



THE
S Q U A R E

IDENTICAL
CULINARY
IDENTITY



THE SQUARE SIGNIFIES THE UNLIMITED STRETCH
AND THE IDENTICAL BALANCE OF
THE FOUR CULINARY IDENTITIES:
TASTE, SAVOUR, AMBIENCE AND VISUAL.

賓客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嘗試為您的特別飲食所需作出安排

For our guests with food allergies or other health-related dietary restrictions,
please let us know and we will attempt to accommodate your special dietary requests



廚師推介

RECOMMENDATION

石鍋蟹肉花膠湯

Fish maw soup with crabmeat

\$198 / 每位 per person

煎釀日本關東遼參伴岩米飯

Pan-fried Japanese sea cucumber stuffed with minced pork and shrimp served with rock rice

\$248 / 每位 per person

潮汕風味海星斑

Chiu Chow style spotted garoupa

\$698 / 約450g approx.450g

本地生曬頭抽煎大花蝦

Pan-fried prawns with soy sauce

\$248

另加茶位費、前菜費及加一服務費 Plus tea charge, pre-meal snacks charge and 10% service charge





廚師推介

RECOMMENDATION

素燴南瓜盅

Sautéed diced pumpkin, okra,
Chinese yam, mushroom and
pine nuts

\$148

煙燻鬃毛豬叉燒

Barbecued Mangalica pork

\$398

百花釀乳豬件

Roasted suckling pig stuffed
with minced cuttlefish

\$238 / 5件 pcs

生炸黑蒜脆皮雞

Crispy chicken with black garlic

\$550 / \$280

每隻 each / 半隻 half bird

 素菜 Vegetarian

另加茶位費、前菜費及加一服務費 Plus tea charge, pre-meal snacks charge and 10% service charge





廚師推介

RECOMMENDATION

雪裡紅醬蒸海鱸魚

Steamed seabass in salted
potherb mustard

\$398

皇室貴族牛柳

Wok-seared prime Angus beef
with onion rings

\$238

二十年陳釀花雕蒸蟹鉗*

Steamed crab claw on egg white custard
with 20 years aged hua diao wine

\$320 / 每位 per person

黑魚子煎珍寶元貝

Pan-fried scallop topped with caviar

\$98 / 每位-兩位起 per person - min. of 2 persons

葡汁焗釀響螺

Baked minced seafood and onion
stuffed in a conch shell

\$78 / 每位 per person

* 敬請提前預訂 Please place your order in advance

另加茶位費、前菜費及加一服務費 Plus tea charge, pre-meal snacks charge and 10% service charge





石鍋蟹肉花膠湯

Fish maw soup with crabmeat

\$198 / 每位 per person



■
黑魚子煎珍寶元貝

Pan-fried scallop topped with caviar

\$98 / 每位 - 兩位起 per person - min. of 2 persons

原鮮的珍寶元貝，配以黑魚子、
酸薑及脆瑤柱品嘗，風味絕佳，宴客首選。

A contemporary offering of jumbo-sized scallops with
pickled ginger and crispy conpoy topped with fresh caviar.
The perfect choice for a luxurious feast.





■

煙燻鬃毛豬叉燒

Barbecued Mangalica pork

\$398

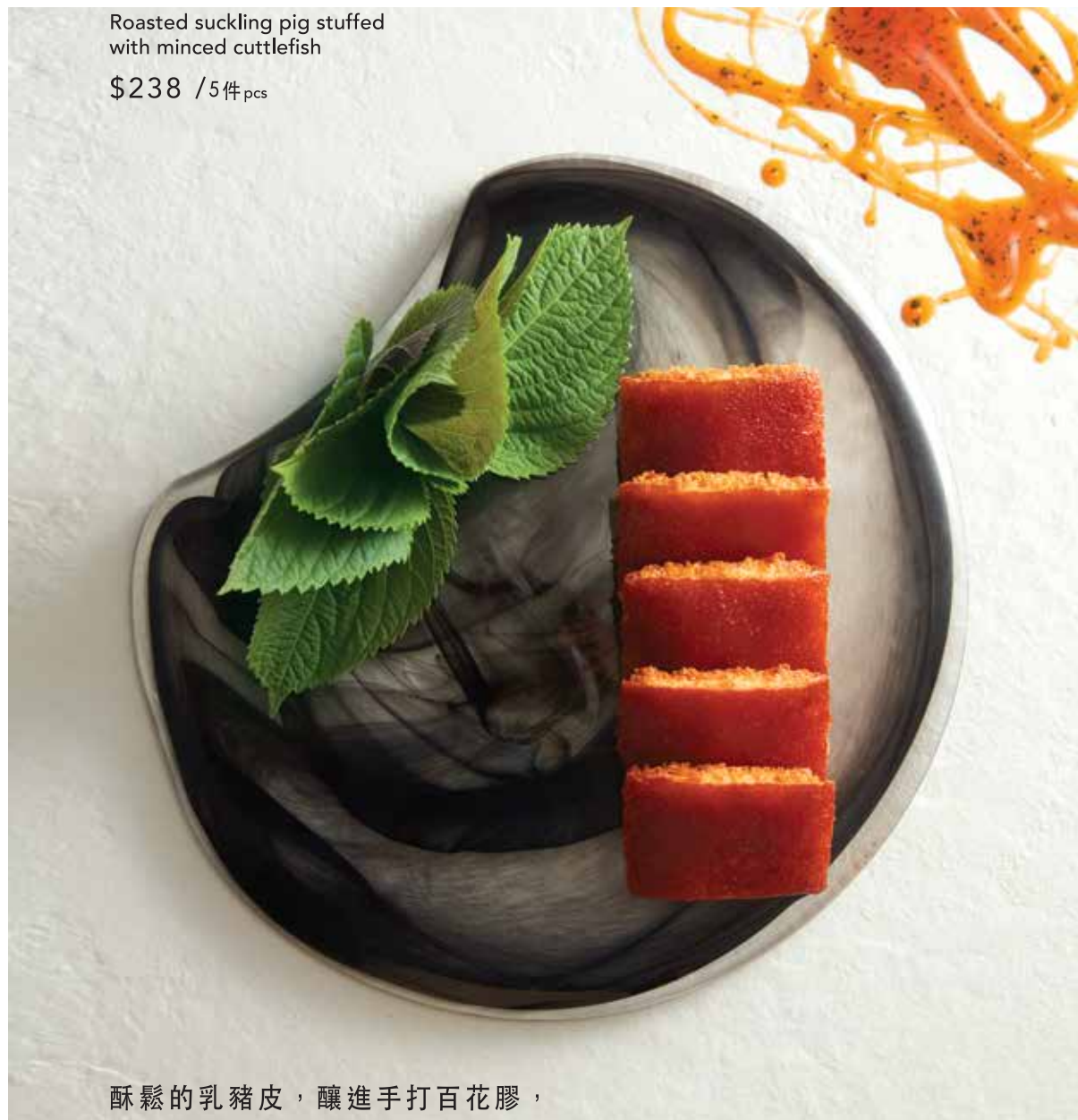
匈牙利國寶食材棉羊豬，經燻烤後慢火燒製，
再用櫻花木輕燻，肉嫩味濃，與煙燻香氣互相輝映。

A hybrid of low-heat roasting and Sakura wood smoking techniques
elevate the Barbecued Mangalica pork to its charred yet tender form.
Delectable, succulent, and luscious.

■
百花釀乳豬件

Roasted suckling pig stuffed
with minced cuttlefish

\$238 / 5件 pcs



酥鬆的乳豬皮，釀進手打百花膠，
鮮而不膩，令經典粵式燒味昇華。

A tantalizing dish that contrasts crispy suckling pig skin with
freshly minced cuttlefish. Reinventing the essence of traditional
Cantonese cuisine with only a hint of oil.

■
本地生曬頭抽煎大花蝦
Pan-fried prawns with soy sauce
\$248



■
二十年陳釀花雕蒸蟹鉗

Steamed crab claw on egg white custard
with 20 years aged hua diao wine

\$320 /每位 per person



二十年陳釀花雕酒襯托鮮甜的蟹鉗，
再置於上湯蛋白，色美味鮮堪留醉。

The perfectly aged Chinese rice wine, hua diao,
is used to balance the light and sweet crab claw and
egg white custard. A dish championing simple flavours
with fresh ingredients.



■
煎釀日本關東遼參伴岩米飯

Pan-fried Japanese sea cucumber stuffed with minced pork and shrimp served with rock rice

\$248 / 每位 per person

鮮蝦肉、豬肉釀入遼參內
令其滲滿鮮味，以高湯煨岩
米飯襯托，養顏滋補。

A careful refinement of stuffed Japanese sea cucumber with fresh prawns and pork. Premium ingredients that boast profound health benefits and uncompromised flavours. Served with rock rice simmered in broth.

■
皇室貴族牛柳

Wok-seared prime Angus beef
with onion rings

\$238





潮汕風味海星斑

Chiu Chow style spotted
garoupa

\$698 / 約450g approx.450g



■
生炸黑蒜脆皮雞

Crispy chicken with
black garlic

\$550 / \$280

每隻 each / 半隻 half bird



黑蒜入饌，
賦予脆皮雞甘香新滋味。

A contemporary take on the Cantonese culinary gem: crispy chicken. Aromatic black garlic is selected to deliver a dynamic flavour profile without compromising the flaky texture of the chicken skin and tender meat.

■
雪裡紅醬蒸海鱸魚

Steamed seabass in salted
potherb mustard

\$398



雪裡紅是中國北方鹹菜，
以皺葉芥菜醃製；與海鱸魚
清蒸，盡顯魚鮮精華。

A masterful take on steamed seabass served
with pickled mustard greens that originated
from the Chinese Northern region. Reminiscent
of enjoying a fresh catch by the sea.



素燴南瓜盅

Sautéed diced pumpkin, okra,
Chinese yam, mushroom and
pine nuts

\$148

■
葡汁焗釀響螺

Baked minced seafood and
onion stuffed in a conch shell

\$78 /每位 per person



香氣撲鼻焗釀響螺，帶子、螺肉、白菌等
滲透著葡汁香氣，賣相精緻，齒頰留香。

An aromatic composition of conch, scallop, sea snails,
and white mushrooms delicately stuffed in a conch shell.
Packed with delicacies and brimmed with aromatics and flavour.

餐前小食

APPETIZER

油酥脆炸玉晶蝦

Crispy prawns with seaweed flakes

\$98

金沙肉崧脆茄子

Deep-fried eggplant with salted egg yolk and pork floss

\$88

有機腐衣鮮淮山

Fresh bean curd sheets and Chinese yam in sesame dressing

\$78

蔥油菠蘿海蜇球

Jellyfish with scallion oil

\$88

脆皮五層肉

Crispy pork belly

\$138

酒香醉鴨脷

Drunken duck tongue

\$98

椒鹽九肚魚

Deep-fried bombay duck fish with salt and pepper

\$98

燒烤 滷味

BARBECUED SPECIALTY

招牌即燒乳豬

Signature roasted suckling pig

\$198 / 例 reg

蜜汁叉燒皇

Honey-glazed barbecued pork

\$160

翠玉軒燒鵝

Roasted goose

\$550 / \$280 / \$140

每隻 each / 半隻 half bird / 例 reg

燒味拼盤

Assortment of barbecued specialties

\$420 / \$290 / \$230

大 large / 中 medium / 例 reg

茶樹菇醬油雞

Marinated chicken with tea tree mushrooms in soy sauce

\$480 / \$240 / \$140

每隻 each / 半隻 half bird / 例 reg

乳豬拼盤

Assortment of roasted suckling pig and barbecued large specialties

\$450 / \$320 / \$260

大 large / 中 medium / 例 reg

瑤柱貴妃雞

Poached chicken in conpoy sauce

\$480 / \$240 / \$140

每隻 each / 半隻 half bird / 例 reg

另加茶位費、前菜費及加一服務費 Plus tea charge, pre-meal snacks charge and 10% service charge



燉品 · 湯羹

SOUP

松茸鮑魚燉土雞

Double-boiled chicken, abalone and dried matsutake soup

\$138 / 每位 per person

滋補養生山瑞湯

Double-boiled wattle-necked softshell turtle soup

\$530 / 4位用 for 4 persons

順德魚蓉羹

Minced fish and vegetables thick soup

\$218 / 4-5位用 for 4 to 5 persons

原粒瑤柱燉花菇

Double-boiled whole conpoy and mushroom soup

\$82 / 每位 per person

是日老火湯

Traditional Chinese soup of the day

\$68 / 每位 per person

\$198 / 例 reg



珍饈百味

PREMIUM

蠔皇原隻澳洲鮑魚

Slow-braised whole Australian abalone

\$398 / 每位約2兩 each - approx.75g

\$648 / 每位約4兩 each - approx.150g

蟹肉燴官燕

Braised superior bird's nest with crabmeat

\$228 / 每位 per person

原隻南非鮑魚伴玉掌

Slow-braised whole South African abalone with duck's web in oyster sauce

\$248 / 每位 per person

原隻鮑魚一品煲

(南非鮑魚、海參、花膠、鵝掌、北菇)

Slow-braised whole South African abalone with sea cucumber, fish maw, goose's web and mushrooms in oyster sauce in casserole

\$888

海鮮

SEAFOOD

腿茸醬蝦仁炒帶子

Sautéed shrimp, scallops and shredded ham

\$238

冶味花蚌銀絲煲

Braised clams, black fungi and vermicelli in casserole

\$228

砂窩香焗斑腩翅

Braised garoupa's fin and belly in oyster sauce in casserole

\$598

碧綠星斑球

Sautéed fresh garoupa fillets with vegetables

\$498

醬燒海鱸魚

Grilled cod with sweet and spicy sauce

\$398

生拆圍蝦炒滑蛋

Scrambled egg with shrimp

\$198



家禽 · 肉類

POULTRY & MEAT

蒜片安格斯牛柳粒伴 金腿白露筍

Sautéed diced Angus beef with
white asparagus & minced ham

\$298

椒香銀絲鵝掌煲

Braised goose's web and
vermicelli in casserole

\$198

鳳梨咕嚕肉 (西班牙伊比利亞黑毛豬)

Sweet and sour Spanish
Iberico pork with pineapple

\$218

遠年陳皮手剁牛肉餅

Steamed minced beef with
aged tangerine peel

\$188

本地黑毛豬梅菜扣肉

Steamed Iberico pork belly with
preserved vegetables

\$298

乾蔥豆豉爆雞球

Sautéed chicken fillets with
black bean, garlic and scallion

\$148

青蔬 · 豆腐

VEGETABLES & BEAN CURD

昆布海蝦豆腐鍋

Poached shrimp, bean curd, dried shrimp, kombu and elm fungi with broth

\$168

花菇紅燒豆腐

Braised bean curd with mushrooms

\$128

甜菜千層炆豆腐

Braised bean curd with vegetable and layered bean curd sheets

\$148

雞縱菌煨四季豆

Sautéed snap beans with assorted mushrooms

\$138

雞汁扣蘿蔔

Braised radish in chicken sauce

\$138

生拆圍蝦煮勝瓜

Braised angled luffa with shrimp

\$168

金湯綠柳

Braised sliced Chinese zucchini in pumpkin sauce

\$138

蝦子炆柚皮

Braised pomelo peel with dried shrimp roe

\$138

梅菜心蒸芥蘭遠

Steamed Chinese kale with pickled vegetables

\$128

主 食

RICE & NOODLES

西班牙紅蝦炆米粉

Braised rice vermicelli with Spanish red shrimp

\$128 / 每位 per person

翠玉軒炒飯

Signature fried rice with conpoy, crabmeat and ham

\$168

叉燒薑蔥小瓜麵

Sautéed Chinese zucchini noodles with barbecued pork, ginger and spring onion

\$168

上湯生麵

Chinese noodles in soup

\$42 / 每位 per person

蝦子海鮮香煎米粉

Pan-fried rice vermicelli with assorted seafood and shrimp roe

\$218

白飯 / 白粥

Steamed rice / congee

\$23 / 每位 per person

招牌濃湯海皇泡脆米飯

Crispy rice in soup with assorted seafood

\$298 / 4位用 for 4 persons

另加茶位費、前菜費及加一服務費 Plus tea charge, pre-meal snacks charge and 10% service charge





■
明太子蟹肉脆春卷

Crispy spring roll with
shrimp paste and crabmeat

\$88 /4件 pcs



■
流心鵪鶉蛋荔蓉帶子酥

Baked lava quail egg with
mashed taro and scallop

\$90 /3件 pcs



■
鬼唔搭八叉燒卷

Dough stick with barbecued pork

\$75 /3件 pcs

■
蟹肉黑毛豬燒賣

Steamed Iberico pork and
crabmeat dumpling

\$88 / 4件 pcs



■
西班牙紅蝦三弄

Spanish red shrimp trio

\$128



■
金粟南瓜糰

Deep-fried pumpkin and
corn dumpling

\$60 / 3件 pcs



■
生拆基圍蝦餃

Steamed fresh shrimp dumpling

\$88 / 4件 pcs



點心

DIM SUM

鬼唔搭八叉燒卷

Dough stick with barbecued pork

\$75 /3件 pcs

南非鮑魚雞粒酥

Diced abalone and chicken puff

\$68 /2件 pcs

西班牙紅蝦三弄

Spanish red shrimp trio

\$128

黑松露冬菇包

Truffle and mushroom bun

\$60 /3件 pcs



點心

DIM SUM

生拆基圍蝦餃

Steamed fresh shrimp dumpling

\$88 / 4件 pcs

蟹肉黑毛豬燒賣

Steamed Iberico pork and crabmeat dumpling

\$88 / 4件 pcs

流心鵪鶉蛋荔蓉帶子酥

Baked lava quail egg with mashed taro and scallop

\$90 / 3件 pcs

 金粟南瓜糰

Deep-fried pumpkin and corn dumpling

\$60 / 3件 pcs

明太子蟹肉脆春卷

Crispy spring roll with shrimp paste and crabmeat

\$88 / 4件 pcs

不適用於晚市時段 Not applicable for dinner session /  素菜 Vegetarian

另加茶位費、前菜費及加一服務費 Plus tea charge, pre-meal snacks charge and 10% service charge



其他收費

OTHER CHARGES

茶位費 (茗茶及開水) Tea charge (Chinese tea and hot water) 每位 per person **\$23**

如惠顧一壺飲品上的花茶(花茶價錢請參閱飲品牌)，可免收一位茶位費，如此類推。

If a pot of special tea on the drink menu is ordered (please refer to prices on the drink menu), tea charge for one person will be waived. So on and so forth.

前菜 Pre-meal snacks 每碟 per small plate **\$30**

前菜供應時間 Pre-meal snacks available from: 11:00-14:30, 18:00-22:30

每枱按人數供應前菜 Plates of pre-meal snacks are served according to the number of persons per table

1-5位 persons - 1碟 small plate

6-12位 persons - 2碟 small plate

13位或以上 persons or above - 3碟 small plates

客人如不需前菜，請於前菜上枱前向服務員提出。

If customers do not require pre-meal snacks, please notify our staff before it is served.

椒絲豉油 Chilli soy sauce 每碟 per small plate **\$30**

指天椒 Chilli 每碟 per small plate **\$30**

各類特別配料 每碟 per small plate **\$30**

Other condiments

X.O. 醬 X.O. sauce 每碟 per small plate **\$48**

核桃/腰果/花 每碟 per small plate **\$40**

Walnut / Cashew / Nuts

生菜片 Lettuce 每碟 per small plate **\$30**

乳豬層餅 兩打 two dozen **\$36**

Pancakes for suckling pig

合時鮮果 Fresh fruit platter 每位 per person **\$58**

各類雪糕 Ice-cream 每球 per scoop **\$28**

兩球 two scoops **\$48**

喜疊蟠桃 Steamed longevity buns 兩件 two pcs **\$40**

汽/紅/白餐酒開瓶費每支 per bottle (750ml) **\$300**

Sparkling / Wine corkage charge

烈酒開瓶費 每支 per bottle (700ml) **\$600**

Whiskey / Brandy / Liquor corkage charge

切餅費 Cake cutting charge 每個 per cake **\$200**

膠盒/膠袋 Plastic box / Plastic bag 每個 each **\$1**

上述價目另加一服務費。

All prices are subject to 10% service charge.

餐牌以外之其它食品恕不能盡錄，如有任何需要請與侍應查詢。

Please contact our staff if items out of menu are needed.

個別食品如有售罄，敬請見諒。

Items are subject to availability. Thank you for your kind understanding.

