

DYNASTY CAFÉ

外賣熱線 Takeaway Hotline: 2829 7930

Delicious Poached Rice

特色湯飯

澳洲和牛肉雪濃湯飯 **\$258**
Poached Rice with Australian Wagyu Beef,
Rice Cake and Scallion in Beef Bone Broth

芥菜胡椒豬肚湯飯 **\$208**
Poached Rice in White Pepper Soup with Pig Tripe and
Pickled Vegetable

蠔仔冬瓜肉碎湯飯 **\$208**
Poached Rice in Winter Melon Soup with
Baby Oyster and Minced Pork

瑤柱冬瓜火鴨絲湯飯 **\$208**
Poached Rice in Winter Melon Soup with Conpoy and
Shredded Roasted Duck

勝瓜豆腐鹹雞湯飯 **\$208**
Poached Rice with Chicken, Luffa and Tofu in Soup

龍蝦湯海鮮飯 **\$258**
Poached Rice with Assorted Seafood in Lobster Soup



澳洲和牛肉雪濃湯飯
Poached Rice with Australian Wagyu Beef, Rice Cake and Scallion in Beef Bone Broth
(圖片只供參考 Photo for reference only)

如閣下對任何食物過敏，請於點餐時向服務員提出
Please advise our staff of any food allergies when order

沙律及蔬菜 Salads and Vegetables HK\$

- ❖ 皇朝田園沙律 165
Dynasty Salad
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
- 廚師沙律 配油醋汁或千島醬 228
Chef's Salad with Balsamic Dressing or Thousand Island Dressing
- 俄羅斯大蝦沙律 190
Russian Prawn Salad
- 凱撒沙律伴燒雞 190
Caesar Salad with Roasted Chicken
- 凱撒沙律伴蝦 /或 煙三文魚 190
Caesar Salad with Shrimp /or Smoked Salmon
- 煙肉炒椰菜 95
Sautéed White Cabbage and Bacon

湯類 Soups HK\$

- ❖ 俄國羅宋湯 58
Russian Bortsch
- ❖ 野菌忌廉湯 58
Cream Soup with Wild Mushroom
- 中式老火湯 58
Double-boiled Chinese Soup of the Day

漢堡包及三文治 Burger & Sandwiches HK\$

- 安格斯牛肉漢堡包 170
Angus Beef Burger
配芝士、煙肉、番茄、生菜、酸瓜及炒磨菇
Cheddar Cheese, Bacon, Tomato, Lettuce, Gherkin and Sautéed Mushrooms
- 皇朝公司三文治 180
Club Sandwich
燒雞、火腿、煙肉、煎蛋、牛油果、番茄及生菜
Roasted Chicken, Ham, Bacon, Fried Egg, Avocado, Tomato and Lettuce
- 焗韓式 M6 和牛肉三文治 180
Baked M6 Wagyu Beef Sandwich Korean Style
- 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、鹹牛肉、午餐肉雞蛋
BLT, Double Cheese & Ham, Scrambled Egg & Ham, Tuna Mayonnaise, Corned Beef, Luncheon Meat & Egg

❖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

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Please alert your server if you have any concerns regarding food allergies.

小食 Snacks

HK\$

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| 瑞士雞翼 | 128 |
| Chicken Wings simmered in Sweetened Soya Sauce | |
| 蜜糖烤單骨雞翼 | 128 |
| Grilled Single Bone Chicken Wing with Honey | |
| 炸鮮蝦多士 (兩件) | 108 |
| Deep-fried Shrimp Toast (Two pieces) | |
| 馬來西亞豬肉或雞肉沙嗲 (半打) | 120 |
| Malaysian Pork or Chicken Satay, Peanut Sauce (half dozen) | |
| 煙肉腸仔卷 | 118 |
| Bacon Sausage Roll | |
| 厚餐肉煎蛋韓國即食湯麵 | 98 |
| Korean Instant Noodles in Soup with Meatloaf and Fried Egg | |

意大利粉麵 Pastas

HK\$

| | |
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| 牛油果忌廉蟹肉天使意大利粉 | 258 |
| Angel Hair with Avocado and Crab Meat in Cream Sauce | |
| 焗肉醬意大利粉 | 185 |
| Spaghetti Bolognese | |
| ❖ 香辣蒜片雜椒橄欖油炒意粉 | 185 |
| Spaghetti Alioli with Mixed Bell Pepper | |
| 白汁雞皇意大利粉 | 228 |
| Chicken a la King | |
| 俄式和牛柳意大利粉 | 258 |
| Wagyu Beef Tenderloin with Spaghetti Russian Style | |

主菜 Hot Dishes

HK\$

| | |
|--|-----|
| 香煎龍脷柳配檸檬牛油汁 | 198 |
| Pan-fried Sole Fillet with Lemon Butter Sauce | |
| 香煎銀鱈魚配白酒忌廉汁 | 270 |
| Pan-fried Cod Fish with White Wine Cream Sauce | |
| 澳洲 M6 和牛肉眼牛扒 | 428 |
| Grilled Australian Wagyu M6 Rib Eye Steak | |
| 香煎黑椒雞扒 | 198 |
| Grilled Chicken Steak with Black Pepper Sauce | |
| 沙丹豬扒 | 198 |
| Saddam Pork Chop with Egg, Sausage and Assorted Vegetables | |
| 紐西蘭羊扒 | 280 |
| Grilled New Zealand Lamb Chop | |

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亞洲美食 Oriental Delicacies

HK\$

| | |
|---|-----|
| 馬來西亞咖喱雞或牛筋腩配白飯 Malaysian Curry of Chicken or Beef Tendon and Brisket served with Steamed Rice | 185 |
| 馬來西亞咖喱澳洲和牛腩配白飯 Malaysian Curry of Australian Wagyu Ox-Tongue served with Steamed Rice | 270 |
| 黯然銷魂飯 (洋蔥叉燒煎蛋飯) Barbecue Pork Rice with Sunny Side Up Egg and Onion | 190 |
| 皇朝龍蝦炒飯 Dynasty Club Fried Rice with Lobster | 268 |
| 海南雞飯 Hainan Chicken Rice Additional Charge of \$35 for Chicken Leg/ 雞脾另加 \$35 | 210 |
| 焗葡國雞飯 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 |
| 越式生澳洲和牛肉湯河粉 Vietnamese Style Australian Wagyu Beef with Rice Noodles in Soup | 198 |
| 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 | 198 |
| 芝士焗蟹蓋配多士 Baked Stuffed Crab Shell with Cheese, Toast on Side | 230 |
| 日式豬軟骨叉燒湯拉麵 Japanese Ramen with Pork Cartilage and Barbecued Pork | 170 |
| XO 醬海鮮炒公仔麵 Fried Instant Noodles with Assorted Seafood and XO Sauce | 190 |

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廣東粉麵 Cantonese Style Noodles

HK\$

淨饊

潮汕牛丸湯麵

76 / 95

Chaoshan Beef Ball with Noodles in Soup

鮮蝦餛飩湯麵

76 / 95

Shrimp Wontons with Noodles in Soup

鳳城鮮蝦水餃湯麵

76 / 95

Shrimp and Bamboo Shoot Dumplings with Noodles in Soup

魚蛋魚片湯麵

76 / 95

Fish Ball and Sliced Fish Cake with Noodles in Soup

柱候牛筋腩湯麵

76 /135

Braised Beef Tendon and Brisket with Noodles in Soup

南乳豬手湯麵

76 /135

Preserved Taro Curd Braised Pork Trotter with Noodles in Soup

雙拼淨饊

135

2 toppings only

雙拼湯麵

83

Noodles with 2 Toppings in Soup

滋味炸醬撈麵

83

Noodles with Shredded Pork in Spicy Sauce

上述各式麵食皆可製作為撈麵 /或 雙拼撈麵

83 / 93

The above noodles can be served on another way with soup on side /or served with 2 toppings

生菜鯪魚球湯

83

Dace Fish Balls and Lettuce in Soup

蜆介鯪魚球

83

Deep-fried Dace Fish Balls with Fermented Clam Sauce

時令油菜 (西生菜 /或 菜芯 /或 芥蘭)

60

Poached Seasonal Vegetables served with Oyster Sauce

時令油菜 (半份)

40

Poached Seasonal Vegetables (half portion)

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生滾粥品 Congees

HK\$

新鮮豬潤粥

Congee with Pork Liver

80

手剁肉丸粥

Congee with Minced Pork Dumplings

80

豬潤肉丸粥

Congee with Pork Liver and Minced Pork Dumplings

80

嫩滑牛肉粥

Congee with Beef Slices

80

皇朝海皇粥

Congee with Assorted Seafoods

鮑魚、帶子、蝦、魚柳

Abalone, Scallop, Shrimp and Fish Fillet

208

鮑魚雞粥

Congee with Abalone and Chicken

208

生菜鯪魚球粥

Congee with Dace Fish Ball and Lettuce

80

鮮味滑雞粥

Congee with Chicken

80

皮蛋瘦肉粥

Congee with Preserved Egg and Shredded Pork

80

以上粥類均配薄脆，炸菜及花生

All Congees served with Crispy Chips, Preserved Vegetables and Peanuts

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飲品類 Beverages

HK\$

熱 / 凍

港式奶茶

45 / 48

Hong Kong Style Milk Tea

英式餐茶

45 / 48

茉莉 / 或 薄荷 / 或 甘菊 / 或 伯爵茶

Jasmine/ or Peppermint/ or Camomile/ or Earl Grey

港式咖啡

45 / 48

Hong Kong Style Coffee

即磨咖啡

45 / 48

Brewed Coffee

朱古力咖啡

45 / 48

Coffee Mocha

好立克

45 / 48

Horlicks

朱古力

45 / 48

Chocolate

阿華田

45 / 48

Ovaltine

生薑蜜

45 / 48

Honey Ginger Tea

柚子蜜

45 / 48

Honey Citron Tea

檸檬利賓納

45 / 48

Ribena with Lemon

依雲礦泉水

45

Evian Water

法國巴黎有氣礦泉水

45

Perrier

各款汽水

45

Soft Drink

各款啤酒

55

Local and Imported Beer (per bottle)

鮮榨橙汁

55

Fresh Orange Juice

鮮榨蘋果汁

55

Fresh Apple Juice

竹蔗茅根馬蹄水 (功能: 潤肺、生津、保健)

45 / 48

Nourished Sugar Cane, Imperatae and Water Chestnut Tea

時令保健特飲 (逢星期五、六、日)

45 / 48

Seasonal Health Drink (Every Friday, Saturday, Sunday)

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