

# 前菜

## Appetizer

推介

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 . . . \$72

推介

遊園素鵝

Bean curd skin roll with vegetables. . . . . \$62

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

椒鹽舞松茸

Pepper and salt maitake mushroom . . . . . \$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

Subject to 10% service charge.





# 湯

## Soup

### 老火靚湯

Peony Garden daily soup. . . . . 每位 *per person* **\$35**

### 螺頭雞腳燉唐排

Double-boiled pork rib soup with sea conch and chicken feet . . . . . 每位 *per person* **\$45**

### 海底椰燉烏雞

Double-boiled silkie soup with sea coconut. . . . . 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6-8人用 *per pot for 6-8 persons*)  
(請24小時前預訂 *Please order 24 hours in advance*). . . . . **\$468**

### 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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## 焦糖菠蘿西班牙黑毛豬叉燒



### Barbecued

推介

#### 遊園金牌燒鵝配冰花梅子醬

Premium roasted goose with sweet and salty plum sauce. ....

|    |         |       |
|----|---------|-------|
| 例牌 | Regular | \$168 |
| 下庄 | Leg     | \$188 |
| 半隻 | half    | \$308 |
| 一隻 | whole   | \$588 |

#### 古早蜜汁腩叉燒

Signature barbecued pork with honey sauce. .... \$118

推介

#### 焦糖菠蘿西班牙黑毛豬叉燒

Barbecued Spanish Iberico pork with pineapple caramel sauce. .... \$228

#### 脆皮乳豬

Roasted crispy suckling pig

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

|    |         |       |
|----|---------|-------|
| 例牌 | Regular | \$288 |
| 半隻 | half    | \$428 |
| 一隻 | whole   | \$788 |

#### 化皮燒腩仔

Roasted crispy pork belly ..... \$118

#### 清水燻蹄

Premium braised pork hoof ..... \$108

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# 燒味

推介

## 海南文昌雞

Hainanese chicken .....

半隻 half

\$178

一隻 whole

\$348

## 東江鹽焗雞

Dong Jiang salt baked chicken .....

半隻 half

\$118

一隻 whole

\$208

## 桶子油雞

Soy sauce flavoured chicken .....

半隻 half

\$118

一隻 whole

\$208

## 瑤柱貴妃雞

Boiled chicken with conpoy .....

半隻 half

\$118

一隻 whole

\$208

## 燒味拼盤

Roasted combo .....

雙拼 choose for 2

\$168

三拼 choose for 3

\$198

(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. . . . . \$338

川味水煮龍躉球 

Boiled giant garoupa fillet hot and chilli oil in Sichuan style. . . . \$338

蜜豆炒龍躉球

Stir-fried giant grouper fillet with vegetables. . . . . \$338

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. . . . . \$128

梅菜蒸鯪魚腩

Steamed grass carp fillet with preserved vegetables. . . . . \$128

剁椒蒸魚頭 

Steamed fish head with chilli pepper . . . . . 半隻 *half* \$128

一隻 *whole* \$208

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

日本大根煮黃魚

Boiled Japanese radish with yellow croaker. . . . 每條 *per piece* \$428

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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

推介

### 娘惹香脆海蝦 🌶️

Deep-fried shrimp with Nyonya sauce..... \$198

推介

### 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 . . . . . \$198

### 薑蔥生蠔煲

Oyster with ginger in clay pot . . . . . \$248

### 桂花脆生蠔

Deep-fried oyster with osmanthus sauce . . . . . \$268

### 推介 砵酒焗生蠔(兩隻起)

Braised oyster in port wine (min. two pieces) . . . . . 每隻 per piece \$78



## 九層塔薑蔥粉絲海蝦煲



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# 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 . . . . . \$148

砵酒大根煮和牛面頰

Braised wagyu cheek with white radish . . . . . \$268

醬爆蔥燒牛肉

Stir-fried beef with shallots. . . . . \$138

推介

蒜片澳洲西冷和牛粒

Australian striploin wagyu cube with garlic . . . . . \$238

咖喱牛腩煲 🌶️

Curry braised beef brisket in clay pot. . . . . \$148

豉汁涼瓜炒牛肉

Stir-fried beef with bitter melon in black bean sauce. . . . . \$138

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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

### 歌樂山辣子雞 🌶️🌶️

Sichuan spicy chicken ..... \$168

### 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

### 脆皮吊燒雞

Deep-fried crispy chicken. ....

半隻 half

\$158

全隻 whole

\$298

推介

### 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



蒜香陳皮一字骨

家鄉蓮藕餅



# 豬肉

## Pork

### 紅燒豆腐火腩煲

Braised tofu with roasted pork belly in clay pot . . . . . \$138

推介

### 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

推介

### 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. . . . . \$92

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 . . . . . \$98

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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 ..... \$88

## 麵醬炒時蔬

Stir-fried seasonal vegetables with bean sauce..... \$88

## 蒜蓉西蘭花

Stir-fried broccoli with garlic..... \$98

## 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 ..... \$128

揚州炒飯

Yangzhou fried rice ..... \$108

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 ..... \$118

招牌乾炒牛河

Signature stir-fried flat rice noodles with beef ..... \$108

星洲炒米

Singapore style stir-fried rice noodles. .... \$108

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. .... \$88

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



# 甜品

## Desserts

擂沙煎堆仔

Deep fried mini sesame balls ..... \$38

懷舊黑糖糕

Steamed black sugar cake ..... \$38

推介

桑寄生蓮子蛋茶

Sang Ji Sheng sweet soup with egg. .... \$38

推介

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

生磨腰果鮮奶露

Cashew soup ..... \$48

金絲脆麻花

Sweet egg twists ..... \$38

反沙芋

Stir-fried sweet taro ..... \$88

香滑雪糕球

Ice-cream. .... 單球 *single* \$16

雙球 *double* \$30

黑芝麻奶凍

Black sesame pudding ..... \$35

紅豆二重奏

Ice-cream with red bean sauce. .... 加涼粉 + \$5 \$32

*add bean jelly* + \$5

意大利原隻檸檬雪葩

Italian lemon sorbet ..... \$62

意大利圓殼椰子雪葩

Italian coconut sorbet. .... \$72

意大利菠蘿雪葩

Italian pineapple sorbet ..... \$72

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# 飲品

## Drinks

### 酒精類 Alcohol

#### 青島啤酒

Tsing Tao beer. .... 355ml \$32

#### 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

#### 精選白餐酒

House white wine. .... \$248 Per Bottle \$58 Per Glass

#### 精選紅餐酒

House red wine. .... \$248 \$58

#### 雲霧之灣長相思白酒

Cloudy Bay sauvignon blanc white wine .... \$308 /

#### 雲霧之灣黑皮諾紅酒

Cloudy Bay pinot noir red wine .... \$398 /

#### 雲霧之灣蒂蔻蔻長相思白酒

Cloudy Bay Te Koko .... \$688 /

#### 雲霧之灣蒂威爾黑比諾紅酒

Cloudy Bay Te Wahi .... \$688 /

### 其他飲品 Others

#### 可樂

Coke .... \$15

#### 無糖可樂

Coke zero. .... \$15

#### 雪碧

Sprite. .... \$15

#### 忌廉

Schwepes cream soda. .... \$15

#### 梳打水

Soda water .... \$18

#### 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