

# 必食首選

- 長江燻魚.....\$100/碟  
 蔥燒海參紅燒肉.....\$530/例  
 醬皇青蟹炒年糕.....\$500/隻  
 椒鹽小黃魚.....\$60/條  
 皇朝鮑翅.....\$520/位  
 四寶片皮雞.....\$640/隻  
 招牌八寶鴨(紅燒、椒鹽).....\$420/隻  
 奉化拆骨魚頭煲.....\$320/半份  
 清燉獅子頭.....\$300/兩隻起  
 清蒸鮭魚.....\$時價/一扇  
 蝦籽蔥燒原條遼參.....\$280/條  
 原粒黑蒜茭白雞煲.....\$340/半隻  
 黑椒小燒餅.....\$18/隻  
 黑糯米八寶飯(南瓜/煎/蒸).....\$360/南瓜



## 2013-2017 米芝蓮一星級食府

### 午市 \$138 /1位

以下各組別 可自選一款

A 組	雞絲粉皮	蒜蓉青瓜	四喜烤夫	長江燻魚		
	紅燒獅子頭	鹽焗牛肉	雪菜毛豆百葉	爛糊肉絲	回窩肉	宮爆雞丁
B 組	雪菜肉絲炒蛋	家常豆腐	梅干菜烤肉	黑醋魚柳	砂窩粉皮魚頭	紅燒白菜肉片
	C 組	菜飯	蔥油拌麵			
D 組	小籠飽	蒸素餃	椰棗拉糕	高力豆沙		

\* \$138/1位 (包茶芥) 2位起

### 午市特惠套餐

星期一至星期五(只限中午堂食)  
 會員免收加一服務費 免開瓶費  
 Service Fee And Corkage Fee Waived For Member

ZHEJIANG HEEN  
**浙江軒**



www.zhejiangheen.com

香港灣仔駱克道300-306號僑卓商業大廈一至三樓  
 1-3/F., Kiu Fu Comm. Bldg, 300-306 Lockhart Road, Wanchai, HK



午市素食餐  
\$280 / 1位用 Per Person

素食二小拼

Exclusive Appetizers

素菜粒窩巴卷

Crispy Rice Wrapping assorted vegetables

竹笙菌皇豆腐羹

Bamboo Fungus With Tofu And Mushrooms Soup

揚州煮干絲

Dried Tofu Slices Stewed in Yangzhou Style

清炒甜豆

Sautee Sweet Beans

香菇素菜包

Large steamed buns with mushrooms and vegetables

桂花紅豆糕

Red Date Paste Cake

午市商務套餐  
\$1080 / 四位用 4 Persons

鹽水鴨/脆皮素鵝/香酸雲耳

Salted duck / Crispy vegetarian Faux Goose /  
Black fungi in Zhejiang viegar

清炒河蝦仁

Fried river shrimps

鮮魚豆腐羹

Fish and tofu with coriander cream

紅燒獅子頭

Braised meatballs

百頁小唐菜

Tofu skin with green Zhejiang vegetable

宁波粗炒

Stir fried thick noodles in Ningbo style

蘿蔔絲酥餅

Baked radish puff pastry

高力豆沙

Deep-fried egg whites with red bean paste



MICHELIN

“米之蓮”

星級廚師推介

松子雞米窩米卷.....件/\$50-  
黑松露菌甜豆河蝦仁.....例/\$320-  
鴛鴦沙咀魚.....例/\$360-  
海參紅燒肉.....例/\$520-  
醬王青蟹炒年糕.....例/時價

火瞳雞燉湯 配

敬  
請  
預  
訂

(半份)鮮肉雲吞.....\$900-  
(半份)津白菜膽.....\$800-  
(半份)津白獅子頭.....\$1000-  
(半份)菜膽魚唇.....\$1200-  
(半份)菜膽花膠.....\$2400-  
(半份)大排翅.....\$2400-

全  
日  
供  
應

午市良朋歡聚套餐  
\$1688 / 六位用 6 Persons

花雕醉雞/四喜烤夫/蒜茸青瓜

Marinted chicken in Shaoxing wine/Cucumbers in garlic sau  
Sponge bean curd with 4 vegetables

黃金蝦球窩巴件

Golden prawn balls with duck egg yolk

砂窩雲吞雞湯

Wontons with chicken soup in crock pot

糟溜桂魚片

Sauteed sliced mandarin fish in rice wine sauce

樟茶鴨

Tea-smoked duck

咸肉浸時蔬

Steamed salty pork with vegetable

生煎包

San Tsin Bao (Pan-fried small buns)

高力豆沙

Deep-fried egg whites with red bean paste

午市尊貴個人套餐  
\$320 / 1位用 Per Person

浙江軒二小拼

Zhejiang Heen Exclusive Appetizers

松子雞米窩巴卷

Crispy Rice Wrapping Assorted Vegetables

雙 檔

Tofu skin and mung bean skin soup

小黃魚(椒鹽/雪菜蒸)

Small Yellow Croaker(Spicy/ Steamed)

蔥燒海參紅燒肉

Braised Sea Cucumber with Braised Pork

蒸素菜餃

Steamed vegetarian dumplings

酒釀雙丸

Wine Assorted Soaked Dumplings With Flower Tea

午市雙龍出海套餐  
\$2888 / 八位用 8 Persons

醉豬手/醬香蘿蔔/香干馬蘭頭/無錫脆鱈

Pig's trotters marinated in wine/Pickled radish/  
Malan vegetables with diced dried bean curd/Ningbo crispy fried eels

松子雞米窩巴卷

Crispy rice wrapping pine nuts & chicken fillets

龍井河蝦仁

Shrimps with Longjing tea leaves

酸辣海皇羹

Sweet and sour hot seafood thick soup

龍鬚桂魚絲

Steamed fine shredded mandarin fish

蜜汁烤雙肪

Roasted pork in honey sauce with butterfly pastry

油淋雞

Steamed chicken with scallion oil

干煸鮮筍四季豆

Fresh bamboo with green beans

灌湯小籠包

Xian Loong Bao (Steamed soup-filled buns)

椰棗拉糕

Red date paste cake