

璞

PURE GEM

珍



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.



◆ 生腌红膏蟹 (预定)

Marinated Red Cream Mud Crab (Advance Order)

璞珍严选膏多肉厚的鲜活母蟹,经速冻锁鲜使肉质轻微收紧后再斩件处理,以低温慢腌层层入味。经腌制后,蟹肉细嫩弹滑,轻松脱壳,入口如冰淇淋般柔顺、果冻般弹润。整体风味由淡雅酒香引出,鲜咸交织,尾韵回甘清润,层次分明。

Pure Gem selects premium mud crabs with abundant roe and firm flesh. The crabs are chilled to gently tighten the meat before being cut and slowly marinated at low temperature. This meticulous process enhances a tender, bouncy texture that releases crab meat easily from the shell, offering a smooth, ice cream-like silkiness with a delicate jelly-like bite. The flavour opens with a light hint of wine, followed by a balanced savoury depth and a clean, lingering sweetness.

\$16 | 每100克 PER 100G |



◆ 熟醉黄膏蟹 (预定)

Chilled Drunken Yellow Cream Crab (Advance Order)

璞珍严选膏质饱满的母蟹,先蒸熟锁住其天然鲜甜,再浸入秘制醉卤中低温慢养入味。蟹身完整呈现,金黄蟹膏油润细腻,蟹肉紧实中带柔,充分吸收醉卤的醇厚风味。入口鲜甜与咸香交织,伴随温润酒香层层展开,尾韵回甘悠长。

Pure Gem selects premium cream crabs with abundant roe, gently steamed to preserve their natural sweetness before being immersed in a house-made wine marinade and infused at low temperature. Presented whole, the crab showcases its rich, golden roe with a smooth, velvety texture, while the meat remains firm and succulent, fully absorbing the depth of the aromatic marinade.

\$16 | 每100克 PER 100G |





◆ 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.



◆ 干贝猪肚土鸡汤

Double-Boiled Pig's Stomach Soup with Kampung Chicken and Conpoy

作为经典的滋补汤品，璞珍精选土鸡搭配猪肚与上等干贝，慢火炖煮而成，汤色清润而味道浓郁。干贝的鲜甜与猪肚的醇厚相互交融，层次分明，口感温润顺滑，滋味醇和。

A classic nourishing soup, prepared with premium kampung chicken, pork tripe (stomach), and dried conpoy, slowly simmered to achieve a clear yet deeply flavourful broth. The natural sweetness of conpoy and the richness of tripe come together in a well-balanced, layered profile, offering a smooth and comforting finish.

\$108 | 4位用 FOR 4 PAX |





璞珍招牌菜

PURE GEM
SIGNATURE DISH

◆ 鲍鱼日本花菇焖土鸡煲

Stewed Kampung Chicken in Claypot with Abalone and Japanese Mushrooms

选用鲜嫩土鸡，搭配鲍鱼与日本花菇，以慢火焖煮入味。鸡肉吸收鲍汁精华，肉质细嫩多汁，花菇香气浓郁，整体风味醇厚鲜香，层次丰富，是一道温润滋味的经典砂煲菜。

Prepared with tender kampung chicken, braised together with abalone and premium Japanese mushrooms in a rich, savoury sauce. The chicken absorbs the essence of the abalone, resulting in juicy, flavourful meat, complemented by the deep aroma of mushrooms for a well-balanced and comforting claypot dish.

\$58 | 例 REGULAR |



◆ 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.

\$168 | 全只 WHOLE |



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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.

\$ 22 | 每100克 PER 100G |



◆ 15年老菜圃海鲜炒河粉

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

作为璞珍招牌之一，这道菜以15年陈年老菜圃入馔，展现其独特的咸香与回甘。搭配弹滑有劲的河粉，经大火快炒，锅气十足。脆口菜脯与柔韧河粉相互交织，层次丰富，是一道简单却深受喜爱的经典之作。

One of Pure Gem's signatures, featuring 15-year aged preserved turnip that brings a savoury depth with a subtle sweetness. Wok-fried over high heat for a pronounced "wok hei", paired with springy rice noodles and crisp textures, creating a simple yet well-loved classic.

\$ 38 | 例 REGULAR |



餐前开胃小菜

APPETIZERS



◆ 冰镇话梅樱桃小番茄
Chilled Cherry Tomatoes with Sour Plum
\$ 18 | 每份 PER SERVING |



胡麻酱冰菜
Chilled Ice Plant with
Tangy Sesame Dressing
\$ 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 |



冰川茄子
Glazed Fried Eggplant
\$ 18 | 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 |



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



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

◆ Chef Recommended 厨师推荐



◆ 璞珍冻食马友鱼

Pure Gem Signature Chilled Threadfin Fish

\$48 | 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 |



◆ 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 |



◆ 辣子鸡软骨 / 椒盐鸡软骨

Crispy Chicken Cartilage tossed in Sichuan Style / Salt and Pepper

\$20 | 每份 PER SERVING |



冰镇5头鲍鱼(2件)

Chilled 5-Head Abalone with Chef's Special Sauce (2pcs)

\$29.80 | 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 |

◆ Chef Recommended 厨师推荐

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◆ 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.

\$26 | 每100克 PER 100G |



◆ 生腌红膏蟹 (预定)
Marinated Red Cream Mud Crab (Advance Order)

\$16 | 每100克 PER 100G |



熟醉黄膏蟹 (预定)

Chilled Drunken Yellow Cream Crab (Advance Order)

\$16 | 每100克 PER 100G |



潮式冻黄膏蟹

Chilled Yellow Cream Crab in Teowchew Style

\$16 | 每100克 PER 100G |



生腌生中虾

Marinated Live Prawn (minimum 300g)

\$16 | 每100克 PER 100G |



潮式生腌血蛤

Teowchew Style Raw Marinated Blood Cockles

\$26.80 | 每份 PER SERVING |

生腌澳洲龙虾

Marinated Australian Lobster

| 每100克 PER 100G |



◆ Chef Recommended 厨师推荐

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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



北京脆皮片皮鸭 (预定)
Roasted Peking Duck (Advance Order)



◆ Chef Recommended 厨师推荐

◆ 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 |

秘制黑叉烧

Roasted Black Char Siew

\$32 | 例 REGULAR |

◆ Chef Recommended 厨师推荐

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Menu listed prices are for regular servings. Prices for medium servings are at 1.5 times and large servings are at 2 times of the listed prices

潮式卤味

TEOCHEW BRAISED
SPECIALITY



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



◆ 卤香墨鱼片
Braised Sliced Octopus



◆ 卤香牛展
Braised Beef Shank



◆ 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 |

卤香鸭翼

Braised Duck Wing

\$16 | 例 REGULAR |

卤香墨鱼片

Braised Sliced Octopus

\$22 | 例 REGULAR |

卤香五花肉

Braised Sliced Pork Belly

\$16 | 例 REGULAR |

卤香猪耳

Braised Pig's Ear

\$16 | 例 REGULAR |

卤香豆腐

Braised Beancurd

\$6 | 例 REGULAR |

卤香分蹄

Braised Pork Knuckle

\$20 | 例 REGULAR |

卤香牛展

Braised Beef Shank

\$20 | 例 REGULAR |

 Chef Recommended 厨师推荐

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◆ 石锅花胶瑶柱浓鸡汤

Fish Maw and Conpoy in Chicken Broth Serve in a 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

◆ 干贝猪肚土鸡汤

Double-Boiled Pig's Stomach Soup with
Kampung Chicken and Conpoy

\$108 | 4位用 4 PAX |

瑶柱花胶翅骨汤

Shark's Cartilage Soup with Fish Maw and Conpoy

\$42 | 每位 PER PERSON |

◆ 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 |

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 |

螺头炖鸡汤

Double Boiled Sea Whelk with Chicken Soup

\$38 | 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 |

◆ 干贝猪肚土鸡汤

Double-Boiled Pig's Stomach Soup with Kampung Chicken and Conpoy



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特选鱼翅

SHARKS FIN



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 |

鲍鱼类

ABALONE

◆ 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
\$ 288 | 每件 PER PIECE |

 **鲍汁10头南非干鲍**
Braised 10-Head Dried African
Abalone in Abalone Sauce
\$ 168 | 每件 PER PIECE |

 **鲍汁扣墨西哥2头鲍**
Braised 2-Head Mexican
Abalone in Abalone Sauce
\$ 168 | 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.



◆ 鲍汁脆皮海参扣日本花菇

Crispy Sea Cucumber with Japanese Mushrooms in 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 Superior 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 |

◆ 鲍汁脆皮海参扣日本花菇

Crispy Sea Cucumber with Japanese
Mushrooms in Abalone Sauce

\$ 38 | 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



鲍汁扣原条辽参

Braised Hokkaido Sea Cucumber with Abalone Sauce

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◆ Chef Recommended 厨师推荐



◆ 生啫金不换笋壳鱼

Claypot Marble Goby with Thai Basil

选用鲜活笋壳鱼，以传统生啫手法高温爆香，迅速锁住鱼肉鲜甜与水分。金不换的清香在高温中释放，与蒜香与酱汁交织，带出浓郁锅气。鱼肉细嫩紧实，香气层层递进，是一道香气与火候兼具的经典生啫菜。

Prepared using fresh marble goby, cooked in traditional Cantonese sizzling claypot style over high heat to lock in its natural sweetness and moisture. Fragrant Thai basil is infused into the dish, releasing its aroma alongside garlic and savoury sauce, creating a rich aroma from high-heat cooking. The fish is tender yet firm, delivering layered flavours with every bite.



◆ 黄椒蒸笋壳鱼

Steamed Marble Goby Fish with Yellow Bell Pepper



◆ 15年老菜圃蒸东星斑

Steamed Coral Trout Grouper with 15 Years Vintage Turnip

| 每100克 PER 100G |

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



生啫金不换

Claypot with Thai Basil



黄椒蒸

Steamed with Yellow Bell Pepper

◆ Chef Recommended 厨师推荐



◆ 避风塘炒斯里兰卡大肉蟹 (预定)

Sri Lanka Crab in Hong Kong Typhoon Shelter Style

选用肉质饱满的斯里兰卡大肉蟹，经高温炸制锁住鲜甜，再与蒜蓉、辣椒与香料翻炒，铺满金黄香脆蒜粒。外层酥香，蟹肉紧实鲜甜，蒜香浓郁却不腻口，是一道香气十足的经典港式风味。

Prepared with premium Sri Lanka crab, deep-fried to lock in its natural sweetness, then tossed with fragrant garlic, chilli, and spices in the classic Hong Kong typhoon shelter style. Finished with a generous layer of crispy golden garlic, delivering a savoury, aromatic crunch with tender, sweet crab meat.



鸡油花雕蒸阿拉斯加帝王蟹

Alaska King Crab Steamed with Chinese Wine



过桥龙虾汤灼澳洲大龙虾

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 (Advance 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 Stir Fried in Hong Kong Typhoon Shelter 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



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



◆ 鸡油花雕蒸野生大甲鱼 (预定)
Steamed Wild Soft Shell Turtle with Chinese Wine
(Advanced Order)

| 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 Steamed with Chinese Wine	酸菜粉丝煮 Poached with Pickled Vegetable and Vermicelli
剁椒蒸 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 Sashimi	堂灼 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 (Min. 2 Pcs)

\$24 | 每份 PER PERSON |

Chef Recommended 厨师推荐

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虾类

PRAWN

◆ Chef Recommended 厨师推荐



◆ 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



八宝炒虾球

Stir-Fried Prawn with Assorted Vegetables and Cashew Nuts

生中虾

Live Prawn (minimum order 300g)

| 每100克 PER 100G |

\$ 15

烹调方式 METHODS OF COOKING

<div style="display: flex; align-items: center; margin-bottom: 10px;"> <div> <p>白灼</p> <p>Poached</p> </div> </div> <div style="display: flex; align-items: center; margin-bottom: 10px;"> <div> <p>黑白胡椒粉丝焗 ◆</p> <p>Stir-Fried with Vermicelli in Black and White Pepper</p> </div> </div> <div style="display: flex; align-items: center;"> <div> <p>蒜蓉开边</p> <p>Steamed with Minced Garlic</p> </div> </div>	<div style="display: flex; align-items: center; margin-bottom: 10px;"> <div> <p>豉油皇干煎</p> <p>Stir-Fried with HK Soya Sauce</p> </div> </div> <div style="display: flex; align-items: center; margin-bottom: 10px;"> <div> <p>麦片</p> <p>Cereal Prawn</p> </div> </div> <div style="display: flex; align-items: center;"> <div> <p>椒盐</p> <p>Deep-Fried with Pepper and Salt</p> </div> </div>
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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



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



◆ 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
\$58 | 例 REGULAR |

豆腐豆根焖斑球
Stewed Grouper Fillet with Bean Dough and Tofu
\$58 | 例 REGULAR |



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



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

◆ Chef Recommended 厨师推荐

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美味牛肉类
BEEF

◆ Chef Recommended 厨师推荐



蒜片A5日本和牛粒

Stir-Fried Japanese A5 Wagyu Diced Beef with Slice Garlic



黑胡椒牛仔骨

Black Pepper Beef Short Ribs



◆ 红焖牛肋骨

Braised Beef Rib

璞瑯

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 |

◆ 红焖牛肋骨

Braised Beef Rib

\$26.80 | 每位 PER PERSON |

黑胡椒牛仔骨

Black Pepper Beef Short Ribs

\$48 | 例 REGULAR |

◆ Chef Recommended 厨师推荐

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猪 / 禽类

PORK AND CHICKEN

◆ 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



◆ 虾酱黑豚肉油麦菜

Stir-Fried Iberico Pork with Lettuce in Shrimp Paste

◆ 烧汁黑毛猪扒

Pan-Fried Fragrant Iberico Pork with BBQ Sauce

\$26 | 每份 PER PERSON |

荔枝咕嚕肉

Sweet and Sour Pork with Lychee

\$32 | 例 REGULAR |

◆ 虾酱黑猪肉油麦菜

Stir-Fried Iberico Pork with Lettuce in Shrimp Paste

\$38 | 例 REGULAR |

◆ 京葱黑豚肉

Stir-Fried Kurobuta Pork with Scallion

\$46 | 例 REGULAR |

青椒炒黑豚肉

Stir-Fried Kurobuta Pork with Green Pepper

\$46 | 例 REGULAR |

惹味肉松炒芥兰煲

Stir-Fried HK Kailan with Minced Pork and Mushrooms

\$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



◆ 鼎湖上素

Braised Mixed Fungus with Mushroom and Bamboo Pith



◆ 啫啫虾酱油麦菜

Claypot Lettuce with Shrimp Paste



◆ 璞珍特色小炒皇

Pure Gem Stir-Fried Assorted Vegetable



◆ 鹅肝炒四季豆苗

Stir-Fried French Beans with Foie Gras

◆ 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 |

海参粒豆腐煲
Braised Diced Sea Cucumber Tofu in Casserole
\$32 | 例 REGULAR |

◆ 璞珍特色小炒皇
Pure Gem Stir-Fried Assorted Vegetable
\$38 | 例 REGULAR |

鼎湖上素
Braised Mixed Fungus with Mushroom
and Bamboo Pith
\$28 | 例 REGULAR |

◆ 腊味炒香港芥兰
Stir-Fried HK Kailan with HK Waxed Sausage
\$32 | 例 REGULAR |

啫啫高山白
Claypot Highland Cauliflower
\$28 | 例 REGULAR |

◆ 鹅肝炒四季豆苗
Stir-Fried French Beans with Foie Gras
\$38 | 例 REGULAR |

海鲜豆腐煲
Braised Tofu with Seafood 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 |

◆ 雪菜灵芝菇炒香莴笋
Stir-Fried Lettuce Stem with Ling Zhi Mushroom
and Preserved Vegetable
\$28 | 例 REGULAR |

橄榄肉松四季豆
Stir-Fried French Bean with Minced Pork
and Preserved Olive Vegetable
\$32 | 例 REGULAR |

上汤金银蛋苋菜
Poached Chinese Spinach with
Trio Egg in Superior Stock
\$28 | 例 REGULAR |

啫啫虾酱油麦菜
Claypot Lettuce with Shrimp Paste
\$28 | 例 REGULAR |

◆ Chef Recommended 厨师推荐

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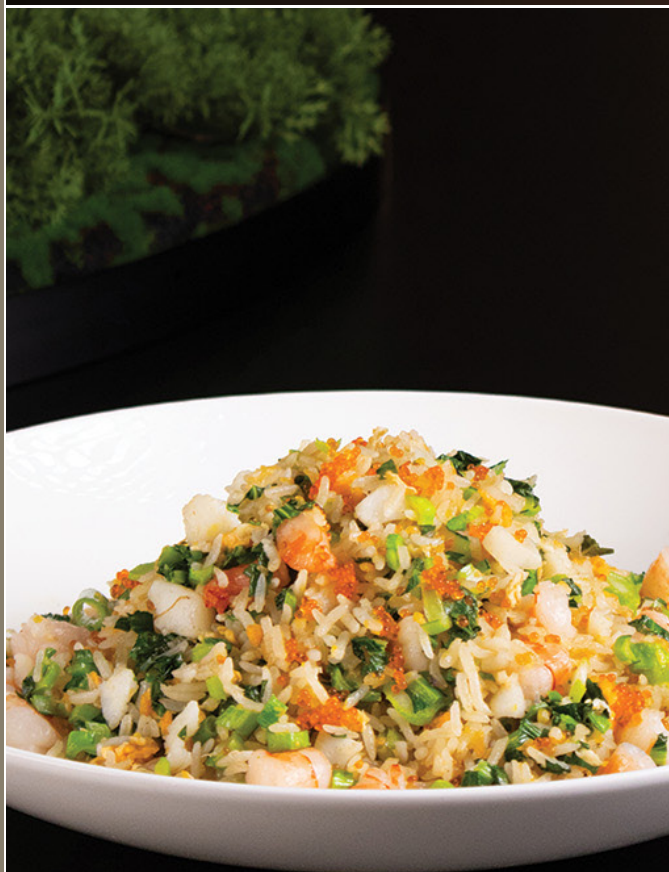
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◆ 15年老菜圃海鲜炒河粉

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



◆ 璞珍大厨炒饭

Pure Gem Chef Fried Rice with Seafood and Salted Pork



◆ XO酱开边西澳龙虾焗日本拉面

Stewed Japanese Ramen with Australian Western Rock Lobster in XO Sauce



◆ 黑松露A5和牛崧炒饭

A5 Wagyu Minced Beef Fried Rice with Black Truffle

◆ 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

\$38 | 每份 REGULAR |

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 Dried Conpoy

\$38 | 例 REGULAR |

扬州炒饭

Yang Zhou Fried Rice

\$28 | 例 REGULAR |

海鲜焖伊面

Braised Ee-Fu Noodles with Seafood

\$38 | 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

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

图片只供参考。价格未包括服务费(堂食)与消费税。

Pictures are for illustration purposes only. Prices are subject to service charge (dine-in) and prevailing GST.

菜单上标明价格的分量为例, 中份为1.5倍, 大份为2倍。

Menu listed prices are for regular servings. Prices for medium servings are at 1.5 times and large servings are at 2 times of the listed prices

甜品

SWEET TEMPTATION



冰花炖官燕

Double Boiled Supreme Bird's Nest with Rock Sugar



◆ 反沙芋条 (8pcs)

Teochew Style Sugar-Coated Yam (8pcs)



椰子冰淇淋黑糯米

Black Glutinous Rice topped with Coconut Ice Cream



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 |

现磨杏仁茶

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 |

◆ 反沙芋条 (8pcs)

Teochew Style Sugar-Coated Yam (8pcs)

\$22 | 例 REGULAR |

椰子冰淇淋黑糯米

Black Glutinous Rice topped with Coconut Ice Cream

\$9.8 | 每位 PER PERSON |

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 |