



海景軒盛宴  
Hoi King Heen Tasting Menu

大宅門

桂花蜜脆鱠、客家煎芝麻茶粿、五糧液美國黑豚肉叉燒

Hoi King Heen Deluxe Appetisers

Deep-fried Eel, Osmanthus Honey Sauce

Pan-fried Rice Dumplings, Minced Chicken, Peanuts, Black Sesame

Barbecued Kurobuta Pork, Wuliangye

日月貝海底椰燉豬腱

Double-boiled Pork Shank Soup, Dried Asian Moon Scallops, Sea Coconut

松茸百花鱈魚卷

Steamed Cod Fish, Matsutake Mushrooms, Shrimp Mousse

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

津菜鮑魚粿

Braised Abalone Dumplings, Tianjin Cabbage

煙燻脆皮茶皇雞

Tea Smoked Crispy Chicken

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

避風塘牛腩

Deep-fried Beef Brisket, Garlic, Chili, Black Bean

金鍋梅香飯

Fried Rice, Roasted Pork Belly, Parma Ham, Preserved Vegetables

酥皮雪燕杏仁蛋撻、桂花酒釀麻糬芝士布甸

Baked Almond Tarts, Snow Swallow

Osmanthus Cheese Pudding, Mochi, Fermented Rice

每位 \$1,088 Per Person (兩位起 Minimum Two Persons)

海景嘉福餐飲美食會 – Signature Club Member

每位 \$988 Per Person (兩位起 Minimum Two Persons)

*配搭餐酒每位 \$228 Wine Pairing Per Person*

此套餐恕不接受任何折扣優惠 Not applicable to any discount

所有價格以港幣計算，另加一服務費。

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Dishes might contain pork, if you have any dietary requirement or allergy, please inform our service team



## 海景軒套餐 Hoi King Heen Set Menu

### 大宅門

客家煎芝麻茶棵、香蔥拌海蜇、沙薑豬手粒、茶香燻素鵝

Hoi King Heen Appetisers

Pan-fried Black Sesame Rice Dumplings, Chicken, Peanuts

Jellyfish, Spring Onions

Marinated Pork Knuckle, Sand Ginger

Tea-smoked Vegetarian Beancurd Sheet Roll

*Riesling Trocken, Dr. Bürklin-Wolf, Magnum Bottle, 2021, Pfalz, Germany*

### 花膠菜膽燉北菇

Double-boiled Fish Maw Soup, Chinese Mushrooms, Cabbage

### 薑蔥炒大花蝦伴星斑球

Wok-fried Garoupa Fillet, King Prawn, Spring Onion, Ginger

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

### 京蔥醬燒遼參

Braised Sea Cucumber, Leeks

*Pinot Noir, Baron Philippe de Rothschild, 2022, Languedoc, France*

### 家鄉蛋皇肉

Crispy Pork Belly, Salty Egg Yolk

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

### 竹笙五秀蔬

Wok-fried Lily Bulbs, Gingko Nuts, Shanghai Cabbage

### 瑤柱櫻花蝦蛋白炒飯

Fried Rice, Conpoy, Sergestid Shrimps, Egg White

### 石榴椰果甘露

Chilled Sago Cream, Pink Guava, Coconut Jelly

每位 \$988 Per Person (兩位起 Minimum Two Persons)

海景嘉福餐飲美食會 – Signature Club Member

每位 \$888 Per Person (兩位起 Minimum Two Persons)

*配搭餐酒每位 \$368 Wine Pairing Per Person*

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無麩質精選  
Gluten-Free Selections

點心  
Dim Sum

海景蝦餃皇 (四件 4 pieces) \$88  
Steamed Shrimp Dumplings

香麻牛肉餃 (三件 3 pieces) \$72  
Steamed Spicy Beef Dumplings

煎菜肉餃子 (三件 3 pieces) \$75  
Pan-fried Pork Dumplings

點心製作時間大約需時 30 分鐘  
Dim Sum preparation takes approximately 30 minutes.

湯  
Soup

竹笙海鮮清湯 (每位) \$148  
Double-boiled Seafood Soup, Bamboo Piths (Per Person)

蘆薈珍菌竹笙湯 (每位) \$138  
Double-boiled Mushrooms Soup, Aloe, Bamboo Piths (Per Person)

主菜  
Main Dish

蘆筍炒星斑球 \$708  
Wok-fried Garoupa Fillet, Asparagus

西蘭花炒帶子 \$408  
Pan-fried Scallops, Broccoli

黑白蒜炒安格斯牛肉 \$368  
Pan-fried Diced Angus Beef Tenderloin, Black Garlic

注：所有無麩質菜式均不含麵粉、醬油添加劑、醃製肉類及海鮮等食材。

Note: All gluten-free dishes are prepared without flour, soy sauce additives, cured meats or seafood ingredients

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頭盤小食  
Appetisers

冷盤  
Cold

酒客花生金錢肚	\$138
Marinated Beef Tripe, Chili Spicy Sauce, Peanuts	
沙薑豬手粒	\$138
Marinated Pork Knuckle, Sand Ginger	
溫拌蒜泥白肉	\$138
Marinated Sliced Pork, Garlic, Chilli Oil	
香蔥拌海蜇	\$128
Jellyfish, Spring Onions	
茶香燻素鵝	\$118
Tea-smoked Vegetarian Beancurd Sheet Rolls	
頭抽醬瓜皮	\$108
Marinated Watermelon Peel, Soy-Vinegar Sauce	

熱盤  
Hot

鮮明蝦窩貼	\$298
Deep-fried Shrimp Toast	
椒鹽田雞腿	\$218
Deep-fried Frog Legs, Garlic, Chili	
避風塘軟殼蟹	\$198
Deep-fried Soft-shell Crab, Garlic, Chili, Black Beans	
鳳城鯪魚球	\$158
Deep-fried Dace Fish Balls, Black Moss, Preserved Clam Sauce	
酥炸白飯魚	\$158
Deep-fried Whitebait, Spicy Salt	
香煎蓮藕餅	\$158
Pan-fried Lotus Root Cakes, Dace Fish, Black Moss, Coriander	

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燒味  
Barbecued

即燒糯米乳豬 (隻)  \$1,500

限量供應-建議 24 小時前預訂

Barbecued Suckling Pig, Glutinous Rice, Black Truffle  
(Daily limited supply, 24-hour advance notice recommended)

玫瑰豉油雞 (半隻 / 隻) \$299 / \$598  
Marinated Chicken, Soy Sauce (Half / Whole)

秘製雞汁浸雞 (半隻 / 隻) \$299 / \$598  
Poached Chicken, Superior Chicken Broth (Half / Whole)

脆香乳鴿 (隻) \$148  
Crispy Roasted Pigeon (Each)

例牌  
Standard Portion

五糧液美國黑豚肉叉燒 \$328  
Barbecued Kurobuta Pork, Wuliangye

脆皮燒腩肉 \$248  
Crispy Roasted Pork Belly

琵琶燒乳鴨 (每隻)  \$368  
Roasted Baby Duck (Each)

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湯 / 羹  
Soup

酸蘿蔔湯過橋螺子皇 (每位)	\$258
Poached Razor Clams, Pickled Radish, Supreme Broth (Per Person)	
四寶燉萬壽果 (每位) 	\$248
Double-boiled Papaya Soup, Fish Maw, Assosted Seafood (Per Person)	
花膠菜膽燉北菇 (每位)	\$248
Double-boiled Fish Maw Soup, Mushrooms, Cabbage (Per Person)	
日月貝海底椰燉豬腱 (每位) 	\$238
Double-boiled Pork Shank Soup, Dried Asian Moon Scallop, Sea Coconut (Per Person)	
黑松露菌燉螺頭湯 (每位)	\$208
Double-boiled Sea Conch Soup, Black Truffle (Per Person)	
豆腐鱈魚羹 (每位)	\$198
Braised Cod Fish Soup, Beancurd (Per Person)	
鮮蟹肉粟米羹 (每位)	\$148
Braised Sweet Corn Soup, Crab Meat (Per Person)	
南瓜茸海鮮羹 (每位)	\$138
Braised Pumpkin Soup, Assorted Seafood (Per Person)	
竹笙雞絲酸辣羹 (每位)	\$138
Braised Hot and Sour Soup, Chicken, Bamboo Piths (Per Person)	
蘆薈珍菌竹笙湯 (每位)	\$138
Double-boiled Mushrooms Soup, Aloe, Bamboo Piths (Per Person)	
紅燒竹笙三絲羹 (每位)	\$128
Braised Vegetables Soup, Bamboo Piths, Fungus, Vermicelli (Per Person)	

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燕窩  
Bird's Nest

紅燒腿茸官燕 (每位)	\$638
Braised Imperial Bird's Nest, Shredded Yunnan Ham (Per Person)	
高湯燉官燕 (每位)	\$638
Double-boiled Imperial Bird's Nest, Supreme Broth (Per Person)	
蟹肉燕窩羹 (每位)	\$388
Braised Bird's Nest Soup, Crab Meat (Per Person)	
乳燕瑤柱蒸水蛋	\$368
Steamed Egg White, Bird's Nest, Conpoy	
蛋白燕窩炒鮮奶	\$308
Scrambled Egg White, Bird's Nest, Fresh Milk	

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海味 / 鮑魚  
Dried Seafood / Abalone

蠔皇原隻三頭澳洲鮑魚 (每隻) Braised Whole Australian Abalone (3 heads per catty) (Per Piece)	\$620
蠔皇吉品廿三頭南非鮑 (每隻)  Braised Whole South African Abalone (23 heads per catty) (Per Piece)	\$388
原隻五頭南非鮑魚扣花菇 (每位) Braised Whole South African Abalone, Mushrooms, Oyster Sauce (5 heads per catty) (Per Person)	\$298
蠔皇花膠伴北菇 (每位)  Braised Fish Maw, Black Mushrooms (Per Person)	\$588
蝦子遼參伴柚皮 (每位) Braised Sea Cucumber, Shrimp Roe Sauce (Per Person)	\$308
蠔皇婆參扣鵝掌 (每位) Braised Sea Cucumber, Goose Feet (Per Person)	\$288

例牌  
Standard Portion

鮑魚一品煲 Braised Sliced Abalone, Sea Cucumber, Fish Maw, Black Mushrooms	\$1,128
京蔥醬燒遼參 Braised Sea Cucumber, Leeks	\$888
津菜鮑魚餠  Braised Abalone Dumplings, Black Moss, Tianjin Cabbage	\$398
滑蛋花膠柳 Scrambled Egg, Fish Maw, Spring Onions	\$408



生猛海鮮  
Live Seafood

本地龍蝦 / 澳洲龍蝦 / 波士頓龍蝦 (每兩)	\$時價 \$Seasonal Price
可供雞油花彫蒸、金銀蒜開邊蒸 Local Lobster, Australia Lobster, Boston Lobster (Per Tael, 37.5 gm) Steamed, Chicken Oil, Chinese Yellow Wine, Garlic	
海中蝦 (每兩) 可供火焰醉煮、白灼、雞油花彫蒸、金銀蒜開邊蒸 Prawns (Per Tael, 37.5 gm) Poached / Steamed, Chicken Oil, Chinese Yellow Wine, Garlic	\$58
老鼠斑 (每兩) Cromileptes Altivelis Garoupa (Per Tael, 37.5 gm)	\$時價 \$Seasonal Price
紅瓜子斑 (每兩) Cephalopholis Sonnerati Garoupa (Per Tael, 37.5 gm)	\$98
東星斑 (每兩) Spotted Garoupa (Per Tael, 37.5 gm)	\$88
老虎斑 (每兩) Brown Marbled Garoupa (Per Tael, 37.5 gm)	\$88
蘇鼠斑 (每兩) Pacific Garoupa (Per Tael, 37.5 gm)	\$88
可供清蒸, 古法蒸, 豉汁蒸, 紅炆 Steamed, Shredded Pork, Mushrooms Steamed, Black Bean Sauce Braised, Shredded Pork, Beancurd, Vegetables	

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海鮮  
Seafood

鴛鴦蝦球 (每位) \$118  
Wok-fried Prawns, Wasabi, Black Sesame Sauce (Per Person)

花雕蛋白蒸鮮蟹扣 (每位) \$298  
Steamed Fresh Crab Claw, Egg White, Chinese Yellow Wine (Per Person)

香酥釀蟹蓋 (每位)  \$308  
Deep-fried Crab Shell, Crab Meat, Onions (Per Person)

泉心鮮韻 (每位)  \$188  
焗釀蟹肉牛油果  
Baked Avocado, Crab Meat, Onions (Per Person)

香酥百花炸蟹扣 (每位) \$188  
Deep-fried Crab Claw, Shrimp Mousse (Per Person)

葡汁焗釀響螺 (每位) \$208  
Baked Sea Conch, Chicken, Mushrooms, Onions, Portuguese Sauce (Per Person)

例牌  
Standard Portion

三蔥東星斑球煲 \$708  
Wok-fried Garoupa Fillet, Assorted Onions

荷香古法蒸斑球 \$708  
Steamed Garoupa Fillet, Shredded Pork, Mushrooms

砂窩煎封銀鱈魚 \$538  
Pan-fried Cod Fish Fillet, Honey Soy Sauce

松茸百花鱈魚卷  \$538  
Steamed Cod Fish, Matsutake Mushrooms, Shrimp Mousse

北麓紅棗蒸甲魚 \$488  
Steamed Soft-shell Turtle, Red Dates, Chinese Herbs

龍船豉味桂花球 \$468  
Wok-fried Mandarin Fish Fillet, Black Bean, Pine Nuts

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海鮮  
Seafood

崧子松鼠桂魚 	\$468
Deep-fried Mandarin Fish, Pine Nuts, Sweet and Sour Sauce	
涼瓜枝竹星斑腩煲	\$468
Braised Garoupa Belly, Bitter Melon, Beancurd Sheets	
家鄉生煎魚咀	\$338
Pan-fried Fish Head, Garlic	
宮庭院香鱈 	\$368
桂花蜜脆鱈	
Deep-fried Eel, Osmanthus Honey Sauce	
避風塘龍蝦球	\$708
Wok-fried Lobster, Crispy Garlic, Dried Chili	
薑蔥美極大花蝦	\$488
Wok-fried Tiger Prawns, Spring Onion, Ginger, Soy Sauce	
鮮花椒炒蝦球	\$408
Wok-fried Prawns, Fresh Sichuan Peppercorn	
X.O.醬百花煎釀帶子	\$408
Pan-fried Scallops, Shrimp Mousse, X.O. Sauce	
蒜香酥炸生蠔	\$488
Deep-fried Oysters, Garlic	
鮑汁蝦子柚皮	\$208
Braised Pomelo Peel, Shrimp Roe, Abalone Sauce	

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香辣精選  
Spicy Specialties

例牌  
Standard Portion

鮮花椒蒸星斑球	蒸魚球	\$708
Steamed Garoupa Fillet, Fresh Sichuan Peppercorn		
麻婆豆腐龍蝦球	蒸魚球	\$708
Braised Lobster, Beancurd, Garlic, Chili Sauce		
布衣醬辣雞煲 (半隻 / 隻)	蒸魚球	\$328 / \$656
Braised Chicken, Shredded Pork, Bamboo Piths, Lotus Seeds, Black Fungus, Dried Chili, Coriander (Half / Whole)		
避風塘銀鳕魚		\$538
Deep-fried Cod Fish Fillet, Garlic, Chili, Black Bean		
酸菜桂花魚片	蒸魚片	\$468
Simmered Mandarin Fish Fillet, Pickle, Hot Chili		
剁椒蒸魚頭		\$338
Steamed Fish Head, Chopped Chili		
辣子田雞腿		\$338
Wok-fried Frog Legs, Dried Chili, Spring Onion		
川味水煮牛肉		\$308
Simmered Beef, Black Fungus, Bean Sprout, Vermicelli, Hot Chili Oil		

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## 海景軒片皮鴨

\$898

每日限量供應, 建議 24 小時前預訂

由名師巧製的北京鴨經片皮後, 其鴨身亦可成為美味佳餚  
請選擇以下其中一種做法, 成為另一佳餚

### Roasted Peking Duck

(Daily limited supply, 24-hour advance notice recommended)

With crispy skin and meat, the Peking Duck is carved table-side and served with pancakes and a selection of condiments. A second course can be ordered from the selection below:

### 二度製作

\$238

Selection of second course

### 銀芽炒鴨絲

Wok-fried Shredded Duck, Bean Sprouts, Chives

### 翠盤烤鴨崧

Stir-fried Minced Duck, Lettuce Leaves

### 薑蔥炆鴨件

Braised Duck, Ginger, Spring Onions

### 香酥火鴨方



Deep-fried Duck Toast, Shrimp Mousse

### 鴨崧荷葉飯

Fried Rice, Minced Duck, Lotus Leaf

### 魚湯鴨絲稻庭麵

Inaniwa Udon, Shredded Duck, Fish Broth

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家禽  
Poultry

(半隻 / 隻)  
(Half / Whole)

八珍扒米鴨 \$378 / \$758

每日限量供應, 建議 24 小時前預訂

Braised Boneless Duck, Assorted Seafood, Chicken, Pork, Mushrooms

Daily limited supply, 24-hour advance notice recommended

客家風味手撕雞 \$338 / \$676

Shredded Chicken, Scallion, Coriander, Peanuts, Sesame

江南百花雞 \$308 / \$656

Pan-fried Sliced Chicken, Shrimp Mousse

砂窩鹽焗雞 \$299 / \$598

Salt-Baked Chicken

煙燻脆皮茶皇雞 \$299 / \$598

Tea Smoked Crispy Chicken

當紅脆皮雞 \$299 / \$598

Deep-fried Crispy Chicken

荷香蒸污糟雞 \$299 / \$598

Steamed Chicken, Preserved Vegetables, Dates, Lotus Leaf

例牌  
Standard Portion

啫啫鮑魚雞煲 \$448

Braised Chicken, Abalone, Chestnuts

九製話梅雞 \$268

Braised Chicken, Dried Sweet Plums

翠盞臘腸鴿鬆 \$268

Stir-fried Minced Pigeon, Preserved Liver Sausage, Pine Nuts, Lettuce Leaves

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肉類  
Pork / Beef

烈焰竹炭香辣牛面頰 (每位) \$268

Flambé Beef Cheek, Spicy Sauce, Fresh Sichuan Peppercorns, Bamboo Charcoal (Per Person)

水晶牛肋肉 (每位) \$138

Braised Crystal Pear, Beef Brisket (Per Person)

冬坡扣釀肉 (每位) \$118

Braised Winter Melon, Minced Pork, Water Chestnuts (Per Person)

例牌

Standard Portion

避風塘牛腩 🍜 \$428

Deep-fried Beef Brisket, Garlic, Chili, Black Beans

黑白蒜煎安格斯牛肉 \$368

Pan-fried Diced Angus Beef Tenderloin, Black Garlic

桂花葡提牛柳粒 \$368

Wok-fried Diced Angus Beef Tenderloin, Raisins, Osmanthus Sauce

客家咸菜清湯牛腩 \$308

Braised Beef Brisket, Pickles, Bouillon

遠年陳皮蒸牛肉餅 \$288

Steamed Minced Beef, Dried Aged Tangerine Peel

鳳梨咕嚕美國黑豚肉 \$288

Sweet and Sour Kurobuta Pork, Pineapple, Bell Peppers

蜜梅京燒骨 🍜 \$298

Deep-fried Pork Spare Ribs, Honey Plum Sauce

家鄉蛋皇肉 \$298

Crispy Pork Belly, Salty Egg Yolk

馬蘭頭松茸蒸肉餅 \$248

Steamed Minced Pork, Matsutake Mushrooms, Vegetables

所有價格以港幣計算，另加一服務費。

菜式可能含有豬肉成份，如果您有任何食物過敏或需要任何飲食特別安排，請聯絡我們的員工

All prices are in Hong Kong dollars and subject to a 10% service charge

Dishes might contain pork, if you have any dietary requirement or allergy, please inform our service team



時蔬 / 豆腐  
Vegetables / Beancurd

欖菜玉珠 \$268

每日限量供應建議 24 小時前預訂  
Braised Winter Melon Balls, Black Olives  
(Daily limited supply 24-hour advance noticed recommended)

例牌  
Standard Portion

竹笙琵琶豆腐 \$248

Deep-fried Beancurd, Mushrooms, Bamboo Piths

紅燒姬松茸豆腐 \$238

Braised Beancurd, Agaricus Mushrooms

鳳巢花椒露筍素雞丁 \$238

Wok-fried Chinese Dough, Cashew Nuts, Seasonal Vegetables

南乳溫公齋煲 \$238

Braised Mixed Vegetables, Assorted Mushrooms,  
Preserved Beancurd Sauce

黑椒素肉生菜包 \$228

Stir-fried Minced Vegan Meat, Black Pepper, Lettuce Leaves

山珍醬素肉四季豆 \$228

Wok-fried String Beans, Vegan Meat, Preserved Black Olives,  
Yunnan Termite Mushrooms Sauce

麻婆素肉豆腐 \$228

Braised Beancurd, Vegan Meat, Chili Sauce

三色津白 \$208

Simmered Tianjin Cabbage, Mushrooms, Carrots, Kale

陳醋素脆鱈 \$188

Deep-fried Sliced Black Mushrooms, Vinegar

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麵 / 飯  
Noodles and Rice

鴛鴦糯米飯 (兩件) \$198

每日限量供應, 建議 24 小時前預訂

Pan-fried Glutinous Rice, Chicken, Mushrooms, Taro Ball (Two Pieces)  
Daily limited supply 24-hour advance noticed recommended

粟米齋粥 (每位) \$58

Congee, Sweet Corn (Per Person)

絲苗白飯 / 明火白粥 (每位) \$30

Steamed Rice / Congee (Per Person)

例牌

Standard Portion

鮮蟹肉桂花炒粉絲 \$298

Wok-fried Vermicelli, Crab Meat, Egg

龍皇珊瑚煎米粉 \$298

Fried Rice Noodles, Braised Seafood, Egg White

魚湯本菇稻庭麵 \$278

Inaniwa Udon, Mushrooms, Fish Broth

鮑絲金菇撈麵 \$258

Braised Egg Noodles, Shredded Abalone, Enoki Mushrooms

金鍋梅香飯 \$308

砂鍋梅菜鴛鴦豬炒飯

Fried Rice, Roasted Pork Belly, Parma Ham, Preserved Vegetables

鮑粒鱠魚雞粒飯 \$308

Fried Rice, Diced Abalone, Octopus, Chicken, Abalone Sauce

頭抽和牛炒飯 \$298

Fried Rice, Australian Wagyu Beef, Superior Soy Sauce

葡汁牛油果海鮮焗飯 \$278

Baked Seafood Fried Rice, Avocado, Portuguese Sauce

所有價格以港幣計算, 另加一服務費。

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