



# 廣東燒鴨

Guangdong fire-roasted duck



## Steamed DIM SUM

- 招牌蝦餃皇 (4個) | 298 

Crystal skin shrimp dumpling (4pcs)
- 鮮蝦燒賣 (4個) | 298 

Steamed Iberico pork and shrimp dumpling with mud crab roe (4pcs)
- 金箔竹炭帶子餃 (3個) | 338 

U.S. scallop and bamboo shoot powder dumpling (3 pcs)
- 廣東道灌湯小籠包 (3個) | 248 

Canton Road style steamed xiao long bao (3 pcs)
- 港式流沙包 (3個) | 268 

Steamed Hong Kong custard and salted duck egg bun (3 pcs)
- 蜜汁蒸叉燒包 (3個) | 248

Steamed honey roasted pork bun
- 松露菠菜餃 (4個) | 248 

Black fungus, assorted mushroom, carrot in spinach dumpling (4 pcs)

## 汤, 位上 Soup

- 蟹肉粟米羹 | 358

Crabmeat and sweet corn soup
- 海鮮酸辣羹 | 358

Seafood hot and sour soup
- 主厨每日例湯 | 328 

Chef's special daily soup
- 金湯蟹肉海鮮魚肚羹 | 638

Braised seafood with crab roe and fish maw in pumpkin soup

## Baked & Fried DIM SUM 煎焗炸類

- 鮮蝦腐皮卷 (3個) | 368 

Bean curd sheet, shrimp and mixed vegetables (3pcs)
- 煎蘿蔔糕配XO醬 (5個) | 268 

Pan seared spicy radish cake with X.O. sauce (5 pcs)
- 米網生煎餃 (5個) | 248 

Fried pork dumpling topped over crispy nest (5 pcs)
- 港式焗餐包 (3個) | 258 

Slow baked honey glazed BBQ pork bun (3 pcs)
- 三絲炸春卷 (3個) | 298

Crispy spring roll with shrimp, carrot and mushrooms (3 pcs)
- 脆皮龍蝦雲吞 (3個) | 568 

Fried lobster wonton with yellow chives and spicy sauce (3 pcs)
- 松露雞粒南瓜酥 (3個) | 248 

Baked pumpkin, black truffle and chicken puff (3 pcs)

## 冷菜 Starters

- 陳醋黑木耳 | 248 

Wood ear fungus marinated with aged black vinegar
- 青木瓜西柚沙拉 | 248

Spicy green papaya, dried shrimp and pomelo salad
- 醬醃佛手瓜 | 248 

Marinated chayote in aged soy sauce and chili
- 醬汁鮮露辣牛展 | 488

Spiced marinated U.S. Angus beef shank with Chinese parsley
- 京陵鹹水鴨 | 498 

24-hour marinated salted duck
- 蔥油老醋海蜇頭 | 668

Jellyfish salad with mature vinegar and scallion oil
- 蟲草花黃瓜沙拉 | 248 

Cucumber and cordyceps flower salad with chili dressing



Macau crispy pork

## Staple Dishes 風味主食

- 福建海鮮炒飯 | 598

Fujian seafood fried rice
- 揚州炒飯 | 658 

Yangzhou style fried rice
- 蛋清脆貝炒飯 | 888 

Fried rice with egg white and conpoy
- 叉燒靚麵湯麵 (位) | 398 

Honey glaze BBQ pork and wonton noodle soup (per person)
- 皮蛋瘦肉粥 (位) | 288 

Pork and century egg congee (per person)
- 皮蛋瘦肉粥 (位) | 838 

Canton Road signature fried rice, shrimp and U.S. scallop (per person)
- 咸魚雞粒炒飯 | 688

Fried rice with salted fish, diced chicken and shredded lettuce
- 海鮮鮮菇伊麵 | 698

E-fu noodle, assorted seafood and straw mushrooms

## Stone Flamed 燒味 BBQ

- 蜜汁叉燒 | 688 

BBQ honey roasted pork shoulder
- 廣東燒鴨 | 988 

Guangdong fire roasted duck
- 秘製烤澳洲羊棒骨 | 988

Slow roast lamb shank in mixed herbs and spices
- 澳門脆皮燒腩肉 | 798 

Macau crispy pork belly
- 麥香脆皮炸子雞 ½ half | 888 

1 whole | 1,588

Crispy free range chicken with five spiced salt
- 堂做北京片皮鴨 ½ half | 2,788 

1 whole | 5,488

二吃: 炒松, 炒芒果, 煮湯, 椒鹽

Ming dynasty roasted Peking duck

Preparation: Stir-fried diced duck served with lettuce, diced duck meat with fresh mango, duck bone soup with salted vegetables, tofu deep-fried duck bone with salt & pepper
- 化皮烤乳豬件 ½ half | 4,988 

1 whole | 9,888

Fired stone roasted suckling pig (24 hours pre-order required)



Fried lobster wonton yellow chives with spicy sauce

## Garden GREENS 蔬菜類

- 乾煸牛肉松四季豆 | 398 

Sautéed French beans with minced Angus beef
  - 紅燒干貝扒西蘭花 | 398

Braised dried scallops with broccoli
  - 金銀蛋蒜粒浸菠菜 | 528 

Braised spinach with golden garlic, and duo eggs in superior broth
  - 上湯木耳小唐菜 | 588 

Bok choy, wood fungus and wolfberries in superior broth
  - 清炒時令蔬菜 | 398 

Stir-fried seasonal vegetables
- 請問服務員當天時令蔬菜品種  
\*Please ask your waiter for the availability of vegetables from the market



Sautéed French beans with minced Angus beef


Vegetarian Nuts Pork Rooted in Nature Chef's Signature

Prices are in Philippine Pesos, inclusive of 10% service charge and applicable local government taxes

We require 36 hours pre-order and deposit for live fish and Peking duck

# Wok FRIED 精致小炒

苹果醋荔枝咕嚕肉 | 498   
Sweet and sour pork with lychee and apple cider vinegar


芒果魚籽山葵子蝦球 (6個) | 1,988   
Crispy wasabi coated prawn ball, mango pearl (6pcs)

官保炒雞丁 | 498   
Free range chicken and cashew nuts in kung pao sauce

蔥爆安格斯鮑菇牛仔粒 | 888  
Wok fried Angus beef with onion leeks and eringi mushroom

樂山紅袍辣子雞 | 698   
Leshan flavor organic chicken, dried chili and Szechuan pepper

藤椒水煮肉片 | 538   
Poached spicy pork tenderloin with cucumber and bean sprouts

蒜片黑椒鵝肝牛仔粒 | 2,488   
US beef tenderloin, foie gras in crispy garlic pepper sauce

糟炸雞排配柳橙汁 | 698  
Fujian style deep fried chicken leg in Chinese red vinasse with orange sauce

X.O. 醬蘭花炒帶子配核桃 | 1,488   
Wok-fried U.S. scallop with broccoli and sesame walnut in X.O. sauce

果仁官保蝦球 | 888   
Aged black vinegar kung pao prawn, roasted cashew nuts

開胃酸菜煮斑魚片 | 1,188  
Szechuan style poached chili grouper fillet, pickled vegetables

避風塘金沙軟殼蟹 (6個) | 1,088  
Crispy soft shell crab, spiced salt & pepper style (6pcs)



Crispy wasabi coated prawn ball, mango pearl

## Taiwanese 台灣菜

紅燒牛腩面 (位) | 388  
Braised beef brisket noodles soup (per person)

台灣滷肉飯 | 398   
Taiwanese rice with braised mixed pork and fried shallot

台灣三杯雞 | 488  
Braised chicken with basil in sweet soy sauce

蠔仔煎 | 688  
Pan fried oyster cake



Leshan flavor organic chicken, dried chili and Szechuan pepper

## Market Live Fish and Seafood 活魚海鮮 / 時價 PER 100g

青石斑魚 | 588  
Green grouper

老虎斑 | 888  
Tiger grouper

東星斑 | 2,188  
Red spotted grouper

烹飪選擇: XO醬蒸, 豉汁蒸, 紅燒, 清蒸, 麒麟蒸, 糖醋, 薑蔥炒, 水煮  
Selection of cookery methods applied to our market seafood: X.O. sauce steamed, black bean sauce, braised in superior soy, steamed in soy sauce, qilin steamed, sweet & sour stir-fried ginger and spring onion, Szechuan style poached

活蝦 | 388  
Live Shrimp  
青蟹 | 488  
Male crab

紅膏蟹 | 688  
Red mud crab  
老虎斑 | 888  
Tiger grouper






瀨尿蝦 | 888  
Sea Mantis  
本地龍蝦 | 2,188  
Green lobster

烹飪選擇: 薑蔥炒, 豉汁蒸, 清蒸, 避風塘炒, 上湯芝士焗, 咸蛋炒, 麥片炒, 咖喱醬, 香辣炒  
Selection of cookery methods applied to our market seafood: Stir fried ginger and spring onion, steamed black bean sauce, steamed in soy sauce, bi feng tang style, poached in cheese sauce, fried with salted duck egg, oatmeal flavor, stewed in curry sauce, stir-fried spicy sauce

當天活海鮮  
Live catch seafood of the day

請詢問廚師推進做法  
Selection of the cooking method please check with our chefs recommendations


自選時令海鮮: 請詢問餐廳服務員品種  
Selection of our live catch seafood from the aquarium: Please check with our colleagues for the price

 Vegetarian  Nuts  Pork  Rooted in Nature  Chef's Signature  
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# Burned Pottery 煲仔

魚香雞粒茄子煲 | 598  
Spicy eggplant, minced chicken and salty fish

京蔥蝦醬海參煲 | 1,788  
Slow-cooked sea cucumber with onion leeks and shrimp paste

蘆筍肉醬奶豆腐 | 588   
Homemade soy milk tofu, asparagus, minced pork in mixed mushroom gravy

松露醬幹蔥雞煲 | 698   
Simmered free range chicken, shallots in black truffle sauce

四川麻婆豆腐煲 | 598   
Black pork "Ma Po" tofu dusted Szechuan pepper

柱候萝卜牛腩煲 | 898  
Slow braised Wagyu beef brisket with radish in chu hou sauce


低溫鹽烤老姜燒鴨 | 888  
Oven baked ginger flavor salt crusted duck

拍蒜乾鍋花菜 | 488   
Wok-fried cauliflower with pork belly, garlic and dried chili

## Sweet TREATS 養顏甜品

港式焗蛋撻 (3個) | 228  
Hong Kong baked flaky organic egg tart (3 pcs)

招牌楊枝甘露 (位) | 228  
Chilled mango & sago with grapefruit (per person)

飄香天鵝酥 (3個) | 228   
Swan shaped taro puff pastry (3 pcs)

環球時令水果 (位) | 288  
Tropical seasonal fruit combination (per person)

芒果冰激凌刨冰 | 248  
Shaved ice with mango ice cream

传统和现代的中国餐饮

THE CROSSROAD OF TRADITIONAL AND MODERN CHINESE DINING