

点心老火汤海鲜餐

Dim Sum, Soup and Seafood Set

Available for lunch only

点心两款

Two Kinds of Dim Sum

经典老火汤

Boiled Soup of the Day

荫豉蒜蒸海鲈腩

Steamed Sea Bass Belly

with Black Bean Sauce and Garlic

烧燻卤拼

Barbecued Platter

杞子支竹泡青蔬

Poached Vegetables with Dried Beancurd Skin
and Wolfberries

腊味蛋白炒饭

Fried Rice with Waxed Meat and Egg White

\$98++ 四位用 / 4 persons

午市花胶海鲜宴

Fish Maw Soup and Seafood Set

Available for lunch only

俩仪虾球伴鲜果冻

Prawn prepared in Two Ways with Fresh Fruit

• 金沙翠盏 Salted Egg Yolk

• 芥末 Wasabi-mayo Sauce

满谭香竹筒鱼鳔羹

'Tanjia'-style Braised Fish Maw Soup
served in Mini Bamboo Cup

豌豆酱蒸海鲈腩

Steamed Sea Bass Belly

with Garden Pea Sauce

熏鸭素方层饼伴番茄

Sliced Smoked Duck served on Homemade Pancake
with Cherry Tomato

鱼面筋泡云南米线伴菜

Poached Yunnan 'Mee Sua'
with Fish Puff and Vegetables

是日甜品

Dessert of the Day

\$58++ 每位 / per person

• Available for dine-in only.

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鱼翅海鲜餐

Flambé Shark's Fin and Seafood Set

椒香老虎虾

Crisp-fried Tiger Prawn with Sichuan Pepper Sauce

火焰古法鸡煲翅

Traditional-style Flambé Boiled Shark's Fin Soup
with Chicken

豆酱蒸笋壳腩

Steamed 'Soon Hock' Belly in Bean Sauce

陈醋蜜汁龙子肉

Braised Prime Pork with Vinegar and Honey Sauce

饺子葱油捞拉面

Braised Handmade Noodles
and Dumpling in Onion Sauce

雪山杨枝甘露

Chilled Mango Cream, Pomelo and Sago
served with Ice-cream

\$78++ 每位 / per person

鲜鱼翅鹅肝宴

Fresh Shark's Fin and Foie Gras Set

法国鹅肝素方层饼伴鲜果冻

Pan-fried French Foie Gras
and Crispy Beancurd Skin served with Fresh Fruit

竹少爷

Beijing-style Braised Shark's Fin,
Shredded Sea Cucumber, Mini Pearl Abalone
and Fish Maw in Brown Sauce
served in Mini Bamboo Cup

米酒芹香蒸星斑球

Steamed Star Garoupa Fillet
with Chinese Wine and Parsley

鲍脯花菇伴青蔬

Braised Sliced Abalone
with Mushroom and Vegetables

元贝浓汤泡稻庭面

Poached Handmade Noodles
with Scallop in Rich Broth

荔枝雪葩芦荟冻

Chilled Aloe Vera and Lemongrass Jelly
topped with Lychee Sorbet

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鱼鳔汤海鲜宴

Fish Maw Soup and Seafood Set

两味虾球

Deep-fried Prawn prepared in Two Ways

- 金沙翠盏 Salted Egg Yolk
- 芥末 Wasabi-mayo Sauce

黄焖竹筒鱼鳔羹

Braised Fish Maw in Pumpkin Stock
served in Mini Bamboo Cup

荫豉蒜蒸海鲈腩

Steamed Sea Bass Belly
with Black Bean Sauce and Garlic

熏鸭素方层饼

Sliced Smoked Duck and Crispy Beancurd Skin
served on Homemade Pancake

黄焖竹炭豆腐

Braised Bamboo Charcoal Beancurd
with Vegetables in Pumpkin Sauce

鱼面筋浓汤泡米线

Poached 'Mee Sua' with Fish Puff in Rich Broth

杨枝甘露

Chilled Mango Cream with Pomelo and Sago

\$278++ 四位用 / 4 persons

\$417++ 六位用 / 6 persons

鸡煲翅海鲜宴

Braised Shark's Fin and Seafood Set

金沙翠盏元贝鲜果冻

Deep-fried Conpoy with Salted Egg Yolk
served with Fresh Fruit

火焰满谭香小米金钱翅

'Tanjia'-style Flambé Braised Shark's Fin
with Organic Millet

米酒芹香蒸星斑球

Steamed Star Garoupa Fillet
with Chinese Wine and Parsley

X.O. 酱芦笋炒带子

Sautéed Scallop and Asparagus with X.O. Sauce

陈醋蜜汁龙子肉

Braised Prime Pork with Vinegar and Honey Sauce

饺子浓汤泡米线

Poached 'Mee Sua' with Homemade Dumpling
in Rich Broth

青柠雪葩芦荟冻

Chilled Aloe Vera and Lemongrass Jelly
topped with Lime Sorbet

\$368++ 四位用 / 4 persons

\$552++ 六位用 / 6 persons

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鸡煲翅海鲜鸭宴

Shark's Fin, Seafood and Irish Duck Set

金沙翠盏元贝鲜果冻

Deep-fried Conpoy with Salted Egg Yolk
served with Fresh Fruit

火焰古法鸡煲翅

Traditional-style Flambé Boiled Shark's Fin
with Chicken

金银蒜凤胎蒸虾

Steamed Prawn with Egg White and Minced Garlic

乾坤海鳘

Australian Barramundi Belly prepared in Two Ways

- 油浸 Deep-fried
- 炒 Sautéed

碳烧爱尔兰鸭

Signature Roast Irish Duck

杞子脆豆根泡菜苗

Poached Seasonal Vegetables
with Crispy Bean Dough and Wolfberries

腊味爽肉竹筒珍珠饭

Braised Mini Pearl Rice with Diced Pork
and Preserved Meat served in Bamboo Cup

荔枝雪葩芦荟冻

Chilled Aloe Vera and Lemongrass Jelly
topped with Lychee Sorbet

\$738++ 八位用 / 8 persons

\$798++ 十位用 / 10 persons

蟹皇翅海鲜宴

Double-boiled Shark's Fin and Seafood Set

椒香老虎虾

Crisp-fried Tiger Prawn with Sichuan Pepper Sauce

浓汤鸡炖金钱翅

Double-boiled Shark's Fin with Chicken in Rich Broth

X.O. 酱云彩炒带子

Sautéed Scallop and Vegetables in X.O. Sauce

白胡椒蒸翡翠鲈鱼球

Steamed Sliced Jade Perch Fillet with White Pepper

爱尔兰鸭素方层饼伴鲜果冻

Roast Irish Duck Skin and Crispy Beancurd Skin
served with Homemade Pancake and Fruit Jelly

黄焖竹炭豆腐

Braised Bamboo Charcoal Beancurd
with Vegetables in Pumpkin Sauce

饺子浓汤泡日本米线

Poached Japanese 'Mee Sua'
and Dumpling in Rich Broth

荔枝雪葩芦荟冻

Chilled Aloe Vera and Lemongrass Jelly
topped with Lychee Sorbet

\$828++ 八位用 / 8 persons

\$898++ 十位用 / 10 persons

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鱼翅鹅肝海鲜宴

Flambé Shark's Fin, Foie Gras and Seafood Set

蜜汁芥末龙虾球鲜果冻

Deep-fried Lobster Ball in Chef's Special Sauce
served with Fresh Fruit

火焰老爷小米金钱翅

Flambé Braised Shark's Fin with Millet
in Brown Sauce

法国鹅肝素方层饼伴醋溜番茄

Pan-fried French Foie Gras and Crispy Beancurd Skin
served on Pancake with Rose Cherry Tomato

米酒芹香蒸星斑球

Steamed Star Garoupa Fillet
with Chinese Wine and Parsley

碳烧爱尔兰鸭

Signature Roast Irish Duck

鲍脯花胶青蔬

Braised Sliced Abalone
and Fish Maw with Vegetables

泉水蛋鱼面筋泡稻庭面

Poached Inaniwa Noodles with Fish Puff and Onsen Egg

椰皇牛油果紫米雪山

Chilled Avocado with Black Glutinous Rice
and Ice-cream served in Mini Coconut

\$988++ 八位用 / 8 persons

\$1188++ 十位用 / 10 persons

珊瑚翅鹅肝海鲜宴

Braised Shark's Fin, Foie Gras and Seafood Set

蟹俩味

Crab prepared in Two Ways

- 辣椒蟹肉包子 Steamed Chilli Crab Meat Bun
- 白胡椒凤胎蒸蟹钳 Steamed Crab Claw
with White Pepper and Egg White

火焰珊瑚煲仔翅

Braised Shark's Fin with Crab Meat and Roe
served in Mini Claypot

乾坤星斑球

Garoupa Fillet prepared in Two Ways

- 油浸 Deep-fried
- 青酱椒蒸 Steamed with Pickled Green Chilli Sauce

爱尔兰鸭鹅肝素方层饼伴鲜果冻

Roast Irish Duck Skin and Foie Gras
served with Homemade Pancake and Fruit Jelly

饺子浓汤泡米线

Poached 'Mee Sua' with Dumpling in Rich Broth

荔枝雪葩芦荟冻

Chilled Aloe Vera and Lemongrass Jelly
topped with Lychee Sorbet

\$120++ 每位 / per person

\$960++ 八位用 / 8 persons

\$1200++ 十位用 / 10 persons

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譚老爺鵝肝海鮮宴

'Tanjia' Shark's Fin, Foie Gras and Seafood Set

爱尔兰鸭鹅肝素方层饼伴鲜果冻
Roast Irish Duck Skin and Foie Gras
served with Homemade Pancake and Fruit Jelly

石锅京城谭老爷
'Tanjia'-style Braised Shark's Fin Soup with Sea Cucumber, Shredded Abalone and Ham
served in Hot Stone Pot

乾坤星斑球
Garoupa Fillet prepared in Two Ways
• 油浸 Deep-fried
• 青酱椒蒸 Steamed with Pickled Green Chilli Sauce

黄焖竹炭豆腐
Braised Bamboo Charcoal Beancurd
with Green Vegetables in Pumpkin Sauce

元蹄银芽焖米粉
Braised Rice Vermicelli with Pork Shank and Bean Sprouts

柚子葡萄雪葩
Japanese Yuzu and Grape Sorbet

\$158++ 每位 / per person
\$1264++ 八位用 / 8 persons
\$1580++ 十位用 / 10 persons

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