



## 海景軒盛宴 Hoi King Heen Set 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, 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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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



## 海景軒套餐 Hoi King Heen Tasting Menu

### 大宅門

客家煎芝麻茶粿、香蔥拌海蜆、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*

### 竹筴五秀蔬

Wok-fried Lily Bulbs, Ginkgo 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) 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	\$128
Marinated Beef Tripe, Chili Spicy Sauce, Peanuts	
沙薑豬手粒 	\$128
Marinated Pork Knuckle, Sand Ginger	
溫拌蒜泥白肉	\$128
Marinated Sliced Pork, Garlic, Chilli Oil	
香蔥拌海蜇	\$118
Jellyfish, Spring Onions	
茶香燻素鵝 	\$108
Tea-smoked Vegetarian Beancurd Sheet Rolls	
頭抽醬瓜皮 	\$98
Marinated Watermelon Peel, Soy-Vinegar Sauce	

熱盤  
Hot

鮮明蝦窩貼	\$288
Deep-fried Shrimp Toast	
椒鹽田雞腿	\$208
Deep-fried Frog Legs, Garlic, Chili	
避風塘軟殼蟹	\$188
Deep-fried Soft-shell Crab, Garlic, Chili, Black Beans	
鳳城鯪魚球	\$148
Deep-fried Dace Fish Balls, Black Moss, Preserved Clam Sauce	
酥炸白飯魚 	\$148
Deep-fried Whitebait, Spicy Salt	
香煎蓮藕餅	\$148
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

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

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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, 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	\$70
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)	\$118
東星斑 (每兩) Spotted Garoupa (Per Tael, 37.5 gm)	\$108
老虎斑 (每兩) Brown Marbled Garoupa (Per Tael, 37.5 gm)	\$98
蘇鼠斑 (每兩) Pacific Garoupa (Per Tael, 37.5 gm)	\$98
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)

花雕蛋白蒸鮮蟹拑 (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)

香酥百花炸蟹拑 (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	
薑蔥田雞腿	\$338
Wok-fried Frog Legs, Spring Onion, Ginger	
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 	\$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

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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

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	

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) 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	\$198
粟米齋粥 (每位) Congee, Sweet Corn (Per Person)	\$58
絲苗白飯 / 明火白粥 (每位) Steamed Rice / Congee (Per Person)	\$30
	例牌 Standard Portion
鮮蟹肉桂花炒粉絲  Wok-fried Vermicelli, Crab Meat, Egg	\$288
龍皇珊瑚煎米粉 Fried Rice Noodles, Braised Seafood, Egg White	\$288
魚湯本菇稻庭麵 Inaniwa Udon, Mushrooms, Fish Broth	\$268
鮑絲金菇撈麵 Braised Egg Noodles, Shredded Abalone, Enoki Mushrooms	\$248
金鍋梅香飯  砂鍋梅菜鴛鴦豬炒飯 Fried Rice, Roasted Pork Belly, Parma Ham, Preserved Vegetables	\$298
鮑粒鱈魚雞粒飯 Fried Rice, Diced Abalone, Octopus, Chicken, Abalone Sauce	\$298
頭抽和牛炒飯 Fried Rice, Australian Wagyu Beef, Superior Soy Sauce	\$288
葡汁牛油果海鮮焗飯 Baked Seafood Fried Rice, Avocado, Portuguese Sauce	\$268

所有價格以港幣計算，另加一服務費。

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