## DYNASTY CAFÉ

外賣熱線 Takeaway Hotline: 2829 7930

## Premium Clay Pot Rice 香噴噴煲仔飯 (需時約 30 分鐘)

黑松露排骨煲仔飯 Clay Pot Rice with Pork Ribs and Black Truffle	\$268
臘腸排骨煲仔飯 Clay Pot Rice with Pork Ribs and Preserved Sausage	\$218
時令臘味煲仔飯 Clay Pot Rice with Preserved Meats and Sausage	\$238
臘腸雞球煲仔飯 Clay Pot Rice with Chicken and Preserved Sausage	\$218
北菇雞球煲仔飯 Clay Pot Rice with Chicken and Black Mushroom	\$218
鮑魚雞球煲仔飯 Clay Pot Rice with Abalone and Chicken	\$268
梅菜肉餅煲仔飯 Clay Pot Rice with Minced Pork and Preserved Vegetables	\$218
棒菜肉餅煲仔飯 Clay Pot Rice with Minced Pork and Pickled Mustard Green	\$218 ns
窩蛋牛肉煲仔飯 Clay Pot Rice with Minced Beef and Egg	\$218
政汁鱔球煲仔飯 Clay Pot Rice with Eel in Black Bean Sauce	\$268



時令臘味煲仔飯 Clay Pot Rice with Preserved Meats and Sausage (圖片只供參考 Photo for reference only)

	沙律及蔬菜 Salads and Vegetables	HK\$
*	皇朝田園沙律 Dynasty Salad	165
	雜菜、牛油果、彩椒、黑橄欖、青瓜、番茄、洋蔥、核桃、杏仁配油醋汁 Mesclun Mixed, Avocado, Assorted Bell Pepper, Black Olive, Cucumber, Tomato, Onion, Roasted Walnut, Roasted Almond and Balsamic Dressing	
	凱撒沙律伴燒雞 Caesar Salad with Roasted Chicken	190
	凱撒沙律伴蝦 /或 煙三文魚 Caesar Salad with Shrimp /or Smoked Salmon	190
	<u>湯類 Soups</u>	HK\$
<b>*</b>	俄國羅宋湯 Russian Bortsch	58
<b>*</b>	野菌忌廉湯 Cream Soup with Wild Mushroom	58
	中式老火湯 Double-boiled Chinese Soup of the Day	58
	三文治及意大利粉麵 Sandwiches & Pastas	HK\$
	安格斯牛肉漢堡包 Angus Beef Burger	170
	配芝士、煙肉、番茄、生菜、酸瓜及炒蘑菇 Cheddar Cheese, Bacon, Tomato, Lettuce, Gherkin and Sautéed Mushroom	ıs
	皇朝公司三文治 Club Sandwich 燒雞、火腮、煙肉、煎蛋、牛油果、番茄及生菜	180
	Roasted Chicken, Ham, Bacon, Fried Egg, Avocado, Tomato and Lettuce 自選三文治	110
	Create Your Own Sandwich 請選擇下列其中一款餡料	
	Your Choice of the following ingredients 煙肉生菜番茄、雙重芝士火腿、炒蛋火腿、吞拿魚沙律、午餐肉雞蛋 BLT, Double Cheese & Ham, Scrambled Egg & Ham, Tuna Mayonnaise, Luncheon Meat & Egg	
	牛油果忌廉蟹肉意大利粉 Spaghetti with Avocado and Crab Meat in Cream Sauce	258
	焗肉醬意大利粉 Spaghetti Bolognese	185
	主菜 Hot Dishes	HK\$
	香煎龍脷柳配檸檬牛油汁 Pan-fried Sole Fillet with Lemon Butter Sauce	198
	香煎銀鱈魚配白酒忌廉汁 Pan-fried Cod Fish with White Wine Cream Sauce	270
	澳洲 M6 和牛肉眼牛扒 Grilled Australian Wagyu M6 Rib Eye Steak	428
	香煎黑椒雞扒 Grilled Chicken Steak with Black Pepper Sauce	198
	沙丹豬扒 Saddam Pork Chop with Egg, Sausage and Assorted Vegetables	198
	◆為素食類別◆Veggie 開瓶費/每瓶: 餐酒/香檳 \$200、烈酒 \$250	
	Corkage fee/per bottle: Wine \$200, Spirits \$250 若閣下對某種食物有過敏反應、請於點菜時通知服務員、以便作出妥善安排。 Please alert your server if you have any concerns regarding food allergies.	

粉麵粥品 Noodles & Congees	HK\$ 淨瞇
柱候牛筋腩湯麵 Braised Beef Tendon and Brisket with Noodles in Soup	98 /158
南乳豬手湯麵 Preserved Taro Curd Braised Pork Trotter with Noodles in Soup	98 /158
魚蛋魚角湯麵 Fish Ball and Fried Fish Triangular Block with Noodles in Soup	93 /108
鮮蝦餛飩湯麵 Shrimp Wontons with Noodles in Soup	93 /108
鳳城鮮蝦水餃湯麵 Shrimp and Bamboo Shoot Dumplings with Noodles in Soup	93 /108
雙拼淨餸 2 toppings only: 南乳豬手、柱候牛筋腩 Preserved Taro Curd Braised Pork Trotter, Braised Beef Tendon and Brisket	158
雙拼淨餸 2 toppings only: 鮮蝦餛飩、鳳城鮮蝦水餃、魚蛋魚角 Shrimp Wontons, Shrimp and Bamboo Shoot Dumplings, Fish Ball and Fried Fish Triangular Block	128
雙拼湯麵 Noodles with 2 Toppings in Soup	98
上述各式麵食皆可製作為撈麵 /或 雙拼撈麵 The above noodles can be served on another way with soup on side /or served with 2 toppings	98 /108
時令油菜 (西生菜 /或 菜芯 /或 芥蘭) Poached Seasonal Vegetables served with Oyster Sauce	一份 60 半份 40
生菜鯪魚球湯 Dace Fish Balls and Lettuce in Soup	93
蜆介鯪魚球 Deep-fried Dace Fish Balls with Fermented Clam Sauce	93
鮑魚雞粥 Congee with Abalone and Chicken	208
手剁肉丸粥 Congee with Minced Pork Dumplings	80
生菜鯪魚球粥 Congee with Dace Fish Ball and Lettuce	80
皮蛋瘦肉粥 Congee with Preserved Egg and Shredded Pork	80
嫩滑牛肉粥 Congee with Beef Slices	80
鮮味滑雞粥 Congee with Chicken	80
◆為素食類別◆Veggie 期逝酶/每逝·忽滅/未嫁 \$200、別滅 \$250	

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亞洲美食 Oriental Delicacies	HK\$
馬來西亞咖喱雞配白飯 Malaysian Curry of Chicken served with Steamed Rice	185
馬來西亞咖喱牛筋腩配白飯 Malaysian Curry of Beef Tendon and Brisket served with Steamed Rice	208
馬來西亞咖喱澳洲和牛脷配白飯 Malaysian Curry of Australian Wagyu Ox-Tongue served with Steamed Rice	288
黯然銷魂飯 (洋蔥叉燒煎蛋飯) Barbecue Pork Rice with Sunny Side Up Egg and Onion	190
海南雞飯 Hainan Chicken Rice Additional Charge of \$35 for Chicken Leg/ 雞脾另加 \$35	218
<b>焗葡國雞飯</b> Baked Chicken with Curry Coconut Sauce and Steamed Rice	195
泰式香葉免治豬肉飯 Thai Basil flavored Minced Pork with Steamed Rice	185
豆豉忌廉汁焗銀鱈魚飯 Baked Rice with Cod Fish in Black Bean Cream Sauce	270
金牌焗豬扒飯 Baked Pork Chop with Fried Rice in Tomato Sauce	205
韓式醬爆牛仔肉配白飯 Sautéed Sliced Beef in Korean Meat Sauce served with Steamed Rice	298
韓式牛肋骨配白飯 Korean Braised Beef Ribs served with Steamed Rice	268
涼瓜牛肉炒麵 Fried Noodles with Beef and Bitter Melon	190
滑蛋牛肉煎米粉 Pan-fried Rice Vermicelli with Beef and Scrambled Egg	190
瑞士汁和牛柳炒河粉 Fried Flat Rice Noodles with Wagyu Beef Tenderloin in Sweetened Soy Sauce	218
芝士焗蟹蓋配多士 Baked Stuffed Crab Shell with Cheese, Toast on Side	248
越式生澳洲和牛肉湯河粉 Vietnamese Style Australian Wagyu Beef with Rice Noodles in Soup	208
檳城福建蝦湯麵 Penang Hokkien Prawn Noodles Soup with Fish Cake	218
星加坡海鮮喇沙湯麵 Singapore Laksa Noodles Soup with Seafood	218
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小食 Snacks		HK\$
瑞士雞翼 Chicken Wings simmered in Sweetened Soya Sauce		128
蜜糖烤單骨雞翼 Grilled Single Bone Chicken Wing with Honey		128
炸鮮蝦多士 (兩件) Deep-fried Shrimp Toast (Two pieces)		108
馬來西亞雞肉沙嗲 (半打) Malaysian Chicken Satay, Peanut Sauce (half dozen)		120
甜品 Desserts		HK\$
一口法式西多士(內含花生醬) French Toast with Peanut Butter		88
香脆窩夫配香蕉片、鮮忌廉、 雲厘拿雪糕及朱古力汁 Waffle with Sliced Banana, Whipped Cream, Vanilla Ice-cream and Chocolate Sauce	一人份量二人份量	85 120
椰果雪糕涼粉 (可選擇-椰子/或朱古力/或雲呢拿/或士多啤梨雪糕 Herbal Jelly with Ice-cream and Nata de Coco (Coconut/ or Chocolate/ or Vanilla/ or Strawberry Ice-cream)	<b></b>	75
雪糕紅豆冰 Red Bean Cooler with Ice-cream		70
Mövenpick 雪糕 (單球) Mövenpick Ice-cream (per scoop) 椰子/或 朱古力/或 雲厘拿/或 士多啤梨 Coconut/ or Chocolate/ or Vanilla/ or Strawberry		45

飲品類 Beverages	HK\$
	熱/凍
竹蔗茅根馬蹄水 (功能: 潤肺、生津、保健) Nourished Sugar Cane, Imperatae and Water Chestnut Tea	45/48
川貝黑糖陳皮燉檸檬 Double-boiled Lemon with Aged Mandarin Peel and 外質 Fritillary Bulb in Brown Sugar	45 / 48 夏每樽 195
港式奶茶 Hong Kong Style Milk Tea	45/48
英式餐茶 英式早餐/或 茉莉/或 薄荷/或 甘菊/或 伯爵茶 English Breakfast/ or Jasmine/ or Peppermint/ or Camomile/ or Earl Grey	45
港式咖啡 Hong Kong Style Coffee	45 / 48
即 <b>磨咖啡</b> Brewed Coffee	45/48
朱古力咖啡 Coffee Mocha	45 / 48
好立克 Horlicks	45 / 48
朱古力 Chocolate	45/48
阿華田 Ovaltine	45/48
生 <b>薑蜜</b> Honey Ginger Tea	45/48
柚子蜜 Honey Citron Tea	45 / 48
檸檬利賓納 Ribena with Lemon	45 / 48
依雲礦泉水 (750ml) Evian Natural Mineral Water	68
依雲有氣礦泉水 (750ml) Evian Sparkling Natural Mineral Water	68
各款汽水 Soft Drink	45
各款啤酒 Local and Imported Beer (per bottle)	55
鮮搾橙汁 Fresh Orange Juice	55
鮮搾蘋果汁 Fresh Apple Juice	55

開瓶費/每瓶: 餐酒/香檳 \$200、烈酒 \$250 Corkage fee/per bottle: Wine \$200, Spirits \$250

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