

特級茗茶 Premium Chinese Tea

黑茶/紅茶

Black Tea / Red Tea

十年熟普洱 陳皮普洱 Aged Puerh, 10 years Chenpi Puerh

正山小種 荔枝紅茶

Lapsang Souchong Lychee Black Tea

綠茶/白茶

Green Tea / White Tea

西湖龍井 壽眉
West Lake Dragon Well Tea Shou Mei

青茶

Oolong Tea

濃香鐵觀音Iron Buddha TeaGinseng Oolong

Wuyi Great Red Robe Dancong

花茶

Floral Tea

杭州胎菊 茉莉綠茶

Hangzhou Baby Chrysanthemum Jasmine Green Tea

甜蜜回憶

Sweet Memories

每位 \$38 Per person 特級茗茶或水 / Premium Chinese Tea or Water

> (不適用於折扣優惠) (Discount is Not Applicable)



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

薑米蟹肉水晶包、葡汁海鮮千絲酥
Steamed Crab Meat Dumplings, Ginger
Deep-fried Seafood Pastry, Portuguese Sauce

黑蒜香煎花蝦斑球 Pan-fried Garoupa Fillet and King Prawn with Black Garlic

上湯蟲草花浸菜遠 Poached Choi Sum and Cordyceps Flower in Supreme Soup

> 魚湯本菇稻庭麵 Inaniwa Udon with Mushrooms in Fish Broth

招牌蛋白杏仁露 Homemade Almond Cream with Egg White

每位\$388 Per Person (兩位起 Minimum Two Persons)

海景嘉福餐飲美食會 – Signature Club Member 每位\$338 Per Person (兩位起 Minimum Two Persons)

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



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

藏紅花筍尖蝦餃、蟹皇帶子燒賣、韮黄蝦春卷 Steamed Shrimp Dumplings, Saffron Steamed Pork Dumplings, Scallops, Crab Roe Deep-fried Shrimp Spring Rolls, Yellow Chive

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\$428 Per Person (兩位起 Minimum Two Persons)

海景嘉福餐飲美食會 – Signature Club Member 每位\$378 Per Person (兩位起 Minimum Two Persons)

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



精選點心 Dim Sum Selection

蒸點 Steamed

松茸花膠灌湯餃	\$158	上湯金魚餃 (三件 3 pieces)	\$120
Double-boiled, Fish Maw, Matsutake Mus Dumpling, Superior Soup 藏紅花筍尖蝦餃 (四件 4 pieces) Steamed Shrimp Dumplings, Saffron	shrooms \$96	Steamed Garoupa Dumplings, Bouillon 黃耳竹笙蒸素餃 (三件 3 pieces) Steamed Vegetarian Dumplings, Fungus, Bamboo Piths	\$72
蟹皇帶子燒賣 (四件 4 pieces)	\$96	X.O.醬蒸鳳爪	\$68
Steamed Pork Dumplings, Scallops, Crab	Roe	Steamed Chicken Feet, X.O. Sauce	
酸菜鱈魚餃 (三件3 pieces)	\$78	山竹牛肉球 (三件3 pieces)	\$78
Steamed Cod Fish Dumplings, Pickled M	ustard	Steamed Beef Balls, Beancurd Sheet	
蜜汁叉燒包 (三件 3 pieces)	\$72	瑶柱有機糙米雞 (二件 2 pieces)	\$66
Steamed Barbecue Pork Buns		Steamed Organic Glutinous Rice, Conpoy	, Chicken
薑米蟹肉水晶包 (三件3 pieces)	\$78	魚湯本菇鮮竹卷 (三件 3 pieces)	\$78
Steamed Crab Meat Dumplings, Ginger		Beancurd Sheet Rolls, Shrimp, Pork Mushrooms, Fish Broth	

香脆精點 Fried

鵝肝火鴨粿 (三件 3 pieces)	\$78	客家煎芝麻茶粿 (三件 3 pieces)	\$78
Deep-fried Dumplings, Roasted Duck, Foi	e Gras	Pan-fried Black Sesame Rice Dumplings,	
葡汁海鮮千絲酥 (三件 3 pieces)	\$78	Chicken, Peanuts	
Deep-fried Seafood Pastry, Portuguese Sa	auce	山珍醬炒蘿蔔糕	\$88
菜肉煎餃子 (三件 3 pieces)	\$78	Wok-fried Turnip Cake, X.O. Mushroom Sau	ıce
Pan-fried Pork Dumplings, Cabbage		韮黄蝦春卷 (三件 3 pieces)	\$78
香煎馬友咸魚雞包 (三件 3 pieces)	\$78	Deep-fried Shrimp Spring Rolls, Yellow Chiv	∕e
Pan-fried Pork Buns, Salty Fish	,		

腸粉 Steamed Rice Flour Rolls

韮黃鮮蝦蒸腸粉	\$108
Shrimp, Chinese Chives	
南瓜帶子蒸腸粉	\$108
Pumpkin, Scallops	
鬼馬牛肉蒸腸粉	\$88
Minced Beef, Deep-fried Dough	
珍菌雞絲蒸腸粉	\$88
Shredded Chicken, Assorted Mushrooms	
羅漢上素腸粉	\$88
Assorted Fungus	
炸醬煎腸粉	\$98
Pan-fried Rice Flour Rolls, Shredded Pork, hot and Sour Sauce	
X.O.醬銀芽煎腸粉	\$98
Pan-fried Rice Flour Rolls, X.O. Sauce	



海景軒招牌菜式 Hoi King Heen Signature Dishes

香酥釀蟹蓋 (每位) Deep-fried Crab Meat, Onions, Crab Shell (Per Person)	\$308
花開富貴湯 (每位) Double-boiled Sea Conch Soup, Tofu Chrysanthemum (Per Person)	\$208
原隻五頭南非鮑魚拌柚皮 (每位) Braised Whole South African Abalone, Pomelo Peel, Oyster Sauce (Per Person)	\$338
荷香古法蒸斑球 Steamed Garoupa Fillet, Shredded Pork, Mushroom, Lotus Leaf	\$688
鵝肝多士拼脆皮雞 Crispy Roasted Chicken, Goose Liver, Toast	\$338
三色津白 Simmered Tianjin Cabbage, Mushrooms, Carrots, Kale	\$198
鴛鴦糯米飯 (兩件) Pan-fried Glutinous Rice, Chicken, Mushrooms, Taro Ball (Two pieces)	\$188
蛋白杏仁露 (每位) Homemade Almond Cream, 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) Hoi King Heen's Signature Set Menu Includes all above signature dishes (per person/minimum two persons)	\$1,088

海景嘉福餐飲美食會 - 每位 \$988 (兩位起) Signature Club Member Per Person (Minimum Two Persons)

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



海景軒套餐 Hoi King Heen Tasting Menu

四式小花碟

(狀元茶粿、香蔥拌海蜇、沙薑豬手粒、茶香燻素鵝)

Hoi King Heen Appetisers
Glutinous Rice Dumpling, Peanuts, Chicken,
Jellyfish, Spring Onions,

Marinated Pork Knuckle, Sand Ginger,

Tea-smoked Vegetarian Goose wrapped, Bean Curd Sheet Bottega Vino dei Poeti Prosecco, Italy

花膠菜膽燉北菇

Double-boiled Fish Maw Soup, Chinese Mushrooms, Cabbage

薑蔥炒大花蝦伴星斑球

Sautéed Garoupa Fillet, King Prawn, Ginger, Spring Onion *Pinot Grigio Veneto Bottega, Italy*

京蔥醬燒滾參

Braised Sea Cucumber, Leeks
Carbernet Sauvignon Veneto Bottega, Italy

家鄉蛋皇肉

Crispy Pork Belly filled, Salted Egg Yolk

竹笙五秀蔬

Sautéed Lily Bulbs, Gingko Nuts, Shanghai Cabbage

瑤柱櫻花蝦蛋白炒飯

Fried Rice, Conpoy, Sergestid Shrimps, Egg White

楊枝甘露

Chilled Sago Cream, Mango, Pomelo

每位 \$988 (兩位起)

per person (minimum two persons)

海景嘉福餐飲美食會 每位 \$888 (兩位起)

Signature Club Member Per Person (Minimum Two Persons)

Additional \$250 for wine pairing

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



無麩質精選 Gluten Free Selection

點心 Dim Sum

香麻牛肉餃 (三件 3 pieces) Steamed Spicy Beef Dumplings	\$72
海景蝦餃皇 (四件 4 pieces) Steamed Shrimp Dumplings	\$88
煎菜肉餃子 (三件 3 pieces) Pan-fried Pork Dumplings	\$75
湯	
Soup	
蘆薈珍菌竹笙湯 (每位) Double-boiled Assorted Mushrooms Soup, Aloe, Bamboo Piths (Per Person)	\$138
竹笙海鮮清湯 (每位) Double-boiled Soup, Seafood, Bamboo Piths (Per Person)	\$148
主菜 Main Dish	
Wall Bion	
蘆筍炒星斑球 Wok-fried Spotted Garoupa Fillet, Asparagus	\$688
西蘭花炒帶子 Pan-fried Scallops, Broccoli	\$368
黑白蒜炒安格斯牛肉	40- -
Pan-fried Diced Angus Beef Tenderloin, Black and Fresh Garlics	\$358

注:所有無麩質點心/菜品---禁使用麵粉、醬油料添加劑及所有腌製肉、海鮮類等食材。

Note: All gluten-free dim sum /dishes---no use flour, soy sauce additives, cured meats, and all cured seafood ingredients.

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 a 10% service charge



頭盤小食 Appetisers

冷盤 COLD

酒客花生金錢肚 Marinated Beef Tripe, Chili Spicy Sau, Peanuts	\$128
沙薑豬手粒 ② Marinated Pork Knuckle, Sand Ginger	\$128
香蔥拌海蜇 Jellyfish, Spring Onions	\$118
茶香燻素鵝 ② Tea-smoked Vegetarian Goose wrapped, Bean Curd Sheet	\$108
頭抽醬瓜皮 ② Marinated Watermelon Skin, Soy-Vinegar Sauce	\$98
熱盤 HOT	
鮮明蝦窩貼 Deep-fried Shrimp Toast	\$288
椒鹽田雞腿 Deep-fried Frog Legs, Garlic, Chili	\$208
避風塘軟殼蟹 Deep-fried Soft Crab Shell, Garlic, Chili, Black Bean	\$188
鳳城鯪魚球 Deep-fried Grass Carp Balls, Preserved Clam Sauce	\$148
酥炸白飯魚 ② Deep-fried Whitebait	\$148
香煎蓮藕餅 Pan-fried Lotus Root Cakes	\$148



燒味 Barbecued Specialties

即燒糯米乳豬		限量供應-建議 24 小時前預訂
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Barbecued Suckling Pig, Glutinous Rice, Black Truffle \$1500 (Daily limited supply, 24-hour advance notice recommended)

玫瑰豉油雞 (半隻/隻) \$299/\$598

Chicken Marinated, Soy Sauce (Half/Whole)

秘製雞汁浸雞 (半隻/隻) \$299/\$598

Poached Chicken, Superior Chicken Broth (Half/ Whole)

脆香乳鴿 (隻) \$148

Crispy Roasted Pigeon (Each)

例牌 Standard Portion \$298

五糧液桂花蜜叉燒 🙄 Wuliangye Osmanthus Honey Barbecued Pork

脆皮燒腩肉 \$248

Roasted Pork Belly, Crispy Crust

琵琶燒乳鴨 (每隻) 😜 \$368

Roasted Duck (Each)



湯/羹 Soup

四寶燉萬壽果 (每位) ② Double-boiled Papaya Soup, Fish Maw, Chicken, Assorted Sea Food (Per Person)	\$248
花膠菜膽燉北菇 (每位) Double-boiled Fish Maw Soup, Chinese Mushrooms, Cabbage (Per Person)	\$248
日月貝海底椰燉豬腱 (每位) ② Double-boiled Dried Asian Moon Scallop, Pork Shank, Sea Coconut (Per Person)	\$238
黑松露菌燉螺頭湯 (每位) Double-boiled Sea Conch Soup, Black Truffle (Per Person)	\$208
豆腐鱈魚羹 (每位) ② Braised Cod Fish, Bean Curd (Per Person)	\$198
鮮蟹肉粟米羹 (每位) Braised Sweet Corn Soup, Crab Meat (Per Person)	\$148
南瓜茸海鮮羹 (每位) Braised Pumpkin Soup, Assorted Seafood (Per Person)	\$138
竹笙雞絲酸辣羹 (每位) Braised Hot and Sour Soup, Fish Maw, Bamboo Piths, Chicken (Per Person)	\$138
蘆薈珍菌竹笙湯 (每位) Double-boiled Assorted Mushrooms Soup, Aloe, Bamboo Piths (Per Person)	\$138
紅燒竹笙三絲羹 (每位) Braised Vegetable Fungus Soup, Mung Bean, Vermicelli (Per Person)	\$128



燕窩 Bird's Nest

紅燒腿茸官燕 (每位) Braised Imperial Bird's Nest, Shredded Yunnan Ham (Per Person)	\$638
高湯燉官燕 (每位) Double-boiled Imperial Bird's Nest, Supreme Broth (Per Person)	\$638
蟹肉燕窩羹 (每位) Braised Bird's Nest Soup, Crab Meat (Per Person)	\$388
乳燕瑤柱蒸水蛋 Steamed Egg, Bird's Nest, Conpoy	\$368
蛋白燕窩炒鮮奶 Scrambled Egg Whites, Bird's Nest, Fresh Milk	\$308



海味/鮑魚 Dried Seafood and Abalone

蠔皇原隻三頭澳洲鮑魚 (每隻) Braised Whole Australian Abalone (3 heads per catty) (Per Piece)	\$620
蠔皇吉品廿三頭南非鮑魚 (每隻) 😜 Braised Whole South African Abalone (23 heads per catty) (Per Piece)	\$388
原隻五頭南非鮑魚扣花菇 (每位) Braised Whole South African Abalone, Mushrooms, Oyster Sauce (5 heads per catty) (Per Person)	\$298
蠔皇花膠伴北菇 (每位) Braised Fish Maw, Black Mushrooms (Per Person)	\$588
蝦子遼參伴柚皮 (每位) Braised Sea Cucumber, Shrimp Roe Sauce (Per Person)	\$308
蠔皇婆參扣鵝掌 (每位) Braised Sea Cucumber, Goose Feet (Per Person)	\$288
鮑魚一品煲 Braised Sliced Abalone with, Sea Cucumber, Fish Maw, Black Mushrooms, Casserole	例牌 Standard Portion \$1,128
京蔥醬燒遼參 Braised Sea Cucumber, Leeks	\$888
津菜鮑魚粿 ② Braised Abalone Dumplings, Tianjin Cabbage	\$398
滑蛋花膠柳 Wok-fried Shredded Fish Maw, Eggs	\$388



生猛海鮮 Seafood

本地龍蝦澳洲龍蝦、波士頓龍蝦 (每兩)	\$時價
可供雞油花彫蒸、金銀蒜開邊蒸 Local Lobster,Australia Lobster and Boston Lobster (Per Tael, 37.5 gm) Steamed with Chicken Oil and Chinese Yellow Wine or Steamed with Garlic	\$Seasonal Price
海中蝦 (每兩) 可供火焰醉煮、白灼、雞油花彫蒸、金銀蒜開邊蒸 Prawns (Per Tael, 37.5 gm) Poached, Steamed with Chicken Oil, Chinese Yellow Wine, Steamed Garlic	\$70
老鼠斑 (每兩) Cromileptes Altivelis Garoupa (Per Tael, 37.5 gm)	\$時價 \$Seasonal Price
紅瓜子斑 (每兩) Cephalopholis Sonnerati Garoupa (Per Tael, 37.5 gm)	\$118
東星斑 (每兩) Spotted Garoupa (Per Tael, 37.5 gm)	\$108
老虎斑 (每兩) Brown Marbled Garoupa (Per Tael, 37.5 gm)	\$98
蘇鼠斑 (每兩) Pacific Garoupa (Per Tael, 37.5 gm)	\$98
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	\$98



海鮮 Seafood

鴛鴦蝦球 (每位) Fried Prawns, Wasabi, Black Sesame Sauce (Per Person)	\$118
花雕蛋白蒸鮮蟹拑 (每位) Steamed Fresh Crab Claw, Egg White, Chinese Yellow Wine (Per Person)	\$298
香酥釀蟹蓋 (每位) Deep-fried Crab Meat, Onions, Crab Shell (Per Person)	\$288
焗釀蟹肉牛油果 (每位) ② Baked Avocado, Crab Meat, Onion (Per Person)	\$188
香酥百花炸蟹拑 (每位) Deep-fried Crab Claw, Shrimp Mousse (Per Person)	\$188
葡汁焗釀響螺 (每位) Baked Sea Conch, Chicken, Mushrooms and onions, Portuguese Sauce (Per Person)	\$188
三蔥東星斑球煲 ② Wok-fried Spotted Garoupa Fillet, Assorted Onions	例牌 Standard Portion \$688
9	Standard Portion
Wok-fried Spotted Garoupa Fillet, Assorted Onions 荷香古法蒸斑球	Standard Portion \$688
Wok-fried Spotted Garoupa Fillet, Assorted Onions 荷香古法蒸斑球 Steamed Garoupa Fillet, Shredded Pork, Mushrooms 沙窩煎封銀鱈魚	Standard Portion \$688 \$688
Wok-fried Spotted Garoupa Fillet, Assorted Onions 荷香古法蒸斑球 Steamed Garoupa Fillet, Shredded Pork, Mushrooms 沙窩煎封銀鱈魚 Pan-fried Cod Fish Fillet, Soy Honey Sauce 松茸百花鱈魚卷	Standard Portion \$688 \$688



海鮮 Seafood

崧子松鼠桂魚 ② Deep-fried Mandarin Fish, Pine Nuts, Sweet and Sour Sauce	\$468
涼瓜枝竹星斑腩煲 Braised Spotted Garoupa Belly, Bitter Melon, Bean Curd Sheet	\$428
家鄉生煎魚咀 Pan-fried Fish Head, Garlic	\$338
桂花蜜脆鱔 ② Deep-fried Eel, Osmanthus Honey Sauce	\$368
避風塘龍蝦球 Wok-fried Lobster, Crispy Garlic, Dried Chili	\$688
薑蔥美極大花蝦 Wok-fried Tiger Prawns, Spring Onion, Ginger, Soy Sauce	\$488
鮮花椒炒蝦球 Wok-fried Prawns, Fresh Peppercorn	\$408
X.O.醬百花煎釀帶子 Pan-fried Scallops Stuffed, Shrimp Mousse, X.O. Sauce	\$408
蒜香酥炸生蠔 Deep-fried Oysters, Garlic	\$488
薑蔥田雞腿 Wok-fried Frog Legs, Ginger, Spring Onion	\$338
鮑汁蝦子柚皮 ② Braised Pomelo Peel, Shrimp Roe, Abalone Sauce	\$208



香辣精選 Spicy Specialties

鮮花椒蒸星斑球 🙄	例牌 Standard Portion \$708
Steamed Garoupa Fillet, Fresh Peppercorn	Ψίσο
麻婆豆腐龍蝦球 ② Braised Lobster,Bean Curd, Garlic, Chili Sauce	\$688
布衣醬辣雞煲 (半隻/隻) Paraised Chicken Dried Winter Melon, Lotus Seeds, Black Fungus, Chili Sauce, Casserole (Half/ Whole)	\$328 / \$656
避風塘銀鱈魚 Deep-fried Cod Fish Fillet, Garlic, Chili, Black Bean	\$498
酸菜桂花魚片 ② Simmered Mandarin Fish Fillet, Pickle, Hot Chili Oil	\$468
剁椒蒸魚頭 Steamed Fish Head, Chopped Chili	\$338
辣子田雞腿 Sautéed Frog Legs, Chili	\$338
川味水煮牛肉 Simmered Sliced Beef, Hot Chili Oil	\$308



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

\$898

Roasted Peking Duck (Daily limited supply, 24-hour advance notice 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 \$238

Selection of second course

銀芽炒鴨絲

Sautéed Shredded Duck, Bean Sprouts, Chives

翠盞烤鴨崧 Stir-fried Minced Duck, Lettuce Leaves

薑蔥炆鴨件 Braised Duck, Ginger, Spring Onions

香酥火鴨方 ②
Deep-fried Duck Toast, Shrimp Mousse

鴨崧荷葉飯 Fried Rice, Minced Duck, Lotus Leaf

魚湯鴨崧稻庭麵 Inaniwa Udon, Shredded Duck, Fish Broth



家禽 Poultry

1 Oditry	(半隻/隻) (Half/Whole)
八珍扒米鴨 每日限量供應,建議 24 小時前預訂 Braised Boneless Duck with Assorted Seafood Daily limited supply, 24-hour advance noticed recommended	\$378 / \$758
沙窩鹽焗雞 ② Baked Salted Chicken	\$299/ \$598
煙燻脆皮茶皇雞 〇 Tea Smoked Crispy Chicken	\$299/ \$598
江南百花雞 Pan-fried Sliced Chicken, Shrimp Mousse	\$299/ \$598
當紅脆皮雞 Crispy Roasted Chicken	\$299/ \$598
荷香蒸污糟雞 Steamed Chicken, Preserved Vegetables, Dates, Lotus Leaf	\$299/\$598
啫啫鮑魚雞煲 Braised Chicken, Abalone, Chestnut	例牌 Standard Portion \$448
九製話梅雞 (2) Braised Chicken, Dried Sweet Plums	\$248
翠盞潤腸鴿崧 Stir-fried Minced Pigeon, Preserved Liver Sausage, Lettuce Leaves	\$268



肉類 Pork and Beef

水晶牛肋肉 (每位) Braised Crystal Pear, Beef Brisket (Per Person)	\$138
冬坡扣釀肉 (每位) Braised Winter Melon, Pork, Water Chestnuts (Per Person)	\$118
香酥牛肋肉 ② Deep-fried Beef Brisket, Garlic, Spice Salt	例牌 Standard Portion \$428
黑白蒜煎安格斯牛肉 Pan-fried Diced Angus Beef Tenderloin, Black and Fresh Garlics	\$358
桂花葡提牛柳粒 Wok-fried Diced Angus Beef Tenderloin, Osmanthus-flavored Raisins	\$358
客家咸菜清湯牛腩 Braised Beef Brisket, Pickles, Bouillon	\$308
遠年陳皮蒸牛肉餅 Steamed Minced Beef, Dried Aged Tangerine Peel	\$288
鳳梨咕嚕肉 Sweet and Sour Pork, Pineapple, Bell Peppers	\$288
蜜梅京燒骨♡ Deep-fried Pork Spare Ribs, Honey Plum Sesame Sauce	\$288
家鄉蛋皇肉 Deep-fried Pork Roll, Salty Egg Yolk	\$298
馬蘭頭松茸蒸肉餅 Steamed Minced Pork, Matsutake Mushrooms, Vegetables	\$238



時蔬/豆腐 Vegetables and Beancurd

欖菜玉珠 每日限量供應建議 24 小時前預訂 Braised Winter Melon Balls filled with Black Olives Daily limited supply 24-hour advance noticed recommended	\$268
	例牌 Standard Portion
竹笙琵琶豆腐 ② Braised Bean Curd, Bamboo Fungus	\$248
紅燒姬松茸豆腐 Braised Bean Curd, Agaricus Mushrooms	\$238
鳳巢花椒露筍素雞丁 Wok-fried Chinese Dough, Cashew Nuts, Seasonal Vegetables	\$238
南乳溫公齋煲 Braised Mixed Vegetables, Assorted Mushrooms, Preserved Beancurd Sauce	\$238
黑椒素肉生菜包 Stir-fried Minced Vegan Meat, Black Pepper, Lettuce Leaves	\$228
山珍醬素肉四季豆 Wok-fried String Beans, Vegan Meat, Preserved Black Olives, Yunnan Termite Mushroom Sa	\$228 auce
麻婆素肉豆腐 Braised Bean Curd, Vegan Meat, Chili Sauce	\$228
三色津白 Simmered Tianjin Cabbage, Mushrooms, Carrots, Kale	\$198
陳醋素脆鱔 ② Deep-fried Sliced Black Mushrooms, Vinegar	\$188



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, Chicken, Mushrooms, Taro Ball (Two Pieces) Daily limited supply 24-hour advance noticed recommended	\$188
栗米齋粥 (每位) Congee, 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 ② Wok-fried Vermicelli, Crab Meat and Egg	例牌 Standard Portion \$288
龍皇珊瑚煎米粉 Fried Vermicelli, Braised Seafood, Egg White	\$268
魚湯本菇稻庭麵 Inaniwa Udon, Mushrooms, Fish Broth	\$268
鮑絲金菇撈麵 Braised Egg Noodles, Shredded Abalone, Enoki Mushrooms	\$248
砂鍋梅菜鴛鴦豬炒飯 😜 Fried Rice, Roasted Pork Belly, Parma Ham, Preserved Vegetables	\$298
鮑粒鱆魚雞粒飯 Fried Rice, Diced Abalone, Octopus, Chicken, Abalone Sauce	\$298
頭抽和牛炒飯 Fried Rice, Australian Wagyu Beef, Egg, Superior Soy Sauce	\$288
葡汁牛油果海鮮焗飯 Baked Seafood Fried Rice, Avocado, Portuguese Sauce	\$268