine

\$16 \$32

烧味三拼

Roasted Trio Combination

小 S 中 M 大 L
\$30 \$40 \$60

烧味双拼

Roasted Duo Combination

\$26 \$39 \$52

脆皮烧腩仔

Crispy Roasted Pork Belly

\$16 \$24 \$36

蜜汁炭烧叉烧

Roasted Honey BBQ Pork

\$16 \$24 \$32

盐香贵妃鸡

Chicken marinated with Salt and Chinese Wine



全体鸿运乳猪
Roasted Whole Suckling Pig

肉 类

MEAT

价钱

Price w/GST

小 S 中 M 大 L

杏片煎牛柳粒

Pan-fried Beef Cube with Special Sauce
topped with Almond Flake

\$24 \$36 \$48

鹅肝酱烧汁牛柳粒

Pan-fried Beef Cube with Foie Gras Sauce

\$24 \$36 \$48

腰果鬼马炒牛肉

Sautéed Beef with Cashew Nut, Water Chestnut
and Chinese Dough Stick

\$20 \$30 \$40

鲜菇虾米酱炒牛肉

Sautéed Beef with Assorted Mushrooms
in Dried Shrimp Sauce

\$20 \$30 \$40

咖啡排骨

Deep-fried Spare Ribs with Coffee Sauce

\$20 \$30 \$40

避风塘骨

Aberdeen style Deep-fried Spare Ribs

\$20 \$30 \$40

菠萝咕噜肉

Sweet and Sour Pork with Pineapple

\$16 \$24 \$32

宫保鸡球

Stir-fried Diced Chicken with Dried Chilli
and Cashew Nut

\$16 \$24 \$32

腰果鬼马炒牛肉

Sautéed Beef with Cashew Nut, Water Chestnut
and Chinese Dough Stick



咖啡排骨

Deep-fried Spare Ribs with Coffee Sauce

海 鲜

SEAFOOD

价钱

Price w/GST

小 S

中 M

大 L

芋头豆根炆头腩

Braised Fish Head with Yam and Gluten

\$29

\$45

\$60

浓汤特级米酒煮鲈鱼片

Poached Sliced Sea Perch with Rice Wine
in Superior Broth

\$28

\$42

\$56

X.O. 酱松菇芦笋炒鲈鱼球

Sautéed Sliced Sea Perch with Asparagus
and Shimeji Mushroom in X.O. Sauce

\$28

\$42

\$56

三菌芦笋炒带子

Sautéed Scallop with Asparagus and
Assorted Mushrooms

\$28

\$42

\$56

西兰花腰果炒带子

Sautéed Scallop with Broccoli and Cashew Nut

\$28

\$42

\$56

虾米酱鲜百合蜜豆炒带子

Sautéed Scallop with Lily Bud and Sweet Pea
in Dried Shrimp Sauce

\$28

\$42

\$56

西施白松露炒蟹肉

Sautéed Crab Meat with Egg White and Truffle Oil

\$24

\$36

\$48

浓汤特级米酒煮鲈鱼片

Poached Sliced Sea Perch with Rice Wine in Superior Broth



三菌芦笋炒带子

Sautéed Scallop with Asparagus and Assorted Mushrooms



海 鲜

SEAFOOD

价钱

Price w/GST

小 S

中 M

大 L

金沙虾球

Deep-fried Prawn with Salted Egg Yolk

\$22

\$33

\$44

滋味虾球

Deep-fried Prawn with Chef's Special Mayonnaise

\$22

\$33

\$44

芥末虾球

Deep-fried Prawn with Wasabi Mayonnaise

\$22

\$33

\$44

韭黄油泡虾球

Sautéed Prawn with Chives

\$22

\$33

\$44

西施白松露炒虾球

Sautéed Prawn with Egg White and Truffle Oil

\$22

\$33

\$44

野菌烩荷塘

Steamed Egg White with Crab Meat
and Wild Mushroom

\$20

\$30

\$40

黑松露煎鲈鱼

Pan-fried Sea Perch with Black Truffle

\$16 每位 per person

金针云耳蒸鲈鱼

Steamed Sea Perch with Golden Mushroom
and Fungus

\$16 每位 per person

剁椒蒸鲈鱼

Steamed Sea Perch with Chilli Sauce

\$16 每位 per person



特色煲仔小菜

CLAYPOT SPECIALTY

价钱

Price w/GST

小 S

中 M

大 L

北菇海参豆腐煲

Braised Sea Cucumber, Shiitake Mushroom and Bean Curd served in Claypot

\$28

\$42

\$56

鲍鱼鸡球煲

Braised Baby Abalone with Diced Chicken served in Claypot

\$28

\$42

\$56

麻油姜丝云耳鸡球煲

Braised Diced Chicken, Fungus with Sesame Oil and Ginger served in Claypot

\$18

\$27

\$36

豉汁凉瓜豆根鸡球煲

Braised Diced Chicken, Bitter Gourd and Gluten with Black Bean Sauce served in Claypot

\$18

\$27

\$36

鲍汁玉掌北菇煲

Braised Duck Web and Shiitake Mushroom with Abalone Sauce served in Claypot

\$16

\$24

\$32

鱼香茄子煲

Braised Eggplant and Minced Meat served in Claypot

\$16

\$24

\$32

南乳斋煲

Braised Vegetable and Fungus with Fermented Bean Sauce served in Claypot

\$16

\$24

\$32

咸鱼鸡粒豆腐煲

Braised Bean Curd with Diced Chicken and Salted Fish served in Claypot

\$16

\$24

\$32



鱼香茄子煲
Braised Eggplant and Minced Meat
served in Claypot

蔬菜、豆腐类

VEGETABLE AND BEAN CURD

价钱

Price w/GST

小 S

中 M

大 L

蟹肉竹笙扒自制豆腐

Braised Homemade Bean Curd with Crab Meat and Bamboo Pith

\$18

\$24

\$36

黑松露肉糟竹笙扒豆腐

Braised Homemade Bean Curd with Minced Meat, Bamboo Pith and Black Truffle

\$18

\$24

\$32

香港时蔬 (芥兰、菜远、白菜苗)

Hong Kong Seasonal Vegetable (Kai Lan, Choy Sum, Baby Cabbage)

\$16

\$24

\$32

绿耳仙霞

Wok-fried Sliced Lotus Root, Fresh Lily Bud, Chinese Yam and Ginkgo Nut

\$16

\$24

\$32

X.O. 酱肉碎四季豆

Stir-fried French Beans with Minced Pork in X.O. Sauce

\$16

\$24

\$32

浓鸡汤浸津白

Poached Chinese Cabbage in Thick Chicken Broth

\$16

\$24

\$32

豉汁凉瓜焖豆根

Braised Bitter Melon with Gluten in Black Bean Sauce

\$16

\$24

\$32

本地时蔬

(茼菜苗、菠菜、西兰花、西生菜)

Local Seasonal Vegetable (Chinese Spinach, Spinach, Broccoli, Lettuce)

\$14

\$21

\$28



绿耳仙霞
Wok-fried Sliced Lotus Root, Fresh Lily Bud, Chinese Yam and Ginkgo Nut



豉汁凉瓜焖豆根
Braised Bitter Melon with Gluten in Black Bean Sauce

蟹肉竹笙扒自制豆腐
Braised Homemade Bean Curd with Crab Meat and Bamboo Pith

鲍鱼、海味类

ABALONE AND
DRIED SEAFOOD

乾隆一品金鲍

Braised Baby Abalone with Fish Maw,
Sea Cucumber, Scallop and Mushroom

价钱

Price w/GST

\$42 每位 *per person*

碧绿红焖海参花胶

Braised Sea Cucumber, Fish Maw and
Seasonal Vegetables with Superior Oyster Sauce

\$24 每位 *per person*

红烧鲍脯扒北菇

Braised Abalone with Shiitake Mushroom

小 S 中 M 大 L

\$60 \$90 \$120

鲷鱼灵芝菇炆海参

Braised Sea Cucumber with Ling Zhi Mushroom
and minced Stingray Meat

\$30 \$40 \$60

东星斑

Coral Trout

\$16 /100g

苏格兰竹蚌

Scottish Bamboo Clam

\$10 /100g

顺壳鱼

Marble Goby Fish

\$9 /100g

游水生虾

Prawn

\$8 /100g

水果鱼

Patin Fish

\$7 /100g

活海鲜

LIVE
SEAFOOD



鲷鱼灵芝菇炆海参
Braised Sea Cucumber with Ling Zhi Mushroom
and minced Stingray Meat

粉

、面

、饭

NOODLE AND RICE

价钱

Price w/GST

小 S 中 M 大 L

豉汁凉瓜海鲜炆鸳鸯米粉

Braised Yuan Yang Rice Noodle with Assorted Seafood and Bitter Gourd in Black Bean Sauce

\$24 \$36 \$48

X.O. 酱蟹肉干炒冬粉

Wok-fried Tang Hoon with Crab Meat in X.O. Sauce

\$20 \$30 \$40

生虾肉碎菜脯炒鸳鸯饭

Wok-fried Crispy and Fragrant Rice with Live Prawn, Minced Meat and Preserved Radish

\$18 \$27 \$36

窝蛋松菇黑猪肉炒河粉

Wok-fried Hor Fun with Kurobuta Pork, Shimeji Mushroom and Egg

\$18 \$27 \$36

脆金针菇干炒牛肉河粉

Wok-fried Beef Hor Fun topped with Crispy Enoki Mushroom

\$18 \$27 \$36

肉糟茄子炆伊面

Braised Ee Fu Noodle with Minced Meat and Eggplant

\$16 \$24 \$32



肉糟茄子炆伊面
Braised Ee Fu Noodle with Minced Meat and Eggplant



生虾肉碎菜脯炒鸳鸯饭
Wok-fried Crispy and Fragrant Rice with Live Prawn, Minced Meat and Preserved Radish

甜

品

DESSERT

杏汁炖金丝燕

Double-boiled Bird's Nest with Almond Cream

价钱

Price w/GST

\$51 每位 *per person*

红豆沙窝饼

Chinese Pancake with Red Bean Paste

\$8 每位 *per person*

黑糯米雪糕

Black Glutinous Rice with Ice Cream

\$5 每位 *per person*

香茅青柠冻

Chilled Lemongrass Jelly

\$5 每位 *per person*

杨枝金露

Mango Sago with Pomelo

\$5 每位 *per person*

养颜龟苓膏

Herbal Jelly

\$5 每位 *per person*

杏仁茶

Almond Cream

\$5 每位 *per person*

THE CHINESE



RESTAURANT