




Starter 前菜

凉拌香醋蒜香黑木耳


\$18

Chilled Black Fungus with Garlic Vinaigrette

 黑猪肉碎生菜包

\$22

Wok Fried Kurobuta Minced Pork "Sang Choy Bao"

 四川辣子雞丁

\$20

Szechuan Style "La Zi Ji" Spicy Chicken

黄金香檸炸魚皮


\$22

Crispy Fried Fish Skin with Salted Egg Yolk & Lime Zest

炭燒雞肉沙爹串


\$20

Chargrilled Satay Chicken Platter

 蒜香椒鹽西班牙黑豬排骨

\$26

Crispy Fried Kurobuta Pork Ribs with Salt & Pepper

 四川辣子茄子

\$18

Szechuan Style Spicy Egg Plant

香酥麥片白飯魚

\$22

Crispy Oatmeal Cereal Fried Silver Fish

蒜香椒鹽魷魚鬚

\$22

Crispy Fried Squid Tentacles with Salt & Pepper

特制香茅大蝦串

\$24

Signature Lemongrass Prawn Sticks with Citrus Spicy Dressing




Soup 湯

雞茸蛋花粟米羹

\$12

Chicken Egg White & Sweet Corn Soup

 四川酸辣海螺湯

\$16

Szechuan Style Hot & Sour Sea Whelk Soup

譚家酒香魚鰾羹

\$18

"Tanjia" Style Rice Wine Fish Maw Soup





Live seafood are limited daily - advisable to be pre-order to avoid disappointment
每日活海鮮數量有限 - 建議提前預訂，以免失望

SIGNATURE SRI LANKAN CRABS

招牌斯里蘭卡螃蟹

- 🌶️ 經典辣椒柚子螃蟹 \$12.8/100g
Blue Lotus Signature Chilli Pomelo Crab
- 🌶️ 黑白牛油胡椒螃蟹 \$11.8/100g
Black & White Peppercorn Crab
- 蒜蓉牛油焗螃蟹 \$11.8/100g
Garlic Butter Baked Crab
- 🌶️ 特制港式避風塘螃蟹 \$11.8/100g
HK Style "Bei Fung Tong" Crab
- 陳年花雕蛋白蒸螃蟹 \$12.8/100g
**Steamed Crab with Egg White,
Fragrant Oil & Chinese Wine**
- 薑蔥螃蟹粉絲煲 \$12.8/100g
Claypot Crab Vermicelli with Ginger & Shallots



LIVE FISH

生猛活魚

蒸筍殼魚 \$11/100g

Steamed Live Marble Goby Fish

- 港式蒸 Superior Soya Sauce

🌶️ - 剝椒蒸 Pickled Chilli Sauce

- 潮泰蒸 Teochew Thai Style

油浸筍殼魚

\$11/100g

Crispy Fried Marble Goby Fish

- 港式 Superior Soya Sauce

🌶️ - 剝椒 Pickled Chilli Sauce

- 砂鍋火腩炆 Braised with Roasted Pork Belly
in Claypot *add-on \$6





SEAFOOD 海鮮

石鍋蒜茸牛油蝦球 \$34
Sizzling Garlic Butter King Prawns in Hot Stone

黃酒姜絲白蜆煲 \$34
White Clams with Yellow Wine & Julienne Ginger in Claypot

蒜香蒸原隻鮮魷 \$38
Steamed Whole Squid with Fragrant Garlic Oil & Shallots

🌶️ 香檸四川宮保蝦球 \$34
Chef's Special Szechuan Gong Bao King Prawns & Cashew Nuts

砂鍋花雕葯才浸生蝦 \$36
Claypot Drunken Prawns with Chinese Herbs & Hua Tiao Wine

深海鮪魚頭 \$48
Kuhlbarra Barramundi Fish Head

-特制豉汁Black Bean Sauce

🌶️ -剝椒蒸Pickled Chilli Sauce

🌶️ -亞參咖哩Assam Curry in Claypot *add-on \$6



MEAT 肉

砂鍋三杯雞中翅 \$28
Claypot "San Bei" Chicken Mid-Wings

糖醋荔枝咕咾肉 \$30
Sweet & Sour Pork with Lychee

🌶️ 香檸四川宮保雞丁 \$28
Chef's Special Szechuan Gong Bao Chicken & Cashew Nuts

蜜汁烤西班牙黑豬排骨 \$38
Hickory Smoked Honey-Glazed Kurobuta Pork Ribs

砂鍋紅燒花菇東波肉 \$34
Braised Kurobuta Pork Belly & Shiitake Mushrooms in Claypot

五香炭烤澳洲羊排骨 \$42
Roast Five Spice Australian Baby Lamb Short Ribs, Salsa Dressing

🌶️ 石鍋黑白胡椒澳洲安格斯牛柳粒 \$48
Wok Fried Australian Angus Beef Tenderloin with Black & White Peppercorn Sauce

古法焗西班牙式脆皮乳豬 *兩天前請預訂 \$288
Slow Roast Spanish Style Suckling Pig
*Pre-order 2 days in advance





VEGETABLES 蔬菜

蒜香炒時蔬 \$22
Quick Fried Seasonal Vegetables with Garlic

香菇竹枝豆腐煲 \$24
Claypot Beancurd with Shiitake Mushrooms & Bamboo Skin

🌶️ 黑猪肉碎麻婆豆腐煲 \$26
Claypot "Mapo" Tofu with Kurobuta Minced Pork

金銀蛋浸莧菜 \$26
Poached Chinese Spinach with Superior Stock & Duo Eggs

🌶️ 香辣魚香茄子煲 \$28
Spicy Eggplant with Kurobuta Minced Pork in Claypot

🌶️ XO醬干煸四季豆 \$28
Wok Fried French Beans with Minced Pork in XO Sauce



DESSERT 甜點

香茅蘆薈青檸凍 \$14
Chilled Aloe Vera & Lemongrass Gelo with Lime Sorbet

香脆豆沙蓮蓉窩餅 \$18
Crispy Fried Lotus & Red Bean Pancake

“猫山王”榴蓮焦糖布丁 \$16
“Mao Shan Wang” Durian Crème Brûlée



RICE/ NOODLES 飯 / 麵

干炒野菇蝦球麵线 \$30
Wok Fried "Mee Sua" with King Prawns & Assorted Mushrooms

蒜香菜脯炒糙米飯 \$28
Garlic Fried Brown Rice with Assorted Mushrooms & Pickles Radish

石鍋豬油渣臘味香菇燴飯 \$30
Hot Stone Egg Fried Rice with Chinese Sausages, Shiitake Mushrooms & Crispy Pork Lard

干烧花菇絲爛伊麵 \$26
Braised Ee Fu Noodles with Shiitake Mushrooms in Superior Stock

🌶️ XO醬蟹肉蛋白炒飯 \$34
Crab Meat Fried Rice with Egg White in XO Sauce

薑蔥大蝦粉絲煲 \$48
Claypot King Prawns Vermicelli with Ginger & Shallots