

# 海景軒午餐 Hoi King Heen Set Lunch

## 姬松茸菜膽燉鱈魚膠

Double-boiled Fish Maw Soup with  
Agaricus Mushrooms and Cabbage

## 酥皮焗叉燒餐包、蟹籽鮮蝦燒賣

Baked Barbecue Pork Bun,  
Steamed Shrimp and Pork Dumplings with Crab Roe

## 黑蒜香煎花蝦斑球

Pan-fried Garoupa Fillet and King Prawn with Black Garlic

## 上湯蟲草花北菇芥蘭遠

Poached Kale, Cordyceps Flower and Black Mushrooms  
in Supreme Soup

## 迷你鮑魚配紫薯菜飯

Fried Rice with Abalone and Purple Sweet Potato

## 招牌蛋白杏仁露

Homemade Almond Cream with Egg White

**每位\$358 Per Person (兩位起 Minimum Two Persons)**

**海景嘉福餐飲美食會 – Signature Club Member  
每位\$308 Per Person (兩位起 Minimum Two Persons)**

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

# 嘉福行政午餐 Grand Stanford Executive Set Lunch

**五糧液桂花蜂蜜叉燒、香蔥海蜇**  
Barbecued Pork with Wuliangye and Osmanthus Honey Sauce,  
Jellyfish with Spring Onions

**花膠鮑魚灌湯餃**  
Fish Maw and Abalone Dumpling in Soup

**嘉福點心(每檯任選三款)**  
Dim Sum Platter (Each Table Select 3 Different Dim Sum)

**魚湯杞子浸時蔬**  
Poached Seasonal Vegetables with Goji in 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 with Crab Meat, Chicken and Mushroom  
Wrapped with Lotus Leaf  
Or  
Braised Vermicelli with Crab Meat and  
Preserved Vegetables

**楊枝甘露**  
Chilled Sago Cream with Mango and Pomelo

**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)**

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## 精選點心 Dim Sum Selection

### 蒸點 Steamed

<b>花膠鮑魚灌湯餃</b> Fish Maw and Abalone Dumpling in Soup	\$120	<b>黑松露鮮菌餃</b> (三件 3 pieces) Dumplings with Assorted Mushrooms and Truffle	\$69
<b>海景蝦餃皇</b> (四件 4 pieces) Shrimp Dumplings "Har Gau"	\$80	<b>蟹粉小籠包</b> (二件 2 pieces) Shanghai Style Dumplings with Hairy Crab Roe	\$88
<b>蟹籽鮮蝦燒賣</b> (三件 3 pieces) Shrimp and Pork Dumplings with Crab Roe	\$80	<b>X.O. 醬蒸鳳爪</b> Chicken Feet with X.O. Sauce	\$51
<b>菠菜帶子餃</b> (三件 3 pieces) Scallop Dumplings with Spinach	\$78	<b>時菜牛肉球</b> (三件 3 pieces) Beef Balls with Seasonal Vegetable	\$66
<b>蜜汁叉燒包</b> (三件 3 pieces) Honey Barbecue Pork Buns	\$66	<b>瑤柱有機糙米雞</b> (二件 2 pieces) Organic Glutinous Rice with Conpoy and Chicken	\$58
		<b>花膠四寶扎</b> (二件 2 pieces) Beancurd Sheet Wrapped with Fish Maw, Mushrooms and Honey Ham	\$66

### 香脆精點 Fried

<b>酥皮焗叉燒餐包</b> (三件 3 pieces) Baked Barbecue Pork Buns	\$66	<b>狀元茶粿</b> (三件 3 pieces) Glutinous Rice Dumplings Filled with Peanuts and Chicken	\$66
<b>香茅鮮蝦春卷</b> (三件 3 pieces) Spring Rolls with Shredded Shrimp and Lemongrass	\$69	<b>X.O. 醬炒蘿蔔糕</b> Pan-fried Traditional Turnip Cake with X.O. Sauce	\$88
<b>蟹粉鍋貼</b> (三件 3 pieces) Pan-fried Dumplings with Hairy Crab Roe	\$108	<b>避風塘韭菜餃</b> (三件 3 pieces) Pan-fried Chive Dumplings with Shrimp in Chili Sauce	\$80

### 鮮腸粉 Steamed Rice Flour Rolls

<b>韭黃鮮蝦腸粉</b> Shrimp with Chinese Chives	\$69		
<b>蘆筍帶子腸粉</b> Scallop and Asparagus	\$69		
<b>脆皮牛肉腸粉</b> Minced Beef with Deep-fried Dough	\$69		
<b>桂花蜂蜜叉燒腸粉</b> Osmanthus Honey Barbecue Pork	\$69		
<b>羅漢上素腸粉</b> Assorted Fungus	\$69		
<b>蔥花蝦米腸粉</b> Spring Onion and Dried Shrimp	\$69		
<b>X.O. 醬銀芽煎腸粉</b> Pan-fried Rice Flour Rolls with Bean Sprouts in X.O. Sauce	\$80		

## 海景軒招牌菜式 Hoi King Heen Signature Dishes

香酥釀蟹蓋 (每位)	Deep-fried Crab Meat and Onions in a Crab Shell (Per Person)	\$288
花開富貴湯 (每位)	Double-boiled Sea Conch Soup with Tofu Chrysanthemum (Per Person)	\$188
原隻五頭南非鮑魚 拌柚皮 (每位)	Braised Whole South African Abalone with Pomelo Peel in Oyster Sauce (Per Person)	\$338
荷香古法蒸斑球	Steamed Garoupa Fillet with Shredded Pork and Mushroom on Lotus Leaf	\$688
鵝肝多士拼脆皮雞	Crispy Roasted Chicken Accompanied with Goose Liver Toast	\$338
青翠白玉蔬 (每位)	Steamed Egg White with Vegetables, Topped with Bamboo Piths and Morel Mushrooms (Per Person)	\$88
鴛鴦糯米飯 (兩件)	Pan-fried Glutinous Rice with Chicken and Mushrooms Topped with Taro Ball (Two pieces)	\$188
蛋白杏仁露 (每位)	Homemade Almond Cream with Egg White (Per Person)	\$48
海景軒招牌套餐 包括以上所列招牌菜式 (每位/兩位起)	<b>Hoi King Heen's Signature Set Menu</b> <b>Includes all above signature dishes</b> <b>(per person/ minimum two persons)</b>	<b>\$988</b>

海景嘉福餐飲美食會 – Signature Club Member  
每位 \$888 Per Person (兩位起 Minimum Two Persons)

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# 海景軒套餐

## Hoi King Heen Tasting Menu

### 四式小花碟

(狀元茶糰、香蔥拌海蜇、沙薑豬手粒、茶香燻素鵝)

Hoi King Heen Appetisers

Glutinous Rice Dumplings Filled with Peanuts and Chicken,  
Jellyfish with Spring Onions,

Marinated Pork Knuckle with Sand Ginger,

Tea-smoked Vegetarian Goose wrapped in Bean Curd Sheet

*Bottega Vino dei Poeti Prosecco, Italy*

### 花膠菜膽燉北菇

Double-boiled Fish Maw Soup with Chinese Mushrooms and Cabbage

### 薑蔥炒大花蝦伴星斑球

Sautéed Garoupa Fillet and King Prawn with Ginger and Spring Onion

*Pinot Grigio Veneto Bottega, Italy*

### 京蔥醬燒遼參

Braised Sea Cucumber with Leeks

*Carbnet Sauvignon Veneto Bottega, Italy*

### 家鄉蛋皇肉

Crispy Pork Belly filled with Salted Egg Yolk

### 竹筴五秀蔬

Sautéed Lily Bulbs, Gingko Nuts and Shanghai Cabbage

### 瑤柱櫻花蝦蛋白炒飯

Fried Rice with Conpoy, Sergestid Shrimp and Egg White

### 楊枝甘露

Chilled Sago Cream with Mango and Pomelo

每位\$ 888 per person (兩位起 minimum two persons)

海景嘉福餐飲美食會 - Signature Club Member

每位\$788 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


酒客花生金錢肚

Marinated Beef Tripe in Chili Spicy Sauce

\$98


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## 燒味

**玫瑰豉油雞**   
(半隻/隻)

**瑤柱貴妃雞**  
(半隻/隻)

**脆香乳鴿**  
(每隻)

**五糧液桂花蜂蜜叉燒** 

**脆皮燒腩肉**

**化皮乳豬件**

**明爐燒鵝**

## Barbecued Specialties

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

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

Roasted Pigeon \$138  
(Each)

	輕怡 Light Portion	例牌 Full Portion
Barbecued Pork with Wuliangye and Osmanthus Honey Sauce	\$148	\$238

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

Barbecued Suckling Pig \$168 \$268

Roasted Goose \$228

## 湯 / 羹


## Soup

<b>四寶燉萬壽果</b> (每位)	Double-boiled Papaya Soup with Fish Maw, Chicken and Assorted Sea Food (Per Person)	\$228
<b>花膠菜膽燉北菇</b> (每位)	Double-boiled Fish Maw Soup with Chinese Mushrooms and Cabbage (Per Person)	\$208
<b>黑松露菌燉螺頭湯</b>  (每位)	Double-boiled Sea Conch Soup and Black Truffle (Per Person)	\$178
<b>瑤柱龍蝦海鮮羹</b>  (每位)	Braised Lobster Soup with Assorted Seafood and Conpoy (Per Person)	\$198
<b>鮮蟹肉粟米羹</b> (每位)	Braised Sweet Corn Soup with Crab Meat (Per Person)	\$148
<b>南瓜茸海鮮羹</b> (每位)	Braised Pumpkin Soup with Assorted Seafood (Per Person)	\$138
<b>西湖牛肉羹</b> (每位)	Braised Minced Beef Soup with Egg White and Coriander (Per Person)	\$138
<b>四川酸辣羹</b> (每位)	Hot and Sour Seafood Soup in Sichuan Style (Per Person)	\$138
<b>蘆薈珍菌竹筍湯</b>	Double-boiled Assorted Mushrooms Soup with Aloe and Bamboo Piths (Per Person)	\$138 (每位)
<b>紅燒竹筍三絲羹</b> (每位)	Shredded Vegetable and Fungus Soup with Mung Bean Vermicelli (Per Person)	\$108



## 燕窩

## Bird's Nest

香煎琵琶燕窩   
(每位)

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

燕液百花松葉蟹拑  
(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

<b>蠔皇原隻三頭鮑魚</b> (每隻) <b>澳洲</b>	Braised Whole Abalone (3 heads per catty) (Per Piece) Australia	\$620	
<b>蠔皇吉品廿三頭鮑魚</b> <b>南非</b>	Braised Whole Abalone (23 heads per catty) South Africa	\$388	
<b>原隻五頭南非鮑魚</b>  <b>扣花菇</b> (每位)	Braised Whole South African Abalone with Mushrooms in Oyster Sauce (5 heads per catty) (Per Person)	\$298	
<b>蠔皇花膠伴北菇</b> (每位)	Braised Fish Maw with Black Mushrooms (Per Person)	\$488	
<b>鮑汁原條百花釀遼參</b> (每位)	Braised Sea Cucumber Filled with Shrimp Mousse (Per Person)	\$288	
			輕怡 Light Portion
<b>鮑魚一品煲</b> 	Braised Sliced Abalone with, Sea Cucumber, Fish Maw and Black Mushrooms in a Casserole	\$678	例牌 Full Portion
<b>京蔥醬燒遼參</b>	Braised Sea Cucumber with Leeks	\$498	\$828
<b>南非鮑魚蒸豆腐</b>	Steamed South African Abalone with Bean Curd	\$238	\$398
<b>滑蛋花膠柳</b>	Wok-fried Shredded Fish Maw with Eggs	\$238	\$388
<b>蘭花百合迷你鮑魚</b>	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  
或雞油花膠蒸

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

### 花雕蛋白蒸鮮蟹拑

(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

## 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-hour 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

### 翠蓋烤鴨崧

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

## 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) \$378 / \$758  
Daily limited supply  
24-hour advance noticed recommended

### 當紅脆皮雞

(半隻/隻)

Crispy Roasted Chicken \$248 / \$496  
(Half/ Whole)

### 金華玉樹雞

(半隻/隻)

Steamed Sliced Chicken with Yunnan Ham,  
Mushrooms and Vegetables \$268 / \$536  
(Half/ Whole)

### 秘製雞汁浸雞

(半隻/隻)

Poached Chicken in Superior Chicken Broth \$248 / \$496  
(Half/ Whole)

### 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 \$308 / \$616  
(Half/ Whole)

### 沙窩鹽焗雞

(半隻/隻)

Baked Salty Chicken Served in Clay Pot \$268 / \$536  
(Half/ Whole)

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


## 肉類

## Pork, Beef and Lamb


<b>水晶牛肋肉</b>  (每位)	Braised Crystal Pear Filled with Beef Brisket (Per Person)	\$138	
<b>冬坡扣釀肉</b> (每位)	Braised Winter Melon filled with Pork and Water Chestnuts (Per Person)	\$118	
		輕怡 Light Portion	例牌 Full Portion
<b>黑白蒜煎安格斯牛肉</b> 	Pan-fried Diced Angus Beef Tenderloin with Black and Fresh Garlics	\$218	\$358
<b>桂花葡提牛柳粒</b>	Wok-fried Diced Angus Beef Tenderloin and Osmanthus-flavoured Raisins	\$218	\$358
<b>湖南辣子炒牛肉</b>	Wok-fried Sliced Beef with Dried Chilli	\$148	\$248
<b>鳳梨咕嚕西班牙紅豚肉</b>	Sweet and Sour Spanish Duroc Pork with Pineapple and Bell Peppers	\$178	\$288
<b>蜜梅京燒骨</b> 	Deep-fried Pork Spare Ribs with Honey Plum Sesame Sauce	\$178	\$288
<b>馬蘭頭松茸蒸肉餅</b>	Steamed Minced Pork with Matsutake Mushrooms and Vegetables	\$138	\$238
<b>京蔥炒羊仔肉</b>	Wok-fried Sliced Lamb with Leek and Spring Onion	\$208	\$338

## 時蔬/豆腐

## Vegetables and Beancurd

青翠白玉蔬   
(每位)

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

橈菜玉珠   
每日限量供應  
建議 24 小時前預訂

Braised Winter Melon Balls filled with \$268  
Black Olives  
Daily limited supply  
24-hour 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 \$138 \$228  
and Seasonal Vegetables

三色津白

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

竹筍五秀蔬

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

陳醋素脆鏹 

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



## 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-hour advance noticed recommended

### 粟米齋粥

(每位)

Congee with Sweet Corn (Per Person) \$58

### 絲苗白飯 / 明火白粥

(每位)

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

### 鮮蟹肉桂花炒粉絲

Wok-fried Vermicelli with Crab Meat and Egg \$178 輕怡 Light Portion 例牌 Full Portion \$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

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