



天廚发財捞起 Abundance Yu Sheng

烟熏三文鱼

Smoked Salmon (M) 78 (L) 98

原粒鲍鱼

Abalone (M) 98 (L) 118

龙虾

Lobster (M) 128 (L) 168

加鱼生 Add Ons (per portion)

烟熏三文鱼

Smoked Salmon 28

原粒鲍鱼 (8 粒)

Abalone (8 pcs) 38

龙虾

Lobster 68



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Appetizer		每份 Per Portion
特式家乡蚧枣 Signature Deep-fried Minced Crab Meat Ball		24
特式虾丸 Signature Deep-fried Minced Prawn Ball		22
冰梅小番茄 Frozen Marinated Cherry Tomato with Plum		12
黄金鱼皮 Salted Egg Yolk with Fish Skin		16
椒盐白饭鱼 Deep-fried Silver Baits with Salt & Pepper		16
汤/羹 Soup	每位 Per Person	每份 Per Portion 3-4 persons
金汤蚧肉鱼鳔羹 Superior Pumpkin Soup with Crabmeat and Fish Maw	20	50
红烧鲍鱼海参羹 Braised Seafood Broth with shredded Abalone and Sea cucumber	28	68
花胶竹笙养颜汤 Double-boiled Fish Maw Nourishing soup	38	
明火炖汤 Signature Soup of the Day	16	



山珍海味

Abalone, Sea Cucumber and Fish Maw

	Per Person
葱烧汁脆皮猪婆参 Signature Braised White Teat Sea Cucumber in Oyster Sauce	38
红烧南非四头鲍鱼 Signature South African 4-Head Abalone in Oyster Sauce	52
原粒六头鲍鱼扣花胶 Braised 6-Head Abalone with Fish Maw in Oyster Sauce	42
葱烧海参焖鱼鳔 Braised Sea Cucumber with Fish Maw in Oyster Sauce	48



潮式卤水 Teochew Braised Specialties

	每份 Per Portion	半只 Half	一只 Whole
潮式卤香爱尔兰肥鸭 Teochew Braised Sliced Irish Fat Duck	32	60	118
卤水大肠 Braised Pork Intestine	20		
卤水腩肉 Braised Sliced Pork Belly	28		
卤水豆腐 Braised Tofu	12		
卤水猪手 Braised Pork Trotter	42		



活海鲜/游水鱼

Live Seafood

/	r т\r	Per 100gm
	I斑 tar Grouper	22
	量鱼 omfret	16
力	· 之虎斑	
	rouper ^连 壳	13
	oon Hock F鱼尾	13
	「単尾 hreadfin Tail	13

煮法

Methods of Preparation

清蒸 油浸

Steamed with Superior Soya Sauce Deep-fried in Superior Soya Sauce

老菜圃蒸 潮式蒸

Steamed with Preserved Radish Steamed, Teochew Style

蒜茸蒸 萝卜半煎煮

Steamed with Garlic Sauce Pan-Fried and Braised With Radish

Per 100gm 本地龙虾 Lobster 22 草虾

Live Prawn

煮法

Methods of Preparation

白灼 蒜香焗 Poached Sauteed with Garlic Sauce 黄金焗 上汤焗

Sauteed with Superior Stock

Herb With Chinese Wine +\$10

servers if you have and food allergies or dietary restriction upon placing your order.

15

Tossed With Salted Egg Yolk

药材汤 (另加\$10)

All prices are subject to 10% service charge and prevailing government taxes. Please inform our

海鲜

Seafood	每位 Per Person
潮州蒜香豆酱焗大明虾 Signature Baked Prawn with Fermented Bean and Garlic in Teochew-style	18
干烧大明虾 Signature Pan-fried Prawn with Garlic Sauce	18
鼓油皇大明虾 Signature Pan-fried Prawn with Superior Soya Sauce	18
	每份 Per Portion
XO酱炒带子芦笋 Stir-fried Scallop with Asparagus in XO Sauce	42
油泡螺片虾球西兰花 Sauteed Prawn and Sliced Sea Whelk and Broccoli	48
黄金虾球 Stir-fried Prawn with Salted Egg Sauce	38
避风塘软壳虾 Deep-fried Soft Shell Prawn with Garlic and Chili	42
风沙炸生蚝 Deep-fried Oyster Fritter with Garlic and Chili Powder	28

肉类

Meat	半只 Half	一只 Whole
茶皇鸭 Signature Tea-smoked Duck	48	88
富贵鸡 Auspicious Herbal Chicken		68
发菜元蹄 Braised Pork Shank with Black Moss		98
脆皮烧鸡 Roasted Crispy Chicken	38	68
		每份 Per Portion
潮式川椒炒黑豚肉 Sautéed Kurobuta Pork with Szechuan Pepper		38
燒汁蒜片牛柳粒 Stir-fried Beef Cube with Garlic Flakes		42
鲍鱼滑鸡煲 Claypot Chicken with Braised Abalone		48
凉瓜豉汁鸡球 Stir-fried Chicken and Bitter Melon with Black Bean Sauce		28

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蔬菜 Vegetables

n-1-21	每份 Per Portion
时蔬 Seasonal Vegetable	28
潮式方鱼炒芥兰 Teochew Stir-fried Kailan with Dried Fish	28
潮式榄菜肉碎四季苗 Teochew Sautéed String Bean with Minced Meat and Preserved Black Olive Vegetable	28
福果百合炒蘆筍 Stir-fried Asparagus with Gingko Nut and Fresh Lily Bulb	28
鲜腐竹百合浸时菜 Signature Seasonal Vegetable with Fresh Lily Bulb and beancurd skin	28
四喜豆腐煲 Braised Tofu with Assorted Seafood	39

饭/面

Rice/Noodles

Nice/Noodies	每位
龙虾捞面卜 Stewed 'Mee Pok' with Lobster	Per Person
	每份 Per Portion
	Per Portion
黑松露干贝腊味糯米饭 Steamed Glutinous Rice with Preserved Meat	48
海鲜焖伊面 Braised Ee Fu Noodles with Seafood	32
潮式玉兰菜圃带子炒粿条 Signature Teochew Wok-fried Hor Fun with Hokaido Scallops, Diced Kailan and Preserved Radish	38
潮式榄菜鸡粒炒饭 Teochew Fried Rice with Diced Chicken and Preserved Black Olive Vegetable	28
香葱海皇炒饭 Fried Rice with Seafood and Spring Onion	28
海鲜炒面线 Wok-fried Mee Sua with Seafood	28

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甜品

Dessert

Dessert	每位 Per Person
冰糖燕窝 Double-boiled Bird's Nest with Rock Sugar	48.8
红莲炖雪蛤 Double-boiled Hashima with Red Dates and Lotus Seeds	13.8
金瓜芋泥 Steamed Yam Paste 'Orh Nee' with Pumpkin and Ginkgo Nut	9
橙香福果豆爽 Homemade Tau Suan with Freshly Grated Orange Peel, Ginkgo Nut and Fried Dough Fritter	9
杨枝甘露 Chilled Mango Sago with Pomelo	9
杏仁茶汤圆 Cream of Almond with Glutinous Rice Ball	9
蒸年糕 (6pcs) Steamed Nian Gao (6pcs)	12.8

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IMPERIAL DRAGON'S FEAST

To make a reservation:

T: 6318 3193. E: tiencourt@millenniumhotels.com