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GINGERI  
CHINESE CUISINE  
粵 菜 精 華

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## 燕窩 *Swallow Bird's Nest*

	每位 <i>per person</i>	例 <i>standard</i>
蟹肉燕窩燴魚肚羹 <i>Braised Swallow Bird's Nest with Fish Maw &amp; Crab Meat in Thick Soup</i>	\$63.00	\$148.00
海皇燴燕窩 <i>Braised Swallow Bird's Nest &amp; Seafood Medley in Thick Soup</i>	\$58.00	\$138.00
瑤柱竹笙燴燕窩 <i>Braised Swallow Bird's Nest with Bamboo Fungus &amp; Conpoy in Thick Soup</i>	\$58.00	\$138.00
雞茸燴燕窩羹 <i>Braised Swallow Bird's Nest with Minced Chicken in Thick Soup</i>	\$55.00	\$118.00
蛋白燕窩燴魚肚羹 <i>Braised Swallow Bird's Nest &amp; Fish Maw in Thick Soup</i>	\$55.00	\$118.00

## 鮑魚、海參 *Abalone, Sea Cucumber*

翡翠婆參鮑片(特價)(各四件) <i>Braised Abalone Slices and Sea Cucumbers on Vegetables with Oyster Sauce</i>	\$78.00
碧綠花膠鮑片(特價)(各四件) <i>Braised Abalone Slices and Fish Maws on Vegetable with Oyster Sauce</i>	\$72.00
鮑片北菇扒時蔬(特價)(各六件) <i>Braised Abalone Slices and Chinese Mushrooms on Vegetable with Oyster Sauce</i>	\$78.00
紅燒原條蝦子海參(特價) <i>Braised Whole Sea Cucumber with Dried Shrimp Roe</i>	特價 <i>Seasonal Price</i>
原條日本關東刺參(位) <i>Braised Whole Japanese Sea Cucumber with Vegetable (Per Person)</i>	特價 <i>Seasonal Price</i>

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原條日本關東刺參(位) <i>Braised Whole Japanese Sea Cucumber with Vegetable (Per Person)</i>	特價 <i>Seasonal Price</i>

## 湯 *Soup*

	每位 <i>per person</i>	例 <i>standard</i>
明火例湯 <i>Soup of the day</i>	-	\$38.80
花膠元貝雞絲燴魚肚羹 <i>Braised Shredded Chicken with Fish Maws in Thick Soup</i>	\$13.80	\$43.80
陳皮花膠鴨絲 <i>Shredded Duck Meat and Fish Maw with Century Peels Thick Soup</i>	\$13.80	\$39.80
竹笙海皇羹 <i>Bamboo Piths with Assorted Seafood Thick Soup</i>	\$13.80	\$35.80
蟹肉魚肚羹 <i>Crab Meat with Diced Fish Maw Thick Soup</i>	\$13.80	\$39.80
西湖牛肉羹 <i>Minced Beef with Egg White and Chinese Parsley Thick Soup</i>	\$11.80	\$30.80
雞茸粟米羹 <i>Minced Chicken with Cream Corn Thick Soup</i>	\$10.80	\$30.80
海鮮酸辣湯 <i>Assorted Seafood in Hot and Sour Soup</i>	\$13.80	\$35.80
海鮮豆腐羹 <i>Assorted Seafood with Bean Curd Thick Soup</i>	\$13.80	\$35.80
鮮蝦雲吞湯 <i>Shrimp Wantons in Soup</i>	\$11.80	\$28.80
鹹蛋芥菜豆腐肉片湯 <i>Pork Slices with Salty Egg, Tofu &amp; Veggie in Soup</i>	-	\$30.80

## 游水海鮮 *Live Seafood*

象拔蚌 刺身、白灼、油泡

*Live Geoduck*

時價

*Seasonal Price*

游水蝦 白灼、豉油皇煎、蒜茸開邊蒸

*Live Shrimp*

時價

*Seasonal Price*

亞拉斯加皇帝蟹\*

*Alaska King Crab*

時價

*Seasonal Price*

龍蝦\*

*Live Lobster*

時價

*Seasonal Price*

大蟹\*

*Live Crab*

時價

*Seasonal Price*

\*烹調法：薑蔥 / 豉汁 / 避風塘 / XO醬 / 奶油 / 黑椒 / 燒汁 / 上湯 / 清蒸  
蒜茸蒸 / 花彫蒸 / 鳳脂蒸 / 蛋白蒸 / 荷葉蒸 / 梅子蒸 / 金沙炒 / 咖喱炒

游水石斑

*Live Rock Cod*

時價

*Seasonal Price*

游水龍脷

*Live Sole*

時價

*Seasonal Price*

游水鯽魚

*Live Tilapia*

時價

*Seasonal Price*

游水大蜆

*Live Clams*

\$26.80 / 例

\*烹調法：豉汁 / 避風塘 / 土芹胡椒浸 / 油鹽水菜芯浸

\*個別烹調法或需另加收費

## 時菜海鮮 Seafood

翠玉明蝦球 <i>Sautéed Prawns and Vegetables with Minced Garlic</i>	\$33.80
干燒蝦球 <i>Sautéed Prawns and Vegetables with Spicy Sauce</i>	\$33.80
西檸蝦球 <i>Sautéed Prawns and Vegetables with Lemon Sauce</i>	\$33.80
韭黃滑蛋炒蝦仁 <i>Shrimps and Yellow Chives in Eggs Scramble Style</i>	\$30.80
四川炒蝦仁 <i>Sautéed Shrimps Szechun Style</i>	\$30.80
宮保炒蝦仁 <i>Sautéed Shrimps with Assorted Peppers and Cashews in Spicy Sauce</i>	\$30.80
碧綠炒帶子 <i>Sautéed Scallops with Vegetables</i>	\$36.80
黑椒炒帶子 <i>Sautéed Scallops and Vegetables with Black Pepper</i>	\$36.80
碧綠帶子蝦球 <i>Sautéed Scallops &amp; Prawns with Vegetables</i>	\$35.80
薑蔥生蠔煲 <i>Oysters with Green Onions and Ginger in Hot Pot</i>	\$38.80
酥炸生蠔 <i>Deep Fried Oysters</i>	\$38.80
翡翠炒青衣柳 <i>Sautéed Fillets of Cod with Vegetable</i>	\$30.80
玉樹麒麟斑 <i>Steamed Cod Fillets with Ham, Vegetables and Chinese Mushrooms</i>	\$30.80
五柳斑塊 <i>Deep Fried Cod Fillets with Sweeten Preserved Pickles</i>	\$28.80
粟米斑塊 <i>Deep Fried Cod Fillets with Cream Corns</i>	\$28.80
椒鹽斑塊 <i>Deep Fried Cod Fillets with Hot and Spicy Salt</i>	\$28.80

## 雞、鴨 *Chicken, Duck*

北京片皮鴨 (一食) <i>Roasted Peking Duck (one course)</i>	\$95.00
加：鴨鬆生菜包 (二食) <i>add: Minced Duck Meat Lettuce Wraps (two courses)</i>	\$20.00
加：鴨架湯 (三食) <i>add: Roasted Duck Bones with Vegetable in Soup ( three courses)</i>	\$15.00
如意八寶鴨(歡迎預訂) <i>Braised Whole Duck Stuffed</i>	(全隻) whole \$128.00
菜膽上湯走地雞 <i>Poached Free Range Chicken with Vegetable</i>	(半隻) half \$27.80 (全隻) whole \$49.80
薑蔥油淋走地雞 <i>Poached Free Range Chicken with Green Onion and Ginger</i>	(半隻) half \$27.80 (全隻) whole \$49.80
貴妃走地雞 <i>Marinated Free Range Chicken</i>	(半隻) half \$26.80 (全隻) whole \$46.80
脆皮炸子雞 <i>Deep Fried Crispy Chicken</i>	(半隻) half \$26.80 (全隻) whole \$46.80
西檸芝麻雞 <i>Deep Fried Fillets of Chicken with Sesame in Lemon Sauce</i>	\$28.80
菠蘿咕嚕雞球 <i>Sweet &amp; Sour Boneless Chicken</i>	\$28.80
翡翠炒雞柳 <i>Sautéed Fillets of Chicken with Vegetable</i>	\$28.80
宮保雞球 <i>Sautéed Fillets of Chicken and Cashews with Spicy Sauce</i>	\$28.80
北菇雲腿蒸雞 <i>Steamed Chicken with Chinese Mushrooms and Preserved Hams</i>	\$28.80
紫蘿炒雞片 <i>Sautéed Fillets of Chicken with Diced Pineapples and Baby Ginger</i>	\$28.80
腰果炒雞丁 <i>Stir Fried Diced Chicken with Cashews</i>	\$28.80
金針雲耳蒸雞 <i>Steamed Chicken with Chinese Fungus and Dried Lily Flowers</i>	\$28.80

## 牛肉 *Beef*

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| 黑椒牛仔柳  | \$38.80 |
| <i>Pan Fried Fillets of Beef Tenderloin with Black Pepper Sauce</i>            |         |
| 中式牛仔柳  | \$38.80 |
| <i>Pan Fried Fillets of Beef Tenderloin with Sweet and Sour Sauce</i>          |         |
| 蒜香牛仔扒  | \$38.80 |
| <i>Sautéed Fillets of Beef Tenderloin and Vegetable with Minced Garlic</i>     |         |
| 砵酒焗牛仔柳   | \$38.80 |
| <i>Sautéed Fillets of Beef Tenderloin with Port Wine Sauce</i>                 |         |
| 牛鬆生菜包  | \$38.80 |
| <i>Minced Beef Lettuce Wraps</i>   |         |
| 翡翠炒牛肉  | \$30.80 |
| <i>Sautéed Sliced Beef with Vegetable</i>                                      |         |
| 薑蔥爆牛肉  | \$30.80 |
| <i>Stir Fried Sliced Beef with Ginger and Green Onion</i>                      |         |
| 味菜炒牛柳絲   | \$33.80 |
| <i>Stir Fried Shredded Beef with Preserved Cabbage</i>                         |         |
| 豉椒炒牛肉  | \$30.80 |
| <i>Stir Fried Sliced Beef with Peppers and Black Bean</i>                      |         |
| 四川炒牛肉  | \$30.80 |
| <i>Stir Fried Sliced Beef with Celery, Onion &amp; Pepper (Szechuan Style)</i> |         |
| 辣炒豆卜牛肉   | \$30.80 |
| <i>Stir Fried Sliced Beef &amp; Bean Curd Puff with Chili</i>                  |         |
| 白灼金菇牛肉   | \$30.80 |
| <i>Poached Sliced Beef with Enoki Mushroom in Supreme Soup</i>                 |         |
| 水煮牛肉   | \$38.80 |
| <i>Poached Sliced Beef in Hot &amp; Chili Soup</i>                             |         |

## 豬肉 *Pork*

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| 京都焗肉排<br><i>Deep Fried Pork Chops with Sweet &amp; Sour Sauce</i>  | \$27.80 |
| 椒鹽焗肉排<br><i>Deep Fried Pork Chops with Spicy Salt</i>  | \$27.80 |
| 沙汁焗肉排<br><i>Deep Fried Pork Chops with Mayonnaise</i>  | \$27.80 |
| 菠蘿咕嚕肉<br><i>Sweet and Sour Boneless Pork</i>   | \$26.80 |
| 蒜子蜜汁骨<br><i>Honey Garlic Spareribs</i>   | \$24.80 |
| 西檸芝麻骨<br><i>Deep Fired Spareribs with Sesame and Lemon Sauce</i>   | \$24.80 |
| 蓮藕雲腿北菇粒鹹蛋蒸肉餅<br><i>Steamed Minced Pork with Lotus Roots, Preserved Ham, Diced Chinese Mushrooms and Salted Egg</i> | \$28.80 |

## 煲仔 *Hot Pot*

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| 鹹魚雞粒豆腐煲<br><i>Diced Chicken with Salted Fish and Bean Curd in Hot Pot</i>         | \$29.80 |
| 漁香茄子煲 (辣)<br><i>Spicy Minced Pork and Egg Plant in Hot Pot (Hot)</i>              | \$26.80 |
| 蒜子斑腩豆腐煲<br><i>Braised Cod and Bean Curd with Garlic in Hot Pot</i>                | \$30.80 |
| 蝦子百花豆腐煲<br><i>Deep Fried Bean Curd with Shrimp Paste and Vegetable in Hot Pot</i> | \$30.80 |
| 八珍豆腐煲<br><i>Braised Bean Curd with Assorted Seafood &amp; Meat in Hot Pot</i>     | \$30.80 |
| 沙嗲牛肉粉絲煲<br><i>Braised Sliced Beef with Bean Thread Sheet in Hot Pot</i>           | \$30.80 |
| 粉絲雜菜煲<br><i>Braised Mixed Vegetables with Bean Thread Sheet in Hot Pot</i>        | \$24.80 |

## 時蔬、豆腐 *Vegetable, Bean Curd*

瑤柱扒時蔬 <i>Braised Conpoy on Vegetable with Oyster Sauce</i>	\$32.80
蟹肉扒時蔬 <i>Braised Crab Meat with Seasonal Green</i>	\$36.80
竹筴北菇扒時蔬 <i>Braised Bamboo Fungus and Chinese Mushrooms with Vegetable</i>	\$32.80
北菇扒時蔬 <i>Braised Chinese Mushroom on Vegetable with Oyster Sauce</i>	\$28.80
羅漢上素扒滑豆腐 <i>Braised Buddha Style Vegetable on Bean Curd</i>	\$28.80
瓊山豆腐 <i>Steamed Bean Curd with Diced Seafood</i>	\$29.80
豉汁帶子蒸豆腐 <i>Steamed Bean Curd &amp; Scallops with Black Bean Sauce</i>	\$30.80
雲腿麒麟豆腐 <i>Steamed Bean Curd with Ham, Chinese Mushroom and Vegetable</i>	\$29.80
百花蒸釀豆腐 <i>Steamed Bean Curd with Shrimp Paste and Vegetable</i>	\$29.80
麻婆豆腐 <i>Braised Diced Bean Curd and Green Onion with Chili Sauce</i>	\$26.80
紅燒豆腐 <i>Braised Deep Fried Bean Curd with Vegetable</i>	\$26.80
方魚炒芥蘭 <i>Stir Fried Gai Lan with Diced Dried Fish</i>	\$25.80
清炒菜芯 / 芥蘭 <i>Stir Fried Choy Sum or Gai Lan</i>	\$24.80

## 飯，麵 *Rice, Noodle*

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| 黑松露飛魚子蛋白海鮮炒飯<br><i>Egg White Fried Rice with Seafood, Truffle &amp; Tobiko</i>             | \$33.80 |
| 瑤柱蛋白炒飯<br><i>Fried Rice with Diced Conpoy and Egg White</i>                                | \$30.80 |
| 鴛鴦炒飯<br><i>Fried Rice with Shredded Chicken in Tomato Sauce and Shrimps in Cream Sauce</i> | \$30.80 |
| 福州炒飯<br><i>Fried Rice with Conpoy and Shrimps (Fook Chow Style)</i>                        | \$28.80 |
| 生炒糯米飯<br><i>Stir Fried Glutinous Rice</i>  | \$30.80 |
| 揚州炒飯<br><i>Fried Rice with Shrimps and Diced BBQ Pork</i>                                  | \$28.80 |
| 鹹魚雞粒炒飯<br><i>Fried Rice with Diced Salt Fish and Chicken</i>                               | \$28.80 |
| 干炒牛河<br><i>Stir Fried Flat Rice Noodles and Beef Slices with Soya Sauce</i>                | \$28.80 |
| 滑蛋蝦球炒河<br><i>Prawns with Scramble Egg on Flat Rice Noodles</i>                             | \$32.80 |
| 海鮮炒河<br><i>Flat Rice Noodles with Assorted Seafood</i>                                     | \$30.80 |
| 星州炒米<br><i>Stir Fried Rice Vermicelli with Curry (Singapore Style)</i>                     | \$28.80 |
| 羅漢齋炒麵<br><i>Buddha Style Veggie Chow Mein</i>  | \$26.80 |
| 干燒伊麵<br><i>Braised E-Fu Noodles with Straw Mushroom</i>                                    | \$25.80 |
| 招牌窩麵<br><i>Noodles with Assorted Seafood and Meat in Soup</i>                              | \$30.80 |
| 鴻圖蟹肉窩伊麵<br><i>Crab Meat with Egg Yolk on E-Fu Noodles in Soup</i>                          | \$33.80 |
| 瑤柱金菇撈麵<br><i>Braised Noodles with Diced Conpoy and Enoki Mushroom</i>                      | \$28.80 |

## 精美甜品 *Dessert*

- 椰汁燉燕窩 (位) \$58.00  
*Swallow's Nest with Coconut Milk ( per person )*
- 冰糖燉燕窩 (位) \$58.00  
*Swallow's Nest with Rock Sugar ( per person )*
- 生磨合桃露 (位) (加湯丸 + \$2.00) \$8.00  
*Fresh Grind Walnut Cream ( per person ) ( Add Sticky Rice Balls + \$2.00 )*
- 薑汁雙湯丸 (位) \$8.00  
*Sweetened Sticky Rice Balls in Ginger Soup ( per person )*
- 西米焗布甸 (位 / 例 / 大) \$9.25 / \$18.00 / \$28.00  
*Baked Tapioca Pudding with Diced Taro ( per person / standard / large )*
- 椰汁糕 (4件) \$9.25  
*Coconut Pudding (4 pieces)*
- 香芒凍布甸 (位) \$9.25  
*Mango Pudding ( per person )*

