

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)

Hoi King Heen Appetizers

(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 Trocken, Matthias Müller Rheinschiefer, 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 1 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

香酥九肚魚

Deep-fried Bombay Duck

\$98

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

金蛋香菱牛肉羹

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

五頭南非鮑魚扣鵝掌

Braised South Africa Abalone with Goose Web
in Oyster Sauce (5 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

百花炸釀蟹拑

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



花雕蛋白蒸鮮蟹拑

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

All Dishes Contain Pork 所有菜式含有豬肉成份

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Signature Dish
招牌菜式



Contains Nuts
含有果仁成份

家禽 Poultry

秘製雞汁浸雞

Poached Chicken in Superior Chicken Broth

半隻 Half Bird / 隻 Whole Bird

\$228 / \$456

布衣醬雞雞煲

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

2015 年度銀獎名菜 Silver Award

半隻 Half Bird / 隻 Whole Bird



\$280 / \$560



當紅脆皮雞

Crispy Roasted Chicken

半隻 Half Bird / 隻 Whole Bird

\$228 / \$456

南乳吊燒雞

Roasted Chicken with Preserved Bean Curd Sauce

半隻 Half Bird / 隻 Whole Bird

\$228 / \$456

妙齡乳鴿

Roasted Pigeon

每隻 Per Bird

\$128

九製話梅雞

Stewed Chicken with Preserved Plums

\$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

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Signature Dish
招牌菜式



Contains Nuts
含有果仁成份

肉類 Meat



冬坡扣釀肉

Braised Winter Melon Stuffed with Pork and Water Chestnuts

每件 Per Piece

\$108

鳳梨咕嚕西班牙紅豚肉

Sweet and Sour Spain Duroc Pork with Pineapple

\$268



蜜梅燒骨

Deep-fried Pork Spare Ribs with Honey Prune Sesame Sauce



\$258



水晶牛肋肉

Braised Beef Brisket Stuffed in Pear

2012 年度金獎名菜 Gold Award

每件 Per Piece

\$118

黑白蒜煎安格斯牛肉

Pan-fried Diced Angus Beef Tenderloin with Black and Fresh Garlic

\$338



桂花葡提牛柳粒

Sautéed Diced Beef Tenderloin with Lingzhi Mushrooms and Osmanthus-flavoured Raisins

\$338

翡翠百合羊仔肉

Stir-fried Sliced Lamb with Water Lily

\$338

All Dishes Contain Pork 所有菜式含有豬肉成份

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Signature Dish
招牌菜式



Contains Nuts
含有果仁成份

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



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

竹筍五秀蔬

Sautéed Lily Bulbs, Gingko 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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Contains Nuts
含有果仁成份

麵 / 飯 Noodles & Rice



雪菜鮮蟹肉炆鴛鴦米

Braised Vermicelli with Crab Meat and Preserved Vegetable

\$248

鮑絲金菇撈菠菜麵

Spinach Noodles Tossed with Shredded Abalone and Enoki

\$238



龍皇珊瑚煎米粉

Fried Vermicelli with Braised Seafood and Egg White

\$248



鴛鴦糯米飯

Pan-fried Glutinous Rice with Chicken and Mushroom Topped with Taro Ball

兩件 Two Pieces

\$188

2011 年度金獎名菜 Gold Award

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

瑤柱蛋白炒飯

Fried Rice with Egg White and Conpoy

\$198

頭抽和牛炒飯

Fried Rice with Wagyu Beef, Egg and Supreme Soy Sauce

\$248

葡汁牛油果海鮮焗飯

Baked Seafood and Avocado Fried Rice with Portuguese Sauce

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

\$268



鮑粒鱈魚雞粒飯

Fried Rice with Braised Diced Abalone, Octopus and Chicken in Abalone Sauce

\$268

魚湯本菇稻庭麵

Inaniwa Udon with Mushroom in Fish Broth

\$268

粟米齋粥

Congee with Sweet Corn

每位 Per Person

\$48

絲苗白飯 / 明火白粥

Steamed Rice / Plain Congee

每位 Per Person

\$25

中國茶或水*

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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Contains Nuts
含有果仁成份