午市餐單
Lunch Menu
## 水煮鮮肉小籠包
**Gold Leaf Siu Lung Bao (5 pcs)**
$98

## 炙燒鮮蝦餃
**Siu Mai Topped with Abalone, Shrimp and Scallop (1 pc each)**
$98

## 水煎魚皮卷
**Pan-fried Vegetable Curd Sheet Roll (4 pcs)**
$68

## 花膠和牛春捲
**Fish Maw and Wagyu Beef Spring Roll (4 pcs)**
$98

## 布拉雞黃鮮蝦腸
**Steamed Rice Flour Roll with Shrimp and Yellow Chives**
$118

## 布拉蜜汁叉燒腸
**Steamed Rice Flour Roll with Honey-glazed Barbecue Pork**
$108

## 自家制銀魚醬煎蔥花蝦米腸
**Pan-fried Rice Flour Rolls with Dried Shrimp in Housemade Spicy Anchovy Sauce**
$98

### 頭盤
**Appetizers**

## 瑤柱白滷香妃雞
**Marinated Chicken with Ginger Spring Onion Oil**
$168

## 梅子醬燒鴨
**Roasted Marinated Duck with Sour Plum Sauce**
$168

## 五香滷水鵝片
**Marinated Goose**
$188

## 五香滷水牛小排
**Marinated De-boned Short Ribs**
$168

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**Signature Dishes**

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Halal Menu is available upon request, requires 35-40 minutes of preparation time. Please contact our Staff Member for assistance.

Prices are in HK$ and subject to 10% service charge.
## Soups

<table>
<thead>
<tr>
<th>Dish</th>
<th>Per Guest</th>
<th>Standard</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef Wah's Soup of the Day</td>
<td>$78</td>
<td>$228</td>
</tr>
<tr>
<td>Braised Fish Maw and Crab Meat Soup</td>
<td>$128</td>
<td>$348</td>
</tr>
<tr>
<td>Hot and Sour Soup</td>
<td>$118</td>
<td>$308</td>
</tr>
</tbody>
</table>

## Home-cooking Specialties

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised Sliced Abalone, Shiitake Mushroom and Seasonal Vegetables</td>
<td>$398</td>
</tr>
<tr>
<td>Fish Maws, Goose Web and Shiitake Mushroom</td>
<td>$388</td>
</tr>
<tr>
<td>Stir-fried Scallop, Asparagus and Chinese Yam</td>
<td>$318</td>
</tr>
<tr>
<td>Wok-fried Prawn, Broccoli, with Housemade Spicy Anchovy Sauce</td>
<td>$288</td>
</tr>
<tr>
<td>Wok-fried De-boned Short Rib with Shimeji Mushroom</td>
<td>$238</td>
</tr>
<tr>
<td>Braised Matsutake Mushroom with Bean Curd and Mock Abalone</td>
<td>$268</td>
</tr>
<tr>
<td>Braised Bamboo Piths and Seasonal Vegetables</td>
<td>$178</td>
</tr>
<tr>
<td>Simmered Seasonal Vegetable with Honey Locust Fruit and Mushroom</td>
<td>$178</td>
</tr>
</tbody>
</table>
Rice and Noodle

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雲龍軒炒飯
DRAGON WIND FRIED RICE LOBSTER, CRISPY CONPOY, CRAB MEAT AND VEGETABLES
$288

櫻花蝦連參鴨粒炒飯
FRIED RICE WITH SAKURA SHRIMP, DUCK CUBE AND SEA CUCUMBER
$228

銀魚鯖蝦仁叉燒炒飯
FRIED RICE WITH SHRIMP, BARBECUE PORK AND EGG WITH HOUSEMADE SPICY ANCHOVY SAUCE
$198

豉油皇吊片鴨絲炒麵
WOK-FRIED EGG NOODLES WITH SHREDDED SQUID AND DUCK IN PREMIUM SOY SAUCE
$198

甫魚鮮蝦雲吞湯麵 (每位)
EGG NOODLES WITH WONTON IN DRIED FLATFISH SOUP (PER GUEST)
$108

竹笙玉米海蝦粥 (每位)
SHRIMP, SWEET CORN AND BAMBOO FUNGUS CONGEE (PER GUEST)
$78

柴魚花生豬骨粥 (每位)
SPARE RIB, DRIED STOCKFISH AND PEANUT CONGEE (PER GUEST)
$58

甜品類

Sweet Dim Sum

奶皇菠蘿包 (四件)
PINEAPPLE BUNS (4 PCS)
$58

焗迷你蛋撻仔 (四件)
BAKED HONG KONG STYLE EGG TARTS (4 PCS)
$48

香芒雪梅娘 (四件)
CHILLED MANGO GLUTINOUS RICE DUMPLING (4 PCS)
$58

香芒凍布甸 (每位)
CHILLED MANGO PUDDING (PER GUEST)
$48

雪燕楊枝甘露 (每位)
CHILLED MANGO SAGO WITH POMELO AND GUM TRAGACANTH (PER GUEST)
$48

棉花白兔仔 (六件)
RABBIT MARSHMALLOW (6 PCS)
$48

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Signature Dishes

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Halal Menu is available upon request, requires 35-40 minutes of preparation time. Please contact our Cast Member for assistance.

Prices are in HK$ and subject to 10% service charge.

version: June 13, 2020
Flying Dragon

**Dragon Wind Barbecue Platter**
Honey-glazed barbecue pork
Marinated chicken with ginger spring onion oil
Roasted marinated duck with sour plum sauce

**Dim Sum Delight**
Shrimp dumpling
Steamed assorted fungus and mushroom dumpling
Fish maw and wagyu beef spring roll

**Hot and Sour Soup**
With braised shredded fish maw, sea cucumber and abalone

**Chef Wah’s Soup of the Day**

**Wok-fried Prawn, Broccoli with Housemade Spicy Anchovy Sauce**

**Simmered Seasonal Vegetable**
With honey locust fruit and mixed mushroom

**Chinese Chives and Pork Dumplings**
(Poached or Pan-fried)

**Wok-fried Egg Noodles with Shredded Squid and Duck**
Premium soy sauce

**Chilled Mango Sago with Pomelo and Gum Tragacanth**

每位 $288 per Guest
(二位起 minimum 2 Guests)
晚市餐單
Dinner Menu
頭盤及冷菜

APPETIZERS

五汁滷水拼盤
Five Elements Platter
BEAN CURD CUBES, GOOSE, CUTTLEFISH, DE-BONED SHORT RIBS
SPICY MARINATED DUCK TONGUES

五香滷水鵝片
Marinated Goose

五香滷水牛小排
Marinated De-boned Short Ribs

香辣醬油滷鴨舌
Spicy Marinated Duck Tongues

五香滷水墨魚片
Marinated Cuttlefish

蘋果醋紅油蜇頭
Marinated Jellyfish with Apple Vinegar and Spicy Sauce

$338
$188
$168
$148
$138
$158

廚師推介 Signature Dishes

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Halal Menu is available upon request, requires 35-40 minutes of preparation time. Please contact our Cast Member for assistance.

Prices are in HK$ and subject to 10% service charge.
**Barbecue Specialties**

**即煒明爐乳豬 (ROASTED SUCKLING PIG)**

| Whole   | $1080 |
| Half    | $588  |
| Standard| $308  |

**Dragon Wind Barbecue Platter**

即煒明爐乳豬 (ROASTED SUCKLING PIG)

蜜汁叉燒 (HONEY-GLAZED BARBECUE PORK)

瑤柱白漿香釀雞 (MARINATED CHICKEN WITH GINGER SPRING ONION OIL)

梅子醬燒鴨 (ROASTED DUCK WITH SOUR PLUM SAUCE)

**Soups (per guest)**

- 姬松茸筒膠燉雞 (DOUBLE-BOILED FISH MAW AND BLAZE MUSHROOM CHICKEN SOUP) $128
- 黑松露花膠蟹肉羹 (BRAISED FISH MAW AND CRAB MEAT SOUP WITH BLACK TRUFFLE) $128
- 腥米宮廷酸辣羹 (HOT AND SOUR SOUP WITH BRAISED SHREDDED FISH MAW, SEA CUCUMBER AND ABALONE) $118
- 雪蓮子玉帶牛肉羹 (BRAISED HONEY LOCUST FRUIT, SCALLOP AND MINCED BEEF SOUP) $98

**Signature Dishes**

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鮑魚及海味類
\textbf{Abalone and Dried Seafood}

\begin{itemize}
    \item 碧綠盒錢鮑片 
    \textit{Braised Sliced Abalone, Shiitake Mushroom and Seasonal Vegetables} 
    \text{Price: $398}
    \item 葡汁錦繡焗鮑魚 (四件) 
    \textit{Baked Abalone in Portuguese Sauce (4 pcs)} 
    \text{Price: $288}
\end{itemize}

石窩及煲仔類
\textbf{Casserole}

\begin{itemize}
    \item 花膠盒錢鵝掌煲 
    \textit{Fish Maws, Goose Webs and Shiitake Mushrooms} 
    \text{Price: $388}
    \item 石窩醉香東坡肉 
    \textit{Drunken Braised Pork Belly} 
    \text{Price: $268}
    \item 石窩香辣邊參燉雞 
    \textit{Casserole Sea Cucumber and Chicken in Spicy Sauce} 
    \text{Price: $258}
\end{itemize}

石窩龍皇盒沙豆腐
\textit{Seafood with Bean Curd and Salted Egg Yolk} 
\text{Price: $258}

石窩茶樹菇爆牛肋肉
\textit{Casserole De-boned Short Ribs with Shimeji Mushroom} 
\text{Price: $238}

廚師推介
\textbf{Signature Dishes}

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Halal Menu is available upon request, requires 35-40 minutes of preparation time. Please contact our Cast Member for assistance.

Prices are in HK$ and subject to 10% service charge.
**Seafood**

**Stir-fried Scallop, Asparagus and Chinese Yam**

*Wok-fried Prawn, Broccoli with Housemade Spicy Anchovy Sauce*

Price: $318

**Wok-fried Prawn, Broccoli with Housemade Spicy Anchovy Sauce**

Price: $288

**Wok-fried Minced Shrimps and Cantonese Dough Stick with Lettuce**

Price: $208

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**Signature Dishes**

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Version: June 13, 2020
Pork and Beef

中式牛仔柳配脆奶
BRAISED VEAL TENDERLOIN WITH CRISPY MILK

$238

豉油珍菌燴牛柳粒
WOK-FRIED BEEF TENDERLOIN AND ASSORTED MUSHROOMS WITH SOY SAUCE

$238

冰梅欄角脷
SPARE RIBS WITH PLUM SAUCE

$198

燒汁鬼馬炒牛小排
WOK-FRIED DE-BONED SHORT RIBS AND CANTONESE DOUGH STICK WITH GRAVY

$198

鹹魚馬蹄蒸肉餅
STEAMED PORK PATTY WITH WATER CHESTNUTS AND SALTED FISH

$188

菠蘿咕嚕肉
SWEET AND SOUR PORK

$188
Poultry

龍仔姬松茸雲腿蒸雞
Steamed Chicken Fillets, Blaze Mushroom and Yunnan Ham in Basket
$228

川醬鮮竹邊豆炒雞球
Wok-fried French Bean, Chicken, Bean Curd Sheets in Spicy Sauce
$188

宮保雞丁
Kung Pao Chicken
$178

蔬菜及豆腐類
Vegetables and Tofu

松茸素鮑燒豆腐
Braised Matsutake Mushrooms with Bean Curd and Mock Abalone
$268

糖醋咕嚕豆腐
Sweet and Sour Bean Curd
$188

鼎湖竹笙上素
Braised Bamboo Piths and Seasonal Vegetables
$178

雪蓮珍菌浸時蔬
Simmered Seasonal Vegetable with Honey Locust Fruit and Mushroom
$178

方魚蒜香炒青菜
Wok-fried Dried Flatfish and Mixed Vegetables
$168

Chef's Recommendation Signature Dishes

為我們的餐飲提供與健康有關的飲食限制，我們樂於與您商討及嘗試我們的特別飲食需求作出安排。
For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

清真菜單及主菜可於要求時提供，需預訂時三十至四十五分鐘烹調時間，請向我們的服務人員查詢。
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價格為港幣及附加服務費。
Prices are in HK$ and subject to 10% service charge.
**Rice and Noodle**

**雲龍軒炒飯**
**DRAGON WIND FRIED RICE**
LOBSTER, CRISPY CONPOY, CRAB MEAT AND VEGETABLES

$288

**滑香海鮮脆伊麵**
**DEEP-FRIED E-FU NOODLES WITH SEAFOOD AND SCRAMBLED EGGS**

$238

**櫻花蝦連參鴨粒炒飯**
**FRIED RICE WITH SAKURA SHRIMP, DUCK CUBE AND SEA CUCUMBER**

$228

**豉油皇吊片鴨絲炒麵**
**WOK-FRIED EGG NOODLES WITH SHREDDED SQUID AND DUCK**
PREMIUM SOY SAUCE

$198

**富豪鮑魚炒飯 (每位)**
**FRIED RICE WITH WHOLE ABALONE**
crab meat and conpoy (per guest)

$148

**甫魚鮮蝦雲吞湯麵 (每位)**
**EGG NOODLES WITH WONTONS IN DRIED FLATTISH SOUP (PER GUEST)**

$108

**潮式蕃薯粥 (每位)**
**CHIU CHOW STYLE SWEET POTATO CONGEE (PER GUEST)**

$30

**Signature Dishes**

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Prices are in HK$ and subject to 10% service charge.
**Savoury Dim Sum**

- **Fish Maw and Wagyu Beef Spring Roll (4 pcs)**  
  $98

- **Gold Leaf Siu Lung Bao (5 pcs)**  
  $98

- **Pan-fried Scallion Pancake (4 pcs)**  
  $58

- **Chinese Chives and Pork Dumplings (12 pcs)**  
  Poached or Pan-fried  
  $148

**Sweet Dim Sum**

- **Steamed Salted Egg Yolk Milk Custard Bun**

  - **“龍” 甜品拼盤 (二至四位用)**  
    $168
    Dessert Platter - Dragon (for 2-4 person)
    Pineapple Buns, Baked Hong Kong Style Egg Tarts
    Chilled Mango Glutinous Rice Dumpling
    Chilled Mango Sago with Pomelo and Gum Tragacanth, Rabbit Marshmallow

  - **“龍” 甜品拼盤 (四至六位用)**  
    $268
    Dessert Platter - Dragon (for 4-6 person)
    Steamed Salted Egg Yolk Milk Custard Buns, Baked Hong Kong Style Egg Tarts
    Pineapple Buns, Chilled Wolfberry Pudding, Chilled Mango Glutinous Rice Dumpling
    Chilled Mango Sago with Pomelo and Gum Tragacanth, Rabbit Marshmallow

- **Steamed Salted Egg Yolk Milk Custard Buns (6 pcs)**  
  $158

*Note: Prices are in HK$ and subject to 10% service charge.*
甜點  
SWEET DIM SUM

合時鮮果盤 (每位)  
SEASONAL FRUIT PLATTER (PER GUEST)  
$ 68

香芒雪梅娘 (四件)  
CHILLED MANGO GLUTINOUS RICE DUMPLING (4 PCS)  
$ 58

香芒凍布甸 (每位)  
CHILLED MANGO PUDDING (PER GUEST)  
$ 48

雪燕楊枝甘露 (每位)  
CHILLED MANGO SAGO WITH POMELO AND GUM TRAGACANTH (PER GUEST)  
$ 48

杞子凍糕 (四件)  
CHILLED WOLFBERY PUDDING (4 PCS)  
$ 48

棉花白兔仔 (六件)  
RABBIT MARSHMALLOW (6 PCS)  
$ 48

奶皇菠蘿包 (四件)  
PINEAPPLE BUNS (4 PCS)  
$ 58

焗迷你蛋撻仔 (四件)  
BAKED HONG KONG STYLE EGG TARTS (4 PCS)  
$ 48

湘蓮陳皮紅豆沙 (每位)  
RED BEAN SOUP WITH LOTUS SEED (PER GUEST)  
$ 48

竅師推介  
SIGNATURE DISHES

如有食物過敏或其他與健康有關的飲食限制，我們樂於與您商討及盡量為您的特別飲食需要作出安排。  
For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

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Prices are in HK$ and subject to 10% service charge.
五両滷水拼盤
GOOSE
CUTTFISH
DE-BONED SHORT RIBS
SPICY MARINATED DUCK TONGUES
BEAN CURD CUBES

Braised Honey Locust Fruit, Scallop and Minced Beef Soup
或 OR
Chef Wah's Soup of the Day

Wok-fried Prawn, Broccoli with Housemade Spicy Anchovy Sauce

Braised Veal Tenderloin with Crispy Milk

Egg White Custard Steamed with Seafood

Casseroke Sea Cucumber and Chicken in Spicy Sauce

Chinese Chives and Pork Dumplings
(POACHED OR PAN-FRIED)

Chilled Mango Sago with Pomelo and Gum Tragacanth

$1580
(供四位用 FOR 4 GUESTS)

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