



各富豪酒店之富豪軒特色之處在於，每間餐廳均揉合傳統粵菜及當地地方菜，迎合各地區客人之本土口味。廣東菜式源自中國南部，並經各地廣東移民宣揚，令其菜式發揚光大。此菜式提倡短時間烹調以保留食物的鮮味，不論是海鮮、蔬菜或其他食材，務求帶出餸菜的原汁原味。除此之外，廣東菜的烹調方法以炒、蒸、煎及炸最為普遍，醬汁則主要以豉油、醋、糖、鹽、薑、蔥及蒜頭烹調而成，提升菜式的鮮味。

香港之富豪軒菜式選擇眾多，由地方經典美饌、懷舊廣東小菜至健康魚類菜式，予各食客發掘箇中滋味！

Regal Court at Regal Hotels features traditional Cantonese cuisine together with selected provincial cuisines to serve authentic flavours. Cantonese cuisine, from Guangdong Province in southern China, became popular internationally because of early emigrants from Guangdong. Cantonese cuisine advocates the use of the freshest of ingredients, be it seafood or vegetables. Cooking time is short and usually involves stir-fry, steam, pan-fry and deep-fry. Sauces are made from ingredients such as soy sauce, vinegar, sugar, salt, ginger, spring onion and garlic to enhance the flavours.

Regal Court in Hong Kong offers a tantalizing menu from classic Cantonese cuisine, provincial signature creations to healthy dishes and fish menu, catering to our discerning diners.



圖片只供參考
Photo is for reference only

金湯珍珠香茜魚蓉羹 Braised Fish Soup with Egg White and Carrot



1.

至高榮譽金獎名饌
Gold with Distinction Award Dishes

芙蓉黃金蝦^{1.}

Golden Prawn with Salty Egg Yolk and Sauteed Fresh Milk

HK\$538 五隻 5 pieces

茶皇燻雞^{2.}

Smoked Crispy Chicken with Supreme Tea Leaves

HK\$288 半隻 half bird HK\$538 一隻 whole bird



2.

金獎名饌
Gold Award Dishes

金湯珍珠香茜魚蓉羹

Braised Fish Soup with Egg White and Carrot

HK\$138 每位 per person



3.

富貴櫻花蝦蛋白炒飯^{3.}

Fried Rice with Dried Baby Shrimps and Ham

HK\$228 每碟 per dish



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香辣子雞 Stir-fried Chicken with Dried Chili

富豪軒招牌菜式

Regal Court Signature Dishes

港幣 HK\$

 避風塘炒蟹 Stir-fried Crab with Garlic and Chili	\$888
榆耳菌鮮蘆筍炒龍蝦球 Stir-fried Lobster with Elm Fungus and Asparagus	\$768
北京填鴨 (需時三十分鐘) Peking Duck (Preparation Time : 30 Minutes)	\$598 (一隻 whole bird)
 水煮星斑片* Poached Sliced Spotted Grouper in Chili Oil	\$568
桂花炒鱈球 Fried Sliced Eel with Osmanthus Sauce	\$398
豉油皇香煎鱈魚球 Fried Cod Fillet with Soy Sauce	\$368
脆皮牛坑腩 Deep-fried Crispy Beef Brisket	\$398
胡椒粉絲海蝦煲 Stir-fried Prawns with Vermicelli in Casserole	\$338
 川辣和牛粒* Stir-fried Wagyu Beef in Sichuan Style	\$328
蜜餞火方伴玻璃蝦球 Stir-fried Prawns with Ham and Honey Sauce	\$318
杏汁燉白肺湯 Double-boiled Pig's Lung Soup with Almond Cream	\$308 (例 regular) \$98 (每位 per person)
 四川蝦球* Sautéed Prawns with Garlic and Chili	\$308
 香辣子雞* Stir-fried Chicken with Dried Chili	\$258
沙薑銅盆焗鮮三黃雞 Stir-fried Chicken with Onions with Chinese Ginger in Copper Plate	\$238
蝦籽柚皮 Braised Pomelo Skin with Shrimp Roe	\$228
香煎琵琶豆腐 Fried Minced Bean Curd Stuffed with Shrimp Paste and Ham	\$208
蝦籽生根炆魚腐 Braised Mashed Bean Curd and Fish Paste with Shrimp Roe Sauce	\$198

另收茶芥及加一服務費
Prices are subject to tea, condiment and 10% service charges

 Spicy & Chili
辛辣

* Sichuan Dish
四川菜



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

健康 · 素食菜式

Healthy · Vegetarian Dish

	港幣 HK\$
 黑松露炒鮮菌 Sautéed Assorted Fungus with Black Truffle	\$228
 梅菜素肉鬆蒸菜心 Steamed Vegetables with Preserved Vegetables and Vegetarian Minced Pork	\$198
 松茸扒豆腐 Braised Bean Curd with Matsutake	\$188
 豆乳田園四寶蔬 Poached Assorted Seasonal Vegetables with Soya Milk	\$173
 素丁千頁豆腐 Braised Sliced Bean Curd with Diced Mushrooms and Vegetables	\$168
 鮮茄珍菌煮素千層 Boiled Bean Curd with Fungus and Tomatoes	\$168
 鮮淮山銀杏炒雲耳 Sautéed Fungus with Gingko and Fresh Yam	\$168
 杞子摩利菌蒸蛋白 Steamed Egg White with Morel Fungus and Wolfberries	\$168



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蒜片牛柳粒 Fried Diced Beef Tenderloin with Garlic

小食 Snack

港幣 HK\$

蒜片牛柳粒

Fried Diced Beef Tenderloin with Garlic

\$178

鹵水豬仔腳

Marinated Piglet Feet

\$108



京燻素鵝

Marinated Bean Curd Sheet Roll with Mixed Fungus

\$108

酥脆軟殼蟹

Deep-fried Soft Shell Crab

\$108

蔥油海蜇花

Jelly Fish with Sesame Oil

\$108



黃金脆皮豆腐粒

Deep-fried Crispy Diced Bean Curd

\$108



蝦抽肉碎虎皮尖椒

Green Chili Pepper with Minced Pork in Soy Sauce

\$108



欖菜四季豆

String Beans with Preserved Vegetables

\$108

五香牛腩

Marinated Sliced Beef

\$108

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Spicy & Chili
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Vegetarian
素食



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高湯蟹肉撈官燕 Braised Superior Bird's Nest and Crab Meat Served with Supreme Soup

燕窩·湯羹

Bird's Nest • Soup

港幣 HK\$

高湯蟹肉撈官燕*

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

\$788 (每位 per person)

蟹肉花膠燴燕窩*

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

\$428 (每位 per person)

迷你佛跳牆

Double-boiled Soup with Assorted Dried Seafood

\$288 (每位 per person)

松茸杞子燉湯鮑

Double-boiled Abalone Soup with Fungus and Wolfberries

\$158 (每位 per person)

舞茸菌螺頭燉花膠

Double-boiled Fish Maw Soup with Maitake and Sea Whelk

\$158 (每位 per person)



海鮮酸辣羹

Hot and Sour Soup with Assorted Seafood

\$298 (例 regular)

\$78 (每位 per person)

蟹肉粟米羹

Sweet Corn Soup with Fresh Crab Meat

\$298 (例 regular)

\$78 (每位 per person)



雲來素珍湯

Vegetable Soup with Mushrooms

\$298 (例 regular)

\$78 (每位 per person)

是日招牌例湯

Soup of the Day

\$208 (例 regular)

\$78 (每位 per person)

*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

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Spicy & Chili
辛辣



Vegetarian
素食



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碧綠原隻湯鮑魚 Braised Whole Abalone with Vegetables

鮑魚・海味

Abalone • Dried Seafood

	港幣 HK\$
碧綠原隻湯鮑魚* Braised Whole Abalone with Vegetables	\$698 (每隻 per piece)
鮮鮑脯扣花膠* Braised Sliced Abalone with Fish Maw	\$698
蝦籽海參扣鮑片 Braised Sliced Abalone and Sea Cucumber with Shrimps Roe Sauce	\$698
蠔皇花膠扣鵝掌 Braised Fish Maw with Goose Webs in Oyster Sauce	\$668
蠔皇扣南非原隻六頭湯鮑鵝掌* Braised Whole Abalone with Goose Webs in Oyster Sauce	\$248 (每位 per person)

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*Discount and cash voucher are not applicable to these dishes

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蜜汁黑豚叉燒 Barbecued Pork with Honey Sauce

明爐燒味

Barbecued

港幣 HK\$

瑤柱貴妃雞

Marinated Chicken with Conpoy

\$458 (一隻 whole bird)

\$238 (半隻 half bird)

桶子豉油雞

Marinated Chicken with Soy Sauce

\$458 (一隻 whole bird)

\$238 (半隻 half bird)

蒜香炸子雞

Deep-fried Crispy Chicken with Garlic

\$458 (一隻 whole bird)

\$238 (半隻 half bird)

南乳醬燒雞

Roasted Crispy Chicken with Bean Curd Sauce

\$458 (一隻 whole bird)

\$238 (半隻 half bird)

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 Brisket)

\$318

蜜汁黑豚叉燒

Barbecued Pork with Honey Sauce

\$268

明爐燒鵝

Roast Goose

\$268

冰燒三層肉

Barbecued Crispy Pork Belly

\$268

另收茶芥及加一服務費

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古法炆斑腩煲 Braised Grouper Fillet with Mushrooms and Pork Belly Casserole

海鮮 Seafood

港幣 HK\$

蒜子火腩大鱔煲

Braised Eel with Pork Belly and Garlic Casserole

\$408



XO醬翡翠炒星斑球

Sautéed Grouper Fillet with Vegetables in XO Sauce

\$378

棗茸生根蒸星斑片

Steamed Grouper Fillet with Red Dates and Bean Curd Sheet

\$378

古法炆斑腩煲

Braised Grouper Fillet with Mushrooms and Pork Belly Casserole

\$358

薑蔥火腩蠔煲

Braised Oysters with Pork Belly and Ginger Casserole

\$328

豉汁帶子蒸豆腐

Steamed Beancurd and Scallops with Black Bean Sauce

\$298

香酥荔茸炸帶子

Deep-fried Stuffed Scallops with Mashed Taro

\$258

葡汁焗釀響螺

Baked Stuffed Sea Conch with Portuguese Sauce

\$138 (每隻 per piece)

焗釀蟹蓋

Baked Stuffed Crab Shell

\$138 (每隻 per piece)

百花炸釀蟹鉗 (兩隻起)

Deep-fried Stuffed Crab Claw (Minimum 2 pieces)

\$108 (每隻 per piece)

另收茶芥及加一服務費

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Spicy & Chili
辛辣



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荔茸香酥鴨 Deep-fried Stuffed Duck with Mashed Taro

家禽 · 豬 · 牛

Poultry · Pork · Beef

港幣 HK\$

菜膽上湯雞

Poached Chicken with Supreme Soup and Brassica

\$458 (一隻 whole bird)

\$238 (半隻 half bird)

荔茸香酥鴨

Deep-fried Stuffed Duck with Mashed Taro

\$458 (一隻 whole bird)

\$238 (半隻 half bird)



香葱日芥牛柳粒

Fried Diced Beef Tenderloin and Onions with Wasabi Sauce

\$328

香醋炆原條牛肋骨

Braised Beef Short Ribs with Vinegar Sauce

\$298

馬友咸魚蒸肉餅

Steamed Pork Patty with Salted Fish

\$298

中式煎牛柳

Pan-fried Beef Tenderloin with Sweet and Sour Sauce

\$238

鎮江醋焗骨

Fried Pork Spare Ribs with Black Vinegar Sauce

\$198

鮮淮山蝦味爆黑豚肉

Stir-fried Sliced Pork with Dried Shrimps and Fresh Yam

\$198

另收茶芥及加一服務費

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Spicy & Chili
辛辣

飯 · 麵

Rice · Noodles

	港幣 HK\$
原籠糯米飯金蒜蒸波士頓龍蝦 Steamed Glutinous Rice with Lobster and Garlic Sauce in Bamboo Basket	\$398
蟹肉燴伊麵 Braised E-Fu Noodles with Crab Meat	\$268
鮑汁雞粒瑤柱炆飯 Fried Rice with Diced Chicken and Conpoy in Abalone Sauce	\$238
日式鰻魚蟹子蛋白炒飯 Fried Rice with Eel, Japanese Crab Roe and Egg White	\$228
豉油皇吊片絲炒麵 Fried Noodles with Sliced Squid and Soy Sauce	\$228
鮮叉燒粒蔥花炒飯 Fried Rice with Diced Barbecued Pork and Scallions	\$208
鮮茄濃湯海皇泡飯 Assorted Seafood Rice with Tomato in Soup	\$208
金菇瑤柱炆伊麵 Braised E-fu Noodles with Enoki Mushrooms and Conpoy	\$208
瑤柱蛋白炒絲苗 Fried Rice with Egg White and Shredded Conpoy	\$198
鮮蝦雲吞麵 Wonton Noodles	\$98 (每位 per person)

另收茶芥及加一服務費

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

Please inform us if you have any food allergies or dietary preferences.
如果您對任何食物有過敏反應或特別飲食要求，請告知我們。

茗茶每位	<i>Tea Per Person</i>	\$28
前菜每份	<i>Welcome Snack Per Portion</i>	\$28
白飯每碗	<i>Steamed Rice Per Bowl</i>	\$28
白粥每碗	<i>Steamed Congee Per Bowl</i>	\$28
開瓶費每瓶	<i>Corkage Per Bottle</i>	\$200

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