



## 海景軒套餐

# Hoi King Heen Degustation Set Menu

### 三式小花碟

(香辣鹵水牛腩，煙肉醬茄段，玫瑰花燻帶子)

Marinated Beef Tendon with Spices and Chilies, Braised Eggplant with Minced Bacon,  
Rose Smoked Scallop  
*Prosecco, Servo Suo, Brut, NV*

### 黑松露燉響螺湯

Double-Boiled Sea Conch with Black Truffle Soup

### 雲雪鮑魚星斑球

Wok-fried Garoupa Filet and Abalone in Fish Both  
*Chardonnay, Gran Hacienda Santa Rita Central Valle, Chile, 2016*

### 翡翠百合羊仔肉

Stir-Fried Sliced Lamb with Water Lily  
*Blaufrankisch, Gernot and Heike Heinrich Neusiedlersee, Austria, 2013*

### 海皇黃金蟹蓋焗飯

Baked Rice with Seafood in Crab Shell  
*Riesling Troken, Matthias Müller Rheinschiefer, Germany, 2014*

### 蛋白杏仁露

Almond Cream with Egg White

每位\$ 688 Per Person without wine (不包括餐酒)

每位加 \$ 350 配餐酒

Plus \$ 350 Per Person Paring with Wine

**此套餐兩位起 Minimum Two Persons**

**此套餐任何折扣恕不適用**

**Not Applicable For Any Discount**



## 海景軒片皮鴨餐

# Hoi King Heen Peking Duck Menu

(請於壹日前預訂 Please Order 1 day in Advance)

### 海景軒港式片皮鴨

Hoi King Heen Roasted Peking Duck in Hong Kong Style

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### 四川酸辣羹 / 南瓜茸海鮮羹

Hot and Sour Soup / Braised Seafood and Pumpkin Soup Broth

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### 油泡蝦球

Wok-Fried Prawns

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### 翠盞烤鴨崧

Stir-Fried Minced Duck Served with Fresh Lettuce

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### 青翠白玉蔬

Steamed Egg-White with Vegetable Topped with Bamboo Piths and Morels Mushroom

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### 葡汁牛油果海鮮焗飯

Baked Seafood and Avocado Fried Rice

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### 香芒布甸

Chilled Mango Pudding

## Included 1 bottle of Red Wine Pairing with Menu

### 包括一枝配餐紅酒

Gernot & Heike Heinrich Blaufränkisch, *Neusiedlersee, Austria* 2013

\$2,688 For Four Persons 供四位用

此套餐任何折扣恕不適用

**Not Applicable For Any Discount**

## 海景軒招牌菜式

### Hoi King Heen Chef Signature Dish

#### 海景軒片皮鴨

\$698

Roasted Peking Duck

(請於壹日前預訂 Please Order 1 day in Advance)

#### 布衣醬雞煲

半隻 Half Bird / 隻 Whole Bird

Braised Chicken with Dried Winter-Melon, Lotus Seeds and  
Black Fungus in Casserole

\$280 / \$560

#### 如意龍皇球

\$688

Wok-Fried Lobster with Mushroom and Water Lily

#### 雲雪星班船

時價

Wok-Fried Garoupa Filet in Fish Both

Market Price

#### 水晶牛肋肉

每位 Per Person

\$118

Braised Beef Brisket Stuffed in Pear

#### 蜜梅燒骨



\$258

Deep-Fried Pork Spare Ribs with Honey Prune Sesame Sauce

#### 菌香翠竹蔬

\$248

Braised Turnip Rolls with Assorted Mushrooms

#### 麻香醬墨西哥鮑魚

\$288

Sliced Mexican Abalone with Japanese Sesame Sauce

#### 沙窩煎封銀雪魚

\$388

Pan-Fried Cod Fish with Honey Sauce in Casserole

## 頭盤小食 Appetizers

**頭抽醬瓜皮** \$78  
Marinated Watermelon Skin with Soy Sauce

 **瑪瑙牛筋片**  \$128  
Chilled Beef Sinew Jelly

**香蔥拌海蜇**  \$88  
Jellyfish with Spring Onions

 **茶香燻素鵝**  \$88  
Smoked Vegetarian Goose Wrapped in Bean Curd Sheet

**煙肉醬茄段** \$98  
Braised Eggplant with Minced Bacon

**香酥龍脷魚** \$98  
Deep-Fried Sole

**香酥九肚魚** \$98  
Deep-Fried Bombay Duck

**鳳城鯪魚球** \$98  
Deep-Fried Grass Carp Balls Served with Preserved Clam Sauce

**酥炸白飯魚** \$98  
Deep-Fried White Bait

**椒鹽軟殼蟹** \$118  
Deep-Fried Soft Shell Crab with Salt and Pepper

**原隻秋葵冷鮑魚** \$288  
Chilled Whole Abalone with Okra

**麻香醬墨西哥鮑魚片** \$288  
Sliced Mexican Abalone with Japanese Sesame Sauce

## 燒味 Barbecue Selections

**燒味雙拼盤** (請任選下列兩款) \$278  
Barbecued Combination (Please Select Two among the Following)

**化皮乳豬件** \$298  
Barbecued Suckling Pig

**明爐燒鵝** \$218  
Roasted Goose

**脆皮燒腩肉** \$198  
Roasted Crispy Pork Belly

**蜜汁烤叉燒** \$198  
Honey Glazed Barbecued Pork

**叉燒臘腸卷** \$228  
Honey Glazed Chinese Liver Sausage Rolled with Pork

**豉味金沙骨** \$218  
Roasted Spare Ribs with Black Bean Sauce

**香辣鹵水牛腩** \$198  
Marinated Beef Tendon with Spices and Chilies

**玫瑰豉油雞** \$228 / \$456  
Chicken Marinated in Soya Sauce

半隻 Half Bird / 隻 Whole Bird

## 湯 / 羹 Soup

### 天天不同老火湯

Soup of the Day

每位 Per Person / 例窩 Standard \$88 / \$288

### 是日滋補燉湯

Double-Boiled Soup of the Day

每位 Per Person \$168



### 花膠菜膽燉北菇

Double-Boiled Fish Maw Soup with Chinese Mushrooms and White Cabbage

每位 Per Person \$188

### 蘆薈珍菌竹笙湯

Assorted Mushroom Soup with Bamboo Piths and Aloe

每位 Per Person \$118



### 南瓜茸海鮮羹

Braised Seafood and Pumpkin Broth

每位 Per Person \$118

### 菠菜茸海鮮羹

Spinach Purée with Assorted Seafood Broth

每位 Per Person \$118

### 四川酸辣羹

Hot and Sour Soup

每位 Per Person \$108

### 鮮蟹肉粟米羹

Braised Sweet Corn Soup with Crab Meat

每位 Per Person \$148

### 金蛋香荳牛肉羹

Braised Minced Beef Soup with Eggs

每位 Per Person \$108

### 金湯瑤柱海皇羹

Braised Minced Seafood Soup with Conpoy

每位 Per Person \$188

## 燕窩 Swiftlet's Nest



### 高湯燉官燕

Double-Boiled Imperial Swiftlet's Nest in Supreme Soup

每位 Per Person

\$638

### 紅燒腿茸官燕

Braised Imperial Swiftlet's Nest with Shredded Yunnan Ham

每位 Per Person

\$638

### 雞茸燴燕窩羹

Braised Swiftlet's Nest with Minced Chicken Broth

每位 Per Person

\$388

### 嘉禾金蛋燕窩

Pan-Fried Quail Egg Topped with Imperial Swiftlet's Nest

每位 Per Person

\$488

### 原燉上湯燕窩餃

Double-Boiled Swiftlet's Nest Dumpling in Supreme Soup

每位 Per Person

\$408

### 乳燕瑤柱蒸水蛋

Steamed Egg with Swiftlet's Nest, and Conpoy

\$298

### 燕液龍珠

Braised Cuttlefish Ball Topped with Swiftlet's Nest

\$368

### 芙蓉龍皇炒燕窩

Wok-Fried Imperial Swiftlet's Nest with Egg White and Shrimps

\$788

### 銀針炒桂花燕窩

Wok-Fired Imperial Swiftlet's Nest with Eggs and Bean Vermicelli

\$698

## 海味 Dried Seafood

**京蔥醬燒遼參** \$680  
Wok-Fried Sea Cucumber with Leeks

**蟹皇竹笙燴魚肚** 每位 Per Person \$368  
Braised Fish Maw and Bamboo Fungus with Crab Roes

**魚湯鮮奶燴花膠** 每位 Per Person \$288  
Braised Fish Maw with Milk in Fish Broth

**鮑汁原條百花釀遼參** 每位 Per Person \$288  
Braised Sea Cucumber Stuffed with Shrimp Mousse

 **壕皇花膠伴北菇** 每位 Per Person \$488  
Braised Fish Maw with Black Mushrooms

## 鮑魚 Abalone


**翡翠肚耳鮮鮑片** \$228  
Braised Sliced Abalone with Fungus and Garden Green

**五頭南非鮑魚扣鵝掌** 每位 Per Person \$298  
Braised South African Abalone with Goose Web in  
Oyster Sauce (5 Heads per Catty)

**南非鮑魚蒸豆腐** \$298  
Braised South African Abalone with Bean Curd

**壕皇原隻兩頭澳洲鮮鮑** 每位 Per Person \$488  
Braised Whole Australian Abalone in Oyster Sauce (2 Heads per Catty)

**墨西哥鮑魚炒金絲** \$498  
Wok-Fried Shredded Mexican Abalone with Assorted Vegetables  
and Bean Vermicelli

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



## 海鮮 Seafood

生猛海鮮：可供清蒸, 古法蒸, 豉汁蒸或紅炆  
老鼠斑, 海紅斑, 東星斑,

Fresh Fish: Pacific Garoupa, Pink Garoupa,  
Spotted Garoupa

-Steaming or Braising Methods are available,  
Please Ask Your Waiter for Our Chef's Suggestions

時價

Market Price

### 陳醋桂花魚牛配

\$468

Pan-Fried Mandarin Fish Rolled with Beef in Black Vinegar



### 龍皇白玉卷

每件 Per Piece

\$268

Steamed Garoupa Roll with Yunnan Ham

2009 年度 榮譽金獎名菜 Gold with Distinction Award

(請於壹日前預訂 Please Order 1 Day in Advance)

### 涼瓜枝竹星斑腩煲

\$398

Braised Spotted Garoupa Belly with Bitter Melon and Bean Curd Sheet

### 豉焗乾蔥星斑球



\$688

Wok-Fried Spotted Garoupa Filet with Shallots and Pine Nuts

In Black Bean Sauce



### 三蔥星斑球煲

\$688

Braised Spotted-Garoupa Slices with Assorted Onions Served in a Casserole



### 古法生燜斑腩翅

\$688

Braised Garoupa Belly with Shredded Pork, Bean Curd and Vegetables

### 雲雪鮑魚星斑球

\$788

Wok-Fried Garoupa Filet and Abalone in Fish Broth

### 沙窩煎封銀雪魚

\$388

Pan-Fried Cod Fish with Honey Sauce in Casserole

### 家鄉生煎魚咀

\$268

Pan-Fried Fish Head with Garlic and Soy Sauce



## 海鮮 Seafood

**蝦：可供白灼，火焰醉煮，或雞油花彫蒸**

Fresh Prawns –Poaching, Drunken Flambé or

Steamed with Chicken Oil and Far Dew Chinese Wine are available

Please Ask Your Waiter for Our Chef's Suggestions

時價

Market Price



**鴛鴦蝦球**

每位 Per Person



\$108

Fried Prawns with Wasabi and Black Sesame Sauce

**玉環百花羊肚菌**

\$298

Braised Chinese Long Bean Stuffed with Shrimp Mousse and Morel

**香芒桂花蝦球**

\$318

Fried Prawns with Mango and Osmanthus

**四川鮮蝦球**

\$398

Sautéed Prawns with Chilli and Garlic

**玻璃大蝦球**

\$398

Sautéed Crystal Prawns

**如意龍皇球**

\$688

Wok-Fried Lobster with Mushroom and Water Lily

**葡汁焗釀響螺**

每件 Per Piece

\$158

Baked Sea Conch in Portuguese Sauce

(製作需時三十分鐘 Requires 30 Minutes' Preparation)

**百花炸釀蟹鉗**

每件 Per Piece

\$128

Deep-Fried Crab Claw Coated with Shrimp Mousse

(製作需時三十分鐘 Requires 30 Minutes' Preparation)



**椰香焗釀蟹蓋**

每件 Per Piece

\$168

Baked Crab Meat and Onion with Coconut Sauce Stuffed in Crab Shell



**花雕蛋白蒸鮮蟹鉗**

每件 Per Piece

\$228

Steamed Fresh Crab Claw with Egg White in Far Dew Chinese Wine



**玫瑰花香燻帶子**

\$368

Rose Smoked Scallop

## 家禽 Poultry

### 海景軒烤米鴨

\$698

#### Roasted Peking Duck

(請於壹日前預訂 Please Order 1 day in Advance)

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

The Originally Carved Peking Duck with Second Course From  
The Following Selections

### 二度製作

\$120

#### Second Course Selections

#### 銀芽炒鴨絲

Sautéed Shredded Duck with Bean Sprouts and Chives

#### 翠盞烤鴨崧

Stir-Fried Minced Duck Served with Fresh 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

Steamed Duck Rice Wrapped in 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

### 秘製雞汁浸龍崗雞

Poached Chicken in Superior Chicken Broth

半隻 Half Bird / 隻 Whole Bird

\$228 / \$456

### 布衣醬雞煲

Braised Chicken with Dried Winter-Melon, Lotus Seeds,  
Black Fungus in Casserole

2015 年度 銀獎名菜 Silver Award



\$280 / \$560



### 當紅脆皮雞

Crispy Roasted Chicken

\$228 / \$456

### 南乳吊燒雞

Roasted Chicken with Preserved Bean Curd Sauce

\$228 / \$456

### 妙齡乳鴿

Roasted Pigeon

每隻 Per Bird

\$128



### 陳皮沙薑雞

Deep-Fried Chicken with Lemon Grass, Ginger  
and Preserved Mandarin Orange Peel

2010 年度 銀獎名菜 Silver Award

\$298

### 九製話梅雞

Stewed Chicken with Preserved Plums

\$198

### 醬香瓜乾炆雞

Braised Chicken with Preserved Melon

\$198

### 川味辣子駝鳥肉

Sautéed Diced Ostrich Meat with Chilli and Garlic

\$218

### 百花火鴨方

Deep-Fried Duck Toast

\$238

## 肉類 Meat

 <b>東坡扣釀肉</b>	每件 Per Piece	\$108
Braised Winter Melon stuffed with Pork and Water Chestnuts		
<b>鳳梨咕嚕西班牙紅豚肉</b>		\$268
Sweet and Sour Duroc Pork with Pineapple		
<b>豆醬茄子蒸西班牙紅豚腩肉</b>		\$198
Steamed Duroc Pork with Eggplant and Soy Bean Sauce		
 <b>蜜梅燒骨</b>		 \$258
Deep-Fried Pork Spare Ribs with Honey Prune Sesame Sauce		
 <b>水晶牛肋肉</b>	每件 Per Piece	\$118
Braised Beef Brisket Stuffed in Pear <b>2012 年度金獎名菜 Gold Award</b>		
<b>黑白蒜煎安格斯牛肉</b>		\$338
Pan-Fried Diced Angus Beef Tenderloin with Black and Fresh Garlic		
 <b>桂花葡提牛柳粒</b>		\$338
Sautéed Diced Beef Tenderloin with Lingzhi Mushrooms and Osmanthus-Flavoured Raisins		
<b>蒜汁百花牛柳卷</b>		\$368
Pan-Fried Beef Rolled with Shrimps Mousse		
<b>翡翠百合羊仔肉</b>		\$338
Stir-Fried Sliced Lamb with Water Lily		



## 素食 Vegetarian

### 紅燒竹筍三絲羹

Shredded Vegetable and Fungus Soup with Mung Bean Vermicelli

每位 Per Person

\$98

### 菜膽竹筍燉北菇湯

Vegetable Consommé with White Cabbage, Bamboo Piths and Black Mushroom

每位 Per Person

\$98



### 青翠白玉蔬

Steamed Egg-White with Vegetable Topped with Bamboo Piths and Morel Mushroom

2013 年度 金獎名菜 Gold Award

每位 Per Person

\$88



### 攪菜玉珠

Braised Winter Melon Balls Stuffed with Black Olives Mustard

2009 年度 金獎名菜 Gold Award

(請於壹日前預訂 Please Order 1 Day in Advance)

\$248

### 三色津白

Braised Tianjin Cabbage with Mushroom, Carrot and Kale

\$188



### 福袋三味豆腐

Three Tastes Tofu and Fortune Bag

2012 年度 金獎名菜 Gold Award

\$268

### 銀杏鮮枝竹燴時蔬

Simmered Seasonal Vegetable with Bean Curd Sheet and Ginkgo Nuts

\$188

### 竹筍五秀蔬

Sautéed Lily Bulbs, Ginkgo Nuts and Shanghai Cabbage

\$188

### 紅燒松茸豆腐

Braised Bean Curd with Pine-Mushrooms in Brown Sauce

\$218


### 菌香翠竹蔬

Braised Turnip Rolls with Assorted Mushrooms

2015 年度 銀獎名菜 Silver Award

\$248

## 麵 / 飯 Noodles & Rice

	<b>雪菜鮮蟹肉炆鴛鴦米</b>		\$248
	Braised Vermicelli with Crab Meat and Preserved Vegetable		
	<b>鮑絲金菇撈菠菜麵</b>		\$238
	Spinach Noodles Tossed with Shredded Abalone and Enoki		
	<b>龍皇珊瑚煎米粉</b>		\$248
	Fried Vermicelli with Braised Seafood and Egg White		
	<b>鴛鴦糯米飯</b>	兩件 Two Pieces	\$188
	Pan Fried Glutinous Rice with Chicken, Mushroom Top with Taro Ball		
	<b>2011 年度金獎名菜 Gold Award</b>		
	(請於壹日前預訂 Please Order 1 Day in Advance)		
	<b>瑤柱蛋白炒飯</b>		\$198
	Fried Rice with Egg White and Conpoy		
	<b>頭抽和牛炒飯</b>		\$248
	Fried Rice with Wagyu Beef ,Egg and Supreme Soy Sauce		
	<b>葡汁牛油果海鮮焗飯</b>		\$268
	Baked Seafood and Avocado Fried Rice with Portuguese Sauce		
	(製作需時三十分鐘 Requires 30 Minutes' Preparation)		
	<b>鮑粒鯿魚雞粒飯</b>		\$268
	Fried Rice with Braised Diced Abalone, Octopus and Chicken		
	<b>檳城炒瀨粉</b>		\$238
	Wok-Fried Rice Spaghetti in Penang Style		
	<b>魚湯本菇稻庭麵</b>		\$268
	Inaniwa Udon with Mushroom in Fish Broth		
	<b>粟米齋粥</b>	每位 Per Person	\$48
	Congee with Sweet Corn		
	<b>絲苗白飯 / 明火白粥</b>	每位 Per Person	\$25
	Steamed Rice / Plain Congee		
	<b>中國茶或水*</b>	每位 per person	\$25
	Chinese Tea or Water *		

\*中國茶: 香片、普洱、壽眉及鐵觀音: 不適用於折扣優惠

House Pouring Chinese Tea: Jasmine, Puerh, Shou Mei and Ti Kwan Yin; Discount is Not Applicable