



海景軒招牌菜式 Hoi King Heen Signature Dishes

香酥釀蟹蓋 (每位) Deep-fried Crab Meat, Onions, Crab Shell (Per Person)	\$288
日月貝海底椰燉豬腱 (每位) Double-boiled Dried Asian Moon Scallop, Pork Shank, Sea Coconut (Per Person)	\$238
原隻五頭南非鮑魚拌柚皮 (每位) Braised Whole South African Abalone, Pomelo Peel, Oyster Sauce (Per Person)	\$338
荷香古法蒸斑球 Steamed Garoupa Fillet, Shredded Pork, Mushroom, Lotus Leaf	\$708
鵝肝多士拼脆皮雞 Crispy Roasted Chicken, Goose Liver, Toast	\$338
三色津白 Simmered Tianjin Cabbage, Mushrooms, Carrots, Kale	\$198
鴛鴦糯米飯 (兩件) Pan-fried Glutinous Rice, Chicken, Mushrooms, Taro Ball (Two pieces)	\$188
蛋白杏仁露 (每位) Homemade Almond Cream, 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)	\$1,088
海景嘉福餐飲美食會 - 每位 \$988 (兩位起) Signature Club Member Per Person (Minimum Two Persons)	

此套餐任何折扣恕不適用
Not Applicable For Any Discount



海景軒套餐 Hoi King Heen Tasting Menu

四式小花碟

(客家煎芝麻茶糰、香蔥拌海蜇、沙薑豬手粒、茶香燻素鵝)

Hoi King Heen Appetisers

Glutinous Rice Dumpling, Peanuts, Chicken,
Jellyfish, Spring Onions,
Marinated Pork Knuckle, Sand Ginger,
Tea-smoked Vegetarian Goose wrapped, Bean Curd Sheet
Bottega Vino dei Poeti Prosecco, Italy

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

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

京蔥醬燒遼參

Braised Sea Cucumber, Leeks
Carbernet Sauvignon Veneto Bottega, Italy

家鄉蛋皇肉

Crispy Pork Belly filled, Salted Egg Yolk

竹筴五秀蔬

Sautéed Lily Bulbs, Ginkgo Nuts, Shanghai Cabbage

瑤柱櫻花蝦蛋白炒飯

Fried Rice, Conpoy, Sergestid Shrimps, Egg White

石榴椰果甘露

Chilled Pink Guava Cream, Sago, Coconut Jelly

每位 \$988 (兩位起)

per person (minimum two persons)

海景嘉福餐飲美食會 每位 \$888 (兩位起)

Signature Club Member

Per Person (Minimum Two Persons)

Additional \$250 for wine pairing

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 10% service charge



無麩質精選 Gluten Free Selection

點心

Dim Sum

香麻牛肉餃 (三件 3 pieces) Steamed Spicy Beef Dumplings	\$72
海景蝦餃皇 (四件 4 pieces) Steamed Shrimp Dumplings	\$88
煎菜肉餃子 (三件 3 pieces) Pan-fried Pork Dumplings	\$75

點心製作時間需時 30 分鐘
Dim Sum preparation takes 30 minutes

湯

Soup

蘆薈珍菌竹筴湯 (每位) Double-boiled Assorted Mushrooms Soup, Aloe, Bamboo Piths (Per Person)	\$138
竹筴海鮮清湯 (每位) Double-boiled Soup, Seafood, Bamboo Piths (Per Person)	\$148

主菜

Main Dish

蘆筍炒星斑球 Wok-fried Spotted Garoupa Fillet, Asparagus	\$708
西蘭花炒帶子 Pan-fried Scallops, Broccoli	\$368
黑白蒜炒安格斯牛肉 Pan-fried Diced Angus Beef Tenderloin, Black and Fresh Garlic	\$368

注：所有無麩質點心/菜品---禁使用 麵粉、醬油料添加劑及所有腌製肉、海鮮類等食材。

Note: All gluten-free dim sum /dishes---no use flour, soy sauce additives, cured meats, and all cured seafood ingredients.

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頭盤小食 Appetisers

冷盤 COLD

酒客花生金錢肚	\$128
Marinated Beef Tripe, Chili Spicy Sau, Peanuts	
沙薑豬手粒 	\$128
Marinated Pork Knuckle, Sand Ginger	
香蔥拌海蜇	\$118
Jellyfish, Spring Onions	
茶香燻素鵝 	\$108
Tea-smoked Vegetarian Goose wrapped, Bean Curd Sheet	
頭抽醬瓜皮 	\$98
Marinated Watermelon Skin, Soy-Vinegar Sauce	

熱盤 HOT

鮮明蝦窩貼	\$288
Deep-fried Shrimp Toast	
椒鹽田雞腿	\$208
Deep-fried Frog Legs, Garlic, Chili	
避風塘軟殼蟹	\$188
Deep-fried Soft Crab Shell, Garlic, Chili, Black Bean	
鳳城鯪魚球	\$148
Deep-fried Grass Carp Balls, Preserved Clam Sauce	
酥炸白飯魚 	\$148
Deep-fried Whitebait	
香煎蓮藕餅	\$148
Pan-fried Lotus Root Cakes	



燒味

Barbecued Specialties

即燒糯米乳豬 (隻)  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)	\$1500
玫瑰豉油雞 (半隻/ 隻) Chicken Marinated, Soy Sauce (Half/ Whole)	\$299/ \$598
秘製雞汁浸雞 (半隻/ 隻) Poached Chicken, Superior Chicken Broth (Half/ Whole)	\$299/ \$598
脆香乳鴿 (隻) Crispy Roasted Pigeon (Each)	\$148
	例牌 Standard Portion
五糧液桂花蜜叉燒  Wuliangye Osmanthus Honey Barbecued Pork	\$298
脆皮燒腩肉 Roasted Pork Belly, Crispy Crust	\$248
琵琶燒乳鴨 (每隻)  Roasted Duck (Each)	\$368

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湯 / 羹
Soup

四寶燉萬壽果 (每位) 	\$248
Double-boiled Papaya Soup, Fish Maw, Chicken, Assorted Sea Food (Per Person)	
花膠菜膽燉北菇 (每位)	\$248
Double-boiled Fish Maw Soup, Chinese Mushrooms, Cabbage (Per Person)	
日月貝海底椰燉豬腱 (每位) 	\$238
Double-boiled Dried Asian Moon Scallop, Pork Shank, Sea Coconut (Per Person)	
黑松露菌燉螺頭湯 (每位)	\$208
Double-boiled Sea Conch Soup, Black Truffle (Per Person)	
豆腐鱈魚羹 (每位) 	\$198
Braised Cod Fish, Bean Curd (Per Person)	
鮮蟹肉粟米羹 (每位)	\$148
Braised Sweet Corn Soup, Crab Meat (Per Person)	
南瓜茸海鮮羹 (每位)	\$138
Braised Pumpkin Soup, Assorted Seafood (Per Person)	
竹筍雞絲酸辣羹 (每位)	\$138
Braised Hot and Sour Soup, Fish Maw, Bamboo Piths, Chicken (Per Person)	
蘆薈珍菌竹筍湯 (每位)	\$138
Double-boiled Assorted Mushrooms Soup, Aloe, Bamboo Piths (Per Person)	
紅燒竹筍三絲羹 (每位)	\$128
Braised Vegetable Fungus Soup, Mung Bean, Vermicelli (Per Person)	



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, Bird's Nest, Conpoy	\$368
蛋白燕窩炒鮮奶 Scrambled Egg Whites, Bird's Nest, Fresh Milk	\$308



海味/鮑魚 Dried Seafood and 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, 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 \$1,128
鮑魚一品煲 Braised Sliced Abalone with, Sea Cucumber, Fish Maw, Black Mushrooms, Casserole	
京蔥醬燒遼參 Braised Sea Cucumber, Leeks	\$888
津菜鮑魚糰  Braised Abalone Dumplings, Tianjin Cabbage	\$398
滑蛋花膠柳 Wok-fried Shredded Fish Maw, Eggs	\$408



生猛海鮮 Seafood

本地龍蝦、澳洲龍蝦、波士頓龍蝦 (每兩)	\$時價
可供雞油花彫蒸、金銀蒜開邊蒸	
Local Lobster, Australia Lobster and Boston Lobster (Per Tael, 37.5 gm)	\$Seasonal Price
Steamed with Chicken Oil and Chinese Yellow Wine or Steamed with Garlic	
海中蝦 (每兩) 可供火焰醉煮、白灼、雞油花彫蒸、金銀蒜開邊蒸	\$70
Prawns (Per Tael, 37.5 gm)	
Poached, Steamed with Chicken Oil, Chinese Yellow Wine, Steamed Garlic	
老鼠斑 (每兩)	\$時價
Cromileptes Altivelis Garoupa (Per Tael, 37.5 gm)	\$Seasonal Price
紅瓜子斑 (每兩)	\$118
Cephalopholis Sonnerati Garoupa	(Per Tael, 37.5 gm)
東星斑 (每兩)	\$108
Spotted Garoupa (Per Tael, 37.5 gm)	
老虎斑 (每兩)	\$98
Brown Marbled Garoupa (Per Tael, 37.5 gm)	
蘇鼠斑 (每兩)	\$98
Pacific Garoupa (Per Tael, 37.5 gm)	
可供清蒸, 古法蒸, 豉汁蒸, 紅炆	
Steamed, Steamed with Shredded Pork and Mushrooms	
Steamed with Black Bean Sauce	
Braised with Shredded Pork, Bean Curd and Vegetables	



海鮮 Seafood

鴛鴦蝦球 (每位) Fried Prawns, Wasabi, Black Sesame Sauce (Per Person)	\$118
花雕蛋白蒸鮮蟹鉗 (每位) Steamed Fresh Crab Claw, Egg White, Chinese Yellow Wine (Per Person)	\$298
香酥釀蟹蓋 (每位)  Deep-fried Crab Meat, Onions, Crab Shell (Per Person)	\$288
焗釀蟹肉牛油果 (每位)  Baked Avocado, Crab Meat, Onion (Per Person)	\$188
香酥百花炸蟹鉗 (每位) Deep-fried Crab Claw, Shrimp Mousse (Per Person)	\$188
葡汁焗釀響螺 (每位) Baked Sea Conch, Chicken, Mushrooms and onions, Portuguese Sauce (Per Person)	\$208
	例牌 Standard Portion
三蔥東星斑球煲  Wok-fried Spotted Garoupa Fillet, Assorted Onions	\$708
荷香古法蒸斑球 Steamed Garoupa Fillet, Shredded Pork, Mushrooms	\$708
沙窩煎封銀鱈魚  Pan-fried Cod Fish Fillet, Soy Honey Sauce	\$498
松茸百花鱈魚卷  Braised Cod Fish, Matsutake Mushrooms, Shrimp Mousse	\$498
北蕨紅棗蒸甲魚 Steamed Softshell Turtle, Red Dates, Assorted Chinese Herbs	\$488
龍船豉味桂花球 Wok-fried Mandarin Fish Fillet, Black Bean, Pine Nuts	\$468



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 Spotted Garoupa Belly, Bitter Melon, Bean Curd Sheet	
家鄉生煎魚咀	\$338
Pan-fried Fish Head, Garlic	
桂花蜜脆鱧 	\$368
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	
鮮花椒炒蝦球	\$408
Wok-fried Prawns, Fresh Peppercorn	
X.O.醬百花煎釀帶子	\$408
Pan-fried Scallops Stuffed, Shrimp Mousse, X.O. Sauce	
蒜香酥炸生蠔	\$488
Deep-fried Oysters, Garlic	
薑蔥田雞腿	\$338
Wok-fried Frog Legs, Ginger, Spring Onion	
鮑汁蝦子柚皮 	\$208
Braised Pomelo Peel, Shrimp Roe, Abalone Sauce	



香辣精選 Spicy Specialties

	例牌 Standard Portion
鮮花椒蒸星斑球  Steamed Garoupa Fillet, Fresh Peppercorn	\$708
麻婆豆腐龍蝦球  Braised Lobster, Bean Curd, Garlic, Chili Sauce	\$708
布衣醬辣雞煲 (半隻/隻)  Braised Chicken Dried Winter Melon, Lotus Seeds, Black Fungus, Chili Sauce, Casserole (Half/ Whole)	\$328/ \$656
避風塘銀鱈魚 Deep-fried Cod Fish Fillet, Garlic, Chili, Black Bean	\$498
酸菜桂花魚片  Simmered Mandarin Fish Fillet, Pickle, Hot Chili Oil	\$468
剁椒蒸魚頭 Steamed Fish Head, Chopped Chili	\$338
辣子田雞腿 Sautéed Frog Legs, Chili	\$338
川味水煮牛肉 Simmered Sliced Beef, Hot Chili Oil	\$308



海景軒片皮鴨 (每日限量供應, 建議 24 小時前預訂)

\$898

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
Selection of second course

\$238

銀芽炒鴨絲
Sautéed 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

魚湯鴨崧稻庭麵
Inaniwa Udon, Shredded Duck, Fish Broth



家禽
Poultry

	(半隻/隻) (Half/ Whole)
八珍扒米鴨 每日限量供應, 建議 24 小時前預訂 Braised Boneless Duck with Assorted Seafood Daily limited supply, 24-hour advance notice recommended	\$378 / \$758
沙窩鹽焗雞 🍗 Baked Salted Chicken	\$299/ \$598
煙燻脆皮茶皇雞 🍗 Tea Smoked Crispy Chicken	\$299/ \$598
江南百花雞 Pan-fried Sliced Chicken, Shrimp Mousse	\$308/ \$656
當紅脆皮雞 Crispy Roasted Chicken	\$299/ \$598
荷香蒸污糟雞 Steamed Chicken, Preserved Vegetables, Dates, Lotus Leaf	\$299/ \$598
	例牌 Standard Portion
啫啫鮑魚雞煲 Braised Chicken, Abalone, Chestnut	\$448
九製話梅雞 🍗 Braised Chicken, Dried Sweet Plums	\$268
翠盞潤腸鴿崙 Stir-fried Minced Pigeon, Preserved Liver Sausage, Lettuce Leaves	\$268



肉類
Pork, Beef and Lamb

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, Pork, Water Chestnuts (Per Person)	\$118
	例牌 Standard Portion
香酥牛肋肉  Deep-fried Beef Brisket, Garlic, Spice Salt	\$428
黑白蒜煎安格斯牛肉 Pan-fried Diced Angus Beef Tenderloin, Black and Fresh Garlics	\$368
桂花葡提牛柳粒 Wok-fried Diced Angus Beef Tenderloin, Osmanthus-flavored Raisins	\$368
客家咸菜清湯牛腩 Braised Beef Brisket, Pickles, Bouillon	\$308
遠年陳皮蒸牛肉餅 Steamed Minced Beef, Dried Aged Tangerine Peel	\$288
鳳梨咕嚕肉 Sweet and Sour Pork, Pineapple, Bell Peppers	\$288
蜜梅京燒骨  Deep-fried Pork Spare Ribs, Honey Plum Sesame Sauce	\$298
家鄉蛋皇肉 Deep-fried Pork Roll, Salty Egg Yolk	\$298
馬蘭頭松茸蒸肉餅 Steamed Minced Pork, Matsutake Mushrooms, Vegetables	\$248



時蔬/豆腐 Vegetables and Beancurd

欖菜玉珠 每日限量供應建議 24 小時前預訂 \$268
Braised Winter Melon Balls filled with Black Olives Daily limited supply
24-hour advance noticed recommended

例牌
Standard
Portion

竹笙琵琶豆腐  \$248
Braised Bean Curd, Bamboo Fungus

紅燒姬松茸豆腐 \$238
Braised Bean Curd, Agaricus Mushrooms

鳳巢花椒露筍素雞丁 \$238
Wok-fried Chinese Dough, Cashew Nuts, Seasonal Vegetables

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
Mushroom Sauce

麻婆素肉豆腐 \$228
Braised Bean Curd, Vegan Meat, Chili Sauce

三色津白 \$208
Simmered Tianjin Cabbage, Mushrooms, Carrots, Kale

陳醋素脆鱈  \$188
Deep-fried Sliced Black Mushrooms, Vinegar



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	\$188
粟米齋粥 (每位) Congee, Sweet Corn (Per Person)	\$58
絲苗白飯 / 明火白粥 (每位) Steamed Rice / Plain Congee (Per Person)	\$30
	例牌 Standard Portion
鮮蟹肉桂花炒粉絲  Wok-fried Vermicelli, Crab Meat and Egg	\$288
龍皇珊瑚煎米粉 Fried Vermicelli, Braised Seafood, Egg White	\$288
魚湯本菇稻庭麵 Inaniwa Udon, Mushrooms, Fish Broth	\$268
鮑絲金菇撈麵 Braised Egg Noodles, Shredded Abalone, Enoki Mushrooms	\$248
砂鍋梅菜鴛鴦豬炒飯  Fried Rice, Roasted Pork Belly, Parma Ham, Preserved Vegetables	\$298
鮑粒鱈魚雞粒飯 Fried Rice, Diced Abalone, Octopus, Chicken, Abalone Sauce	\$298
頭抽和牛炒飯 Fried Rice, Australian Wagyu Beef, Egg, Superior Soy Sauce	\$288
葡汁牛油果海鮮焗飯 Baked Seafood Fried Rice, Avocado, Portuguese Sauce	\$268

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