



# 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

*Sauvignon Blanc, Bellbird Spring Pruner's Reward, Waipara Valley, New Zealand, 2014*

### 翡翠百合羊仔肉

Stir-fried Sliced Lamb with Water Lily

*Chateau Vieux Clos Saint-Emilion Grand Cru, France, 2006*

### 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



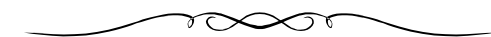
# 海景軒片皮鴨餐

## Hoi King Heen Peking Duck Menu

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

### 海景軒片皮鴨

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 with Portuguese Sauce



### 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

### 香酥九肚魚

Deep-fried Bombay Duck

\$98



### 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

<b>燒味雙拼盤</b> (請任選下列兩款) Barbecued Combination (Please Select Two of the Following)		\$278
<b>化皮乳豬件</b> Barbecued Suckling Pig		\$298
<b>明爐燒鵝</b> Roasted Goose		\$218
<b>脆皮燒腩肉</b> Roasted Crispy Pork Belly		\$198
<b>蜜汁烤叉燒</b> Honey Glazed Barbecue Pork		\$198
<b>玫瑰豉油雞</b> Chicken Marinated in Soya Sauce	半隻 Half Bird / 隻 Whole Bird	\$228/\$456

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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** \$680  
Wok-fried Sea Cucumber with Leeks

**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** \$560  
Braised Sliced Abalone with Fungus and Garden Green

**六頭智利鮑魚扣鵝掌** 每位 Per Person \$298  
Braised Chile Abalone with Goose Web  
in Oyster Sauce (6 Heads per Catty)

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


**壕皇原隻墨西哥三頭鮮鮑** 每隻 Per Piece \$420  
Braised Whole Mexico Abalone in Oyster Sauce  
(3 Heads per Catty)

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

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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


<b>老虎斑</b> Brown Marbled Garoupa	每兩 Per Tael (37.5 gm)	\$60
<b>蘇鼠斑</b> Pacific Garoupa	每兩 Per Tael (37.5 gm)	\$88
<b>東星斑</b> Spotted Garoupa	每兩 Per Tael (37.5 gm)	\$108

 <b>龍皇白玉卷</b> Steamed Garoupa Roll with Yunnan Ham <i>2009 年度榮譽金獎名菜 Gold with Distinction Award</i> (請於壹日前預訂 Please Order 1 Day in Advance)	每件 Per Piece	\$268
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<b>涼瓜枝竹星斑腩煲</b> Braised Spotted Garoupa Belly with Bitter Melon and Bean Curd Sheet		\$398
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 <b>豉焗乾蔥星斑球</b> Wok-fried Spotted Garoupa Filet with Shallots and Pine Nuts In Black Bean Sauce		\$688
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 <b>三蔥東星斑球煲</b> Braised Spotted Garoupa Filet with Assorted Onions Served in Casserole		\$688
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 <b>古法生焗斑腩翅</b> Braised Garoupa Belly with Shredded Pork, Bean Curd and Vegetables		\$688
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<b>雲雪鮑魚星斑球</b> Wok-fried Spotted Garoupa Filet and Abalone in Fish Broth		\$788
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<b>沙窩煎封銀雪魚</b> Pan-fried Cod Fish Filet with Honey Sauce in Casserole		\$388
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<b>家鄉生煎魚咀</b> 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

每兩 Per Tael (37.5 gm) \$60

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

Please Ask Your Waiter for Our Chef's Suggestions

### 海中蝦：火焰醉煮

每兩 Per Tael (37.5 gm) \$70

Fresh Prawns: Drunken Flambé



### 鴛鴦蝦球

每位 Per Person  \$108

Fried Prawns with Wasabi and Black Sesame Sauce

### 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)



### 香酥釀蟹蓋

每件 Per Piece \$288

Deep-fried Crab Meat and Onion 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 Chinese Yellow Wine



### 玫瑰花香燻帶子

\$368

Rose Smoked Scallop

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## 家禽 Poultry

### 海景軒片皮鴨

\$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><i>2012 年度金獎名菜 Gold Award</i>                  | 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>鮑粒鯨魚雞粒飯</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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