



# 海景軒套餐

## Hoi King Heen Degustation Set Menu

### 三式小花碟

(香辣鹵水牛腱，煙肉醬茄段，玫瑰花燻帶子)

Hoi King Heen Appetizers

(Marinated Beef Tendon with Spices and Chilies, Braised Eggplant with Minced Bacon,  
Rose Smoked Scallop)

Prosecco, Bottega, Doc, 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  
Blaufränkisch, Gernot and Heike Heinrich *Neusiedlersee, Austria, 2013*

### 海皇黃金蟹蓋焗飯

Baked Rice with Seafood in Crab Shell  
Riesling <<Tradition>> (Dry) Philipp Kuhn Pfalz, *Germany, 2014*

### 蛋白杏仁露

Almond Cream with Egg White

每位\$ 688 Per Person (兩位起 Minimum Two Persons)

Plus \$350 pairing with wine


此套餐任何折扣恕不適用

Not Applicable For Any Discount

**All Dishes Contain Pork 所有菜式含有豬肉成份**

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

以上價目均以港元計算，需另收加一服務費。

 Signature Dish  
招牌菜式

 Contains Nuts  
含有果仁成份



# 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

### 四川酸辣羹 / 南瓜茸海鮮羹

Hot and Sour Soup / Braised Seafood and Pumpkin Soup

### 油泡蝦球

Wok-fried Prawns

### 翠盞烤鴨崧

Stir-fried Minced Duck Served with Fresh Lettuce

### 青翠白玉蔬

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

### 葡汁牛油果海鮮焗飯

Baked Seafood and Avocado Fried Rice

### 香芒布甸

Chilled Mango Pudding

### Included | bottle of Red Wine Pairing with Menu

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

\$2,688 For Four Persons 供四位用

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## 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)

**布衣醬辣雞煲**

半隻 Half Bird / 隻 Whole Bird  \$280/\$560

Braised Chicken, Dried Winter-melon, Lotus Seeds and Black Fungus with Chilli Sauce in Casserole

**如意龍皇球**

\$688

Wok-fried Lobster with Mushroom and Water Lily

**水晶牛肋肉**

每件 Per Piece \$118

Braised Beef Brisket Stuffed in Pear

**蜜梅京燒骨**

 \$258

Deep-fried Pork Spare Ribs with Honey Prune Sesame Sauce

**菌香翠竹蔬**

\$248

Braised Turnip Rolls with Assorted Mushrooms

**沙窩煎封銀雪魚**


\$388

Pan-fried Cod Fish Filet with Honey Sauce in Casserole

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## 頭盤小食 Appetizers

### 頭抽醬瓜皮

Marinated Watermelon Skin with Soy Vinegar Sauce

\$78

### 香蔥拌海蜇

Jellyfish with Spring Onions

 \$88



### 茶香燻素鵝

Smoked Vegetarian Goose Wrapped in Bean Curd Sheet

 \$88

### 鳳城鯪魚球

Deep-fried Grass Carp Balls Served with Preserved Clam Sauce

\$98

### 酥炸白飯魚

Deep-fried White Bait

\$98

### 麻香醬墨西哥鮑魚片

Sliced Mexico Abalone with Japanese Sesame Sauce

\$288

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## 燒味 Barbecue Selections

**燒味雙拼盤**(請任選下列兩款) \$278  
Barbecued Combination (Please Select Two of 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 Barbecue Pork

**玫瑰豉油雞** 半隻 Half Bird / 隻 Whole Bird \$228/\$456  
Chicken Marinated in Soya Sauce

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## 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 Cabbage

每位 Per Person \$188



### 南瓜茸海鮮羹

Braised Pumpkin Broth with Assorted Seafood

每位 Per Person \$118

### 菠菜茸海鮮羹

Spinach Purée with Assorted Seafood

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

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## 燕窩 Swiftlet's Nest



### 高湯燉燕窩

Double-boiled Swiftlet's Nest in Supreme Soup

每位 Per Person

\$638

### 紅燒腿茸燕窩

Braised 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

### 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 Swiftlet's Nest with Egg White and Shrimps

\$788

### 銀針炒桂花燕窩

Wok-fired Swiftlet's Nest with Eggs and Bean Vermicelli

\$698

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## 海味 Dried Seafood

### 京蔥醬燒遼參

Wok-fried Sea Cucumber with Leeks

\$680

### 鮑汁原條百花釀遼參

Braised Sea Cucumber Stuffed with Shrimp Mousse

每位 Per Person

\$288



### 壕皇花膠伴北菇

Braised Fish Maw with Black Mushrooms

每位 Per Person

\$488

## 鮑魚 Abalone

### 翡翠肚耳鮮鮑片

Braised Sliced Abalone with Fungus and Garden Green

\$560

### 六頭澳洲鮑魚扣鵝掌

Braised Australian Abalone with Goose Web  
in Oyster Sauce (6 Heads per Catty)

每位 Per Person

\$298

### 南非鮑魚蒸豆腐

Braised South Africa Abalone with Bean Curd

\$298

### 壕皇原隻澳洲兩頭鮮鮑

Braised Whole Australian Abalone in Oyster Sauce  
(2 Heads per Catty)

每隻 Per Piece

\$488



### 鮑魚一品煲

Braised Sliced Abalone with Sea Cucumber, Fish Maw  
and Black Mushrooms

\$1,128

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## 海鮮 Seafood

### 生猛海鮮：可供清蒸，古法蒸，豉汁蒸或紅炆

Life Fish: Steaming, Steaming with Shredded Pork and Mushroom Braising Methods,  
Steaming with Black Bean Sauce Or

Braised with Shredded Pork, Bean Curd and Vegetables

Please Ask Your Waiter for Our Chef's Suggestions

#### 老虎斑

Brown Marbled Garoupa

每兩 Per Tael (37.5 gm)

\$60

#### 蘇鼠斑

Pacific Garoupa

每兩 Per Tael (37.5 gm)

\$88

#### 東星斑

Spotted Garoupa

每兩 Per Tael (37.5 gm)

\$108

#### 龍皇白玉卷

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)

每件 Per Piece

\$268


#### 涼瓜枝竹星斑腩煲

Braised Spotted Garoupa Belly with Bitter Melon and Bean Curd Sheet

\$398

#### 豉焗乾蔥星斑球

Wok-fried Spotted Garoupa Filet with Shallots and Pine Nuts  
In Black Bean Sauce

 \$688

#### 三蔥東星斑球煲

Braised Spotted Garoupa Filet with Assorted Onions Served in Casserole

\$688

#### 古法生焗斑腩翅

Braised Garoupa Belly with Shredded Pork, Bean Curd and Vegetables

\$688

#### 雲雪鮑魚星斑球

Wok-fried Spotted Garoupa Filet and Abalone in Fish Broth

\$788

#### 沙窩煎封銀雪魚

Pan-fried Cod Fish Filet with Honey Sauce in Casserole

\$388

#### 家鄉生煎魚咀


Pan-fried Fish Head with Garlic and Soya Sauce

\$268

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## 海鮮 Seafood

### 海中蝦：可供白灼或雞油花彫蒸

Fresh Prawns: Poaching or Steamed with Chicken Oil and Chinese Yellow Wine Available

Please Ask Your Waiter for Our Chef's Suggestions

每兩 Per Tael (37.5 gm)

\$60

### 海中蝦：火焰醉煮

Fresh Prawns: Drunken Flambé

每兩 Per Tael (37.5 gm)

\$70



### 鴛鴦蝦球

Fried Prawns with Wasabi and Black Sesame Sauce

每位 Per Person



\$108

### 香芒桂花蝦球

Fried Prawns with Mango and Osmanthus

\$318

### 四川鮮蝦球

Sautéed Prawns with Chilli and Garlic

\$398

### 玻璃大蝦球

Sautéed Crystal Prawns

\$398

### 如意龍皇球

Wok-fried Lobster with Mushroom and Water Lily

\$688

### 葡汁焗釀響螺

Baked Sea Conch in Portuguese Sauce

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

每件 Per Piece

\$158

### 百花炸釀蟹钳

Deep-fried Crab Claw Coated with Shrimp Mousse

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

每件 Per Piece

\$128



### 香酥釀蟹蓋

Deep-fried Crab Meat and Onion Stuffed in Crab Shell

每件 Per Piece

\$288



### 花雕蛋白蒸鮮蟹钳

Steamed Fresh Crab Claw with Egg White in Chinese Yellow Wine

每件 Per Piece

\$228



### 玫瑰花香燻帶子

Rose Smoked Scallop

\$368

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## 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

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## 家禽 Poultry

**秘製雞汁浸雞** 半隻 Half Bird / 隻 Whole Bird \$228 / \$456  
Poached Chicken in Superior Chicken Broth

**布衣醬辣雞煲** 半隻 Half Bird / 隻 Whole Bird  \$280 / \$560  
Braised Chicken, Dried Winter-melon, Lotus Seeds and  
Black Fungus with Chilli Sauce in Casserole  
2015 年度銀獎名菜 Silver Award

 **當紅脆皮雞** 半隻 Half Bird / 隻 Whole Bird \$228 / \$456  
Crispy Roasted Chicken

**南乳吊燒雞** 半隻 Half Bird / 隻 Whole Bird \$228 / \$456  
Roasted Chicken with Preserved Bean Curd Sauce

**妙齡乳鴿** 每隻 Per Bird \$128  
Roasted Pigeon


**九製話梅雞** \$198  
Stewed Chicken with Preserved Plums

**川味辣子駝鳥肉** \$218  
Sautéed Diced Ostrich Meat with Chilli and Garlic

**百花火鴨方** \$238  
Deep-fried Duck Toast






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## 肉類 Meat

- |   |  |   |       |
|---|--|---|-------|
|    | <b>冬坡扣釀肉</b><br>Braised Winter Melon Stuffed with Pork and Water Chestnuts                             | 每件 Per Piece  | \$108 |
|   | <b>鳳梨咕嚕西班牙紅豚肉</b><br>Sweet and Sour Spain Duroc Pork with Pineapple                                    |   | \$268 |
|    | <b>蜜梅燒骨</b><br>Deep-fried Pork Spare Ribs with Honey Prune Sesame Sauce                                |  | \$258 |
|    | <b>水晶牛肋肉</b><br>Braised Beef Brisket Stuffed in Pear<br>2012 年度金獎名菜 Gold Award                         | 每件 Per Piece  | \$118 |
|   | <b>黑白蒜煎安格斯牛肉</b><br>Pan-fried Diced Angus Beef Tenderloin with Black and Fresh Garlic                  |   | \$338 |
|  | <b>桂花葡提牛柳粒</b><br>Sautéed Diced Beef Tenderloin with Lingzhi Mushrooms and Osmanthus-flavoured Raisins |   | \$338 |
|   | <b>翡翠百合羊仔肉</b><br>Stir-fried Sliced Lamb with Water Lily   |   | \$338 |

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## 健康菜式 Healthy Cuisine

### 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 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

2013 年度 金獎名菜 Gold Award

每位 Per Person \$88

### 欖菜玉珠



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

### 竹筍五秀蔬

Sautéed Lily Bulbs, Ginkgo Nuts and Shanghai Cabbage



\$188

### 紅燒竹筍豆腐

Braised Bean Curd with Bamboo Fungus 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

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## 麵 / 飯 Noodles & Rice

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


\* 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

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