



大廚推介

Executive Chef Recommendation

避風塘炒蟹	\$HK888
<i>Stir-fried Crab with Garlic and Chili</i>	
生拆魚雲羹	\$348
<i>Shunde Fish Head Soup</i>	
玉簪明蝦球	\$328
<i>Stir-fried Prawns with Yunnan Ham</i>	
腿茸戈渣	\$298
<i>Crispy Taro Cake with Egg and Chinese Ham</i>	
蝦籽柚皮	\$228
<i>Braised Pomelo Skin with Shrimp Roe</i>	

富豪軒招牌菜式

HK\$

Regal Court Signature Dishes

正宗北京片皮鴨	隻 /whole bird	\$598
<i>Peking Duck</i>		
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。		
鴨崧生菜包二食		\$168
<i>Wok-fried Minced Duck Meat with Lettuce Wrap</i>		
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
<i>Stir-fried Lobster with Garlic and Chili in HK Typhoon Shelter Style</i>		
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。		
桂花鱈球		\$398
<i>Fried Sliced Eel with Osmanthus Sauce</i>		
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
<i>Deep-fried Crispy Beef Brisket</i>		
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
<i>Barbecued Pork with Honey Sauce</i>		
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

HK\$

Signature Snack

蒜片牛柳粒	\$178
<i>Fried Diced Beef Tenderloin with Garlic</i>	
蝦抽肉碎虎皮尖椒	\$108
<i>Green Chili Peper with Minced Pork in Soy Sauce</i>	
沙薑豬手	\$108
<i>Braised Pork Knuckle with Chinese Ginger</i>	
椒鹽鮮魷	\$108
<i>Deep-fried Squid with Salt and Pepper</i>	
蔥花海蜆頭	\$108
<i>Jelly Fish with Sesame Oil</i>	

【星斑珍饈盛宴】

【Premium Grouper Culinary Journey】

以深海星斑為主角，主廚匠心演繹經典粵式蒸燉到南洋風味碰撞，細膩魚鮮融入多元技法，呈現味覺與視覺的雙重盛宴。

Featuring the finest deep-sea Grouper, our chefs blending Cantonese tradition with global flair. Experience tender fish artistry through steaming, wok-frying, and bold spice infusions – a true celebration of texture and flavors.

鮮淮山花膠魚湯浸星斑球	\$438
<i>Poached Grouper Fillet with Fresh Yam and Fish Maw</i>	
牛肝菌露筍炒星斑球	\$398
<i>Stir-fried Grouper Fillet with Porcini Mushroom and Asparagus</i>	
翡翠金沙星斑球	\$398
<i>Stir-fried Grouper Fillet with Salty Egg</i>	
攪菜玉子豆腐蒸星斑球	\$378
<i>Steamed Grouper Fillet with Preserved Vegetables and Japanese Egg Tofu</i>	
叻沙水晶粉煮星斑片	\$378
<i>St Grouper Fillet with Glass Noodle in Laksa Soup</i>	
金蒜蝦乾勝瓜蒸星斑片	\$378
<i>Steamed Grouper Fillet with Dried Shrimps and Luffa</i>	
石窩三杯星斑腩	\$358
<i>Wok-fried Grouper Fillet with Spicy Sauce in Stone Pot</i>	
薑蔥胡椒星斑腩煲	\$358
<i>Casserole Stir-fried Grouper Fillet with Black Pepper</i>	

另收前菜、茗茶及加壹服務費

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