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。
《説文解字・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

圖片只供參考 Photo for reference only

點心 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)

澐裳金箔蝦餃皇
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)

廚師推介 Chef Recommendation　辛辣 Spicy　素食 Veggie

認證安格斯 Certified Angus Beef®

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

點心 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)

廚師推介 Chef Recommendation　辛辣 Spicy　素食 Veggie

認證安格斯 Certified Angus Beef®

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供應時間 Available Time: 11:30 – 14:30

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

圖片只供參考 Photo for reference only

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

圖片只供參考 Photo for reference only

涼菜小食
APPETIZER

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

$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 (3件 3 Pieces)

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

明爐燒味
BARBECUED SPECIALITIES

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)

廚師推介 Chef Recommendation　辛辣 Spicy　素食 Veggie

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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

圖片只供參考 Photo for reference only

湯羹 SOUPS

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）

鮑魚及海參 ABALONE AND SEA CUCUMBER

蠔皇南非鮑魚
Braised South African Abalone in Oyster Sauce

$238（每位 Per Person）

原隻蠔皇15頭南非乾鮑魚
Braised Whole South African 15 Heads Abalone in Oyster Sauce

$1,180（每位 Per Person）

原隻蠔皇25頭南非乾鮑魚
Braised Whole South African 25 Heads 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）

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

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

圖片只供參考 Photo for reference only

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

圖片只供參考 Photo for reference only

海鮮 SEAFOOD

青花椒煎焗龍蔓翅
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

沙巴龍蔓兩食
Duo of Sabah Giant Garoupa
(碧綠龍蔓球 & 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

廚師推介 Chef Recommendation　辛辣 Spicy　素食 Veggie

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豬牛 PORK AND BEEF

手剁土魷馬蹄蒸肉餅
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

家禽 POULTRY

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)

辛辣 Spicy　素食 Veggie

廚師推介 Chef Recommendation　認證安格斯 Certified Angus Beef®

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

高湯竹笙釀官燕
Braised Bamboo Piths Filled
with Bird's Nest in Supreme Broth

圖片只供參考 Photo for reference only

時令蔬菜及素菜
SEASONAL VEGETABLES AND VEGETARIAN DISHES

燕窩
BIRD'S NEST

雲腿竹笙扒本地水耕菜
Braised Locally Farmed Hydroponics Vegetables with Bamboo Pith and Yunnan Ham
$188

蝦乾嗜嗜芥蘭煲
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

高湯竹笙釀官燕
Braised Bamboo Piths Filled with Bird's Nest in Supreme Broth
$208 (每位 Per Person)

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)

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　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

原隻鮑魚撈麵
Tossed Noodles with
Whole Abalone

圖片只供參考 Photo for reference only

飯麵
RICE AND NOODLES

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)

澐裳特色炒飯
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

廚師推介 Chef Recommendation　辛辣 Spicy　素食 Veggie

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堂弄豆腐花
Homemade Silky Bean Curd
with Brown Sugar

圖片只供參考 Photo for reference only

甜品 DESSERTS

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)

廚師推介 Chef Recommendation　辛辣 Spicy　素食 Veggie

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雲 NUVA

訂座熱線
Reservation Hotline
3606 8818

香港大嶼山 香港國際機場
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