

# 頭盤



**正斗蝦餃皇**  
SK King Prawn Dumpling  
\$8.80/3 粒 (3 pcs)

**蟹籽燒賣皇**  
Steamed Siu Mai with Tobiko  
\$8.80/3 粒 (3 pcs)



**正斗海鮮大三元**  
SK Seafood Dumpling Trio  
\$8.80/3 粒 (3 pcs)



**錦繡點心拼盤**  
Assorted Steamed Dim Sum  
\$16.80/6 粒 (6 pcs)



**蒜蓉炸蝦春卷**  
Crispy Prawn Spring Roll  
\$8.80/2 條 (2 pcs)



**香芋絲齋春卷**  
Crispy Taro Julienne Spring Roll  
\$8.80/2 條 (2 pcs)



**江南菜肉窩貼**  
Pan-fried Pork Dumpling  
\$8.80/3 隻 (3 pcs)

**正斗蔥油酥**  
SK Deep-fried Scallion  
Pancake  
\$8.80/3 件 (3 pcs)



# 頭盤

Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE



**南翔小籠包**  
Steamed Shanghai  
Pork Dumpling  
\$8.80 / 3 粒 (3 pcs)



**京城片皮鴨**  
Traditional Peking Duck  
\$12.80 / 2 件 (2 pcs)

Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE

**雞肉生菜包**  
Sautéed Chicken  
Lettuce Cup  
\$8.80 / 位 (serve)



**海鮮生菜包**  
Seafood Lettuce Cup  
\$9.80 / 位 (serve)

**鴨肉生菜包**  
Sautéed Duck Lettuce Cup  
\$8.80 / 位 (serve)



**羅漢齋生菜包**  
Vegetarian Lettuce Cup  
\$8.80 / 位 (serve)



娥姐

# 靚湯

## 招牌原盅燉湯 天天新鮮燉製

SK Soup are made daily.

Ask our waiter for the daily soup specials

每天 2 款 \$12.80 / 位 (serve)  
2 soup choices daily

### 蟲草菌瑤柱燉肉汁

Pork Broth with Dried Scallop and Cordysep Flowers

### 姬崧茸松露燉肉汁

Pork Broth with Himematsutake Mushroom & Truffle

### 石斛雪蓮燉肉汁

Pork Broth with Dendrobium and Snow Lotus

### 長白山鮮人蔘燉鶴鶉

Ginseng and Quail soup

### 黑金蒜合桃燉和牛脷

Double Boiled Soup with Wagyu Beef, Walnut and Black Garlic

### 蠔豉涼瓜燉排骨

Pork Broth with Dried Oyster & Bitter Melon

## 養生佛跳牆

Buddha's Temptation (Shark Fin, Sea Cucumber, Fungus and Fish Maw)

\$88.80 / 份 (serve)  
\*6 位用 (For 6 person)



### 蟹肉粟米羹

Crab Meat & Sweet Corn Soup

\$9.80 / 位 (serve)



### 銀絲海鮮酸辣湯

Seafood Hot & Sour Soup with Mung Bean Noodles

\$9.80 / 位 (serve)



### 紫菜豆腐湯

Seaweed and Tofu Soup

\$8.80 / 位 (serve)



### 雞蓉粟米羹

Chicken & Sweet Corn Soup

\$9.80 / 位 (serve)

### 瑤柱海鮮豆腐羹

Dried Scallop & Seafood Tofu Soup

\$9.80 / 位 (serve)



Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE



**花膠燴生翅**  
Braised Fish Maw with Shark Fin  
\$28.80 / 位 (serve)

**原隻蠔皇八頭南非乾網鮑 1 隻**  
Braised South African Abalone  
\$88.80 / 隻 (pc)



# 鮑參燕翅

Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE

**原隻蠔皇三頭澳洲青邊鮑 1 隻**  
Braised Whole Australian Abalone  
\$108.80 / 隻 (pc)



**長白山鮮人蔘燉鮑翅**  
Stewed Abalone & Shark Fin Soup  
with Ginseng  
\$48.80 / 位 (serve)



Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE

# 鮑參燕翅



紅燒大鮑翅 (足 2 兩)  
Braised Shark Fin Soup (Comb - Form)  
\$68.80 / 位 (serve)

黑金蒜蝦籽炆鮑魚角海蔘  
Stewed Diced Abalone & Sea cucumber with Garlic Shrimp Roe  
\$108.80 / 份 (serve)



Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE

翡翠菌皇扒鮑片  
Sliced Abalone with Mushroom & Seasonal Greens  
\$48.80 / 位 (serve)



長白山鮮人蔘冰花燉官燕  
Stewed Bird's Nest with Ginseng  
\$28.80 / 位 (serve)



萬壽果官燕凍布甸  
Bird's Nest Papaya Pudding  
\$28.80 / 位 (serve)

# 風味小吃



花蓮五香煙魚  
Chinese 5-Spice  
Smoked Fish  
\$14.80 / 份 (serve)

山西老醋醬銀蘿  
Pickled Radish in Shanxi Vinegar  
\$10.80 / 份 (serve)



八珍甜醋拌老鼠耳  
Black fungus in Sweet  
Vinegar  
\$10.80 / 份 (serve)

金蒜陳醋拍青瓜  
Pickled Cucumber in Fried  
Garlic & Vinegar Dressing  
\$10.80 / 份 (serve)



脆椒拌和牛脰  
Wagyu Beef with Crispy Chilli  
\$12.80 / 份 (serve)



酸辣紫薑海蜇頭  
Spicy Jelly - Fish with Pickled Ginger  
\$16.80 / 份 (serve)

冰鎮豬肚尖  
Marinated Pork Tripe  
\$16.80 / 份 (serve)



漁夫迷踪沙律  
Mixed Salad with Apple Vinegar  
\$10.80 / 份 (serve)

汾香鴨下巴拼鴨翼  
Braised Duck Beak & Duck Wing  
\$12.80 / 份 (serve)



錦緣米椒泡鳳爪  
Spicy Marinated Chicken Feet  
\$12.80 / 份 (serve)

# 金牌燒臘

Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE



正斗秘製燒鵝皇  
SK Roast Goose  
\$43.80



正式鹽焗童子雞  
Salt-Baked Spring Chicken  
\$32.80

Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE



正斗金牌水晶雞  
SK Steamed Chicken  
\$28.80



大長今燒鴨  
BBQ Duck Korean Style  
\$28.80

非一般豉油皇春雞  
Braised Spatchcock in Superior Soy Sauce  
\$29.80



Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE

# 金牌燒臘



鰻魚汁叉燒  
BBQ Pork in Unagi Sauce  
\$26.80



化皮金豬  
Suckling Pig  
\$32.80 / 份 (serve)  
\$208.80 / 半隻 (half)



京城片皮鴨  
Traditional Peking Duck  
\$39.80 / 半隻 (half)  
\$69.80 / 1隻 (whole)

Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE

澳門靚燒肉  
Macau Style Roast Pork  
\$26.80



燒味拼盤  
BBQ Roasted Platter  
\$32.80



乳豬拼盤  
BBQ Roast and Suckling Pig Platter  
\$42.80





營養豐富，其肉質松軟，易消化，對身體虛弱以及病後需要調養的人是極好的食物。且含有豐富的鎂，鎂對心臟活動具有重要的調節作用，能很好的保護心血管系統，它可減少血液中膽固醇含量，防止動脈硬化，同時還能擴張冠狀動脈，有利於預防高血壓及心肌梗塞；

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# 龍蝦



## 特別做法 Signature Cooking Styles

- 白雪藏龍  
Lobster in Steamed Egg White
- 意大利黑松露菌  
Sautéed Lobster with Black Truffle
- 法國鵝肝醬  
Sautéed Lobster in Foie Gras Sauce
- 馳名皇室咖哩 (跟饅頭或花卷)  
Imperial Lobster Curry (served with Deep-Fried Bun or Steamed Roll)
- 日式刺身 (頭爪椒鹽或滾粥)  
Lobster Sashimi (Lobster Head and Claw to be Served in Congee or Deep-Fried)

特別做法時價加收 \$20 元 / 份  
Charges: \$20/per Serve on Top of Lobster's Seasonal Price

## 其他做法 Other Cooking Styles

- 薑蔥  
Stir-Fried Lobster in Ginger Scallion Sauce
- 蒜茸牛油  
Stir-Fried Lobster in Garlic Butter Sauce
- 芝士牛油  
Cheese Baked Lobster
- 麻辣  
Szechuan Stir-fried Lobster (Spicy)
- 金銀蒜  
Steamed Lobster with Garlic
- 椒鹽  
Deep-Fried Salt & Pepper Lobster
- 黃金乾燒  
Pan-Seared Lobster

各式麵底：每份 \$12 元  
生麵、靈芝蕎麥麵、伊麵、米粉、河粉

Noodle Options: \$12/Serve  
Egg Noodle, Buckwheat Noodle, E-fu noodle, vermicelli or rice noodle

彩蝶蟠龍翅 份 / 10 人用  
Whole Lobster Served with King Prawns & Shark Fin  
in Superior Broth  
\$1688.00  
提前一天預訂  
This dish must be booked at least 1 day in advance



## 帝皇蟹、雪花蟹、泥蟹 King Crab, Snow Crab, Mud Crab

### 特別做法 Signature Cooking Styles

荷香糯米  
Steamed Crab in Glutinous rice in Lotus Leaves

意大利黑松露菌  
Sautéed Crab with Black Truffle

法國鵝肝醬  
Sautéed Crab in Foie Gras Sauce

馳名皇室咖哩 (跟饅頭或花卷)  
Imperial Crab Curry (served with Deep-fried bun or steamed roll)

蛋白粉絲花雕  
Steamed Crab with eggwhite & Mung Bean noodles in chinese rice wine

清宮秘製  
Crab Hot Pot

特別做法時價加收 \$ 20 元 / 份  
Charges: \$20 per serve on top of Crab's Seasonal Price

### 其他做法 Other Cooking Styles

黑胡椒  
Stir-Fried Crab in Black Pepper Sauce

薑蔥  
Stir-Fried Crab with Ginger Scallion Sauce

蒜茸牛油  
Stir-Fried Crab in Garlic Butter Sauce

星洲辣椒  
Singapore Chilli Crab

椒鹽  
Deep-Fried Salt & Pepper Crab

豉鼓蛋蛋  
Stir-Fried Crab in Black Bean Sauce

避風塘  
Chilli Bean and Garlic Crab

黃金乾燒  
Pan-Seared Crab

各式麵底：每份 \$ 12 元  
生麵、靈芝蕎麥麵、伊麵、米粉、河粉

Noodle Options: \$12/Serve  
Egg Noodle, Buckwheat Noodle, E-fu noodle, vermicelli or rice noodle

# 蟹



## 三刀、東星斑、彩衣、花鱸、盲鱸、青鱸、老虎斑、瓜子斑、杉斑 Morwong, Coral Trout, Parrot Fish, Murray Cod, Barramundi, Sea Bass, Tiger Grouper, Red Grouper, Grouper

### 特別做法 Signature Cooking Style

藥膳沸騰  
Fish in Chinese Herbs & Spices Oil Bath

客家胡椒鹽焗  
Hakka Style Salt and Pepper Baked Fish

手撕泡菜水煮  
Boiled fish in Spicy Pickled Cabbage Soup

兩食一炒球 / 頭腩椒鹽或蒜子火腩炆  
Two ways:  
Stir-Fried / Salt & Pepper Stew or Garlic Stew

特別做法時價加收 \$ 20 元 / 份  
Charges: \$20 per serve on top of Fish's Seasonal Price

### 其它做法 Other Cooking Styles

清蒸  
Steamed Fish with Soy Sauce

豉汁蒸  
Steamed Fish with Black Bean Sauce

霸皇剝椒蒸  
Steamed Fish with Chilli & Soy sauce

生曬麵豉豆腐蒸  
Steamed Fish with Tofu & Soya Bean Paste

椒鹽  
Deep Fried Salt and Pepper fish

支竹涼瓜碎件炆  
Stewed Fish with Diced Bitter Melon and Bean Curd Skin

雙冬蒸  
Steamed Fish with Mushroom and Preserved Cabbage

蒜子火腩碎件炆  
Stewed Fish with whole Garlic and Roast Pork

油浸  
Deep Fried Fish with Soy Sauce



# 私房海鮮

## 青邊鮑 (大) Australian Abalone

特別做法  
SIGNATURE COOKING STYLES

意大利黑松露菌 (加收 \$20)  
Sautéed Abalone with Black Truffle

Charges: \$20 per serve on top of Seasonal Price

其他做法  
Other Cooking Styles

海皇 X.O. 醬  
Sautéed Abalone with Spicy Seafood X.O. Sauce

油泡  
Stir-Fried Abalone with shallot

杞子圓肉上湯 (堂灼)  
Abalone Served with Goji Berries  
& Longan in Pork Broth



法國鵝肝醬炒蝦碌  
Sautéed King Prawns in  
Foie Gras Sauce  
\$42.80

馳名皇室咖哩煮蝦碌  
Imperial King Prawn Curry  
\$42.80



## 鮑魚仔、生蠔、帶子 Baby Abalone, Oyster, Scallop

各式做法  
COOKING STYLES

薑蔥  
Steamed with Ginger Scallion Sauce

豉汁  
Steamed with Black Bean Sauce

金銀蒜蒸  
Steamed with Fresh and Fried Garlic

海皇 X.O. 醬  
Steamed with Spicy Seafood X.O. Sauce

意大利黑松露炒蝦球  
Sautéed King Prawns with  
Black Truffle  
\$42.80



黃金乾燒蝦球  
Fried Prawns with Duck Yolk  
\$38.80

海皇 X.O. 醬炒蝦球  
Sautéed King Prawn with Spicy Seafood X.O. Sauce  
\$38.80

其他做法  
Other Cooking Styles

四川醬炒蝦球  
Szechuan Chilli Prawn

果香糖醋蝦球  
Deep Fried Prawns Sweet & Sour Sauce

七味鹽燒蝦球  
Fried Prawns with 7-Spiced Salt

蜀鄉水煮班片  
Szechuan Spicy Fish Fillet  
\$34.80

其他做法  
Other Cooking Styles

薑蔥炒班片  
Stir-Fried Fish Fillet with Ginger Scallion Sauce

果香糖醋班片  
Lightly Battered Fish Fillet in Sweet & Sour Sauce



薑蔥炒帶子  
Stir-Fried Scallop with Ginger & Shallot  
\$38.80

其他做法  
Other Cooking Styles

豉蒜炒帶子  
Stir-Fried Scallop with Garlic and Black  
Bean Sauce

剝椒炒帶子  
Stir-Fried Scallop with Diced Chilli



豉蒜椒圈炒花蜆  
Wok-Tossed Pipis with Garlic,  
Chilli & Black Bean Sauce  
\$28.80

其他做法  
Other Cooking Styles

海皇 X.O. 醬炒花蜆  
Wok-Tossed Pipis with Spicy Seafood  
X.O. Sauce

麻辣湯煮花蜆  
Wok-Tossed Pipis in Szechuan Pepper  
Spicy Broth



大漠燒羊腿

Xinjiang Style Roasted Lamb Shank

\$14.80



清酒煮和牛尾

Braised Oxtail with Japanese Sake

\$28.80



萬三醬蹄

Braised Pork Knuckle

\$28.80



鹽焗烏頭魚

Salt-Baked Grey Mullet

\$34.80



平凡卓藝

Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE

黑崧露菌和牛粒  
Wagyu Beef with Black Truffle  
\$48.80



黑金蒜蜜椒和牛粒  
Stir-fried Diced Wagyu Beef with  
Black Garlic and Honey Pepper  
\$42.80



正斗新煮

燒汁珍菌炒牛柳  
Beef Fillet with Mixed Fungus in  
Teriyaki Sauce  
\$32.80



蒜椒芥蘭炒牛肉  
Stir-Fried Beef with Chinese Broccoli  
\$26.80



Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE

豉蒜椒圈炒牛肉  
Stir-Fried Beef with Garlic, Chilli &  
Black Bean Sauce  
\$26.80



蜀鄉水煮牛肉  
Szechuan Spicy Beef  
\$26.80



剉椒和牛碎蒸豆腐  
Diced Wagyu Beef with  
Steamed Tofu & Chilli  
\$32.80

滑菇和牛碎燒豆腐  
Sautéed Tofu with Minced  
Wagyu Beef and Mushroom  
\$32.80



正門新煮意



蜜糖雞球  
Lightly-Battered Chicken  
in Honey Sauce  
\$24.80

檸檬雞球  
Lightly-Battered  
Chicken in Lemon Sauce  
\$24.80



海皇豆腐煲  
Seafood Combination  
and Tofu Hotpot  
\$34.80

怡香茄子煲  
Eggplant with Minced  
Chicken and Salted  
Fish Hotpot  
\$24.80



七味鹽麥香鮮魷  
7-Spiced Salt Calamari  
with Oat  
\$28.80



招牌蒜香骨  
SK Pork Ribs with  
Air Dried Garlic  
\$26.80



秘製山楂骨  
Pork Ribs in Special Hawthorn Sauce  
\$26.80



大地魚未鹹肉炒芥蘭  
Sliced Pork and Dried  
Fish with Gai Lan  
\$26.80



果香咕嚕肉  
Sweet & Sour Pork  
\$24.80



田園鮮蔬

Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE

瑤柱竹笙蛋扒鮮蔬

Seasonal Greens with dried scallop and bamboo Pith

\$32.80



清炒什蔬

Stir-Fried Seasonal Greens

\$22.80



黑金蒜鴨汁炒芥蘭

Stir-fried Chinese Broccoli with Black Garlic and Duck Sauce

\$24.80



黑金蒜蝦乾浸時蔬

Seasonal Greens with Black Garlic, Dried Shrimp and Minced Chicken Broth

\$30.80



Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE

欖菜煙肉碎四季豆

Stir-Fried Green Bean with Bacon & Preserved Vegetable

\$22.80



香酥黃金鮮珍菌

Mixed Mushroom Tempura

\$28.80

金湯珍菌扒鮮蔬

Mushrooms & Seasonal Greens in Pumpkin Sauce

\$28.80



豉油皇鮮珍菌

Stir-fried Mushrooms in Superior Soy Sauce

\$28.80



Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE

正斗炒飯  
SK Fried Rice  
\$24.80



招牌金鑊蛋包飯  
Signature Omelette Fried Rice  
\$22.80



# 米飯班主

Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE

鮮菌齋炒飯  
Vegetarian Fried Rice  
\$22.80



瑤柱蛋白炒飯  
Dried Scallop and Egg  
White Fried Rice  
\$26.80



鵝肝醬雞肉炒飯  
Foie Gras Fried Rice with Diced Chicken  
\$28.80



# 米飯班主

Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE

## 薑蔥撈靈芝蕎麥麵

Fried Buckwheat Noodles with Ginger & Shallot

\$22.80



## 乾燒伊麵

Fried E-fu Noodles

\$20.80

## 海鮮炒麵

Seafood Combination  
Fried Noodles

\$32.80



## 鹹肉絲什菜炒麵

Stir Fried Vermicelli with Salted  
Chinese Ham and Greens

\$22.80



Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE



## 乾炒和牛河粉

Stir - Fried Flat Noodles with  
Wagyu Beef

\$28.80

## 麻辣和牛炒河粉

Stir - Fried Flat Noodles  
with Wagyu Beef in  
Szechuan Sauce

\$28.80



## 薑蔥絲鹹肉炒米粉

Stir - Fried Vermicelli with  
Salted Chinese Ham

\$22.80

## 金沙火鴨絲炆米粉

Braised Vermicelli with Shredded Duck & salted duck yolk

\$22.80



# 點點心思



千層蘿白絲酥  
White Radish Puff Pastry  
\$8.80/3 件 (3 pcs)

養生磨菇包  
Mushroom Bun  
\$8.80/2 隻 (2 pcs)



像生墨魚汁遼蔘包  
Squid Ink Steamed Bun with Sea  
Cucumber and Foie Gras  
\$8.80/2 隻 (2 pcs)



健康雜糧糕  
Pan-Fried  
Multigrain Cake  
\$8.80/3 件 (3 pcs)



蔥油柴把花卷 (蒸或炸)  
Fried Buckwheat and  
Scallion Roll  
\$6.80/3 件 (3 pcs)

網皮生煎包  
Pan-Fried Pork Bun  
\$8.80/3 隻 (3 pcs)



# 甜 在 心 頭

Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE

香芒凍布甸  
Mango Pudding  
\$8.80 / 份 (serve)



綠茶桂花糕  
Green Tea Osmanthus cake  
\$8.80 / 3 件 (3 pcs)

飄香榴蓮酥  
Deep Fried Durian Puff  
\$8.80 / 3 件 (3 pcs)



泰式芋蓉卷  
Thai Style Deep-Fried Taro Roll  
\$8.80 / 3 件 (3 pcs)



Secret Kitchen 正斗  
EXQUISITE CHINESE CUISINE



紫米椰汁糕  
Coconut Milk & Black Glutinous  
Rice Cake  
\$8.80 / 3 件 (3 pcs)



冬蜜蜂巢糕  
Steamed Honey - Combed  
Sponge Cake  
\$8.80 / 3 件 (3 pcs)



香蕉豆沙窩餅  
Banana & Red Bean Pancake  
\$9.80 / 份 (serve)



手磨紅豆豬仔包  
Steamed Red Bean Bun  
\$8.80 / 2 隻 (pcs)