



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

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

一月份廚師推介

Chef Recommendation in January

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

賀年廚師精選

Chinese New Year Specialties

紅運當頭(四喜燒味拼盆)

\$398

Barbecued Combination Platter

萬事如意(芙蓉黃金蝦球)(5隻)

\$538

Gold Prawns with Salty Egg Yolk and Sauteed Fresh Milk

年年有魚(棗蓉生根蒸星斑球)

\$378

Stir-fried Chicken with Chili in Casserole

發財好市(髮菜炆蠔鼓)

\$438

Braised Dried Oyster with Black Sea Moss

嘻哈大笑(茄汁鮮茄燴蝦球)

\$338

Stir-fried Prawns with Tomato Sauce

百業興旺(髮菜蝦子柚皮扣鵝掌)

\$388

Braised Dried Sliced Pomelo with Black Sea Moss and Goose Webs

吉星高照(櫻花蝦醬帶子蒸豆腐)

\$328

Steamed Bean curd and Scallops with Dried Baby Shrimps Sauce

花開富貴(濃湯桂花蚌浸菜苗)

\$488

Simmered Clam and Vegetables in Chicken Broth

竹報平安(羅漢燴上素)

\$228

Braised Vegetables with Lohan

珠玉滿盆(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