

THE POND

- 魚 塘 鴨 子 -



Barbecued Peking duck
烤北京填鴨

\$218 half bird 半隻

\$418 one bird 一隻



Sichuan simmered garoupa
百味水煮海斑片

\$268



Dumplings & noodles in lobster soup

餃子龍蝦湯麵

\$138



Braised vegetables

如來佛素齋

\$98



Deep-fried Japanese crab claw

炸日本松葉蟹鉗

\$68 each 每隻 (min. 2 pieces 2隻起)



Steamed shrimp, pork & duck dumplings

三味蒸餃子

\$68



Xiao long bao

淮揚灌湯小籠包

\$60



Chilled abalone, sea blubber & cucumber

冷菜三弄 凍鮑魚·海蜇頭·青瓜

\$158

Photos are for reference only
圖片只供參考

POND's SIGNATURE 魚塘推介

TREASURES OF THE POND 直送魚鮮寶庫

Choose not just from the freshness from our seafood counter but also different methods of preparation for a uniquely personalized taste.

自選直送魚鮮寶庫，配搭你喜愛的烹調，矜貴滋味獨一無二

Choose your favourite cooking method 選擇你喜愛的烹調方法

 *Deep-fried with sweet & sour sauce* 大紅袍松子

Poached in soup with mushroom & tofu sheet 松茸濃湯浸鮮竹

Salt-grilled 鹽燒

Steamed with black bean & garlic 豉蒜蒸

Steamed with chilli  剁椒蒸

Steamed with yellow pepper  勁辣黃椒蒸

Pan-fried with tomato & egg 家鄉西紅柿土雞蛋煎

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BARBECUED PEKING DUCK 烤北京填鴨

Duck selected in 2kg, crispy and succulent, perfect on its own or as a side.
精心挑選2公斤重鴨子，脆皮鴨肉脂香均勻，單食香口、配食豐厚

\$218 half bird 半隻

418 one bird 一隻

PRAWNS 大蝦

King prawns sautéed in fresh ground Malaysian black pepper or tomato sauce.
塘堂大蝦與星馬黑胡椒或秘製蕃茄醬同煮，鮮甜入味

Black peppered prawns  胡椒蝦 \$88
each 每隻 (min. 2 pieces 2隻起)

Braised prawns in tomato sauce 乾煎燒大蝦 88
each 每隻 (min. 2 pieces 2隻起)

SICHUAN CHILLI BROTH

Pungent, spicy and unbelievably hot.
集合辛、辣、麻、爽、燙、鮮，滿碟當紅

Simmered garoupa  百味水煮海斑片 \$268

Simmered sliced beef  百味水煮手切鮮牛肉 250

STARTERS 前菜

<i>R Sichuan translucent beef slices</i>	 四川燈影牛肉	\$98
<i>R Chilled abalone, sea blubber & cucumber</i>	冷菜三弄 凍鮑魚·海蜇頭·青瓜	158
<i>R Crispy duck salad</i>	魚塘香酥鴨沙律	98
<i>R Drunken chicken</i>	紹興酒糟醉雞	88
<i>R Shredded chicken, vermicelli & red cabbage</i>	紫甘藍雞絲粉皮	78
 <i>Sichuan spicy crispy chicken</i>	 口水脆皮雞	88
<i>Sweet & sour spare ribs</i>	上世紀陳年老醋小排骨	82
<i>Sliced pork with lettuce roots in garlic & chilli sauce</i>	 翡翠白切肉	88
<i>Diced beef with goose liver & mustard sauce</i>	鵝肝醬芥末牛柳粒	108
<i>Sichuan sliced beef shin</i>	 成都陳皮辣味牛肉	98
<i>Deep-fried bombay duck fish</i>	魚塘椒鹽九肚魚	88
<i>V Tofu sheet & marinated mushroom</i>	 四喜腐竹燴蘑菇	68
<i>Chilled sea blubber</i>	紅蔥頭拌海蜇頭	88
 <i>V Green salad</i>	一休清新沙律	80

SOUP 湯羹

<i>Duck & tofu soup</i>	北京鴨肉豆腐羹	\$50
	per person 每位	
<i>Minced fish & vegetable soup</i>	時菜鮮魚羹	60
	per person 每位	
<i>Hot & sour soup</i>	 酸辣湯	
	· vegetarian · 素如意	60
	· abalone · 山珍鮑魚	80
	per person 每位	
<i>Lobster soup</i>	龍蝦湯	78
	per person 每位	
<i>Duck & ham soup with wontons</i>	砂鍋乾筍火腿老鴨雲吞湯	288
	3 - 4 persons 位	

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TREASURES OF THE SEA 海洋魚鮮

R Deep-fried Japanese crab claw	炸日本松葉蟹鉗	\$68
	each 每隻 (min. 2 pieces 2隻起)	
R Braised prawn in rice wine & chilli	唐宮乾燒蝦球	198
R Sautéed prawns in truffle sauce	松露醬茶樹菇蝦球	198
Deep-fried prawn in salted egg yolk	高郵鹹蛋蝦球	198
Sautéed prawn in garlic	梅龍鎮蒜香爆蝦球	198
Kung pao prawns	北京風味宮爆蝦球	198
Scrambled egg white with minced fish & conpoy	小芙蓉賽螃蟹	128
Sautéed minced scallops served with lettuce	羅馬生菜帶子鬆	208
Baked marinated cod with butter sauce	玫瑰焗鱈魚	78
	per person 每位 (min. 2 persons 2位起)	
Baked cod in spring onion sauce	亨得利排蔥焗鱈魚	298
Sliced garoupa with vegetables	蜜豆麻香海斑球	218
Braised abalone & sea cucumber in oyster sauce	翡翠蠔皇海參鮑魚	238
Braised sea cucumber with mushroom & potato	鮮菌土豆蔥燒海參	380

FROM THE FARM 家禽肉類

 R Spare ribs in plum sauce, red cabbage rolls & deep-fried cuttlefish	大廚三弄 梅羔骨·酥炸紫甘藍素卷· 炸花姿片	\$130
 R Diced chicken with dried chilli	霸王辣子雞	168
Braised pork with tea tree mushroom	茶樹菇紅燒肉	138
Deep-fried spare ribs	大漠風沙排骨	138
Sweet & sour pork	屋里廂咕嚕肉	130
Sautéed sliced beef with assorted peppers	魚塘雙椒炒牛肉	150
Sautéed beef with spring onion	山東大蔥爆炒牛肉	150
Deep-fried lamb leg with cumin	蒙古大汗孜然小羊腿	150
 Diced chicken with sesame pastry	香芹醬炒雞米 (配叉子燒餅)	138
Kung po chicken	川戶宮保雞丁	138
Fried chicken with assorted mushroom	雙菇炒雞丁	138

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VEGETABLES & TOFU 蔬菜豆腐

<i>V Sautéed Indian lettuce & egg</i>	土雞蛋家炒油麥菜	\$98
<i>V Sautéed shredded lettuce roots</i>	菁菁萵苣絲	108
<i>Stir-fried bean sprouts</i>	乾煸四季豆	98
<i>V Tofu with lily bulbs</i>	百合如意豆腐	80
<i>V Pea sprouts with tea tree mushrooms & cordyceps flowers</i>	上湯茶樹菇蟲草花翡翠苗	108
<i>V Braised pumpkin, red cabbage & lotus root</i>	如來佛素薈	98
<i>V Crispy Puning tofu</i>	普寧炸豆腐	88
<i>Ma po tofu</i>  <i>(vegetarian option available)</i>	稻城麻婆豆腐 (可選素)	98

DUMPLINGS & PASTRIES 淮揚點心

<i>R Xiao long bao</i>	淮揚灌湯小籠包	\$60
<i>R Steamed shrimp, pork & duck dumplings</i>	三味蒸餃子	68
<i>R Shanghai pan-fried pork dumplings</i>	上海鮮肉鍋貼	75
<i>Wontons in lobster soup</i>	龍蝦湯雲吞	90
<i>Wontons in soup</i>	土雞湯小雲吞	78
<i>Dumplings in chilli sauce</i> 	紅油抄手	68
<i>V Vegetarian spring rolls</i>	禪素春卷	60
<i>Peking minced pork pastries</i>	北京醬肉煎餅	88
<i>V Peking spring onion pastries</i>	北京蔥油餅	88
<i>Pork pepper buns</i>	小鍋蔥香胡椒包	68

RICE & NOODLES 飯麵

<i>R</i> Dumplings & noodles in lobster soup	餃子龍蝦湯麵	\$138
<i>V R</i> Tomato & egg noodles	土雞蛋西紅柿刀切麵	88
<i>R</i> Peking minced pork noodles	北京炸醬麵	78
Huaiyang chicken noodles in soup	淮揚嫩雞煨麵	78
 Sichuan tan tan noodles  四川擔擔麵		68
Lanzhou beef noodles	蘭州牛腩湯麵	78
Baked rice with seafood & taro	香芋海鮮焗飯	128
<i>V</i> Fried rice with mushrooms & beetroot	紅運如意炒飯	98
Fried rice with Jinhua ham & chicken	金華火腿雞絲炒飯	128
Fried noodles with mushrooms	冬菇三絲炒拉麵	118

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Other Charge (It is not applicable on any discount offer): Cake Cutting at \$100 each (Waiver for Maxim's Cake and Arome Cake); Ice cream cake cutting at \$200 each; Rice at \$20 per bowl; Duck bread at \$30 per portion; Venue cleaning and self-brought food charge to be discussed.

其他收費詳情(不適用於任何折扣優惠): 切餅費每個\$100(美心西餅及東海堂除外); 雪糕蛋糕切餅費每個\$200; 白飯每碗\$20; 鴨餅每份\$30; 場地清潔及自攜食品費用另議