

富
田
豪
軒
REGAL
COURT



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，務求帶出饌菜的原汁原味。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.



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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 Sautéed Fresh Milk

\$538 五隻 5 pieces

茶皇燻雞^{2.}

Smoked Crispy Chicken with Supreme Tea Leaves

\$288 半隻 half bird \$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

\$138 每位 per person



3.

富貴櫻花蝦蛋白炒飯^{3.}

Fried Rice with Dried Baby Shrimps and Ham

\$228 每碟 per dish



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香辣子雞 Wok-fried Chicken with Dried Chili

富豪軒招牌菜式

Regal Court Signature Dish

	港幣 HK\$
榆耳菌鮮蘆筍炒龍蝦球 Stir-Fried Lobster with Elm Fungus and Asparagus	\$728
北京填鴨 Beijing Duck	\$598
水煮星斑片* Poached Sliced Spotted Grouper in Chili Oil	\$548
避風塘炒蟹 (一天前預訂) Stir-fried Crab with Garlic and Chili (Order 1 day in advance)	時價 Seasonal Price
 川辣和牛粒 Stir-fried Wagyu Beef Sichuan Style	\$388
桂花鱈球 Fried Sliced Eel with Osmanthus Sauce	\$368
豉油皇香煎鱈魚球 Fried Cod Fillet with Soy Sauce	\$358
脆皮牛坑腩 Deep-fried Crispy Beef Brisket	\$338
粉絲海蝦煲 Stir-fried Prawns with Vermicelli in Casserole	\$328
 四川蝦球* Sautéed Prawns with Garlic and Chili	\$328
蜜餞火方伴玻璃蝦球 Stir-fried Prawns with Ham and Honey Sauce	\$298
沙薑銅盆焗鮮三黃雞 Stir-fried Chicken with Onions with Chinese Ginger in Copper Plate	\$288
杏汁燉白肺 Double-boiled Pig's Lung Soup with Almond Cream	\$268 (四位用 4 persons) \$88 (每位 per person)
 香辣子雞* Stir-fried Chicken with Dried Chili	\$248
蝦子柚皮 Braised Pomelo Skin with Shrimp Roe	\$208
香煎琵琶豆腐 Fried Minced Bean Curd Stuffed with Shrimp Paste and Ham	\$198
蝦子生根炆魚腐 Braised Mashed Bean Curd and Fish Paste with Shrimp Roe Sauce	\$188

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

 Spicy & Chili
辛辣

* Sichuan Dish
四川菜



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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

\$168

脆皮軟殼蟹

Deep-fried Soft Shell Crab

\$98

麻辣脆鱔片

Crispy Eel in Spicy and Chili Sauce

\$98

七味脆皮珍珠蠔

Deep-fried Pearl Oyster with Pepper and Salt

\$98



黃金脆皮豆腐

Deep-fried Crispy Diced Bean Curd

\$98

金沙脆魚皮

Deep-fried Fish Skin with Salty Egg Yolk

\$78

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 Vegetarian
素食



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舞茸菌螺頭燉花膠 Double-boiled Fish Maw with Maitake Mushroom and Sea Whelk

燕窩·湯羹

Bird's Nest • Soup

港幣 HK\$

砂鍋花膠濃湯燴燕窩*

Braised Bird's Nest with Fish Maw and Supreme Soup in Casserole

\$388 (每位 per person)

姬松茸杞子燉花膠

Double-boiled Fish Maw with Blaze Mushroom and Wolfberry

\$148 (每位 per person)

舞茸菌螺頭燉花膠

Double-boiled Fish Maw with Maitake Mushroom and Sea Whelk

\$148 (每位 per person)



羊肚菌野生黃耳燉菜膽

Double-boiled Vegetable Soup with Morel and Wild Yellow Fungus

\$148 (每位 per person)

西施香茜蟹肉羹

Stewed Crab Meat Soup with Egg White and Coriander


\$88 (每位 per person)

*所有優惠、折扣及現金券均不適用於此等菜式

*All promotion offers, discounts and cash vouchers are not applicable to these dishes

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 Vegetarian
素食



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蠔皇扣原隻三頭湯鮑 Braised 3-head Whole Abalone in Oyster Sauce

鮑魚・海味

Abalone • Dried Seafood

	港幣 HK\$
蠔皇扣原隻三頭湯鮑* Braised 3-head Whole Abalone in Oyster Sauce	\$698 (每隻 per piece)
鮑脯扣花膠* Braised Sliced Abalone with Fish Maw	\$698
蠔皇花膠扣鵝掌 Braised Fish Maw with Goose Webs in Oyster Sauce	\$568
蠔皇原隻六頭湯鮑扣鵝掌* Braised 6-head Whole Abalone with Goose Webs in Oyster Sauce	\$248 (每位 per person)

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蜜汁黑豚叉燒 Iberico Pork with Honey Sauce

明爐燒味

Barbecued

	港幣 HK\$
瑤柱貴妃雞 Marinated Chicken in Conpoy Sauce	\$428 (一隻 whole bird) \$218 (半隻 half bird)
桶子豉油雞 Marinated Chicken in Soy Sauce	\$428 (一隻 whole bird) \$218 (半隻 half bird)
燒味雙拼 (叉燒、油雞、貴妃雞、燒腩仔) Barbecued Platter (With 2 Choices of Barbecued Pork, Soya Chicken, Marinated Chicken in Conpoy Sauce or Roasted Crispy Pork Belly)	\$298 (例 regular)
蜜汁黑豚叉燒 Iberico Pork with Honey Sauce	\$248 (例 regular)
明爐燒鵝 Roasted Crispy Goose	\$248 (例 regular)
冰燒三層肉 Roasted Crispy Pork Belly	\$248 (例 regular)



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古法炆斑腩煲 Stewed Grouper Fillet with Bean Curd and Pork Belly in Casserole

海鮮 Seafood

	港幣 HK\$
 X.O. 醬翡翠炒星斑球 Fried Grouper Fillet with Asparagus in X.O. Sauce	\$358
棗絲生根蒸星斑片 Steamed Grouper Fillet with Mashed Bean Curd and Red Date	\$358
古法炆斑腩煲 Stewed Grouper Fillet with Bean Curd and Pork Belly in Casserole	\$338
香酥荔蓉帶子 Deep-fried Scallop with Taro	\$248
芝士焗釀蟹蓋 Baked Stuffed Crab Shell with Cheese	\$138
葡汁焗釀響螺 Baked Stuffed Sea Whelk with Portuguese Sauce	\$138
百花炸釀蟹拑 (兩隻起) Deep-fried Stuffed Crab Claws (Minimum 2 pieces)	\$98 (每隻 per piece)



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荔蓉香酥鴨 Deep-fried Baby Duck with Taro

家禽 · 豬 · 牛

Poultry · Pork · Beef

	港幣 HK\$
上湯菜膽雞 Marinated Chicken with Cabbage in Superior Soup	\$428 (一隻 whole bird) \$218 (半隻 half bird)
荔蓉香酥鴨 Deep-fried Baby Duck with Taro	\$428 (一隻 whole bird) \$218 (半隻 half bird)
京蔥烤菰燒汁安格斯牛柳粒 Fried Diced Angus Beef with Mushroom and Spring Onion	\$248
櫻花蝦蒸黑豚肉餅 Steamed Minced Pork Cake with Baby Shrimps	\$238
中式煎牛柳 Pan-fried Beef Tenderloin in Sweet and Sour Sauce	\$228
西檸煎軟雞 Pan-fried Chicken with Lemon Sauce	\$208
鎮江糖醋焗肉排 Baked Pork Sparerib with Black Vinegar	\$188

另收茶芥及加一服務費

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


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 |
|  松茸扒豆腐
Braised Bean Curd with Matsutake | \$188 |
|  豆乳田園四寶蔬
Poached Assorted Vegetables with Soy Milk | \$178 |
|  素崧錦繡五香豆乾
Stir-fried Dried Bean Curd with Black Mushroom and Assorted Vegetables | \$178 |
|  鮮茄珍菌煮鮮腐竹
Braised Bean Curd Sheet with Fungus and Tomato | \$178 |
|  鮮淮山銀杏炒雲耳
Sautéed Fungus with Gingko and Fresh Yam | \$178 |

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 Vegetarian
素食

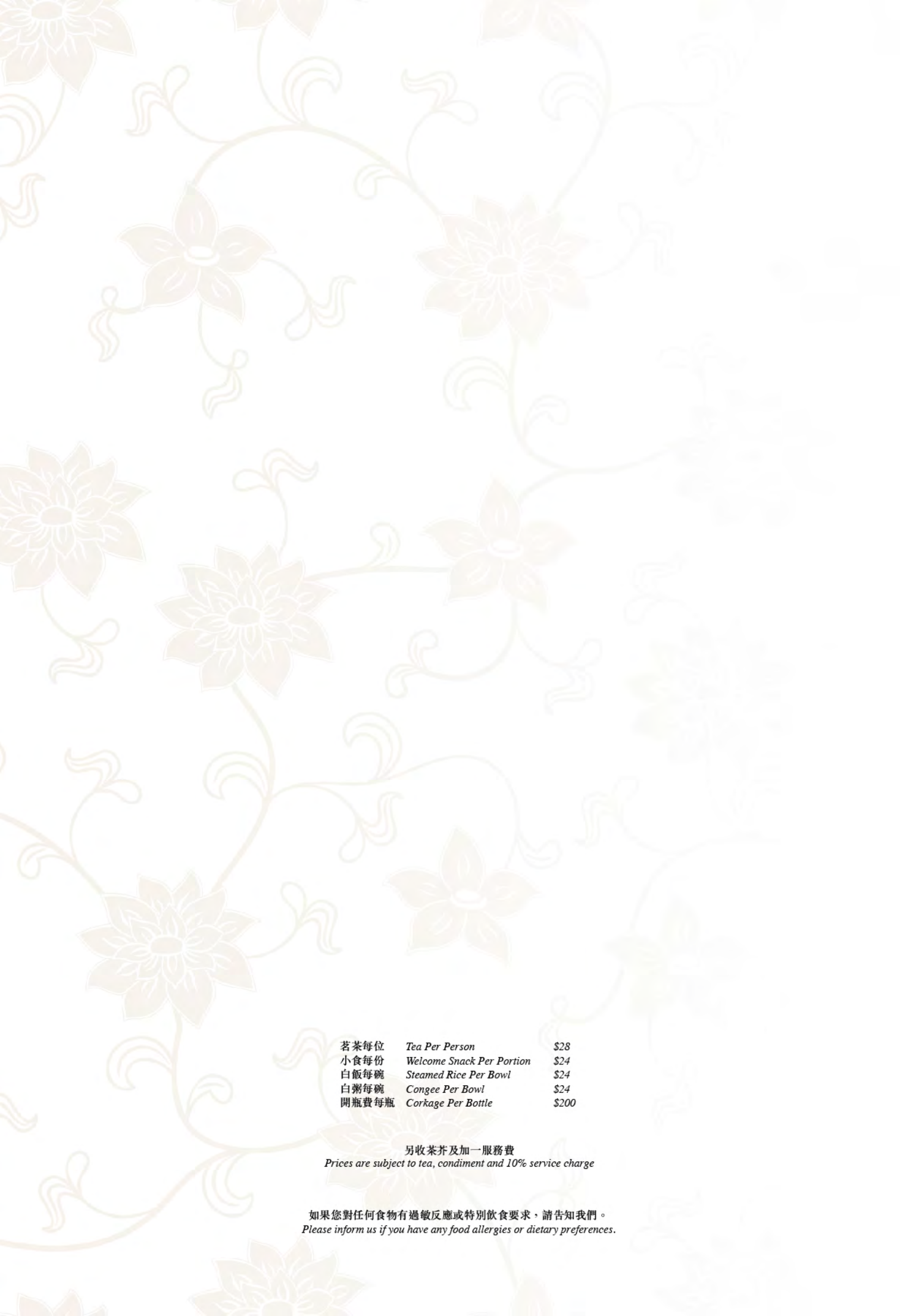
飯 · 麵

Rice • Noodles

	港幣 HK\$
燒汁和牛粒野菌蛋白炒飯 Fried Rice with Diced Wagyu Beef, Mushroom and Teriyaki Sauce	\$228
鮮茄濃湯海皇脆米泡飯 Deep-fried Rice with Seafood in Tomato Soup	\$228
黑豚叉燒粒蛋白炒飯 Fried Rice with Barbecued Pork and Egg White	\$218
滑蛋海鮮粒炒飯 Fried Rice with Assorted Seafood and Scrambled Egg	\$218
金菇瑤柱炆伊麵 Braised E-fu Noodles with Enoki Mushroom and Conpoy	\$208
芙蓉珍菌煎米粉 Pan-fried Vermicelli with Assorted Mushroom and Egg White	\$198

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茗茶每位	<i>Tea Per Person</i>	\$28
小食每份	<i>Welcome Snack Per Portion</i>	\$24
白飯每碗	<i>Steamed Rice Per Bowl</i>	\$24
白粥每碗	<i>Congee Per Bowl</i>	\$24
開瓶費每瓶	<i>Corkage Per Bottle</i>	\$200

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