

富田豪軒
REGAL
COURT



富豪軒以傳統港式手工粵菜而聞名。粵菜源自於中國南方，隨廣東傳播弘揚至世界各地，享譽國際。其烹飪精髓在於「鮮」— 通過短時間烹調，保留食材的原味，無論海鮮、蔬菜還是各類食材，皆力求原汁原味。經典技法以炒、蒸、煎、炸為主，配以豉油、醋、糖、鹽、薑、蔥、蒜等秘調醬汁，極致提鮮。在中餐行政總廚曾仲康的帶領下，餐廳匠心傳承港式粵菜工藝精髓，嚴選頂級新鮮食材，昇華經典美饌，誠邀您細品箇中真味。

Regal Court is renowned for its traditional Hong Kong-style handcrafted Cantonese cuisine. Originating from Southern China, Cantonese culinary artistry has achieved global acclaim through the influence of Guangdong immigrants around the world. The cuisine is defined by its emphasis on freshness techniques preserve the innate flavors of seafood, vegetables and all ingredients, delivering authentic taste in every dish. Signature methods like stir-frying, steaming, pan-frying and deep-frying are complemented by expertly crafted sauces featuring soy sauce, vinegar, sugar, salt, ginger, scallion and garlic to elevate natural umami. Under the leadership of Executive Chinese Chef Tsang Chung Hong, the restaurant masterfully upholds the essence of Hong Kong's Cantonese culinary tradition. By exclusively using premium fresh ingredients to reinterpret timeless classics, we invite discerning diners to embark on an exquisite culinary journey.

大廚推介

*Executive Chef
Recommendation*



避風塘炒蟹

Stir-fried Crab with Garlic and Chili

HK\$988

桂花脆鱈球

Fried Eel Fillet with Osmanthus Sauce

HK\$398



蝦籽柚皮

Braised Pomelo Skin with Shrimp Roe

HK\$248



腿茸戈渣

*Deep-fried Egg Custard with
Yunnan Ham*

HK\$298

富豪軒招牌菜 *Regal Court Signature Dishes*



北京填鴨 (需時三十分鐘)

Peking Duck
(Preparation Time: 30 Minutes)

HK\$788
一隻 whole bird



芙蓉黃金蝦

Golden Prawn with Salty Egg Yolk and Sauteed Fresh Milk

HK\$538
5隻 pieces



脆皮牛坑腩

Deep-fried Crispy Beef Brisket with Curry Sauce

HK\$398

富豪軒招牌菜

Regal Court
Signature Dishes



杏汁燉白肺湯

Double-boiled Pig's Lung Soup with Almond Cream

HK\$308

例 regular

HK\$98

每位 per person

胡椒粉絲海蝦煲

Stir-fried Prawns with Vermicelli
in Casserole

HK\$348



蜜餞火方伴翡翠蝦球

Stir-fried Prawns with Ham
and Honey Sauce

HK\$318



豉油皇香煎鱈魚球

Fried Cod Fillet with Soy Sauce

HK\$388

健康·素食菜式

Healthy • Vegetarian Dishes



黑松露炒鮮菌
*Sautéed Assorted Fungus
with Black Truffle*

HK\$228



豆乳田園四寶蔬
*Simmered Assorted Seasonal Vegetable
with Soya Milk*

HK\$178



素丁千頁豆腐
*Braised Sliced Bean Curd with
Diced Mushrooms and Vegetable*

HK\$168



松茸扒豆腐
Braised Bean Curd with Matsutake

HK\$188



鮮茄珍菌煮素千層
*Boiled Bean Curd with Fungus
and Tomatoes*

HK\$168



鮮淮山銀杏炒雲耳
*Sautéed Fungus with Ginkgo Nut
and Fresh Yam*

HK\$168

小食 *Snack*



蒜片牛柳粒

Fried Diced Beef Tenderloin with Garlic

HK\$188



葱油海蜇頭

Jelly Fish with Sesame Oil

HK\$118



鎮江肴肉

Chilled Crystal Ham

HK\$118



五香牛腩

Marinated Sliced Beef Shank

HK\$118

小食 *Snack*



欖菜四季豆

String Beans with Preserved Vegetable

HK\$108



黃金脆皮豆腐粒

Deep-fried Crispy Diced Bean Curd

HK\$108



蝦抽肉碎虎皮尖椒

*Green Chili Pepper with
Minced Pork in Soy Sauce*

HK\$108

燕窩·湯羹 *Bird's Nest · Soup*

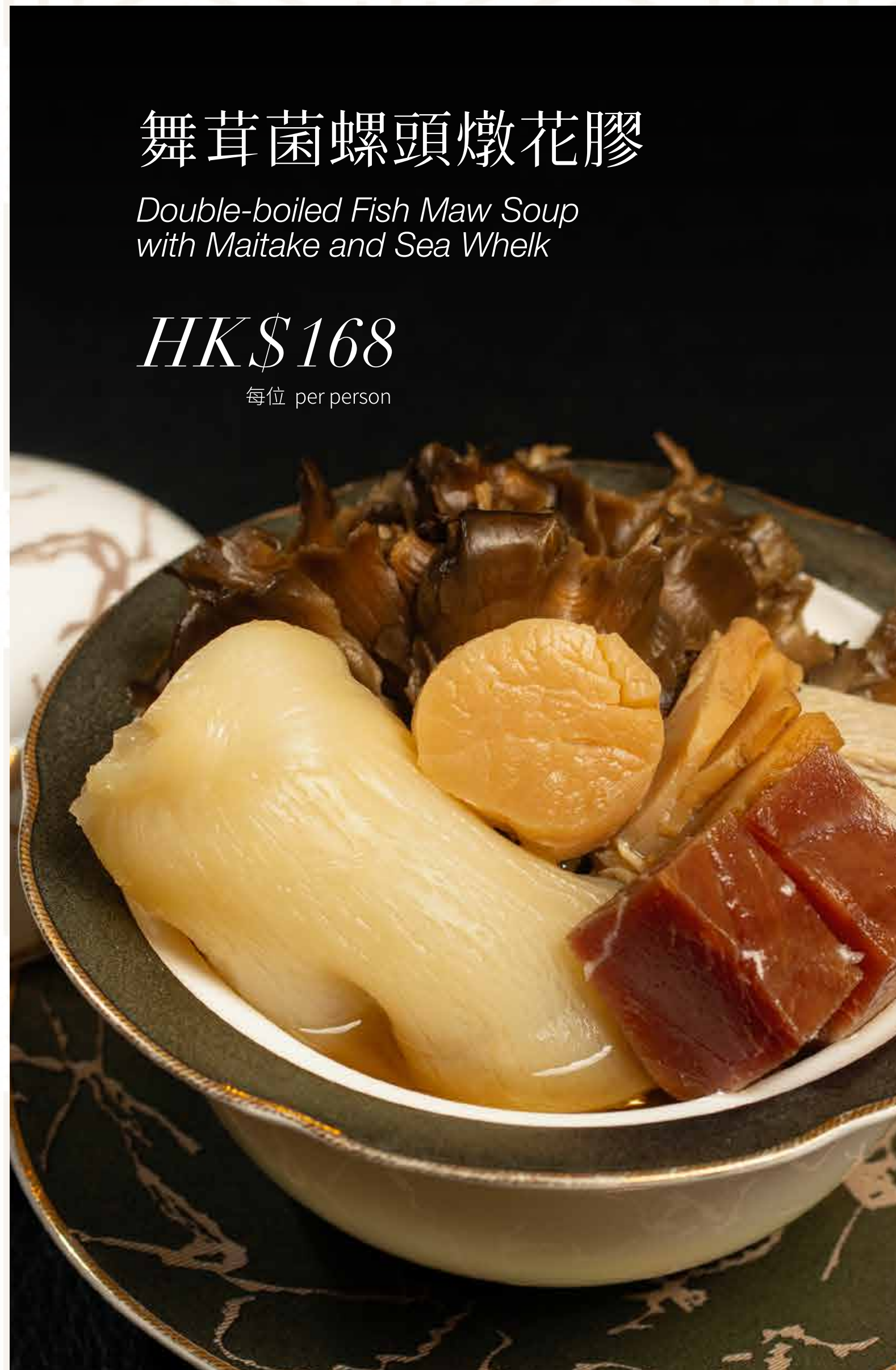


*高湯蟹肉撈官燕

Tossed Superior Bird's Nest and Crab Meat Served with Supreme Soup

HK\$788

每位 per person



舞茸菌螺頭燉花膠

Double-boiled Fish Maw Soup with Maitake and Sea Whelk

HK\$168

每位 per person



*蟹肉花膠燴燕窩

Braised Bird's Nest Soup with Fish Maw and Crab Meat

HK\$428

每位 per person



金湯珍珠香茜魚蓉羹

Braised Fish Soup with Egg White and Carrot

HK\$168

每位 per person

*所有優惠及現金券恕不適用於此推廣菜式

燕窩·湯羹 *Bird's Nest • Soup*



蟹肉粟米羹

Sweet Corn Soup with Fresh Crab Meat

HK\$298

例 regular

HK\$88

每位 per person



是日招牌例湯

Soup of the Day

HK\$298

例 regular

HK\$88

每位 per person

鮑魚·海味 *Abalone • Dried Seafood*



*碧綠原隻3頭湯鮑魚
*Braised Whole Abalone (3 Heads)
with Vegetable*

HK\$698
每隻 per piece



蠔皇花膠扣鵝掌
*Braised Fish Maw and Goose Webs
in Oyster Sauce*

HK\$668



*蠔皇扣南非
原隻六頭湯鮑鵝掌
*Braised Whole South Africa Abalone (6 heads)
with Goose Web in Oyster Sauce*

HK\$288
每位 per person



*蟹粉花膠扒
*Braised Fish Maw with
Hairy Crab Coral*

HK\$398
每位 per person



*鮮鮑脯扣花膠
Braised Sliced Abalone with Fish Maw

HK\$698



*蝦籽海參扣鮑片
*Braised Sliced Abalone and Sea
Cucumber with Shrimp Roe*

HK\$698

*所有優惠及現金券恕不適用於此推廣菜式
*Discount and cash voucher are not applicable to these dishes

明爐燒味 *Chinese Barbecued*



金獎茶皇燻雞

Smoked Crispy Chicken with Supreme Tea Leaves

HK\$538 *HK\$288*

一隻 whole

半隻 half



燒味雙拼

(叉燒、油雞、切雞、燒腩仔)

Barbecued Platter

(Choose Two: Barbecued Pork, Soy Sauce Chicken, Poached Chicken or Crispy Pork Belly)

HK\$328



瑤柱貴妃雞

Marinated Chicken with Conpoy

HK\$458 (一隻 whole)

HK\$238 (半隻 half)



桶子豉油雞

Marinated Chicken with Soy Sauce

HK\$458 (一隻 whole)

HK\$238 (半隻 half)



蒜香炸子雞

Deep-fried Crispy Chicken with Garlic

HK\$458 (一隻 whole)

HK\$238 (半隻 half)

明爐燒味 *Chinese Barbecued*



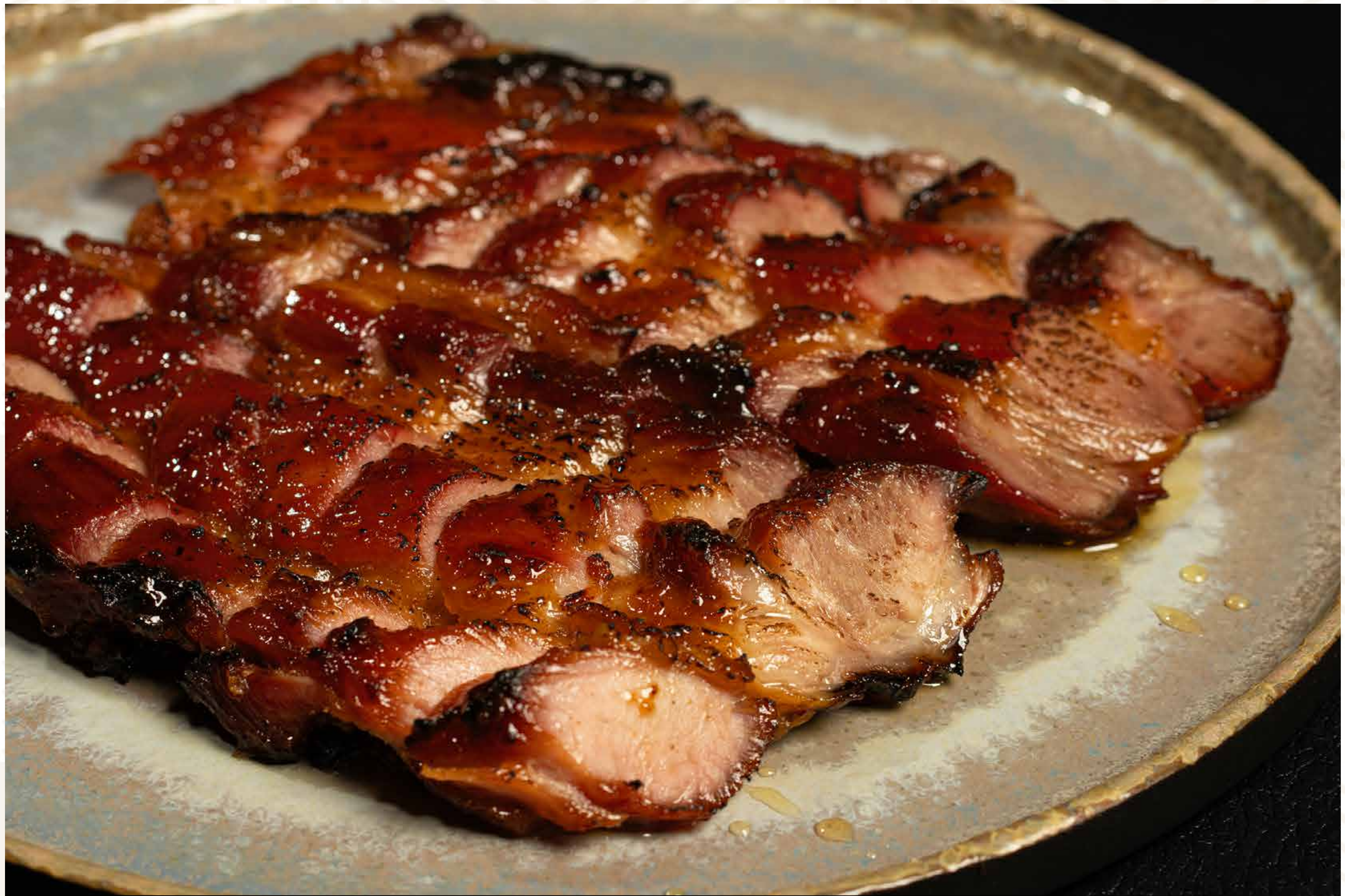
明爐燒鵝
Roasted Goose

HK\$576 (半隻 *half*)
HK\$288 (例 *regular*)



冰燒三層肉
Barbecued Crispy Pork Belly

HK\$288



西班牙豚肉叉燒
Barbecued Iberico Pork with Honey Sauce

HK\$288

海鮮 *Seafood*



焗釀蟹蓋

Baked Stuffed Crab Shell

HK\$148

每隻 per piece



牛肝菌醬露筍炒帶子

Sautéed Scallop with Asparagus and Porcini Paste

HK\$338

海鮮 *Seafood*



棗茸生根蒸星斑片

Seamed Garoupa Fillet with Red Date and Gluten Puff

HK\$388



XO醬翡翠炒星斑球

*Sautéed Garoupa Fillet
with Vegetable in XO Sauce*

HK\$388



蒜子火腩大鱈煲

*Braised Eel with Pork Belly
and Garlic in Casserole*

HK\$408

海鮮 *Seafood*



古法炆斑腩煲

Braised Garoupa Fillet with Mushrooms and Pork Belly in Casserole

HK\$368



薑葱鮮蠔煲

*Braised Oysters with Ginger
in Casserole*

HK\$328



百花炸釀蟹钳 (兩隻起)

*Deep-fried Stuffed Crab Claw
(Minimum 2 pieces)*

HK\$108

每隻 per piece

家禽·豬·牛 *Poultry · Pork · Beef*



香葱日芥牛柳粒

Fried Diced Beef Tenderloin and Onions with Wasabi Sauce

HK\$338



馬友咸魚蒸肉餅

Steamed Pork Patty with Salted Fish

HK\$328

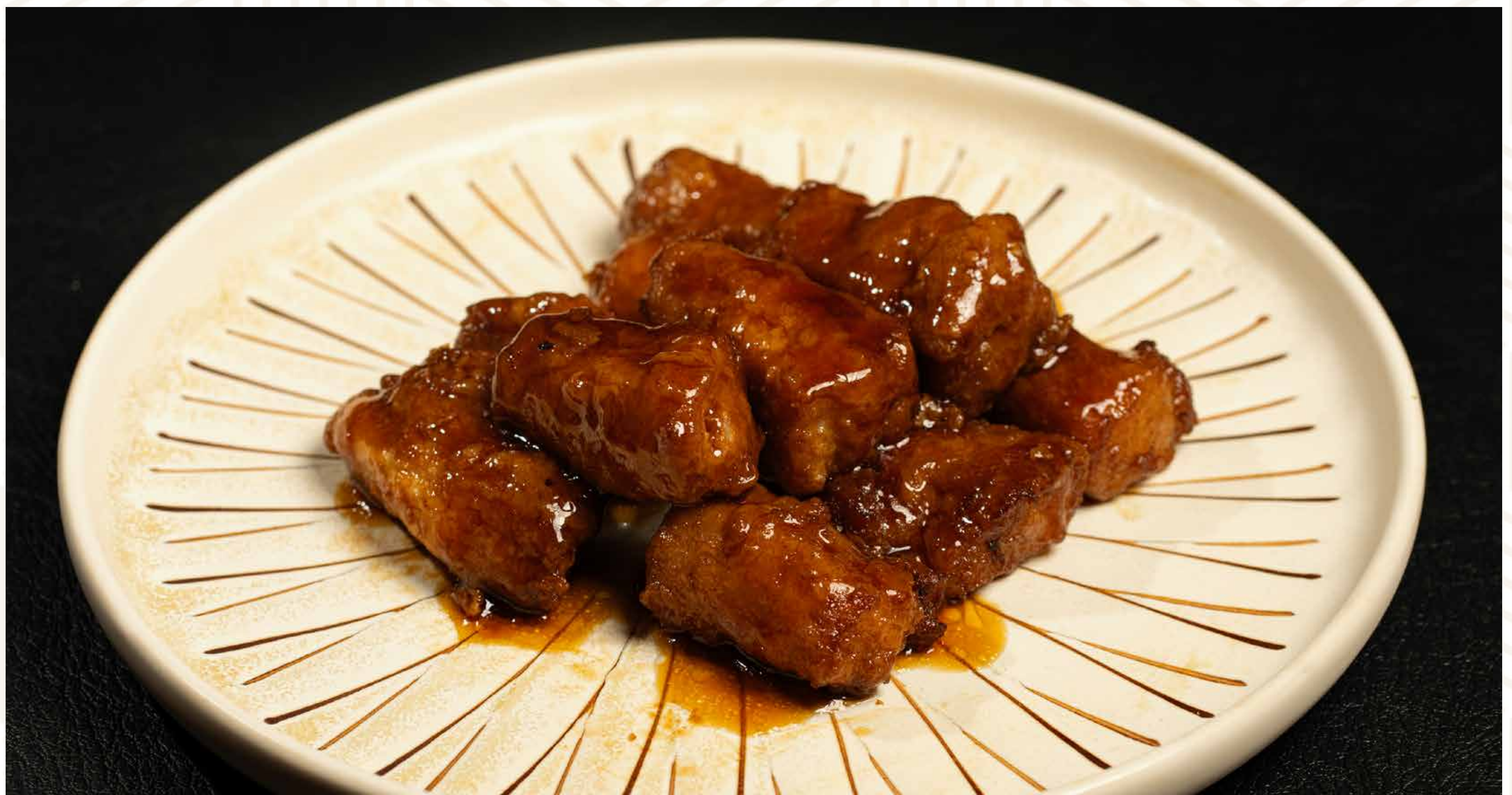
家禽 · 豬 · 牛 *Poultry · Pork · Beef*



中式煎牛柳

Pan-fried Beef Tenderloin with Sweet and Sour Sauce

HK\$298



鎮江醋焗骨

Deep-fried Pork Spare Rib with Black Vinegar Sauce

HK\$208

飯·麵 *Rice · Noodles*



富貴櫻花蝦蛋白炒飯

Fried Rice with Dried Sakura Shrimp and Egg White

HK\$228



鮑汁雞粒瑤柱炆飯

Stewed Rice with Diced Chicken and Conpoy in Abalone Sauce

HK\$238



日式鰻魚蟹子蛋白炒飯

Fried Rice with Eel, Japanese Crab Roe and Egg White

HK\$228



金菇瑤柱炆伊麵

Braised E-fu Noodles with Enoki Mushrooms and Conpoy

HK\$208



瑤柱蛋白炒絲苗

Fried Rice with Egg White and Shredded Conpoy

HK\$198

甜品 *Dessert*



爆珠楊枝甘露

Chilled Sago Cream with Mango and Grapefruit

HK\$68



開心果露伴糯米糍 (熱 Hot) *HK\$68*
Pistachio Cream with Mochi



蓮子鮮奶燉白花膠 (熱 Hot) *HK\$198*
*Double-boiled White Fish Maw
with Milk and Lotus Seed*



火焰雪山 (兩位用) *HK\$138*
Baked Alaska (For 2 Persons)



招牌意大利芝士蛋糕 *HK\$138*
Signature Creamy Tiramisu

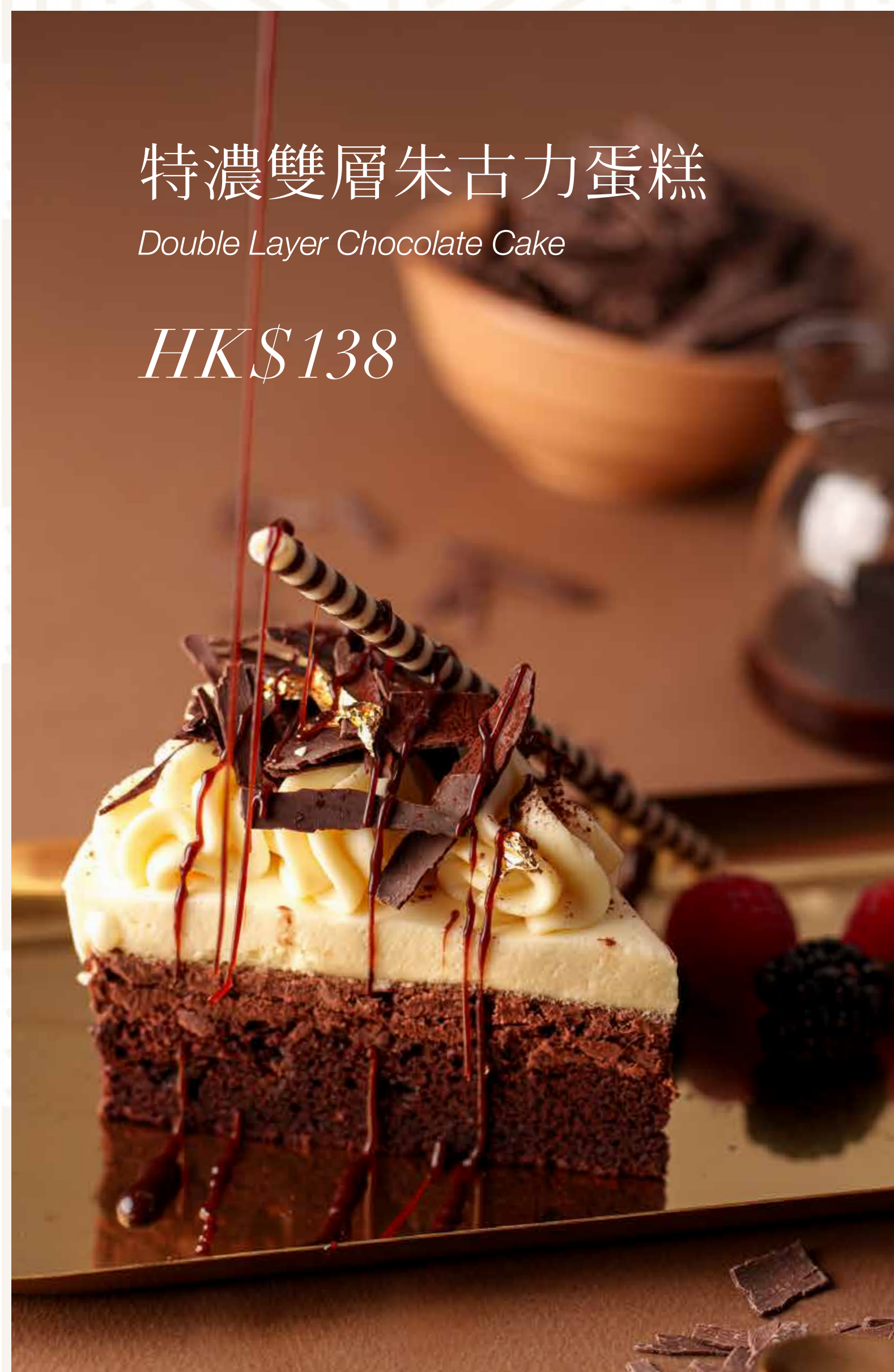
甜品 *Dessert*



紅棗蓮子燉燕窩 (熱 Hot)

Double-boiled Bird's Nest with Red Dates

HK\$298



特濃雙層朱古力蛋糕

Double Layer Chocolate Cake

HK\$138



栗茸焗西米布甸 (熱 Hot)

*Baked Sago Pudding
with Chestnut Paste*

HK\$68



榴槤布甸
Durian Pudding

HK\$68

甜品 *Dessert*



焦糖合桃批配雲呢拿雪糕

Caramelized Walnut Tart with Vanilla Ice-cream

HK\$138



香蕉船配莓果

Banana Split with Berries

HK\$98



栗子焦糖燉蛋伴雲呢拿雪糕 *HK\$98*

*Chestnut Cream Brulée
with Vanilla Ice-cream*

是日法式甜點

French Pastries of the Day

HK\$58

茗茶每位

Tea Per Person

HK\$28

前菜每份

Welcome Snack Per Portion

HK\$28

白飯每碗

Steamed Rice Per Bowl

HK\$28

白粥每碗

Steamed Congee Per Bowl

HK\$28

開瓶費每瓶

Corkage Per Bottle

HK\$200

如您對任何食物有過敏反應或特別飲食要求，請告知我們。

Please inform us if you have any food allergies or dietary preferences.