



富豪軒招牌菜式

HK\$

Regal Court Signature Dishes

正宗北京片皮鴨

隻 /whole bird \$598

Peking Duck

選用北京米鴨配上多種香料醃製，即叫即燒，確保鴨身皮脆肉嫩。

鴨焗生菜包二食

\$168

Wok-fried Minced Duck Meat with Lettuce Wrap

鴨肉可加入筍粒炒成鴨鬆，伴上生菜片同食，另有一番風味。

避風塘炒辣蟹

\$888

Stir-fried Crab with Garlic and Chili

in HK Typhoon Shelter Style

選用越南大泥蟹，加以蒜蓉，辣椒，豆豉，蔥度，是香港地道特色菜餚，味道辛辣，香口，佐酒精選。

桂花鱈球

\$398

Fried Sliced Eel with Osmanthus Sauce

選用中國珠江口大白鱈，鱈肉起球配上南乳汁及玫瑰露酒醃製，炸香再用桂花糖及醬油回鑊炒香，口感皮脆肉嫩多汁。

脆皮牛坑腩

\$398

Deep-fried Crispy Beef Brisket

選用美國安格斯牛小排配以上等咖哩粉及十多種醬料，醃製 18 小時，放入蒸燉 2 小時，原條上脆漿炸香，切件配上原味咖哩汁，口感香脆肉嫩，是一道佐酒菜。

西班牙豚肉叉燒

\$268

Barbecued Pork with Honey Sauce

選用西班牙梅肉配上多種醬料及果肉，明火燒香，塗上蜜糖，香味回溢

鮑魚龍蝦餐

Abalone and Lobster Set Menu

燕液龍蝦羹

Braised Lobster Soup with Bird's Nest

椒鹽南非鮑魚

Deep-fried Whole Abalone with Spicy Salt

香蔥炒海參

Wok-fried Sea Cucumber with Onion

蟲草花浸時蔬

Poached Vegetable with Cordyceps Flower

蒜片鮮菌爆牛柳粒

Fried Diced Beef Tenderloin and Mushroom with Garlic

上湯焗龍蝦稻庭烏冬 (半邊一位)

Simmered Lobster with Inaniwa Udon

楊枝甘露

Chilled Mango Cream with Sago and Pomelo

精美甜點

Chinese Petits Fours

HK\$600/位 person (兩位起 minimum 2 person)

6 位奉送紅酒乙瓶 A complementary Regal wine for 6 persons

精美小食精選

HK\$

Signature Snack

蒜片牛柳粒

\$178

Fried Diced Beef Tenderloin with Garlic

蝦抽肉碎虎皮尖椒

\$108

Green Chili Peper with Minced Pork in Soy Sauce

沙薑豬手

\$108

Braised Pork Knuckle with Chinese Ginger

椒鹽鮮魷

\$108

Deep-fried Squid with Salt and Pepper

胡麻醬鮮淮山

\$68

Chilled Chinese Yam with Roasted Sesame Sauce

地道風味美饌

Hong Kong Taste Dishes Specialties (June)

鮮蓮海皇冬瓜盅

\$488

Double-boiled Whole Winter Melon Soup with Assorted Seafood

川汁漁香斑球

\$378

Stir-fried Grouper Fillet with Garlic and Chili

三杯斑腩煲

\$358

Casserole Wok-fried Grouper Fillet with Spicy Sauce

XO 醬海皇豆腐煲

\$338

Casserole Braised Assorted Seafood with XO Sauce

砵酒焗生蠔

\$328

Braised Oyster with Port Wine

勝瓜鮮竹浸魚肚

\$328

Poached Loofah with Fish Mas and Bean Curd Sheet

千島蝦球

\$308

Stir-fried Prawns with Thousand Island Sauce

金蒜蝦乾勝瓜蒸帶子

\$298

Steamed Scallops and Luffa with Dried Shrimps and Garlic

馬拉盞通菜炒牛肉

\$208

Stir-fried Beef with Home Made Sauce and Water Spinach

古法焗魚腸

\$198

Baked Fish Intestine with egg

大馬站火腩煲

\$188

Casserole Braised Bean Curd with Roasted Pork Belly

另收前菜、茗茶及加壹服務費

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