

# 海景軒午餐 Hoi King Heen Set Lunch

## 姬松茸菜膽燉鱈魚膠

Double-boiled Fish Maw Soup with  
Agaricus Mushrooms and Cabbage

## 松子火鴨糰、松茸燒賣

Pan-fried Dumplings with Roasted Duck and Pine Nuts  
Steamed Shrimp and Pork Dumplings with Matsutake Mushroom

## 黑蒜香煎花蝦斑球

Pan-fried Garoupa Fillet and King Prawn with Black Garlic

## 上湯蟲草花北菇芥蘭遠

Poached Kale, Cordyceps Flower and Black Mushrooms  
in Supreme Soup

## 迷你鮑魚配紫薯菜飯

Fried Rice with Abalone and Purple Sweet Potato

## 招牌蛋白杏仁露

Homemade Almond Cream with Egg White

**每位\$368 Per Person (兩位起 Minimum Two Persons)**

**海景嘉福餐飲美食會 – Signature Club Member  
每位\$318 Per Person (兩位起 Minimum Two Persons)**

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

所有菜式含有豬肉成份。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

# 嘉福行政午餐 Grand Stanford Executive Set Lunch

**五糧液桂花蜂蜜叉燒、香蔥海蜇**  
Barbecued Pork with Wuliangye and Osmanthus Honey Sauce,  
Jellyfish with Spring Onions

**松茸燕液灌湯餃**  
Bird's Nest and Matsutake Mushrooms Dumpling in Superior Soup

**嘉福點心(每檯任選三款)**  
Dim Sum Platter (Each Table Select 3 Different Dim Sum)

**魚湯杞子浸時蔬**  
Poached Seasonal Vegetables with Goji in Fish Broth

**主食 (每檯任擇一款)**  
Main Course (Each Table Select One Dish)

**蟹肉荷葉飯 或 雪菜蟹肉炆鴛鴦米**  
Fried Rice with Crab Meat, Chicken and Mushroom  
Wrapped with Lotus Leaf  
Or  
Braised Vermicelli with Crab Meat and  
Preserved Vegetables

**楊枝甘露**  
Chilled Sago Cream with Mango and Pomelo

**每位\$418 Per Person (兩位起 Minimum Two Persons)**

**海景嘉福餐飲美食會 – Signature Club Member**  
**每位\$368 Per Person (兩位起 Minimum Two Persons)**

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## 精選點心 Dim Sum Selection

### 蒸點 Steamed

<b>松茸燕液灌湯餃</b> Bird's Nest and Matsutake Mushrooms Dumpling in Superior Soup	\$128	<b>珍菌肉香蒸粉卷</b> (三件 3 pieces) Rice Rolls Filled Minced Pork and Mushrooms	\$72
<b>海景蝦餃皇</b> (四件 4 pieces) Shrimp Dumplings "Har Gau"	\$80	<b>芹香黃耳菌香餃</b> (三件 3 pieces) Vegetarian Dumplings	\$69
<b>松茸燒賣</b> (四件 4 pieces) Shrimp and Pork Dumplings with Matsutake Mushrooms	\$80	<b>南翔小籠包</b> (三件 3 pieces) Pork Dumplings "Shanghai" Style	\$75
<b>魚子賽螃蟹子餃</b> (三件 3 pieces) Scallops Dumplings with Egg White and Salmon Roe	\$75	<b>X.O. 醬蒸鳳爪</b> Chicken Feet with X.O. Sauce	\$51
<b>蜜汁叉燒包</b> (三件 3 pieces) Honey Barbecue Pork Buns	\$66	<b>山竹牛肉球</b> (三件 3 pieces) Beef Balls with Seasonal Vegetable	\$66
<b>薑汁花菇雞肉包</b> (三件 3 pieces) Chicken Bun with Ginger and Mushroom	\$66	<b>瑤柱有機糙米雞</b> (二件 2 pieces) Organic Glutinous Rice with Conpoy and Chicken	\$58
		<b>酸菜鱈魚鮮竹卷</b> (三件 3 pieces) Beancurd Sheet Rolls Filled with Cod Fish and Pickled Mustard	\$87

### 香脆精點 Fried

<b>香麻鳳梨叉燒酥</b> (三件 3 pieces) Baked Barbecue Pork Puff with Sesame and Pineapple	\$66	<b>狀元茶粿</b> (三件 3 pieces) Pan-fried Glutinous Rice Dumplings Filled with Peanuts and Chicken	\$66
<b>南非鮑魚雞粒酥</b> (三件 3 pieces) Baked Pastries with Abalone and Chicken	\$90	<b>X.O. 醬炒蘿蔔糕</b> Wok-fried Turnip Cake with X.O. Sauce	\$88
<b>松子火鴨糰</b> (三件 3 pieces) Pan-fried Dumplings with Roasted Duck and Pine Nuts	\$69	<b>孜然羊肉春卷</b> Deep-fried Spring Rolls with Lamb and Cumin	\$75

### 鮮腸粉 Steamed Rice Flour Rolls

<b>X.O. 醬銀芽煎腸粉</b> Pan-fried Rice Flour Rolls with Bean Sprouts in X.O. Sauce	\$85
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## 海景軒招牌菜式 Hoi King Heen Signature Dishes

香酥釀蟹蓋 (每位)	Deep-fried Crab Meat and Onions in a Crab Shell (Per Person)	\$288
花開富貴湯 (每位)	Double-boiled Sea Conch Soup with Tofu Chrysanthemum (Per Person)	\$188
原隻五頭南非鮑魚 拌柚皮 (每位)	Braised Whole South African Abalone with Pomelo Peel in Oyster Sauce (Per Person)	\$338
荷香古法蒸斑球	Steamed Garoupa Fillet with Shredded Pork and Mushroom on Lotus Leaf	\$688
鵝肝多士拼脆皮雞	Crispy Roasted Chicken Accompanied with Goose Liver Toast	\$368
青翠白玉蔬 (每位)	Steamed Egg White with Vegetables, Topped with Bamboo Piths and Morel Mushrooms (Per Person)	\$88
鴛鴦糯米飯 (兩件)	Pan-fried Glutinous Rice with Chicken and Mushrooms Topped with Taro Ball (Two pieces)	\$188
蛋白杏仁露 (每位)	Homemade Almond Cream with Egg White (Per Person)	\$48
海景軒招牌套餐 包括以上所列招牌菜式 (每位/兩位起)	<b>Hoi King Heen's Signature Set Menu</b> <b>Includes all above signature dishes</b> <b>(per person/ minimum two persons)</b>	<b>\$988</b>

海景嘉福餐飲美食會 – Signature Club Member  
每位 \$888 Per Person (兩位起 Minimum Two Persons)

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# 海景軒套餐

## Hoi King Heen Tasting Menu

### 四式小花碟

(狀元茶糰、香蔥拌海蜇、沙薑豬手粒、茶香燻素鵝)

Hoi King Heen Appetisers

Glutinous Rice Dumplings Filled with Peanuts and Chicken,  
Jellyfish with Spring Onions,

Marinated Pork Knuckle with Sand Ginger,

Tea-smoked Vegetarian Goose wrapped in Bean Curd Sheet

*Bottega Vino dei Poeti Prosecco, Italy*

### 花膠菜膽燉北菇

Double-boiled Fish Maw Soup with Chinese Mushrooms and Cabbage

### 薑蔥炒大花蝦伴星斑球

Sautéed Garoupa Fillet and King Prawn with Ginger and Spring Onion

*Pinot Grigio Veneto Bottega, Italy*

### 京蔥醬燒遼參

Braised Sea Cucumber with Leeks

*Carbnet Sauvignon Veneto Bottega, Italy*

### 家鄉蛋皇肉

Crispy Pork Belly filled with Salted Egg Yolk

### 竹筴五秀蔬

Sautéed Lily Bulbs, Gingko Nuts and Shanghai Cabbage

### 瑤柱櫻花蝦蛋白炒飯

Fried Rice with Conpoy, Sergestid Shrimp and Egg White

### 楊枝甘露

Chilled Sago Cream with Mango and Pomelo

每位\$ 888 per person (兩位起 minimum two persons)

海景嘉福餐飲美食會 - Signature Club Member

每位\$788 Per Person (兩位起 Minimum Two Persons)

*Additional \$250 for wine pairing*

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## 頭盤小食

## Appetisers

### 冷盤

### COLD

冰鎮竹筍冷鮑魚 

Chilled Abalone with Bamboo Shoots

\$168

茶香燻素鵝

Tea-smoked Vegetarian Goose wrapped  
in Bean Curd Sheet

\$98

香蔥拌海蜇

Jellyfish with Spring Onions

\$98

沙薑豬手粒

Marinated Pork Knuckle with Sand Ginger

\$128


頭抽醬瓜皮 

Marinated Watermelon Skin with Soy-Vinegar Sauce

\$88

### 熱盤

### HOT

鮮明蝦窩貼 

Deep-fried Shrimp Toast

\$288

鳳城鯪魚球

Deep-fried Grass Carp Balls with  
Preserved Clam Sauce

\$128

酥炸白飯魚 

Deep-fried White Bait

\$148

香煎蓮藕餅

Pan-fried Lotus Roots Cakes with  
Grass Carp Fish and Dried Shrimps


\$128

酒客花生金錢肚

Marinated Beef Tripe in Chili Spicy Sauce


\$128

## 燒味

**玫瑰豉油雞**   
(半隻/隻)

**瑤柱貴妃雞**  
(半隻/隻)

**脆香乳鴿**  
(每隻)

**五糧液桂花蜂蜜叉燒** 

**脆皮燒腩肉**

**化皮乳豬件**  
每日限量供應  
建議 24 小時前預訂

## Barbecued Specialties

Chicken Marinated in Soy Sauce  
(Half/Whole) \$288/ \$576

Chicken Marinated with Conpoy Sauce  
(Half/Whole) \$288/ \$576

Roasted Pigeon  
(Each) \$138

	輕怡 Light Portion	例牌 Full Portion
Barbecued Pork with Wuliangye and Osmanthus Honey Sauce	\$158	\$258

Roasted Pork Belly with Crispy Crust \$148 \$228

Barbecued Suckling Pig \$188 \$308

## 湯 / 羹

## Soup

### 四寶燉萬壽果

(每位)

Double-boiled Papaya Soup with Fish Maw,  
Chicken and Assorted Sea Food  
(Per Person)

\$248

### 花膠菜膽燉北菇

(每位)

Double-boiled Fish Maw Soup with  
Chinese Mushrooms and Cabbage  
(Per Person)

\$248

### 黑松露菌燉螺頭湯

(每位)

Double-boiled Sea Conch Soup and Black Truffle  
(Per Person)

\$208

### 瑤柱龍蝦海鮮羹

(每位)

Braised Lobster Soup with Assorted Seafood and Conpoy  
(Per Person)

\$198

### 鮮蟹肉粟米羹

(每位)

Braised Sweet Corn Soup with Crab Meat  
(Per Person)

\$148

### 南瓜茸海鮮羹

(每位)

Braised Pumpkin Soup with Assorted Seafood  
(Per Person)

\$138

### 西湖牛肉羹

(每位)

Braised Minced Beef Soup with Egg White and Coriander  
(Per Person)

\$138

### 四川酸辣羹

(每位)

Hot and Sour Seafood Soup in Sichuan Style  
(Per Person)

\$138

### 蘆薈珍菌竹筍湯

Double-boiled Assorted Mushrooms Soup with  
Aloe and Bamboo Piths  
(Per Person)

\$138 (每位)

### 紅燒竹筍三絲羹

(每位)

Shredded Vegetable and Fungus Soup  
with Mung Bean Vermicelli  
(Per Person)

\$128



## 燕窩

## Bird's Nest

### 燕液百花松葉蟹拑

(每位)

Braised Bird's Nest with Snow Crab Claw  
(Per Person)

\$298

### 紅燒腿茸官燕

(每位)

Braised Imperial Bird's Nest with  
Shredded Yunnan Ham  
(Per Person)

\$638

### 高湯燉官燕

(每位)

Double-boiled Imperial Bird's Nest in Supreme Broth  
(Per Person)

\$638

### 雞茸燴燕窩羹

(每位)

Braised Bird's Nest with Minced Chicken Broth  
(Per Person)

\$388

### 乳燕瑤柱蒸水蛋

Steamed Egg with Bird's Nest and Conpoy

\$368

### 蛋白燕窩炒鮮奶

Scrambled Egg Whites with Bird's Nest and Fresh Milk

\$308

## 海味/鮑魚

## Dried Seafood and Abalone

<b>蠔皇原隻三頭鮑魚</b> (每隻) <b>澳洲</b>	Braised Whole Abalone (3 heads per catty) (Per Piece) Australia	\$620	
<b>蠔皇吉品廿三頭鮑魚</b> <b>南非</b>	Braised Whole Abalone (23 heads per catty) South Africa	\$388	
<b>原隻五頭南非鮑魚</b>  <b>扣花菇</b> (每位)	Braised Whole South African Abalone with Mushrooms in Oyster Sauce (5 heads per catty) (Per Person)	\$298	
<b>蠔皇花膠伴北菇</b> (每位)	Braised Fish Maw with Black Mushrooms (Per Person)	\$488	
<b>鮑汁原條百花釀遼參</b> (每位)	Braised Sea Cucumber Filled with Shrimp Mousse (Per Person)	\$288	
			輕怡 Light Portion
<b>鮑魚一品煲</b> 	Braised Sliced Abalone with, Sea Cucumber, Fish Maw and Black Mushrooms in a Casserole	\$678	例牌 Full Portion
<b>京蔥醬燒遼參</b>	Braised Sea Cucumber with Leeks	\$498	\$828
<b>南非鮑魚蒸豆腐</b>	Steamed South African Abalone with Bean Curd	\$238	\$398
<b>滑蛋花膠柳</b>	Wok-fried Shredded Fish Maw with Eggs	\$268	\$408
<b>蘭花百合迷你鮑魚</b>	Wok-fried Baby Abalone with Broccoli and Lily Bulbs	\$168	\$268

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## 生猛海鮮

## Seafood

### 海中蝦

(每兩)

可供火焰醉煮、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)

\$68

### 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

### 花雕蛋白蒸鮮蟹拑

(每位)

Steamed Fresh Crab Claw with Egg White  
in Chinese Yellow Wine  
(Per Person)

\$298

### 香酥釀蟹蓋

(每位)

Deep-fried Crab Meat and Onions in a Crab Shell  
(Per Person)

\$288

### 龍皇白玉卷

(每位)

Steamed Spotted Garoupa Roll with Yunnan Ham  
(Per Person)

\$268

### 葡汁焗釀響螺


(每位)

Baked Sea Conch in Portuguese Sauce  
(Per Person)

\$208

## 海鮮

## Seafood

鴛鴦蝦球   
(每位)

Fried Prawns with Wasabi and  
Black Sesame Sauce  
(Per Person) \$118

輕怡 例牌  
Light Full  
Portion Portion

三蔥東星斑球煲 

Wok-fried Spotted Garoupa Fillet with  
Assorted Onions in a Casserole \$438 \$708

雪裏紅毛豆星斑球


Wok-fried Spotted Garoupa Fillet with  
Pickled Vegetables and Green Soy Beans \$438 \$708

涼瓜枝竹星斑腩煲

Braised Spotted Garoupa Belly with  
Bitter Melon and Bean Curd Sheet \$288 \$468

沙窩煎封銀鱈魚 


Pan-fried Cod Fish Fillet with Soy and  
Honey Sauce in a Casserole \$268 \$428

骨香豉味桂花球 

Wok-fried Mandarin Fish Fillet,  
Black Bean and Pine Nuts \$408

家鄉生煎魚咀

Pan-fried Fish Head with Garlic \$288

避風塘龍蝦球 

Wok-fried Lobster with Crispy Garlic and Chili \$438 \$708

沙窩粉絲大花蝦碌

Wok-fried Tiger Prawns with Vermicelli  
in a Casserole \$248 \$408

四川鮮蝦球

Wok-fried Prawns with Chilli and Garlic \$248 \$408

蜜餞人參玉帶子

Pan-fried Scallops with Ginseng and Honey Sauce \$238 \$398

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## 海景軒片皮鴨

每日限量供應, 建議 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

\$798

Daily limited supply, 24-hour advance noticed recommended

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

\$188

### 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

### 香酥火鴨方

Deep-fried Duck Toast

### 鴨肉蒜香蒸飯

Steamed Duck Rice with Garlic

### 魚湯鴨崧稻庭麵

Inaniwa Udon with Duck in Fish Broth

## 家禽

## Poultry

### 八珍扒米鴨

(半隻/隻)  
每日限量供應  
建議 24 小時前預訂

Braised Boneless Duck with Assorted Seafood  
(Half/ Whole) \$378 / \$758  
Daily limited supply  
24-hour advance noticed recommended

### 當紅脆皮雞

(半隻/隻)

Crispy Roasted Chicken \$288 / \$576  
(Half/ Whole)

### 金華玉樹雞

(半隻/隻)

Steamed Sliced Chicken with Yunnan Ham,  
Mushrooms and Vegetables \$288 / \$576  
(Half/ Whole)

### 秘製雞汁浸雞

(半隻/隻)

Poached Chicken in Superior Chicken Broth \$288 / \$576  
(Half/ Whole)

### 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 \$308 / \$616  
(Half/ Whole)

### 沙窩鹽焗雞

(半隻/隻)

Baked Salty Chicken Served in Clay Pot \$298/ \$596  
(Half/ Whole)

輕怡 例牌  
Light Full  
Portion Portion

### 十五頭鮑魚雞煲

Braised Chicken with Whole Abalone \$268 \$428

### 九製話梅雞

Braised Chicken with Dried Sweet Plums \$168 \$268

### 百花火鴨方


Golden-fried Duck Toast \$168 \$268

## 肉類

## Pork, Beef and Lamb

<b>水晶牛肋肉</b>  (每位)	Braised Crystal Pear Filled with Beef Brisket (Per Person)	\$138	
		輕怡 Light Portion	例牌 Full Portion
<b>黑白蒜煎安格斯牛肉</b> 	Pan-fried Diced Angus Beef Tenderloin with Black and Fresh Garlics	\$228	\$368
<b>桂花葡提牛柳粒</b>	Wok-fried Diced Angus Beef Tenderloin and Osmanthus-flavoured Raisins	\$228	\$368
<b>湖南辣子炒牛肉</b>	Wok-fried Sliced Beef with Dried Chilli	\$158	\$258
<b>鳳梨咕嚕西班牙 紅豚肉</b>	Sweet and Sour Spanish Duroc Pork with Pineapple and Bell Peppers	\$178	\$288
<b>蜜梅京燒骨</b> 	Deep-fried Pork Spare Ribs with Honey Plum Sesame Sauce	\$188	\$298
<b>馬蘭頭松茸蒸肉餅</b>	Steamed Minced Pork with Matsutake Mushrooms and Vegetables	\$148	\$248


## 時蔬/豆腐

青翠白玉蔬   
(每位)

## Vegetables and Beancurd

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

輕怡 例牌  
Light Full  
Portion Portion

橈菜玉珠   
每日限量供應  
建議 24 小時前預訂

Braised Winter Melon Balls filled with \$268  
Black Olives  
Daily limited supply  
24-hour advance noticed recommended

鼎湖上素

Braised Assorted Fungus and Vegetables \$148 \$238

紅燒姬松茸豆腐

Braised Bean Curd with Agaricus Mushrooms \$148 \$238

鳳巢腰果素雞丁

Wok-fried Chinese Dough with Cashew Nuts \$148 \$238  
and Seasonal Vegetables

三色津白

Simmered Tianjin Cabbage with Mushrooms \$128 \$208  
and Carrots and Kale

竹筍五秀蔬

Sautéed Lily Bulbs, Ginkgo Nuts and \$128 \$208  
Shanghai Cabbage



## 麵 / 飯

## Noodles and Rice

### 鴛鴦糯米飯

(兩件)

每日限量供應  
建議 24 小時前預訂

Pan-fried Glutinous Rice with Chicken and Mushrooms Topped with Taro Ball (Two Pieces) \$188  
Daily limited supply  
24-hour advance noticed recommended

### 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) \$30

### 鮮蟹肉桂花炒粉絲

Wok-fried Vermicelli with Crab Meat and Egg \$178 輕怡 Light Portion 例牌 Full Portion \$288

### 龍皇珊瑚煎米粉

Fried Vermicelli with Braised Seafood and Egg White \$168 \$268

### 魚湯本菇稻庭麵

Inaniwa Udon with Mushrooms in Fish Broth \$168 \$268

### 鮑絲金菇撈麵

Braised Egg Noodles with Shredded Abalone and Enoki Mushrooms \$148 \$248

### 鮑粒鱈魚雞粒飯

Fried Rice with Diced Abalone, Octopus and Chicken in Abalone Sauce \$178 \$298

### 頭抽和牛炒飯

Fried Rice with Australian Wagyu Beef, Egg and Superior Soy Sauce \$178 \$288

### 葡汁牛油果海鮮焗飯

Baked Seafood and Avocado Fried Rice with Portuguese Sauce \$168 \$268

### 百子玉帶蛋白炒飯

Fried Rice with Scallops, Egg White and Crab Roe \$148 \$248

所有菜式含有豬肉成份。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