

富
豪
軒

REGAL
COURT



总厨招牌菜式推介

Chef's Signature Dishes

	A.R.P. RMB (¥)
蚝油原只南非鲍鱼 (10头) Braised Whole 10 head South African Abalone in Oyster Sauce (per head)	650
迷你浓汤焗焗焗 Braised Assorted Dried Seafood and Poultry with Winter Melon	300
鲍汁花胶扣蟹(只) Braised Fish-Meat with Goose Webbs with Abalone Sauce (per person)	170
鲍汁扒江参 (只) Braised Dried Sea Cucumber in Abalone Sauce (per person)	190
浓汤菜胆煲仔翅 (只) Stewed Shark's Fin with Chicken with Brassica in Casserole (per person)	300
低温慢煮三文鱼 (只) Slow Cooked Fillet of Salmon (per person)	40
蟹粉狮子头 (只) Minced Pork Ball served with Crab Roe in Soup (per person)	20
香煎法国鹅肝 (只) Pan-fried French Goose Liver (per person)	80
黑椒牛仔骨 (只) Pan-fried Beef Ribs with Black Pepper Sauce (per person)	40
琥珀芥末明虾球 Sautéed Prawn with Sweetened Walnut and Wasabi	80

餐前小食

Appetizers

	A.R.P. RMB (¥)
酱油海蜆 Sea Whelk flavoured with Soya Sauce	60
川辣牛展 Chilled Beef Shank flavoured with Sichuan Chili	40
风味鹅肝冻 Goose Liver Terrine	40
金钱牛肚 Ox Tripe flavoured with Soya Chiu Chiu Style	40
美极山鱿丝 Shredded Bai Ling Mushrooms with Moggie Sauce	40
盐焗凤爪 Baked Chicken Feet in Rock Salt	30
鲜蔬粘膏 Chinese Vegetable Salad served with Soya Sauce	30
香油拌木耳 Chilled Fresh Agaric Mushroom with Sesame Sauce	30
蟹籽翠时蔬 Fresh Vegetable served with Crab Roe	30
酥麻金针菇 Crispy Needle Mushrooms	30
陈醋拌鱼头 Jelly Fish flavoured with Aged Vinegar	50
珍品竹柏叶 Bamboo Fungus Skin in Soya Marinade	50
芥麦鲮鱼丝 Shredded Eel served with Buckwheat	42

燕窝篇

Bird's Nest

	A.R.P. RMB (¥)
高汤蟹肉捞官燕 (只) Supreme Bird's Nest with Crab Meat in Supreme Soup (per person)	540
蟹黄烩燕窝 (只) Braised Bird's Nest with Crab Spawen (per person)	210
海皇烩燕窝 (只) Braised Bird's Nest with Assorted Seafood (per person)	210
原只木瓜炖燕窝 (只) Double-boiled Bird's Nest in Whole Papaya (per person)	270
原只木瓜燕高炖雪蛤 (只) Double-boiled Bird's Nest and Haema in Whole Papaya (per person)	80
红莲炖官燕 (只) Double-boiled Bird's Nest with Red Dates & Lilly Buds (per person)	430

港式烧烤

Hong Kong Barbecue

	A.R.P. RMB (¥)
北京片皮鸭 (需时30分钟) (每只) Roasted Peking Duck (Preparation time at least 30 mins - Whole Bird)	98
化皮乳猪件 Roasted Suckling Pig	70
乳猪双拼 Roasted Suckling Pig Combination (Two Flavours)	70
明火烧鸭 Roasted Duck	70
卤水鹅头鹅 Marinated Chiu Chou Goose	70
桶子酱油鸡 Chicken with Soya Sauce	110
蜜汁靚叉烧 Barbecued Pork with Honey Sauce	50
脆皮烧腩仔 Roasted Crispy Pork	70

(每只 Whole Bird)
(半只 Half Bird)

鱼翅篇

Shark's Fin

	A.R.P. RMB (¥)
龙虾海虎鱼翅 (只) Stewed Superior "Sea Tiger" Shark's Fin with Lobster (per person)	440
红烧菜胆排翅 (只) Braised Superior Shark's Fin soup with Brassica (per person)	380
浓鸡汤大鲍翅 (只) Braised Superior Shark's Fin in Thick Chicken Soup (per person)	330
鲜蟹肉腩鱼干捞海虎翅 (只) Braised Superior Shark's Fin Soup with Crab Meat and Dried Fish (per person)	380
红花胶海味翅 (只) Double-boiled Superior Shark's Fin with Fish Maw and Dried Seafood (per person)	210
菜胆焗炖鲍翅 (只) Double-boiled Superior Shark's Fin with Won Ton Soup (per person)	300
凤凰桂花炒鱼翅 Stir-fried Shark's Fin with Egg	190
原只木瓜炖鱼翅 Double-boiled Shark's Fin Soup in Whole Papaya	210

鲍鱼篇

Abalone

	A.R.P. RMB (¥)
原只南非干鲍鱼6头 Braised Whole 6 head South African Abalone	760
原只南非干鲍鱼8头 Braised Whole 8 head South African Abalone	650
原只南非干鲍鱼10头 Braised Whole 10 head South African Abalone	650
原只南非干鲍鱼12头 Braised Whole 12 head South African Abalone	430
原只澳洲鲜鲍鱼 Braised Whole Australian Abalone in Oyster Sauce	430

海鲜篇

Seafood

	A.R.P. RMB (¥)
龙虾、海中虾、鲜鲍鱼 (每道菜需时15分钟) 椒盐、豉汁蒸、上汤焗、芝士焗 Sea Lobster, Sea Prawns, Abalone, Cooked to your taste, Poached, In Spicy Salt, Stewed with Garlic, Baked with Supreme Soup, Cheese	100 (market price)
苏眉、老佩斑、海红斑、东星斑、花尾斑、富柱鱼 (每款需时15分钟) 上汤、豉汁、葱油、椒盐、香煎 Giant Lipfish, Pacific Grouper, Red Sea Grouper, Leopard Grouper, Giant Flower Tail, Mandarin Fish Steamed Traditional Style, Poached in Supreme Soup, Baked in Rock Salt, Braised in Brown Sauce, Braised in Special Sauce	100 (market price)
上汤脆皮斑斑球 Stewed Sliced Leopard Grouper in Supreme Soup	190
琥珀流沙星斑球 Sautéed fillet of Leopard Grouper with Sweet Walnuts and Salty Egg Yolk	190
蜜焗龙利球 Sautéed Sole fillet with Honey Beamsand Black Beans	80
脆肝百花球 Deep-fried Mashed Shrimps Stuffed with Goose Liver	80
泰式焗大虾 (只) Gratinated Prawns Thai Style (per person)	90
芝士焗大虾 (只) Gratinated Prawns with Cheese (per person)	90
香煎银雪鱼 Pan-fried Fillet of Cod Fish	90
翡翠炒带子 Sautéed Scallops with Green Vegetables	90
沙拉海鲜卷 (条) Deep-fried Crispy Seafood Rolls (per piece)	90
生煎大连鲍 Pan-Fried Fresh Dalian Abalone	40
鲜蟹肉大良炒鲜奶 Sautéed Fresh Milk with Crab Meat	90

汤羹类

Soup

	A.R.P. RMB (¥)
金汤乌鱼蛋 Pumpkin Soup with Squid Seed	30
鲍参翅肚羹 Braised Shark's Fin with Shredded Abalone and Sea Cucumber	110
虫草炖水鸭 Double-boiled Cordyceps Soup with Teal	190
羊肚菌炖土鸡 Double-boiled Farm Chicken Soup with Morchella Mushroom	140
花旗参炖乌鸡 Double-boiled Black Feet Chicken with American Ginseng	140
松茸海蛭花胶 Double-boiled Sea Whelk, Fish Maw and Trichostema Matutatake	190

鲁 / 渝 篇

Shandong & Sichuan Cuisine

	A.U.S. RMB (元)
干烧大虾 Braised King Prawn Shandong style	80
炆爆海蜷片 Stir-fried Sliced Sea Whelk with Coriander	80
京葱烧豆豉 Braised Sea Cucumber with Shallot	140
雪花乌鱼蛋 Braised Egg White with Squid Seed	80
糖醋猪里脊 Stir-fried Pork Tenderloin in Sweet and Sour Sauce	40
松鼠鲜黄鱼 (每条) Deep-fried Yellow Croaker in Sweet and Sour Sauce (per piece)	80
锅塌豆腐 Pan-fried sliced Bean Curd with Ginger and Spring Onion	30
家常回锅肉 Sliced Pork Sichuan Style	40
宫保鸡丁 Sautéed Diced Chicken Kang Pao Style	40
香辣子排 Fried Spare Ribs with Incense Chilli	40
水煮牛肉 Poached Sliced Beef in Hot Chilli Oil	40
酸菜鱼片 Poached Sliced Fish with Pickled Cabbage and Chilli	40

肉类篇

Meat

	A.U.S. RMB (元)
京葱爆羊肉 Stir-fried Mutton with Shallots	40
南乳酱香肉 Braised Pork flavoured with Preserved Bean Curd	40
凤梨咕咾肉 Sweet and Sour Pork with Pineapple	40
镇江香醋焗肉排 Braised Spare Ribs with Zhenjiang Vinegar	40
梅菜马蹄羔肉排 Stewed Mixed Pork with Water Chestnut and Preserved Vegetables	40
姜葱焗牛仔肉 Stir-fried Veal with Spring Onion and Ginger	40
中式牛柳腩 Pan-fried Fillet of Beef Cantonese Style	60
黑椒牛仔骨 Pan-fried Beef Short Ribs in Black Pepper Sauce	60
蚝皇炒牛仔肉 Sautéed Sliced Beef with Oyster Sauce	40

主食篇

Staple Foods

	A.U.S. RMB (元)
鲑鱼蟹子炒饭 Fried Rice with Crab Roe and Diced Salmon	80
瑶柱蛋白菜粒炒饭 Fried Rice with Coriander, Egg White and Diced Vegetables	80
富豪海鲜炒饭 Fried Rice with Assorted Seafood Regal Style	80
贵妃海皇泡饭 (每碗) Poached Rice with Seafood in Supreme Soup (per bowl)	40
沙爹牛肉炒河粉 Fried Rice Noodles with Beef and Satay Sauce	40
XO酱海鲜炆冬冬 Braised Japanese Noodles with Seafood and XO Chilli Sauce	60
豉油皇炒麵 Fried Noodles with Supreme Soya Sauce and Sesame	40
丝苗米饭 Steamed Rice	2
蒸馒头 Steamed Bun (Mantou)	20
炸馒头 Deep-fried Bun (Mantou)	20
菜肉饺子 Steamed Chinese Vegetables and Meat Dumpling	20
海鲜饺子 Steamed Chinese Seafood Dumpling	30
川式担担面 Sichuan Dan Dan Noodles (with Peanut Sauce)	20

煲仔

Casserole

	A.U.S. RMB (元)
粉粒虾球煲 Braised Prawn with Vermicelli in Casserole	80
生嗜鱼头煲 Stizzling Fish Head in Casserole	80
糖汁粉粒鸭掌煲 Braised Goose Webs with Vermicelli flavoured with Abalone Sauce	80
海皇豆腐煲 Braised Seafood with Bean Curd in Casserole	70
雪鱼茄子煲 Braised Egg-Plant with Cod Fish in Casserole	70
海鲜什菜煲 Braised Assorted Seafood with Vegetables in Casserole	80

家禽篇

Poultry

	A.U.S. RMB (元)
脆皮走地鸡 Deep-fried Crispy Farmed Chicken	100 (每只 Whole Bird) 50 (半只 Half Bird)
金华玉树三黄鸡 Steamed Tender Chicken with Yunnan Ham and Vegetables	100 (每只 Whole Bird) 50 (半只 Half Bird)
荔茸香酥鸭 Deep-fried Crispy Duck with Mashed Taro	100 (每只 Whole Bird) 50 (半只 Half Bird)
罗汉扒大鸭 Braised Whole Duck with Assorted Vegetables	100 (每只 Whole Bird) 50 (半只 Half Bird)
菜蔬乳鸽盅 Sautéed Mimus Pigeon wrapped in Lettuce	50
红烧B B鸡 (每只) Deep-fried Whole Baby Pigeon (Whole Bird)	50
楠子蜜煎鸡脯 Pan-fried fillet of Chicken with Pansko Honey	40
罗定豆豉鸡 Stir-fried Chicken with Lo-ting Black Beans	40

甜品篇

Dessert

	A.U.S. RMB (元)
港式鸡蛋挞 Egg Tart Hong Kong Style	20
夫滑荷花糕 "Cotton" Pudding	20
冰皮水果沙拉 Assorted Fruit Salad	20
冰榴莲 Chilled Durian	30
雪蛤银耳荔枝露 Sweetened Taro Cream with Hamu and Snow Fungus	30
枣泥西米露 Sweetened Dates and Sago Cream	20
流丸核桃露 Sweetened Walnut Cream with Glutinous Dumplings	20
富豪甘露 Sweetened Taro Cream with Sago and Assorted Fruit	20

富豪金宴 人民币3180/席(10位)

Regal Banquet Menu ¥3180 / Table (for 10 person)

富豪八小食
Eight Appetizer Regal Style
当红乳猪拼
Barbecued Whole Suckling Pig
日式盐烧虾
Salt Bared Shrimps Nippon Style
霍葆黑椒牛柳粒
Sautéed Diced Beef with Black Pepper in Taro Nest
宫保鲜贝丁
Sautéed Diced Scallop Gong Bao Style
红烧猪肘子
Braised Pig's Hock in Brown Sauce
鲍汁炆辽参
Braised Japanese Sea Cucumber in Abalone Sauce
松风海上鲜
Deep-fried Sea Fish in Sweet and Sour Sauce
金奖茶皇焗鸡
Smoked Crispy Chicken in Chinese Tea Leaves
洋葱扒大鸭
Braised Whole Duck with Onion
清炒娃娃菜
Sautéed Baby Chinese Cabbage
扬州炒饭
Fried Rice Yang Zhou Style
素菜汤面
Vegetable Noodle Soup
美点双辉
Chinese Petit Fours
鲜水果盘
Seasonal Fresh Fruit Platter

午晚市套餐10位用 人民币170元/位

Set Lunch / Dinner (for 10 persons) ¥170 / person

精美八小碟
Eight Exquisite Appetizers Dishes
烧味大拼盘
Barbecued Meat Combination
香酥海中虾
Deep-fried Crispy Shrimps
花雕海鲜片
Stir-fried sliced Sea Whells with Cointreau
蜜酱汁牛肉
Sautéed sliced Beef flavoured with Honey Chili Sauce
京葱烧辽参
Braised Sea Cucumber with Shallot
金蒜茶皇焗鸡
Smoked Crispy Chicken with Chinese Tea Leaves
鲜鲍烧蹄筋
Braised Fresh Abalone with Ox Snow
菌皇土鸭汤 (每位)
Farmed Duck Soup with Fresh Mushrooms (per person)
素珍南瓜盅
Braised Assorted Vegetables in Whole Pumpkin
川椒猪颈肉
Sautéed Pig's Tenderloin with Sichuan Chili
清蒸多宝鱼
Steamed Fresh Sea Turbot
蒜茸炒时蔬
Sautéed Seasonal Vegetable With Garlic
扬州炒米飯
Fried Rice Yang Zhou Style
三鲜饺子
Poached Assorted Seafood Dumpling
美点双辉
Chinese Petit Fours
鲜水果盘
Seasonal Fresh Fruit Platter

午晚市套餐10位用 人民币200元/位

Set Lunch / Dinner (for 10 persons) ¥200 / person

精美八小碟
Eight Exquisite Appetizers Dishes
潮式大拼盘
Chiu Chou Marinated Meat Combination
日式盐烧虾
Salt Bared Shrimps Nippon Style
XO酱爆带子
Sautéed Scallop with Vegetable in XO Chili Sauce
碧绿炒双脆
Sautéed Squid and sliced Whell with Vegetable
鲜鲍烧蹄筋
Braised Fresh Abalone with Ox Snow
金蒜茶皇焗鸡
Smoked Crispy Chicken in Chinese Tea Leaves
鲍汁扒鲜菌
Braised Mushroom with Abalone Sauce
鲜人参土鸡汤 (每位)
Chicken Soup with Fresh Ginseng (per person)
京葱烧辽参
Braised Sea Cucumber with Shallot
米椒爆鲜掌
Stir-fried Duck Webbs with Diced Chili
清蒸桂花鱼
Steamed Fresh Mandarin Fish
上汤浸时蔬
Stewed Seasonal Vegetable in Supreme Soup
扬州炒米飯
Fried Rice Yang Zhou Style
三鲜饺子
Poached Assorted Seafood Dumplings
美点双辉
Chinese Petit Fours
鲜水果盘
Seasonal Fresh Fruits Platter

午晚市套餐10位用 人民币130元/位

Set Lunch / Dinner (for 10 persons) ¥130 / person

精美八小碟
Eight Exquisite Appetizers Dishes
卤水大拼盘
Marinated Meat Platter
椒盐海中虾
Fried Shrimps with Pepper and Salt
翡翠花枝片
Sautéed Steed Squid with Vegetables
黑椒牛柳粒
Sautéed Diced Beef with Black Pepper
南乳五香肉
Fried Sliced Pork flavoured with Preserved Bean Curd
金蒜茶皇焗鸡
Smoked Crispy Chicken with Chinese Tea Leaves
鲍汁扒鲜菌
Braised Fresh Mushroom in Abalone Sauce
宫保肉丁
Braised Diced Pork Kung Pao Style
花旗参炖乌鸡 (每位)
Double-boiled Sible with American Ginseng (per person)
泡椒墨鱼仔
Sautéed Cuttlefish with Pickled Chili
酱烧海鲈鱼
Braised Sea Peach in Thick Soya Sauce
上汤浸时蔬
Stewed Seasonal Vegetables in Supreme Soup
生炒牛肉饭
Fried Rice with Minced Beef
素菜饺子
Poached Vegetable Dumpling
美点双辉
Chinese Petit Fours
鲜水果盘
Seasonal Fresh Fruits Platter