海景軒午餐
Hoi King Heen Set Lunch

南瓜蓉海鮮羹
Braised Pumpkin Soup, Assorted Seafood

蟹黃燒賣、香麻鳳梨叉燒酥
Steamed Pork Dumplings, Shrimp, Crab Roe
Baked Barbecue Pork Pastry, Pineapple, Sesame

豉油皇香煎大蝦銀鱈魚
Pan-fried King Prawn, Cod Fish Fillet, Superior Soy Sauce

上湯竹笙黃耳浸菜遠
Poached Choi Sum, Bamboo Piths, Yellow Fungus, 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 $418 Per Person (兩位起 Minimum Two Persons)

海景嘉福餐飲美食會 – Signature Club Member
每位 $368 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
Dishes might contain pork, if you have any dietary requirement or allergy, please inform our service team

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

羊肚菌鮑魚灌湯餃
Double-boiled Abalone Dumpling, Shrimp, Pork, Conpoy
Morel Mushrooms, Superior Soup

藏紅花筍尖蝦餃、酸菜鱈魚餃、蒜香鮮蝦春卷
Steamed Shrimp Dumplings, Saffron, Imperial Ossetra Caviar
Steamed Cod Fish Dumplings, Pickled Mustard Greens
Deep-fried Shrimp Spring Rolls, Garlic

魚湯鮮枝竹浸時蔬
Poached Seasonal Vegetables, Fresh Beancurd Sheets, Fish Broth

主食 (每檯任擇一款) Main Course (Each Table Select One Dish)

蟹肉荷葉飯 或 雪菜肉絲炆米
Fried Rice Wrapped Lotus Leaf, Crab Meat, Chicken, Mushrooms
Or
Braised Rice Noodles, Shredded Pork, Preserved Vegetables

石榴椰果甘露
Chilled Sago Cream, Pink Guava, Coconut Jelly

每位 $458 Per Person (兩位起 Minimum Two Persons)

海景嘉福餐飲美食會 – Signature Club Member
每位 $408 Per Person (兩位起 Minimum Two Persons)

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精選點心
Dim Sum Selections

蒸點
Steamed

羊肚菌鮑魚灌湯餃 Double-boiled Abalone Dumpling, Shrimp, Pork, Conpoy Morel Mushrooms, Superior Soup	$188
上湯金魚餃 (三件 3 pieces) Steamed Garoupa Dumplings, Bouillon	$123
蟹粉小籠包 (二件 2 pieces) Steamed Hairy Crab Roe Dumpling	$110
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
酸菜鱈魚餃 (三件 3 pieces) Steamed Cod Fish Dumplings, Pickled Mustard Greens	$87
鮮松茸海鮮餃 (三件 3 pieces) Steamed Seafood Dumplings, Matsutake Mushrooms	$81
山竹牛肉球 (三件 3 pieces) Steamed Minced Beef Balls, Beancurd Sheet	$81
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
貢菜牛肝菌素餃 (三件 3 pieces) Steamed Porcini Mushrooms Dumplings, Preserved Stem Lettuce	$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

X.O.醬炒蘿蔔糕 $98
Wok-fried Turnip Cake, X.O. Sauce

鵝肝火鴨粿 (三件 3 pieces) $81
Deep-fried Roasted Duck Dumplings, Foie Gras

客家煎芝麻茶粿 (三件 3 pieces) $81
Pan-fried Rice Dumplings, Minced Chicken, Peanuts, Black Sesame

香麻鳳梨叉燒酥 (三件 3 pieces) $81
Baked Barbecue Pork Pastry, Pineapple, Sesame

蒜香鮮蝦春卷 (三件 3 pieces) $75
Deep-fried Shrimp Spring Rolls, Garlic

香煎馬友鹹魚包 (三件 3 pieces) $75
Pan-fried Pork Buns, Salty Fish

腸粉
Steamed Rice Flour Rolls

蘆筍帶子腸粉 $118
Steamed Rice Flour Rolls, Scallops, Asparagus

蜜汁叉燒腸粉 $98
Steamed Rice Flour Rolls, Honey Barbecued Pork

油條牛肉腸粉 $98
Steamed Rice Flour Rolls, Beef, Spring Onions

X.O.醬銀芽煎腸粉 $98
Pan-fried Rice Flour Rolls, Bean Sprouts, Onion, X.O. Sauce

紅米脆蝦鮮腸粉 $98
Crispy Beancurd Sheet Rice Flour Rolls, Shrimp, Chinese Fried Dough

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海景軒盛宴
Hoi King Heen Tasting Menu

大宅門
桂花蜜脆鱔、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

黑松露菌燉螺頭湯
Double-boiled Sea Conch Soup, Black Truffle

蛋白蟹皇蒸星斑球
Steamed Garoupa Fillet, Crab Roral, Egg White
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

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 $1,188 Per Person (兩位起 Minimum Two Persons)

海景嘉福餐飲美食會 – Signature Club Member
每位 $1,088 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

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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
Cabernet Sauvignon Blanc de Noir, Longyu, Estate Selection, 2023, Ningxia, China

花膠菜膽燉北菇
Double-boiled Fish Maw Soup, Chinese Mushrooms, Cabbage

潮汕菜脯蒸星斑球
Steamed Garoupa Fillet, Preserved Radish
Chardonnay, Tiansai Vineyards, Skyline of Gobi, Selection, 2024, Xinjiang, China

鮑汁遼參鵝掌
Braised Sea Cucumber, Goose Feet, Abalone Sauce
Marselan, Legacy Peak Estate, 2023, Ningxia, China

家鄉蛋皇肉
Crispy Pork Belly, Salty Egg Yolk
Malbec, Xige Estate, N28, 2023, Ningxia, China

竹笙五秀蔬
Wok-fried Lily Bulbs, Gingko Nuts, Shanghai Cabbage

頭抽和牛炒飯
Fried Rice, Australian Wagyu Beef, Superior Soy Sauce

石榴椰果甘露
Chilled Sago Cream, Pink Guava, Coconut Jelly

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 $368 Wine Pairing Per Person

此套餐恕不接受任何折扣優惠 Not applicable to any discount

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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) $88
Steamed Shrimp Dumplings

香麻牛肉餃 (三件 3 pieces) $72
Steamed Spicy Beef Dumplings

煎菜肉餃子 (三件 3 pieces) $75
Pan-fried Pork Dumplings

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) $158
Braised Sweet Corn Soup, Crab Meat (Per Person)

竹笙海鮮清湯 (每位) $148
Double-boiled Seafood Soup, Bamboo Piths (Per Person)

蘆薈珍菌竹笙湯 (每位) $138
Double-boiled Mushrooms Soup, Aloe, Bamboo Piths (Per Person)

主菜
Main Dish

蘆筍炒星斑球 $708
Wok-fried Garoupa Fillet, Asparagus

西蘭花炒帶子 $408
Pan-fried Scallops, Broccoli

黑白蒜炒安格斯牛肉 $368
Pan-fried Diced Angus Beef Tenderloin, Black Garlic

海鮮炒飯 $288
Fried Rice, Seafood, Spring Onion

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.

所有價格以港幣計算，另加一服務費。
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頭盤小食
Appetisers

冷盤
Cold

鹵水凍牛腱 Braised Beef Shank, Marinade Soy Sauce	$148
温拌蒜泥白肉 Marinated Sliced Pork, Garlic, Chilli Oil	$148
香蔥拌海蜇 Jellyfish, Spring Onions	$138
茶香燻素鵝 Tea-smoked Vegetarian Beancurd Sheet Rolls	$128
頭抽醬瓜皮 Marinated Watermelon Peel, Soy-Vinegar Sauce	$118

熱盤
Hot

鮮明蝦窩貼 Deep-fried Shrimp Toast	$298
椒鹽田雞腿 Deep-fried Frog Legs, Garlic, Chili	$218
鳳城鯪魚球 Deep-fried Dace Fish Balls, Black Moss, Preserved Clam Sauce	$168
酥炸白飯魚 Deep-fried Whitebait, Spicy Salt	$168
香煎蓮藕餅 Pan-fried Lotus Root Cakes, Dace Fish, Black Moss, Coriander	$168
黃金靈芝菇 Deep-fried Reishi Mushrooms, Salted Egg Yolk	$128

所有價格以港幣計算，另加一服務費。
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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)

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

所有價格以港幣計算，另加一服務費。
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湯 / 羹
Soup

四寶燉萬壽果 (每位)  $258
Double-boiled Papaya Soup, Fish Maw, Assosted Seafood (Per Person)

花膠菜膽燉北菇 (每位) $258
Double-boiled Fish Maw Soup, Mushrooms, Cabbage (Per Person)

日月貝海底椰燉豬腱 (每位)  $248
Double-boiled Pork Shank Soup, Dried Asian Moon Scallop,
Sea Coconut (Per Person)

黑松露菌燉螺頭湯 (每位) $218
Double-boiled Sea Conch Soup, Black Truffle (Per Person)

鮮蟹肉粟米羹 (每位) $158
Braised Sweet Corn Soup, Crab Meat (Per Person)

南瓜蓉海鮮羹 (每位) $148
Braised Pumpkin Soup, Assorted Seafood (Per Person)

竹笙雞絲酸辣羹 (每位) $148
Braised Hot and Sour Soup, Chicken, Bamboo Piths (Per Person)

蘆薈珍菌竹笙湯 (每位) $148
Double-boiled Mushrooms Soup, Aloe, Bamboo Piths (Per Person)

紅燒竹笙三絲羹 (每位) $138
Braised Vegetables Soup, Bamboo Piths, Fungus, Vermicelli (Per Person)

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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

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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

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

所有價格以港幣計算，另加一服務費。
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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) — $時價
可供雞油花彫蒸 、金銀蒜開邊蒸 — $Seasonal Price
Local Lobster, Australia Lobster, Boston Lobster (Per Tael, 37.5 gm)
Steamed, Chicken Oil, Chinese Yellow Wine, Garlic

海中蝦 (每兩)
可供火焰醉煮、白灼、雞油花彫蒸、金銀蒜開邊蒸 — $58
Prawns (Per Tael, 37.5 gm)
Poached / Steamed, Chicken Oil, Chinese Yellow Wine, Garlic

老鼠斑 (每兩) — $時價
Cromileptes Altivelis Garoupa (Per Tael, 37.5 gm) — $Seasonal Price

紅瓜子斑 (每兩) — $98
Cephalopholis Sonnerati Garoupa (Per Tael, 37.5 gm)

東星斑 (每兩) — $88
Spotted Garoupa (Per Tael, 37.5 gm)

老虎斑 (每兩) — $88
Brown Marbled Garoupa (Per Tael, 37.5 gm)

蘇鼠斑 (每兩) — $88
Pacific Garoupa (Per Tael, 37.5 gm)

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) Wok-fried Prawns, Wasabi, Black Sesame Sauce (Per Person)	$118
花雕蛋白蒸鮮蟹拑 (每位) Steamed Fresh Crab Claw, Egg White, Chinese Yellow Wine (Per Person)	$298
香酥釀蟹蓋 (每位) Deep-fried Crab Shell, Crab Meat, Onions (Per Person)	$308
泉心鮮韻 (每位) 焗釀蟹肉牛油果 Baked Avocado, Crab Meat, Onions (Per Person)	$188
香酥百花炸蟹拑 (每位) Deep-fried Crab Claw, Shrimp Mousse (Per Person)	$188
葡汁焗釀響螺 (每位) Baked Sea Conch, Chicken, Mushrooms, Onions, Portuguese Sauce (Per Person)	$208

例牌
Standard Portion

三蔥東星斑球煲 Wok-fried Garoupa Fillet, Assorted Onions	$708
酸菜醬蒸東星斑球 Steamed Garoupa Fillet, Pickled Mustard Paste	$708
砂窩煎封銀鱈魚 Pan-fried Cod Fish Fillet, Honey Soy Sauce	$538
松茸百花鱈魚卷 Steamed Cod Fish, Matsutake Mushrooms, Shrimp Mousse	$538
北蔥紅棗蒸甲魚 Steamed Soft-shell Turtle, Red Dates, Chinese Herbs	$488
骨香豉味桂花球 Wok-fried Mandarin Fish Fillet, Black Bean, Pine Nuts	$468

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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

宮庭院香鱔 $368
桂花蜜脆鱔
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

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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香辣精選
Spicy Specialties

例牌
Standard Portion

鮮花椒蒸星斑球 Steamed Garoupa Fillet, Fresh Sichuan Peppercorn	$708
珍菌醬爆龍蝦球 Wok-fried Lobster, Assorted Mushrooms, Wild Mushrooms Sauce	$708
布衣醬辣雞煲 (半隻 / 隻) Braised Chicken, Shredded Pork, Bamboo Piths, Lotus Seeds, Black Fungus, Dried Chili, Coriander (Half / Whole)	$328 / $656
避風塘銀鱈魚 Deep-fried Cod Fish Fillet, Garlic, Chili, Black Bean	$538
酸菜桂花魚片 Simmered Mandarin Fish Fillet, Pickle, Hot Chili	$468
辣子田雞腿 Wok-fried Frog Legs, Dried Chili, Spring Onion	$338
川味水煮牛肉 Simmered Beef, Black Fungus, Bean Sprout, Vermicelli, Hot Chili Oil	$308
堂弄麻婆豆腐 Braised Beancurd, Minced Beef, Chili Sauce, Spring Onion	$308

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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

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

古法薑蔥鬍鬚雞 — $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

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肉類
Pork / Beef

水晶牛肋肉 (每位) $138
Braised Crystal Pear, Beef Brisket (Per Person)

冬坡扣釀肉 (每位) $118
Braised Winter Melon, Minced Pork, Water Chestnuts (Per Person)

例牌
Standard Portion

避風塘牛腩 $428
Deep-fried Beef Brisket, Garlic, Chili, Black Beans

黑白蒜煎安格斯牛肉 $368
Pan-fried Diced Angus Beef Tenderloin, Black Garlic

桂花葡萄牛柳粒 $368
Wok-fried Diced Angus Beef Tenderloin, Raisins, Osmanthus Sauce

客家咸菜清湯牛腩 $308
Braised Beef Brisket, Pickles, Bouillon

碧綠中式牛柳脯 $328
Wok-fried Beef Fillet, Onion, Mandarin Sauce

鳳梨咕嚕美國黑豚肉 $288
Sweet and Sour Kurobuta Pork, Pineapple, Bell Peppers

蜜梅京燒骨 $298
Deep-fried Pork Spare Ribs, Honey Plum Sauce

家鄉蛋皇肉 $298
Crispy Pork Belly, Salty Egg Yolk

馬蘭頭松茸蒸肉餅 $248
Steamed Minced Pork, Matsutake Mushrooms, Vegetables

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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

山珍醬素肉四季豆 $228
Wok-fried String Beans, Vegan Meat, Preserved Black Olives,
Yunnan Termite Mushrooms 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

陳醋素脆鱔 $188
Deep-fried Sliced Black Mushrooms, Vinegar

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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
Pan-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

金鍋梅香飯 — $308
砂鍋梅菜鴛鴦豬炒飯
Fried Rice, Roasted Pork Belly, Parma Ham, Preserved Vegetables

鮑粒鱆魚雞粒飯 — $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

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