The bright moon…

When will it appear ?

Even a thousand miles away…

We will share the beauty of

Lady Chang ’e moonlight

明月幾時有，千里共嬋娟

Ming Juan Lou offers contemporary Cantonese Cuisine while paying tribute to classic dishes. Inspired by the profound ancient Chinese verses of Philosopher Su Shi's 'The Bright Moon'. Each dish reflects the rich historical essence of Cantonese cuisine and embodies the Eastern symbolism of reunion and togetherness associated with feasts. Ming Juan Lou aims to use locally sourced sustainable ingredients, blending creativity and exquisite culinary skills to ingeniously incorporate the imagery of the bright moon from the poetry into classic Cantonese dishes. The balance we strike between sublime flavors and impeccable service is as perfect as the harmony of our ingredients.

明娟樓提供當代經典粵式料理。餐廳名字受到宋代著名詩人蘇軾《水調歌頭》深刻詩詞的啟發，將詩詞中皎潔明月的意象巧妙融入粵菜經典佳餚，並與無可挑剔的服務之間演繹出完美的平衡。

明娟樓旨在使用源自在地的永續食材，以富有創意的手法和精湛廚藝，每道菜餚融匯了粵式美食悠久的歷史底蘊，更是東方對筵席所象徵的團圓相聚寓意的呈現。

MING JUAN LOU SIGNATURES | 明娟樓 - 招牌菜

Ming Juan Lou's Roasted Signature Duck **NT$** 3,688
明娟樓月櫻雙味燻鴨

"Two-Ways" whisky flambee"Moon Cherry Duck" combines the romantic imagery of the moon with the sweetness of duck, representing the perfect pairing of duck and cherries; "Double-flavored Smoked Duck" highlights the unique cooking method of the dish, while "Whiskey Flames" emphasizes the dramatic and spectacular preparation process.

威士忌火焰「月櫻」融合了月亮的浪漫意象與鴨肉的甜美，「雙味燻鴨」呈現了菜品的獨特烹飪方式，「威士忌火焰」則突顯了激動人心與引人入勝的菜品製作。

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MING JUAN LOU SET MENU | 明娟樓 套餐

MING SET MENU / 8 courses	NT$ 2,888 / person	明 套餐
MOON SET MENU / 8 courses	NT$ 3,888 / person	月 套餐
TASTING MENU / 8 courses	NT$ 3,888 / person	風味 套餐
JUAN SET MENU / 10 courses	NT$ 5,888 / person	娟 套餐

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MING SET MENU – 8 courses NT$ 2,888 / person | 明 套餐 - 8 道菜 NT$ 2,888 / 位

InterContinental Butterfly Platter	洲際迎賓玉彩蝶
Roasted Duck Slices | Abalone with Salsa	燒鴨片 | 莎莎醬鮮鮑
Mullet Roe | Asparagus Salad	百花烏魚子 | 皇后醬蘆筍
Stir-fried Prawn with Yam and Seasonal Vegetables	金球山藥海明蝦
Slow-stewed Conch in Chicken Broth	伯爵螺頭鳳凰盅
Steamed Grouper with Pickled Vegetables and Fish Sauce	宮廷玉樹龍膽魚
Pan-seared Lamb Chops with House Herbs	御品秘製羊小排
Steamed Seafood Rice with Truffles and Wild Mushrooms	松露金茸海鮮飯
Chef's Selection of Dim Sum Duo	港式美點映雙輝
Stewed Hasma with Pumpkin and Sago Pearls	雪蛤珍珠金瓜露

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MOON SET MENU – 8 courses NT$ 3,888 / person | 月 套餐 - 8 道菜 NT$ 3,888 / 位

InterContinental Butterfly Platter	洲際迎賓彩蝶盤
Crispy Roasted Suckling Pig Slice | Roasted Duck Slice	乳豬件丨燒鴨片
Asparagus Salad | Wasabi - Marinated Conch	皇后醬蘆筍丨山葵拌螺片
Stir-fried Prawns with Mixed Vegetables in Red and Dry Braising	翠綠醬燒雙味蝦
Double-boiled Chicken and Conch Soup with Ginseng	花蓼石斛螺頭雞湯
Braised South African Abalone and Fish Maw in Oyster Sauce	花膠金錢南非鮑
Steamed Spotted Grouper with Scallion and Fish Sauce	西施貴妃東星斑
Braised Australian Wagyu Beef Cheeks with Truffle	松露澳洲和牛頰
Chef's Selection of Dim Sum Duo	港式美點映雙輝
Stewed Hasma with Almond Cream and Honey	雪蛤杏汁甜蜜露

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TASTING MENU – 8 courses NT$ 3,888 / person | 特典風味套餐 - 八道菜 NT$ 3,888 /位

Canapé of King Crab with Oscietra Caviar	帝王蟹魚子醬小點
Lemon-scented Shrimp Balls	檸香明月蝦球
Double-Boiled Chicken Soup with Cantaloupe and Ham	御品蜜瓜燉雞湯
Steamed Scallop and Tofu with Fermented Black Bean and Tangerine Peel Sauce	鼓汁陳皮豆腐蒸玉帶
Stir-fried Jinhua Ham with Green Asparagus	金腿扒翠蘆
"DONGPO" Braised Black Pork Belly with Yellow Wine and Mountain Spices	蘇式甕燒東坡肉
Steamed Leopard Coral Grouper with Superior Fish Sauce	皇露清蒸龍虎斑
Deep-fried Glutinous Rice Dumpling Stuffed with Pork and Mushroom – "Jade Calabash" Style	玉葫蘆菱角鹹水角

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JUAN SET MENU – 10 courses NT$ 5,888 / person | 娟 套餐 - 10 道菜 NT$ 5,888 /位

InterContinental Butterfly Platter	洲際彩蝶品味盤
Crispy Roasted Suckling Pig | Poached Duck Slice	片皮乳豬 | 潮蓮鴨片
Conch with Wasabi | Scallop with Salsa	山葵螺肉 | 玉帶莎莎醬
Baked Lobster with Cheese and Cream Sauce	起司奶油龍蝦盞
Slow-stewed Silkie Chicken Soup with Fish Maw and Mustard Greens	花膠菜膽竹絲雞
Steamed Blue Grouper with Fish Sauce and Caviar	魚子西施海藍斑
Braised Abalone and Sea Cucumber in Oyster Sauce	刺參一品中東鮑
Grilled Beef Short Ribs with Oyster Glaze	宮廷炙燒牛肋排
Steamed Glutinous Pearl Rice with Grilled Eel	河鰻蒲燒珍珠粒
Chef's Selection of Dim Sum Duo	港式美點映雙輝
Double-boiled Bird's Nest with Almond Cream	杏汁燕盞甜蜜露
Seasonal House-made Ice Cream	季令手工冰淇淋

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APPETIZER COLLECTION | 珍饈前菜

Moonlit Mullet Roe with Apple	988	月夜醉人蘋香烏魚子
Stewed Spicy Beef Shank	688	麻辣川味牛腱
Australian Wagyu Beef Tongue with Peppercorn	688	椒麻澳洲和牛舌
King Crab and Celery Canapé with Oscietra Caviar No. 5	520	帝王蟹魚子醬小點
Jellyfish with Fruity Vinegar and Sesame	368	果醋蜇花
Seasonal Vegetables with Yogurt Dressing	328	田園優格彩艷蔬
Bitter Melon with Salted Egg Yolk	328	金沙玉涼瓜
Black Fungus Salad with Wasabi Dressing	288	芥末芹香雲耳
Thousand Layers Preserved Radish	288	千層白玉

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SOUP | 湯羹

Double-boiled Fish Maw Soup with Jinhua Ham, Scallops, and Baby Cabbage / Serves 3-4 (Requires booking two days in advance)	3,888	宮廷濃湯菜膽燉花膠 /例 需2天前預訂
Stewed Fish Maw Soup with Matsutake Mushroom and Baby Cabbage/per person	888	松茸菜膽燉花膠/位
Stewed Chicken Soup with Abalone and Cordyceps /per person	888	蟲草花鮑魚燉雞/位
Stewed Chicken and Conch Soup with Ginseng /per person	488	花蓼石斛螺頭燉雞/位
Double-boiled Black-bone Chicken With Dried Shellfish /per person	488	日月魚燉竹絲烏骨雞/位
Beef Thick Soup with Mushrooms and Egg White/per person	428	西湖牛肉羹/位

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Double-boiled Chicken Soup with Cantaloupe and Ham / per person NT$ 588
御品蜜瓜燉雞湯 / 位

THE SIGNATURES ｜ 明娟樓 私房名菜

Abalone and Japanese Wagyu 1,688

Braised South African abalone and A5 Wagyu with Makauy

This classic Cantonese dish is made of Japanese Wagyu simmered on low heat for 24 hours, paired with South African abalone and Taiwanese mountain Makauy pepper to enhance a light lemon scent, gently served atop fresh lotus leaves harvested during the early morning dew in the mountains.

煨鮮鮑佐精燉和牛

煨南非鮑魚搭配日本A5和牛及馬告

這是一道經典的粵菜佳餚，選用日本和牛低溫舒肥了 24 小時製成並搭配新嫩南非鮑魚，服務時使用清晨露水凝結的新鮮荷葉作為食器呈現

Crispy Golden Oyster 588

Champagne Infusion and Oscietra Caviar with Yuzu dust and edible gold leaf

Crispy Taiwanese oyster seasoned with lemon zest and sweet chili, coated with crispy wonton wrappers, and baked golden-yellow representing the full moon. Caviar and gold leaf top this unique creation, representing the bright and everlasting beauty of the moon goddess.

酥炸金黃鮮蠔

香檳浸泡搭配上魚子醬及柚子粉及食用金箔

酥脆的台灣蚵以檸檬皮碎和甜辣醬調味，裹上酥脆的餛飩皮，烘烤至金黃色，象徵著圓月。魚子醬和金箔點綴其上，代表著月之女神永恆的光芒和美麗。

Moonlight Fish Skin with Salted Egg Yolk 328

Crispy fish skin is first deep-fried, then stir-fried and coated with salted egg yolks made from duck eggs raised in Sichongxi, Pingtung. The salted egg yolk, resembling a bright moon, clings to the fried fish skin like the gently shimmering gown of the moon goddess.

明月彩沙金衣

使用魚皮先炸後炒再拌入選用屏東四重溪泉水養殖的鴨蛋製成而成的鹹蛋黃

看似明月的鹹蛋黃依附在炸過的魚片，宛如月娘微光閃耀的衣裳。

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MADAME WU's Braised Short Ribs NT$ 2,288
吳氏精燉牛小排

Beef Short Ribs with Rice Vinegar and Crispy Rice

Paying homage to the historically significant Pujiang Wu's Cookbook, which meticulously documented recipes and ingredient proportions. The chef carefully blends spices to slow-cook Kobe beef short ribs for 24 hours, resulting in a tender and velvety texture. When savored together with crispy rice crackers, it creates a rich and diverse palate experience. experience.experience.

牛肋排搭配米醋及脆米

向充滿歷史意義的蒲江吳氏菜譜致敬，菜譜詳細紀載了料理的做法與份量。主廚精心調製香料慢燉24小時神戶牛小排，口感香滑軟嫩，與香酥的米餅一起入口增添豐富的口感。

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SECRET RECIPE THE MEAT COLLECTION | 明娟樓 - 肉類 秘製美饌

Lychee Wood-smoked Cherry Duck	388	荔枝木燻櫻桃鴨
Lychee Wood Smoked Cherry Duck with Foie Gras Terrine and Sathorn Candy		荔枝木煙燻櫻桃鴨搭配鵝肝醬凍及糖衣
Ming Juan Lou's Lychee Cherry Duck, smoked with lychee wood is rich and tender. It pairs exquisitely with a luxurious foie gras terrine, while Sathorn candy adds a touch of ethereal sweetness. Indulge in this dish and be transported to the enchanted moonlit realm.		明娟樓的荔枝櫻桃鴨，以荔枝木煙燻鴨，鮮嫩濃郁，與奢華的鵝肝醬凍完美搭配，而糖衣則增添了一絲飄渺的甜味。品味此道菜餚，彷彿置身於迷人的月光秘境。

PORK | 豚肉

Stir-fried Matsusaka Pork and Prawns with XO Sauce	1,088	XO醬松坂明蝦球
Pork Ribs with Honey Sauce and Aged Black Vinegar	888	宮廷御甕陳香骨
Stir-fried Iberico Pork with XO Sauce	888	XO醬爆伊比利豬
Oolong Tea Smoked Pork with Honey-glazed	388	烏龍茶香蜜汁叉燒

WAGYU BEEF | 和牛

Japanese A5 Wagyu beef with Balsamic Vinegar	4,888	日本A5霜降和牛粒
Braised Australian Wagyu M5+ Beef Cheeks with Porcini /per person	888	牛肝菌澳洲和牛頰 /位

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Pan-fried Japanese Wagyu Beef with Charcoal Salt NT$ 1,388
黑鹽日本和牛粒

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"DONGPO" NT$ 288
東坡肉

Braised Black Pork Belly with Yellow Wine and Mountain Spices

Black pork belly stewed to perfection. This is a classic dish from the Jiangsu and Zhejiang regions, named after the renowned Song Dynasty literary figure Su Shi (Su Dongpo). Each bite encapsulates rich historical flavors and unique culinary craftsmanship. The perfectly balanced mix of lean and fatty pork melts in your mouth, offering an irresistible taste that blends ancient and modern culinary traditions.

甕燒東坡肉及黃酒與香料

將黑豬五花綑綁成四方形加入醬汁燉煮至軟嫩。經典的江浙名菜，其名稱源自於宋代大文豪蘇軾(蘇東坡)。每一口都蘊含著濃厚的歷史韻味和獨特的烹飪智慧，半肥半瘦的豬肉在口中化開，讓人無法抗拒這份古今交融的美味享受。

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Moonlit Crispy Pork Cubes NT$ 1,088
月輝枝木燒金磚

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Moon-glow Honey-glazed BBQ Pork NT$ 988
月輝映照蜜汁叉燒

Select Taiwanese black pork, marinated for two days with over ten kinds of spices, then slow-roasted for 12 hours to achieve a honey sweetness and the unique tenderness of black pork. Its sheen is reminiscent of moonlight reflecting on a lake.

精選台灣黑毛豬，搭配十餘種香料醃製兩天，經由慢烤12小時呈現如蜂蜜的清甜香氣與特有黑毛豬的滑嫩口感。猶如水波映月。

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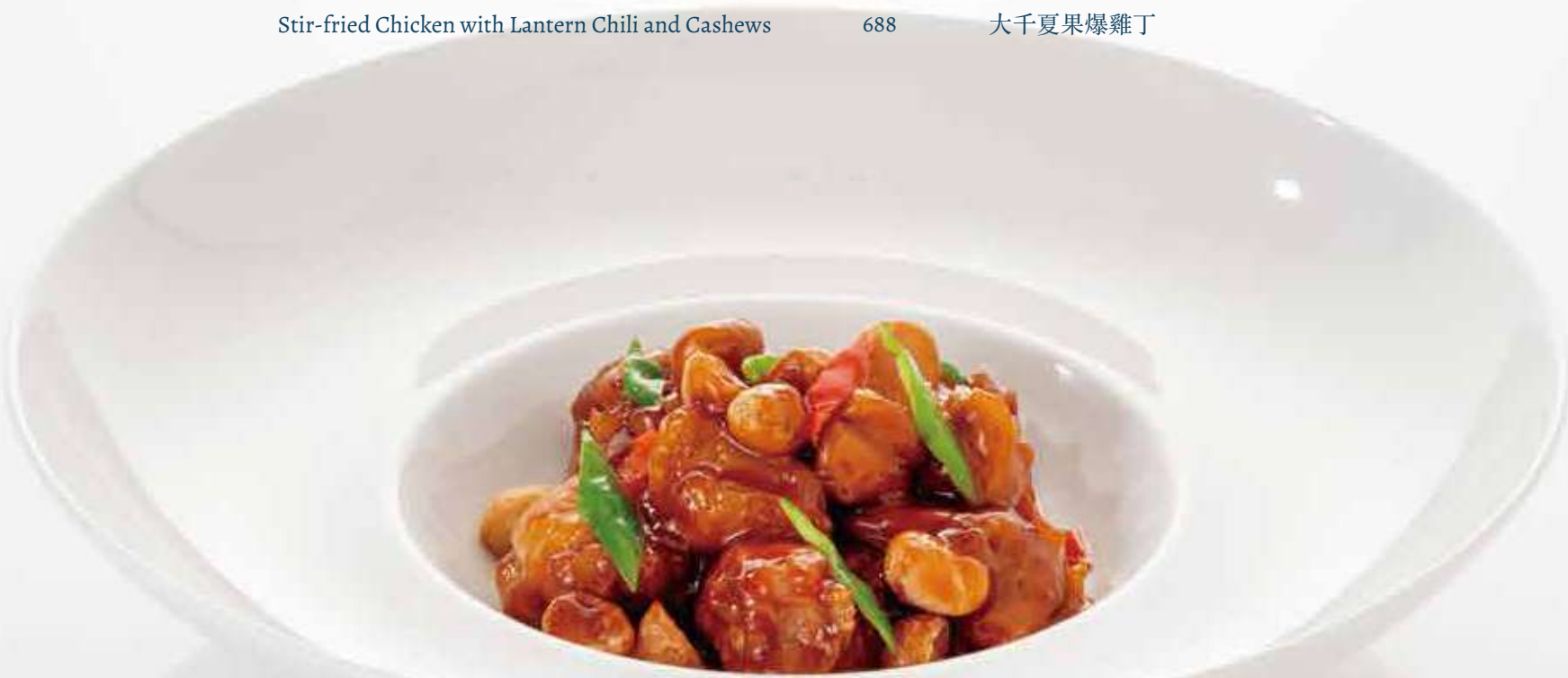
CHICKEN | 雞肉

Braised Chicken and Abalone with Oyster Sauce	1,688	皇鼎鮑魚燒鳳凰
Crispy Chicken with Deep-fried Garlic / Half	888	金粒沙風脆皮雞/半隻
Braised-fried Chicken with Spicy Garlic Sauce	788	密燒魚香炆雞球
Stir-fried Chicken with Lantern Chili and Cashews	688	大千夏果爆雞丁



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LAMB | 羊肉

Pan-fried Lamb Chop with Black Pepper	1,688	香煎黑椒羊排
Braised Lamb Shank with Honey Oyster Glaze	988	翡翠蜜汁羊膝
Lamb Loin Skewer with Macauy Pepper and Chili Gel	688	馬告辣子串羔羊

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SIGNATURE ROAST COLLECTION | 經典臘味招牌菜

THE ROASTED BLACK SUCKLING PIG / 6 slices — 1,288 — 金牌乳豬 / 6片

Select Taiwanese pork, marinated for 24 hours with over 20 different ingredients by our chef. Grilled using Taiwanese longan wood, and paired with a sauce made from more than 10 ingredients. The aroma and flavors meld instantly upon tasting.

嚴選台灣毛豬，經由主廚使用20餘種食材醃製24小時，以台灣龍眼木做燒烤而成，再搭配使用10餘種食材製成的醬汁，香氣與口感瞬間互相交融。

SIGNATURE SEAFOOD | 海鮮招牌菜

SYMPHONY OF MOONLIT LOBSTER/ half — 1,388 — 月光下的龍蝦交響曲/半隻

Lobster Medallion and Japanese Hokkaido Scallops with bisque and Yuzu gel
Pickled Radish | Fragrant Dust

龍蝦與日本北海道干貝搭配濃湯和柚子凝膠、
醃蘿蔔及柚子皮

Lunar Rhapsody is an elegant dish inspired by the poetic connection to the moon. Delicate lobster and scallops take center stage, complemented by an array of harmonizing ingredients that represent the moon's enchanting allure. This dish is a celebration of flavors, textures and the celestial beauty of the night sky.

月光狂想曲是一道優雅的菜餚，靈感來自對月亮的詩意聯繫。這道菜使用了甜美彈牙的龍蝦與干貝，搭配主廚精湛手藝，述說著月亮迷人的吸引力，這道菜是對當地風味、食材和美麗夜空的最高讚揚。

RED MOON KING PRAWN/4 pieces — 1,088 — 紅月凝香芥末蝦球/4顆

Mango Spherification with Yuzu and Wasabi

芒果風味搭配柚子和芥末

In the dim light of the moon, this dish is prepared to represent the Red Moon Tiger Prawn, inspired by Lady Chang'e's celestial dance. Delicate prawns marinated in yuzu and wasabi lay atop a vibrant mango specification representing the full moon. Each element harmonizes in an otherworldly balance. The flavors transported to the moonlit gardens of Chang'e where the air was thick with the scent of yuzu blossoms.

在昏暗的月光下，這道菜呈現了紅月虎蝦，靈感來自嫦娥奔月的故事。精緻的虎蝦以柚子和芥末醃製，置於象徵滿月的鮮豔芒果球之上。每個元素都在您的口中達到平衡、柚子花的香氣充滿口腔。

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SEAFOOD COLLECTION | 珍饈海鮮

Seafood Pot with Sea Cucumber and Abalone	1,888	御品海皇鮑魚煲
Baked Prawn with Truffle and Crispy Rice /8 pieces	1,888	脆米松露焗明蝦/8隻
Bright Moon Shrimp Balls with Fragrant Lemon Essence /4 pieces	1,808	檸香明月蝦球/4顆
Baked Prawn with Romaine Lettuce and Scallion Sauce /8 pieces	1,688	龍捲生抽焗大蝦/8隻
Scrambled Egg with Scallop and Truffle /6 pieces	1,288	黑松露滑香干貝/6顆
Stir-fried Scallops with Broccoli and Walnuts	988	月影翡翠核桃玉帶
Steamed Scallop and Tofu with Black Bean and Tangerine Peel Sauce 4 Pieces	628	鼓汁陳皮豆腐蒸玉帶/4顆
Steamed Grouper with Fish Sauce /per person	588	玉露七星斑 /位
Pan-fried Grouper with Sweet and Sour Sauce / per person	588	宮廷煎封七星斑 /位
Steamed Grouper with Fish Sauce /per person	520	玉露龍虎斑 /位
Pan-fried Grouper with Brown Sauce /per person	488	宮廷煎封虎斑球 /位

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Formosa Salted Fish NT$ 520
台灣鹹醃魚

Lobster | Hokkaido Scallops | Halibut with Sweet Chili Gel
Asparagus | Roots | Mountain Flowers | Cordyceps Flower

Inspired by ancient Taiwanese preservation methods, this dish features lightly salted fish—a technique that enhances both texture and depth of flavor. Taiwanese Makauy and ocean salt bring a distinctive aroma, while lobster and seasonal vegetables add freshness and balance to this elegant composition.

龍蝦、干貝及寒帶比目魚搭配甜辣椒凝膠及蘆筍,根莖蔬菜和蟲草花

醃製是古老的保存食物的技術之一，它為魚鮮帶來了獨特的口感和味道。
靈感源自台灣傳統的醃漬技藝，輕醃魚鮮展現獨特口感與層次風味。結合海鹽與台灣原生馬告，香氣迷人；佐以龍蝦與時令蔬菜，呈現清新優雅的味覺平衡。

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Pan-fried Grouper with Brown Sauce / per person NT$ 488
宮廷煎封虎斑球 /位

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LIVE SEAFOOD | 極品海鮮

South African Abalone	Steamed or Garlic-Steamed	market price	南非鮑魚	清蒸或蒜蓉蒸 每兩/時價
Boston Lobster	Steamed or Garlic-Steamed	market price	波士頓龍蝦	清蒸或蒜蓉蒸 每兩/時價
Gazami Crab	Steamed or Typhoon Shelter Style	market price	處女蟳	清蒸或避風塘 每兩/時價
Mud Crab	Steamed or Typhoon Shelter Style	market price	沙公	清蒸或避風塘 每兩/時價
Marbled Goby with Fish	Steamed or Quick-Fried in Oil	market price	筍殼魚	清蒸或油泡 每兩/時價
Steamed Lobster with Egg White and Huadiao Wine		market price	花雕雪花蒸龍蝦 /時價	

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ABALONE / SEA CUCUMBER / BIRD'S NEST ｜ 珍味鮑參燕窩

Braised South African Abalone (8-head) /per person	5,888	南非乾鮑魚(8頭) / 位
Braised Abalone (24 heads) /per person	4,988	皇鼎吉品鮑魚(24頭) / 位
Braised Kanto Sea Cucumber with Fish Maw /per person	2,588	皇汁花膠燒關東刺參 / 位
Braised Superior Bird's Nest in Rich Broth/per person	2,088	宮廷紅燒官燕盞 / 位
Braised Bird's Nest with Crab Meat in Supreme Broth /per person	2,088	生拆蟹肉燴燕窩 / 位

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Braised Abalone (24 heads) /per person NT$ 4,988
皇鼎吉品鮑魚(24頭) / 位

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SEASONAL VEGETABLE & TOFU | 時蔬豆腐

Braised Tofu with Wild Mushrooms and Broccoli	588	野菌翡翠豆腐
Ginkgo Nuts with Green Asparagus and Bell Peppers	588	白果綠蘆彩艷蔬
Stir-fried Green Asparagus and Jinhua Ham	588	金腿扒翠蘆
Sautéed Yam with Ginkgo and Goji Berries	488	銀杏枸杞彩山藥
Seasonal Vegetables in Dried Shrimp Broth	488	蝦干濃湯浸時蔬
Sautéed Lily Bulbs and Mixed Greens	488	月下大地百合蔬
Stir-fried Seasonal Vegetables	488	清炒時令鮮時蔬

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RICE & NOODLE | 飯 & 麵

Wok-fried Noodles with Sea Cucumber, Shrimp, and Truffle Paste	688	松露海皇炒麵
Wok-fried Rice with Crab Meat and Mullet Roe	520	生拆蟹肉魚子炒飯
“Thousand-Mile” Braised Beef Noodles	520	千里香牛肉麵
Wok-fried Rice with Preserved Sausage and Soy Sauce	488	頭抽珍味香炒飯

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Egg White Fried Rice with Scallop and Abalone NT$ 688
蛋白海皇瑤柱鮑魚粒炒飯

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SAVOR AND SHARE | 分享美饌

(Roasted Duck and Cantonese Sausage) Cantonese BBQ Duo Platter	1,188	燒臘雙拼
Rose-flavored Marinated Chicken	988	玫瑰油雞
Roasted Whisky Duck with Sweet Soybean Paste	888	明爐烤鴨
Stir-fried Shredded Duck with Chive Flowers	520	黃香爆烤鴨絲

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SIGNATURE DIM SUM | 招牌點心蒸品

Truffle and Wagyu Bun/ 3 pieces	1,688	松露和牛包/3顆
Australian M9+ Wagyu Beef and Perigord Truffle		日本和牛及佩里戈爾松露
Japanese Wagyu Beef and Périgord Truffle Infused with the rich aroma of Périgord truffle, paired with edible gold leaf, sweet soy, and aged vinegar for a truly luxurious taste.		日本和牛融合了佩里戈爾松露的香氣，搭配上食用金箔及甜醬油和陳年醋，帶來無與倫比的奢華美味。
Lunar Jade Dumplings/ 3 pieces	258	白玉明月餃/3顆
Shrimps, Scallops and Chestnuts		鮮蝦搭配扇貝及栗子
These dumplings are made from translucent wrappers, resembling the glow of moonlight. Stuffed with a delicate combination of shrimp, scallops, and water chestnuts, creating a harmonious blend of flavors and textures.		白玉明月餃使用宛如晶瑩剔透的餃皮，內餡由新鮮蝦肉、扇貝和爽口馬蹄巧妙組合而成，呈現鮮美與爽脆的和諧口感。

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Dim Sum Treasure Box NT$ 988
洲際廣式燒賣集

Collection of 12 Signature Dim Sum to Share

Innovation and tradition coexist, presenting a delicate and finely crafted dish that embodies the essence of Cantonese Dim Sum.

12種招牌點心

以創新手法傳統烹製，呈現出精緻小巧且工藝精細的廣式燒賣精髓。

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THE COLLECTION | 精選珍饈

Crispy Swan-Shaped Puff Pastry with Duck/ 2 pieces	388	彩湖天鵝酥（2顆）
Deep-fried Shrimp Balls with Jackfruit / 3 pieces	288	波羅蜜蝦球（3顆）
Rice Noodle Rolls with Shrimp and Egg	288	金絲鮮蝦腸粉
Crispy Scallop Puffs with Pumpkin and Crab	248	金瓜蟹肉帶子酥（3顆）
Pork and Shrimp Siu Mai with Caviar / 3 pieces	248	魚子醬燒賣皇（3顆）
Deep-fried Glutinous Rice Dumplings / 3 pieces	188	玉葫蘆菱角鹹水角（3顆）
Char Siu Pastry with Sakura Shrimp / 3 pieces	188	櫻花蝦叉燒酥（3顆）
Steamed Chicken Feet with Peeled Green Chili	168	剝皮辣椒蒸鳳爪
Steamed Pork Ribs and Lotus Root with Black Bean Sauce	168	蓮藕豉汁蒸排骨
Pan-fried Radish Cake / 4 pieces	168	香煎臘味蘿蔔糕（4片）
Char Siu Bao Stuffed with Honey Black Pork	168	蜜汁豬肉叉燒包（3顆）

EIGHT TREASURE | 甜品

8-Treasure Dessert Collection 1,688 珍饈八寶甜品

Water Chestnut Cake with Roselle and Perilla Plum	洛神馬蹄糕
Custard Buns with Salted Egg and Earl Grey	伯爵茶香流沙包
Traditional Malay Cake	古法馬來糕
Royal Red Bean Cake	皇品紅豆糕
Longan Walnut Cake	桂圓蛋糕
Osmanthus Crystal Jelly	桂花糕
Puff Pastry Egg Tart	酥皮蛋塔
Taro Cake	芋泥雪花糕

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SWEET TREASURE | 甜品

Mango Pomelo Sago with Coconut Milk /per person	268	楊枝甘露 / 位
Stewed Chickpeas with Crystal Sugar /per person	188	日月雪蓮 / 位
Almond Tofu /per person	188	杏仁凍豆腐 / 位
Taro Sago with Coconut Milk /per person	188	濃椰芋香西米露 / 位

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