

特級茗茶 Premium Chinese Tea

每位 \$58 Per person

銀針白毫

Silver Needle White Tea (White Tea, low to moderate caffeine)

A premium top grade white tea from the Fujian province, it is only made with buds from the tea bush. Silver Needle White Tea is the sweetest of all white teas. The flavour is rich and provides a smooth mouthfeel with a lingering sweet taste.

獅峰龍井茶

Superior West Lake Dragon Well (Green Tea, moderate caffeine)

A premium quality Dragon Well tea, which grows on the Shi Feng Mountain, near the west lake in Hangzhou. Rich in antioxidants, this tea provides a deep and toasted aroma with a complex aftertaste.

武夷大紅袍茶

Wuyi Great Red Robe (Oolong Tea, moderate caffeine)

Growing on the steep rock of the Wuyi Mountains in the north of Fujian province and considered as one of the most valuable teas in China, its characteristic taste with cinnamon fragrance and smoothness of red tea

荔枝紅茶

Lychee Black Tea (Black Tea, high caffeine)

Originating from Guangdong, this tea contains black leaves which have been scented with lychee peel resulting in a reddish brown hue. The lychee contributes with a strong, pleasantly sweet fruity aroma. The taste provides sweet honey-like flavours.

二十年普洱茶

20 Years Vintage Puerh (Pu-erh Tea, high caffeine)

Aged for 20 years and originating from Yunnan, this tea has gone through an extensive oxidation process. The fully fermented tea develops with age a smooth and earthy flavour.

中國茶或水

每位\$30 per person

Chinese Tea or Water

中國茶: 香片、普洱、壽眉、胎菊及鐵觀音

House Pouring Chinese Tea: Jasmine, Puerh, Shou Mei, Baby Chrysanthemum and Ti Kwan Yin

以上價目均以港元計算，需另收加一服務費

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

此套餐任何折扣恕不適用
Not Applicable For Any Discount

所有菜式含有豬肉成份。以上價目均以港元計算，需另收加一服務費
Dishes might contain Pork. All prices are in Hong Kong dollars and are subject to 10% service charge

海景軒招牌菜式 **Chef Leung's Signature Dishes**

蟹皇蟹肉香酥卷 (每件)	Deep-fried Toast Rolls with Crab Roe and Crab Meat (Per Piece)	\$188
花開富貴湯 (每位)	Double-boiled Sea Conch Soup with Tofu Chrysanthemum (Per Person)	\$188
江南百花雞 (半隻/隻)	Simmered Chicken Fillets with Shrimp Mousse (Half/ Whole)	\$360/\$720
家鄉蛋皇肉	Crispy Pork Belly filled with Salted Egg Yolk	\$298
蟹肉雞頭米 (每位)	Sautéed Crab Meat with Fox Nuts (Per Person)	\$298
豬油渣陳皮 牛崧蒸飯 (每位)	Steamed Rice with Minced Beef and Dried Citrus Peel (Per Person)	\$88
蛋白杏仁露 (每位)	Homemade Almond Cream with Egg White (Per Person)	\$48
梁師傅精選套餐 包括以上所列招牌菜式 (每位/兩位起)	Chef Leung's Signature Set Menu includes all above signature dishes (per person/minimum two persons)	\$888

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海景軒套餐

Hoi King Heen Tasting Menu

三式小花碟

(香辣鹵水牛腱、煙肉醬茄段、玫瑰花燻帶子)
Hoi King Heen Appetisers
Marinated Beef Tendon with Spices and Chilli,
Braised Eggplant with Minced Bacon,
Rose-smoked Scallop
Bottega Vino dei Poeti Prosecco, Italy

黑松露燉響螺湯

Double-boiled Sea Conch Soup with Black Truffle

雲雪鮑魚星斑球

Wok-fried Garoupa Fillet with Abalone in Fish Broth
Pinot Grigio Veneto Bottega, Italy

翡翠百合羊仔肉

Stir-fried Sliced Lamb with Water Lily
Carbernet Sauvignon Veneto Bottega, Italy

海皇黃金蟹蓋焗飯

Baked Rice with Seafood Served in a Crab Shell

蛋白杏仁露

Homemade Almond Cream with Egg White

每位\$ 688 per person (兩位起 minimum two persons)
Additional \$250 for wine pairing

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頭盤小食


Appetisers

冷盤

COLD

冰鎮竹筍冷鮑魚 

Chilled Abalone with Bamboo Shoots \$168

洛神花拌中蝦 

Chilled Fresh Shrimp with Roselle Tea Sauce \$128

茶香燻素鵝

Tea-smoked Vegetarian Goose wrapped in Bean Curd Sheet \$98

香蔥拌海蜇

Jellyfish with Spring Onions \$98

沙薑豬手粒


Marinated Pork Knuckle with Sand Ginger \$88

頭抽醬瓜皮 

Marinated Watermelon Skin with Soy-Vinegar Sauce \$78

熱盤

HOT

鮮明蝦窩貼 


Deep-fried Shrimp Toast \$288

香酥鵝肝花枝丸

Deep-fried Cuttlefish Balls with Goose Liver \$168

鳳城鯪魚球

Deep-fried Grass Carp Balls with Preserved Clam Sauce \$108

酥炸白飯魚 

Deep-fried White Bait \$118

香酥九肚魚

Deep-fried Bombay Duck \$98


香煎蓮藕餅

Pan-fried Lotus Roots Cakes with Grass Carp Fish and Dried Shrimps \$98

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燒味

Barbecued Specialties

玫瑰豉油雞 
(半隻/隻)

Chicken Marinated in Soy Sauce \$248/ \$496
(Half/ Whole)

瑤柱貴妃雞
(半隻/隻)

Chicken Marinated with Conpoy Sauce \$248/ \$496
(Half/ Whole)

脆香乳鴿
(每隻)

Roasted Pigeon \$138
(Each)

五糧液桂花蜂蜜叉燒 

Barbecued Pork with Wuliangye and Osmanthus Honey Sauce \$148 \$238

脆皮燒腩肉

Roasted Pork Belly with Crispy Crust \$138 \$218

化皮乳豬件

Barbecued Suckling Pig \$168 \$268

明爐燒鵝

Roasted Goose \$228

輕怡 例牌
Light Full
Portion Portion


湯 / 羹

Soup

花膠菜膽燉北菇
(每位)


Double-boiled Fish Maw Soup with
Chinese Mushrooms and Cabbage
(Per Person)

\$208

黑松露菌燉螺頭湯 
(每位)

Double-boiled Sea Conch Soup and Black Truffle
(Per Person)

\$178

瑤柱龍蝦海鮮羹 
(每位)

Braised Lobster Soup with Assorted Seafood and Conpoy
(Per Person)

\$198

鮮蟹肉粟米羹
(每位)

Braised Sweet Corn Soup with Crab Meat
(Per Person)

\$148

南瓜茸海鮮羹
(每位)

Braised Pumpkin Soup with Assorted Seafood
(Per Person)

\$138

西湖牛肉羹
(每位)

Braised Minced Beef Soup with Egg White and Coriander
(Per Person)

\$138

四川酸辣羹
(每位)

Hot and Sour Seafood Soup in Sichuan Style
(Per Person)

\$138

蘆薈珍菌竹筍湯
(每位)

Double-boiled Assorted Mushrooms Soup with
Aloe and Bamboo Piths
(Per Person)

\$138

紅燒竹筍三絲羹
(每位)

Shredded Vegetable and Fungus Soup
with Mung Bean Vermicelli
(Per Person)


\$108

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燕窩

Bird's Nest

香煎琵琶燕窩 
(每位)

Pan-fried Bird's Nest with Egg White
(Per Person) \$218

燕液百花松葉蟹柑
(每位)

Braised Bird's Nest with Snow Crab Claw
(Per Person) \$298

紅燒腿茸官燕
(每位)

Braised Imperial Bird's Nest with
Shredded Yunnan Ham
(Per Person) \$638

高湯燉官燕
(每位)

Double-boiled Imperial Bird's Nest in Supreme Broth
(Per Person) \$638

雞茸燴燕窩羹
(每位)

Braised Bird's Nest with Minced Chicken Broth
(Per Person) \$388

乳燕瑤柱蒸水蛋

Steamed Egg with Bird's Nest and Conpoy \$368

燕液龍珠

Braised Cuttlefish Balls Topped with Bird's Nest \$368

蛋白燕窩炒鮮奶

Scrambled Egg Whites with Bird's Nest and Fresh Milk \$308

海味/鮑魚

Dried Seafood and Abalone


蠔皇原隻三頭鮑魚
(每隻)

Braised Whole Abalone (3 heads per catty)
(Per Piece)

澳洲

Australia

\$620

原隻五頭南非鮑魚 
扣花菇
(每位)

Braised Whole South African Abalone with
Mushrooms in Oyster Sauce (5 heads per catty)
(Per Person)

\$298

蠔皇花膠伴北菇
(每位)

Braised Fish Maw with Black Mushrooms
(Per Person)


\$488

鮑汁原條百花釀遼參
(每位)

Braised Sea Cucumber Filled with Shrimp
Mousse
(Per Person)

\$288

輕怡 例牌
Light Full
Portion Portion

鮑魚一品煲 

Braised Sliced Abalone with,
Sea Cucumber, Fish Maw and
Black Mushrooms in a Casserole

\$678

\$1,128

京蔥醬燒遼參

Braised Sea Cucumber with Leeks

\$498

\$828

南非鮑魚蒸豆腐

Steamed South African Abalone with Bean Curd

\$238

\$398

滑蛋花膠柳

Wok-fried Shredded Fish Maw with Eggs

\$238

\$388

蘭花百合迷你鮑魚

Wok-fried Baby Abalone with Broccoli and
Lily Bulbs

\$138

\$238

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生猛海鮮

Seafood

海中蝦

(每兩)

可供火焰醉煮、白灼
或雞油花彫蒸

Prawns

(Per Tael, 37.5 gm)

Poached or Steamed with Chicken Oil
and Chinese Yellow Wine

\$70

老虎斑

(每兩)

Brown Marbled Garoupa

(Per Tael, 37.5 gm)

\$68

蘇鼠斑

(每兩)

Pacific Garoupa

(Per Tael, 37.5 gm)

\$88

東星斑

(每兩)

可供清蒸
古法蒸
豉汁蒸
紅炆

Spotted Garoupa

(Per Tael, 37.5 gm)

Steamed

Steamed with Shredded Pork and Mushrooms

Steamed with Black Bean Sauce

Braised with Shredded Pork, Bean Curd and Vegetables

\$108

花雕蛋白蒸鮮蟹鉗

(每位)

Steamed Fresh Crab Claw with Egg White
in Chinese Yellow Wine
(Per Person)

\$298

香酥釀蟹蓋

(每位)

Deep-fried Crab Meat and Onions in a Crab Shell
(Per Person)

\$288

翡翠夜明珠

(每位)

Steamed Spotted Garoupa Mousse with Pumpkin Sauce
(Per Person)

\$268

龍皇白玉卷

(每位)

Steamed Spotted Garoupa Roll with Yunnan Ham
(Per Person)

\$268

葡汁焗釀響螺

(每位)

Baked Sea Conch in Portuguese Sauce
(Per Person)


\$188

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海鮮

Seafood

鴛鴦蝦球 
(每位)

Fried Prawns with Wasabi and
Black Sesame Sauce
(Per Person) \$118

輕怡 例牌
Light Full
Portion Portion

三蔥東星斑球煲 

Wok-fried Spotted Garoupa Fillet with
Assorted Onions in a Casserole \$418 \$688

雪裏紅毛豆星斑球

Wok-fried Spotted Garoupa Fillet with
Pickled Vegetables and Green Soy Beans \$418 \$688

涼瓜枝竹星斑腩煲

Braised Spotted Garoupa Belly with
Bitter Melon and Bean Curd Sheet \$258 \$428

沙窩煎封銀鱈魚 


Pan-fried Cod Fish Fillet with Soy and
Honey Sauce in a Casserole \$248 \$408

骨香豉味桂花球 

Wok-fried Mandarin Fish Fillet,
Black Bean and Pine Nuts \$368

家鄉生煎魚咀

Pan-fried Fish Head with Garlic \$268

避風塘龍蝦球 

Wok-fried Lobster with Crispy Garlic and Chili \$418 \$688

沙窩粉絲大花蝦碌

Wok-fried Tiger Prawns with Vermicelli in a
Casserole \$238 \$398

四川鮮蝦球

Wok-fried Prawns with chilli and garlic \$238 \$398

三蝦百花羊肚菌

Braised Morel Mushrooms Stuffed with
Mixed Shrimp Mousse \$178 \$288

蜜餞人參玉帶子

Pan-fried Scallops with Ginseng and
Honey Sauce \$218 \$368

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海景軒片皮鴨

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

\$738

Daily limited supply, 24 hours advance noticed 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

Selection of second course

\$138

銀芽炒鴨絲

Sautéed Shredded Duck with Bean Sprouts and Chives

翠盞烤鴨崧

Stir-fried Minced Duck Served with Lettuce

薑蔥炆鴨件

Braised Duck with Ginger and Spring Onions

香酥火鴨方

Deep-fried Duck Toast

鴨肉蒜香蒸飯

Steamed Duck Rice with Garlic

鴨崧荷葉飯

Fried Rice with Duck Steamed in a Lotus Leaf

鴨絲芙蓉煎米粉

Fried Vermicelli with Duck and Egg White

魚湯鴨崧稻庭麵

Inaniwa Udon with Duck in Fish Broth

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家禽

Poultry

八珍扒米鴨

(半隻/隻)

每日限量供應

建議 24 小時前預訂

Braised Boneless Duck with Assorted Seafood

(Half/Whole)

Daily limited supply

24 hours advance noticed recommended

\$378 / \$758

黑松菌蔥燒雞

(半隻/隻)

Roasted Chicken with Black Truffle and Spring Onions

(Half/Whole)

\$288 / \$576

當紅脆皮雞

(半隻/隻)

Crispy Roasted Chicken

(Half/Whole)

\$248 / \$496

南乳吊燒雞

(半隻/隻)

Roasted Chicken with Preserved Bean Curd Sauce

(Half/Whole)

\$248 / \$496

金華玉樹雞

(半隻/隻)

Steamed Sliced Chicken with Yunnan Ham,

Mushrooms and Vegetables

(Half/Whole)

\$268 / \$536

秘製雞汁浸雞

(半隻/隻)

Poached Chicken in Superior Chicken Broth

(Half/Whole)

\$248 / \$496

布衣醬辣雞煲

(半隻/隻)

Braised Chicken Dried Winter Melon

Lotus Seeds and Black Fungus with

Chilli Sauce in a Casserole

(Half/Whole)

\$308 / \$616

輕怡 例牌
Light Full
Portion Portion

十五頭鮑魚雞煲

Braised Chicken with Whole Abalone

\$238

\$398

九製話梅雞

Braised Chicken with Dried Sweet Plums

\$148

\$248

百花火鴨方

Golden-fried Duck Toast

\$138

\$238

川味辣子駝鳥肉

Sautéed Diced Ostrich Meat with Dried Chilli and

Garlic

\$148


\$248

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肉類


Pork, Beef and Lamb

水晶牛肋肉 
(每位)

Braised Crystal Pear Filled with Beef Brisket
(Per Person) \$138

冬坡扣釀肉
(每位)

Braised Winter Melon filled with Pork and
Water Chestnuts
(Per Person) \$118

黑白蒜煎安格斯牛肉 

Pan-fried Diced Angus Beef Tenderloin with
Black and Fresh Garlics \$218 \$358

桂花葡提牛柳粒


Wok-fried Diced Angus Beef Tenderloin and
Osmanthus-flavoured Raisins \$218 \$358

湖南辣子炒牛肉

Wok-fried Sliced Beef with Dried Chilli \$148 \$248

鳳梨咕嚕西班牙
紅豚肉

Sweet and Sour Spanish Duroc Pork with
Pineapple and Bell Peppers \$178 \$288

蜜梅京燒骨 

Deep-fried Pork Spare Ribs with
Honey Plum Sesame Sauce \$178 \$288

馬蘭頭松茸蒸肉餅

Steamed Minced Pork with Matsutake Mushrooms
and Vegetables \$138 \$238


青胡椒蔥香羊仔肉

Wok-fried Sliced Lamb with Fresh Green Pepper
and Spring Onion \$208 \$338


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時蔬/豆腐

Vegetables and Beancurd

青翠白玉蔬 
(每位)

Steamed Egg White with Vegetables, Topped
with Bamboo Piths and Morel Mushrooms
(Per Person) \$88

攪菜玉珠 
每日限量供應
建議 24 小時前預訂

Braised Winter Melon Balls filled with
Black Olives \$268
Daily limited supply
24 hours advance noticed recommended

鼎湖上素

Braised Assorted fungus and Vegetables \$138 \$228

紅燒姬松茸豆腐

Braised Bean Curd with Agaricus Mushrooms \$138 \$228

鳳巢腰果素雞丁

Wok-fried Chinese Dough with Cashew Nuts and
Seasonal Vegetables \$138 \$228

三色津白

Simmered Tianjin Cabbage with Mushrooms and
Carrots and Kale \$118 \$198

竹筴五秀蔬

Sautéed Lily Bulbs, Ginkgo Nuts and
Shanghai Cabbage \$118 \$198

陳醋素脆鱈 

Deep-fried Sliced Black Mushrooms with
Vinegar \$108 \$188

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麵 / 飯

Noodles and Rice

鴛鴦糯米飯

(兩件)

每日限量供應

建議 24 小時前預訂

Pan-fried Glutinous Rice with Chicken and Mushrooms Topped with Taro Ball (Two pieces) \$188
Daily limited supply
24 hours advance noticed recommended

粟米齋粥

(每位)

Congee with Sweet Corn \$58
(Per Person)

絲苗白飯 / 明火白粥

(每位)

Steamed Rice / Plain Congee \$30
(Per Person)

輕怡
Light
Portion

例牌
Full
Portion

鮮蟹肉桂花炒粉絲

Wok-fried Vermicelli with Crab Meat and Egg \$178 \$288

龍皇珊瑚煎米粉

Fried Vermicelli with Braised Seafood and Egg White \$168 \$268

魚湯本菇稻庭麵

Inaniwa Udon with Mushrooms in Fish Broth \$168 \$268

鮑絲金菇撈麵

Braised Egg Noodles with Shredded Abalone and Enoki Mushrooms \$148 \$248

鮑粒鱈魚雞粒飯

Fried Rice with Diced Abalone, Octopus and Chicken in Abalone Sauce \$178 \$298

頭抽和牛炒飯

Fried Rice with Australian Wagyu Beef, Egg and Superior Soy Sauce \$178 \$288

葡汁牛油果海鮮焗飯

Baked Seafood and Avocado Fried Rice with Portuguese Sauce \$168 \$268

百子玉帶蛋白炒飯

Fried Rice with Scallops, Egg White and Crab Roe \$148 \$248

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