



特式小食

香脆腰果

Crispy Cashew Nuts

\$ 13.68

琥珀合桃

Honey Glazed Walnuts

\$ 16.98

鹽花炸花生

Salted Peanuts

\$ 9.98

金沙豆腐粒

Deep Fried Diced Tofu with Deep Fried Garlic

\$ 15.98

椒鹽魷魚鬚

Deep Fried Tentacles of Squid with Spicy Salt

\$ 18.98

南乳脆雞膝

Deep Fried Red Bean Curd Chicken Joints

\$ 19.98

鮑汁鳳爪

Chicken Feet in Abalone Sauce

\$ 17.98

精選冷菜

生蒜拍青瓜

Marinated Cucumber with Garlics

\$ 10.98

五香牛腩

Marinated Beef

\$ 20.98

陳醋海蜇頭

Jelly Fish in Sweeten Vinegar

\$ 18.98

涼拌木耳

Marinated Black Fungus

\$ 14.98

涼拌香芹豆干

Marinated Pressed Tofu with Celery

\$ 13.98

佛山燻蹄

Marinated Pork Knuckle

\$ 17.98





游水海鮮刺身

時價
Current Price

象拔蚌刺身
Geoduck Sashimi

海膽刺身
Uni Sashimi

游水龍蝦刺身
Lobster Sashimi

日本帶子刺身
Scallop Sashimi

藍鰭吞拿魚刺身
Blue Fin Tuna Sashimi

三文魚刺身
Salmon Sashimi

真鯛魚刺身
Ma-Dai Sashimi

游水生蝦刺身
Live Prawns Sashimi

池魚刺身
Shima Aji Sashimi



特別推介

香煎鵝肝 (預訂)
Pan Seared Foie Gras (Order in Advance)

時價

雪花和牛 (預訂)
Supreme Grade Japanese Beef (Order in Advance)

時價

鴻星生炒雞 (只) (預訂) \$ 78.98
Redstar Specialty Stir Fried Chicken (Order in Advance)

香芒百花雞 (只) (預訂) \$ 108.98
Deep Fried Boneless Chicken with Shrimp Paste - Mango Sauce (Order in Advance)



紅燒大鮑翅(足二兩) \$ 62.98
*Braised Shark's Fin Soup
 with Brown Sauce*

菜膽清湯大鮑翅(足二兩) \$ 62.98
*Double Boiled Shark's Fin Soup
 with Vegetable*

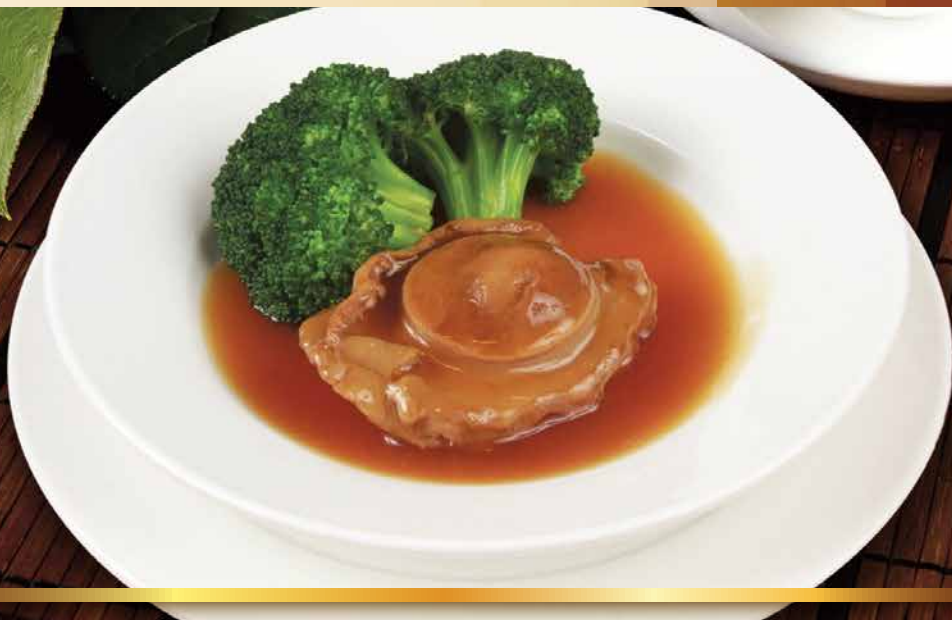
生拆蟹肉大群翅(足二兩) \$ 93.98
*Braised Shark's Fin Soup
 with Fresh Crab Meat*

紅燒頂湯大群翅(足二兩) \$ 88.98
*Braised Shark's Fin Soup
 with Supreme Broth*

鴻星紅燒海虎翅(足二兩) \$ 148.98
*Braised Tiger Shark's Fin Soup
 with Brown Sauce*

鴻星紅燒天九翅(足二兩) \$ 188.98
*Braised Fine Supreme Shark's Fin Soup
 with Brown Sauce*

錦繡冬瓜盅 (預訂) 細 \$ 73.98 大 \$ 88.98
*Double Boiled Winter Melon Small Large
 with Mixed Seafood
 (Order in Advance)*



蠔皇原隻鮑魚 三頭 \$ 58.98 四頭 \$ 48.98
Fresh Whole Abalone *Medium* *Small*
in Oyster Sauce

南非吉品乾鮑 十六頭 \$ 118.98 廿頭 \$ 68.98
Dried Whole South African Yoshihama Abalone
in Oyster Sauce

蠔皇南非乾鮑 (八頭) 時價
Dried Whole South African Abalone *Current Price*
in Oyster Sauce

蠔皇中東乾鮑 (十六頭) 時價
Dried Whole Middle East Abalone *Current Price*
in Oyster Sauce

蠔皇日本吉品乾鮑 (廿頭) 時價
Dried Whole Japanese Yoshihama Abalone *Current Price*
in Oyster Sauce

蟹肉官燕盞 每位 \$ 63.98 per order
Swallow's Nest
with Crab Meat or Minced Chicken in Soup

雞茸官燕盞 每位 \$ 59.98 per order
Swallow's Nest
with Minced Chicken in Soup

椰汁官燕盞 每位 \$ 59.98 per order
Sweetened Swallow's Nest
with Coconut Milk Soup

杏汁官燕盞 每位 \$ 59.98 per order
Sweetened Swallow's Nest
with Grind Almond Soup

蝦子扒原條海參 半 \$ 118.98 全 \$ 208.98
Braised Sea Cucumber *Half* *Whole*
w/ Shrimp Roe





是日老火靚湯 \$ 33.98

Soup of The Day

味菜泡椒炒象拔蚌 時價

Stir Fried Geoduck with Pickled Cabbage & Chile *Current Price*

豉油皇煎生蠔 \$ 46.98

Pan Seared Oysters in Supreme Soy Sauce

黑椒雜菌牛柳粒 \$ 43.98

Diced Beef Tenderloin with Mixed Mushrooms

桂花炒魚肚 \$ 33.98

Stir Fried Eggs with Fish Maws

上湯金銀蛋浸芥菜膽 \$ 28.98

Mustard Green in Consommé with Salted and Century Egg

涼瓜味菜炒肉青 \$ 36.98

Stir Fried Pork Slices with Bitter Melon & Pickled Cabbage

特式南乳炒干齋 \$ 29.98

Vegetarian Dish in Brown Bean Paste

鮑汁鱈魚膠扒柚皮 \$ 59.98

Braised Fish Maw with Pomelo Peel in Abalone Sauce





農家蒸茄子 \$ 27.98
Steamed Eggplant in Traditional Style

鴻星水煮雙脆 \$ 79.98
*Two Delicacies
in Sichuan Spicy Chili Soup (HOT)*

南乳溫公齋煲 \$ 27.98
Vegetarian Delight Hot Pot

鮮腐竹浸菜苗 \$ 28.98
*Fresh Bean Curd Sheets
with Baby Greens In Consomme*

蝦子柚皮 \$ 32.98
Pomelo Peels Braised with Shrimp Roe

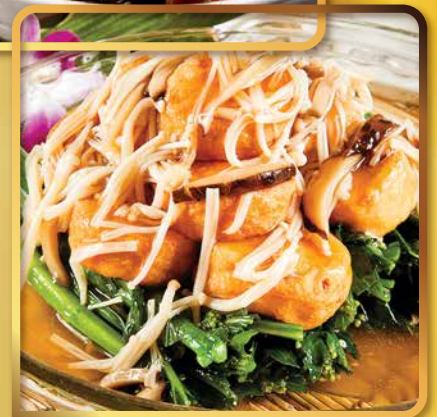
北菇海參扣鵝掌 \$ 76.98
Braised Goose Webs with Sea Cucumber

雙菇扒玉子豆腐 \$ 29.98
Egg Tofu with Two Kinds Of Mushroom

蔥爆遼參 \$ 52.98
*Stir Fried Sea Cucumber
with Green Onion*

羅定豆豉雞煲 \$ 32.98
*Chicken with Black Bean Sauce
in Hot Pot*

味菜泡椒牛肉 \$ 32.98
*Stir Fried Beef Slices
with Pickled Cabbage & Chili*





鴻星水煮魚 \$ 52.98

*Fish Fillets
in Sichuan Spicy Chili Soup (HOT)*

豉汁帶子蒸豆腐 \$ 32.98

*Steamed Tofu with Scallops
in Black Bean Sauce*

涼瓜菜甫煎蛋 \$ 28.98

*Fried Eggs With Dried Turnips
& Bitter Melon*

蒜子上湯芥膽煲 \$ 28.98

*Mustard Greens
with Garlic Consomme Hot Pot*

瑤柱肉鬆蒸水蛋 \$ 28.98

*Steamed Egg Custard
with Minced Pork & Dried Scallops*

蒜香牛柳粒 \$ 38.98

Diced Garlic Beef Tenderloin Cube

虎皮尖椒 \$ 20.98

Sauteéd Chili Peppers

沙爹金菇滑牛煲 \$ 33.98

*Satay Beef Slices
with Enoki Mushroom in Hot Pot*

雪裡紅帶子海參 \$ 39.98

*Scallops & Sea Cucumber
with Preserved Veggie*

雲耳蒸滑雞 \$ 29.98

Steamed Chicken with Black Fungus



黑椒牛柳粒帶子 \$ 39.98

*Diced Black Pepper Beef Tenderloin
with Scallops*

薑蔥生蠔煲 \$ 42.98

*Oysters With Green Onion & Ginger
Hot Pot*

白灼豆苗滑牛肉 \$ 36.98

*Blanch Beef Slices
with Pea Leaves*

尖椒腊味靚小炒 \$ 35.98

*Stir Fried Preserved Meat
with Hot Chili*

馬友雞粒豆腐煲 \$ 29.98

*Diced Chicken with Salted Fish
& Tofu Hot Pot*

蜜桃鮮蝦球 \$ 37.98

Prawns with Honey Glazed Walnuts

川味四季豆牛柳粒 \$ 35.98

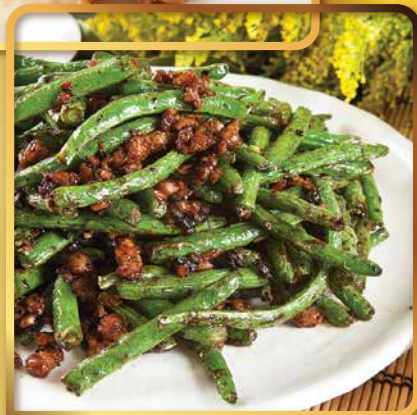
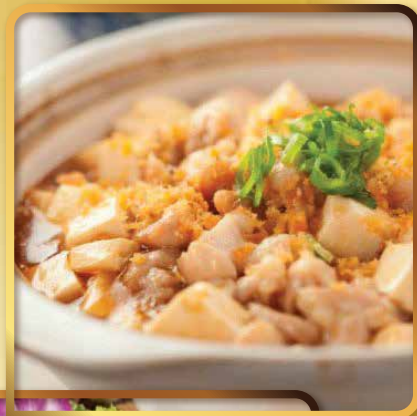
*Diced Beef Tenderloin
with String Bean in Szechuan Style*

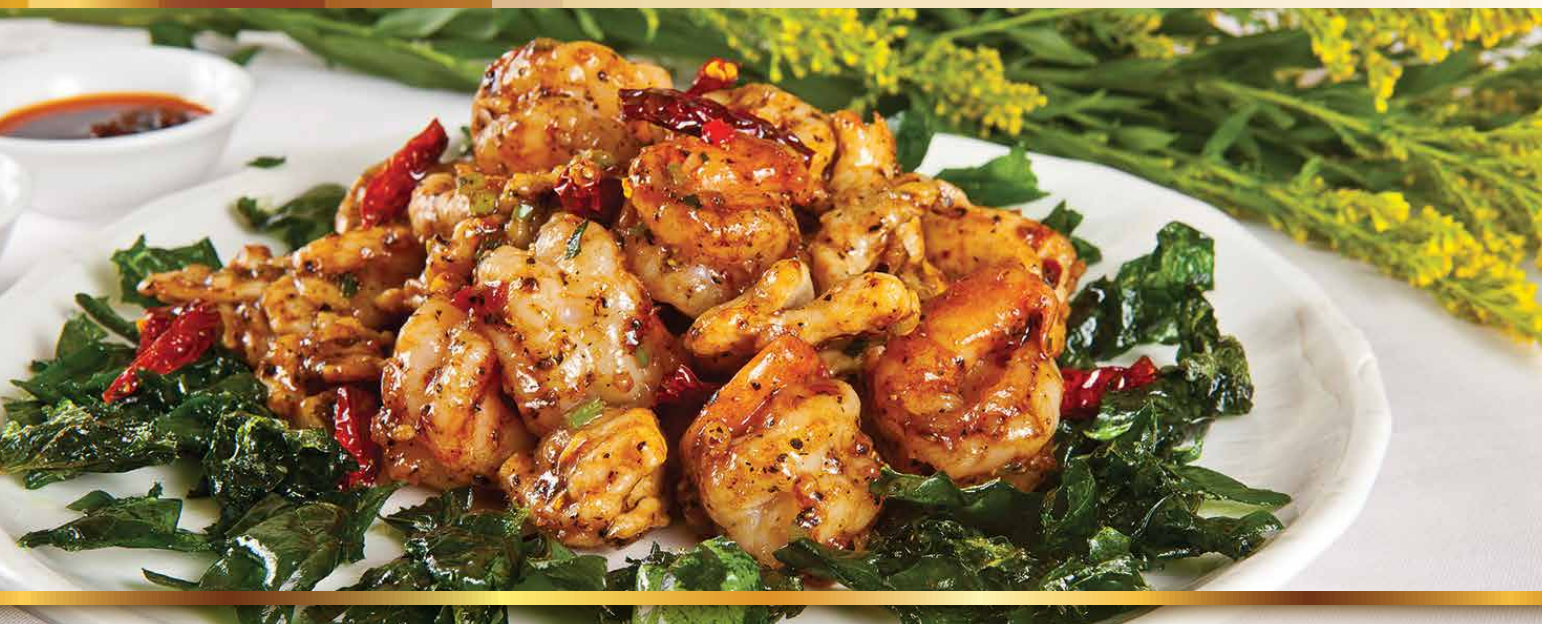
漁香茄子遼參煲 \$ 49.98

*Sea Cucumber
in Spicy Chili Garlic Sauce Hot Pot*

欖角肉鬆四季豆 \$ 29.98

*Minced Pork & Dried Olive
with String Bean*





游水鰱魚二食

Fresh Tilapia 2 Courses

水煮魚片

Spicy Chili Boiled Beef in Sichuan Style

椒鹽骨腩

Pan Fried Fish Fins & Belly in Spicy Salt

\$ 76.98

川椒龍鳳球

Prawns & Chicken in Spicy Sauce

\$ 36.98

麻辣水煮牛肉

Spicy Chili Boiled Beef in Sichuan Style

\$ 52.98

帶子粒瑤柱蒸水蛋

*Steamed Egg Custard
with Diced Fresh Scallops & Dried Scallops*

\$ 31.98

香濃鎮江骨

*Spareribs Braised
in Black Vinegar Sauce*

\$ 29.98

麻辣海參豆腐

*Braised Sea Cucumber & Tofu
in Spicy Chili Sauce*

\$ 31.98

黃金蝦球

Golden Prawns with Salted Egg Yolk

\$ 37.98

漁香茄子班腩煲

*Cod Fish & Eggplants
in Spicy Chili Garlic Sauce Hot Pot*

\$ 32.98

椒鹽桂花蚌

*Deep Fried Osmanthus Mussels
w/ Spicy Salt*

\$ 54.98

鮑汁鱈魚膠扣鵝掌

*Braised Fish Maw with Goose Webs
in Abalone Sauce*

\$ 72.98



咕嚕斑塊 \$ 28.98

*Deep Fried Cod Fillet
in Sweet And Sour Sauce*

桂花炒魚翅 \$ 72.98

Sauteed Shark's Fin with Eggs

馬友雞粒茄子煲 \$ 27.98

*Diced Chicken & Eggplants
with Salted Fish Hot Pot*

火腩蒜子黑魚煲 \$ 39.98

*Roasted Pork & Cod Fish
with Garlic Hot Pot*

豉油皇 / 律醬煎黑魚 \$ 39.98

*Pan Fried Cod Fillet
with Supreme Soya Sauce or Salad Dressing*

鵝掌海味一品煲 \$ 92.98

*Goose Webs
& Assorted Dried Seafood Hot Pot*

中式牛柳條 \$ 35.98

*Beef Tenderloin Strips
in Gourmet Sauce*

XO醬肉青桂花蚌 \$ 43.98

*Sea Cucumber Muscle
with Pork Toro Slices In Spicy Xo Sauce*

大地魚芥蘭 \$ 32.98

*Sauteed Chinese Broccoli (Gai Lan)
with Smoked Dry Fish*





蒜頭豆豉肉青四季豆 \$ 34.98

*String Bean & Pork Toro Slices
with Black Bean & Garlic*

瑤柱金勾浸豆苗 \$ 36.98

*Dried Scallops & Swirl Egg
with Bean Leave*

白灼金菇桂花蚌 \$ 49.98

*Blanch Sea Cucumber Muscles
with Enoki Mushroom*

油泡鮮魚球 \$ 29.98

*Sauteed Fish Fillet
in Light Ginger Sauce*

川椒桂花蚌 \$ 49.98

*Sea Cucumber Muscles
with Chili Pepper*

家鄉蒸魚塊 \$ 29.98

Steamed Fish Fillets (Country Style)

椒鹽鮮魚球 \$ 29.98

Fish Fillets In Spicy Salt & Pepper

鮑汁柚皮扣鵝掌 \$ 46.98

*Braised Goose Webs
with Pomelo Peels*

蟹肉扒豆苗 \$ 44.98

Crab Meat With Pea Leaves

醋溜土豆絲 \$ 23.98

*Shredded Potato
in Sweeten Vinegar Sauce*





二人世界 *Deluxe Set Dinner for Two*

燒味雙拼盤

2 kinds of BBQ Cuts Platter

紅燒蟹肉大生翅 (兩位)

Supreme Shark's Fin Soup with Crab Meat

澳洲四頭鮮鮑魚 (兩只)

Braised Whole Fresh Abalone (2 pcs.)

上湯豆苗

Pea Leaves in Superior Broth

瑤柱原粒帶子蛋白炒飯

Fried Rice with Dried Scallops & Egg White

精美甜品

Dessert for Two

\$238

四人燕窩鮑魚餐 *Abalone & Swallows' Nest Dinner for Four*

*雞茸燴官燕 (四位)

Braised Swallows' Nest w/ Minced Chicken

雞汁五頭鮮鮑魚 (四只)

Whole Fresh Abalone in Chicken Broth (4 pcs.)

甜豆如意帶子

Sauteed Scallops with Sugar Pea

鴻星燒鴨皇 (半隻)

Red Star Specialty B.B.Q. Duck (half)

鮮腐竹豆苗

Fresh Bean Curd Sheets with Pea Leaves

絲苗白飯

Steamed Rice

精美甜品

Dessert for Four

\$398

*可更改為杏汁/椰汁官燕

Substituted by Swallows' Nest with Sweetened Grind Almond Soup / Coconut Milk





北京片皮鴨餐 *Peking Duck Dinner for Six*

北京片皮鴨 (全隻)

Crispy Peking Duck Skin with Crepes

花膠雞絲魚肚羹

Shredded Fish Maw & Chicken Chowder

薑蔥頭抽龍蝦

Sauteed Lobster with Green Onion & Ginger

鴨鬆生菜包

Lettuce Wrap with Minced Duck Meat

北菇扣鮑片 (各六片)

Braised Abalone Slice with Chinese Mushroom (6 pcs. each)

碧綠鮮魚球

Sauteed Fish Fillet with Greens

飛魚子海鮮炒飯

Seafood & Fish Roe Fried Rice

精美甜品

Dessert for Six

\$428

六人鮑魚餐 *Abalone & Shark's Fin Dinner for Six*

燒味拼盤

Assorted B.B.Q Cuts Platter

花膠雞絲魚肚羹

Shredded Fish Maw & Chicken Chowder

雞汁四頭鮮鮑魚 (六只)

Whole Fresh Abalone in Chicken Broth (6 pcs.)

鮮腐竹豆苗

Fresh Bean Curd Sheets with Pea Leaves

貴妃走地雞 (半只)

Empress Range Chicken (Half)

翡翠蝦球桂花蚌

Sauteed Osmanthus Mussels & Prawns with Vegetable

飛魚子海鮮炒飯

Seafood & Fish Roe Fried Rice

精美甜品

Dessert for Six

\$568

