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NUVA

## ENTER A WORLD OF CONTEMPORARY CHINESE ELEGANCE



With its serene 180-degree sea views, NUVA offers the perfect setting for a sophisticated fine dining experience. Under the leadership of its talented chefs, NUVA's menu is a celebration of authentic Cantonese cuisine, including signature dishes such as the traditional Shunde delicacy of "Golden Chicken" (Baked Barbecued Pork with Thin Sliced Pork Fat and Chicken Liver). Join us on a stunning culinary journey, where past and present meet in impeccable new style; a luxurious oasis where superb food is complemented by a carefully curated selection of contemporary artworks.





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## 午餐菜譜 A Lunch Menu A

彩玉叁式點心

雲裳金箔鮮蝦餃皇、黑魚籽金巢香酥帶子芋角、秘制 XO 醬炒蘿蔔糕

Dim Sum Combination

NUVA Steamed Crystal Shrimp Dumplings with Golden Foil, Deep-fried Mashed Taro with Scallop and Black Caviar, Pan-fried Turnip Cake with XO Sauce

竹笙花菇燉菜膽

Double-boiled Cabbage with Black Mushroom and Bamboo Piths

頭抽皇煎焗百花斑

Wok-fried Garoupa Fillet with Shrimp Mousse in Soya Sauce

or

蒜片牛柳粒伴時蔬

Wok-fried Beef Fillet with Garlic Chips and Seasonal Vegetable

雞樅菌撈麵

Tossed Noodles with Termite Mushroom

香芒楊枝甘露

Chilled Mango Cream with Sago and Pomelo

每位港幣 \$278 Per Person

## 午餐菜譜 B Lunch Menu B

雲裳叁彩碟

香焗鮑魚叉燒撻、鳳肝蜜汁金錢雞、黃金脆啤梨

Specialty Platter

Baked Barbecued Pork Tarts with Abalone, Baked Barbecued Pork with Thin Sliced Pork Fat and Chicken Live, Deep-fried Cuttlefish Mousse Stuffed with Pear

鮮蟹肉菠菜羹

Braised Crabmeat and Spinach Puree with Tofu

蝦籽柚皮扣鵝掌

Braised Goose Web with Pomelo and Dried Shrimp Roe

澳洲和牛炒沙河粉

Fried Rice Noodles with Australian Wagyu Beef in Soya Sauce

時令鮮果碟

Seasonal Fresh Fruit

每位港幣 \$328 Per Person



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## 午餐素食菜譜 C Lunch Vegetarian Set Menu C

### 素食三拼盤

欖油紫菜柚子卷、醬皇撈秋葵、脆皮炸鮮奶

### Vegetarian Antipasto

Pomelo & Seaweed Roll, Marinated Okra, Crispy Milk Custard

### 有機黃耳百合甘栗

Double-boiled Chestnut & Lily Bulb Soup with Yellow Fungus

### 蜜椒欖茸炒素叉燒

Stir-fried Vegetarian Barbecued Pork with Olive & Bell Pepper

### 花菇菜遠湯沙河粉

Rice Noodles with Black Mushroom and Choi Sum in Soup

### 時令鮮果碟

Seasonal Fresh Fruit

每位港幣 **\$278** Per Person





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## 晚宴菜譜 Dinner Menu

### 碧玉彩碟

鴨肝脆炸蝦丸，蜜汁叉燒皇，海鹽燒鮮鮑

### Specialty Platter

Deep-fried Shrimp Mousse with Duck Liver Pate, Steamed Barbecued Pork Bun,  
Fried Marinated Whole Abalone with Sea Salt

### 杞子濃湯燉花膠

Double-boiled Fish Maw in Supreme Broth

### XO 醬金銀帶子

Sautéed and Deep-fried Scallop in X.O. Sauce

### 秀珍菇一口牛柳粒拼雲腿扒津白

Sautéed Beef with Oyster Mushroom and Braised Chinese Cabbage with Yunnan Ham

### 鮑螺瑤柱金菇炆伊麵

Braised E-fu Noodles with Sea Conch & Shredded Conpoy and Enoki Mushroom

### 紫雲夢境

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

每位港幣 \$438 Per Person