



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.



葫蘆鹹水角

Deep-fried Glutinous Rice
Dumpling Stuffed with Dried
Shrimps and Pork



蘆筍蟹肉餃

Steamed Crabmeat Dumpling
with Asparagus





DIM SUM



海鮮灌湯餃

Seafood Dumpling in Supreme Broth

\$98 (每位 Per Person)

蘆筍蟹肉餃

Steamed Crabmeat Dumpling with Asparagus

\$88 (3件 3 Pieces)

雲裳金箔蝦餃皇

NUVA Steamed Crystal Shrimp Dumpling with Gold Foil

\$85 (4件 4 Pieces)

瑤柱乾蒸燒賣

Steamed Pork Dumpling with Conpoy

\$85 (4件 4 Pieces)

蜜汁叉燒包

Steamed Barbecued Pork Bun

\$68 (3件 3 Pieces)

芹香梅菜野菌餃

Steamed Wild Mushroom Dumpling with Chinese Celery and Preserved Vegetables

\$68 (3件 3 Pieces)

高湯鮮竹牛肉球

Steamed Minced U.S. Angus Beef Ball with Bean Curd Sheet in Supreme Broth

\$68 (3件 3 Pieces)

香菇棉花雞

Steamed Chicken with Fish Maw and Black Mushroom

\$60

焗鮑魚叉燒撻

Baked Barbecued Pork Tart with Abalone

\$88 (2件 2 Pieces)

雪花牛肉煎鍋貼

Pan-fried U.S Angus Beef Dumpling

\$88 (3件 3 Pieces)

滿園花菊脆春卷

Chrysanthemum Shaped Spring Roll with Shrimp

\$68 (3件 3 Pieces)



減碳食材 Low Carbon Ingredients



可持續食材 Sustainable Ingredients



廚師推介 Chef Recommendation



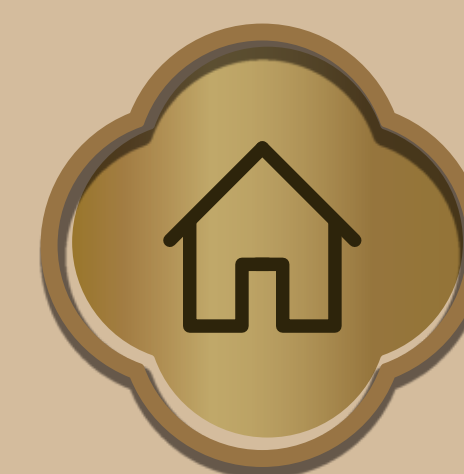
辛辣 Spicy



素食 Veggie



DIM SUM



香酥黑魚籽帶子芋角

Deep-fried Mashed Taro
with Scallop and
Black Caviar

\$68 (3件 3 Pieces)

蘿蔔絲酥餅

Baked Turnip 
Puff Pastry

\$68 (3件 3 Pieces)

焗菠蘿叉燒包

Baked Barbecued
Pork Bun with Pineapple

\$68 (3件 3 Pieces)

肉醬煎蘿蔔糕

Pan-fried Turnip Cake with
Meat Sauce

\$68 (3件 3 Pieces)

葫蘆鹹水角

Deep-fried Glutinous Rice
Dumpling Stuffed with Dried
Shrimps and Pork

\$68 (3件 3 Pieces)

西班牙叉燒腸粉 拼

韭黃鮮蝦腸粉

Steamed Rice Flour Roll
with Twin Flavours
(Iberico Barbecued Pork & Shrimp)

\$88

春風得意米網腸

Steamed Rice Roll with Crispy
Shrimp Spring Roll

\$88 (4件 4 Pieces)



減碳食材 Low Carbon Ingredients



可持續食材 Sustainable Ingredients



廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie



百香果醬山藥

Marinated Chinese Yam in
Passion Fruit Sauce



脆皮糯米乳豬 (需預訂) 
Barbecued Suckling Pig Filled
with Glutinous Rice
(Pre-order Item)



APPETIZER

涼菜小食

話梅涼拌萵筍  
Marinated Chinese Celtuce
with Plum Sauce
\$78

百香果醬山藥 
Marinated Chinese Yam in
Passion Fruit Sauce
\$78

沙薑無骨元蹄片 
Marinated Pork Knuckle
with Ginger
\$88

天府麻辣雞  
Marinated Chicken with
Sichuan Spicy Sauce
\$128

梅酒鮑魚 
Chilled Abalone with
Plum Wine
\$138 (每位 Per Person)

海鹽燒鮮鮑魚 
Fried Marinated Whole
Abalone with Sea Salt
\$148 (2件 2 Pieces)

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

玫瑰香燻鱈魚  
Smoked Cod Fish with Rosé
Scent
\$128 (4件 4 Pieces)

椒鹽白飯魚 
Deep-fried White Bait
with Spicy Salt
\$88

 鳳肝蜜汁金錢雞 (兩件起)  
Baked Barbecued Pork
with Sliced Pork Fat
and Chicken Liver
(Minimum Order for 2 Pieces)
\$68 (每件 Per Piece)

 招牌蜜汁叉燒皇 
Signature Barbecued Pork
\$228

化皮乳豬件 
Barbecued Suckling Pig
\$278

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

脆皮糯米乳豬 (需預訂) 
Barbecued Suckling Pig Filled
with Glutinous Rice
(Pre-order Item)
\$480/ \$860
(半隻/壹隻 Half/Whole)

 減碳食材 Low Carbon Ingredients  可持續食材 Sustainable Ingredients

 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

BARBECUED SPECIALITIES

明爐燒味



酸辣海鮮羹 🌶️
Hot and Sour Seafood Soup



石斛螺頭燉雞湯 🍲
Double-boiled Sea Conch Soup
with Chicken and Dendrobium



SOUPS

湯羹



杏汁白肺湯



Double-boiled Pork Lung
Soup with Almond Cream

\$108 (每位 Per Person)

石斛螺頭燉雞湯



Double-boiled Sea Conch
Soup with Chicken and
Dendrobium

\$158 (每位 Per Person)

松茸竹笙燉如意



Double-boiled Matsutake Soup
with Fungus and Bamboo Pith

\$88 (每位 Per Person)

濃湯花膠雞絲羹



Braised Fish Maw and
Shredded Chicken in Supreme
Broth

\$168 (每位 Per Person)

蟹肉粟米羹

Sweet Corn Soup with Crabmeat

\$108 (每位 Per Person)

酸辣海鮮羹



Hot and Sour Seafood Soup

\$108 (每位 Per Person)

ABALONE AND SEA CUCUMBER

鮑魚及海參

原隻蠔皇5頭

南非鮮鮑魚

Braised South African 5 Heads
Abalone in Oyster Sauce

\$238 (每位 Per Person)

原隻蠔皇15頭

南非吉品鮑魚

Braised Whole South African
15 Heads Dried Abalone in
Oyster Sauce

\$1,180 (每位 Per Person)

原隻蠔皇20頭

南非吉品鮑魚

Braised Whole South African
20 Heads Dried Abalone
in Oyster Sauce

\$588 (每位 Per Person)



鮑汁蝦籽扣關東遼參

伴翡翠

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

\$338 (每位 Per Person)



減碳食材 Low Carbon Ingredients



可持續食材 Sustainable Ingredients



廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie

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芙蓉金沙蝦球 🍤 🍳
Deep-fried Prawns with Salted
Egg Yolk and Scrambled Egg White

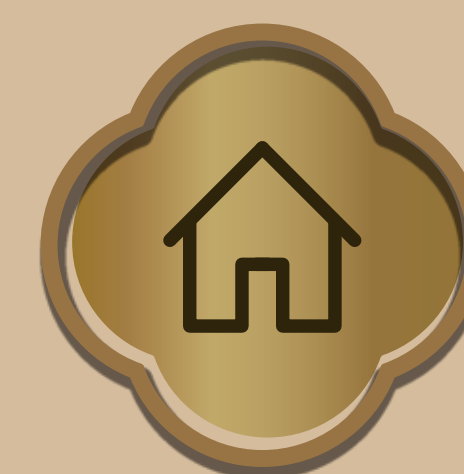


白雪尋龍 (兩位起) 🍽️
Sautéed Lobster with Egg
White and Caviar
(Minimum 2 Persons)



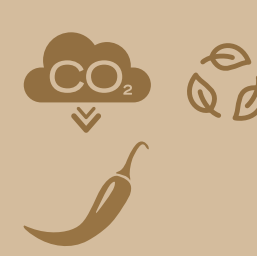
SEAFOOD

海鮮



青花椒煎焗龍躉翅

Wok-fried Giant Garoupa with Green Peppercorns



\$128 (每位 Per Person)



金湯海明珠



Steamed Egg White with Prawn and Pumpkin Purée

\$148 (每位 Per Person)

珊瑚玉龍帶子



Braised Scallop with Shrimp Mousse and Crab Roe

\$178 (每位 Per Person)

百花炸釀蟹鉗



Deep-fried Crab Claw Stuffed with Shrimp Mousse

\$88 (每位 Per Person)



金牌焗釀蟹蓋

Baked Stuffed Crab Shell

\$238 (每位 Per Person)

白雪尋龍 (兩位起)



Sautéed Lobster with Egg White and Caviar
(Minimum 2 Persons)

\$358 (每位 Per Person)

惹味粉絲蝦球煲



Wok-fried Glass Noodles with Prawn in Clay Pot

\$348

芙蓉金沙蝦球



Deep-fried Prawns with Salted Egg Yolk and Scrambled Egg White

\$288 (4件 4 Pieces)

頭抽皇煎焗百花鱸魚



Wok-fried Seabass Fillet with Shrimp Mousse in Supreme Soy Sauce

\$268

沙巴龍躉兩食



Duo of Sabah Giant Garoupa (碧綠龍躉球 & 紅炆斑腩煲)

Wok-fried Garoupa Fillet with Seasonal Vegetables and Braised Garoupa Belly and Shredded Pork in Casserole

\$598

海皇翠塘豆腐

Steamed Bean Curd with Assorted Seafood and Vegetables

\$178

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



減碳食材 Low Carbon Ingredients



可持續食材 Sustainable Ingredients



廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie

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PORK AND BEEF

豬牛

手剝土魷馬蹄蒸肉餅

Steamed Minced Pork with
Dried Squid and
Water Chestnuts

\$178



趣脆咕嚕肉

Crispy Sweet and Sour Pork
with Pineapple

\$208

黑寶石爆美國安格斯 牛柳粒

Wok-fried U.S. Angus Beef
Cube with Black Garlic and
Basil

\$318

紅燒美國安格斯 牛肋骨肉

Braised U.S. Angus Beef
Short Rib in Brown Sauce

\$368



POULTRY

家禽

紅燒乳鴿

Roasted Crispy Pigeon

\$108 (每隻 Per Piece)

玫瑰豉油雞

Marinated Chicken in
Soy Sauce

\$208/ \$398
(半隻/壹隻 Half/Whole)

當紅炸子雞

Crispy Fried Chicken

\$208/ \$398
(半隻/壹隻 Half/Whole)

脆皮芝麻雞

Crispy Chicken with Sesame

\$208/ \$398
(半隻/壹隻 Half/Whole)



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高湯竹笙釀官燕

Braised Bamboo Piths Filled
with Bird's Nest in Supreme Broth





SEASONAL VEGETABLES AND VEGETARIAN DISHES

時令蔬菜及素菜

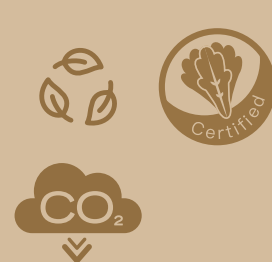
BIRD'S NEST

燕窩

雲腿竹笙扒本地水耕菜

Braised Locally Farmed
Hydroponics Vegetables with
Bamboo Pith and Yunnan Ham

\$188



蝦乾啫啫芥蘭煲

Sautéed Kale and Dried
Shrimp in Clay Pot

\$188



鮮舞茸小米浸菜苗

Poached Baby Vegetables
and Maitake Mushroom with
Millet Porridge

\$178



松茸翡翠琵琶煎豆腐

Wok-fried Bean Curd with
Matsutake Mushroom

\$168



鮮腐竹豆乳浸菜苗

Poached Vegetables with
Soya Milk and Bean Curd Sheet

\$168



清炒本地水耕菜

Sautéed Locally Farmed
Hydroponics Vegetables

\$168



鮮淮山百合甜粟米

Steamed Sweet Corn with
Chinese Yam and Lily Bulbs

\$98 (每位 Per Person)



高湯竹笙釀官燕

Braised Bamboo Piths Filled
with Bird's Nest in
Supreme Broth

\$208 (每位 Per Person)



減碳食材 Low Carbon Ingredients



可持續食材 Sustainable Ingredients



漁農自然護理署認證本地水耕菜
AFCD Certified Local Veggies



廚師推介 Chef Recommendation



辛辣 Spicy



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原隻鮑魚撈麵 🍜 🌿
Tossed Noodles with
Whole Abalone



RICE AND NOODLES

飯麵

原隻鮑魚撈麵

Tossed Noodles with
Whole Abalone

\$118 (每位 Per Person)

清湯牛腩稻庭烏冬

Inaniwa Udon with Beef Brisket
in Clear Broth

\$88 (每位 Per Person)

黯然銷魂飯

Steamed Rice with Barbecued
Pork and Fried Egg

\$95 (每位 Per Person)

鴻圖蟹肉燴伊麵

Braised E-fu Noodles with
Crabmeat

\$88 (每位 Per Person)

\$238 (例牌 Regular)

雲裳特色炒飯

Fried Rice with Minced Pork
and Preserved Vegetables

\$178

砂窩櫻花蝦蛋白帶子 炒絲苗

Fried Rice with Scallops, Dried
Sakura Shrimps and Egg White
in Clay Pot

\$228

瑤柱桂花炒新竹米粉

Stir-fried Vermicelli with
Conpoy and Egg

\$208

美國安格斯牛肉炒沙河粉

Fried Rice Noodles with
U.S. Angus Beef
in Soya Sauce

\$208



減碳食材 Low Carbon Ingredients



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堂弄豆腐花

Homemade Silky Bean Curd
with Brown Sugar





DESSERTS

甜品



蛋白杏仁露

Sweetened Almond Cream
with Egg White

\$58 (每位 Per Person)

香芒楊枝甘露

Chilled Mango Cream with Sago
and Pomelo

\$58 (每位 Per Person)

桂香水中花

Sweetened Bean Curd
Flavoured with Osmanthus

\$58 (每位 Per Person)

堂弄豆腐花

Homemade Silky Bean Curd
with Brown Sugar

\$68 (每位 Per Person)

時令鮮果碟

Seasonal Fruit Platter

\$58 (每位 Per Person)

天山棗皇糕

Steamed Red Date Pudding

\$48 (3件 3 Pieces)

擂沙湯圓

Steamed Glutinous Dumplings
with Sesame and
Peanuts Powder

\$68 (4件 4 Pieces)

麻香花瓶蓮蓉酥

Baked Puff with Lotus Paste

\$68 (3件 3 Pieces)

紫雲夢境

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

\$88 (每位 Per Person)

百鳳朝凰

Delightful Dessert

\$968 (需預訂) (Pre-order Item)

雜項收費
Miscellaneous Charges

開瓶費(每樽) \$400/ \$600
Corkage fee \$400/ \$600 per bottle

切餅費(每個) \$100
Cake-cutting fee \$100 per piece

中國精選茗茶
Chinese Tea \$25 (每位 Per Person)

XO醬
XO Sauce \$32 (每碟 Per Serving)



減碳食材 Low Carbon Ingredients



可持續食材 Sustainable Ingredients



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素食 Veggie

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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

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