名門匯

锅底类 · 火锅配菜

SOUP BASES · HOT POT SELECTION

锅底类 SOUP BASES

港式猪骨汤底 Hong Kong-style pork bone broth	$40
花胶鸡汤底 Chicken broth with fish maw	$90
胡椒猪肚鸡汤底 Peppery chicken broth with pork tripe	$80
川式麻辣汤底 Sichuan spicy and numbing broth	$25

肉类 MEAT

日本和牛（8oz） Japanese Wagyu beef, 8 oz	$100
澳洲和牛（8oz） Australian Wagyu beef, 8 oz	$80
安格斯肥牛 Sliced Angus beef	$20
牛吊龙 Sliced beef chuck tender	$28
西班牙黑毛猪腩 Sliced Spanish Iberico pork belly	$28
新西兰羊肉片 Sliced New Zealand lamb	$28
走地鸡（半只） Free-range chicken, half	$25
牛百叶 Beef tripe	$20

手打丸类 HANDMADE MEAT & SEAFOOD BALLS

名门汇四宝丸 Casa Imperial assorted handmade balls	$28
手打鲜牛丸 Handmade fresh beef balls	$22
手打鲜虾丸 Handmade fresh shrimp balls	$28
手打鲜肉丸 Handmade fresh pork balls	$22
手打墨鱼丸 Handmade cuttlefish balls	$28

名門匯

火锅配菜

HOT POT ADD-ONS

海鲜 SEAFOOD

泰国老虎虾 Thai tiger prawn	$6/只 (each)
桂花蚌 Osmanthus Clam	$35/份 (order)
蛏子 Razor clams	$30/磅 (lb)
温哥华蚬 Vancouver clams	$20/磅 (lb)
日本鲜元贝 Fresh Japanese scallop	$8/只 (each)
有壳带子 Fresh scallop in shell	$10/只 (each)
有壳鲜鲍鱼 Fresh abalone in shell	$6/只 (each)

蔬菜类 VEGETABLES & TOFU

豆苗 Snow pea shoots	$20
西洋菜 Watercress	$15
唐生菜 Chinese lettuce	$15
茼蒿 Crown daisy greens	$15
娃娃菜 Baby napa cabbage	$15
菠菜 Spinach	$15
铁棍山药 Chinese yam	$20
豆腐泡 Fried tofu puffs	$10
山水豆腐 Silken tofu	$10
金针菇 Enoki mushrooms	$10
皇子菇 King oyster mushrooms	$15

主食 NOODLES

生面 Fresh egg noodles	$8
手工拉面 Hand-pulled noodles	$8

海鲜类（时价）

SEAFOOD - MARKET PRICE

◆ 皇帝蟹 KING CRAB

火锅
Served for hot pot

贡椒蛋白蒸（微辣） +$10
Steamed with egg white and mild green chilli

日式山葵焗 +$15
Baked with Japanese wasabi sauce

金沙 +$15
Stir-fried with salted egg yolk

避风塘 +$15
Typhoon-shelter style with garlic and chilli

蒜蓉粉丝 +$10
Steamed with minced garlic and vermicelli

◆ 龙虾 LOBSTER

火锅
Served for hot pot

香辣 +$10
Spicy Sichuan-style stir-fry

藜麦炒 +$15
Stir-fried with quinoa

黑胡椒焗
Baked with black pepper sauce

金沙 +$15
Stir-fried with salted egg yolk

避风塘 +$15
Typhoon-shelter style with garlic and chilli

蒜蓉粉丝 +$10
Steamed with minced garlic and vermicelli

◆ 温哥华蟹 DUNGENESS CRAB

淋酒蟹（跟面包） +$20
Rum-infused Dungeness crab, served with bread

咖喱蟹（跟面包） +$20
Curry crab with bread

黑胡椒焗
Baked with black pepper sauce

蒜蓉粉丝 +$10
Steamed with minced garlic and vermicelli

◆ 象拔蚌 GEODUCK CLAM

火锅
Sliced for hot pot

刺身
Sashimi-style

◆ 笋壳鱼 MARBLE GOBY

葱油笋壳鱼
Steamed with scallion oil

川香大麻 +$15
Sichuan spicy and numbing style

古法蒸 +$15
Traditional-style steamed marble goby

豆腐菜鱼汤 +$20
Marble goby soup with tofu and vegetables

◆ 多宝鱼 TURBOT

葱油多宝鱼
Steamed with scallion oil

骨香多宝鱼（两吃） +$25
Two-style turbot: fillet and crispy fried bones

凉菜

COLD APPETIZERS

冷盘 COLD DISHES

老醋黄瓜蜇头 Jellyfish head and cucumber in aged vinegar	$16
灯影牛肉 Crispy thin-sliced spicy beef	$17
五香熏鱼 Five-spice smoked fish	$17
千层猪耳 Layered sliced pork ear	$15
玲珑藕心 Stuffed lotus root with sweet sticky rice	$15
金陵盐水鸭 Nanjing-style salted duck	$16
口水鸡 Cold chicken in spicy chilli sauce	$15
酱牛肉 Soy-braised sliced beef	$16
温拌干丝（淮扬） Warm shredded tofu with vegetables, Huaiyang style	$18
酱黄瓜 Marinated cucumber	$12

名門匯

位菜珍馔

PREMIUM INDIVIDUAL DELICACIES

珍馔 CHEF'S DELICACIES

鲍汁辽参扣干鲍 Braised sea cucumber and dried abalone in abalone sauce	$58
鲍汁辽参配花胶 Braised sea cucumber and fish maw in abalone sauce	$58
茅台鲍鱼东坡肉（淮扬） Dongpo pork belly with abalone and Moutai wine	$15/位 (person) · $68/例 (order)
金汤贡米烩辽参 Sea cucumber with millet in golden broth	$25
大千干烧辽参 Dry-braised sea cucumber in spicy savoury sauce	$26
金腿芙蓉炒官燕 Bird's nest with egg white and Jinhua ham	$15/位 (person) · $68/例 (order)
国宴狮子头 Huaiyang-style braised pork meatball	$16
香煎和牛 Pan-seared Wagyu beef	$35
椰汁炖官燕 Double-boiled bird's nest with coconut milk	$28
红酒鹅肝 Foie gras with red wine sauce	$25
挪威森林（香煎三文鱼） Pan-seared Norwegian salmon	$18
筑地刺身 Tsukiji-style assorted sashimi	时价 / Market Price
六时炖汤 Daily Soup	$18

名門匯

鲁菜 • 粤菜

SHANDONG · CANTONESE CUISINE

鲁菜 — SHANDONG CUISINE

葱烧海参 — $25/条 (each)
Braised sea cucumber with scallions

国宴全家福 — $88
Stewed assorted delicacies with sea cucumber, shrimp, whelk, cuttlefish, bamboo shoots, mushrooms & chicken

孔府烤大虾 — $48
Confucius-style roasted prawns

粤菜 — CANTONESE CUISINE

脆皮乳鸽 — $38
Crispy roasted squab

XO酱爆虾球/带子/桂花蚌 — $48 / $58 / $68
XO sauce stir-fry: shrimp / scallops / Osmanthus Clam

美极安格斯牛柳粒配腰果 — $38
Maggi-style Angus beef cubes with cashews

美极安格斯牛柳粒配火龙果 — $48
Maggi-style Angus beef cubes with dragon fruit

酒香鲜果咕噜肉 — $32
Sweet-and-sour pork with fresh fruit

江南百花鸡（预定） — $68/只 (whole)
Stuffed crispy chicken with shrimp paste (pre-order)

金沙/芥末老虎虾 — $48
Tiger prawns with salted egg yolk / wasabi sauce

油泡虾球/带子 — $48 / $58
Quick-fried shrimp / scallops

蒜香一字骨 — $38
Crispy Garlic Pork Ribs

名門匯

川菜 · 淮扬 · 徽菜

SICHUAN · HUAIYANG · ANHUI CUISINE

川菜 SICHUAN CUISINE

小炒黑豚肉 $32
Stir-fried Iberico pork belly with peppers

龙虾麻婆豆腐 $86
Mapo tofu with lobster

宫保鸡丁 $23
Kung pao chicken with peanuts

水煮和牛 $68
Sichuan-style poached Wagyu beef

九层塔农家鸡 $48
Farm-style chicken with Thai basil

鱼香虾球 $48
Shrimp in spicy garlic sauce

孜然羊排（配薯条） $68
Cumin lamb rack with French fries

淮扬 HUAIYANG CUISINE

红楼茄鲞 $22
Braised eggplant with mixed savoury ingredients

大煮干丝 $38
Simmered shredded tofu with scallops in chicken broth

雪底芹芽（预定） $68
Stir-fried celery sprouts (pre-order)

非遗扬州炒饭 $120
Heritage-style Yangzhou fried rice

徽菜 ANHUI CUISINE

三宝千张（海参，花胶，鲍鱼）烧黑猪肉 $96
Braised Berkshire pork with tofu sheets, sea cucumber, fish maw and abalone

干子炒刀口香 $28
Stir-fried pressed tofu with cured pork

蛆酱鱼干 $42
Dried fish with house-made fermented sauce

鸿运当头 $68
Anhui-style braised pig's head

清锅炖老鹅（半只） $168
Clear-broth stewed mature goose, half

徽式烧老公鸡 $58
Anhui-style braised mature rooster

徽式烧土鸡 $48
Anhui-style braised free-range chicken

名門匯

时蔬 · 主食 · 甜品

VEGETABLES · RICE & NOODLES · DESSERTS

◆ 时蔬 VEGETABLES

豆苗
Snow pea shoots

做法：上汤 / 清炒 / 蒜蓉 $32
Preparation: superior broth / stir-fried / garlic

做法：瑶柱 / 皇子菇 $38
Preparation: dried scallop / king oyster mushroom

菜心
Choy sum

做法：上汤 / 清炒 / 蒜蓉 / 猪肉渣 $26
Preparation: superior broth / stir-fried / garlic / crispy pork

芥兰
Chinese broccoli

做法：上汤 / 清炒 / 蒜蓉 / 姜汁 $28
Preparation: superior broth / stir-fried / garlic / ginger sauce

佛门罗汉斋 $32
Buddha's delight mixed vegetables and tofu

小炒四季豆 $28
Stir-fried green beans with shredded pork

◆ 主食 RICE & NOODLES

阳春面（位） $18
Clear-broth noodles, per person

鲍鱼捞饭（位） $28
Abalone with rice, per person

和牛炒饭 $33
Wagyu beef fried rice

鹅肝牛崧炒饭 $33
Fried rice with foie gras and minced beef

烟熏三文鱼黑松露炒饭 $33
Fried rice with smoked salmon and black truffle sauce

蟹膏海鲜炒饭 $33
Seafood fried rice with crab paste

◆ 甜品 DESSERTS

杨枝甘露配意大利奶冻 $10
Mango pomelo sago with Italian panna cotta