

WELCOME TO HUAMI [HWA-ME]

Like the nectar of a flower, Huami is about the allure of something beautiful and precious.

Huami is an authentic contemporary Chinese restaurant and bar. So whether it's from our fruit wood-fired duck oven, our dim sum and wok kitchen, or fresh from our live ocean tanks, we trust you will enjoy your time with us.

We will take all reasonable efforts to accommodate guests dietary needs, however we cannot guarantee that the ingredients we use will be allergen free. If you have any dietary requirements or allergies please inform your waiter

Your waiter will be happy to assist you with menu explanations, choices.



厨师推荐

CHEF'S RECOMMENDATION	
脆炸大虾拌柚子辣酱	crispy tabasco prawns, pomelo salsa ☞ 25
上海清圆走地鸡	Shanghai style boiled free range chicken, hua diao wine (half) ☞ 33
酸甜酱炒海虾	deep-fried u10 prawns, sweet and sour sauce ☞ 44
四川大海虾	Sichuan-style wok-fried u10 prawns (S) ☞ 44
驰名黑椒牛仔粒	wok-fried New Zealand beef, black pepper sauce (S) ☞ 46
梅子酱酥炸羊排	crispy New Zealand lamb rack, marinated, sweet plum sauce ☞ 46
宫保炒鸡丁	kong bao chicken, dried chilli vinegar sauce (N) (S) ☞ 34
蚝油汁鲍鱼菇菠菜豆腐	home-made spinach egg tofu, oyster mushrooms ☞ 26
干烧有机花菜	quick-fried caulilini, bacon, dried chilli, garlic ☞ 28
榄菜干煸四季豆	quick-fried string bean, Hong Kong olive leaves ☞ 24

果木烧烤

FRUIT WOOD-FIRED OVEN	
北京片皮鸭	fruit wood-roasted peking duck (N) ☞ 一只 whole 78 crispy duck skin roll, pancake, condiment (N) 半只 half 40
果木烧烤鸭	fruit wood-roasted duck, plum sauce (half) ☞ 38
香烤蜜汁叉烧	manuka honey-glazed pork char siew, mustard sauce (N) ☞ 34

☞ | signature dish (N) contains nuts (S) spicy dish (V) vegetarian option
if you have any allergies or dietary requirements, please let us know

前菜 STARTERS

脆炸大虾拌柚子辣酱	crispy tabasco prawns, pomelo salsa ⌘	25
口水鸡	boiled chicken, spicy chilli oil, bean sauce (S) ⌘	22
香脆金沙软壳蟹	deep-fried soft shell crab, oatmeal, crispy egg yolk ⌘	26
上海清圆走地鸡	Shanghai style boiled free range chicken, hua diao wine (half) ⌘	33
淮阳醋溜脆炸牛腩	Huaiyang beef brisket, sweet vinegar juice	22
蒜香脆炸南乳鸡配酸辣酱	deep-fried diced chicken, coriander chilli sauce (S)	16
七味椒盐炸鱿鱼	deep-fried seven-spice crispy squid, salt and pepper seasoning (S)	16
麻辣酱拌棒棒鸡	marinated bang-bang chicken, spicy peanut sauce (S) (N)	15
老醋海蜇花生拌洋葱	garlic pepper sauce marinated jelly fish, peanuts in sweet vinegar (N)	15
川味刀拍黄瓜	Sichuan-style, marinated cucumber (S)	10



	汤	SOUP	
“鲍鱼仔，海参，干贝，花胶，香菇”	炖佛跳墙	'buddha jumps over the wall' ✂ double-boiled abalone, sea cucumber, dried scallop, fish maw, shiitake mushroom	79
	黄焖鲜雪蟹肉羹	superior broth with king crab meat, fresh fungus ✂	22
	四川海鲜酸辣汤	hot and sour soup, seafood, soft bean curd (S)	16
	鲜虾云吞汤	clear soup with fresh shrimp wonton	18
	点心	DIM SUM	
	点心拼盘	dim sum platter (4pc in total) ✂	20
	黑菌虾饺	steamed har kao truffle, prawn dumpling	
	极品酱蒸烧卖	xo chilli 'siew mai' shrimp, chicken dumpling (S)	
	墨鱼汁韭黄鲜虾饺	squid ink, yellow chives, prawn dumpling	
	菌皇菠菜饺	fresh mushroom, spinach dumpling (V)	
	上海煎锅贴	Shanghai-style pan-fried pork, leek dumpling	16
	上海小笼包	Shanghai 'xiao long bao' ✂	16

活海洋佳肴

新西兰龙虾煮麻婆豆腐
大西洋龙虾
深海筍壳鱼
青一红衣
新西兰鲍鱼

LIVE OCEAN CUISINE

New Zealand crayfish, mapo tofu (S)
crayfish
blue cod
wrasse
abalone

时价 Market Price

活海鲜烹调推介

please choose from the following
cooking preparations for live seafood

蒸

STEAMED

生抽皇

light soya sauce

京葱豉味

chinese leek, garlic and black bean

蒜蓉酱

chopped garlic soya sauce

桂林辣

hot spicy sauce (S)

炒, 爆炒

WOK & STIR-FRIED

黑椒酱

black pepper sauce (S)

姜葱炒豉味

black bean and scallions

极品XO辣椒酱

wok-fried xo sauce (S)

四川风味

Sichuan-style (S)

椒盐

spicy salt and pepper (S)



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鮑魚及海味

红烧鮑汁辽参扣顶级花菇
新西兰鮑魚扣花膠羊肚菌烩蚝皇汁
黄焖新西兰鮑魚拼香煎鮮帶子

ABALONE, DRIED SEAFOOD

braised dried New Zealand sea cucumber, shiitake mushroom in abalone juice 98
braised New Zealand abalone, fish maw, morel mushroom in oyster sauce | ✂ 228
stewed New Zealand abalone, pan-fried scallop, black truffle 228

海鮮

极品辣醬炒鮮帶子
酸甜醬炒海蝦
四川大海蝦
蒜蓉生抽蒸海蝦皇
姜葱清炒深海魚

SEAFOOD

wok-fried scallops, xo chilli sauce (S) 46
deep-fried u10 prawns, sweet and sour sauce | ✂ 44
Sichuan-style wok-fried u10 prawns (S) | ✂ 44
steamed u10 prawns, chopped garlic, light soya 40
wok-fried fish fillet, spring onion, ginger, scallions 36

肉类	MEAT	
驰名黑椒牛仔粒	wok-fried New Zealand beef, black pepper sauce (S) ✂	46
川式香煎牛柳	pan-fried New Zealand beef, Sichuan spicy sauce (S)	46
夏果烧汁炒牛柳粒	wok-fried New Zealand beef, barbecue sauce, macadamia (N)	46
梅子酱酥炸羊排	crispy New Zealand lamb rack, marinated, sweet plum sauce ✂	46
沙茶酱炒羊肉	wok-fried New Zealand lamb, spicy peanut sauce (N) (S)	44
梅酱焖东坡肉	Cantonese-style braised pork belly, served with mini bun ✂	38

家禽	POULTRY	
干锅火鸭焖栗子	clay pot duck and chestnut, bean sauce (N) ✂	36
宫保炒鸡丁	kong bao chicken, dried chilli vinegar sauce (N) (S) ✂	34
醋溜彩椒炒鸡柳	stir-fried chicken breast, Cantonese sweet vinegar (N)	32
酸甜炸鸡柳	deep-fried chicken breast, sweet and sour sauce	32

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菜类 VEGETABLES

清炒各类田野時蔬	stir-fried vegetable selection (V)	22
芥兰, 芽白, 菜心, 小白菜	kai lan, chinese cabbage, choi sum, baby pak choi	
砂锅鱼香酱肉碎炒茄子	clay pot eggplant, minced pork, salted fish, spicy bean sauce (S)	24
野菌炒西兰花	stir-fried fresh mushrooms, broccoli (V)	22
上汤菠菜苗	superior broth, boiled baby spinach	22
蚝油汁鲍鱼菇菠菜豆腐	home-made spinach egg tofu, oyster mushrooms ✂	26
四川麻婆焖豆腐	Sichuan mapo-style tofu, minced pork (S)	22
干烧有机花菜	quick-fried caulilini, bacon, dried chilli, garlic	28
榄菜干煸四季豆	quick-fried string bean, Hong Kong olive leaves ✂	24

饭和面 RICE & NOODLE

花蜜极酱海鲜炒饭	Huami xo chilli fried rice, shrimp, squid (S) ✂	26
扬州叉烧虾蛋炒饭	Yangzhou fried rice, barbeque pork, shrimp	26
姜米咸鱼鸡粒炒饭	wok-fried rice, chicken mince, salted fish	26
腰果鲜菇菜粒素炒饭	wok-fried rice, cashew nuts, vegetable (V) (N)	24
姜葱龙虾煎生面	wok-fried New Zealand crayfish, ginger, scallions, crispy egg noodle ✂	68
厦门干炒虾片粉丝	Xiamen-style wok-fried vermicelli, shrimp	26
蟹肉干烧伊府面	braised ee fu noodle, crab meat, vegetable	26
生抽皇炒生面	Hong Kong-style fried egg noodle, light soya (V)	24



甜点 DESSERT

姜汁椰糖炖奶	steamed ginger soy bean custard ✂	14
黑芝麻冻糕拼榴莲雪糕	black sesame parfait, durian ice cream, sesame tuile	18
茉莉慕斯冻糕配桔子荞麦雪糕	jasmine mousse, buckwheat mandarin ice cream	18
香芒布丁拼香茅冰沙	mango pudding, roast pineapple, coconut kaffir lime ice cream ✂	18
冰冻花蜜仙草龟苓膏	chinese herb jelly, manuka honey (V)	16
时节冻冰沙	Huami sorbet selection (V)	14

儿童菜单 KID'S MENU

脆炸鸡片拼酸甜酱	deep-fried crispy chicken strips, sweet sauce	10
清炒鸡柳拼白米饭	stir-fried chicken breast on steamed jasmine rice	10
高汤馄饨蛋面	seafood, chicken wonton egg noodle soup	14
蔬菜鲜虾焖面	braised noodle with shrimp and vegetable	14

花蜜套餐 HUAMI NECTAR

整桌, 每位\$96(至少2人订起)
\$96 per person, entire table only
(minimum two people)

含每位一杯香槟

including a glass of Perrier-Jouët
Grand Brut Champagne each

前菜 STARTER

北京片皮鸭

fruit wood-roasted peking duck (N) | ✂

crispy duck skin roll with pancake and condiment

脆炸大虾拌柚子辣酱

crispy tabasco prawns, pomelo salsa | ✂

香脆金沙软壳蟹

deep-fried soft shell crab, oatmeal, crispy egg yolk | ✂

汤 SOUP

黄焖鲜雪蟹肉羹

superior broth with king crabmeat, fresh fungus | ✂

主食 MAIN COURSE

酸甜酱炒海虾

deep-fried u10 prawns, sweet and sour sauce | ✂

驰名黑椒牛仔粒

wok-fried New Zealand beef, black pepper sauce | ✂

榄菜干煸四季豆

quick-fried string bean, Hong Kong olive leaves | ✂

花蜜极酱海鲜炒饭

Huami xo chilli fried rice, shrimp, squid (S) | ✂

甜品 DESSERT

香芒布丁拼香茅冰沙

mango pudding, roast pineapple, coconut kaffir lime ice cream | ✂

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花蜜春季套餐 HUAMI SPRING MENU

整桌, 每位\$69(至少2人订起)
\$69 per person, entire table only
(minimum two people)

点心 DIM SUM
点心拼盘 dim sum basket | ✂
极品酱蒸烧卖 xo chilli 'siew mai' shrimp, chicken dumpling (S)
墨鱼鲜虾饺 squid ink, chives, prawn dumpling
菌皇菠菜饺 fresh mushroom, spinach dumpling (V)

含每位一杯Cloudy Bay 霞多丽
including a glass of 2016 Cloudy Bay
Chardonnay

烧腊 BARBEQUE
北京片皮鸭 fruit wood-roasted peking duck (N) | ✂
crispy duck skin roll with pancake and condiment

炒锅 WOK
酸甜酱炒海虾 deep-fried u10 prawns, sweet and sour sauce
香烤蜜汁叉烧 manuka honey-glazed pork char siew, mustard sauce (N) | ✂
榄菜干煸四季豆 quick-fried string bean, Hong Kong olive leaves | ✂
扬州叉烧蛋炒饭 Yangzhou fried rice, barbeque pork, shrimp

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