

花炉烤鸭

菜单

HUALU PEKING DUCK MENU

花炉招牌烤鸭套餐 Hualu Signature Set (11.30am - 9.45pm)

❖ 半只烤鸭 (两吃) Peking Duck (Half -- two ways) 58.80

烤鸭半只 Peking Duck(half)

烤鸭蘸酱 Dipping Sauce

鸭饼(10 张) Steamed Pancakes (10 pieces)

鸭架汤 或 避风塘炒鸭架 Duck Rack Soup or Deep-fried Duck Rack in Typhoon Shelter Style

❖ 整只烤鸭 (两吃) Pecking Duck(Whole -- two ways) 98.00

烤鸭整只 Peking Duck(whole)

烤鸭蘸酱 Dipping Sauce

鸭饼(10 张) Steamed Pancakes (10 pieces)

鸭架汤 或 避风塘炒鸭架 Duck Rack Soup or Deep-fried Duck Rack in Typhoon Shelter Style

❖ 整只烤鸭 (三吃) Pecking Duck(Whole -- three ways) 108.00

烤鸭整只 Peking Duck(whole)

烤鸭蘸酱 Dipping Sauce

鸭饼(10 张) Steamed Pancakes (10 pieces)

鸭架汤 或 避风塘炒鸭架 Duck Rack Soup or Deep-fried Duck Rack in Typhoon Shelter Style

请告知我们是否有任何食物过敏，我们将尽力满足您的要求，但由于可能存在痕迹和供应商的原因，无法百分之百保证。欢迎您光临餐厅，体验一场精致的味觉盛宴。

凉菜 Cold Dishes (11.30am - 9.45pm)

❖ 捞生 Yee Sang	68.80
❖ 黑金猪手 Skimmed Black Gold Pig Trotter	28.80
❖ 麻辣鸭舌 Spicy Duck Tongue	26.80
❖ 椒麻鸡 Marinated Organic Salted Chicken	36.80
❖ 乾隆白菜 Cabbage Salad with Sesame Dressing	16.80
❖ 鱼翅拌菜 Shark Fin Salad	19.80
❖ 麻辣虫草花 Spicy Cordyceps Salad	22.80
❖ 酒香水晶肴肉 Crystal Pork Jelly	22.80
❖ 烧椒小鲍鱼 Fresh Baby Abalone with Hualu Pepper Sauce	36.80
❖ 南瓜慕斯 Pumpkin Mousse	18.80
❖ 泰式无骨鸡爪 Thai Style Boneless Chicken Feet	28.80
❖ 蜜汁地瓜 Sweet Potato in Crystal Sugar Syrup	13.80
❖ 捞汁小海鲜 Spicy Seafood Mix	28.80
❖ 风味酱黄瓜 Fresh Cucumber with Sliced Chilli	8.80
❖ 酸甜小番茄 Sweet and Sour Tomatoes	8.80

Please let us know if you got any food allergy, we will try our best to accommodate your request but cannot guarantee 100% due to traces and suppliers, we hope you enjoy your meals with us.

热菜 Hot Dishes (11.30am - 9.45pm)

❖ 海鲜鸭血旺 Seafood and Duck Blood in Chilli-oil	46.80
❖ 椒盐沸腾鱼 Sliced Fish in Sichuan Pepper and Spicy Chilli-oil	46.80
❖ 花蛤蒸蛋 Clams Steamed with Eggs	36.80
❖ 石锅海胆豆腐煲 Sea Urchin Tofu in Casserole	33.80
❖ 葱烧海参 Sea-cucumber with Shallot Sauce	128.00
❖ 螺丝椒螺片小炒肉 Stir-fried Pork with Snail Slices and Pepper	39.80
❖ 龙井虾仁 Stir-fried Shrimps with Chinese Longjing Tea	38.80
❖ 海味油条虾 Shrimp Wrapped in Deep-fried Dough Sticks	26.80
❖ 白菜扒大虾 Chinese Cabbage with Sauteed Prawn	32.80
❖ 黑松露炒芙蓉虾球 Stir-fired Egg Black Truffle with Prawn	38.80
❖ 高钙酥皮虾 Deep Fried Crispy Prawn	48.80
❖ 油爆虾 Deep-fired Shrimp with Shallot Oil	48.80
❖ 锅包鱼 Fried Fish with Sweet and Sour Coat	32.80
❖ 红烧肉小鲍鱼 Braised Pork Belly with Fresh Baby Abalone	68.80
❖ 台式鱿鱼三杯鸡 Taiwanese Style Squid and Chicken Casserole	32.80
❖ 酸辣鸡胗 Chicken Gizzard with Sauteed Pickle	26.80
❖ 啫啫排骨 Pork Ribs in Sweet Sizzling Hot Pot	28.80
❖ 冰镇咕咾肉 Fried Sweet and Sour Pork Ball on Ice	29.80
❖ 梅菜干烧腩排 Braised Pork Ribs with Preserved Vegetable	39.80
❖ 葱香猪手 Shallot Braised Pork Trotter	28.80
❖ 口味肥肠 Stir-fried Pork Intestine in Sichuan Sauce	36.80
❖ 香脆椒排骨 Stir-fried Crispy Pork Ribs with Chilli	38.80
❖ 芋泥香酥鸭 Duck Schnitzel with Taro	38.80
❖ 填鸭炒粉 Fried Vermicelli with Shredded Duck	32.80
❖ 石板和牛粒 Black Pepper Wagyu Cubes Grade MB6+	58.80
❖ 小炒黄牛肉 Stir-fried Beef Slices with Chilli	29.80
❖ 贵州酸汤牛舌 Guizhou Style Ox Tongue with Sour Broth	36.80

❖ 番茄牛尾 Oxtail with Tomato Stew	49.80
❖ 香酥羊排 Crispy Lamb Ribs	39.80
❖ 炙子羊肉 Lamb Slices in Sizzling Hot Pot	32.80
❖ 浓汤瑶柱黑豆腐 Black Bean Tofu Casserole with Scallops Stew	28.80
❖ 奇味豆腐 Deep Fried Tofu	22.80
❖ 小炒湘味南瓜 Sauteed Sliced Pumpkin in Hunan Style	29.80
❖ 肉汁焖萝卜 Chinese Cabbage with Sauteed Prawn	26.80
❖ 烟笋炒腊肉 Stir-fried Smoke Bamboo Shoot with Chinese Cured Meat	38.00
❖ 虾汤瑶柱豌豆尖 Shrimp Soup with Scallop and Pea Tips	29.80
❖ 椒丝腐乳空心菜 Stir-fried Water Spinach with Fermented Bean Curb	29.80
❖ 番茄有机菜花 Stir-fried Cauliflower with Truss Tomato Stew	32.80
❖ 芸豆蚬子粉 Stir-fried Vermicelli with Pea Pods and Fresh Clams	32.80
❖ 冰川茄子 Fried Eggplant with Sweet and Sour Coating	23.80
❖ 小米油渣土豆丝 Shredded Potato with Millets Grain	22.80
❖ 大头菜虾干炒粉丝 Stir-fried Organic Cabbage with Vermicelli	26.80
❖ 菜心 Organic Choy Sum	28.80
❖ 罗马生菜 Romaine Lettuce	28.80
❖ 芥蓝 Chinese Broccoli	28.80
❖ 风味时菌虫草花 Sauteed Seasonal Mushroom with Cordyceps Flower	29.80

此菜单仅供参考，实际菜品可能有所不同，正式菜单可通过在餐厅扫描二维码查看。

Please note that this menu is for reference only. Actual dishes may vary, and the official menu can be viewed by scanning the QR code at the restaurant.

海鲜 Seafood (11.30am - 9.45pm)

❖ 鲈鱼 Sea Bass	88.00
❖ 彩衣鱼 Parrot Fish	168.00
❖ 三刀鱼 Red Morwong	298.00
❖ 东星斑 Coral Trout Fish	268.00
❖ 龙虾 Lobster	298.00/kg
❖ 雪花蟹 Snow Crab	328.00/kg

本菜单的价格可能会根据市场波动和供应商的变化而调整，尤其是部分海鲜菜品。此外，海鲜的供应和品种会随着季节的变化而有所不同。

The prices on this menu are subject to change based on market fluctuations and supplier costs, especially for certain Seafood items. Additionally, seafood availability and variety may vary with the seasons. We welcome you to visit the restaurant for delightful surprises, as our menu adapts to these factors.

主食 Main Food (11.30am - 9.45pm)

❖ 黑松露炒饭 Signature Black Truffle Fried Rice	38.80
❖ 扬州炒饭 Yang Zhou Fried Rice	22.80
❖ 冬去春来炒饭 Chinese Sausage Fried Rice	29.80
❖ 海参捞饭 Braised Sea-cucumber with Rice	26.80
❖ 米饭 Steam Rice	3.80
❖ 清汤面 Plain Noodles	18.80
❖ 百财水饺 (三鲜) Chinese Chives with Pork Dumpling	22.80
❖ 锅贴 Fried Dumpling	22.80
❖ 生煎鸭丝包	16.80
❖ 香酥猪肉饼	22.80

甜品 Dessert (11.30am - 9.45pm)

❖ 驴打滚 Glutinous Rice Rolled with Red Bean Paste	18.80
❖ 葡式蛋挞 Egg Tart	26.80
❖ 榴莲酥 Durian Puff	10.80
❖ 麻团 Sesame Balls	10.80
❖ 奶香沙琪玛 Caramelised Egg Fritters	9.80
❖ 椰挞 Coconut Tart	9.80
❖ 蜂巢糕 Honeycomb Cake	10.80
❖ 古法手工杏仁酥 Homemade Almond Slice with Honey	9.80
❖ 杨枝甘露 Mango Pomelo Sago	9.80

Please Note :

刷卡结账加收 1.5%手续费 1.5% Payment Processing Fee is Added to CARD PAYMENT.

周末加收 10%服务费 A 10% Surcharge Applies on WEEKENDS.

公共假期加收 15%服务费 A 15% Surcharge Applies on PUBLIC HOLIDAYS.