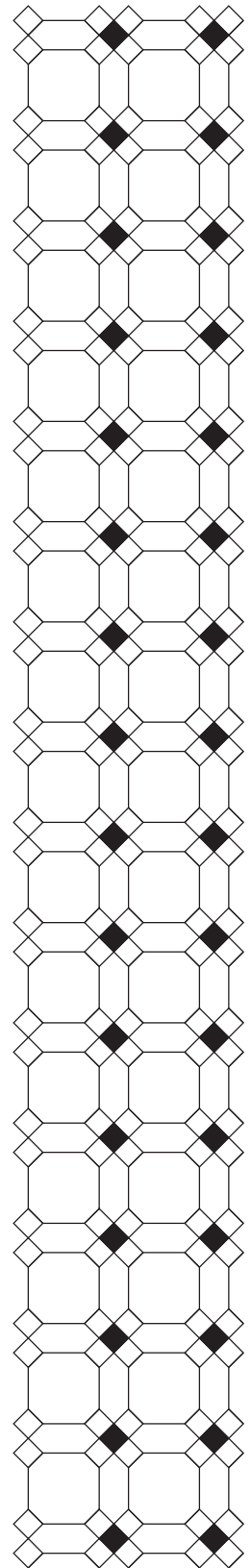




尚 萃 軒
ONE DUCK LANE

「尚萃軒」是一間現代中菜食府，以京式明爐烤鴨、經典中菜、時令頂級海鮮及點心為核心特色。餐廳秉承傳統烹飪精髓，嚴選優質食材，以精湛技藝呈現經典美饌。優雅閒適的用餐環境，無論是日常便餐、家庭聚會或重要慶典皆為理想之選。

One Duck Lane is a modern Chinese restaurant that spotlights Peking Duck, Chinese culinary classics, premium seasonal seafood dishes, and dim sum as its key culinary signatures. Authentic flavours are celebrated through expertly crafted dishes rooted in tradition, exceptional ingredients, and refined techniques. The relaxed yet elegant setting makes it an ideal destination for casual meals, family gatherings, and special occasions.



京式明爐烤鴨
Signature Roasted Peking Duck



圖片只供參考 Photo is for reference only

烤鴨
PEKING DUCK



京式明爐烤鴨

Signature Roasted Peking Duck

(需時75分鐘 Preparation time: 75 minutes)

半隻\$448 / 每隻\$888
Half Whole

一食

First Course



片鴨胸皮，胸肉，腿肉，青瓜，京蔥，蒜蓉醬，甜麵醬，薄餅

Duck Skin, Breast Meat, Leg Meat, Cucumber, Leek, Garlic Paste, Soy Bean Paste, Pancake

另配黑松露鴨肝醬

Add Foie Gras Parfait, Truffle Sauce

+\$48

二食 (只限全隻 Limited to whole duck only)

Second Course

另配鴨湯泡飯

鴨肉粒 本菇 脆米 海參 竹筴

Poached Rice in Supreme Duck Soup

Diced Duck Meat, Shimeji Mushroom, Crispy Rice, Sea Cucumber, Bamboo Pith

+\$188

烤鴨的起源據信可追溯至五世紀，並在十三世紀被列入元代宮廷御膳而聲名鵲起。這道標誌性皇家佳餚隨明朝遷都在十五世紀由南京傳入北京，現代北京烤鴨的雛形正是在此期間逐漸形成。其後清朝發展出「掛爐」技藝，乾隆皇帝（曾於兩週內八度品嚐）與慈禧太后等統治者皆對其青睞有加。

歷經數代廚匠精心淬鍊，這道跨越數百年而不衰的饗宴經典，如今由尚萃軒重新匠心演繹，獻上這道璀璨瑰寶。

Roasted Duck is believed to have originated as early as the 5th century, but gained prominence in the 13th century when it was listed among the imperial recipes of the Yuan Dynasty. This signature royal dish was eventually brought from Nanjing to Beijing in the 15th century when the Ming Dynasty moved its capital, and it is here that modern version of Roasted Peking Duck began to take shape. The “hanging oven” technique was subsequently developed during the Qing Dynasty, where the dish was a favourite of rulers like Emperor Qianlong (who once ate it eight times within two weeks) and Empress Dowager Cixi.

Perfectured by generations of chefs, with an enduring popularity that has spanned hundreds of years, we are proud to present our take on a true culinary icon.



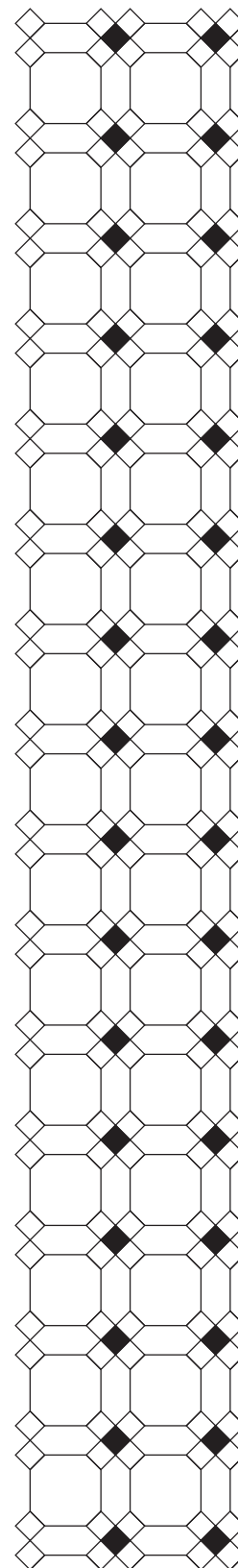
尚萃軒招牌菜
Signature Dish



含有堅果
Contains Nuts

設有10%服務費及1%附加費支援零碳足食(亞洲)持續對抗全球暖化，服務費及附加費以原價計算。

All prices are subject to a 10% service charge and 1% surcharge to restore with Zero Foodprint Asia, funding food-related climate solutions, based on the original price.



京式明爐烤鴨套餐(兩位)
PEKING DUCK SET MENU FOR TWO PERSONS
HK\$1488



京式明爐烤鴨(半隻)
Signature Roasted Peking Duck (Half)
(需時約75分鐘 Preparation time: 75 minutes)



花膠帶子酸辣羹
Hot and Sour Soup, Shredded Fish Maw, Scallop



羅勒金蒜炒蝦球
Wok Fried Prawn, Garlic, Basil, Bean Vermicelli

醬爆銀鱈魚
Deep Fried Silver Cod Fillet, Hot and Sour Sauce



京蔥炒蒙古羊仔柳
Wok Fried Mongolian Lamb Fillet, Scallion

濃湯竹筴大根茼蒿
Poached Bamboo Pith, Daikon Radish, Celtnce, Superior Broth

甜品薈萃
香芒楊枝甘露，酥皮鴨蛋撻，手工芝麻卷



Dessert Platter –
Chilled Mango Cream, Pomelo, Sago
Freshly Baked Flaky Crust Duck Egg Tart
Housemade Sesame Roll, Toasted Sesame Seed



尚萃軒招牌菜
Signature Dish



含有貝類
Contains Shellfish



含有乳製品
Contains Dairy

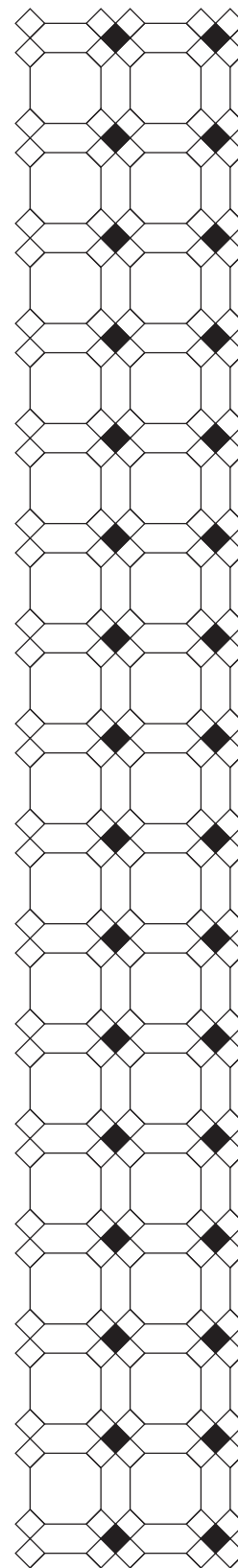


含有堅果
Contains Nuts

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京式明爐烤鴨
Signature Roasted Peking Duck



招牌套餐
Signature Set Menu



圖片只供參考，Photo is for reference only.

招牌晚市套餐
SIGNATURE DINNER SET MENU
每位 HK\$888 per person

每位另加HK\$248 美酒搭配 / 每位另加HK\$168 特色冷茶搭配
+HK\$248 per person with wine pairing / +HK\$168 per person with Saicho tea pairing

前菜拼盤

魚子醬花雕冰鎮鮮鮑魚，蜜汁叉燒皇，話梅漬蕃茄



Appetiser Selection -

Chilled Drunken Abalone, Beluga Caviar

Honey Glazed Barbecued Pork

Marinated Cherry Tomato, Dried Plum Sauce

Prosecco, Botter, Villa Delle Camelie, Veneto, Italy / Saicho Jasmine Sparkling Tea



珊瑚嫩蛋乳龍蝦

Wok Fried Sliced Lobster, Crab Roe, Crab Meat, Steamed Egg

Forrest, Sauvignon Blanc, Marlborough, New Zealand, 2024 / Saicho Osmanthus Sparkling Tea



花膠椰皇雪蓮子燉鮮螺頭

Double Boiled Chicken Soup in Whole Coconut, Fish Maw, Sea Conch, Honey Locust Seed

薑蔥蓉煎焗銀鱈魚

Baked Silver Cod, Minced Ginger, Spring Onion

Banshee, Chardonnay, Sonoma Coast, USA, 2019 / Saicho Hojicha Sparkling Tea



黑虎掌菌慢煮牛肋肉

Slow Cooked Beef Short Rib, Wild Mushroom

Torbreck, Shiraz, Woodcutter's, Barossa Valley, Australia, 2023



濃湯竹筴蝦乾娃娃菜

Poached Chinese Cabbage, Dried Shrimp, Bamboo Pith, Superior Broth

甜品薈萃

生磨開心果露，酥皮鴨蛋撻，手工芝麻卷



Dessert Platter -

Sweetened Pistachio Cream

Freshly Baked Flaky Crust Duck Egg Tart

Housemade Sesame Roll, Toasted Sesame Seed



含有貝類

Contains Shellfish



含有乳製品

Contains Dairy



含有堅果

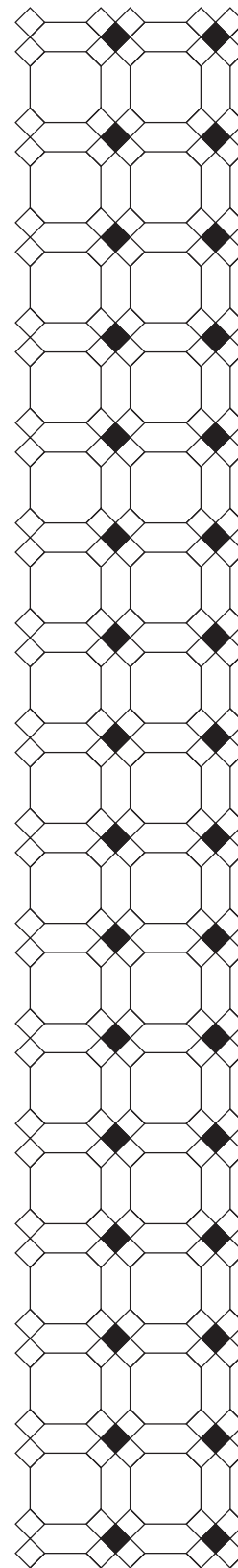
Contains Nuts

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素食晚市套餐
VEGETARIAN SET DINNER
每位 HK\$488 per person

前菜拼盤

羅漢上素福袋，涼拌蘋果醋白木耳，三絲脆春卷

Appetiser Selection -

Steamed Assorted Vegetables and Mushrooms in Bean Curd Sheet

Chilled White Fungus, Apple Cider Vinegar

Deep Fried Crispy Spring Roll

勝瓜木耳上素羹

Vegetarian Soup, Sponge Gourd, Black Fungus



甜合桃鮮黃耳百合炒淮山

Stir Fried Fresh Golden Wood Ear Mushroom, Lily Bulb,
Chinese Yam, Caramelised Walnut

咕嚕鳳梨素脆

Sweet and Sour Bean Curd, Pineapple, Bell Pepper

羊肚菌炆豆腐

Braised Tofu, Morel Mushroom

五色素炒飯

Mixed Vegetable Fried Rice

十年陳皮蓮子紅豆沙

Red Bean Sweet Soup, Dried Tangerine Peel, Lotus Seed



素菜
Vegetarian



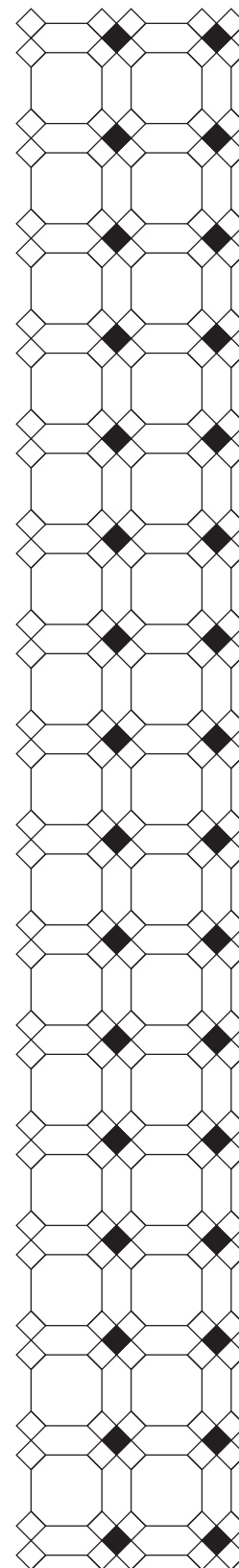
含有堅果
Contains Nuts

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招牌菜式
Signature Dishes



明爐燒味
BARBECUED MEAT

金陵化皮乳豬
Roasted Suckling Pig

每隻 (需 48 小時前預訂)
Whole (Pre-order is required 48 hours in advance)

\$1448

半隻
Half

\$748

例牌
Regular

\$388

燒味拼盤
蜜汁叉燒皇，冰燒三層肉，陳醋脆海蜆

\$328



Barbecued Meat Platter -
Honey Glazed Barbecued Pork
Roasted Crispy Pork Belly
Chilled Jellyfish, Black Vinegar



黑毛豬蜜汁叉燒皇
Honey Glazed Barbecued Iberico Pork

\$348

冰燒三層肉
Roasted Crispy Pork Belly

\$268

富貴鹽香雞
Poached Chicken, Chinese Spice

每隻
Whole

\$528

半隻
Half

\$268

非遺紅燒乳鴿
Deep Fried Crispy Pigeon, Sichuan Peppercorn

\$118

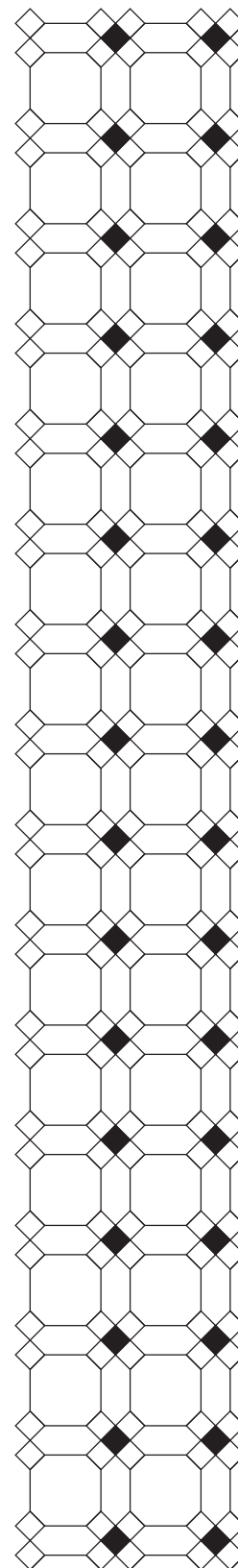


尚萃軒招牌菜
Signature Dish



含有堅果
Contains Nuts

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黑毛豬蜜汁叉燒皇
Honey Glazed Barbecued Iberico Pork



擔擔鴛鴦雞
Chilled Sliced "Yin Yang" Chicken



頭 盤
APPETISER



魚子醬花雕冰鎮鮮鮑魚
Chilled Drunken Abalone, Beluga Caviar

每 件
per piece \$128



擔擔鴛鴦雞
Chilled Sliced "Yin Yang" Chicken, Spicy Sichuan Peanut Sauce

\$168

滷水鵝掌翼
Braised Goose Wing and Web, Chinese Marinade

\$188



話梅漬蕃茄
Marinated Cherry Tomato, Dried Plum Sauce

\$118

陳醋脆海蜇
Chilled Jellyfish, Black Vinegar

\$128



竹林溫拌白肉卷
Sliced Pork Belly, Cucumber, Garlic, Chilli Sauce

\$188



堂切垛子牛肉
Marinated Beef Slice, Mala Sauce

\$268



七味脆金磚
Deep Fried Crispy Tofu, Togarashi, Dried Shrimp

\$88



醋溜土豆絲
Sautéed Shredded Potato, Black Vinegar

\$98

麻醬拌菠菜
Chilled Spinach, Sesame Sauce

\$118



尚萃軒招牌菜
Signature Dish



素菜
Vegetarian

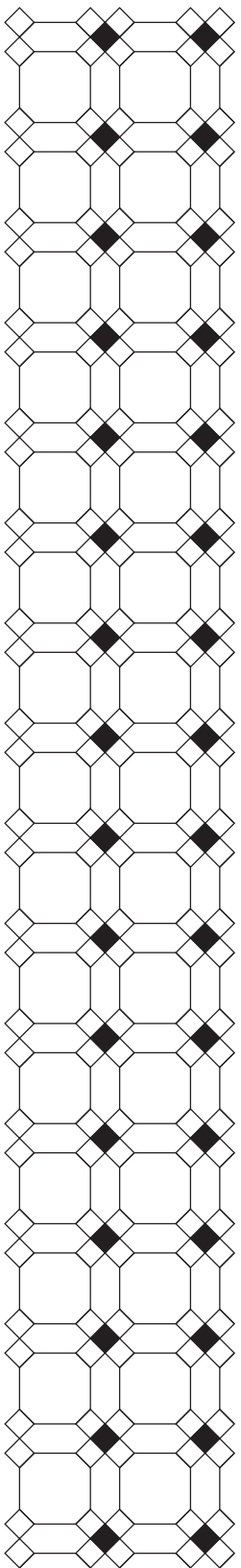


含有貝類
Contains Shellfish



含有堅果
Contains Nuts

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燉湯羹
SOUP



花膠椰香鮮螺頭燉雞湯

Double Boiled Chicken Soup, Fish Maw, Sea Conch,
Shredded Coconut Meat

每位 \$288
per person

新疆棗皇松茸關西遼蓼養生湯

Double Boiled Soup, Kansai Sea Cucumber, Xinjiang Red Date,
Matsutake Mushroom

每位 \$288
per person



原鼎杏汁花膠燉白肺湯 (4位用)

Double Boiled Pork Lung Soup, Fish Maw, Fresh Lily Bulb,
Chicken Feet, Almond Milk (serves 4 persons)

\$1088

原鼎花膠松茸淮山杞子燉竹絲雞湯 (4位用)

Double Boiled Silky Chicken Soup, Fish Maw, Matsutake Mushroom,
Chinese Yam, Goji Berry (serves 4 persons)

\$1088

清燉獅子頭

Braised Meatball, Water Chestnut, Superior Broth

每位 \$128
per person



花膠帶子酸辣羹

Hot and Sour Soup, Shredded Fish Maw, Scallop

每位 \$138
per person



花膠瑤柱鴨絲羹

Braised Duck Soup, Shredded Fish Maw, Conpoy

每位 \$128
per person



順德拆魚羹

Shunde Style Braised Shredded Mandarin Fish Soup

每位 \$148
per person



勝瓜木耳上素羹

Vegetarian Soup, Sponge Gourd, Black Fungus

每位 \$88
per person



素酸辣羹

Vegetarian Hot and Sour Soup, Shredded Black Fungus,
Bamboo Shoot, Tofu, Mushroom, Bamboo Pith

每位 \$108
per person



尚萃軒招牌菜
Signature Dish



素菜
Vegetarian

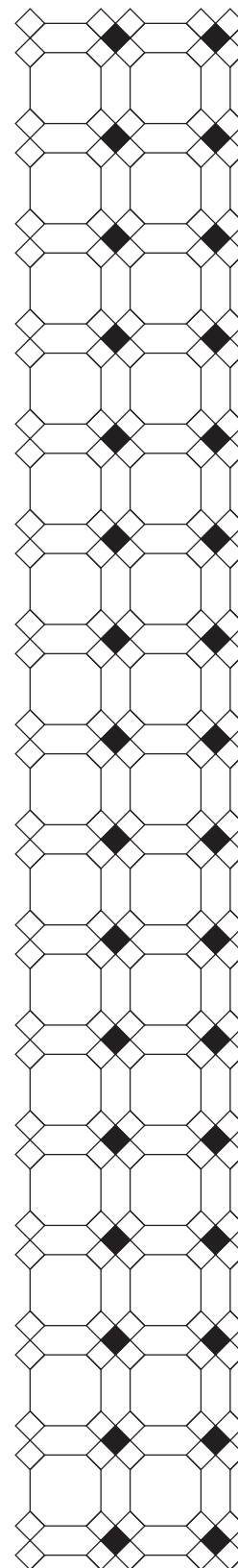


含有貝類
Contains Shellfish



含有堅果
Contains Nuts

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花膠帶子酸辣羹
Hot and Sour Soup, Shredded Fish Maw, Scallop



蠔皇乾鮑魚
Dried Abalone with Supreme Oyster Sauce

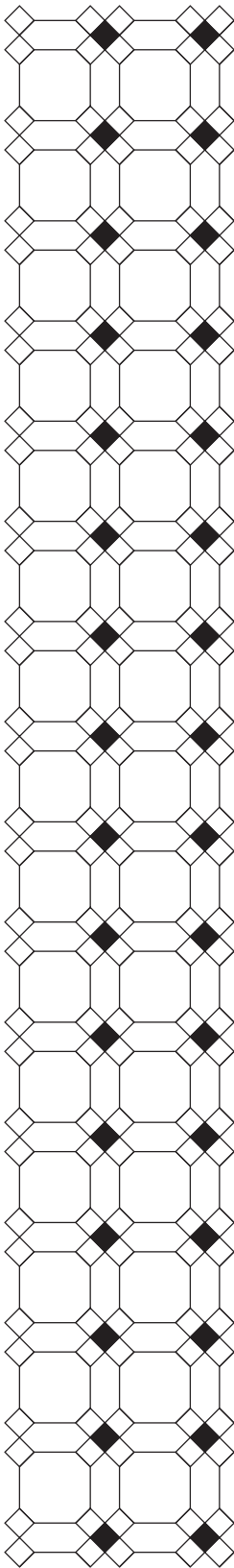


鮑魚海味
ABALONE & DRIED SEAFOOD

	蠔皇 日本吉品乾鮑魚 (28 頭) Braised 28-head Dried Japan Abalone, Supreme Oyster Sauce (需時約 30 分鐘 Preparation time: 30 minutes)	每位 \$2780 per person
	蠔皇 南非吉品乾鮑魚 (22 頭) Braised 22-head Dried South African Abalone, Supreme Oyster Sauce (需時約 30 分鐘 Preparation time: 30 minutes)	每位 \$480 per person
	蠔皇 南非鮑魚 (3 頭) Braised 3-Head South African Abalone, Supreme Oyster Sauce	每位 \$480 per person
	蠔皇 澳洲鮑魚 (3 頭) Braised 3-Head Australian Abalone, Supreme Oyster Sauce	每位 \$580 per person
	鮑汁花膠扒 Braised Supreme Fish Maw, Supreme Abalone Sauce	每位 \$588 per person
	另配關西遼參 Add Kansai Sea Cucumber	+\$168
	另配鵝掌 Add Goose Web	+\$48
	紅燒官燕 Braised Supreme Bird's Nest, Superior Broth	每位 \$688 per person
	竹筴釀官燕 Braised Bird's Nest, Bamboo Pith	每位 \$688 per person
	蟹肉竹筴燴燕窩 Braised Bird's Nest, Crab Meat, Bamboo Pith	每位 \$328 per person
	花膠天白菇鵝掌煲 (各四件) Braised Fish Maw in Casserole, Goose Web, Black Mushroom (4 pieces)	\$1080
	蝦籽扣柚皮 (兩件) Braised Pomelo Peel, Shrimp Roe (2 pieces)	\$288

 含有貝類
Contains Shellfish

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海鮮
SEAFOOD

-   生猛西澳龍蝦 (約 450-480 克)
Live Western Australian Lobster (Approximately 450 - 480g) 每隻 \$838
per piece
- 自選煮法：
Choice of preparation method:
-  胡椒奶油炒
Wok Fried, Pepper, Butter, Milk, Crispy Garlic
-  上湯炒
Wok Fried, Superior Broth
- 三蔥炒
Wok Fried, Spring Onion, Shallot, Onion
-  避風塘椒鹽
Wok Fried, Fried Garlic, Chilli
-   芝士焗釀鮮蟹蓋
Baked Stuffed Crab Shell, Fresh Crab Meat, Onion, Cheese 每位 \$238
(需時約 20 分鐘 Preparation time: 20 minutes) per person
-   芝士焗蟹肉珍菌牛油果
Baked Avocado and Crab Meat, Assorted Mushrooms, Cheese 每位 \$128
(需時約 15 分鐘 Preparation time: 15 minutes) per person
-   鴨肝香煎帶子窩巴 (四件)
Pan Fried Scallop, Duck Foie Gras, Crispy Rice (4 pieces) \$308
-  XO 醬榆耳百合炒帶子
Sautéed Scallop, Yu Er Mushroom, Lily Bulb, XO Sauce \$398
-   甜合桃油泡蝦球
Wok Fried Prawn, Caramelised Walnut \$328
-   宮保明蝦球
Kung Pao Prawn, Cashew Nut, Dried Chilli, Scallion \$328
-  羅勒胡椒粉絲蝦球煲
Casserole with Prawn, Bean Vermicelli, Pepper, Garlic, Basil \$368



尚萃軒招牌菜
Signature Dish



含有貝類
Contains Shellfish

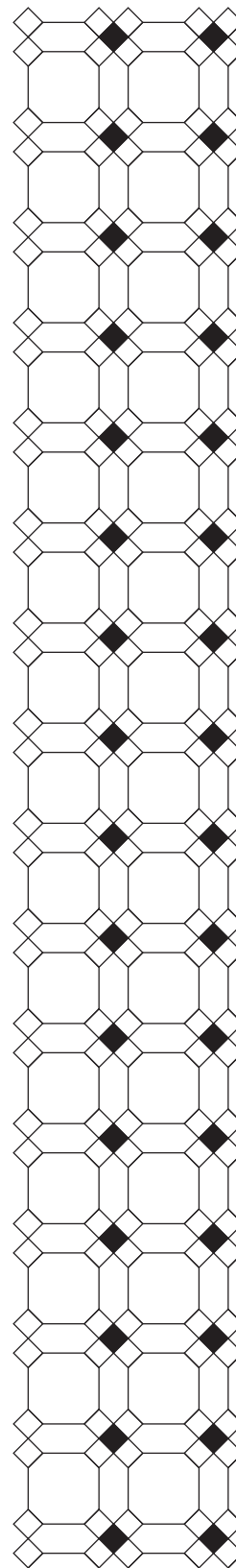


含有乳製品
Contains Dairy



含有堅果
Contains Nuts

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西澳龍蝦
Western Australian Lobster



藤椒蒸東星斑
Steamed Leopard Garoupa



魚類
FISH



藤椒蒸東星斑
Steamed Leopard Garoupa, Rattan Pepper

每兩計 \$70
per tael

清蒸紅瓜子斑 (需48小時前預訂)
Steamed Tomato Red Garoupa (Pre-order is required 48 hours in advance)

每兩計 \$90
per tael

油泡星斑球
Wok Fried Garoupa Fillet, Seasonal Vegetable

\$788

金銀蒜香蔥陳皮蒸星斑腩
Steamed Garoupa Fillet, Fried Garlic, Garlic, Spring Onion, Dried Tangerine Peel

\$788



蔥燒銀鱈魚
Sautéed Silver Cod Fillet, Spring Onion, Soy Sauce

\$538



避風塘香酥銀鱈魚
Deep Fried Silver Cod Fillet, Crispy Garlic, Chilli, Spring Onion

\$538



松子糖醋桂花魚
Deep Fried Mandarin Fish, Sweet and Sour Sauce

\$428

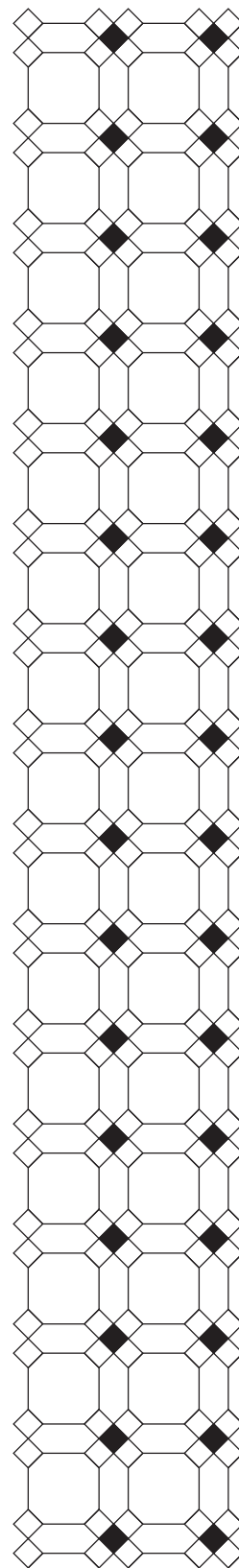


尚萃軒招牌菜
Signature Dish



含有堅果
Contains Nuts

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家禽 肉類
POULTRY & MEAT

	草原孜然手抓羊架 (四件) Wok Fried Cumin Lamb Rack (4 pieces)	\$328
	京蔥炒蒙古羊仔柳 Wok Fried Mongolian Lamb Fillet, Scallion	\$298
	X O 醬銀芽金菇炒牛肩肉 Sautéed Beef Chuck, Bean Sprout, Enoki Mushroom, XO Sauce	\$298
	歌樂山辣子雞 Deep Fried Chicken, Dried Chilli, Sichuan Pepper	\$308
	瓦罉花雕雞 Braised Chicken in Casserole, Hua Diao Wine	半隻 \$288 / 每隻 \$558 Half Whole
	尚萃脆皮雞 Signature Deep Fried Crispy Chicken	半隻 \$268 / 每隻 \$528 Half Whole
	黑虎掌菌慢煮牛肋肉 Slow Cooked Beef Short Rib, Wild Mushroom	\$438
	鳳梨咕嚕肉 Sweet and Sour Pork, Pineapple, Bell Pepper	\$288
	銀魚蝦乾蒸手剁肉餅 Steamed Minced Pork, Dried Shrimp, Dried Whitebait, Water Chestnut, Mushroom	\$288



尚萃軒招牌菜
Signature Dish

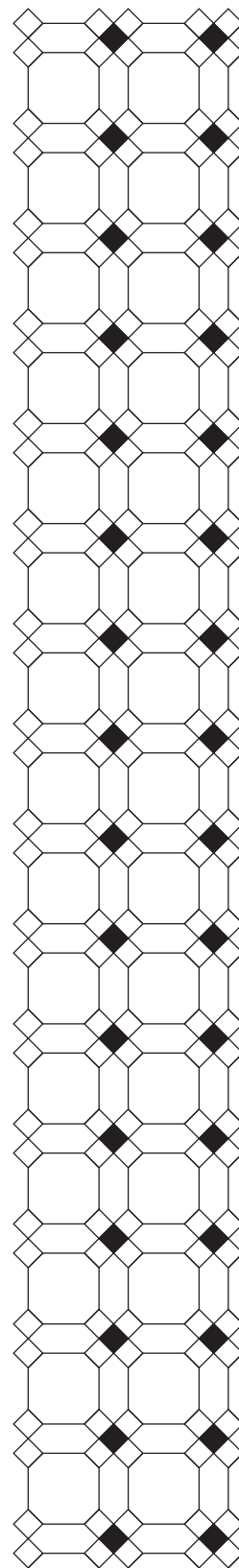


含有貝類
Contains Shellfish



含有堅果
Contains Nuts

設有10%服務費及1%附加費支援零碳足食(亞洲)持續對抗全球暖化，服務費及附加費以原價計算。
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黑虎掌菌慢煮牛肋肉
Slow Cooked Beef Short Rib, Wild Mushroom



魚湯梳乎厘魚腐瑤柱雜菜煲
Poached Assorted Vegetables and Fish Curd



蔬菜豆腐菌類
VEGETABLE & TOFU



魚湯梳乎厘魚腐瑤柱雜菜煲
Poached Assorted Vegetables, Fish Curd, Conpoy, Fish Broth

\$268

鮮淮山野菌泡菠菜苗
Poached Baby Spinach, Chinese Yam, Mushroom

\$228



家鄉煎釀豆腐
Pan Fried Tofu, Minced Pork, Dried Shrimp, Mushroom, Spring Onion

\$288



羊肚菌炆豆腐
Braised Tofu, Morel Mushroom

\$218



菜遠三菇六耳
Braised Assorted Mushrooms, Assorted Vegetables

\$208



欖菜肉燥干煸四季豆
Wok Fried String Bean, Minced Pork, Preserved Olive Leaf

\$218



青翠玲瓏 - 榆耳 白木耳 鮮百合 露筍 彩椒 腰果
Wok Fried Brown Fungus, White Fungus, Lily Bulb, Asparagus, Bell Pepper, Cashew Nut

\$218

脆皮燒肉炒菜心苗
Sautéed Choy Sum, Garlic, Crispy Pork Belly

\$248



尚萃軒招牌菜
Signature Dish



素菜
Vegetarian

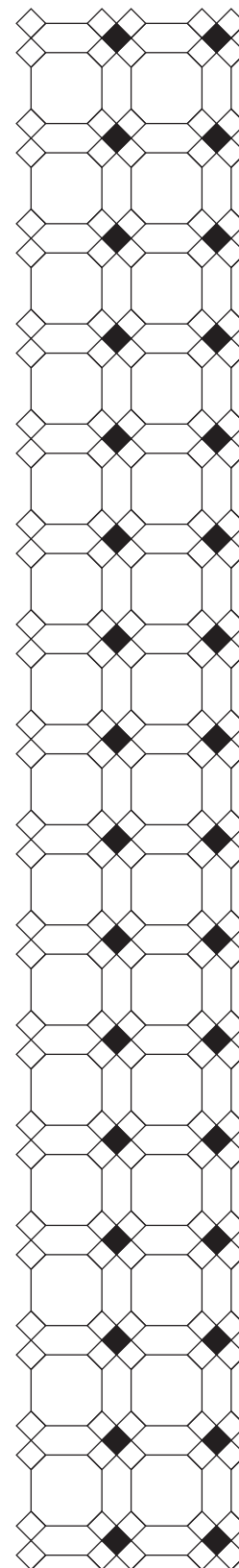


含有貝類
Contains Shellfish



含有堅果
Contains Nuts

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蔬 菜 豆 腐 菌 類
VEGETABLE & TOFU

季 節 時 令 鮮 蔬 菜
Seasonal Vegetable

菜 心 ， 芥 蘭 ， 娃 娃 菜 ， 西 蘭 花 ， 西 芹 ， 唐 生 菜
Choy Sum, Kale, Baby Chinese Cabbage, Broccoli, Celery, Chinese Lettuce

自 選 煮 法 ：

Choice of preparation method:

清 炒 或 蒜 蓉 炒 或 白 灼 \$168
Sautéed Or Sautéed, Garlic Or Poached

上 湯 \$188
Superior Broth

魚 湯 \$208
Fish Broth

鮮 露 筍
Fresh Asparagus

自 選 煮 法 ：

Choice of preparation method:

清 炒 或 蒜 蓉 炒 \$228
Sautéed Or Sautéed, Garlic

 蟹 肉 扒 或 瑤 柱 扒 \$298
Braised, Crab Meat Or Braised, Conpoy

菠 菜 苗
Baby Spinach

自 選 煮 法 ：

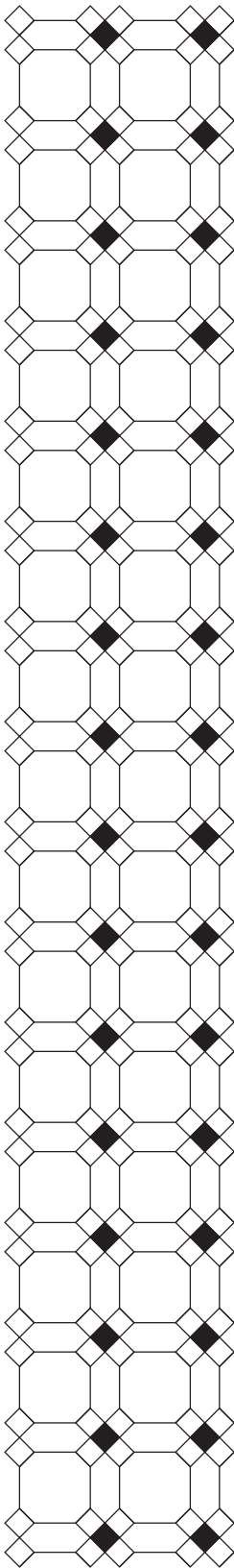
Choice of preparation method:

清 炒 或 蒜 蓉 炒 \$188
Sautéed Or Sautéed, Garlic

上 湯 \$208
Superior Broth

 含有貝類
Contains Shellfish

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精選素菜
VEGETARIAN

話梅漬蕃茄
Marinated Cherry Tomato, Dried Plum Sauce

\$118

醋溜土豆絲
Sautéed Shredded Potato, Black Vinegar

\$98

勝瓜木耳上素羹
Vegetarian Soup, Sponge Gourd, Black Fungus

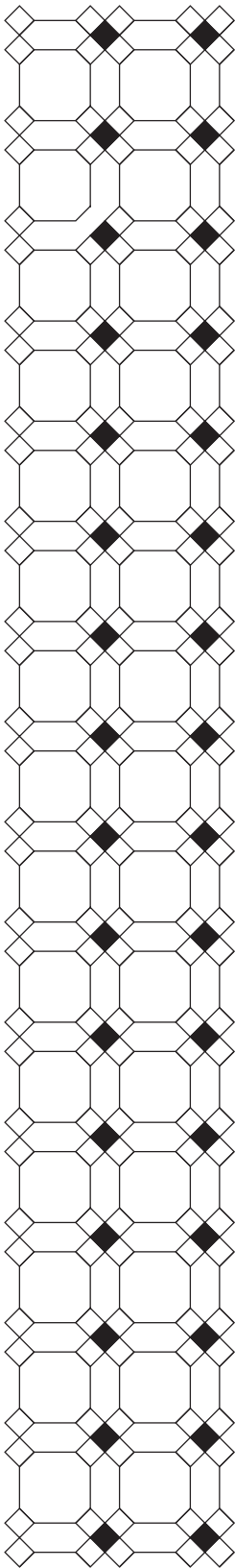
每位 \$88
per person

素酸辣羹
Vegetarian Hot and Sour Soup, Shredded Black Fungus,
Bamboo Shoot, Tofu Mushroom, Bamboo Pith

每位 \$108
per person



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精選素菜
VEGETARIAN

羊肚菌炆豆腐

Braised Tofu, Morel Mushroom

\$218

菜遠三菇六耳

Braised Assorted Mushrooms, Assorted Vegetables

\$208

青翠玲瓏 - 榆耳 白木耳 鮮百合 露荀 彩椒 腰果

Wok Fried Brown Fungus, White Fungus, Lily Bulb, Asparagus,
Bell Pepper, Cashew Nut

\$218

黑椒金菇雜菜煎脆麵

Pan Fried Crispy Noodle, Enoki Mushroom, Assorted Vegetables,
Black Pepper Sauce

\$218

五色素菜雞蛋炒飯

Fried Rice, Mixed Vegetable, Egg

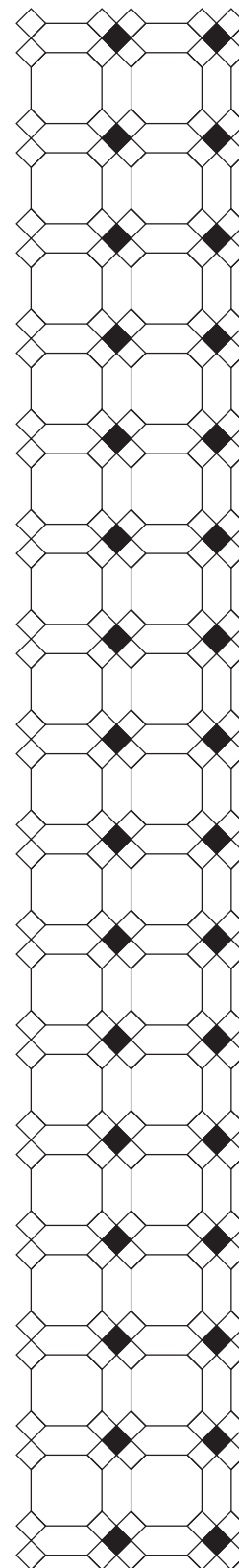
\$188



素菜
Vegetarian

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粉麵
NOODLE



豉椒排骨炒河粉

Stir Fried Flat Rice Noodle, Pork Rib, Bell Pepper, Onion, Black Bean Sauce

\$288



乾炒牛河

Stir Fried Flat Rice Noodle, Beef, Soy Sauce

\$268



桂花金瑤柱蟹肉炒米粉

Fried Rice Vermicelli, Crab Meat, Crispy Conpoy, Egg

\$288



港式星洲炒米

Stir Fried Rice Vermicelli, Barbecued Pork, Shrimp, Vegetables, Spring Onion, Curry Paste

\$268



雪菜烤鴨絲炆鴛鴦米

Braised Bean Vermicelli, Rice Noodle, Shredded Roasted Duck, Preserved Vegetable

\$248



XO醬海鮮煎脆米粉

Pan Fried Crispy Rice Vermicelli, Assorted Seafood, XO Sauce

\$328

韭黃肉絲煎脆麵

Pan Fried Crispy Noodle, Shredded Pork, Yellow Chive, Bean Sprout, Mushroom

\$268



黑椒金菇雜菜煎脆麵

Pan Fried Crispy Noodle, Enoki Mushroom, Assorted Vegetables, Black Pepper Sauce

\$218



素菜

Vegetarian

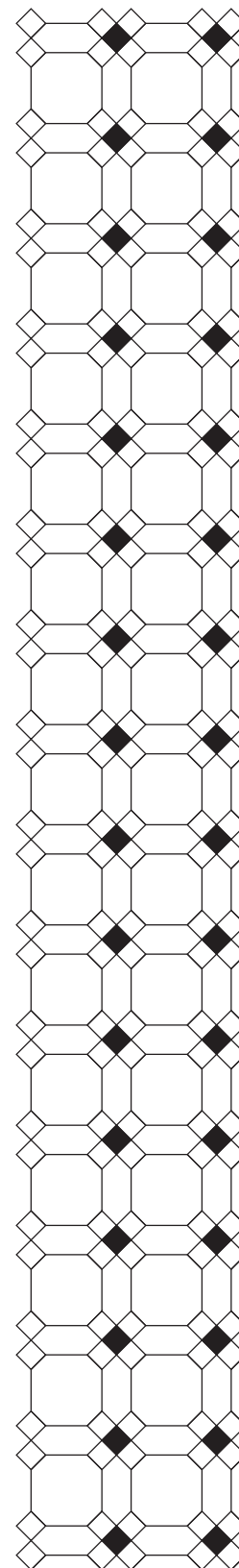


含有貝類

Contains Shellfish

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飯
RICE



紅 蟳 米 香

Crab Fried Rice, Crab Roe, Conpoy, Chicken, Duck, Mushroom

原 隻 膏 蟹
Whole Crab

\$688

每 位
per person

\$188



鴨 湯 泡 飯

Poached Rice in Supreme Duck Soup, Diced Duck Meat, Shimeji Mushroom, Crispy Rice, Sea Cucumber, Bamboo Pith

\$268



尚 萃 招 牌 炒 飯

Signature Fried Rice, Diced Lobster, Scallop, Crab Meat, Egg, Vegetable, Spring Onion

\$328



鮑 魚 粒 福 建 炒 飯

Fujian Fried Rice, Diced Abalone, Chicken, Shrimp, Egg, Vegetable, Mushroom, Conpoy

\$328



金 瑤 叉 燒 蛋 白 炒 飯

Fried Rice, Crispy Conpoy, Barbecued Pork, Egg White, Spring Onion

\$288

油 雞 樅 菌 燒 腩 粒 炒 飯

Fried Rice, Roasted Pork Belly, Spicy Wild Mushroom Sauce

\$268



五 色 素 菜 雞 蛋 炒 飯

Fried Rice, Mixed Vegetable, Egg

\$188



尚萃軒招牌菜
Signature Dish



素菜
Vegetarian

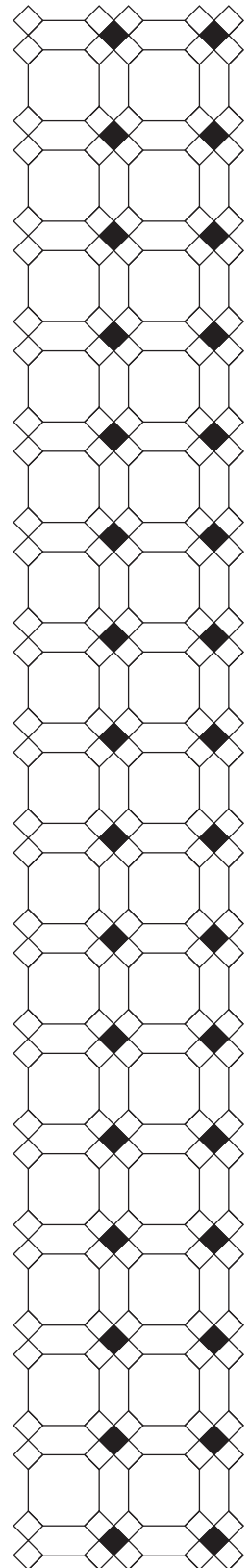


含有貝類
Contains Shellfish



含有堅果
Contains Nuts

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紅蟳米香 (原隻膏蟹)
Crab Fried Rice (Whole Crab)



鮮芒果布甸
Chilled Mango Pudding



甜品
DESSERT



冰花燉官燕 可選配椰汁或杏汁
Double Boiled Supreme Bird's Nest, Rock Sugar
(Served with a choice of Coconut Milk or Almond Milk)

\$588



香芒楊枝甘露
Chilled Mango Cream, Pomelo, Sago

\$68



手工芝麻卷
Housemade Sesame Roll, Toasted Sesame Seed

\$68



酥皮鴨蛋撻
Freshly Baked Flaky Crust Duck Egg Tart
(需時約15分鐘 Preparation time: 15 minutes)

\$68



鮮芒果布甸
Chilled Mango Pudding, Fresh Mango, Mango Jelly

\$68



生磨開心果露
Sweetened Pistachio Cream

\$78



尚萃軒招牌菜
Signature Dish



素菜
Vegetarian



含有乳製品
Contains Dairy



含有堅果
Contains Nuts

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甜品
DESSERT

- | | | |
|---|--|------|
|   | 蛋白杏仁茶
Almond Soup, Egg White | \$68 |
|  | 十年陳皮蓮子紅豆沙
Red Bean Sweet Soup, Dried Tangerine Peel, Lotus Seed | \$68 |
|   | 芒果雪媚娘
Fresh Mango Mochi, Hong Kong Style | \$78 |
|   | 火龍果糯米卷 (四件)
Dragon Fruit Glutinous Rice Roll (4 pieces) | \$68 |
|  | 椰汁桂花糕 (四件)
Osmanthus Coconut Pudding (4 pieces) | \$68 |
|  | 紅莓焙茶餅 (四件)
Raspberry Hojicha Sable Cookie (4 pieces) | \$58 |
|  | 紫薯奶皇酥
Sweet Potato Pastry, Custard | \$68 |

資助植樹 - 參與植樹造林計劃
PLANT A TREE! - Contribute to a regional reforestation project

\$40

 素菜 Vegetarian  含有乳製品 Contains Dairy  含有堅果 Contains Nuts

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