



灩
◆
NUVA

灩

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》：「灩，江水大波謂之灩。」

灩灩，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.



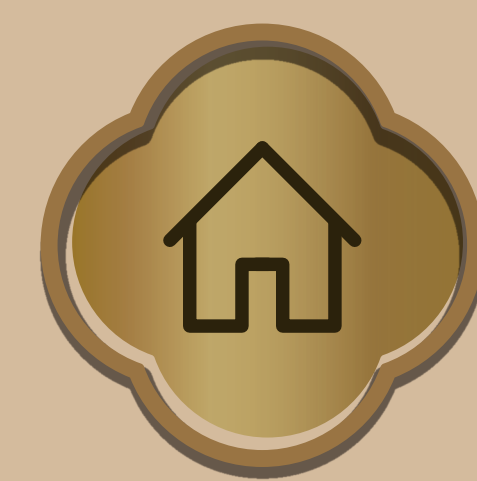


家鄉蔥油餅
Deep-fried Shallot Cake
with Sesame



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





 芹香梅菜野菌餃
Steamed Wild Mushroom
Dumplings 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
Gold Foil
\$85 (4件 4 Pieces)

鮮肉乾蒸燒賣
Steamed Pork Dumpling
\$85 (4件 4 Pieces)

 家鄉蔥油餅
Deep-fried Shallot Cake
with Sesame
\$68

海鮮灌湯餃
Seafood Dumpling in
Supreme Broth
\$98 (每位 Per Person)

 滿園花菊脆春卷
Chrysanthemum Shaped
Spring Roll with Shrimp
\$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 Turnip
Puff Pastry
\$68 (3件 3 Pieces)

香菇棉花鷄
Steamed Chicken with Fish Maw
and Black Mushroom
\$60

香焗鮑魚叉燒撻
Baked Barbecued
Pork Tart with Abalone
\$88 (2件 2 Pieces)



廚師推介 Chef Recommendation



辛辣 Spicy



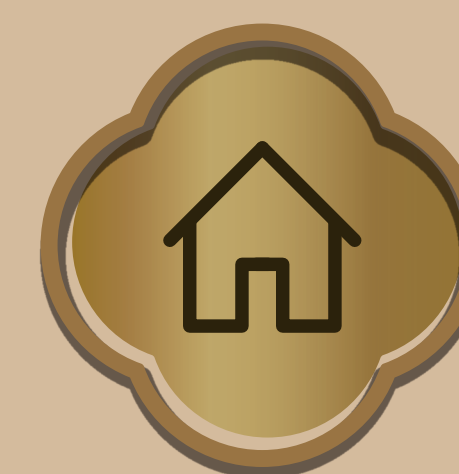
素食 Veggie

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 Egg White

\$98 (3件 3 Pieces)

焗菠蘿叉燒包

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 Twin Flavours
(Barbecued Pork & Shrimp)

\$88

萵筍帶子腸粉 拼
羅漢上素腸粉

Steamed Rice Flour Roll
with Twin Flavours
(Scallop & Imperial Fungus)

\$88



廚師推介 Chef Recommendation



辛辣 Spicy



素食 Veggie



認證安格斯 Certified Angus Beef®

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 天府麻辣雞
Marinated Chicken with
Sichuan Hot and Spicy Sauce



APPETIZER

涼菜小食

百花炸釀蟹鉗

Deep-fried Crab Claw Stuffed with Shrimp Mousse

\$88 (每位 Per Person)

沙薑無骨元蹄片

Marinated Pork Knuckle with Ginger

\$88

玫瑰香燻鱈魚

Smoked Cod Fish with Rosé Scent

\$128

 天府麻辣雞

Marinated Chicken with Sichuan Hot and Spicy Sauce

\$128



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)

\$68 (每件 Per Piece)



招牌蜜汁叉燒皇

Signature Barbecued Pork

\$228



海鹽燒鮮鮑魚

Fried Marinated Whole Abalone with Sea Salt

\$148



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 (需預訂)

Barbecued Suckling Pig (Pre-order Item)

\$278

大師燒鵝皇 (需預訂)

Deluxe Roasted Goose (Pre-order Item)

\$400/ \$780

(半隻/壹隻 Half/Whole)

BARBECUED SPECIALTIES

明爐燒味



廚師推介 Chef Recommendation



辛辣 Spicy

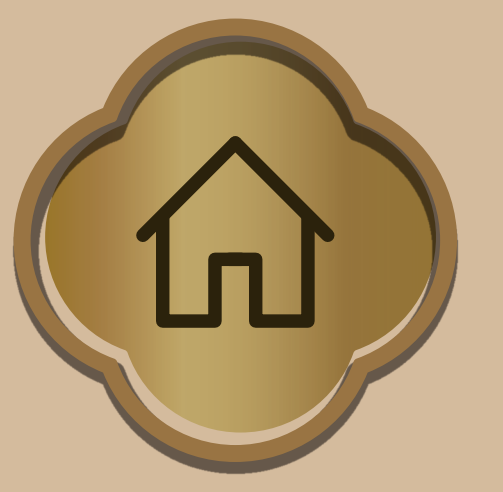


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羊肚菌甘筍燉津栗
Double-boiled Chestnut
Soup with Carrot and Morel



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

\$108 (每位 Per Person)

黑蒜螺頭燉竹絲雞
Double-boiled Silky Fowl Soup
with Sea Conch and Black
Garlic

\$158 (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)

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

\$338 (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

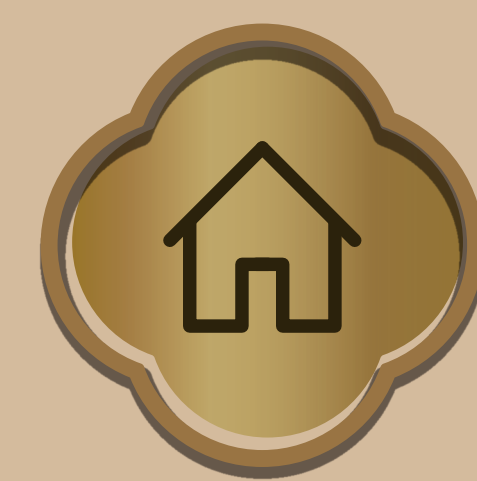
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珊瑚玉龍帶子
Braised Scallop with Shrimp
Mousse and Crab Roe



青花椒煎焗龍躉翅
Wok-fried Giant Grouper with
Green Peppercorns



金湯海明珠

Steamed Egg White with
Prawn and Pumpkin Purée

\$148 (每位 Per Person)



青花椒煎焗龍躉翅

Wok-fried Giant Grouper with
Green Peppercorns

\$128 (每位 Per Person)

珊瑚玉龍帶子

Braised Scallop with Shrimp
Mousse and Crab Roe

\$178 (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)



金牌焗釀蟹蓋

Baked Stuffed Crab Shell

\$238 (每位 Per Person)

蟹肉大良炒鮮奶

Stir-fried Milk with
Crab Meat

\$268

頭抽皇煎焗百花鱸魚

Wok-fried Seabass Fillet
with Shrimp Mousse in
Soya Sauce

\$268

惹味粉絲蝦球煲

Wok-fried Glass Noodles
with Prawn in Clay Pot

\$348

蔥頭煎封筍殼魚

Crispy-fried Marble Goby
with Shallot and
Soya Sauce

\$358

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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紅燒鴿吞燕
Braised Whole Pigeon and Bird
Nest with Brown Sauce





PORK AND BEEF

豬牛

鹹魚蓉煎肉餅

Pan-fried Minced Pork with Minced Salted Fish

\$158



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

\$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)

上湯菜膽雞

Steamed Chicken with Seasonal Vegetables in Supreme Broth

\$188/ \$368
(半隻/壹隻 Half/Whole)

紅燒鴿吞燕

Braised Whole Pigeon Stuffed with Bird's Nest in Brown Sauce

\$248
(需預訂) (Pre-order Item)

🌶️ 香辣鮑魚雞煲

Stewed Chicken and Abalone with Spicy Sauce in Clay Pot

\$338



當紅脆皮三黃雞

Crispy Fried Chicken

\$208/ \$398
(半隻/壹隻 Half/Whole)

芝麻脆皮鹽焗雞

Salt Baked Chicken with Sesame

\$208/ \$398
(半隻/壹隻 Half/Whole)



辛辣 Spicy



素食 Veggie



廚師推介 Chef Recommendation



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鮮淮山百合甜粟米
Steamed Sweet Corn with
Chinese Yam and Lily Bulbs



SEASONAL VEGETABLES AND VEGETARIAN DISHES

時令蔬菜及素菜

 鮮淮山百合甜粟米
Steamed Sweet Corn with
Chinese Yam and Lily Bulbs
\$98 (每位 Per Person)


  清炒本地水耕菜
Sautéed Locally Farmed
Hydroponics Vegetables
\$168

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

 南乳翡翠素千層
Braised Bean Curd 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

  蝦乾啫啫芥蘭煲
Sautéed Kale and Dried
Shrimp in Clay Pot
\$188

 松茸翡翠琵琶煎豆腐
Wok-fried Bean Curd with
Matsutake Mushrooms
\$168



廚師推介 Chef Recommendation



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



辛辣 Spicy



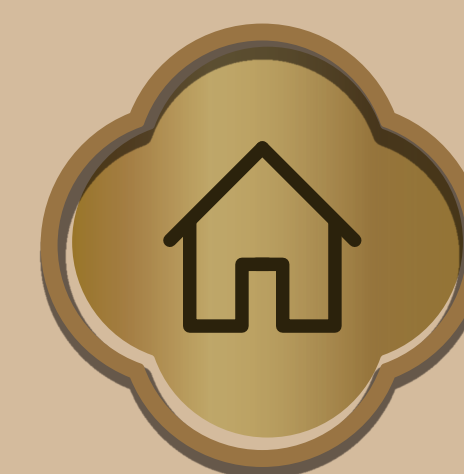
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 滬裳特色炒飯
Fried Rice with Minced Pork
and Preserved Vegetables





RICE AND NOODLES

飯麵

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
Crab Meat

\$88 (每位 Per Person)

\$238 (例牌 Regular)

貴妃海鮮湯泡飯
Crispy and Steamed Rice in
Seafood Supreme Broth


\$88 (每位 Per Person)

 原隻鮑魚撈麵
Tossed Noodles with
Whole Abalone

\$118 (每位 Per Person)

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

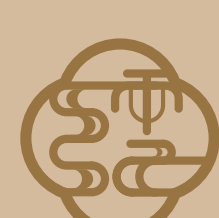
\$178

 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

美國安格斯牛肉炒沙河粉
Fried Rice Noodles with
U.S. Angus Beef
in Soya Sauce

\$208



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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

\$58 (每位 Per Person)

香芒楊枝甘露

Chilled Mango Cream with Sago
and Pomelo

\$58 (每位 Per Person)

迷你鮮果碟

Mini Fruit Platter

\$58 (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

\$88 (每位 Per Person)

天山棗皇糕

Steamed Red Date Pudding

\$48 (3件 3 Pieces)

懷舊芝麻卷

Traditional Black 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 伴

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

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)



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雲
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訂座熱線
Reservation Hotline
3606 8818

香港大嶼山 香港國際機場
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