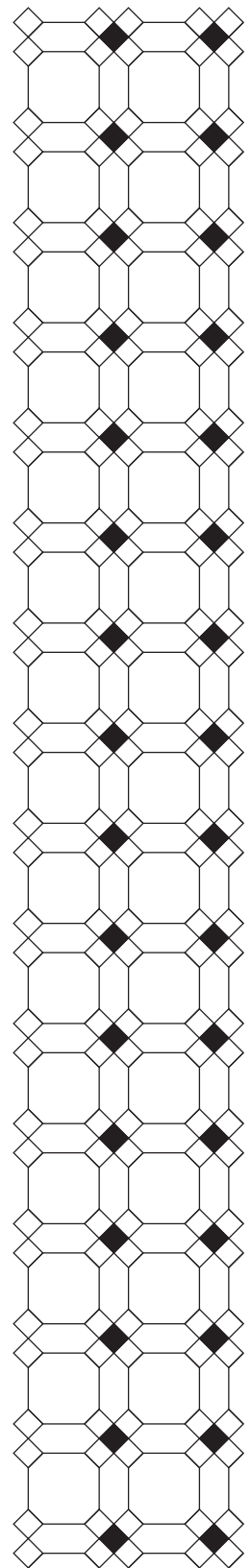




尚 萃 軒
ONE DUCK LANE

「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.

Perfected 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.



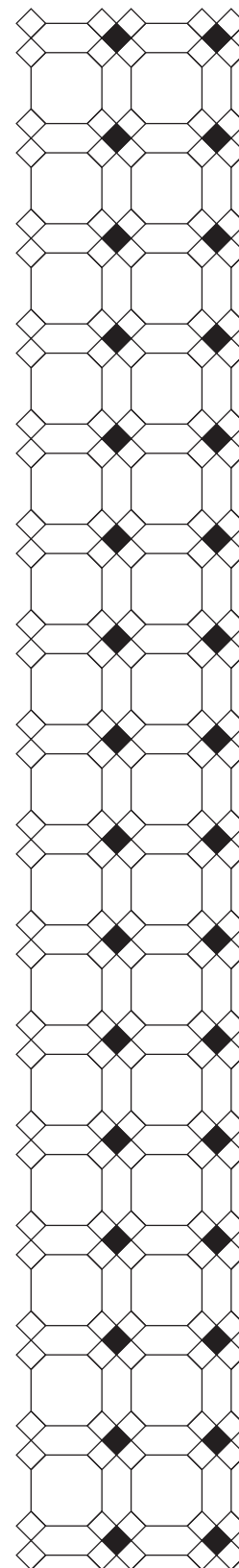
尚萃軒招牌菜
Signature Dish



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。

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午市套餐 - 1
SET LUNCH 1
每位 HK\$338 per person

點心拼盤
筍尖鮮蝦餃，酸菜鴨肉蒸餃，鮑魚雞粒芋角酥
Dim Sum Selection -
Steamed Shrimp and Bamboo Shoot Dumpling (Har Gow)
Steamed Duck Meat and Pickled Vegetable Dumpling
Deep Fried Diced Abalone and Chicken Taro Puff

老火靚湯 或 順德拆魚羹 (+HK\$60)
Soup of the Day Or Shunde Style Braised Shredded Mandarin Fish Soup (+HK\$60)

油雞縱菌蘆筍百合炒蝦球
Wok Fried Prawn, Asparagus, Lily Bulb, Wild Mushroom Sauce

金銀蒜粉絲蒸斑件 或 黑虎掌菌慢煮牛肋肉 (+HK\$40)
Steamed Garoupa Fillet, Fried Garlic, Or Slow Cooked Beef Short Rib,
Garlic, Bean Vermicelli Wild Mushroom (+HK\$40)

櫻花蝦蟹肉帶子炒飯 或 蟹肉乾燒伊麵
Fried Rice, Sakura Shrimp, Or Braised E-Fu Noodles, Crab Meat,
Crab Meat, Scallop Mushroom, Yellow Chive

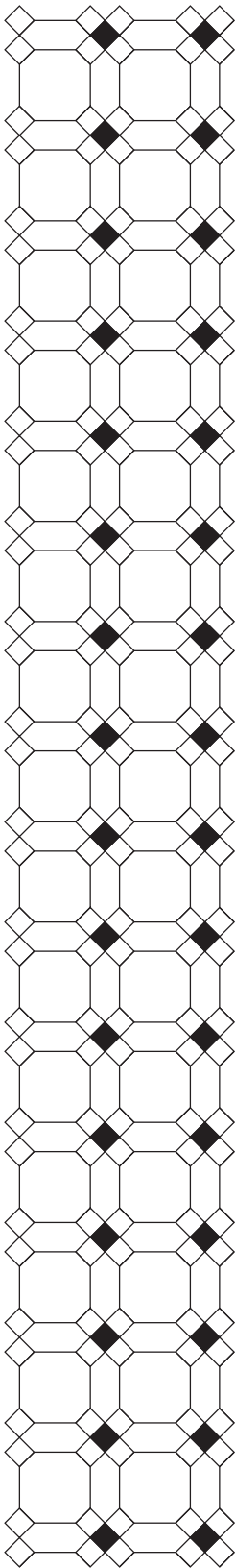
香芒楊枝甘露
Chilled Mango Cream, Pomelo, Sago

手工芝麻卷
Housemade Sesame Roll, Toasted Sesame Seed

素菜 含有貝類 含有乳製品
Vegetarian Contains Shellfish Contains Dairy

此菜單不適用於任何折扣、優惠或推廣活動。
This menu is not eligible for any discounts, promotions, or special offers.

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午市套餐 - 2
SET LUNCH 2
每位 HK\$368 per person

前菜拼盤

蜜汁叉燒皇，冰燒三層肉，陳醋脆海蜇



Appetiser Selection -

Honey Glazed Barbecued Pork

Roasted Crispy Pork Belly

Chilled Jellyfish, Black Vinegar

老火靚湯

Soup of the Day

或

Or



花膠帶子酸辣羹 (+HK\$50)

Hot and Sour Soup, Shredded Fish Maw, Scallop (+HK\$50)



X O 醬西芹百合桂花蚌

Sautéed Sea Cucumber Meat,
Celery, Lily Bulb, XO Sauce

或

Or



宮保明蝦球

Kung Pao Prawn, Cashew Nut,
Dried Chilli, Scallion



蝦汁嫩蛋蒸斑件

Steamed Garoupa Fillet, Egg, Shrimp Jus



瑤柱鮮蝦荷葉飯

Fried Rice in Lotus Leaf,
Shrimp, Conpoy, Chicken,
Duck, Mushroom

或

Or



雪菜烤鴨絲炆鴛鴦米

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

紅糖山楂手工冰粉

Hand Pulled Jelly, Brown Sugar, Hawthorn



手工芝麻卷

Housemade Sesame Roll, Toasted Sesame Seed



素菜

Vegetarian



含有貝類

Contains Shellfish



含有乳製品

Contains Dairy



含有堅果

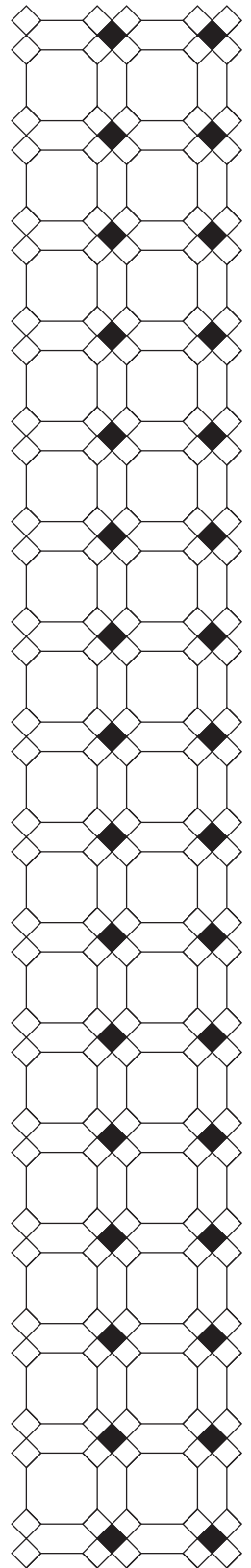
Contains Nuts

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素食午市套餐
VEGETARIAN SET LUNCH
每位 HK\$308 per person

前菜拼盤

松茸三色上素餃，涼拌蘋果醋白木耳，三絲脆春卷

Appetiser Selection -

Steamed Vegetable and Matsutake Mushroom Dumpling

Chilled White Fungus, Apple Cider Vinegar

Deep Fried Crispy Vegetarian 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

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



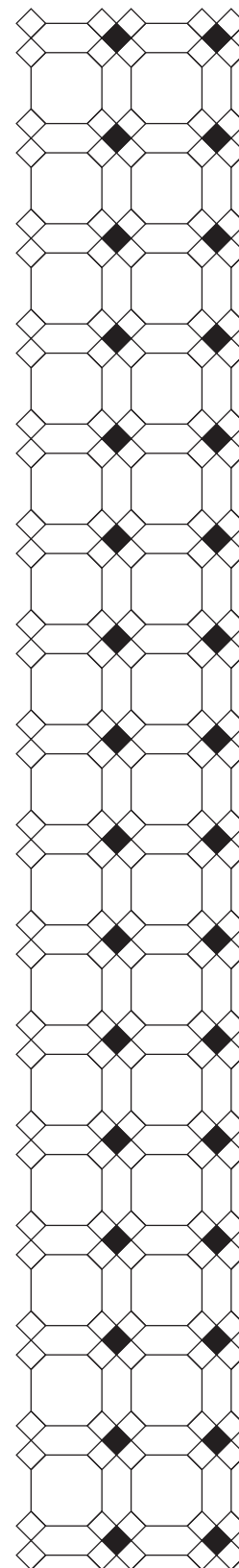
含有堅果
Contains Nuts

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素食前菜拼盤
Vegetarian Appetiser Selection



星斑金魚餃
Steamed Garoupa Dumpling



點心精選
DIM SUM

 	星斑金魚餃 Steamed Garoupa Dumpling, Steamed Egg White	每位 per person	\$78
 	鮑魚雞粒芋角酥 Deep Fried Diced Abalone and Chicken Taro Puff		\$98
	筍尖鮮蝦餃 Steamed Shrimp and Bamboo Shoot Dumpling (Har Gow)		\$88
	甫魚蟹籽燒賣 Steamed Pork and Shrimp Dumpling, Crab Roe (Siu Maai)		\$88
	X O 醬帶子菜苗餃 Steamed Scallop and Vegetable Dumpling, XO Sauce		\$88
	陳皮鮮竹牛肉糰 Steamed Beef Dumpling, Dried Tangerine Peel, Bean Curd Sheet		\$78
	金網薺菜鮮蝦鍋貼 Pan Fried Pork and Shrimp Shepherd's Purse Dumpling		\$88
 	松茸三色上素餃 Steamed Vegetable and Matsutake Mushroom Dumpling		\$78
 	三絲脆春卷 Deep Fried Crispy Vegetarian Spring Roll		\$58
	金不換鮮蝦脆餅 Deep Fried Shrimp Cake, Basil		\$88



尚萃軒招牌菜
Signature Dish



素菜
Vegetarian

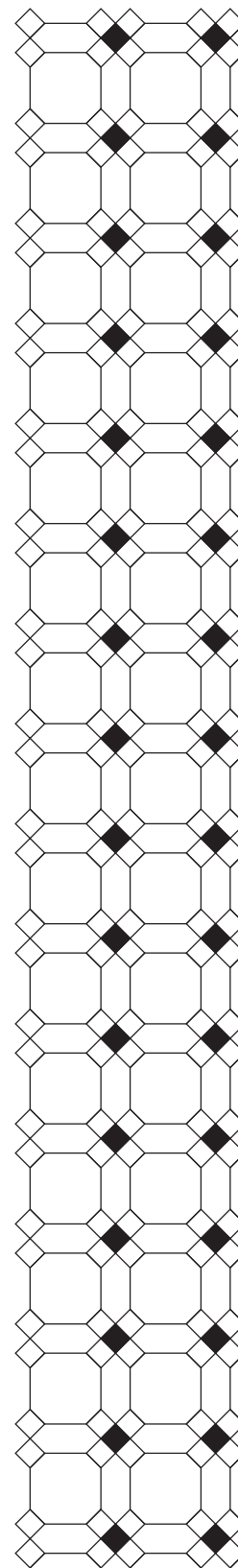


含有貝類
Contains Shellfish



含有乳製品
Contains Dairy

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點心精選
DIM SUM



紅菜頭貢菜雜菌餃

Steamed Beetroot Dumpling, Assorted Mushrooms, Lettuce Stem

\$68



油雞樅菌潮州粉果

Steamed "Chiu Chow" Dumpling, Wild Mushroom, Minced Pork, Peanut, Preserved Turnip, Yam, Dried Shrimp, Chive

\$78



原籠欖仁馬拉糕

Steamed Brown Sugar Sponge Cake, Almond

\$68



蟹肉灌湯餃

Steamed Crab and Chicken Dumpling, Fish Maw, Superior Broth

每位 \$128
per person

酸菜鴨肉蒸餃

Steamed Duck Meat and Pickled Vegetable Dumpling

\$78

灌湯小籠包

Steamed Shanghainese Pork Dumpling (Xiao Long Bao)

\$88

海味四寶雞扎

Steamed Bean Curd Sheet Roll, Sliced Chicken, Sea Cucumber, Fish Maw, Black Mushroom

每件 \$48
per piece



雪山竹炭焗叉燒包

Baked Honey Barbecued Pork Bun, Bamboo Charcoal Crust

\$88



蠔皇叉燒包

Steamed Honey Barbecued Pork Bun

\$78



韭菜豬肉生煎包

Pan Fried Pork and Chive Bun

\$88



尚萃軒招牌菜
Signature Dish



素菜
Vegetarian



含有貝類
Contains Shellfish



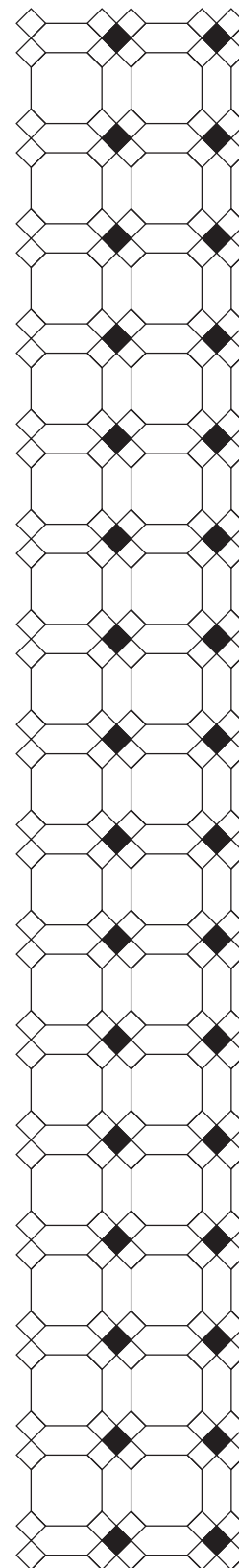
含有乳製品
Contains Dairy



含有堅果
Contains Nuts

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蟹肉灌湯餃
Steamed Crab and Chicken Dumpling, Fish Maw, Superior Broth



脆皮欖菜鱈魚腸粉
Crispy Rice Flour Roll, Cod Fish, Shrimp



點心精選
DIM SUM



黑椒和牛酥
Deep Fried Black Pepper Wagyu Beef Puff

\$88



香煎臘味蘿蔔糕
Pan Fried Turnip Cake, Diced Preserved Meat, Dried Shrimp

\$78



鮑魚珍珠雞
Steamed Glutinous Rice Wrapped in Lotus Leaf, Diced Abalone, Conpoy, Chinese Sausage, Chicken, Black Mushroom

\$78



脆皮欖菜鱈魚腸粉
Crispy Rice Flour Roll, Cod Fish, Shrimp, Olive Vegetable

\$138



蘆筍帶子腸粉
Steamed Rice Flour Roll, Scallop, Asparagus

\$118

香茜滑牛肉腸粉
Steamed Rice Flour Roll, Minced Beef, Coriander

\$88



鮮排骨蒸布拉腸粉
Steamed Pork Rib, Rice Flour Roll, Garlic

\$128



鮮淮山珍菌腸粉
Steamed Rice Flour Roll, Chinese Yam, Assorted Mushrooms

\$88



X O 醬煎腸粉
Wok Fried Rice Flour Roll, XO Sauce

\$88



布拉白腸粉
Steamed Rice Flour Roll

\$78



尚萃軒招牌菜
Signature Dish



素菜
Vegetarian

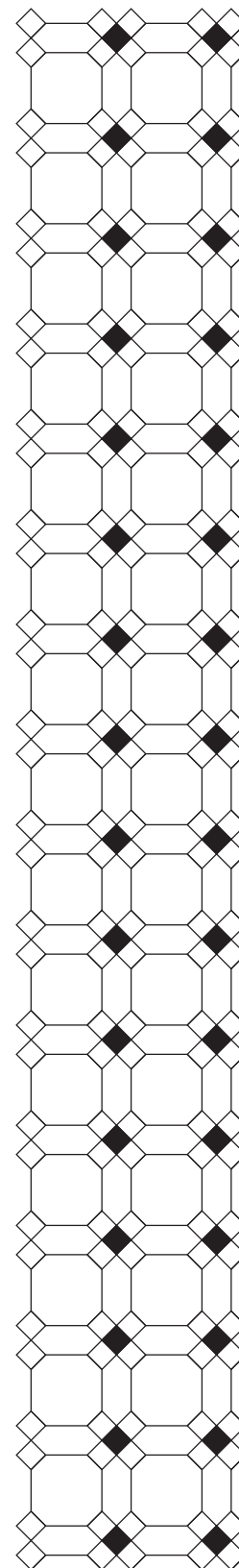


含有貝類
Contains Shellfish



含有乳製品
Contains Dairy

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明爐燒味
BARBECUED MEAT

燒味拼盤

蜜汁叉燒皇，冰燒三層肉，陳醋脆海蜇



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

\$328



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

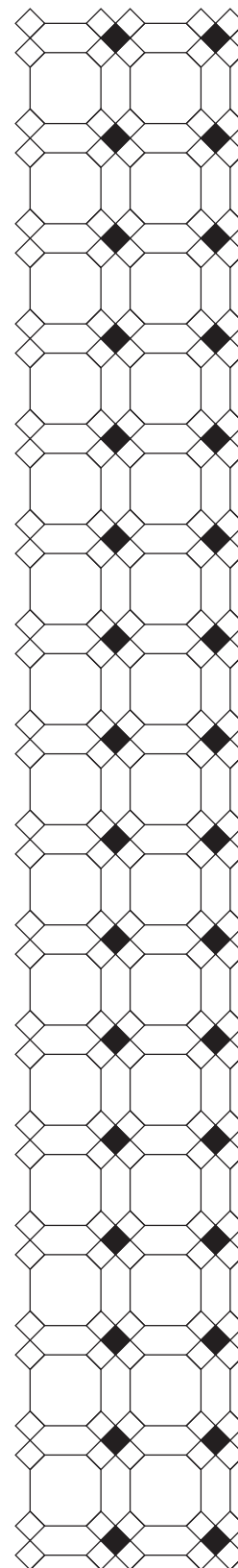


尚萃軒招牌菜
Signature Dish



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

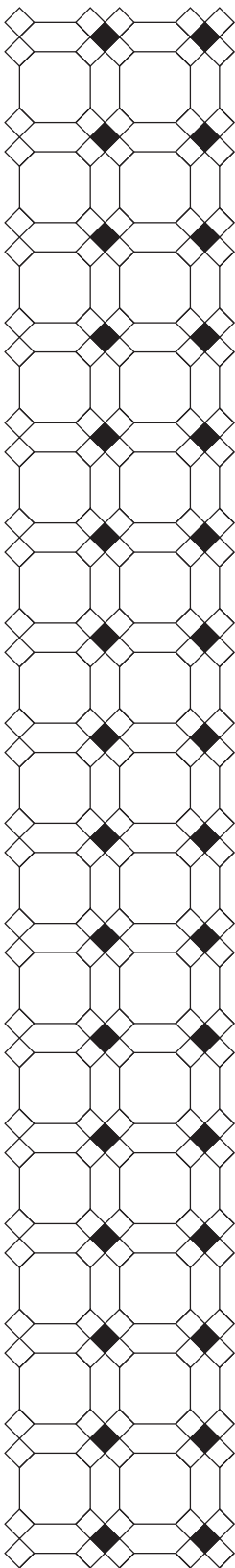


含有貝類
Contains Shellfish



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

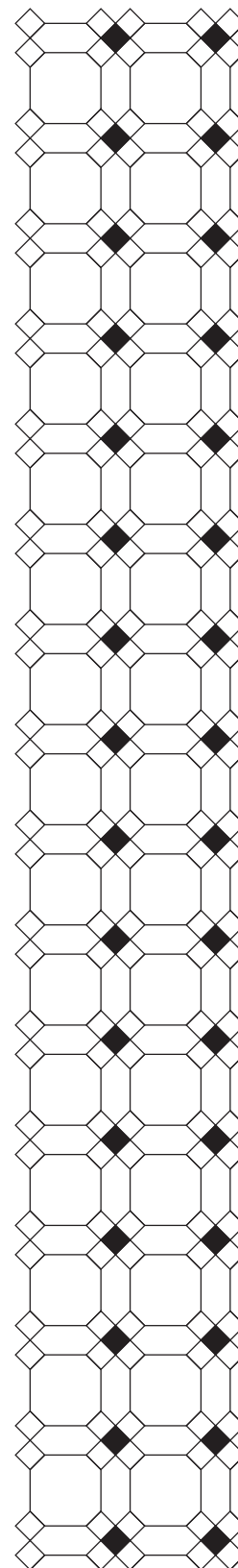


含有貝類
Contains Shellfish



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

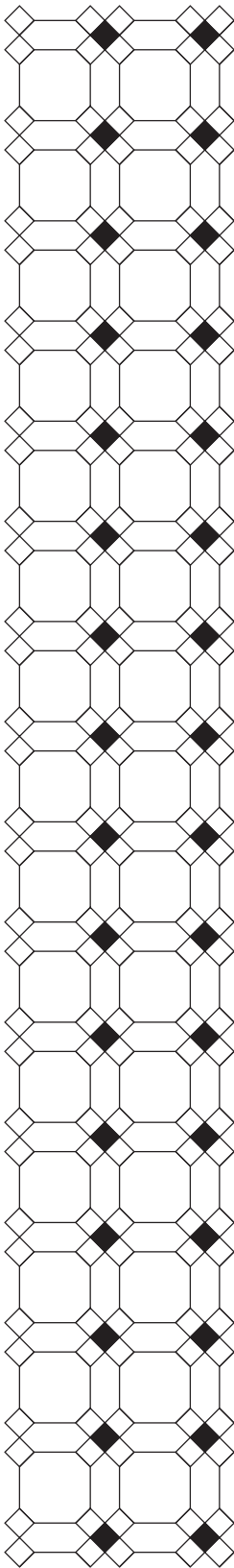


鮑魚海味
ABALONE & DRIED SEAFOOD

	蠔皇 日本吉品乾鮑魚 (2 8 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 (2 2 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

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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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

(需時約 20 分鐘 Preparation time: 20 minutes)

每位 \$238
per person



芝士焗蟹肉珍菌牛油果

Baked Avocado and Crab Meat, Assorted Mushrooms, Cheese

(需時約 15 分鐘 Preparation time: 15 minutes)

每位 \$128
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

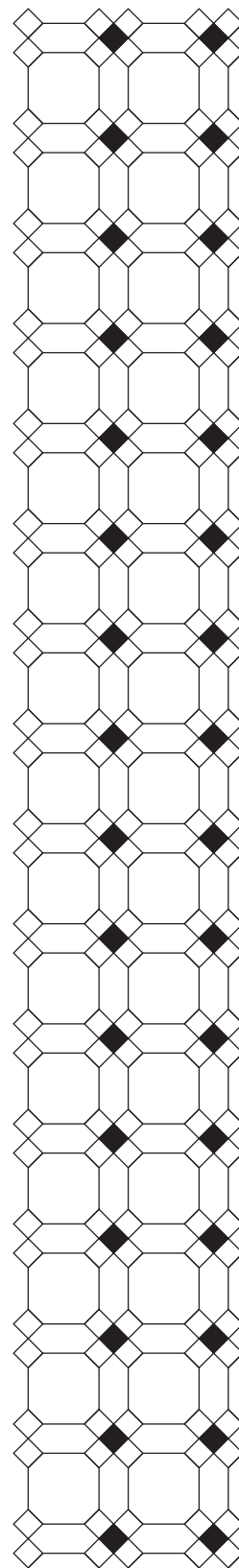


尚萃軒招牌菜
Signature Dish



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

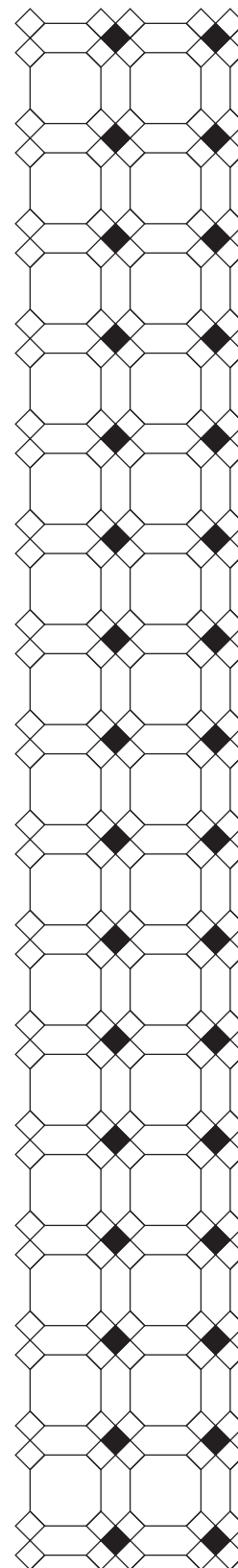


含有貝類
Contains Shellfish



含有堅果
Contains Nuts

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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

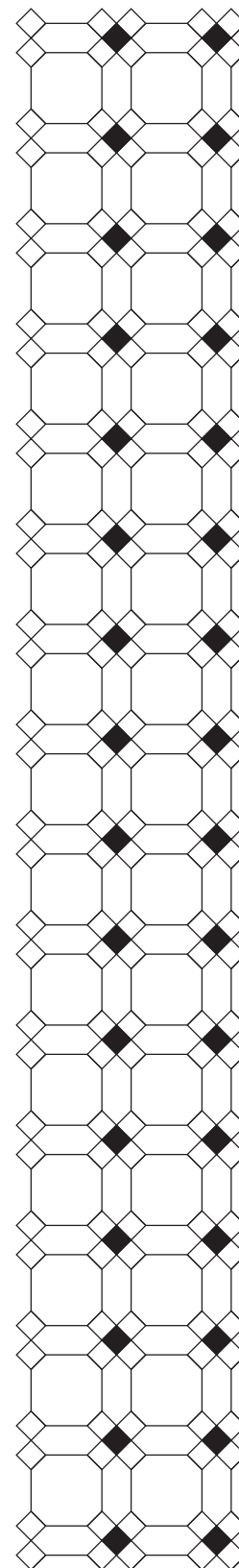


含有貝類
Contains Shellfish



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
Sautéed Or Sautéed, Garlic Or Poached

\$168

上 湯
Superior Broth

\$188

魚 湯
Fish Broth

\$208

鮮 露 筍
Fresh Asparagus

自 選 煮 法 ：

Choice of preparation method:

清 炒 或 蒜 蓉 炒
Sautéed Or Sautéed, Garlic

\$228



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

\$298

菠 菜 苗
Baby Spinach

自 選 煮 法 ：

Choice of preparation method:

清 炒 或 蒜 蓉 炒
Sautéed Or Sautéed, Garlic

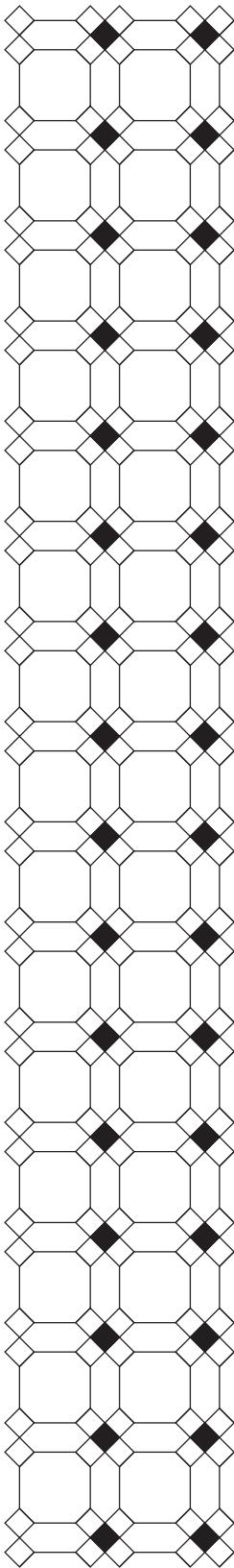
\$188

上 湯
Superior Broth

\$208

 含有貝類
Contains Shellfish

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精選素菜
VEGETARIAN

三絲脆春卷
Deep Fried Crispy Vegetarian Spring Roll

\$58

紅菜頭貢菜雜菌餃
Steamed Beetroot Dumpling, Assorted Mushrooms, Lettuce Stem

\$68

鮮淮山珍菌腸粉
Steamed Rice Flour Roll, Chinese Yam, Assorted Mushrooms

\$88

布拉白腸粉
Steamed Rice Flour Roll

\$78

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

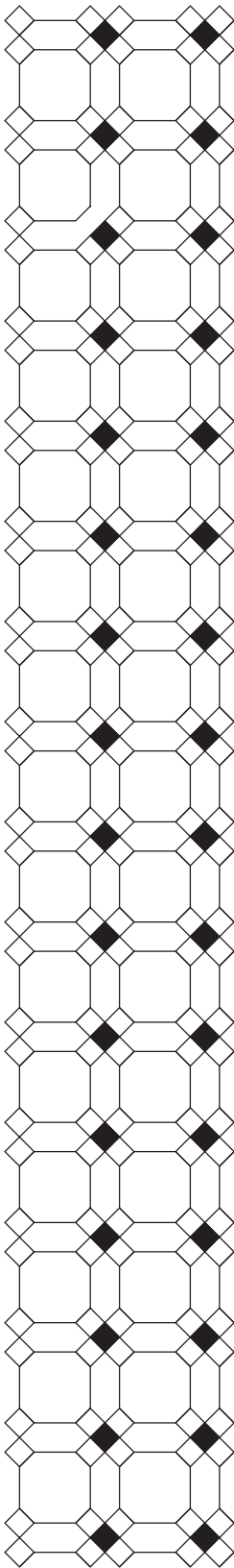
每位
per person \$88

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

每位
per person \$108



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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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

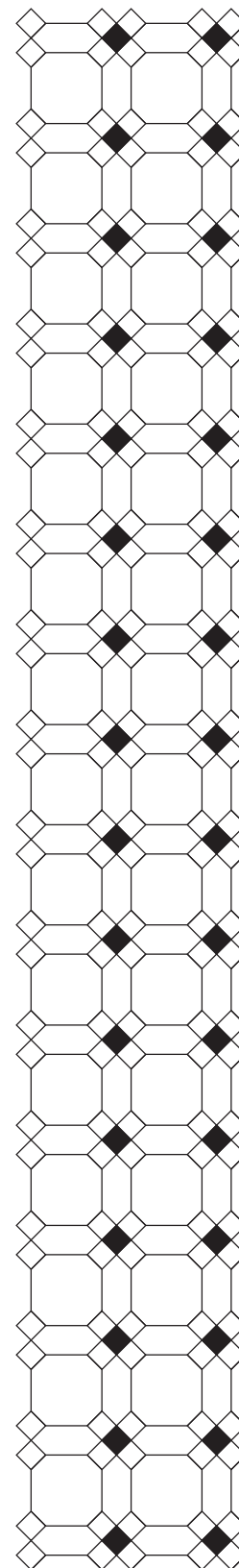
\$188



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

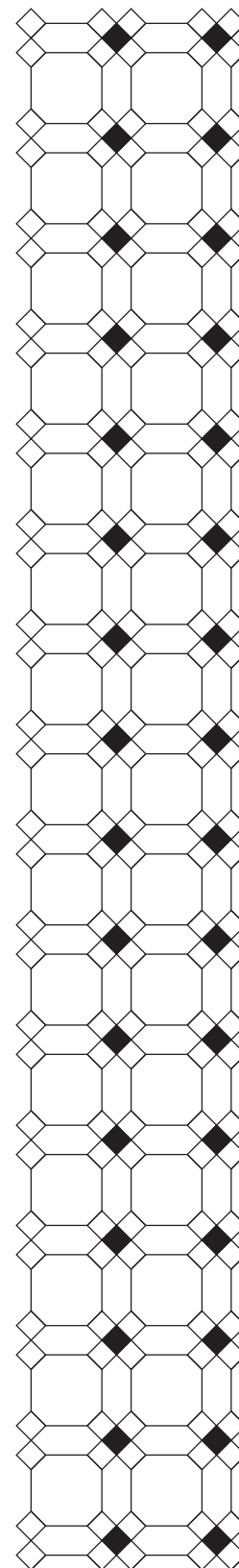


素菜
Vegetarian



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, Assorted Vegetables, Egg

\$188



尚萃軒招牌菜
Signature Dish



素菜
Vegetarian

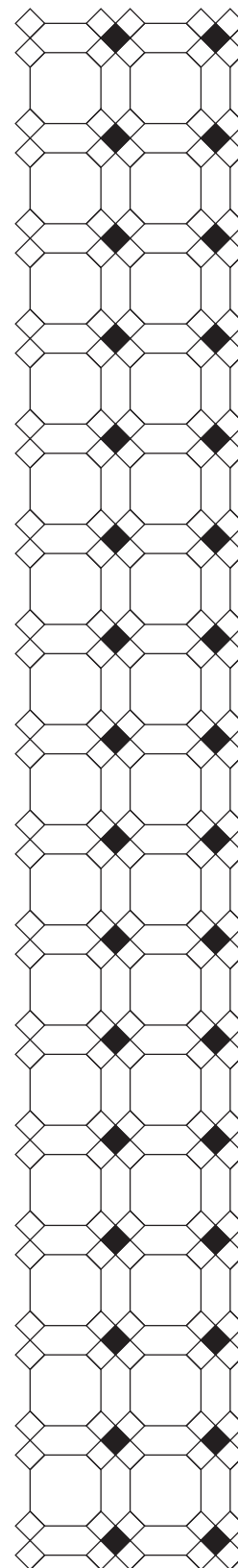


含有貝類
Contains Shellfish



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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