



海景軒盛宴 Hoi King Heen Set Menu

大宅門

桂花蜜脆鱈、客家煎芝麻茶粿、五糧液美國黑豚肉叉燒
Hoi King Heen Deluxe Appetisers
Deep-fried Eel, Osmanthus Honey Sauce
Pan-fried Rice Dumplings, Minced Chicken, Peanuts, Black Sesame
Barbecued Kurobuta Pork, Wuliangye

日月貝海底椰燉豬腱

Double-boiled Pork Shank Soup, Dried Asian Moon Scallops, Sea Coconut

松茸百花鱈魚卷

Steamed Cod Fish, Matsutake Mushrooms, Shrimp Mousse
Chardonnay, Tiansai Vineyards, Skyline of Gobi, Selection, 2023, Xinjiang, China

津菜鮑魚粿

Braised Abalone Dumplings, Tianjin Cabbage

煙燻脆皮茶皇雞

Tea Smoked Crispy Chicken
Malbec, Xige Estate, N28, 2022, Ningxia, China

避風塘牛腩

Deep-fried Beef Brisket, Garlic, Chili, Black Bean

金鍋梅香飯

Fried Rice, Roasted Pork Belly, Parma Ham, Preserved Vegetables

酥皮雪燕杏仁蛋撻、桂花酒釀麻糬芝士布甸

Baked Almond Tarts, Snow Swallow
Osmanthus Cheese Pudding, Mochi, Fermented Rice

每位 \$1,088 Per Person (兩位起 Minimum Two Persons)

海景嘉福餐飲美食會 – Signature Club Member

每位 \$988 Per Person (兩位起 Minimum Two Persons)

配搭餐酒每位 \$228 Wine Pairing Per Person

此套餐恕不接受任何折扣優惠 Not applicable to any discount

所有價格以港幣計算，另加一服務費。

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海景軒套餐 Hoi King Heen Tasting Menu

大宅門

客家煎芝麻茶粿、香蔥拌海蜇、沙薑豬手粒、茶香燻素鵝

Hoi King Heen Appetisers

Pan-fried Black Sesame Rice Dumplings, Chicken, Peanuts

Jellyfish, Spring Onions

Marinated Pork Knuckle, Sand Ginger

Tea-smoked Vegetarian Beancurd Sheet Roll

Riesling Trocken, Dr. Bürklin-Wolf, Magnum Bottle, 2021, Pfalz, Germany

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

Wok-fried Garoupa Fillet, King Prawn, Spring Onion, Ginger

Chardonnay, Tiansai Vineyards, Skyline of Gobi, Selection, 2023, Xinjiang, China

京蔥醬燒遼參

Braised Sea Cucumber, Leeks

Pinot Noir, Baron Philippe de Rothschild, 2022, Languedoc, France

家鄉蛋皇肉

Crispy Pork Belly, Salty Egg Yolk

Malbec, Xige Estate, N28, 2022, Ningxia, China

竹笙五秀蔬

Wok-fried Lily Bulbs, Ginkgo Nuts, Shanghai Cabbage

瑤柱櫻花蝦蛋白炒飯

Fried Rice, Conpoy, Sergestid Shrimps, Egg White

石榴椰果甘露

Chilled Sago Cream, Pink Guava, Coconut Jelly

每位 \$988 Per Person (兩位起 Minimum Two Persons)

海景嘉福餐飲美食會 – Signature Club Member

每位 \$888 Per Person (兩位起 Minimum Two Persons)

配搭餐酒每位 \$368 Wine Pairing Per Person

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無麩質精選
Gluten-Free Selections

點心
Dim Sum

海景蝦餃皇 (四件 4 pieces) Steamed Shrimp Dumplings	\$88
香麻牛肉餃 (三件 3 pieces) Steamed Spicy Beef Dumplings	\$72
煎菜肉餃子 (三件 3 pieces) Pan-fried Pork Dumplings	\$75

點心製作時間大約需時 30 分鐘
Dim Sum preparation takes approximately 30 minutes.

湯
Soup

竹笙海鮮清湯 (每位) Double-boiled Seafood Soup, Bamboo Piths (Per Person)	\$148
蘆薈珍菌竹笙湯 (每位) Double-boiled Mushrooms Soup, Aloe, Bamboo Piths (Per Person)	\$138

主菜
Main Dish

蘆筍炒星斑球 Wok-fried Garoupa Fillet, Asparagus	\$708
西蘭花炒帶子 Pan-fried Scallops, Broccoli	\$408
黑白蒜炒安格斯牛肉 Pan-fried Diced Angus Beef Tenderloin, Black Garlic	\$368

注：所有無麩質菜式均不含麵粉、醬油添加劑、醃製肉類及海鮮等食材。
Note: All gluten-free dishes are prepared without flour, soy sauce additives, cured meats or seafood ingredients

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頭盤小食
Appetisers

冷盤
Cold

酒客花生金錢肚	\$138
Marinated Beef Tripe, Chili Spicy Sauce, Peanuts	
沙薑豬手粒 	\$138
Marinated Pork Knuckle, Sand Ginger	
溫拌蒜泥白肉	\$138
Marinated Sliced Pork, Garlic, Chilli Oil	
香蔥拌海蜇	\$128
Jellyfish, Spring Onions	
茶香燻素鵝 	\$118
Tea-smoked Vegetarian Beancurd Sheet Rolls	
頭抽醬瓜皮 	\$108
Marinated Watermelon Peel, Soy-Vinegar Sauce	

熱盤
Hot

鮮明蝦窩貼	\$298
Deep-fried Shrimp Toast	
椒鹽田雞腿	\$218
Deep-fried Frog Legs, Garlic, Chili	
避風塘軟殼蟹	\$198
Deep-fried Soft-shell Crab, Garlic, Chili, Black Beans	
鳳城鯪魚球	\$158
Deep-fried Dace Fish Balls, Black Moss, Preserved Clam Sauce	
酥炸白飯魚 	\$158
Deep-fried Whitebait, Spicy Salt	
香煎蓮藕餅	\$158
Pan-fried Lotus Root Cakes, Dace Fish, Black Moss, Coriander	

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燒味
Barbecued

即燒糯米乳豬 (隻) 

\$1,500

限量供應-建議 24 小時前預訂

Barbecued Suckling Pig, Glutinous Rice, Black Truffle
(Daily limited supply, 24-hour advance notice recommended)

玫瑰豉油雞 (半隻 / 隻)

\$299 / \$598

Marinated Chicken, 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

五糧液美國黑豚肉叉燒

\$328

Barbecued Kurobuta Pork, Wuliangye

脆皮燒腩肉

\$248

Crispy Roasted Pork Belly

琵琶燒乳鴨 (每隻) 

\$368

Roasted Baby Duck (Each)

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湯 / 羹 Soup

酸蘿蔔湯過橋蜆子皇 (每位)	\$258
Poached Razor Clams, Pickled Radish, Supreme Broth (Per Person)	
四寶燉萬壽果 (每位) 	\$248
Double-boiled Papaya Soup, Fish Maw, Assorted Seafood (Per Person)	
花膠菜膽燉北菇 (每位)	\$248
Double-boiled Fish Maw Soup, Mushrooms, Cabbage (Per Person)	
日月貝海底椰燉豬腱 (每位) 	\$238
Double-boiled Pork Shank Soup, Dried Asian Moon Scallop, Sea Coconut (Per Person)	
黑松露菌燉螺頭湯 (每位)	\$208
Double-boiled Sea Conch Soup, Black Truffle (Per Person)	
豆腐鱈魚羹 (每位)	\$198
Braised Cod Fish Soup, Beancurd (Per Person)	
鮮蟹肉粟米羹 (每位)	\$148
Braised Sweet Corn Soup, Crab Meat (Per Person)	
南瓜茸海鮮羹 (每位)	\$138
Braised Pumpkin Soup, Assorted Seafood (Per Person)	
竹笙雞絲酸辣羹 (每位)	\$138
Braised Hot and Sour Soup, Chicken, Bamboo Piths (Per Person)	
蘆薈珍菌竹笙湯 (每位)	\$138
Double-boiled Mushrooms Soup, Aloe, Bamboo Piths (Per Person)	
紅燒竹笙三絲羹 (每位)	\$128
Braised Vegetables Soup, Bamboo Piths, Fungus, Vermicelli (Per Person)	

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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 White, Bird's Nest, Conpoy	\$368
蛋白燕窩炒鮮奶 Scrambled Egg White, Bird's Nest, Fresh Milk	\$308

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海味 / 鮑魚
Dried Seafood / 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 (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

例牌
Standard Portion

鮑魚一品煲 Braised Sliced Abalone, Sea Cucumber, Fish Maw, Black Mushrooms	\$1,128
京蔥醬燒遼參 Braised Sea Cucumber, Leeks	\$888
津菜鮑魚糰  Braised Abalone Dumplings, Black Moss, Tianjin Cabbage	\$398
滑蛋花膠柳 Scrambled Egg, Fish Maw, Spring Onions	\$408

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生猛海鮮 Live 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 \$Seasonal Price

Local Lobster, Australia Lobster, Boston Lobster (Per Tael, 37.5 gm)
Steamed, Chicken Oil, Chinese Yellow Wine, Garlic

海中蝦 (每兩) \$70
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, Chicken Oil, Chinese Yellow Wine, Garlic

老鼠斑 (每兩) \$時價
Cromileptes Altivelis Garoupa (Per Tael, 37.5 gm) \$Seasonal Price

紅瓜子斑 (每兩) \$118
Cephalopholis Sonnerati Garoupa (Per Tael, 37.5 gm)

東星斑 (每兩) \$108
Spotted Garoupa (Per Tael, 37.5 gm)

老虎斑 (每兩) \$98
Brown Marbled Garoupa (Per Tael, 37.5 gm)

蘇鼠斑 (每兩) \$98
Pacific Garoupa (Per Tael, 37.5 gm)

可供清蒸, 古法蒸, 豉汁蒸, 紅炆
Steamed, Shredded Pork, Mushrooms
Steamed, Black Bean Sauce
Braised, Shredded Pork, Beancurd, Vegetables

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海鮮 Seafood

鴛鴦蝦球 (每位) \$118
Wok-fried Prawns, Wasabi, Black Sesame Sauce (Per Person)

花雕蛋白蒸鮮蟹鉗 (每位) \$298
Steamed Fresh Crab Claw, Egg White, Chinese Yellow Wine (Per Person)

香酥釀蟹蓋 (每位)  \$308
Deep-fried Crab Shell, Crab Meat, Onions (Per Person)

泉心鮮韻 (每位)  \$188
焗釀蟹肉牛油果
Baked Avocado, Crab Meat, Onions (Per Person)

香酥百花炸蟹鉗 (每位) \$188
Deep-fried Crab Claw, Shrimp Mousse (Per Person)

葡汁焗釀響螺 (每位) \$208
Baked Sea Conch, Chicken, Mushrooms, Onions, Portuguese Sauce (Per Person)

例牌 Standard Portion

三蔥東星斑球煲 \$708
Wok-fried Garoupa Fillet, Assorted Onions

荷香古法蒸斑球 \$708
Steamed Garoupa Fillet, Shredded Pork, Mushrooms

砂窩煎封銀鱈魚 \$538
Pan-fried Cod Fish Fillet, Honey Soy Sauce

松茸百花鱈魚卷  \$538
Steamed Cod Fish, Matsutake Mushrooms, Shrimp Mousse

北菇紅棗蒸甲魚 \$488
Steamed Soft-shell Turtle, Red Dates, Chinese Herbs

龍船豉味桂花球 \$468
Wok-fried Mandarin Fish Fillet, Black Bean, Pine Nuts

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海鮮 Seafood

崧子松鼠桂魚 	\$468
Deep-fried Mandarin Fish, Pine Nuts, Sweet and Sour Sauce	
涼瓜枝竹星斑腩煲	\$468
Braised Garoupa Belly, Bitter Melon, Beancurd Sheets	
家鄉生煎魚咀	\$338
Pan-fried Fish Head, Garlic	
宮庭院香鱔 	\$368
桂花蜜脆鱔	
Deep-fried Eel, Osmanthus Honey Sauce	
避風塘龍蝦球	\$708
Wok-fried Lobster, Crispy Garlic, Dried Chili	
薑蔥美極大花蝦	\$488
Wok-fried Tiger Prawns, Spring Onion, Ginger, Soy Sauce	
鮮花椒炒蝦球	\$408
Wok-fried Prawns, Fresh Sichuan Peppercorn	
X.O.醬百花煎釀帶子	\$408
Pan-fried Scallops, Shrimp Mousse, X.O. Sauce	
蒜香酥炸生蠔	\$488
Deep-fried Oysters, Garlic	
薑蔥田雞腿	\$338
Wok-fried Frog Legs, Spring Onion, Ginger	
鮑汁蝦子柚皮	\$208
Braised Pomelo Peel, Shrimp Roe, Abalone Sauce	

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香辣精選 Spicy Specialties

例牌
Standard Portion

鮮花椒蒸星斑球 	\$708
Steamed Garoupa Fillet, Fresh Sichuan Peppercorn	
麻婆豆腐龍蝦球 	\$708
Braised Lobster, Beancurd, Garlic, Chili Sauce	
布衣醬辣雞煲 (半隻 / 隻) 	\$328 / \$656
Braised Chicken, Shredded Pork, Bamboo Piths, Lotus Seeds, Black Fungus, Dried Chili, Coriander (Half / Whole)	
避風塘銀鱈魚	\$538
Deep-fried Cod Fish Fillet, Garlic, Chili, Black Bean	
酸菜桂花魚片 	\$468
Simmered Mandarin Fish Fillet, Pickle, Hot Chili	
剁椒蒸魚頭	\$338
Steamed Fish Head, Chopped Chili	
辣子田雞腿	\$338
Wok-fried Frog Legs, Dried Chili, Spring Onion	
川味水煮牛肉	\$308
Simmered Beef, Black Fungus, Bean Sprout, Vermicelli, Hot Chili Oil	

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海景軒片皮鴨

\$898

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

(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

Wok-fried 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

Deep-fried Duck Toast, Shrimp Mousse

鴨崧荷葉飯

Fried Rice, Minced Duck, Lotus Leaf

魚湯鴨絲稻庭麵

Inaniwa Udon, Shredded Duck, Fish Broth

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家禽 Poultry

(半隻 / 隻)
(Half / Whole)

八珍扒米鴨

\$378 / \$758

每日限量供應, 建議 24 小時前預訂

Braised Boneless Duck, Assorted Seafood, Chicken, Pork, Mushrooms

Daily limited supply, 24-hour advance notice recommended

客家風味手撕雞

\$338 / \$676

Shredded Chicken, Scallion, Coriander, Peanuts, Sesame

江南百花雞

\$308 / \$656

Pan-fried Sliced Chicken, Shrimp Mousse

砂窩鹽焗雞

\$299 / \$598

Salt-Baked Chicken

煙燻脆皮茶皇雞

\$299 / \$598

Tea Smoked Crispy Chicken

當紅脆皮雞

\$299 / \$598

Deep-fried Crispy Chicken

荷香蒸污糟雞

\$299 / \$598

Steamed Chicken, Preserved Vegetables, Dates, Lotus Leaf

例牌
Standard Portion

啫啫鮑魚雞煲

\$448

Braised Chicken, Abalone, Chestnuts

九製話梅雞

\$268

Braised Chicken, Dried Sweet Plums

翠盞潤腸鵪鶉

\$268

Stir-fried Minced Pigeon, Preserved Liver Sausage,
Pine Nuts, Lettuce Leaves

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肉類
Pork / Beef

烈焰竹炭香辣牛面頰 (每位) \$268
Flambè Beef Cheek, Spicy Sauce, Fresh Sichuan Peppercorns,
Bamboo Charcoal (Per Person)

水晶牛肋肉 (每位) \$138
Braised Crystal Pear, Beef Brisket (Per Person)

冬坡扣釀肉 (每位) \$118
Braised Winter Melon, Minced Pork, Water Chestnuts (Per Person)

例牌
Standard Portion

避風塘牛腩  \$428
Deep-fried Beef Brisket, Garlic, Chili, Black Beans

黑白蒜煎安格斯牛肉 \$368
Pan-fried Diced Angus Beef Tenderloin, Black Garlic

桂花葡提牛柳粒 \$368
Wok-fried Diced Angus Beef Tenderloin, Raisins, Osmanthus Sauce

客家咸菜清湯牛腩 \$308
Braised Beef Brisket, Pickles, Bouillon

遠年陳皮蒸牛肉餅 \$288
Steamed Minced Beef, Dried Aged Tangerine Peel

鳳梨咕嚕美國黑豚肉 \$288
Sweet and Sour Kurobuta Pork, Pineapple, Bell Peppers

蜜梅京燒骨  \$298
Deep-fried Pork Spare Ribs, Honey Plum Sauce

家鄉蛋皇肉 \$298
Crispy Pork Belly, Salty Egg Yolk

馬蘭頭松茸蒸肉餅 \$248
Steamed Minced Pork, Matsutake Mushrooms, Vegetables

所有價格以港幣計算，另加一服務費。

菜式可能含有豬肉成份，如果您有任何食物過敏或需要任何飲食特別安排，請聯絡我們的員工
All prices are in Hong Kong dollars and subject to a 10% service charge
Dishes might contain pork, if you have any dietary requirement or allergy, please inform our service team



時蔬 / 豆腐
Vegetables / Beancurd

欖菜玉珠 \$268

每日限量供應建議 24 小時前預訂
Braised Winter Melon Balls, Black Olives
(Daily limited supply 24-hour advance noticed recommended)

例牌
Standard Portion

竹笙琵琶豆腐  \$248
Deep-fried Beancurd, Mushrooms, Bamboo Piths

紅燒姬松茸豆腐 \$238
Braised Beancurd, Agaricus Mushrooms

鳳巢花椒露筍素雞丁 \$238
Wok-fried Chinese Dough, Cashew Nuts, Seasonal Vegetables

南乳溫公齋煲 \$238
Braised Mixed Vegetables, Assorted Mushrooms,
Preserved Beancurd Sauce

黑椒素肉生菜包 \$228
Stir-fried Minced Vegan Meat, Black Pepper, Lettuce Leaves

山珍醬素肉四季豆 \$228
Wok-fried String Beans, Vegan Meat, Preserved Black Olives,
Yunnan Termite Mushrooms Sauce

麻婆素肉豆腐 \$228
Braised Beancurd, Vegan Meat, Chili Sauce

三色津白 \$208
Simmered Tianjin Cabbage, Mushrooms, Carrots, Kale

陳醋素脆鱔 \$188
Deep-fried Sliced Black Mushrooms, Vinegar

所有價格以港幣計算，另加一服務費。
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麵 / 飯 Noodles and Rice

鴛鴦糯米飯 (兩件) \$198

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

粟米齋粥 (每位) \$58

Congee, Sweet Corn (Per Person)

絲苗白飯 / 明火白粥 (每位) \$30

Steamed Rice / Congee (Per Person)

例牌
Standard Portion

鮮蟹肉桂花炒粉絲  \$298

Wok-fried Vermicelli, Crab Meat, Egg

龍皇珊瑚煎米粉 \$298

Fried Rice Noodles, Braised Seafood, Egg White

魚湯本菇稻庭麵 \$278

Inaniwa Udon, Mushrooms, Fish Broth

鮑絲金菇撈麵 \$258

Braised Egg Noodles, Shredded Abalone, Enoki Mushrooms

金鍋梅香飯  \$308

砂鍋梅菜鴛鴦豬炒飯

Fried Rice, Roasted Pork Belly, Parma Ham, Preserved Vegetables

鮑粒鯿魚雞粒飯 \$308

Fried Rice, Diced Abalone, Octopus, Chicken, Abalone Sauce

頭抽和牛炒飯 \$298

Fried Rice, Australian Wagyu Beef, Superior Soy Sauce

葡汁牛油果海鮮焗飯 \$278

Baked Seafood Fried Rice, Avocado, Portuguese Sauce

所有價格以港幣計算, 另加一服務費。

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