



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、香蔥蜜腿燒餅  
Steamed Pork Dumplings, Shrimp, Crab Roe  
Baked Puff Pastry, Yunnan Ham, Honey, Chives

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、香蔥海蜆  
Barbecued Kurobuta Pork, Wuliangye  
Jellyfish, Spring Onions

鮑魚灌湯餃  
Double-boiled Abalone Dumpling, Conpoy, Shrimp, Pork,  
Superior Soup

藏紅花筍尖蝦餃、南瓜帶子餃、蟹肉韭菜角  
Steamed Shrimp Dumplings, Saffron, Imperial Ossetra Caviar  
Steamed Scallop Dumplings, Pumpkin  
Deep-fried Crab Meat Dumplings, Shrimps, Chives

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

|   |       |
|---|-------|
| 鮑魚灌湯餃   | \$178 |
| Double-boiled Abalone Dumpling, Conpoy, Shrimp, Pork, Superior Soup                                     |       |
| 上湯金魚餃 (三件 3 pieces)    | \$123 |
| Steamed Garoupa Dumplings, Bouillon   |       |
| 藏紅花筍尖蝦餃 (四件 4 pieces)  | \$100 |
| Steamed Shrimp Dumplings, Saffron, Imperial Ossetra Caviar  |       |
| 蟹黃燒賣 (四件 4 pieces)  | \$96  |
| Steamed Pork Dumplings, Shrimp, Crab Roe  |       |
| 花膠菜苗餃 (三件 3 pieces)   | \$90  |
| Steamed Pea Sprout Dumplings, Fish Maw  |       |
| 南瓜帶子餃 (三件 3 pieces)   | \$87  |
| Steamed Scallop Dumplings, Pumpkin  |       |
| 山竹牛肉球 (三件 3 pieces)   | \$81  |
| Steamed Minced Beef Balls, Beancurd Sheet   |       |
| 蜜汁叉燒包 (三件 3 pieces)   | \$75  |
| Steamed Barbecue Pork Buns  |       |
| X.O.醬蒸鳳爪  | \$72  |
| Steamed Chicken Feet, X.O. Sauce  |       |
| 牛肝菌上素餃 (三件 3 pieces)  | \$72  |
| Steamed Vegetarian Dumplings, Porcini Mushrooms   |       |
| 北菇雞球包 (三件 3 pieces)   | \$69  |
| Steamed Chicken Buns, Black Mushrooms, Spring Onion   |       |
| 瑤柱有機糙米雞 (二件 2 pieces)   | \$68  |
| Steamed Organic Glutinous Rice, Conpoy, Minced Chicken  |       |

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精選點心  
Dim Sum Selection

香脆精點  
Fried

|  |      |
|--|------|
| 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 |
| 蟹肉韭菜角 (三件 3 pieces)<br>Deep-fried Crab Meat Dumplings, Shrimps, Chives   | \$75 |
| 上湯煎粉果 (三件 3 pieces)<br>Deep-fried Shrimp Dumplings, Water Chestnut, Coriander  | \$75 |
| 香蔥蜜腿燒餅 (三件 3 pieces)<br>Baked Puff Pastry, Yunnan Ham, Honey, Chives   | \$75 |

腸粉  
Steamed Rice Flour Rolls

|   |       |
|---|-------|
| 韭黃鮮蝦腸粉<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

客家煎芝麻茶糰、香蔥拌海蜆、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)<br>Steamed Shrimp Dumplings     | \$88 |
| 香麻牛肉餃 (三件 3 pieces)<br>Steamed Spicy Beef Dumplings | \$72 |
| 煎菜肉餃子 (三件 3 pieces)<br>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

|   |       |
|---|-------|
| 竹笙海鮮清湯 (每位)<br>Double-boiled Seafood Soup, Bamboo Piths (Per Person)          | \$148 |
| 鮮蟹肉粟米羹 (每位)<br>Braised Sweet Corn Soup, Crab Meat (Per Person)                | \$148 |
| 蘆薈珍菌竹笙湯 (每位)<br>Double-boiled Mushrooms Soup, Aloe, Bamboo Piths (Per Person) | \$138 |

主菜  
Main Dish

|  |       |
|--|-------|
| 蘆筍炒星斑球<br>Wok-fried Garoupa Fillet, Asparagus                    | \$708 |
| 西蘭花炒帶子<br>Pan-fried Scallops, Broccoli                           | \$408 |
| 黑白蒜炒安格斯牛肉<br>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  |       |
| 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<br>Barbecued Suckling Pig, Glutinous Rice, Black Truffle<br>(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<br>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)<br>Poached Razor Clams, Pickled Radish, Supreme Broth (Per Person)   | \$258 |
| 四寶燉萬壽果 (每位) <br>Double-boiled Papaya Soup, Fish Maw, Assorted Seafood (Per Person)                   | \$248 |
| 花膠菜膽燉北菇 (每位)<br>Double-boiled Fish Maw Soup, Mushrooms, Cabbage (Per Person)  | \$248 |
| 日月貝海底椰燉豬腱 (每位) <br>Double-boiled Pork Shank Soup, Dried Asian Moon Scallop, Sea Coconut (Per Person) | \$238 |
| 黑松露菌燉螺頭湯 (每位)<br>Double-boiled Sea Conch Soup, Black Truffle (Per Person)   | \$208 |
| 豆腐鱈魚羹 (每位)<br>Braised Cod Fish Soup, Beancurd (Per Person)  | \$198 |
| 鮮蟹肉粟米羹 (每位)<br>Braised Sweet Corn Soup, Crab Meat (Per Person)  | \$148 |
| 南瓜茸海鮮羹 (每位)<br>Braised Pumpkin Soup, Assorted Seafood (Per Person)  | \$138 |
| 竹笙雞絲酸辣羹 (每位)<br>Braised Hot and Sour Soup, Chicken, Bamboo Piths (Per Person)   | \$138 |
| 蘆薈珍菌竹笙湯 (每位)<br>Double-boiled Mushrooms Soup, Aloe, Bamboo Piths (Per Person)   | \$138 |
| 紅燒竹笙三絲羹 (每位)<br>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)<br>Braised Imperial Bird's Nest, Shredded Yunnan Ham (Per Person) | \$638 |
| 高湯燉官燕 (每位)<br>Double-boiled Imperial Bird's Nest, Supreme Broth (Per Person)  | \$638 |
| 蟹肉燕窩羹 (每位)<br>Braised Bird's Nest Soup, Crab Meat (Per Person)                | \$388 |
| 乳燕瑤柱蒸水蛋<br>Steamed Egg White, Bird's Nest, Conpoy                             | \$368 |
| 蛋白燕窩炒鮮奶<br>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)<br>Braised Whole Australian Abalone (3 heads per catty) (Per Piece)   | \$620 |
| 蠔皇吉品廿三頭南非鮑 (每隻) <br>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)<br>Braised Whole South African Abalone, Mushrooms, Oyster Sauce<br>(5 heads per catty) (Per Person)  | \$298 |
| 蠔皇花膠伴北菇 (每位) <br>Braised Fish Maw, Black Mushrooms (Per Person)                          | \$588 |
| 蝦子遼參伴柚皮 (每位)<br>Braised Sea Cucumber, Shrimp Roe Sauce (Per Person)   | \$308 |
| 蠔皇婆參扣鵝掌 (每位)<br>Braised Sea Cucumber, Goose Feet (Per Person)   | \$288 |

例牌  
Standard Portion

|   |         |
|---|---------|
| 鮑魚一品煲<br>Braised Sliced Abalone, Sea Cucumber, Fish Maw, Black Mushrooms  | \$1,128 |
| 京蔥醬燒遼參<br>Braised Sea Cucumber, Leeks   | \$888   |
| 津菜鮑魚糰 <br>Braised Abalone Dumplings, Black Moss, Tianjin Cabbage | \$398   |
| 滑蛋花膠柳<br>Scrambled Egg, Fish Maw, Spring Onions   | \$408   |



生猛海鮮  
Live Seafood

|   |                          |
|---|--------------------------|
| 本地龍蝦 / 澳洲龍蝦 / 波士頓龍蝦 (每兩)<br>可供雞油花彫蒸、金銀蒜開邊蒸<br>Local Lobster, Australia Lobster, Boston Lobster (Per Tael, 37.5 gm)<br>Steamed, Chicken Oil, Chinese Yellow Wine, Garlic | \$時價<br>\$Seasonal Price |
| 海中蝦 (每兩)<br>可供火焰醉煮、白灼、雞油花彫蒸、金銀蒜開邊蒸<br>Prawns (Per Tael, 37.5 gm)<br>Poached / Steamed, Chicken Oil, Chinese Yellow Wine, Garlic   | \$58                     |
| 老鼠斑 (每兩)<br>Cromileptes Altivelis Garoupa (Per Tael, 37.5 gm)   | \$時價<br>\$Seasonal Price |
| 紅瓜子斑 (每兩)<br>Cephalopholis Sonnerati Garoupa (Per Tael, 37.5 gm)  | \$98                     |
| 東星斑 (每兩)<br>Spotted Garoupa (Per Tael, 37.5 gm)   | \$88                     |
| 老虎斑 (每兩)<br>Brown Marbled Garoupa (Per Tael, 37.5 gm)   | \$88                     |
| 蘇鼠斑 (每兩)<br>Pacific Garoupa (Per Tael, 37.5 gm)   | \$88                     |
| 可供清蒸, 古法蒸, 豉汁蒸, 紅炆<br>Steamed, Shredded Pork, Mushrooms<br>Steamed, Black Bean Sauce<br>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

北葎紅棗蒸甲魚 \$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

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   |       |

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## 香辣精選 Spicy Specialties

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

所有價格以港幣計算，另加一服務費。

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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, 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

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## 麵 / 飯 Noodles and Rice

|   |                        |
|---|------------------------|
| 鴛鴦糯米飯 (兩件)<br>每日限量供應, 建議 24 小時前預訂<br>Pan-fried Glutinous Rice, Chicken, Mushrooms, Taro Ball (Two Pieces)<br>Daily limited supply 24-hour advance noticed recommended     | \$198                  |
| 粟米齋粥 (每位)<br>Congee, Sweet Corn (Per Person)  | \$58                   |
| 絲苗白飯 / 明火白粥 (每位)<br>Steamed Rice / Congee (Per Person)  | \$30                   |
|   | 例牌<br>Standard Portion |
| 鮮蟹肉桂花炒粉絲 <br>Wok-fried Vermicelli, Crab Meat, Egg                                      | \$298                  |
| 龍皇珊瑚煎米粉<br>Fried Rice Noodles, Braised Seafood, Egg White   | \$298                  |
| 魚湯本菇稻庭麵<br>Inaniwa Udon, Mushrooms, Fish Broth  | \$278                  |
| 鮑絲金菇撈麵<br>Braised Egg Noodles, Shredded Abalone, Enoki Mushrooms  | \$258                  |
| 金鍋梅香飯 <br>砂鍋梅菜鴛鴦豬炒飯<br>Fried Rice, Roasted Pork Belly, Parma Ham, Preserved Vegetables | \$308                  |
| 鮑粒鱈魚雞粒飯<br>Fried Rice, Diced Abalone, Octopus, Chicken, Abalone Sauce   | \$308                  |
| 頭抽和牛炒飯<br>Fried Rice, Australian Wagyu Beef, Superior Soy Sauce   | \$298                  |
| 葡汁牛油果海鮮焗飯<br>Baked Seafood Fried Rice, Avocado, Portuguese Sauce  | \$278                  |

所有價格以港幣計算，另加一服務費。

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