



海景軒盛宴 Hoi King Heen Set Menu

大宅門

桂花蜜脆鱧、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

津菜鮑魚糰

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 (兩位起)

Per Person (Minimum Two Persons)

海景嘉福餐飲美食會 每位 \$988 (兩位起)

Signature Club Member
Per Person (Minimum Two Persons)

Additional \$228 for wine pairing

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 a 10% service charge



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 Spätlese, Weingut S.A. Prum, Magnum Bottle, 2013, Mosel, 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

竹筍五秀蔬

Wok-fried Lily Bulbs, Gingko 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 (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 \$368 for wine pairing

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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) \$88
Steamed Shrimp Dumplings

香麻牛肉餃 (三件 3 pieces) \$75
Steamed Spicy Beef Dumplings

煎菜肉餃子 (三件 3 pieces) \$75
Pan-fried Pork Dumplings

點心製作時間需時 30 分鐘
Dim Sum preparation takes 30 minutes

湯

Soup

竹筴海鮮清湯 (每位) \$148
Double-boiled Seafood Soup, Bamboo Piths (Per Person)

蘆薈珍菌竹筴湯 (每位) \$138
Double-boiled Mushrooms Soup, Aloe, Bamboo Piths (Per Person)

主菜

Main Dish

蘆筍炒星斑球 \$708
Wok-fried Garoupa Fillet, Asparagus

西蘭花炒帶子 \$368
Pan-fried Scallops, Broccoli

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

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.

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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	
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	



燒味 Barbecued

即燒糯米乳豬 (隻)  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)	\$1,500
玫瑰豉油雞 (半隻 / 隻) Marinated Chicken, Soy Sauce (Half / Whole)	\$299 / \$598
秘製雞汁浸雞 (半隻 / 隻) Poached Chicken, Superior Chicken Broth (Half / Whole)	\$299 / \$598
脆香乳鴿 (隻) Crispy Roasted Pigeon (Each)	\$148
	例牌 Standard Portion
五糧液美國黑豚肉叉燒 Barbecued Kurobuta Pork, Wuliangye	\$328
脆皮燒腩肉 Crispy Roasted Pork Belly	\$248
琵琶燒乳鴨 (每隻)  Roasted Baby Duck (Each)	\$368



湯 / 羹 Soup

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)	
竹筴雞絲酸辣羹 (每位)	\$138
Braised Hot and Sour Soup, Chicken, Bamboo Piths (Per Person)	
蘆薈珍菌竹筴湯 (每位)	\$138
Double-boiled Mushrooms Soup, Aloe, Bamboo Piths (Per Person)	
紅燒竹筴三絲羹 (每位)	\$128
Braised Vegetables Soup, Bamboo Piths, Fungus, Vermicelli (Per Person)	



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



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



生猛海鮮 Live Seafood


本地龍蝦 / 澳洲龍蝦 / 波士頓龍蝦 (每兩) 可供雞油花彫蒸、金銀蒜開邊蒸 Local Lobster, Australia Lobster, Boston Lobster (Per Tael, 37.5 gm) Steamed, Chicken Oil, Chinese Yellow Wine, Garlic	\$時價 \$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, Chicken Oil, Chinese Yellow Wine, 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 Steamed, Shredded Pork, Mushrooms Steamed, Black Bean Sauce Braised, Shredded Pork, Beancurd, Vegetables	




海鮮 Seafood

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

花雕蛋白蒸鮮蟹拑 (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)

香酥百花炸蟹拑 (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
\$708

三蔥東星斑球煲
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

北蕨紅棗蒸甲魚 \$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	
庭院香桂鱧	\$368
桂花蜜脆鱧 	
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	



香辣精選
Spicy Specialties

	例牌 Standard Portion
鮮花椒蒸星斑球  Steamed Garoupa Fillet, Fresh Sichuan Peppercorn	\$708
麻婆豆腐龍蝦球  Braised Lobster, Beancurd, Garlic, Chili Sauce	\$708
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 Deep-fried Cod Fish Fillet, Garlic, Chili, Black Bean	\$538
酸菜桂花魚片  Simmered Mandarin Fish Fillet, Pickle, Hot Chili	\$468
剁椒蒸魚頭 Steamed Fish Head, Chopped Chili	\$338
辣子田雞腿 Wok-fried Frog Legs, Dried Chili, Spring Onion	\$338
川味水煮牛肉 Simmered Beef, Black Fungus, Bean Sprout, Vermicelli, 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
Selection of second course

\$238

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



家禽
Poultry

	(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, Assorted Seafood, Chicken, Pork, Mushrooms Daily limited supply, 24-hour advance notice recommended	\$378 / \$758
砂窩鹽焗雞 🍗 Salt-Baked Chicken	\$299 / \$598
煙燻脆皮茶皇雞 🍗 Tea Smoked Crispy Chicken	\$299 / \$598
江南百花雞 Pan-fried Sliced Chicken, Shrimp Mousse	\$308 / \$656
當紅脆皮雞 Deep-fried Crispy Chicken	\$299 / \$598
荷香蒸污糟雞 Steamed Chicken, Preserved Vegetables, Dates, Lotus Leaf	\$299 / \$598
	例牌 Standard Portion
啫啫鮑魚雞煲 Braised Chicken, Abalone, Chestnuts	\$448
九製話梅雞 🍗 Braised Chicken, Dried Sweet Plums	\$268
翠盞潤腸鴿崧 Stir-fried Minced Pigeon, Preserved Liver Sausage, Pine Nuts, Lettuce Leaves	\$268



肉類
Pork / 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, Minced Pork, Water Chestnuts (Per Person)	\$118
	例牌 Standard Portion
避風塘牛腩  Deep-fried Beef Brisket, Garlic, Chili, Black Beans	\$428
黑白蒜煎安格斯牛肉 Pan-fried Diced Angus Beef Tenderloin, Black Garlic	\$368
桂花葡提牛柳粒 Wok-fried Diced Angus Beef Tenderloin, Raisins, Osmanthus Sauce	\$368
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
鳳梨咕嚕美國黑豚肉 Sweet and Sour Kurobuta Pork, Pineapple, Bell Peppers	\$288
蜜梅京燒骨  Deep-fried Pork Spare Ribs, Honey Plum Sauce	\$298
家鄉蛋皇肉 Crispy Pork Belly, Salty Egg Yolk	\$298
馬蘭頭松茸蒸肉餅 Steamed Minced Pork, Matsutake Mushrooms, Vegetables	\$248



時蔬 / 豆腐
Vegetables / Beancurd

欖菜玉珠 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)	\$268
	例牌 Standard Portion
竹笙琵琶豆腐 🍷 Deep-fried Beancurd, Mushrooms, Bamboo Piths	\$248
紅燒姬松茸豆腐 Braised Beancurd, 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 Mushrooms Sauce	\$228
麻婆素肉豆腐 Braised Beancurd, Vegan Meat, Chili Sauce	\$228
三色津白 Simmered Tianjin Cabbage, Mushrooms, Carrots, Kale	\$208
陳醋素脆鱈 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
粟米齋粥 (每位) Congee, Sweet Corn (Per Person)	\$58
絲苗白飯 / 明火白粥 (每位) Steamed Rice / Congee (Per Person)	\$30
	例牌 Standard Portion
鮮蟹肉桂花炒粉絲  Wok-fried Vermicelli, Crab Meat, Egg	\$298
龍皇珊瑚煎米粉 Fried Rice Noodles, Braised Seafood, Egg White	\$298
魚湯本菇稻庭麵 Inaniwa Udon, Mushrooms, Fish Broth	\$278
鮑絲金菇撈麵 Braised Egg Noodles, Shredded Abalone, Enoki Mushrooms	\$258
金鍋梅香飯  砂鍋梅菜鴛鴦豬炒飯 Fried Rice, Roasted Pork Belly, Parma Ham, Preserved Vegetables	\$308
鮑粒鱈魚雞粒飯 Fried Rice, Diced Abalone, Octopus, Chicken, Abalone Sauce	\$308
頭抽和牛炒飯 Fried Rice, Australian Wagyu Beef, Superior Soy Sauce	\$298
葡汁牛油果海鮮焗飯 Baked Seafood Fried Rice, Avocado, Portuguese Sauce	\$278

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