



TEA OF
SPRING

主厨推荐
Chef's Recommendation

北京烤鸭(两吃)
Peking Roasted Duck with Plum Sauce
(Two Way)

整只 4,500
Whole

半只 2,450
Half

第一食 片鸭皮和鸭饼
First Course: Hand Sliced in Chinese
Pancake

第二食 炒鸭松卷生菜 或鸭汤配豆腐
Second Course: Wok-minced Duck Meat
with Lettuce or Duck Tofu Soup

精品小菜 / Appetizer

上海醉虾 620
Shanghai-style Drunk Tiger Prawns with
Shaoxing Wine

蜜制叉烧 380
Oven-roasted Honey Barbecue Pork Char
Siu

甜辣酱脆皮豆腐 320
Crispy Tofu with Sweet Chili Plum Sauce

主厨特色香芒沙津虾球 780
Chef's Signature Prawns with Fresh
Mango

菌香大虾春卷 380
Prawns & Mushroom Spring Roll

港式煲仔 / Clay Pot

湖南剁椒鸡煲 580
Hunan-style Chicken with Straw
Mushroom in Clay Pot

红酒杏鲍菇牛尾煲 950
Stewed Oxtail, King Oyster Mushroom
with Red Wine in Clay Pot

靓汤(位上) / Soup

宫廷酸辣汤 380
Imperial Seafood Hot & Sour Soup

蟹肉香茜豆腐羹 320
Crab Meat Soup with Silken Tofu and
Coriander

广式鲜虾馄饨面 280
Cantonese-style Fresh Prawns Wonton
and Noodle Soup

干贝散养鸡靓汤 280
Double-boiled Free-range Chicken Clear
Soup with Dry Scallop

当日海鲜 / Live Catch

龙虾 1,800 / 100g
Palawan Lobster

石斑鱼 450 / 100g
Lapu-Lapu Grouper

对虾 500 / piece
Jumbo Prawns

泥蟹 500 / 100g
Mud Crab

烹调方法: 剁椒蒸, XO炒, 豆豉蒸, 豉油汁,
刺身 (只有龙虾)
Methods: Hunan Chili Sauce, XO Sauce,
Black Bean Sauce, Ginger Soy Sauce,
Sashimi (Lobster Only)

美味蒸食
Steamed Signatures

蒜蓉蒸金针菇鸡 580
Steamed Chicken with Enoki Mushroom
in Golden Chili Garlic

杭州东坡肉 680
Braised Dong Po Pork Belly with Mantou



- contains alcohol



- pork/lard



- contains nuts



- vegetarian



- contains shellfish

Prices are in Philippine Peso, inclusive of VAT, subject to 10% service charge and local government taxes.

精致小炒 / Wok & Stir-Fry

XO酱炒虾	920
<i>Wok-fried Tiger Prawns in Homemade XO Sauce</i>	
金沙脆皮大虾	850
<i>Stir-fried Tiger Prawns in Salted Egg Sauce</i>	
港式避风塘大虾	880
<i>Hong Kong-style BiFengTang Whole Tiger Prawns with Golden Garlic</i>	
美乐红酒黑椒澳洲牛肉	990
<i>Wok-fried Australian Beef Tenderloin in Black Pepper & Merlot</i>	
港式菠萝咕咾肉	580
<i>Hong Kong-style Pork Belly in Pineapple Sweet & Sour Sauce</i>	
四川宫爆鸡丁	580
<i>Wok-fried Chicken & Peanuts in Kung Pao Sauce</i>	
川湘鸡	580
<i>Sichuan-style Stir-fried Chicken with Chili Pepper Garlic</i>	

蔬菜类 / Garden Greens

上海青菜炒香菇	450
<i>Stir-fried Pak Choi and Shiitake in Oyster Sauce</i>	
蒜香花椰菜	450
<i>Wok-tossed Broccoli with Golden Garlic</i>	
四川麻婆豆腐	520
<i>Sichuan-style Braised Mapo Tofu with Minced Pork and Scallion</i>	
干煸四季豆	450
<i>Wok-fried Beans with Minced Pork and Szechuan Sauce</i>	

风味主食 / Rice & Noodles

扬州虾仁叉烧炒饭	580
<i>Yang Chow Fried Rice with Prawns and Char Siu</i>	
港式干贝咸鱼炒饭	650
<i>Fried Rice with Dry Scallops and Salted Fish</i>	
鸡肉黑松露酱炒饭	600
<i>Black Truffle Aroma Fried Rice with Chicken</i>	
秘制XO酱菌菇炒面	580
<i>Stir-fried Noodles with Mushroom in Homemade XO Sauce</i>	
海鲜炒面	680
<i>Wok-fried Noodles with Seafood & Black Fungus</i>	
滑蛋虾球黄金面	680
<i>Fried Egg Noodles with Prawns & Egg Yolk</i>	
清蒸白米饭	120
<i>Steamed White Rice</i>	

养颜甜品 / Sweet Treats

楊枝甘露 (位)	220
<i>Chilled Cebuano Mango Sago & Pomelo</i>	
姜汁双色汤圆 (位)	220
<i>Double Colorful "Tang Yuen" Glutinous Rice Ball in Ginger Syrup</i>	
手工自制糯米麻糍	220
<i>Homemade Mango Mochi with Coconut (3 pieces)</i>	



- contains alcohol



- pork/lard



- contains nuts



- vegetarian



- contains shellfish

Prices are in Philippine Peso, inclusive of VAT, subject to 10% service charge and local government taxes.