



金鷺湖

le vow restaurant

加一服務費 10% SERVICE CHARGE



蝦濃湯花枝釀遑參
Stuffed Sea Cucumber with Cuttlefish Mousse in Prawn Jus

\$288
/位 person

金牌炸釀蟹蓋
Signature Deep-fried Crab Shell Stuffed with Fresh Crab Meat

\$148
/隻 piece

鮮青花椒麻辣大蝦 (兩位配)
Stir-fried Prawns with Chili, Sichuan Green Peppercorn and
Edible Flower (Minimum for 2 Persons Per Order)

\$138
/位 person

藏紅花汁燴花膠扒
Braised Fish Maw in Saffron Sauce

\$528
/位 person

金鷺湖美饌 CHEF'S SELECTION

金鷺蜜汁叉燒
Honey Barbecued Pork Loin

\$228

金鷺海味八珍釀鴨 (兩天前預訂) **\$398** /隻 piece
Stuffed Crispy Duck with Assorted Dried Seafood (Order Should Be Placed 2 Days in Advance)

脆皮花膠
Crispy Fish Maw

\$540 /位 person



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前菜 APPETIZER



麻辣燻牛展
Spicy Beef Brisket in spicy sauce

味噌口水雞
Marinated Chicken with Miso, Chili
Oil and Peanut Sauce

辣子田雞腿
Sautéed Frog Legs with Chili and Pepper

海苔七味鮮魷
Squid with Ground Seaweed, Salt and Pepper

酸辣拍青瓜海蜆
Marinated jellyfish and Cucumber with
Chili and Vinegar

金磚七味脆豆腐
Crispy bean curd with Salt and Pepper

\$98

\$168

\$158

\$158

\$138

\$168

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湯羹
SOUPS



金沙龍躉皮

Deep-fried Grouper skin is Salted Egg Yolk

\$158

上海燻銀鱈魚

Smoked Gad fish in Shanghai style

\$238

流心巴馬臣芝士炸蝦丸

Deep-fried Shrimp Ball with Parmesan Cheese

\$138

松露醬蔥香素鵝

Crispy Bean Curd Skin Roll with Mushroom, Truffle Sauce and Spring Onion

\$88

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松茸瑤柱燉刺參

Double-boiled Sea Cucumber with Ganypy and Matsutake Mushroom

\$280
位/person

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金腿蛋白燴官燕 **\$380** 位/person
Braised Superior Bird's Nest with Yunnan Ham and Egg White

菜膽竹笙燉花菇 **\$138** 位/person
Double-boiled Blaze Mushroom with Bassica and Bamboo Piths

生拆蟹肉冬茸羹 **\$188** 位/person
Winter Gourd Soup with Fresh Crab Meat

瑤柱粟米羹 **\$128** 位/person
Sweet Corn Soup with Conpoy

海皇瑤柱豆腐羹 **\$188** 位/person
Seafood Broth with Diced Bean Curd and Conpoy

西湖牛肉羹 **\$138** 位/person
Minced beef Broth with Egg White

古法酸辣海參羹 **\$168** 位/person
Sour Pungent Broth with Sea Cucumber

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海味 DRIED SEAFOOD

廿五頭日本古品皇冠乾鮑
Braised 25 heads Japanese Yoshinun Abalone in Supreme Oyster Sauce

蔥燒關東刺參
Braised Japanese sea Cucumber with Welsh Onion

三頭南非湯鮑
Braised 3 head South African Abalone

鮑汁關東刺參
Japanese sea Cucumber with Abalone Sauce

五頭南非湯鮑拼鵝掌
Braised 5 head South African Abalone with Goose Web

\$388 **\$288** **\$880** **\$288** **\$1688**



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FISH

金銀蒜蒸星斑球小菜
Steamed Spotted Grouper Fillet with Green
Cabbage and Mixed Garlic

\$468

野菌煎星斑球
Pan-fried Spotted Grouper Fillet with Wild
Mushroom

\$498

清蒸東星斑
Steamed East Spotted Grouper

\$1080

金不换三杯鱸魚
Sweet Cold Fish with Ginger, Wine and Trail
Basil in Clay Pot

\$368

松露醬爆花尾蠔球
Wok-fried Grouper Fillet with Truffle Sauce

\$328



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龍
蝦
LOBSTER

三蔥焗澳洲龍蝦

Wok-fried Garoupa Fillet with Truffle Sauce
\$988

上湯焗澳洲龍蝦

Saucesd Tasmanian Lobster with Supreme Sauce
\$988

芝士焗澳洲龍蝦

Baked Tasmanian Lobster with Cheese Sauce
\$988

伊麵或煎米粉需另加\$80一份

+80 for Traditional E-fu Noodles / Crispy Rice Vermicelli
\$80

宮保焗澳洲龍蝦

Baked Tasmanian Lobster with Sichuan Pepper Crusted
\$988



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膏蟹蒸肉餅
Steamed Fresh Mud Crab with Pork Patty

\$428

百花炸釀蟹鉗 (每隻)
Deep-fried Crab Claw with Minced Shrimp (Each)

\$68

薑蔥膏蟹粉絲煲
Stir-Fried Crab with Ginger and Scallions Rice Noodles in Clay Pot

\$388

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蟹
CRAB



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香煎牛油蘆蔥虎蝦
Pan-fried Tiger Prawns with Ginger Scallion

\$328

豉油王干邑大蝦
Prawn with Cognac and Premium Soy Sauce

\$328

琥珀合桃芥末蝦球
Shrimp Balls with Amber Walnut and Mustard

\$328

蒜香九層塔法國藍蝦
French Blue Shrimps with Salt and Pepper

\$368

避風塘炒法國藍蝦
Wok-fried French Cristal Blue Prawn with Garlic & Chilli

\$368

胡椒蒜香蝦球煲
Stewed Pepper Garlic Shrimp in Clay Pot

\$368

SHRIMP
蝦

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SHELLFISH , OYSTER
貝、生蠔

砵酒焗美國生蠔 \$288

Baked American Oyster with Port Wine in Clay Pot

薑蔥焗美國生蠔 \$288

Baked American Oyster with Ginger and Spring Onion

酥炸美國生蠔 \$298

Deep fried American Oyster

蒜蓉粉絲蒸蘇格蘭蠔子皇 \$108

Steamed Scottish Razer Clam with Garlic and Vermicelli

蒜蓉粉絲蒸北海道元貝 \$108

Steamed Hokkaido Scallop with Garlic and Vermicelli



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XO 醬炒象拔蚌片

Sauteed Sliced Goosey Duck with
Homemade XO Chili Sauce

\$368



土芹百合炒帶子

Sauteed Scallops with Chinese Celery
and Lily Bulbs

\$328

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天府椒辣子雞 \$238
Sautéed Diced Chicken with Chili and Pepper

家禽 POULTRY

當紅脆皮雞 (全隻/半隻)
Deep-fried Crispy Chicken (Whole / Half)

\$468/\$238

皇家砂鍋肘子濃湯雲吞雞 (半隻)
Royal Chicken Soup with Wontons and Pork Knuckle in Clay Pot (Half)

\$488

鮮淮山紅棗蒸雞 (全隻/半隻)
Steamed Chicken with Red Dates and Fresh Yam

\$468/\$238

羊肚菌蘆筍炒鵝甫
Sautéed Pigeon with Morel and Asparagus

\$228

生啫鮮鮑魚滑雞煲
Sizzling Abalone and Chicken Clay Pot

\$388

玫瑰豉乳鴿
Pigeon with Rose Soy Sauce

\$88

選用本地新鮮農場雞 with selected premium quality healthy chicken - no added growth of hormone
加一服務費 10% SERVICE CHARGE

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豬、牛、羊
PORK, BEEF, LAMB

鳳梨咕嚕黑豚肉
Sweet and Sour Marinated Pork with Pineapple

\$228

蜜饯脆角脆香骨
Fried Pork Rib with Honey Glaze and Chinese
Black Olive

\$228

生煎黑豚藕餅
Pan-fried Iberico Pork Patty with Lotus Root

\$268

馬友鹹魚蒸肉餅
Steamed Pork Patty with Fried Salted Fish

\$228



嚴選本地黑毛豬 premium selected local Iberico pork
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三蔥炒A4日本和牛粒
Stir-fried Japanese A4 Wagyu Beef Cube with Triple Onion

\$398

中式煎牛柳
Pan-fried Beef Tenderloin with Sweet and Sour Sauce

\$248

椒麻安格斯牛肉粒
Pan-fried Angus Beef Cubes with Sichuan Peppercorn

\$268

孜然尖椒爆羊肉
Stir-fried Lamb with Cumin and Scallion

\$268

豬、牛、羊
PORK, BEEF, LAMB

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VEGETABLES

蔬菜

鮮竹番茄魚湯浸菜苗 Fresh Bean Curd Sheet and Seasonal Vegetable in Tomato Fish Broth	\$138
甜梅菜銀魚蒸茄子 Steamed Eggplant with Silver Anchovy and Sweetened Preserved Vegetable	\$138
上湯竹筴浸時蔬 Bamboo Pith and Seasonal Vegetable in Supreme Broth	\$138
琥珀合桃松露百合蘆筍靈芝菇 Sautéed Amber Walnut, Asparagus, Lily Bulb, Marmorel Mushroom with Truffle Sauce	\$228
羊肚菌紅燒豆腐煲 Braised Bean Curd with Morel Mushroom in Clay Pot	\$198
鼎湖上素 Braised Mixed Fungus and Vegetables	\$228
米湯瑤柱銀杏浸菜苗 Seasonal Vegetable with Conpoy and Ginkgo in Rice Broth	\$168
蝦乾唔啱芥蘭 Sizzling Kale and Dried Shrimp Clay Pot	\$228

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金瑤蛋白炒飯 \$178
Fried Rice with Conpoy and Egg White

XO 醬牛鬆炒飯 \$228
Fried Rice with Beef Floss and Homemade XO Chilli Sauce

金腿上湯生麵 \$88
Noodles Soup with Jinhua Ham

飯、麵
RICE, NOODLES

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甜品
DESSERT

生磨蛋白杏仁茶 \$62
Almond Tea with Egg White

雙色花晶凍 \$58
Jelly with Edible Flower and Tokachi Red Bean

流沙壽桃 (三件) \$58
Longevity Peach Bun with Lava Egg Yolk (3 pieces)

楊枝甘露 \$58
Mango Pomelo Sago

古法芝麻卷 (三件) \$58
Black sesame roll (3 pieces)

白飯 \$28
Steamed rice

XO醬 \$30
XO sauce

茶位 (每位) \$28
Tea and cover charge (per person)

開瓶費 (餐酒) \$250
Corkage fee (house wine)

切餅費 (一個蛋糕) \$80
Cake-cutting fee (per cake)

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NON – ALCOHOLIC DRINKS

	BOTTLE	GLASS
蘋果汁/橙汁 Apple Juice/Orange Juice	/	\$55
可口可樂/零系可樂/雪碧 Coke/Coke Zero /Sprite	/	\$38
紐西蘭有汽礦泉水 1000ml New Zealand Antipodes Sparkling Mineral Water 1000ml	\$65	/
紐西蘭天然礦泉水 1000ml New Zealand Antipodes Still Mineral Water 1000ml	\$65	/

ALCOHOLIC DRINKS

	BOTTLE	GLASS
CHAMPAGNE /SPARKLING WINE		
Henin-Delouvin Grande Reserve Brut 1er Cru, Champagne, France	\$680	/
Fangareggi, Biancospino Lambrusco Bianco, Italy	\$380	\$78

WHITE WINE

Milton Park, Chardonnay, South Australia	\$380	\$78
Cornerstone, Sauvignon Blanc, Marlborough, New Zealand	\$380	\$78
Scagliola, Moscato d'Asti, Volo Di Farfalle DOCG, Italy	\$420	/
Vieilles Vignes, Domaine Gueguen, Chablis, France	\$500	/

ROSE WINE

Adele, Rosato, Italy	\$330	\$68
Chateau du Seuil, Provance, France	\$390	/

RED WINE

Milton Park Shiraz South Australia	\$380	\$78
Thorn-Clarke, Shiraz, Barossa, Australia	\$360	\$78
La Vigne D'Em, Domaine Gueguen Bourgogne, Pinot Noir, France	\$420	/
Chateau Cissac, Haut-Medoc, France	\$550	/
Chevalier de Lascombes, Margaux, France	\$590	/

BOTTLE BEER

Sapporo	\$58	/
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