

DRINK MENU

	Per Glass	Per Bottle
CHAMPAGNE		
Dom Perignon Cuvee 2013		\$2,280
Moet & Chandon Imperial Brut , Non Vintage		\$1,050
SPARKLING		
Corner Stone Brut (Aeiren, France)		\$350
WHITE		
Famille Gras Les Grands Calcaires 2019 (Cotes de Rhone, France)		\$480
Giannitessari, Pinot Grigio 2022 (Italy)		\$380
Ventissquero, Sauvignon Blanc Reserva 2022 (Chile)	\$70	\$300
RED		
Giannitessari, Pinot Noir 2022 (Italy)		\$480
Carta Vieja Cabernet Sauvignon Limited Reserva (Chile)		\$420
Corner Stone Cabernet Sauvignon 2022 (Central Valley, Chile)	\$65	\$380

DRINK MENU

烈酒 SPIRITS

Per Shot

SCOTCH

Macallan 12 years old	\$90
Balvene 12 years	\$80
Glenfiddich	\$80
Chivas regal 12 years old	\$60
Johnne Walker Black Label	\$60
Rare J & B	\$60
Scotch Whisky	\$50

REST OF WHISKY

John Jameson (Iris Whisky)	\$70
Canadian Club (Canadian whisky)	\$60

BOURBON

Jim Beam	\$60
Jack Daniel's	\$60

VODKA

Grey Goose	\$80
Absolut/ Smirnoff	\$60

GIN

Tanqueray/ Bombay/ Gordon's	\$60
House Gin	\$50

RUM

Bacardi white / Bacardi Gold/ Myers Dark	\$60
House Rum	\$50

COGNAC

Hennessy V.S.O.P	\$90
Remy Martin V.S.O.P	\$90
Napoleo VSOP	\$80

LIQUIOR

Drambuie	\$60
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BEER

Tsing Tao/ Asahi	\$55
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NON ALCOHOLIC DRINKS

Orange Juice / Apple Juice	\$45
Coke/ Coke Zero/ Sprite/ Soda	\$48
Minerals Water - Sparkling/ Still Bottle (750ml)	\$58

中國茗茶 CHINESE TEA

中國茗茶 CHINESE TEA

每位 Per Person \$20

荔枝紅茶

Lychee Black Tea

清香鐵觀音

Fragrant Iron Buddha

舊普

Aged Puerh

茉莉綠茶

Jasmine Green

特選中國茗茶 PREMIUM CHINESE TEA

每位 Per Person \$30

鳳凰單叢蜜蘭香

Phoenix Dan Cong Mi Lan Xiang

蜜蘭香單叢是鳳凰單叢十大花蜜香型珍貴名叢之一，屬烏龍茶系列。特點是葉壯條實、挺直，葉色澤灰褐油潤，湯色澄黃明亮，既香且甜，如花如果，又勝花果，是茶中一絕。

故有茶中香水的美譽，一叢一香，天生獨到。

沖泡時花香四溢，茶湯入口醇柔甘爽，茶味飽滿，高山蜜韻突顯，齒頰留香，回味無窮。

Phoenix Dan Cong Mi Lan Xiang is one of the 10 signature fragrances of Phoenix Dan Cong teas.

These Oolongs are often described as drinkable perfume.

Prominent honey and orchid aroma, refreshing and with a great aftertaste.

所有價目以港元計算，另加壹服務費。

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創意珍饈 SPECIALTY

濃湯極品魚翅 \$800
Braised Supreme Shark's Fin | Superior Soup

雪花蟹肉魚翅羹 \$498
Braised Supreme Shark's Fin Broth | Crab Meat |
Bean Curd

酥皮松露焗鮑魚 每位 Per Person \$298
Baked Abalone | Black Truffle

日本黑蒜焗龍蝦 半隻 Half \$268
Baked Lobster | Japanese Black Garlic

砂窩蒜香生焗星斑球 \$428
Braised Garoupa Fillet in Casserole | Garlic | Ginger |
Spring Onion

慢煮法式蜂蜜牛肉 \$298
Slow-Cooked Beef Short Rib | Honey Sauce

酒釀芥蘭苗 \$168
Wok-Fried Baby Kale | Rice Wine Sauce

白玉葡萄 (季節限定) \$158
Braised Winter Melon | Superior Soup (Seasonal Special)

金腿瑤柱帶子炒養生米 \$198
Fried Beetroot Fragrant Rice | Yunnan Ham | Scallop | Egg White

雲腿海味手工拉麵 \$208
Braised Homemade Noodles | Yunnan Ham | Shredded Abalone
Dried Shrimp | Fish Maw | Sea Cucumber

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前菜 APPETISER

椒鹽九肚魚 Crispy Bombay Duck Spicy Salt	\$158
醋香法國海鱸魚 Crispy French Sea Bass Vinegar Sauce	\$128
青芥末紅海蜇頭 Chilled Red Jellyfish Wasabi Sauce	\$128
麻辣英國鴨舌 Chilled England Duck Tongue Chili Sauce	\$128
巧手花膠凍 Chilled Fish Maw Jelly	\$128
翡翠豆腐（4件） Steamed Homemade Bean Curd Spinach Secret Recipe Sauce (4 pieces)	\$128
心太軟金磚 Deep-Fried Bean Curd Cube Spicy Salt	\$128
黃金南瓜片（6件） Crispy Pumpkin Salted Egg Yolk (6 pieces)	\$108
椒鹽魷魚鬚 Deep-Fried Squid Spicy Salt	\$98
燒椒醬黃金皮蛋 Centurion Eggs Diced Pepper	\$88
胡麻醬冰菜 Tossed Ice Plant Sesame Sauce	\$78
手拍溫室青瓜 Marinated Greenhouse Cucumber Garlic	\$78

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明爐燒烤

BARBECUE

大紅乳豬全體（敬請預訂）
配鮮芒果醬 | No.2 W3 Premium Oscietra 魚子醬 30 Grams
Roasted Whole Suckling Pig (Order in Advance)
Mango Sauce | No.2 W3 Premium Oscietra Caviar 30 Grams

全隻 Whole \$2,988

即燒醬烤化皮乳豬（敬請預訂）
Roasted Suckling Pig (Order in Advance)

全隻 Whole \$1,988

火焰片皮鴨（二食）
二食可選以下其中一種烹調方法：
生菜片鴨鬆、薑蔥爆鴨件
DI FU LOU Peking Duck (Two Courses)
Your Choice of Two for the Second Course:
Stir-Fried Minced Duck | Lettuce | Wok-Fried Peking Duck |
Ginger | Spring Onion

全隻 Whole \$698

京式片皮鴨
二食可選以下其中一種烹調方法：
生菜片鴨鬆（+\$100）
薑蔥爆鴨件（+\$100）
Roasted Peking Duck
Additional Choice of the Second Course:
Stir-Fried Minced Duck | Lettuce（+\$100）
Wok-Fried Peking Duck | Ginger | Spring Onion（+\$100）

半隻 Half \$298

全隻 Whole \$598

煙燻豉油雞
Smoked Chicken | Soy Sauce

半隻 Half \$238

全隻 Whole \$428

極品蜜汁叉燒
Supreme Barbecued Pork Loin | Honey Sauce

\$198

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魚翅 · 燕窩 SHARK'S FIN · BIRD'S NEST

原盅古法金豬鳳吞魚翅 (20兩) (8-10位用) (敬請預訂)
Braised Shark's Fin (20 Tael) | Pork Tripe | Chicken |
Traditional Style (For 8-10 Persons) (Order in Advance)

\$4,988

紅梅大鮑翅
Braised Supreme Shark's Fin | Snow Fungus | Crab Coral

\$888

濃湯極品魚翅
Braised Supreme Shark's Fin | Superior Soup

\$800

雪花蟹肉魚翅羹
Braised Supreme Shark's Fin Broth | Crab Meat | Bean Curd

\$498

紅燒砂窩魚翅
Braised Shark's Fin Soup

\$298

紅燒官燕
Braised Supreme Bird's Nest

\$680

高湯蟹肉官燕
Double-Boiled Supreme Bird's Nest | Crab Meat

\$680

杏汁燉官燕
Double-Boiled Supreme Bird's Nest | Almond Juice

\$480

所有魚翅及燕窩菜式的價目均以每位計算
All Shark's Fin and Bird's Nest Dishes are Priced Per Person

所有價目以港元計算，另加壹服務費。
All prices are in HKD and subject to a 10% service charge.

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鮑魚・海味 ABALONE・DRIED SEAFOOD

蠔皇原隻皇冠吉品鮑魚 (25頭)

Braised Whole Dried Yoshihama Abalone (25-Head) |
Supreme Oyster Sauce

時價 Market Price

原隻鮑汁三頭花膠扒 (敬請預訂)

Braised Whole Three-Head Fish Maw (Order in Advance)

每隻 Per Piece \$2,688

蠔皇原條日本關東遼參伴鵝掌

Braised Whole Japanese Sea Cucumber | Goose Web |
Supreme Oyster Sauce

每位 Per Person \$328

蠔皇三頭花膠伴鵝掌

Braised Three-Head Fish Maw | Goose Web |
Supreme Oyster Sauce

每位 Per Person \$328

龍皇杏脆皮花膠扒

Crispy Fish Maw | Almond Sauce

每位 Per Person \$298

黃金汁蛋白蒸花膠

Steamed Fish Maw | Egg White | Homemade Sauce

每位 Per Person \$298

酥皮松露焗鮑魚

Baked Abalone | Black Truffle

每位 Per Person \$298

金湯日本關東遼參

Braised Japanese Sea Cucumber | Superior Soup

每位 Per Person \$288

所有價目以港元計算，另加壹服務費。

All prices are in HKD and subject to a 10% service charge.

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湯 · 羹 SOUP · BROTH

蜜瓜螺頭燉雞 (6-10位用) (敬請預訂) Double-Boiled Chicken Conch Melon (For 6-10 Persons) (Please Order in Advance)	\$988
花旗參燉水鴨湯 Double-Boiled Mandarin Duck Soup American Ginseng	\$238
紫砂壺珍珠貝海底椰花膠燉鱷魚肉 Double-Boiled Sea Coconut Soup Fish Maw Dried Crocodile Meat Chinese Herb	\$198
龍皇杏白肺湯 Boiled Pork Lung Soup Almond	\$138
酸辣海鮮羹 Hot and Sour Seafood Broth	\$128
蟹肉粟米羹 Crab Meat Broth Sweet Corn	\$128
文思豆腐羹 Bean Curd Broth Assorted Vegetable	\$98

所有湯類菜式的價目均以每位計算
All Soup and Broth are Priced Per Person

所有價目以港元計算，另加壹服務費。
All prices are in HKD and subject to a 10% service charge.

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推介活海鮮

LIVE SEAFOOD RECOMMENDATION

推介活海鮮（敬請預訂）

Live Seafood Recommendation (Order in Advance)

時價 Market Price

老鼠斑

Pacific Garoupa

即日活海鮮

Today's Live Seafood

時價 Market Price

瓜子斑

Tomato Hind Garoupa

東星斑

Star Garoupa

老虎斑

Tiger Garoupa

生猛龍蝦

可選蒜茸蒸、上湯焗、芝士牛油焗、椒鹽、避風塘、海鮮湯或黑蒜焗

Fresh Lobster

Choice of Steamed with Garlic; Baked in Superior Broth;

Baked with Cheese and Butter; Deep-Fried with Salt and Pepper;

Stir-Fried with Dried Chili; Seafood Soup or Baked with Black Garlic

游水海中蝦

可選頭抽煎、蒜茸開邊蒸或椒鹽

Fresh Prawn

Choice of Pan-Fried with Soy Sauce;

Steamed with Garlic or Deep-Fried with Salt and Pepper

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海鮮 SEAFOOD

松露香煎北海道帶子皇 Pan-Fried Jumbo Hokkaido Scallop Black Truffle	每位 Per Person \$138
帝福樓焗釀鮮蟹蓋 Baked Crab Shell Crab Meat Onion Cheese	每位 Per Person \$168
日本黑蒜焗開邊龍蝦 Baked Lobster Japanese Black Garlic Sauce	半隻 Half \$268
砂窩蒜香生焗星斑球 Casserole of Garoupa Fillet Garlic Ginger Spring Onion	\$428
意大利黑醋香法國海鱸魚 Braised French Sea Bass Balsamic Vinegar	\$328
欖豉醬蒸法國海鱸魚 Steamed French Sea Bass Preserved Black Bean Sauce	\$328
三蔥燒法國海鱸魚 French Sea Bass Onions	\$328
紅燜星斑頭腩 Braised Garoupa Belly Bean Curd Mushroom	\$298
遠年陳皮欖角炒斑球（8件） Wok-Fried Garoupa Fillet Dried Tangerine Peel Olives	\$238
菠蘿咕嚕斑球 Sweet and Sour Garoupa Fillet	\$238
金沙脆米蝦球 Wok-Fried Prawn Salty Egg Yolk	\$208
滑蛋炒蝦球 Wok-Fried Prawn Scrambled Egg	\$208

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肉類

MEAT

慢煮法式蜂蜜牛肉 Slow-Cooked Beef Short Rib Honey Sauce	\$298
砵酒燴牛尾脔 Braised Ox-Tongue and Ox-Tail Port Wine	\$288
蒜片牛柳粒 Wok-Fried Diced Angus Beef Sliced Garlic	\$238
鮮果咕嚕肉 Sweet and Sour Pork Fruit	\$208
欖豉醬蒸排骨 Steamed Spare Rib Preserved Bean Sauce	\$198

家禽

POULTRY

帝福樓片皮雞 Crispy Chicken Peking Style	\$598
帝福樓脆皮雞 Crispy Chicken DI FU LOU Style	半隻 Half \$298 全隻 Whole \$528
古法子薑燜滑雞 Braised Chicken Young Ginger	\$288
荷香蟲草花雲耳蒸雞件 Steamed Chicken Black Fungus Cordyceps Flower Lotus Leaf	\$268
乾蔥豆豉雞煲 Marinated Chicken in Casserole Black Bean Dried Onion	\$268

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蔬菜 VEGETABLES

蟹肉扒時蔬 Braised Seasonal Vegetable Crab Meat	\$238
鮮茄濃湯浸長勝 Simmered Summer Squash Tomato Superior Soup	\$188
蝦乾窩燒生菜煲 Casserole of Chinese Lettuce Dried Shrimps	\$188
酒釀芥蘭苗 Wok-Fried Baby Kale Rice Wine Sauce	\$168
白玉葡萄 (季節限定) Braised Winter Melon Superior Soup (Seasonal Special)	\$158
上湯雲耳浸冰菜 Simmered Ice Plant Fungus Superior Soup	\$158
蒜蓉炒時蔬 Wok-Fried Seasonal Vegetable Garlic	\$148

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粉 · 麵 · 飯

NOODLE · RICE

帝福樓海鮮炒香苗 Fried Rice Seafood DI FU LOU Style	\$238
脆米海鮮湯泡飯 Crispy Rice in Soup Assorted Seafood	\$238
蟹肉瑤柱蛋白炒飯 Fried Rice Crab Meat Conpoy	\$238
鮑汁花膠絲撈麵 Braised Noodles shredded Fish Maw Abalone Sauce	\$238
薑蔥叉燒絲撈麵 Braised Noodles BBQ Pork Ginger Spring Onion	\$238
乾炒安格斯牛肉河 Fried Rice Noodles Angus Beef Soya Sauce	\$238
雲腿海味手工拉麵 Braised Noodles Dried Seafood Chicken Stock	\$208
金腿瑤柱炒養生米 Fried Beetroot Fragrant Rice Conpoy Yunnan Ham Egg White	\$198
星洲炒米 Fried Rice Vermicelli Singapore Style	\$188
家鄉炒米粉 Fried Rice Vermicelli Shredded BBQ Pork Shrimp Vegetable	\$168

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甜品
DESSERT

帝福樓鳳梨酥 \$60
Baked Pineapple Puffs | DI FU LOU Style

水中花椰汁糕 \$60
Signature Chilled Coconut Puddings

脆炸鮮奶卷 \$48
Deep-Fried Fresh Milk Roll

新疆棗皇糕 \$48
Steamed Red Dates Pudding

遠年陳皮紅豆沙 \$50
Sweetened Red Bean Cream | Dried Tangerine Peel

椒鹽脆芋片 或 香辣花生 每碟 Per Plate \$30
Taro Chips | Spicy Salt OR
Peanuts | Chili

絲苗白飯 每碗 Per Bowl \$20
Steamed Rice

開瓶費 每瓶 Per Bottle \$250
Corkage

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