

餐前小吃 Appetizer	每份 Per Portion	港式烧烤 Hong Kong barbecue	(half)	(whole)
黄金脆鱼皮 Stir-fried crispy fish skin with salted egg yolk <i>Kulit ikan goreng dengan telur asin</i>	68,000	脆皮北京烤鸭 [C] Roasted Peking duck with crepes <i>Bebek Peking panggang</i>	208,000	358,000
椒盐鲜鱿 Salt and pepper crispy squid <i>Cumi goreng kering lada garam</i>	58,000	2 ways - please select your preference duck meat preparation * Stir-fried minced duck meat in lettuce cup or * Sliced wok-fried duck meat with black pepper sauce		
香酥椒盐松菇 Golden crispy shimeji mushrooms <i>Jamur shimeji goreng kering</i>	78,000	招牌明火烤鸭 Signature roasted duck <i>Bebek panggang spesial</i>	208,000	358,000
四川棒棒鸡 [S] Szechuan "Pong Pong" spicy chicken <i>Irisan ayam pedas "Pong Pong" ala Sichuan</i>	58,000	炸子鸡 Roasted crispy chicken <i>Ayam panggang kering</i>	108,000	188,000
凉拌酸辣海蜇 Chilled hot and sour jellyfish with black fungus <i>Ubur-ubur dengan saus asam pedas dan jamur hitam</i>	68,000	锦绣烧味拼盘 Hot and cold combination Soya chicken, roasted duck, and jelly fish <i>Aneka macam hidangan panas dan dingin BBQ</i>	148,000	228,000
汤/羹 Soup		猪 [P] Pork		
鸟巢和蟹肉 [C] Braised Birds Nest and Crab Meat Soup <i>Sarang Burung dengan Daging Kepiting</i>	168,000	锦绣烧味拼盘 Cantonese BBQ platter Crispy roasted chicken, roasted duck, pork char siew and crispy pork belly <i>Aneka macam - macam kombinasi BBQ</i>	148,000	228,000
天朝灌汤餃 Tien Chao seafood dumpling soup <i>Sup pangsit dengan aneka hidangan laut</i>	118,000	脆皮烧肉 Crispy roasted pork belly <i>Perut babi goreng kering</i>	108,000 per portion	
甜玉米和鸡肉汤 Sweet Corn and Chicken Meat Soup <i>Sup jagung manis dengan daging ayam</i>	68,000	游水鱼 Live Fish		壹佰克 Per 100 gram
蟹肉芦笋羹 Braised crab meat in asparagus soup <i>Sup asparagus dengan daging kepiting</i>	78,000	石斑鱼 Sea grouper - <i>Kerapu laut</i>		72,000
四川酸辣羹 [S] Hot and sour "Szechuan" soup <i>Sup asam pedas "Sichuan"</i>	68,000	活顺壳鱼 Marble goby - <i>Ikan malas</i>		82,000
		龙虾 Lobster - <i>Udang karang</i>		188,000
		海鮮烹饪方法 / Preparations / <i>Pilihan dari</i> *港式 / Hong Kong style / <i>A la Hongkong</i> *豉汁蒸 / Orange & black bean / <i>Jeruk dan kacang hitam</i> *生姜和大蒜 / Ginger and garlic / <i>Jabe dan bawang putih</i> *X.O醬 / X.O. Sauce / <i>Saus X.O.</i> *糖醋 / Sweet and sour / <i>Asam dan manis</i> *川味 / "Szechuan" style / <i>A la Sichuan</i> *黑胡椒 / Black pepper / <i>Lada hitam</i>		

[C] 厨师推荐 Chefs Recommendation

[V] 素 Vegetarian

[P] 猪 Pork

[S] 辣 Spicy

海鮮 Seafood	Small	Medium	家禽, 進口牛肉和進口羔羊 Poultry, imported beef and lamb	Small	Medium
一品海皇煲 Oriental seafood clay pot with spinach tofu <i>Aneka hidangan hasil laut dengan tabu dalam pot tanak liat</i>	108,000	158,000	腰果炒宮保鸡丁 [S] Diced chicken in “Kung Pao” style <i>Daging ayam masak gung bao dengan kacang mede</i>	98,000	148,000
咸蛋虾球 Stir-fried salted egg yolk prawns <i>Udang goreng dengan telur asin</i>	178,000	268,000	香酥咸蛋鸡丁 [S] Crispy chicken with golden salted egg yolk <i>Daging ayam goreng di masak dengan telur asin</i>	98,000	148,000
香脆麦片虾 Crispy cereal prawns with curry leaf and spicy chili <i>Udang kering gandum dengan daun kari dan cabe pedas</i>	138,000	208,000	“上海” 鸡丁 Diced chicken “Shanghai style” <i>Ayam ala “Shanghai”</i>	88,000	138,000
美乃滋虾球 Crispy prawns, wasabi-mayonnaise and roasted cashew <i>Udang goreng, saus wasabi mayonnaise dan kacang mede</i>	168,000	258,000	糖醋鸡 Chicken sweet and sour <i>Daging ayam di masak saus asam manis</i>	88,000	138,000
墨鱼糖醋或胡椒和盐 Deep-fried sliced cuttlefish in spiced salt or sweet and sour <i>Ikan sotong goreng goreng di garam bumbu atau asam manis</i>	98,000	148,000	黑椒澳洲牛柳粒 Wok-fried beef tenderloin in black pepper sauce <i>Tumis daging sapi dengan saus lada hitam</i>	198,000	298,000
			牛肉里脊配辣椒和四川辣椒 Wok-fried beef tenderloin with red chili and szechuan pepper <i>Tumis daging sapi dengan cabe merah dan lada “sichuan”</i>	198,000	298,000

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蔬菜豆腐类 Vegetable and Bean Curd	Small	Medium	鲍鱼海味 Abalone and Dried Seafood	Per Portion
金银蛋扒菠菜 Braised spinach with 3 kinds of egg <i>"Pocai" masak dengan 3 macam telur</i>	98,000	148,000	蠔皇原隻十頭鮮鮑伴花菇 Braised 10 head abalone and shiitake mushrooms with oyster sauce <i>Angsio abalone isi 10 dan jamur dengan saus oyster</i>	258,000
清炒进口时蔬 [V] Wok-fried Chinese vegetables Golden garlic, oyster sauce or belacan <i>Tumis sayuran Cina</i>	78,000	118,000	蠔皇原隻十頭鮮鮑伴海參,花菇 Braised 10 head abalone and sea cucumber with oyster sauce <i>Angsio abalone isi 10, teripang dan jamur dengan saus oyster</i>	338,000
鲜菌烩菠菜豆腐 [V] Braised spinach bean curd with wild mushrooms <i>Tumis tabu bayam dengan aneka jamur</i>	98,000	148,000	瑶柱花胶,海參伴 花菇 Braised sea cucumber and fish maw with dried scallop sauce <i>Angsio teripang, perut ikan dan jamur dengan saus kerang</i>	488,000
饭, 麵條 Rice and Noodles	Small	Medium	甜品 Dessert	Per portion
XO酱海鲜炒饭 XO sauce seafood fried rice <i>Nasi goreng hidangan laut dengan saus XO</i>	98,000	148,000	杏仁露炖燕窝 Bird nest in almond cream <i>Sarang burung dengan krim almond</i>	228,000
扬州炒饭 [C] "Yong chow" fried rice <i>Nasi goreng dengan ala yong chow</i>	98,000	148,000	芙蓉杏仁露 Hot almond soup with sago and lotus <i>Sup kacang almond dengan biji sago dan buah taratai</i>	48,000
咸鱼鸡粒炒饭 Fried rice with diced chicken and salted fish <i>Nasi goreng dengan ayam potong and ikan asin</i>	98,000	148,000	季节水果 Seasonal fresh fruits <i>Irisan aneka buah segar</i>	48,000
脆皮香港面条和海鲜 Crispy hong kong noodle with seafood chop suey <i>Mie goreng kering dengan hidangan laut dan sayur</i>	138,000	208,000		
明火粥 (斑片, 鲜虾/鸡柳) Cantonese congee (prawn, fish, chicken) <i>Bubur canton (udang, ikan, ayam)</i>	58,000	per portion		

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