



雲  
●  
NUVA

雲

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》：「灋，江水大波謂之灋。」

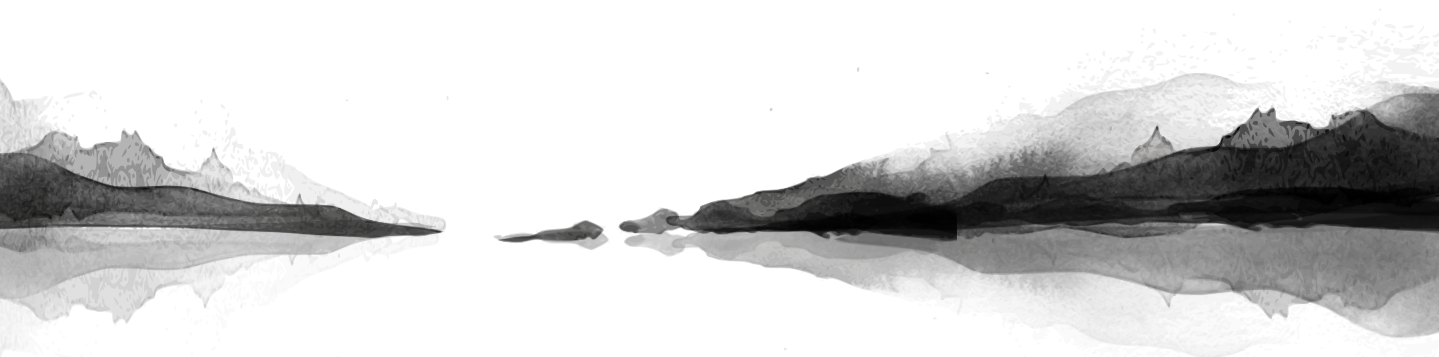
灋灋，是水流動的意思。

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



## DIM SUM



雲裳金箔鮮蝦餃皇

NUVA Steamed Crystal Shrimp Dumplings with Golden Foil

\$68

鮮肉乾蒸燒賣

Steamed Pork Dumplings with Shrimp

\$68

海鮮灌上湯餃

Seafood Dumpling in Supreme Broth

\$78

(每位 Per Person)



松露野菌餃

Steamed Wild Mushroom Dumplings Flavoured with Truffle Paste

\$58

蜜汁叉燒包

Steamed Barbecued Pork Buns

\$58



野菌蘑菇包

Steamed Buns with Wild Mushroom

\$58



黑魚籽金巢香酥帶子芋角

Deep-fried Mashed Taro with Scallop and Black Caviar

\$58



滿園花菊脆春卷

Spring Rolls with Shrimp in Chrysanthemum Shape

\$58

香焗鮑魚叉燒撻

Baked Barbecued Pork Tarts with Abalone

\$68



秘製XO醬炒蘿蔔糕

Pan-fried Turnip Cake with XO Sauce

\$58

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

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

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

 海鹽燒鮮鮑魚  
Fried Marinated Whole Abalone with Sea Salt \$128

酥炸椒鹽田雞腿  
Crispy Frog Leg with Spicy Salt \$88

# 明爐燒味

## BARBECUED SPECIALITIES

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

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

化皮乳豬件  
Barbecued Suckling Pig \$258

 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)

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



# 湯羹及燕窩

## SOUPS AND BIRD'S NEST



杞子濃湯燉花膠

Double-boiled Fish Maw in Supreme Broth

\$258

(每位 Per Person)



鮮蟹肉菠菜羹

Braised Crabmeat and Spinach Puree with Tofu

\$128

(每位 Per Person)

海鮮燕窩羹

Seafood Pottage with Bird's Nest

\$268

(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)

# 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)

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

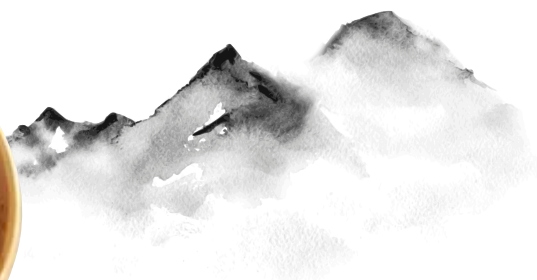


素食 Veggie





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



XO醬金銀帶子

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

\$338



金湯海明珠

Steamed Egg White with Shrimp and Pumpkin Puree

\$88  
(每位 Per Person)

頭抽皇煎焗百花斑塊

Wok-fried Garoupa Fillet with Shrimp Mousse in Soya Sauce

\$258



金牌釀焗蟹蓋

Baked Stuffed Crab Shell

\$128  
(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



黃金脆啤梨

Deep-fried Cuttlefish Mousse Stuffed with Pear

\$168

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

秀珍菇一口牛柳

Sautéed Beef with Seasonal Vegetables and Oyster Mushroom

\$268

西施馬蹄蒸手剉肉餅

Steamed Pork Patty with Water Chestnut and Egg White

\$148



紅燒牛肋骨肉

Braised Beef Rib in Brown Sauce

\$268



趣脆咕嚕肉

Crispy Sweet and Sour Pork with Pineapple

\$198

# 家禽

## POULTRY

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)



懷舊香酥鴨

Deep-fried Duck Meat Coated with Mashed Taro

\$178

秘製醬皇鴿

Poached Marinated Pigeon with Home-made Soya Sauce

\$128  
(壹隻 Whole)

蝦籽柚皮扣鵝掌

Braised Goose Web with Pomelo and Dried Shrimp Roe

\$98  
(每位 Per Person)

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



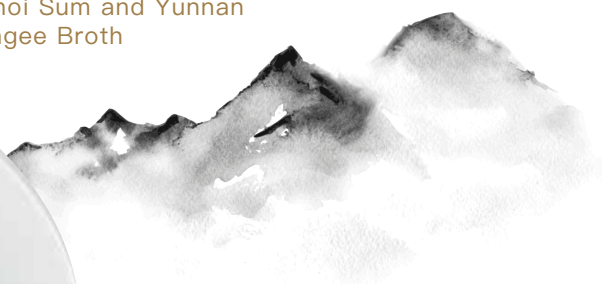
素食 Veggie





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



### 油茶樹菇炒荷芹秋葵

Sautéed Tea Tree Mushroom with Chinese Celery and Okra

\$168



### 松茸翡翠琵琶煎豆腐

Wok-fried Bean Curd with Matsutake

\$168

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

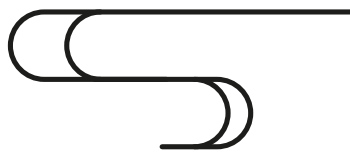


辛辣 Spicy



素食 Veggie





## 飯 麵

### RICE AND NOODLES



#### 鮑螺瑤柱金菇炆伊麵

Braised E-fu Noodles with Sea Conch, Shredded Conpoy and Enoki Mushroom

\$158



#### 雞糞菌撈麵

Tossed Noodles with Termite Mushroom

\$158

#### 砂窩鮑魚雞粒燴香米

Stewed Rice with Diced Chicken and Abalone in Clay Pot

\$188

#### 澳洲和牛炒沙河粉

Fried Noodles with Australian Wagyu Beef in Soya Sauce

\$188

#### 菜遠清湯牛腩稻庭烏冬

Inaniwa Udon with Beef Brisket in Clear Broth

\$68  
(每位 Per Person)



#### 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

#### 黯然銷魂飯

Steamed Rice with Barbecued Pork and Fried Egg

\$68  
(每位 Per Person)

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



### 紫雲夢境

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

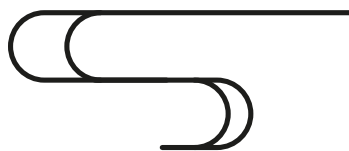


### 桂香水中花

Sweetened Bean Curd Flavoured  
with Osmanthus







## 甜品

## DESSERTS



### 桂香水巾花

Sweetened Bean Curd Flavoured with Osmanthus

\$58  
(每位 Per Person)

### 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)



### 紫雲夢境

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

\$78  
(每位 Per Person)

### 黑白芝麻卷

Black and White Sesame Roll

\$48

### 蜜餞脆麻花

Crisp Twist with Syrup

\$48

### 蓮蓉西米焗布甸

Baked Sago Pudding with Lotus Seed Paste

\$48  
(每位 Per Person)

### 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)

### 萬壽蟠桃果 (拾件) (需預訂)

Longevity Bun (10 Pieces)(Pre-order Item)

\$128

### 冰花燉官燕

Double-boiled Bird's Nest in Rock Sugar

\$388

### 中國精選茗茶

Chinese Tea

\$20  
(每位 Per Person)

### X.O. 醬

X.O. Sauce

\$30  
(每碟 Per Serving)

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



雲  
●  
NUVA

訂座熱線  
Reservation Hotline  
3606 8818

香港大嶼山 香港國際機場  
亞洲國際博覽館二樓  
Level 2, AsiaWorld-Expo,  
Hong Kong International Airport  
Lantau, Hong Kong

[www.asiaworld-expo.com](http://www.asiaworld-expo.com)

