



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、櫻花蝦蘿蔔千絲酥  
Steamed Pork Dumplings, Shrimp, Crab Roe  
Deep-fried Turnip Pastry, Sakura Shrimps

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

松茸花膠灌湯餃  
Double-boiled Fish Maw Dumpling, Shrimp, Pork,  
Matsutake Mushrooms, Superior Soup

藏紅花筍尖蝦餃、羊肚菌南瓜蟹肉餃、蒜香鮮蝦春卷  
Steamed Shrimp Dumplings, Saffron, Imperial Ossetra Caviar  
Steamed Crab Meat Dumplings, Morel Mushroom, Pumpkin  
Deep-fried Shrimp Spring Rolls, Garlic

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

松茸花膠灌湯餃 Double-boiled Fish Maw Dumpling, Shrimp, Pork, Matsutake Mushrooms, 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
羊肚菌南瓜蟹肉餃 (三件 3 pieces) Steamed Crab Meat Dumplings, Morel Mushroom, Pumpkin		\$87
鮮蝦球帶子餃 (三件 3 pieces) Steamed Scallop Dumplings, Prawns, Crab Roe		\$87
山竹牛肉球 (三件 3 pieces) Steamed Minced Beef Balls, Beancurd Sheet		\$81
鮑魚雞肉餃 (三件 3 pieces) Steamed Chicken Dumplings, Abalone, Mushrooms		\$75
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
芹香黃耳素菜糰 (三件 3 pieces) Steamed Vegetarian Dumplings, Celery, Yellow Fungus, Mushrooms		\$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

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|--|------|
| X.O.醬炒蘿蔔糕<br>Wok-fried Turnip Cake, X.O. Sauce   | \$98 |
| 鵝肝火鴨糰 (三件 3 pieces)<br>Deep-fried Roasted Duck Dumplings, Foie Gras  | \$81 |
| 客家煎芝麻茶粿 (三件 3 pieces) <br>Pan-fried Rice Dumplings, Minced Chicken, Peanuts, Black Sesame | \$81 |
| 酥皮叉燒焗餐包 (三件 3 pieces)<br>Baked Barbecue Pork Buns  | \$81 |
| 蒜香鮮蝦春卷 (三件 3 pieces)<br>Deep-fried Shrimp Spring Rolls, Garlic   | \$75 |
| 櫻花蝦蘿蔔千絲酥 (三件 3 pieces)<br>Deep-fried Turnip Pastry, Sakura Shrimps   | \$75 |

腸粉

Steamed Rice Flour Rolls

- |   |       |
|---|-------|
| 菲黃鮮蝦腸粉<br>Steamed Rice Flour Rolls, Shrimps, Chinese Chives               | \$118 |
| 蘆筍帶子腸<br>Steamed Rice Flour Rolls, Scallops, Asparagus                    | \$118 |
| 蜜汁叉燒腸粉<br>Steamed Rice Flour Rolls, Honey Barbecued Pork                  | \$98  |
| X.O.醬銀芽煎腸粉<br>Pan-fried Rice Flour Rolls, Bean Sprouts, Onion, X.O. Sauce | \$98  |
| 紅米鱈魚脆腸粉<br>Crispy Beancurd Sheet Rice Flour Rolls, Cod Fish               | \$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*

### 津菜鮑魚糰

Braised Abalone Dumplings, Tianjin Cabbage

### 煙燻脆皮茶皇雞

Tea Smoked Crispy Chicken

### 避風塘牛腩

Deep-fried Beef Brisket, Garlic, Chili, Black Bean  
*Malbec, Xige Estate, N28, 2023, Ningxia, China*

### 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、茶香燻素鵝、酥炸白飯魚

Hoi King Heen Appetisers

Pan-fried Black Sesame Rice Dumplings, Chicken, Peanuts

Jellyfish, Spring Onions

Tea-smoked Vegetarian Beancurd Sheet Roll

Deep-fried Whitebait, Spicy Salt

*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*

### 竹筍五秀蔬

Wok-fried Lily Bulbs, Ginkgo 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

鮮蟹肉粟米羹 (每位) Braised Sweet Corn Soup, Crab Meat (Per Person)	\$158
竹笙海鮮清湯 (每位) Double-boiled Seafood Soup, Bamboo Piths (Per Person)	\$148
蘆薈珍菌竹笙湯 (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
海鮮炒飯 Fried Rice, Seafood, Spring Onion	\$288

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

鹵水凍牛腩	\$148
Braised Beef Shank, Marinade Soy Sauce	
溫拌蒜泥白肉	\$148
Marinated Sliced Pork, Garlic, Chilli Oil	
香蔥拌海蜇	\$138
Jellyfish, Spring Onions	
茶香燻素鵝	\$128
Tea-smoked Vegetarian Beancurd Sheet Rolls	
頭抽醬瓜皮 	\$118
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	
鳳城鯪魚球	\$168
Deep-fried Dace Fish Balls, Black Moss, Preserved Clam Sauce	
酥炸白飯魚 	\$168
Deep-fried Whitebait, Spicy Salt	
香煎蓮藕餅	\$168
Pan-fried Lotus Root Cakes, Dace Fish, Black Moss, Coriander	
黃金靈芝菇	\$128
Deep-fried Reishi Mushrooms, Salted Egg Yolk	

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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)

花雕醉乳鴿 (隻) \$148  
Marinated Pigeon, Hua Diao Wine Sauce (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)



## 湯 / 羹 Soup

酸蘿蔔湯過橋蠔子皇 (每位) 每日限量供應, 建議 24 小時前預訂 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)	\$258
花膠菜膽燉北菇 (每位) Double-boiled Fish Maw Soup, Mushrooms, Cabbage (Per Person)	\$258
日月貝海底椰燉豬腱 (每位)  Double-boiled Pork Shank Soup, Dried Asian Moon Scallop, Sea Coconut (Per Person)	\$248
黑松露菌燉螺頭湯 (每位) Double-boiled Sea Conch Soup, Black Truffle (Per Person)	\$218
順德拆燴魚羹 (每位)  Shunde Style Minced Fish Soup (Per Person)	\$168
鮮蟹肉粟米羹 (每位) Braised Sweet Corn Soup, Crab Meat (Per Person)	\$158
南瓜茸海鮮羹 (每位) Braised Pumpkin Soup, Assorted Seafood (Per Person)	\$148
竹筍雞絲酸辣羹 (每位) Braised Hot and Sour Soup, Chicken, Bamboo Piths (Per Person)	\$148
蘆薈珍菌竹筍湯 (每位) Double-boiled Mushrooms Soup, Aloe, Bamboo Piths (Per Person)	\$148
紅燒竹筍三絲羹 (每位) Braised Vegetables Soup, Bamboo Piths, Fungus, Vermicelli (Per Person)	\$138

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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) \$620  
Braised Whole Australian Abalone (3 heads per catty) (Per Piece)

蠔皇吉品廿三頭南非鮑 (每隻)  \$388  
Braised Whole South African Abalone (23 heads per catty) (Per Piece)

原隻五頭南非鮑魚扣花菇 (每位) \$298  
Braised Whole South African Abalone, Mushrooms, Oyster Sauce  
(5 heads per catty) (Per Person)

蠔皇花膠伴北菇 (每位)  \$588  
Braised Fish Maw, Black Mushrooms (Per Person)

蝦子遼參伴柚皮 (每位) \$308  
Braised Sea Cucumber, Pomelo Peel, Shrimp Roe Sauce (Per Person)

蠔皇婆參扣鵝掌 (每位) \$288  
Braised Sea Cucumber, Goose Feet (Per Person)

例牌  
Standard Portion

鮑魚一品煲 \$1,128  
Braised Sliced Abalone, Sea Cucumber, Fish Maw, Black Mushrooms

京蔥醬燒遼參 \$888  
Braised Sea Cucumber, Leeks

鮑魚花膠絲炆茄子 \$458  
Braised Eggplant, Fish Maw, Abalone, Black Mushrooms

津菜鮑魚糰  \$398  
Braised Abalone Dumplings, Black Moss, Tianjin Cabbage

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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	
酸菜醬蒸東星斑球	\$708
Steamed Garoupa Fillet, Pickled Mustard Paste	
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	
北蘆紅棗蒸甲魚	\$488
Steamed Soft-shell Turtle, Red Dates, Chinese Herbs	
骨香豉味桂花球	\$468
Wok-fried Mandarin Fish Fillet, Black Bean, Pine Nuts	

所有價格以港幣計算，另加一服務費。

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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	
宮庭院香鱧 	\$368
桂花蜜脆鱧	
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	
香芒桂花蝦球	\$408
Deep-fried Prawns, Osmanthus, Mango Sauce	
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	

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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	
珍菌醬爆龍蝦球	\$708
Wok-fried Lobster, Assorted Mushrooms, Wild Mushrooms 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	
剝椒蒸魚頭	\$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	
堂弄麻婆豆腐 	\$308
Braised Beancurd, Minced Beef, Chili Sauce, Spring Onion	

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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

古法薑蔥鬚鬚雞

\$328 / \$656

Simmered Chicken, Ginger, Spring Onion Sauce

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

翠盞潤腸鴿崙

\$268

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

宮保雞丁

\$248

Wok-fried Chicken Fillet, Cashew Nuts, Dried Chili, Black Vinegar Sauce

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肉類  
Pork / Beef

青檸香酥小牛肉 Fried Wagyu Beef, Minced Lime	\$428
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
碧綠中式牛柳腩 Wok-fried Beef Fillet, Onion, Mandarin Sauce	\$328
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	
紅燒北菇豆腐	\$238
Braised Beancurd, Black Mushrooms, Vegetables	
乾蔥豆豉素雞煲	\$238
Wok-fried Chinese Dough, Shallot, Black Beans Sauce	
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	
鮑汁蝦子柚皮	\$208
Braised Pomelo Peel, Shrimp Roe, Abalone Sauce	
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, Seafood, Egg White, Lobster Sauce

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

砂鍋肉碎鮮蠔仔泡飯 \$308

Oyster Congee, "Chiu Chow" Style

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

所有價格以港幣計算, 另加一服務費。

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