



园景





GARDEN  
VIEW

CHINESE RESTAURANT

# Ala Carte

## 小食

### APPETIZER

	Per Portion
酸姜皮蛋 Century Egg with Pickled Ginger	\$6.50
肉松脆茄子 Crispy Eggplant topped with Pork Floss	\$9.50
七味椒盐豆腐粒  Deep-fried Beancurd Cube with Salt and Pepper	\$9.50
金沙松化鱼皮  Crispy Fish Skin with Salted Egg Yolk	\$13
西苑柚子软壳蟹 Crispy Soft-Shell Crab with Pomelo	\$15
泡菜生捞海蜇汾蹄  Marinated Jellyfish and Pork Trotter with Kimchi	\$15
椒盐白饭鱼  Crispy Whitebait with Salt and Pepper	\$15



Chef Recommendation / Heritage Selection



Spicy

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## 烧烤精选

### BBQ SELECTION

[\* 1 day advance pre-order required]

	Half	Whole
全体大红片皮乳猪*  Garden View Signature Roasted Suckling Pig		\$288
樟茶鸭* / 帝皇琵琶鸭*  Tea Smoked Duck / Roasted Pipa Duck		\$72
人参富贵鸡*  Ginseng Chicken		\$72
花雕贵妃鸡* Chinese Wine Imperial Chicken		\$40
片皮北京烤鸭  Peking Duck		\$72
明炉烧鸭 Roasted Duck	\$32	\$62
脆皮烧鸡 Crispy Roasted Chicken served with Prawn Cracker	\$20	\$40
	Small	Large
烧味三拼 Barbecued Trio Combination	\$32	\$62
烧味双拼 Barbecued Dual Combination	\$27	\$54
脆皮烧肉 Roasted Pork Belly Cube	\$22	\$42
蜜汁黑豚烧叉 Honey-glazed Barbecue Iberico Pork	\$22	\$42

 Chef Recommendation / Heritage Selection


 Spicy

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## 汤 / 羹类 SOUP

	Per Pax
红烧竹笙烩官燕 	\$52
Bird's Nest Soup with Bamboo Pith in Brown Sauce	
鲜人参花胶炖天白菇汤	\$25
Double-boiled Fish Maw Soup with Fresh Ginseng and Mushroom	
瑶柱花胶炖鱼骨汤	\$25
Double-boiled Fish's Cartilage Soup with Fish Maw and Conpoy	
蟹皇蟹肉雪蛤羹	\$20
Hashima Soup with Crab Roe and Crab Meat	
大虎虾酸辣羹	\$15
Hot and Sour Soup with Tiger Prawn, Shredded Wood Fungus and Mushroom	
三宝蟹肉鱼鳔羹	\$15
Fish Maw Soup with Crab Meat and Three Treasures	
云腿竹笙姬茸菇炖菜胆汤	\$15
Double-boiled Agaricus Mushroom Soup with Bamboo Pith, Hunan Ham and Chinese Cabbage	

	Per Pax	Small	Medium	Large
老火炖例汤	\$9.50	\$30	\$45	\$60
Double-boiled Soup of the Day				
黄焖鱼鳔羹 	\$12	\$40	\$60	\$80
Braised Fish Maw in Yellow Supreme Stock				



Chef Recommendation / Heritage Selection



Spicy

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## 鲍鱼海味类

### ABALONE AND DRIED DELICACY

	Per Pax		
红烧三头鲍鱼扣海参 Braised Whole 3-head Abalone with Sea Cucumber			\$68
鲍罗万有 (两位起) Braised Seafood Treasure Pot (Min 2 pax) [鲍鱼仔 Whole Baby Abalone, 冬菇 Shiitake Mushroom, 海参 Sea Cucumber, 带子 Fresh Scallop]			\$38
蚝皇六头鲍鱼扣海参冬菇 Braised Whole 6-head Abalone with Sea Cucumber & Mushroom			\$36
蚝皇六头鲍鱼扣鹅掌 Braised Whole 6-head Abalone with Goose Web			\$36
	Small	Medium	Large
鲍片扣天白菇 Sliced Abalone with Mushroom and Seasonal Greens	\$72	\$107	\$142
海味一品鲜煲 Braised Seafood Treasure and Pork Tendon served in Claypot [海参 Sea Cucumber, 冬菇 Shiitake Mushroom, 蹄根 Pork Tendon, 干贝 Dried Scallop, 虾球 Prawn]	\$62	\$92	\$122



Chef Recommendation / Heritage Selection



Spicy

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## 生猛海鲜类

### LIVE SEAFOOD

[\* 2 days advance pre-order required]

Per 100g

斯里兰卡肉蟹\*

Live Sri Lankan Crab

\$13

#### 煮法 Preparation Styles

- 辣椒 Chilli
- 咸蛋 Salted Egg Yolk
- 黑胡椒 Black Pepper
- 花雕蛋白蒸 'Hua Tiao' Steamed with Egg White
- 清蒸 Steamed

Per 100g

象拔蚌\*

Geoduck

Market

澳州 西澳龙虾

Live Australian Red Lobster

\$18

活生虾

Live Prawn

\$11

#### 煮法 Preparation Styles

- 刺身 Sashimi (活生虾以外 excluding live prawn)
- 堂灼 Poached with Supreme Stock
- 蒜茸粉丝蒸 Steamed with Vermicelli and Minced Garlic
- 上汤焗 Baked in Supreme Stock
- 花雕蛋白蒸 Steamed with Hua Tiao Cooking Wine and Egg White
- XO酱炒 Sautéed with Glass Vermicelli in Spicy XO Sauce served in Claypot

 Chef Recommendation / Heritage Selection

 Spicy

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## 游水海鲜类

### LIVE FISH

[\* 2 days advance pre-order required]

	Per 100g
东星斑鱼* Leopard Coral Grouper	Market
多宝鱼* Turbot Fish	Market
笋壳鱼 Marble Goby 'Soon Hock'	\$13
龙虎斑 Dragon Tiger Grouper	\$12
巴丁鱼,水果鱼* Patin	\$11

#### 煮法 Preparation Styles

- 清蒸 Steamed with Light Soy Sauce
- 油浸 Deep-fried with Light Soy Sauce
- 古法蒸 Steamed with Wood Fungus, Golden Mushroom and Red Date
- 姜茸蒸 Steamed with Minced Ginger
- 蒜子火腩焖 Braised with Roasted Pork and Garlic served in Claypot
- 干爆焖 Braised with Minced Meat, Garlic and Onion

	Per Pc
鲈鱼扒 — 70g Sea Perch Steak	\$23

#### 煮法 Preparation Styles

- 蒜茸豆筋蒸 Steamed with Beancurd Sheet and Minced Garlic
- 清蒸 Steamed with Light Soy Sauce
- 杏香西施 Deep-fried with Almond Flake, Lemongrass and Plum Sauce
- 日式焗 Japan Style Baked

 Chef Recommendation / Heritage Selection  Spicy

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## 海鲜类

### SEAFOOD

	Small	Medium	Large
砂煲豉汁凉瓜焖斑头腩 Braised Grouper Head with Bittergourd in Black Bean Sauce	\$40	\$60	\$80
干爆茄子豆根斑头腩 Grouper Head with Brinjal & Beancurd Skin	\$40	\$60	\$80
顺德爆炒红斑球 Stir-fried Grouper Fillet with Pickled Olive and Garlic	\$36	\$54	\$72
油泡京葱红斑球 Stir-fried Grouper Fillet with Onion	\$36	\$54	\$72
XO酱芦笋炒带子   Sautéed Scallop with Asparagus in XO Sauce	\$36	\$54	\$72
三文鱼子芥末夏果虾球 Deep-fried Prawn with Wasabi Mayonnaise Sauce, Macadamia Nut & Salmon Fish Roe	\$32	\$48	\$64
黄金虾球  Deep-fried Prawn with Salted Egg Yolk	\$32	\$48	\$64
西施松露油炒蟹肉 Stir-fried Crab Meat with Truffle Oil	\$32	\$48	\$64
豉油皇煎生虾  Stir-fried Prawn with Supreme Soy Sauce	\$30	\$45	\$60
蟹肉野菌烩荷塘 Steamed Egg White with Crabmeat and Fresh Mushroom	\$23	\$35	\$46
椒盐香脆花枝片 Crispy Cuttlefish Salt and Pepper	\$22	\$32	\$42

 Chef Recommendation / Heritage Selection

 Spicy

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## 豚类 PORK

	Small	Medium	Large
香芋腊味黑豚肉 Stir-fried Kurobuta Pork with Taro and Chinese Sausage	\$28	\$42	\$56
蜜汁蒜片黑豚肉 Stir-fried Kurobuta Pork with Sliced Roasted Garlic and Marmite Sauce	\$28	\$42	\$56
蒙古香煎猪扒  Mongolian Pork Chop	\$25	\$38	\$50
咖啡排骨  Coffee Pork Rib	\$22.80	\$34.20	\$45.60
京都排骨 Jing Du Pork Rib	\$22.80	\$34.20	\$45.60
荔枝咕嚕肉 Sweet and Sour Pork with Lychee and Mixed Capsicum	\$22	\$32	\$42

 Chef Recommendation / Heritage Selection

 Spicy

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## 鸡牛类

### CHICKEN AND BEEF

	Small	Medium	Large
杏香牛柳粒 Sautéed Beef Cube with Almond Flake	\$32	\$48	\$64
芝麻酱香煎牛柳  Pan-seared Beef Steak in Sesame Sauce	\$32	\$48	\$64
黑椒牛扒  Pan-seared Beef Steak with Black Pepper Sauce	\$32	\$48	\$64
中式香煎牛仔扒 Chinese Style Pan-seared Beef Steak	\$32	\$48	\$64
鲜蘑菇炒牛肉 Stir-fried Sliced Beef with Button Mushroom	\$28	\$42	\$54
宫保腰果鸡球  'Gong Bao' Style Stir-fried Chicken with Dried Red Chilli and Cashew Nut	\$22	\$32	\$42
辣子鸡球  Stir-fried Chicken with Dried Red Chilli and Peppercorn	\$22	\$32	\$42

 Chef Recommendation / Heritage Selection  Spicy

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## 沙煲类 CLAYPOT

	Small	Medium	Large
干燥海参豆腐煲 Stir-fried Sea Cucumber with Beancurd	\$42	\$63	\$84
XO生虾粉丝煲   Prawn with Vermicelli in XO Sauce	\$32	\$48	\$64
豉味香麦菜黑豚肉煲 Stir-fried Kurobuta Pork with Vegetable in Black Bean Sauce	\$30	\$45	\$60
粤式萝卜牛腩煲  Cantonese Style Braised Beef Brisket with Radish	\$25	\$38	\$50
芋头滑鸡球煲 Braised Chicken with Yam	\$22	\$32	\$42
咸鱼鸡粒豆腐煲  Braised Beancurd with Chicken and Salted Fish	\$20	\$30	\$40
渔香茄子煲   Braised Eggplant with Minced Pork and Salted Fish	\$20	\$30	\$40
松菇茄子豆根煲 Claypot Brinjal with Beancurd Skin & Honshimeiji Mushroom	\$20	\$30	\$40

 Chef Recommendation / Heritage Selection  Spicy

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## 健康养生时蔬，豆腐类

### VEGETABLES AND HOME-MADE BEANCURD

	Small	Medium	Large
肉酱松菇带子自制豆腐 Braised Home-made Seaweed Beancurd with Scallop, Minced Pork, Honshimeiji Mushroom and Seasonal Greens	\$30	\$45	\$60
鱼骨汤鱼鳔灼白菜苗 Poached Baby Cabbage and Fish Maw in Fish's Cartilage Soup	\$25	\$38	\$50
鲜蟹肉竹笙自制豆腐 Braised Home-made Seaweed Beancurd with Crab Meat, Bamboo Pith and Seasonal Greens	\$25	\$38	\$50
咸鱼银芽青龙菜 Stir-fried Royale Chive with Beansprout and Salted Fish	\$20	\$30	\$40
金银蛋苋菜苗  Poached Chinese Spinach with Trio Egg	\$22	\$32	\$42
XO酱肉碎炒四季豆  Stir-fried French Bean with Minced Pork in XO Sauce	\$20	\$30	\$40
绿耳仙夏 Sautéed Lotus Root, Asparagus, Snow Fungus, Snow Pea, Honshimeiji Mushroom and Lily Bulb	\$22.80	\$34.20	\$45.60
田园时蔬 Seasonal Vegetables [芥兰 Hong Kong Kai Lan / 菜心 Choy Sum / 芦笋 Asparagus / 白菜苗 Chinese Cabbage ]	\$20	\$30	\$40
[苋菜苗 Chinese Spinach / 兰花 Broccoli / 生菜 Lettuce / 菠菜 Spinach]	\$18	\$26	\$36



Chef Recommendation / Heritage Selection



Spicy


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## 素汤 / 羹类

### VEGETARIAN SOUP

	Per Pax
野生竹笙鲜菇炖汤 Double-boiled Wild Bamboo Pith and Mushroom	\$13
菇丝酸辣羹  Hot and Sour Soup with Shredded Mushrooms, Wood Fungus, Chilli and Beancurd	\$9
上素粟米羹 Sweet Corn Soup	\$9
鲜蘑菇豆腐羹 Button Mushroom Soup with Beancurd	\$9



Chef Recommendation / Heritage Selection



Spicy

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## 素菜

### VEGETARIAN DISHES

	Small	Medium	Large
南乳斋煲  Braised Broccoli with Vermicelli, Seasonal Greens, Sliced Mushroom & Fermented Beancurd Sauce	\$22	\$32	\$42
麦香酥炸素虾 Deep-fried Mock Prawn with Cereal	\$20	\$30	\$40
宫保腰果素肉  'Gong Bao' Style Stir-fried Mock Meat with Dried Red Chilli & Cashew Nut	\$20	\$30	\$40
麦香酥炸豆腐 Deep-fried Cereal Beancurd	\$20	\$30	\$40
夏果黑椒豆腐 Stir-fried Beancurd with Macadamia Nut & Black Pepper	\$20	\$30	\$40
素麻婆豆腐  Vegetarian Mapo Beancurd	\$20	\$30	\$40
什菌炒芥兰 Stir-fried Kai Lan with Wild Mushroom	\$20	\$30	\$40
上素煎生面 Crispy Noodle with Mixed Vegetable	\$20	\$30	\$40
素干烧榄菜四季豆 Stir-fried French Bean with Olive Vegetable	\$18	\$28	\$36
芥末松菇 Deep-fried Honshimeiji Mushroom with Wasabi Mayonnaise Sauce	\$18	\$28	\$36
素渔香茄子煲   Braised Eggplant with Spicy Sauce	\$18	\$28	\$36

 Chef Recommendation / Heritage Selection  Spicy

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## 面 / 饭类

### NOODLES AND RICE

	Small	Medium	Large
海鲜煎生面 Crispy Noodle with Seafood	\$25	\$38	\$50
姜葱生虾焖面卜 Braised Mee Pok with Fresh Prawn, Ginger and Onion	\$23	\$35	\$46
豉汁黑猪肉焖米粉 Braised Rice Vermicelli with Kurobuta Pork in Black Bean Sauce	\$23	\$35	\$46
海鲜干炒鱼茸面  Stir-fried Fish Paste Noodle with Assorted Seafood	\$22	\$32	\$42
虾子干烧伊面  Braised Ee-Fu Noodle with Shrimp Paste	\$20	\$30	\$40
潮式炒河粉 Teochew Style Stir-fried Hor Fun	\$20	\$30	\$40
大澳米粉  Bee Hoon with Seafood & Salted Fish	\$20	\$30	\$40
三文鱼子蟹肉蛋白炒饭 Fried Rice with Crab Meat, Egg White and Caviar	\$25	\$38	\$50
杨洲炒饭  Yangzhou Fried Rice with Honey Glazed Pork and Prawn	\$20	\$30	\$40
			<b>Per Pax</b>
砂煲咸鱼鸡球腊味饭 Claypot Rice with Meat, Chicken, Salted Fish, Chinese Sausage, Liver Sausage and Seasonal Greens [Minimum 4 pax, estimated waiting time of 45 minutes]			\$14



Chef Recommendation / Heritage Selection



Spicy

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## 甜品 DESSERT

	Per Portion
红莲炖雪蛤  Double-boiled Hashima with Lotus Seed and Red Date	\$13
芦荟香茅冻  Chilled Lemongrass Jelly with Sea Coconut and Aloe Vera	\$8
养颜自制龟苓膏  Chilled Herbal Jelly served with Honey Syrup	\$8
椰汁金瓜芋泥  Yam Paste with Pumpkin in Coconut Cream	\$7
杨枝甘露 Chilled Mango Sago with Pomelo	\$7
椰香之冻 Chilled Coconut Pudding	\$7
香芒布丁  Chilled Mango Pudding	\$7
枸杞子桂花糕  Osmanthus Jelly with Wolfberry	\$7 (3 pieces)
水果拼盘 Fresh Fruit Platter	\$17
豆沙锅饼 Deep-fried Red Bean Pancake	\$16
加：香草雪糕 Add: Vanilla Ice Cream	\$2.20

 Chef Recommendation / Heritage Selection  Spicy

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# INDIVIDUAL SET MENU A

\$60 Per Pax  
(Min. 2 Pax)

## 园景三拼

椒盐白饭鱼, 生捞海蜇, 脆皮烧肉

Garden View Combination Crispy Whitebait with Salt and Pepper,  
Marinated Jellyfish and Roasted Pork Belly Cube

## 鱼鳔大虎虾羹

Braised Fish Maw Soup with Tiger Prawn

## XO酱炒甜豆带子鲜百合

Stir-fried Fresh Scallops with Honey Pea and Lily Bulb in XO Sauce

## 日式焗鸡扒

Hokkaido Style Baked Chicken Chop

## 园景金镶银蚧肉炒饭

Garden View Fried Rice with Dried Scallop & Egg Yolk

## 时日甜品

Dessert of the Day



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# INDIVIDUAL SET MENU B

**\$90 Per Pax**  
(Min. 2 Pax)

日式天妇罗炸虾拼鲜果龙虾沙律  
Lobster Salad with Fresh Fruits with Kyoto Tempura Prawn


鱼骨汤炖花胶竹笙  
Double-boiled Fish Cartilage Soup with Fish Maw and Bamboo Pith

黑松露香煎鲈鱼扒  
Pan-fried Sea Perch Fillet with Black Truffle

蟹肉原粒带子自制豆腐  
Braised Home-made Beancurd with Fresh Scallop,  
Crabmeat and Seasonal Greens

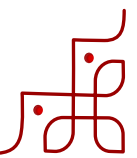

海鲜干炒鱼茸面  
Garden View Stir-fried Dried Fish Paste Noodle with Assorted Seafood

时日甜品  
Dessert of the Day



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# SET MENU C

**\$328**  
(5 - 6 Pax)

港式烧味三拼

秘制叉烧，脆皮烧肉，香煎熏鸭胸

Roasted Meat Combination

Honey Glazed Barbecue Pork, Roasted Pork Belly Cube and Pan-fried Smoked Duck

蟹肉三宝羹

Crabmeat Soup with Three Treasures

清蒸龙虎斑

Steamed Dragon Tiger Grouper

千丝炒双鲜时蔬

Stir-fried Fresh Scallop with Prawn with Bean Skin and Seasonal Vegetables

鱼骨汤鱼鳔灼白菜苗


Poached Baby Cabbage and Fish Maw in Fish's Cartilage Soup

韭黄金菇焖伊面

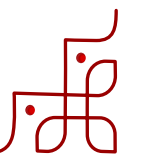

Braised Ee Fu Noodle with Chives and Enoki Mushroom

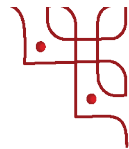
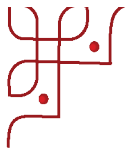
养颜自制龟苓膏

Chilled Home-made Herbal Jelly served with Honey Syrup



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# SET MENU D

\$478

(5 - 6 Pax)

锦绣聚宝盆

\*香脆腐皮卷 \*金沙松化鱼皮 \*泰式贵妃鲍 \*芥末虾球

Total Wealth Platter

Crispy Bean Skin Roll, Crispy Fish Skin with  
Salted Egg Yolk, Thai Style Mock Abalone, Wasabi Prawn

黄焖蟹肉鱼鳔羹

Braised Fish Maw with Crabmeat in Yellow Supreme Stock

油浸笋壳鱼

Deep Fried Crispy Soon Hock in Light Sauce

特酱烧鸭

Cantonese Style Roasted Duck

红烧花菇海参

Braised Sea Cucumber with Shitake Mushroom

鲍汁焖面卜

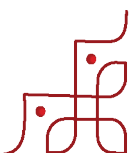
Braised Mee Pok with Abalone Sauce

枸杞子桂花糕拼豆沙锅饼

Osmanthus Jelly with Wolfberry and Deep-fried Red Bean Pancake



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# SET MENU E



\$828  
(10 Pax)

片皮北京烤鸭  
Peking Duck

迷你鲍鱼黄焖羹  
Braised Mini Abalone with Fish Maw in Yellow Supreme Soup

清蒸笋壳鱼  
Steamed Soon Hock in Light Sauce

豉油皇煎生虾  
Stir-fried Prawn with Supreme Soy Sauce

红烧鲍鱼扣花菇  
Braised Abalone with Shitake Mushroom

黑胡椒炒牛粒  
Sautéed Beef Cube in Black Pepper Sauce

鸭丝银芽煎生面  
Crispy Noodle with Shredded Duck and Silver Sprout

杨枝甘露  
Chilled Mango Sago with Pomelo

# SET MENU F

\$1138  
(10 Pax)

## 豪华拼盘

\*鲜果龙虾律 \*椒盐白饭鱼 \*桂花炒蟹肉 \*泰式海蜇 \*香脆腐皮卷

Deluxe Combinations

Lobster Salad, Crispy Whitebait with Salt and Pepper,  
Crabmeat Omelette, Thai Style Jellyfish, Crispy Bean Skin Roll

## 全体大红片皮乳猪

Garden View Signature Roasted Suckling Pig

## 红烧蟹肉燕窝羹

Braised Bird's Nest Soup with Crabmeat

## 古法蒸龙虎斑

Traditional Steamed Dragon Tiger Grouper with  
Wood Fungus, Golden Mushroom and Red Date

## 松露油香煎带子西兰花

Pan-fried Fresh Scallop with Truffle Oil and Broccoli

## 葱爆猪件焖豆腐

Braised Pork with Tofu served in Claypot

## 鲜菌干炒面线

Fried Flour Vermicelli with Fresh Mushrooms

## 芦荟香茅冻

Chilled Lemongrass Jelly with Sea Coconut and Aloe Vera