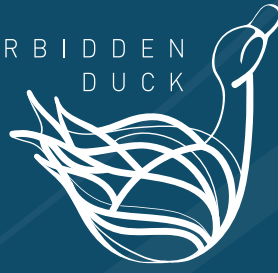


FORBIDDEN  
DUCK



鴨大哥



Peking Duck is a passion of Michelin-starred Chef Alvin Leung, who has reimagined this classic dish with innovative techniques and modern flair. At Forbidden Duck, we offer two distinct styles, each showcasing the artistry of duck preparation.

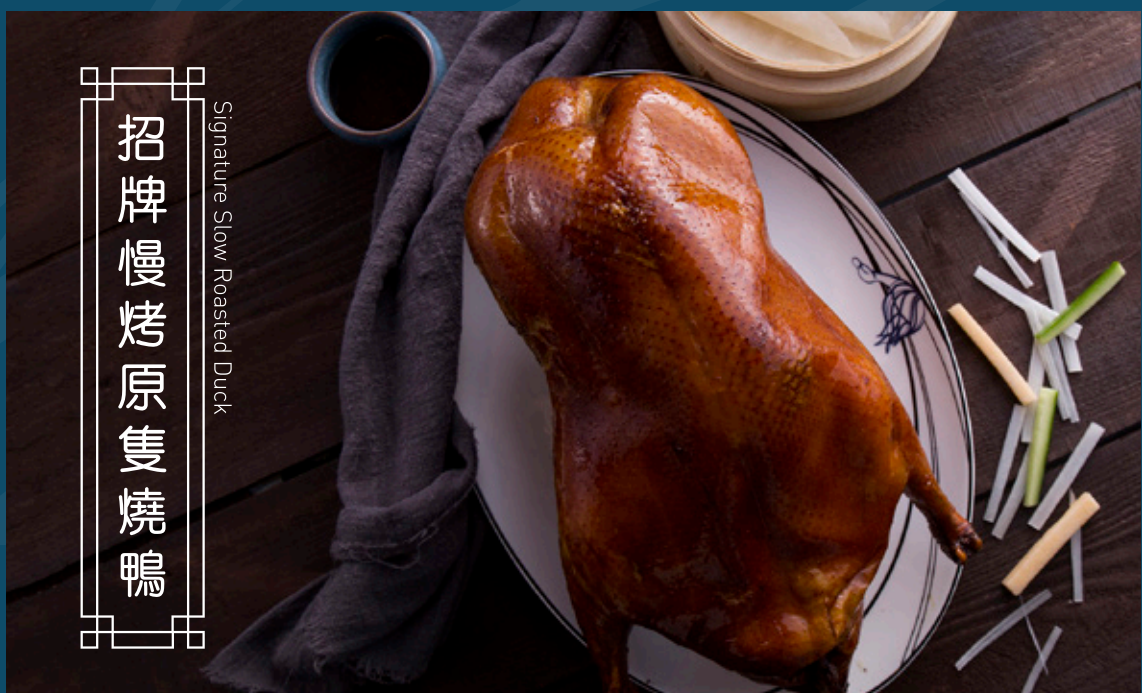
#### The Classic Peking Duck

Roasted in a specialized Australian oven under high heat, this version renders the fat for tender, well-done meat and irresistibly crisp skin. Served with thin pancakes, it's a timeless favorite.

#### The Signature Slow-Cooked Peking Duck

Dry-aged for depth of flavor and slow-cooked to perfection, this modern interpretation features juicy, pink meat and perfectly crisped skin. A final high-heat roast seals in richness, though leaner options are available. Served with thin pancakes, it's a refined twist on tradition.

At Forbidden Duck, experience the perfect blend of tradition and innovation in every bite.





# 精選點心

Signature Dim Sum



鮑魚鳳爪  
Chicken Feet with Abalone



黃金鮮蝦石榴果  
Deep Fried Prawn Dumpling









特色腐皮炸兩腸粉  
Steamed Rice Rolls with Crispy Bean Curd Skin



# 點心

## DIM SUM

 鮑魚鳳爪 Chicken Feet with Abalone	18	青龍菜鮮蝦腸粉 Steamed Rice Rolls with Shrimps and Green Dargon	9
豉椒鳳爪 Chicken Feet with Black Bean and Chilli	8	特色腐皮炸兩腸粉 Steamed Rice Rolls with Crispy Bean Curd Skin	9
傳統燒賣 Pork Sui Mai	8	豉汁蒸鮮肉排 Steamed Pork Ribs with Garlic, Chilli and Black Beans	9
 鳳冠鮮蝦餃皇 Steamed King Prawn Dumpling	9	黑糖馬拉糕 Steamed Brown Sugar Ma Lai Koh	8
 黃金鮮蝦石榴果 Deep Fried Prawn Dumpling	9	 墨西哥牛奶叉燒包 Mexican Milk Bun with Barbecue Pork	9
金瓜蟹肉餃 Steamed Crab Meat and Pumpkin Dumpling	9	 XO醬炒蘿蔔糕 Pan Fried Turnip Cake with XO Sauce	12
野菌水晶餃 Steamed Wild Mushroom Crystal Dumpling	9	羅勒鴨絲春卷 Pesto Duck Spring Roll	8
韭菜餃 Pan Fried Chive Dumpling	8	雪菜鴨絲芋角 Crispy Taro Pastry Stuffed with Duck and Preserved Vegetable	8
潮州粉果 Steamed ChaoZhou Dumpling	8		
 招牌叉燒腸粉 Steamed Rice Rolls with Barbecued Pork	9		

Only available from 11:30am - 2:30pm daily

 廚師推介  
Signature Dish

 辣  
Spicy

Prices subject to 10% service charge and prevailing GST



日本芥菜柚子拍青瓜  
Cucumber and  
Pomelowith Wasabi Ponzu



鵝肝牛油果釀滷蛋  
Braised Egg Stuffed  
with Foie Gras and Avocado



椒鹽鮮魷  
Salt and Pepper Squid



香蔥海蜇皮  
Jelly Fish with Spring Onions



# 小食

APPETISERS

-  滷水鴨舌海蜇頭配川椒青醬 18  
Marinated Duck Tongue and Jelly Fish with Sichuan Green Sauce
- 香蔥海蜇皮 18  
Jelly Fish with Spring Onions
-  鵝肝牛油果釀滷蛋 18  
Braised Egg Stuffed with Foie Gras and Avocado
- 日本芥菜柚子拍青瓜 12  
Cucumber and Pomelo with Wasabi Ponzu
- 椒鹽鮮魷 20  
Salt and Pepper Squid
- 椒鹽白飯魚 18  
Salt and Pepper Lancelet Fish
- 椒鹽豆腐 10  
Salt and Pepper Tofu

 廚師推介  
Signature Dish

 辣  
Spicy

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招牌慢烤原隻燒鴨

Signature Slow Roasted Duck



燒味雙拼

Iberico Pork Char Siu  
& Crispy Roast Pork Belly



馬式炒鴨松

Laksa Style





# 燒味

BARBECUE

 招牌慢烤原隻燒鴨	每隻 Whole Duck	88
Signature Slow Roasted Duck	半隻 Half Duck	58
鴨大哥	每隻 Whole Duck	78
Forbidden Duck	半隻 Half Duck	48
 依比利亞黑毛豬叉燒		36
Iberico Pork Char Siu		
脆皮燒肉		15
Crispy Roast Pork Belly		
燒味雙拼		38
依比利亞黑毛豬叉燒和脆皮燒肉		
Iberico Pork Char Siu & Crispy Roast Pork Belly		

## 北京烤鴨二食

DUCK IN TWO WAYS

 原味炒鴨崧		18
Classic Style		
  馬式炒鴨崧		18
Laksa Style		
 蒙古式炒鴨崧		18
Mongolian Style		

 廚師推介  
Signature Dish

 辣  
Spicy

Prices subject to 10% service charge and prevailing GST

羊肚菌花膠燉湯

Double Boiled Fish Maw  
with Morel Soup




竹筴雞蓉粟米羹

Creamed Corn Chicken Soup  
with Bamboo Pith





 羊肚菌花膠燉湯 Double Boiled Fish Maw with Morel Soup	48
竹筴雞蓉粟米羹 Creamed Corn Chicken Soup with Bamboo Pith	16
文思豆腐羹 Superior Silky Tofu Soup	16
鴨絲酸辣湯 Hot and Sour Duck Soup	12
是日燉湯 Daily Double Boiled Soup	22

 廚師推介  
Signature Dish

 辣  
Spicy

Prices subject to 10% service charge and prevailing GST



蠔皇扣鮑魚

Braised Abalone in Demon  
Chef's Secret Sauce



Braised Guangdong Sea  
Cucumber Stuffed with Fish  
Mousse in Abalone Sauce

鮑汁百花關東遼參



紅燒燕盞

Braised Bird Nest



Stir Fried Scallop with  
Wild Mushrooms in Black  
Truffle Sauce

黑松露野菌炒帶子



# 海味

DRIED SEAFOOD



## 蠔皇扣鮑魚

Braised Abalone in Demon Chef's Secret Sauce

58



## 鮑汁百花關東遼參

Braised Guangdong Sea Cucumber Stuffed with Fish Mousse in Abalone Sauce

48

## 紅燒燕盞

Braised Bird Nest

52

## 紅燒海參

Braised Sea Cucumber

26

# 貝殼類

SCALLOP & CLAM



## 珊瑚蚌帶子炒蘆筍

Stir Fried Red Sea Cucumber and Scallop with Asparagus

52

## 黑松露野菌炒帶子

Stir Fried Scallop with Wild Mushrooms in Black Truffle Sauce

48

## 醬皇野菌炒帶子

Sautéed Scallop with Assorted Wild Mushrooms

48



廚師推介  
Signature Dish



辣  
Spicy

Prices subject to 10% service charge and prevailing GST





自椒濃湯煮斯里蘭卡蟹  
Sri Lanka Crab in White Pepper Broth



廚魔黑松露XO龍蝦粉絲煲  
Lobster & Vermicelli with Black Truffle Har Mi XO



避風塘炒蟹  
Stir Fried Crab with Garlic and Chilli



方魚焗海中蝦  
Oven Baked Tiger Prawns with Square Fish



金銀蒜蓉蒸游水老虎蝦  
Steamed Live Tiger Prawns with Garlic



頭抽煎游水老虎蝦  
Pan Fried Live Tiger Prawn with First Press Soy Sauce



龍眼焦糖大蝦球  
Caramel Glazed Prawns with Longan



香脆黃金蝦球  
Golden Cereal Prawns



# 蝦 · 蟹

## PRAWNS & CRABS

- |   |     |  |    |
|---|-----|--|----|
|  黃金焗斯里蘭卡蟹<br>Sri Lanka Crab with<br>Salted Egg Yolk                        | 108 |  金銀蒜蓉蒸游水老虎蝦<br>Steamed Live Tiger Prawns<br>with Garlic | 48 |
|  白椒濃湯煮斯里蘭卡蟹<br>Sri Lanka Crab in White<br>Pepper Broth (approx. 700g)      | 108 | 頭抽煎游水老虎蝦<br>Pan Fried Live Tiger Prawn<br>with First Press Soy Sauce   | 48 |
| 薑蔥焗斯里蘭卡蟹<br>Sri Lanka Crab with Ginger<br>and Spring Onions   | 98  |  龍眼焦糖大蝦球<br>Caramel Glazed Prawns<br>with Longan        | 36 |
|  避風塘炒蟹<br>Stir Fried Crab with Garlic<br>and Chilli                        | 98  | 香脆黃金蝦球<br>Golden Cereal Prawns   | 36 |
|  廚魔黑松露XO 龍蝦粉絲煲<br>Lobster and Vermicelli with<br>Black Truffle Har Mi XO | 98  | 金絲芥末蝦球<br>Deep Fried Prawns with<br>Wasabi Mayo  | 36 |
| 薑蔥波士頓龍蝦<br>Boston Lobster with Ginger<br>and Scallions  | 98  | 鮮蘆筍百合蝦球<br>Stir-fried Tiger Prawns<br>with Fresh Asparagus<br>and Lily Bulbs   | 36 |
| 方魚焗海中蝦<br>Oven Baked Tiger Prawns<br>with Square Fish   | 48  |  |    |

\* Crab dishes: advance order is required.  
Subject to availability.



廚師推介  
Signature Dish



辣  
Spicy

Prices subject to 10% service charge and prevailing GST



松子荀殼魚

Deep Fried Marble Goby with Pine Nuts in Sweet and Sour Sauce



雲腿雪菜蒸荀殼魚

Steamed Marble Goby with Chinese Ham and Preserved Vegetable



香煎鱈魚

Pan Fried Cod Fish with Thick Sauce



秋葵百里香炒斑球

Stir Fried Garoupa with Okra and Thymes





 松子筍殼魚	88
Deep Fried Marble Goby with Pine Nuts in Sweet and Sour Sauce	
雲腿雪菜蒸筍殼魚	88
Steamed Marble Goby with Chinese Ham and Preserved Vegetable	
 豉油皇筍殼魚	88
Pan Fried Marble Goby with Soy Sauce (approx. 700g)	
梅菜蒸鱈魚	48
Steamed Cod Fish with Preserved Vegetable	
香煎鱈魚	48
Pan Fried Cod Fish with Thick Sauce	
秋葵百里香炒斑球	46
Stir Fried Garoupa with Okra and Thymes	
薑蔥班球	46
Stir Fried Garoupa with Ginger and Scallions	
啫啫斑球豬潤煲	46
Sizzling Garoupa and Pork Liver in Claypot	

 廚師推介  
Signature Dish



辣  
Spicy

Prices subject to 10% service charge and prevailing GST



黑椒原條牛肋骨  
Black Pepper Angus Beef Ribs



燒汁煎鵝肝伴黑毛豬  
Foie Gras with Iberico Pork in BBQ Sauce



椒鹽排骨  
Salt and Pepper Pork Spare Ribs



荔枝玫瑰山楂咕嚕肉  
Sweet and Sour Pork with Lychee, rose and Hawthorn



老乾媽醬炒松板肉  
Stir Fried Pork Collar with Laoganma Chilli Paste



玻璃梅菜蒸雞  
Steamed Chicken with Mui Choy in Lotus Leaf



日本柚子檸檬雞  
Japanese Yuzu Lemon Chicken



蟲草花鵝蛋燜甘榜雞  
Braised Kampong Chicken with Cordyceps Flower & Quail Eggs



# 肉類

## MEAT

	黑椒原條牛肋骨 Black Pepper Angus Beef Ribs	88	 老乾媽醬炒松板肉 Stir Fried Pork Collar with Laoganma Chilli Paste	26
	黑椒羊肚菌炒美國雪花牛肉 Stir Fried U.S. Marble Beef with Morel in Black Pepper Sauce	42	XO 醬九葉花炒松板肉 Stir Fried Pork Collar in XO Sauce	26
	茶樹菇爆安格斯牛肉 Stir-fried Angus Beef with Wild Mushrooms	36	蘆筍芹香炒松板肉 Stir Fried Pork Collar with Celery and Asparagus	26
	蔥爆美國肥牛 Stir Fried USDA Beef with Spring Onions	36	 玻璃梅菜蒸雞 Steamed Chicken with Mui Choy in Lotus Leaf	28
	燒汁煎鵝肝伴黑毛豬 Foie Gras with Iberico Pork in BBQ Sauce	52	蟲草花鵝鶉蛋燜甘榜雞 Braised Kampong Chicken with Cordyceps Flower & Quail Eggs	26
	龍眼焦糖排骨 Caramel Glazed Pork Spare Ribs with Longan	32	 日本柚子檸檬雞 Japanese Yuzu Lemon Chicken	26
	椒鹽排骨 Salt and Pepper Pork Spare Ribs	28	鹹魚雞丁豆腐煲 Diced Chicken, Tofu and Salted Fish Claypot	24
	荔枝玫瑰山楂咕嚕肉 Sweet and Sour Pork with Lychee, Rose and Hawthorn	28		



廚師推介  
Signature Dish



辣  
Spicy

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魚香茄子煲

Yu Shiang Eggplant



Homemade Tofu with  
Wild Mushrooms

三菇燴自家製豆腐



紅燒豆腐

Braised Tofu in Oyster Sauce



Chinese Gourd with Dried  
Shrimp in Chicken Broth

濃雞湯絲瓜浸蝦乾



# 蔬菜

## VEGETABLES

- |  |    |   |    |
|--|----|---|----|
| 海味雜菜煲<br>Dried Scallop with<br>Seasonal Vegetable  | 26 |  濃雞湯絲瓜浸蝦乾<br>Chinese Gourd with Dried<br>Shrimp in Chicken Broth | 26 |
| 三蛋莧菜<br>Stir Fried Amaranthus<br>with Salted Egg and<br>Preserved Egg  | 20 | 小炒皇<br>Stir Fried Chinese Leek<br>with Shrimp   | 20 |
| 金銀蒜子時菜<br>Seasonal vegetable with Garlic   | 18 | 欖菜肉碎小黃瓜<br>Stir Fried Cucumber<br>with Fermented Olive<br>and Mince Pork  | 20 |
| 炒時令蔬菜<br>Stir Fried Seasonal Vegetable   | 18 |  魚香茄子煲<br>Yu Shiang Eggplant Claypot                            | 18 |
|  三菇燴自家製豆腐<br>Homemade Tofu with<br>Wild Mushrooms | 24 | 金銀蒜蓉蒸茄子<br>Steamed Eggplant with Garlic   | 18 |
| 紅燒豆腐<br>Braised Tofu in Oyster Sauce   | 20 | 豉汁涼瓜<br>Stir Fried Bitter Melon with<br>Black Bean Sauce  | 18 |
| 蟲草花雪菜炒鮮蘆筍<br>Stir Fried Asparagus with<br>Preserved Vegetable<br>and Cordyceps Flowers   | 22 |   |    |

海鮮鴨湯泡飯

Seafood Rice in Aromatic Duck Soup



煙熏三文魚炒飯  
Fried Rice with Tea-Smoked Salmon



雪菜鴨絲炒飯  
Fried Rice with Duck Meat and Preserved Vegetable



五柳鴨絲炆米粉  
Duck Meat and Rice Noodle with Five Willow's Sauce



三絲炒脆麵  
Fried Egg Noodle with Shredded Pork,  
Chicken and Duck



# 飯·麵

RICE & NOODLE

 海鮮鴨湯泡飯 Seafood Rice in Aromatic Duck Soup	42	豉椒牛肉河 Stir Fried Rice Noodle with Marble Beef	28
 煙熏三文魚炒飯 Fried Rice with Tea-Smoked Salmon	24	五柳鴨絲炆米粉 Duck Meat and Rice Noodle with Five Willow's Sauce	22
蛋白瑤柱炒飯 Fried Rice with Egg White and Conpoy	24	雪菜肉絲炆米粉 Shredded Pork and Rice Noodle with Preserved Vegetable	20
 雪菜鴨絲炒飯 Fried Rice with Duck Meat and Preserved Vegetable	22	乾燒野菌伊麵 Braised E-Fu Noodles with Wild Mushrooms	20
臘味炒飯 Fragrant Mixed Rice With Chinese Sausage	22	 三絲炒脆麵 Fried Egg Noodle with Shredded Pork, Chicken and Duck	20
鹹魚雞丁炒飯 Fried Rice with Salted Fish and Diced Chicken	20	絲苗白飯 Jasmine Rice	3
 沙爹菜遠美國雪花牛河 Stir Fried Rice Noodle with Satay U.S. Marble Beef and Vegetable	28		

 廚師推介  
Signature Dish

 辣  
Spicy

Prices subject to 10% service charge and prevailing GST



冰糖桃膠燉雪蛤

Hashima with Rock Sugar



巨人柚子蛋撻

Giant Egg Tarts



香草鮮蘆薈凍

Vanilla, Lemongrass and  
Aloe Vera Glass Jelly



# 甜點

DESSERT

 冰糖桃膠燉雪蛤	18
Hashima with Rock Sugar	
 巨人柚子蛋撻 (2件)	8
Giant Egg Tart (2pcs). Advanced order is required.	
椰皇蘆薈芋蓉凍	8
Young coconut, Aloe and Taro Sweet Soup	
香草鮮蘆薈凍	7
Vanilla, Lemongrass and Aloe Vera Glass Jelly	
紅豆糕	7
Red Bean Cake	
桂花雪梨凍	7
Osmanthus and Pear Jelly	
楊枝甘露	7
Mango Sago Dessert with Pomelo	
是日廚師推介糖水	7
Chef's Recommendation Sweet Soup	



廚師推介  
Signature Dish



辣  
Spicy