

海景軒招牌菜式 Hoi King Heen Signature Dishes

香酥釀蟹蓋 (每位)	Deep-fried Crab Meat and Onions in a Crab Shell (Per Person)	\$288
花開富貴湯 (每位)	Double-boiled Sea Conch Soup with Tofu Chrysanthemum (Per Person)	\$188
原隻五頭南非鮑魚 拌柚皮 (每位)	Braised Whole South African Abalone with Pomelo Peel in Oyster Sauce (Per Person)	\$338
荷香古法蒸斑球	Steamed Garoupa Fillet with Shredded Pork and Mushroom on Lotus Leaf	\$688
鵝肝多士拼脆皮雞	Crispy Roasted Chicken Accompanied with Goose Liver Toast	\$368
青翠白玉蔬 (每位)	Steamed Egg White with Vegetables, Topped with Bamboo Piths and Morel Mushrooms (Per Person)	\$88
鴛鴦糯米飯 (兩件)	Pan-fried Glutinous Rice with Chicken and Mushrooms Topped with Taro Ball (Two pieces)	\$188
蛋白杏仁露 (每位)	Homemade Almond Cream with Egg White (Per Person)	\$62
海景軒招牌套餐 包括以上所列招牌菜式 (每位/兩位起)	Hoi King Heen's Signature Set Menu Includes all above signature dishes (per person/ minimum two persons)	\$988

海景嘉福餐飲美食會 - Signature Club Member
每位 \$888 Per Person (兩位起 Minimum Two Persons)

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

四式小花碟

(狀元茶粿、香蔥拌海蜇、沙薑豬手粒、茶香燻素鵝)
Hoi King Heen Appetisers
Glutinous Rice Dumplings Filled with Peanuts and Chicken,
Jellyfish with Spring Onions,
Marinated Pork Knuckle with Sand Ginger,
Tea-smoked Vegetarian Goose wrapped in Bean Curd Sheet
Bottega Vino dei Poeti Prosecco, Italy

花膠菜膽燉北菇

Double-boiled Fish Maw Soup with Chinese Mushrooms and Cabbage

薑蔥炒大花蝦伴星斑球

Sautéed Garoupa Fillet and King Prawn with Ginger and Spring Onion
Pinot Grigio Veneto Bottega, Italy

京蔥醬燒遼參

Braised Sea Cucumber with Leeks
Carbnet Sauvignon Veneto Bottega, Italy

家鄉蛋皇肉

Crispy Pork Belly filled with Salted Egg Yolk

竹筴五秀蔬

Sautéed Lily Bulbs, Gingko Nuts and Shanghai Cabbage

瑤柱櫻花蝦蛋白炒飯

Fried Rice with Conpoy, Sergestid Shrimp and Egg White

楊枝甘露

Chilled Sago Cream with Mango and Pomelo

每位\$ 888 per person (兩位起 minimum two persons)

海景嘉福餐飲美食會 – Signature Club Member
每位\$788 Per Person (兩位起 Minimum Two Persons)
Additional \$250 for wine pairing

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頭盤小食

Appetisers

冷盤

COLD

冰鎮竹筍冷鮑魚 

Chilled Abalone with Bamboo Shoots

\$168

茶香燻素鵝

Tea-smoked Vegetarian Goose wrapped
in Bean Curd Sheet

\$98

香蔥拌海蜇

Jellyfish with Spring Onions

\$118

沙薑豬手粒

Marinated Pork Knuckle with Sand Ginger

\$128

頭抽醬瓜皮 

Marinated Watermelon Skin with Soy-Vinegar Sauce

\$88


酒客花生金錢肚

Marinated Beef Tripe in Chili Spicy Sauce

\$128

熱盤

HOT

鮮明蝦窩貼 

Deep-fried Shrimp Toast

\$288

鳳城鯪魚球

Deep-fried Grass Carp Balls with
Preserved Clam Sauce

\$128

酥炸白飯魚 

Deep-fried White Bait


\$148

香煎蓮藕餅

Pan-fried Lotus Roots Cakes with
Grass Carp Fish and Dried Shrimps


\$128

燒味

玫瑰豉油雞 
(半隻/隻)

瑤柱貴妃雞
(半隻/隻)

脆香乳鴿
(每隻)

五糧液桂花蜂蜜叉燒 

脆皮燒腩肉

化皮乳豬件
每日限量供應
建議 24 小時前預訂

Barbecued Specialties

Chicken Marinated in Soy Sauce
(Half/Whole) \$299/ \$598

Chicken Marinated with Conpoy Sauce
(Half/Whole) \$299/ \$598

Roasted Pigeon
(Each) \$138

	輕怡 Light Portion	例牌 Full Portion
Barbecued Pork with Wuliangye and Osmanthus Honey Sauce	\$178	\$298

Roasted Pork Belly with Crispy Crust \$148 \$248

Barbecued Suckling Pig \$208 \$348

湯 / 羹

Soup

四寶燉萬壽果

(每位)

Double-boiled Papaya Soup with Fish Maw,
Chicken and Assorted Sea Food
(Per Person)

\$248

花膠菜膽燉北菇

(每位)

Double-boiled Fish Maw Soup with
Chinese Mushrooms and Cabbage
(Per Person)

\$248

黑松露菌燉螺頭湯

(每位)

Double-boiled Sea Conch Soup and Black Truffle
(Per Person)

\$208

瑤柱龍蝦海鮮羹

(每位)

Braised Lobster Soup with Assorted Seafood and Conpoy
(Per Person)

\$198

鮮蟹肉粟米羹

(每位)

Braised Sweet Corn Soup with Crab Meat
(Per Person)

\$148

南瓜茸海鮮羹

(每位)

Braised Pumpkin Soup with Assorted Seafood
(Per Person)

\$138

西湖牛肉羹

(每位)

Braised Minced Beef Soup with Egg White and Coriander
(Per Person)

\$138

四川酸辣羹

(每位)

Hot and Sour Seafood Soup in Sichuan Style
(Per Person)

\$138

蘆薈珍菌竹筍湯

(每位)

Double-boiled Assorted Mushrooms Soup with
Aloe and Bamboo Piths
(Per Person)

\$138

紅燒竹筍三絲羹

(每位)

Shredded Vegetable and Fungus Soup
with Mung Bean Vermicelli
(Per Person)

\$128

燕窩

Bird's Nest

燕液百花松葉蟹拑 (每位)	Braised Bird's Nest with Snow Crab Claw (Per Person)	\$298
紅燒腿茸官燕 (每位)	Braised Imperial Bird's Nest with Shredded Yunnan Ham (Per Person)	\$638
高湯燉官燕 (每位)	Double-boiled Imperial Bird's Nest in Supreme Broth (Per Person)	\$638
雞茸燴燕窩羹 (每位)	Braised Bird's Nest with Minced Chicken Broth (Per Person)	\$388
乳燕瑤柱蒸水蛋	Steamed Egg with Bird's Nest and Conpoy	\$368
蛋白燕窩炒鮮奶	Scrambled Egg Whites with Bird's Nest and Fresh Milk	\$308

海味/鮑魚

Dried Seafood and Abalone

蠔皇原隻三頭鮑魚 (每隻) 澳洲	Braised Whole Abalone (3 heads per catty) (Per Piece) Australia	\$620	
蠔皇吉品廿三頭鮑魚 南非	Braised Whole Abalone (23 heads per catty) South Africa	\$388	
原隻五頭南非鮑魚  扣花菇 (每位)	Braised Whole South African Abalone with Mushrooms in Oyster Sauce (5 heads per catty) (Per Person)	\$298	
蠔皇花膠伴北菇 (每位)	Braised Fish Maw with Black Mushrooms (Per Person)	\$488	
鮑汁原條百花釀遼參 (每位)	Braised Sea Cucumber Filled with Shrimp Mousse (Per Person)	\$288	
			輕怡 Light Portion
鮑魚一品煲 	Braised Sliced Abalone with, Sea Cucumber, Fish Maw and Black Mushrooms in a Casserole	\$678	例牌 Full Portion
京蔥醬燒遼參	Braised Sea Cucumber with Leeks	\$498	\$828
南非鮑魚蒸豆腐	Steamed South African Abalone with Bean Curd	\$238	\$398
滑蛋花膠柳	Wok-fried Shredded Fish Maw with Eggs	\$268	\$408
蘭花百合迷你鮑魚	Wok-fried Baby Abalone with Broccoli and Lily Bulbs	\$168	\$268

生猛海鮮

Seafood

海中蝦

(每兩)

可供火焰醉煮、白灼
或雞油花彫蒸

Prawns

(Per Tael, 37.5 gm)

Poached or Steamed with Chicken Oil
and Chinese Yellow Wine

\$70

老虎斑

(每兩)

Brown Marbled Garoupa

(Per Tael, 37.5 gm)

\$68

蘇鼠斑

(每兩)

Pacific Garoupa

(Per Tael, 37.5 gm)

\$88

東星斑

(每兩)

可供清蒸

古法蒸

豉汁蒸

紅炆

Spotted Garoupa

(Per Tael, 37.5 gm)

Steamed

Steamed with Shredded Pork and Mushrooms

Steamed with Black Bean Sauce

Braised with Shredded Pork, Bean Curd and Vegetables

\$108

花雕蛋白蒸鮮蟹拑

(每位)

Steamed Fresh Crab Claw with Egg White
in Chinese Yellow Wine
(Per Person)

\$298

香酥釀蟹蓋

(每位)

Deep-fried Crab Meat and Onions in a Crab Shell
(Per Person)

\$288

龍皇白玉卷

(每位)

Steamed Spotted Garoupa Roll with Yunnan Ham
(Per Person)

\$268

葡汁焗釀響螺


(每位)

Baked Sea Conch in Portuguese Sauce
(Per Person)

\$208

海鮮

Seafood


鴛鴦蝦球 

(每位)

Fried Prawns with Wasabi and
Black Sesame Sauce
(Per Person)

\$118

輕怡 例牌
Light Full
Portion Portion

三蔥東星斑球煲 

Wok-fried Spotted Garoupa Fillet with
Assorted Onions in a Casserole

\$438

\$708

雪裏紅毛豆星斑球

Wok-fried Spotted Garoupa Fillet with
Pickled Vegetables and Green Soy Beans

\$438

\$708

涼瓜枝竹星斑腩煲

Braised Spotted Garoupa Belly with
Bitter Melon and Bean Curd Sheet

\$288

\$468

沙窩煎封銀鱈魚 

Pan-fried Cod Fish Fillet with Soy and
Honey Sauce in a Casserole

\$288

\$498

骨香豉味桂花球 


Wok-fried Mandarin Fish Fillet,
Black Bean and Pine Nuts

\$408

家鄉生煎魚咀

Pan-fried Fish Head with Garlic

\$288

避風塘龍蝦球 

Wok-fried Lobster with Crispy Garlic and Chili

\$438

\$708

沙窩粉絲大花蝦碌

Wok-fried Tiger Prawns with Vermicelli
in a Casserole

\$248

\$408

四川鮮蝦球

Wok-fried Prawns with Chilli and Garlic

\$248

\$408

蜜餞人參玉帶子

Pan-fried Scallops with Ginseng and Honey Sauce

\$238

\$398

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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

Roasted Peking Duck

\$898

Daily limited supply, 24-hour advance noticed 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

Sautéed Shredded Duck with Bean Sprouts and Chives

翠盞烤鴨崧

Stir-fried Minced Duck Served with Lettuce

香酥火鴨方

Deep-fried Duck Toast

鴨肉蒜香蒸飯

Steamed Duck Rice with Garlic

魚湯鴨崧稻庭麵

Inaniwa Udon with Duck in Fish Broth

家禽

Poultry

八珍扒米鴨

(半隻/隻)
每日限量供應
建議 24 小時前預訂

Braised Boneless Duck with Assorted Seafood
(Half/ Whole) \$378 / \$758
Daily limited supply
24-hour advance noticed recommended

當紅脆皮雞

(半隻/隻)

Crispy Roasted Chicken \$299 / \$598
(Half/ Whole)

金華玉樹雞

(半隻/隻)

Steamed Sliced Chicken with Yunnan Ham,
Mushrooms and Vegetables \$299 / \$598
(Half/ Whole)

秘製雞汁浸雞

(半隻/隻)

Poached Chicken in Superior Chicken Broth \$299 / \$598
(Half/ Whole)

布衣醬辣雞煲

(半隻/隻)

Braised Chicken Dried Winter Melon
Lotus Seeds and Black Fungus with
Chilli Sauce in a Casserole \$308 / \$616
(Half/ Whole)

沙窩鹽焗雞

(半隻/隻)

Baked Salty Chicken Served in Clay Pot \$299/ \$598
(Half/ Whole)

輕怡 例牌
Light Full
Portion Portion

十五頭鮑魚雞煲

Braised Chicken with Whole Abalone \$268 \$428

九製話梅雞


Braised Chicken with Dried Sweet Plums \$168 \$268

百花火鴨方

Golden-fried Duck Toast \$168 \$268


肉類

Pork, Beef and Lamb

水晶牛肋肉 
(每位)

Braised Crystal Pear Filled with Beef Brisket
(Per Person) \$138

輕怡 例牌
Light Full
Portion Portion

黑白蒜煎安格斯牛肉 

Pan-fried Diced Angus Beef Tenderloin with
Black and Fresh Garlics \$228 \$368

桂花葡提牛柳粒


Wok-fried Diced Angus Beef Tenderloin and
Osmanthus-flavoured Raisins \$228 \$368

湖南辣子炒牛肉

Wok-fried Sliced Beef with Dried Chilli \$158 \$258

鳳梨咕嚕西班牙
紅豚肉

Sweet and Sour Spanish Duroc Pork with
Pineapple and Bell Peppers \$178 \$288

蜜梅京燒骨 


Deep-fried Pork Spare Ribs with
Honey Plum Sesame Sauce \$188 \$298

馬蘭頭松茸蒸肉餅

Steamed Minced Pork with Matsutake Mushrooms
and Vegetables \$148 \$248


時蔬/豆腐

Vegetables and Beancurd

青翠白玉蔬 
(每位)

Steamed Egg White with Vegetables, \$88
Topped with Bamboo Piths and Morel Mushrooms
(Per Person)

輕怡 例牌
Light Full
Portion Portion

攪菜玉珠 
每日限量供應
建議 24 小時前預訂

Braised Winter Melon Balls filled with \$268
Black Olives
Daily limited supply
24-hour advance noticed recommended

鼎湖上素

Braised Assorted Fungus and Vegetables \$148 \$238

紅燒姬松茸豆腐

Braised Bean Curd with Agaricus Mushrooms \$148 \$238

鳳巢腰果素雞丁

Wok-fried Chinese Dough with Cashew Nuts \$148 \$238
and Seasonal Vegetables

三色津白

Simmered Tianjin Cabbage with Mushrooms \$128 \$208
and Carrots and Kale

竹筍五秀蔬

Sautéed Lily Bulbs, Ginkgo Nuts and \$128 \$208
Shanghai Cabbage

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 with Chicken and Mushrooms Topped with Taro Ball (Two Pieces) \$188
Daily limited supply
24-hour advance noticed recommended

粟米齋粥

(每位)

Congee with Sweet Corn \$58
(Per Person)

絲苗白飯 / 明火白粥

(每位)

Steamed Rice / Plain Congee \$30
(Per Person)

鮮蟹肉桂花炒粉絲

Wok-fried Vermicelli with Crab Meat and Egg \$178 輕怡
Light
Portion 例牌
Full
Portion \$288

龍皇珊瑚煎米粉

Fried Vermicelli with Braised Seafood and Egg White \$168 \$268

魚湯本菇稻庭麵

Inaniwa Udon with Mushrooms in Fish Broth \$168 \$268

鮑絲金菇撈麵

Braised Egg Noodles with Shredded Abalone and Enoki Mushrooms \$148 \$248

鮑粒鱒魚雞粒飯

Fried Rice with Diced Abalone, Octopus and Chicken in Abalone Sauce \$178 \$298

頭抽和牛炒飯

Fried Rice with Australian Wagyu Beef, Egg and Superior Soy Sauce \$178 \$288

葡汁牛油果海鮮焗飯

Baked Seafood and Avocado Fried Rice with Portuguese Sauce \$168 \$268

百子玉帶蛋白炒飯

Fried Rice with Scallops, Egg White and Crab Roe \$148 \$248

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