



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。

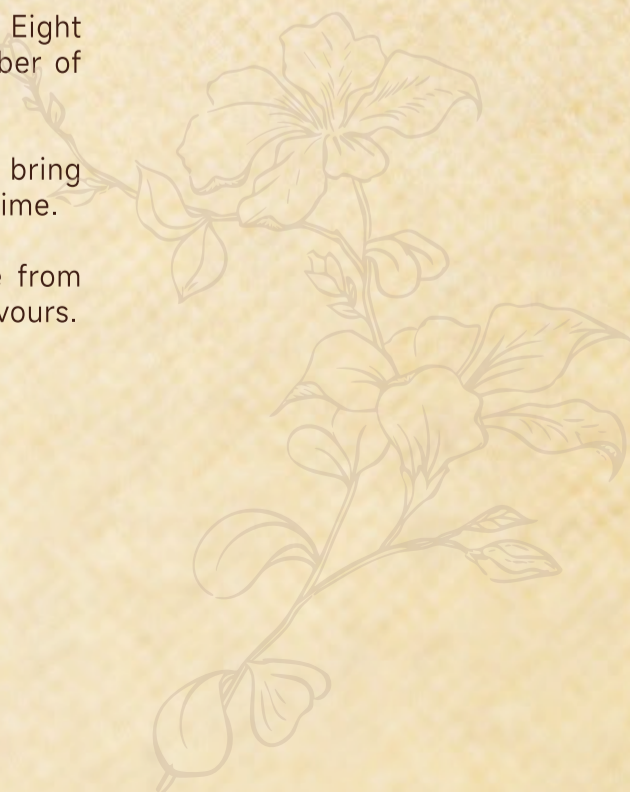
Discover some of the most acclaimed dishes at Regal Palace. Regal Palace serves authentic and refined Cantonese cuisine with a choice of live fish, dim sum delicacies, signature and award-winning dishes in a splendid setting.

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.



劉家成



師傅



富豪金殿行政總廚

Chef Lau Ka Shing,
Executive Chef of Regal Palace

富豪金殿行政總廚 劉家成師傅

劉家成師傅現任富豪金殿行政總廚，是當代粵菜界中兼具傳統底蘊與創新思維的靈魂人物。劉師傅對中菜藝術懷抱滿腔熱誠，其核心烹飪哲學始終圍繞著「不時不食」的古訓。他深信大自然有其運行的律法，唯有嚴選當季最飽滿、最鮮活的食材，方能捕捉到食物最靈魂的味道。在劉師傅的廚房裡，他以嚴謹的態度把關每一道工序，堅決杜絕任何不合時令、品質變異或烹調不當的食材，力求將大地的恩賜以最完美的姿態呈現於食客席前。

若要領略劉師傅「清而不濁，濃而不寡」的烹飪造詣，莫過於其享譽業界的招牌菜式——「花膠杏仁白玉湯」。這道菜是劉師傅將經典粵式滋補文化與細膩甜點工藝完美融合的結晶。他巧妙地擷取了「杏汁豬肺湯」的清甜甘香與「蛋白杏仁茶」的香醇細滑，經過無數次的比例調配與火候試煉，才達到如絲般順滑的觸感。湯底杏香味濃且餘韻悠長，搭配滋補養顏的極品花膠，每一口都展現了師傅對味道平衡的精準控盤。這道湯品已超越了傳統食補的範疇，被饕客與評論家譽為「中式湯品中的流動藝術」。

劉師傅並不滿足於守舊，他擅長在傳統粵菜的紮實根基上，注入現代的審美與變革。他主理的菜餚不僅講究火候功力，更追求視覺上的賞心悅目，讓每一位蒞臨的饕客都能在傳統與創新的碰撞中，感受到粵菜跨越時代的生命力。

Chef Lau Ka Shing: A Visionary in Cantonese Cuisine

As the Executive Chinese Chef at Regal Palace, Chef Lau Ka Shing embodies a masterful blend of tradition and innovation in contemporary Cantonese cuisine. Rooted in the philosophy of "Seasonal Eating" (不時不食), he emphasizes the importance of selecting vibrant, seasonal ingredients to capture the true essence of each dish.

Chef Lau upholds rigorous standards in his kitchen, ensuring that only the freshest produce is used, showcasing nature's bounty in its finest form. His signature dish, the "Double-Boiled Fish Maw Soup with Almond Cream and Egg White," exemplifies his culinary artistry. This masterful creation elegantly combines the fragrance of traditional almond pig's lung soup with the velvety texture of almond tea, achieving unparalleled silkiness through meticulous craftsmanship. Revered by connoisseurs, this dish is celebrated as "liquid art in Chinese soup."

Beyond tradition, Chef Lau infuses modern aesthetics into the foundation of Cantonese cooking. His creations are not only notable for their exquisite Wok Hei but also for their stunning visual appeal. Guests are invited to experience the dynamic intersection of tradition and innovation, all through Chef Lau's transformative culinary vision..

Chef Lau Ka Shing,
Executive Chef of Regal Palace

金名獎饌

Gold Award Dishes

① 芙蓉黃金蝦



② 富貴櫻花蝦蛋白炒飯



金名饌 將獎

Gold Award Dishes

1 芙蓉黃金蝦 (5隻)

HK \$ 538

Braised Golden Prawn with Salty Egg Yolk and Sauteed Fresh Milk (5pcs)

茶皇燻雞

HK \$ 288
/ 半隻 half bird

HK \$ 538
/ 一隻 whole bird

Smoked Crispy Chicken with Supreme Tea Leaf

金湯珍珠香茜魚蓉羹

HK \$ 198
/ 每位 per person

Braised Fish Soup with Egg White and Carrot

2 富貴櫻花蝦蛋白炒飯

HK \$ 228

Fried Rice with Dried Baby Shrimps, Ham and Egg White



致敏源資訊

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富豪金殿 招牌菜

Regal Palace
Signature Dishes



4 白玉映輝澳洲龍蝦



5 低溫慢煮牛肋條配清酒鵝肝



7 花膠杏仁白玉湯



6 金殿佛跳牆燜飯



3 薑蓉雪裏紅蒸海魚



富田豪華金殿



招牌菜

Regal Palace
Signature Dishes

3 薑蓉雪裏紅蒸海魚

Steamed Garoupa with Preserved Vegetable and Ginger Essence

時價
/Market Price

首創龍蝦湯過橋金沙海參

Poached Golden Sand Sea Cucumber in Lobster Soup

HK \$ 888

4 白玉映輝澳洲龍蝦

Poached Australian Lobster with Butter and Cream

HK \$ 388

5 低溫慢煮牛肋條配清酒鵝肝

Slow-cooked Beef Short Ribs with Sake-marinated Foie Gras

HK \$ 388

6 金殿佛跳牆燜飯

Braised Rice with Abalone, Fish Maw, Sea Cucumber, Conpoy and Shiitake Mushrooms

HK \$ 388

7 花膠杏仁白玉湯

Double-Boiled Fish Maw Soup with Almond Cream and Egg White

HK \$ 238
/ 每位per person



致敏源資訊

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小食

Snacks



⑧ 麻辣小花膠



⑨ 老醋海蜇花



⑩ 金沙脆魚皮



小食

Snacks



8 麻辣小花膠 HK \$ 268

Marinated Fish Maw in Spicy Sauce

清酒醉鵝肝 HK \$ 238

Chilled Foie Gras Marinated in Sake

燻汁鱈魚 HK \$ 188

Wood-Smoked Cod Fish

9 老醋海蜇花 HK \$ 168

Marinated Jelly Fish in
Vinegar Sauce

10 金沙脆魚皮 HK \$ 118

Deep-fried Crispy Fish Skin with
Salty Egg Yolk

鹽香脆炸金粒豆腐 HK \$ 118

Deep-fried Crispy Golden Tofu
Bites with Salt and Garlic



致敏源資訊

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⑪ 原粒瑤柱竹笙燉鮑魚



⑫ 野生松茸螺頭燉海參



湯
Soup
羹
美



湯羹羹羹

Soup



雲南諾鄧火腿雞蓉燴燕窩

Braised Nuodeng Ham, Bird's Nest and Chicken Mousse Broth

HK \$ 368
/ 每位per person

11 原粒瑤柱竹筍燉鮑魚

Double-Boiled Abalone Soup with Bamboo Fungus and Conpoy

HK \$ 238
/ 每位per person

12 野生松茸螺頭燉海參

Double Boiled Sea Cucumber Soup with Sea Whelk and Matsutake

HK \$ 238
/ 每位per person

鮮拆蟹肉粟米魚肚羹

Braised Hot and Sour Soup with Seafood and Pepper

HK \$ 78
/ 每位per person

時令老火靚湯

Soup of the Day

HK \$ 268 HK \$ 78
/ 每例regular / 每位per person



致敏源資訊

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13 鮑魚汁香扣原隻花膠伴鵝掌



14 濃汁香扣黑毛豬釀原條關西遼參



15 原隻六頭鮑魚伴花膠

鮑魚海參
Abalone
and
Sea Cucumber

鮑魚海參

Abalone
and
Sea Cucumber

濃汁香扣 十八頭南非吉品鮑魚伴鵝掌

HK \$ 988
/ 每位per person

Braised 18-Heads South African Abalone
and Goose Web in Supreme
(Per Person)

13 鮑魚汁香扣 原隻花膠伴鵝掌

HK \$ 688

Braised Fish Maw and
Goose Web in Supreme Abalone Sauce

14 濃汁香扣黑毛豬 釀原條關西遼參

HK \$ 268
/ 每位per person

Braised Iberico Pork Stuffed
with Whole Sea Cucumber
in Supreme Abalone Sauce

蔥燒原條海參

HK \$ 238
/ 每位per person

Braised Sea Cucumber with Scallions

15 原隻六頭鮑魚伴花膠

HK \$ 198
/ 每位per person

Braised 6-Heads Abalone
and Fish Maw in Supreme Abalone Sauce



致敏源資訊

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18 吊炸妙齡乳鴿



17 蜜汁黑豚叉燒



16 古法黑椒燒鵝皇



明燒
爐味
Barbecued



明燒 爐味

Barbecued

即燒脆皮金豬

Roasted Crispy Marinated Suckling Pig

HK \$ 1488
/ 一隻 whole pig

16 古法黑椒燒鵝皇

Roasted Goose in Black Pepper Sauce

HK \$ 698
/ 一隻 whole

金陵片皮鴨

Roasted Crispy Peking Duck

HK \$ 668
/ 一隻 Whole

蒜味脆皮雞

Deep-Fried Crispy Chicken with Garlic

HK \$ 538
/ 一隻 whole bird

17 蜜汁黑豚叉燒

Barbecued Pork with Honey Sauce

HK \$ 268

脆皮燒腩仔

Roasted Crispy Pork Belly

HK \$ 188

18 吊炸妙齡乳鴿

Deep-fried Crispy Baby Pigeon

HK \$ 138



致敏源資訊

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海鮮

Seafood

19 金湯百花釀花膠



21 麻婆海參燒豆腐



20 黃金杏片沙律脆皮海花竹蝦球



海鮮

Seafood



砂鍋粉絲焗鮮鮑魚

HK \$ 388

Braised Fresh Abalone
with Vermicelli in Claypot

19 金湯百花釀花膠

HK \$ 368

Braised Fish Maw Stuffed
with Shrimp Pastes in Pumpkin Soup

20 黃金杏片沙律 脆皮海花竹蝦球

HK \$ 368

Deep-fried Crispy Kuruma Prawn
with Almond Salad Dressing

黑皮雞蹤菌香煎元貝

HK \$ 368

Pan-Fired Scallops
with Black Termite Mushrooms

XO醬鮮百合脆米炒鱈魚

HK \$ 368

Sautéed Cod Fillet with Fresh Lily Bulbs
and Crispy Rice in Regal XO Sauce

21 麻婆海參燒豆腐

HK \$ 368

Braised Sea Cucumber and
Soft Tofu in Spicy Sichuan Mapo Sauce



致敏源資訊

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家肉類

意

禽類

Poultry and
Meat

22 意大利黑醋排骨



家肉類

Poultry and Meat

香煎極品澳洲和牛肉

HK \$ 388

Pan-fried Australian Wagyu Beef

京蔥蒜片炒西班牙黑豚肉

HK \$ 288

Stir-fried Iberico Pork with
Scallions and Garlic Slices

22 意大利黑醋排骨

HK \$ 288

Braised Spare Ribs with
Italian Balsamic Vinegar

鮮沙薑豬肚香煎走地雞

HK \$ 288

Sautéed Chicken and
Pork Tripe with Sand Ginger

台式三杯汁安格斯牛肉粒

HK \$ 268

Sautéed Angus Beef Cubes
in Taiwanese Three-Cup Sauce

麻辣水煮牛肉

HK \$ 268

Szechuan Poached
Sliced Beef in Hot Chili Oil

辣子雞塊

HK \$ 268

Crispy Chicken with Dried Chilies

山楂紅研鳳梨脆咕嚕肉

HK \$ 228

Crispy Sweet and Sour
Pork with Pineapple and Hawthorn



致敏源資訊

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蔬菜

Vegetable

23 欖菜櫻花蝦炒澳洲蘆筍



蔬菜

Vegetable



濃湯手工魚腐浸青蔬

HK \$ 268

Poached Seasonal Greens with
Handmade Fish Tofu in Rich Fish Soup

23 欖菜櫻花蝦炒澳洲蘆筍

HK \$ 228

Wok-fried Australian Asparagus
with Sakura Shrimp and Olive Greens

金勾蝦乾肉崧啫啫百合鮮淮山

HK \$ 228

Fresh Chinese Yam and Lily Bulbs
with Dried Shrimp and
Minced Pork in Claypot

菜遠牛肝菌燒豆腐

HK \$ 208

Braised Tofu with Porcini
Mushrooms and Seasonal Greens

寧夏杞子汁浸時蔬

HK \$ 188

Poached Seasonal Vegetable in
Sweet Ningxia Goji Berry Broth



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五谷豐登



Rice and
Noodles

24 薑蔥鮑汁撈花膠麵



25 小蔥沙白蜆鴛鴦脆皮河粉



五穀豐登

Rice and Noodles



24 薑蔥鮑汁撈花膠麵

HK \$ 328

Braised Fish Maw with
Egg Noodles in Supreme Abalone Sauce

滑蛋海中蝦香煎麵

HK \$ 288

Crispy Cantonese Noodles
with Prawns and Scrambled Egg

龍蝦湯泡玲瓏脆米

HK \$ 268

Lobster Bisque with
Crispy Puffed Golden Rice

25 小蔥沙白蜆鴛鴦脆皮河粉

HK \$ 268

Sauteed and Deep-fried Flat Rice
Noodles and Clams

乾炒澳洲和牛河

HK \$ 248

Stir-fried Wagyu Beef with Flat Rice
Noodles in Supreme Soy Sauce



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茗茶每位

Chinese Tea per person

HK \$ 26

小食每份

Welcome Snack per portion

HK \$ 20

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