

Barbecue, Appetiser

廚師精選三拼 (每位) Chef's Signature Trio Appetiser (per person)	240
秘製子薑伴皮蛋 Marinated Ginger with Preserved Egg	190
凍鮑片露筍紅蜆頭 Marinated Sliced Abalone with Red Jellyfish and Asparagus	590
 片皮乳豬件 Crispy Suckling Pig with Chinese Pancake	460
蜜汁燒叉燒 Barbecued Pork with Honey Sauce	350
玫瑰豉油雞 Marinated Fragrant Chicken in Soy Sauce	330
秘製香妃雞 Poached Chicken with Mashed Ginger and Spring Onions	330
潮蓮靚燒鵝 Roast Goose with Plum Sauce	350
豉油皇豬仔手 Marinated Pork Knuckle in Soy Sauce	220
虎皮青尖椒 Mixed Hot Peppers with Fermented Beans and Chilli Soy Sauce	190
 甜豉油燒鱧 Crispy Eel with Sweet Soy Sauce	580



廚師陳恩德推介
Chef Chan's Recommendation

所有價目以港元計算另加壹服務費 All prices in HK\$ and subject to 10% service charge

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Please inform your server of any food related allergies.

Soups & Broths

	菜胆北菇燉花膠 Double-Boiled Fish Maw with Chinese Mushrooms and Brassica	2,600
	雲腿菜胆燉遼參 Double-Boiled Sea Cucumber with Yunnan Ham and Brassica	540
	菜胆羊肚菌燉竹筍 Double-Boiled Morel Mushrooms with Bamboo Piths and Brassica	320
	菜胆白舞茸燉雙耳 Double-Boiled Maitake Mushrooms with Fungus	320
	杏汁菜胆雪耳燉雞湯 Double-Boiled Almond Soup with Chicken, Brassica and Fungus	280
	蟹皇海鮮豆腐羹 Braised Seafood Broth with Crab Roe and Tofu	340
	酸辣雲吞豆腐羹 Hot and Sour Tofu Broth with Shrimp Wontons	250
	皇湯雞絲羹 Superior Pottage with Shredded Chicken	340
	竹筍上素湯 Double-Boiled Vegetable Soup with Bamboo Piths	250

* 所有湯類款式，價目均以每位計算

* All soups and broths are priced per person

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 素菜
Vegetarian

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ABALONE, AIR-DRIED SEAFOOD

蠔皇原隻吉品鮑	每隻 Each	
Braised Whole Yoshihama Abalone in Supreme Oyster Sauce	十六頭 16 HEADS	6,200
	二十頭 20 HEADS	3,200
	廿五頭 25 HEADS	1,800
	三十頭 30 HEADS	1,290
蠔皇原隻禾麻鮑	三十頭 30 HEADS	1,180
Braised Whole Oma Abalone in Supreme Oyster Sauce		
蠔皇原隻南非鮑	六頭 6 HEADS	400
Braised Whole South African Abalone in Supreme Oyster Sauce		
 蠔皇原隻吉品鮑扣關東遼參	三十頭 30 HEADS	1,680
Braised Whole Yoshihama Abalone with Sea Cucumber in Supreme Oyster Sauce		
蠔皇原隻禾麻鮑扣花膠	三十頭 30 HEADS	4,480
Braised Whole Oma Abalone with Fish Maw in Supreme Oyster Sauce		
鮑汁扣花膠		3,400
Braised Fish Maw in Supreme Abalone Sauce		
 皇湯扣花膠		3,400
Braised Fish Maw in Supreme Chicken Pottage		
花膠扣鵝掌		3,450
Braised Fish Maw with Goose Web		
香蔥爆關東遼參拼豬腳筋		500
Wok-Fried Sea Cucumber with Pork Tendon and Spring Onions		
鮑汁扣關東遼參拼豬腳筋		500
Braised Sea Cucumber with Pork Tendon in Abalone Sauce		
 鮑羅萬有		400
Abalone Casserole with Conpoy, Sea Cucumber, Pork Tendon and Mushrooms		

* 所有鮑魚、海味款式，價目均以每位計算

* All abalone and air-dried seafood dishes are priced per person



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BIRD'S NEST



乾撈官燕 720
Braised Superior Bird's Nest with Supreme Soup

紅燒竹筍釀官燕 720
Braised Superior Bird's Nest Stuffed with Bamboo Piths

蟹肉燴官燕 720
Braised Superior Bird's Nest with Fresh Crab Meat

皇湯雞絲官燕 790
Braised Superior Bird's Nest with Shredded Chicken in Pottage

鮑魚花膠絲燴官燕 880
Braised Superior Bird's Nest with Abalone and Shredded Fish Maw

高湯雞茸燴官燕 720
Braised Superior Bird's Nest with Minced Chicken

紅燒燴官燕 720
Braised Superior Bird's Nest Broth



皇湯蟹肉燕窩羹 490
Bird's Nest with Crab Meat in Supreme Chicken Pottage



羊肚菌高湯燉官燕 790
Double-Boiled Superior Bird's Nest with Morel Mushrooms

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SPECIALITIES

鮑汁扣法國鵝肝 (每位)	
Braised Foie Gras in Abalone Sauce (per person)	200
拼鵝掌	with Goose Web 240
拼原隻南非鮑魚	with Whole South African Abalone 560
拼花膠	with Fish Maw 3,500
 蝦籽家鄉釀遼參拼豬腳筋 (每位)	580
Sautéed Pork Tendon, Sea Cucumber Stuffed with Pork and Shrimp Roe (per person)	
香酥七味炸鱧球	520
Crispy Eel with Chilli Pepper	
 椒鹽田雞腿	320
Crispy Frogs' Legs with Spicy Salt	
 有機黑白蒜京蔥爆龍蝦球	940
Sautéed Lobster with Leek and Organic Garlic	
薑蔥鮮菌爆澳洲牛柳粒	520
Wok-Fried Australian Beef Tenderloin with Ginger, Spring Onions and Mushroom	
鮑汁一品魚肚煲	730
Fish Maw Casserole with Abalone, Shrimp, Scallops and Chicken in Abalone Sauce	
蠔皇海參花菇鵝掌煲	780
Goose Webs Casserole with Sea Cucumber and Chinese Mushrooms in Supreme Oyster Sauce	
鮑汁禾麻鮑甫	2,160
Braised Sliced Oma Abalone in Supreme Oyster Sauce	





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SEAFOOD

	炸釀鮮蟹蓋 (每位) Deep-Fried Crab Shell Stuffed with Onions and Fresh Crab Meat (per person)	300
	薑蔥籠仔蒸星斑柳 (每位) Steamed Star Garoupa Fillet with Ginger and Spring Onions in Bamboo Basket (per person)	400
	甜豉醬焗鱸魚柳 (每位) (需時 40 分鐘) Baked Sea Bass Fillet with Sweet Soy Sauce (per person) (40 minutes advance notice required)	400
	薑汁龍蝦球蒸蛋白 (每位) Steamed Lobster and Egg White in Ginger Sauce (per person)	490
	黑松露龍蝦春卷 (兩件) Crispy Spring Rolls with Lobster and Black Truffle (2 pieces)	440
	上湯焗龍蝦球 Simmered Lobster in Supreme Broth	940
	豉油皇煎東星斑柳 Pan-Fried Star Garoupa Fillet in Soy Sauce	900
	紅炆原件星斑腩 Braised Star Garoupa Belly	620
	豉汁洋蔥鮮菌鱸魚柳 Wok-Fried Sea Bass Fillet with Mushrooms and Onions in Fermented Bean Sauce	450
	窩貼蝦多士 (四件) Crispy Shrimp Toast with Chinese Ham (4 pieces)	260
	有機黑蒜爆大千蝦球 Wok-Fried Prawns with Organic Black Garlic and Dried Chilli	460
	蝦籽薑蔥炒蝦球 Sautéed Prawns with Shrimp Roe, Ginger and Spring Onions	480
	龍帶玉梨香 Crispy Scallops with Fresh Pear, Shrimp Paste and Yunnan Ham	480
	椒鹽花枝卷 Crispy Cuttlefish with Spicy Salt	280



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MEAT

	X. O. 醬百合彩椒爆黑豚腩肉 Wok-Fried Pork Belly with Lily Bulbs and Capsicum in X.O. Chilli Sauce	280
	香醋小排骨 Sautéed Pork Ribs with Black Vinegar	280
	鮑汁蓮藕肉丸炆豆腐 Braised Tofu and Minced Pork Sphere with Lotus Root in Abalone Sauce	280
	魚香茄子煲 Minced Pork Casserole with Eggplant	280
	羊肚菌爆澳洲特級和牛柳粒 Wok-Fried Superior Australian Wagyu Beef with Morel Mushrooms	920
	紅燒澳洲和牛面肉 Braised Australian Wagyu Beef Cheek in Gravy	460
	黑椒蒜片蔥爆澳洲牛柳粒 Wok-Fried Australian Beef Tenderloin with Spring Onions, Garlic and Black Pepper	520
	崧子牛崧生菜包 Stir-Fried Minced Beef with Vegetables and Pine Nuts in Lettuce	350
	辣豆豉爆羊展肉 Sautéed Lamb Shin with Spicy Fermented Beans	280
	孜然薑蔥尖椒爆羊展肉 Wok-Fried Lamb Shin with Green Pepper, Ginger, Spring Onions and Cumin	280



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POULTRY

	龍景脆皮雞 Lung King Heen Roast Chicken	(全隻) Whole 740 (半隻) Half 400
	脆炸芝麻西檸雞 Crispy Chicken with Sesame in Lemon Sauce	280
	三蔥豆豉爆雞球 Wok-Fried Chicken with Fermented Beans and Assorted Onions	280
	瓦罉雲南風味焗雞 (需 24 小時前預訂) Simmered Chicken with Yunnan Ham, Mushrooms and Preserved Vegetables (24 hours advance notice required)	860
	北京片皮烤鴨二食 (每日限量供應, 建議 6 小時前預訂) Roast Peking Duck with Two Courses (Limited order per day, 6 hours advance noticed recommended)	980
	法國乳鴿崧生菜包 Stir-Fried Minced Racan Pigeon in Fresh Lettuce Wrap	520
	蠔皇鮮冬菇京蔥法國乳鴿甫 Sautéed Racan Pigeon Fillet with Leek and Chinese Mushrooms in Supreme Oyster Sauce	520



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VEGETABLES

五香素菜鮮菌芋角 (四件) Crispy Taro Dumplings Stuffed with Vegetables and Mushrooms (4 Pieces)	280
香煎素豚肉蓮藕餅 (四件) Pan-Fried Plant-Based Pork with Lotus Roots (4 pieces)	200
香煎金柳腐皮卷 (四件) Crispy Tofu Sheet Rolls with Vegetables (4 pieces)	280
 如意琵琶映紗窗 Braised Asparagus Stuffed in Bamboo Piths with Fungus and Steamed Tofu	330
羊肚菌上素芋絲燒豆腐 Braised Tofu with Morel Mushrooms, Konjac and Vegetables	280
芹香爽菜 Sautéed Chinese Celery with Water Chestnut, Lily Bulb and Lotus Root	200
銀芽炒素菜 Stir-Fried Shredded Vegetables with Bean Sprouts	240
鮮枝竹時菜粉絲煲 Assorted Vegetable Casserole with Tofu Sheets in Soup	280
茶樹菇茄子炒四季豆 Wok-Fried String Beans with Eggplants and Mushrooms	240



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VEGETABLES

	脆炸芝麻西檸素鴨 Crispy Tofu Sheets with Sesame in Lemon Sauce	280
	玉液銀杏扒鮮枝竹 Braised Tofu Sheets with Egg White and Gingko	240
	咕嚕鮮淮山 Sautéed Chinese Yam in Sweet and Sour Sauce	240
	甜梅菜蒸茄子 Steamed Eggplant with Preserved Vegetables	200
	崧子素牛崧生菜包 Stir-Fried Vegetables with Konjac and Pine Nuts in Lettuce	240
	素X.O.醬土豆絲 Sautéed Shredded Potato in Vegetarian X. O. Chilli Sauce	240
	崧子蛋白素牛肉炒五穀米飯 Fried Multi Grain Rice with Konjac, Egg White and Pine Nuts	300
	素菜絲炒米粉 Fried Rice Noodles with Vegetables	300



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RICE & NOODLES

鮮蝦雲吞麵 (每位) Egg Noodles with Shrimp Wontons in Supreme Soup (per person)	200
嫩雞煨上海幼麵 (每位) Simmered Noodles with Shredded Chicken in Pottage (per person)	260
 鮑汁花膠鮑魚絲撈麵 Braised Egg Noodles with Shredded Abalone and Fish Maw in Abalone Sauce	540
薑蔥叉燒撈麵 Braised Egg Noodles with Barbecued Pork, Ginger and Spring Onions	350
滑蛋海鮮炒河粉 Fried Rice Noodles with Seafood and Egg	460
瑤柱金菇炆伊麵 Braised E-Fu Noodles with Conpoy and Enoki Mushrooms	350
 豉椒牛肉炒麵 Crispy Noodles with Beef and Capsicum in Fermented Bean Sauce	300
家鄉炒米粉 Stir-Fried Rice Noodles with Shrimp, Pork and Assorted Vegetables	300
龍景軒炒飯 Lung King Heen Fried Rice with Assorted Seafood	460
 黑椒洋蔥法國乳鴿炒飯 Fried Rice with Racan Pigeon, Onions and Black Pepper	350
X. O. 醬炒腸粉 Wok-Fried Rice Rolls in X. O. Chilli Sauce	200



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DESSERT

清燉官燕 (伴杏汁、椰汁、冰糖) 680
Double-Boiled Superior Bird's Nest (Served with Almond Cream, Coconut Milk, Syrup)



鮮百合紫米露 82
Sweetened Black Glutinous Rice Cream with Fresh Lily Bulbs

杏仁茶湯圓 82
Sweetened Almond Cream with Glutinous Rice Dumplings

薏米蛋白腐竹糖水 82
Sweetened Tofu Sheet Soup with Barley and Egg White

雪蓮紅豆沙 82
Sweetened Red Bean Soup with Locust Fruit



香芒楊枝甘露 92
Chilled Mango and Sago Cream with Pomelo

時令鮮果 92
Seasonal Fruit

* 以上所有甜品款式，價目均以每位計算
* All above desserts are priced per person

PASTRIES

金箔紅糖糕 76
Cane Sugar Puddings with Coconut Milk



榛子奶黃煎堆球 76
Crispy Sesame Dumplings with Hazelnut and Cream Custard

蓮蓉南乳酥 76
Baked Fermented Bean Curd Puffs with Lotus Seed Paste

新疆棗皇糕 76
Steamed Red Date Puddings

* 甜點價目均以每款四件計算
* All pastries include 4 pieces per order



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