



雲
◆
NUVA

漚

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》：「漚，江水大波謂之漚。」

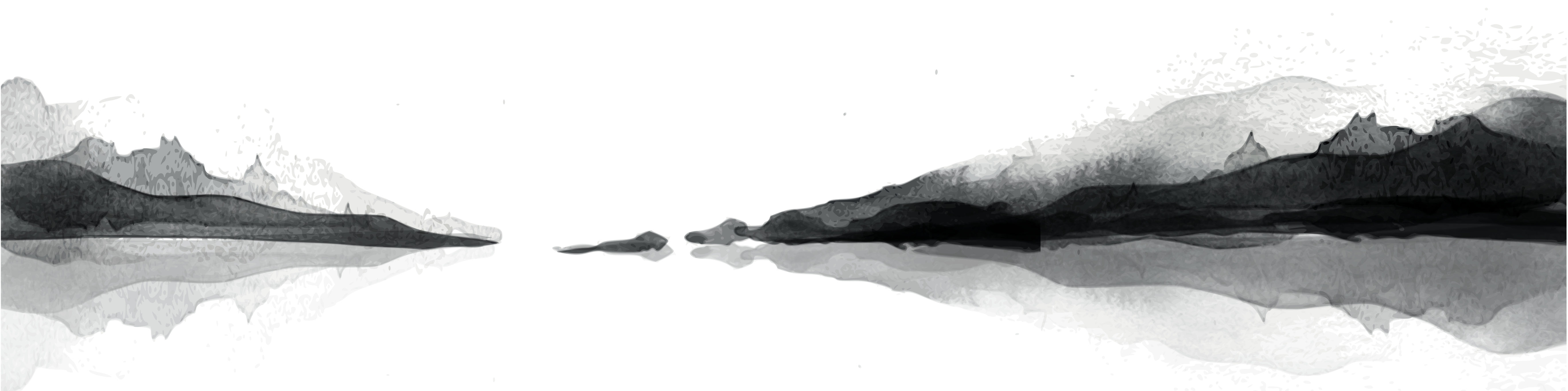
漚漚，是水流動的意思。

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.





家鄉蔥油餅
Deep-fried Shallot Cake
and Sesame



香菇棉花雞
Steamed Chicken with Fish Maw
and Black Mushroom



DIM SUM

點心



芹香梅菜野菌餃

Steamed Wild Mushroom
Dumpling with Chinese Celery
and Preserved Vegetables

\$68 (3件 3 Pieces)

蜜汁叉燒包

Steamed Barbecued
Pork Bun

\$68 (3件 3 Pieces)



雲裳金箔鮮蝦餃皇

NUVA Steamed Crystal
Shrimp Dumpling with
Golden Foil

\$78 (4件 4 Pieces)

鮮肉乾蒸燒賣

Steamed Pork Dumpling
with Shrimp

\$78 (4件 4 Pieces)



家鄉蔥油餅

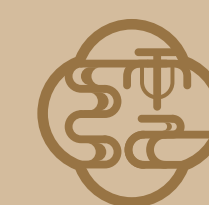
Deep-fried Shallot Cake
and Sesame

\$68

海鮮灌湯餃

Seafood Dumpling in
Supreme Broth

\$98 (每位 Per Person)



滿園花菊脆春卷

Spring Roll with Shrimp
in Chrysanthemum Shape

\$68 (3件 3 Pieces)



黑魚籽金巢香酥

帶子芋角

Deep-fried Mashed Taro
with Scallop and
Black Caviar

\$68 (3件 3 Pieces)



蘿蔔絲酥餅

Baked Puff Pastry
with Turnip

\$68 (3件 3 Pieces)

香菇棉花雞

Steamed Chicken with Fish Maw
and Black Mushroom

\$60

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



DIM SUM

點心



高湯鮮竹美國安格斯牛肉球

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

\$68 (3件 3 Pieces)

賽螃蟹帶子餃

Steamed Scallop Dumpling with Shrimp Mousse and Egg White

\$98 (3件 3 Pieces)

焗菠蘿叉燒餐包

Baked Barbecued Pork Bun with Pineapple

\$68 (3件 3 Pieces)

生煎和牛楓葉包

Pan-fried Wagyu Beef Bun with Spring Onions

\$98 (3件 3 Pieces)

潮式鮮蝦韭菜粿

Pan-fried Chives Dumpling with Shrimp

\$68 (3件 3 Pieces)

西班牙叉燒腸粉 拼

韭黃鮮蝦腸粉

Steamed Rice Flour Roll with Twins Flavour (Barbecued Pork & Shrimp)

\$88

蒿苳帶子腸粉 拼

羅漢上素腸粉

Steamed Rice Flour Roll with Twins Flavour (Scallop & Imperial Fungus)

\$88



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

沙薑無骨元蹄片
Marinated Pork Knuckle
with Ginger



涼拌鴛鴦雞
Marinated Fillet of Chicken
with Spicy Sauce



芝麻脆皮鹽焗雞
Salt Baked Chicken with Sesame



APPETIZER

涼菜小食

BARBECUED SPECIALTIES

明爐燒味

蔥油海蜆頭

Marinated Jelly Fish Head
with Scallion Dressing

\$78

沙薑無骨元蹄片

Marinated Pork Knuckle
with Ginger

\$88



涼拌鴛鴦雞

Marinated Fillet of Chicken
with Spicy Sauce

\$98

鵝肝醬脆炸蝦丸

Deep-fried Shrimp Mousse
with Goose Liver Paste

\$138



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)

\$58（每件 Per Piece）

芝麻脆皮鹽焗雞

Salt Baked Chicken with Sesame

\$208/ \$398

（半隻/壹隻 Half/Whole）



招牌蜜汁叉燒皇

Signature Barbecued Pork

\$198



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

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

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



羊肚菌甘筍燉津栗
Double-boiled Chestnut
Soup with Carrot and Morel

芙蓉蟹肉魚肚羹
Braised Fish Maw Soup with
Crab Meat and Egg White



SOUPS

湯羹



羊肚菌甘筍燉津栗
Double-boiled Chestnut
Soup with Carrot and Morel

\$88 (每位 Per Person)



杏汁白肺湯
Double-boiled Pork Lung
Soup with Almond Cream

\$98 (每位 Per Person)

芙蓉蟹肉魚肚羹
Braised Fish Maw Soup with
Crab Meat and Egg White

\$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)



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)



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

\$308 (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)

ABALONE AND SEA CUCUMBER

鮑魚及海參



廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie

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蔥頭煎封筍殼魚
Crispy-fried Marble
Goby with Shallot and
Soya Sauce



🌶️ XO醬金巢北海道元貝
Sautéed Hokkaido Scallop with
XO Sauce in Crispy Nest



柚子香蜜蝦球配脆多士
Deep-fried Prawn with Toast
in Citron Honey Sauce



金湯海明珠

Steamed Egg White with Shrimp and Pumpkin Purée

\$128 (每位 Per Person)

柚子香蜜蝦球配脆多士

Deep-fried Prawn with Toast in Citron Honey Sauce

\$238 (4件 4 Pieces)



金牌釀焗蟹蓋

Baked Stuffed Crab Shell

\$218 (每位 Per Person)

頭抽皇煎焗百花鱸魚

Wok-fried Seabass Fillet with Shrimp Mousse in Soya Sauce

\$268

蔥頭煎封筍殼魚

Crispy-fried Marble Goby with Shallot and Soya Sauce

\$388

蟹肉大良炒鮮奶

Stir-fried Milk with Crab Meat

\$268

惹味粉絲蝦球煲

Wok-fried Glass Noodles with Prawn in Claypot

\$338



XO醬金巢北海道元貝

Sautéed Hokkaido Scallop with XO Sauce in Crispy Nest

\$398

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

滷霧肉
Braised Marinated
Pork Belly



三杯酒鮑魚乳鴿片
Three-cup Wine Pigeon
Fillet with Abalone



左宗棠雞球煲
Wok-fried Chicken Fillet
with Hot and Sour Sauce in
Claypot

椒鹽田雞腿
Deep-fried Frog Leg
with Spicy Salt





PORK AND BEEF

豬牛

雲霧肉

Braised Marinated
Pork Belly

\$88 (每位 Per Person)



趣脆咕嚕肉

Crispy Sweet and Sour Pork
with Pineapple

\$208



黑寶石香羅葉爆美國 安格斯牛柳粒

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

\$298



紅燒美國安格斯 牛肋骨肉

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

\$338

POULTRY

家禽

椒鹽田雞腿

Deep-fried Frog Leg
with Spicy Salt

\$168



懷舊香酥鴨

Deep-fried Duck Meat Coated
with Mashed Taro

\$198

三杯酒鮑魚乳鴿片

Three-cup Wine Pigeon
Fillet with Abalone

\$288

生煎魚露無骨雞

Wok-fried Boneless Chicken
in Fish Sauce

\$208/ \$398

(半隻/壹隻 Half/Whole)



當紅脆皮三黃雞

Crispy Fried Chicken

\$208/ \$398

(半隻/壹隻 Half/Whole)



左宗棠雞球煲

Wok-fried Chicken Fillet
with Hot and Sour Sauce in
Claypot

\$198



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



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



乳香翡翠素千層
Braised Bean Curd Sheet
with Preserved Red Bean
Curd and Seasonal Vegetables



SEASONAL VEGETABLES AND VEGETARIAN DISHES

時令蔬菜及素菜



清炒本地水耕菜

Sautéed Locally Framed
Hydroponics Vegetables
\$158



雲腿竹笙扒本地
水耕菜

Braised Locally Framed
Hydroponics Vegetables with
Bamboo Pith and Yunnan Ham
\$188



南乳翡翠素千層

Braised Layered Tofu Sheet
with Preserved Red Bean Curd
Sauce and Vegetables
\$188



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 Claypot
\$188



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



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

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雲裳特色炒飯
Fried Rice with Minced Pork
and Preserved Vegetables





RICE AND NOODLES

飯麵

菜遠清湯牛腩稻庭烏冬
Inaniwa Udon with Beef Brisket
in Clear Broth

\$78 (每位 Per Person)

黯然銷魂飯
Steamed Rice with Barbecued
Pork and Fried Egg

\$78 (每位 Per Person)

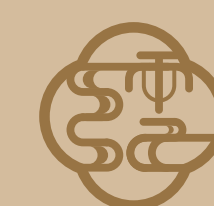
鴻圖蟹肉燴伊麵
Braised E-fu Noodles with
Crab Meat

\$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)



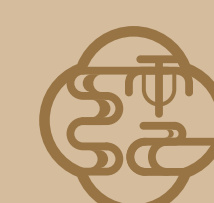
原隻鮑魚撈麵
Tossed Noodles with
Whole Abalone

\$108 (每位 Per Person)



雲裳特色炒飯
Fried Rice with Minced Pork
and Preserved Vegetables

\$168



砂窩櫻花蝦蛋白帶子
炒絲苗

Egg White Fried Rice with
Scallop and Dried Sakura
Shrimp in Claypot

\$208

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

\$188



廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie

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麻香花瓶蓮蓉酥
Baked Puff with
Lotus Paste



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)

麻香花瓶蓮蓉酥

Baked Puff with Lotus Paste

\$68 (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)

XO 醬

XO Sauce

\$30 (每碟 Per Serving)



廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie

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雲
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NUVA

訂座熱線
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3606 8818

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