



雲
●
NUVA

灩

字形：有水有雲，是眼前景觀

字義：波浪的意思，也指如同天上的雲般輕盈多變。

《說文解字·水部》：「灩，江水大波謂之灩。」

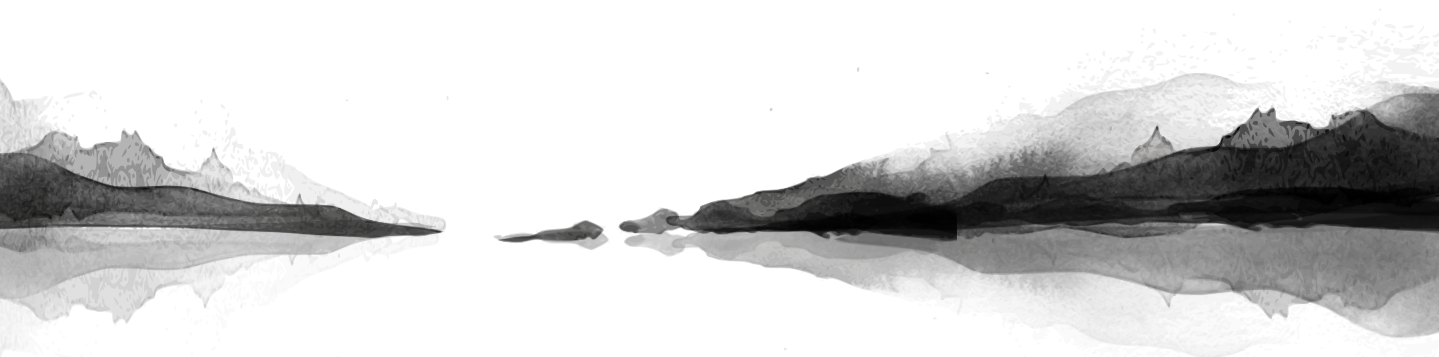
灩灩，是水流動的意思。

字音：雲，客似雲來、雲集四方賓客、星級菜式、
藝術品味。

NUVA

NUVA is inspired from the word Nubivagant, which originated from Latin words Nubes (Cloud) & Vagant (Wandering) to mean wandering in the clouds.

With a spectacle view, artisanal cuisine and beautiful moments, dining at NUVA is sure to be a breath-taking experience.





圖片只供參考 Photo for reference only



點心

DIM SUM



海鮮灌湯餃

Seafood Dumpling in Supreme Broth

\$88
(每位 Per Person)



襖裳金箔鮮蝦餃皇

NUVA Steamed Crystal Shrimp Dumpling with Golden Foil

\$68
(4件 4 Pieces)

鮮肉乾蒸燒賣

Steamed Pork Dumpling with Shrimp

\$68
(4件 4 Pieces)

鮮肉小籠包

Steamed Shanghainese Pork Dumpling

\$60
(3件 3 Pieces)



松露野菌餃

Steamed Wild Mushroom Dumpling Flavoured with Truffle Paste

\$60
(3件 3 Pieces)

蜜汁叉燒包

Steamed Barbecued Pork Bun

\$60
(3件 3 Pieces)

香焗鮑魚叉燒撻

Baked Barbecued Pork Tart with Abalone

\$78
(2件 2 Pieces)



滿園花菊脆春卷

Spring Roll with Shrimp in Chrysanthemum Shape

\$60
(3件 3 Pieces)



黑魚籽金巢香酥帶子芋角

Deep-fried Mashed Taro with Scallop and Black Caviar

\$60
(3件 3 Pieces)



蘿蔔絲酥餅

Baked Puff Pastry with Turnip

\$60
(3件 3 Pieces)

所有價目以港元計算，另設加壹服務費 All prices are in HKD and subject to 10% service charge



廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie

供應時間 Available Time: 11:30 – 14:30



鳳肝蜜汁金錢雞

Baked Barbecued Pork with Thin Sliced
Pork Fat and Chicken Liver



海鹽燒鮮鮑魚

Fried Marinated Whole
Abalone with Sea Salt



涼菜小食

APPETIZERS

酸薑皮蛋拌青瓜
Marinated Cucumber with Century Egg and Young Ginger \$68

蔥油海蜇頭
Marinated Jelly Fish Head with Scallion Dressing \$78

 海鹽燒鮮鮑魚
Fried Marinated Whole Abalone with Sea Salt \$88

鴨肝醬脆炸蝦丸
Deep-fried Shrimp Mousse with Duck Liver Paste \$108

 黃金脆啤梨
Deep-fried Cuttlefish Mousse Stuffed with Pear \$168

明爐燒味

BARBECUED SPECIALITIES

 鳳肝蜜汁金錢雞（兩件起）
Baked Barbecued Pork with Thin Sliced Pork Fat and Chicken Liver (Minimum Order for 2 Pieces) \$48
(每件 Per Piece)

 招牌蜜汁叉燒皇
Signature Barbecued Pork \$168

化皮乳豬件
Barbecued Suckling Pig \$258

大師燒鵝皇（需預訂）
Deluxe Roasted Goose (Pre-order Item) \$400/ \$780
(半隻/壹隻 Half/Whole)

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廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie



湯羹

SOUPS



杏汁白肺湯

Double-boiled Pork Lung with Almond Cream

\$88
(每位 Per Person)



竹笙花菇燉菜膽

Double-boiled Cabbage with Black Mushroom and Bamboo Piths

\$128
(每位 Per Person)

濃湯花膠雞絲羹

Fish Maw and Shredded Chicken in Supreme Broth

\$168
(每位 Per Person)



杞子濃湯燉花膠

Double-boiled Fish Maw in Supreme Broth

\$258
(每位 Per Person)

鮑魚及海參

ABALONE AND SEA CUCUMBER



蠔皇南非鮑魚

Braised South African Abalone in Oyster Sauce

\$228
(每位 Per Person)



鮑汁蝦籽扣關東遼參拌翡翠

Braised Sea Cucumber with Dried Shrimp Roe and Seasonal Vegetables in Abalone Sauce

\$288
(每位 Per Person)

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廚師推介 Chef Recommendation



辛辣 Spicy

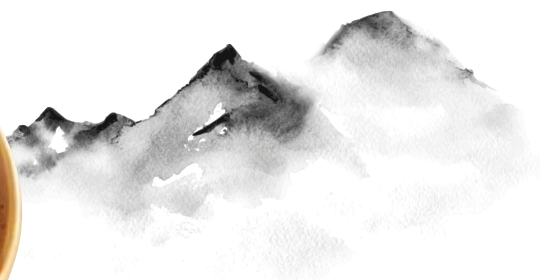


素食 Veggie



金牌釀焗蟹蓋

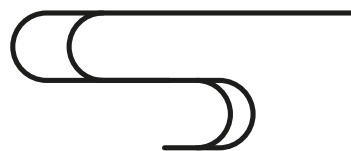
Baked Stuffed Crab Shell



金湯海明珠

Steamed Egg White with Shrimp
and Pumpkin Puree





海鮮

SEAFOOD



金湯海明珠

Steamed Egg White with Shrimp and Pumpkin Puree

\$98
(每位 Per Person)



金牌釀焗蟹蓋

Baked Stuffed Crab Shell

\$158
(每位 Per Person)

珍珠賽螃蟹

Scrambled Egg White with Scallop and Black Caviar

\$168

懷舊文尼醬焗大蝦皇

Baked Giant King Prawn in Garlic-bacon
Mayonnaise Sauce

\$188
(2件 2 Pieces)



鵝肝醬百花玉帶梨香

Foie Gras Paste stuffed in Deep-fried Scallop
and Shrimp Mousse with Pear

\$248

頭抽皇煎焗百花斑塊

Wok-fried Garoupa Fillet with Shrimp Mousse
in Soya Sauce

\$258

砂窩海參炒日本青椒

Wok-fried Sea Cucumber with Japanese Green
Pepper in Clay Pot

\$298



XO醬金銀帶子

Sautéed and Deep-fried Scallop in X.O. Sauce

\$338

精選海上鮮 - 星斑、老虎斑、澳洲龍蝦、 波士頓龍蝦、大花蝦、大肉蟹 (需預訂)

Catch of the Day - Spot Garoupa, Tiger Garoupa,
Australian Lobster, Boston Lobster, Live Shrimp,
Crab (Pre-order Item)

時價
Market Price



所有價目以港元計算，另設加壹服務費 All prices are in HKD and subject to 10% service charge



廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie



豬牛

PORK AND BEEF

照燒黑豚肉卷

Wok-seared Iberico Pork Rolls in Teriyaki Sauce

\$148



趣脆咕嚕肉

Crispy Sweet and Sour Pork with Pineapple

\$198

秀珍菇一口牛柳

Sautéed Beef tenderloin with Oyster Mushroom

\$268



紅燒牛肋骨肉

Braised Beef Rib in Brown Sauce

\$268

家禽

POULTRY

秘製醬皇鴿

Poached Marinated Pigeon with Home-made Soya Sauce

\$128
(壹隻 Whole)



懷舊香酥鴨

Deep-fried Duck Meat Coated with Mashed Taro

\$178

生煎魚露無骨雞

Wok-fried Boneless Chicken in Fish Sauce

\$198/ \$380
(半隻/壹隻 Half/Whole)



當紅脆皮三黃雞

Crispy Fried Chicken

\$198/ \$380
(半隻/壹隻 Half/Whole)



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廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie



米皇金腿浸菜遠

Poached Choi Sum and Yunnan
Ham in Congee Broth



蝦乾啫啫芥蘭煲

Sautéed Kale and Dried Shrimp
in Clay Pot





時令蔬菜及素菜

SEASONAL VEGETABLES AND VEGETARIAN DISHES



鮮百合杞子浸時蔬

Poached Seasonal Vegetables with Lily Bulb and Wolfberry

\$138



米皇金腿浸菜遠

Poached Choi Sum and Yunnan Ham in Congee Broth

\$168



蝦乾啫啫芥蘭煲

Sautéed Kale and Dried Shrimp in Clay Pot

\$168

雲腿扒津白

Braised Chinese Cabbage with Yunnan Ham

\$168



發財銀杏雙蔬

Braised Black Moss, Ginkgo and Seasonal Vegetables

\$168



羊肚菌腰果炒露荀

Sautéed Asparagus with Morel and Cashew Nut

\$168



松茸翡翠琵琶煎豆腐

Wok-fried Bean Curd with Matsutake

\$168



雀巢玲瓏翡翠琥珀

Stir-fried Assorted Vegetables with Glazed Walnuts
in Bird's Nest

\$168

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廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie





飯 麵

RICE AND NOODLES



菜遠清湯牛腩稻庭烏冬

Inaniwa Udon with Beef Brisket in Clear Broth

\$68
(每位 Per Person)

黯然銷魂飯

Steamed Rice with Barbecued Pork and Fried Egg

\$68
(每位 Per Person)

鴻圖蟹肉燴伊麵

Braised E-fu Noodles with Crabmeat

\$78
(每位 Per Person)
\$238
(例牌 Regular)

貴妃海鮮湯泡飯

Crispy and Steamed Rice in Seafood Supreme Broth

\$78
(每位 Per Person)
\$238
(例牌 Regular)



雞樅菌撈麵

Tossed Noodles with Termite Mushroom

\$158



砂窩櫻花蝦蛋白帶子炒絲苗

Egg White Fried Rice with Scallop and Sakura
Dried Shrimp in Clay Pot

\$188

澳洲和牛炒沙河粉

Fried Rice Noodles with Australian Wagyu Beef
in Soya Sauce

\$188

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廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie



紫雲夢境

Baked Chestnut Pudding in Ginger
Flavour with Purple Potato Ice-cream



桂香水中花

Sweetened Bean Curd Flavoured
with Osmanthus



甜品

DESSERTS

蛋白杏仁露

Sweetened Almond Cream with Egg White

\$48
(每位 Per Person)

香芒楊枝甘露

Chilled Mango Cream with Sago and Pomelo

\$48
(每位 Per Person)

蓮蓉西米焗布甸

Baked Sago Pudding with Lotus Seed Paste

\$48
(每位 Per Person)



桂香水中花

Sweetened Bean Curd Flavoured with Osmanthus

\$58
(每位 Per Person)



紫瀝夢境

Baked Chestnut Pudding in Ginger Flavour with
Purple Potato Ice-cream

\$78
(每位 Per Person)

冰花燉官燕

Double-boiled Bird's Nest in Rock Sugar

\$388
(每位 Per Person)

黑白芝麻卷

Black and White Sesame Roll

\$48
(3件 3 Pieces)

擂沙湯丸

Black Sesame Glutinous Rice Dumpling

\$48
(3件 3 Pieces)

萬壽蟠桃果 (需預訂)

Longevity Bun (Pre-order Item)

\$128
(10件 10 Pieces)

精美鮮果忌廉蛋糕 (需預訂)

Fresh Fruit Cream Cake (Pre-order Item)

\$380
(每磅 Per Pound)

香芒脆千層 (需預訂)

Mango Mille Feuille (Pre-order Item)

\$380
(每磅 Per Pound)

中國精選茗茶

Chinese Tea

\$20
(每位 Per Person)

X.O. 醬

X.O. Sauce

\$30
(每碟 Per Serving)

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廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie



雲
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NUVA

訂座熱線
Reservation Hotline
3606 8818

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