



海景軒午餐  
Hoi King Heen Set Lunch

姬松茸菜膽燉鱈魚膠  
Double-boiled Fish Maw Soup,  
Agaricus Mushrooms, Cabbage

蟹子蟹肉鳳眼餃、五香鹹水角  
Steamed Shrimp Dumplings, Crabmeat, Crab Roe  
Deep-fried Glutinous Dumplings, Minced Chicken, Dried Shrimps

黑蒜香煎花蝦斑球  
Pan-fried Garoupa Fillet, King Prawn, Black Garlic

上湯蟲草花浸菜遠  
Poached Choi Sum, Cordyceps Flower, Supreme Soup

魚湯本菇稻庭麵  
Inaniwa Udon, Mushrooms, Fish Broth

招牌蛋白杏仁露  
Homemade Almond Cream, Egg White

每位\$388 Per Person (兩位起 Minimum Two Persons)

海景嘉福餐飲美食會 - Signature Club Member  
每位\$338 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 10% service charge



嘉福行政午餐  
Grand Stanford Executive Set Lunch

五糧液桂花蜂蜜叉燒、香蔥海蜇  
Barbecued Pork, Osmanthus Honey, Wuliangye  
Jellyfish, Spring Onions

羊肚菌鮑魚灌湯餃  
Double-boiled Abalone Dumpling, Morel Mushrooms, Superior Soup

藏紅花筍尖蝦餃、芹香火鴨蒸粉粿、蒜香鮮蝦春卷  
Steamed Shrimp Dumplings, Saffron  
Steamed Roasted Duck Dumplings, Chinese Celery, Preserved Vegetables  
Deep-fried Shrimp Spring Rolls

魚湯杞子浸時蔬  
Poached Seasonal Vegetables, Wolfberry, Fish Broth

主食 (每檯任擇一款)  
Main Course (Each Table Select One Dish)

蟹肉荷葉飯 或 雪菜蟹肉炆鴛鴦米  
Fried Rice Wrapped Lotus Leaf, Crab Meat, Chicken, Mushrooms  
Or  
Braised Vermicelli, Rice Noodle, Crab Meat,  
Preserved Vegetables

石榴椰果甘露  
Chilled Sago Cream, Pink Guava, Coconut Jelly

每位\$428 Per Person (兩位起 Minimum Two Persons)

海景嘉福餐飲美食會 – Signature Club Member  
每位\$378 Per Person (兩位起 Minimum Two Persons)

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精選點心  
Dim Sum Selections

蒸點 Steamed

羊肚菌鮑魚灌湯餃 Double-boiled Abalone Dumpling, Morel Mushrooms, Superior Soup	\$178
上湯金魚餃 (三件 3 pieces)  Steamed Garoupa Dumplings, Bouillon	\$123
藏紅花筍尖蝦餃 (四件 4 pieces)  Steamed Shrimp Dumplings, Saffron	\$100
三星燒賣 (三件 3 pieces) Steamed Pork Dumplings (Fish Maw, Dried Oyster, Black Moss)	\$99
蟹子蟹肉鳳眼餃 (三件 3 pieces) Steamed Shrimp Dumplings, Crabmeat, Crab Roe	\$99
牛肝菌小籠包 (三件 3 pieces) Steamed Pork Dumplings, Porcini Mushrooms, "Shanghai" Style	\$88
芹香火鴨蒸粉粿 (三件 3 pieces) Steamed Roasted Duck Dumplings, Chinese Celery, Preserved Vegetables	\$81
山竹牛肉球 (三件 3 pieces) Steamed Minced Beef Balls, Beancurd Sheet	\$81
蜜汁叉燒包 (三件 3 pieces) Steamed Barbecue Pork Buns	\$75
如意上素福袋 (三件 3 pieces) Steamed Vegetarian Dumplings, Fungus, Beetroot, Black Moss	\$72
瑤柱有機糙米雞 (二件 2 pieces) Steamed Organic Glutinous Rice, Conpoy, Minced Chicken	\$68

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精選點心  
Dim Sum Selection

香脆精點 Fried

X.O.醬芋頭糕 Wok-fried Traditional Taro Cake, X.O. Sauce	\$98
雪山酥皮餐包 (三件 3 pieces) Baked Barbecue Pork Buns	\$81
五香鹹水角 (三件 3 pieces) Deep-fried Glutinous Dumplings, Minced Chicken, Dried Shrimps	\$81
櫻花蝦蘿蔔絲酥 (三件 3 pieces) Baked Turnip Puff Pastry, Sakura Shrimps	\$81
客家煎芝麻茶粿 (三件 3 pieces)  Pan-fried Rice Dumplings, Minced Chicken, Peanuts, Black Sesame	\$81
蒜香鮮蝦春卷 (三件 3 pieces) Deep-fried Shrimp Spring Rolls	\$81

腸粉 Steamed Rice Flour Rolls

芹香鮮蝦腸粉 Steamed Rice Flour Rolls, Shrimps, Chinese Celery	\$118
蘆筍帶子腸粉 Steamed Rice Flour Rolls, Scallops, Asparagus	\$118
金包銀腸粉 Steamed Rice Flour Rolls, Sergestid Shrimps, Turnip, Crispy Beancurd Sheet	\$98
蜂蜜叉燒腸粉 Steamed Rice Flour Rolls, Honey Barbecued Pork	\$98
X.O.醬銀芽煎腸粉 Pan-fried Rice Flour Rolls, Bean Sprouts, Onion, X.O. Sauce	\$98



## 海景軒盛宴 Hoi King Heen Set Menu

### 嘉福小花碟

桂花蜜脆鱈、客家煎芝麻茶粿、五糧液桂花蜂蜜叉燒

#### Hoi King Heen Deluxe Appetisers

Deep-fried Eel, Osmanthus Honey Sauce

Pan-fried Rice Dumplings, Minced Chicken, Peanuts, Black Sesame  
Wuliangye Barbecued Pork, Osmanthus Honey, Wuliangye

### 日月貝海底椰燉豬腱

Double-boiled Pork Shank Soup, Dried Asian Moon Scallops, Sea Coconut

### 松茸百花鱈魚卷

Steamed Cod Fish, Matsutake Mushrooms, Shrimp Mousse

*Chardonnay, Tiansai Vineyards, Skyline of Gobi, Selection, 2021/2022, Xinjiang, China*

### 津菜鮑魚粿

Braised Abalone Dumplings, Tianjin Cabbage

### 煙燻脆皮茶皇雞

Tea Smoked Crispy Chicken

*Malbec, Xige Estate, N28, 2022, Ningxia, China*

### 避風塘牛腩

Deep-fried Beef Brisket, Garlic, Chili, Black Bean

### 砂鍋梅菜鴛鴦豬炒飯

Fried Rice, Roasted Pork Belly, Parma Ham, Preserved Vegetables

酥皮雪燕杏仁蛋撻、桂花酒釀麻糬芝士布甸

Baked Almond Tarts, Snow Swallow

Osmanthus Cheese Pudding, Mochi, Fermented Rice

每位 \$1,088 (兩位起)

Per Person (Minimum Two Persons)

海景嘉福餐飲美食會 每位 \$988 (兩位起)

Signature Club Member

Per Person (Minimum Two Persons)

*Additional \$228 for wine pairing*

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## 海景軒套餐 Hoi King Heen Tasting Menu

### 四式小花碟

客家煎芝麻茶粿、香蔥拌海蜇、沙薑豬手粒、茶香燻素鵝

### Hoi King Heen Appetisers

Pan-fried Black Sesame Rice Dumplings, Chicken, Peanuts

Jellyfish, Spring Onions

Marinated Pork Knuckle, Sand Ginger

Tea-smoked Vegetarian Beancurd Sheet Roll

*Riesling Spätlese, Weingut S.A. Prum, Magnum Bottle, 2013, Mosel, Germany*

### 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

Wok-fried Garoupa Fillet, King Prawn, Spring Onion, Ginger

*Chardonnay, Tiansai Vineyards, Skyline of Gobi, Selection, Xinjiang, China*

### 京蔥醬燒遼參

Braised Sea Cucumber, Leeks

*Pinot Noir, Baron Philippe de Rothschild, 2022, Languedoc, France*

### 家鄉蛋皇肉

Crispy Pork Belly, Salty Egg Yolk

*Malbec, Xige Estate, N28, 2022, Ningxia, China*

### 竹筴五秀蔬

Wok-fried Lily Bulbs, Gingko 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 Sago Cream, Pink Guava, 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 \$368 for wine pairing*

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## 無麩質精選 Gluten Free Selections

### 點心

#### Dim Sum

海景蝦餃皇 (四件 4 pieces) \$88  
Steamed Shrimp Dumplings

香麻牛肉餃 (三件 3 pieces) \$75  
Steamed Spicy Beef Dumplings

煎菜肉餃子 (三件 3 pieces) \$75  
Pan-fried Pork Dumplings

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

### 湯

#### Soup

竹筍海鮮清湯 (每位) \$148  
Double-boiled Seafood Soup, Bamboo Piths (Per Person)

蘆薈珍菌竹筍湯 (每位) \$138  
Double-boiled Mushrooms Soup, Aloe, Bamboo Piths (Per Person)

### 主菜

#### Main Dish

蘆筍炒星斑球 \$708  
Wok-fried Garoupa Fillet, Asparagus

西蘭花炒帶子 \$368  
Pan-fried Scallops, Broccoli

黑白蒜炒安格斯牛肉 \$368  
Pan-fried Diced Angus Beef Tenderloin, Black Garlic

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	\$138
Marinated Beef Tripe, Chili Spicy Sauce, Peanuts	
沙薑豬手粒 	\$138
Marinated Pork Knuckle, Sand Ginger	
香蔥拌海蜇	\$128
Jellyfish, Spring Onions	
茶香燻素鵝 	\$118
Tea-smoked Vegetarian Beancurd Sheet Rolls	
頭抽醬瓜皮 	\$108
Marinated Watermelon Peel, Soy-Vinegar Sauce	

### 熱盤 HOT

鮮明蝦窩貼	\$298
Deep-fried Shrimp Toast	
椒鹽田雞腿	\$218
Deep-fried Frog Legs, Garlic, Chili	
避風塘軟殼蟹	\$198
Deep-fried Soft-shell Crab, Garlic, Chili, Black Beans	
鳳城鯪魚球	\$158
Deep-fried Dace Fish Balls, Black Moss, Preserved Clam Sauce	
酥炸白飯魚 	\$158
Deep-fried Whitebait, Spicy Salt	
香煎蓮藕餅	\$158
Pan-fried Lotus Root Cakes, Dace Fish, Black Moss, Coriander	





## 燒味 Barbecued

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)	\$1,500
玫瑰豉油雞 (半隻 / 隻)	\$299 / \$598
Marinated Chicken, Soy Sauce (Half / Whole)	
秘製雞汁浸雞 (半隻 / 隻)	\$299 / \$598
Poached Chicken, Superior Chicken Broth (Half / Whole)	
脆香乳鴿 (隻)	\$148
Crispy Roasted Pigeon (Each)	
	例牌
	Standard
	Portion
五糧液桂花蜜叉燒	\$298
Barbecued Pork, Osmanthus Honey, Wuliangye	
脆皮燒腩肉	\$248
Crispy Roasted Pork Belly	
琵琶燒乳鴨 (每隻) 	\$368
Roasted Baby Duck (Each)	

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湯 / 羹  
Soup

四寶燉萬壽果 (每位) 	\$248
Double-boiled Papaya Soup, Fish Maw, Assorted Seafood (Per Person)	
花膠菜膽燉北菇 (每位)	\$248
Double-boiled Fish Maw Soup, Mushrooms, Cabbage (Per Person)	
日月貝海底椰燉豬腱 (每位) 	\$238
Double-boiled Pork Shank Soup, Dried Asian Moon Scallop, 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 Soup, Beancurd (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, Chicken, Bamboo Piths (Per Person)	
蘆薈珍菌竹筍湯 (每位)	\$138
Double-boiled Mushrooms Soup, Aloe, Bamboo Piths (Per Person)	
紅燒竹筍三絲羹 (每位)	\$128
Braised Vegetables Soup, Bamboo Piths, Fungus, 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 White, Bird's Nest, Conpoy	\$368
蛋白燕窩炒鮮奶 Scrambled Egg White, Bird's Nest, Fresh Milk	\$308



海味 / 鮑魚  
Dried Seafood / 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
鮑魚一品煲 Braised Sliced Abalone, Sea Cucumber, Fish Maw, Black Mushrooms	例牌 Standard Portion \$1,128
京蔥醬燒遼參 Braised Sea Cucumber, Leeks	\$888
津菜鮑魚糰  Braised Abalone Dumplings, Black Moss, Tianjin Cabbage	\$398
滑蛋花膠柳 Scrambled Egg, Fish Maw, Spring Onions	\$408



## 生猛海鮮 Live Seafood

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



## 海鮮 Seafood

鴛鴦蝦球 (每位) Wok-fried Prawns, Wasabi, Black Sesame Sauce (Per Person)	\$118
花雕蛋白蒸鮮蟹钳 (每位) Steamed Fresh Crab Claw, Egg White, Chinese Yellow Wine (Per Person)	\$298
香酥釀蟹蓋 (每位)  Deep-fried Crab Shell, Crab Meat, Onions (Per Person)	\$308
焗釀蟹肉牛油果 (每位)  Baked Avocado, Crab Meat, Onions (Per Person)	\$188
香酥百花炸蟹钳 (每位) Deep-fried Crab Claw, Shrimp Mousse (Per Person)	\$188
葡汁焗釀響螺 (每位) Baked Sea Conch, Chicken, Mushrooms, Onions, Portuguese Sauce (Per Person)	\$208
	例牌 Standard Portion
三蔥東星斑球煲 Wok-fried Garoupa Fillet, Assorted Onions	\$708
荷香古法蒸斑球 Steamed Garoupa Fillet, Shredded Pork, Mushrooms	\$708
砂窩煎封銀鱈魚 Pan-fried Cod Fish Fillet, Honey Soy Sauce	\$538
松茸百花鱈魚卷  Steamed Cod Fish, Matsutake Mushrooms, Shrimp Mousse	\$538
北葎紅棗蒸甲魚 Steamed Soft-shell Turtle, Red Dates, Chinese Herbs	\$488
龍船豉味桂花球 Wok-fried Mandarin Fish Fillet, Black Bean, Pine Nuts	\$468

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## 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 Garoupa Belly, Bitter Melon, Beancurd Sheets	
家鄉生煎魚咀	\$338
Pan-fried Fish Head, Garlic	
桂花蜜脆鱈 	\$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 Sichuan Peppercorn	
X.O.醬百花煎釀帶子	\$408
Pan-fried Scallops, 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, Spring Onion, Ginger	
鮑汁蝦子柚皮	\$208
Braised Pomelo Peel, Shrimp Roe, Abalone Sauce	

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## 香辣精選 Spicy Specialties

	例牌 Standard Portion
鮮花椒蒸星斑球  Steamed Garoupa Fillet, Fresh Sichuan Peppercorn	\$708
麻婆豆腐龍蝦球  Braised Lobster, Beancurd, Garlic, Chili Sauce	\$708
布衣醬辣雞煲 (半隻 / 隻)  Braised Chicken, Shredded Pork, Bamboo Piths, Lotus Seeds, Black Fungus, Dried Chili, Coriander (Half / Whole)	\$328 / \$656
避風塘銀鱈魚 Deep-fried Cod Fish Fillet, Garlic, Chili, Black Bean	\$538
酸菜桂花魚片  Simmered Mandarin Fish Fillet, Pickle, Hot Chili	\$468
剝椒蒸魚頭 Steamed Fish Head, Chopped Chili	\$338
辣子田雞腿 Wok-fried Frog Legs, Dried Chili, Spring Onion	\$338
川味水煮牛肉 Simmered Beef, Black Fungus, Bean Sprout, Vermicelli, 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

\$238

Selection of second course

銀芽炒鴨絲

Wok-fried 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

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Dishes might contain pork. All prices are in Hong Kong dollars and are subject to a 10% service charge



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 \$378 / \$758  
Braised Boneless Duck, Assorted Seafood, Chicken, Pork, Mushrooms  
Daily limited supply, 24-hour advance notice recommended

砂窩鹽焗雞  \$299 / \$598  
Salt-Baked Chicken

煙燻脆皮茶皇雞  \$299 / \$598  
Tea Smoked Crispy Chicken

江南百花雞 \$308 / \$656  
Pan-fried Sliced Chicken, Shrimp Mousse

當紅脆皮雞 \$299 / \$598  
Deep-fried Crispy Chicken

荷香蒸污糟雞 \$299 / \$598  
Steamed Chicken, Preserved Vegetables, Dates, Lotus Leaf

例牌  
Standard  
Portion  
\$448

啫啫鮑魚雞煲  
Braised Chicken, Abalone, Chestnuts

九製話梅雞  \$268  
Braised Chicken, Dried Sweet Plums

翠盞潤腸鴿崧 \$268  
Stir-fried Minced Pigeon, Preserved Liver Sausage, Pine Nuts, Lettuce Leaves



肉類  
Pork / Beef

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, Minced Pork, Water Chestnuts (Per Person)	\$118
	例牌 Standard Portion
避風塘牛腩  Deep-fried Beef Brisket, Garlic, Chili, Black Beans	\$428
黑白蒜煎安格斯牛肉 Pan-fried Diced Angus Beef Tenderloin, Black Garlic	\$368
桂花葡提牛柳粒 Wok-fried Diced Angus Beef Tenderloin, Raisins, Osmanthus Sauce	\$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 Sauce	\$298
家鄉蛋皇肉 Crispy Pork Belly, Salty Egg Yolk	\$298
馬蘭頭松茸蒸肉餅 Steamed Minced Pork, Matsutake Mushrooms, Vegetables	\$248

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時蔬 / 豆腐  
Vegetables / Beancurd

欖菜玉珠 每日限量供應建議 24 小時前預訂 Braised Winter Melon Balls, Black Olives (Daily limited supply 24-hour advance noticed recommended)	\$268
	例牌 Standard Portion
竹笙琵琶豆腐  Deep-fried Beancurd, Mushrooms, Bamboo Piths	\$248
紅燒姬松茸豆腐 Braised Beancurd, Agaricus Mushrooms	\$238
鳳巢花椒露筍素雞丁 Wok-fried Chinese Dough, Cashew Nuts, Seasonal Vegetables	\$238
南乳溫公齋煲 Braised Mixed Vegetables, Assorted Mushrooms, Preserved Beancurd Sauce	\$238
黑椒素肉生菜包 Stir-fried Minced Vegan Meat, Black Pepper, Lettuce Leaves	\$228
山珍醬素肉四季豆 Wok-fried String Beans, Vegan Meat, Preserved Black Olives, Yunnan Termite Mushrooms Sauce	\$228
麻婆素肉豆腐 Braised Beancurd, Vegan Meat, Chili Sauce	\$228
三色津白 Simmered Tianjin Cabbage, Mushrooms, Carrots, Kale	\$208
陳醋素脆鱧 Deep-fried Sliced Black Mushrooms, Vinegar	\$188



## 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	\$198
粟米齋粥 (每位) Congee, Sweet Corn (Per Person)	\$68
絲苗白飯 / 明火白粥 (每位) Steamed Rice / Congee (Per Person)	\$30
	例牌 Standard Portion
鮮蟹肉桂花炒粉絲  Wok-fried Vermicelli, Crab Meat, Egg	\$298
龍皇珊瑚煎米粉 Fried Rice Noodles, Braised Seafood, Egg White	\$298
魚湯本菇稻庭麵 Inaniwa Udon, Mushrooms, Fish Broth	\$278
鮑絲金菇撈麵 Braised Egg Noodles, Shredded Abalone, Enoki Mushrooms	\$258
砂鍋梅菜鴛鴦豬炒飯  Fried Rice, Roasted Pork Belly, Parma Ham, Preserved Vegetables	\$308
鮑粒鱈魚雞粒飯 Fried Rice, Diced Abalone, Octopus, Chicken, Abalone Sauce	\$308
頭抽和牛炒飯 Fried Rice, Australian Wagyu Beef, Superior Soy Sauce	\$298
葡汁牛油果海鮮焗飯 Baked Seafood Fried Rice, Avocado, Portuguese Sauce	\$278

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