



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》：「雲，江水大波謂之雲。」

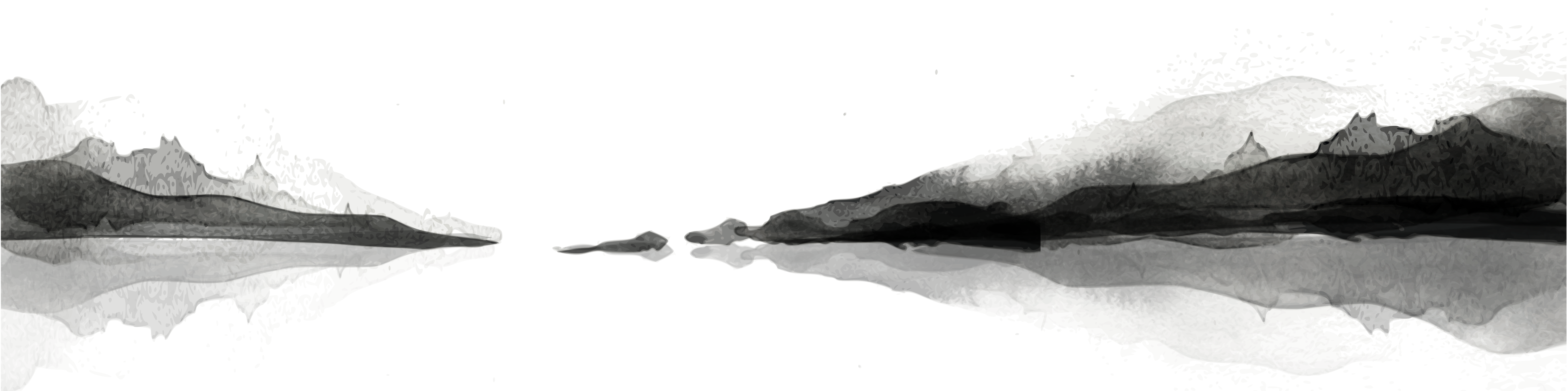
雲雲，是水流動的意思。

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.





雲裳金箔鮮蝦餃皇
NUVA Steamed Crystal
Shrimp Dumpling with
Golden Foil



滿園花菊脆春卷
Spring Roll with Shrimp
in Chrysanthemum Shape



蘿蔔絲酥餅
Baked Puff Pastry
with Turnip



DIM SUM

點心



芹香梅菜野菌餃

Steamed Wild Mushroom
Dumpling with Chinese Celery
and Preserved Vegetables

\$60 (3件 3 Pieces)

蜜汁叉燒包

Steamed Barbecued
Pork Bun

\$60 (3件 3 Pieces)



雲裳金箔鮮蝦餃皇

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)

帶子鳳眼餃

Steamed Scallop Dumpling
with Crab Roe

\$78 (3件 3 Pieces)

海鮮灌湯餃

Seafood Dumpling in
Supreme Broth

\$88 (每位 Per Person)



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)



香煎上素腐皮卷

Pan-fried Bean Curd Skin Roll
with Imperial Fungus

\$60 (3件 3 Pieces)

香焗鮑魚叉燒撻

Baked Barbecued
Pork Tart with Abalone

\$78 (2件 2 Pieces)



廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie

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

供應時間 Available Time: 11:30 – 14:30



梅酒鮑魚
Chilled Abalone with
Plum Wine

APPETIZER

涼菜小食

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

鴨肝醬脆炸蝦丸

Deep-fried Shrimp Mousse with Duck Liver Paste

\$128



海鹽燒鮮鮑魚

Fried Marinated Whole Abalone with Sea Salt

\$138



梅酒鮑魚

Chilled Abalone with Plum Wine

\$138 (每位 Per Person)



黃金脆啤梨

Deep-fried Cuttlefish Mousse Stuffed with Pear

\$168

BARBECUED SPECIALTIES

明爐燒味



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)

瑤柱香妃鬚鬚雞

Poached Chicken with Conpoy

\$198/ \$380
(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

大師燒鵝皇 (需預訂)

Deluxe Roasted Goose (Pre-order Item)

\$400/ \$780
(半隻/壹隻 Half/Whole)



廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie

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酸辣海鮮羹
Hot and Sour Soup with
Seafood



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

SOUPS

湯羹



杏汁白肺湯

Double-boiled Pork Lung
with Almond Cream

\$88 (每位 Per Person)



羊肚菌甘筍燉津栗

Double-boiled Chestnut
Soup with Carrot and Morel

\$88 (每位 Per Person)

濃湯花膠雞絲羹

Fish Maw and Shredded
Chicken in Supreme Broth

\$168 (每位 Per Person)



酸辣海鮮羹

Hot and Sour Soup with
Seafood

\$168 (每位 Per Person)

ABALONE AND SEA CUCUMBER

鮑魚及海參



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)



廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie

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金牌釀焗蟹蓋
Baked Stuffed Crab Shell



惹味粉絲蝦球煲
Wok-fried Glass Noodles
with Prawn in Clay Pot





金湯海明珠

Steamed Egg White with Shrimp and Pumpkin Purée

\$128 (每位 Per Person)

上湯焗大蝦

Baked King Prawn in Supreme Broth

\$148 (每位 Per Person)



金牌釀焗蟹蓋

Baked Stuffed Crab Shell

\$198 (每位 Per Person)

頭抽皇煎焗百花鱸魚

Wok-fried Seabass Fillet with Shrimp Mousse in Soya Sauce

\$258



鵝肝醬百花玉帶梨香

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

\$268

蟹肉大良炒鮮奶

Stir-fried Milk with Crabmeat

\$268

惹味粉絲蝦球煲

Wok-fried Glass Noodles with Prawn in Clay Pot

\$328



XO醬金銀帶子

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

\$368

精選海上鮮 – 星斑、

老虎斑、澳洲龍蝦、

波士頓龍蝦、

海中蝦、肉蟹 (需預訂)

Catch of the Day –

Spotted Garoupa,

Tiger Garoupa,

Australian Lobster,

Boston Lobster, Live Shrimp,

Mud Crab (Pre-order Item)

時價 Market Price



廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie



黑寶石香羅葉爆和牛
Wok-fried Wagyu Beef with
Black Garlic and Basil

PORK AND BEEF

豬牛

照燒黑豚肉卷
Wok-seared Ibérico Pork
Roll in Teriyaki Sauce

\$148



趣脆咕嚕肉
Crispy Sweet and Sour Pork
with Pineapple

\$198

黑寶石香羅葉爆和牛
Wok-fried Wagyu Beef with
Black Garlic and Basil

\$288



紅燒牛肋骨肉
Braised Beef Rib in
Brown Sauce

\$308

POULTRY

家禽

秘製醬皇鴿
Poached Marinated Pigeon
with Homemade
Soya Sauce

\$128 (壹隻 Whole)



懷舊香酥鴨
Deep-fried Duck Meat Coated
with Mashed Taro

\$198

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)



廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie

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雲腿竹筴扒時蔬
Braised Vegetables with
Bamboo Pith and
Yunnan Ham



鮮舞茸小米浸菜苗
Poached Baby Vegetables
and Maitake Mushroom with
Millet Porridge





SEASONAL VEGETABLES AND VEGETARIAN DISHES

時令蔬菜及素菜

鮮百合杞子浸時蔬
Poached Seasonal Vegetables
with Lily Bulb and Wolfberry

\$138

清炒時令蔬菜
Sautéed Seasonal Vegetables

\$138

雲腿竹笙扒時蔬
Braised Vegetables with
Bamboo Pith and
Yunnan Ham

\$168



米皇金腿浸菜遠
Poached Choi Sum and
Yunnan Ham in Congee Broth

\$168

鮮舞茸小米浸菜苗
Poached Baby Vegetables
and Maitake Mushroom with
Millet Porridge

\$178



羊肚菌腰果炒露荀
Sautéed Asparagus with Morel
and Cashew Nut

\$168



蝦乾啫啫芥蘭煲
Sautéed Kale and Dried Shrimp
in Clay Pot

\$168



松茸翡翠琵琶煎豆腐
Wok-fried Bean Curd with
Matsutake

\$168



廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie

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原隻鮑魚撈麵
Tossed Noodles with
Whole Abalone

飯麵

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)



原隻鮑魚撈麵
Tossed Noodles with
Whole Abalone

\$108 (每位 Per Person)



南瓜花膠小米粥
Millet Porridge with Fish
Maw Flavoured with Pumpkin

\$168 (每位 Per Person)



砂窩櫻花蝦蛋白帶子
炒絲苗

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

\$188

澳洲和牛炒沙河粉
Fried Rice Noodles with
Australian Wagyu Beef
in Soya Sauce

\$188



西班牙紅蝦煲仔飯
Steamed Rice with Spanish
Carabinero Prawn in Clay Pot

\$368 (每位 Per Person)



廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie



百鳳朝凰(需預訂)
Delightful Dessert
(Pre-order Item)



DESSERTS

甜品

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)

迷你鮮果碟

Mini Fruit Platter

\$48 (每位 Per Person)



桂香水巾花

Sweetened Bean Curd
Flavoured with Osmanthus

\$58 (每位 Per Person)



紫雲夢境

Baked Chestnut Pudding in
Ginger Flavoured 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)

南瓜露雙皮奶 拼

脆皮炸鮮奶

Double Layer Milk Custard
Flavoured with Pumpkin
Accompanied with Deep-fried Milk

\$88 (每位 Per Person)



百鳳朝凰(需預訂)

Delightful Dessert
(Pre-order Item)

\$968

雜項收費

Miscellaneous Charges

開瓶費(每樽) \$260

Corkage fee \$260 per bottle

切餅費(每個) \$100

Cake-cutting fee \$100 per piece

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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訂座熱線
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3606 8818

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