



前菜

Appetizer

海苔脆脆小黃魚

Deep-fried yellow croaker with seaweed \$88

推介

七味金磚豆腐

Deep-fried bean curd with spicy salt \$68

黃金脆魚皮

Deep-fried fish skin marinated with preserved egg yolk ... \$68

推介

遊園素鵝

Bean curd skin roll with vegetables \$58

推介

口水澳洲和牛面頰

Steamed Australian wagyu cheek with chilli sauce \$188

茉莉醉香雞

Drunken chicken with jasmine \$88

黑醋拍青瓜

Smashed cucumber with vinegar \$48

桂花話梅梅酒溫室蕃茄

Mini greenhouse tomatoes in preserved plum sauce,
plum wine and osmanthus. \$58

涼伴海蜆

Marinated jelly fish. \$88

涼伴玉木耳

Auricularia cornea ehrenb with vinegar \$68

椒鹽粟米

Pepper and salt sweet corn. \$68

圖片只供參考

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需另收加一服務費

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湯

Soup

老火靚湯
Peony Garden daily soup..... 每位 *per person* **\$30**

螺頭雞腳燉唐排
Double-boiled pork rib soup with
sea conch and chicken feet 每位 *per person* **\$45**

羊肚菌皇瑪卡燉烏雞
Double-boiled silkie soup with maca and
morel mushroom..... 每位 *per person* **\$45**

石斛花旗參燉鷓鴣
Double-boiled partridge soup with ginseng
and dendrobium
(每鍋4-6人用 *per pot for 4-6 persons*)..... **\$388**

姬松茸燉水鴨
Double-boiled teal soup with blaze mushroom
(每鍋4-6人用 *per pot for 4-6 persons*)
(請24小時前預訂 *Please order 24 hours in advance*)..... **\$388**

天麻川芎白芷燉魚頭湯
Double-boiled fish head soup with gastrodia elata,
ligusticum chuanxiong and angelica dahurica
(每鍋6-8人用 *each pot for 6-8 persons*)
(請24小時前預訂 *Please order 24 hours in advance*)..... **\$488**

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遊園金牌燒鵝配冰花梅子醬



Barbecued



遊園金牌燒鵝配冰花梅子醬

Premium roasted goose with sweet and salty plum sauce.

例牌	Regular	\$158
下庄	Leg	\$178
半隻	half	\$298
一隻	whole	\$568

古早蜜汁腩叉燒

Signature barbecued pork with honey sauce. \$108



焦糖菠蘿西班牙黑毛豬叉燒

Barbecued Spanish Iberico pork with pineapple caramel sauce. \$208

伊比利亞黑毛豬叉燒

Barbecued Spanish Iberico pork with honey sauce. \$198

化皮燒腩仔

Roasted crispy pork belly \$108

清水燻蹄

Premium braised pork hoof \$98

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燒味



海南文昌雞

Hainanese chicken

半隻 half

\$168

一隻 whole

\$328

東江鹽焗雞

Dong Jiang salt baked chicken

半隻 half

\$108

一隻 whole

\$198

桶子油雞

Soy sauce flavoured chicken

半隻 half

\$108

一隻 whole

\$198

瑤柱貴妃雞

Boiled chicken with conpoy.

半隻 half

\$108

一隻 whole

\$198

燒味拼盤

Roasted combo

雙拼 choose for 2

\$138

三拼 choose for 3

\$168

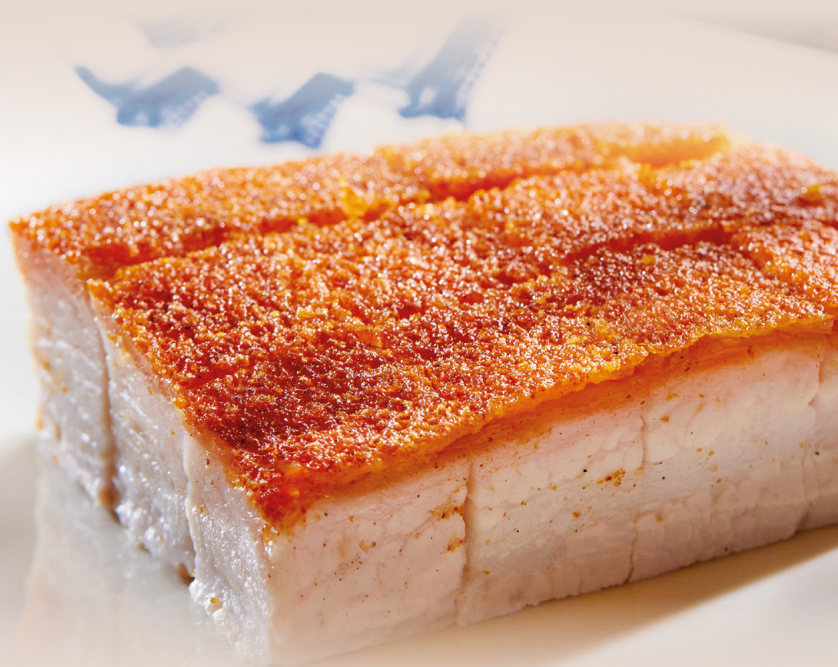
(可選蜜汁腩叉燒，化皮燒腩仔，清水燻蹄，白切雞或桶子油雞)

Choice of barbecued pork, crispy pork belly, braised pork hoof, boiled chicken or soy sauce flavoured chicken)

(選擇燒鵝加\$20 Choose roasted goose plus \$20)



化皮燒腩仔





海鮮

Seafood

推介

濃湯酸菜龍躉球 🌶️🌶️

Boiled giant garoupa fillet with pickled cabbage and chilli. \$328

川味水煮龍躉球 🌶️🌶️🌶️

Boiled giant garoupa fillet hot and chilli oil in Sichuan style. . . . \$328

蜜豆炒龍躉球

Stir-fried giant grouper fillet with vegetables. \$328

推介

古法炆龍躉翅

Braised giant grouper fins \$368

推介

剁椒蒸鯪魚腩 🌶️

Steamed grass carp fillet with chilli pepper. \$118

梅菜蒸鯪魚腩

Steamed grass carp fillet with preserved vegetables. \$118

剁椒蒸魚頭 🌶️

Steamed fish head with chilli pepper 半隻 half \$128
一隻 whole \$198

XO醬碧綠蝦球

Stir-fried prawn and vegetables with XO sauce. \$158

滑蛋炒蝦球

Stir-fried shrimp and scrambled egg. \$138

一夜情

Pan-fried yellow croaker. 每條 per piece \$288

(請24小時前預訂 Please order 24 hours in advance) t

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蒜蓉粉絲蒸蜆子



冰鎮醉鮑魚
Drunken abalone.....兩隻 2 pieces \$88

椒鹽脆皮鮑魚
Deep-fried crispy abalone with spicy salt.....兩隻 2 pieces \$98

蒜蓉粉絲蒸蜆子 (兩隻起)
Steamed razor clam with garlic and vermicelli
(minimum order 2 pieces)每隻 per piece \$58

豉椒炒蜆子 (兩隻起)
Stir-fried razor clam with black bean sauce
(minimum order 2 pieces)每隻 per piece \$58

辣子波士頓龍蝦球 🌶️
Sichuan spicy Boston lobster..... \$288

西蘭花炒帶子
Stir-fried scallop with broccoli..... \$188

 娘惹香脆軟殼蟹 🌶️
Deep-fried soft-shell crab with Nyonya sauce....兩隻 2 pieces \$128

 蔥燒關西遼參
Braised Kansai sea cucumber with scallion....每條 per piece \$148

蔥爆野菌海參蝦球煲
Stir-fried sea cucumber and shrimp with mushroom in clay pot. \$198

推介 九層塔薑蔥粉絲海蝦煲
Shrimp with basil, ginger and vermicelli in clay pot. \$198

胡椒海蝦煲 
Shrimp with black pepper and white pepper in clay pot \$198

金沙焗海蝦
Deep-fried shrimp with salted egg \$188

薑蔥生蠔煲
Oyster with ginger in clay pot \$218

桂花脆生蠔
Deep-fried oyster with osmanthus sauce. \$208

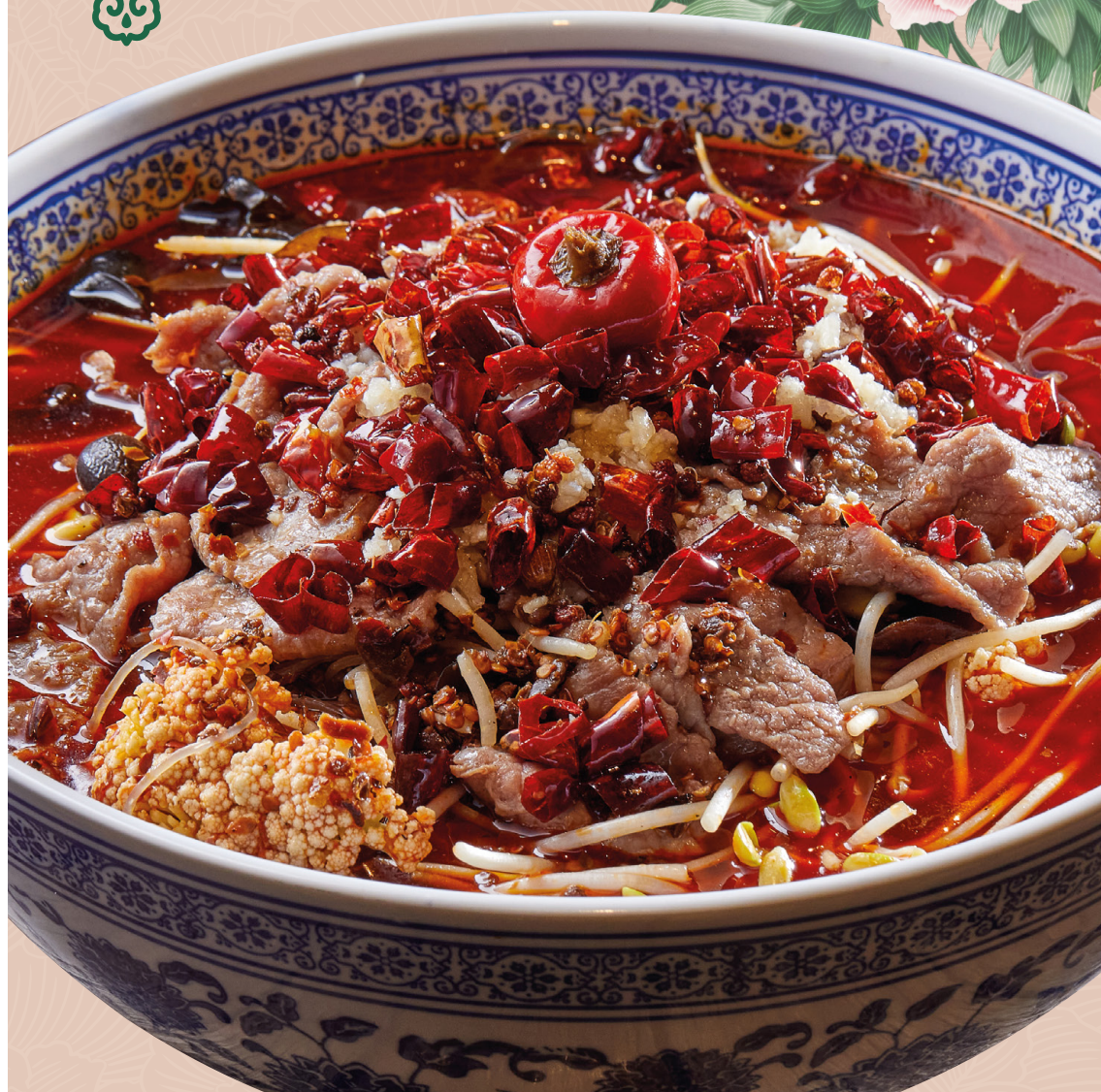
推介 砵酒焗生蠔
Braised oyster in port wine. 兩隻 2 pieces \$128



 九層塔薑蔥粉絲海蝦煲

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川味水煮牛肉



牛肉

Beef

推介

川味水煮牛肉 🌶️🌶️🌶️

Boiled beef with chilli oil \$198

沙嗲金菇肥牛粉絲煲 🌶️

Satay beef and enoki mushroom in clay pot \$138

脆皮安格斯牛肋肉

Deep-fried Angus beef rib \$268

醬爆蔥燒牛肉

Stir-fried beef with shallots. \$128

推介

蒜片澳洲西冷和牛粒

Australian striploin wagyu cube with garlic \$198

咖喱牛腩煲 🌶️

Curry braised beef brisket in clay pot \$138

豉汁涼瓜炒牛肉

Stir-fried beef with bitter melon in black bean sauce. \$108

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雞肉

Chicken

川味川椒雞

Fried chicken with peppers in Sichuan style \$138

台式三杯雞

Taiwanese chicken in clay pot. \$138

推介

辣子雞

Sichuan spicy chicken \$158

西檸雞

Deep fried chicken with lemon sauce \$138

沙薑雞煲

Sand ginger and chicken in clay pot \$138

蟲草花雲耳蒸滑雞

Steamed chicken with black fungus and
cordyceps flower. \$138

推介

柚子鳳肝多士

Barbecued chicken liver with yusu sauce on toast \$118

推介

脆皮吊燒雞

Deep-fried crispy chicken. 半隻 half \$148

全隻 whole \$288

古法鹽焗雞

Traditional salt baked chicken
(請24小時前預訂 Please order 24 hours in advance) \$388



古法鹽焗雞

豬肉

Pork

紅燒豆腐大腩煲

Braised tofu with roasted pork belly in clay pot. \$128



蒜香陳皮一字骨

Deep-fried pork spare ribs with garlic and tangerine peel \$138



鎮江汁焗肉排

Baked pork ribs with Zhenjiang vinegar \$118

漁村咸魚蒸肉餅

Steamed minced pork with salted fish \$138

菠蘿咕嚕肉

Sweet and sour pork with pineapple. \$118

家鄉蓮藕餅

Pan-fried lotus root cake. \$108

懷舊椒鹽骨

Deep-fried pork chop with salt and pepper \$118

梅菜扣肉

Braised pork and preserved vegetables \$118

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遊園小炒王

Vegetables

推介 遊園小炒王  Signature stir-fried special..... \$98

推介 川味麻婆鴨血豆腐  Sichuan mapo tofu with duck blood..... \$98

魚香茄子煲  Broised eggplant with minced pork in clay pot..... \$88

推介 蝦籽海參豆腐煲 Braised tofu with sea cucumber and shrimp roe in clay pot..... \$148

帶子粉絲雜菜煲 Vegetables with scallop and vermicelli in clay pot..... \$148

金勾啫啫芥蘭煲 Traditional sizzling kale with dried shrimp and ginger in clay pot... \$98

蝦籽紅燒豆腐 Braised tofu with shrimp roe..... \$88

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時蔬

鮮百合炒爽爽雜菜
Stir-fried vegetables with fresh lily bulb \$88

椒絲腐乳炒時蔬
Stir-fried seasonal vegetables with chilli and
preserved bean curd sauce \$78

金銀蛋時蔬
Seasonal vegetables with salted egg and preserved egg..... \$78

麵醬炒時蔬
Stir-fried seasonal vegetables with bean sauce..... \$88

蒜蓉西蘭花
Stir-fried broccoli with garlic..... \$88

梅菜蒸菜心
Steamed choy sum with chinese preserved vegetables \$88

涼瓜煎蛋角
Pan-fried egg with bitter melon..... \$88



涼瓜煎蛋角

飯麵

Rice and Noodles

推介

台山手工黃鱔煲仔飯

Signature clay pot rice with eel \$168

經典台山菜果臘味煲仔飯

Clay pot rice with preserved meat and Taishan dumpling. \$138

原隻鮑魚雞粒鍋燒飯

Whole abalone and diced chicken with rice in clay pot. \$138

推介

黑松露蝦粒蛋白炒飯

Fried rice with shrimp and black truffle. \$138

生炒牛崧飯

Fried rice with minced beef \$118

揚州炒飯

Yangzhou fried rice \$98

薑蔥鮑魚撈粗麵

Noodles with abalone and spring onion and ginger. \$128

沙嗲金菇肥牛炒河

Stir-fried flat rice noodles with beef and enoki mushroom in satay sauce. \$108

招牌乾炒牛河

Signature stir-fried flat rice noodles with beef \$98

星洲炒米

Singapore style stir-fried rice noodles \$98

雪菜火鴨絲炆米

Braised rice noodles with roasted duck and preserved vegetable \$108

肉絲炒麵

Stir-fried crispy noodles with sliced pork. \$108

遊園芫茜湯拉麵

Peony Garden coriander soup with noodles. \$82

(可選擇拉麵、米線或河粉 Choice of ramen, rice vermicelli or flat rice noodles)



甜品

Desserts

播沙煎堆仔		
Deep fried mini sesame balls		\$38
懷舊黑糖糕		
Steamed black sugar cake.....		\$38
冰火西多士 (含有花生醬及單球雪糕)		
Classic french toast with ice-cream (contain peanut butter).....		\$35
桑寄生蓮子蛋茶		
Sang Ji Sheng sweet soup with egg.....		\$35
薑汁撞奶		
Ginger milk curd		\$38
紅棗雪耳燉桃膠		
Red date and snow fungus peach gum sweet soup.....		\$58
金絲脆麻花		
Sweet egg twists		\$38
反沙芋		
Stir-fried sweet taro		\$78
香滑雪糕球	單球 single	\$16
Ice-cream.....	雙球 double	\$30
黑芝麻奶凍		
Black sesame pudding.....		\$32
紅豆二重奏		
Red bean ice-cream with red bean sauce.....	加涼粉 +\$5 add bean jelly+\$5	\$32
意大利原隻檸檬雪葩		
Italian lemon sorbet.....		\$58
意大利圓殼椰子雪葩		
Italian coconut sorbet		\$68
意大利菠蘿雪葩		
Italian pineapple sorbet		\$68

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飲品

Drinks

酒精類 Alcohol

青島啤酒

Tsing Tao beer. 355ml \$28

藍妹

Blue Girl. 330ml \$32

嘉士伯特醇

Carlsberg smooth draught. 580ml \$48

三得利頂級白生啤

380ml \$58

Suntory The Premium White Malts (draft). 700ml \$88

三得利頂級黑生啤

380ml \$58

Suntory The Premium Black Malts (draft). 700ml \$88

Per Bottle Per Glass

西班牙拉曼恰產區白葡萄氣泡酒

Superiore provetto spumante bianco sparkling wine. \$138 /

精選白餐酒

House white wine. \$238 \$50

精選紅餐酒

House red wine. \$238 \$50

雲霧之灣長相思白酒

Cloudy Bay sauvignon blanc white wine. \$298 /

雲霧之灣黑皮諾紅酒

Cloudy Bay pinot noir red wine. \$398 /

其他飲品 Others

可樂

Coke \$15

無糖可樂

Coke zero. \$15

雪碧

Sprite. \$15

忌廉

Schweppes cream soda. \$15

梳打水

Soda water. \$15

咸檸七

7-up with preserved lime. \$32

青檸梳打

Lime soda. \$32

話梅陳皮梳打

Soda with dried preserved plum amd tangerine peel \$32

巨峰梳打

Kyoho grape soda. \$32

荔枝梳打

Lychee soda. \$32

水蜜桃梳打

Peach soda \$32

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