



海景軒午餐
Hoi King Heen Set Lunch

姬松茸菜膽燉鱈魚膠
Double-boiled Fish Maw Soup,
Agaricus Mushrooms, Cabbage

蟹黃燒賣、香麻鳳梨叉燒酥
Steamed Pork Dumplings, Shrimp, Crab Roe
Baked Barbecue Pork Pastry, Pineapple, Sesame

黑蒜香煎花蝦斑球
Pan-fried Garoupa Fillet, King Prawn, Black Garlic

上湯蟲草花浸菜遠
Poached Choi Sum, Cordyceps Flower, Supreme Soup

魚湯本菇稻庭麵
Inaniwa Udon, Mushrooms, Fish Broth

招牌蛋白杏仁露
Homemade Almond Cream, Egg White

每位 \$408 Per Person (兩位起 Minimum Two Persons)

海景嘉福餐飲美食會 – Signature Club Member
每位 \$358 Per Person (兩位起 Minimum Two Persons)

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。

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
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嘉福行政午餐
Grand Stanford Executive Set Lunch

五糧液美國黑豚肉叉燒、香蔥海蜇
Barbecued Kurobuta Pork, Wuliangye
Jellyfish, Spring Onions

瑤柱花膠灌湯餃
Double-boiled Fish Maw Dumpling, Conpoy, Shrimp, Pork,
Superior Soup

藏紅花筍尖蝦餃、雪菜帶子餃、蒜香鱈魚春卷
Steamed Shrimp Dumplings, Saffron, Imperial Ossetra Caviar
Steamed Scallops Dumplings, Preserved Vegetables
Deep-fried Cod Fish Spring Rolls

魚湯杞子浸時蔬
Poached Seasonal Vegetables, Wolfberry, Fish Broth

主食 (每檯任擇一款) Main Course (Each Table Select One Dish)

蟹肉荷葉飯 或 雪菜蟹肉炆鴛鴦米
Fried Rice Wrapped Lotus Leaf, Crab Meat, Chicken, Mushrooms
Or
Braised Vermicelli, Rice Noodle, Crab Meat, Preserved Vegetables

石榴椰果甘露
Chilled Sago Cream, Pink Guava, Coconut Jelly

每位 \$448 Per Person (兩位起 Minimum Two Persons)

海景嘉福餐飲美食會 – Signature Club Member
每位 \$398 Per Person (兩位起 Minimum Two Persons)

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精選點心
Dim Sum Selections

蒸點
Steamed

瑤柱花膠灌湯餃 Double-boiled Fish Maw Dumpling, Conpoy, Shrimp, Pork, Superior Soup	\$178
上湯金魚餃 (三件 3 pieces)  Steamed Garoupa Dumplings, Bouillon	\$123
藏紅花筍尖蝦餃 (四件 4 pieces)  Steamed Shrimp Dumplings, Saffron, Imperial Ossetra Caviar	\$100
蟹黃燒賣 (四件 4 pieces) Steamed Pork Dumplings, Shrimp, Crab Roe	\$96
雪菜帶子餃 (三件 3 pieces) Steamed Scallops Dumplings, Preserved Vegetables	\$90
上湯小籠包 (三件 3 pieces) Steamed Pork Dumplings, "Shanghai" Style	\$87
山竹牛肉球 (三件 3 pieces) Steamed Minced Beef Balls, Beancurd Sheet	\$81
蜜汁叉燒包 (三件 3 pieces) Steamed Barbecue Pork Buns	\$75
X.O.醬蒸鳳爪 Steamed Chicken Feet, X.O. Sauce	\$72
黃耳上素餃 (三件 3 pieces) Steamed Vegetarian Dumplings, Yellow Fungus	\$72
香蔥臘味糯米包 (三件 3 pieces) Steamed Glutinous Rice Dumplings, Preserved Meats	\$72
瑤柱有機糙米雞 (二件 2 pieces) Steamed Organic Glutinous Rice, Conpoy, Minced Chicken	\$68

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精選點心
Dim Sum Selection

香脆精點
Fried

X.O.醬炒蘿蔔糕 Wok-fried Turnip Cake, X.O. Sauce	\$98
鵝肝火鴨糰 (三件 3 pieces) Deep-fried Roasted Duck Dumplings, Foie Gras	\$81
客家煎芝麻茶粿 (三件 3 pieces)  Pan-fried Rice Dumplings, Minced Chicken, Peanuts, Black Sesame	\$81
蒜香鱈魚春卷 (三件 3 pieces) Deep-fried Cod Fish Spring Rolls	\$75
冬菜蝦乾煎餃子 (三件 3 pieces) Pan-fried Pork Dumplings, Preserved Vegetables, Dried Shrimps	\$75
香麻鳳梨叉燒酥 (三件 3 pieces) Baked Barbecue Pork Pastry, Pineapple, Sesame	\$75

腸粉

Steamed Rice Flour Rolls

韭黃鮮蝦腸粉 Steamed Rice Flour Rolls, Shrimps, Chinese Chives	\$118
蘆筍帶子腸 Steamed Rice Flour Rolls, Scallops, Asparagus	\$118
蜜汁叉燒腸粉 Steamed Rice Flour Rolls, Honey Barbecued Pork	\$98
X.O.醬銀芽煎腸粉 Pan-fried Rice Flour Rolls, Bean Sprouts, Onion, X.O. Sauce	\$98
紅米牛肉脆腸粉 Crispy Beancurd Sheet Rice Flour Rolls, Beef	\$88

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海景軒盛宴 Hoi King Heen Tasting Menu

大宅門

桂花蜜脆鱈、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, 2024, 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, 2023, 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

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海景軒套餐 Hoi King Heen Set Menu

大宅門

客家煎芝麻茶粿、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, 2024, Xinjiang, China

京蔥醬燒遼參

Braised Sea Cucumber, Leeks

Pinot Noir, Baron Philippe de Rothschild, 2024, Languedoc, France

家鄉蛋皇肉

Crispy Pork Belly, Salty Egg Yolk

Malbec, Xige Estate, N28, 2023, Ningxia, China

竹筴五秀蔬

Wok-fried Lily Bulbs, Gingko Nuts, Shanghai Cabbage

瑤柱櫻花蝦蛋白炒飯

Fried Rice, Conpoy, Sakura 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) Steamed Shrimp Dumplings	\$88
香麻牛肉餃 (三件 3 pieces) Steamed Spicy Beef Dumplings	\$72
煎菜肉餃子 (三件 3 pieces) Pan-fried Pork Dumplings	\$75

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

湯
Soup

竹筴海鮮清湯 (每位) Double-boiled Seafood Soup, Bamboo Piths (Per Person)	\$148
蘆薈珍菌竹筴湯 (每位) Double-boiled Mushrooms Soup, Aloe, Bamboo Piths (Per Person)	\$138

主菜
Main Dish

蘆筍炒星斑球 Wok-fried Garoupa Fillet, Asparagus	\$708
西蘭花炒帶子 Pan-fried Scallops, Broccoli	\$408
黑白蒜炒安格斯牛肉 Pan-fried Diced Angus Beef Tenderloin, Black Garlic	\$368

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

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

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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, Pomelo Peel, 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
津菜鮑魚糰  Braised Abalone Dumplings, Black Moss, Tianjin Cabbage	\$398
滑蛋花膠柳 Scrambled Egg, Fish Maw, Spring Onions	\$408

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生猛海鮮 Live Seafood

本地龍蝦 / 澳洲龍蝦 / 波士頓龍蝦 (每兩) 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	\$時價 \$Seasonal Price
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)	
花雕蛋白蒸鮮蟹鉗 (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)	
香酥百花炸蟹鉗 (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	
北蕨紅棗蒸甲魚	\$488
Steamed Soft-shell Turtle, Red Dates, Chinese Herbs	
龍船鼓味桂花球	\$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	

所有價格以港幣計算，另加一服務費。

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香辣精選 Spicy Specialties

	例牌 Standard Portion
鮮花椒蒸星斑球 	\$708
Steamed Garoupa Fillet, Fresh Sichuan Peppercorn	
麻婆豆腐龍蝦球 	\$708
Braised Lobster, Beancurd, Garlic, Chili Sauce	
布衣醬辣雞煲 (半隻 / 隻) 	\$328 / \$656
Braised Chicken, Shredded Pork, Bamboo Piths, Lotus Seeds, Black Fungus, Dried Chili, Coriander (Half / Whole)	
避風塘銀鱈魚	\$538
Deep-fried Cod Fish Fillet, Garlic, Chili, Black Bean	
酸菜桂花魚片 	\$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

翠盞烤鴨崧

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

所有價格以港幣計算, 另加一服務費。

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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

翠盞潤腸鴿崧

\$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) Flambè Beef Cheek, Spicy Sauce, Fresh Sichuan Peppercorns, Bamboo Charcoal (Per Person)	\$268
水晶牛肋肉 (每位) Braised Crystal Pear, Beef Brisket (Per Person)	\$138
冬坡扣釀肉 (每位) Braised Winter Melon, Minced Pork, Water Chestnuts (Per Person)	\$118
	例牌 Standard Portion
避風塘牛腩  Deep-fried Beef Brisket, Garlic, Chili, Black Beans	\$428
黑白蒜煎安格斯牛肉 Pan-fried Diced Angus Beef Tenderloin, Black Garlic	\$368
桂花葡提牛柳粒 Wok-fried Diced Angus Beef Tenderloin, Raisins, Osmanthus Sauce	\$368
客家咸菜清湯牛腩 Braised Beef Brisket, Pickles, Bouillon	\$308
遠年陳皮蒸牛肉餅 Steamed Minced Beef, Dried Aged Tangerine Peel	\$288
鳳梨咕嚕美國黑豚肉 Sweet and Sour Kurobuta Pork, Pineapple, Bell Peppers	\$288
蜜梅京燒骨  Deep-fried Pork Spare Ribs, Honey Plum Sauce	\$298
家鄉蛋皇肉 Crispy Pork Belly, Salty Egg Yolk	\$298
馬蘭頭松茸蒸肉餅 Steamed Minced Pork, Matsutake Mushrooms, Vegetables	\$248

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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	

所有價格以港幣計算，另加一服務費。

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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	
鮑粒鯿魚雞粒飯	\$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	

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