

食物攝影

Japanese Food

日本料理



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餐 牌 設 計



食物攝影
Thai Food
泰式料理



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Thai Food
泰式料理



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Thai Food
泰式料理



餐 牌 設 計

梅蘭芳竹

HEART SPADE DIAMOND CLUB

Merry Christmas

& Happy New Year

聖誕及除夕大餐

\$628

位

Per Person

(2位起 Min. 2 Person)

泰式拼盤

(炸蝦餅/炸魚餅/春卷/串燒雞各2件)

Thai Platter: Deep Fried Prawn Cake, Deep Fried Fish Cake, Spring Roll, Skewer with Homemade Sauce Chicken (Each 2 pcs)

泰式生蝦刺身

Thai Raw Shrimp Sashimi

紅燒泰國煲仔翅 (足2兩)

Thai Shark Fin Soup (2 teals)

泰式燒牛仔骨

Thai Roasted Beef Short Ribs

咖哩軟殼蟹火山包

Soft Shell Crab Pack with Curry

馬拉盞炒通菜

Sautéed Water Spinach with Belacan

椰汁燉燕窩

Bird's Nest in Coconut Milk

泰式糕點

Thai Pastry

圖片僅供參考

Not for Reference Only

另收加一服務費

10% Service Charge

梅蘭芳竹

HEART SPADE DIAMOND CLUB

式風情 House

Special

泰式青咖哩 (豬/牛/雞)

Thai Green Curry (Pork/Beef/Chicken)

\$168

泰式紅咖哩 (豬/牛/雞)

Thai Red Curry (Pork/Beef/Chicken)

\$168

泰式黃咖哩 (豬/牛/雞)

Thai Yellow Curry (Pork/Beef/Chicken)

\$168

泰式海南雞

Thai Hainanese Chicken

\$138/半隻Half

\$268/一隻Whole

豬比盧水豬手

Pig Knuckle with Brine Juice

\$128

咖哩軟殼蟹火山包

Soft Shell Crab Pack with Curry

\$188

大蝦火山包

Prawns Pack

\$228

青檸蒸鱸魚

Steamed Striped Bass with Lime

\$288

明爐魚

Steamed Fish

\$288

三味魚

3 Flavour Fried Fish

\$238

甜酸蝦

Sweet and Sour Shrimps

\$188

珍寶咖哩蟹

Curry Crab (Jumbo Size)

\$688

泰式粉絲蝦煲

Thai Prawn and Vermicelli Pot

\$228

泰式粉絲珍寶蟹煲

Thai Braised Crab and Vermicelli Pot (Jumbo Size)

\$688

泰式潮爆香辣蟹

Thai Sautéed Crab in Hot Spicy Sauce

\$688

泰式招牌船河

Thai Star Traditional Boat Noodle

\$168

泰式炒金邊粉

Thai Fried Phnom-Penh Thai Noodle

\$168

泰式炒貴刁

Thai Fried Kwae Teow

\$168

泰式濕炒河 (豬/牛/雞)

Thai Fried Flat Noodles (Pork/Beef/Chicken)

\$168

菠蘿海鮮炒飯

Fried Rice with Pineapple and Seafood

\$168

香辣肉碎煎蛋飯

Fried Rice with Egg&Spicy Minced Pork

\$168

火車炒飯

Traditional Thai Style Fried Rice

\$168

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10% Service Charge

梅蘭芳竹

HEART SPADE DIAMOND CLUB

Merry Christmas

& Happy New Year

聖誕及除夕大餐

\$368

位

Per Person

(2位起 Min. 2 Person)

泰式椰子雞湯

Thai Coconut Chicken Soup

泰式生蝦刺身

Thai Raw Shrimp Sashimi

泰式拼盤

(炸蝦餅/炸魚餅/春卷/串燒雞各2件)

Thai Platter: Deep Fried Prawn Cake, Deep Fried Fish Cake, Spring Roll, Skewer with Homemade Sauce Chicken (Each 2 pcs)

泰式紅咖哩 (雞)

Thai Red Curry (Chicken)

馬拉盞炒通菜

Sautéed Water Spinach with Belacan

泰式糕點

Thai Pastry

圖片僅供參考

Not for Reference Only

另收加一服務費

10% Service Charge

梅蘭芳竹

HEART SPADE DIAMOND CLUB

泰式美食

珍寶咖哩蟹

Curry Crab (Jumbo Size)

\$688

椰汁三色冰

Thai Coconut Milk Ice

\$48

泰式生蝦刺身

Thai Raw Shrimp Sashimi

\$128

咖哩軟殼蟹火山包

Soft Shell Crab Pack with Curry

\$188

圖片僅供參考

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10% Service Charge

食物攝影
Chinese Food
中式料理



餐 牌 設 計

神燈十光

Signature Dish

1201 招牌煎魚腸

Baked Fish Intestine

1202 XO醬爆牛骨髓

Stir-Fried Bone Marrow in XO Sauce

1401 即燒乳豬

Roast Suckling Pig

1207 招牌煎魚腸

Baked Fish Intestine

1401 即燒乳豬

Roast Suckling Pig

圖片僅供參考 Photo for Reference Only

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神燈十光

Signature Dish

1413 即燒古法金錢雞

Roasted Chicken & Grilled Ham

1205 蒜油花雕大紅蟹

Crab On Wine-scented Egg White Custard

1404 即燒乳豬

片皮 / 切條

Roast Suckling Pig

1205 蒜油花雕大紅蟹

Crab On Wine-scented Egg White Custard

1404 即燒乳豬

片皮 / 切條

Roast Suckling Pig

圖片僅供參考 Photo for Reference Only

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1207 糯米炒青蟹

Steamed Glutinous Rice with Mud Crab

1206 薑蔥鮑魚煲

Stir-Fried Small Abalones with Ginger and Spring Onion

1205 蒜油花雕大紅蟹

Crab On Wine-scented Egg White Custard

時價 Market Price

1206 薑蔥鮑魚煲

Stir-Fried Small Abalones with Ginger and Spring Onion

\$380

1207 糯米炒青蟹

Steamed Glutinous Rice with Mud Crab

\$488

1404 (金體) Whole

Roasted Suckling Pig

\$728

1405 (半隻) Half

Roasted Suckling Pig

\$388

1406 (1/4隻) One-fourth

Roasted Suckling Pig

\$208

1407 (例湯) Regular

Roasted Suckling Pig

\$178

1413 即燒古法金錢雞

Roasted Chicken & Grilled Ham

\$58 每隻

SIGNATURE DISH 點燈精選

11.jpg

生猛海鮮

Seafood

1301

1306 阿拉斯加蟹

花雕蛋白蒸、清蒸

Alaska Crab (Steam Egg White and Crab with Chinese Yellow Wine, Steamed)

半隻燒食以半隻燒是食蟹的最佳食法，蟹膏經過清蒸進一步凝結，味道更加濃郁，新鮮鮮下蟹膏配蟹肉及清蒸，放燒爐上烤製均勻，或可當作沾醬配蟹腳同食特別甘香幼滑。

Japanese Miso Style is the best way to let you to taste the marvellous of crab plaster. When the crab plaster mixed with egg yolk and sake, it will become a marvellous sauce to eat with the crab meat.

1307 蟹皇二食

三色芝士焗蟹膏、半隻燒

Crab Id (Stuffed Crab Shell, Japanese Miso Crab Meat)

1306 阿拉斯加蟹

花雕蛋白蒸、清蒸

Alaska Crab (Steam Egg White and Crab with Chinese Yellow Wine, Steamed)

圖片僅供參考 Photo for Reference Only

12.jpg

滴水系列

Brine

1031 豬腳仔

Baby Pork Knuckle

1035 乳鴿

Fried Suckling Pigeon

1031 豬腳仔

Baby Pork Knuckle

1035 乳鴿

Fried Suckling Pigeon

圖片僅供參考 Photo for Reference Only

4.jpg

1001 椒鹽茶樹菇

Salt & Pepper Agrocybe

\$58

1002 椒鹽杏鮑菇

Salt & Pepper King Oyster Mushroom

\$58

1003 金磚豆腐

Deep-Fried Tofu

\$58

1004 滋補藥膳雞腳

Medicated Food with Chicken Feet

\$58

1005 即炸鹹菜銀魚仔

Fried Cashew Nuts with Japanese Sardine

\$68

1006 椒鹽雙菇

杏鮑菇、草菇類

Salt & Pepper Mushrooms

\$98

1021 手拍青瓜

Cucumber with Mixed Garlic

\$48

1022 麻辣肚絲

Sliced Pork Belly with Spicy Hot Sauce

\$58

1023 川麻口水雞

Chicken with Chili Oil Sauce

\$68

1024 沙薑豬手粒

Pork Knuckle Grain

\$58

1025 佛山燒蹄

Pork Trotters

\$58

1026 冰鎮舟山海蜆頭

Ice with Jelly Fish Head

\$98

1027 酸薑滑心皮蛋

Preserved Egg with Pickled Ginger

\$58

1028 涼拌福地耳

Black Fungus in Sauce

\$58

1022 麻辣肚絲

Sliced Pork Belly with Spicy Hot Sauce

1023 川麻口水雞

Chicken with Chili Oil Sauce

1026 冰鎮舟山海蜆頭

Ice with Jelly Fish Head

SIGNATURE DISH 點燈精選

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