

特級茗茶 Premium Chinese Tea

每位 \$58 Per person

銀針白毫

Silver Needle White Tea (White Tea, low to moderate caffeine)

A premium top grade white tea from the Fujian province, it is only made with buds from the tea bush. Silver Needle White Tea is the sweetest of all white teas. The flavour is rich and provides a smooth mouthfeel with a lingering sweet taste.

獅峰龍井茶

Superior West Lake Dragon Well (Green Tea, moderate caffeine)

A premium quality Dragon Well tea, which grows on the Shi Feng Mountain, near the west lake in Hangzhou. Rich in antioxidants, this tea provides a deep and toasted aroma with a complex aftertaste.

武夷大紅袍茶

Wuyi Great Red Robe (Oolong Tea, moderate caffeine)

Growing on the steep rock of the Wuyi Mountains in the north of Fujian province and considered as one of the most valuable teas in China, its characteristic taste with cinnamon fragrance and smoothness of red tea

荔枝紅茶

Lychee Black Tea (Black Tea, high caffeine)

Originating from Guangdong, this tea contains black leaves which have been scented with lychee peel resulting in a reddish brown hue. The lychee contributes with a strong, pleasantly sweet fruity aroma. The taste provides sweet honey-like flavours.

二十年普洱茶

20 Years Vintage Puerh (Pu-erh Tea, high caffeine)

Aged for 20 years and originating from Yunnan, this tea has gone through an extensive oxidation process. The fully fermented tea develops with age a smooth and earthy flavour.

胎菊

Baby Chrysanthemum

Made only with the young buds of the Chrysanthemum flower, this tea provides the finest Chrysanthemum teas with a distinctive floral aroma and a slight sweetish taste.

中國茶或水

每位 \$28 per person

Chinese Tea or Water

中國茶: 香片、普洱、壽眉及鐵觀音

House Pouring Chinese Tea: Jasmine, Puerh, Shou Mei and Ti Kwan Yin

景軒招牌菜式

Chef Leung's Signature Dishes

蟹皇蟹肉香酥卷

(每件) 請於 24 小時前預訂

Deep-fried Toast Rolls with Crab Roe and Crab Meat
(per piece) Please order 24 hours in advance

\$188

花開富貴湯

(每位)

Double-boiled Sea Conch Soup with Tofu Chrysanthemum
(per person)

\$188

江南百花雞

(半隻/隻) 請於 24 小時前預訂

Simmered Chicken Fillets with Shrimp Mousse
(Half/ Whole) Please order 24 hours in advance

\$360/\$720

家鄉蛋皇肉

請於 24 小時前預訂

Crispy Pork Belly filled with Salted Egg Yolk
Please order 24 hours in advance

\$298

蟹肉雞頭米

(每位) 請於 24 小時前預訂

Sautéed Crab Meat with Fox Nuts
(per person) Please order 24 hours in advance

\$298

豬油渣陳皮

牛崧蒸飯

(每位/兩位起)

Steamed Rice with Minced Beef and Dried Citrus Peel
(per person/minimum two persons)

\$88

蛋白杏仁露

(每位)

Homemade Almond Cream with Egg White
(per person)

\$48

梁師傅精選套餐

包括以上所列招牌菜式

(每位/兩位起)

Chef Leung's Signature Set Menu

includes all above signature dishes
(per person/ minimum two persons)

\$888

此套餐任何折扣恕不適用
Not Applicable For Any Discount

菜式含有豬肉成份。以上價目均以港元計算，需另收加一服務費
Dishes might contain Pork. All prices are in Hong Kong dollars and are subject to 10% service charge

海景軒套餐

Hoi King Heen Tasting 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 Appetisers

Marinated Beef Tendon with Spices and Chilli,

Braised Eggplant with Minced Bacon,

Rose-smoked Scallop

Prosecco, Bottega, Doc, NV

黑松露燉響螺湯

Double-boiled Sea Conch Soup with Black Truffle

雲雪鮑魚星斑球

Wok-fried Garoupa Fillet with Abalone in Fish Broth

Sauvignon Blanc, Wairau River Marlborough, New Zealand, 2018

翡翠百合羊仔肉

Stir-fried Sliced Lamb with Water Lily

Margaux De Brane Margaux France 2014

海皇黃金蟹蓋焗飯

Baked Rice with Seafood Served in a Crab Shell

Riesling <<Tradition>> (Dry) Philipp Kuhn, Germany, 2014

蛋白杏仁露

Homemade Almond Cream with Egg White

每位 \$688 per person (兩位起 minimum two persons)

額外\$350 配搭美酒

Additional \$350 for wine pairing

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頭盤小食

Appetisers

冷

COLD

頭抽醬瓜皮 

Marinated Watermelon Skin with Soy-Vinegar Sauce \$78

茶香燻素鵝

Tea-smoked Vegetarian Goose wrapped in Bean Curd Sheet \$98

麻辣舟山海蜆頭

Marinated Zhoushan Jellyfish with Spicy Sauce \$98

熱


HOT

鳳城鯪魚球

Deep-fried Grass Carp Balls with Preserved Clam Sauce \$98

酥炸白飯魚

Deep-fried White Bait \$108

鮮明蝦窩貼 

Deep-fried Shrimp Toast \$288

煙肉醬茄段

請於 24 小時前預訂

Braised Eggplant with Minced Bacon \$98
Please order 24 hours in advance

香酥九肚魚

Deep-fried Bombay Duck \$98

燒味

Barbecued Specialties

脆香乳鴿
(每隻)

Roasted Pigeon
(each)

\$138

蜜汁西班牙黑豚叉燒 

Honey-glazed Barbecued Iberico Pork

\$368

燒味雙拼盤
(請任選下列兩款)

Barbecued Combination
(Please select two of the followings)

\$298

脆皮燒腩肉

Roasted Pork Belly with Crispy Crust

\$218

明爐燒鵝

Roasted Goose

\$228

化皮乳豬件

Barbecued Suckling Pig

\$298

玫瑰豉油雞
(半隻/隻)

Chicken Marinated in Soy Sauce
(Half/ Whole)

\$238/ \$476

湯 / 羹

Soup

是日老火湯

(每位 / 例窩)

Soup of the Day
(per person / for 4 persons)

\$88 / \$298

黑松露菌燉螺頭湯

(每位)

Double-boiled Sea Conch Soup and Black Truffle
(per person)

\$178

花膠菜膽燉北菇

(每位)

Double-boiled Fish Maw Soup with Chinese Mushrooms
and Cabbage (per person)

\$198

紅燒竹筍三絲羹

(每位)

Shredded Vegetable and Fungus Soup
with Mung Bean Vermicelli (per person)

\$108

菠菜茸海鮮羹

(每位)

Spinach Purée with Assorted Seafood
(per person)

\$128

四川酸辣羹

(每位)

Hot and Sour Soup
(per person)

\$128

南瓜茸海鮮羹

(每位)

Braised Pumpkin Broth with Assorted Seafood
(per person)

\$128

鮮蟹肉粟米羹

(每位)

Braised Sweet Corn Soup with Crab Meat
(per person)

\$148

燕窩

Bird's Nest

香煎琵琶燕窩

(每位) 請於 24 小時前預訂

Pan-fried Bird's Nest with Egg White \$218
(per person) Please order 24 hours in advance

紅燒腿茸官燕

(每位)

Braised Imperial Bird's Nest with Shredded Yunnan Ham \$638
(per person)

高湯燉官燕

(每位)

Double-boiled Imperial Bird's Nest in Supreme Broth \$638
(per person)

雞茸燴燕窩羹

(每位)

Braised Bird's Nest with Minced Chicken Broth \$388
(per person)

乳燕瑤柱蒸水蛋

請於 24 小時前預訂

Steamed Egg with Bird's Nest and Conpoy \$368
Please order 24 hours in advance

燕液龍珠

請於 24 小時前預訂

Braised Cuttlefish Ball Topped with Bird's Nest \$368
Please order 24 hours in advance

海味/鮑魚

Dried Seafood and Abalone

鮑汁原條百花釀遼參 (每位)	Braised Sea Cucumber Filled with Shrimp Mousse (per person)	\$288
原隻南瓜肉菜焗海參 請於 24 小時前預訂	Baked Sea Cucumber with Minced Pork in Pumpkin Please order 24 hours in advance	\$488
京蔥醬燒遼參	Wok-fried Sea Cucumber with Leeks	\$680
壕皇花膠伴北菇 (每位)	Braised Fish Maw with Black Mushrooms (per person)	\$488
松茸滑蛋花膠柳 請於 24 小時前預訂	Wok-fried Sliced Fish Maw with Eggs and Matsutake Mushrooms Please order 24 hours in advance	\$888
原隻五頭南非鮑魚 扣花菇 (每位)	Braised Whole South African Abalone with Mushrooms in Oyster Sauce (5 heads per catty) (per person)	\$298
南非鮑魚蒸豆腐	Braised South African Abalone with Bean Curd	\$398
翡翠肚耳鮮鮑片 請於 24 小時前預訂	Braised Sliced Abalone with Fungus and Garden Greens Please order 24 hours in advance	\$560
鮑魚一品煲	Braised Sliced Abalone with Sea Cucumber, Fish Maw and Black Mushrooms in a Casserole	\$1,128

生猛海鮮

Seafood

海中蝦 (每兩) 可供白灼或 雞油花彫蒸	Prawns (per tael, 37.5 gm) Poached or Steamed with Chicken Oil and Chinese Yellow Wine	\$70
老虎斑 (每兩)	Brown Marbled Garoupa (per tael, 37.5 gm)	\$60
蘇鼠斑 (每兩)	Pacific Garoupa (per tael, 37.5 gm)	\$88
東星斑 (每兩) 可供清蒸 古法蒸 豉汁蒸 紅炆	Spotted Garoupa (per tael, 37.5 gm) Steamed Steamed with Shredded Pork and Mushrooms Steamed with Black Bean Sauce Braised with Shredded Pork, Bean Curd and Vegetables	\$108
翡翠夜明珠  (每位) 請於 24 小時前預訂	Steamed Spotted Garoupa Mousse with Pumpkin Sauce (per person) Please order 24 hours in advance	\$268
龍皇白玉卷  (每位)	Steamed Garoupa Roll with Yunnan Ham (per person)	\$268
香酥釀蟹蓋 (每位)	Golden-fried Crab Meat and Onions in a Crab Shell (per person)	\$288
花雕蛋白蒸鮮蟹拑 (每位) 請於 24 小時前預訂	Steamed Fresh Crab Claw with Egg White in Chinese Yellow Wine (per person) Please order 24 hours in advance	\$298
百花炸釀蟹拑 (每位)	Deep-fried Crab Claw Coated with Shrimp Mousse (per person)	\$128
葡汁焗釀響螺 (每位)	Baked Sea Conch in Portuguese Sauce (per person)	\$158

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海鮮

Seafood

家鄉生煎魚咀	Pan-fried Fish Head with Garlic and Soy Sauce	\$268
涼瓜枝竹星斑腩煲	Braised Spotted Garoupa Belly with Bitter Melon and Bean Curd Sheet	\$418
沙窩煎封銀雪魚 	Pan-fried Cod Fish Fillet with Soy and Honey Sauce in a Casserole	\$398
雪裏紅毛豆星斑球	Wok-fried Spotted Garoupa Fillet with Vegetables and Green Soy Beans	\$688
三蔥東星斑球煲	Braised Spotted Garoupa Fillet with Assorted Onions in a Casserole	\$688
鴛鴦蝦球  (每位)	Fried Prawns with Wasabi and Black Sesame Sauce (per person)	\$108
三蝦百花羊肚菌 (每位) 請於 24 小時前預訂	Braised Morel Mushrooms with Shrimp Mousse (per person) Please order 24 hours in advance	\$128
沙窩粉絲大花蝦碌	Wok-fried Prawns with Fine Vermicelli in a Casserole	\$398
避風塘龍蝦球 請於 24 小時前預訂	Wok-fried Lobster with Crispy Garlic and Chili Please order 24 hours in advance	\$688
蜜饒人參玉帶子	Pan-fried Scallops with Ginseng and Honey Sauce	\$368

海景軒片皮鴨

請於 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

Please order 24 hours in advance

\$720

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

Selection of second course

\$120

銀芽炒鴨絲

Sautéed Shredded Duck with Bean Sprouts and Chives

翠盞烤鴨崧

Stir-fried Minced Duck Served with 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

Fried Rice with Duck Steamed in a 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

當紅脆皮雞
(半隻/隻)

Crispy Roasted Chicken
(Half/ Whole)

\$238 / \$476

南乳吊燒雞
(半隻/隻)

Roasted Chicken with Preserved Bean Curd Sauce
(Half/ Whole)


\$238 / \$476

秘製雞汁浸雞
(半隻/隻)
請於 24 小時前預訂

Poached Chicken in Superior Chicken Broth
(Half/ Whole)

\$238 / \$476

Please order 24 hours in advance

布衣醬辣雞煲 
(半隻/隻)

Braised Chicken Dried Winter Melon, Lotus Seeds
and Black Fungus with Chilli Sauce in a Casserole
(Half/ Whole)

\$298 / \$596

請於 24 小時前預訂

Please order 24 hours in advance

十五頭鮑魚雞煲

Braised Chicken with Whole Abalone

\$388

百花火鴨方

Golden-fried Duck Toast

\$238

香酥荔茸鴨
(半隻/隻)

Deep-fried Duck Fillets with Taro Paste
(Half/ Whole)

\$280 / \$560

請於 24 小時前預訂

Please order 24 hours in advance

八珍扒米鴨
(半隻/隻)

Braised boneless Duck with Assorted Seafood
(Half/ Whole)

\$368 / \$736

請於 24 小時前預訂

Please order 24 hours in advance

肉類

Pork, Beef and Lamb

水晶牛肋肉  (每位)	Crystal Pear Filled with Braised Beef Brisket (per person)	\$128
黑白蒜煎安格斯牛肉	Pan-fried Diced Angus Beef Tenderloin with Black and Fresh Garlics	\$358
桂花葡提牛柳粒	Sautéed Diced Beef Tenderloin with Lingzhi Mushrooms and Osmanthus-flavoured Raisins	\$358
冬坡扣釀肉 (每位) 請於 24 小時前預訂	Braised Winter Melon filled with Pork and Water Chestnuts (per person) Please order 24 hours in advance	\$118
馬蘭頭松茸蒸肉餅	Steamed Minced Pork with Matsutake Mushrooms and Vegetables	\$238
鳳梨咕嚕西班牙 紅豚肉	Sweet and Sour Spanish Duroc Pork with Pineapple and Bell Peppers	\$288
蜜梅京燒骨 	Deep-fried Pork Spare Ribs with Honey Plum Sesame Sauce	\$288
翡翠百合羊仔肉 請於 24 小時前預訂	Stir-fried Sliced Lamb with Water Lily Please order 24 hours in advance	\$338

時蔬/豆腐

Vegetables and Bean curd

青翠白玉蔬

(每位)

請於 24 小時前預訂

Steamed Egg White with Vegetables, Topped with
Bamboo Piths and Morel Mushrooms (per person) \$88

Please order 24 hours in advance

梅菜蝦乾蒸 澳洲茄子

Steamed Australian Eggplant with Preserved Vegetables
and Dried Shrimps \$188

陳醋素脆鱈

Deep-fried Sliced Black Mushrooms with Vinegar \$188

三色津白

Simmered Tianjin Cabbage with Mushrooms
and Carrots and Kale \$198

紅燒竹筍豆腐

Braised Bean Curd with Bamboo Piths in Oyster Sauce \$228

竹筍五秀蔬

Sautéed Lily Bulbs, Ginkgo Nuts and Shanghai Cabbage \$198

欖菜玉珠

請於 24 小時前預訂

Braised Winter Melon Balls filled with Black Olives \$268

Please order 24 hours in advance

麵 / 飯

Noodles and Rice

雪菜鮮蟹肉炆鴛鴦米	Braised Vermicelli with Crab Meat and Preserved Vegetables	\$248
鮑絲金菇撈菠菜麵	Spinach Noodles tossed with Shredded Abalone and Enoki Mushrooms	\$248
龍皇珊瑚煎米粉	Fried Vermicelli with Braised Seafood and Egg White	\$268
鴛鴦糯米飯  (兩件) 請於 24 小時前預訂	Pan-fried Glutinous Rice with Chicken and Mushrooms, Topped with Taro Ball (Two pieces) Please order 24 hours in advance	\$188
葡汁牛油果海鮮焗飯	Baked Seafood and Avocado Fried Rice with Portuguese Sauce	\$268
頭抽和牛炒飯	Fried Rice with Australian Wagyu Beef, Egg and Supreme Soy Sauce	\$288
鮑粒鯉魚雞粒飯	Fried Rice with Braised Diced Abalone, Octopus and Chicken in Abalone Sauce	\$298
魚湯本菇稻庭麵	Inaniwa Udon with Mushrooms in Fish Broth	\$268
飄香荷葉飯	Fried Rice with Chicken and Mushrooms Steamed in a Lotus Leaf	\$248
粟米齋粥 (每位)	Congee with Sweet Corn (per person)	\$58
絲苗白飯 / 明火白粥 (每位)	Steamed Rice / Plain Congee (per person)	\$28