

餐前小吃
Cold Appetizers

	例 Small
香辣鸭舌海蜇 Spicy Duck Tongue and Jellyfish	\$18
五香黄鱼 Spicy Roasted Yellow Croaker	\$26
话梅贵妃鸡 Poached Chicken Marinated with Plums	\$16
红油白切鸡 Poached Chicken With Chili Oil	\$16
老陈醋拌蜆头 Tossed Jellyfish with Chinese Aged Vinegar and Garlic	\$26
山楂小排骨 Sweet and Sour Pork Ribs Marinated with Herbs	\$18
水晶肘子 Cold Pork Knuckle in Jelly	\$18
干拌脆耳片 Fried Pig Ear and Scallions in Sichuan Chili Oil	\$18
香辣拌牛肉 Sliced Beef Marinated with Chili Oil	\$18
京味拍瓜粉皮 Tossed Cucumber with Mung Bean Sheets	\$10
凉拌三丝 Beijing Style Salad with Potato, Carrots and Celtuce	\$12
芝麻拌菠菜 Poached Spinach Marinated with Sesame Sauce	\$18
珊瑚白菜卷 Cabbage Roll with Mango in Chili Vinaigrette	\$18

以上价格另加 10% 服务费, 及 7% 消费税。
All prices are subjected to 10% Service Charge and 7% GST.

谭府炖汤 Soups

	每位 Per Person
清汤炖官燕 Double Boiled Bird's Nest in Clear Soup	\$78
滋补炖水鱼 Double Boiled Turtle Soup with Chinese Herbs	\$22
茉莉海蚌清鸡汤 Fresh Clams and Jasmine in Chicken Soup	\$22
酸辣辽参羹 Hot and Sour Sea Cucumber Soup	\$32
醋椒鲜鱼汤 Garoupa Fillet Bisque with Vinegar and Pepper	\$22
京味酸辣海鲜豆腐羹 Hot and Sour Seafood Soup with Tofu	\$12

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鮑參翅肚
Superior Delicacies

	每位 Per Person
譚府佛跳牆 Supreme Buddha Jump Over the Wall	\$270
譚府黃燜金山勾魚翅 Braised Jinshan Shark's Fin in Supreme Chicken Broth	\$398
譚府黃燜魚翅 Braised Shark's Fin in Supreme Chicken Broth	\$270
松茸黃燜魚翅 Shark's Fin with Matsutake Mushroom in Supreme Chicken Soup	\$208
金華腿燉鮑翅 Braised Shark's Fin with Jinhua Ham	\$168
譚府花膠煨官燕 Beijing Style Simmered Fish Maw Bird's Nest	\$188

以上價格另加 10% 服務費，及 7% 消費稅。
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鮑參翅肚
Superior Delicacies

	每位 Per Person
红烧 16 头原只网鮑 Braised Abalone in Brown Sauce (16 Head Size)	\$588 每粒 / Per Piece
红烧 [] 头原只窝麻鮑 Braised Yoshihama Abalone in Brown Sauce	Seasonal Price 时价
红烧三头原只澳洲鮑 Braised Australian Abalone in Brown Sauce (3 Head Size)	\$68 每粒 / Per Piece
蟹肉黄烧鱼肚 Stewed Fish Maw with Crab Claw in Supreme Chicken Soup	\$88
鮑汁焗花胶扒 Braised Fish Maw with Abalone Sauce	\$88
香葱烧辽参 Braised Sea Cucumber with Shandong Leeks	\$68
家常臊子辽参 Stir-Fried Sea Cucumber and Minced Pork in Chili Paste	\$68
金汤煨鮑肚翅 Braised Abalone, Shark's Fin and Fish Maw Soup	\$118

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鱼虾贝类 Regional Seafood

	例 Small
干靠大对虾 (例 4 只) Stir Fried King Prawns with Tomato Sauce	\$77
煎原只大虾 Pan Fried King Prawns with Ginger Sauce	\$36
齐鲁炸烹虾段 Sautéed Prawns with Chicken Stock	\$58
麻辣炆带壳虾 Stir Fried Spicy Prawns	\$48
天府大虾球 Stir Fried Prawns in Sichuan Pepper-Chili Oil and Macadamia Nuts	\$68
鱼香汁煎虾排 Deep Fried Prawns with Spicy Sweet Sauce	\$48
香糟溜鱼片 Sliced Fish in Chinese Wine	\$32
松鼠星斑球 Sweet and Sour Deep Fried Garoupa	\$28 每位 / Per Person
特别推荐招牌水煮东星斑 Chef's Specialty Poached Live Fish with Chili Oil	\$238 每条 / Whole
泡姜滑炒带子 Stir Fried Scallops with Marinated Ginger	\$38
芙蓉炒竹蛭王 Stir Fried Egg White with Razor Shell Clams	\$36
滑炒鲍螺双脆 Sautéed Sliced Abalone with Sea Whelk	\$58

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游水海鲜类 Live Seafood

每 100 克
Per 100 gram

苏眉 Labird		\$38
清蒸	Steamed with Superior Soy Sauce	
红烧	Braised	
潭府蒸	Steamed with Jinhua Ham, Dried Shrimps in Superior Stock	
干烧	Braised in Sichuan Chili Bean Paste	
老鼠斑 Polka Dotted Garoupa		\$35
松鼠炸	Fried with Sweet and Sour Sauce	
清蒸	Steamed with Superior Soy Sauce	
红烧	Braised	
酸菜	Poached with Pickled Cabbage	
东星斑 Leopard/Star Garoupa		\$21
清蒸	Steamed with Superior Soy Sauce	
干烧	Braised in Sichuan Chili Bean Paste	
潭府蒸	Steamed with Jinhua Ham, Dried Shrimps in Superior Stock	
松鼠炸	Deep Fried with Sweet and Sour Sauce	
红烧	Braised	
剁椒蒸	Steamed with Chili Paste	
顺壳鱼 Soon Hock		\$13
清蒸	Steamed with Superior Soy Sauce	
干烧	Braised in Sichuan Chili Bean Paste	
潭府蒸	Steamed with Jinhua Ham, Dried Shrimps in Superior Stock	
松鼠炸	Deep Fried with Sweet and Sour Sauce	
红烧	Braised	
剁椒蒸	Steamed with Chili Paste	
忘不了 (提前预订至少一天) Empurau (Reservation At Least 1 Day in Advance)		\$2288 每条 / Whole
红烧	Braised	
醪糟干烧	Braised in Sichuan Chili Bean Paste with Fermented Rice Wine	
清蒸	Steamed with Superior Soy Sauce	

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游水海鲜类 Live Seafood

每 100 克
Per 100 gram

澳洲龙虾 Australian Lobster		\$35
清蒸	Steamed with Superior Soy Sauce	
蛋白蒸	Steamed with Egg White	
避风塘	Stir Fried with Pepper and Garlic	
烩伊面	Braised with Ee-Fu Noodles	
芝士焗	Baked with Cheese	
刺身	Sashimi	
本地龙虾 Local Lobster		\$16
清蒸	Steamed with Superior Soy Sauce	
烩伊面	Braised with Ee-Fu Noodles	
蒜茸粉丝蒸	Steamed with Garlic and Vermicelli	
川味香辣	Braised in Sichuan Style	
活草虾 Live Prawns		\$12
白灼	Poached	
蒜茸粉丝蒸	Steamed with Garlic and Vermicelli	
川味香辣	Braised in Sichuan Style	
蛋黄焗	Baked with Salted Egg Yolk	
海盐焗	Baked with Sea Salt	
象拔蚌 Geoduck		\$20
白灼	Poached	
油爆	Deep Fried with Superior Soy Sauce	
蒜茸粉丝蒸	Steamed with Garlic and Vermicelli	
阿拉斯加蟹 Alaska King Crab		\$30
川味香辣	Braised in Sichuan Style	
清蒸	Steamed with Superior Soy Sauce	
避风塘	Stir Fried with Pepper and Salt	
烩伊面	Braised with Ee Fu Noodles	
椒盐	Stir Fried with Salt and Pepper	
皇帝蟹 King Crab		\$33
川味香辣	Braised in Sichuan Style	
蛋白蒸	Steamed with Egg White	
避风塘	Stir Fried with Pepper and Salt	
烩伊面	Braised with Ee Fu Noodles	

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游水海鲜类 Live Seafood

斯里兰卡蟹 Sri Lanka Crab		\$12
蛋白蒸 避风塘 烩伊面 黑椒	Steamed with Egg White Stir Fried with Pepper and Salt Braised with Ee Fu Noodles Stir Fried with Black Pepper	
生蚝 Live Oyster		\$13 每只 / Per Piece
蜜糖焗 姜葱炒 黑椒 蒜茸粉丝蒸	Baked with Honey Sauce Stir Fried with Ginger and Shallot Stir Fried with Black Pepper Steamed with Garlic and Vermicelli	
竹蚌 Bamboo Clams		\$16 每只 / Per Piece
蒜茸粉丝蒸 油爆 鼓汁蒸 清蒸 川味香辣	Steamed with Garlic and Vermicelli Deep Fried with Superior Soy Sauce Steamed with Black Bean, Garlic and Orange Peels Steamed with Superior Soy Sauce Braised in Sichuan Style	
活鲍鱼 Live Abalone		\$20 每只 / Per Piece
上汤焗 蒜茸粉丝蒸 金汤焗 海盐焗	Baked with Superior Broth Steamed with Garlic and Vermicelli Simmered with Pumpkin and Salted Egg Yolk Baked with Sea Salt	

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肉类及家禽
Meat and Poultry

	例 Small
香酥脆皮鸭 Deep Fried Crispy Spiced Duck	\$32
宫保鸡丁 Stir Fried Kung Bao Chicken	\$28
銀芽韭黄炒肉丝 Stir Fried Shredded Pork with Bean Sprouts and Chives	\$28
京葱爆羊肉/ 牛肉(配烧饼) Stir Fried Sliced Beef / Mutton Served with Sesame Puffs	\$32
火爆和牛粒 Sautéed Diced Wagyu Beef with Seasonal Vegetables	\$88
水煮牛肉 Poached Sliced Beef in Chili Oil	\$32
盐煎猪肉 Sichuan Style Fried Pork Slices with Chili and Garlic Shoots	\$28
脆皮猪肉丸子 Crispy Pork Meat Balls with Sweet and Sour Sauce	\$22

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厨师特别推荐
Chef's Recommendations

	每位 Per Person
神户牛排 Kobe Steak	\$128 (200 克 / 200 gram)
日本和牛 Wagyu Beef	\$98 (200 克 / 200 gram)

烹调法：
Cooking Method:
(日本烧汁煎) Teriyaki Sauce (黑椒汁) Black Pepper Sauce

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譚府豆腐蔬菜
Bean Curd and Vegetables

	例 Small
蟹粉煨豆腐 Diced Bean Curd with Crab Roe	\$22
香葱牛杆菌 Stir Fried Porcini Mushrooms	\$32
瑶柱扒菜苗 Dried Scallops with Seasonal Sprouts	\$26
蟹肉冬瓜球 Crab Meat with Winter Melon	\$16
金钩烧胜瓜 Luffa with Dried Shrimp in Chicken Broth	\$26
陈麻婆豆腐 “Mapo” Tofu in Sichuan Chili Sauce	\$16
干煸四季豆 Stir Fried French Beans with Minced Meat	\$16

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蔬菜类
Vegetables

	例 Small
鲜芦笋 Fresh Asparagus	\$20
白芦笋 White Asparagus	\$26
澳洲菠菜苗 Australian Spinach	\$22
豆苗 Pea Shoots	\$18
苋菜 Local Spinach	\$18
香港芥兰 Hong Kong Kailan	\$16
西兰花 Broccoli	\$16
娃娃菜 Tenshin Cabbage	\$16
天津大白菜 Cabbage	\$12
油墨菜 Chinese Lettuce	\$16
西生菜 Lettuce	\$16

烹调法:

Cooking Method:

(清炒) Stir-Fried (上汤) Soup

(蒜蓉炒) Garlic (白灼) Boiled (金银蛋) Poached with Assorted Eggs

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饭及面
Rice and Noodles

	例 Small
肉丝鼓油蛋炒饭 Fried Rice with Shredded Pork and Egg	\$18
瑶柱蛋白炒饭 Fried Rice with Egg White and Shredded Conpoy	\$21
什锦虾仁炒饭 Fried Rice with Shrimps and Vegetables	\$18
北京水饺 (8 只) Beijing Style Dumplings with Pork, Leek and Cabbage (8 Pcs)	\$18
京味锅贴 (8 只) Beijing Style Pan Fried Dumplings (8 Pcs)	\$24
家常肉饼 (6 块) Home Cooked Style Meat Pie with Grilled Scallions (4 Pcs)	\$18
北京春卷 (4 条) Beijing Spring Rolls (4 Pcs)	\$8
老北京烙饼卷肉 Beijing Style Pancakes with Stewed Meat and Scrambled Eggs	\$28
松露蟹粉汤包 (3 粒) Steamed Crab Meat and Pork Dumpling (3 Pcs)	\$12
京城炸酱拉面 Handmade "Zha Jiang" Noodles with Bean Sauce	\$12 每位 / Per Pax

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甜品类
Desserts

	每位 Per Person
冰糖炖官燕 (50 克) Double Boiled Bird's Nest with Rock Sugar (50g)	\$78
椰皇炖官燕 (50 克) Braised Bird's Nest in Coconut (50g)	\$88
官燕杏仁露 (50 克) Double Boiled Bird's Nest with Sweetened Almond Tea (50g)	\$88
万寿果炖官燕 (50 克) Double Boiled Bird's Nest with Papaya (50g)	\$88
醪糟汤丸 (3 粒) Glutinous Dumplings in Fermented Rice Wine (3 Pcs)	\$6
香芒南瓜蓉 Mango and Pumpkin Paste in Sweet Soup	\$8
椰皇杨枝甘露 Chilled Mango Cream with Sago and Pomelo in Coconut	\$12
滋补炖冰糖皂角米羹/ 位 Double Boiled Gleditsia and White Fungus with Red Dates and Lotus Seeds	\$12
	例 Small
豌豆黄 (6 粒) Traditional Sweetened Yellow Peas (6 Pcs)	\$10
芸豆卷 (6 粒) Kidney Bean Rolls (6 Pcs)	\$10

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北京烤鸭精选套餐

Beijing Specialty Roast Duck Menu

锦绣冷菜合拼盘 / 位上
Assorted Cold Appetizers / Per Pax

烤鸭三吃

Roasted Duck Served in 3 Ways

片皮 (跟鸭饼, 京葱, 面酱, 青瓜, 砂糖)
Roasted Skin (With Duck Pie, Scallions, Sauce, Cucumber and Sugar)
鸭肉 (京味酱爆鸭 / 川味回锅鸭)
Duck Meat (Beijing Spicy Sauce / Sichuan Skillet Style)
鸭架 (煲鸭架粉丝白菜汤)
Duck Bone (Roasted Duck Bones Soup with Vermicelli and Cabbage)

焦熘小丸子
Coke Sautéed Fried Meat Balls with Brown Sauce

蒜茸红烧茄子
Braised Eggplant with Garlic

老北京土豆丝
Stir Fried Spicy and Sour Shredded Potato

鸭丝春卷
Spring Rolls Wrapped with Shredded Duck

北京水饺
Beijing Style Pork Dumplings

滋补炖冰糖皂角米羹
Double Boiled White Fungus and Gleditsia with Red Dates and Lotus Seeds

\$88 ++ Per Pax / 每位
(至少 4 位 / Minimum 4 Pax)

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厨师长推荐精选套餐

Set Menu A

锦绣冷菜合拼盘 / 位上
Assorted Cold Appetizers / Per Pax

浓汤肚菌煨鱼脆
Shark's Cartilage with Morel and Green Bean in Supreme Chicken Broth

干靠大对虾
Stir Fried King Prawns with Tomato Sauce

火爆和牛粒
Sautéed Diced Wagyu Beef

招牌水煮活东星斑
Poached Live Garoupa Fish with Chili Oil

金钩烧胜瓜
Luffa with Dried Shrimp in Chicken Broth

香酥脆皮鸭
Deep Fried Crispy Spiced Duck

北京水饺
Beijing Style Pork Dumplings

瑶柱蛋白炒饭
Fried Rice with Egg White and Shredded Conpoy

清宫御膳双甜点
Imperial Desserts

滋补炖冰糖皂角米羹/位
Double-Boiled Gleditsia and White Fungus with Red Dates and Lotus Seeds / Pax

\$148++ Per Pax / 每位
(至少 2 位 / Minimum 2 Pax)

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厨师长推荐精选套餐 Set Menu B

锦绣冷菜合拼盘 / 位上
Assorted Cold Appetizers / Per Pax

蘑菇蟹肉鱼翅汤
Shark's Fin Soup with Mushroom and Crab

海盐焗活鲍鱼
Live Abalone Baked with Sea Salt

烧汁日本和牛
Waygu Beef in Teriyaki Sauce

干烧大虾
Braised Prawns in Sichuan Chili Bean Paste

桂花蜜汁猪肉排
Stir Fried Pork Ribs in Honey Sauce

清蒸红斑
Steamed Grouper with Superior Soy Sauce

京味锅贴
Beijing Style Pan Fried Dumplings

鲜虾翡翠菠菜面
Spinach Noodles with Fresh Prawns

清宫御膳双甜点
Imperial Desserts

\$238++ Per Pax / 每位
(至少 2 位 / Minimum 2 Pax)

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厨师长推荐精选套餐

Set Menu C

锦绣冷菜合拼盘 / 位上
Assorted Cold Appetizers / Per Pax

茉莉海蚌清鸡汤
Fresh Clams and Jasmine in Chicken Soup

红烧原只野生澳洲鲍/三头
Braised Australian Wild Abalone in Brown Sauce (3 Head Size)

香葱烧辽参
Braised Sea Cucumber with Shandong Leeks

天府大虾球
Stir Fried Prawns in Sichuan Pepper-Chili Oil and Macadamia Nuts

神户牛排 (日本烧汁煎)
Kobe Steak in Teriyaki Sauce

清蒸红斑
Steamed Grouper with Superior Soy Sauce

京味鲜肉水饺
Beijing Style Meat Dumplings

清宫御膳双甜点
Imperial Desserts

滋补皂角米炖宫燕
Double Boiled Bird's Nest with Gleditsia, Red Dates and Lotus Seeds

\$388++ Per Pax / 每位
(至少 2 位 / Minimum 2 Pax)

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厨师长推荐精选套餐

Set Menu D

锦绣冷菜合拼盘 / 位上
Assorted Cold Appetizers / Per Pax

谭府黄焖金山翅
Braised Jinshan Shark's Fin in Supreme Chicken Broth

豉油白灼鲜螺片
Stir Fried Sea Whelk with Chinese Lettuce in Homemade Soy Sauce

京葱烧极品辽参
Braised Shandong Sea Cucumber

京城爆羊肉 / 牛肉 (配烧饼)
Broiled Beef / Sliced Mutton Served with Sesame Puffs

瑶柱扒菜苗
Dried Scallops with Seasonal Sprouts

清蒸红斑
Steamed Grouper with Superior Soy Sauce

京味锅贴 / 四川担担面
Beijing Style Pan Fried Dumplings / Sichuan Dan Dan Noodles

清宫御膳双甜点
Imperial Desserts

官燕杏仁露
Double Boiled Bird's Nest with Sweetened Almond Tea

\$398 + Per Pax / 每位
(至少 2 位 / Minimum 2 Pax)

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