

# 璞珍

PURE GEM



璞珍是一家专注于高端潮州与粤菜的精致餐厅，融合潮州菜清鲜雅致、粤菜讲求火候与原味的烹饪精髓，严选顶级食材，匠心演绎传统与现代交融的美味体验。我们以细腻考究的手法，呈现地道潮汕海鲜、粤式经典炖汤与时令佳肴之真味，营造雅致舒适的用餐氛围。

无论是商务宴请、私人聚会，还是重要庆典，璞珍都致力于为每位宾客带来一场超越味觉的顶级潮粤飨宴。

PURE GEM is a premium restaurant specializing in refined Teochew and Cantonese cuisine. Blending Teochew's light, elegant flavors with Cantonese mastery of original taste and precise culinary techniques, we select only the finest ingredients to craft an exceptional gastronomic experience.

Our chefs present authentic Teochew seafood, Cantonese classic double-boiled soups, and seasonal delicacies with meticulous artistry, within an atmosphere of understated elegance. Whether for business dining, private gatherings, or special celebrations, PURE GEM offers a distinguished culinary journey beyond taste alone.





◆ 璞珍冻食马友鱼  
Pure Gem Signature Chilled Threadfin Fish  
\$48 | 每份 PER SERVING |



椒盐香脆白饭鱼  
Crispy White Bait with Pepper & Salt  
\$16 | 每份 PER SERVING |



脆皮黄金鱼皮  
Salted Egg Yolk Crispy Fish Skin  
\$16 | 每份 PER SERVING |



◆ 肉松脆日本茄子  
Crispy Fried Japanese Egg Plant  
Tossed with Pork Floss  
\$18 | 每份 PER SERVING |



胡麻酱冰菜  
Chilled Ice Plant with  
Tangy Sesame Dressing  
\$16 | 每份 PER SERVING |



◆ 鲍汁凤爪  
Stewed Chicken Claw  
with Abalone Sauce  
\$16 | 每份 PER SERVING |



冰镇5头鲍鱼 (2粒)  
Chilled 5-Head Abalone with Chef's  
Special Sauce (2pcs)  
\$29.80 | 每份 PER SERVING |





◆ 醋香云耳拌海蜇头  
Chilled Jellyfish and Black Fungus with Black Vinegar  
\$18 | 每份 PER SERVING |



◆ XO酱15年老菜圃炒萝卜糕  
Stir-Fried XO Carrot Cake with 15 Years Vintage Turnip  
\$18 | 每份 PER SERVING |



潮式盐水豆腐  
Deep-Fried Salted Beancurd  
in Teochew Style  
\$16 | 每份 PER SERVING |



◆ 辣子/椒盐鸡软骨  
Crispy Chicken Cartilage  
tossed in Sichuan Style / Salt and Pepper  
\$20 | 每份 PER SERVING |



◆ 香煎鹅肝蓝莓酱拌黑鱼子  
Pan-Fried Foie Gras with Blueberry Sauce and Caviar  
(Minimum 4Pax)  
\$58 | 每位 PER PERSON |



潮式手打虾丸  
Teochew Handmade Prawn Ball (4pcs)  
\$20 | 每份 PER SERVING |

◆ Chef Recommended 厨师推荐

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生腌海鲜(口味独特、容易上瘾, 被称为“潮汕毒药”  
A unique delicacy, addictive in taste, known as a Chaoshan specialty.



◆ 生腌西澳洲龙虾  
Marinated Australian Western Rock Lobster

选用即日处理的活鲜澳洲龙虾, 精心调配的酱汁轻腌45分钟, 使肉质渗透鲜香而不腥, 入口甘甜鲜美、层次分明。从海鲜处理到上桌不超过一小时, 确保致致新鲜。此菜为提前预订品项, 以确保食材最佳状态。

Freshly prepared with premium live Western Australian lobster, delicately marinated for 45 minutes to enhance its natural sweetness and firm, silky texture. Prepared daily upon order and served within an hour to preserve peak freshness.

| 每100克 PER 100G |

\$26

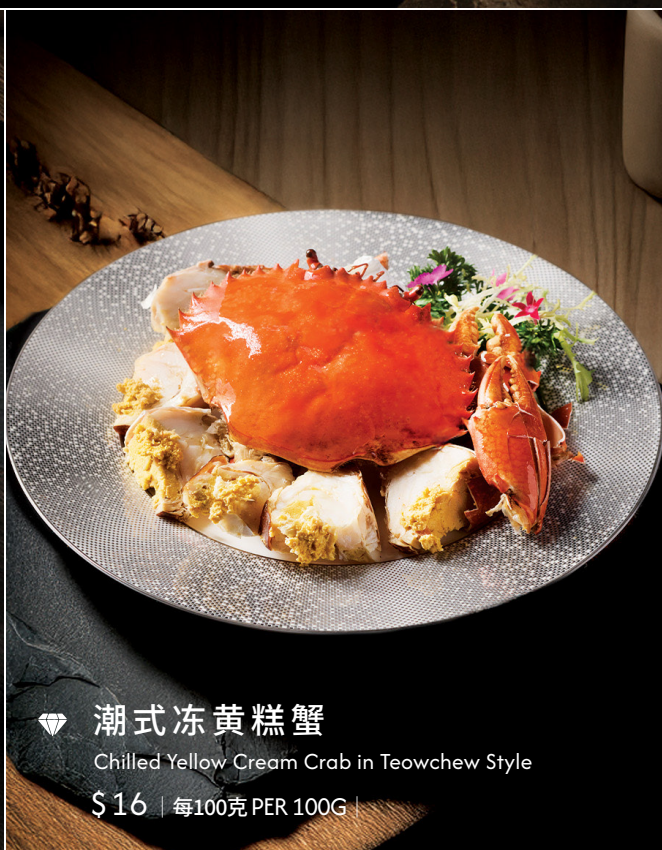




◆ 生腌红膏蟹 (预定)  
Marinated Red Cream Mud Crab (Advance Order)  
\$16 | 每100克 PER 100G |



生腌生中虾  
Marinated Live Prawn (minimum 300g)  
\$16 | 每100克 PER 100G |



◆ 潮式冻黄糕蟹  
Chilled Yellow Cream Crab in Teowchew Style  
\$16 | 每100克 PER 100G |

◆ 生腌澳洲龙虾  
Marinated Australian Lobster  
| 每100克 PER 100G |



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明炉烧味

BARBECUE SELECTIONS

◆ Chef Recommended 厨师推荐



◆ 潮式片斩乳猪 (预定)  
Teochew Style Roasted Suckling Pig (Advance Order)

秘制黑叉烧  
Roasted Black Char Siew



港式烧味双拼  
Roasted Meat Duo Combination







## 潮式片斩乳猪 (预定)

Teochew Style Roasted Suckling Pig (Advance Order)

\$388 | 每只 WHOLE |

## 北京脆皮片皮鸭 (预定)

Roasted Peking Duck (Advance Order)

\$118 | 每只 WHOLE |

\$68 | 半只 HALF |

## 明炉烧鸭

Roasted Duck

\$98 | 每只 WHOLE |

\$50 | 半只 HALF |

\$30 | 例 REGULAR |

## 秘制黑叉烧

Roasted Black Char Siew

\$32 | 例 REGULAR |

## 港式烧味双拼

Roasted Meat Duo Combination

\$40 | 小 SMALL |

\$60 | 中 MEDIUM |

\$80 | 大 LARGE |



Chef Recommended 厨师推荐

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◆ 卤香爱尔兰肥鸭片  
Braised Sliced Irish Fat Duck



◆ 卤香墨鱼片  
Braised Sliced Octopus



◆ 经典卤水鲍鱼片  
Braised Sliced Abalone



◆ 卤香法国鹅肝 (预定)  
Braised French Foie Gras (Advance Order)



 Chef Recommended 厨师推荐

## 潮汕卤水双拼盘

Braised Duo Combination in Teochew Style

可选  
Choice of 2

| 小 Small | 中 Medium | 大 Large |  
\$36 \$54 \$72

## 潮汕卤水三拼盘

Braised Trio Combination in Teochew Style

可选  
Choice of 3

| 小 Small | 中 Medium | 大 Large |  
\$42 \$63 \$84

## 卤香爱尔兰肥鸭片

Braised Sliced Irish Fat Duck

| 全只 Whole | 半只 Half | 例 Regular |  
\$108 \$55 \$30

## 卤香法国鹅肝 (预定)

Braised French Foie Gras (Advance Order)



| 例 REGULAR |

## 经典卤水鲍鱼片 (2pcs)

Braised Sliced Abalone (2pcs)

\$29.80 | 例 REGULAR |

## 卤香墨鱼片

Braised Sliced Octopus

\$22 | 例 REGULAR |

## 卤香鸭翼

Braised Duck Wing

\$16 | 例 REGULAR |

## 卤香猪耳

Braised Pig's Ear

\$16 | 例 REGULAR |

## 卤香五花肉

Braised Sliced Pork Belly

\$16 | 例 REGULAR |

## 卤香分蹄

Braised Pork Knuckle

\$20 | 例 REGULAR |

## 卤香豆腐

Braised Beancurd

\$6 | 例 REGULAR |

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PURE GEM



◆ 石锅花胶瑶柱浓鸡汤

Fish Maw and Conpoy in Chicken Broth Serve with Japanese Stone Pot



◆ 璞珍芋头津白斑球鱼汤

Pure Gem Grouper Fillet Fish Soup with Yam and White Cabbage



瑶柱花胶翅骨汤

Shark's Cartilage Soup with Fish Maw and Conpoy



螺头炖鸡汤

Double Boiled Sea Whelk with Chicken Soup



 Chef Recommended 厨师推荐

 **石锅花胶瑶柱浓鸡汤**  
Fish Maw and Conpoy in Chicken Broth  
Serve in a Japanese Stone Pot  
\$48 | 每位 PER PERSON |

**瑶柱花胶翅骨汤**  
Shark's Cartilage Soup with Fish Maw and Conpoy  
\$42 | 每位 PER PERSON |

**螺头炖鸡汤**  
Double Boiled Sea Whelk with Chicken Soup  
\$38 | 每位 PER PERSON |

**蟹肉鱼鳔羹**  
Crab Meat with Fish Maw Broth  
\$22 | 每位 PER PERSON |

 **璞珍芋头津白斑球鱼汤**  
Pure Gem Grouper Fillet Fish Soup  
with Yam and White Cabbage  
\$38 | 每位 PER PERSON |

**菊花羊肚菌素上汤(素食)**  
Double Boiled Vegetable Soup with  
Morel Mushrooms and Tofu (Vegetarian)  
\$22 | 每位 PER PERSON |

**极品迷你佛跳墙 (预定)**  
Mini Buddha Jump Over the Wall  
(Advance Order)  
\$138 | 每位 PER PERSON |

**极品迷你佛跳墙 (预定)**  
Mini Buddha Jump Over the Wall (Advance Order)



五头汤鲍、鲍翅、海参、花胶、干贝、北菇、蹄筋、火腿片  
5-Head Abalone, Shark's Fin, Sea Cucumber, Fish Maw, Conpoy, Mushroom, Pig's Trotter, Chinese Ham

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经典石锅鱼翅

Shark's Fin in Supreme Broth accompanied with Crispy Spring Roll served in Japanese Stone Pot

严选上等鱼翅，搭配精心熬制的浓郁上汤，盛装于日式石锅中持续加热，保温锁鲜。鱼翅口感润滑富胶质，汤底香醇厚实，层次分明。一旁搭配香脆春卷，增添丰富口感对比，结合传统与巧思的高雅佳品。

Carefully selected shark fin paired with a richly crafted supreme broth, served in a Japanese stone pot that retains heat and locks in freshness. Accompanied by a crispy spring roll, this dish balances tradition with creative finesse.



红烧鱼翅

Braised Supreme Shark's Fin Soup



潮式甫鱼蟹肉干捞翅

Stir-Fried Superior Shark's Fin with Crab Meat and Flat Fish



浓鸡汤胡椒猪肚酿翅 (预定)

Braised Shark's Fin in Superior Chicken Broth with Pig's Stomach (Advance Order minimum 3 Persons)



◆ Chef Recommended 厨师推荐

| 每位 PER PERSON |



## 经典石锅鱼翅

Shark's Fin in Supreme Broth accompanied with Crispy Spring Roll served in Japanese Stone Pot

## 红烧鱼翅

Braised Supreme Shark's Fin Soup



## 潮式怀旧碗仔翅

Braised Shark's Fin in Traditional Teochew Style



## 浓鸡汤胡椒猪肚酿翅 (预定)

Braised Shark's Fin in Superior Chicken Broth with Pig's Stomach (Advance Order minimum 3 Persons)

## 原盅鸡炖鱼翅

Double-boiled Shark's Fin Soup with Chicken



## 潮式甫鱼蟹肉干捞翅

Stir-Fried Superior Shark's Fin with Crab Meat and Flat Fish

## 鲨鱼骨炖鱼翅

Shark's Fin in Shark's Cartilage Soup

## | 鱼翅选项 SHARK'S FIN OPTIONS |



## 至尊海虎翅

Supreme Needle Shark's Fin

\$ 258.00 (100g)

## 大排翅

Premium Shark's Fin

\$ 158.00 (100g)

## 中鲍翅

Superior Shark's Fin

\$ 68.00 (75g)



## 石锅浓鸡汤官燕 (150g)

Braised Bird's Nest with Chicken Broth with Japanese Stone Pot

\$78 | 每位 PER PERSON |

## 蟹肉烩官燕 (150g)

Braised Supreme Bird's Nest with Fresh Crab Meat

\$78 | 每位 PER PERSON |



 Chef Recommended 厨师推荐



 鲍汁10头南非干鲍

Braised 10-Head Dried African Abalone in Abalone Sauce

南非干鲍以肉质紧实、纤维粗壮著称，必须经历“回软—发制—煨制”三大工序，整个准备流程需时至少4至7天。从反复浸泡、温火养发，到用上汤慢煨入味，全程对时间与火候要求极高。尤其是8头以内的大只鲍鱼，更需10小时以上慢煨，方能炖出软糯弹牙、鲜香浓郁的口感。这是一道考验耐心与技艺的顶级海味，一口下去，是三天火候的沉淀，更是珍味的极致呈现。

South African dried abalone is known for its firm texture and dense fibers. Preparing it requires a meticulous, multi-day process of rehydration, gentle conditioning, and long-hour braising — a journey that takes no less than 4 to 7 days. The abalone is soaked, cleaned, and slowly brought back to life over several days, then simmered for over 10 hours in a rich broth of aged ham and chicken stock, allowing it to fully absorb flavor and achieve its prized springy tenderness. This is a dish that demands patience and mastery — each bite is the result of days of care, delivering pure ocean richness in its finest form.



 鲍汁扣墨西哥2头鲍

Braised 2-Head Mexican Abalone in Abalone Sauce



 Chef Recommended 厨师推荐

 鲍汁8头南非干鲍  
Braised 8-Head Dried African  
Abalone in Abalone Sauce  
\$ 328 | 每件 PER PIECE |

 鲍汁10头南非干鲍  
Braised 10-Head Dried African  
Abalone in Abalone Sauce  
\$ 188 | 每件 PER PIECE |

 鲍汁扣墨西哥2头鲍  
Braised 2-Head Mexican  
Abalone in Abalone Sauce  
\$ 188 | 每件 PER PIECE |

鲍汁扣3头澳洲鲍鱼  
Braised 3-Head Australian  
Abalone in Abalone Sauce  
\$ 68 | 每件 PER PIECE |

鲍汁扣5头澳洲鲍鱼  
Braised 5-Head Australian  
Abalone in Abalone Sauce  
\$ 38 | 每件 PER PIECE |





招牌海味八宝鸭 (预定)

Signature Eight Treasures Duck with Premium Seafood Delicacies (Advance Order)

选用马来西亚鲜嫩鸭只，填入鲍鱼、海参、花胶、花菇、干贝、螺片、冬笋等八味海陆珍馐，慢火焖扣至鸭肉酥软、馅料入味。每一口都融合了海味的鲜、菌菇的香与老鸭的浓郁，层层递进、咸鲜交融，是一道集丰盛与技艺于一体的经典佳肴。

Prepared with fresh Malaysian duck, this signature dish is generously stuffed with abalone, sea cucumber, fish maw, mushroom, conpoy, sea whelk, bamboo shoot, and more — eight treasures braised together in a rich, savory sauce. Slow-cooked until meltingly tender, the duck absorbs the essence of every ingredient, delivering a deeply layered taste that is both hearty and refined.



鲍汁扣原条辽参

Braised Hokkaido Sea Cucumber with Abalone Sauce



鲍汁扣花胶皇

Braised Superior Fish Maw in Abalone Sauce



 招牌海味八宝鸭 (预定)  
Signature Eight Treasures Duck  
with Premium Seafood Delicacies  
(Advance Order)  
\$ 168 | 全只 WHOLE |

鲍汁扣花胶皇  
Braised Premium Fish Maw  
in Abalone Sauce  
\$ 148 | 每位 PER PERSON |

 葱烤虾籽海参  
Grilled Sea Cucumber with  
Dried Shrimps and Scallion  
\$ 32 | 每位 PER PERSON |

鲍汁猪婆海参  
Braised Superior Sea Cucumber  
in Abalone Sauce  
\$ 32 | 每件 PER PIECE |

鲍汁鹅掌  
Braised Goose Web  
in Abalone Sauce  
\$ 20 | 每件 PER PIECE |

鲍汁日本花菇  
Braised Whole Japanese Mushroom  
in Abalone Sauce  
\$ 7 | 每件 PER PIECE |

 黑白胡椒粉丝鹅掌煲 (4 只)  
Braised Goose Web with Vermicelli in Black  
and White Pepper (4pc)  
\$ 88 | 例 REGULAR |

 包罗万有 (5头鲍鱼,干贝,鹅掌,海参,花胶)  
Braised 5-Head Abalone with Conpoy,  
Goose Web, Sea Cucumber and Fish  
Maw in Abalone Sauce  
\$ 138 | 每位 PER PERSON |

鲍汁扣原条辽参  
Braised Hokkaido Sea Cucumber  
with Abalone Sauce  
\$ 78 | 每位 PER PERSON |

 百花酿原条辽参  
Braised Hokkaido Sea Cucumber Stuffed  
with Prawn Paste in Abalone Sauce  
\$ 88 | 每位 PER PERSON |

 海味鲍汁石榴球  
Diced Abalone and Sea Cucumber wrapped  
with Egg White Crepe in Abalone Sauce  
\$ 26 | 每位 PER PERSON |

鲍汁花胶  
Braised Deluxe Fish Maw  
in Abalone Sauce  
\$ 32 | 每件 PER PIECE |

鲍汁原粒瑶柱  
Braised Whole Conpoy  
in Abalone Sauce  
\$ 9 | 每件 PER PIECE |



 包罗万有 (5头鲍鱼,干贝,鹅掌,海参,花胶)  
Braised 5-Head Abalone with Conpoy, Goose Web,  
Sea Cucumber and Fish Maw in Brown Sauce



 海味鲍汁石榴球  
Diced Abalone and Sea Cucumber wrapped  
with Egg White Crepe in Abalone Sauce

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### ◆ 15年老菜圃蒸东星斑

Steamed Coral Trout Grouper with 15 Years Vintage Turnip

选用新鲜东星斑，铺上精挑的十五年陈老菜圃，采用潮式清蒸法，以中火蒸至刚熟，锁住鱼肉的细嫩与原汁。老菜圃咸香带甘，蒸汽将其香气渗透进鱼肉之中，出锅后以少许热油提香，保持食材本味纯净形成鲜与醇交织的独特风味。搭配铺陈的姜丝与葱丝一同品尝，更添香气层次，清鲜爽口。

Premium coral trout grouper is delicately steamed with 15-year-aged preserved turnip, using a traditional Teochew technique to highlight the harmony of freshness and deep umami. The vintage turnip adds a mellow, savory depth that gently infuses the tender fish. Best enjoyed with the julienned ginger and scallions laid across the fish — adding aromatic lift.



### ◆ 野生黑金巴丁鱼皇(预定), 野生忘不了鱼皇(预定)

Wild Black Gold Patin Fish,  
Wild Empurau Fish (Advance Order)

璞珍  
PUP ZHEN



### ◆ 凉瓜豆根焖笋壳鱼

Stewed Marble Goby Fish with Bitter Melon  
and Bean Dough



| 每100克 PER 100G |

|                                                                                  |                                                             |                                                                                     |
|----------------------------------------------------------------------------------|-------------------------------------------------------------|-------------------------------------------------------------------------------------|
|  | 野生忘不了鱼皇 (预定)<br>Wild Empurau Fish (Advance Order)           |  |
|  | 野生黑金巴丁鱼皇 (预定)<br>Wild Black Gold Patin Fish (Advance Order) |  |
|                                                                                  | 老鼠斑 (预定)<br>Humpback Grouper (Advance Order)                | \$ 55                                                                               |
|                                                                                  | 东星斑<br>Coral Trout Grouper                                  | \$ 22                                                                               |
|                                                                                  | 多宝鱼 (预定)<br>Turbot Fish (Advance Order)                     | \$ 20                                                                               |
|                                                                                  | 老虎斑<br>Tiger Grouper                                        | \$ 16                                                                               |
|                                                                                  | 笋壳鱼<br>Marble Goby                                          | \$ 15                                                                               |
|                                                                                  | 龙虎斑<br>Dragon-Tiger Grouper                                 | \$ 15                                                                               |

| 烹调方式 METHODS OF COOKING |



清蒸

Steamed With Superior Soya Sauce



凉瓜豆根焖 

Stewed with Bitter Gourd and Bean Dough



老菜圃 (15 年) 

Steamed with 15 Years Vintage Turnip



剁椒蒸

Steamed Sichuan Peppercorn and Diced Chili



蒜香豆根蒸 

Steamed with Minced Garlic and Bean Dough



油浸

Deep-Fried with Supreme Soya Sauce



◆ Chef Recommended 厨师推荐



◆ 白胡椒鹅肝粉皮焖斯里兰卡大肉蟹（预定）

Stir-Fried White Pepper Sri Lanka Crab with Foie Gras Pâté and Glass Noodles (Advance Order)

精选鲜活斯里兰卡大肉蟹，肉质紧实、鲜甜浓郁。主厨以砂拉越白胡椒低温慢炒，融合法国鹅肝酱，香气温润醇厚，辛香中带有油脂的细腻滑润。蟹只与香料一同翻炒后，倒入铺有粉皮的砂锅中，加盖慢焖至汤汁收干。粉皮吸足蟹之鲜、鹅肝之香与胡椒之气，柔滑弹韧，层次分明。整道菜将香与辣、海味与醇脂，融合得恰到好处，风味深长，回味悠远。

This refined dish highlights the natural sweetness and firm texture of live Sri Lankan crab, wok-fried to order. By gently toasting Sarawak white pepper and blending it with French foie gras pâté, the chef creates a sauce that is aromatic, creamy, and delicately spiced. The crab is briefly stir-fried to lock in flavour, then layered over glass noodles. Each strand absorbs the crab's essence, the richness of foie gras, and the warmth of white pepper — a complex, elegant harmony of land and sea.



潮式冻食阿拉斯加帝王蟹

Chilled Alaska King Crab in Teochew Style



过桥龙虾汤澳洲大龙虾

Poached Australian Lobster in Lobster Broth



星洲辣椒斯里兰卡大肉蟹

Singapore Style Chilli Sri Lanka Crab



| 每100克 PER 100G |

阿拉斯加帝王蟹  
Alaska King Crab



澳洲大龙虾  
Australian Lobster



西澳龙虾  
Australian Western Rock Lobster

| 每100克 PER 100G |  
\$ 26

烹调方式 METHODS OF COOKING

刺身  
Sashimi

鸡油花雕蒸   
Steamed with Chinese Wine

潮式冻食   
Teochew Style Chilled Crab

姜葱炒  
Stir-Fried with Ginger and Scallion

过桥龙虾汤   
Poached in Lobster Broth

斯里兰卡大肉蟹（预定）  
Sri Lanka Crab (Advanced Order)

| 每100克 PER 100G |  
\$ 16

白胡椒鹅肝粉皮焖斯里兰卡大肉蟹（预定）  
Stir-Fried White Pepper Sri Lanka Crab with Foie Gras  
Pâté and Glass Noodle (Advance Order)

| 每100克 PER 100G |  
\$ 18

烹调方式 METHODS OF COOKING

避风塘  
Deep-Fried with Crispy Garlic in HK Style

鸡油花雕蒸  
Steamed with Chinese Wine

蒜蓉开边  
Steamed with Minced Garlic & Vermicelli

姜葱炒  
Stir-Fried with Ginger and Scallion

星洲辣椒大肉蟹  
Singapore Style Chilli Crab

Chef Recommended 厨师推荐

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# 生猛海鲜

LIVE SEAFOOD

🔹 Chef Recommended 厨师推荐



## 🔹 鸡油花雕蒸野生大甲鱼(预定)

Steamed Wild Soft Shell Turtle with Chinese Wine (Advanced Order)



## 加拿大象拔蚌刺身

Sashimi Canadian Geoduck Clam



## 蒜蓉粉丝蒸苏格兰竹蚌(支)

Steamed Scottish Bamboo Clam with Minced Garlic and Vermicelli



| 每100克 PER 100G |

野生大甲鱼 (预定)  
Wild Soft Shell Turtle (Advanced Order)



| 烹调方式 METHODS OF COOKING            |                                                        |
|------------------------------------|--------------------------------------------------------|
| 鸡油花雕蒸<br>Steamed with Chinese Wine | 酸菜粉丝煮<br>Poached with Pickled Vegetable and Vermicelli |
| 剁椒蒸<br>Steamed with Diced Chilli   |                                                        |

| 每100克 PER 100G |

加拿大象拔蚌  
Canadian Geoduck Clam



| 烹调方式 METHODS OF COOKING |                              |
|-------------------------|------------------------------|
| 刺身<br>Sashimi           | 堂灼<br>Poached Superior Stock |

蒜蓉粉丝蒸苏格兰竹蚌 (支)  
Steamed Scottish Bamboo Clam with Minced Garlic and Vermicelli  
\$24 | 每份 PER PERSON |

米酒粉丝煮 (最少2支)  
Poached with Chinese Wine and Vermicelli (Min 2 Pcs)  
\$24 | 每份 PER PERSON |

XO酱芦笋炒 (最少2支)  
Stir-Fried with Asparagus & XO Sauce (Mini 2 Pcs)  
\$24 | 每份 PER PERSON |

Chef Recommended 厨师推荐

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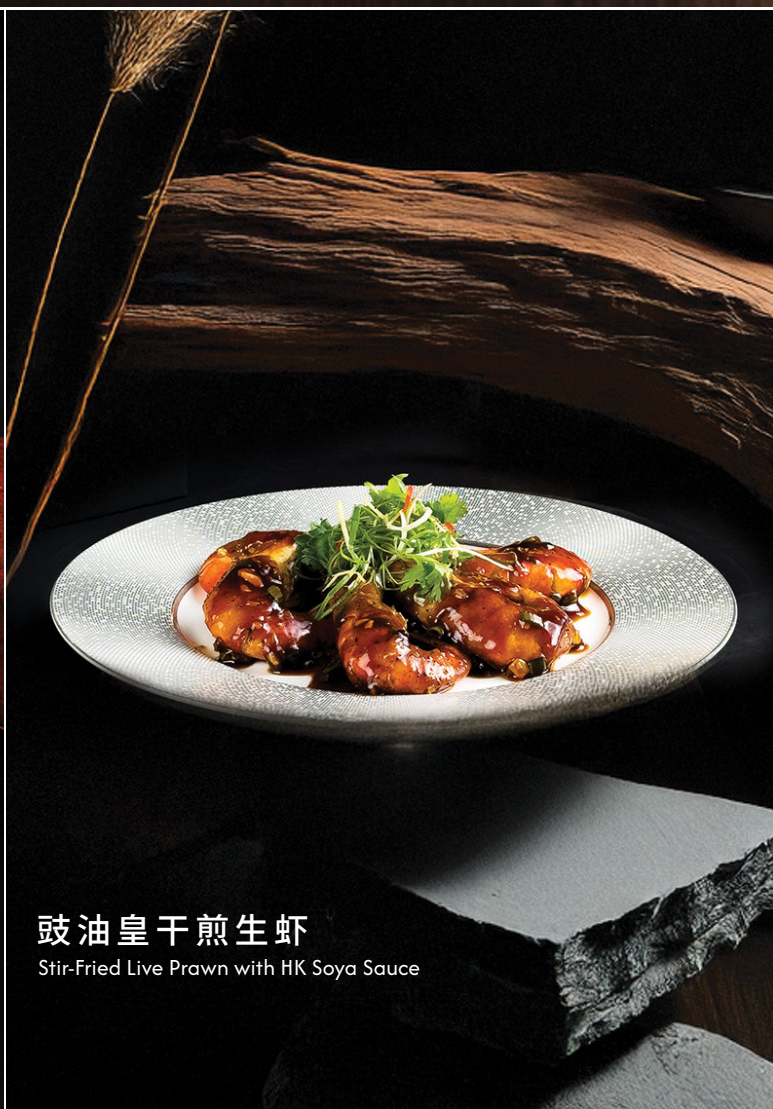




◆ 璞珍酱爆虾球  
Pure Gem Crispy Fried Prawn Tossed with Cobb Salad Dressing



黑白胡椒粉丝焗生虾  
Stir-Fried Live Prawn with Vermicelli in Black and White Pepper



豉油皇干煎生虾  
Stir-Fried Live Prawn with HK Soya Sauce



生中虾

Live Prawn (minimum order 300g)

| 每100克 PER 100G |

\$ 15

烹调方式 METHODS OF COOKING

白灼  
Poached

黑白胡椒粉丝焗   
Stir-Fried with Vermicelli  
in Black and White Pepper

蒜蓉开边  
Steamed with Minced Garlic

豉油皇干煎  
Stir-Fried with HK Soya Sauce

麦片  
Cereal Prawn

椒盐  
Deep-Fried with Pepper and Salt

鮮蘆筍炒蝦球

Sauteed Prawn with Asparagus

\$ 38 | 例 REGULAR |

黄金焗虾球

Crispy Fried Prawn tossed with Salted Egg Yolk

\$ 38 | 例 REGULAR |



璞珍酱爆虾球

Pure Gem Crispy Fried Prawn Tossed with Cobb Salad Dressing

\$ 38 | 例 REGULAR |

八宝炒虾球

Stir-Fried Prawn with Assorted Vegetables and Cashew Nuts

\$ 38 | 例 REGULAR |

 Chef Recommended 厨师推荐

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# 精美海鲜类

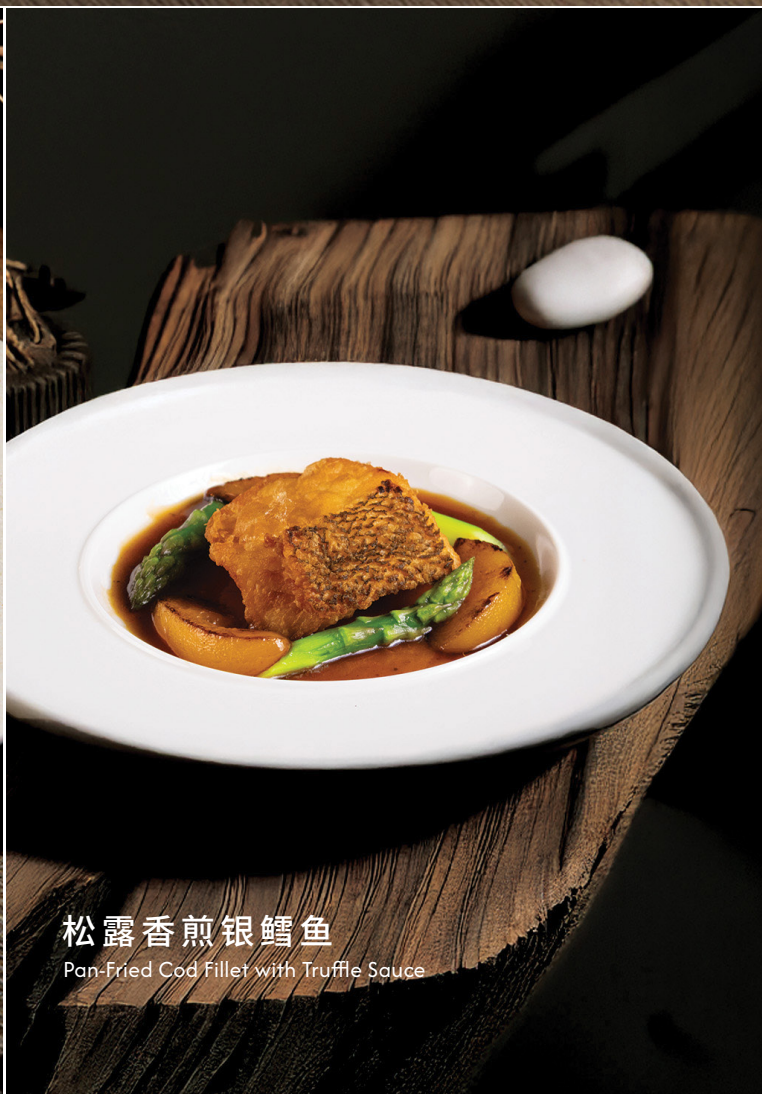
SEAFOOD



◆ 锦绣火腿蛋白蒸鳕鱼  
Steamed Cod Fish with Egg White Chinese Ham



◆ 黑松露鱼子酱西施带子  
Sauteed Scallop with Black Truffle Sauce and Caviar



松露香煎银鳕鱼  
Pan-Fried Cod Fillet with Truffle Sauce



◆ 锦绣火腿蛋白蒸鳕鱼  
Steamed Cod Fish with Egg White Chinese Ham  
\$ 38 | 每位 PER PERSON |

松露香煎银鳕鱼  
Pan-Fried Cod Fillet with Truffle Sauce  
\$ 38 | 每位 PER PERSON |

◆ 黑松露鱼子酱西施带子  
Sauteed Scallop with Black Truffle Sauce and Caviar  
\$ 48 | 每位 PER PERSON |

◆ XO酱鲜百合芦笋炒带子  
Stir-Fried Scallop with Lily Bulbs and Asparagus in XO Sauce  
\$ 58 | 例 REGULAR |

方鱼韭黄炒带子  
Stir-Fried Scallop with Chive and Flat Fish  
\$ 58 | 例 REGULAR |

◆ 石锅干葱爆斑球  
Stir-Fried Grouper Fillet with Dry Scallion in Japanese Stone Pot  
\$ 48 | 例 REGULAR |

豆腐豆根焖斑球  
Stewed Grouper Fillet with Bean Dough and Tofu  
\$ 48 | 例 REGULAR |



◆ 石锅干葱爆斑球  
Stir-Fried Grouper Fillet with Dry Scallion in Japanese Stone Pot



◆ XO酱鲜百合芦笋炒带子  
Stir-Fried Scallop with Lily Bulbs and Asparagus in XO Sauce

◆ Chef Recommended 厨师推荐

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美味牛肉类  
BEEF

◆ Chef Recommended 厨师推荐



香煎海盐神户A5和牛 (100G)

Pan-Fried Japanese A5 Wagyu Beef with Sea Salt



蒜片A5日本和牛粒

Stir-Fried Japanese A5 Wagyu Diced Beef with Slice Garlic



◆ 鲜野菌炒美国肥牛片

Stir-Fried Sliced Angus Beef with Mushrooms



香煎海盐神户A5和牛 (100G)

Pan-Fried Japanese A5 Wagyu Beef  
with Sea Salt

\$78 | 每位 PER PERSON |

黑松露煎A5和牛 (100G)

Pan-Fried Japanese A5 Wagyu Beef  
with Black Truffle Sauce

\$78 | 每位 PER PERSON |

蒜片A5日本和牛粒

Stir-Fried Japanese A5 Wagyu Diced Beef  
with Sliced Garlic

\$148 | 例 REGULAR |

黑胡椒A5和牛粒

Stir-Fried Japanese A5 Wagyu Diced Beef  
with Black Pepper Sauce

\$148 | 例 REGULAR |

青花椒A5和牛粒

Stir-Fried Japanese A5 Wagyu Diced Beef  
with Green Pepper

\$148 | 例 REGULAR |

豉汁凉瓜炒美国肥牛片

Stir-Fried Sliced Angus Beef with  
Bitter Gourd and Black Bean Sauce

\$48 | 例 REGULAR |

芥兰炒美国肥牛片

Stir-Fried Sliced Angus Beef with HK Kailan

\$48 | 例 REGULAR |

鲜野菌炒美国肥牛片

Stir-Fried Sliced Angus Beef with Mushrooms

\$48 | 例 REGULAR |

Chef Recommended 厨师推荐

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 Chef Recommended 厨师推荐



 鲍鱼日本花菇焖土鸡煲  
Stewed Kampong Chicken in Claypot with Abalone and Japanese Mushrooms



沙姜水晶盐鸡  
Steamed Salted Kampong Chicken with Sand Ginger



荔枝咕噜肉  
Sweet and Sour Pork with Lychee



烧汁黑毛猪扒  
Pan-Fried Fragrant Iberico Pork with BBQ Sauce  
\$26 | 每份 PER PERSON |

荔枝咕噜肉  
Sweet and Sour Pork with Lychee  
\$32 | 例 REGULAR |

惹味肉松炒芥兰煲  
Stir-Fried HK Kailan with Minced Pork and Mushrooms  
\$32 | 例 REGULAR |

潮式椒酱肉  
Teochew Style Stir-Fried Pork with Spicy Sauce  
\$32 | 例 REGULAR |

京葱黑豚肉  
Stir-Fried Kurobuta Pork with Scallion  
\$46 | 例 REGULAR |

青花椒炒黑豚肉  
Stir-Fried Kurobuta Pork with Green Pepper  
\$46 | 例 REGULAR |

咸鱼茸蒸金钱肉  
Steamed Minced Pork with Minced Salted Fish  
\$32 | 例 REGULAR |

脆皮炸子鸡  
Specialty Roasted Crispy Chicken  
\$68 | 每只 WHOLE |  
\$35 | 半只 HALF |

沙姜水晶盐鸡  
Steamed Salted Kampong Chicken with Sand Ginger  
\$68 | 每只 WHOLE |  
\$35 | 半只 HALF |

鲍鱼日本花菇焖土鸡煲  
Stewed Kampong Chicken in Claypot with Abalone and Japanese Mushrooms  
\$58 | 例 REGULAR |

豉汁凉瓜炒鸡球  
Braised Chicken Fillet with Bitter Gourd and Black Bean Sauce  
\$32 | 例 REGULAR |



京葱黑豚肉  
Stir-Fried Kurobuta Pork with Scallion

📌 Chef Recommended 厨师推荐

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豆腐 / 蛋类 / 时蔬

TOFU, EGG AND VEGETABLES



璞珍赛螃蟹肉菠菜豆腐

Pure Gem Signature Tofu with Crab Meat and Egg White



鱼腐鱼鳔焖津白菜鱼汤煲

Braised Mashed Fish Tofu and Dried Fish Maw with Chinese Cabbage in Fish Broth



雪菜灵芝菇炒香莴笋

Stir-Fried Lettuce Stem with Ling Zhi Mushroom and Preserved Vegetable



璞珍特色小炒皇

Pure Gem Stir-Fried Assorted Vegetable



 Chef Recommended 厨师推荐



璞珍赛螃蟹肉菠菜豆腐

Pure Gem Signature Tofu with Crab Meat and Egg White

\$18.80 | 每位 PER PERSON |

海鲜豆腐煲

Braised Tofu with Seafood in Casserole

\$32 | 例 REGULAR |

海参粒豆腐煲

Braised Diced Sea Cucumber Tofu in Casserole

\$32 | 例 REGULAR |



鱼腐鱼鳔焖津白菜鱼汤煲

Braised Mashed Fish Tofu and Dried Fish Maw with Chinese Cabbage in Fish Broth

\$38 | 例 REGULAR |



璞珍特色小炒皇

Pure Gem Stir-Fried Assorted Vegetable

\$38 | 例 REGULAR |



雪菜灵芝菇炒香莴笋

Stir-Fried Lettuce Stem with Ling Zhi Mushroom and Preserved Vegetable

\$38 | 例 REGULAR |



荷塘鲜绿素

Stir-Fried Assorted Vegetable with Black Fungus

\$32 | 例 REGULAR |

橄榄肉松四季豆

Stir-Fried French Bean with Minced Pork and Preserved Olive Vegetable

\$32 | 例 REGULAR |

腊味炒香港芥兰

Stir-Fried HK Kailan with HK Waxed Sausage

\$32 | 例 REGULAR |

上汤金银蛋苋菜

Poached Chinese Spinach with Trio Egg in Superior Stock

\$28 | 例 REGULAR |

 Chef Recommended 厨师推荐

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◆ XO酱开边西澳龙虾焖日本拉面  
Stewed Japanese Ramen with Australian Western Rock Lobster in XO Sauce



◆ 璞珍大厨炒饭  
Pure Gem Chef Fried Rice with Seafood and Salted Pork



◆ 15年老菜圃海鲜炒河粉  
Wok-Fried 'Hor Fun' with Prawns in 15 Years Vintage Turnip



◆ 龙虾汤海鲜脆米泡饭 (4位)  
Poached Rice with Assorted Seafood in Lobster Broth (4pax)



 Chef Recommended 厨师推荐



XO酱开边西澳龙虾焖日本拉面

Stewed Japanese Ramen with Australian Western Rock Lobster in XO Sauce

\$48 | 每位 PER PERSON |

黑松露A5和牛崧炒饭

A5 Wagyu Minced Beef Fried Rice with Black Truffle Sauce

\$32 | 每位 PER PERSON |

上汤三丝汤生面 (素食)

Noodle with Vegetable in Superior Stock (Vegetarian)

\$16.8 | 每位 PER PERSON |



璞珍大厨炒饭

Pure Gem Chef Fried Rice with Seafood and Salted Pork

\$38 | 例 REGULAR |



蛋白瑶柱蟹肉炒饭

Egg White Fried Rice with Crab Meat and Dry Conpoy

\$38 | 例 REGULAR |

扬州炒饭

Yang Zhou Fried Rice

\$28 | 例 REGULAR |

野菌干烧伊面

Stewed E-FU Noodle with Mushroom

\$28 | 例 REGULAR |



15年老菜圃海鲜炒河粉

Wok-Fried 'Hor Fun' with Prawns in 15 Years Vintage Turnip

\$38 | 例 REGULAR |

海鲜香脆煎生面

Braised Crispy Noodle with Assorted Seafood

\$38 | 例 REGULAR |



龙虾汤海鲜脆米泡饭 (4位)

Poached Rice with Assorted Seafood in Lobster Broth (4pax)

\$88 | 例 REGULAR |

砂煲腊味饭 (供4位享用)(预定)

Claypot Rice with Chinese Sausage (4 Persons) (Advance order)

\$88 | 例 REGULAR |

蒸/炸馒头 (min.4pc)

Deep Fried / Steamed Man Tou

\$2 | 例 REGULAR |

 Chef Recommended 厨师推荐

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# 甜品

SWEET TEMPTATION

## 冰花炖官燕

Double Boiled Supreme Bird's Nest with Rock Sugar

## 潮式金银三宝烙

Crispy Pumpkin, Yam and Sweet Potato Strips

## 杨枝甘露

Chilled Mango Sago with Pomelo

## 芦荟酸柑香茅冻

Chilled Aloe Vera and Lemongrass Jelly  
in Sour Plum and Lime Juice



## 冰花炖官燕

Double Boiled Supreme Bird's Nest  
with Rock Sugar

\$78 | 每位 PER PERSON |

## 现磨杏汁官燕

Double Boiled Supreme Bird's Nest  
with Almond Cream

\$78 | 每位 PER PERSON |

## ◆ 现磨杏仁茶

Hand Made Almond Cream

\$9 | 每位 PER PERSON |

## ◆ 潮式清甜汤桃胶 (热 / 冷)

Teochew Style Sweet Soup  
with Peach Collagen (Hot / Chilled)

\$9 | 每位 PER PERSON |

## 杨枝甘露

Chilled Mango Sago with Pomelo

\$9 | 每位 PER PERSON |

## 芦荟酸柑香茅冻

Chilled Aloe Vera and Lemongrass Jelly  
in Sour Plum and Lime Juice

\$9 | 每位 PER PERSON |

## 杞子桂花糕

Chilled Osmanthus Jelly (3pc)

\$6 | 每份 PER SERVING |

## 水果拼盘

Mixed Fruit Platter

\$8 | 每位 PER PERSON |

## 椰汁糕

Chilled Coconut Jelly (3pc)

\$6 | 每份 PER SERVING |

## ◆ 潮式金银三宝烙

Crispy Pumpkin, Yam and Sweet Potato Strips

\$22 | 例 REGULAR |

## 特级水果拼盘

Premium Mixed Fruit Platter

\$48 | 小 SMALL |

## 特级水果拼盘

Premium Mixed Fruit Platter

\$88 | 大 LARGE |



## 糯米普洱

Puer Glutinous Rice Tea

\$3.8 | 每位 PER PERSON |

## 铁观音

Tie Guan Yin

\$3.8 | 每位 PER PERSON |

## 香片茶

Jasmine Tea

\$3.8 | 每位 PER PERSON |

## 菊花

Chrysanthemum

\$3.8 | 每位 PER PERSON |

## 菊普

Chrysanthemum Mixed with Puer Tea

\$3.8 | 每位 PER PERSON |

## 巴马矿泉水

BAMA Water

\$6.8 | (398ml) |

## 普娜天然矿泉水

Acqua Panna Mineral Water

\$7.8 | (500ml) |

## 圣沛黎洛气泡水

San Pellegrino Sparkling Water

\$7.8 | (500ml) |

## 新鲜果汁 (橙汁/西瓜/青苹果)

Freshly Squeezed Fruit Juice  
(Orange / Watermelon / Green Apple)

\$9.8 | 每杯/Per Glass |

## 可乐/零度可乐/雪碧/苏打水

Coke / Coke Zero / Sprite / Soda Water

\$5.8 | 每杯/Per Glass |

## 喜力啤酒

Heineken

\$14 | 每罐/Per Can |

## 虎牌啤酒

Tiger Beer

\$14 | 每罐/Per Can |

## 朝日啤酒

Asahi Super Dry

\$14 | 每罐/Per Can |