

天龍軒

T I N L U N G H E E N

# 天龍軒

TIN LUNG HEEN



二星級米芝蓮粵菜餐廳天龍軒裝潢以紅木為主，加上落地玻璃窗將香港大都會的醉人景色盡收眼底。賓客除可一邊品嚐廚師精心烹調別緻的廣東菜式，亦可俯瞰香港怡人景緻。天龍軒亦供應粵式巧手點心，配上茗茶師悉心挑選的香茶，帶出佳餚美食的精華。

劉秉雷師傅擁有超過 36 年的經驗，是香港頂級的粵菜廚師。他曾在北京、上海、香港、廣州、以及迪拜和英國等地工作。

於天龍軒，劉師傅結合傳統和新派技巧以創造出他的獨特風格，他說：「廚師不是一份工作，它是一份熱情。熱情能激發潛在的才華，為客人創造最美味的佳餚。我不停去了解粵菜的新趨勢和發展，而我的靈感來自任何東西。」

*The two-star Michelin Tin Lung Heen serves refined authentic Cantonese cuisine at its best. Set against contemporary oriental décor with dramatic backdrop of Victoria Harbour and Hong Kong skyline, the signature restaurant creates the perfect ambiance to savor the lavish local and regional specialties, including one of the best traditional Dim Sum in town.*

*Michelin-starred Chef Paul Lau Ping Lui is highly regarded as one of the top Cantonese chefs in Hong Kong. He is an expert in Chinese culinary arts with over 36 years of experience in Beijing, Shanghai, Hong Kong and Guangzhou, as well as in Dubai and the UK.*

*“Being a chef is not a job. It’s all about passion. Passion keeps you motivated to maximize your talent and to create the best food for your diners.” Lau combines traditional and contemporary skills to create his unique style. “I always keep abreast of the emerging trends and development in Cantonese Cuisine. I can draw inspiration from anything around me.” Lau says.*



## 米芝蓮盛宴

### MICHELIN DEGUSTATION MENU

#### 天龍獻粹

##### **Chef's Premium Selection**

雞汁燉鮮鮑、蜜燒西班牙黑豚肉叉燒、魚子醬白露筍

*Double-boiled fresh abalone with chicken broth*

*Barbecued Iberian pork with honey*

*Chilled white asparagus with caviar*

**2008 Taittinger, Brut Réserve, Champagne, France**

**2009 Louis Roederer, Cristal, Champagne, France**

#### 酸蘿蔔煎龍蝦

*Pan-fried lobster with marinated turnip*

**2014 Chardonnay Penfolds Bin 311, Tumbarumba, Australia**

**2013 Puligny-Montrachet, Domaine Bachelet-Monnot, Burgundy, France**

#### 金腿官燕蒸星斑

*Steamed garoupa fillet with Jin Hua ham and superior bird's nest*

#### 法國菜花蠔皇牛肉

*Stewed beef with air-dried oyster and broccolini*

**2014 Châteauneuf-du-Pape La Bastide, Saint Dominique, Rhône Valley, France**

**2012 Opus One, Napa Valley, California, USA**

#### 長腳蟹肉炒糯米飯

*Fried glutinous rice with Alaskan crab meat*

**杭州胎菊**

**Hangzhou Chrysanthemum Buds**

#### 天龍甜品薈萃

##### **Chef's Specialty Desserts**

香芒楊枝甘露、奶黃千層酥

*Chilled mango cream with sago and pomelo*

*Baked egg custard puff*

**2014 Moscato d' Asti, La Spinetta, Piemonte, Italy**

**2011 Prince de Saint-Aubin, Sauternes, France**

每位 HK\$1,888

**HK\$1,888 per person**

**HK\$800** 或 **HK\$1,500** 可配搭美酒

**With selected wines at an additional HK\$800 per person (a glass of each)**

**With premium selected wines at an additional HK\$1,500 per person (a glass of each)**

兩位或以上起

**Minimum order for 2 persons or above**

如閣下對任何食物有敏感或要求，請於點單時告知您的服務員  
"If you have any concerns regarding food allergies, please inform your server before ordering"  
由於價格變動及貨源關係，香港麗思卡爾頓酒店保留修改以上菜單價格及項目之權利。  
所有價目以港元計算另加堂服務費，價格如有更改，恕不另行通知  
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## 嚐星饗宴

### SIGNATURE TASTING MENU

#### 天龍獻粹

##### **Chef's Premium Selection**

芝麻海蜇凍鮑絲、蜜燒西班牙黑豚肉叉燒、窩貼大蝦多士

*Chilled shredded abalone with jellyfish in sesame oil*

*Barbecued Iberian pork with honey*

*Deep-fried shrimp toast*

**2015 Pinot Grigio Livio Felluga, Friuli Venezia Giulia, Italy**

#### 炸釀蟹蓋

*Deep-fried crab shell filled with crab meat and onion*

**2013 Blanc des Cabanes, Château du Coureau, Bordeaux, France**

#### 原個椰皇花膠燉雞

*Double-boiled chicken soup with fish maw in baby coconut*

#### 金菇絲油泡星斑球

*Wok-fried spotted groupa fillet with Enoki mushroom*

**2013 Puligny-Montrachet, Domaine Bachelet-Monnot, Burgundy, France**

#### 珍珠洋蔥爆和牛

*Stir-fried Wagyu beef with pearl onion*

**2012 Opus One, Napa Valley, California, USA**

#### 松露翡翠竹筍卷

*Braised bamboo fungus with spinach and black truffle*

#### 鮑粒荷葉飯

*Fried rice with diced abalone, goose and shrimp wrapped in lotus leaf*

#### 天龍甜品薈萃

##### **Chef's Specialty Desserts**

香芒楊枝甘露、黑白流沙煎堆仔

*Chilled mango cream with sago and pomelo*

*Deep-fried sesame dumpling filled with egg custard*

**2011 Prince de Saint-Aubin, Sauternes, France**

每位 HK\$2,098

**HK\$2,098 per person**

包括品酒師推介香檳一杯

**With a glass of champagne from Sommelier's selection**

HK\$1,500 可配搭美酒

**With selected wines at an additional HK\$1,500 per person (a glass of each)**

兩位或以上起

**Minimum order for 2 persons or above**

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普尼爾魚子醬配廚師精選頭盤

PRUNIER CAVIAR & CHEF PAUL APPETIZERS

普尼爾魚子醬  
Prunier Caviar 15g

天龍獻粹

**Chef's Premium Selection**

香煎南瓜帶子、化皮乳豬件、翡翠凍螺片

*Pan-fried scallop with pumpkin*

*Roasted crispy suckling pig served with Chinese puff*

*Chilled sliced conch with green vegetable*

包括一杯 2006 唐培里儂香檳

*Including one glass of Dom Pérignon 2006*

每位 HK\$888

**HK\$888 per person**

兩位或以上起

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## 頭盤、冷盤及小食

### APPETIZERS, COLD DISHES AND SNACKS

- |   |                                                               |     |
|---|---------------------------------------------------------------|-----|
|   | 芝麻海蜇凍鮑絲                                                       | 135 |
|   | Chilled shredded abalone with jellyfish in sesame oil         |     |
| S | 窩貼大蝦多士                                                        | 130 |
|   | Deep-fried shrimp toast                                       |     |
|   | 蒜香田雞腿                                                         | 130 |
|   | Deep-fried frog leg with garlic                               |     |
|   | 檸檬汁脆皮牛腩                                                       | 130 |
|   | Deep-fried beef brisket with lemon jus                        |     |
| P | 芝士焗銀鱈魚                                                        | 130 |
|   | Baked cod fish with cheese                                    |     |
| P | 脆皮燒三層肉                                                        | 120 |
|   | Roasted crispy pork belly                                     |     |
| N | 三文魚乾雞絲香醋拌海帶                                                   | 120 |
|   | Tossed shredded chicken and kelp with dried salmon in vinegar |     |
| V | 五香上素燻鵝                                                        | 115 |
|   | Pan-fried bean curd sheet rolled with assorted vegetables     |     |

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## 明爐燒烤

### BARBECUED SPECIALTIES

<b>SPN</b>	<b>蜜燒西班牙黑豚肉叉燒</b>	320
	Barbecued Iberian pork with honey	
<b>P</b>	<b>化皮乳豬件</b>	320
	Roasted crispy suckling pig served with Chinese puff	
	<b>玫瑰豉油雞</b>	半隻 250
	Marinated chicken in soy sauce	Half Piece
<b>N</b>	<b>掛爐燒鵝</b>	
	Roasted goose with plum sauce	
	(例牌 Regular portion)	325
	(半隻 Half piece one course)	595
	<b>片皮烤鴨</b>	
	Tin Lung Heen Peking duck	
	(半隻 Half piece one course)	455
	(一隻 Whole piece one course)	835
<b>PN</b>	<b>精選燒味拼盤</b>	每位 170
	Chef's signature barbecued combination	Per Person
	(豉油雞、掛爐燒鵝、脆皮燒三層肉、滷水牛腱、燻蹄或海蜆)	自選三款
	Marinated chicken in soy sauce	Three kinds of
	Roasted goose with plum sauce	your choice
	Roasted crispy pork belly	
	Marinated beef shin	
	Pig knuckle	
	Jellyfish	

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## 燕窩

### BIRD'S NEST

	每位 Per Person
<b>P 蟹肉扒官燕</b> Braised superior bird's nest with crab meat	715
<b>P 鮮鮑片煮官燕</b> Braised superior bird's nest with sliced fresh abalone	715
<b>P 金腿官燕炒蛋白</b> Sautéed egg white with Jin Hua ham and superior bird's nest	645
<b>P 上湯官燕釀竹笙</b> Braised bamboo fungus stuffed with superior bird's nest in supreme sauce	535
<b>P 帶子燕窩羹</b> Braised bird's nest soup with scallop	345
<b>P 南瓜燕窩羹</b> Braised bird's nest soup with pumpkin	345

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## 鮑魚、海味

### ABALONE AND AIR DRIED SEAFOOD

<b>P 日本 16 頭吉品鮑</b>	每位 5,585
Braised whole Yoshihama abalone (16 head) in supreme sauce	Per Person
<b>P 日本 28 頭吉品鮑</b>	每位 1,885
Braised whole Yoshihama abalone (28 head) in supreme sauce	Per Person
<b>P 蠔皇鮮鮑甫</b>	900
Braised sliced fresh abalone in oyster sauce	
<b>P 龍蝦汁花膠公魚皮</b>	每位 398
Braised fish maw and fish skin in lobster broth	Per Person
<b>P 蝦子柚皮伴遼參</b>	每位 235
Braised superior sea cucumber with pomelo peel and dried shrimp roe	Per Person
<b>P 蒜子螺乾扣海參</b>	每位 235
Braised sea cucumber with garlic and dried conch	Per Person
<b>P 煎鵝肝蠔皇鵝掌</b>	每位 205
Braised goose web and pan-fried foie gras in oyster sauce	Per Person

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## 湯羹

### SOUPS

	每位 Per Person
<b>SP 原個椰皇花膠燉雞</b> Double-boiled chicken soup with fish maw in baby coconut	410
<b>P 杞棗響螺燉鮮鮑</b> Double-boiled fresh abalone soup with conch, wolfberry and red date	395
<b>P 桂圓冬蟲草燉水鴨</b> Double-boiled duck soup with cordyceps and dried longan	395
<b>P 鮑參魚肚羹</b> Braised fish maw soup with sea cucumber and abalone	240
<b>P 瑤柱酸辣羹</b> Hot and sour soup with conpoy	240
<b>P 蔥花蟹肉豆腐羹</b> Braised bean curd soup with crab meat and spring onion	235
<b>V 雪棗菜膽燉松茸</b> Double-boiled Matsutake mushroom soup with red date and vegetable	230

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## 生猛海上鮮

### LIVE SEAFOOD

#### 清蒸海上鮮

Steamed Live Fish

東星斑、老鼠斑、瓜子斑 或 其他

Spotted garoupa, Pacific garoupa

Red spotted garoupa or others

時價

Market Price

#### 生猛本地龍蝦

Live Lobster

薑蔥焗、蒜蓉蒸、豉椒炒、上湯焗、花雕雲腿蒸

Wok-fried with ginger and spring onion;

Steamed with garlic;

Stir-fried with black bean sauce;

Simmered with superior soup;

Steamed with Jin Hua ham and Hua Diao wine

時價

Market Price

#### 游水海中蝦

Live Prawn

白灼、椒鹽、豉油皇、蒜蓉蒸、花雕醉

Poached;

Wok-fried with salt and chili;

Pan-fried with soy sauce;

Steamed with garlic;

Drunken with Hua Diao wine

時價

Market Price

#### 生猛大肉蟹

Live Crab

清蒸、薑蔥焗、花雕蒸、豉椒炒、

椒鹽、豉油皇、蛋白蒸

Steamed with ginger and spring onion;

Wok-fried with ginger and spring onion;

Steamed with Hua Diao wine;

Stir-fried with black bean sauce;

Wok-fried with salt and chili;

Wok-fried with soy sauce;

Steamed with egg white

時價

Market Price

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## 海鮮

### SEAFOOD

	每位 Per Person
<i>SP</i> 花雕蛋白蒸蟹钳 Steamed crab claw with egg white in Hua Diao wine	305
<i>S</i> 炸釀蟹蓋 Deep-fried crab shell filled with crab meat and onion	255
<i>P</i> 醬油焗意國紅蝦皇 Baked red Italian king prawn with supreme soy sauce	245
<i>P</i> X.O. 醬雞樅菌蜆子皇 Wok-fried razor clam with Termite mushroom in X.O. chili sauce	205
<i>P</i> 螯蝦海鹽煮鮮鮑 Simmered fresh abalone with crayfish in sea salt	195
<i>P</i> 砵酒焗桶蠔 Stewed oyster with port wine	135
<i>P</i> 三文魚子松露煎帶子 Pan-fried scallop with salmon roe and black truffle	135

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## 海鮮

### SEAFOOD

- |                                                             |     |
|-------------------------------------------------------------|-----|
| 自製番茄乾龍蝦球                                                    | 815 |
| Sautéed lobster with homemade dried tomato                  |     |
| 瑤柱黃甘筍炒螺片                                                    | 485 |
| Sautéed sliced conch with yellow carrot and conpoy          |     |
| 炸麵蔥蓉煎帶子                                                     | 415 |
| Pan-fried scallop with crispy dough and minced spring onion |     |
| P 金腿碧玉簪蝦球                                                   | 405 |
| Sautéed prawn skewered with Jin Hua ham and vegetable       |     |
| 翡翠黃金蝦仁                                                      | 355 |
| Wok-fried shrimp with salted egg yolk and vegetable         |     |
| 金菇絲油泡星斑球                                                    | 535 |
| Wok-fried spotted garoupa fillet with Enoki mushroom        |     |
| 豆豉南瓜炆斑骨腩                                                    | 355 |
| Stewed garoupa belly with pumpkin in black bean sauce       |     |

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## 肉類

## MEAT

P	鵝肝醬炆法國豬膝	每位	160
	Stewed French pork shank with foie gras paste	Per Person	
SP	龍軒東坡肉	每位	110
	Braised pork belly with supreme black vinegar	Per Person	
S	珍珠洋蔥爆和牛		645
	Stir-fried Wagyu beef with pearl onion		
P	芹香清湯牛腩		275
	Simmered beef brisket with Chinese celery in bouillon		
	糖醋鳳梨羊柳		275
	Wok-fried lamb loin with pineapple in sweet and sour sauce		
P	吊片臘味蒸鮮肉件		255
	Steamed minced pork with dried squid and preserved meat		
	巨峰提子紅酒煎牛柳		255
	Pan-fried beef fillet with Kyoho grape in red wine sauce		

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## 家禽

### POULTRY

- |          |                                                                           |            |     |
|----------|---------------------------------------------------------------------------|------------|-----|
| <b>P</b> | <b>上湯麒麟雞</b>                                                              | 半隻         | 275 |
|          | Simmered chicken with mushroom and Jin Hua ham in bouillon                | Half Piece |     |
| <b>S</b> | <b>薑蔥蘑菇焗雞</b>                                                             | 半隻         | 275 |
|          | Baked chicken with mushroom, ginger and spring onion                      | Half Piece |     |
|          | <b>脆皮炸子雞</b>                                                              | 半隻         | 275 |
|          | Deep-fried crispy chicken                                                 | Half Piece |     |
|          | <b>鮮百合青尖椒乾煎鴿脯</b>                                                         |            | 305 |
|          | Pan-fried sliced pigeon with fresh lily bulb and green pepper             |            |     |
| <b>P</b> | <b>大豆芽臘味菜片鴿崧</b>                                                          |            | 305 |
|          | Sautéed minced pigeon, preserved meat and bean sprout served with lettuce |            |     |
| <b>N</b> | <b>辣味冬筍鴨絲</b>                                                             |            | 275 |
|          | Sautéed shredded duck with bamboo shoot in chili bean sauce               |            |     |
| <b>P</b> | <b>南乳香芋炆鴨片</b>                                                            |            | 275 |
|          | Stewed sliced duck with taro in fermented bean curd paste                 |            |     |

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## 時蔬、素菜

### VEGETARIAN

- |                                                                                  |     |
|----------------------------------------------------------------------------------|-----|
| ✓ 松露翡翠竹筍卷                                                                        | 240 |
| Braised bamboo fungus with spinach and black truffle                             |     |
| ✓ 上湯花菇三色蔬                                                                        | 240 |
| Simmered assorted vegetables and Shiitake mushroom with superior soup            |     |
| ✓ 琉璃山珍翡翠盞                                                                        | 240 |
| Steamed celtuce filled with assorted fungi                                       |     |
| ✓ 腐乳松茸炒三白                                                                        | 240 |
| Sautéed assorted vegetables with Matsutake mushroom in fermented bean curd paste |     |
| ✓ 蟲草花煎釀豆腐                                                                        | 240 |
| Pan-fried bean curd with Cordyceps flower                                        |     |
| ✓ 榨菜銀芽炒松茸                                                                        | 240 |
| Stir-fried Matsutake mushroom with bean sprout and preserved vegetable           |     |

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## 飯、麵

### RICE AND NOODLES

- |                                                                        |            |
|------------------------------------------------------------------------|------------|
| <b>N 鮑粒荷葉飯</b>                                                         | 每位 105     |
| Fried rice with diced abalone, goose and shrimp wrapped in lotus leaf  | Per Person |
| <b>P 生炒臘味糯米飯</b>                                                       | 265        |
| Wok-fried glutinous rice with preserved meat                           |            |
| <b>蝦子海參斑粒煎脆麵</b>                                                       | 305        |
| Pan-fried noodle with diced garoupa, sea cucumber and dried shrimp roe |            |
| <b>番茄乾帶子辨麵</b>                                                         | 265        |
| Tossed thick noodle with dried tomato and scallop                      |            |
| <b>薑蔥鮮鮑燴伊麵</b>                                                         | 265        |
| Braised E-Fu noodle with fresh abalone, ginger and spring onion        |            |
| <b>N 豉椒和牛柳炒河</b>                                                       | 245        |
| Fried rice noodle with Wagyu beef fillet in black bean sauce           |            |
| <b>瑤柱韭黃黃金米粉</b>                                                        | 215        |
| Wok-fried vermicelli with egg, conpoy and chive                        |            |

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## 甜品

## DESSERT

- |    |                                                                                                                                          |            |     |
|----|------------------------------------------------------------------------------------------------------------------------------------------|------------|-----|
|    | <b>冰花燉官燕</b> (需時約 30 分鐘)                                                                                                                 | 每位         | 715 |
|    | Double-boiled superior bird nest's soup with coconut jus, almond jus and rock sugar (Requires approximately 30 minutes preparation time) | Per Person |     |
|    | <b>燕窩青提子乾燉蛋</b>                                                                                                                          | 每位         | 110 |
|    | Double-boiled egg with bird's nest and raisin                                                                                            | Per Person |     |
| S  | <b>香芒楊枝甘露</b>                                                                                                                            | 每位         | 95  |
|    | Chilled mango cream with sago and pomelo                                                                                                 | Per Person |     |
|    | <b>黑松露桃膠奶凍</b>                                                                                                                           | 每位         | 85  |
|    | Chilled milk pudding with black truffle and peach gum                                                                                    | Per Person |     |
|    | <b>紅棗湘蓮露</b>                                                                                                                             | 每位         | 70  |
|    | Sweetened lotus seed cream with red date                                                                                                 | Per Person |     |
| SP | <b>傳統酥皮蛋撻</b> (需時約 20 分鐘)                                                                                                                |            | 85  |
|    | Traditional baked egg custard tart (2 pieces) (Requires approximately 20 minutes preparation time)                                       |            |     |
|    | <b>山楂話梅一品糕</b>                                                                                                                           |            | 85  |
|    | Chilled hawthorn and preserved plum jelly (3 pieces)                                                                                     |            |     |
| P  | <b>黑白流沙煎堆仔</b>                                                                                                                           |            | 75  |
|    | Deep-fried sesame dumpling filled with egg custard (3 pieces)                                                                            |            |     |
| P  | <b>珍珠播沙湯丸</b>                                                                                                                            |            | 75  |
|    | Poached glutinous rice dumpling with black sesame and grated yellow bean (6 pieces)                                                      |            |     |

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## 天龍軒特色醬料

### Special Sauces Selection

	每位 Per Person
淨指天椒 Chopped chili	22
指天椒豉油 Soy sauce with chopped chili	22
<i>P</i> 天龍軒 X.O. 醬 Tin Lung Heen X.O. chili sauce	33

## 天龍軒特色禮盒

### Tin Lung Heen Special Gift Box

	每樽 Per Bottle
<i>N</i> 天龍軒琥珀核桃 Tin Lung Heen walnut	98
<i>N</i> 天龍軒豆瓣醬 Tin Lung Heen chili sauce	268
<i>P</i> 天龍軒 X.O. 醬 Tin Lung Heen X.O. chili sauce	398
	每盒 Per Set
<i>N</i> 天龍軒琥珀核桃獅峰龍井禮盒 Tin Lung Heen walnut with Chinese Tea Set	218
<i>N</i> 天龍軒豆瓣醬獅峰龍井禮盒 Tin Lung Heen chili sauce with Chinese Tea Set	388
<i>P</i> 天龍軒 X.O. 醬獅峰龍井禮盒 Tin Lung Heen X.O. chili sauce with Chinese Tea Set	518

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## 天龍軒特級茗茶

### PREMIUM CHINESE TEA SELECTION

每位  
per person

#### 綠茶

**Green Tea** known as unfermented tea is the variety which keeps the original colour of the tea leaves. No fermentation takes place during processing so the natural health substances in fresh tea leaves are much remained.

兩前獅峰龍井 Early Spring Shifeng Long Jing	100
洞庭碧螺春 Dongting Bi Luo Chun	100

#### 白茶

**White Tea** is a slightly fermented tea with its body covered with fluffy white hair. It brews to a pale yellow colour and produces a pleasant aroma that is fruity and airy. White tea helps in lowering cholesterol, preventing vascular sclerosis and stress reduction.

福鼎銀針白毫 Fuding Silver Needle	100
白牡丹王 Premium White Peony	60

#### 烏龍

**Oolong Tea** is a "semi-fermented" tea. Combining the features of green tea and black tea, Oolong tea brews are not only as clear and fragrant as Green tea, but also as fresh and strong as Black tea. It is commonly brewed to be strong, with a bitter taste. Oolong tea helps to replenish energy and refresh the senses.

武夷大紅袍 Wuyi Da Hong Pao	100
蘭花香鐵觀音 Lan Hua Xian Tie Guan Yin	100
馬騮城烏龍 Monkey Pick Oolong	80



## 天龍軒特級茗茶

### PREMIUM CHINESE TEA SELECTION

每位  
per person

#### 黑茶/紅茶

**Black / Red Tea** is a completely fermented tea. In China it is called red tea in reference to the color of the infused liquid or to the red edges of the oxidized leaves, as opposed to the color of the main body of the processed tea leaves. This is most popular form of tea in South Asia and Europe.

普洱熟茶二十五年 Vintage Puerh Ripen 25 Years	180
安徽六安 Anhui Liu An	80
荔枝紅茶 Lychee Black Tea	80
祁門紅茶 Qimen Black Tea	80

#### 花茶

**Scented Tea** is made by mixing and fumigating tea leaves and scented flowers, letting tea assimilate the fragrance of flowers by taking advantage of the absorption of tea leaves. Scented tea is good for individuals with hypertension, as it relieves stress and helps with internal digestion.

甜蜜回憶花茶 Sweet Memories Tea	80
粉紅玫瑰花 Pink Rose Buds	80

#### 中國茗茶

##### House Chinese Tea

兩前龍井, 壽眉, 鐵觀音, 水仙, 普洱, 茉莉, 菊花 Early Spring Long Jing , Shou Me, Iron Buddha Shui Hsien , Puerh, Jasmine, Chrysanthemum	35
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