



大廚推介 Executive Chef Recommendation

- 蝦籽柚皮 \$228
Braised Pomelo Skin with Shrimp Roe
- 桂花鱔球 \$398
Stir-fried Prawns with Yunnan Ham
- 金華戈渣 \$298
Deep-fried Egg Custard with Yunnan Ham

富豪軒招牌菜式 Regal Court Signature Dish

- 正宗北京片皮鴨 \$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。
隻/whole bird
- 鴨崧生菜包二食 \$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 \$888
Stir-fried Lobster with Garlic and Chili in HK Typhoon Shelter Style
選用波士頓龍蝦，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。
- 避風塘炒蟹 \$888
Stir-fried Crab with Garlic and Chili in HK Typhoon Shelter Style
選用新鮮肉蟹，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
- 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。

- 西班牙黑豚肉叉燒 \$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。

精美小食精選 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
- 蔥花海蜆頭 \$108
Jelly Fish with Sesame Oil

夏季健康推介 Summer Wellness Promotion

- 迷你鮮蓮冬瓜盅 (4-6 位用) \$688
Double-Boiled Whole Water Melon with Assorted Seafood
- 鮮淮山花膠魚湯浸星斑球 \$438
Poached Grouper Fillet with Fresh Yam and Fish Maw
- 石窩三杯星斑腩 \$358
Wok-fried Grouper Fillet with Spicy Sauce in Stone Pot
- 瑤柱勝瓜竹笙魚腐 \$238
Braised Fish Curd, Luffa and Bamboo Fungus with Conpoy
- 金銀蛋肉浸節瓜條 \$228
Poached Winter Melon with Salty Egg and Minced Pork
- 魚湯鮮茄豆卜煮斑腩 \$298
Poached Grouper Fillet with Tomato and Tofu Puffs
- 馬拉盞鮮魷炒通菜 \$228
Stir-fried Scallops with Luffa and Fungus
- 涼瓜豉味炒鮮蝦仁 \$298
Stir-fried Shrimps and Bitter Melon with Black Bean Sauce

價目以港幣計算及另收茶芥及加一服務費

Price stated are in Hong Kong dollars and subject to tea, condiments and 10% service charge

