



屢獲殊榮的富豪金殿以精心炮製的高級粵菜、鮮魚菜式及精緻點心美食而馳名，加上佈置時尚典雅，備受高尚的饕客追捧。

作為城中知名食府之一，富豪金殿提供多種矜貴佳餚，食材尊貴，大廚擅長主理鮑魚、海參及花膠等菜式，絕對是您舉辦喜慶活動及商務晚宴的理想場地。

粵菜源自中國南部廣東省地區，為中國八大名菜之一，並經各地廣東移民宣揚，令其菜式發揚光大。

粵菜是中國菜式之中較清淡及健康的一種，並提倡短時間烹調以保留食物的鮮味，以帶出餸菜的原汁原味。雖然有不計其數的烹調方法，但以炒、蒸、煎及炸最為普遍。而醬汁主要以豉油、醋、糖、鹽、薑、蔥及蒜頭烹調而成，以提升菜式的鮮味。

Discover some of the most acclaimed dishes at Regal Palace. Regal Palace serves authentic and refined Cantonese cuisine with a choice of live fish, dim sum delicacies, signature and award-winning dishes in a splendid setting.

As one of the perfect dining venues for hosting celebratory banquets and business dinners in town, Regal Palace is also renowned for serving classy and fine Chinese delicacies like abalone, sea cucumber and fish maw on its menu.

Cantonese cuisine comes from Guangdong Province in southern China and is one of the Eight Culinary Traditions of Chinese cuisine. Its prominence outside China is due to the large number of early emigrants from Guangdong.

Cantonese cooking is somewhat lighter and healthier than other regional Chinese cuisines. To bring out the freshness of the food, Cantonese cooking traditionally requires the shortest cooking time. Preparation methods usually involve stir-fry, steam, pan-fry and deep-fry. Sauces are made from ingredients like soy sauce, vinegar, sugar, salt, ginger, spring onion and garlic to enhance flavours.



相片只供參考
Photo is for reference only

金湯珍珠香茜魚蓉羹 Braised Fish Soup with Egg White and Carrot

旅遊發展局主辦美食之最大賞
Hong Kong Tourism Board - Best of the Best Culinary Awards



至高榮譽金獎名饌
Gold with Distinction Award Dishes

芙蓉黃金蝦

Golden Prawn with Salty Egg Yolk and Sauteed Fresh Milk

\$538 五隻 5 pieces

茶皇燻雞

Smoked Crispy Chicken with Supreme Tea Leaf

\$288 半隻 half bird

\$538 每隻 whole bird



金獎名饌
Gold Award Dishes

金湯珍珠香茜魚蓉羹

Braised Fish Soup with Egg White and Carrot

\$138 每位 per person



富貴櫻花蝦蛋白炒飯

Fried Rice with Dried Baby Shrimps and Ham

\$228

另收茶芥及加一服務費

Prices are subject to tea, condiment and 10% service charges



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濃雞汁燴花膠扒 Braised Fish Maw with Chicken Broth

富豪金殿招牌菜式

Regal Palace Signature Dish

	港幣 HK\$
濃雞汁燴花膠扒 Braised Fish Maw with Chicken Broth	\$788
紅花汁魚肚燴花膠 Stewed Twin Fish Maw with Thick Carrot Sauce	\$538
窩燒龍躉脊鱈 Braised Garoupa with Pork Belly and Beancurd with Brown Sauce in Casserole	\$538
美極香煎大虎蝦 Pan-fried Tiger Prawn with Maggi Sauce	\$468 (三隻 3 pieces)
漁香珍菌花膠海參煲 Braised Fish Maw and Sea Cucumber with Fungus and Spicy Sauce in Casserole	\$428
碧綠鮑汁花菇扣鵝掌煲 Braised Goose Web with Mushroom and Vegetable in Abalone Sauce	\$388
上海原件滷肉排 Braised Spare Rib Shanghai Style	\$288
黑魚子鮑汁煎珍寶蠔 Fried Oyster with Caviar in Abalone Sauce	\$368
金牌咖喱牛筋腩煲 Braised Beef Brisket with Curry Sauce in Casserole	\$268
醬燒琵琶鵝 (須一天前預定 1-day advance order) Roasted Crispy Goose in Home-made Sauce	\$788 (每隻 each)
芝士焗釀鮮蟹蓋 Baked Stuffed Crab Shell with Cheese	\$148 (每隻 each)
葡汁焗釀響螺 Baked Whelk Stuffed with Portuguese Sauce	\$138 (每隻 each)

另收茶芥及加一服務費

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小食 Snack

港幣 HK\$

脆皮牛坑腩
Deep-fried Beef Brisket

\$168

黃金軟殼蟹
Deep-fried Soft Shell Crab with Salty Egg Yolk

\$138

老陳皮柚蜜汁廣島蠔
Fried Oysters with Dried Citrus Peel Honey Pomelo Sauce

\$138

滷水和牛脷
Marinated Sliced Ox Tongue

\$138

蒜片燒汁牛柳粒
Fried Beef Tenderloin with Garlic in Gravy Sauce


\$118

風味滷素鮑魚
Marinated Sliced Vegetarian Abalone

\$118

 桂花鮮淮山
Marinated Yam with Osmanthus

\$88

 子薑松花皮蛋
Preserved Egg with Young Ginger

\$88

燕窩 · 湯羹

Bird's Nest · Soup

港幣 HK\$

鮑魚淮杞桂圓燉花膠

Double Boiled Fish Maw Soup with Abalone, Longan, Yam and Medlar

\$198 (每位 per person)

花旗參麥冬大棗燉花膠

Double Boiled Fish Maw Soup with Ginseng and Red Dates

\$178 (每位 per person)

秘製濃湯肘子菜膽燉花膠

Double Boiled Fish Maw Soup with Yunnan Ham and Cabbage

\$178 (每位 per person)

龍皇太子羹

Braised Scallop Soup with Lobster and Bean Curd

\$98 (每位 per person)

\$298 (例 per portion)

花膠瑤柱海味羹

Braised Fish Maw Soup with Conpoy and Dried Seafood

\$88 (每位 per person)

\$268 (例 per portion)

杏汁燉官燕*

Sweetened Double Boiled Superior Bird's Nest in Almond Cream*

\$688 (每位 per person)

* 所有優惠及現金券恕不適用於此推廣菜式

* Discount and Cash voucher are not applicable to these dishes

另收茶芥及加一服務費

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三頭原隻湯鮑魚 Braised Abalone in Oyster Sauce

鮑魚・海味

Abalone • Dried Seafood

	港幣 HK\$
30頭吉品鮑魚扣海參鵝掌* Braised Whole Abalone with Sea Cucumber and Goose Web*	\$518 (每位 per person)
原隻六頭鮑魚扣花膠* Braised Whole Abalone with Fish Maw in Oyster Sauce*	\$328 (每位 per person)
原隻六頭鮑魚扣鵝掌* Braised Whole Abalone with Goose Web in Oyster Sauce*	\$298 (每位 per person)
鮑魚汁花膠燴海參 Braised Fish Maw and Sea Cucumber in Abalone Sauce	\$188 (每位 per person)
鮑魚汁花膠扣鵝掌 Braised Fish Maw and Goose Web in Abalone Sauce	\$188 (每位 per person)
鮑魚汁海參扣鵝掌 Braised Sea Cucumber and Goose Web in Abalone Sauce	\$188 (每位 per person)

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明爐燒味

Barbecued

	港幣 HK\$
北京片皮鴨 (需時三十分鐘 30 minutes to serve) Roasted Peking Duck*	\$618 (每隻 whole bird)
金牌貴妃雞 Marinated Chicken with Spices	\$538 (每隻 whole bird) \$288 (半隻 half bird)
瓦罉豉油雞 Marinated Chicken with Soya Sauce*	\$538 (每隻 whole bird) \$288 (半隻 half bird)
乳豬雙拼 Roasted Suckling Pig Platter	\$338
燒味雙拼 (叉燒、油雞、切雞或燒腩仔) Barbecued Combination Platter (Barbecued Pork, Soya Chicken, Steamed Chicken or Crispy Pork Brisket)	\$298
金陵乳豬 Roasted Suckling Pig	\$1488 (每隻 whole bird) \$798 (半隻 half bird) \$268
明爐燒鵝 Roasted Goose	\$788 (每隻 whole bird) \$408 (半隻 half bird) \$228
蜜汁黑豚叉燒 Barbecued Pork with Honey Sauce	\$248

另收茶芥及加一服務費

Prices are subject to tea, condiment and 10% service charges

海鮮 Seafood

港幣 HK\$

游金帶子皇

Stir-fried Scallop with Curry Butter Sauce served with Portobello and Vegetables Bean Curd Roll

\$368 (兩位 per 2 persons)

自家製櫻花蝦醬爆龍蝦球

Stir-fried Lobster Fillet with Sakura Shrimp Sauce

\$438

香煎龍躉扒

Pan-fried Giant Garoupa with Spring Onion

\$368

芙蓉珍珠星斑片

Sauteed Sliced Garoupa with Egg White and Minced Ham

\$318

上湯煎釀百花玉帶

Pan-fried Scallop Stuffed with Shrimp Paste

\$278

香檸脆皮鱈魚球

Fried Crispy Cod in Lemon Sauce

\$268

火腩生根桶蠔煲

Braised Oyster with Pork Belly and Beancurd Puff in Casserole

\$338

百花炸釀蟹拑

Deep-fried Stuffed Crab Claws

\$158 (兩隻 per 2 pieces)

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* Discount and Cash voucher are not applicable to these dishes

家禽 · 肉類

Poultry · Meat

	港幣 HK\$
脆皮龍崗雞 Deep-fried Crispy Chicken	\$538 (每隻 whole bird) \$288 (半隻 half bird)
荔茸香酥鴨 Deep-fried Duck with Mashed Taro	\$458 (每隻 whole bird) \$228 (半隻 half bird)
黑醋滷牛脊肉 Braised Beef Sirloin with Black Vinegar	\$328
香煎櫻花蝦極黑豚肉餅 Pan-fried Kurobuta Pork Cake with Sakura Shrimp	\$288
水煮牛肉 Stewed Beef with Hot Chili Oil	\$238
欖香焗肉排煲 Braised Pork Spare Rib with Preserved Black Olive and Pepper in Casserole	\$228
清湯牛坑腩 Poached Beef Brisket in Supreme Soup	\$228
脆皮燒乳鴿 Roasted Crispy Pigeon	\$158 (每隻 whole bird)

另收茶芥及加一服務費

Prices are subject to tea, condiment and 10% service charges

健康菜式 (以少鹽、少糖、少油製作)

Healthy Dishes (Cooked with less salt, sugar and oil)

港幣 HK\$

鮑汁柚皮唐生菜

Braised Pomelo Skin and Chinese Lettuce in Abalone Sauce

\$188

鮮淮山蟲草花雪棗浸素餃

Braised Vegetable Dumplings with Cordyceps Flowers and Fresh Yam

\$188

惹味南北和什菜煲

Stir-fried Mixed Vegetables with Carrot and Mushroom

\$188

翡翠百合銀杏浸鮮腐竹

Braised Bean Curd Sheet and Lily Bulb with Ginkgo and Vegetable

\$188

養生素食

Vegetarian Dishes

港幣 HK\$

雞縱菌燴六錦

Sauteed Termite Mushroom with Fungus, Ginkgo and Celery

\$188

鮮淮山黑木耳什菜煲

Braised Assorted Vegetables with Yam and Black Fungus in Casserole

\$188

法海蒲團

Braised Mixed Fungus and Mushrooms Wrapped in Bean Curd Sheet

\$188

羅漢扒白靈菇

Braised Bailing Mushroom and Mixed Fungus

\$188

另收茶芥及加一服務費

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飯 · 麵

Rice · Noodles

	港幣 HK\$
鮑魚花膠薑蔥撈粗麵 Braised Noodles with Abalone, Fish Maw, Ginger and Spring Onion	\$298
窩燒鮑魚雞粒炒飯 Braised Fried Rice with Diced Abalone and Chicken	\$258
黑松露帶子炆伊麵 Braised E-Fu Noodles with Scallop in Truffle Sauce	\$238
一品御膳炒飯 Fried Rice with Seafood, Ginger, Medlar and Black Sesame	\$238
翡翠八寶羅漢辨麵 Braised Noodles with Mixed Fungus and Vegetable	\$188
蟹肉乾煎新竹米粉 Fried Rice Vermicelli with Crabmeat	\$218
XO醬乾炒牛河 Fried Rice Noodles with Beef in XO Sauce	\$218
揚州炒飯 Fried Rice with Shrimps and Barbecued Pork "Yang Zhou" Style	\$188

此餐牌中列出的食物可能含有食物過敏原，如穀麥、蝦、蛋、大豆、魚、甲殼類動物、花生、堅果和奶類成分，可能會對某些人引起過敏反應。
Food products listed in this menu may contain food allergens such as cereal, shrimp, egg, soybean, fish, crustacean, peanut, tree nut and milk which could cause allergy reaction to certain population.

茗茶每位	Chinese Tea per person	\$23
小食每份	Welcome Snack portion	\$23
開瓶費每瓶	Corkage per bottle	\$200

另收茶芥及加一服務費
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