

富豪坊
REGAL
TERRACE



富豪坊提供精湛廣東佳餚，主打海鮮並以鮮魚菜式為招徠，同時滙聚各式巧手點心、招牌菜式及得獎名饌。菜譜更注入川菜元素，為饕客獻上不一樣的風味。

粵菜源自中國廣東省，是云云中國菜中較為人所認識的。粵菜著重採用新鮮時令食材以保存菜餚的天然鮮味。

「不時不食，不鮮不食」是富豪坊的飲食理念，配合大廚的精巧熟練的廚藝及親切殷勤的服務，富豪坊誠然是各類大小宴會，尤其家庭及友好相聚的理想選擇。

Regal Terrace serves as one of the hotel Cantonese restaurants, specializing in providing authentic Cantonese fare with seafood, fish specialties, dim sum items, signature and award-winning dishes. It also provides savouries with a touch of Sichuan, bringing brand new gourmet experiences for all connoisseurs.

Cantonese cuisine comes from the Guangdong province of China and is one of the more internationally-recognised types of Chinese food. The most distinctive thing about Cantonese cuisine is its freshness which many fresh or seasonal ingredients are used to keep the natural flavours.

With the freshest ingredients, the refined gastronomy of our talented chef team and the impeccable service, Regal Terrace is the perfect place for occasions of all kinds, especially gatherings with family and friends.



相片只供參考
Photo is for reference only

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



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

1.

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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川味水煮包羅萬有 Poached Abalone, Fish Maw, Scallop, Prawn and Sea Cucumber in Sichuan Style

富豪坊招牌菜式

Regal Terrace Signature Dishes

	港幣 HK\$
北京片皮鴨 (需時25分鐘) Roasted Peking Duck (Served in two ways, preparation time: 25 minutes)	\$598 (每隻 each)
鴨架子煮湯 / 蹄香筍粒炒鴨崧 / 薑蔥爆鴨架子 (二食) 2 Selections: Duck Bone Soup / Sautéed Minced Duck with Diced Water Chestnut and Bamboo Shoot / Sautéed Chopped Duck with Scallion	\$138
古法蒜子火腩紅炆生斑翅 Braised Grouper Fin with Barbecued Pork and Bean Curd	\$498
 川味水煮包羅萬有 Poached Abalone, Fish Maw, Scallop, Prawn and Sea Cucumber in Sichuan Style	\$488
蒜香牛油膏蟹煮蘿白糕 Sautéed Crab and Turnip Cake with Butter and Garlic	\$488
鐵板蝦乾頭抽煎焗虎斑球 Baked Grouper Fillet with Dried Prawn and Supreme Soy Sauce on Hot Pan	\$368
玫瑰香焗鱈魚球 Baked Cod Fish Fillet with Mayonnaise	\$298
油浸原條筍殼魚 Oil-poached Marble Goby with Ginger and Scallion	\$298
砂鍋竹笙上湯虎斑球 Poached Grouper Fillet and Bamboo Pith with Supreme Soup in Casserole	\$298
 骨香X.O.醬爆龍脷球 Sautéed Sole Fillet with Choy Sum in X.O. Sauce	\$298
鮑汁花膠鵝掌煲 Stewed Goose Webs with Fish Maw	\$298
砂鍋炆水庫魚頭煲 Braised Fish Head with Bean Curd and Shredded Mushroom in Casserole	\$288
黑魚籽鮑汁煎蠔 Pan-fried Hiroshima Oyster with Black Caviar and Abalone Sauce	\$288
生根銀蘿蒜子扣大鱔煲 Stewed Eel and White Radish with Fried Gluten Ball in Casserole	\$288
乾貝汁珍菌煎焗鮮蝦球 Baked Prawns with Assorted Mushrooms in Conpoy Sauce	\$268
砂鍋珍菌乾燒龍躉球 Braised Giant Grouper Fillet with Porcini and Mushrooms in Clay Pot	\$268
 水煮安格斯牛肉 Poached Angus Beef with Bean Sprouts in Sichuan Style	\$268
 椒麻乾燒大蝦球 Sautéed Prawns with Bell Peppers and Spicy Peanuts	\$268
 川燒羊肚菌海參煲 Stewed Sea Cucumber and Morel in Hot and Spicy Sauce	\$268
松茸黃湯燒海參 Stewed Sea Cucumber with Matsutake and Chinese Wine	\$268
 川辣子雞 Stir-fried Chicken with Dried Chili and Sichuan Peppercorn	\$198

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

 Spicy & Chili
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玫瑰香焗鱈魚球 Baked Cod Fish Fillet with Mayonnaise

健康·素食

Healthy·Vegetarian Dishes

	港幣 HK\$
野生榆耳竹筴燉菜膽湯 Double-boiled Vegetable Soup with Elm Fungus	\$148 (每位 per person)
香茜黃耳珍菌素羹 Stewed Yellow Fungus and Black Mushroom Soup with Coriander	\$138 (每位 per person)
羊肚菌荀尖乾燒粉絲煲 Stewed Bamboo Shoots and Morels with Mud Bean Noodles	\$198
竹筴榆耳燴本菇 Stewed Shimeji Mushroom with Elm Fungus and Bamboo Pith	\$198
松露鮑魚菇燴千層 Stewed Bean Curd Sheet with King Oyster Mushroom and Black Truffle	\$188
錦江炒素鱔柳 Stir-fried Shredded Fresh Black Mushroom with Pineapple and Bell Peppers	\$188
金湯如意鮮百合 Braised Elm Fungus and Lily Bulb in Pumpkin Soup	\$188
豆乳山藥杞子露筍 Asparagus with Yam and Wolfberry in Soy Milk	\$178
葡汁雜菜豆腐煲 Stewed Assorted Vegetables and Bean Curd with Portuguese Sauce in Clay Pot	\$178
珍菌百合扒鮮腐竹 Stewed Fresh Bean Curd Sheet with Lily Bulb and Assorted Fungus	\$168
鳳梨咕嚕猴頭菇 Sweet and Sour Lion's Mane Mushroom	\$168
杞子珍菌豆乳湯浸津白 Poached Tianjin Cabbage with Assorted Fungus and Wolfberry in Soy Milk	\$168

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松茸黃湯燒海參 Stewed Sea Cucumber with Matsutake and Chinese Wine

小食 Snack

港幣 HK\$

- | | |
|---|------|
|  椒鹽脆皮廣島蠔
Deep-fried Hiroshima Oyster with Salt and Pepper | \$98 |
|  麻辣脆鱈片
Crispy Eel in Spicy and Chili Sauce | \$98 |
| 蒜片燒汁牛脷粒
Sautéed Diced Ox Tongue with Garlic in Gravy Sauce | \$98 |
|  避風塘珍珠帶子
Stir-fried Mini Scallop with Crispy Garlic and Red Pepper | \$98 |
| 香麻蔥花雞
Chicken with Spring Onion and Sesame | \$98 |
| 黃金豆腐磚
Deep-fried Bean Curd Cubes with Salty Egg Yolk | \$88 |
| 金沙脆魚皮
Deep-fried Fish Skin with Salty Egg Yolk | \$78 |

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黑魚籽鮑汁煎蠔 Pan-fried Hiroshima Oyster with Black Caviar and Abalone Sauce

燕窩·湯羹

Bird's Nest • Soup

	港幣 HK\$
高湯乾撈蟹肉燕窩 Bird's Nest with Crab Meat in Superior Soup	\$488 (每位 per person)
星斑芙蓉燕窩羹 Bird's Nest with Shredded Grouper Fillet and Egg White	\$288 (每位 per person)
花膠桂圓燉海斑湯 Double-boiled Grouper Soup with Fish Maw and Dried Longan	\$188 (每位 per person)
雙子紅棗花膠燉海斑湯 Double-boiled Grouper Soup with Fish Maw, Wolfberry and Lotus Seed	\$188 (每位 per person)
雲腿濃湯菜膽燉花膠 Double-boiled Fish Maw with Cabbage and Yunnan Ham in Thick Soup	\$188 (每位 per person)
香茜海斑花膠瑤柱羹 Stewed Shredded Fish Maw and Grouper in Conpoy Soup	\$188 (每位 per person)

鮑魚·海味

Abalone • Dried Seafood

蠔皇扣原隻三頭湯鮑* Braised 3-head Whole Abalone in Oyster Sauce	\$588 (每位 per person)
原隻六頭湯鮑扣花膠* Braised 6-head Whole Abalone with Fish Maw	\$288 (每位 per person)
原隻六頭湯鮑扣海參* Braised 6-head Whole Abalone with Sea Cucumber	\$268 (每位 per person)
原隻六頭湯鮑扣鵝掌* Braised 6-head Whole Abalone with Goose Webs	\$228 (每位 per person)
鮑魚壹品煲* Braised Abalone with Assorted Seafood in Clay Pot	\$388 (例 regular)

* 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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明爐燒鵝 Roasted Crispy Goose

明爐燒味

Chinese Barbecue

港幣 HK\$

金陵脆皮乳豬
Barbecued Suckling Pig

\$1,388 (每隻 each)
\$788 (半隻 half)
\$308 (例 regular)

明爐燒鵝
Roasted Crispy Goose

\$588 (每隻 each)
\$298 (半隻 half)
\$198 (例 regular)

貴妃三黃雞
Marinated Chicken in Conpoy Sauce

\$398 (每隻 each)
\$198 (半隻 half)

玫瑰豉油雞
Marinated Chicken in Superior Soy Sauce

\$398 (每隻 each)
\$198 (半隻 half)

蜜汁黑豚叉燒
Iberico Pork with Honey Sauce

\$248 (例 regular)

燒味雙拼(可選叉燒、油雞、切雞或燒腩仔)
Barbecue Platter

(With 2 Choices of Barbecued Pork, Marinated Chicken in Soy Sauce, Marinated Chicken or Roasted Crispy Pork Belly)

\$288 (例 regular)

脆皮燒腩仔
Roasted Crispy Pork Belly

\$188 (例 regular)

舟山爽海蜆
Marinated Jellyfish

\$118 (例 regular)

另收茶芥及加一服務費

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海鮮 Seafood

港幣 HK\$

蝦子粉絲斑球煲

Stewed Grouper Fillet with Shrimp Roe and Mug Bean Noodles

\$398

蔥燒鱈魚球

Roasted Cod Fish Fillet with Scallion

\$398

脆瑤西施炒鮮斑球

Sautéed Grouper Fillet with Crispy Conpoy

\$398



川辣醬爆鮮蝦球

Fried Prawns with Chili Paste

\$268



X.O. 醬爆帶子珊瑚蚌

Fried Sea Clam with Scallop in X.O. Sauce

\$268

火腩薑蔥廣島蠔煲

Stewed Oysters and Roasted Pork with Scallion

\$268

豉蒜崧子龍脷球

Stir-fried Sole Fish Fillet with Black Bean and Garlic

\$248

芝士焗釀蟹蓋 (需時25分鐘)

Baked Stuffed Crab Shell with Cheese (Preparation time: 25 minutes)

\$138 (每隻 each)

葡汁焗釀響螺 (需時25分鐘)

Baked Stuffed Sea Whelk with Portuguese Sauce (Preparation time: 25 minutes)

\$138 (每隻 each)



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另收茶芥及加一服務費

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家禽 · 豬 · 牛

Poultry · Pork · Beef

港幣 HK\$

鐵板陳皮沙薑生煎雞

Pan-fried Chicken with Sand Ginger and Mandarin Peel on Hot Pan

\$388 (每隻 each)

\$198 (半隻 half)

脆皮三黃雞

Roasted Crispy Chicken

\$388 (每隻 each)

\$198 (半隻 half)

上湯菜膽雞

Marinated Chicken with Cabbage in Superior Soup

\$388 (每隻 each)

\$198 (半隻 half)



川辣爆珍菌安格斯牛粒

Sautéed Diced Beef Tenderloin with Mushroom and Chili Paste

\$288

原件滷肉排

Pork Ribs in Chinese Marinated Sauce

\$288

羅定煎焗豆豉雞

Baked Chicken with Black Bean

\$188

櫻花蝦香菇蒸肉餅

Steamed Minced Pork Cake with Black Mushroom and Sakura Shrimps

\$188

脆皮燒乳鴿

Roasted Crispy Baby Pigeon

\$138 (每隻 each)

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飯 · 麵

Rice · Noodles

	港幣 HK\$
斑片珍菌魚湯米線 Rice Noodles in Fish Soup with Grouper Fillet and Assorted Fungus	\$228
上湯焗蝦球配煎新竹米粉 Baked Prawn in Superior Soup served with Rice Vermicelli	\$228
 水煮斑片濃湯鴛鴦粉 Rice Noodles and Mug Bean Noodles with Grouper Fillet in Hot and Spicy Soup	\$228
翡翠斑粒石鍋飯 Rice with Diced Grouper and Seasonal Vegetables in Casserole	\$198
揚州炒飯 Yang Chow Fried Rice	\$198
鮑汁鯧魚雞粒炆飯 Braised Rice with Diced Chicken and Squid in Abalone Sauce	\$188
叉燒粒蛋白薑米炒飯 Fried Rice with Diced Barbecued Pork, Egg White and Ginger	\$188
 四川辣子雞粒炒飯 Fried Rice with Diced Chicken and Chili Sauce	\$188
松露野菌炒米粉 Fried Rice Noodles with Wild Mushrooms and Black Truffle Sauce	\$188
欖菜四季豆素粒炒飯 Fried Rice with String Beans and Preserved Vegetables	\$178



茗茶每位	<i>Tea Per Person</i>	
星期一至五	<i>Monday - Friday</i>	\$20
星期六、日及公眾假期	<i>Saturday, Sunday and Public Holiday</i>	\$22
小食每份	<i>Welcome Snacks Per Portion</i>	\$22
開瓶費每瓶	<i>Corkage Per Bottle</i>	\$200

另收茶芥及加一服務費

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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.