



at THE DORCHESTER

*Our menu contains allergens.  
If you suffer from a food allergy or intolerance  
please let a member of the restaurant team know  
upon placing your order.*

*All dishes within a course are served when ready and may not arrive  
at the same time. Please notify your waiter if you have  
an order of service preference.*

*No added MSG has been used in the preparation of this menu.*

*Halal menu available on request.*

*All prices are inclusive of VAT.*

*A discretionary service charge of 14.5%  
will be added to the total bill.  
Thank you.*

我們的菜單包含過敏原。

為閣下健康著想，如閣下對任何事物有過敏反應，請跟餐廳職員聯絡。

所有食品均不含味精。

可另提供清真菜單選擇。

所有價格均含增值稅。

酌情服務費 14.5% 將會添加到總賬單中。

謝謝。



## CLASSIC DISHES 經典菜餚

Classic Peking Duck £128  
北京片皮鴨

Peking Duck with Kristal Caviar (30g) and Handmade Pancakes £258  
古法片皮鴨與魚子醬配自製餅

Extra Caviar:

魚子醬

30 Grams KRISTAL £140

125 Grams KRISTAL £480

Second Course with the Choice of:

Stir-Fried Minced Duck Lettuce Wrap **or** Stir-Fried Shredded Duck with Vegetables

第二道: 鴨鬆生菜包或炒鴨絲

Japanese Abalone (Size 18) £388  
日本吉品鮑魚(十八頭)

Seafood Hot Pot (For 2) 海上鮮煲 (兩位用) £248  
Please allow 30 minutes cooking time 製作需時 30 分鐘  
Fresh Abalone, Scallop, Prawns, Fish Fillet, Fish Maw, Mushroom, Bamboo Heart, Greens  
鮑魚, 帶子, 蝦, 魚柳, 花膠, 冬菇, 竹筴, 時蔬

Braised Whole Australian Fresh Abalone with Hokkaido Sea Cucumber £178  
日本遼參扣澳洲鮑魚

Braised Whole Australian Fresh Abalone with Goose Web **or** Shiitake Mushroom £100  
澳洲鮮鮑魚扣鵝掌或花菇

Braised Hokkaido Sea Cucumber with Goose Web **or** Shiitake Mushroom £90  
日本關東遼參扣鵝掌或花菇

Braised Goose Web with Shiitake Mushroom £22  
鮑汁花菇扣鵝掌

Jelly Fish (Cold) or Szechuan Chicken and Jelly Fish (Cold) £20/£25  
丹山海蜆(冷) 或 川味口水雞海蜆拼(冷)

Ying Yang Duck and Chicken Salad (Cold) £19  
鴛鴦沙拉(雞絲與鴨絲)(冷)

## BBQ 燒味

BBQ Honey Spare Ribs 蜜汁燒排骨	£26
Honey Glazed Iberico Cha Siu Pork 蜜汁叉燒	£34
Roast Duck 明爐燒鴨	Half 半隻£48
Roast Pork Belly, Roast Chicken and Roast Duck Mixed Platter 燒味三拼 (燒腩仔，燒雞，燒鴨)	£48
Iberico Cha Siu Pork, Roast Duck Mixed Platter 叉燒燒鴨拼	£44
Iberico Cha Siu Pork, Roast Pork Belly Mixed Platter 叉燒燒腩仔拼	£40
Roast Pork Belly 燒腩仔	£32
Whole Suckling Pig (48 Hours' Notice Required) 全體乳豬(需四十八小時提前預定)	£418

## SOUPS 湯・羹

Bird's Nest Chicken Soup (Please allow 30 minutes cooking time)	£108
雞蓉燴官燕 (製作需時 30 分鐘)	
Supreme Fish Maw Soup	£60
花膠竹筍清雞湯	
Lobster and Spinach Soup	£28
菠菜龍蝦羹	
Sweet Corn Soup with Crab or Chicken	£22/£17
蟹肉/雞茸粟米羹	
Sir David's Hot and Sour Soup	£20
鄧爵士酸辣湯	
Won Ton Soup	£17
菜膽雲吞湯	
Chicken Slices, Morel Mushroom, Bamboo Pith in Chicken Broth	£22
羊肚菌竹筍雞片濃湯	
Double Boiled Chicken Broth with Chinese Greens and Chicken Slices	£17
菜膽燉雞片湯	

## VEGETARIAN SOUPS 素湯・羹

Vegetarian Won Ton Soup (V)	£13
上素雲吞湯(素)	
Morel Mushroom, Bamboo Pith with Chinese Greens Soup (V)	£18
菜膽羊肚菌竹筍素湯	
Vegetarian Sir David's Hot and Sour Soup (V)	£17
鄧爵士上素酸辣湯	
Sweet Corn Soup (V)	£13
粟米羹(素)	

## SEAFOOD 海鮮

Scottish Scallop on Half Shell with Kristal Caviar 魚子煎帶子皇	£70
Classic Steamed Diver Scallop on Half Shell	
Black Bean 豉汁蒸帶子	£28 / person 位上
Shredded Garlic and Vermicelli 蒜茸粉絲蒸帶子	£28 / person 位上
Butterflied Tiger Prawn Toast (6 pieces) 鳳尾蝦多士	£34
Salt and Pepper	
Squid 椒鹽鮮魷	£32
Prawns 椒鹽蝦球	£36
Soft Shell Crabs 椒鹽軟殼蟹	£26
Stir-Fried Minced Seafood Lettuce Wrap 海鮮鬆生菜包	£32
Golden King Prawns with Salted Egg Yolk 黃金蝦球	£38
Sweet and Sour King Prawns 鮮果咕嚕蝦球	£36
Classic Steamed King Prawns with Garlic 蒜茸蒸蝦球	£34
Stir-Fried King Prawns with Vegetables 碧綠炒蝦球	£36
Szechuan King Prawns (Dry) 四川蝦球	£36
Stir-Fried Scallops with Vegetables 碧綠炒帶子	£34
Stir-Fried Scallops in Black Bean Sauce 豉椒炒帶子	£34
Stir-Fried Grouper Fillets with Asparagus 碧綠炒斑球	£57
Steamed Grouper in Lotus Leaf 荷葉蒸海石斑	£56

Szechuan Peppercorn Braised Dover Sole Fillets £57  
四川水煮龍脷球

Whole or Half Steamed Wild Sea Bass Market Price 時價  
清蒸原條鱸魚  
with Chopped Chilli 剁椒  
with Ginger and Spring Onion 薑蔥

Whole Filleted Dragon Boat Dover Sole £98  
骨香龍利球

Whole Blue Lobster Noodles 原隻龍蝦麵 Market Price 時價  
Steamed with Glass Noodles  
清蒸龍蝦配粉絲  
Stir-Fried with Ginger and Spring Onion on Fresh La Mian Noodles  
薑蔥龍蝦配拉麵  
Stir-Fried in Black Bean Sauce on Fresh La Mian Noodles  
豉椒龍蝦配拉麵  
Stir-Fried in XO Sauce on Crispy Fried Yellow Noodles  
XO 醬龍蝦烘面底

## MEATS 肉類

Crispy Shredded Beef	£28
冶味乾牛絲	
Stir-Fried Fillet of Beef / Kagoshima A5 Wagyu in Black Pepper	£46/£168
黑椒牛柳粒/鹿兒島 A5 和牛	
Braised Beef in Oyster Sauce	£40
蠔皇炒牛肉	
Slow Braised Pork Belly with Preserved Vegetables in Clay Pot	£30
梅菜扣肉煲	
Sweet and Sour Pork	£34
鮮果咕嚕肉	
Braised Beef Short Rib and Beef Tendon Hot Pot	£68
林博士牛腩牛筋煲	
Classic Red Cooked Lamb in Clay Pot	£35
紅燒羊肉煲	
Lamb Fried with Leeks on Hot Plate	£38
京蔥醬爆羊片	
Szechuan Chilli Lamb Cutlets (5 pieces)	£50
四川羊排	

## POULTRY 禽類

Boneless Roast Chicken with Secret Recipe Scallion Oil £32  
秘製蔥油去骨燒雞

Classic Crispy Skin Chicken Half 半隻£30 / Whole 全隻£50  
金牌炸子雞

Classic Steamed Chicken Half 半隻£30 / Whole 全隻£50  
貴妃白切雞

Stir-Fried Minced Chicken Lettuce Wrap £27  
雞鬆生菜包

Stir-Fried Chicken with Spices (Dry) £32  
四川辣子雞

Chicken in Lemon Sauce £28  
檸汁煎雞

Sautéed Chicken with Cashew Nuts £32  
腰果雞丁

Chicken in Black Bean Sauce £32  
豉椒炒雞片

Sweet and Sour Chicken £32  
鮮果咕嚕雞

Chicken Hot Pot with Assorted Mushroom and Black Truffle £45  
黑松露鮮雜菌滑雞煲

Yu Xiang Aubergine Hotpot with Minced Chicken and Salted Fish £34  
鹹魚雞粒魚香茄子煲

Four Seasons Green Beans with Minced Chicken £23  
雞鬆欖菜四季豆

## MOCK WOK DISHES 齋菜

Plant Based Protein

Stir-Fried with Salt and Pepper 椒鹽素鴨	£24
Stir-Fried with Spices (Dry) 四川辣子素雞	£24
Stir-Fried in Ginger and Spring Onion 薑蔥炒素雞片	£24
Stir-Fried in Black Bean Sauce 豉椒炒素雞片	£24

## TOFU 豆腐

Golden Crispy Tofu (V) 黃金脆皮豆腐(素)	£17
Salt and Pepper Tofu (V) 椒鹽豆腐(素)	£17
Braised Tofu with Vegetables (V) 紅燒豆腐(素)	£23
Steamed Tofu (V) 清蒸豆腐(素)	£20
with Scallop in Black Bean Sauce 豉汁帶子蒸豆腐	£32
Stuffed with Minced Shrimp 百花蒸釀豆腐	£30
Ma Po Tofu (Meat/Vegetarian) 麻婆豆腐(葷或素)	£28/£24
Tofu with Minced Chicken and Salted Fish in Clay Pot 鹹魚雞粒豆腐煲	£34

## VEGETABLES 蔬菜

Stir-Fried Minced Vegetable Lettuce Wrap (V) 齋鬆生菜包	£21
Yu Xiang Aubergine Hotpot (V) 全素魚香茄子煲	£30
Four Seasons Green Beans Chilli and Garlic (V) 乾煸四季豆(素)	£21
Chinese Floral Mushrooms with Abalone Sauce 鮑魚汁扒花菇	£32
Assorted Three Mushrooms (V) 炒雜菌(素)	£28
Lo Han Mixed Vegetables (V) 羅漢齋菜	£28
Asparagus (V) 鮮蘆筍(素)	£28
Choice of Gai Lan (V), Pak Choi (V), Choi Sum (V) 芥蘭(素) 或 白菜(素) 或 菜心(素)	£28
Chinese Cabbage Braised in Superior Stock/Spicy Vinegar (V) 上湯或醋溜津白(素)	£22
Morning Glory (Garlic/Fu Yu Sauce) (V) 通菜(蒜茸/腐乳) (素)	£24
Lotus Roots (V) 藕片(素)	£26

## NOODLES AND RICE 粉麵與米飯

### Braised Rice Noodles

with Beef in Black Bean Sauce 豉椒牛肉炒河粉	£34
with Prawns and Egg 滑蛋蝦河	£34
with Vegetables and Mushroom in Black Bean Sauce (V) 豉椒雜菌炒河粉(素)	£22

### Classic Fresh La Mian Noodles

with Mushrooms and Bean Sprouts (V) 乾燒拉麵(素)	£21
with BBQ Pork and Ginger 叉燒拉麵	£30

### Crispy Fried Yellow Noodles

with Assorted Fungus and Mushrooms (V) 羅漢上素香煎雙面黃(素)	£23
with Shredded Chicken 雞絲銀芽香煎雙面黃	£24

### Stir-Fried Yellow Noodles

with Soya Sauce and Bean Sprouts (V) 豉油王銀芽炒麵(素)	£21
with Sliced Chicken 雞片炒麵	£24
with Seafood 海鮮炒麵	£34

Singapore Vermicelli (Meat/Vegetarian) 星洲炒米粉(葷或素)	£28/£24
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Abalone Chicken Fried Rice (for 2-4) 鮑魚雞粒炒飯(2-4 人享用)	£52
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Dry Scallop Egg White Fried Rice (for 2-4) 瑤柱蛋白炒飯(2-4 人享用)	£38
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Salted Fish Chicken Fried Rice (for 2-4) 鹹魚雞粒炒飯(2-4 人享用)	£30
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Classic Cantonese Fried Rice (for 2-4) 揚州炒飯(2-4 人享用)	£28
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Egg Fried Rice (for 2-4) 蛋炒飯(2-4 人享用)	£15
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Vegetarian Fried Rice (V) (for 2-4) 雜菜粒炒飯(素) (2-4 人享用)	£15
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Steamed Rice (V) (for 2-4) 絲苗白飯(素) (2-4 人享用)	£10
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