

珍珠 品味香江

招牌菜單

SIGNATURE DISHES MENU

PEARLS BY THE FRAGRANT HARBOUR



香港海景嘉福洲際酒店隆重呈獻「珍珠姿彩·品味香江」，
由酒店中菜行政總廚余照軍師傅與
西安唐華華邑酒店彩豐樓中餐廳行政總廚肖俊威師傅攜手打造，
肖主廚榮獲「黑珍珠餐廳指南」殊榮，
結合粵菜名師軍師傅的傳統技藝，展現匠心獨運的四手聯乘盛宴。
每道菜皆以嚴選食材為基礎，融合精湛與細膩創作過程，
傾注滿腔熱誠，只為呈現極致味覺體驗。

InterContinental Grand Stanford Hong Kong proudly presents “Pearls by the Fragrant Harbour” — a distinguished four-hands collaboration between Chef Yu Chiu Kwan, Executive Chinese Chef of the hotel, and Chef Sean Xiao, Executive Chef of Cai Feng Lou at HUALUXE Xi'an Tanghua.

This exclusive menu, curated by Black Pearl Award winner Chef Sean and Cantonese cuisine virtuoso Chef Kwan, is a celebration of refined culinary artistry. Each dish showcases thoughtfully selected ingredients, elevated through masterful techniques and a meticulous creative process—crafted with unwavering passion and a deep respect for tradition and innovation.

余 照 軍

師 傅



肖 俊 威

師 傅

四手聯乘套餐

CHEF YU CHIU KWAN & CHEF SEAN XIAO JUN WEI

FOUR-HANDS SET MENU

大宅門

糟鹵蟹肉凍、松柏燒四川香腸

Hoi King Heen Deluxe Appetisers

Crab Jelly Chinese Liquor Sauce, Smoked Cured Sichuan Sausage with Iberian Pork

焗釀蟹肉牛油果

Baked Avocado, Crab Meat, Onions

Chardonnay, Tiansai Vineyards, Skyline of Gobi Selection, 2023, Xinjiang, China

順德拆燴魚羹

Shunde Style Minced Fish Soup

網花扣珠江鱔

Braised Pearl River Eel with Vegetables

脆皮糯米雞

Crispy Glutinous Rice Chicken

Malbec, Xige Estate, N28, 2022, Ningxia, China

青檸香酥小牛肉

Fried Wagyu Beef, Minced Lime

Marselan, Legacy Peak Estate, 2023, Ningxia, China

鮮魷魚客家薯粉

Braised Squid, Hakka Sweet Potato, Vermicelli

紅酒釀丸子燉雞蛋、懷舊黑白芝麻卷

Glutinous Rice Balls with Red Wine and Egg

Traditional Black & White Sesame Roll

每位\$928 (兩位起)

\$928 per person (minimum two persons)

海景嘉福餐飲美食會 每位\$828 (兩位起)

Signature Club Member \$828 per person (minimum two persons)

配搭餐酒每位 \$368

\$368 Wine-pairing per person

任何折扣優惠恕不適用

Not applicable to any discount

菜式可能含有豬肉成份。所有價格以港幣計算，另收加一服務費。

Dishes might contain pork. All prices are in Hong Kong dollars and are subject to a 10% service charge.



八爪魚布仔豆腐 \$138

Fried Tofu Cube,
Chopped Pickled Octopus



糟鹵蟹肉凍 \$138

Crab Jelly, Chinese Liquor Sauce



香酥基圍蝦 \$198
Deep-fried Air-dried Shrimps



燒椒糖心皮蛋 \$128
Burnt Green Chilli, Century Eggs



順德拆燴魚羹 \$158
Shunde Style Minced Fish Soup

鮮·肉

SEAFOOD / MEAT



脆皮糯米雞 \$488

Crispy Glutinous Rice Chicken

青檸香酥小牛肉(4件) \$428

Fried Wagyu Beef, Minced Lime
(4pcs)



九層塔酸菜炒海虎蝦 \$488

Fried Tiger Shrimps, Pickled Mustard



菜式可能含有豬肉成份。所有價格以港幣計算，另收加一服務費。

Dishes might contain pork. All prices are in Hong Kong dollars and are subject to a 10% service charge.

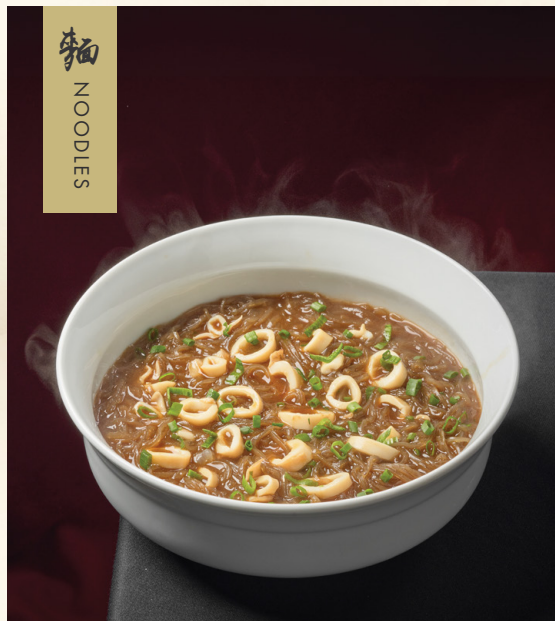
酸菜醬蒸銀鱈魚 (每位) \$168

Steamed Cod Fish, Pickled Mustard Paste
(per person)



鮮魷魚客家薯粉 \$268

Braised Squid, Hakka Sweet Potato,
Vermicelli



紅酒釀丸子燉雞蛋 \$68

Glutinous Rice Balls with Red Wine and Egg

菜式可能含有豬肉成份。所有價格以港幣計算，另收加一服務費。

Dishes might contain pork. All prices are in Hong Kong dollars and are subject to a 10% service charge.



海 景 軒
HOI KING HEEN