



## 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。

#### 鴨蓉生菜包二食

\$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。

#### 避風塘炒波士頓龍蝦(共2隻, 每隻約一斤)

\$888

*Stir-fried Lobster 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

## 富豪軒懷舊菜式

HK\$

### Regal Court Signature Dishes

#### 油浸金邊筍殼

\$688

*Deep-fried Marble Goby*

#### XO醬翡翠炒星斑球

\$378

*Sauteed Garoupa Fillet with Vegetables in XO Sauce*

#### 豉油皇香煎鱈魚球

\$368

*Pan-fried Cod Fillet with Soy Sauce*

#### 蜜餞火方伴玻璃蝦球

\$318

*Stir-fried Prawns with Ham and Honey Sauce*

#### 香芋荔茸炸帶子

\$258

*Deep-fried Stuffed Scallops with Mashed Taro*

#### 上湯菜膽雞(半隻/Half)

\$238

*Poached Chicken with Supreme Soup and Brassica*

#### 蝦籽柚皮

\$228

*Braised Pomelo Skin with Shrimps Roe*

#### 鎮江醋焗骨

\$198

*Fried Pork Spare Ribs with Black Vinegar Sauce*

## 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*

## 二月份廚師推介

### Chef Recommendation in February

#### 包羅萬有

(紅燒佛跳牆)(每位)

\$538

*Braised Assorted Dried Seafood*

#### 金玉滿堂

(紅燒燕液海皇羹)

\$488

*Braised Assorted Seafood Soup with Bird's Nest*

#### 芙蓉黃金蝦(5隻)

\$538

*Gold Prawns with Salty Egg Yolk and Sauteed Fresh Milk*

#### 棗蓉生根蒸星斑球

\$378

*Stir-fried Chicken with Chili in Casserole*

#### 石窩三杯星斑腩

\$438

*Braised Grouper Fillet with Mushrooms and Porky Belly Casserole*

#### 宮保蝦仁

\$338

*Stir-fried Prawns with Cashew Nuts and Chili*

#### 髮菜蝦子柚皮扣鵝掌

\$388

*Braised Dried Sliced Pomelo with Black Sea Moss and Goose Webs*

#### 櫻花蝦醬帶子蒸豆腐

\$328

*Steamed Bean curd and Scallops with Dried Baby Shrimps Sauce*

#### 濃湯桂花蚌浸菜苗

\$488

*Simmered Clam and Vegetables in Chicken Broth*

#### 羅漢燴上素

\$228

*Braised Vegetables with Lohan*

#### 生炒臘味糯米飯

\$238

*Fried Glutinous Rice with Preserved Meat*

另收前菜、茗茶及加壺服務費

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