

京华风味菜式

JING Flavorful Dishes

北京片皮鸭 蛋饼 北葱 青瓜 特制酱 半只 half \$45
Roasted Peking Duck 全只 whole \$85
served with crepes, spring onion, cucumbers and sweet sauce

生菜包黑豚花腩片 \$24
Kurobuta Pork Belly
pan seared, wrapped with lettuce

飞鱼籽芥末虾球 \$22
Wasabi Prawn
topped with Japanese flying fish roe

松子白菌松露油雪梨沙律菜 \$18
Truffle Oil Salad
with snow pear, white mushroom and pine nuts

蒜香牛油焗墨鱼 \$27
Grilled Squid
with butter and minced garlicks

招牌辣椒蟹肉卷 \$16
Signature Chili Crab Meat Rolls

泰式酸芒果丝白饭鱼 \$15
White Bait
accompanied Thai mango salad

白胡椒炒海虾珍珠蚬 \$28
Sea Prawn and Pearl Clam
sauteed with spring onion and ginger in white pepper

姜条云耳黄酒山芭鸡煲 \$26
Village Chicken Pot
stewed with fungus and ginger in Chinese wine

京华风味菜式

JING Flavorful Dishes

鹿儿岛 A5 和牛 海盐煎 Kagoshima Wagyu pan seared with sea salt	约一百克 approximate 100gram	\$58
海盐煎焗多宝鱼 Barbeque Turbot Fish with fine sea salt, olive oil and squeeze lemon juice	约一公斤 approximate 1kg	\$158
笋壳 油浸 或 清蒸 Mable Goby deep fried OR steamed in Hong Kong style	约六百克 approximate 600gram	\$48
招牌滑蛋龙虾猪油渣河粉 Signature Lobster Hor Fun with crispy pork lard in egg gravy		\$68
飞鱼籽蟹肉海鲜炒饭 Supreme Seafood Fried Rice with crab meat and flying fish roe		\$36
黑椒牛肉炒美国芦笋 Black Pepper Beef sautéed with US asparagus		\$28
酸甜咕噜黑豚花腩 Kurobuta Pork Belly sautéed with sweet and sour sauce		\$24
野菌清炒爽菜 Crunchy Green sautéed with wild fungus		\$22
鱼香肉碎茄子煲 Eggplant braised with salted fish and minced pork		\$20

餐前小食

Starter

麻辣拍青瓜 Chilled Cucumber with Szechuan spicy sauce	\$10
花雕醉鸡件 Drunken Chicken soaked with Chinese wine	\$14
椒盐粒粒豆腐 Tofu Cubes salt & pepper	\$10
脆炸软壳蟹 椒盐 或 咸蛋 Soft Shell Crab salt & pepper OR salted egg yolk	\$22
上海小笼包 Shanghai Pork Dumplings	六粒 \$12 6 pcs
红油海鲜饺子 Seafood Dumplings poached in chili oil vinegar	六粒 \$12 6 pcs
北京韭菜饺子 Beijing Dumplings with pork and chives	六粒 \$12 6 pcs
XO 酱银牙鸡蛋炒萝卜糕 XO Radish Cake wok fried with beansprout and egg	\$14
海盐黑椒碎香脆薯条 Straight Cut Fries with fine sea salt and crushed pepper	\$12
三文鱼皮 椒盐 或 咸蛋 Salmon Skin salt and pepper OR salted egg yolk	\$14
烟熏鸭伴野菜 Smoke Duck accompanied garden salad	\$14

All prices are subject to 10% service charge and prevailing government taxes

汤羹 鱼翅	每位 per person
<u>Soup Sharks Fin</u>	
天白菇冬瓜火腿炖鸡汤 Chicken Soup double-boiled with winter melon, mushroom and Chinese ham	\$12
海中宝炖汤 Sea Treasure Soup double boiled with sea cucumber, shitake mushroom dried scallop, trotter's tendon and Chinese ham	\$24
鲍鱼鲜淮山炖龙骨汤 Abalone Soup double boiled with spareribs and Chinese yam	\$28
石烧黄焖鲍翅 Superior Shark's Fin braised with carrot reduction, served in hot Ishinabe	\$38
红烧鲍翅伴南非十头鲍鱼 Shark's Fin & Abalone braised with chicken consume	\$42
原盅迷你佛跳墙 Mini Buddha Jump Over The Wall doubled boiled supreme stock with abalone, sharks' fin, sea cucumber, shitake mushroom, dried scallop, trotter's tendon and Chinese ham	\$58
海虾珍珠蚬白萝卜汤 Supreme Seafood Soup boiled with prawns, clams and radish	\$12 2-3 persons \$28
红烧蟹肉鱼鳔羹 Fish Maw Thick Soup braised with fresh crab meat	\$12
海鲜酸辣羹 Imperial Hot and Sour Thick Soup braised with assorted seafood	\$9

All prices are subject to 10% service charge and prevailing government taxes

南非十头鲜鲍鱼

South Africa 10 Head Abalone

红烧鲍鱼豆腐扒菜苗

Braised Abalone
with homemade tofu, accompanied baby greens

每位 \$14
per person

天白菇鱼鳔鲍鱼煲

Claypot Abalone
with fish maw and shitake mushroom

四位 \$48
4 persons

澳洲三头鲜鲍鱼

Australian 3 Head Abalone

红烧鲍鱼伴西兰花

Braised Abalone
with superior stock, accompanied broccoli

\$58

鲍片天白菇扒时蔬

Sliced Abalone
braised with shitake mushroom, accompanied greens

\$68

加拿大象拔蚌 Canadian Geo Duck

时价 seasonal price

需预定 pre order

刺身

Sashimi

油泡时蔬

Sautéed with vegetables

金银蒜蒸

Steamed with golden minced garlicks

澳洲龙虾 Australian Lobster

需预定 pre order

时价 seasonal price

波士顿龙虾 Boston Lobster

每只 per lobster \$68

刺身

sashimi

芝士焗

cheese baked

金银蒜蒸

steamed w minced garlics

白胡椒炒

white pepper sauce

上汤焗

stewed w superior stock

金牌辣椒煮

signature chili sauce

鸡油花雕蛋白蒸

steamed w in Chinese wine

上汤捞生面

stewed w egg noodle

大虾皇 King Prawn

四只 4 prawn \$38

金银蒜粉丝蒸

steamed w minced garlics

海盐焗

barbeque with fine sea salt

海虾 Sea Prawn

每百克 100gram \$9

白灼

poached w light soya sauce

椒盐

salt and pepper

豉油皇干煎

superior soya sauce

金银蒜蒸

steamed with minced garlics

白酒煮

poached w Chinese wine

麦片炒

crispy cereal

白胡椒炒

white pepper sauce

鸡油花雕蛋白蒸

steamed w Chinese wine

阿拉斯加巨螃蟹 Alaska King Crab

需预定 pre order

时价 seasonal price

斯里兰卡螃蟹 Sri Lanka Crab

每百克 100gram \$9.8

金牌辣椒煮

signature chili sauce

白胡椒炒

white pepper sauce

黑胡椒炒

black pepper sauce

姜葱炒

spring onion and ginger

奶油咸蛋炒

salted egg & butter cream sauce

鸡油花雕蛋白蒸

steamed w Chinese wine

游水鱼 Live Fish

每百克 100gram

野生大笋壳 需预定

\$13

Wild Marble Goby pre order

红非洲

\$5

Red Tilapia

龙虎斑

\$9

Dragon Grouper

白苏丹

\$16

Jelawat King

丁加兰

\$18

Tengalan

忘不了

\$80

Dynasty Empurau

港式清蒸

steamed in Hong Kong style

甜梅菜蒸

steamed w preserved vegetables

招牌姜茸蒸

steamed w signature ginger paste

潮州蒸

steamed in Teochew style

辣椒焗

grilled w chili paste

油浸

crispy deep fried

All prices are subject to 10% service charge and prevailing government taxes

海鲜菜式

Seafood Dishes

小 S 中 M

牛油麥片虾球

\$22 \$32

De-shell Prawn

coated with butter and crispy cereal

酸甜蜜汁虾球

\$22 \$32

De-shell Prawn

sautéed with sweet and sour sauce

宫保虾球

\$22 \$32

De-shell Prawn

sautéed with dried chilli in gong bao sauce

金银蒜粉丝蒸带子

\$32 \$45

Scallops

steamed with minced garlicks and vermicelli

带子炒美国芦笋

\$32 \$45

Scallops

sautéed with US asparagus

XO 酱带子炒西兰花

\$32 \$45

Scallops

sautéed with broccoli in XO chili paste

甜菜蒸龙利鱼片

\$22 \$32

Sliced Snapper

steamed with preserved vegetables

姜葱炒龙利鱼片

\$22 \$32

Sliced Snapper

sautéed spring onion and ginger

家禽 肉类
Poultry Meat

脆皮烧鸡拼虾饼 Roasted Chicken accompanied prawn crackers	半只 half	\$22
挂炉脆皮烧鸭 Oven Roasted Crispy Duck	半只 half	\$38
姜葱山芭鸡煲 Village Chicken Pot stewed with spring onion and ginger		\$26
锅仔澳洲牛柳 Australian Beef pan-seared in sesame sauce		\$24
姜葱炒牛肉片 Sliced beef sautéed with ginger and spring onion	小 S 中 M	\$26 \$38
宫保腰果鸡丁 Gong Bao Chicken sautéed with cashew nut and dried chilli		\$18 \$28
香槟猪扒仔 Baby Pork Chop pan sealed with champagne sauce		\$18 \$28
黑椒猪扒仔 Baby Pork Chop pan sealed with black pepper sauce		\$18 \$28
Xo 酱蒜子花腩炒芦笋 Kurobuta Pork Belly sautéed with asparagus in xo chili paste		\$26 \$38

All prices are subject to 10% service charge and prevailing government taxes

蔬菜 豆腐
Vegetables Beancurd

	小 S	中 M
干煸四季豆苗 French Bean wok fried with dried shrimp and minced pork	\$22	\$32
上汤云耳浸菜苗 Baby Green poached with black fungus in superior stock	\$18	\$26
金银蛋蒜子浸菜苗 Baby Green poached with trio egg and garlic in superior stock	\$18	\$26
天椒火腩爆芥兰仔 Baby Kailan sautéed with roasted pork and chili padi	\$22	\$32
蒜茸菘菇炒白菜苗 Baby Cabbage sautéed with shimeiji mushroom and garlic	\$18	\$26
白灼澳洲西兰花 Broccoli poached with superior soya sauce	\$20	\$28
天白菇甜豆红烧豆腐 Homemade Beancurd stewed with shitake mushrooms and honey peas	\$18	\$26
蟹肉海鲜麻婆豆腐 MaPo Tofu braised with crabmeat and assorted seafood	\$22	\$32
黄酒海鲜豆腐煲 Claypot Tofu with assorted seafood in Chinese wine	\$28	\$38

面 饭
Noodle Rice

小 S 中 M

梅香马友鱼鸡粒炒饭

\$18 \$26

Salted Fish Fried Rice
with diced chicken and bean sprout

XO 酱带子虾粒炒饭

\$24 \$34

XO Sauce Fried Rice
wok fried with diced scallops and diced prawns

大地鱼干烧伊府面

\$18 \$26

Ee Fu Noodle
Stewed with dried flounder

锅气干炒牛河

\$22 \$32

Wok Hei Hor Fun
with sliced beef

鸡汤鲜虾水饺生面

\$18 \$28

Shrimp Dumplings Noodle
in chicken consommé

滑蛋海鲜河粉

\$24 \$34

Seafood Hor Fun
with egg gravy

金汤鲍鱼日本面线

\$28 \$38

Japanese Noodle
stewed with abalone in golden consommé

甜品

Dessert

冰火榴莲 Crispy coated mouth melting durian ice-cream	\$9
杨枝甘露 Mango Sago with fresh pomelo	\$4
芦荟柠檬草果冻 Chilled Lemongrass Jelly topped with aloe vera	\$4
青柠冰糕 Lime Sorbet	\$6
椰子雪糕 Coconut Ice Cream	\$6
豆沙锅饼 Red Bean Pancake	\$9
香滑流沙包 Custard Buns	四粒 \$7.80 4pcs
桂花糕 Osmanthus Flower Jelly	四粒 \$4.80 4pcs
京美祝寿小蟠桃 JING Fine Present Longevity Buns	六粒 \$18 6pcs