



海景軒盛宴 Hoi King Heen Tasting 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, 2024, 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, 2023, 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 Set Menu

大宅門

客家煎芝麻茶粿、香蔥拌海蜇、茶香燻素鵝、酥炸白飯魚

Hoi King Heen Appetisers

Pan-fried Black Sesame Rice Dumplings, Chicken, Peanuts

Jellyfish, Spring Onions

Tea-smoked Vegetarian Beancurd Sheet Roll

Deep-fried Whitebait, Spicy Salt

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, 2024, Xinjiang, China

京蔥醬燒遼參

Braised Sea Cucumber, Leeks

Pinot Noir, Baron Philippe de Rothschild, 2024, Languedoc, France

家鄉蛋皇肉

Crispy Pork Belly, Salty Egg Yolk

Malbec, Xige Estate, N28, 2023, Ningxia, China

竹筴五秀蔬

Wok-fried Lily Bulbs, Gingko Nuts, Shanghai Cabbage

瑤柱櫻花蝦蛋白炒飯

Fried Rice, Conpoy, Sakura 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
鮮蟹肉粟米羹 (每位) Braised Sweet Corn Soup, Crab Meat (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
海鮮炒飯 Fried Rice, Seafood, Spring Onion	\$288

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

鹵水凍牛腩 Braised Beef Shank, Marinade Soy Sauce	\$148
溫拌蒜泥白肉 Marinated Sliced Pork, Garlic, Chilli Oil	\$148
香蔥拌海蜇 Jellyfish, Spring Onions	\$138
茶香燻素鵝 Tea-smoked Vegetarian Beancurd Sheet Rolls	\$128
頭抽醬瓜皮  Marinated Watermelon Peel, Soy-Vinegar Sauce	\$118

熱盤
Hot

鮮明蝦窩貼 Deep-fried Shrimp Toast	\$298
椒鹽田雞腿 Deep-fried Frog Legs, Garlic, Chili	\$218
鳳城鯪魚球 Deep-fried Dace Fish Balls, Black Moss, Preserved Clam Sauce	\$168
酥炸白飯魚  Deep-fried Whitebait, Spicy Salt	\$168
香煎蓮藕餅 Pan-fried Lotus Root Cakes, Dace Fish, Black Moss, Coriander	\$168
黃金靈芝菇 Deep-fried Reishi Mushrooms, Salted Egg Yolk	\$128

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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)	
花雕醉乳鴿 (隻)	\$148
Marinated Pigeon, Hua Diao Wine Sauce (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) 每日限量供應, 建議 24 小時前預訂 Poached Razor Clams, Pickled Radish, Supreme Broth (Per Person)	\$258
四寶燉萬壽果 (每位)  Double-boiled Papaya Soup, Fish Maw, Assorted Seafood (Per Person)	\$258
花膠菜膽燉北菇 (每位) Double-boiled Fish Maw Soup, Mushrooms, Cabbage (Per Person)	\$258
日月貝海底椰燉豬腱 (每位)  Double-boiled Pork Shank Soup, Dried Asian Moon Scallop, Sea Coconut (Per Person)	\$248
黑松露菌燉螺頭湯 (每位) Double-boiled Sea Conch Soup, Black Truffle (Per Person)	\$218
順德拆燴魚羹 (每位)  Shunde Style Minced Fish Soup (Per Person)	\$168
鮮蟹肉粟米羹 (每位) Braised Sweet Corn Soup, Crab Meat (Per Person)	\$158
南瓜茸海鮮羹 (每位) Braised Pumpkin Soup, Assorted Seafood (Per Person)	\$148
竹笙雞絲酸辣羹 (每位) Braised Hot and Sour Soup, Chicken, Bamboo Piths (Per Person)	\$148
蘆薈珍菌竹笙湯 (每位) Double-boiled Mushrooms Soup, Aloe, Bamboo Piths (Per Person)	\$148
紅燒竹笙三絲羹 (每位) Braised Vegetables Soup, Bamboo Piths, Fungus, Vermicelli (Per Person)	\$138

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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, Pomelo Peel, 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
鮑魚花膠絲炆茄子 Braised Eggplant, Fish Maw, Abalone, Black Mushrooms	\$458
津菜鮑魚糰  Braised Abalone Dumplings, Black Moss, Tianjin Cabbage	\$398

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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) 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	\$58
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)	\$98
東星斑 (每兩) Spotted Garoupa (Per Tael, 37.5 gm)	\$88
老虎斑 (每兩) Brown Marbled Garoupa (Per Tael, 37.5 gm)	\$88
蘇鼠斑 (每兩) Pacific Garoupa (Per Tael, 37.5 gm)	\$88
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

酸菜醬蒸東星斑球 \$708
Steamed Garoupa Fillet, Pickled Mustard Paste

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

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

骨香豉味桂花球 \$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	
宮庭院香鱈 	\$368
桂花蜜脆鱈	
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	
香芒桂花蝦球	\$408
Deep-fried Prawns, Osmanthus, Mango Sauce	
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	

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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	
珍菌醬爆龍蝦球	\$708
Wok-fried Lobster, Assorted Mushrooms, Wild Mushrooms 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	
堂弄麻婆豆腐 	\$308
Braised Beancurd, Minced Beef, Chili Sauce, Spring Onion	

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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

古法薑蔥鬍鬚雞 \$328 / \$656
Simmered Chicken, Ginger, Spring Onion Sauce

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

翠盞潤腸鴿崙 \$268
Stir-fried Minced Pigeon, Preserved Liver Sausage,
Pine Nuts, Lettuce Leaves

宮保雞丁 \$248
Wok-fried Chicken Fillet, Cashew Nuts, Dried Chili, Black Vinegar Sauce

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肉類
Pork / Beef

青檸香酥小牛肉 Fried Wagyu Beef, Minced Lime	\$428
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
碧綠中式牛柳脯 Wok-fried Beef Fillet, Onion, Mandarin Sauce	\$328
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

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	
紅燒北菇豆腐	\$238
Braised Beancurd, Black Mushrooms, Vegetables	
乾蔥豆豉素雞煲	\$238
Wok-fried Chinese Dough, Shallot, Black Beans Sauce	
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	
鮑汁蝦子柚皮	\$208
Braised Pomelo Peel, Shrimp Roe, Abalone Sauce	
陳醋素脆鱈	\$188
Deep-fried Sliced Black Mushrooms, Vinegar	

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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	\$198
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, Seafood, Egg White, Lobster Sauce	\$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
砂鍋肉碎鮮蠔仔泡飯 Oyster Congee, "Chiu Chow" Style	\$308
金鍋梅香飯  砂鍋梅菜鴛鴦豬炒飯 Fried Rice, Roasted Pork Belly, Parma Ham, Preserved Vegetables	\$308
鮑粒鯿魚雞粒飯 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

所有價格以港幣計算, 另加一服務費。

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